



*One Big Mountain. A Million Little Details.*

Thank you for considering Sugarloaf for your very special occasion! We are confident that our resort has the lodging, leisure activities, natural beauty, delectable cuisine and gracious staff to ensure the success of your special day.

Far from the bustle of everyday life and steeped in the relaxed atmosphere of the western mountains of Maine, Sugarloaf Resort is the perfect escape for the destination wedding you've been imagining. Whether you're picturing an extravagant ceremony during the fabulous foliage of autumn, an intimate gathering on the snowy slopes of the mountain or a shimmering midsummer's night soirée, Sugarloaf is happy to accommodate you. Guests can enjoy numerous activities in and around the resort including golf, hiking, biking, swimming, With reception rooms that can hold anywhere from 5 to 500 people, a wide variety of menu possibilities and an abundance of lodging options, your wedding day will undoubtedly be a memorable event!

#### **Catering**

Sugarloaf offers a number of menu packages conveniently designed to satisfy you and your guests as well as your budget. All menu packages include a reception room appropriately sized for your number of guests, dance floor, tables, chairs and complimentary white linens. Additionally, we offer discounted rates for lodging, lift tickets and golf, as well as on-site guidance, support and service from myself and our dedicated staff.

If your heart is set on something not offered by one of our packages, we will work with you to create a customized menu to suit your tastes and budget.

#### **Lodging**

The Sugarloaf Mountain Hotel, reminiscent of the grand architecture of the Swiss Alps, offers wedding guests superior lodging comfort and amenities. Most rooms have either two queen beds or one queen bed and a sleeper sofa, wet bar, mini-fridge and microwave. The Hotel also offers a variety of one and two-bedroom suites as well as two luxurious three-bedroom penthouses with large living rooms, full kitchens and private hot tubs. Our suites and penthouses are excellent for social gatherings, cocktail socials and bridal party accommodations!

Other mountainside lodging options include the intimate Sugarloaf Inn and an assortment of one to five-bedroom condominiums, most with full kitchens and fireplaces.

#### **Activities**

Our location at the base of Maine's second highest mountain allows us to offer a wide range of indoor and outdoor recreational activities, making Sugarloaf an entertaining venue for any wedding.

In addition to some of the best skiing in the East, Sugarloaf is home to the spectacular Sugarloaf Golf Club, one of the top courses to play in Maine. A "Moose Cruise" to many of the local moose watering holes aboard the "Moose Express" is a great way to get a look at Maine's most notorious animal. Other summer recreational opportunities for our guests include hiking, biking, fishing, kayaking and canoeing. During the winter months, guests can enjoy ice skating, tubing and snowshoeing as well as an abundance of concerts and events around the resort.

The Sugarloaf Sports and Fitness Center is the place to stay in shape with a complete weight room, racquetball and wallyball courts, as well as a generously sized pool for those looking to take an invigorating swim. The SSFC is also a great place to simply relax, whether by lounging in our indoor and outdoor hot tubs or indulging in one of our soothing massage therapy services.

Activities are at your fingertips, lodging options are nearly endless and our level of service is unmatched, which means you can relax and enjoy and leave the details to us!

If you have any questions or if you would like to visit Sugarloaf for a complimentary resort tour, please contact me at (207) 237-6823 or [weddings@sugarloaf.com](mailto:weddings@sugarloaf.com).

Best Regards,

Nancy Hanson  
Wedding Coordinator



## *Bridal Bridge*

As the name implies, the Bridal Bridge is our most popular location for outdoor ceremonies. Perfect for creating a memorable event with quaint stone walls, tasteful landscaping and a backdrop of spectacular mountain views while being conveniently located just steps from the Sugarloaf Inn.



Maximum: 200 guests  
Availability: Spring, Summer & Fall  
Rental Fee: \$300



## Bell Chapel

The R.H. Bell Interfaith Chapel is located just a short distance from the Sugarloaf Mountain Hotel and the Sugarloaf Base Lodge making it a convenient indoor location for ceremonies of all sizes. In addition to being booked for ceremonies, the Chapel is also a popular back-up location for outdoor ceremonies in the event of inclement weather.

