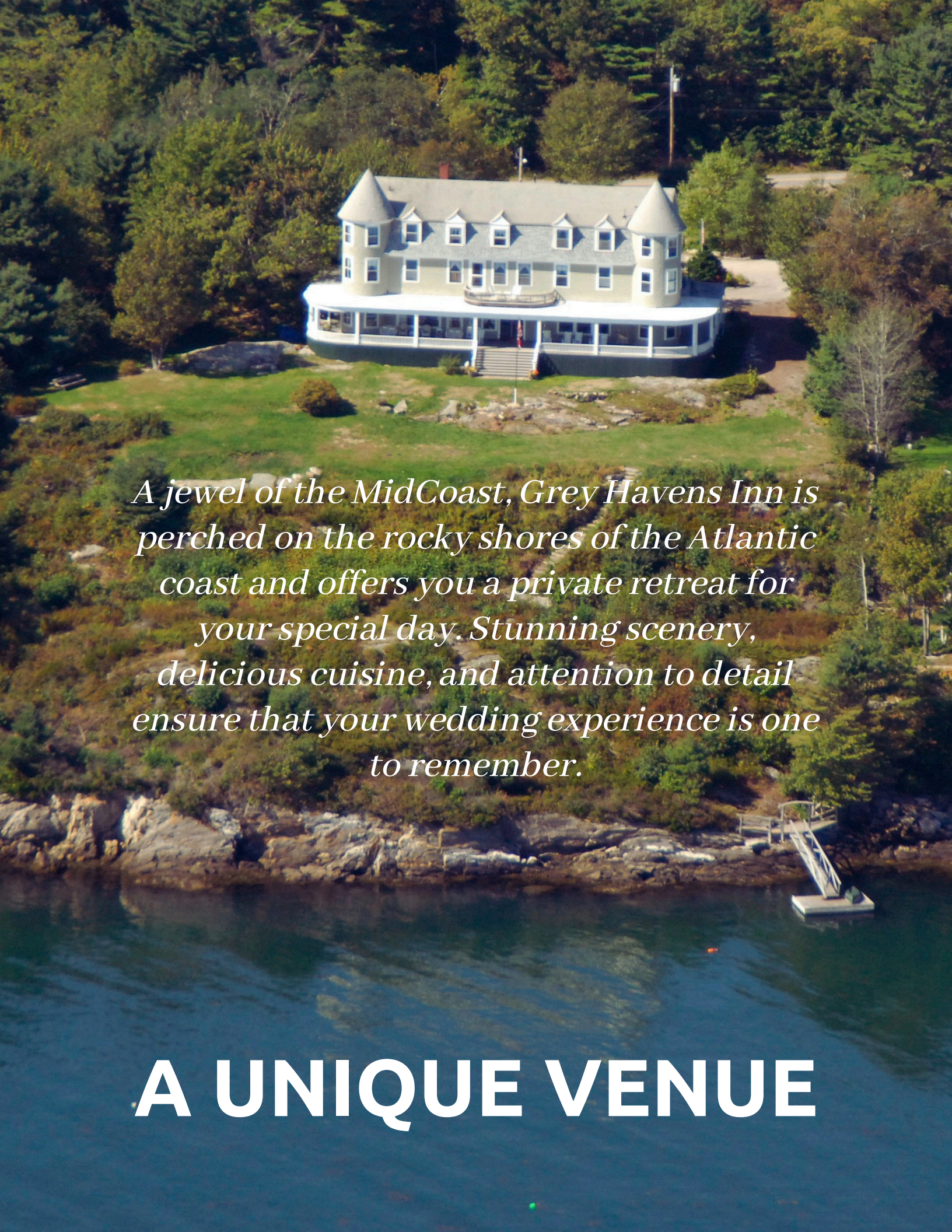


GREY HAVENS INN

WEDDINGS





A jewel of the MidCoast, Grey Havens Inn is perched on the rocky shores of the Atlantic coast and offers you a private retreat for your special day. Stunning scenery, delicious cuisine, and attention to detail ensure that your wedding experience is one to remember.

A UNIQUE VENUE

A SINGULAR EXPERIENCE

If you've dreamed of getting married with an ocean view, Grey Havens Inn is your ideal location to make it happen. We offer a dreamlike setting that only a handful of people get to experience each year.

