



The Coastal House

Congratulations on your engagement!

The Coastal House offers a premier venue for weddings, business meetings, parties and social events. With a superb location within minutes of Kennebunkport, Wells, and Ogunquit, The Coastal House is an elegant, classic New England structure. Designed with incredible attention to the details necessary for joyous weddings, successful business meetings or holiday celebrations, The Coastal House is perfectly suited to host a variety of events.

The Coastal House offers flexible event space designed exclusively for weddings, meetings and events. One of the area's largest venues, the Ballroom hosts weddings and events up to 220 guests. Two additional rooms, the Sea Grass and Beach Rose rooms provide additional space for smaller events up to 100 guests. Designed with guests needs in mind, The Coastal House has state of the art meeting facilities with wireless internet service, coat room, multiple break and service areas and a room specifically designed for the bride & groom.

Whether an intimate wedding for 60, a holiday party for 200, a baby shower for 30 or a business meeting for 100, The Coastal House has the classic coastal ambiance, the area's most experienced event team and the detailed amenities necessary to host a flawless event. The Coastal House is your perfect choice for a perfect event.

Wedding Information

Menus

Menu options are simply provided as guidelines in planning your special day. When planning, let your ideas and our expertise create a memorable occasion. All food and beverage items are subject to 20% service charge and 7% Maine state tax.

Cakes

All cakes must be provided from a licensed bakery and a cake waiver form must be signed.

Liquor

The Coastal House is able to provide various bar options from which to choose. A selection of fine wines is available to complement your dinner. A \$75.00 bar set up fee will be charged for all cash bars. All food and beverage items are subject to 20% service charge and 7% Maine state sales tax.

Wedding Ceremonies

Wedding Ceremony facilities are available on site. Please consult your Event Manager for further details.

Items Provided

We will happily provide you with our fine china, floor length table linens and linen napkins for dinner service. The Coastal House also features your own Bridal Hideaway. This room is provided to you for the entire day of your event to ensure a stress free day. We have provided a vendor list for your outside needs with information about wedding cakes, flowers, transportation, photographers and music.

Deposits

A non-refundable deposit, which will be applied to your balance, is due upon return of your signed contract. Six months prior to your Wedding date, 50% of the estimated cost is due. Seven days prior to your special day, you will receive the estimated invoice for your event; at this time payment of the estimate is due. A credit card on file is required for any outstanding charges.

Guest Rooms

The Kennebunkport Inn is a wonderful complement to The Coastal House. A sister property to The Coastal House, the Kennebunkport Inn offers 49 charming guest rooms in the heart of Kennebunkport's Dock Square. A classic New England Inn with a variety of guest rooms; from luxurious suites to charming, cozy guest rooms to family suites, the Kennebunkport Inn offers a variety of accommodations perfectly suited for your family and friends traveling to the area.

Cocktail Reception Packages

Below you will find some suggested packages that are designed to make your menu planning simpler. The price per person is based on a one-hour reception. A minimum of 25 people is required for each package.

Seaglass

Thai Chicken & Cashew Spring Rolls
Assorted Miniature Tartlets
Chicken Satay
Beef Teriyaki Skewers
Shrimp Cocktail
A Presentation of Domestic and Imported Cheeses.

\$16.00 per person

Nautilus

Scallops Wrapped in Bacon
Spanakopita
Sweet Potato & Coconut Chicken
Pork Dumplings
Fresh Asparagus Wrapped in Sirloin
A Presentation of Domestic and Imported Cheeses

\$18.00 per person

Sandcastle

Scallops Wrapped in Bacon
Sausage Stuffed Mushrooms
Vegetable Spring Rolls
Beef Teriyaki Skewers
Shrimp Cocktail
A Presentation of Domestic and Imported Cheeses

\$20.00 per person

Beachcomber

Shrimp Cocktail
Thai Chicken & Cashew Spring Rolls
Bruschetta
Grilled Baby Lamb Chops
Petite Crab Cakes
A Presentation of Domestic and Imported Cheese

