

*The Oceanfront Wedding  
of Your Dreams at  
Stage  
Neck  
Inn*



York Harbor, Maine



# Thank you for Considering the Stage Neck Inn ...

## Location, Location, Location

**S**tage Neck Inn is located in scenic York Harbor, Maine, just minutes from downtown Portsmouth, NH; a 45-minute drive from Portland, Maine or Manchester, NH; and only an hour from Boston's Logan Airport.

## Your Oceanfront Ceremony

What better way to enhance the beauty and romance of your wedding day than holding your wedding ceremony on the point at Stage Neck Inn and then having a uniquely elegant reception in our Harbor View Room or our Harbor Porches. It's the perfect backdrop for wedding pictures, outdoor cocktail parties and receiving lines.

A \$500 setup fee (\$750 in July and August) shall be charged for on-site ceremonies regardless of which room is used for the reception.

## Afternoon Receptions September through June for up to 125 guests

Celebrate your love with a daytime reception in our Harbor Porches restaurant, overlooking the ocean. This room is available from September through June for your afternoon wedding reception of up to 125 guests. The reception will run between 11:30 AM and 4:30 PM.

## Evening Receptions, Year Round for up to 100 Guests (75 Guest Limit July & August)

Enjoy sweeping views of our beautiful beach, historic "summer cottages" that line the adjacent cliffs, and the serene Harbor in our spacious Harborview Room. We can host evening wedding receptions of up to 100 guests, September through June, and up to 75 guests in July and August. The reception will run between 6 PM and Midnight.



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## On-site Coordinator to Assist You

Our Function/Banquet Coordinator and Executive Chef will work with you in planning every detail to meet your expectations and budget, from menus to room. This will ensure that your ceremony and reception flow smoothly, just as you have envisioned.

## Your Bar and Beverage Service

We have an extensive selection of wines and champagne. Open or Cash Bar services can be arranged for your reception, with a mandatory \$50 bartender fee, regardless of which option you select. Last call is at 11 PM. For your convenience, we offer these Hosted-Bar Pricing Options (prices include all brands of liquor, house champagne and house wine and are stated per person):

1. Open Bar during Cocktail Hour .....\$18
2. Open Bar during Cocktail Hour and throughout the Reception.....\$30
3. Open Bar throughout plus either Champagne Toast or Wine Service at Tables during Dinner .....\$31
4. Champagne Toast ..... \$7
5. Wine Poured during Dinner ..... \$8

*"I appreciate all your help and guidance in planning my daughter, Katie's wedding ... We had so many compliments and everyone said what a fabulous place and wonderful time they had."*  
Jane L.

*"We had so many compliments on the food ... it was delicious. We certainly would highly recommend the Stage Neck Inn for any occasion. The dining room looked beautiful ... we couldn't have asked for a more professional job."*  
Judy and Gerry D.



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# Hors d'Oeuvres Menu

## PASSED HORS D'OEUVRES

### Premium Assortment

\$18 per person

Your Choice of Four

*Cherry Tomatoes with Boursin  
and Maine Shrimp*

*Maine Shrimp and Mushrooms on Tuscan Toast*

*Flatbread Pizza with Goat Cheese,  
Caramelized Onion and Kalamata Olive*

*Wild Mushroom and Walnut Profiterole*

*Baked Brie Parcel with  
Cranberry and Apricot Jam*

*Red Pepper Risotto Cake with Lemon Aioli*

*Coconut Chicken Tenders with Thai Chili Sauce*

*Beef and Porcini Meatballs*

*Bacon Wrapped Chorizo Stuffed Dates*

*Endive Spears with Whipped Boursin*

## PASSED HORS D'OEUVRES

(continued)