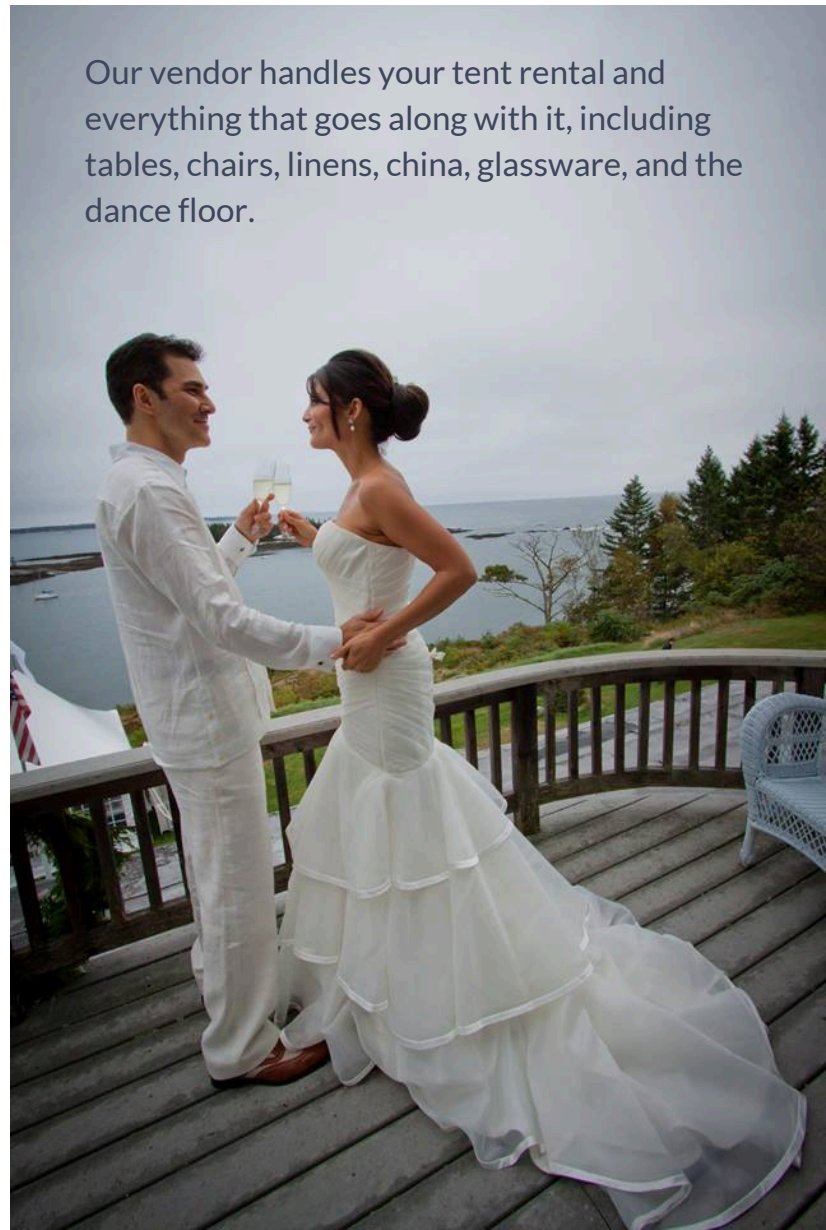
You'll arrive the day before the wedding so that you can settle in and enjoy the panoramic view from your private balcony. You might toast your family and friends with a rehearsal dinner at BLUE, or head out to enjoy a lobster bash at the famous Five Islands Lobster Pound, located just a few minutes away.

On the big day, you'll celebrate your marriage on our lawn with the ocean sparkling behind you. After the ceremony, gather with friends for cocktail hour on our gorgeous wrap-around porch and enjoy the amazing view. Then, head to dinner at one of our two dining venues. Our indoor space, BLUE, overlooks the water and accommodates up to 60 people. Our outdoor space accommodates up to 110 guests and offers sweeping views of the sea.

After dinner the night is yours to celebrate with dancing and cocktails. In the morning you'll enjoy a leisurely breakfast before heading out to the beach and the first day of your married life.

At Grey Havens Inn, we pride ourselves on making dream weddings a reality and no detail goes unnoticed. We'll help you along the way as your wedding coordinator and we can connect you with the top-rated professionals in the area you may need, including musicians, DJs, florists, photographers, officiants, hair and makeup, and more.

Our vendor handles your tent rental and everything that goes along with it, including tables, chairs, linens, china, glassware, and the dance floor.



THE VENUE

Built in 1904, Grey Havens Inn is the finest, and one of the very last surviving Shingle-style inns in Maine and is listed in the National Register of Historic Places, You'll step back in time and enjoy the private island location that's exclusively yours for your wedding day.

