

MEETINGS



Thank you for considering The Colony Hotel for your meeting. At The Colony Hotel you will experience outstanding hospitality and service in modern meeting facilities at our beautiful historic hotel. With over 10,000 square feet of air conditioned meeting space and 125 guestrooms we can accommodate meetings of any size. Enjoy complimentary Wi-Fi throughout the hotel, a heated saltwater pool, putting green, private beach, shuffleboard, and bike rentals. We are within walking distance of Kennebunkport's famous "Dock Square," and you can also enjoy a scenic stroll along the rocky coast and view Blowing Cave, Spouting Rock, and Walker's Point.

As a member of the Historic Hotels of America and Maine's first environmentally responsible hotel, we will guarantee that every aspect of your meeting will be implemented with respect and sensitivity toward protecting our environment. We take great pride in our ability to maintain historic ambiance while providing just the right amount of modern conveniences.

We invite you to visit The Colony Hotel so that you can personally experience all we have to offer. Please contact The Sales office by phone or email us at sales@thecolonyhotel.com to schedule a site visit today. We appreciate your inquiry and look forward to working with you.

HISTORIC HOTELS
of AMERICA

NATIONAL TRUST FOR HISTORIC PRESERVATION

COLONY HOTEL

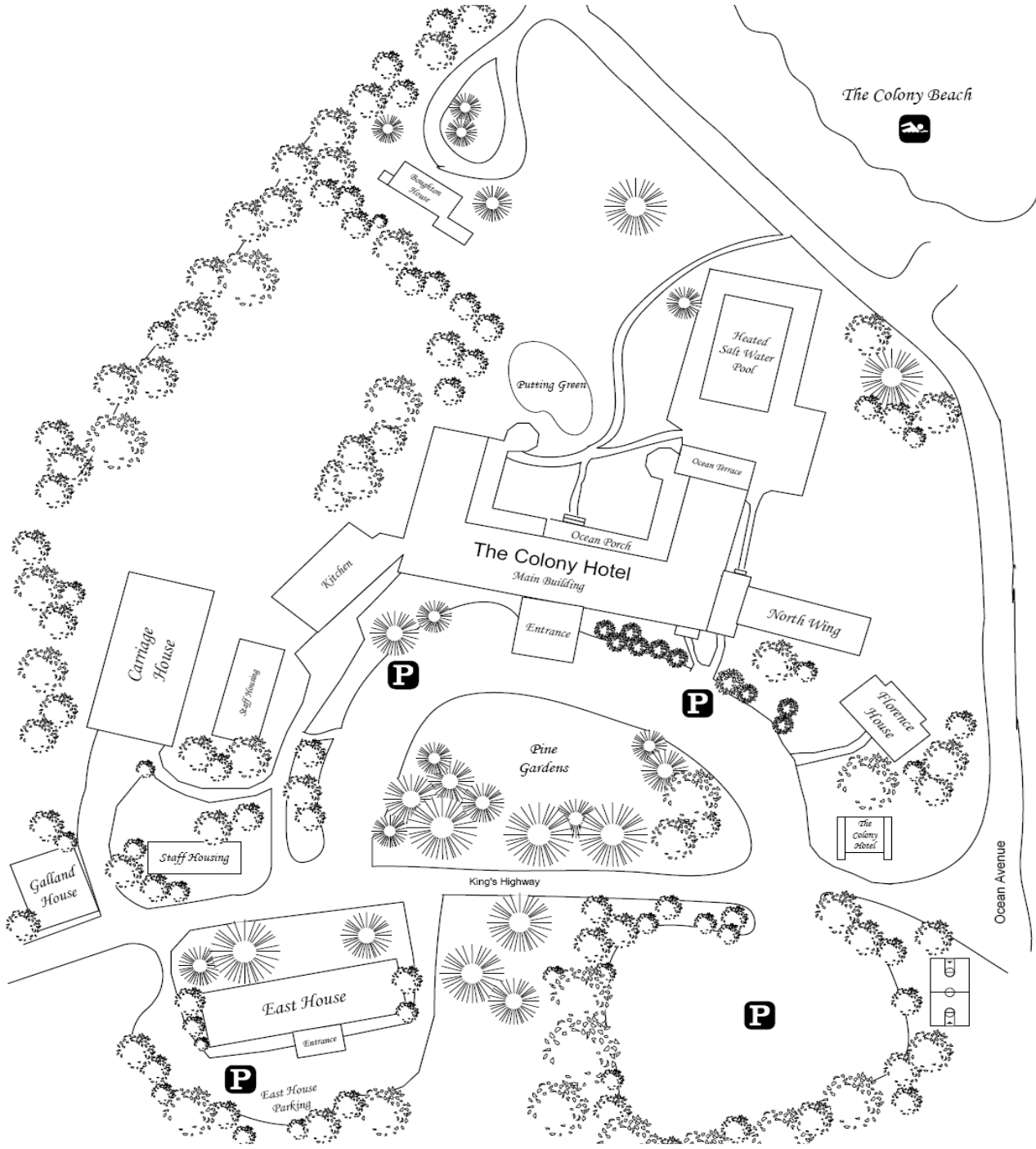
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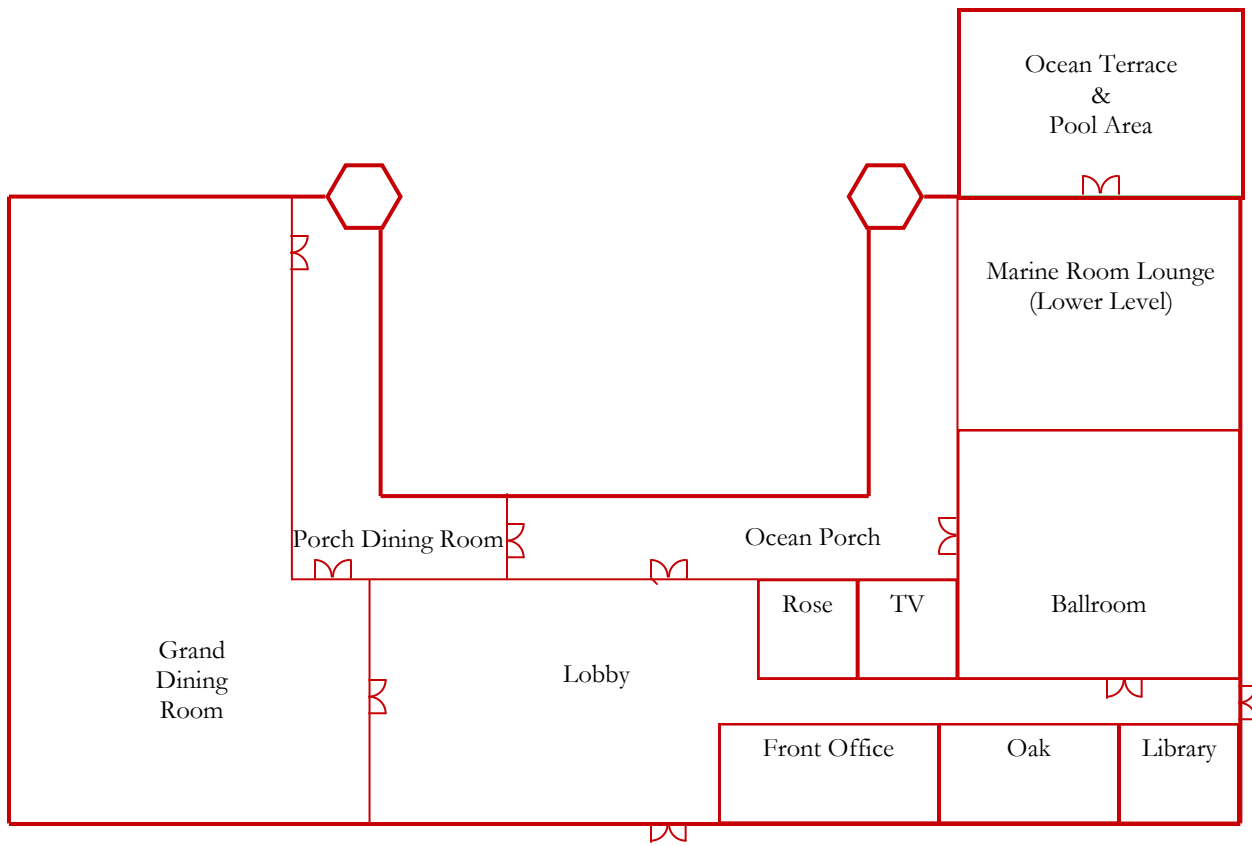
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LOCATION



