



The Kennebunkport Inn

Social Events & Corporate Functions

The Kennebunkport Inn's unique location will impress you with views of the scenic Kennebunk River and historic Dock Square. The Kennebunkport Inn is located 30 miles south of the Portland International Airport, 2 hours north of Boston Logan Airport and 1 Hour from the Manchester, New Hampshire Airport. Centrally located within hours from Boston, Hartford and Providence the Kennebunkport Inn is a terrific venue for corporate retreats, training meetings, holiday parties, baby showers, bridal showers or rehearsal dinners. Our attractive venues and services will guarantee to be unforgettable. You can select from our elegant dining rooms to the patio overlooking the village.

The Kennebunkport Inn staff will exceed all of your expectations whether helping you to select your menus, arranging entertainment or planning your event details. We offer the ideal setting and staff for a flawless function or meeting.

To schedule an appointment to visit us, please contact the sales department at 207-967-2621 or email Kelly Weymouth at kellykport@roadrunner.com.

Reception Options

Thompson Room This room is charming and stylish with a beautifully romantic fireplace and a picturesque view of the historic Dock square. The Thompson Room is perfectly suited for an intimate and stylish wedding reception. The Thompson room's capacity is from 15 to 32 people and room rental starts at \$250.

Burleigh Room This room is elegant and intimate with a romantic fireplace overlooking the Kennebunk River. The Burleigh Room has a capacity from 10-25 people and room rental starts at \$200.

Pub at One Dock Enjoy a fireside cocktail reception and delight by candlelight and the music of the piano. The pub will accommodate 15-30 people and room rental starts at \$150.

Artemisia's Patio Dazzle in the scent of ocean air, beautiful views of historic Dock Square, and a scenic view of the Kennebunk River. The Patio will accommodate from 15-50 people. Patio rental starts at \$500 including mandatory tent fee and patio furniture. There will be a \$150 removal & setup fee should our standard patio furniture needs to be removed.

**Minimum requirements*

Business Center Amenities Access to wireless internet, speaker phone for conference calls, flip charts, projection screen and much more.

Award-winning Restaurant One Dock

Our award-winning restaurant, One Dock offers native Maine cuisine with a bold fusion flair. With a fantastic location overlooking historic Dock Square and the Kennebunk River, One Dock combines a casual elegance, exceptional service and uniquely prepared food to create a memorable dining experience.

Artemisia's Patio

Dine under the stars on our charming outdoor garden patio and watch the world pass you by in Kennebunkport's Dock Square.. Or simply sip a refreshing specialty cocktail, relax and enjoy the views of the Kennebunk River. Artemisia is open early July to early September. Reservations are accepted but not necessary.

The Pub at One Dock

The pub at the award-winning restaurant, One Dock is one of Kennebunkport's liveliest spots. With the cozy and inviting ambiance enhanced by the fireplace and candlelight, you can enjoy listening to the sounds of the piano featuring some of Southern Maine's talented entertainers. The dinner menu can be enjoyed in the pub, reservations are recommended.

Amenities

In addition to giving your guests a romantic one of a kind setting, your guests can also enjoy a wide array of activities- Scenic cruises by the Bush summer home, trolley rides through Kennebunkport, deep sea fishing, one of a kind shopping, walks along the beach, bicycling, whale watching and much more. At the Inn they can enjoy the outdoor pool overlooking the scenic Kennebunk River, Indulge in a spa treatment, or simply chat with friends and family on the front porch.

Room Blocks/Guest Rooms

Our magnificent guest rooms range from the lavish Mansion rooms featuring Gilchrist & Soames spa amenities and romantic fireplaces, to the spacious and beautifully decorated Federal rooms to the charming and cozy Riverhouse rooms; perfectly suited for two people or to the coastal inspired Wharfside rooms. We would be delighted to offer a guest room block. The room block will be subject to availability and minimum stays. Room blocks are held until 90 days prior to arrival date, any unused rooms will be released at that time. Should you require room accommodations for you're out of town guests stay please call the sales department for current rates and availability. Cancellation policy is 14 days prior to arrival and all reservations require an advance deposit.

