

The Higgins Beach Inn

Garofalo's Function Room Rates 2009

Garofalo's Restaurant **Main Dining Room/ Tented Area's**

\$1000.00 Site Charge

Site charge includes; Full banquet reception setup, wedding cake service, DJ or entertainment assistance, electrical and / or lighting setup, and comprehensive area clean up. For receptions requiring an outside tent please request an estimate for additional rental charges.

Higgins Beach Inn Peak Season **Wedding Or Cocktail Reception**

Weekends throughout the months of July and August dictate demanding circumstances in our dining areas where we must remain accessible to our loyal and regular clientele. Please note that during these times we ask that you plan your reception inside the Inn between the hours of noon and five pm. Functions outside must conclude food service only by five pm; beverage service and entertainment may run till 7 pm.

Garofalo's Dining Room

*Garofalo's offers room rental during non-dining hours
Off peak weekdays (**Monday-Friday**) 7am-4pm
Minimum of 40 people with food and beverage service
\$300.00 up to four hours, \$50.00 each additional hour.*

**These prices include tables, chairs, set up, breakdown, complete clean up and reset.*

Meeting Room Rental Only

Main Dining Room

\$300..00 includes set up and break down only for up to 4 hours.

\$50.00 each additional hour

All prices subject to change

The Higgins Beach Inn

The Higgins Beach Inn & Garofalo's Restaurant

34 Ocean Ave.-Scarborough, Maine

207-883-6684- 1-800-836-2322

www.higginsbeachinn.com

email: higgins@prodigy.net

The Season of 2009

| <u>Daily Rates</u> | <u>Pre-post</u> | <u>Peak</u> | <u>Shoulder</u> |
|---|-----------------|-------------|-----------------|
| Double or twin room with private bath (2 guests) | \$ 85.00 | \$ 150.00 | \$ 130.00 |
| Double or twin room with shared bath (2 guests) | \$ 50.00 | \$ 125.00 | \$ 85.00 |
| Two connecting rooms, one w/private bath (4 guests) | \$ 135.00 | \$ 275.00 | \$ 215.00 |

(All pricing subject to change)

Additional Information

- * Pre Season (5/1-6/18) Post Season (9/14 till we close) Shoulder (6/19-7/16) (08/31-9/13)
- * Peak Season (7/17-8/30)
- * All pricing is subject to 7% sales tax and a 4% gratuity & service charge. Prices are subject to change.
- * **Additional charges:** Daily charges for more than two people in a room are: Adults: \$25
- * **Minimum stays:** Minimum stays may be required during peak periods. We have a two-night minimum stay on most weekends. *However, we will accept reservations for shorter periods if we have rooms available. We also reserve the right to change assigned rooms while maintaining amenities requested.*
- * **Deposits:** A deposit is required on all reservations and must be received within fourteen days after the reservation is made. We usually ask for a minimum deposit of an amount equal to the cost of one night's stay, or 50% of the total cost of your stay, whichever is greater. We have a 10 day cancellation policy! A full refund will be given with a 10-day notification. All cancellations are subject to a \$25.00 processing fee. When reserving four or more rooms a 30-day cancellation is required for a maximum 50% refund.
- * We do accept Visa, MasterCard, , Discover, American Express ,Cash, and Personal Checks.
- * **Confirmations:** We will mail, e-mail, or fax you a confirmation as soon as we receive your deposit.
- * **Other Policies:** *Our Inn is smoke free.* Smoking is allowed on the grounds outside of the building. Guests found smoking in their rooms will be charged a \$100.00 clean up charge. We love animals, but pets other than our Inn dog "Cash" are not allowed.
- * **Gratuities:** 18% gratuity will automatically be added to all food and beverage charges to your room.
- * **Check in** time is between 3:00 pm and 9:00 pm. Special arrangements can be made with us if guests are arriving after 9:00 pm. Please remember to call us if you are delayed. **Check out** is by 11:00 am.
- * **Office Hours:** Office hours are usually 8:00 am - 8:00 pm. *During the off season (November through April) the office closes when we get tired, when we go on vacation, and when it snows! ☺ Please leave a message and we will return your call as soon as possible.*

The Higgins Beach Inn

Garofalo's Beverage Service 2009

Maine has tough drunk driving laws and as a Licensee, we at the Higgins Beach Inn/Garofalo's Restaurant are concerned and 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 State ID's are required. We also ask you to monitor your group carefully so that others do not give minors alcohol.

