



theoldsacoinn



oldsacoinn

Rustic
*Weddings
& Events*

*YOUR VISION.
YOUR WEDDING.
YOUR DAY.*



the Barn @ Old Saco Inn
All Season Wedding & Event Venue

- Let us host your special day!

For inquiries, contact us at

**Cell: 603-986-4491
Inn: 207-925-3737**

**Email:
weddingplanner@oldsacoinn.com**

For more information, visit
oldsacoinn.com



THE OLD SACO INN
INN • RESTAURANT • PUB

Congratulations on your
engagement!

the Barn at Old Saco Inn is
thrilled with the possibility of
hosting your weekend of events.
The following package will detail
for you our event space and
menu options.

We look forward to working with
you!



Venue Rentals Include

Rehearsal Dinner Space
Cocktail Reception Space
Napkin linens (White & Ivory)
Tablecloth linens available for
additional charge of \$16 per table
Cutlery
Dance Floor
Standard Tables
Farm Tables available for additional
charge of \$50 per table
Complimentary Bridal Suite on the
night of your wedding
Complimentary Tastings (arranged
by event planner)

Reception Barn

Suitable for 258 guests
May - November \$12,480
December - April \$10,920

Ceremony

Covered Bridge
Gazebo
Front Garden
River View
Mountain View
Wooded Pines
\$780 includes set up and breakdown
fee

All food and beverage must be
purchased through the Barn at Old
Saco Inn with the exception of your
wedding cake.

We are pleased to provide a preferred
vendor list.

To book your wedding date, a signed
contract is due with a \$5000 deposit.
A minimum of 100 guests is required
for Saturday weddings during the
months of May, June, July, August,
September, October. and November

Hors D'Oeuvres

*Minimum of 25 Guests, Priced Per Guest
Recommend 2-4 pieces per person depending on selection
*May be added to Rehearsal Dinner**

One Hour Package

Four Passed Options from List Below plus our International Cheese and Cracker Display

Hour and a Half Package

Eight Passed Options from List Below plus our international Cheese and Cracker Display and Vegetable Cruités with Hummus and Dips

Price per 50 pcs \$88.40 - 1 Hour Package \$15.60 pp - 1.5 Hour Package \$21.84

Sausage Gouda Stuffed Mushroom
Tomato, Fresh Mozzarella, and Basil Bruschetta
Naan topped with hummus and Mediterranean Tapenade
Caprese Skewer
Chicken Satay
Spanakopita
Mini Quiche
Meatballs

Price per 50 pcs \$98.80 - 1 Hour Package \$16.64 pp - 1.5 Hour Package \$22.88

Korean Beef Satay
Asparagus in Phyllo with Asiago Cheese
Brie with Raspberry and Almonds in Phyllo
Shrimp Cocktail
Bacon Wrapped Scallops
Vegetable Spring Rolls
Pot Stickers with Ginger Sauce
Phyllo Cup with Spinach, Bleu Cheese, and Pine nuts
Phyllo Cup with Smoked Salmon Mousse

Price per 50 pcs \$140.40 - 1 Hour Package \$17.68 pp - 1.5 Hour Package \$23.92

Seared Tuna with Rice Cracker and Sesame
Naan with Smoked Salmon, cucumber, caper, and dill
Beef Wellington
Crab Cake with Roasted Corn Remoulade
Jumbo Shrimp Cocktail
Rye Toast with Beef Carpaccio and Horseradish cream
Edamame Dumpling

All prices are per person and subject to ME State Food and beverage tax (currently 8%) and a 20% Gratuity. Please inform us if anyone in your group has a food allergy or special dietary needs.

Stations

*Minimum of 25 Guests, Priced Per Guest Price displayed is Stand Alone Price
If purchased with a package prices reduced by half*

Fresh Vegetable Crudités \$5.20

Selections of Fresh Garden Vegetables with Hummus, and Assorted Dip

Baked Brie en croute \$8.32

Wheel of Brie baked in a light, Flaky Pastry stuffed with Fruit Compote and Fresh Fruit, served with French Bread Slices

International Cheese and Fresh Fruit Display \$7.28

Display of 7 Artisan Cheeses both Local and International. Served with Seasonal Fruit, Assorted Fresh Bread and Crackers.

