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**Bangor Airport**

## WEDDING MENUS

308 Godfrey Boulevard

Bangor, Maine 04401

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

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All Prices Plus Applicable Taxes and Gratuities

Prices and Menu Are Subject to Change

# Why Should I Have My Wedding at the Four Points Sheraton?

## Our "No Hidden Costs" Guarantee

Simply a Setup Fee of \$600.00

Includes -

Professional Planning & Consultation

Complimentary Overnight Room for the Bride & Groom

Strawberries and Champagne in Bride & Groom's Room

Breakfast in Bed

Full Banquet and Beverage Facilities

Full China, Glass and Linen Service

Complimentary Flower Centerpieces

Black Tie Attired, Professional, Courteous and Dedicated Staff

One Bartender for the Duration of Your Event

Cake Cutting

No Room Rental

### **Plus**

The cost of the food you choose to serve from our menus

7% Tax and 20% Gratuity

That's it!

Elegant AND Affordable.....

# Godfrey's

## Banquet Hors d'oeuvres

### Cold Selections

Prices based on 50 pieces

Minimum order of 50 of each Hors d'oeuvres ordered

#### Assorted Cocktail Puffs

w/Lobster Salad	\$150
w/Chicken Salad	\$100
w/Crabmeat	\$125
w/Shrimp Salad	\$125
w/Tuna Salad	\$100
w/Curried Crab & Apple	\$125
w/Curried Chicken & Mango	\$125

**Jumbo Chilled Shrimp with Cocktail Sauce** \$150

**Petit Shrimp Salad in Pastry Cup** \$125

**Smoked Salmon and Chive Goat Cheese in Phyllo Cups** \$150

**Skewers of Fresh Mozzarella, Basil and Tomato** \$100

**Chicken Waldorf Pastry Cups** \$100

**Melon and Prosciutto** \$100

#### Mini Croissant

w/Lobster Salad	\$150
w/Shrimp Salad	\$125
w/Crab Salad	\$125
w/Chicken Salad	\$100
w/Tuna Salad	\$100
w/Egg Salad	\$100

# Godfrey's

## Banquet Hors d'oeuvres

### Hot Selection

Prices based on 50 pieces

Minimum order of 50 of each Hors d'oeuvres ordered

#### Stuffed Mushrooms

w/Crabmeat	\$125
w/Spinach and Cream Cheese	\$85
w/Sausage	\$85
w/Boursin Cheese	\$85

**Meatballs—Italian, Sweet n Sour, Swedish or BBQ** \$75

**Skewered Beef or Chicken Satay with Spicy Peanut Sauce** \$125

**Deep Sea Scallops Wrapped in Crisp Bacon** \$150

#### Chicken Wings

w/Teriyaki Sauce	\$85
w/BBQ Sauce	\$85
w/Buffalo - Spicy or Mild	\$85

**Shrimp Tempura with Soy and Hoisin Sauce** \$150

**Mini Chicken Tostadas with Corn Salsa and Monterey Jack cheese** \$100

**Mini Tacos with Beef, Lettuce, Tomato and Cheese** \$100

**Crab Rangoon with Honey Mustard** \$125

**Sweet and Sour Meatballs or Meatballs with Marinara** \$75

**Mini Quiche Lorraine** \$125

**Bacon Wrapped Shrimp with BBQ Sauce or Sweet Chili Sauce** \$150

**Fried Cheese Ravioli with Marinara** \$75

# Godfrey's

## Banquet Display Stations

### Anti Pasta Display

Cured Italian meats, pickled peppers, roasted peppers, olives, provolone and mozzarella cheese, olive oil and balsamic vinegar with crusty bread.

\$25 Per Tray

### International and Artisan Cheese Display

A display of brie, cheddar, smoked gouda, Swiss and dill havarti Garnished with grapes and berries and served with assorted crackers and breads.

\$25 Per Tray

### Smoked Salmon Display

Thin sliced cold smoked salmon with chopped egg, capers, Bermuda onions, tomatoes, sliced cucumbers and savory cream cheese & crostini.