LOCATION



COLONY HOTEL

KENNEBUNKPORT

WWW.THECOLONYHOTEL.COM

207-967-3331

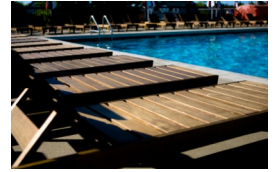
800-552-2363

LOCATION



	Space	Ceiling	Size	U-Shape	Banquet	Cocktail	Max	Theater	Class	Board
Rose Room	357 Ft2	11 Ft.	21' x 17'	10	20	30	-	30	15	10
Ballroom	1,320 Ft2	11 Ft.	40' x 33'	48	64	100	-	110	72	40
Carriage House	2,622 Ft2	11 Ft.	46' x 57'	75	160	300	-	300	200	60
Oak Room	419 Ft2	12 Ft.	31' x 13'	-	20	40	-	30	20	20
Porch Dining Room	924 Ft2	11 Ft.	66' x 14'	-	110	60	-	-	-	-
Ocean Terrace	893 Ft2	11 Ft.	47' x 19'	20	60	80	-	70	64	30
Grand Dining Room	4,028 Ft2	11 Ft.	106' x 38'	-	240	300	-	300	220	-
Library	208 Ft2	11 Ft.	13' x 16'	6	8	8	-	20	14	8
Marine Room	420 Ft2	7 Ft.	30' x 14'	12	20	40	-	48	25	20
Birdcage	361 Ft2	11 Ft.	19' x 19'	10	12	30	30	-	25	9
Wing Porch Dining Room	476 Ft2	11 Ft.	34' x 14'	14	40	40	-	50	33	11

AUDIO VISUAL



PRESENTATIONS

Easels	\$ 10.00 per day
Easel with Paper Pad	\$ 13.00 per day
8' Built-in Screen	\$ 40.00 per day
8' Tripod Screen	\$ 25.00 per day
DVD Player	\$ 28.00 per day
Laptop	\$ 70.00 per day
Laptop with Sound	\$ 110.00 per day
Wireless Mouse	\$ 18.00 per day
LCD Projector	\$ 175.00 per day
Wireless Presenter	\$ 20.00 per day
Wireless Laser Pointer	\$ 18.00 per day

AUDIO

Podium with Microphone	\$ 80.00 per day
Existing Sound System with Podium GDR/CH	\$ 100.00 per day
Fender Sound System (2 speakers, 6 ch mixer and wireless mic- 100+people)	\$ 175.00 per day
Eight Channel Mixer	\$ 25.00 per day
Wireless Hand-Held Microphone	\$ 40.00 per day
Wireless Lavalier Microphone	\$ 40.00 per day
Polycom Sound Station	\$ 40.00 per day
Delivery/Pick up charge	\$20.00 round trip

Tech/setup charges will vary based on needs and only apply to items not provided by hotel.

If an item is not listed, please contact a Colony sales manager to assist in renting the item.

COPY AND FAX SERVICES

Copies	\$.15 per page
Fax Service	\$.25 per page
Complimentary WI-FI throughout the entire property	No Charge

5% sales tax will be added

BREAKFAST



EXPRESS BUFFET

\$16.

Fresh squeezed orange and assorted juices
Fruit parfait with yogurt and granola
Chef's selection of breakfast sandwiches and muffins
Colony blend coffee and a selection of teas

BRUNCH

\$31.

Fresh fruits
Fresh squeezed orange and assorted juices
Fresh baked breakfast pastries and muffins
Smoked salmon and bagels
Seasonal bread pudding
Grilled home fries
Scrambled eggs
Eggs Benedict
Lobster quiche

Individual omelet station

Blueberry pancakes served with pure maple syrup
Smoked bacon, country sausage, or corned beef hash
Colony blend coffee and a selection of teas

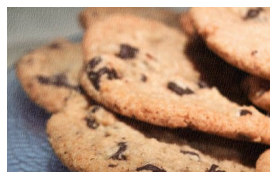
MORNING CELEBRATION

\$7.