### Gourmet Assortment

\$25 per person

Your Choice of Four

*Wasabi-Crusted Tuna with Soy Glaze*

*Blackened Maine Crabcakes with Remoulade Sauce*

*Grilled Diver Sea Scallops  
with Pomegranate Glaze*

*Coconut Shrimp with Thai Chili Sauce*

*Lobster Cake with Citrus Remoulade*

*House-smoked Maple Bacon-Adorned Sea Scallops*

*Lamb Lollipops*

*Teriyaki Beef Tenderloin*

*Beef Wellington with Mushroom Duxelle*

## STATIONARY PLATTERS

*Clam and Oyster Raw Bar \$5 per piece*

The following items are per person pricing

*Assorted Bruchettas \$6*

*Artesian Bread and Cheese Platter \$8*

*Antipasto Platter \$10*

*Smoked Salmon Display \$12*

Your food and beverages are subject to Maine tax,  
a 17% service charge and a 3% taxable House Charge.  
Prices are subject to change without notice.

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# Plated Dinner Menu

All Entrées include fresh Vegetable du Jour and choice of Boiled or Roasted Red Bliss Potatoes, Mashed Potato, Baked Potato, or Rice. If more than one entrée is selected, the price per person is based upon the highest-priced entrée or the price of same-priced selections plus a \$2 per person surcharge.

Enhance your Banquet Menu with a Carving or Pasta Station (menus on page 6).

## APPETIZERS

Jumbo Shrimp Cocktail (4) .....	\$16
Lobster Ravioli with Champagne Tarragon Sauce.....	14
Warm Lobster Dip with Crostinis .....	14
Pâté à la Maison .....	12
Fried Oysters with Bacon, Spinach and Honey Tabasco Minionette .....	12
Potato Gnocchi with Wild Mushroom, Roast- ed Bell Pepper, Parmesan and White Wine Cream Sauce .....	9

## SOUPS

Italian Wedding Soup .....	\$6 <sup>50</sup>
Maine Clam Chowder .....	6 <sup>75</sup>
Lobster Bisque .....	8 <sup>25</sup>

## SALADS

Tossed Garden Salad with choice of Dressing .....	\$5 <sup>25</sup>
Classic Caesar Salad .....	5 <sup>25</sup>
Mixed Field Greens with Sliced Strawberries, Goat Cheese, and Honey Tarragon Vinaigrette.....	6 <sup>50</sup>
Baby Spinach Salad with Warm Bacon Vinaigrette Dressing .....	6 <sup>50</sup>
Butter Lettuce and Radicchio Salad with Brie Cheese, Grape Tomatoes and Cider Vinaigrette.....	7 <sup>50</sup>

## ENTRÉES

Select up to two Entrées

Prime Rib of Beef au Jus .....	\$42
Grilled Filet Mignon with Roquefort Butter, Béarnaise Sauce, Artichoke Tomato Ragout, or Wild Mushroom Demi-Glace .....	48
Grilled NY Sirloin with Shallot Merlot Sauce and Fried Onion Strings .....	44
Petite Filet Mignon and one half of a Baked-Stuffed Lobster .....	62
Lemon Herb Chicken with Fresh Fruit Salsa .....	36
Roulade of Seafood-Stuffed Chicken with Lobster Sauce.....	41
Skillet-Roasted Halibut Steak, Artichokes, Wild Mushrooms, Tomato Confit, Sauvignon Blanc Essences .....	41
Grilled Salmon au Poivre served over Fresh Ratatouille .....	40
Seafood-Stuffed Haddock with Lemon Butter or Lobster Sauce .....	41
Lemon Sole Stuffed with Jonah Crab Meat and with Chardonnay Chive Butter Sauce .....	41
Vegetarian Selections are Available Upon Request	

Your food and beverages are subject to Maine tax,  
a 17% service charge and a 3% taxable House Charge.  
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*"We are so happy that we chose the Stage Neck Inn ... Our guests were blown away by everything. We were so pleased with the quality of the food, the prices, the service, the reception room, etc., etc. It was my dream wedding ... thank you for helping make that possible."*

Alissa & Brian S.