Antipasto Skewer Platter \$8.32

Pepperoni, Fresh Mozzarella, Tomato, Artichokes and Olives, Lightly Coated in White Wine Vinaigrette (Vegetarian and Vegan Options Available)

Carving Stations

Honey Glazed Ham - \$364
served with Maple Dijon Mustard
Serves 30

Slow Roast Turkey Breast - \$260
served with Home Style Gravy and Cranberry Relish
Serves 20

Braised Herb Rubbed Pork Roast - \$468
served with Apple Chutney
Serves 35

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Buffet or Plated Dinner

Minimum of 25 Guests. Priced per Guest

Buffet Two Entrees - \$36.40

Buffet Three Entrees - \$43.68

Three Course Plated Dinner \$38.48

All served with freshly brewed light roast and dark roast coffees and assorted teas

warm rolls and butter

Salad Choose one

Garden Salad of Mixed Baby Greens, Grape Tomatoes, English Cucumbers, Carrots and Onions
served with House Dressing

Harvest Salad with Mixed Field Greens, Apples, Candied Walnuts, Maple Vinaigrette and Fresh
Goat Cheese

Traditional Caesar Salad with Parmesan Cheese and Croutons

Tomato and Mozzarella Salad with Fresh Basil and Balsamic Reduction

Soup or Chowder Choose One

Maple Butternut Squash Soup

Vegetarian Minestrone Soup

Tomato Basil Soup

Sweet Potato Quinoa Soup

New England Clam Chowder - Add \$2.50 per person

Seafood Chowder - Add \$2.50 per person

Boccoli Cheddar Soup

Italian Wedding Soup

Hungarian Mushroom Soup

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Dinner Continued

Minimum of 25 Guests. Priced per Guest

Soup and Chowder Continued

Carrot Ginger Soup

Lobster Bisque - Add \$6 per person

Onion Soup with Parmesan Crouton

Entree Options

Poultry

Garlic Herb Marinated Skin On Chicken Breast.
Roasted and Served with Lemon Beurre Blanc

Charbroiled Chicken Breast with Apple and Onion Chutney

Herbed Chicken Breast with Bourbon Peppercorn Sauce

Chicken Mushroom Marsala

Roasted Turkey with Stuffing and Home Style Gravy

Beef, Pork, and Lamb

Brown Sugar Roasted Pork Loin with Maple Dijon Sauce

Tournedos of Sirloin with a Bourbon Demi-Glace - Add \$6 per person

*Slow Roasted Prime Rib with Au Jus -Add \$6 per person

Sirloin Steak Tips with Sautéed Onions, Peppers and Mushrooms - Add \$6 per person

New York Sirloin Steak 10oz - Add \$6 per person

Rack of Lamb with Raspberry Demi Glace - Add \$8 per person

Filet of Beef Tenderloin with Garlic Herb Jus - Add \$6 per person

*These buffet options require a carving station for an additional \$75

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Dinner Continued
Minimum of 25 Guests. Priced per Guest

Entree Options Continued

Seafood

Honey Ginger Glazed Salmon

Pan Roasted Salmon with Cilantro Pesto

Baked Haddock with Buttery Herb Crust

"Catch of the Day" Seasonal & Chef's Choice

Garlic Herb Broiled Lobster Tail - Add \$12 per person

Vegetarian Plates

Portabella served over Roasted Vegetable Orzo with a Balsamic Glaze

Vegetable Lasagna

Butternut Squash Ravioli with Sage Brown Butter Sauce or Maple Creme Sauce

Ratatouille of Seasonal Vegetables over Penne Pasta

Rustica Torta

Sides

Choose Two

Smashed Potatoes

Homestyle Potato Salad

Garlic Rosemary Roasted Red Potatoes

Maple Glazed Sweet Potatoes

Wild Rice

Baked Macaroni and Cheese

Farfalle Pasta Salad

Maple Carrots

Sesame Green Beans

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Dinner Continued

Minimum of 25 Guests. Priced per Guest

Sides Continued

Seasonal Vegetable Medley

Corn on the Cob (Seasonal)

