



Welcome

Included with all wedding reception packages:



FURNITURE

- Round Dining Tables
- Classic White Table Linens
- Black Banquet Chairs
- Cocktail Rounds
- Gift & Guest Book Table
- Cake Table

TABLE SETTING

- Classic White Napkins *with flat fold*
- Glassware
- Flatware
- Chinaware

SERVICES

- **1 Bar Setup and Tear Down** *per cocktail hour and reception*
Additional bars and bartenders can be applied for an additional charge.
- **Setup and Tear Down** *of all Sugarloaf Mountain Resort items*
- **Complimentary Day-Of Wedding Coordinator**
- **Dimmable Café Lighting**
Available for King Pine Receptions Only

FINISHING TOUCHES

- **Exclusive Room Rates for Wedding Guests**
- **Complimentary Gift Basket Delivery to Resort Guests**
- **Complimentary Early Check-In**
Based on Availability at the Sugarloaf Mountain Hotel
- **Complimentary Champagne Toast**
- **2 Complimentary Lift Vouchers**
- **Complimentary Room Night for the Happy Couple**
Based on 30 paid nights



Preferred Vendors

Local legends in their craft



FLORISTS

Skowhegan Fleuriste

Skowhegan, Maine • 207.474.6256

Richard's Florist

Farmington, Maine • 207.778.3401

PHOTOGRAPHERS

Steven Fairfield

Cumberland, Maine • 207.329.0097

Ben Wheeler

Waterville, Maine • 207.619.2346

Dory Diaz Photography

Farmington, Maine • 808.628.0442

Kate Ray Photography

heythere@katerayphotography.com

DJ'S & MUSICIANS

Maine Premier Event • Jim Smith

207.619.2346

Northeast Event Design

1.888.352.6483 ext. 3

The Carmine Band

thecarmineband@gmail.com

BAKERIES

The Bankery

Skowhegan, Maine • 207.474.2253

Love Kupcakes

Portland, Maine • 207.773.0800

HAIR & MAKEUP

Hair Razor

Farmington, Maine • 207.778.4900

Hairbenders Salon

Ellsworth, Maine • 207. 667.8449





Dinner Packages





Cranberry Peak



HORS D'OEUVRES *(Select any three)*

SERVER PASSED

Candied Maple Bacon Wrapped Gouda

Lobster Corn Fritter

Jalapeno Aioli

Chicken Lollipop

Blueberry Maple Bourbon Glaze

Asparagus and Blue Cheese Tart

Port Reduction

Sweet Sausage Stuffed Cremini Mushrooms

Assorted Crostini

Bruschetta • Tuna Poke •

Olive tapenade with Roasted Tomato Chutney

Filo Cup

*Duck Confit, Mango-Pomegranate Salsa
and Toasted Almonds*

Prosciutto Wrapped Fruit

Balsamic Drizzle and Basil

ON DISPLAY

Charcuterie Board

*Variety of Cured Meats, Cheeses and House Made
Pickled Vegetables*

Mediterranean Crudite

Hummus • Tapenade • Baba Ganoush

Tabbouleh • Olive assortment • Pita chips

Assorted Grilled and Raw Vegetables

Baked Brie Wheel

*Seasonal Chutney served with Crostini
and Crackers*

House Made Chips and Spreads

*Caramelized Onion and Bacon • Smoked Trout •
Pimento Cheese*

SALAD *(Select one)*

Classic Caesar Salad

Croutons and Parmesan Cheese

Market Salad

*Tender Baby Greens, Vine Ripened Tomatoes, Cucumbers and
Balsamic Vinaigrette*

Entrees *(Select two)*

*All Entrees include Chef's Selection of Seasonal Vegetable, Side and Fresh
Baked Rolls with Butter. Carrabassett Coffee and a Selection of Premium Teas
will be provided post dinner service.*

Grilled Bistro Steak

Garlic Tomato Confit and Blue Cheese Sauce

Maple Cider Glazed Pork Tenderloin

Pancetta Lardons and Hard Cider Reduction

Roasted Salmon

Honey Dijon Glaze and Fried Leeks

Polenta

Roasted Vegetable Ragout

Caprese Stuffed Chicken Breast

*Tomatoes, Shallots, Basil and Mozzarella finished with
Balsamic Reduction Drizzle*