Maximum: 200 guests

Availability: Monday-Saturday, Year-round

Rental Fee: \$300

*Please note that the Bell Chapel is owned by the Bell Family and not by Sugarloaf. For Chapel availability and rental information, please contact Elizabeth Bell-Folsom at (207) 397-4922 .*

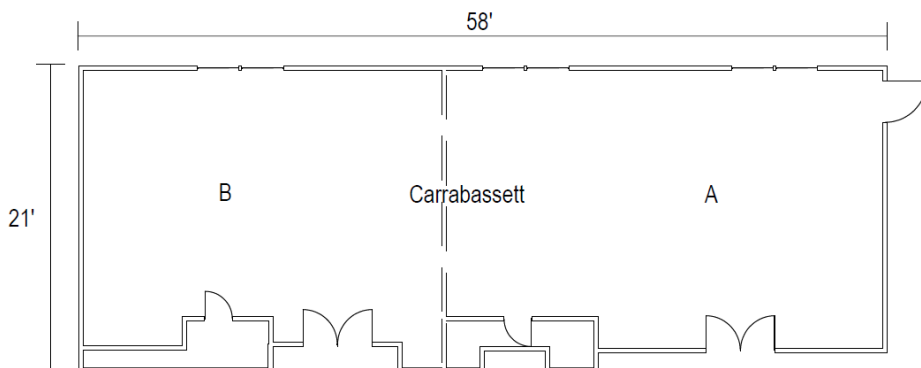




## *Carrabassett Ballroom*

It's location in the Sugarloaf Mountain Hotel makes the Carrabassett Ballroom a convenient choice for smaller, intimate receptions or rehearsal dinners. Full-service lodging and short walking distance to the Bell Interfaith Chapel are just some of the things that make this an attractive location to wedding parties and guests alike.

Maximum: 90 guests  
 Availability: Year-round (some winter restrictions apply)  
 Rental Fee: \$400





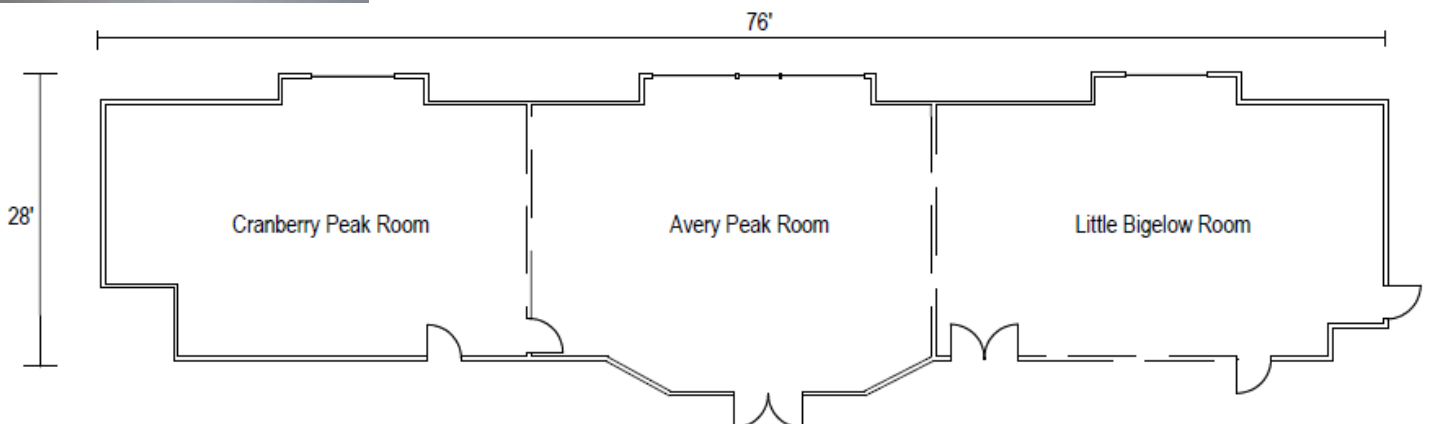
## Avery Ballroom

Whether you're looking for a casual or elegant feel, the Avery Ballroom, located inside the Sugarloaf Inn, has everything to help create the desired atmosphere for your reception or rehearsal dinner. It's close proximity to the Bridal Bridge makes it an excellent reception location following your outdoor ceremony. Since it is made up of three smaller function rooms, the Ballroom also holds the option of being segmented to facilitate smaller groups.