Our staff has been instructed to refuse service to individuals who are visibly intoxicated. If anyone in your group should drink a bit too much, we ask that you notify us so that we can arrange safe transportation for them. Our liquor license prohibits us from allowing you to bring your own liquor into one of our functions or out of your guest room should you be staying at the Inn. Members of your group must consume beverages in the function room or in areas designated and agreed upon.

PUNCHES

A punch bowl set up is available should you request one. Prices are per gallon. A gallon will yield approximately 20 servings.

| | |
|--------------------------------|-------------------------------|
| Non-Alcoholic Fruit Punch..... | \$45.00 plus tax and gratuity |
| Champagne Punch..... | \$75.00 plus tax and gratuity |

We are happy to provide non-alcoholic drinks.

Open Bar

| By the person | Open Bar | Beer & Wine |
|---------------|----------|-------------|
| 1 hr | \$13.50 | \$ 10.50 |
| 2 hr | \$17.50 | \$ 14.00 |
| 3 hr | \$21.50 | \$ 19.00 |
| 4 hr | \$27.50 | \$ 23.00 |

CASH BAR

A \$50 (per hour) bartender fee per bar (waived, if sales exceed \$500.00.)

| | |
|--|--------|
| House Brands..... | \$6.00 |
| Premium Brands..... | \$7.00 |
| Specialty Brands, Cordials and Liqueurs..... | \$8.00 |

BOTTLE BEER

| | |
|---------------|--------|
| Imported..... | \$4.00 |
| Domestic..... | \$4.00 |

WINE

| | Glass/1/2 Carafe |
|----------------------|------------------|
| Chardonnay..... | \$5.00/ \$14.00 |
| Merlot..... | \$5.00/ \$14.00 |
| White Zinfandel..... | \$5.00/ \$14.00 |

A selection of fine wines are available from our extensive wine list.

CHAMPAGNE

| | |
|-------------------|-----------------|
| Glass/Bottle..... | \$4.50/ \$45.00 |
|-------------------|-----------------|

Bottled wine or champagne that is served at your table is subject to a 19% gratuity. Prices are subject to 7% sales tax & subject to change without notice. If a particular brand is requested other than what we normally stock, please notify us and we will do our best to have it for you.

The Higgins Beach Inn

Garofalo's Plated Dinners 2009

Dinners served in Garofalo's Dining room are all accompanied with freshly baked sourdough breads, whipped butter, and a garden fresh mesclun salad with homemade tomato basil balsamic vinaigrette. The entree selections will be served with a fresh seasonal vegetable and the meal concluded with Gourmet roasted Coffee and a selection of premium herbal teas. Should these items be inadequate for your function, please allow us to suggest others to fit your specific need.

Seafood

Center cut Chilean **Swordfish**, rubbed with a seasoned olive oil, charbroiled and presented with a basil field green pesto and roasted peppers. \$35.00

Fresh fillet of **Haddock** seasoned with a lemon pepper aioli, roasted and served with a provencal style tomato dressing. \$30.00

Tender fillets of ocean fresh **Sole** baked with baby spinach and an artichoke and lobster mousse; served with a brandied lobster sauce. \$32.00

Pasta and Seafood; with fresh sea scallops, Atlantic salmon, Maine mussels, lobster, and gulf shrimp all sautéed together with fussilli pasta and a tuna pan sauce made with garlic oil, tomato basil, olives, and wine. \$35.00