Guarantees

Guarantees are required 7 days prior to your event. This number will be considered a guarantee and is not subject to a reduction. If we do not receive a guarantee within this period, the number of guest stated on the agreement will be considered a guarantee and charges will be assessed accordingly. Your final bill will be charged for your actual attendance of guaranteed guest count, whichever is greater.

Cancellations

Events cancelled after deposits are received will forfeit the entire amount of deposit(s). Events cancelled less than (30) days prior to the scheduled event will be charged the full price of the planned meals and facility fees.

Event Agreement/Deposits/Price/Payment

Once you have selected your preferred date, The Kennebunkport Inn will issue an event agreement. We require a signed copy along with the non-refundable deposit to secure the date. A non-refundable \$500 deposit and the signed agreement will confirm your event date and time. The final balance will be due the day of your event or you may pay before your event. A credit card will be required for any final outstanding balances. The Kennebunkport Inn accepts cash, traveler's checks, money orders or MasterCard or Visa. We will accept a personal check for the deposit only.

Port Breakouts

Break It Up

*Health Bars
Fresh Fruit Bowl
Granola Bars
Assorted Fruit Yogurts
Bottled Water and Assorted Sodas
Designer Coffee & Teas
\$7.95 per person*

The KPI Break

*Selection of Home-made Cookies
Fresh Whole Fruit
Bottled Water and Assorted Sodas
Designer Coffee & Teas
\$7.95 per person*

All Beverages All Day

*Assorted Sodas and Bottled Water
Designer Coffee & Teas
\$7.95 per person*

Retro Candy Explosion

*An assortment of favorite childhood candy and treats
Bottled Water, Assorted Sodas and Designer Coffee & Tea
\$7.95 per person*

All KPI Dips

*An assortment of seasonal savory dips and
Accompanying crackers and crisps
Fresh seasonal vegetables
Bottled Waters and Assorted Sodas
\$7.95 per person*

All Food and Beverage items subject to 20% Gratuities and 7% Maine State Tax

**Minimum requirements may apply*

Breakfast

Plated Breakfast

Breakfast Strata

With fresh vegetables and Cheese

\$11.95 per person

Cinnamon Stuffed Fresh Toast

Served with Sausage

\$13.95 per person

Breakfast Croissant

With Scrambled Eggs, Ham and Cheese

\$13.95 per person

All plated breakfasts will be served with Orange Juice, fresh fruit cups, a basket of home-made muffins & sweet breads on the table and coffee or tea. Please select one breakfast entrée.

The breakfast entrees are served with KPI signature home fries.

Lobster Benedict

Tender Morsels of Maine Lobster atop Poached

Eggs

\$19.95 per person

Eggs Benedict

English Muffins, Poached Eggs, Canadian Bacon

and Hollandaise Sauce

\$14.95 per person

Buffet Breakfast

The Morning Port

Orange Juice

Fresh Seasonal Fruit Salad

Home-made Assorted Muffins & Sweet breads

Crispy Home -fries

Scrambled Eggs

Sausage & Bacon

Freshly Brewed Designer Coffee

KPI Selection of Teas

\$14.95 per person

The Beach Brunch

Orange Juice

Fresh Seasonal Fruit Salad

Flaky Croissants and Home-made muffins

Eggs Benedict

Breakfast Strata with Vegetables & Cheese

Bacon & Sausage

Crispy Home-fries

Freshly Brewed Designer Coffee

KPI Selection of Teas

\$18.95 per person

Minimum of 20 people for Plated & Buffet Breakfasts.

All Food and Beverage items subject to 20% Gratuities and 7% Maine State Tax

Port Starters

Rise & Shine

Orange Juice
Home-made Assorted Muffins & Sweet Breads
Freshly Brewed Designer Coffee
KPI Selection of Teas
\$6.95 per person

Morning Glory

Assorted Morning Juices
Fresh Seasonal Fruit Salad
Assorted Fruit Yogurts
Home-made Assorted Muffins & Sweet Breads
Freshly Brewed Designer Coffee
KPI Selection of Teas
\$9.95 per person

