

JONATHAN'S

RESTAURANT * CATERING * CONCERTS & SPECIAL EVENTS



Wedding Packages In House

Our Mission is to continue our family's 85-year presence in the hospitality industry of Ogunquit. We will provide our conference guests with innovative and deep-rooted cuisine while using sustainable foods whenever reasonably permitted. We will always be passionate and enthusiastic while serving your guests with the freshest and finest foods. We will always try to exceed our guest's expectations and present them with a creative, unique atmosphere that is productive to your needs and expectations!

The following contains a sampling of several different dinner menu offerings. We are always happy to make alternate suggestions or personalize a menu if you should desire something different and special!

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207-646-4777 / 800-464-9934
www.jonathansrestaurant.com

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Jonathan's Restaurant offers several different rooms accommodating from 4 to 400 guests for your event. All of our dining rooms house fine local art and antiques, the Aquarium Room is home to a 600 gallon aquarium, and your guests will be greeted by a beautiful fireplace and a friendly smile upon entry.

Day Time weddings may start as early as 10:00 a.m. and must finish by 4:00 p.m. and in some circumstances, 4:30 p.m. Friday & Saturday Night Weddings in our Ballroom must start no earlier than 6:30 p.m. with dancing no earlier than 8:30 p.m. No wedding may go after 1:00 a.m.

Each room has a room rental/set-up fee. This fee ranges from \$100.00 up to \$800.00 depending on the time of the event, room and date of the event. We can not quote a specific room rental/set up cost until a full proposal is completed. A minimum \$200.00 non-refundable deposit is required for all private room rentals; however for all weddings with over 50 guests a 25% non refundable deposit of the estimated total is due upon signing of contract.

Thank you again for considering Jonathan's Restaurant and Staff and we wish you the very best of luck wherever your event plans take you!

| <i>Room</i> | <i>Dimensions</i> | <i>Sq.Ft</i> | <i>Ceiling</i> | <i>Banquet</i> | <i>Reception</i> |
|--------------------------|-------------------|--------------|----------------|----------------|------------------|
| 30's | 16 X 12 | 192 | 8 ft | 12 | 13 |
| Green | 15 X 44 | 660 | 20 ft | 48 | 75 |
| Blue | 24 X 30 | 720 | 16 ft | 60 | 75 |
| Aquarium | 32 X 42 | 1344 | 10 ft | 96 | 150 |
| Upstairs Ballroom | -- | 3,000 | 20 ft | 225 | 300 |

In order to guarantee the freshest food and best service available, we will require a 72-hour number guarantee for all events. All services are subject to a 16% gratuity charge and 4% administration fee. All rooms have a minimum rental charge, which may include any and all food and beverage ordered with your event.

The York Package

Mixed Vegetable Crudités with Homemade Herb Dip

- Champagne or Sparkling Cider Toast -

Plated Meal

First Course

Pre-Select One:

Tossed Salad with Homemade Dressing

or

Minestrone Soup

Second Course:

Select Two

(Exact counts of entrée choices will be due 7 days prior to the wedding)

Baked Haddock with Chardonnay, Fresh Thyme, and Lemon Butter Sauce

Chicken Piccata with a Lemon Beurre Blanc Sauce

Roasted Dry Rubbed Loin of Pork served with Apple & Garlic Bread Pudding and
Calvados

All of the above entrees are served with Chef's Selection of Vegetable, Starch,
Assorted Breads & Butter, Freshly Brewed Coffee and Teas

\$30 per person ++

\$38.10 per person inclusive of tax & gratuity

The West Package

Mixed Vegetable Crudités with Homemade Herb Dip

Passed Potato Pancakes with Roasted Applesauce & Sour Cream

- Champagne or Sparkling Cider Toast -

Plated Meal

First Course

Pre-Select One Choice for all of your guests:

Classic Caesar Salad with Maine Ragged Island Romano Cheese & White Anchovies

or

New England Clam Chowder

Second Course:

Select Two:

(Exact counts of entrée choices will be due 7 days prior to the wedding)

