



UNION HALL.

THE BAY VIEW COLLECTION

Catering & Banquet Menus

FALL/WINTER 2021/2022

Thank you for considering [Bay View Collection](#) to host your event. A distinctive jewel in the heart of Camden, Maine, [16 Bay View](#) is the reimagining of a 100-year-old industrial building into a one-of-a-kind 21-room luxury boutique hotel and event venue. Delivering a sophisticated and stylish experience, the hotel is situated amid a thriving arts district full of galleries, restaurants, and boutiques. Just footsteps from Camden Harbor, the property's unique architectural features are celebrated, and each guest room enjoys a private balcony.

Light-filled and expansive, the [Curtis-Bok Room](#) at 16 Bay View has hosted celebrations from grand to relaxed for Mainers and visitors from all over the globe. With leadership from Chef Andrea Barbour, our courteous and professional staff creates events that are both memorable and delicious. The property is also home to [The View](#), Mid Coast's iconic rooftop bar and terrace and to [The Vintage Room](#)- an intimate boîte with expert mixologists creating classic cocktails using locally-sourced ingredients and offering zero-proof libations.

Once again, the social and cultural anchor of a thriving seaport town- [Union Hall](#) is the newest and most extraordinary multi-use venue in Maine's Mid Coast region. With sweeping views of Rockport Harbor, a complete and thoughtful restoration has preserved this treasure for generations to come. Guests can admire breathtaking views and warm coastal breezes as they stroll through one of Maine's most charming seaside villages- perfect for a classic New England wedding or for socially-distanced and hybrid corporate gatherings.

BREAKFAST

Sunrise Parfait

House-made granola, organic vanilla yogurt, fresh berries
11

Continental

Fresh baked muffins, local bagels, artisanal English muffins
Whipped butter, seasonal house-made jam
Fresh whole & sliced fruit
13

Bay View Breakfast

Farm egg & local vegetable quiche
Freshly baked muffins & scones
Sliced fresh fruit
Organic vanilla yogurt, house made granola, fresh berries
21

Lord Camden Breakfast

Applewood smoked bacon & all-natural pork sausage
Perfectly fluffy scrambled eggs
Belgian waffles served with Maine maple syrup
Freshly baked muffins & scones
Fresh-sliced fruit & berries
26*

The View

Ducktrap smoked salmon
Local bagels with cream cheese spreads
Capers, red onion, tomato, little gem lettuce
Fresh-sliced fruit
28*

*Benedict available for an additional charge

Bloody Mary Bar

House-made Bloody Mary mix, Tito's vodka, cornichons, pimento-stuffed olives,
Pickled peppers, lemons, limes, celery, bacon and smoked mussels
13

Mimosa or Bellini Bar

Prosecco, orange, peach and grapefruit juices, fresh berries, sliced citrus
11

The Bridal Brunch

Brown Butter Eggs Benedict

House-made English muffins

House-made hollandaise

Perfectly poached local eggs

Served with herbed red potato home fries

Fresh-cut fruit

Your choice of Benedict:

Thick-cut local ham or

Warmed Spinach and roasted tomato

35*

*Crab cake or lobster tail option available for an additional market price

Bloody Mary Bar

House-made Bloody Mary mix, Tito's vodka, cornichons, pimento-stuffed olives,

Pickled peppers, lemons, limes, celery, bacon and smoked mussels

13

Mimosa or Bellini Bar

Prosecco, orange, peach and grapefruit juices, fresh berries, sliced citrus

11

Coffee & Tea Service 4

Assorted Juices 4

LUNCH

Office Break

Choice of for boxed lunches

Tarragon-cranberry chicken salad, butter lettuce
Italian salami, provolone, ham, Dijon aioli with fresh tomato and butter lettuce
Smoked turkey and dill Havarti with fresh tomato and butter lettuce
Served with kettle chips & dill pickles

22

The Foghorn

Haddock chowder with oyster crackers
BLT panini with applewood smoked bacon, smoked turkey, cheddar, fresh tomato & butter lettuce
Caprese wrap with roasted cherry tomatoes, mozzarella & basil pesto
Served with kettle chips & dill pickles

26

The Vacationer

Maine Lobster popovers served with butter lettuce
House made Maine potato chips & dill pickles
Maine blueberry crisp with maple whipped cream