Mimosa, Belini or Bloody Mary are just a sample of appropriate ways to start the day

Ask your sales manager for time/location restrictions during season
7% sales tax and 20% service charge will be added
Prices are per person

BREAKS



EYE OPENER

\$4.5

Fresh squeezed orange and assorted juices
Colony blend coffee and a selection of teas

WAKE-UP CALL

\$7.5

Fresh baked muffins and pastries
Fresh squeezed orange and assorted juices
Colony blend coffee and a selection of teas

COOKIE JAR

\$7.

Freshly baked cookies and double fudge brownies
Chilled milk
Colony blend coffee and a selection of teas

SNACK ATTACK

\$8.

The Colony Hotel cheese and crudité display
Tortilla chips with salsa and guacamole

ALL DAY PACKAGE

\$17.

Morning

Fresh whole fruit
Freshly baked pastries and muffins
Fresh squeezed orange and assorted juices
Colony blend coffee and a selection of teas

Afternoon

Double fudge brownies
Freshly baked cookies
Chilled milk, assorted sodas and water
Colony blend coffee and a selection of teas

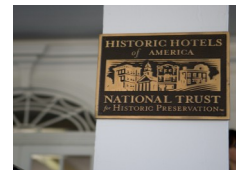
TO GO LUNCH

\$17.

Fresh fruit
Potato chips
½ Vegetable roll-up
½ Smoked turkey roll-up
½ Ham and Swiss sandwich
Brownie
Soda or bottled water

7% sales tax and 20% service charge will be added
Prices are per person

A LA CARTE BREAK



A LA CARTE

BEVERAGES

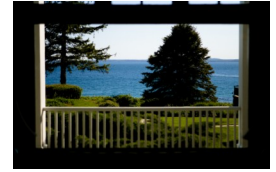
Fresh squeezed orange juice (21 6oz cups)	\$30. gallon
Cranberry, apple and tomato juices (21 6oz cups)	\$25. gallon
Carpe Diem Colony blend coffee (25 5oz cups)	\$26. gallon
Selection of hot teas (25 5oz cups)	\$26. gallon
Iced tea or lemonade (16 8oz cups)	\$20. gallon
Fruit punch	\$ 2. per person
Assorted sodas (Coca-Cola 12oz can)	\$ 2. each
Poland Spring bottled water (8oz)	\$ 2.5 each
Sparkling water (16oz)	\$ 3.5 each

SNACKS

Assorted fruit yogurts	\$ 2. each
Fresh whole/cut fruit	\$ 3. per person
Strawberry and blueberry tarts	\$ 2. each
Granola bars	\$ 2. each
Freshly baked muffins	\$16. dozen
Freshly baked breakfast pastries or scones	\$18. dozen
Assorted bagels with flavored cream cheeses	\$20. dozen
Small fruit platter	\$45. (serves 15)
Large fruit platter	\$75. (serves 25)
Freshly baked cookies or brownies	\$18. dozen

7% sales tax and 20% service charge will be added
Prices are per person

BUFFET LUNCHES



SOUP AND SANDWICH

\$20.

Soup & Salads

Chef's soup du jour

Country cole slaw

Pasta salad

Sandwiches

Assorted deli meats

Domestic and imported cheeses

Coastal-style seafood salad

Desserts

Colony bread pudding

WORKING LUNCH

\$22.

Salads

Country cole slaw

Pasta salad

Sandwiches

Smoked turkey club with cranberry mayonnaise

Vegetable roll-ups with red pepper hummus

Sliced deli roll-up with Dijon aioli

Mini seafood roll

Potato chips

Desserts

Double chocolate brownies

COLONY BARBEQUE

\$23.

Soup & Salads

Vegetarian chili

Country cole slaw

Sliced watermelon

Old-fashioned potato salad

Entrées

Grilled chicken breast

Barbequed pulled pork

Side Dishes

Corn on the cob

Desserts

Strawberry shortcake with
warm biscuits

OCEAN PINES

\$24.