\$22.00 per person

All menu items are subject to a 20% service charge and 7 % Maine State tax

Hot Hors D'oeuvre

Priced per 50 pieces

Sea Scallops

Wrapped in Applewood Smoked Bacon with a Maple Dijon Dipping Sauce
\$155.00

Assorted Miniature Tartlets

Wild Mushroom and Roasted Vegetable Miniatures
\$130.00

Stuffed Mushroom Caps

Chorizo Sausage with Breadcrumbs, Herbs and Parmesan Cheese
\$115.00

Fresh Maine Crab Cakes

Fresh Maine Crabmeat, Pan Seared Served with Zesty Remoulade
\$150.00

Seared Provencal Shrimp

Served with a Creamy Raita Dip
\$160.00

Spanakopita

Spinach, Cream Cheese and Greek Feta Cheese Wrapped in Flaky Phyllo
\$95.00

Teriyaki Beef Skewers

Tender Choice Beef Marinated in Teriyaki
\$130.00

Grilled Lamb Chops

Grilled Lamb Chops Encrusted with Fresh Herbs and Served with a Mint Agrodolce
\$170.00

Thai Chicken & Cashew Spring Rolls

Chicken Combined with Cashews and Fresh Garden Vegetables
\$130.00

All items are subject to a 20% service charge and 7% Maine state tax

Hot Hors D' oeuvre Continued

Priced per 50 pieces

Risotto Fritter

Arborio Rice and Cheese Rolled in Golden Crumb
\$90.00

Chicken Satay

Grilled Chicken Skewers Served with Authentic Thai Peanut Sauce
\$130.00

Vegetable Spring Rolls

Vegetables Combined with a Touch of Soy Sauce and Wrapped in a Crisp Wonton
Wrapper
\$115.00

Sweet Potato and Coconut Chicken

Battered, Crispy, with a Hint of Sweet
\$115.00

Pork Dumplings

Delicately Steamed Served with Sweet Chili Sauce
\$100.00

Pan-Seared Scallops

Sweet and Spicy Maple Dijon Drizzle
\$150.00

Macaroni and Cheese Bites

A Creamy Blend of Fontina, Swiss, Romano and Parmesan
\$90.00

Blue Cheese and Pear Phyllo Purse

Crispy Phyllo with Pear, Blue Cheese and Red Wine
\$115.00

Mini Quiche

With Leeks and Roasted Red Peppers
\$115.00

All menu items subject to a 20% service charge and 7% Maine state tax

Chilled Hors D'oeuvre

Priced per 50 pieces

Fresh Vegetable Spring Rolls

Fresh Vegetables Wrapped in Rice Paper Served with a Sweet Chili Sauce
\$115.00

** This item is available for a maximum of 50 pieces**

Oysters on the Half Shell

Served with a Cider Mignonette
\$165.00

Chilled Shrimp Cocktail

Served with Zesty Cocktail Sauce
\$170.00

Jonah Crab Claws

Served with Zesty Cocktail Sauce or Mustard-Miso Sauce
\$170.00

Fresh Asparagus Wrapped in Sirloin

Crisp Asparagus Wrapped in Rare Sirloin
\$130.00

Beef Carpaccio

Served with a Horseradish and Chive Crème Fraiche
\$130.00

Mini B.L.T.

Toast Point with Applewood Bacon, Crisp Lettuce, Tomato, and Garlic Aioli
\$110.00

Prosciutto and Melon Bites

Fresh Seasonal Melon Wrapped with Imported Prosciutto
\$90.00

Maine Lobster and Mandarin Orange Salad

Served on a Crisp Belgium Endive Leaf
\$Market Price

Bruschetta

Tomatoes, Fresh Basil and Mozzarella, an EVO Drizzle
\$90.00

Antipasto Skewers

Marinated Fresh Mozzarella, Olives, Sun-dried Tomatoes and Roasted Red Peppers
\$90.00

Curried Chicken Tartlet

Curried Chicken Salad with Golden Raisins and Pine Nuts
\$90.00

All items are subject to a 20% service charge and 7% Maine state tax

Elegant Presentations

Designed for the service of 25 people

New England Raw Bar \$Market Price

A variety of Fresh Seafood items to include Shrimp Cocktail, Local Oysters, Jonah Crab Claws, and Cherrystone Clams. Served with Lemon Wedges, Cocktail Sauce, Horseradish and Mignonette. Raw Bar items may change due to Seasonal Availability.

