



## 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.

**\$17.00 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

**\$19.00 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

**\$21.00 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

**\$23.00 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  
\$160.00

### **Assorted Miniature Tartlets**

Wild Mushroom and Roasted Vegetable Miniatures  
\$135.00

### **Stuffed Mushroom Caps**

Chorizo Sausage with Breadcrumbs, Herbs and Parmesan Cheese  
\$120.00

### **Fresh Maine Crab Cakes**

Fresh Maine Crabmeat, Pan Seared Served with Zesty Remoulade  
\$155.00

### **Seared Provencal Shrimp**

Served with a Creamy Raita Dip  
\$165.00

### **Spanakopita**

Spinach, Cream Cheese and Greek Feta Cheese Wrapped in Flaky Phyllo  
\$100.00

### **Teriyaki Beef Skewers**

Tender Choice Beef Marinated in Teriyaki  
\$135.00

### **Grilled Lamb Chops**

Grilled Lamb Chops Encrusted with Fresh Herbs and Served with a Mint Agrodolce  
\$175.00

### **Thai Chicken & Cashew Spring Rolls**

Chicken Combined with Cashews and Fresh Garden Vegetables  
\$135.00

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  
\$95.00

## **Chicken Satay**

Grilled Chicken Skewers Served with Authentic Thai Peanut Sauce  
\$135.00

## **Vegetable Spring Rolls**

Vegetables Combined with a Touch of Soy Sauce and Wrapped in a Crisp Wonton  
Wrapper  
\$120.00

## **Sweet Potato and Coconut Chicken**

Battered, Crispy, with a Hint of Sweet  
\$120.00

## **Pork Dumplings**

Delicately Steamed Served with Sweet Chili Sauce  
\$105.00

## **Pan-Seared Scallops**

Sweet and Spicy Maple Dijon Drizzle  
\$155.00

## **Macaroni and Cheese Bites**

A Creamy Blend of Fontina, Swiss, Romano and Parmesan  
\$95.00

## **Blue Cheese and Pear Phyllo Purse**

Crispy Phyllo with Pear, Blue Cheese and Red Wine  
\$120.00

## **Mini Quiche**

With Leeks and Roasted Red Peppers  
\$120.00

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  
\$120.00

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

## Oysters on the Half Shell

Served with a Cider Mignonette  
\$170.00

## Chilled Shrimp Cocktail

Served with Zesty Cocktail Sauce  
\$175.00

## Jonah Crab Claws

Served with Zesty Cocktail Sauce or Mustard-Miso Sauce  
\$175.00

## Fresh Asparagus Wrapped in Sirloin

Crisp Asparagus Wrapped in Rare Sirloin  
\$135.00

## Beef Carpaccio

Served with a Horseradish and Chive Crème Fraiche  
\$135.00

## Mini B.L.T.

Toast Point with Applewood Bacon, Crisp Lettuce, Tomato, and Garlic Aioli  
\$115.00

## Prosciutto and Melon Bites

Fresh Seasonal Melon Wrapped with Imported Prosciutto  
\$95.00

## Maine Lobster and Mandarin Orange Salad

Served on a Crisp Belgium Endive Leaf  
\$Market Price

## Bruschetta

Tomatoes, Fresh Basil and Mozzarella, an EVO Drizzle  
\$95.00

## Antipasto Skewers

Marinated Fresh Mozzarella, Olives, Sun-dried Tomatoes and Roasted Red Peppers  
\$95.00

## Curried Chicken Tartlet

Curried Chicken Salad with Golden Raisins and Pine Nuts  
\$95.00

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 \$150.00**

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 \$90.00**

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

### **Vegetable Crudités \$75.00**

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

### **Smoked Seafood Presentation \$180.00**

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 \$3.00 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 \$3.00 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	\$10.00
Lobster Stew	\$9.00
Crab Cakes, Remoulade	\$11.00
Spinach and Roasted Garlic Ravioli	\$8.00