*"Thank you a million times for all that you did to make Kimberly and Jim's wedding perfect. Everything was elegant. Everyone who attended was impressed. The Stage Neck Inn is a very special place."*

Elizabeth G.



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©Kristi Borst



# Buffet Dinner Menu

This Dinner Buffet Menu includes: Vegetable du Jour, Potato or Rice, and Beverage (Coffee, Decaffeinated Coffee, and Tea), plus your choice of entrée selections as indicated below. The price per person is \$67<sup>50</sup>.

## SALADS

Select One

- Tossed Garden Salad with Choice of Dressing
- Classic Caesar Salad
- Mixed Field Greens with Sliced Strawberries, Goat Cheese and Honey Tarragon Vinaigrette
- Butter Lettuce and Radicchio Salad with Brie Crouton, Pear Tomatoes and Cider Vinaigrette
- Baby Spinach Salad with Warm Bacon Dressing

## ENTRÉES

Select Three

- Seafood-Stuffed Haddock with Lemon Butter or Lobster Sauce
- Baked Haddock with Sautéed Spinach and Artichokes in Chardonnay Glaze
- Roasted Herb Salmon with Syrah Butter
- Mixed Seafood Grille with Citrus Beurre Blanc
- Roulade of Chicken with Seafood Stuffing and Lobster Sauce
- Chicken Marsala with Fresh Mushrooms and Wine Sauce

- Asian Barbecued Chicken with Fried Rice, Snow Peas, Carrots, Bean Sprouts, and Mushrooms
- Roasted Pork Loin with Roasted Shallots, Oven Dried Tomatoes, and Red Wine Sauce
- Roasted Sliced Sirloin with Madeira Wine Sauce, Béarnaise or Bordelaise
- Char-Grilled Sirloin Tips with Peppers, Onions and Mushrooms
- Blackened Sirloin Tips with Horseradish Cream Sauce

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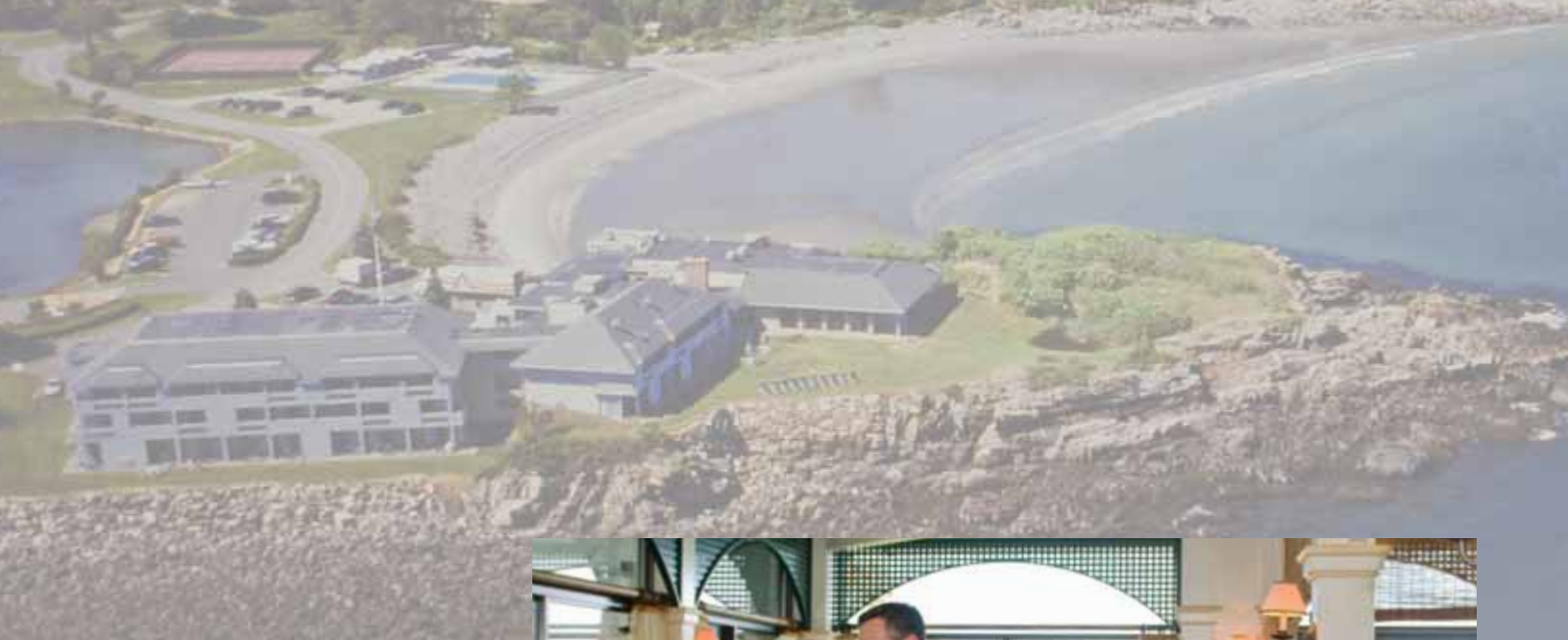




