

Wedding Information 2014

Thank you for considering the Lookout as a possible site for your special event. The Lookout, in addition to being an historic 19th century inn and restaurant, offers custom catering for weddings, rehearsal dinners, corporate outings, retreats, graduations, family reunions, and other special events. It is our mission to provide the essential elements to make your gathering one that will provide warm memories for years to come. Outstanding food, professional service, and a setting unmatched in natural beauty will insure that the experience that you and your guests enjoy will be indeed unforgettable.

This package is designed to help you get started in the planning of your special event. Enclosed please information about the following:

1. An overview of the Lookout
2. Securing our services
3. Planning your event
4. Rates, deposits, and payments
5. Tent and other rentals for large events
6. Rooms and cottages

1. Overview

Owned and operated by descendants of the Flye family for more than 100 years, The Lookout is a unique, old-fashioned country inn located three miles from the boat building village of Brooklin on the coast of Maine. Visitors enjoy spectacular views of Blue Hill and Herrick's Bays, small islands, lighthouses, majestic sailing vessels and lobster boats alike. Organic flower and vegetable gardens grace the landscape. The name "Lookout" originated when the Flye family had to post a watch on a hill overlooking Blue Hill Bay for unfriendly Indians coming from the north.

The Lookout Inn has nine rooms on two floors, most with exquisite views of the ocean just beyond our meadow. Many rooms have queen-sized beds; some rooms offer private bathroom facilities. Six cottages with housekeeping facilities for families are available for rent by the night or week. Some cottages are also available for rent during the off-season. A gazebo stands at the end of the point and is ideal for weddings and other special ceremonies.

We offer a variety of dining options for summer and autumn guests. Dinner is served from 5:30 to 8:30 PM. The menu is market driven and changes daily. For years, the Lookout has been known for serving the freshest seafood, poultry, finest cuts of meat and exquisite locally grown produce, some from our own organic garden. The carefully chosen and attractively priced wine list is a perennial standout among restaurants and inns in Down East Maine.

The kitchen serves complimentary breakfast from 7:30 am to 9:30 am for all Inn guests. We offer a full breakfast including eggs done your way, fresh fruit, cereal, and the Inn's special recipe for buttermilk blueberry pancakes. Cottage guests are welcome to join us for breakfast for a fee of \$12 plus tax and gratuity. Many times a summer the Lookout will host large groups for breakfast with various menus.

Lobster cookouts on the beach which typically include Maine's most famous crustacean, corn on the cob, steamed mussels, mixed green salad and blueberry dessert are offered by prior arrangement.

Proximity to Blue Hill, Camden, Bar Harbor, Belfast, and Acadia National Park, makes the Lookout a perfect vacation destination for those with families or who are merely in search of an informal getaway to one of the most gorgeous properties on the coast of Maine.

2. Securing our services

A non-refundable deposit of \$800 is required to secure the Lookout (up to 100 guests). Fees for larger groups will be determined on a sliding scale. This fee includes the following:

- Use of the Lookout grounds and facilities
- Consultation for event and menu planning (within normal
- Labor involved in the procurement of rental goods
- Use of electrical service on site
- In most cases serving dishes are supplied

This fee is due at the time a client agrees to use the Lookout for their event. Events extending for more than 5 hours will be billed at an hourly rate of \$200/hour. No additional fee is required to hold the tents, tables, chairs and equipment for your event.

3. Planning your event

What we both need to know:

- The day and time of your event
- The number of invited guests
- The type of food you would like to serve
- The type of service you would like to have (buffet, sit-down, stations, etc)
- Types of china, flatware, linens, etc
- Your need, if any, for room and cottage accommodations
- Dietary restrictions and allergy concerns of guests
- Special arrangements for wedding parties
- Your budget

We will discuss and work out these details during our consultations. Once a plan is established, the Lookout will provide a detailed price estimate that will change if the client makes adjustments, e.g. added menu items, upgrade in rental goods, change in number of guests, etc.

A guaranteed number of guests is required 14 business days prior to your scheduled function. Additional guests may be added up to 24 hours prior to the event, but due to the logistics of planning and procurement of food, The Lookout regrets that the final guarantee is not subject to reduction.

4. Rates, deposits, and payments

All rates for labor at your function are charged on an hourly basis that begin at the time an employee arrives at the Lookout for work and end at the time the employee leaves. In some instances, next day clean up is required and will be billed accordingly. The size of staff will be determined by the number of guests, type of service, and function being held.