30

Sushi Lunch

Shrimp & lobster maki rolls
California rolls
Wasabi, spicy Japanese mayonnaise, tamari soy sauce and pickled ginger
House-made sesame-seaweed salad

32

Sides

Luigi's gemelli pasta salad with olives, tomato, cucumber, & mozzarella
Roasted potato salad
Ginger-sesame coleslaw
Tender baby greens with lemon vinaigrette, cucumber, strawberry & crispy shallots
Caprese salad with fresh cherry tomatoes, mozzarella & pesto vinaigrette
Fresh fruit salad
Quinoa salad with watermelon & feta

7

Coffee & Tea Service

4

Assortment of canned and bottled soda and water

4

APPETIZER PLATTERS

Artisanal Cheese Board

Local & imported cheeses, fig jam, Castelvetrano olives
cornichons, dried apricots, toasted cashews and scallion crackers

16

Charcuterie Board

Artisanal smoked and cured meats
Brie, parmesan, local cheddar, grapes, fig jam, cornichons
Castelvetrano olives, dried apricots, whole grain mustard, scallion crackers

18

Ducktrap Smoked Seafood Platter

Smoked salmon, mussels and scallops, cornichons, red onion & capers
butter lettuce, scallion crackers, lemon dill dipping sauce

22

Fresh Fruit Platter

Fresh cut fruit skewers, fresh berries, mint with local honey drizzle

12

Maki Roll Platter

Assortment of fresh vegetable & shrimp maki rolls
Wasabi, tamari, pickled ginger, spicy Japanese mayonnaise

18*

Maine Seafood Tower

Generous assortment of Maine's freshest seafood, raw and cooked
Served with traditional accoutrements

Market Price

**Additional market price for sushi-grade fish*

HORS D'OEUVRES

Each option \$6 per guest

Prosciutto-wrapped dates stuffed with gorgonzola dolce

Roasted cherry tomato and burrata bruschetta

Fried brussels sprouts with ginger-garlic pepitas and grapefruit-*nuoc cham* sauce

Sliced local apple & cranberry salad endive cup with fennel & lemon vinaigrette

Pancetta & scallion potato croquettes

Crispy sweet corn fritter served with Thai sweet chili dipping sauce

Each option \$8 per guest

Butternut squash & taleggio arancini

Mushroom & caramelized mushroom tart with whipped chevre

Crispy sesame pork dumplings

Spanakopita phyllo cups

Mini pulled pork tacos with pickle slaw & cilantro

Soppressata antipasto skewer with apricot mostarda

Lemongrass pork banh mi sliders

Crispy haddock fritter with remoulade

Sweet Chili lamb meatballs

Each option \$9 per guest

Duck confit lettuce wraps

Korean BBQ pork belly skewers

Crab ceviche with sesame wontons

Oysters on the half shell with cucumber-cava mignonette

Maine lobster popovers

Bacon wrapped scallops with maple-bourbon glaze

Shrimp cocktail with horseradish crema and candied tomato

SUPPERS & DINNER PARTIES

The Leaf Peeper | \$78 per guest

Family-style Appetizers

Cheddar stuffed truffle arancini
Potato gnocchi with butternut squash, brown butter and sage

Plated Dinners (choose one per guest)

Braised short rib with red wine reduction, served with creamy parmesan polenta & basil haricot verts
Herb-brined local chicken, creamy parmesan polenta, basil haricot verts
Orecchiette pasta with roasted Delicata squash and taleggio cream sauce

Family-style Desserts

Flourless dark chocolate torte, candied pumpkin seeds
Cranberry apple crisp with maple whipped cream

Autumn Dinner | \$78 per guest

Served buffet-style

Entrées

Rosemary and whole grain mustard glazed ham
Herb-brined local chicken breast
Butternut squash and sage rice pilaf

Sides

Haricot verts with wild mushrooms and crispy shallots
Olive oil and roasted garlic potato purée
Smoked pecan and brown sugar sweet potatoes
Traditional sourdough stuffing

