



UNION BLUFF

HOTEL & MEETING HOUSE

Thank you for considering the Union Bluff Meeting House for your upcoming wedding! Our property includes over 70 hotel rooms, a timeless Grand Ballroom with an ocean view and large patio, an oceanfront lawn ceremony space, and a Pub. Included in the following pages are our menu offerings, site information, general policies and local vendor contact information. The testimonials below will help give you a look into a wedding day with us!

"Our guests made it clear it was the **BEST** wedding they had attended!"

~Tracy H; The Knot review excerpt

"The communications we received was timely and clear, most times we emailed we have a response less in than 24 hours , same with voicemail (in the rare case we didn't catch someone in the office)."

~ Christina M; The Knot review excerpt

"The food was absolutely amazing, the reception was perfect, and our guests have **NOT** stopped talking about how amazing Union Bluff is. The staff went above and beyond for our perfect day during the ceremony, reception, and of course the after party! I wish I could redo the whole day over again because of how perfect it was. This place is just stunning, but the staff members make it even better. You are crazy if you don't get married here!"

~Erin S; The Knot review excerpt

"Where many other venues and coordinators came from a place of "no" Darlene and her team came from a place of "yes, we'll take care of that." ~ Brittany; Wedding Wire review excerpt

"Words cannot express my gratitude for yesterday and the whole process leading up to it. You are a rock star and I couldn't imagine a better day/venue/or wedding coordinator!!!"

~ Katie V to her coordinator

"I just had to write to say that the Union Bluff is A + when it comes to weddings! I was so pleased... actually blown away by the incredible service, beauty and charm."

~Beth B; aunt of the bride

We invite you to visit our location to fully appreciate the beauty of the Seacoast and meet with one of our Event Coordinators to further discuss how we can help make your day the best day ever! Congratulations, and best of luck with all your planning!

Policies

	Friday	Saturday	Sunday
Room Fee* (In-Season)	\$3,000	\$4,500	\$2,500
Food & Beverage Minimum *reception only	\$12,000	\$18,000	\$9,000
Valet Fee (May-October)	\$660	\$720	\$615

Taxes (8%) + Gratuity (13%) + Administrative Fee (7%)

Total Minimum Spent:	\$19,388.00	\$28,755.51	\$14,969.30
Includes Optional Lawn Ceremony Fee:	\$21,550.00	\$30,906.71	\$17,120.50
Hotel Room Requirements	Reception must end by 11pm	8 MH rooms above ballroom for two nights	If reception ends past 9pm, 8 MH rooms, one night only

* Room Fee Includes: Overnight accommodations for the couple the night of the wedding; 5 hour timeframe - additional hours may be purchased at any time up to a half hour prior to end of event for \$900; house linens of full length tan, white square overlay, basic white napkin, flatware, glassware; optional house hurricane with sand / shells / starfish, house card box, house champagne toasting glasses, house cake knife and server, amenities basket in the ladies room; bar set-up fee; coordinator to assist you throughout the planning process as well as day-of; set up and break down of reception included.

On-Site Ceremony: \$2,000 includes garden chairs for all guests, house arbor, electricity, rehearsal, and day-of coordination; rain tent option available for additional fee.

Preview and Tasting Event: Our preview and tasting night is complimentary to all our contracted couples. Each couple can invite up to four guests at an additional charge. The event is held on two Saturday nights in January, from 5-8 pm, by invitation only. Vendors, food, and table set-ups showcased in the ballroom to help make wedding planning easy!

Payments: \$3,000 upon signing a contract; \$5,000 ten months out from your wedding; accumulated payment total of 80% of the estimated balance due one month out; final counts and payment due 10 days out. All payments are non-refundable.

First Right of Refusal: We offer a two week, complimentary first right of refusal on one date, after a tour. With this option, you will get a first right of refusal on the wedding date you are interested in. If another couple becomes interested in that date, we will reach out to you first. You then have 24 hours to contract on that date, or we will release it to the other couple.