Traditional Yankee Pot Roast

Broiled Scallops with a Buttercrumb Seasoning

Chicken Piccata with a Lemon Beurre Blanc Sauce

All of the above entrees are served with
Chef's Selection of Vegetable, Starch,
Assorted Breads & Butter,
Freshly Brewed Coffee and Teas

\$36.25 per person ++

\$46 per person inclusive

Duo Package

Select Three Hors D' Houevres:

Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers
Chef's Bruschetta
Chilled Shrimp with Cocktail Sauce
Smoked Salmon Rolled with Caper Cream Cheese
Skewered Chicken Teriyaki
Spanakopita – Spinach & Feta Cheese in Crispy Phyllo
Warm Brie Cheese with Raspberry on Crostini

- Champagne or Sparkling Cider Toast -

Plated Meal

First Course

Jonathan's House Salad

Second Course:

(Select One Option for all guests)

Petite Filet Mignon with Lobster Tail

or

Petite Filet Mignon with Alaskan King Crab Stuffed Haddock

Served with Sautéed Asparagus,
Roasted Red Potatoes,
Homemade Bread & Butter,
Freshly Brewed Coffee & Tea

\$49.25 per person ++

\$62.55 per person inclusive

The Perkins Package

Select Three Hors D' Houevres:

Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers
Chef's Bruschetta
Chilled Shrimp with Cocktail Sauce
Smoked Salmon Rolled with Caper Cream Cheese
Skewered Chicken Teriyaki
Spanakopita – Spinach & Feta Cheese in Crispy Phyllo
Warm Brie Cheese with Raspberry on Crostini

- Champagne or Sparkling Cider Toast -

Plated Meal

First Course

(Pre-Select One for all of your guests)

Baby Spinach and Wild Mushrooms with Warm Sherry Vinaigrette
Classic Caesar Salad with Maine Ragged Island Romano Cheese & White Anchovies
Seafood Chowder

- Seasonal Sorbet Intermezzo -

Second Course:

(Exact counts of entrée choices will be due 7 days prior to the wedding)

Maine Lobster Ravioli with Light Sherry & Lobster Cream Sauce

Roasted Black Angus Ribs of Beef with Shaved Horseradish & Garlic Au Jus

Grilled Jumbo Maine Diver Scallops with Fresh Cilantro & Lime Butter

All of the above entrees are served with Chef's Selection of Vegetable, Starch,
Assorted Breads & Butter,
Freshly Brewed Coffee and Teas

\$59 per person ++

\$52 per person inclusive

COCKTAIL EVENT



Passed Hors d' Houvres

Classic Shrimp Cocktail
Scallops wrapped in Bacon
Spanakopita
Spicy Lamb Sausage Stuffed Mushrooms

Table of Specialty Cheeses

Imported and Domestic specialty cheeses with assorted breads,
Crackers and seasonal fresh fruits

Pasta Station

Choice of two Pastas:

Farfalle, Penne, Cheese Tortellini or Potato Gnocchi

Choice of two Sauces:

Fresh tomato basil, Alfredo, traditional pesto, pesto cream or puttanesca

Prepared to order with:

Sautéed Shrimp, Primavera Vegetables, Spicy Lamb Sausage, Mushrooms,
Roasted Peppers, Fresh Peas, Diced Tomatoes, & Reggiano Parmesan

Dessert Station

Assorted Petit Fours
Coffee & Teas

\$33 per person
\$41.91 inclusive of tax and gratuity

Create Your Wedding Buffet

Choice of Two Hors D' Hourves

Display of Mixed Vegetable Crudités
Domestic Cheese & Cracker Display
Passed Roasted Italian Meatballs
Passed Chicken Teriyaki
Passed Brie Cheese on Toast Points with Fresh Fruit
Passed Spicy Lamb Sausage Stuffed Mushrooms