Poultry

Breast of **Chicken Piccata**; egg dipped **Breast** sautéed golden, topped with mozzarella, served with fresh linguine and a lemon mushroom butter sauce. \$25.00

Lightly marinated **Grilled Chicken**

topped with a Sicilian caponata including eggplant, capers, tomato, fennel, and bell peppers. \$25.00

Roasted **Stuffed Chicken Breast** with mushrooms, caramelized onions and provolone cheese served with an orange sweet basil port wine sauce. \$27.00

Beef

Tournedos; petite cuts of tenderloin seared and served with sautéed mushroom caps, a horseradish pancetta demiglace, and crumbled gorgonzola \$35.00

NY Sirloin, crusted with a trio of crushed peppercorns; charbroiled and served with a brandied Dijon herb butter. \$ 33.00

Vegetarian

Phyllo wrapped **Strudel** of garden vegetables, fresh herbs and Italian mascarpone cheese, baked golden served with a roasted red pepper puree and garlic basil oil. \$25.00

Fresh **Pasta Primavera**; fresh select vegetables, sun dried tomato, garlic butter & wine finished with grated Romano cheese. \$ 24.00

The Higgins Beach Inn

Garofalo's Combination Plated Dinners 2009

Dinners served in Garofalo's Dining room are all accompanied with freshly baked breads, whipped butter, and a garden fresh mesclun salad with homemade tomato basil balsamic vinaigrette. The entree selections will be served with a fresh seasonal vegetable and the meal concluded with Gourmet roasted Coffee and a selection of premium herbal teas. Should these items be inadequate for your function, please allow us to suggest others to fit your specific need

Surf & Turf

Tenderloin and swordfish seasoned and pan seared; served with a roasted tomato and red pepper coulis flavored with cilantro, plum sauce and garlic. \$45.00

Chicken & Lobster

Lightly marinated chicken breast grilled and presented with fresh Maine lobster, crisp sautéed julienne vegetables and a light garlic chardonnay sauce. \$35.00

Veal & Shrimp

Tender, lightly breaded scallops of veal sautéed with scampi, olive, capers, garlic butter, white wine, and a lemon tomato coulis with grated Romano and Parmesan cheeses. \$35.00

Heart Healthier Meals

With only a scant use of olive oil served with seasoned long grain rice or boiled red potatoes.

Atlantic Salmon

Fresh Atlantic salmon fillet grilled and garnished with asparagus and Portobello mushroom; Served with puree of roasted tomato, basil, capers and garlic. \$29.00

Charbroiled Chicken Breast

Charbroiled chicken breast served with wilted baby spinach, red peppers, and marinated Sicilian onions. \$29.00

Grilled Chilean Swordfish

Grilled Chilean swordfish seasoned with lemon pepper, served with artichoke hearts, eggplant and roasted vegetable white bean salsa. \$35.00

Petite Filet Mignon

Petite filet mignon with garden herb relish and a pureed ginger apple onion sauce. \$35.00

**If dessert course is to be added to your function, please ask about Garofalo's ever changing selection of sweets.*

Please keep in mind that the above items are only suggestions, and we will be happy to create a menu specifically for your group. Please add 19% Service Charge and 7% Sales tax to all prices. All prices are subject to change.

The Higgins Beach Inn

Garofalo's Hors d'oeuvres 2009

Chef's Hot Hors d'oeuvres. Stationed in Chafers on an Elegantly Decorated Buffet Table or Butler Passed on Silver Trays by our staff