KPI Beverages

Designer Coffee & KPI Selection Tea Stations *\$22.00 per gallon*
Bottled Water *\$1.95 each*
Assorted Sodas *\$1.95 each*
Ice Tea *\$1.95 each*

Breakfast Enhancements

Home-made Muffins & Sweet Breads (12) *\$17.00 per platter*
Plain Bagels & Cream Cheese (12) *\$19.00 per platter*
Fresh Fruit Salad for (12) *\$32.00 each*
Individual Yogurts *\$2.00 each*

All Food and Beverage items subject to 20% Gratuities and 7% Maine State Tax

**Minimum requirements may apply*

Luncheon Entrées

Appetizers

KPI House Salad

Caesar Salad

Tomato Basil Soup

New England Clam Chowder

Port Entrées

Chicken Marsala

Tender young chicken breast, sautéed

With button mushrooms and Marsala Wine

\$18.95

Roasted Pork Loin

Center Cut, Herb Crusted with a Rich

Pan Gravy

\$17.95

Atlantic Salmon

Fresh Roasted Salmon with Lemon

Dill Sauce

\$16.95

Port Entrées

Baked Haddock

Topped with a light Vegetable

Medley

\$17.95

Pot Roast

Traditional Pot Roast with

gravy

\$16.95

Herbed Chicken

Roasted Statler Chicken

Breast

\$16.95

Classic Cobb Salad

With Diced Chicken, Crispy Bacon,

Crumbled Blue Cheese, Chopped Egg on

Fresh Tossed Greens

\$16.95

Port Entrées

Stuffed Sole

Seafood Stuffed Sole, topped with

lobster cream

\$19.95

Lobster Salad Plate

With Fresh Picked Maine Lobster on a

Bed of Field Greens

\$Market Price

Marinated Grilled Chicken Breast Salad

Served on House made Caesar Salad with Freshly

grated Parmigiano-Reggiano

\$16.95

Please select one Hot or Cold Entrée, which includes an Appetizer, Starch, Bread and Rolls, Chef's Choice of Dessert, Freshly Brewed Designer Coffee and KPI Selection of Teas

All Food and Beverage Items are Subject to 20% Gratuities and 7% Maine State Tax

*Minimum requirements may apply

Port Buffets

Delicatessen

*Choice of Soup
Platters of Assorted Deli Meats
Assorted Cheeses
Red Bliss Potato Salad
Cole Slaw
Assorted Fresh Breads with
An array of Condiments
Home-made Cookies and Brownies
Freshly Brewed Designer Coffee
KPI Selection of Teas
\$15.95 per person*

Wrap It Up

*Choice of Soup
Smoked Turkey with Cheddar
Roast Beef with Horseradish Mayo
Veggie wrap
Pasta Salad & Pickles
Home-made Cookies & Brownies
Freshly Brewed Designer Coffee
KPI Selection of Teas
\$16.95 per person*

Gourmet Delight

*Choice of Soup
Marinated Chicken Breast
Tuna Salad
Red Bliss Potato Salad
Marinated Grilled Vegetables
Assorted Fresh Breads
A Sampling of Chef's Favorite Desserts
Freshly Brewed Designer Coffee
KPI Selection of Teas
\$17.95 per person*

The Downeaster

*New England Clam Chowder
Lobster Salad Rolls
Chicken Salad Rolls
Cole Slaw
Potato Salad
Strawberry Shortcake
Freshly Brewed Designer Coffee
KPI Selection of Teas
\$Market Price*

Subs Away

*Choice of Soup
Choice of Two Subs:
Vegetarian Antipasto
Turkey with Swiss Cheese, Honey Mustard
Roast Beef, Blue Cheese and Caramelized Onions
Italian Cold Cuts
Cole Slaw
Freshly Brewed Designer Coffee
KPI Selection of Teas
\$15.95 per person*

Maine Lobster Bake

*New England Clam Chowder
Fresh Garden Salad
Fresh Steamed Mussels in Broth or Clams
Steamed Whole Lobster with Drawn Butter
Grilled BBQ Chicken
Fresh Corn on the Cob
Red Bliss Potatoes
Freshly Baked Breads
Home-baked Blueberry Pie or Strawberry Shortcake
Freshly Brewed Designer Coffee & Teas
\$Market Price*

