

POINT LOOKOUT

2018 Catering Menu



The Perfect Solution

This Continuous Coffee Break Is Available From 7:00 am to 4:00 pm Daily. Featuring Fresh Baked Breakfast Pastries, Sliced Fresh Fruit & Assorted Fruit Juices in the Morning and Assorted Sweet & Salty Snacks with Soft Drinks in the Afternoon.

Wicked Joe's Locally Roasted, Fair Trade, Organic Coffees & an Assorted Tea Selection Will Be Refreshed Throughout the Day.

All Day \$23 per Guest

Half Day \$13 per Guest

The Whole Nine Yards

Late Morning - Wicked Joe's Locally Roasted, Fair Trade, Organic Coffees, Assorted Tea Selection, Still & Sparkling Waters, Assorted Soft Drinks and Fruit Juices,

A Selection of Non-Fat Greek Yogurts, Sweet and Salty Granola Bars, Kashi Bars, Fruit Filled Cereal Bars, & Seasonal, Fresh Whole Fruit

Early Afternoon - Assorted Bags of Pretzels & Chips, Grab and Go Snack Boxes with Cheese Wedges, Cured Meats, Fruits & Crackers Refreshed Throughout the Day As Needed.

\$29 per Guest

High Energy Break

A Healthy, Energy-Packed Break Featuring High Protein Bars, Seasonal Whole Fruit, Maple Sugar & Sea Salt Pecans, And Sparkling & Still Poland Spring Waters

\$11 per Guest

Mediterranean Break

Fine Selection of Roasted & Raw Almonds, Cashews, & Pistachios, Paired with a Medley of Oil-Cured and Brined Olives & Dried Fruits, Bottled Still & Sparkling Waters

Wicked Joe's Locally Roasted, Fair Trade, Organic Coffees & Assorted Tea Selection

\$15 per Guest

REFRESHMENT BREAKS

Ploughman's Break

Toasted Baguette Rounds, Cheese Wedges, Sliced Salami, Assorted Mustards, Bunches of Grapes, Sparkling & Still Spring Water,
Wicked Joe's, Locally Roasted, Fair Trade, Organic Coffees
& an Assorted Tea Selection

\$17 per Guest

A La Carte

Assorted Non-Fat Greek Yogurts	\$3.25 Each
Granola Bars	\$2 Each
Kashi Bars	\$2.50 Each
Assorted Bags of Chips	\$2.50 Each
Fresh Baked Cookies	\$18 per Dozen
Assorted Individually Packaged Snacks	\$3 Each
Fresh Baked Brownies & Dessert Bars	\$24 per Dozen
Freshly Brewed Iced Tea	\$24 per Gallon
Lemonade	\$24 per Gallon
Wicked Joe's Locally Roasted, Organic, Fair Trade Coffee (Regular & Decaf)	\$32 per Gallon
Bottled Water & Soft Drinks	\$2 Each
Whoopie Pies	\$28 per Dozen

REFRESHMENT BREAKS

BUFFETS

Designed For Two Hours of Service

20 Guest Minimum

Continental Farmer

Bacon, Egg & Cheese Breakfast Sandwich on a
English Muffin

Roasted Tomato, Egg & Cheese Breakfast
Sandwich on an English Muffin With
Farm Fresh Greens
(One sandwich per person)