Salads

Platters of fresh fruit

Old-fashioned potato salad

Mixed seasonal greens

Sandwiches

Prosciutto "Caprise" sandwich

Sliced deli roll-up with Dijon aioli

Entrées

Grilled salmon filets, caper beurre blanc

Chicken stir-fry with rice pilaf

Desserts

Warm apple crisp and

Assorted pastries

KENNEBUNKPORTER

\$26.

Soup & Salads

New England clam chowder

Mixed seasonal greens with assorted
dressings

Old-fashioned potato salad

Country cole slaw

Sandwiches

Maine-style lobster rolls

Chicken salad roll-ups

Potato chips

Desserts

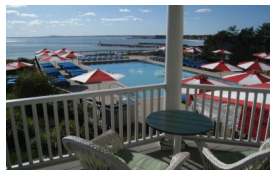
Homemade blueberry pie

DIETARY REQUEST

The Chef is happy to accommodate any request.

Buffet service is for parties of 25 or more
All lunches include Colony blend coffee and decaf
A 20% service charge and 7% sales tax will be added.

PLATED LUNCH



APPETIZERS

Selection of One

New England clam chowder
Tomato and basil bisque

Mixed green salad
Caesar salad

ENTRÉES

(Hot items include Chef's selection of potato and vegetable)

Large Caesar salad with croutons, parmesan cheese and anchovies upon request

Luncheon Caesar
\$10.

With grilled chicken
\$16.

With grilled shrimp
\$20.

With lobster meat
\$20.

Baked Chicken
herb croutons stuffed with a sautéed mushroom, parsley and lemon sauce
\$24.

Grilled Filet Mignon
port reduction with sautéed mushrooms
\$29.

Pan Seared Sea Scallop
tossed with vermicelli, tomato and basil
\$26.

Grilled North Atlantic Salmon
citrus glazed with wild rice
\$24.

Roasted Sirloin
red wine reduction and sautéed mushrooms
\$27.

DESSERTS

Selection of One

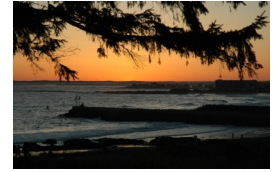
The Colony goldbrick sundae

Seasonal cheesecake

Warm berry cobbler with vanilla ice cream

All lunches include Colony blend coffee and decaf
7% sales tax and 20% service charge will be added
Prices are per person

HORS D'OEUVRES



TOURMALINE

Only available with dinner purchase

\$10.

- Shrimp canapé
- Spinach quiche
- Vegetable spring rolls
- Barbequed cocktail meatballs
- Coconut chicken
- Smoked mussels

PEARL

\$20.

- Cheese selection
- Vegetable crudités
- Lobster quiche
- Pulled pork tostadas
- Vegetable spring rolls
- Coconut chicken with pineapple chutney
- Smoked salmon on cucumber wheels
- Seafood stuffed mushroom caps

EMERALD

\$25.

- Cheese selection
- Vegetable crudités
- Miniature beef Wellington
- Endive filled with crab salad
- Andouille sausage in puff pastry
- Lobster and caviar canapé
- Garlic grilled shrimp
- Chicken tostadas
- Spinach quiche

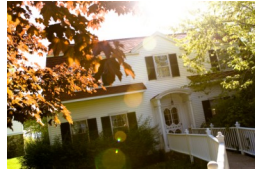
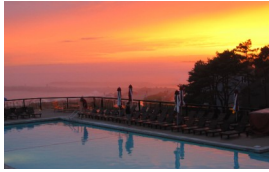
DIAMOND

\$30.

- Cheese selection
- Vegetable crudités
- Shrimp cocktail
- Grilled lamb loin canapé
- Andouille sausage in puff pastry
- Colony crab cakes with a red pepper aioli
- Scallops wrapped in bacon
- Vegetable spring rolls
- Lobster quiche
- Spanikopita

7% sales tax and 20% service charge will be added
Prices are per person (8-10 pieces per person)

HORS D'OEUVRES



COLD ITEMS

(50 pieces)

Old fashioned deviled eggs	\$60.
Shrimp cocktail	\$150.
Smoked mussels canapé	\$75.
Lobster canapé with caviar	\$150.
Endive filled with crab salad	\$125.
Shrimp canapé with curry mayo	\$95.
Smoked salmon roundel	\$80.