MENU PACKAGES

Fairmont

\$78 per person

Choose two Displays and Four Passed Hors D'oeuvres:

Domestic Cheese and Cracker Display
Vegetable Crudite
Assorted Baked Brie wrapped in Phyllo
Hummus Display



Swedish Meatballs
Chorizo Stuffed Mushrooms
Maple Pulled Pork with Sour Apple Slaw
Key West Chicken Skewer
Apple Cranberry Chicken Salad Spoon
Mini Crab Cakes
Proscuitto Wrapped Melon
Vegetable Spring Rolls
Roasted Tomato Bruschetta
Spinach and Artichoke Cup

Champagne Toast

House Salad

Two Entrees

Grilled Sliced Flank Steak with Garlic Rosemary Demi
Korean Kalbi Boneless Short Ribs
Mushroom & Bacon Chicken
Chicken Picatta
New England Crumb topped Haddock

Vegetarian / Vegan option & Kids menu always offered in addition to the selections above

Coffee, Tea and Service of client's Wedding Cake

Concordville

\$105 per person

Cocktail service of Red and White Wine upon Arrival

Choice of Two Displays and Five Passed Hors D'oeuvres:

New England Cheese and Cracker Display

Fresh Fruit Display

Vegetable Crudite

Tapas Sampler



Clam Chowder in Mini Martini Glass

Coconut Shrimp

Scallops wrapped in Bacon

Sweet Potato Coconut Chicken Skewer

Cilantro Chicken Dumpling

Vegetable Spring Rolls

French Fry Shooter

Fig, Goat Cheese and Caramelized Onion Flatbread

SoMe Steak Ale Pie

BBQ Brisket Potato Medallion

Champagne Toast

Choice of One: (Pre-selected)

New England Clam Chowder OR House Salad OR Caesar Salad

Choice of Two Entrees:

NY Strip Steak

Roast Prime Rib of Beef

Seafood Stuffed Haddock

Dill Cucumber Salmon

Cilantro Avocado Lime Chicken

Pesto Chicken with Roasted Tomato and Mozzarella

Vegetarian / Vegan option & Kids menu always offered in addition to the selections above

Coffee, Tea and Service of client's Wedding Cake

Late Night Menu - 3 * selections (see page 14)

Atlantic

\$140 per person

Choice of Three Displays and Six Passed Hors D'oeuvres:

Imported Cheese and Cracker Display

Vegetable Crudite

Antipasto Display

Oyster Bar



Jumbo Shrimp Cocktail

Mini Lobster Roll

Ahi Tuna on a Wonton Chip

Cilantro Chicken Dumpling

Grilled Lamb Chops

Beef Crostini

Marinated Steak Tip Kabob

Prosciutto, Fresh Mozzarella and Fig Flatbread

Caprese Skewer

Spanakopita

Full Open Bar for One Hour

Champagne Toast with Berries

Choice of Soup or Salad

Sorbet Intermezzo

Choice of Three Entrees:

NY Strip with Garlic Roasted Shrimp

Filet Mignon with Bacon Butter

Baked Haddock with Creamy Lobster Sauce

Crispy Brown Butter Seared Haddock

Prosciutto wrapped Salmon with Sage and Asparagus

Seasonal Stuffed Chicken

Vegetarian / Vegan option & Kids menu always offered in addition to the selections above

Coffee, Tea and Service of client's Wedding Cake with either

Cake Enhancement (see page 14) OR Chocolate Covered Strawberry Display

ALL-INCLUSIVE PACKAGES

Bronze

\$154 per person

Includes: Grand ballroom fee, valet service, house linens of full length tan with white square overlay and white napkins, centerpieces of house hurricane with candle surrounded by votives and rose petals or sand & shells, **Fairmont Package menu**, DJ for event from Fred Pappalardo Entertainment, single flavor cake elegantly decorated to match your theme by Let Them Eat Cake

Gold

\$230 per person

Includes: Grand ballroom fee, valet service, house linens chosen theme related overlay and white napkins, centerpieces of house hurricane with candle and floral wreath surrounded by votives, **Concordville Package menu** without wine service, one hour full open bar then beer and wine for the remaining 4 hours, DJ for event from Fred Pappalardo Entertainment, two flavor cake elegantly decorated to match your theme by Let Them Eat Cake.