Fresh Sliced Fruit

Steel Cut Oatmeal Bar with Flavored Sugars,
Nuts, Dried Cranberries and Raisins

Wicked Joe's Locally Roasted, Fair Trade,
Organic Coffees

Assorted Tea Selection
&
Assorted Fruit Juices

\$16.50 per Guest

Continental Islander

Freshly Baked Pastries & Muffins

Sweet Cream Butter & Local Fruit Preserves

Bagels with Plain & Flavored Cream Cheese

Fruit Breads

Fresh Sliced Fruit

Wicked Joe's Locally Roasted, Fair Trade,
Organic Coffees

Assorted Tea Selection
&
Assorted Fruit Juices

\$13 per Guest

Harbor Side

Freshly Baked Biscuits

Sweet Cream Butter & Local Fruit Preserves

Farm Fresh Scrambled Eggs

Griddle Fried Maine Potatoes
& Onions

Hickory Smoked Bacon & Sausage Links

Fresh Sliced Fruit

Wicked Joe's Locally Roasted
Fair Trade, Organic Coffees

Assorted Tea Selection
&
Assorted Fruit Juices

\$17.50 per Guest

Sternman's Breakfast

Fresh Breakfast Breads &
Sweet Cream Butter

Farm Fresh Scrambled Eggs

Oven Roasted Maine Potatoes & Onions

Hickory Smoked Bacon & Sausage Links

French Toast Casserole with Fresh, Maine
Blueberries & Mascarpone

Fresh Sliced Fruit

Wicked Joe's Locally Roasted
Fair Trade, Organic Coffees

Assorted Tea Selection
&
Assorted Fruit Juices

\$24.50 per Guest

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BUFFETS

Designed For Two Hours of Service

20 Guest Minimum

How Do You Like Your Eggs?

English Muffins
Sliced Fresh Fruit & Berries
Chef Attended Egg Station
Bacon & Sausage
Skillet Potatoes with Caramelized Onions
Wicked Joe's Locally Roasted, Fair Trade, Organic
Coffees & Assorted Tea Selection
Selection of Fruit Juices

\$18.50 per Guest

\$100.00 Chef Attendant Fee per 75 Guests

Unconventional Continental

Sliced Fresh Fruit & Berries
Breakfast Pizza with Roasted Tomatoes & Onions
Low Calorie Savory Vegetable & Egg Muffins
(50 Calories Each)
Granola Bar - House Made Granola, Unsweetened Dried
Cranberries, Dried Sour Cherries & Tree Nuts
Plain Non Fat Greek Style Yogurt
Low Fat & Skim Milk
Vegetable Hash with Fresh Herbs & Green Onions
Wicked Joe's Locally Roasted, Fair Trade, Organic Coffees
& Assorted Tea Selection
Selection of Fruit Juices

\$16.50 per Guest

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A La Carte

Priced Per Person Unless Otherwise Noted

Seasonal Whole Fruit	\$2.50
Sliced Fruits & Fresh Berries	\$4.00
Seasonal Ripe Berry Bowl	\$4.00
Non-Fat Greek Yogurt in Assorted Flavors	\$3.25
Bagels & Cream Cheeses	\$32 per Dozen
Farm Fresh Hard Boiled Eggs	\$18 per Dozen
Assorted Cold Cereal & Milk	\$4.00
Quiche Lorraine	\$4.00
Breakfast Pastries, Muffins and Quick Breads	\$3.00
Breakfast Sandwich: Bacon, Egg & Cheese or Tomato, Egg & Cheese with Farm Fresh Greens	\$4.50
Pancakes with Maine Maple Syrup	\$5.00
French Toast Casserole with Blueberries & Mascarpone	\$5.00
Oatmeal Bar - Steel-Cut Oatmeal with Maple Sugar, Brown Sugar, Honey Sugar, Dried Cranberries, Raisins, Walnuts & Raw Almonds	\$6.00
Bloody Mary or Champagne Mimosa	\$7.00 per Drink



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BUFFETS

Designed For Two Hours of Service

20 Guest Minimum

Northport Gardens Soup & Salad Bar

Chef's Selection of House Made Soup
Freshly Baked Rolls & Sweet Cream Butter
Seasonal Farm Fresh Salad with Choice of Dressings
Caesar & Ancient Grain Salad
Add Marinated, Grilled Chicken Breast \$4.25 per person
Add Seasonal, Grilled Fresh Vegetables \$3.00 per person
Seasonal Fresh Fruit Salad
Assorted Cookies & Dessert Bars
Selection of Bottled Water, Soda, Coffees & Teas

\$22 per Guest

Duck Trap Deli

Seasonal Farm Fresh Salad with Choice of Dressings
Herbed New Potato Salad
Platters of Domestic and Imported Meats & Cheeses
Lettuce, Tomatoes, Onions & Pickles
Deli Rolls & Sliced Bread
Potato Chips
Assorted Cookies
Selection of Bottled Water, Soda, Coffees & Teas