Italian Antipasto Platter \$145.00

Genoa Salami, Pepperoni, Capicola, Soppressata, Provolone, Fresh Mozzarella Garnished with Roasted Red Peppers, a Fine Assortment of Olives and Marinated Artichoke Hearts

Cheese And Cracker Display \$85.00

A Selection of Imported, Domestic and Artisanal Cheeses with Gourmet Crackers

Vegetable Crudités \$70.00

A Crisp Display of a Fresh Seasonal Vegetables, Artfully Displayed with Assorted Dips

Smoked Seafood Presentation \$175.00

Locally Produced Smoked Salmon, Trout, Scallops & Mussels with the Traditional Accompaniments

*We also have an Excellent Assortment of American Caviar available for an additional fee.

All menu items are subject to a 20% service charge and 7% Maine state tax.

Coastal House Plated Dinners

Please select one Entrée, which includes an Appetizer, Bread and Butter, Coffee and Tea. An optional Enhancement Appetizer may be added for the surcharge indicated.

Appetizers

(Included with the Entrée price)

New England Clam Chowder

A Favorite New England Tradition with Clams, Potatoes, Bacon and Onions

Herbed Tomato Bisque

A Purée of Seasonal Tomatoes and Herbs

Corn Chowder

Creamy Chowder with Potatoes, Herbs, Corn and Bacon

*We also offer Fresh Maine Baby Shrimp as an upgrade for an additional \$2.00 per person

Spinach Salad

Tender Baby Spinach, Dried Blueberries, Candied Walnuts and Blue Cheese, with a Balsamic Drizzle

*We also offer Fresh Maine Baby Shrimp as an upgrade for an additional \$2.00 per person

The Coastal House Salad

Mixed Seasonal Greens Accompanied with Fresh Vegetables and a Balsamic Drizzle

Classic Caesar Salad

Crisp Romaine, Freshly Shaved Parmigiano-Reggiano and Seasoned Croutons

Mesclun Salad

Mesclun, Crumbled Chevre, Spiced Candied Pecans, Grape Tomatoes with a Balsamic Drizzle

Enhancement Appetizers

Shrimp Cocktail, Spicy Cocktail Sauce	\$9.00
Lobster Stew	\$8.00
Crab Cakes, Remoulade	\$10.00
Spinach and Roasted Garlic Ravioli	\$7.00

All menu items are subject to a 20% service charge and 7% Maine sales tax

Entrées

Appropriate Seasonal Vegetables, Starches and Garnishes included

Beef Tenderloin

Cooked to Perfection and Served with a Blue Cheese Butter
\$34.95

Chicken Marsala

Boneless Chicken Breast Sautéed in a Marsala Wine Sauce with Mushrooms
\$27.95

Roast Pork Loin

Herb Roasted and Served with a Seasonal Sauce
\$27.95

Grilled Salmon

Fresh Salmon Grilled, Served with a Seasonal Sauce
\$29.95

Chicken Saltimbocca

Chicken Breast Stuffed with Proscuitto, Fresh Basil and Cheese
Served with an Alfredo Sauce
\$28.95

Roast Duckling

Long Island Duckling on the Bone with a Lingonberry Preserve
\$27.95

Sirloin Beef Tips

Tender Sirloin Tips and Mushrooms with a Caramelized Shallot and Red Wine Demi-Glace
*Light Seasonal option also available
\$28.95

Pork Florentine

Fresh Spinach and Cheese Stuffed Pork Loin with a Mornay Sauce
\$27.95

All menu items are subject to a 20% service charge and a 7% Maine State tax

Entrées Continued

Appropriate Seasonal Vegetables, Starches and Garnishes included

Vegetable Lasagna

Stuffed with Fresh Vegetables and Cheese Topped with a Pomodora Sauce
\$26.95

Baked Haddock

Traditional New England Favorite, Cream, Cheddar and Light Crumb
*Light Seasonal option also available
\$28.95

Roasted Rack of Lamb

Rubbed with Fresh Garlic and Herbs, Served with a Mint Agrodolce
\$32.95

Stuffed Sole

Seafood Stuffed Sole served with a Lobster Cream
\$29.95

Lobster Ravioli

Ravioli Stuffed with Lobster Meat Topped with a Lobster Cream
\$29.95

Roasted Herbed Statler Chicken Breast

Herb Roasted and Served with a Sauce Supreme
\$27.95

Portabella Mushroom

Stuffed with Israeli Cous Cous, Artichoke Hearts, Red Peppers and Fresh Herbs with a
Charred Tomato Coulis
\$26.95

