

# *The Higgins Beach Inn*

*Garofalo's Function Room Rates 2012*

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

### ***\$500.00 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*

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**The Higgins Beach Inn & Garofalo's Restaurant**  
**34 Ocean Ave.-Scarborough, Maine**

# The Higgins Beach Inn

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

[www.higginsbeachinn.com](http://www.higginsbeachinn.com)

Email: [higgins@prodigy.net](mailto:higgins@prodigy.net)

## The Season of 2012

<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)	\$ 65.00	\$ 125.00	\$ 115.00
Two connecting rooms, one w/private bath (4 guests)	\$ 150.00	\$ 275.00	\$ 215.00

\*\*Weekend Rates-Friday and Saturday Add \$25.00 per night  
(All pricing subject to change)

### Additional Information

- \* Pre Season (5/1-6/14) Post Season (9/17 till we close) Shoulder (6/15-7/12) (08/27-9/16)
- \*Peak Season (7/13-8/26)
- \* All pricing is subject to prevailing 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 minus a \$25.00 cancellation fee 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. All reservations made over the internet must be cancelled via the internet. Should you need to cancel please ask our staff for a cancellation number.
- \* 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 or email us at [Higgins@prodigy.net](mailto:Higgins@prodigy.net), and we will return your call or email you as soon as possible.*

# The Higgins Beach Inn

## Garofalo's Beverage Service 2012

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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.....	\$6.00/ \$14.00
Merlot.....	\$6.00/ \$14.00
White Zinfandel.....	\$6.00/ \$14.00

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

### CHAMPAGNE

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

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# The Higgins Beach Inn

## Garofalo's Plated Dinners 2012

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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

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# *The Higgins Beach Inn*

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## **Garofalo's Combination Plated Dinners 2012**

*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

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### **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

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*\*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.

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# The Higgins Beach Inn

## Garofalo's Hors d'oeuvres 2012

*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.  
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# The Higgins Beach Inn

## Garofalo's Dinner Buffets 2012

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### 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  
\$40.00 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  
\$50.00 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  
\$55.00pp (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.

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# The Higgins Beach Inn

## General Information 2012

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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 Liability	Deposits held for reserved functions are non-refundable.  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.