\$21 per Guest

Add Soup du Jour ~ \$25 per Guest

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BUFFETS

Designed For Two Hours of Service

20 Guest Minimum

South by Southwest

Flour Tortillas & Corn Shells

Yellow Tex-Mex Rice

Vegetarian Refried Beans

Seasoned Black Beans

Pulled Pork & Pulled Chicken

Seasoned Ground Beef

Shredded Lettuce, Cheddar Cheese, Fresh Tomatoes,

Onions, Peppers, Sliced Olives & Jalapenos

Fresh Salsa, Sour Cream & Guacamole

Ranchero Sauce

Farm Fresh Garden Salad with Assorted House Made Dressings

Churros

Served with Iced Tea & Lemonade

\$28 per Guest

Point Lookout Pizzeria

Seasonal Farm Fresh Salad with Choice of Dressings

Pesto Pasta Salad

Gourmet Grilled Flat Bread Pizzas ~

Pepperoni, Garden Vegetable Margherita &

Chef's Choice Pizzas

House Fried Parmesan Potato Chips

Assorted Cookies or Dessert Bars

Selection of Bottled Water, Soda, Coffee and Tea

\$23 per Guest

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CUSTOM SANDWICH BOARDS

Designed For Two Hours of Service

20 Guest Minimum

Please Choose Two Meat Options & One Vegetarian Option.

Southwestern Roast Beef

House Roasted Top Round With Corn
Mayo & Charred Bell Peppers

Classic Roast Beef Sandwich

House Roasted Top Round with Roasted
Tomatoes, Arugula
& Horseradish Cream

PLO Italian

Ham, Salami, Provolone, Lettuce,
Tomatoes, House-Brined Pickles, Onions,
Hot Pepper Relish & Herb Vinaigrette

Pastrami Reuben

House Cured Pastrami, Pickled Cabbage,
Swiss Cheese & Honey Dijonnaise
on Marble Rye

Sicilian

Ham, Salami, Pepperoni, Sundried
Tomatoes, Pesto & Fresh Mozzarella

California Turkey Wrap

Our Own Slow Roasted Turkey Breast,
Lettuce, Tomatoes, Red Onion
& Avocado Dressing

Hawaiian Cola Turkey Sandwich

Cola Marinated Turkey, Sweet Chili Aioli,
Romaine, Pineapple & Cilantro served on
Ciabatta

Marinated Grilled Chicken

With Tomatoes, Cucumber, Parsley &
Lemon Garlic Dressing

Teriyaki Chicken Wrap

Grilled Teriyaki Marinated Chicken,
Sweet & Sour Asian Slaw, Almonds &
Scallions

Chicken Caesar Wrap

Grilled Chicken, Farm Fresh Greens, &
Classic Caesar Dressing

Cajun Chicken Wrap

With Creamy Ranch, Tomatoes, Red
Onion & Farm Fresh Greens

Classic Grilled Cheese

With Cheddar, Provolone & American
Cheeses

Vegetable Caprese

Backyard Farms Tomatoes, Genovese Basil,
Fresh Mozzarella & a Balsamic Reduction,
Served On a Baguette

Grilled Cheddar

With Apple Wood Smoked Bacon,
Pear Chutney & Fresh Arugula

Julienned Veggie Wrap

Julienned Fresh Vegetables, Fresh
Mozzarella & Farm Fresh Greens with a
Balsamic Drizzle

Greek Wrap

Spinach, Onions, Tomatoes, Artichokes,
Feta & a Kalamata Olive Spread Drizzled
with Olive Oil

Tofu Ban Mi (*Vegan*)

Marinated Tofu, Pickled Vegetables, &
Spicy Sweet and Sour Dressing on
Crusty French Bread

All Sandwich Boards Are Served With a Farm Fresh Salad with Assorted House Made Dressings, Pasta Salad, Potato Chips & House Brined Pickles, Cookies and Dessert Bars, Coffees & Teas and Assorted Soda & Bottled Water

\$22 per Guest

Add Soup du Jour \$26 per Guest



Chef's Action Stations

Sicilian Sidewalk Café

Treat Your Guests to an Assortment of Italian Pasta Dishes Made Right Before Your Very Eyes!