Salads Choice of Two

Mixed Seasonal Greens with Sliced Vine Ripened Tomatoes
Classic Caesar Salad with Maine Ragged Island Romano Cheese and White Anchovies
Grilled Vegetable Salad with Herb Infused Greek Olive Oil
European Cucumber and Dill Salad
Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Chiffonnade of Fresh Basil
Roasted Beet and Orange Salad Marinated in Clove & Sweet Maine Cider Dressing

Entrees Choice of Two

Caramelized Atlantic Salmon with Lemon Caper Beurre Blanc
Baked Gulf of Maine Haddock with Seafood Stuffing
Roasted Pork Loin with Apple and Garlic Bread Pudding / Calvados Sauce
Yankee Pot Roast of Beef Jardinière
Maine Raised Chicken Dijon with Mustard Cream
Chicken Picatta

Accompaniments

Seasonal Vegetable
Garlic Mashed Maine Potatoes
Freshly Baked Breads and Butter
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$32 p/p ++ / With Three Entrée Choices: \$34 p/p ++
\$40.64 inclusive / \$43.18 inclusive

** All Buffets are for a minimum of 35 people or more*

Specialty Buffets

Maine Lobster Bake

\$48 p/ p++

New England Clam Chowder
Iceberg Lettuce with Cucumbers, Tomatoes with House Dressing
Garlic Bread

1 Pound Boiled Local Maine Lobster with Melted Butter and Fresh Lemon
B.B.Q. Maine Raised Chicken
Steamed Down East Soft Shell Clams with Fresh Clam Broth
Boiled Sweet Corn with Hard Rolling Butter
Steamed and Buttered Maine Potatoes

Sliced Fresh Watermelon
Homemade Maine Blueberry Pie
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Italian Night

\$43 p/p ++

Classic Caesar Salad with Romano Cheese and White Anchovies
Sliced Vine Ripened Tomatoes with Fresh Mozzarella & Fresh Basil

Garlic Bread

Antipasto of Marinated and Grilled Summer Zucchini Squashes, Eggplant and Portobello Mushrooms, Sliced Prociutto Ham, Pepperoni, Salamis, Wilted Fresh Spinach with Extra Virgin Olive Oil, Garlic and Fresh Lemon, Red & Yellow Peppers

Four Cheese Raviolis with Marinara Sauce
Fettuccine Carbonara with Pancetta, Basil and Cream
Grilled Sweet and Hot Italian Sausages with Green Bell Peppers and Onions
Chicken Puttanesca with Olives, Artichokes, Tomatoes, and Basil

Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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Jonathan's Chef's Table Buffet

Soup

Fresh Picked Maine Lobster, Scallop, Shrimp Stew

Salads

Select Three:

1. Roasted Beet and Orange Salad
2. Marinated in Clove & Sweet Maine Cider Dressing
3. Classic Caesar Salad with Romano Cheese and White Anchovies
4. Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Fresh Basil
5. Organic Field Greens with Gorgonzola and Red Wine Vinaigrette
6. Asparagus Salad with Lemon Cream Dressing

Antipasto of Marinated and Grilled Summer Zucchini Squashes, Eggplant and Portobello Mushrooms, Sliced Procusuitto, Ham, Pepperoni, Salamis, Roasted Red and Yellow Peppers

Maine Entrees

Jonathan's Farm Raised Roasted Leg of Katahdin Lamb
with Rosemary Demi Glaze
Baked Native Haddock with Maine Seafood Stuffing
Chicken Picatta with Fresh Lemon and Capers

Sides Galore

Garlicky Red Bliss Mashed Potatoes

or

Wild Rice with Mushrooms, Shallots, and Sherry

Savory Mashed Butternut Squash

Green Haricot Beans with Sweet Butter and Toasted Almonds

Sweet Table

New York Cheesecake Fresh Berries

Tiramisu

Blueberry Pie

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted

\$55 per person

*All Foods and Beverages are subject to 4 % Administrative Cost,
16 % Service Implementation Fee, and Applicable Maine State Sales Tax.*

Dinner Enhancements

Add or Substitute these to one of the above packages for a little extra indulgence