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# Carving and Pasta Stations

The Carving and the Pasta Stations are each served by an attendant; please add \$100 per attendant for the first 90 minutes of the station and \$35 per attendant for each additional 30 minutes.

## CARVING STATIONS

Boneless Roast Breast of Turkey served with a Natural Giblet Gravy and Cranberry Relish  
\$8 per person

Baked Country Ham served with your choice of Raisin Sauce or Pineapple Sauce  
\$8 per person

Roasted Sirloin of Beef served with au Jus or Mushroom Demi-Glace  
\$16 per person

Roast Tenderloin of Beef served with Béarnaise or Bordelaise Sauce  
\$20 per person

Roast Loin of Pork served with Natural Gravy  
\$16 per person



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## PASTA STATIONS

Guests have choice of Pesto, Alfredo or Meat Sauce. Parmesan Cheese is included. Chef fees above plus \$10 per person, 50-person minimum

### Pasta Selections

(select one)

Tri-colored Tortellini

Bow-tie Pasta

Rotini

Cheese Ravioli

### Add-ons Available

Grilled Chicken and All-Beef Meatballs  
\$2 per person

Maine Shrimp  
\$5 per person

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# Wedding and Reception Services

*This is an alphabetical list of firms to make your planning easier. You should interview and select those firms you feel best meet your needs. Stage Neck Inn will work with whomever you select, but we not responsible for other vendors' services, products or performance.*