Maximum: 150 guests

Availability: Year-round (some winter restrictions apply)

Rental Fee: \$800



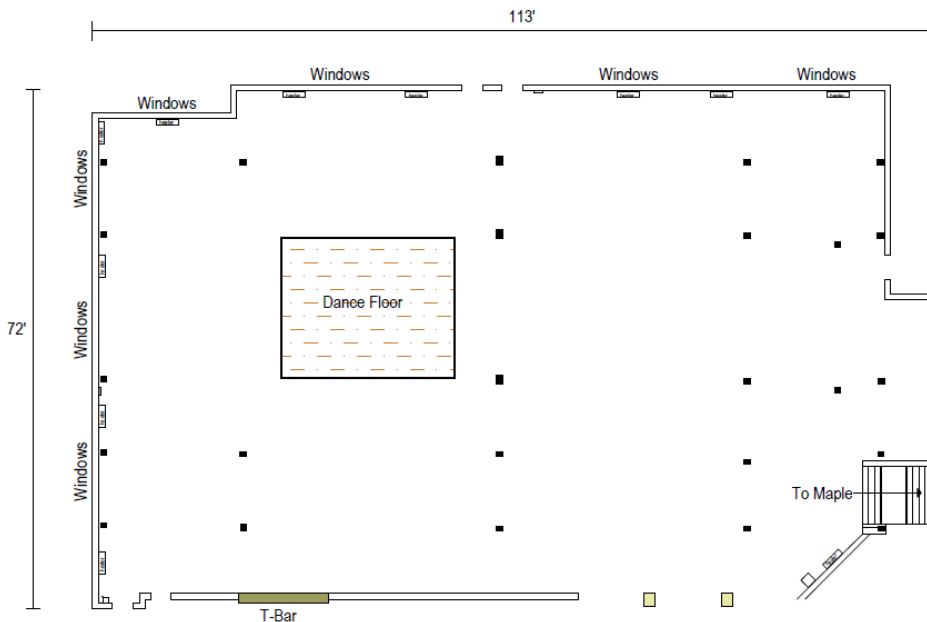
Avery Ballroom



## King Pine Room

A fantastic and versatile location, the King Pine Room is perfect for large celebrations and endless possibilities. With high ceilings and a substantially sized dance floor, this spacious room allows you to be as creative as you like with decorations and can be transformed in a number of ways!

Minimum: 170 guests  
 Maximum: 500 guests  
 Availability: Year-round/Limited Winter  
 Rental Fee: \$2000





# Menu Packages

Sugarloaf knows what question is on every couple's minds: "How much is my reception going to cost?" So we've come up with some wedding packages to take the guesswork out of your budgeting!

Please note, packages apply only to venues catered by Sugarloaf; the packages are not applicable to Outdoor Center functions. Package prices do not include service charge (currently 19%) or sales tax (currently 7%). All prices are subject to change.

## *All Packages include:*

- Guidance from our Professional Wedding Coordinator
- On-Site support and service from our dedicated staff
- A reception room appropriately sized for your number of guests
- Dance floor and setup
- Complimentary white linens
- Tulle and white lights
- Special menu selections for children 10 years of age and younger
- Vegetarian menu selection
- Champagne toast
- Cake cutting and serving
- Special lodging rates for wedding guests
- Special golf rates for wedding guests
- Photo opportunities at the Bridal Bridge, Golf Course, Landing and Bell Chapel

## *Honeymoon Special*

When you and your guests reserve 30 or more room nights, Sugarloaf will provide a complimentary guest room for the Bride and Groom on your wedding night!

## *We respectfully request that the bridal party...*

- Instruct us on any customs or rites we should perform
- Instructs the entertainment to contact us at least two weeks prior to event to coordinate load-in/load-out and power needs
- Instructs the baker delivering the cake to contact us at least two weeks prior to the event to coordinate delivery, storage, set-up and return of any equipment
- Instructs florist to contact us at least one week prior to the event to coordinate delivery and set-up of arrangements
- Notify us of food and beverage and/or lodging needs for your wedding suppliers
- Provide a seating chart with table assignments for receptions with plated meals
- Identify parents of bride and groom on the seating chart
- Identify guests who are under the age of 21 on the seating chart
- Provide place cards for meal selections (for plated meals with more than one item choice)

## Private Bar Service

## Mountain Memories

### Buffet Dinner Package

#### Cash Bar

	House	Call	Premium
Cocktails	\$5.50	\$6.50	\$7.50
Beer	\$4.00	\$5.75	
Wine by the Glass	\$5.50	\$7.50	
Cordials	\$6.50	\$7.50	
Multi-Liquor Drinks	\$7.50		
Bottled Water	\$2.50		
Sodas/Juice	\$2.50		

#### Hosted Bar (per person)

By the Hour	House	Call	Premium
1 Hour	\$15.00	\$18.00	\$23.00
3 Hours	\$21.00	\$25.00	\$32.00
5 Hours	\$24.00	\$27.00	\$33.00

Beer and Wine Only			
	\$11.00	\$14.00	
	\$16.00	\$18.00	
	\$19.00	\$21.00	

Taxes are not included in the above prices.