Vegetarian Ravioli

Grilled Vegetable Ravioli in White or Red Sauce
\$26.95

All menu items are subject to a 20% service charge and a 7% Maine State tax

Elegant Duos

Please select one Elegant Duo, which includes an Appetizer, Bread and Butter, Coffee and Tea. An optional Enhancement Appetizer may be added for the surcharge indicated. Appropriate Seasonal Vegetables, Starches and Garnishes included

Petite Filet & Lobster Tail

The finest cut 5 oz. Filet, with Blue Cheese Butter, accompanied with a Fresh Maine Lobster Tail, Drawn Butter
\$Market Price

Petite Filet & Baked Stuffed Shrimp

The finest cut 5 oz. Filet, with Blue Cheese Butter, accompanied with 3 Stuffed Shrimp, Stuffed with our Seafood Stuffing
\$39.95

*Also available with Marinated Grilled Shrimp

Grilled North Atlantic Salmon & Shrimp

Grilled Salmon Garnished with Shrimp Scampi and Garlic Herb Butter
\$34.95

Petite Filet & Pan Seared Scallops

The Finest Cut 5oz. Filet, with Blue Cheese Butter, accompanied with 2 Pan Seared Fresh Sea Scallops
\$39.95

Grilled Fillet of Salmon with Spinach and Roasted Garlic Ravioli

The Finest Cut 5oz. Filet with Bearnaise accompanied with 2 Pan Seared Fresh Sea Scallops
\$39.95

All menu Items are subject to a 20% service charge and 7% Maine State tax

Create Your Own Buffet

*Minimum of 25 People Required for Buffet

Select one Soup

New England Clam Chowder
Tomato Basil Bisque
Fresh Vegetable
Corn Chowder

Select Two Salads

Caesar Salad
Tossed Green Salad
Spinach Salad
Mesclun Salad
Classic Pasta Salad
Potato Salad
Cole Slaw

Select Two Entrées

Chicken Marsala
Statler Chicken Breast
Roasted Pork
Grilled Salmon
*Sirloin Beef Tips
Baked Ziti with Meat Sauce
Vegetarian Ravioli
Roasted Turkey Breast
*Baked Haddock

Accompaniments

Seasonal Vegetable
Chef's Choice Starch
Freshly Baked Breads
Freshly Brewed Coffee and Tea

\$29.95

*Indicates Light Seasonal Option Also Available

All menu items are subject to a 20% service charge and 7% Maine state tax

Carving and Pasta Stations

Designed as an enhancement to your event we offer freshly tossed pasta and hand carved, roasted meats. Live Action Stations require a chef. The fee is \$50.00 per chef for one hour. The stations require a 50 person minimum.

Pasta Station \$9.00 per person

The following pasta dishes are freshly prepared. Please select two pastas and two sauces.

Pasta Selections

Linguine
Cheese Tortellini
Fettuccine
Penne
Cavatappi

Sauce Selections

Pesto
Wild Mushroom
Primavera
Pomodoro
Bolognese
Alfredo

Carving Station \$12.00 per person

Please select 2 choices from the list below at \$12.00 per person. We have also provided you an upgraded list to choose from for an additional \$4.00 per person. All items will be served with the appropriate Sauces and Condiments.

Carved Selections

Roast Sirloin of Beef, Au Jus Natural
Roasted Turkey Breast, Cranberry -Orange Relish
Roasted Pork Loin, Roasted Garlic Pan Jus
Baked Ham, Golden Molasses Rum Glaze

Upgrade Selections for an additional \$4.00 person

Roast Side of Salmon, Beurre Blanc
Beef Tenderloin, Sauce Béarnaise
Steamship Round of Pork, Southern BBQ Sauce
Roast Leg of Lamb, Mint Agrodolce
Prime Rib of Beef, Horseradish Cream

All menu items are subject to a 20% service charge and 7% Maine state tax

Action Stations

These stations are designed as an enhancement to your event. Live Action Stations require a chef. The fee is \$50.00 per chef for one hour. The stations require a 50 person minimum.