Diamond

\$240 per person

Includes: Grand ballroom fee, valet service, house linens chosen theme related overlay and complimenting napkins, centerpieces of house hurricane with candle and rose petals or sand & shells, surrounded by votives, **Concordville Package menu** with one hour full instead of wine service, DJ for event from Fred Pappalardo Entertainment, single flavor cake elegantly decorated to match your theme by Let Them Eat Cake, All Day wedding package with Patrick McNamara including: 1 hour engagement session, 7 hour coverage with assistant, online gallery, 8 1/2 X 11 album, custom thumb drive case with right to photos up to 8X10; Option of Aritfact Images with 2 shooters for \$2 pp upcharge, 1 hour engagement session, 10X10 album, high resolution files on thumb drive with permission to use, sneak peek within 24 hours and online gallery

Platinum

\$270 per person

Includes: Grand ballroom fee, valet service, chosen full length linens and complimenting napkins, tall floral centerpieces by Brenda's Bloomer's OR York Flower Shop surrounded by votives, **Atlantic Package menu**, 5 hours full open bar, DJ for event from Fred Pappalardo Entertainment plus up-lighting, two flavor cake elegantly decorated to match your theme by Let Them Eat Cake

**Minimum charge of 100 persons; tax and service charges not included; only the food and beverage portion of the package go toward the required minimum. Please deduct \$14 pp for a Friday or Sunday.*

Menus on this page INCLUDE Hors D'oeuvres selections from the Concordville menu for cocktail hour, as well as dinner rolls and butter, coffee / tea and cutting and service of an client's wedding cake

Traditional Clambake

\$95 per person

New England Clam Chowder

House Salad

Steamers and Mussels

Corn-off-the-Cob

Steamed New Potatoes

1 pound Steamed Lobster OR Herb Roasted Statler Chicken

(served with fresh drawn butter)

Family Style Dinner

\$85 per person

Please select one Salad, one Vegetable, one Starch and two entrees from the selections below:

Salad: House, Caesar, Spinach

Vegetables: Asparagus, Roasted Root Vegetables, Summer Squash Medley, Green Beans & Carrots

Starch: Chive Mashed Potatoes, Harvest Rice, Rice Pilaf, Roasted Fingerling Potatoes

Entrée: Roasted Pork Loin, Carved Turkey, Mozzarella & Herb Seared Chicken, New England Crumb Topped Haddock

SPECIALTY STATIONS

Stations remain open for one hour and certain ones require a uniformed chef at an additional charge of \$50 per chef, per hour; 40 person minimum with a \$2 surcharge for less than 40 people

Prime Rib \$18 per person

Served with rolls, Horseradish Cream Sauce and Au Jus

Option of: Tenderloin of Beef \$10 upcharge

Served with Bernaise Cream Sauce

Lobster \$22 per person

Served with drawn butter, cracker, fork, wet wipes & bib in a galvanized bucket

Haddock \$14 per person

Broiled and Fried Haddock, served with Tarter Sauce, Roasted Tomatoes and Capers, and Lemon Buerre Blanc Sauce

Oven Roasted Turkey \$10 per person

Served with rolls, Cranberry Sauce and Traditional Gravy

Chicken \$12 per person

Grilled and breaded chicken served with Marsala Sauce, Herb Cream Sauce and Tomato and Mozzarella Compote

Pasta Bar \$11 per person

Served with garlic bread and Parmesan Cheese

Choice of Two Pastas:

Penne ~ Cavatappi ~ Cheese Tortellini ~ Linguini ~ Gnocchi

Choice of Two Sauces:

Alfredo ~ Bolognese ~ Tomato Basil ~ Cheese ~ Pesto ~ Roasted Tomato

Salad & Chowder Bar \$11 per person

Artisinal Mixed Greens with toppings of: Tomato, Cucumber, Onions, Carrots, Croutons and
New England Clam Chowder with crackers

Mashed Potato Bar \$8 per person

House made mashed potatoes and sweet potatoes served with toppings bar of: Bacon, Broccoli, Cheese,
Sour Cream, Chives and mushroom gravy

Rice Bar \$10 per person

Choice of Two Rice:

Wild ~ Jasmine ~ Brown ~ Basmati

Choice of Three Toppings:

Garlic ~ Ginger ~ Tomato ~ Mushrooms ~ Scallions ~ Broccoli & Carrots

Brussel Sprouts w.Bacon ~ Spinach

French Fry Bar \$6 per person

Shoestring Fries, Sweet Potato Fries, and Steak Fries served with Siracha Aioli, Ketchup,
Cheese Sauce and Ranch Dressing

Option of Pontine (cheese curds and gravy) plus \$1 per person

HORS D'OEUVRES

All items are served in displays of 50; * items are Gluten Free

Cold Selections

- Jumbo Shrimp Cocktail \$195
- Maine Lobster Cocktail* \$245
- Citrus Crab Cup \$200
- Mini Lobster Rolls \$210
- Beef Crostini \$175
- Ahi Tuna on Wonton Chip \$185
- Caprese Skewer* \$155
- Prosciutto Wrapped Melon* \$160
- Roasted Tomato Bruschetta \$135
- Apple Cranberry Chicken Salad Spoon* \$150