\$75 Per Side

### Market Display of Garden Vegetables

A selection of broccoli, cauliflower, peppers, cucumbers, radishes, celery, carrots, mushrooms and tomatoes artfully presented with a choice of two dips. Dip choices are ranch, bleu cheese, french onion, honey mustard and horseradish cream.

\$25 Per Tray

All Prices Plus Applicable Taxes and Gratuities

## Plated Dinners

Our plated dinners are served with your choice of soup or salad, appropriate starch & vegetable and dessert. We are happy to provide additional appetizers to make your dinner a four course option at an additional charge.

All of our dinners include warm rolls and butter, coffee, decaf and teas.

## Entrees

### Poultry

#### **Sautéed Breast of Chicken Carciofi** \$22

Artichoke hearts, wild mushrooms, sundried tomatoes, pearl onions and prosciutto in a Marsala wine sauce.

#### **Cranberry Apple Chicken** \$22

Roasted breast of chicken marinated in apple cider and spices with sun-dried cranberry and caramelized apple brandy sauce.

#### **Chicken Picatta** \$22

Pan Seared breast of chicken finished in a white wine butter sauce with fresh lemon, parsley and capers.

#### **Chicken Oscar** \$24

Sautéed breast of chicken topped with asparagus, crabmeat and a lemon chive sauce.

#### **Roasted Cornish Game Hen** \$24

Stuffed with wild rice and sun dried fruit.

#### **Chicken Saltimbocca** \$24

Sautéed breast of chicken with prosciutto, fontina cheese and sage in a white wine sauce.

## Plated Dinners

Our plated dinners are served with your choice of soup or salad, entrée, appropriate starch & vegetable and dessert. We are happy to provide additional appetizers to make your dinner a four course option at an additional charge.

All of our dinners include warm rolls and butter, Coffee, Decaf and teas.

### Entrees

#### Beef

**Roast Prime Rib of Beef** \$26

Slow roasted with herbs, sea salt and cracked pepper crust, served with natural jus and horseradish cream

**Grilled Sliced London Broil** \$21

Sliced flank steak with caramelized onion sherry wine sauce

**Grilled Filet Mignon** \$36

With roasted shallot wine sauce.

**Whole Roast Beef Tenderloin** \$35

With a brandied peppercorn sauce.

#### Pork

**Roast Pork Loin** \$22

Tender pork loin marinated in apple cider, molasses and herbs. Roasted and served with cranberry apple demi-glaze.

**Grilled Center Cut Boneless Pork Chops** \$22

With sweet potato mashed and a dijon mustard glaze.

## Plated Dinners

Our plated dinners are served with your choice of soup or salad, appropriate starch & vegetable and dessert. We are happy to provide additional appetizers to make your dinner a four course option at an additional charge.

All of our dinners include warm rolls and butter, Coffee, Decaf and teas.

### Entrees

#### Seafood

**Panko Crusted Haddock** \$25

Japanese bread crumbs, white wine, butter and lemon juice.

**Stuffed Shrimp** \$27

With Jonah Crab and scampi butter

**Baked Stuffed Filet of Sole** \$27

Crab and shrimp stuffing finished with white wine, butter and fresh lemon.

**Pan Seared Shrimp and Scallops** \$26

In a rich lobster cream sauce.

**Grilled Sesame Swordfish with Tropical Fruit Salsa** \$26

Lightly seasoned and grilled, served with a cool and zesty tropical fruit salsa.

**Pan Roasted Atlantic Salmon** \$25

Lightly seasoned and finished with balsamic & maple glaze.

All Prices Plus Applicable Taxes and Gratuities

# Italian Buffet Dinner

## Antipasti

Roasted Peppers, Artichokes, Salami, Capicola Ham,  
Prosciutto, Provolone, Mozzarella and Olives  
Choice of Soup of the Day, Caesar Salad or Garden Salad

## Please Choose One Pasta:

Baked Lasagna  
Baked Ziti with Meatballs  
Cheese Tortellini with Roasted Vegetables  
Stuffed Shells  
Penne with Marinara or Alfredo Sauce

## Choice of One Chicken Entrée:

Ricotta Stuffed Chicken Breasts  
Chicken Parmesan  
Chicken Marengo with Mushrooms, Artichokes and Tomatoes