Desserts

Bourbon-pecan tart
Local apple crisp with maple whipped cream

SUPPERS & DINNER PARTIES

Travel East | \$78 per guest

Served buffet or family-style

Appetizers

Sesame soy pork dumplings

Spicy shrimp maki rolls

Entrées

Curry spiced local chicken quarter

Stir fried udon noodles with roasted pork & shredded vegetables

Desserts

Coconut tart, lime curd, kaffir shortbread

Flourless chocolate torte, Thai chili ganache, mango curd

Coastal Maine Supper | \$84 per guest

Served buffet-style

Appetizers

Summer corn & haddock chowder

Mini Maine lobster popovers

Entrée

Baked haddock with herbed panko & lemon butter

Sides

Roasted asparagus

Herb roasted Maine potatoes

Corn on the cob with local butter and sea salt

Dessert

Maine blueberry crisp with maple whipped cream

Festive Supper | \$90 per guest

Served buffet or family-style

Appetizers

Duck confit tarts with butternut squash and nutmeg ricotta
Mini Maine crab cakes with lemon herb remoulade

Salad

Shaved brussels sprouts with gorgonzola, dried cranberries & lemon vinaigrette

Entrées

Pan roasted beef tenderloin with Cabernet & shallot reduction
Baked haddock with herbed panko & lemon butter
Potato parmesan gnocchi with San Marzano tomato ragù

Sides

Sauteed broccoli rabe
Root vegetable rosemary gratin

Dessert

Blood orange tart, rosemary shortbread, cocoa nib whipped cream

Steakhouse Dinner | \$90 per guest

Served buffet style

**add-on lobster tail for market price per guest*

Appetizers

Applewood smoked bacon & roasted tomato tart
Mini everything spice popovers

Entrées

Pan roasted prime rib with a green peppercorn brandy cream sauce
Smoked local chicken quarter

Sides

Baby spinach wilted in a creamy parmesan cream sauce
Herb-roasted red potatoes

Dessert

Dark chocolate layer cake

Holiday Party | \$96 per guest

Served plated, buffet, or family style

Hors d'Oeuvres- passed during cocktail hour

Oysters on the ½ shell with cucumber cava mignonette

Braised short rib & caramelized onion tart

Salad

Hearty winter greens with gorgonzola dolce, spiced pecans,
dried cranberries & lemon vinaigrette

Pesce

Pan seared scallop with parsnip purée, balsamic aioli & crispy leeks

Carne

Herb roasted leg of lamb, root vegetable gratin, haricot verts

Dessert

Bourbon pecan tart with maple whipped cream and lemon curd

ABOUT OUR CHEF

Chef Andrea Barbour's passion for Maine's bounty of fresh-caught seafood and an appreciation of its lush cornucopia of farm-to-table ingredients creates a genuine local experience like no other. Her menus are seasonal, from scratch which combined with her knowledge and understanding of multiple international cuisines and flavors, takes guests of the Bay View Collection on a culinary journey that spans the entire globe.

Demand and recognition for Chef Andrea's astounding culinary versatility has been strong throughout her career and her trajectory of growth includes work for several internationally acclaimed-James-Beard-nominated semifinalists including Francine Bistro and Long Grain Restaurant of Camden; also, as Pastry Chef at Portland fine-dining institution Back Bay Grill. She studied Culinary Management at The University of Akron.

A classically trained violinist, Chef Andrea's approach to her work is as exacting and layered as a musical composition. Whether directing her staff as they prepare a multi-course celebration or an intimate, curated wine dinner- her approach involves the same sense of discovery and delight for diners enjoying a particular flavor as listeners savoring a musical note. Andrea makes beautiful music in the kitchen with her spouse, Chef Josh Barbour. They share two children, Logan and Avery. In her time away from the kitchen, she enjoys music of all styles and the perfect flow of a Maine mountain bike trail.

EVENT INFORMATION

Inclusive Event Space Items

Event Room rentals of the Bay View Collection include tables, chairs, barware and black or white linens. Flatware, glassware and napkins are included with in-house catering. Please note: *The Vintage Room* and the *Lord Camden Inn* dining room are unable to remove existing furniture to accommodate banquet furniture without an additional room setup charge. *The View* can accommodate banquet or special event furniture in conjunction with its existing rooftop terrace furniture. All other room rentals include setup and breakdown of tables, chairs, and linens and cleaning before and after the event.

Catering

The Bay View Collection offers exceptional in-house catering for any event. From effortless to elegant, our culinary offerings will impress and can meet almost any budget or accommodate any dietary sensitivity. We can also design custom menus and wine or sprits pairings to delight you and your guests and for any specific request. Food and beverage is subject to at 24% service charge.