*All Food and Beverage Items are subject to 20% Gratuities and 7% Maine State Tax
Minimum of 15 people for Buffet Lunch*

Menu Portfolio

Appetizers & Salad

Price Edward Island Mussels

Steamed in white wine, butter and garlic

\$9.95

Stuffed Mushroom Caps

Roasted mushrooms stuffed with Herbed Cream Cheese

And spinach

\$5.95

Caramelized Onion & Goat Cheese Tart

Savory tart shell, baked with goat cheese, sweet onions and Herbs

\$8.95

Sausage Stuffed Mushroom Caps

Roasted mushrooms with sausage, panko and herbs

\$6.95

Shrimp Cocktail

Five large shrimp served with tangy and Smokey cocktail sauce

\$9.95

Maine Crab Cakes

Fresh crab, pan seared and served with spicy remoulade

\$9.95

New England Clam Chowder

Bacon, potatoes, onions, clams & thyme

\$6.95

Lobster Bisque

Lobster stock, sherry and cream

\$7.95

Soup Du jour

Chef's seasonal selection

\$5.95

KPI Wedge Salad

A wedge of crisp iceberg, lettuce, bacon tomatoes and red onions

\$5.95

Goat Cheese & Mesclun

Toasted Goat cheese, cantaloupe and spiced pecans. With Mesclun greens and white balsamic vinaigrette

\$7.95

Caesar Salad

Chopped romaine lettuce, classic dressing, shaved Reggiano Parmesan and garlic toasts

\$7.95

Spinach Salad

Fresh baby spinach with walnuts, grapes, fennel & Granny Smith apples with blue cheese vinaigrette

\$7.95

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

**Minimum requirements may apply*

Menu Portfolio

Main Entrees

Herbed Chicken

Flavorful "Bell and Evans" chicken, pan-roasted chicken with A bouquet of fresh vegetables, fresh herbs with a rich chicken Stock

\$18.95

Chicken Marsala

Sautéed chicken with prosciutto, mushrooms and a rich demi Sauce

\$18.95

Grilled Salmon

Fresh Salmon grilled and served with Citrus beurre blanc

\$27.95

Haddock Casserole

Fresh haddock, milk, cheddar cheese, sherry and Ritz crumbs

\$26.95

Baked Scallops

Local scallops, oven baked and topped with a citrus beuree Blanc

\$23.00

Roasted Duck

Roasted duck breast, leg confit, finished with a honey apricot Gastique sauce

\$20.95

Stuffed Sole

Fresh Sole, filled with crabmeat stuffing topped with a lobster veloute sauce

\$27.95

Filet Mignon

8 oz. Filet served atop wild mushrooms, finish with a red wine sauce and completed with béarnaise

\$29.95

Surf & Turf

4 oz. Grilled Filet Mignon with béarnaise and a Maine lobster Tail with lemon butter or with Grilled Shrimp

\$45.00 w/lobster Tail

\$39.00 with Grilled Shrimp

Classic Beef Wellington

Filet of beef wrapped in pastry and baked, served with

Madeira demi glace

\$32.95

Grilled New York Strip Steak

A favorite of many steak connoisseurs. The 12 oz. cut has a full-bodied texture that is slightly firmer than rib eye

\$26.95

Grilled Delmonico Steak

An outstanding 14 oz. Cut from the rib eye, well marbled for peak flavor and deliciously juicy

\$25.95

Prime Rib

Rosemary mustard, horseradish slow roasted Prime Rib

\$28.95

Rack of Lamb

Rubbed with fresh garlic and herbs, grilled, finished with a red wine sauce

\$29.95

Grilled Pork Tenderloin

Maple and rosemary marinated pork tenderloin brushed with Maine maple syrup and mustard glaze

\$18.95

Lazy Lobster

1 ½ pound fresh picked Maine Lobster with lemon beurre blanc

\$Market Price

Steamed Lobster

1 ½ pound fresh Maine Lobster

\$Market Price

If two entrees are selected the higher of the two prices is applicable.
All entrees are served with seasonal vegetables and Chef Selection of starches.