## Please Choose One Beef or Pork Entrée:

Meatballs Marinara  
Sweet or Hot Italian Sausage and Peppers  
Roast Pork Loin with Sage, Apples and Onions  
Warm Garlic Bread and Rolls

## Desserts:

Chef's Choice for Dessert  
Freshly Brewed Coffee, Decaf and Teas  
\$26 Per Guest - Minimum of 25 Guests

# Godfrey's

## The Chef's Buffet Dinner

Minimum 25 Guests

### Chef's Dinner Buffet

With 1 Entree \$22

With 2 Entrees \$25

With 3 Entrees \$28

- Lasagna
- Stuffed Sole
- Baked Virginia Ham
- Baked Stuffed Chicken
- Chicken Marsala
- Roast Sirloin of Beef
- Roast Pork Loin
- Seafood Alfredo
- Baked Ziti—w/roasted vegetables
- Stuffed Shells
- Yankee Pot Roast
- Roast Turkey

### Choose One Potato

Rosemary Roasted Potatoes - Roasted Garlic Mashed - Au Gratin Potatoes

Vegetable Rice Pilaf - Wild Rice Blend

### Choose One Vegetable

Roasted Zucchini, Summer Squash & Tomatoes - Green Beans and Mushrooms

Steamed Broccoli with Garlic and Chive Butter

### Chef's Dinner Buffet Includes:

Tossed Garden Salad w/Dressings, Potato Salad, Pasta Salad,

Warm Rolls and Butter

Freshly Brewed Coffee, Decaf and Assorted Teas

Chef's Selection for Dessert

# Godfrey's

## New England Lobster Bake

The New England Seafood Plated Dinner includes you choice of  
New England Clam Chowder or Corn & Jonah Crab Chowder.

Garden Green Salad and Coleslaw

Steamed Red Potatoes with Parsley Butter

Fresh Seasonal Vegetable

Steamed Mussels with Butter and White Wine

1/2 lb Steamed Clams

1/2 lb Steamed PEI Mussels

1 1/2 lb Maine Lobster

Warm Rolls and Sweet Butter

Maine Blueberry Pie or Chocolate Cake

Coffee, Decaf and Teas

Market Price

All Prices Plus Applicable Taxes and Gratuities

# **BRIDAL SHOWER PACKAGE**

## **AFTERNOON TEA**

(Minimum of 20 Guests)

### **Salads**

Tossed Bouquet of Greens with Balsamic Vinaigrette

Arugula, Endive & Roasted Pear Salad with Gorgonzola Cheese

### **Assorted Mini-Sandwiches**

Turkey and Bacon

Chicken Salad and Tomato

Smoked Salmon and Cucumber

Grilled Vegetable and Balsamic Glaze

### **Hot Entrée**

*(Please Choose One)*

Penne Pasta Alfredo with Broccoli and Mushrooms

Chicken and Rigatoni with Steamed Vegetables

Roasted Vegetable Lasagna

Baked Ziti with House Marinara and Cheeses

Baked Penne Pasta with Grilled Chicken, Roasted Sweet Corn and Sage Cream

### **Sweets**

Bittersweet Chocolate Dipped Strawberries

Assorted Fresh Baked Cookies

Freshly Baked Fudge Walnut Brownies

### **Beverages**

Freshly Brewed Coffee, Decaf and Teas

\$17 Per Guest

# **BRIDAL SHOWER PACKAGE**

## **LIGHT LUNCH MENU**

(Maximum of 25 Guests)

The Light Lunch Package includes a Cup of Soup, Lunch Selection (from below),

Chef's Choice of Dessert and Freshly Brewed Coffee, Decaf and Tea

Guests Can Make Their Lunch Selection on The Day of Your Event

(Menu Not Available on Sundays)

### **Entrée Salads**

#### **Traditional Chicken Caesar Salad**

Crisp Romaine Salad with Caesar Dressing Topped with Asiago Cheese & Grilled Chicken

#### **Buffalo Style Chicken Salad**

Boneless Buffalo Style Chicken Strips Over Crisp Baby Greens

Tossed with Celery and Bleu Cheese

### **Sandwiches**

#### **Roast Turkey Breast**

Roast Turkey, Swiss Cheese and Bacon on a Kaiser Roll with Lettuce

Tomato and Dijon Mayonnaise, Served with a Pickle Spear and Potato Chips

#### **Grilled 8oz Godfrey Burger**

with Monterey Jack Cheese and Onions

Served with French Fries

#### **New York Style Reuben Sandwich**

with Corned Beef, Sauerkraut and

Swiss Cheese on Marble Rye. Served with French Fries.