Garlic Bread

Fresh Farm Salad with Orange Honey Vinaigrette

Chef Attended Pasta Action Station with Pasta, Assorted Meats & Fresh Vegetables Sautéed in a Variety of Sauces

Selection of Bottled Water & Soda

Wicked Joe's Locally Roasted, Fair Trade, Organic Coffees & Assorted Tea Selection

Gelato Bar

\$32 per Guest

50 Guest Minimum

Build-a-Burger

Have Fun Designing Your Own Lunch! Build Your Own Burger From a Selection of Patty Types & Toppings. Each Burger Is Then Cooked to Order & Served with Maine Potato Wedge Fries, House Made Slaw, Homemade Butterscotch and Fudge Brownies & Assorted Soft Drinks

\$17 per Guest

50 Guest Maximum

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Passed hors d'Oeuvres

Priced per 100 Pieces

(Passed hors d'Oeuvres Can Also Be On Stationary Displays)

Falafel Crisp with Tzatziki Sauce	\$225
Maple Glazed Sea Scallops Wrapped in Bacon	\$400
Jerk Steak on a Plantain Chip with Corn Salsa	\$250
Fig and Mascarpone Phyllo Purse	\$275
Asian Beef & Asparagus Roulade	\$225
Smoked Salmon and Cream Cheese Cucumber Bites	\$225
Greek Spanikopita Triangles	\$195
Grilled Coconut Shrimp Bites with Spicy Tahini Dip	\$235
Crostini Topped with Fig Jam, Gorgonzola & Prosciutto	\$225
Vegetable and Kale Pot Sticker with Asian Dipping Sauce	\$195
Vegan Samosas	\$225
Cheddar & Chive Scones with Bacon Bourbon Jam	\$195
Lobster Salad on Crisp Cucumber Round	\$325
Miniature Fresh Fruit Kebabs	\$225
Twice Baked New Potato with Goat Cheese & Caramelized Onions	\$205
Harissa Spiced Chicken Skewer with Local Honey	\$210
Frank in a Blanket	\$160
Parmesan Fried Stuffed Artichoke Hearts	\$195

Stationary hors d'Oeuvres

Jumbo Shrimp with House Made Cocktail Sauce	\$375
Lollipop Lamb Chops with Brazilian Marinade	\$350
Swedish Meatballs	\$175

These Items Are Not Recommended As Passed hors d'Oeuvres.

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Point Lookout Displays

Displays Priced per 25 Guests

Smoked Seafood Presentation

Locally Smoked Salmon, Shrimp, Scallops & Mussels from
Ducktrap Farms ~ Served with Capers, Red Onion,
Chopped Hard Boiled Egg & Toasted Baguette Rounds
\$200

Fruit & Cheese Display

Features Both Local & Imported Artisanal Cheeses, Fresh Seasonal Fruits &
Berries and An Assortment of Crackers
\$175

Baked Brie

Creamy Brie Wheel, Basket Woven with Puff Pastry & Served with Seasonal
Fresh Berries & Toasted Baguette Rounds
\$125

Thai Spring Rolls

Fresh Vegetable Spring Rolls with Basil & Fresh Veggies
Served with a Spicy Thai Peanut Sauce
\$195

*Point Lookout is dedicated to bringing the freshest ingredients
possible to you & your guests.*

*If it's local that you crave, please speak to your catering
manager to find out what is in season & available from our
Maine Certified Organic Farm.*

We are always happy to customize menus to suit your needs.

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THE FARMER'S TABLE

CUSTOM DINNER BUFFETS

Freshly Baked Rolls & Sweet Cream Butter
Chef's Selection of Starch and Vegetable
Wicked Joe's Locally Roasted, Organic, Fair Trade Coffees
Assorted Tea Selection
Point Lookout Dessert Display

Please Select One Salad Option & Two to Four Entrées Below.