Hot Selections

- Scallops wrapped in Bacon* \$200
- Mini Crab Cakes \$160
- Coconut Shrimp \$170
- Lobster Mac-n-Cheese in a mini-martini glass \$185
- Clam Chowder in a mini-martini glass \$180
- Marinated Steak Tip Kabob* \$185
- SoMe Steak Ale Pie \$170
- Chorizo Stuffed Mushroom* \$160
- Swedish Meatball \$140
- Maple Pulled Pork Crostini with a Sour Apple Slaw \$150
- Grilled Lamb Chops with Mint Cream Sauce* \$210
- Sweet Potato and Coconut Chicken Skewer \$170
- Cilantro Chicken Dumpling \$160
- Key West Chicken Skewer* \$155
- French Fry Shooter \$145
- Spinach and Artichoke Wonton Cup \$145
- Fig, Goat Cheese and Carmelized Onion Flatbread \$155
- Vegetable Spring Rolls \$150
- Spanikopita \$155

Trays and Displays

All items are served in displays of 50

Imported Cheese and Cracker Display \$210

New England Cheese and Cracker Display \$195

Domestic Cheese and Cracker Display \$175

Vegetable Crudite with Dipping Sauce \$140

Fresh Fruit Platter \$160

Assorted Baked Brie Display \$150

Wheels of baked Brie with Raspberry Fig Jam, / Blueberry Apple Jam / Carmelized Onion and Bacon wrapped in a puff pastry shell

New England Raw Bar Display \$405

Oysters, Clams, Jumbo Shrimp, cooked chilled Mussels and Snow Crab legs, 25 of each served; additional quantities priced individually

Oyster Bar \$250

2 selections of fresh shucked Oysters served with sauces of: Mignonette, Tabasco and Cilantro Lemon Wine

Hummus Display \$185

Selection of Hummus served with Carrots, Cucumber, Celery and Naan Bread

Tapas Sampler \$190

Select 3: Spinach & Artichoke Dip / Crab Dip / Buffalo Chicken Dip / Bacon & Cheddar Dip / Roasted Red Pepper Hummus / Bruschetta

Antipasto Classico Display \$270

Served with Crostini, Crackers, Cipollini Onions, Marinated Artichoke Hearts, Mozzarella, Roasted Red Peppers, Olives & Assorted Meats

Soups

New England Clam Chowder \$8

Lobster Bisque \$8

Italian Wedding Soup \$7

Salads

Classic House Salad \$7

Spring Lettuce with cherry tomatoes, cucumber, red onion and fried wontons, served with Balsamic Vinaigrette Dressing

Caesar Salad \$7

Traditional Caesar salad served with croutons and topped with freshly grated Parmesan cheese

Special House Salad \$8

Mix of Romaine and Spring lettuce with crumbled blue cheese, walnuts, and crumbled bacon, served with Balsamic Vinaigrette Dressing

Spinach Salad \$9

Spinach, strawberries, goat cheese and candied pecans served with a poppyseed dressing

Fresh Tomato and Mozzarella \$9

Fresh Mozzarella and vine tomatoes served on fresh baby greens with a Balsamic glaze and basil crystals

Dinner Menu

Two items may be selected with advance pre-counts; All charges are based on the higher priced entrée
Should the entrée prices be equal then a \$2 surcharge will be added; All entrees are served with rolls and chef's selection of starch and vegetable

Grilled Sliced Flank Steak \$39

Korean Kalbi Boneless Short Rib \$41

Prime Rib of Beef \$47

Topped with a horseradish cream sauce

NY Strip 10 oz. \$50

NY Strip with Garlic Roasted Shrimp \$54

Filet Mignon \$60

Topped with Bacon Butter

Surf and Turf \$65

Petite Filet of Beef and a steamed Lobster Tail

Bacon and Mushroom Chicken \$34

Panko breaded chicken breast with a bacon and mushroom duxelle

Pesto Chicken with Roasted Tomato and Mozzarella \$37

Cilantro Lime Avocado Chicken \$38

Cilantro lime marinated grilled chicken breast with an Avocado Lime topping

Seasonal Stuffed Chicken Breast \$42

May–August: Spinach and Asiago cheese stuffing with a Parmesan crust

September–April: Apple and Cranberry stuffing topped with a Beurre Rouge sauce

Broiled Haddock with New England Crumb Topping \$34

Fresh haddock filet with herbed Ritz cracker crumb, topped with capers, roasted red tomatoes, white wine and butter