#### **Grilled Caprese Sandwich**

With Fresh Mozzarella, Roma Tomatoes and Basil

\$15 Per Guest

# REHERSAL DINNER PACKAGE

(Maximum of 30 Guests)

## Hors d' oeuvres

International & Domestic Cheese and Fruit Display

With Assorted Crackers

And

Market Basket Vegetable Crudités with Dip

## Dinner

All Entrees Include Our House Tossed Garden Salad with Dressing, Chef's Choice of Appropriate

Starch and Vegetable, and Freshly Brewed Coffee, Decaf and Tea.

Your Guests May Choose From The Following Menu on The Evening of Your Event

### **Pan Roasted Atlantic Salmon**

With Tropical Fruit Salsa

### **Chicken Provencal**

With tomatoes, mushrooms, artichokes,  
spinach, basil and garlic

### **New York Strip**

Grilled 10oz NY Strip with Roasted  
Shallot Rosemary Compote

### **Filet Mignon**

Grilled 8oz USDA Choice Filet Mignon  
Served with Merlot Demi Glaze

## **Vegetable Napoleon**

Roasted Seasonal Vegetables Stacked with Portobello Mushroom,

Fresh Mozzarella and Asiago Cheese

Served Over Linguini

## **Dessert**

(Please Select One Dessert For All Guests)

Strawberries & Cream Layer Cake

New York Style Cheesecake with Seasonal Berry Compote

Italian Lemon Cream Cake with Raspberry Coulis

Chocolate Layer Cake

\$39 Per Guest

# Breakfast Buffets

## Brunch Buffet

Assorted Muffins, Breakfast Pastries and Toast Station

Whipped Butter and Preserves

Bagels and Cream Cheese

Sliced Fresh Fruit and Seasonal Berries

Cheese Scrambled Eggs

Home Fried Potatoes

Apple Wood Cured Bacon and Sausage

Caesar Salad of Crisp Romaine Lettuce with Herb Croutons, Parmesan Cheese and Dressing

Vine Ripe Tomatoes and Buffalo Mozzarella Salad with Extra Virgin Olive Oil

Drizzled with Fresh Basil and Balsamic Vinaigrette

### **(Choice of One)**

Traditional Eggs Benedict

Cheese Blintz and Warm Blueberry Compote

Mascarpone Stuffed French Toast with Warm Maple Syrup

AND

### **(Choice of Two)**

Penne Pasta with Basil Pesto, Zucchini and Wild Mushrooms

Pan Seared Salmon on Ratatouille

Beef Burgundy with Mushrooms and Red Wine Sauce

Herb Roasted Lemon Chicken

Fresh Brewed Coffee, Decaf and Teas

Assorted Juices

\$26 Per Guest - Minimum of 50 Guests

# Godfrey's Beverage Menu

## Beverages - Cash Bar

Premium Brands	\$7.00 and Up
Well Brands	\$6.00
Domestic Beer	\$3.50
Imported Beer	\$4.00
Wine	\$5.00 and Up
Sodas	\$2.00

Bartender Service Charge \$50.00

Prices Do Not Include a 20% Service Charge and 7% Maine Sales Tax

The Four Points By Sheraton is the only licensed authority to sell and serve Liquor on the premises; therefore, Liquor is not permitted to be brought into the restaurant, bar, banquet areas and Hotel public spaces.

If alcoholic beverages are to be served on the Hotel premises, the Hotel requires that beverages be dispensed by Hotel employees only.

The Hotel's alcoholic beverage license requires the Hotel to:

1. Request proper identification (Photo ID) of any person of questionable age and refuse beverage service if that person is under age or proper ID cannot be produced.
2. Refuse alcoholic beverage service to any person who, in the Hotel's judgment, appears to be intoxicated.