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

*Minimum requirements may apply

Sweet Things

Dessert

\$6.95 per person

Death by Chocolate

*Rich chocolate cake with sweet chocolate
Frosting*

Carrot Cake

*Walnuts, pineapple, shredded coconut
And cream cheese frosting*

Strawberry Shortcake

Sweet biscuit, strawberries, vanilla whipped cream

Cookie Plate

Assorted house made Cookies

Ice Cream & Sorbets

Assorted home made ice cream & sorbets

Seasonal Fruit Cobbler

Baked fruit filling with a sweet flaky crust

Crème Brûlée

*Delectable, smooth and creamy custard made with vanilla
bean and topped with caramelized sugar.*

Cheesecake

A creamy Philadelphia style cheesecake

Port Sampler

Mini pastries & cookies

Celebration Cake

*An in house cake made for any occasion
Price based on size*

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

Please select one dessert selection

**Minimum requirements may apply*

Menu Portfolio

First Impressions

Hot/Chilled Hors D'oeuvre menu

Based on 50 pieces

Sea Scallop

Wrapped in apple wood bacon

\$135.00

Stuffed Mushroom Caps

Sweet sausage with breadcrumbs,

Herbs and cheese

\$100.00

Fresh Maine Crab Cakes

Fresh Maine crab, pan seared served

With zesty remoulade

\$135.00

Miniature Chicken Wellington

Chicken with wild mushroom duxelle wrapped

In puff pastry

\$125.00

Southwest Chicken Skewers

Chicken, Peppers and Onions served on a skewer

Southwest style

\$115.00

Beef Tenderloin Bruschetta

Grilled tenderloin, fresh cheese and Maine Sea Salt

\$140.00

Grilled Lemon Garlic Shrimp

Fresh shrimp grilled to perfection with a

zesty lemon garlic sauce

\$155.00

Spanakopita

Spinach, cream cheese and Greek feta cheese

wrapped in flaky phyllo

\$85.00

Teriyaki Beef Skewers

Tender choice beef marinated in teriyaki

\$115.00

Grilled Lamb Chops

Baby lamb chops with herbed crust and

savory jelly

\$165.00

Belgian Endive Stuffed

With Smoked Salmon

Blend of cream cheese and salmon on crisp endive

\$115.00

Oysters on the Half Shell

Served with mignonette

\$160.00

Thai Chicken & Cashew Spring Rolls

Chicken breast combined with cashews and fresh

garden vegetables

\$110.00

Vegetable Spring Rolls

Chopped vegetables combined with a touch of soy

sauce and wrapped in a crisp wonton wrapper

\$110.00

Bruschetta

Tomatoes, fresh basil and mozzarella and EVO drizzle

\$85.00

Pan-Seared Scallops

Sweet maple drizzle

\$150.00

Chilled Shrimp Cocktail

Served with zesty cocktail sauce

\$160.00

Fresh Asparagus Wrapped in Sirloin

Crisp asparagus wrapped in rare sirloin

\$115.00

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

Menu Portfolio

First Impressions

Port Presentations

Minimum 25 people

New England Raw Bar

A variety of Fresh Seafood items to include Shrimp Cocktail, Local Oysters, Jonah Crab Claws, Cherrystone Clams, Served with lemon wedges, cocktail sauce, horseradish and mignonette. Raw Bar items may change due to seasonal availability.

\$Market Price

Italian Antipasto Platter

Genoa Salami, Pepperoni, Capicola, Soppressata, Provolone, Fresh Mozzarella
Garnished with Roasted Red Peppers, a fine Assortment of Olives and Marinated Artichoke Hearts

\$135.00

International Cheese Display

A superb selection of Imported, Domestic and Artisanal Cheeses with Gourmet Crackers

\$75.00

Vegetable Crudités

A crisp display of fresh seasonal Vegetables, artfully displayed with assorted dips

\$65.00

Delectable Dips

Hummus, Black Bean Salsa and Guacamole, Warm Artichoke Heart with cheese. Served with assorted crisps