Music and Celebrations

The Village of Camden observes a noise curfew of 9:00pm for events held on our rooftop at *The View*. The Hotel sets an indoor venue limit of 10:00 p.m. for all celebrations or events in the Curtis Room, Bok Room or Curtis-Bok rooms combined. For whole-property buyouts by a single group, interior venue hours may be extended as late as midnight.

Audio Visual Aids

Projectors, monitors, computers, flipchart stands, conference phone and audio equipment are available for an additional fee per day, per event space. Flip charts and writing implements are the responsibility of the party occupying the event space and not the Bay View Collection.

Dance Floor Rental

Any event hosted at our venue that includes music or entertainment requires the use of a dance floor which is available for a nominal setup fee. Our dance floor has two sizes: 9' x 12' or 15' x 18' and can accommodate eighty to one hundred-fifty guests based on setup,

Food & Beverage Wares

The Bay View Collection's banquet-ware includes plates for appetizers, entrée, salad, and dessert, 5-piece silverware place settings, water glasses and cotton napkins.

Social

Dance Floor:	\$300-\$750
Cake Cutting:	\$200
Wedding Planning	from \$2,900
Day-of-Event Planner	from \$400

Corporate

Projector:	\$200
Projector Screen	\$100
60" TV with HDMI	\$175
Conference Phone	\$200

Beverages

The Bay View Collection's bar program has been meticulously crafted to tap into heart and soul of Maine. With the freshest ingredients and unique flavors from brewed beer and cider to spirits and zero-proof libations, you'll sip something real and discover joy.

Cash Bar

Minimum \$500

Guests pay on their own

Open Bar

Minimum \$500

Drinks are charged to a master account, closed to an in-house folio and charged beyond the minimum.

Beverage Pricing*

Beer – 8

Select two:

Bay View NEIPA by Blaze Brewing | Allagash White | Downeast Cider
Rising Tide Ishmael | Rock Harbor English Bitter | Orono Tubular IPA
Oxbow Northern Lager | Foundation Riverton Pilsner | Foundation Brown Ale
Woodland Farms Pointer IPA N/A | Woodland Farms Witty Wheat N/A
Corona | Heineken | Michelob Ultra | Peroni

Wine - 11

Five curated upper-shelf selections including:

Big Fire Pinot Noir | Shannon Ridge Cabernet Sauvignon
Harbor Town Sauvignon Blanc | The Pinot Project Pinot Grigio | Baron de Seillac Cava

Spirits – 13

Upper Shelf selections include:

Tito's Vodka | Ketel One Vodka | Beefeater Gin | Plantation 5 Year Rum
Buffalo Trace Bourbon | Old Grand Dad Bourbon | Old Overholt Whiskey
Hornitos Tequila | Montelobos Mezcal

Scotch – 15

Cragganmore | The Macallan | Lagavulin | The Glenlivet

*Pricing does not apply for events booked in *The Vintage Room*.

Meeting Rooms & Capacities

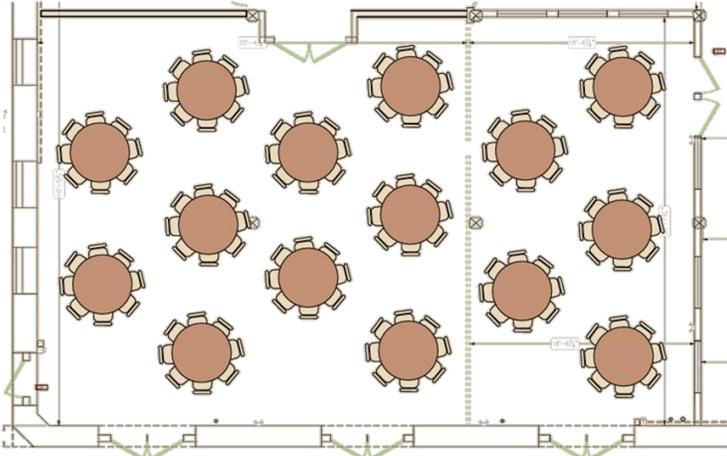
16 Bay View has more than 2,000 sq ft. of dedicated, flexible meeting and event space with state-of-the-art technology to support your hybrid or in-person meeting.