Sauteed Summer Squash and Zucchini

Roasted Butternut Squash

Customized Desserts

Choice of three \$5.20 per person

Bread Pudding with Caramel Sauce or Creme Anglaise

Seasonal Fruit Cobbler

Apple Crisp

Pie Du Jour

Peanut Butter Pie

Chocolate Mousse

Strawberry Short Cake with Vanilla Whipped Cream

Rich Chocolate Cake

Tiramisu

Chef's Choice Cheesecake

Assortment of Petits Fours

Assorted Dessert Shooters

Dessert Display to Include Chef's Choice of Assorted Desserts

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Themed Dinners

Minimum of 25 Guests. Priced per Guest

Summer Barbecue Buffet

Choice of Two Entrees \$33.28

Choice of Three Entrees \$38.48

Picnic Rolls

Corn on the Cob with Flavored Butters

or

Grilled Vegetable Medley

Choose Three Sides

Fresh Cole Slaw

Red Bliss Potato Salad

Macaroni Salad

Potato Egg Salad

Baked Macaroni & Cheese

Sliced Watermelon

Entree Choices

Steak Tips - Add \$6 per person

BBQ Shrimp - Add \$6 per person

BBQ Chicken

Pulled Pork

BBQ Ribs Add - \$5 per person

Hamburgers with Cheese and traditional toppings on the side

Grilled Sweet and Italian Sausage

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Themed Dinners Continued

Minimum of 25 Guests. Priced per Guest

Summer Barbecue Buffet Continued

Dessert

All American Country Pies

Choose Three

Strawberry Rhubarb Pie

Blueberry Pie

Apple Pie

Peach Pie

Peach-Raspberry Pie

Mixed Berry Pie

Key Lime Pie

Lemon Meringue Pie

Freshly Brewed Light Roast and Dark Roast Coffees and Assorted Teas

Italian Dinner Buffet

Garlic Bread

Fresh Tomato Mozzarella Salad

Classic Caesar Salad with Garlic Parmesan Croutons

Vegetarian Minestrone

Entrees

Choice of Two Entrees \$32.24

Choice of Three Entrees \$37.44

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Themed Dinners Continued

Minimum of 25 Guests. Priced per Guest

Italian Dinner Buffet Continued

Entree Choices

Baked Mozzarella Chicken Parmesan

Beef Bolognese

Chicken Alfredo

Chicken Piccata

Shrimp Scampi - Add \$6 per person

Vegetable Lasagna

Meat Lasagna

Grilled Marinated Steak Tips - Add \$6 per person

Dessert

Tiramisu

Freshly Brewed Light Roast and Dark Roast Coffees and Assorted Teas

Hawaiian Luau Buffet

Choice of Two Entrees \$33.28

Choice of Three Entrees \$38.48

Warm Rolls and Butter

Fresh Sliced Tropical Fruit

Tossed Green Salad

Pasta Salad

Steamed Vegetable Medley

Coconut Lime Rice

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Themed Dinners Continued

Minimum of 25 Guests. Priced per Guest

Hawaiian Luau Buffet Continued

Entree Choices

Teriyaki Beef

Mahi Mahi - Add \$6 per person

Kahlua Pork Loin

Huli Huli Chicken

Dessert

Mud Pie

Haupia Pie

Pineapple Upside Down Cake

Freshly Brewed Light Roast and Dark Roast Coffees and Assorted Teas

Southwestern Fiesta Buffet

Choice of Two Entrees \$35.36

Choice of Three Entrees \$40.56

Mexican Cornbread

Chips and Salsa

Street Corn Salad

Spanish Rice

Entree Choices

Chicken Fajita

Taco Bar with Traditional Toppings

Beef and or Shrimp Fajita - Add \$6 per person

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Themed Dinners Continued

Minimum of 25 Guests. Priced per Guest

Southwestern Fiesta Buffet Continued

Entrees Continued

Traditional Braised Chicken or Pork

Cheese Enchiladas

Dessert

Churros

Freshly Brewed Light Roast and Dark Roast Coffees and Assorted Teas

Theme Menus Available Upon Request

Maine Lobster Dinner

New England Classic Clam Bake

Fresh & Local Farm to Table Dinner

Heavy Hors D'Oeuvres Reception

Mediterranean Night

Seafood Night

Personally Designed Raw Bar Menu

The Barn @ Old Saco Inn caters to the following dietary needs: Celiac Disease or Gluten Free Meals, Vegan meals, Vegetarian meals, Low-Sodium, Peanut-Free, and Dairy Free. We understand and accommodate for allergies and health related diets. We make every effort to avoid allergen-related ingredients to come in contact with your individual meal. We are not a kosher kitchen.