SALAD CHOICES

Arugula, Red Onion, Almonds, Strawberries & Local Goat Cheese
with a Honey-Orange Vinaigrette
Spinach, Pinenuts, Dried Cranberries, Garbonzo Beans with a Honey-Lemon Dressing
Seasonal Caesar Salad
Farm Fresh Greens with Kale, Shaved Brussel Sprouts, Broccoli, Cabbage, Chicory
& Roasted Pepitas with Poppy Seed Dressing
Seasonal Point Lookout Farms Garden Salad with House Made Dressings

ENTRÉE CHOICES

Boneless Pork Chop with Fresh Apple Chutney
Roasted Pork Loin with Balsamic Caramelized Onions & Fennel
BBQ St. Louis Style Pork Ribs
Cuban Mojo Marinated Pork Tenderloin
Fresh Herb Crusted Haddock with Artichoke, Lemon & Feta Butter
Roasted Salmon with Chive Butter
Honey Garlic Salmon
Pan Seared Cod with White Wine Tomato Basil Sauce
Blackened Haddock with Balsamic Roasted Tomatoes
Grilled Flank Steak with Chimichurri
Korean Braised Beef Short Ribs
Beer Braised Beef Brisket with Caramelized Onions
Osso Bucco Style Braised Beef Short Ribs
Chili Rubbed Flank Steak with Maple Bourbon Butter
Chicken Breast Florentine with Artichokes
Grilled Chicken Thighs with Spicy Whiskey Peach BBQ Sauce
Seared Chicken Breast Parmesan
Sweet & Sour Chicken
Seared Chicken with Tomato Basil Cream Sauce
Creamy Lemon Parmesan Chicken Piccata
Rotisserie Style Roast Chicken
Grilled Chicken Breast with Tomato-Mozzarella Bruschetta
Spinach & Roasted Carrot Lasagna (Vegetarian)
Grilled Eggplant Rollatini with Spicy Marinara (Vegetarian)
Creamy Riccotta, Corn and Tomato Baked Ziti (Vegetarian)
Mac & Cheese with Stewed Tomatoes & Spinach (Vegetarian)
Grilled Zucchini "Steaks" with Caramelized Onion & Tomato Bourbon BBQ Sauce (Vegan)
Polenta Cake with Roasted Tomato and Mushroom Ragout (Vegan)
Kung Pao Chickpeas with Jasmine Rice (Vegan)

Choose 2 Entrées \$32 per Guest

Choose 3 Entrées \$38 per Guest

Choose 4 Entrées \$44 per Guest

To Accommodate All of Your Guests, We Recommend Choosing One Vegetarian Option.



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SPECIALTY BUFFETS

Designed For Two Hours of Service

Downeast Lobster Bake

Fresh Baked Rolls & Butter
Maine Mussels Steamed with Spanish Onion & White Wine
New England Clam Chowder
Seasonal Farm Green Salad with Assorted Dressings
Steamed 1 1/4 LB Maine Lobster with Drawn Butter
Grilled, Marinated Chicken Breast
Oven Roasted Potatoes
Corn on the Cob (*Seasonal*)
Fresh Fruit Cobbler with Whipped Cream
Sliced Watermelon (*Seasonal*)
Wicked Joe's Locally Roasted, Fair Trade, Organic Coffees &
Assorted Tea Selection

\$66 per Guest

Cantina Positano

Seared Chicken Breast with Eggplant Bruschetta
Haddock Toscana with Tomato, Onion, Lemon & Caper Relish
Stuffed Shells with Chunky Marinara
Garlic & Parmesan Roasted Potatoes
Sautéed Swiss Chard with Artichokes & Garlic
Arugula, Tomato & Fresh Mozzarella Salad with House Made
Herb Vinaigrette
Spinach & Roasted Pepper Salad with House Made
Orange Vinaigrette
Sliced Focaccia & Italian Loaf Garlic Bread
Gelato Bar
Wicked Joe's Locally Roasted, Fair Trade, Organic Coffees &
Assorted Tea Selection