Specialty Soups - \$3.75 additional

| | |
|--------------------------------|----------------------------------|
| Cream of Broccoli | New England Clam Chowder -\$4.5 |
| Provençal Fish Soup | Lobster Bisque -\$7.25 |
| Gazpacho | Roasted Chicken & Vegetable |
| Grilled Chicken & Corn Chowder | Lentil |
| Hungarian Mushroom | Organic Carrot & Ginger |
| Organic Potato & Leek | Manhattan Clam Chowder -\$4.5 |
| Seafood Chowder -\$4.75 | Turkey, Wild Rice, and Cranberry |

Specialty Salads - \$4.75 additional

- ❖ Watercress with Pomegranate Vinaigrette, Walnuts, and Great Hill Blue Cheese
- ❖ Classic Caesar Salad with Maine Ragged Island Romano Cheese and White Anchovies
- ❖ Baby Leaf Lettuces with Cider Vinaigrette and Warm Maine Goat Cheese Croutons
- ❖ Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Chiffonnade of Fresh Basil
- ❖ Boston Bibb Lettuce with Dried Cranberries, Bermuda Red Onions and Cranberry Vinaigrette
- ❖ Roasted Beet and Orange Salad Marinated in Clove & Sweet Maine Cider Dressing
- ❖ Baby Spinach and Wild Mushrooms with Warm Sherry Vinaigrette
- ❖ Mesclun Greens with Garlic Bread Croutons and Balsamic Vinaigrette

Specialty Appetizers

- ❖ Maine Crab Cakes Cilantro Aioli \$-9.5 additional
- ❖ Jumbo Shrimp Cocktail Tomato and Horseradish Sauce- \$11 additional
- ❖ Pan Seared Vermont Duck Breast Beet Root and Arugula -\$9.25 additional
- ❖ Seared Diver Scallops Pesto Cream -\$9.5 additional
- ❖ Butternut Squash Ravioli Ragged Island Romano Alfredo-\$7 additional
- ❖ Oysters on the Half Shell Lemon Mignonette \$-11 additional
- ❖ Seafood Martini with Champagne Cream -\$12 additional
- ❖ Grilled Katahdin Lamb Sausage Hot Cherry Peppers and Tuscan Bread -\$7 additional
- ❖ Grilled Beef Medallion Crostino Béarnaise -\$9.5 additional
- ❖ Lamb Chop Lollipops Fresh Mint Demi Glaze -\$9.5 additional
- ❖ Lobster Ravioli Newberg Cream Sauce -\$9 additional
- ❖ Seasonal Sorbet Intermezzo -\$5 additional

Specialty Desserts- \$4.75 additional

| | |
|---------------------------------------|-------------------------------------------|
| Apple Tiramisu | German Chocolate Cake |
| New York Cheesecake Fresh Raspberries | Black Forest Cherry Tort |
| Heath Bar Toffee Crunch Pie | Rustic Apple Galette |
| Lemon Squares with Strawberry Coulis | Bananas Foster |
| Chocolate Mousse Martini | Vanilla Bean Ice Cream with Fresh Berries |
| Crème Brule' Cheesecake | Warm Blackberry Tort |

Hors D'Houevres

Passed, Buffet or Displays – Based on 50 Pieces unless otherwise noted
(Industry Standard is 1.5 hors d' houvres per person, per selection)

Chilled Starters

| | |
|---------------------------------------------------------------------------------------|------------|
| Mixed Vegetable Crudit  with Dip, <i>per person</i> | \$2.99 p/p |
| Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers, <i>per person</i> | \$3.25 p/p |
| Roasted Rare Beef Tenderloin on Crostini with Horseradish Cream | \$150 |
| Chilled Gulf Shrimp with Cocktail Sauce | \$157 |
| Chilled Farm Raised Maine Oysters | \$136 |
| Fruit Brochette with Maine Honey Sweetened Yogurt Dipping Sauce | \$94 |
| Seared Yellow Fin Tuna with Wasabi Cream | \$125 |
| Smoked Salmon Rolled with Caper Cream Cheese | \$126 |
| Asparagus Wrapped in Prosciutto with Lemon Cream Sauce | \$95 |
| Deviled Eggs with American Caviar and Fresh Dill | \$68 |
| Chef's Bruschetta | \$84 |
| Mini Lobster Salad Finger Sandwiches | \$200 |
| Brie Cheese on Toast Points with Fresh Raspberries | \$115 |
| Venison Pate with Gherkins and Shallot Mustard Cream | \$157 |