Room	Dimensions	Sq Ft	Banquet	Reception	Classroom	Theater	Board Mtg.
Curtis-Bok Room (<i>Banquet Room</i>)	33' x 61'	2,000	80-100*	120	70	130	60
Curtis Room	33' x 35'	1,155	64	80	40	90	40
Bok Room	33' x 26'	860	36	40	30	40	20
The View (<i>Rooftop Terrace/Bar</i>)	28' x 53'	1,500	45	45	N/A	N/A	N/A
Vintage Room (<i>Lobby Bar</i>)	20' x 20'	400	N/A	30	N/A	N/A	N/A

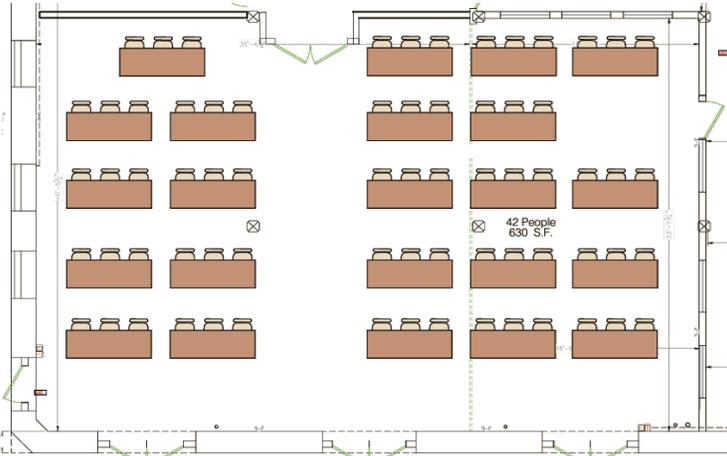
*May require additional table/chair rental, depending on preferred room set-up (buffet, dance floor, etc.)

The *Curtis-Bok Room* is our largest meeting space and combines both the Curtis and Bok event spaces. With abundant natural light on two sides, this space can accommodate up to 140 guests reception-style or 120 guests banquet-style and features two 60" HD displays for visual presentations. The combined space is just over 2,000 sq. ft. The room may also be separated into two spaces for smaller meetings and breakouts.

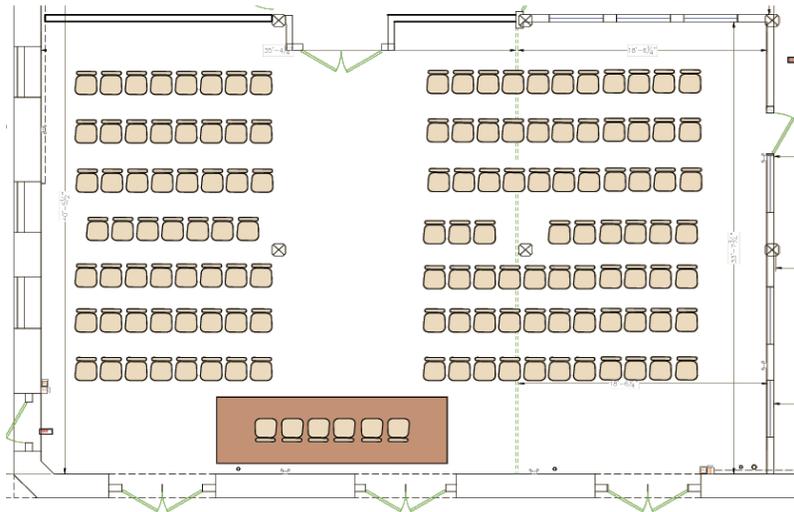
Curtis-Bok Banquet Setup



Curtis-Bok Classroom Setup



Curtis-Bok Theater Setup



The *Curtis Room* comprises the left two-thirds of the combined Curtis-Bok Room pictured above and can accommodate up to 100 guests reception-style or 80 banquet guests. Ideal for socially-distanced small gatherings.

The *Bok Room* represents the right third of the space pictured above and can accommodate 40 guests reception-style or 80 guests served banquet-style.

The Vintage Room blends golden-age opulence with the ambience of your favorite local bar. Expert mixologists create classic cocktails using locally sourced ingredients and pour unique zero-proof libations. The perfect locale for intimate cocktailing and dining or receptions of up to 30 people.

Impressive views of Camden Harbor and Penobscot Bay greet visitors to *The View*, Maine Mid Coast's iconic outdoor rooftop bar and terrace. Delighting visitors from across the globe with a genuine Maine experience, *The View* is perfect for receptions and social gatherings of up to 45 people.