\$50.00

Sophisticated Salty Snacks

Fun assortment of dried snacks and nuts

\$50.00

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

Menu Portfolio

The Royal Port Buffet

Minimum 25 people

Lunch \$26.95 per person

Dinner \$34.95 per person

Soup

Select One

New England clam chowder

Tomato Basil Bisque

Fresh Vegetable

Corn Chowder

Cream of Mushroom

Salad

Select Two

Caesar Salad

Tossed Green Salad

Spinach Salad

Roasted Vegetables

Meat Selections

Select Two

Chicken Marsala

Roasted Pork Loin

Baked Stuffed Sole

Grilled Salmon

Sirloin Beef Tips

Pork Roast

Lobster Ravioli

Roasted Turkey Breast

Haddock Casserole

Sweet Things

Select Two

Death by Chocolate

Carrot Cake

Seasonal Pudding

Cheesecake

Seasonal Fruit Cobbler

Cookie & Brownie Platter

Mini Pastry Platter

Truffle

Strawberry Shortcake

The Royal Buffet Includes

Seasonal Vegetables

Chef's Selection of Starches

Freshly brewed Designer coffee & tea

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

Menu Portfolio

The Port Specialty Stations

Select Two Items

Minimum 25 people

Server Fee of \$55 per Station

Meat Selection

Roasted Tom Turkey

Baked Ham

Beef Tenderloin

Roasted Pork Loin

Prime Rib Roast

Chicken Ballotine

Served with chef's selection of sauces

\$13.95 per person

Pasta Station

Penne

Fettuccine

Spaghetti

Tortellini

\$9.95 per person

Antipasti Bar

Assorted Grilled & Roasted Vegetables

Olives

Local & Imported Cheese & Meats

Assorted Breads & Crackers

\$7.95 per person

Raw Bar

Shrimp Cocktail

Local Oysters

Cherrystones

\$15.00 per person

Enhancement of Pasta Sauces

Select One Pasta & One Sauce

Alfredo

Pesto

North End Meat Sauce

Tomato Basil Sauce

Wild Mushroom

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

Beverage Portfolio

The Port Specialty Drink Menu

The Port

\$20.00 per person for the 1st hour and \$10.00 per person for additional hours

\$45.00 per person for 4 hours

The Port bar will include:

Well brand liquors, call brand liquors, premium brand liquor,
Domestic, imported, micro brews draft and bottle beer, house
Champagne, house wines, call wines, sparkling water, soda
And juice selection

The Seaside

\$14.50 per person for the 1st hour and \$8.50 per person for additional hours

\$35.00 per person for 4 hours

The Seaside will include:

Well brand liquors, call brand liquors, domestic, imported, micro brew
And bottle beer, house champagne, house wines, call wines, sparkling
Water, soda and juice selection

Cash Bar

Well drinks	\$6.50
Call drinks	\$7.00-7.50
Premium drinks	\$7.50-8.75
Cordials	\$7.50-8.00
Domestic beer	\$4.25
Imported beer	\$4.50
Juice	\$3.00
Bottled water	\$3.50

Champagne Bar

\$2.00 per person, upgrade with package

\$6.00 per person with cash bar

Enjoy this custom designed bar for your joyous event. Sparkling champagne served with a variety of fruits & liqueurs will enhance your event. A splash of Crème de Cassis, Chambord or P.M.M.A or fresh Strawberries or raspberries

The Beach

\$12.00 per person for 1st hour and \$7.00 per person for additional hours

\$29.00 per person for 4 hours

The Beach will Include:

House champagne, house wines, bottle beers, soda, sparkling water
and juice selection

Martini Bar

\$2.00 per person, upgrade with package

\$6.00 per person, with cash bar

A colorful array of icy cold vodka and gin martinis featuring the hottest fruit & classic tastes and more
Pomegranate, pineapple, Italian, blueberry and many more

Cash Bar

Micro Brew/Draft	\$4.75-5.00
House Wines	\$6.00-7.00
Call Wines	\$7.50-8.25
Champagne Toast	\$3.00
With strawberries	\$3.75
House Champagne	\$
Soda	\$3.00