#### Beverages & Alcohol Management Policy

We at Sugarloaf, as Food & Beverage Licensees, provide the following guidelines for your safety:

- The law does not allow consumption of alcohol by minors. If there are young people in your group, please remind them that State ID's are required, and they will be asked to show proof of age if they are under 30 years old. We are happy to provide non-alcoholic beverages. We will also provide wristbands for events that have attendees of mixed ages.
- Our staff has been TIPS trained and instructed to refuse service to individuals who are visibly intoxicated. In any given situation, we are happy to arrange transportation if needed.
- Our liquor license prohibits us from allowing you to bring your own liquor onto our premises.

A cocktail server is available at \$50 for a 2-hour time period.

**\$39++ per person**

#### Includes:

Non-Alcoholic Punch and Champagne Toast, Cake Cutting Service, Decorating with Lights & Tulle and Room Rental

#### Hors d'Oeuvres on Display: (select two)

Fresh Vegetable Tray Crudités  
Imported and Domestic Cheese Display  
Antipasto Display

#### Dinner Buffet:

Spinach Salad  
Italian Wedding Soup  
Chicken Piccata  
Shrimp and Scallops *with a sun dried tomato pesto over penne*  
Cheese Tortellini *with marinara sauce*  
Ratatouille of Eggplant, Squash, Tomatoes and Fresh Herbs  
Fresh Garlic Bread and Bread Sticks *with Sweet Butter*  
Coffee and Tea Service

## Mountain Romance

Plated Dinner Package

\$49++ per person

**Includes:**

Non-Alcoholic Punch and Champagne Toast

**Hors d'Oeuvres on Display:** *(select two)*

- Fresh Vegetable Crudités
- Imported and Domestic Cheese Display
- Authentic Seven-Layer Mexican Dip with Pico De Gallo

**Butler Passed Hors d'Oeuvres:** *(select two)*

- Vegetarian Spring Rolls
- Plum Tomato, Fresh Mozzarella and Basil Bruschetta
- Feta Cheese and Spinach Triangles in Phyllo Dough
- Rolled Smoked Chicken Quesadillas

**Salad:** *(select one)*

- Mixed Greens with Assorted Gourmet Dressings
- Caesar Salad
- Spinach Salad with Raspberry Vinaigrette

Artisan Bread Display

**Entrées:** *(select two)*

- Served with Chef's Choice of Appropriate Starch and Fresh Seasonal Vegetable*
- Top Sirloin with a Jack Daniels Demi Glace
  - Roast Pork Loin with a Hard Cider Rosemary Sauce
  - Seared Chicken Breast with Wild Mushroom Cream Sauce
  - Rotisserie Chicken with Rosemary Jus
  - Baked Stuffed Haddock with Sherry Cream Sauce

Coffee and Tea Service  
Cake Cutting and Serving

## Mountain Romance

Buffet Dinner Package

\$49++ per person

**Includes:**

Non-Alcoholic Punch and Champagne Toast

**Hors d'Oeuvres on Display:** *(select two)*

- Fresh Vegetable Crudités
- Imported and Domestic Cheese Display
- Authentic Seven-Layer Mexican Dip with Pico De Gallo

**Butler Passed Hors d'Oeuvres:** *(select two)*

- Vegetarian Spring Rolls
- Plum Tomato, Fresh Mozzarella and Basil Bruschetta
- Feta Cheese and Spinach Triangles in Phyllo Dough
- Rolled Smoked Chicken Quesadillas

**Salad:** *(select one)*

- Mixed Greens with Assorted Gourmet Dressings
- Caesar Salad
- Spinach Salad with Raspberry Vinaigrette

Artisan Bread Display

**Entrées:** *(select two)*

- Served with Chef's Choice of Appropriate Starch and Fresh Seasonal Vegetable*
- Braised Beef Burgundy
  - Roast Pork Loin with a Hard Cider Rosemary Sauce
  - Seared Chicken Breast with Wild Mushroom Cream Sauce
  - Rotisserie Chicken with Rosemary Jus
  - Cheese Tortellini with Marinara Sauce