| | <u>50pcs</u> | <u>100pcs</u> |
|--|--------------|---------------|
| Baked wonton cups with ginger sesame salmon and sweet corn salad | \$100 | \$185 |
| Mini spanakopita | \$90 | \$160 |
| Shrimp wrapped with proscuitto | \$90 | \$160 |
| Roasted asparagus wrapped with smoked salmon and proscuitto | \$90 | \$160 |
| Scallops wrapped in bacon | \$125 | \$225 |
| Curried walnut chicken in Phyllo | \$90 | \$160 |
| Lobster jack quesadilla | \$100 | \$185 |
| Crab stuffed roasted peppers on Phyllo cracker with smoked provolone | \$100 | \$185 |
| Brie and candied pecan puffs | \$90 | \$160 |
| Vegetable sushi | \$90 | \$160 |
| Lobster and brie pot stickers; steamed or fried | \$100 | \$185 |
| Stuffed mushrooms with veal sausage, pancetta, and parmesan | \$100 | \$185 |
| Steamed mussels on the shell with a sweet and spicy plum vinaigrette | \$90 | \$160 |
| Fried marinated artichoke hearts w/ smoked turkey, spinach, cheddar | \$90 | \$160 |
| Garlic Shrimp | \$100 | \$185 |
| Sun-dried tomato bruschetta | \$90 | \$160 |
| Sesame chicken | \$90 | \$160 |
| Artichoke hearts & parmesan baked in pastry | \$90 | \$160 |
| Mini Maine crab cakes | \$100 | \$185 |
| BBQ New Zealand lamb "lollipops" | \$140 | \$275 |
| Meatballs; Italian, sweet & sour or Swedish | \$75 | \$140 |
| Tortilla rolls with sushi rice & Asian chicken | \$90 | \$160 |
| | | |
| Broiled caprese croutons w/ tomato, fresh mozzarella and basil | \$90 | \$160 |
| Top neck clams with field green pesto stuffing | \$90 | \$160 |
| Szechuan chicken tenders wrapped in bacon | \$90 | \$160 |
| Seafood trio (calamari, shrimp, scallop) | \$100 | \$185 |

Chef's Cold Hors d'oeuvres

Displayed on an elegantly decorated buffet table or Butler passed on silver trays by our staff

| | <u>50pc./100pcs.</u> |
|---|------------------------------------|
| Smoked seafood display -Priced per party | ** Price Per Person-Minimum of 35 |
| Baked brie wheel in pastry with sliced fruit & baguette | ** \$3.00 Per Person-minimum of 35 |
| Lavasche pinwheels w/ vegetable & herb cream cheese | \$90 \$160 |
| Shrimp Cocktail (16/20) | \$150 \$275 |
| Mini brochettes of fruit | \$85 \$150 |
| Crab stuffed artichoke heart | \$110 \$195 |
| Smoked seafood canapés | \$100 \$175 |

Garofalo's Antipasto Platter
 Marinated Grilled Italian Vegetables combined
 with Provolone and Mozzarella Cheeses along with
 Imported Olives, Roasted Red Peppers, Genoa Salami, Shrimp,
 and Italian Ham
\$ 6.50 Per Person*

*Please keep in mind that the above items are only suggestions, and we will be happy to create a menu specifically for your group. Please add 19% Service Charge and 7% Sales tax to all prices. All prices are subject to change.

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Garofalo's Dinner Buffets 2009

Spurwink Buffet

Mesclun salad with tomato basil vinaigrette, broiled **Haddock** fillets with lemon butter, thyme leaf and wine, topped with seasoned cracker crumbs, sliced **Roast Pork Loin** with tarragon, caramelized onion and a sweet port wine butter sauce, marinated **Chicken Breast** grilled and served with sautéed julienne vegetables and a light garlic sauce, roasted red potatoes, sautéed medley of fresh vegetables with pesto butter and parmesan. Sour dough breads with whipped butter.

Coffee, Tea, decaf
\$35.00 per person

Richmond Island Buffet

Fresh sliced fruit display with raspberry vanilla chive yogurt dressing, tossed baby greens, watercress, and romaine with fresh basil, sliced tomato and fresh mozzarella, drizzled with extra virgin olive oil and balsamic vinegar. Sautéed **Breast Of Chicken** garnished with a medley of mushrooms, creamed baby spinach, and crumbled feta cheese. Broiled ginger **Sesame Salmon Fillets** with sweet shallot rice wine vinaigrette, stir fried vegetables. Roast sliced **New York Sirloin** with a rich horseradish pancetta demi glace. Long grain rice with diced bell peppers and fresh chopped dill. Fresh assortment of sourdough breads with whipped butter.