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

Wine Portfolio

Reds & Whites

Champagne

Canella Rossini Prosecco	\$28
Chandon Rose	\$30
Gloria Ferrer Royal Cuvee	\$49
Mumms Cordon Rouge	\$66
Dom Perignon	\$199
Freixenet ½ Bottle	\$14
Veuve Cliquot ½ Bottle	\$45
Freixenet ¼ Bottle	\$7
Mumms Cordon Rouge ¼ Blt	\$12

White Wines

Buehler White Zinfandel	\$26
BV Chardonnay	\$26
4 Vines Naked Chardonnay	\$27
Kendall Jackson Chardonnay	\$30
Simi Chardonnay	\$38
Cañebread Chardonnay	\$62
Villa de Borgo Pinot Grigio	\$27
Bollini Pinot Grigio	\$29
Conte Brandolini Pinot Grigio	\$29
Ken Forrester Chenini Blanc	\$26
Seven Terrance Sauvignon Blanc	\$30
Morgan Sauvignon Blanc	\$34
Tohu Marlborough Sauvignon	\$36
Dr. Frank Dry-Riesling	\$34
St. Urbans Hof-Riesling	\$34
Foris Late Harvest Muscat	\$27

Red Wines

Red Diamond	\$26
Raymond "R" Merlot	\$27
J. Lohr Los Osos Merlot	\$32
Sterling "VC" Merlot	\$35
Merriam Merlot	\$48
Perrin Cotes Du Rhone	\$28
Terra Andina Cabernet Sauv	\$36
Gode II Chianti Classico	\$30
Man Vinters Cabernet Sauv	\$26
Conn Creek Cabernet Sauvignon	\$42
Cannnon Ball Cabernet Sauv	\$36
Chateau St. Michelle Indian	\$39
Wells Cabernet Sauvignon	
Pine Ridge Rutherford Cabernet Sauvignon	\$60
Morgan Pinot	\$48
Montinore Pinot Noir	\$55
Le Crema Monterey Pinot Noir	\$45
Beronia Rioja	\$37
Yalumba Shiraz	\$28
EOS Petite Syrah	\$48
5 Mile Bridge Syrah	\$40
Kilda Shiraz	\$25
Stags Leap Petite Syrah	\$65
Don Paula Malbec	\$36
Four Vines Zinfandel	\$30
Cline Ancient Vine Zinfandel	\$32
Seghesio Sonoma Zinfandel	\$40
Seghesio Old Vines Zinfandel	\$53
Klinker Brick Old Vine Zinfandel	\$38

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

Liquor Portfolio

The Port~The Seaside~The Beach

Well Liquor Brands

Vodka	Poland Spring
Rum	Castillo Light
Scotch	Inverhouse Rare
Tequila	Vera Cruz
Gin	Gordon's
Whiskey	Fleishman's
Bourbon	Old Crow

Call Liquor Brands

Vodka	Absolute
	Stolichnaya
	Smirnoff
Whiskey	Seagram's 7
	Seagram's VO
	Canadian Club
Rum	Bacardi Light
	Captain Morgan
	Malibu

Premium Cordials

Cognacs	Remy Martin VSOP
	Hennessey VS
	Courvoisier VS
	Martell VSOP
Cordials	Grand Marnier
	B & B
	Drambuie
	Kahlua

Call Liquor Brands

Gin	Beefeater
	Tanqueray
	Bombay
Scotch	Dewar's
	J & B
	Johnny Walker Red
Bourbon	Jim Beam
	Jack Daniels
	Makers Mark

Premium Cordials

Cognacs	Remy Martin VSOP
	Hennessey VS
	Courvoisier VS
	Martell VSOP
Cordials	Grand Marnier
	B & B
	Drambuie
	Kahlua
	Amaretto di Saronno
	Bailey's Irish Cream
	Sambuca Romana
	Frangelico
	Godiva

Premium Liquor Brands

Scotch	Glenlivet
	Chivas
	Johnny Walker Black
Tequila	Sausa Hornitos
Bourbon	Woodford Reserve
Vodka	Grey Goose
	Kettle 1
	Chopin
Gin	Bombay Sapphire
	Tanqueray 10
Whiskey	Crown Royal

Food & Beverage subject to 7% State of Maine Tax & 20% Gratuity