*Please let your wedding
coordinator know of any
dietary needs.*



The Avery Peak



HORS D'OEUVRES *(Select any four)*

SERVER PASSED

Candied Maple Bacon Wrapped Gouda

Lobster Corn Fritter

Jalapeno Aioli

Chicken Lollipop

Blueberry Maple Bourbon Glaze

Asparagus and Blue Cheese Tart

Port Reduction

Sweet Sausage Stuffed Cremini Mushrooms

Assorted Crostini

Bruschetta • Tuna Poke •

Olive tapenade with Roasted Tomato Chutney

Filo Cup

*Duck Confit, Mango-Pomegranate Salsa
and Toasted Almonds*

Prosciutto Wrapped Fruit

Balsamic Drizzle and Basil

ON DISPLAY

Charcuterie Board

*Variety of Cured Meats, Cheeses and House Made
Pickled Vegetables*

Mediterranean Crudite

*Hummus • Tapenade • Baba Ganoush
Tabbouleh • Olive assortment • Pita chips
Assorted Grilled and Raw Vegetables*

Baked Brie Wheel

*Seasonal Chutney served with Crostini
and Crackers*

House Made Chips and Spreads

*Caramelized Onion and Bacon • Smoked Trout •
Pimento Cheese*

SALAD *(Select one)*

Seasonal Salad

*Artisanal Greens, Seasonal Fruit, Candied Nuts, Goat Cheese and
Raspberry Vinaigrette*

Classic Caesar Salad

Croutons and Parmesan Cheese

Market Salad

*Tender Baby Greens, Vine Ripened Tomatoes, Cucumbers and
Balsamic Vinaigrette*

Entrees *(Select two)*

*All Entrees include Chef's Selection of Seasonal Vegetable, Side and Fresh Baked
Rolls with Butter. Carrabassett Coffee and a Selection of Premium Teas will be
provided post dinner service.*

Hanger Steak

*Maple Bourbon Marinated and Chargrilled with Candied
Bacon Crumble*

Cinnamon Cumin Roasted Pork Tenderloin

Roasted Peaches

Roasted Atlantic Salmon

Parmesan Cream Sauce, Blistered Tomatoes, Garlic and Baby Spinach

Roasted Stuffed Statler Chicken

*Creamy Spinach, Mushroom, and Sundried Tomato Filling with Pan
Sauce and Crispy Prosciutto Flakes*

Polenta

Roasted Vegetable Ragout

***Please let your wedding coordinator
know of any dietary needs.***

PLEASE NOTE: ALL PRICING IS BASED PER PERSON, AND SUBJECT TO A 19% SERVICE CHARGE AND MAINE STATE TAX.
FOOD AND BEVERAGE PRICING IS NOT CONTRACTED UNTIL FINAL INVOICE IS RECEIVED.



The Bigelows



HORS D'OEUVRES *(Select any five)*

SERVER PASSED

Candied Maple Bacon Wrapped Gouda

Lobster Corn Fritter

Jalapeno Aioli

Chicken Lollipop

Blueberry Maple Bourbon Glaze

Asparagus and Blue Cheese Tart

Port Reduction

Sweet Sausage Stuffed Cremini Mushrooms

Assorted Crostini

Bruschetta • Tuna Poke •

Olive tapenade with Roasted Tomato Chutney

Filo Cup

*Duck Confit, Mango-Pomegranate Salsa
and Toasted Almonds*

Prosciutto Wrapped Fruit

Balsamic Drizzle and Basil

ON DISPLAY

Charcuterie Board

*Variety of Cured Meats, Cheeses and House Made
Pickled Vegetables*

Mediterranean Crudite

*Hummus • Tapenade • Baba Ganoush
Tabbouleh • Olive assortment • Pita chips
Assorted Grilled and Raw Vegetables*

Baked Brie Wheel

*Seasonal Chutney served with Crostini
and Crackers*

House Made Chips and Spreads

*Caramelized Onion and Bacon • Smoked Trout •
Pimento Cheese*

SALAD *(Select one)*

Kale Salad

Quinoa, Mandarin Oranges, Feta and Champagne Vinaigrette

Classic Caesar Salad

Croutons and Parmesan Cheese

Market Salad

*Tender Baby Greens, Vine Ripened Tomatoes, Cucumbers and
Balsamic Vinaigrette*

Seasonal Salad

*Artisanal Greens, Seasonal Fruit, Candied Nuts, Goat Cheese and
Raspberry Vinaigrette*