Coffee and Tea Service  
Cake Cutting and Serving

## Mountain Dreams

### Plated Dinner Package

\$59++ per person

#### Includes:

Non-Alcoholic Punch and Champagne Toast

#### Hors d'Oeuvres on Display: *(select three)*

Fresh Vegetable Crudités  
Imported and Domestic Cheese Display  
Authentic Seven-Layer Mexican Dip with Pico De Gallo  
Baked Brie en Croute  
Spinach and Artichoke Dip with Pita Chips

#### Butler Passed Hors d'Oeuvres: *(select three)*

Mushroom Caps Stuffed with Sausage and Fresh Herbs  
Vegetarian Spring Rolls  
Plum Tomato, Fresh Mozzarella and Basil Bruschetta  
Feta Cheese and Spinach Triangles in Phyllo Dough  
Rolled Smoked Chicken Quesadillas

#### Soup & Salad: *(select one of each)*

Mixed Greens with Assorted Gourmet Dressings  
Caesar Salad  
Grand Salad  
Wedge Salad with Roquefort Dressing  
Caprese Salad  
Italian Wedding Soup  
Tomato and Basil Bisque

Artisan Bread Display

#### Entrées: *(select two)*

*Served with Chef's Choice of Appropriate Starch and Fresh Seasonal Vegetable*

Grilled Sirloin Steak with Roasted Garlic Sauce  
Seared Chicken Breast with Marsala Wine Sauce  
Baked Stuffed Haddock with Sherry Cream Sauce  
Roast Pork Loin with an Apple Brandy Demi Glace  
Top Sirloin with a Jack Daniels Demi Glace  
Herb Roasted Cornish Hen  
Stuffed Sole with Seafood and Julienne Vegetables  
Wild Mushroom Ravioli with a Pesto Cream Sauce

Coffee and Tea Service

Cake Cutting and Serving

## Mountain Dreams

### Buffet Dinner Package

\$59++ per person

#### Includes:

Non-Alcoholic Punch and Champagne Toast

#### Hors d'Oeuvres on Display: *(select three)*

Fresh Vegetable Crudités  
Imported and Domestic Cheese Display  
Authentic Seven-Layer Mexican Dip with Pico De Gallo  
Baked Brie en Croute  
Spinach and Artichoke Dip with Pita Chips

#### Butler Passed Hors d'Oeuvres: *(select three)*

Mushroom Caps Stuffed with Sausage and Fresh Herbs  
Vegetarian Spring Rolls  
Plum Tomato, Fresh Mozzarella and Basil Bruschetta  
Feta Cheese and Spinach Triangles in Phyllo Dough  
Rolled Smoked Chicken Quesadillas

#### Soup & Salad: *(select one of each)*

Mixed Greens with Assorted Gourmet Dressings  
Caesar Salad  
Bowtie Pasta Salad  
Red Bliss Potato Salad  
Seasonal Fruit Salad  
Italian Wedding Soup  
Tomato and Basil Bisque

Artisan Bread Display

#### Entrée: *(select one)*

*Served with Chef's Choice of Appropriate Starch and Fresh Seasonal Vegetable*

Grilled Sirloin Steak with Roasted Garlic Sauce  
Seared Chicken Breast with Marsala Wine Sauce  
Roast Pork Loin with an Apple Brandy Demi Glace  
Stuffed Sole with a Pesto Cream Sauce  
Wild Mushroom Ravioli with a Pesto Cream Sauce

#### Carving Station: *(select one)*

*Served with fresh baked rolls*

Honey Glazed Ham *with Apple Chutney and Maple Mustard*  
Roast Turkey Breast *with Cranberry Relish*  
Roast Sirloin of Beef *with a selection of Gourmet Mustards*  
Slow Roasted Rosemary Pork Loin *with Mango Chutney*

Coffee and Tea Service

Cake Cutting and Serving

## Mountain Essence

### Plated Dinner Package

\$75++ per person

#### Includes:

Non-Alcoholic Punch and Champagne Toast

#### Hors d'Oeuvres on Display: *(select three)*

Fresh Vegetable Crudités  
Imported and Domestic Cheese Display  
Jumbo Shrimp Cocktail  
Baked Brie en Croute  
Smoked Salmon Display  
Assorted Canapés  
Spinach and Artichoke Dip with Pita Chips