Coffee, Tea, decaf
\$45.00 per person

Ocean Avenue Buffet

Garofalo's Caesar salad, assorted vegetable and cheese antipasto. Mushroom and cheese risotto, garlic mashed potatoes, baby carrots with garlic butter, cilantro and plum sauce. Roast **Sliced Tenderloin of beef** with blackberry merlot glaze. Grilled **Swordfish Fillets** crusted with croissant crumbs blended with caper butter, crumbled bacon, Parmesan cheese, peppers and fresh oregano. Sautéed lemon **Chicken breast** with white wine, chopped tomatoes, fresh chives and Asiago cheese. Fresh assortment of sourdough breads with whipped butter.

Coffee, Tea decaf
\$55.00 per person

Garofalo's High Tide Lobster Bake

Seafood chowder, Corn on the cob
Baked potatoes, Steamed Clams, Cultivated Maine Mussels w/ garlic and herbs
Honey Cornbread, Blueberry Shortcake
Tossed salad with homemade dressing
Choice of: Maine Lobster 1 1/4 lb., Pan seared NY Sirloin or BBQ Chicken
Sliced Watermelon
\$65.00pp (Subject to change)

*Assorted Garofalo's dessert selection at \$6.50 per person.

Please keep in mind that the above items are only suggestions, and we will be happy to create a menu specifically for your group. Please add 19% Service Charge and 7% Sales tax to all prices. All prices are subject to change.

The Higgins Beach Inn

General Information 2009

Menus: Custom designed menus are available. The enclosed menus are a sample of our Chef's culinary offerings. Prices are subject to Change without notice.

| | |
|---|---|
| Guarantees | We require a minimum guarantee of attendance 14 business days prior to the function. You will be charged for your guaranteed figure or any guest over your guaranteed figure. If we do not receive your guarantee, we will plan to set for, and serve, your original estimated guest count and charge accordingly. |
| Gratuities/Tax | Please add an additional 7% Maine state sales tax to all food and beverage. Gratuity calculated at 19% for all functions. |
| Rooming Lists Reservations | We require rooming lists 30 days prior to your scheduled arrival date. We reserve the right to release the unused portion of your room block for sale to the general public after this period. We will continue to accept reservations on a first-come, first-served basis as long as rooms remain available. |
| Off Premise Food | Due to liability issues, food not prepared on premise or by a licensed & insured vendor is not permitted in our restaurant or tented functions. (Exception would be wedding cakes) |
| Additional Charges | An additional fee of \$200.00 will be charged for each hour added after the pre-designated four-hour wedding reception. |
| Beverage Service | Maine State liquor laws prohibit liquor donations. No liquor may be brought into the Higgins Beach Inn or may leave the premises. Guests who are staying here at the Inn may bring alcoholic beverages into their rooms, but are not allowed to consume them outside of their rooms. The Higgins Beach Inn reserves the right to refuse service of alcoholic beverages. Guests must be 21 years of age and show proper I.D. to consume alcoholic beverages. |
| Wedding Reception Deposits & Payment Guarantees | A \$500.00 deposit is required at the time of booking. Fourteen business days prior to your reception, your guaranteed number of guests attending your function is required <u>along with full payment</u> . Tent weddings will require an additional deposit to be paid on the tent. Deposit determined by the size of the tent. Outside music must conclude by 7:00 PM |
| Cancellation Policy | Deposits held for reserved functions are non-refundable. |
| Liability | The Inn shall not assume responsibility for damage or loss of any merchandise or articles left in the Inn prior, during or following a banquet, meeting or function. |