2011 labor rates are as follows:

Wait staff	\$24 per hour
Bartenders	\$28 per hour
Sous chefs	\$26 per hour
First chefs	\$34 per hour
Dishwashers	\$16 per hour

All food and beverage charges are subject to a Maine sales tax of 7%

Payment of 50% of your balance must be received 2 weeks prior to the scheduled event in the form of personal check, cash, or money order; no credit cards, please. At this time, any rental good fees must be paid in full. Final payment is required upon completion of the event, no credit cards please.

5. Tents and other rental goods for large events

The Lookout, through local party rental companies, will procure tents, tables, chairs, place settings, and all other appropriate necessities for outdoor weddings and other large events. During consultation we will assist in the selection of the most appropriate set up for your special event. The Lookout will provide an exact price quotation for the rental goods agreed upon. Alterations will be reflected in the customer's final bill.

6. Rooms and cottages

The Lookout offers rental packages for large groups. Between our rooms in the inn and our cottages we have space for approximately 45-50 guests. Smoking is not permitted inside of the inn. Room and cottage rentals rates are on a *per person* per night basis and range from \$60 (\$65 in 2015) out of season to \$70 (\$75 in 2015) in season. These prices are based on double occupancy in rooms and standard occupancy in cottages. Single occupancy rates may apply. We highly recommend that hosts place their guests in appropriate rooms and cottages due to their familiarity with special needs and preferences. Once placed, your guests must contact us to make deposits to confirm their room or cottage. A deposit of one night's rent is required to reserve a room or cottage. All guests will be charged for their complete stay at the Lookout unless the Lookout is contacted 14 days in advance of their reservation. The wedding Party may hold all space available for \$2500 (off season) or \$3000 (in season) until the guest can make their reservations. This deposit will be put against the final catering bill less any amounts used for the wedding party family or guests. The schedule for refunds for the wedding party's deposit is as follows:

Greater than 120 days	80% of accommodation deposit will be refunded
60 to 120 days	50 % of accommodation deposit will be refunded
Within 60 days	0 % of accommodation deposit will be refunded

Additional charges are as follows:

Breakfast for guests not staying on Flye Pt.	\$14/hd. includes tax and gratuity
Tenting fee for people	\$25 per person/night
RV fee	\$40 per night
* Pet fee	\$20 per night / \$75 per week

* Cottages only

Cold hors d'oeuvres -- suggestions

Seasonal Vegetable Crudit  – choice of dips (curry, tzatziki, shrimp, smoked salmon etc.)
Smoked Salmon and Chevre Pinwheels
Chilled Gulf Shrimp – traditional cocktail sauce
Scallop Seville
Assorted Fresh Spring Rolls
Assorted Meat, Vegetable, and Seafood Pates
Assortment of Smoked Fish and Shellfish from Local Smokehouses
Open-faced Beef Tenderloin Sandwiches – homemade baguettes, pesto mayonnaise
Display of Local and Imported Cheeses
Whipped Feta and Pimento with Toasted Pita Crisps
Hummus bi Tahini
Herbed Mediterranean Olives
Risotto Stuffed Grape Leaves with Avgolemono Sauce
Assortment of Raw Shellfish on the Half Shell
Tuscan Crostini with Fig and Olive Tapenade
Italian Antipasto with Imported Meats, Cheeses, and Marinated Vegetable
Cippolini Agrodolce (sweet and sour balsamic marinated baby onions)
Baby Red New Potatoes with Cr me Fraiche and Caviar
Greek Style Pickled Button Mushrooms
Pickled Local Mussels on the Half Shell
Cherry Tomatoes Stuffed with Smoked Mussels and Smoked Shrimp
Marinated Local Carrots with Mint and Vinegar

Hot hors d'oeuvres -- suggestions

Brandade de Morue – salt cod, potato, garlic and olive oil pure
Sea Scallops Wrapped with Apple Smoked Bacon
Spanakopita – greek spinach, feta, and phyllo triangles
Sweet and Sour Meatballs
Beef Fondue with Dipping Sauces
Sausage Stuffed Mushrooms
Crabmeat Stuffed Mushrooms
Vegetable Stuffed Mushrooms
Assorted Tortilla Mini Pizzas
Assorted Bacon Wraps – chicken liver, artichoke hearts, dates, etc.
Mussels on the Half Shell with Aioli and Sourdough Breadcrumbs
Clams Casino
Baked Brie Rounds with Chutney and Crackers
Baked Brie en Cruet
Grilled Turkish Swordfish Skewers
Baked Chicken Wings – spicy, oriental, barbecue, buffalo