STATIONARY ITEMS

(Serves 50)

Antipasto display	\$300.
Vegetable crudités	\$125.
Fresh sliced fruit	\$150.
Cheese & fruit	\$175.

HOT ITEMS

(50 pieces)

Spanikopita	\$125.
Crab cakes	\$275.
Spinach quiche	\$95.
Beef Wellington	\$195.
Lobster quiche	\$125.
Coconut chicken	\$95.
Chicken Wellington	\$150.
Angus burger "sliders"	\$195.
Seafood Stuffed Mushroom Caps	\$125.
Shrimp spring rolls	\$95.
Vegetable spring rolls	\$95.
Garlic grilled shrimp	\$150.
Scallops wrapped in bacon	\$175.
Chicken and asparagus roulade	\$95.
Andouille sausage in puff pastry	\$175.
Barbequed cocktail meatballs	\$65.
Pulled pork and chicken tostadas	\$95.

SMOKED SEAFOOD PLATTER

Served with onions, capers, dill, crème fraîche and water crackers
Market.

A selection of smoked mussels, shrimp, salmon and trout

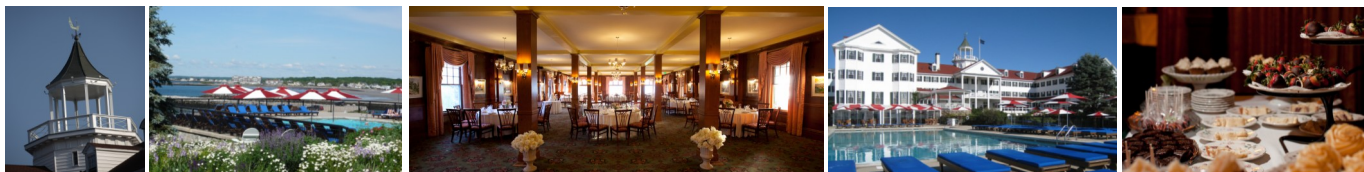
RAW BAR

Iced and served with cocktail sauce, horseradish, malt vinegar mignonette fresh lemon and lime
Market.

Seasonally available oysters, clams, cherrystones and shrimp

7% sales tax and 20% service charge will be added
Prices are per person (8-10 pieces per person)

PLATED DINNERS



FIRST COURSE

Selection of One

Mixed greens house salad Caesar salad
New England clam chowder

ENTRÉES

(Served with chef's selection of potato and vegetable)

Surf & Turf
steamed Maine lobster tail & 5oz. filet mignon
\$48.

Sautéed Shrimp
tossed with vermicelli, roasted scallions, garlic and herb butter
\$30.

Baked North Atlantic Salmon Wrapped Sole
citrus beurre blanc
\$34.

Stuffed Maine Haddock
with garden herbs and lemon butter sauce
\$30.

Grilled 10 oz New York Sirloin
red onion marmalade and sauce béarnaise
\$40.

Baked Chicken
Stuffed with Black Forest ham and Swiss cheese, crimini mushrooms sauce
\$28.

Grilled 7 oz Filet Mignon
red onion marmalade and sauce béarnaise
\$46.

DESSERTS

Selection of One

Seasonal cheesecake Strawberry shortcake

All dinners include: warm dinner rolls, Colony blend coffee and decaf
7% sales tax and 20% service charge will be added
Prices are per person

BUFFET DINNERS



SUNSET BARBEQUE

\$42.

Soup & Salads

New England clam chowder
Fresh fruit salad
Pasta salad
Caesar salad

Entrées

Grilled skewered shrimp
Jamaican Jerk chicken
Baby back ribs

Side Dishes

Corn on the cob

Desserts

Homemade strawberry shortcake

THE GAZEBO

\$44.

Soup & Salads

Fresh seasonal fruit salad
Mixed seasonal greens
German potato salad with smoked bacon
Caesar salad

Entrées

Baked salmon with an herb crust
Roasted pork with apple chutney
Vegetarian lasagna

Side Dishes

Fresh mixed seasonal vegetables
Rosemary potatoes

Desserts

Assortment of pastries

LOBSTER BAKE

\$52.