[Union Hall](#)

Built in 1856 and home to the Rockport Post Office and formerly a cooperage, Union Hall is once again the cultural, business and artistic anchor of a thriving Maine seaport town. Providing seating for up to 110 people within 4,000 sq. ft. of light-filled space, the event hall provides the space and technology infrastructure needed to observe socially-distanced gatherings and hybrid meetings.

Taking up the entire second floor of the expansive building, Union Hall has ample parking in its rear lot, along the street and in the town-owned lot at the bottom of the hill. The space features ADA-accessability with elevator service from both street and lower levels. There is a catering setup space in the hall itself with additional space available on the lower level. Restrooms are just outside the event hall doors and on the lower level.

Up to 110 chairs and ten 48" round tables are on-site for your use and included in pricing. Additional tables, chairs, linens or décor can be sourced for an additional fee.

The Hall is equipped with a beautiful Panasonic High Definition projector, a retractable 14' wide screen, and a great 2,000 watt sound system designed for clarity and accuracy, and most of all, presence, making a poetic whisper as powerful as a six-piece rock band. There is a 16x6 input Digital mixer controlled on the floor with a supplied iPad. There are two projector input sites, and wireless mics for your untethered needs.

2021 Meeting Room & Venue Pricing

	Sun-Thurs	Friday-Saturday	4-Hour
Union Hall	\$ 3,000	\$ 4,000	\$ 650
Curtis Room	\$ 1,200	\$ 1,500	\$ 750
Bok Room	\$ 800	\$ 1,000	\$ 500
Curtis-Bok	\$ 2,000	\$ 2,500	\$ 1,000
The Alley* (Tent)	\$2,200	\$2,500	-
The View	\$ 3,000	\$ 3,500	\$ 1,750
Lord Camden Gallery	\$ 500	\$ 500	\$ 500

*available only with Curtis-Bock and 16 Bay View Buyout

Room Night Requirements

For any event held in the Curtis-Bok room beginning after 3:00pm (EST) that includes entertainment past 7 p.m., 16 Bay View requires its five (5) Deluxe Guestrooms and Suites encompassing the first floor to be rented to serve as a sound buffer for the guest rooms in the upper floors. The first-floor deluxe guestrooms and suites are located directly above the Curtis-Bok events space and can serve as accommodations for the group's party.

Guestroom Arrival & Departure

Check-in is after 3:00 p.m. (EST) and check-out is no later than 11:00 a.m. (EST) without prior approval by the management.

Deposits

Event Spaces - A non-refundable 50% deposit is due at contract signing to hold any event space out of inventory. Any remaining room rental fee is due 60 days prior to the scheduled event date. A 50% catering deposit is due 60 days before the event and a method of payment must be on file at least 72 hours prior to the event.

Guestrooms - A refundable/transferrable 10% deposit of the total room block is due at contract signing to hold any rooms out of inventory. For guests booking into the Group Block, we request a 50% deposit to secure their reservation. Upon departure, the initial 10% deposit may be applied to the final balance; toward event spaces; applied to other reservations or refunded if credit remains.

Group Reservation Guarantee

Guest room reservations within a Group Block will be made by calling the property directly as inventory will not show online to the public. A Group Block is considered a contracted block of at least five (5) rooms. Unless contracted, Group Block reservations will be paid for by the individual guests and must be guaranteed with a VISA, MasterCard, American Express or Discover Card. A deposit equal to 50% of the stay is due at the time of booking. The remaining balance of the stay plus any additional charges accrued during the stay will be due at check-out. A valid picture ID and Credit Card will be required at check-in. The group reservation guarantee remains in effect unless another booking process has been agreed upon in writing by both the Hotel and the planner.

Event Space

Bay View Collection requests the final guaranteed guest count for your event 30 days prior to the event date. If a guaranteed number is not provided, the original contracted guest-count will be used for preparation. The Hotel will make every reasonable effort to accommodate last-minute guest additions and reserves the right to assess a higher rate for accommodations and/or food or beverage for those guests.

Guestrooms

A 90-day release date is set for all group blocks. You may add/subtract your group block rooms freely until your release date. After the release date has been met, any guestroom that continues to be held are subject to the [Guestroom Reservations Cancellation Policy](#).