



## Room Block Reservations & Deposits

In order to guarantee a room block reservation we ask for a security deposit in the amount of a one-night stay for each of the rooms reserved. The deposit is to be received within seven days of the reservation. The security deposit will be used against any unoccupied or outstanding room balances. The security deposit less a \$500 retainer may also be used against host charges. The remaining \$500 portion of the deposit, less damages or outstanding charges will be refunded 10 days after departure.

Guests are required to make their own room reservations within the "room block." Room reservations require a one-day rate plus tax for a one-day stay. For a stay of two nights or longer a deposit in the amount of two days charges plus tax or one-half the total amount, (whichever is greater) is required. The hotel does not offer room blocks in July or August.

## Room Cancellations & Refunds

Security deposits (less a \$250 administration fee) are refundable if cancellation is received in writing 60 days prior to the first day of the reservation. Reservations made by individual guests within a "block" reservation are refundable (less a \$35 Administration fee) if the cancellation is received in writing 30 days prior to the first day of the reservation.

## Event Deposits & Refunds

A \$1000 non refundable event deposit is required to secure the date of the event. A signed contract and 50% of the estimated food and beverage total is due 60 days prior to the event, that deposit is not refundable. The event deposit less a \$500 retainer may be applied to the final payment, the remaining \$500; (less damages or outstanding charges) will be refunded 10 days after the event.

## Tented Events

The Claremont can host a tented event on the waterside lawn of the Hotel building in June and September for a minimum of 100 guests. In order to hold a tented event we require the hosts to rent all the Hotel and Phillips House guest rooms, thirty in total, for Friday and Saturday nights. The set up and rental charges for tented events for a party of 100 guests is \$5000. If the ceremony is held on site, the charge is \$200 plus any rental and delivery charges. Tented events are a maximum of five hours in length, including the ceremony, and must conclude by 9:30 PM.

## Dining Room

The Hotel dining room can be rented throughout the season between the hours of 12:00 and 5:00 PM. The dining room minimum guest guarantee is 50 and the room can seat up to 90. The dining room rental charge is \$750.

## The Clarkpoint Room

The Clarkpoint Room is available throughout the season for luncheons and dinner parties. The minimum attendee requirement for this room is 35 with a maximum of 70 for a seated dinner. The room rental charge for a seated dinner or cocktail party is \$350. The daily rental charge for the room is \$200.

## General Policies

The hotel reserves the right, if necessary, to lower the volume levels of all audio performers. Food is not permitted to leave the hotel. All events must conclude by 9:30 PM.

A minimum guarantee of attendees will be included in the event contract. A final guarantee of the number of attendees and count of entrée selections is due 10 days prior to the event. Counts will be based on the guaranteed number or actual attendance, whichever is higher. In accordance with Maine state liquor regulations, all alcoholic beverages must be supplied by the hotel and consumed in designated areas.

## Payment, Service Charge & Tax

Payments are to be made in the form of a personal check. All food, beverage, and rental charges are subject to a 7% Maine sales tax and a 20% service charge.

## Wedding Buffet

100-person minimum. Includes a choice of: four passed hors d'oeuvres, two stationary hors d'oeuvres, three entrees, choice of two salads, two starches, one Chef's choice of vegetable, bread and rolls, coffee, tea, punch. \$70.00 per person plus tax and 20% service charge.

## Served Evening Dinner

35-person minimum. Includes a choice of one entrée, soup or garden salad, fresh breads and choice of dessert. \$42.00 per person plus tax and a 20% service charge.

## Beverage Service

The hotel will administer and be responsible for all beverages served at our facilities, common areas, and grounds. In accordance with Maine state liquor regulations, all alcoholic beverages must be supplied by the hotel and consumed in designated areas.

A bar setup fee of \$75.00 applies to hosted bars. Cocktail service is available upon request at \$35.00 per server.

Mixed Drinks \$8.00 per serving - Bottled Beer \$5.50  
House Wine \$30.00 per bottle - Bottled Water \$3.00

## Hors d' Oeuvres

Choice of hors d'oeuvres with a 25-piece minimum, \$2.50 each, plus tax and a 20% service charge.

**All above prices are subject to a 20% service charge and a 7% Maine Sales Tax. All prices are subject to change without notice.**

# hors d'œuvres



## empanadas

chicken, ancho chili and cheese  
baked turnovers

## beef sate

thai-marinated and grilled sirloin served  
with peanut - ginger dipping sauce

## maine sea scallops

wrapped in bacon, brushed with  
honey-mustard

## nori rolls

julienne vegetables, shrimp and  
sushi rice wrapped in nori sheets  
and served with ginger wasabi and soy

## spanakopita

phyllo tartlets baked with spinach  
and feta cheese

## smoked maine mussels

with horseradish cream  
and watercress on crostini

## smoked duck breasts

sliced duck breast, red onion  
and apricot confit on rice crackers

## crabmeat filled mushroom caps

with goat cheese and fines herbs

## sesame chicken

sesame seed-crust chicken  
served with ponzu dipping sauce

## maine crab cakes

with chipotle - lime aioli

## maine smoked salmon

dill cream cheese and capers  
on crostini

## seared yellowfin tuna

three-spice crusted tuna  
served on rice crackers with pickled  
ginger and wasabi aioli

## tartlets provencal

roasted tomato, olives, caper and basil  
baked with parmesan in phyllo cups

## lobster remoulade canapes

lobster with tarragon mayonnaise  
on sliced French bread toasts

## crisp vegetable samosas

indian-spiced potatoes, peas,  
scallion, and onion filled rolls with  
cilantro dipping sauce

## stationary hors d'oeuvres



### cheese display

a selection of domestic and imported cheeses,  
toasts and assorted crackers.