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  
\$35.95

## Chicken Marsala

Boneless Chicken Breast Sautéed in a Marsala Wine Sauce with Mushrooms  
\$28.95

## Roast Pork Loin

Herb Roasted and Served with a Seasonal Sauce  
\$28.95

## Grilled Salmon

Fresh Salmon Grilled, Served with a Seasonal Sauce  
\$30.95

## Chicken Saltimbocca

Chicken Breast Stuffed with Proscuitto, Fresh Basil and Cheese  
Served with an Alfredo Sauce  
\$29.95

## Roast Duckling

Long Island Duckling on the Bone with a Lingonberry Preserve  
\$28.95

## Sirloin Beef Tips

Tender Sirloin Tips and Mushrooms with a Caramelized Shallot and Red Wine Demi-Glace  
\*Light Seasonal option also available  
\$29.95

## Pork Florentine

Fresh Spinach and Cheese Stuffed Pork Loin with a Mornay Sauce  
\$28.95

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  
\$27.95

### **Baked Haddock**

Traditional New England Favorite, Cream, Cheddar and Light Crumb  
\*Light Seasonal option also available  
\$29.95

### **Roasted Rack of Lamb**

Rubbed with Fresh Garlic and Herbs, Served with a Mint Agrodolce  
\$33.95

### **Stuffed Sole**

Seafood Stuffed Sole served with a Lobster Cream  
\$30.95

### **Lobster Ravioli**

Ravioli Stuffed with Lobster Meat Topped with a Lobster Cream  
\$30.95

### **Roasted Herbed Statler Chicken Breast**

Herb Roasted and Served with a Sauce Supreme  
\$28.95

### **Portabella Mushroom**

Stuffed with Israeli Cous Cous, Artichoke Hearts, Red Peppers and Fresh Herbs with a  
Charred Tomato Coulis  
\$27.95

### **Vegetarian Ravioli**

Grilled Vegetable Ravioli in White or Red Sauce  
\$27.95

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  
\$40.95

\*Also available with Marinated Grilled Shrimp

### **Grilled North Atlantic Salmon & Shrimp**

Grilled Salmon Garnished with Shrimp Scampi and Garlic Herb Butter  
\$35.95

### **Petite Filet & Pan Seared Scallops**

The Finest Cut 5oz. Filet, with Blue Cheese Butter, accompanied with 2 Pan Seared Fresh Sea Scallops  
\$40.95

### **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  
\$40.95

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

**\$30.95**

\*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 \$10.00 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 \$13.00 per person**

Please select 2 choices from the list below at \$13.00 per person. We have also provided you an upgraded list to choose from for an additional \$5.00 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 \$5.00 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** \$12.00 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** \$9.95 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** \$8.50 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

\$18.00 per person for the first hour and \$10.00 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: \$53.00 per person for 5 hours

## Emerald

\$14.00 per person for the first hour and \$8.00 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: \$41.00 per person for 5 hours

## Sapphire

\$12.00 per person for the first hour and \$7.00 per person for each additional hour. This includes: domestic, imported and micro brewed beer, house champagne and wines, sparkling water, soda.

Sapphire Package: \$35.00 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 -\$4 per person upgrade option to the Open Bar price or \$10.00 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 -\$4 per person upgrade option to the Open Bar price or \$10.00 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](http://www.spaandmsaage.com)

### **Cottage Breeze Day Spa**

Tel: 207-967-2259

[www.cottagebreeze.com](http://www.cottagebreeze.com)

### **Shapers Hair Design and Spa**

Tel: 207-985-3312

[www.begginingnh@yahoo.com](http://www.begginingnh@yahoo.com)

## Cake & Desserts

### **Let Them Eat Cake**

Tel: 207-967-4145

[www.letthematcakemaine.com](http://www.letthematcakemaine.com)

### **Confection Art**

Tel: 207-363-1440

[www.confectionart.com](http://www.confectionart.com)

### **Jacques Pastries**

Tel: 603-268-0699

[www.jacquespatries.com](http://www.jacquespatries.com)

## Favors & Gift Baskets

### **Beach Grass**

Tel: 207-967-0493

[beachgrass@verizon.net](mailto:beachgrass@verizon.net)

