

654 U.S. Route 1  
Jonesboro, ME 04648  
207.434.2540

## Event Contract

Name:

Date and Time of Event:

Type of Event:

Thank you for choosing The Chandler River Lodge for your special event. Please review our policies and return signed, signifying you agree with our arrangements.

1. We will not be able to refund or transfer your deposit. Your deposit reserves your function date.
2. The final decisions about the food should be made 1 month prior to your event. Two weeks before your event, we need a confirmation on the number of attending guests and their food selections (if this applies to your menu)
3. All alcoholic beverages must be purchased through the Chandler River Lodge. We reserve the right to refuse and stop alcohol service at any point of your event. Violating this law could result in the termination of your event. We can only accommodate a beer and wine bar using the Chandler River Lodge's appointed bartender. The Maine state law does not allow consumption of alcohol by minors. Maine State I.D.s will be required.
4. All musicians, photographers... are responsible for adhering to our policies. Any concerns about this may be directed to the Chandler River Lodge's management.
5. All live music or stereo speakers will be placed in the pre approved areas. In the event you do not rent our four guest rooms, your event must conclude by 8:00 PM.
6. All food and beverage is subject to 7% Maine State sales tax and a 20% gratuity or service charge.
7. If requested the Lodge will hold their 4 guest rooms (if not previously booked) for your event. If you choose to use the rooms, they will need to be reserved by credit card. During weddings, the bride and groom will be discounted 25% of the cost of their room on the evening of the wedding.
8. Damage done to the exterior or interior of the Lodge will be charged to host of the event. We ask that you do not decorate with confetti or glitter.
9. For outdoor parties of 50 guests or more we require that you rent a latrine for \$100.00. Depending of the number of guests, we may require that you rent more than one.
10. For an additional charge of \$300.00, we will provide valet parking.

11. If the event contract is unsigned or without deposit we will consider your event unconfirmed. Therefore, we reserve the right to schedule another event on this specific date.

12. We require a credit card number for our files.

**I have read and agree to all the Chandler River Lodge's policies.**

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Print

## Plated Entrées

Please, select two- three entrees.

(At this time, we require a minimum of 25 guests and a maximum of 50)

All plated entrées are served with an individual trio of appetizers plate, homemade breads and our flavored butter, fresh salad, sorbet, starch and vegetable du jour.

Seared Scallops with a maple glaze \$40.00

Seafood Stuffed Haddock finished with a Mornay sauce \$40.00

Pan-fried Salmon filet accompanied with a citrus salsa \$40.00

Tiger Shrimp served on wheat pasta  
and topped with a Boursin Cream Sauce \$40.00

8 oz. Filet Mignon topped with bleu cheese chive butter  
and drizzled with a Béarnaise sauce \$50.00

12 oz. Bone in Tenderloin topped with Gorgonzola cheese and finished with a Burgundy Reduction \$50.00

Pan-fried Chicken breast in a white wine cream sauce accompanied with sun-dried tomatoes, Kalamata olives,  
and Artichokes \$40.00

Baked Chicken Breast stuffed with spinach and finished with a cream sauce with a hint of lemon \$40.00

Veal Cutlet stuffed with crabmeat and asparagus  
and finished with a cheese sauce \$40.00

Vegetarian options may be added upon request.

All pricing is subject to 7% Maine state sales tax and 20% gratuity or service charge

## Buffet

(At this time, we require a minimum of 30 guests)

\$35.00 per person

Our Dinner Buffets are inclusive of:

**Freshly baked breads with our flavored butters**

**Plated salad with one of our home made dressings**

**Whipped Potato**

**Rice Pilaf**

**Hot vegetable du jour**

**Dessert and coffee**

(Please select one of the following)

**Cranberry Chicken**

Chicken stuffed with cranberries and Asian pears

Finished with a tangy cranberry glaze

**Chicken Bon Femme**

Pan fried chicken breasts accompanied with bacon, onions, and mushrooms in a sweet white wine and cream sauce

**Chicken Cordon Bleu**

Chicken breast stuffed with Muenster cheese and Proscuitto ham topped with a Mornay sauce

(Please select one of the following)

**Seafood Stuffed Haddock**

Haddock stuffed with buttered crumbs, scallops, crabmeat, and lobster and topped with a Buerre Blanc Sauce.

**Baked Scallops**

In a cream sherry sauce and topped with buttered crumbs.

(Please select one of the following)

Hand carved items station:

**Maple Glazed Country Ham**

**Herbed-Crusted Pork Loin**

**Prime Rib**

Vegetarian options may be added upon request. Soft drinks are included. All pricing is subject to 7% Maine state sales tax and 20% gratuity or service charge

## **Appetizer Menu (serves 20- 25 guests)**

Cheese and Cracker Platter \$40.00

Fruit Platter \$55.00  
(Add pepperoni and cubed cheese \$20.00)

Balsamic Tomato Bruschetta \$35.00

Baby Bella Mushrooms stuffed with sweet sausage and Boursin Cheese \$50.00

Baby Bella Mushrooms in our house"marinade \$25.00

Deviled Eggs with chive and red onion \$27.00

Spicy meatballs in our house marinade \$35.00

Lobster Spinach Artichoke Dip \$70.00

Hot Crabmeat and cheese dip \$55.00

Vegetable Crudite with dip \$35.00

Tiger Shrimp Cocktail: 30 pieces \$60.00

Scallops wrapped with bacon in a tangy mango glaze: 30 pieces \$60.00

Teriyaki Chicken Skewers: 30 pieces \$45.00

Pesto stuffed Cherry Tomatoes: 30 pieces \$22.00

## **Beverages**

Our liquor license will not allow you to bring your own alcohol onto the Chandler River Lodge's grounds. We offer an extensive beer and wine menu (available upon request). Payment arrangements must be made for beer and wine prior to your event (guest pay or host pay).

Maine State law restricts consumption of alcohol by minors. We will require State I.D.s. We reserve the right to refuse the service of alcohol to anyone that appears intoxicated.