\$38 per Guest

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SPECIALTY BUFFETS

Designed For Two Hours of Service

Neighborhood BBQ

Grilled Angus Beef Burgers, Veggie Burgers, Hot Dogs
& BBQ Chicken Breasts
Herbed Potato Salad

Seasonal Farm Fresh Salad with Choice of House Made Dressings
Roasted Corn & Black Bean Salad
Lettuce, Tomatoes, Sliced Onions & Pickles
Cheese, Rolls & Condiments
Sliced Watermelon (*Seasonal*)

Wicked Joe's Locally Roasted, Fair Trade, Organic Coffees &
Assorted Tea Selection
Assorted Cookies & Dessert Bars

\$25.50 per Guest

Best of American BBQ

Pulled Pork with Kansas City & Carolina Gold BBQ Sauces
Honey Citrus Grilled Chicken Thighs
BBQ Rubbed Slow Roasted Brisket
BBQ Vegetarian Baked Beans
Seasonal Garden Salad with Choice of House Made Dressings
Sweet & Sour Bean Salad
Roasted Corn with Chili Lime Vinaigrette
Farm Fresh Braised Seasonal Greens
Wicked Joe's Locally Roasted, Fair Trade, Organic Coffees &
Assorted Tea Selection
Point Lookout Dessert Buffet

\$38 per Guest

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SPECIALTY BUFFETS

Designed For Two Hours of Service

Build Your Own Pizza

This “fired-up” experience gives guests a chance to participate in the preparation of their own personalized Pizza - perfect for warm summer & autumn nights.

Point Lookout Farms Seasonal Salad
Fresh Fruit Salad
Soup du Jour
Assorted Local Gelatos
Assorted Soft Drinks, Sparkling & Still Waters & Fruit Juices
Wicked Joe's Locally Roasted, Fair Trade, Organic Coffees &
Assorted Tea Selection

Interactive Pizza Station - Guests Choose Their Own Toppings from Point Lookout Farms Veggies, House-Made, Smoked Meats & Local Cheeses. Personalized Pizzas Are Then Baked in Our Kitchen & Delivered to Guests.

\$35 per Guest

****50 Guest Maximum****

The Orient Express

This Eastern Inspired Buffet Is Perfect For Groups Who Have Dietary Restrictions.

Fresh Rolls with Sweet Cream Butter
Farm Fresh Salad with Choice of House Made Dressings
Roasted Tempe (Vegan)
Jasmine Scented Rice
Lo Mein Noodles
Farm Fresh Stir Fried Vegetables
Grilled Chicken Breast
Gulf Shrimp Skewers
Coconut Curry Sauce
Thai Peanut Sauce
Szechuan Sauce
Wicked Joe's Locally Roasted, Organic, Fair Trade Coffees
& Assorted Tea Selection
Point Lookout Dessert Presentation

\$37 per Guest

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Late Night Slide

This display of freshly made sliders is delivered and set up in your Hospitality Cabin for your guests' enjoyment.

Maine Lobster Salad Sliders
Grilled Chicken, BBQ Onion & Cheddar Sliders
Maine Crabmeat Sliders
Vegetable Crudite
Kettle Cooked Potato Chips
Fresh Baked Cookies

\$16 per Guest

S'Mores & More

Enhance any menu with this time honored favorite.

Includes Fire Pits Stocked with Wood,
Marshmallows, Toasting Sticks, Assorted Candy Bars &
Graham Crackers

\$8 per Guest

House Brands

Cruzan Aged Light Rum
Cutty Sark Blended Scotch
Canadian Club
Evan William's Bourbon
Svedka Vodka
Bombay Original Gin
Sauza Blanco Tequila
Allen's Triple Sec

Select Brands

Gosling's Rum
Bacardi Light Rum
Captain Morgan's Rum
Malibu
Dewar's White Label Scotch
Seagram's 7
Jack Daniels
Jim Beam
Absolute Vodka
Tanqueray Gin
Jose Cuervo Gold Tequila
Allen's Triple Sec
Kaluha

Premium Brands

Mount Gay Eclipse Rum
Myers's Original Dark Rum
Jameson Irish Whiskey
Crown Royal
Maker's Mark
Knob Creek
Johnnie Walker Red
Glenlivet Single Malt Scotch
Grey Goose Vodka
Ketel One Vodka
Bombay Sapphire Gin
1800 Silver Tequila
Cointreau

Fixed Rate Bars

Priced per number of guests

Fully equipped and designed to assist you with your budget guidelines.