#### Butler Passed Hors d'Oeuvres: *(select three)*

Bacon Wrapped Scallops  
Crab Cakes with Remoulade Sauce  
Plum Tomato, Fresh Mozzarella and Basil Bruschetta  
Feta Cheese and Spinach Triangles in Phyllo Dough  
Vegetarian Spring Rolls

#### Soup & Salad: *(select one of each)*

Mixed Greens with Assorted Gourmet Dressings  
Caesar Salad  
Wedge Salad with Roquefort Dressing  
Grand Salad  
New England Clam Chowder  
Italian Wedding Soup  
Butternut Squash Bisque

Artisan Bread Display

Intermezzo

#### Entrées: *(select two or one duet)*

*Served with Chef's Choice of Appropriate Starch and Fresh Seasonal Vegetable*

Filet Mignon  
Prime Rib of Beef au Jus  
Rack of Lamb  
Herb Roasted Cornish Hen  
Broiled Lobster Tail with Fresh Lemon Butter  
Grilled Tuna with a Sesame Ginger Sauce  
Pork Medallions wrapped in Honey Cured Bacon with an  
Apple Cider Rosemary Sauce  
Shrimp and Scallops in a Sun-Dried Tomato Pesto Cream  
Sauce over Penne Pasta  
Duet of Maple Ginger Glazed Salmon and Grilled Shrimp  
Duet of Petite Filet Mignon with Port Wine and a Marinated  
Shrimp Skewer  
Duet of Seared Chicken Breast topped with Shrimp and  
Cognac Lobster Sauce

Coffee and Tazo Tea Service  
Cake Cutting and Serving

## Mountain Essence

### Buffet Dinner Package

\$75++ per person

#### Includes:

Non-Alcoholic Punch and Champagne Toast

#### Hors d'Oeuvres on Display: *(select three)*

Fresh Vegetable Crudités  
Imported and Domestic Cheese Display  
Jumbo Shrimp Cocktail  
Baked Brie en Croute  
Smoked Salmon Display  
Assorted Canapés  
Spinach and Artichoke Dip with Pita Chips

#### Butler Passed Hors d'Oeuvres: *(select three)*

Bacon Wrapped Scallops  
Crab Cakes with Remoulade Sauce  
Plum Tomato, Fresh Mozzarella and Basil Bruschetta  
Feta Cheese and Spinach Triangles in Phyllo Dough  
Vegetarian Spring Rolls

#### Soup & Salad: *(select one of each)*

Mixed Greens with Assorted Gourmet Dressings  
Caesar Salad  
Bowtie Pasta Salad  
Seasonal Fruit Salad  
New England Clam Chowder  
Italian Wedding Soup  
Butternut Squash Bisque

Artisan Bread Display

Intermezzo

#### Entrées: *(select two)*

*Served with Chef's Choice of Appropriate Starch and Fresh Seasonal Vegetable*

Roast Tenderloin of Beef with Rosemary  
Top Sirloin with a Jack Daniels Demi Glace  
Pork Medallions wrapped in Honey Cured Bacon with an  
Apple Cider Rosemary Sauce  
Chicken Saltimbocca baked with Prosciutto and Cheese  
then finished with a White Wine Mushroom Sauce  
Stuffed Sole with Seafood and Julienne Vegetables  
Shrimp and Scallops in a Sun-Dried Tomato Pesto Cream  
Sauce over Penne Pasta

#### Carving Station: *(select one)*

*Served with fresh baked rolls*

Honey Glazed Ham with Apple Chutney and Maple Mustard  
Roast Turkey Breast with Cranberry Relish  
Roast Sirloin of Beef with a selection of Gourmet Mustards  
Slow Roasted Rosemary Pork Loin with Mango Chutney

Coffee and Tazo Tea Service  
Cake Cutting and Serving

## Wedding Brunches

### Buffet Breakfast Package

#### Option One: **\$20++ per person**

- Chilled Fruit and Vegetable Juices
- Fresh Fruit Salad
- Fresh Pastries and Muffins with Sweet Butter & Preserves
- Bagels and Cream Cheese
- Grilled Lemon Pepper Chicken
- Fresh Seasonal Vegetables
- Country Fresh Scrambled Eggs
- French Toast with Warm Maple Syrup
- Breakfast Potatoes
- Honey Smoked Bacon
- Country Sausage Links
- Coffee and Tea Service