Asian Stir-Fry Station \$11.00 per person

A Sizzling Array of Asian Vegetables Tossed with Soy, Sesame, and Ginger
Choice of Marinated Chicken or Beef, Served with Rice Noodles, Accompanying Sauces and Garnishes.

Panini Stations \$8.95 per person

Please Select Three of the Following:

Turkey Rachael

Turkey, Swiss Cheese, Cole Slaw, and Thousand Island Dressing

Grilled Portobello Mushroom

Roasted Red Peppers, Mozzarella, Basil, and Pesto

Ham and Brie with Granny Smith Apple

Ham, Brie and Sliced Granny Smith Apple with Arugula

Grilled Crab Havarti

Fresh Crab Salad with Havarti Dill Cheese and Avocado

Monte Cristo

Turkey, Ham, Swiss, and Bacon

Chicken Fajita

Grilled Chicken, Roasted Peppers and Onions, Pepper Jack Cheese and Salsa

Crépe Station \$7.50 per person

Warm Made-To-Order Fresh Crépes with an Array of Fillings.

Please Select Three from Bellow:

Fresh Strawberries

Fresh Bananas

Fresh Pineapple

Fresh Blueberries

Vanilla Custard

Chocolate Custard

Accompanied by Your Choice of Whipped Cream, Chocolate Sauce, Maple Syrup, and Almonds.

All menu items are subject to a 20% service charge and 7% Maine state tax

Maine Lobster Bake Buffet

Homemade New England Chowder
Fresh Garden Salad
Fresh Steamed Mussels in Broth
Steamed Whole Lobster with Drawn Butter
Grilled BBQ Chicken
Fresh Corn on the Cob
Roasted Potatoes
Freshly Baked Breads
Home Baked Blueberry Pie or Strawberry Shortcake
Coffee and Tea

\$ Market Price

All menu items are subject to a 20% service charge and 7% Maine state tax

OPEN BAR OPTIONS

Diamond

\$17.00 per person for the first hour and \$9.00 per person each additional hour. This includes: well brand liquors, call brand liquors, top shelf liquors, domestic, imported and micro brewed beer, house champagne and wines, sparkling water, soda.

Diamond Package: \$48.00 per person for 5 hours

Emerald

\$13.00 per person for the first hour and \$7.00 per person for each additional hour. This includes: well brand liquors, call brand liquors, domestic, imported and micro brewed beer, house champagne and wines, sparkling water, soda. Top shelf liquor is not included.

Emerald Package: \$36.00 per person for 5 hours

Sapphire

\$11.00 per person for the first hour and \$6.00 per person for each additional hour. This includes: domestic, imported and micro brewed beer, house champagne and wines, sparkling water, soda.

Sapphire Package: \$30.00 per person for 5 hours

CASH BAR

Call Drinks	\$6.25
Top Drinks	\$7.25
Premium Drinks	\$8.25
Domestic Beer	\$4.25
Imported/Micro Brewed Beers	\$4.75
House Wines	\$6.25
Soda	\$2.25
Juice	\$2.25
Bottled Water	\$2.25

A set up fee of \$75.00 will be charged per Cash Bar

Open bar options are subject to a 20% service charge and 7% Maine state tax

FESTIVE BEVERAGE ENHANCEMENTS

Martini Bar

A colorful array of icy cold vodka and gin martinis featuring the hottest fruit and classic tastes. Whether pomegranate, pineapple, Italian or blueberry, our delicious blends are a "must try".

Martini Bar -\$3 per person upgrade option to the Open Bar price or \$9.00 per cocktail

A Taste of the Bubbly

Enjoy a Champagne Bar custom designed for your joyous event. Sparkling champagne served with a variety of fruits and liqueurs will enhance your festivities. Whether a splash of Crème de Cassis, Chambord or POMA or fresh strawberries or raspberries your guests will enjoy these refreshing beverages.