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Children's Menu

Children's Meals for age 12 and under. Counts required in advance. Children's meals should be ordered as identical meals for all children present. Exceptions will be made for dietary needs

Kids Mocktail Hour can be provided upon request

\$15.60

Choose One Side

Fresh Fruit Cup

Caesar Salad or Mixed Green Salad

Assorted Vegetable Crudités

Choose One Entree

Pasta with Marinara or Butter

Breaded Chicken Fingers and Fries

Grilled Chicken and Fries

Hot Dog and Fries

All prices are per person and subject to ME State Food and beverage tax (currently 8%) and a 20% Gratuity.
Please inform us if anyone in your group has a food allergy or special dietary needs.

Customized Wedding Cake and Cupcakes

Speak with your Wedding Planner for information

Contact Information

Wedding/Event Planner: Kathy Daigle

125 Old Saco Lane

Fryeburg, ME 04037

603-986-4491

weddingplanner@oldsacoinn.com



Disclaimer

The property of Old Saco Inn is a multi-purpose property, therefore, there is non-exclusive use of our property. If you have any questions please speak with your event planner.

Policies

At the Barn @ Old Saco Inn our goal is to make your event a success and to ensure that your every need is met. Groups are assigned a dedicated planner to provide personalized attention. Please let us know how we can assist you in creating an unforgettable event.

Payments

Preferred method of payment is cash or check. A 4% cash discount will be applied to all payments made directly to Old Saco Inn via cash or check, this includes checks written from your credit card account. For your convenience, credit card and ACH bank transfer payments are accepted and can be made online via HoneyBook.com using a valid credit card or bank account. The cash discount does not apply to any payments made through HoneyBook.com

Deposit will be due upon completion of the signed agreement for services. Remaining balance is due as indicated in the schedule outlined in the proposal.

Menu and Guest Guarantees

All menu selections must be submitted no later than two (2) weeks prior to your event. Dietary restrictions/allergies should be communicated at this time. The exact number of guests attending each event must be provided seven (7) business days prior to the start of your event. The guaranteed numbers can increase up to 20% (3 days prior to event) but may not decline. The guarantee or actual number served, whichever is greater, will be the number that your master account will be charged. If fewer than the guaranteed number of guests attend the event, the client is charged for the final guaranteed number. Kitchen will prepare 5% above the guaranteed guest count.

The guaranteed numbers can increase up to 10% (up to 2 days prior to your event) but may not decline. The guarantee or actual number served, whichever is greater, will be the number that your master account will be charged. If fewer than the guaranteed number of guests attend the event, the client is charged for the final guaranteed number. The menus are charged on a per person basis unless otherwise stated.

Due to the delicate preparation involved in creating your guests' meals, the Barn @ Old Saco Inn shall not be responsible for food quality if meal periods or service times are delayed by the customer.

Food and Beverage Clause

Due to unforeseen cost related to inflation, availability, pandemic etc. in regards to food and beverage prices, White Mountain Events, DBA Old Saco Inn has the right to increase food cost to meet market value. Cost increase would not affect total bill only those items which are affected by price increase. White Mountain Events, DBA Old Saco Inn will provide you a written notice two weeks prior to event addressing any price increase and items affected.

Local Health Ordinances prohibit food and beverage from being brought into or removed from our func rooms. Outside caterers or liquor are not permitted. The Barn @ Old Saco Inn must beverage. Old Saco Inn is the only authorized place to sell and serve food, liquor, beer and wine on the premises. At the conclusion of each event, all food and beverages (with the exception of wedding cakes) become the property of the Barn @ Old Saco Inn and cannot be taken from the function room.

Buffets

Buffets are replenished frequently to maintain a quality appearance and provide each guest with every selections. Buffets are priced for 60 minutes of continuous services only. Please note that all buffet menus are offered with minimum order requirements of twenty-five (25) guests. If you wish your buffet to continue longer, there will be an additional price increase of 25% per person, per half hour extension. Events served with less than the required minimum attendance of twenty-five (25) people will be charged a surcharge up to \$100. We suggest a plated meal or an a la carte meal for groups less than 25.

Beverage and Alcohol Service

A banquet bar consisting of beer and wine with a limited liquor selection will be offered for groups with 25 or more people.

There will be a \$100 set up fee for any additional bars.

Any special-order alcohol must be requested no less than 3 weeks in advance and are subject to State of Maine's availability.