Seafood Stuffed Haddock \$38

Seafood stuffed haddock filet with a lemon thyme cream sauce

Baked Haddock with a creamy Lobster sauce \$42

Grilled Salmon with a Dill Cucumber Salsa \$36

Prosciutto wrapped Salmon with Fontina & Sage \$39

Vegetarian/Vegan option is always available in addition to your Entrée Selections:

Vegetable Napoleon with CousCous

Kids Menu \$18 per person

Please choose ONE option for ALL Children

Macaroni and Cheese served with Applesauce

Chicken Fingers with French Fries

Hot Dog on a bun with French Fries

Wedding Cake Accompaniments

Fresh Fruit Display (serves 25) \$75

Chocolate Sauce or Fruit Sauce Enhancement \$1

Scoop of Ice Cream \$3

Chocolate Covered Strawberry \$4

Grand Marnier Soaked Berries \$5

Coffee / Tea Service plus Cake Cutting Fee \$4

Per piece, with any individually served dessert supplied by an outside vendor

Dessert Station

Prices are per person, select stations require an additional chef fee of \$50 per hour

Ice Cream Sundae Bar \$8

Choice of 2 ice creams with sauces, candy and traditional toppings

Candy Bar \$7

Selection of 6 different candies, displayed, with to-go containers

Assorted Mini Desserts \$8

Assortment of whoopie pies, milk and cookie shots, chocolate covered strawberries & fresh fruit with whipped cream

Add a single tier 6" cutting cake (vanilla, chocolate or red velvet) \$50

S'mores Station \$5.50

Assorted marshmallow flavors, selection of chocolates and graham crackers, roasted over an open flame

Late Night Menu

All items priced per 50 pieces unless indicated otherwise

Mini Beef Sliders* \$150

Philly Cheesesteak Flatbread* \$150

Chicken Finger Bites* \$80

Boneless Buffalo Chicken Bites* \$100

Pigs in a Blanket* \$130

Mozzarella Sticks* \$110

Cheese Pizza Slices* \$110

Pepperoni Pizza Slices* \$130

Mac-n-Cheese Bites* \$120

House made Potato Chips* (serves 50) \$60

Soft Pretzel Bite Station with Dipping Sauces \$3.50 pp

served with cheese, yellow mustard and cinnamon & sugar

Beverage Service

Liquor

House \$9.50
Call \$10.50
Premium \$12 and up

Bottled Beer

Domestic \$6
Specialty \$7
MicroBrew \$9

Beer Boat

choice of 3 beers, 45 12 oz. bottles to start, additional based on consumption \$650

Wine

House of Robert Mondavi Woodbridge \$9.50

Soda

Coca-Cola Fountain Drinks \$2

Champagne Toast

\$4 pp; add cotton candy enhancement \$5.50 pp

Spiked Coffee Concoctions

Upgrade your coffee service to include 5L of coffee with your choice of Baileys, Jameson, Kahlua, Frangelico, or Amaretto with whipped cream \$275

Punch

(price based on 2 gallons)

Non-Alcoholic \$85

Champagne \$140

Rum \$180

Vodka \$180

Open bar charges are based on consumption at the above prices. This allows you to customize your selections, time frames and dollar amount. Gratuity and service fees will be added to any open bar charges. Please speak with the Event Coordinator for more specific information and an idea of typical charges. Specific requests for bar items can be accommodated based on advance availability. Special request items that are unsold must be purchased and taken home.

Send-off Breakfast

\$500 Room Fee, served in the Breakwater Room from 9 am—11 am, Separate contract required, 40 person minimum, based on availability. Items on this page do not go towards the food and beverage minimum of a wedding as they are a separate events.