#### Option Two: **\$25++ per person**

- Chilled Fruit and Vegetable Juices
- Fresh Fruit Platter
- Fresh Pastries and Muffins with Sweet Butter & Preserves
- Bagels & Lox with Plain and Flavored Cream Cheeses
- Baked Honey Ham
- Seafood Newburg
- Fresh Seasonal Vegetables
- Deep Dish Breakfast Casserole *with eggs, vegetables & cheese*
- Waffles with Maple Syrup and Strawberries
- Breakfast Potatoes
- Honey Smoked Bacon
- Coffee and Tea Service

Add an Omelet Station to your brunch for an additional \$5 per person

The above prices do not include room set-up fee - prices vary depending on location

## Rehearsal Dinners

### Barbecue Buffet Package

#### Option One: **\$23++ per person**

- Granny Smith Apple Cole Slaw
- Fresh Fruit Salad
- Roasted Vegetable Salad
- Spicy Smoked Sausage
- Barbecue Bone-In Chicken
- Halved Corn on the Cob with Butter
- Corn Bread with Honey Butter
- Strawberry Shortcake
- Coffee and Iced Tea Service

#### Option Two: **\$26++ per person**

- Mixed Greens with a Vinaigrette Dressing
- Pasta Salad
- Melon Slices
- Beef Tenderloin Kabobs
- Italian Sausage with Peppers and Onions
- Grilled Vegetables with Balsamic and Olive Oil
- Couscous
- Bread Sticks and Butter
- Blueberry Cobbler
- Coffee and Iced Tea Service

The above prices do not include room set-up fee - prices vary depending on location



© Kate Baker Photography

### *Reception Times*

We offer both day and evening receptions. (Extended reception hours are available for an additional fee.)

### *Rehearsal Dinners & Brunch*

We also offer various locations for your rehearsal dinner and brunch events. Please speak with your Wedding Coordinator for more information.

### *Accessories & Amenities*

**Rehearsal dinner and/or brunch** can be arranged through your Wedding Coordinator and charged to the Master Account.

**Lodging for suppliers** can be arranged through your Wedding Coordinator and charged to the Master Account.

**Food and beverage for suppliers** can be arranged through your Wedding Coordinator and charged to the Master Account.

**Vegetarian Meal Options** are available through Sugarloaf food services. Ask your Wedding Coordinator for information and pricing.

**Tents and/or Heaters** can be arranged through your Wedding Coordinator and charged to your Master Account.

### **Deposits and Payment Information**

A deposit in the amount of \$1000.00 plus 25% of the total estimated lodging block is due at the time the contract is signed and returned to the Sales Office. This deposit is non-refundable. The final total is based on your guaranteed number. Each payment will be non-refundable and subject to the terms of the cancellation and attrition policies stated in your contract. Pre-payment of the estimated final master account charges is due 14 business days prior to the event. Remaining charges on the master account should be paid prior to departure. An interest fee of 1.5% per month, or the maximum amount allowed by law, will be assessed for fees not paid within 30 days of departure. The contracting party will be responsible for any costs associated with collection of overdue fees, including but not limited to collection agencies and attorneys. If over-payment occurs a refund of the excess amount will be issued to the contracting party.

### **Menu Selections and Guarantee Policy**

Menu selections are due 90 days prior to the event. The guarantee count and special dietary requirements are due 5 days prior to the event. This guarantee or the actual number served, whichever is greater, will be the number for which you are actually charged. Sugarloaf will prepare food for 5% above the guarantee. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location. All food and beverage served at Sugarloaf must be prepared and served by Resort Staff. No outside food or beverage can be brought to a resort function with the exception of wedding cakes.

### **General Information**

If a change from the original setup is requested on the day of the function, a minimum of \$50 labor charge will be added to the banquet check. Due to the delicate preparation involved with food service, Sugarloaf will not be responsible for food quality should meal periods be delayed by the customer in excess of 30 minutes beyond the pre-arranged mealtime. Buffet tables replenished frequently to maintain a quality appearance and provide each guest with every selection. Buffets are priced for a 90-minute duration only. At the conclusion of each buffet function all food and beverages (with the exception of wedding cakes) become property of Sugarloaf and cannot be taken from the banquet function.

### **Pricing**

All food and beverage functions are subject to a service charge (currently 19%) and Maine State Sales Tax (currently 7%.) Prices are subject to change.