# Policies and Procedures

## Food and Beverage

The Four Points By Sheraton must supply all food & beverage products. These menus are merely suggestions. Our skilled sales professionals take great pride in designing menus specifically customized to your personal expression. It would be our pleasure to create an event tailored to your needs should you desire it. Menu selections, room requirements and all other arrangements must be received 30 days prior to your event. Quoted prices are subject to a proportionate increase in present commodity prices, without notice. Please consult with our sales office for current prices. Quotations in pricing will be confirmed 90 days prior to the function date. Please note that hotel policy prohibits any food from a display or buffet to leave the property at the conclusion of the event. The Four Points, as a license, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Maine L.C.B. regulations. It is the hotel policy therefore that the Four Points must supply all alcoholic beverages. Alcoholic beverages will not be served to individuals without proper identification and proof of legal drinking age.

## Guarantees and Cancellations

To ensure the highest level of quality in our food and beverage service, the hotel does ask for a guaranteed number of attendees one week prior to your event. This number of guests will be considered your minimum guarantee, for which you will be charged. This count will not be subject to reduction even if less than the minimum attends. Should you choose to cancel your event, full charges will be accessed for any function cancelled within 3 working days of the scheduled date. Cancellations must be made with the Sales office between the hours of 9:00 am & 5:00 pm Monday through Friday. All deposits are non-refundable.

## Wedding Cancellation Policy

To ensure the highest level of quality in our food and beverage service, the hotel does ask for a guaranteed number of attendees one week prior to your event. This number of guests will be considered your minimum guarantee, for which you will be charged. This count will not be subject to reduction even if less than the minimum attends. Should you choose to cancel your event, full charges will be accessed for any function cancelled within 3 working days of the scheduled date. Cancellations must be made with the Sales office between the hours of 9:00 am & 5:00 pm Monday through Friday. All deposits are non-refundable.

## Wedding Deposits and Payment

The Four Points requires a non-refundable deposit of \$600.00 at the time your event is contracted. All deposits are non-refundable. Ninety days (90) prior to the wedding date half of the remaining balance is due. One week prior to your wedding the final guarantee for the number of guests and the remaining balance is due. One week prior to your wedding we will meet to go over final details of your wedding.

# Policies and Procedures

(continued)

## Payments

The Four Points By Sheraton welcomes new corporate accounts, however requires credit applications be submitted to our accounting office for approval 30 days prior to arrival if you require direct billing privileges. For all social events, payment is due in full 3 days prior to, or the day of the event as stated in the terms of your contract. We accept credit cards, certified checks or cash. All bookings must be guaranteed with a deposit at the time of booking. Any additional charges will be due at the conclusion of your event.

## Room Rental and Set-Up Fees

Function space is assigned according to the anticipated guaranteed number of guests at the time of booking. If there are fluctuations in the number of attendees, the Hotel reserves the right to accordingly reassign the function room. The Hotel reserves the right to charge a service fee for the set-up of meeting rooms with extraordinary requirements and/or last minute changes. A room set-up fee will be charged where applicable.

## Tax and Service Charge

On all food and beverage functions there will be a 20% service charge and 7% Maine State sales tax applied. All prices quoted are exclusive of service and tax. Sales tax is calculated on food, beverage and room rental. Maine State law requires that service charge is subject to state sales tax. For tax-exempt organizations, a completed tax exemption form is required prior to arrival.

## Shipping and Receiving

Packages for meetings may be delivered to the Hotel three (3) business days prior to the date of the function. To insure proper delivery, all packages must include the meeting name, date of the function, engager's name and your Hotel Sale's Department contact. The Hotel will not be responsible for personal property and equipment brought into the Hotel. Hotel staff will not be responsible for moving boxes weighing more than 50lbs.

## Liability

The Hotel cannot assume responsibility for personal property, damages or loss of any articles left in the Hotel prior to or following your banquet or function.

## Contracts

Should you decide to select the Four Points Hotel for your event, our policy requires that we receive a signed contract, and deposit, (if indicated) to our office within the date indicated. This will secure your reservation at the Four Points on a definite basis. Prior to your event, our sales professional will contact and assist you in coordinating a truly memorable event down to the finest detail.