BUFFET STYLE

Continental \$14 per person

Assorted fresh fruit, bagels with cream cheese, assorted muffins, yogurt and granola; coffee, tea and assorted juices

Daybreak \$16 per person

Assorted fresh fruit, bagels with cream cheese, croissants and assorted muffins, ham and cheese sticks, yogurt, assorted cold cereals; coffee, tea and assorted juices

Sunrise \$20 per person

All items in the Continental package, plus Scrambled Eggs, choice of French Toast OR Pancakes, Bacon, Sausage and Home fries; coffee, tea and assorted juices

Seamist \$24 per person

All items in the Daybreak package, plus Eggs Benedict, Breakfast Strata, Hot Oatmeal, Corned Beef Hash, Sausage, Bacon and Home Fries; coffee, tea and assorted juices

Welcome Party & After Party

Thinking of a Welcome Party or After Party? We have partnered up with the Sand Dollar Bar and Grille to help make your wedding weekend memorable from start to finish! Located next door to the Meeting House, the Sand Dollar has a fun atmosphere with the piano bar playing live music until 12 am. Book a Welcome Party for the night before your wedding, starting at 8 pm and / or and After Party for the night of your wedding. Parties must be booked in advance by contacting Colby DeGrechie, Colby.degrechie@gmail.com, 603-312-7984. There is a \$600 food purchase minimum with advance notice and last call is at 12:15 pm.

Local Services

Flowers

Brenda's Bloomers 207.363.0333 www.brendasbloomers.com
York Flower Shop 207.363.5367 www.yorkflowershopmaine.com
Heidi H Designs 603.436.0633 www.heidihdesigns.com

Desserts

Let Them Eat Cake 207.967.4145 www.letthetheatcakemaine.com
Kate's Bakery 207.703.2655 www.katesbakeryandcafe.com—mini dessert bar
Sandpiper Wedding Cakes 207.606.0326 www.thesandpipercakeshop.com

Photography

Patrick McNamara Photography 207.363.8474 www.mcnamaraphoto.com
Artifact Images 603.742.0212 www.artifactimagesnh.com

Videographer

Life In Focus 207.240.1112 www.lifeinfocusweddings.com

Entertainment

Fred Pappalardo—Full Circle Entertainment 207.363.4018 www.DJFredp.com
Chad Ardizzoni—Get Down Tonight Entertainment 603.890.1204 www.getdowntonight.com
Kevin Duran—Double Platinum DJ 207.939.3761 www.maineplatinumdj.com
DJ Shyne—ECF Entertainment 978.590.3516 www.ecfentertainment.com
James DiNanno—Meritage Entertainment 781.572.4737 www.meritagedj.com
Men In Black www.BostonWeddingBand.biz—live band

Tux Rental

125 Tux 603.503.5894 www.125tux.com complimentary on-site pick up

Onsite Hair and Make-up Services

Harbor Hair 207.363.8888 www.harborhair.com
Naviina Salon 207.251.4688 www.naviinasalon.com
Joya Beauty 603.534.3412 www.joyabeauty.com - make-up
Amanda McCarthy Beauty 617.256.8887 www.amandamccarthybeauty.com - make-up

Local Services

Decor

Maine Event Design and Décor 207.725.8895 www.maineeventdecor.com

Transportation

Atlantic Parking Services—Valet 603.969.0080 www.atlanticparkingservices.com

York Trolley Company 207.363.9600 www.yorktrolley.com

Great Bay Limousine 603.431.6490 www.greatbaylimo.com

Franman Transportation 603.312.0782 www.franmantransport.com

York Beach Taxi 207.216.0032

Local Churches and Inside Ceremony Locations

Historical Society of Wells and Ogunquit Meeting House—Post Road, Well, ME. 207.646.4775,
www.historicalsocietyofwellsandogunquit.org; available year round, former church

St. Christopher's Catholic Church & Star of the Sea—207.363.3758; latest Saturday wedding allowed is at 1 pm,
no Sunday weddings

First Parish Congregational Church—207.363.3758, www.firstparishyork.org; no Sunday weddings

St. Georges Episcopal Church—207.363.7376, www.stgeorgesyorkharbor.org

Trinity Church—207.363.5095, www.trinityyorkharbor.episcopalmaine.org, summer church

St. Peter's by the Sea—207.361.2030, www.st-peters-by-the-sea.org, summer church

York—Ogunquit United Methodist Church—207.363.2749, www.youmc.org

Ellis Park Gazebo

Contact Corey Hathorne, Ellis Park Board of Trustees at YB210@ymail.com for more information and to reserve times

Local Officiants

Julie Draper 603.531.9366 www.weddinginmaine.com, Julie_draper@me.com; can also help with ceremony creation
with personal officiant

Andrea Rohde 207.985.3517 andrea.rohde49@gmail.com; www.weddingceremonyinmaine.com

This list is comprised to help inform you of local vendors and their services. You are welcome to use any vendor, including those not on this list. The vendors on this list have been vetted by the Union Bluff and past events, however the Union Bluff is not responsible for the products or services received by them.