<b>Bands</b>	Carl Reppucci Jazz	978-975-8090	<a href="http://www.CarlRepucci.com">www.CarlRepucci.com</a>
	Cuzin Richard Entertainment	603-436-8596	<a href="http://www.CuzinRichard.com">www.CuzinRichard.com</a>
	Straight Lace	207-985-6028	<a href="http://www.StraightLace.net">www.StraightLace.net</a>
	The Waiters	207-772-8425	<a href="http://www.TheWaiters.com">www.TheWaiters.com</a>
<b>Disc Jockeys</b>	Cuzin Richard Entertainment	603-436-8596	<a href="http://www.CuzinRichard.com">www.CuzinRichard.com</a>
	Fred Pappalardo	207-363-4018	<a href="http://www.DJFredP.com">www.DJFredP.com</a>
	The Greg Powers Agency	207-282-3783	<a href="http://www.GregPowersAgency.com">www.GregPowersAgency.com</a>
<b>Favors</b>	Harbor Candy Shop	800-331-5856	<a href="http://www.HarborCandy.com">www.HarborCandy.com</a>
	Goldenrod Saltwater Taffy	207-363-2621	<a href="http://www.TheGoldenrod.com">www.TheGoldenrod.com</a>
	Mainely Gourmet Chocolates	603-433-3210	
	Stonewall Kitchen	207-351-2712	<a href="http://www.StonewallKitchen.com">www.StonewallKitchen.com</a>
	Yummies	207-439-5649	<a href="http://www.Yummies.com">www.Yummies.com</a>
<b>Florists</b>	Brenda's Bloomers	207-363-0333	<a href="http://www.BrendasBloomers.com">www.BrendasBloomers.com</a>
	Jardiniere	603-427-5560	<a href="http://www.JardiniereFlowers.com">www.JardiniereFlowers.com</a>
	York Flower Shop	207-363-5367	<a href="http://www.YorkFlowerShop.com">www.YorkFlowerShop.com</a>
<b>Harpist</b>	Jara Goodrich	207-793-4701	
<b>Limousine Services</b>	Feliciano Limousine	603-332-3641	<a href="http://www.FelicianoLimo.com">www.FelicianoLimo.com</a>
	Great Bay Limousine	800-820-6117	<a href="http://www.GreatBayLimo.com">www.GreatBayLimo.com</a>
	Regal Limousine	800-709-3500	<a href="http://www.RegalLimo.com">www.RegalLimo.com</a>
	York Trolley Co. LLC	207-363-9600	<a href="http://www.YorkTrolley.com">www.YorkTrolley.com</a>
<b>Makeup</b>	Nancy Merrill	207-351-1017	
<b>Nails &amp; Massage</b>	The Spa at Stage Neck	207-363-3850	<a href="http://www.StageNeck.com">www.StageNeck.com</a>
<b>Officiants</b>	Sue Antal	207-363-2031	<a href="http://www.InnatHarmonPark.com">www.InnatHarmonPark.com</a>
	Wes Cook	207-363-2576	
	Julie Draper	603-531-9366	
	Jim Hager	207-363-1975	
	Rev. Maryanne McPherson-Boynton	603-926-1214	<a href="http://www.ASpiritualLove.com">www.ASpiritualLove.com</a>
<b>Photographers</b>	emilie inc. photography	207-272-2285	<a href="http://www.EmilieInc.com">www.EmilieInc.com</a>
	Patrick McNamara	207-363-8474	<a href="http://www.McNamaraPhoto.com">www.McNamaraPhoto.com</a>
	Riley Photographic	207-232-7174	<a href="http://www.RileyPhotographic.com">www.RileyPhotographic.com</a>
	Shane's Wedding Photography	207-337-1894	<a href="http://www.ShanesWeddingPhotography.com">www.ShanesWeddingPhotography.com</a>
	Studio One Photography	603-622-2738	<a href="http://www.StudioOneNH.com">www.StudioOneNH.com</a>
<b>Pianists</b>	Ray DeMarco, Pianist	207-439-3697	<a href="http://www.RayDemarco.com">www.RayDemarco.com</a>
	Carl Reppucci	978-975-8090	<a href="http://www.CarlRepucci.com">www.CarlRepucci.com</a>
	Nick Spinelli	207-985-9715	
<b>Salons</b>	Heads-Up	207-363-5779	
	Esse Studio	207-363-3611	
	Freedom Salon and Day Spa	207-363-1212	<a href="http://www.FreedomSalonandSpa.com">www.FreedomSalonandSpa.com</a>
	Salon Bijou	207-361-4038	<a href="http://www.SalonBijou.me">www.SalonBijou.me</a>
	York Shears	207-363-7192	
<b>Wedding Cakes</b>	Baby Cakes	207-646-1212	
	Confection Art	207-363-1440	<a href="http://www.ConfectionArt.com">www.ConfectionArt.com</a>
	Jacques Pastry Shop	603-485-4035	<a href="http://www.JacquesPastries.com">www.JacquesPastries.com</a>
	Maryann Kane	207-439-9023	<a href="http://www.MaryannKaneCakes.com">www.MaryannKaneCakes.com</a>
	The Pastry Garden	603-926-3693	

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*"Thank you again for coordinating our wedding at the Stage Neck. It was a beautiful event, the food was amazing, and all of our guests had a fantastic time. We would highly recommend Stage Neck to anyone considering an event there and plan to make regular visits for dining and short get-aways."*  
CJ & Amber C.



