

Weddings



Beyond Words.™

Wedding Packages

“I ask you to pass through life at my side —
to be my second self, and best earthly companion.”

– Charlotte Bronte, Jane Eyre

Create your own wedding day story

Our talented events team is passionate about making your wedding weekend vision a reality. Let us work with you to design and style your most memorable moments. The Press Hotel's premier location in the heart of the Old Port, luxe accommodations, creative amenities, and personalized service will leave you and your guests with an experience Beyond Words.



The Couplet Package

\$185 Per Person

- ◆ Complete Banquet Rental Package;
Set-up & Breakdown
Tables
Chairs
Flatware, Glassware, Plate Ware
Staffing for 5 hours
- ◆ Choice of: Plated, Family Style,
or Heavy Reception Dinner Service
- ◆ 12'x12' Dance Floor
- ◆ Sparkling Toast
- ◆ Third Party Vendor Assistance
- ◆ Marriott Rewards Program Points



The Sonnet Package

\$215 Per Person

- ◆ Complete Banquet Rental Package;
Set-up & Breakdown
Tables
Chairs
Flatware, Glassware, Plate Ware
Staffing for 5 hours
- ◆ Choice of: Plated, Family Style,
or Heavy Reception Dinner Service
- ◆ 12'x12' Dance Floor
- ◆ Sparkling Toast
- ◆ Third Party Vendor Assistance
- ◆ Marriott Rewards Program Points
- ◆ Day Of Coordinator
- ◆ Custom Printed Menus and Place Cards
- ◆ Complimentary overnight in a
Superior King Guest Room (\$500 value)



Additional enhancements and upgrades available to further customize and elevate your wedding experience.

Customize your special day by selecting a style of service below

Plated Package

A Selection of One Stationed Hors d' Oeuvre

A Selection of Three Passed Hors d' Oeuvres

Bread Service

A Selection of One Salad

A Selection of Two Entrees

A Selection of Three Sweet Small Bites

**Pre-selections required (Maximum of 40 guests)*

Family Style Package

A Selection of One Stationed Hors d' Oeuvre

A Selection of Three Passed Hors d' Oeuvres

Bread Service

A Selection of One Salad

A Selection of Three Entrees

A Selection of Two Sweet Small Bites

Heavy Reception Style Package

A Selection of Chef Attended Action Stations

A Selection of Two Stationed Hors d' Oeuvres

A Selection of Three Passed Hors d' Oeuvres

A Selection of Three Sweet Small Bites



“Choose from our creative catering menu designed by the award winning culinary team at UNION restaurant, or collaborate with them to customize a menu for your reception. UNION’s philosophy of ‘altogether local’ means using Maine’s freshest ingredients from farmers and fishermen. Menu dishes focus on products that have been harvested, sustainability caught, and made locally: Maine’s finest kind!”

Stationed Hors d’ Oeuvres

cheese & charcuterie

assorted cheese & meats, house mustard, honeycomb, walnut crisps

crisps & dips

sliced baguette, crackers, toasted pita bread, warm kale-parmesan dip, caramelized onion dip, hummus

vegetable table

the freshest raw, pickled and grilled vegetables, toasted chickpea hummus, green goddess dip

Chef Attended Action Stations

roasted beef tenderloin

chimichurri, demi glace, horseradish, sliced baguette

maple planked salmon

coriander scented basmati rice, haricot verts

risotto

Carnarolli rice, roasted wild mushroom, roast onions, parmesan

crab cake

griddled 3 oz crab cakes, remoulade sauce, micro radish

Cold Passed Hors d'Oeuvres

tuna tartare

wonton cracker

roast beef crostini

horseradish crème

blueberry whipped chevre crostini

beef tartar

potato chip

gazpacho shooters

heirloom tomato-cucumber, crème fraîche, dills

Hot Passed Hors d'Oeuvres

goat cheese arancini

lemon aioli

Thai fried shrimp

mae ploy

lamb lollipops

jerk seasoning

Maine crab cakes

remoulade

bacon wrapped dates

Salads

caesar salad

hearty romaine, garlic breadcrumb, house caesar, parmesan

gathered greens

toasted sunflower seeds, farm vegetables, wheat berry, seasonal vinaigrette

Entrees

shoyu-lemongrass marinated Atlantic salmon

rooftop honey, celeriac slaw, summer roasted carrot, broccoli rabe, forbidden rice, yuzu butter

za'atar roasted chicken breast

sunflower tzatziki, red wheat berry & white bean succotash, chicory, grapefruit gastrique

cavatelli pasta

Maine mushrooms, peppadew peppers, pepita seeds, dill chevre, chives & parsley, smoked olive oil

slow braised bourbon short ribs

hominy sofrito, spicy zhug, braising greens, mango salsa

regional whitefish

tomato-fennel broth, Aroostook new potatoes, fine herbs

Sweet Small Bites

chocolate mousse (gf)

seasonal fruit tartlet

medjool date brownies (v)

handmade assorted truffles

coconut panna cotta (v)

chocolate tartlet

**Selections change seasonally. Check with your Sales Manager for the most up to date culinary offerings.*

SERVICE CHARGE / ADMINISTRATIVE FEE & SALES TAX

The following additional amounts will be added: (1) Service Charge: 15% of the total food and beverage revenue will be distributed to wait staff & service associates; and (2) Administrative Charge: 5% of the total Event Order revenue will be retained by the Hotel to cover non-itemized costs of the event. No part of the administrative fee, set up fees, or labor fees are to be considered a tip or gratuity for any associate. Service charges, administrative charges and set up and labor fees are all subject to state sales taxes. These sales taxes will be in accordance with federal, state and local regulations on all applicable charges.

LABOR FEE

Additional carvers, station attendants, bartenders, food and cocktail servers available at a \$150 fee + applicable tax. Labor fees are charged to offset certain hotel costs and, as such, are not distributed to the associates serving the event.

USE OF EVENT AND FUNCTION SPACE

To protect the safety and security of all Hotel guests and property, wedding planners and vendors will obtain Hotel's advance written approval before using items in event and function space that could create noise, noxious odors or hazardous effects and before engaging in any activities outside of the reserved function rooms. The vendors will obtain any required Fire Marshal or other safety approvals, and will pay any expenses incurred by Hotel as a result of such activity, such as resetting smoke or fire alarms or unusual clean-up costs. Hotel does not provide security in the event and function space and all personal property left in the event or function space is at the sole risk of the owner.

GUARANTEES

It is required that the sales office be notified of the exact guest count by 5:00pm, eight (8) business days prior to the function. This minimum number of guests will be considered a guarantee for which you will be charged even if fewer guests attend. If the sales office receives no guarantee, we will then consider your last indication of the number of guests attending to be the guarantee.