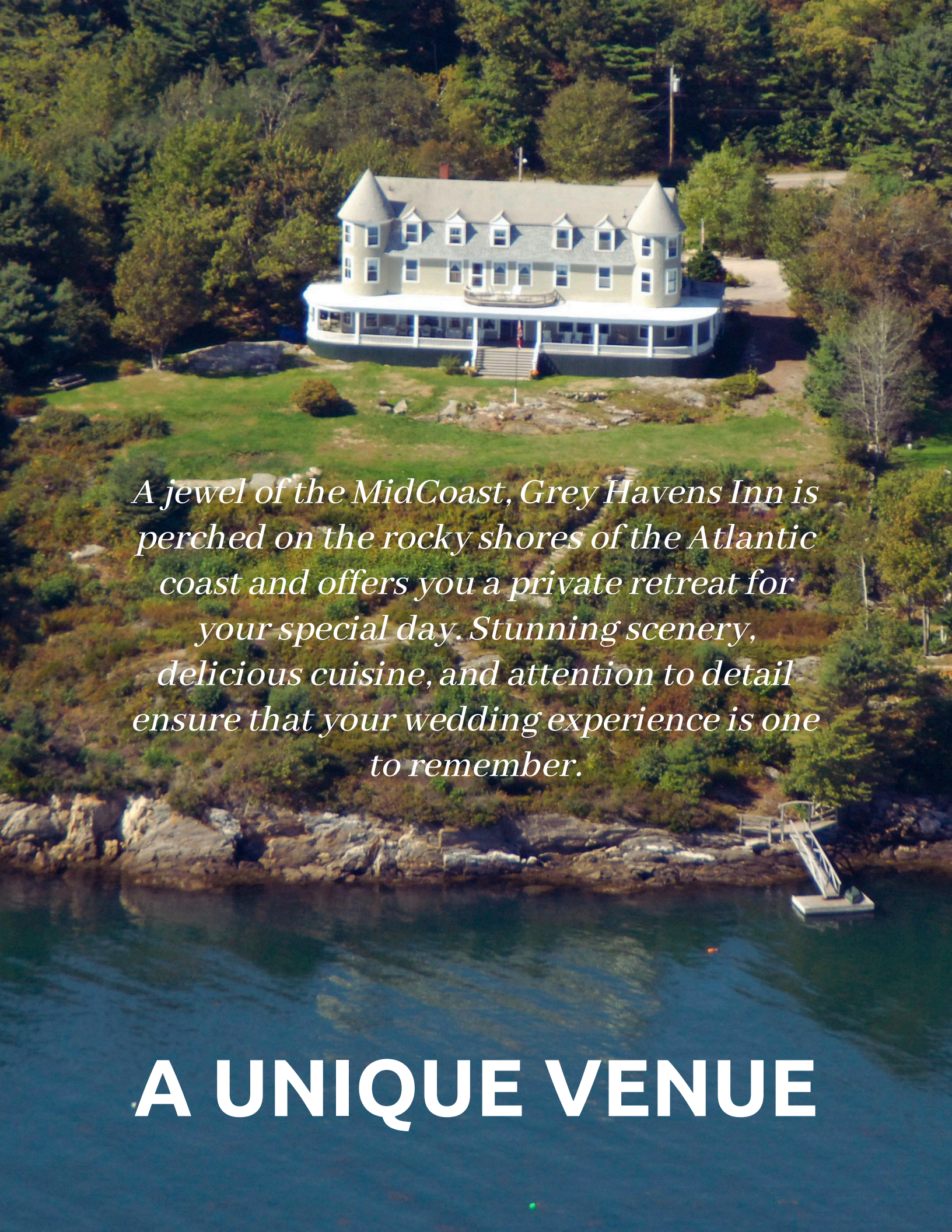
# GREY HAVENS INN

## 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 ofer 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 120 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 day-of wedding coordinator and we can connect you with top-rated professionals in the area you may need.

Our vendor partner 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
- Set up & break down of your event
- Inclusive packages
- Vendor referrals
- Dock & mooring available
- Close proximity to the beaches at Reid State Park
- On-site parking
- Sound system available
- High-speed fiber internet

# 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 are happu to 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
Proscuitto-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

# 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.

**Facility Reservation Fee**
The cost for having your wedding and reception on our property is $6,650. This fee includes our onsite day-of coordinator, exclusive use of the public rooms of the Inn and the grounds the day of your event, set up and break down of the event, and more. 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 $450.

**Bar Service & Maid Service**
$175 per bartender and $450 for maid service.

**Facility Fee, Deposits and Payments**
The Facility Reservation Fee, Bar & Maid Services Fees total $7,275. This non-refundable fee is required at the time of booking your event. Then, non-refundable deposits for food and beverage are due as follows: 25% of anticipated event cost is due six months before the event; 50% due 90 days prior to the event, and the final 25% is due 10 days prior along with your final headcount, with any additional balance due at the close of your event.

**Cancellation Policy**
At the time of cancellation, all payments received prior to the time of cancellation are nonrefundable.

**Menu Selections**
To ensure you have a successful event, your menu selections are due 60 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.

# GREY HAVENS INN

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*greyhavens.com*