## Audio Visual

### **Video Creations**

207-985-5105

[www.videocreation.tv](http://www.videocreation.tv)

## Florists

### **Calluna Fine Flowers & Gifts**

Tel: 207-641-0867

[www.callunafineflowers.com](http://www.callunafineflowers.com)

### **Fern Cottage Gardens**

Tel: 207-985-2995

[www.ferncottagegardens.com](http://www.ferncottagegardens.com)

### **Blooms Flower Shoppe**

Tel: 207-646-0906

[www.bloomsflowershoppe.com](http://www.bloomsflowershoppe.com)

### **Downeast Flowers**

Tel: 207-985-4714

[www.downeastflowers.com](http://www.downeastflowers.com)

### **Blooms & Heirlooms**

Tel: 207-985-2949

[www.bloomsandheirlooms.com](http://www.bloomsandheirlooms.com)

### **Petals Florist & Plants**

Tel: 207-467-3437

Kennebunk, Me

## Stationary

### **Sara O'Brien**

Tel: 207-361-4784

[www.griffin-vites.com](http://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](http://www.tuxonbroadway.com)

### **Sandy's Bridal**

Tel: 207-490-3763

No website available

## Photographers

### **Double Take Photography**

Tel: 207-283-0050

[www.doubletakephotography.com](http://www.doubletakephotography.com)

### **Riley Photography**

Tel: 207-232-5838

[www.rileyphotographic.com](http://www.rileyphotographic.com)

### **Life's Big Events**

Tel: 207-749-9176

[www.lifesbigevents.com](http://www.lifesbigevents.com)

### **Trent Bell Photography**

Tel: 207-807-5044

[www.trentbell.com](http://www.trentbell.com)

### **The Wedding Photographers of New England**

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

[www.weddingphotographersne.com](http://www.weddingphotographersne.com)

## Entertainment/Music & DJs

### **Fred Pappalardo**

#### **Disc Jockeys**

Tel: 800-274-1155

[www.djfredp.com](http://www.djfredp.com)

### **Rockwell Productions**

Tel: 207-767-3575

[www.rockpro.com](http://www.rockpro.com)

### **Greg Grenier**

Tel: 207-283-3137

[www.djogerg.com](http://www.djogerg.com)

### **Main Event**

Tel: 1-888-833-8293

[www.AMAINEEVENT.COM](http://www.AMAINEEVENT.COM)

### **The Music Man**

Tel: 207-423-4859

[www.themusicmandjservice.com](http://www.themusicmandjservice.com)

## Videography

### **Media Northeast Wedding Videography**

Tel: 207-447-1529

[www.medianortheast.com](http://www.medianortheast.com)

### **Video Creations**

207-985-5105

[www.videocreation.tv](http://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](http://www.straightlace.net)

### **The Thomas Snow Band**

Tel: 207-408-1173

[www.tomsnow.com](http://www.tomsnow.com)

### **The Waiters**

Tel: 207-772-8425

[www.thewaiters.com](http://www.thewaiters.com)

### **Pianist**

#### **Diane Charmaine**

Tel: 207-646-7392

Tel: 800-282-4473

[www.gregsound.com](http://www.gregsound.com)

### **Harpist**

#### **Deidre Carr**

Tel: 207-846-3927

### **Keyboard and Duo**

#### **Jay Lundstrom**

Tel: 207-468-0606

[Seapony180@roadrunner.com](mailto:Seapony180@roadrunner.com)

## **Transportation**

### **Rocking Horse Stable**

Tel: 207-967-4288

[www.geocities.com/rockinhorsestables/index.html](http://www.geocities.com/rockinhorsestables/index.html)

### **Regal Limousine**

Tel: 800-709-3500

[www.regalinfo.com](http://www.regalinfo.com)

### **In-Town Trolley**

Tel: 207-967-3686

[www.intowntrolley.com](http://www.intowntrolley.com)

### **Mermaid Transportation**

Tel: 800-696-2463

[www.gomermaid.com](http://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](http://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