Entrees *(Select two)*

*All Entrees include Chef's Selection of Seasonal Vegetable, Side and Fresh Baked Rolls
with Butter. Carrabassett Coffee and a Selection of Premium Teas will be
provided post dinner service.*

Beef Tenderloin

Wild Mushroom Bordelaise and Brandied Mushrooms

Baxter IPA Braised Short Ribs

Roasted Statler Chicken

Raspberry, Apple and Brie Stuffing, Fruit Compote and Toasted Pistachios

Swordfish

Blood Orange Beurre Blanc, Candied Citrus and Tarragon

Roasted Pork Chop

Black Pepper and Brown Sugar crusted with a Bacon Onion Jam

Poblano Pepper

*Stuffed with Spanish Rice over a Warm Black Bean and Tomato
Succotash with an Avocado Crema*



The Sugarloafer



HORS D'OEUVRES *(Select any five)*

SERVER PASSED

Candied Maple Bacon Wrapped Gouda

Lobster Corn Fritter

Jalapeno Aioli

Chicken Lollipop

Blueberry Maple Bourbon Glaze

Asparagus and Blue Cheese Tart

Port Reduction

Sweet Sausage Stuffed Cremini Mushrooms

Assorted Crostini

Bruschetta • Tuna Poke •

Olive tapenade with Roasted Tomato Chutney

Filo Cup

*Duck Confit, Mango-Pomegranate Salsa
and Toasted Almonds*

Prosciutto Wrapped Fruit

Balsamic Drizzle and Basil

ON DISPLAY

Coastal Seafood

*Variety of fresh smoked and cured seafood with selection
of sauces.*

Charcuterie Board

*Variety of Cured Meats, Cheeses and House Made
Pickled Vegetables*

Mediterranean Crudite

*Hummus • Tapenade • Baba Ganoush
Tabbouleh • Olive assortment • Pita chips
Assorted Grilled and Raw Vegetables*

Baked Brie Wheel

*with Seasonal Chutney served with Crostini
and Crackers*

House Made Chips and Spreads

*Caramelized Onion and Bacon • Smoked Trout •
Pimento Cheese*

SALAD *(Select one)*

Wedge Salad

*Iceburg Lettuce, Pickled Red Onion, Maple Candied Bacon, Vine
Ripened Tomatoes and Housemade Blue Cheese Dressing*

Kale Salad

Quinoa, Mandarin Oranges, Feta and Champagne Vinaigrette

Classic Caesar Salad

Croutons and Parmesan Cheese

Seasonal Salad

*Artisanal Greens, Seasonal Fruit, Candied Nuts, Goat Cheese and
Raspberry Vinaigrette*

Entrees *(Select two)*

*All Entrees include Chef's Selection of Seasonal Vegetable, Side and Fresh Baked Rolls
with Butter. Carrabassett Coffee and a Selection of Premium Teas will be
provided post dinner service.*

Surf and Turf

Beef Tenderloin topped with Shrimp and Béarnaise

Beef Tenderloin

Pancetta Leek Ragout and Fried Leeks

Swordfish

Herbed Fennel Crust, Shaved Radish and an Asparagus Puree

Roasted Duck Breast

Apricot Glazed with Grand Mariner and Caramelized Onions

Pistachio and Herb Crusted Lamb Chop

Braising Jus and Fried Shallots

Poblano Pepper

*Stuffed with Spanish Rice over a Warm Black Bean and Tomato
Succotash with an Avocado Crema*

PLEASE NOTE: ALL PRICING IS BASED PER PERSON, AND SUBJECT TO A 19% SERVICE CHARGE AND MAINE STATE TAX.
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Special Guests

Minicuffers

Please select for all guests under 12. Plated only.

- **Chicken Tenders**

Golden fried chicken tenders served with French fries and a side of ketchup.

- **Mac & Cheese**

Pasta tossed in a house made cheese sauce. Served with a side of veggie sticks.

- **Spaghetti**

Pasta tossed in a vegetarian marinara sauce.