Champagne Bar -\$3 per person upgrade option to the Open Bar price or \$9.00 per cocktail

All menu items are subject to a 20% service charge and 7% Maine state tax

Event Resources

Beauty Services

Your Body Works Massage & Day Spa

Tel: 207-646-1322

www.spaandmsaage.com

Cottage Breeze Day Spa

Tel: 207-967-2259

www.cottagebreeze.com

Shapers Hair Design and Spa

Tel: 207-985-3312

www.begginingnh@yahoo.com

Cake & Desserts

Let Them Eat Cake

Tel: 207-967-4145

www.letthecatcakemaine.com

Confection Art

Tel: 207-363-1440

www.confectionart.com

Jacques Pastries

Tel: 603-268-0699

www.jacquespatries.com

Favors & Gift Baskets

Beach Grass

Tel: 207-967-0493

beachgrass@verizon.net

Audio Visual

Video Creations

207-985-5105

www.videocreation.tv

Florists

Calluna Fine Flowers & Gifts

Tel: 207-641-0867

www.callunafineflowers.com

Fern Cottage Gardens

Tel: 207-985-2995

www.ferncottagegardens.com

Blooms Flower Shoppe

Tel: 207-646-0906

www.bloomsflowershoppe.com

Downeast Flowers

Tel: 207-985-4714

www.downeastflowers.com

Blooms & Heirlooms

Tel: 207-985-2949

www.bloomsandheirlooms.com

Petals Florist & Plants

Tel: 207-467-3437

Kennebunk, Me

Stationary

Sara O'Brien

Tel: 207-361-4784

www.griffin-vites.com

Village Paperie

Tel: 207-967-0262

No website available

Wedding Attire

Tuxedos On Broadway

Tel: 207-772-8522

www.tuxonbroadway.com

Sandy's Bridal

Tel: 207-490-3763

No website available

Photographers

Double Take Photography

Tel: 207-283-0050

www.doubletakephotography.com

Riley Photography

Tel: 207-232-5838

www.rileyphotographic.com

Life's Big Events

Tel: 207-749-9176

www.lifesbigevents.com

Trent Bell Photography

Tel: 207-807-5044

www.trentbell.com

The Wedding Photographers of New England

Tel: 603-661-7697 or 603-502-2352

www.weddingphotographersne.com

Entertainment/Music & DJs

Fred Pappalardo

Disc Jockeys

Tel: 800-274-1155

www.djfredp.com

Rockwell Productions

Tel: 207-767-3575

www.rockpro.com

Greg Grenier

Tel: 207-283-3137

www.djogerg.com

Main Event

Tel: 1-888-833-8293

www.AMAINEEVENT.COM

The Music Man

Tel: 207-423-4859

www.themusicmandjservice.com

Videography

Media Northeast Wedding Videography

Tel: 207-447-1529

www.medianortheast.com

Video Creations

207-985-5105

www.videocreation.tv

Live Music

Rob Spaulding Jazz

Tel: 207-205-8000

Elm Street Jazz

Tel: 207-490-6751

Straight Lace

Tel: 207-985-6028

www.straightlace.net

The Thomas Snow Band

Tel: 207-408-1173

www.tomsnow.com

The Waiters

Tel: 207-772-8425

www.thewaiters.com

Pianist

Diane Charmaine

Tel: 207-646-7392

Tel: 800-282-4473

www.gregsound.com

Harpist

Deidre Carr

Tel: 207-846-3927

Keyboard and Duo

Jay Lundstrom

Tel: 207-468-0606

Seapony180@roadrunner.com

Transportation

Rocking Horse Stable

Tel: 207-967-4288

www.geocities.com/rockinhorsestables/index.html

Regal Limousine

Tel: 800-709-3500

www.regalinfo.com

In-Town Trolley

Tel: 207-967-3686

www.intowntrolley.com

Mermaid Transportation

Tel: 800-696-2463

www.gomermaid.com

Shoreline Explorer Trolley

Contact: Ken Creed

Tel: 800-965-5762

Maine Limousine

Tel: 800-9646-0068

Scarborough, ME

Ceremony Sites

The Wells Gazebo

Tel: 207-646-5113

Contact: Wells Town Hall

The Meeting House

Tel: 207-646-4775

www.wellsogunquithistory.org

Kennebunk Land Trust

Tel: 207-967-3465

Contact: Tom Bradbury

Notary Publics

Dan Forte

Tel: 207-967-9133

I Thee Wed (Maureen Quirk)

Tel: 207-439-2198

Lisa Carignan

Tel: 207-676-9600