# Payments, Policies and Particulars

Please inquire about our special rates for your Friday Night or Sunday Afternoon Wedding.

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## Planning Your Reception

Your first meeting with your Function/Banquet Coordinator will determine room availability based on desired reception date, time, and estimated number of guests. We can accommodate up to 125 guests in our Harbor Porches dining room between 11:30 AM and 4:30 PM. We can accommodate up to 100 guests in our Harborview Room between 6 PM and Midnight.

Smaller rooms are available for evening rehearsal dinners. Also, although the menus are not included here, we do offer a range of options for your rehearsal dinner including a Clambake, Barbecue or other Themed Dinner event. You may also arrange a Sunday Brunch following your Saturday wedding.

After you book your reception, your Function/Banquet Coordinator will send a written confirmation of date, time, and room preference. Thereafter, you will meet to discuss your room and seating arrangements, menu beverage service, and any special needs you anticipate for yourself and your guests. A guaranteed count of your guests is re-quired 10 days prior to the reception.

## Payment Policies

Harbor Porches ~ A \$2,000 non-refundable deposit is due upon booking. Harborview Room ~ A \$1,000 non-refundable deposit is due upon booking. Please consult your contract for payment schedule. Charges will be based on the final guarantee (if applicable in your contract) or the actual number of guests, whichever is greater. In addition, a \$100 administrative fee will be charged and will be due with final payment on the day of the event (this covers consultation, planning, and detailing of your special day).

Payment in full is required on the day of the event, prior to departure. Your food and beverages are subject to Maine tax, a 17% service charge and a 3% taxable House Charge. Cash, cashier's checks, money order, or credit cards (VISA, MasterCard,

Discover Card, and American Express) are accepted.

## Room Rental Fees

Harbor Porches, \$2,000 (\$1,500 on Sunday afternoons); Harborview Room, \$1,500; and Ocean Point Room, \$100. Your Function Coordinator will advise you on the best way to set up your reception room and seating for the comfort of your guests.

## Your Rehearsal Dinner

We offer a variety of formats and menu choices for your rehearsal dinner from a gourmet sit-down dinner or buffet, to a Lobster Clambake, or Barbecue. Our food is one of our strengths.

## Make A Weekend of It

There are so many things to do and see at the Inn and nearby. We offer 18-hole private golf club membership privileges for the men, and a variety of spa treatments for the ladies. Also, consider hosting a breakfast the morning after you marry.

## Accommodations and Honeymoons

If you require guest rooms, please inquire about guest room availability when you book your function. We do require a two-night minimum on weekends, and a three-night minimum on holiday and/or summer weekends. We'd love to have you stay with us before or after your wedding!

In addition to our guest rooms with your choice of one king-sized or two double beds, we offer the Stage Neck Cottage (pictured on page 10) which features a gourmet eat-in kitchen, formal dining room, sunroom, living room, media room and seven bedrooms.

Consider booking your room for your honeymoon or anniversary stay.

*We reserve the right to ask that any entertainment be turned down or noise ended, if hotel guests are disturbed. Entertainment must end at or before 12 AM.*

# Guest Rooms

We offer a variety of room types with your choice of one king-sized or two double beds. Each guest room features a private bath and walk-out terrace or balcony.



# Stage Neck Cottage

In addition to our guest rooms in the Inn, Stage Neck offers a 7-bedroom cottage on the grounds and available for weekly rental. Many families have found this is a wonderful way to gather and celebrate their child's wedding by the sea.

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You and your team gave us the quality wedding beyond what we would've ever imagined. Every detail, every moment ... everyone received just what was needed, almost magically. Jill and Mark S.

All Stage Neck Cottage Photos ©Kristi Borst



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Couple on beach, courtesy of ©Studio One Photography.  
This photo courtesy of ©Riley Photographic.  
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