All alcoholic beverages must be contained within the function area. Events in and around the property of Old Saco Inn are subject to Maine State Liquor Commission Laws and require that a perimeter be established and controlled. It is our responsibility to enforce the policy of not allowing individuals or groups to bringing liquor from outside sources into our facility. The Barn @ Old Saco Inn reserves the right to prohibit the sale of alcohol to any individual who appears intoxicated. The Barn @ Old Saco Inn reserves the right to terminate any event that has individual guests brining in their own alcohol. The Barn @ Old Saco Inn reserves the right to require additional security at the contracted group's expense for events that include alcohol. Your assigned planner can assist you with these arrangements.

Function Space

Should the number in your party change considerable, we reserve the right to refuse service to guest to ensure we do not exceed occupancy. All hanging of signs and banners must be done by the Barn @ Old Saco Inn staff at a cost of \$25 per hour. Glitter and confetti are not allowed in our barn space. Additional cleaning charges may apply (\$25 per personnel per hour). Any special order alcohol must be requested no less than four (4) weeks in advance and will be subject to availability. All special order alcohol must be paid for in advance and may not be taken from the

All prices are per person and subject to Maine State Food and Beverage Tax (currently 8%) and a 20% Gratuity. Please inform us if anyone in your group has a food allergy or special dietary needs.

Specific requirements for the setup of a room which include audio visual, must be confirmed a minimum of seven (7) days prior to your event. Changes made to the pre-arranged set up within 24 hours of the event are subject to a \$100 minimum charge for reset fee. There will be additional charge of \$100 should your room require more than one set up in a single day. Please consult with your planner for applicable fees.

Group Shipments

All boxes sent prior to the event date must be labeled to the attention of your planner, also nothing your event name for reference.

Event Space Setup

Our team is pleased to set all tables, linens, chairs, and dinnerware as appropriate. You will be responsible for any additional decor set up and removal. OSI will reserve your contracted space one day prior to event start times in order to allow you and your vendors ample time for decorating. your planner will be on site throughout your event, but we do not assume the role of Wedding Coordinator. This service may be added for an additional fee no less than one month in advance for the success of your event.

Banquet Event Orders

Group contacts will receive Banquet Event Orders (BEO) from our Catering and Conferences Service department. The BEO's will contain all pertinent details of the group event including payment information, meals, pricing, timelines, audio visual and set up. The BEO's are the exclusive method of implementing the group's details during the event. All BEO's must be signed off by the group contact(s) and OSI. Verbal communication of event details is not considered to be the optimum method of detail management. Any changes in event details within the last seven (7) days needs to be confirmed in writing with our Catering and Conference Services Department.

Pricing

All food and beverage functions are subject to 20% service charge and prevailing State and Local Taxes, subject to change. Food is currently 8% and Beverage is currently 8% tax, subject to change. Prices are guaranteed thirty (30) days prior to the date of the event.

AFTER HOURS

In addition to the appetizer menu choices we also serve these for after hours palette pleasures

Three Cheese Flatbread
\$10.

Margherita Flatbread
\$10.

Three Meat Flatbread
\$10.

Sliders
Minimum 25 ppl \$100.

Chicken Fingers
50 pieces \$70.

Taco Bar
Minimum 25 ppl \$125.

Wings
Buffalo, Teriyaki, Thai Chili, Garlic Parmesan, Sesame Ginger
25 Wings per Sauce \$30.

Falafel with Tzatziki Sauce
Minimum 25 pieces \$25.



FAREWELL BRUNCH

Extend your celebration and spend extra time with your guests before they head home.

\$25 per guest/20 guest minimum

Maine Dish

Choose Two

Assorted Quiche

Fritatta

Egg Casserole/Strata

Scrambled Eggs

Protein

Choose Two

Bacon

Sausage Patties

Ham

Assorted Danish

Cinnamon Rolls

Mini Waffles with Maine Maple Syrup

Yogurt & Granola

Fresh Fruit

White, Wheat or Multi Grain Bread

English Muffin

Butter & Assorted Jellies

Beverages

Juice

Orange, Grapefruit, Cranberry or Apple

Hot Coffee & Assorted Tea's

Champagne \$4
per glass

Mimosas \$6
per glass

Bloody Mary's \$8
per glass

Blueberry Oatmeal Streusel French Toast
Casserole with Warm Maple Rum Sauce \$24
9 people

Egg Roulade \$24
6 people



Libations and Open Bar

We are pleased to offer a variety of spirits, wines, domestic and craft beers. We would be happy to accommodate any special requests when available.

We have several options for open bar that can be customized to meet most any budget

Please consult your wedding planner to discuss the available options.