Charged amount will be based on guaranteed attendance, or the actual number of guests, whichever is greater.

Full Service Bars

One Hour Fixed Rate Bar	House \$19.00	Select \$22.00	Premium \$23.00
Second & Third Hour	House \$9.00	Select \$10.00	Premium \$11.00
Each Additional Hour	House \$8.00	Select \$9.00	Premium \$10.00

Beer & Wine Only

One Hour Fixed Rate Bar	\$14.00
Second & Third Hour	\$7.00
Each Additional Hour	\$6.00

Host & Cash Bars

Priced per Drink

Host Bars: Fully equipped. The amount charged will be based on the number of drinks consumed. Point Lookout adds a 18% service charge, and a 2% administrative fee to all food and beverage for all banquet events. The administrative fee is retained by Point Lookout and is not a tip, gratuity or service charge for service employees.

Price includes a 8% Maine State sales tax.

Cash Bars: Full Setup, Including Fruit & Mixers.

Wine:	House \$6.00	Import/Microbrew \$6.00	
Beer:	Domestic \$5.00	Select \$8.00	Premium \$10.00
Cocktails:	House \$7.00		

A \$100 Bartender Fee is Applied for Each Bartender Needed

Ask Your Catering Manager About Customizing Your Liquor Selections

Our Service

The Catering team at Point Lookout Resort welcomes the opportunity to serve you. Our goal is to provide guests with exceptional food, top-notch service, and a pleasant atmosphere. Our professional coordinators and experienced staff will focus on the many details of your meeting or special event to ensure it's success.

Guarantee Policy

Meal guarantees are the minimum number to be provided and charged to the group. Meal guarantees are required ten (10) working days prior to the scheduled function. If no guarantee is provided, the original estimate or the actual number served, whichever is greater, will be the number for which you will be charged. Once a guarantee is submitted, Point Lookout will prepare for that number of meals with a 5% allowance for additional guests. If the guest count goes higher than the 5% allowance, within the 7 day guarantee period, there will be a 10% Catering surcharge. All meeting room assignments are subject to change. Should the number in your party change considerably, we reserve the right to move your group to a more appropriately sized room or location.

Miscellaneous

Prior approval is required to affix materials to the walls, floors or ceilings. In the event this is done without authorization, all damages will be assessed and charged to master account. Day functions require a deposit of twenty-five percent (25%) of the estimated cost of the function or the meeting room rental, whichever is greater. Cancellations must be received 14 days prior to the scheduled event or forfeiture of deposit will occur. Total amount is due upon completion of your event. Upon request, extra staff will be charged at a rate of \$35.00 per server, per hour. Off-site catering charges will be set by the Dining Operations Manager. Point Lookout does not assume responsibility for personal property left in meeting rooms or in banquet space. Liquor Policy: Point Lookout reserves the right to refuse alcohol to any party in accordance with Maine State laws. As a component of our responsible consumption policy, all bars will have a maximum duration of five (5) hours.

Pricing

Point Lookout adds a 18% service charge, and a 2% administrative fee to all food and beverage for all banquet events. The administrative fee is retained by Point Lookout and is not a tip, gratuity or service charge for service employees. An 8% Maine state tax will be added. A 5.5% Maine State sales tax will be added to all Audio Visual rentals. If a selection with a minimum number of guests is chosen for groups with less than that minimum, the minimum number still holds. For example, a group with 10 guests requesting a menu with a minimum of 20 guests, will be charged for 20 guests. Prices are subject to change.

Billing

A master account will be set up to cover the planned Food and Beverage functions and any other charges authorized by the meeting planner. Authorizations to sign items to the master account must be specified on the signed contract. Group participants must settle charges to their individual accounts. All billing is due upon departure unless a Master Account has been established and direct billing form has been filled out and approved.