Hot Starters

| | |
|--------------------------------------------------------|-------|
| Skewered Chicken Teriyaki | \$100 |
| Mini Maine Jonah Crab Cakes Caper Remoulade | \$150 |
| Roasted Italian Meatballs | \$68 |
| Littleneck Clams Casino Style | \$131 |
| Maine Scallops Wrapped in Hickory Smoked Bacon | \$150 |
| Spicy Lamb Sausage Stuffed Mushrooms | \$84 |
| Skewered Beef Teriyaki | \$125 |
| Grilled Baby Lamb Chops Fresh Mint Sour Cream | \$175 |
| Spanakopita – Spinach & Feta Cheese in Crispy Phyllo | \$78 |
| Vegetarian Spring Rolls with Sweet Chili Sauce | \$105 |
| Grilled Herbed Shrimp with Garlic Dipping Sauce | \$132 |
| Lobster Bisque Espressos | \$137 |
| Wam Brie Cheese with Raspberry on Crostini | \$110 |
| Potato Pancakes with Roasted Applesauce and Sour Cream | \$92 |
| Oysters Rockefeller | \$150 |
| Chef's Choice Assorted | \$100 |

BEVERAGE SERVICE

| <u>By the hour</u> | <u>Well/Call Open</u> | <u>Top-Shelf Open</u> | <u>Beer & Wine</u> |
|---------------------------|------------------------------|------------------------------|-------------------------------|
| 1 hour | \$14.75 | \$17.75 | \$11.50 |
| 2 hours | \$20.00 | \$26.25 | \$17.00 |
| 3 hours | \$26.25 | \$34.75 | \$22.00 |
| 4 hours | \$34.75 | \$43.00 | \$27.25 |
| 5 hours | \$36.75 | \$48.25 | \$26.25 |

**All above prices do not include any Premium Wine by the Glass, Imported Beers, Bottled Wine or Champaign Toasts*

BAR ENHANCEMENTS

Prices are per gallon – a gallon will yield approximately 20 servings:

- NON ALCOHOLIC FRUIT PUNCH - \$57.75***
- VODKA, RUM OR CHAMPAGNE PUNCH - \$125***
- MIMOSA OR BLOODY MARY PUNCH- \$105***
- CHAMPAGNE TOAST - \$3.50 per person***
- COSMOPOLITAN FOUNTAIN - \$195***
- CHAMPAGNE FOUNTAIN - \$190***

Cash Bar Prices:

Plus Tax & Gratuity

| | |
|--------------------|-------------|
| Well Drinks | \$6.75 |
| Call Drinks | \$7.5 |
| Top Shelf | \$8.5-\$9.5 |
| Domestic Beer | \$4.75 |
| International Beer | \$6 – 7 |
| House Wines | \$7.25 |
| Soda | \$2.5 |
| Juice | \$2.5 |

**All Cash Bars have a \$50.00 Bartender Fee*

**Tabs will be billed on “Consumption”*

Please note house alcohol management policies:

- ❖ Minors under twenty one will not be served alcohol and cannot be offered such by other guests.
- ❖ House policy will not allow for “shots” to be served
- ❖ In case of an open bar, guests will be served two beverages maximum at a time per bar visit.
- ❖ Our liquor license prohibits us from allowing alcohol to be brought in by any guests.
- ❖ Visibly intoxicated guests will be refused further alcohol service, but will be offered complimentary non-alcoholic beverages.
- ❖ Beverages may not be taken or consumed outside of the restaurant or licensed area.
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16 % Service Implementation Fee, and Applicable Maine State Sales Tax.*