\$175 serves 50 guests

### summer vegetable crudite

fresh vegetables with savory dipping sauces.

\$140 serves 50 guests

### fresh fruit selections

seasonal fresh platter artfully arranged

\$140 serves 50 guests

### charcuterie

pates, sausages and house-made rillettes  
served with mustard, grapes and sliced baguettes.

\$275 serves 50 guests

### mediterranean mezze assortment

Babaganoush, hummus, tapanade, olives,  
and grilled vegetables with flatbreads

\$200 serves 50 Guests



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## S E R V E D   D I N N E R S

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### HERB-GRILLED ATLANTIC SALMON

with sun-dried tomato risotto cake, ratatouille, and saffron aioli

### MAINE SOLE ROULADES

filets rolled with Maine crabmeat salad, nestled atop mascarpone soft polenta  
served with golden tomato - tarragon vinaigrette

### CRABMEAT CRUSTED MAINE COD

pesto-mashed potatoes, grilled asparagus  
and lobster beurre blanc

### PAN-CRISPED LONG ISLAND DUCK BREAST

wild rice and whole grain pilaf,  
green beans and dried cherry sauce

### GRILLED CLUB SIRLOIN STEAK

horseradish-potato gratin,  
swiss chard, and a rich burgundy reduction

### NEW ZEALAND GRILLED LAMB CHOPS

yukon gold potato soufflé, roasted zucchini and rosemary jus

### ROASTED NATURAL PORK LOIN

stuffed with apricots and shallots,  
garlic mashed potatoes and sage-cider jus

### ROASTED ORGANIC CHICKEN BREAST

slow-roasted root vegetables, yukon gold potatoes  
and a wild mushroom-Madeira ragout

### SLOW-ROASTED PRIME RIB AU JUS

yorkshire pudding, baked potato and swiss chard

### THREE-SPICE CRUSTED RARE YELLOWFIN TUNA

coconut sticky rice, teriyaki-grilled asparagus,  
and tomato-miso broth

### GRILLED PORTOBELLO MUSHROOM "STEAK"

with spaghetti squash and potato tartlet, chevre,  
swiss chard and lemon-herb aioli



## buffet entrees

### grilled flatiron sirloin

burgundy black peppercorn demi-glace

### roast prime rib of beef

au jus with yorkshire pudding

### maine crabcakes

chili-lime aioli

### herb grilled maine salmon

lemon-herb aioli

### roulades of sole

crabmeat stuffing rolled with sole filet,  
served with a scallion beurre blanc

### baked seafood thermidor

lobster, scallops and haddock with a rich mushroom and  
sherry sauce in puff pastry shells

### roast boneless leg of lamb

pesto stuffing and rosemary jus

### slow-roasted pork loin

stuffed with sage and roasted garlic,  
served with a cider jus

### herb-roasted half natural chicken

lemon and provencal herb rubbed with natural jus

## **S t a r c h e s**

Jasmine and wild rice pilaf with almonds and fines herbs

Cashew and currant couscous

Roasted red potatoes with garlic and rosemary

Garlic and parmesan mashed potatoes

Baked potatoes with sour cream

Penne with olive oil, garlic and julienne vegetables

## **S o u p s**

New England fisherman's chowder

Potato leek with shrimp and bacon

Butternut squash with pistachio pesto

Tomato and basil

Carrot and ginger with shiitake mushrooms

Mushroom and lentil

## **S a l a d s**

Caesar salad with housemade croutons

Mixed field greens tomato, cucumber, and vinaigrette

Spinach salad red onion, bacon, mushrooms, and crumbled blue cheese

## **D e s s e r t s**

Peach and summer berry cobbler

Brownie sundae with whipped cream

New York style cheesecake with strawberry coulis

White chocolate-blueberry bread pudding with ice cream

Chocolate ganache cake with raspberry coulis

Fresh summer melon and berries

## services & vendors



### **florist**

Westside Florist 244-3540

Newland Florist 667-7333

Ellsworth Florist 667-2244

Queen Annes Flower Shop 288-2860

### **cakes**

Janice Minutola 288-4062

Morning Glory 288-3041

### **musicians**

Donald Knowles 667-8017

Hal Wheeler 942-8051

The Blue Hill Brass Quintet 725-8067

The Cormier Trio 479-2845

### **photographers**

Steve Bell 667-7568

Christopher Raphael 326-8235

Charles S. Richardson (video production) 888-327-7771

### **airports**

Bangor International Airport 207-947-0384

Hancock County Airport 207-667-7329

### **general information**

Acadia National Park 244-3338

Southwest Harbor Chamber of Commerce 244-9264

### **distances**

New York City 465 miles

Boston 270 miles

Portland 155 miles