Amenities

- Ceremony lawn overlooking the ocean
- Indoor & outdoor reception venues
- Bridal suite with private balcony & panoramic views of ocean
- Signature on-site restaurant, BLUE, offering dining & cocktails
- Exclusive use of property for wedding day
- Day-of-event coordinator
- All catering on-site by our chef
- Inclusive packages
- Vendor referrals
- Dock & mooring available
- Close proximity to the beaches at Reid State Park



MENUS

Whether you are interested in a sit down dinner, a casual lobster bake, or beautiful upscale cocktail reception with heavy hors d'oeuvres, we are here to make your wedding day everything that you have imagined. For large, outdoor weddings we offer a sumptuous buffet of dishes you select. Indoor receptions may be either plated or buffet; it's your choice. The bar can be open, cash, or both, and signature cocktails are our specialty. We can customize our services to meet your needs.



MENUS

Hors d'Oeuvres

Stationary Items (serves 50)

Vegetable crudités \$110

Fresh sliced fruit w/ yogurt \$135

Fresh fruit & cheese display

Domestic \$165

Imported \$190

Cheese display

Domestic \$165

Imported \$190

Smoked seafood display \$market price

May include: smoked trout, mussels, scallops, salmon, & shrimp w/ minced onion, capers, eggs, & crostini (seafood selection depends on availability)

Passed Hot Items (50 pieces)

Spanakopita \$140

Crab & scallop cakes w/ chipotle mayo \$170

Scallops wrapped in bacon w/ molasses mustard \$210

Stuffed mussels \$95

Mini chicken satay brochettes \$88

Mini lamb brochettes \$100

Mini pork sausages w/ sweet mustard \$110

Five spice pork belly bites \$120

Chicken wings w/ chimichuri spice \$100

Shrimp spring rolls \$105

Vegetable spring rolls \$95

Proscuitto-wrapped stuffed dates w/ ancho chili oil \$90

Cocktail meatballs w/ sweet bbq sauce \$85

Gouda & jam puff pastry bites \$85

Roasted new potatoes stuffed w/ bacon & cheddar \$80

Lobster & asparagus puff pastry \$195

Stuffed mushrooms (vegetable) \$85

Stuffed mushrooms (crab) \$135

Bananas wrapped in bacon \$70

MENUS

Hors d'Oeuvres

Passed Cold Items (50 pieces)

Shrimp cocktail \$165

Local Robinhood Cove Oysters on the half shell (raw or cooked) market price

Scallop crudo with citrus, mint, & chives \$180

Ceviche shooters, citrus-marinated seafood \$175

Mini lobster rolls \$market price

Asparagus wrapped with prosciutto \$154

Old fashioned deviled eggs \$75

Caprese skewers \$75

Prosciutto-wrapped melon \$85

Stuffed cherry tomatoes (crab \$165, lobster \$195, shrimp \$150)

Stuffed cherry tomatoes (vegetables) \$80

Mini vegetable bruschetta \$75

Lobster canapé with Tobiko \$190

BLUE's housemade chips w/ Old Bay, lemon mayo \$75

Benedictine tea sandwiches \$75

Gazpacho shooters \$80

Crostini & Canapés (50 pieces)

Crostini with parmesan and asiago \$80

Crostini with fresh mozzarella, tomato & basil \$95

Crostini with herbed white bean spread \$70

Crostini with labneh, roasted grapes, walnuts, hot honey \$95

Mini phyllo cups with sundried tomato, pesto cream cheese \$100

Mini phyllo cups with crab salad \$160

Mini phyllo cups with lobster salad \$185

Mini phyllo cups with roasted vegetables \$ 75

Smoked Maine salmon, herbed cream cheese \$160

MENUS

The Maine Event

Sheepscot Bay Buffet \$110 per person

Our signature buffet served in the traditional style includes plated salad, housemade bread and butter, your choice of three entrées, two side dishes, two vegetables, along with coffee & tea.

Salad – choose one

- Caesar salad
- Mixed field greens
- Spinach salad with blueberries, strawberries, candied pecans, and goat cheese with a white balsamic vinaigrette

Entrées – choose three

- Shrimp with lemon cream, capers, and fresh herbs
- Sliced sirloin with a mushroom demi or horseradish cream
- Seared chicken breast with oven roasted tomatoes, fresh basil, and mozzarella
- Herb-crusted roasted salmon filet with fresh citrus
- Pasta primavera, seasonal veggies, Italian cheese

Side Dishes – choose two

- Herb roasted potatoes
- Basmati and wild rice pilaf
- Roasted garlic mashed potatoes
- Wild rice salad with currants & peppers
- Parslied potato salad

Vegetables – choose two

- Fresh seasonal vegetables
- Green beans
- Carrots
- Roasted butternut squash
- Spiced roast cauliflower
- Corn & tomato salad

MENUS

The Maine Event

Harmon's Harbor Buffet \$100 per person

Our signature buffet served in the traditional style includes plated salad, housemade bread and butter, your choice of three entrées, two side dishes, two vegetables, along with coffee & tea.