Soup & Salads

New England clam chowder
Mixed seasonal greens
Old fashioned potato salad
Sliced watermelon

Entrées

Barbequed chicken
Steamed lobster with drawn butter
Seasonally available steamers or mussels

Side Dishes

Fresh corn on the cob
Steamed Maine potatoes

Desserts

Homemade blueberry pie à la mode

-ENHANCE ANY BUFFET-

BUTCHER BLOCK CARVING STATION

Served with all the trimmings

\$12.

Slow-Roasted Turkey and Tenderloin of Beef

PASTA STATION

Individual pasta creations

\$10.

A selection of tortellini, penne and fettuccini tossed with your choice of shrimp, scallop, lobster, assorted vegetables and sauces

Buffet service is for parties of 25 or more
All dinners include: warm dinner rolls, Colony blend coffee and decaf
20% service charge and 7% sales tax will be added
Prices are per person

BUFFET DINNERS



SCARLET SUNSET

\$56.

Salads

Mixed seasonal greens
Sliced tomatoes and fresh mozzarella
Green beans in shallot vinaigrette
Chilled half Maine lobsters

Entrées

Chicken breast Marsala
Salmon medallions with a caper butter
Shrimp linguini with fresh garden herbs

Sides Dishes

Buttered green asparagus
Continental wild rice

Desserts

Assortment of deluxe pastries

GOAT'S ISLAND LOBSTER BAKE

\$60.

Soups and Salads

New England clam chowder
Oysters and shrimp display
Mixed seasonal greens
Sliced tomatoes and cucumbers
Fresh grilled asparagus
Country cole slaw
Old-fashioned potato salad

Entrées

Fresh local mussels and steamers
Steamed whole Maine lobster
Barbequed chicken
Baby back pork ribs

Side Dishes

Fresh corn on the cob
Steamed Maine potatoes

Dessert

Homemade blueberry pie
Colony bread pudding
Double fudge brownies

FAMILY STYLE DINNER

\$60.

Appetizer "Tower"

Grilled shrimp
garlic, tomato and pesto
Vegetarian crostini
spinach, sun-dried tomato,
olive tapenade
Pancetta wrapped duck
pinot noir reduction

Plated Salad

Caesar dressed romaine

Family Style

parmesan cheese
anchovies
croutons
lemon
egg

Desserts

Seasonal tarts

Cookies and petit fours

Passed Entrées

Petit Sirloin
1/2 Maine Lobster Tail
Prosciutto wrapped chicken

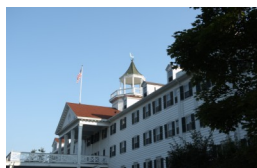
Side Dishes

Chive mashed potatoes
Grilled seasonal vegetables
Wild mushroom risotto

Cupcakes

Buffet service is for parties of 25 or more
All dinners include: warm dinner rolls, Colony blend coffee and decaf
20% service charge and 7% sales tax will be added
Prices are per person

BEVERAGE



ATLANTIC BAR

\$12. first hour \$6. each additional hour

House Chardonnay, Meritage,
domestic, imported and micro-brewed beer,
sparkling water, and soda.

KENNEBUNKPORT BAR

\$16. first hour \$8. each additional hour

A full bar of “call” brand liquors,
Chardonnay, Pinot Grigio, Meritage,
domestic, imported and micro-brewed beer,
sparkling water, and soda.

COLONY BAR

\$22. first hour \$11. each additional hour

A full bar of premium brand liquors and cordials,
Cellar selected choices of Chardonnay,
Pinot Grigio, Meritage, Cabernet Sauvignon,
domestic, imported and micro-brewed beer,
sparkling water, and soda.

CASH/TALLY BAR

There is a set-up fee of \$225.00 per bar

A full bar
for your guest to purchase drinks
or
to pay by consumption.

TABLESIDE WINE SERVICE

Price per bottle

A wonderful selection of wines and champagnes are available for service during your event.
Discounts are available on bar prices during wine service.

YOUR CUSTOM COCKTAIL

Personalize your event with your own requested cocktail.

NON-ALCHOLIC PACKAGE

\$6. per person

Includes soda and a variety of juices.

7% sales tax and 20% service charge will be added
Prices are per person