Hot Crabmeat Dip with Mascarpone and Toasted Almonds

Soups suitable for first course sit-down service

Chilled Fennel Vichyssoise

Chilled Summer Gazpacho (with lobster)

Chilled or Hot Smoky Eggplant and Roasted Red Pepper

Chilled or Hot Carrot, Orange and Ginger

Avgolemeno (Greek lemon soup)

Classic New England Clam or Fish Chowder

Portuguese Fish Chowder with Mussels and Chorizo

Jonathan's Famous Tomato Bisque

Lightly Curried Butternut Squash and Apple

Broccoli, Mushroom and Leek

Carrabaccia – Tuscan onion soup

Summer Minestrone

Curried Zucchini, Summer Squash, and Carrot

Salads suitable for sit-down and buffet service -- suggestions

Seasonal Organic Greens and Vegetables – choice of dressings

Classic Caesar with Sourdough Croutons

Greek Salad with Tomato, Cucumber, Red Onion and Feta

Insalata Caprese – fresh mozzarella, heirloom tomato, sweet basil, Italian olive oil

Panzanella – Tuscan bread and tomato salad

Middle-Eastern Tabouleh

Warm Salad with Smoked Mussels, Chevre, Organic Greens, Pine Nuts and Sprouts

Spinach Salad with Dried Cranberries, Toasted Pecans, Blue Cheese and Dijon

Vinaigrette

Traditional New England Cole Slaw

Traditional New England Potato and Egg Salad

Traditional German Potato Salad

Caribbean Sweet Potato Salad

Curried Five Vegetable Slaw

Potato and Blue Cheese Salad

Warm Potato Salad with Scallions and Polish Sausage

Indonesian Curried Turkey or Chicken Salad with Currants and Toasted Cashews

Garlicky Chicken Salad with Green Seedless Grapes and Toasted Almonds

Insalata Frutti Di Mare –chilled Italian seafood salad

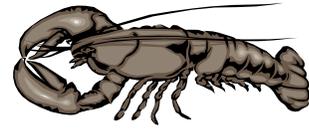
Caribbean Black Bean Salad

Tuscan Bean Salad with Tuna or Shrimp

Main courses suitable for sit-down and buffet service

Mediterranean Baked Halibut with Fresh Tomato Sauce and Olives
Stuffed Haddock, Crab or Herb
Grilled or Baked Salmon on Cedar with Aioli
Paupiettes of Sole with Sea Scallops, Smoked Salmon and Lemon Beurre Blanc
Hoisin and Ginger Glazed Salmon Fillet
Chilled Poached Atlantic Salmon with Cucumber Dill Sauce
Grilled Salmon with Lemon Garlic and Mustard Aioli
Coquille St. Jacques
Shrimp and Scallops en Brochette
Grilled Marinated Swordfish or Blue Fin Tuna
Whole Roasted and Slice Beef Tenderloin with Chilled Dijon Béarnaise
Grilled Tenderloin with Red Wine Gorgonzola Sauce
Filet au Crusted Black Pepper with a Brandied Cream Sauce
Grilled Marinated Leg of Lamb
Grilled Veal Loin Chops with Porcini Mushrooms and Truffle Oil
Grilled double-cut brined pork chops with balsamic syrup
English-style Mixed Grill – chops, sausages, vegetables
Barbecued Chicken
Chicken with Brie
Smoked Salmon Alfredo
Baked Spinach and Ricotta Stuffed Chicken Breast
Seared, Sliced Duck Breast with Pomegranate Sauce
Assorted Lasagna – vegetarian, bolognese, seafood
Eggplant Parmesan
Mushroom, Artichoke and Leek Strudel

The Lookout Lobster Bake



An Option for your rehearsal or wedding dinner

Date: _____

Place: _____

Time: _____

Guest List: _____

Rental goods: The Lookout will supply bench tables, buffet tables with linens, disposable Dinner ware, and lighting if necessary

Suggested Menu: Boiled Lobster, Steamed Mussels and/or Clams, Fresh Greens Salad, Corn on the Cob, Watermelon, Blueberry Crisp

Suggested sides:

New England Fish Chowder
Green Salad
Baked Beans
Coleslaw
Potato Salad
Hot Dogs and Hamburgers
Vegetarian Lasagna

Bar Service: Full or Partial Bar Service is available

- A non-refundable deposit of \$ 500 is required to reserve a lobster bake catered by the Lookout
- Maine state sale tax of 7 % will apply to all food and beverage sales
- A service charge of 18 % will be added to your final bill