Salad – choose one

- Caesar salad
- Mixed field greens
- Spinach salad with applewood smoked bacon, caramelized onion, with hot bacon vinaigrette

Entrées – choose three

- Baked stuffed haddock
- Herb-crusted roasted salmon filet with fresh citrus
- Garlic & herb roasted pork loin
- Chicken breast Marsala
- Pasta primavera, seasonal veggies, Italian cheese

Side Dishes – choose two

- Buttered egg noodles
- Mixed grain pilaf
- Herbed roasted potatoes
- Parslied potato salad

Vegetables – choose two

- Fresh seasonal vegetables
- Green beans
- Carrots
- Roasted butternut squash
- Spiced roast cauliflower
- Corn & tomato salad

MENUS

The Maine Event

Plated Dinners

For receptions held indoors, you may choose either a buffet or a plated dinner service. Our plated dinners include appetizer, soup, housemade bread & butter, entrée, along with coffee and tea.

Appetizer – choose one

- Mixed greens salad with dried cherries, grape tomatoes, and cucumbers
- Spinach salad topped with sliced mushrooms & carrots with warm caramelized shallots, and applewood smoked bacon dressing
- Traditional Caesar with white anchovies
- Arugula and pear salad with toasted pine nuts & dried cranberries
- Simply dressed baby lettuces with citrus segments, sliced red onion, and extra virgin olive oil

Soup

- New England seafood chowder or soup of choice from our list

Optional (supplement applies)

- Lobster Bisque \$13
- Shrimp cocktail \$12
- Sliced garden tomato, buffalo mozzarella and fresh basil drizzled with balsamic vinaigrette \$13
- Housemade sorbet: \$8

Entrées – served w/ Chef's choice of seasonal vegetables & starch

- Panko & herb breaded chicken breast with lemon and roasted garlic cream \$75
- Baked stuffed haddock – traditional stuffing w crab & butter crumb topping \$85
- Grilled center cut pork chop w/ roasted apple, dried blueberry and brandy \$90
- Beef tenderloin w/ toasted crostini & bacon balsamic cream sauce \$110
- Lamb loin chops w/ fresh herbs, garlic, & honey with fresh lemon drizzle \$105
- Long Island duck breast – marinated w/ port wine, molasses, garlic, & spices \$99
- Prosciutto-wrapped beef tenderloin w/ sun-dried tomato cream, & fresh sage \$110
- Casco Bay lobster en croute – tails and claws sautéed w/ button mushrooms & tomatoes w/ sherry cream; served in puff pastry \$121

Wedding Cake Accoutrements

Housemade ice cream \$8

Chocolate dipped strawberries market price

Prices are per person and do not include 25% service fee/gratuity or 8% tax.

WEDDING PACKAGE

Whether you are planning an elegant affair or an intimate gathering, we would love the opportunity to host you and your guests. We'll work with you to create the experience that you've been dreaming about.

Ceremony

The cost for having your wedding and reception on our property is \$5,000. This fee includes exclusive use of the public rooms of the Inn and the grounds the day of your event. If you reserve the restaurant for your rehearsal dinner, you will be exclusive at the inn from check-in through check-out.

Guest Rooms

You must rent all 13 guest rooms at the Inn for two nights (night before and night of wedding). Your guests may pay for their rooms at your selection. Maid gratuity \$400.

Bar Service

\$175 per bartender.

Facility Fee, Deposits and Payments

A \$5,575 non-refundable facility reservation fee is required at the time of booking your event. An additional 25% non-refundable deposit is due three months before and then 25% 45 days prior to your event. The final 25% is due 10 days prior along with your final headcount, with any additional balance due the day of your event.

Cancellation Policy

At the time of cancellation, all payments received are nonrefundable.

Menu Selections

To ensure you have a successful event, your menu selections are due 90 days prior to the event, and final counts are due 10 days prior to the event.

Vendor and Children's Meals

At your request we can provide meals for vendors for \$40 each and child meals (under 6 years of age) for \$40. Children 6 and up are counted in adult meals.

Outside Alcoholic Beverages

Maine state law requires that all alcoholic beverages served to you and your guests be provided by Grey Havens Inn staff. You are welcome to enjoy personal libations in your rooms. Thank you for your understanding.



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