- **Individual Pizza**

Choice of pepperoni or cheese pizza. Served with a side of veggie sticks.

VENDOR MEALS

Vendors will receive the chef's selection from each package. Vendors are those who will be helping work your event through the evening whom may require a meal. Including but not limited to; DJ's, Band's, Photographers, Videographers, Wedding Coordinators* etc.

Please let your wedding coordinator know of any dietary needs.



Late Night Munchies

SERVED 9-11PM

Fuel for the dance floor. 25 Guest minimum.

S'MORES STATION

- Marshmallows
- Graham Crackers
- Chocolate

SOUTH OF THE BORDER NACHO BAR

- Tortilla Chips
- Queso Cheese
- Jalapeños
- Assorted Salsas
- Guacamole
- Sour Cream

PIZZERIA

Choice of Pepperoni, Cheese or Veggie Pizza, cut Party Style

NORTH OF THE BORDER POUTINE STATION

- Tater Tots
- Cheese Curds
- Savory Gravy & Scallions

WING STATION

- Blueberry BBQ
- Buffalo Style
- Fresh Vegetables
- Bleu Cheese & Ranch Dressing

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Beverages & Bar Service



Hosted Bar

STANDARD

Beer & Wine Only

Package includes an assortment of beers and choice of four house wines. limit 4 hours.
Option to add two Signature Drinks for an additional \$5, if hosted.

DELUXE

House Liquor, Beer & Wine

Package includes house liquor, an assortment of beers, and choice of four house wines. Limit 4 hours.

PREMIUM

Premium Liquor, Beer & Wine

Package includes premium liquor, an assortment of beers and choice of five premium wines. Limit 4 hours

UNDER 21

Non-Alcoholic

Package includes an assortment of juice and soda.

On Consumption

A \$150 bartender fee will be assessed for all cash or sponsored bars if sales do not exceed \$500 per bar.

	HOUSE	PREMIUM
Cocktails	\$ 8. ⁵⁰	\$10. ⁵⁰
Wine by the Glass	\$ 7. ⁵⁰	\$ 9. ⁵⁰
Domestic Beer	\$ 6	•
Craft Beer	Price Varies	•

Beverage Selection

Including, but not limited to:



BEER

- Bud Light
- Michelob Ultra
- Seasonal Maine Microbrews
- Downeast Cider
- Twisted Tea
- Truly

NON ALCOHOLIC

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Ginger Beer
- Lemonade
- Cranberry
- Orange Juice
- Pineapple Juice
- Tonic Water
- Soda Water

WINE

PREMIUM

- Cabernet Sauvignon
- Pinot Noir
- Malbec
- Sauvignon Blanc
- Pinot Grigio
- Chardonnay
- Prosecco
- Rose

HOUSE

- Pinot Noir
- Cabernet Sauvignon
- Sauvignon Blanc
- Chardonnay
- Prosecco
- Rose

LIQUOR

PREMIUM

- Ketel One
- Bombay Sapphire
- Hornitos
- Chivas Regal
- Maker's Mark
- Kahlua
- Bailey's

HOUSE

- Tito's
- Tanqueray
- Jack Daniels
- Jim Beam
- Jameson
- Bacardi
- Malibu
- Captain Morgan
- Dewar's
- Jose Cuervo



Signature Cocktails

Enjoy the taste of Sugarloaf

BLUEBERRY LEMONADE

Vodka, Lemonade, Blueberry Simple Syrup, & Lemon

SPICED DARK & STORMY

Spiced Rum, Ginger Beer & Lime

PALOMA

Tequila, Sparkling Grapefruit Juice & Lime

CRANBERRY SMASH

Bourbon, Sour Mix, Cranberry Juice & Lemon

CIDER DARK & STORMY

Rum, Ginger Beer, Apple Cider & Lime

CRANBERRY MARGARITA

Tequila, Cranberry Juice, Sour Mix & Lime

GIN FIZZ

Gin, Ginger Beer, & Lime

POM-COLLINS

Gin, Pomegranate Juice, Soda Water, & Lemon

MEXICAN MULE

Tequila, Blood Orange Simple Syrup, Ginger Beer & Lime

WHITE WINE SANGRIA

White Wine, Cider & Apples

RED WINE SANGRIA

Red Wine, Orange Juice & Fresh Fruit