

Weddings at Bald Mountain Camps

Congratulations and thank you for your interest in making Bald Mountain Camps a part of your special day. The Philbrick Family has been hosting family celebrations for over seven decades and can help to make your wedding dreams come true. Our customized approach on the beautiful shores of Mooselookmeguntic Lake will help to create memories to last a life time.



Setting

Located on the shores of Mooselookmeguntic Lake with stunning views of Elephant Mountain, Kennebago Mountain and Mount Washington, Bald Mountain Camps offers a wonderfully refreshing setting for your wedding celebration. The awe-inspiring sunsets on our lakeside setting is sure to capture the hearts of your family and friends. Depending on the number of guests attending, you can choose to host your event in the stunning main lodge with rustic charm, or at our outside event center, but either way your guests will be within feet of the beautiful shoreline. The ceremony itself can be performed here on the lake, at one of the several churches or beautiful scenic fields in the area.

Bald Mountain Camps

*Owned and operated by the Philbrick family for over seven decades, Bald Mountain Camps hosts guests from all over the world with many third and fourth generation families returning each year to the beautiful shores of Mooselookmeguntic Lake. The stunning setting has been featured on the cover of such magazines as *The Downeast*, *Yankee* & *New Yorker* with numerous write ups in each of the magazines and several other publications.*

Come to Bald Mountain Camps and take a deep breath, a step back in time, and let us make your wedding dreams come true.

The Philbrick Family & Staff

Classic Celebration \$90 per person

Appetizer Selection- choice of three

- ~ *Baked Stuffed Mushrooms with sweet Italian sausage, Parmesan cheese and fennel*
- ~ *Honey Soy Marinated Chicken Satay with Thai peanut sauce*
- ~ *Prosciutto wrapped melon*
- ~ *Spinach, feta & herb flatbread*
- ~ *Smoked Salmon & Herb cheese cucumber rounds*
- ~ *Assorted Cheese & Cracker mirrored display*
- ~ *Crudite- fresh vegetables with assorted dips*
- ~ *Pan- seared pork dumplings with Ponzu dipping sauce*
- ~ *Pork Sliders with Chef's BBQ sauce*

Salad Selections- Select one

- ~ *Green Goddess- field greens topped with creamy herb dressing*
- ~ *Simple Salad with field greens topped with simple Dijon vinaigrette*

Entree Selections- Choice of two plated

- ~ *Braised Tuscan short ribs with caramelized onions, tomatoes, herbs and Chianti wine*
- ~ *Roasted All Natural Chicken breast with Herbs de Provence seasoning*
- ~ *Honey Thyme Glazed Salmon with julienned vegetables*
- ~ *Baked Haddock with shrimp, Parmesan cheese, lemon & crumb topping*
- ~ *Tomato Basil Stuffed Chicken Breast served with roasted tomato sauce*
- ~ *Roasted Pork loin with fresh herbs wrapped in bacon*

Sunset Celebration-\$100 per person

Hors D'oeuvres(choice of three)

- ~ Scallops wrapped in Applewood bacon with maple lime drizzle*
- ~ Poached Shrimp Crostini with tomesco sauce & pickled onions*
- ~ Maine Crab Cakes with lemon dill aioli*
- ~ Baked Stuffed Mushrooms with crabmeat, herbs & Parmesan cheese*
- ~ Baked Brie with assorted Crostini & crackers*

Salad or Soup- Please select one of the following:

- ~ Forest Mushroom Soup with truffle oil drizzle*
- ~ Tomato, Basil & Mozzarella Salad with imported balsamic & olive oil drizzle finished with sea salt*
- ~ Wedge Salad with bleu cheese crumbles, tomatoes, cucumbers, bleu cheese dressing and crumbled bacon*
- ~ Camp Salad with field greens, dried cranberries, spiced pecans, cheddar cheese and maple balsamic dressing*

Entree Selection-Please select two of the following

- ~ Prime Rib Au Jus*
- ~ Chicken Saltimbocca stuffed with sage, Fontina cheese, prosciutto & served with Madeira demi-glaze*
- ~ Salmon Provencal with tomatoes, capers, olives, basil, wilted spinach & roasted red pepper sauce*
- ~ 1.25 Pound Lobster boiled and served with drawn butter*
- ~ Cape Cod Potato Chip Crusted Haddock topped with roasted corn salsa*
- ~ Atlantic Haddock with Lobster Chowder sauce*

BBQ Camp Celebration

Stationary Appetizers

Cruditete with assorted dipping sauce

Cheese & Cracker Display

Passed Appetizers

Pulled Pork Sliders with Blueberry BBQ sauce

Pork Fried Dumplings with Ponzu dipping sauce

Salad

Field greens topped with green goddess or Italian dressing

Entrees

Braised Short ribs slow simmered in a fresh herbs, oven roasted tomatoes, and Chianti wine

Autumn Chicken- All natural chicken breast stuffed with a apple, pecan & cranberry cornbread stuffing served with a hard cider sauce

\$50.00 plus tax and gratuity

Children's Menu:

Children's meal are available for children under 12 years of age. The fee for these meals is \$8.00 each. Choose one of the following:

Chicken Tenders with vegetables

Pasta with marinara

Mac and Cheese

We can customize your menu for your needs and budget. The Chef enjoys talking with all of our guests, learning what your favorite foods are and creating a menu that is special for you. Vegetarian options are also available on request. All Entrees are served with seasonal starch and vegetables to match your selections.

Facility Fee- Events are subject to a \$3000 non-refundable facility fee which secures your date, clean-up and set-up, use of BMC place settings, glassware, in the main lodge. This also will include the set-up for the wedding if held on BMC grounds. This includes a 5 hour facility usage fee, additional time will be allowed at \$200 per hour.

Reception Times- Evening reception times begin with a cocktail hour starting at 5pm, dinner and dancing until 11pm. Please inquire about longer event hours for an additional fee of \$200 per hour.

BMC Capacity- Bald Mountain permits wedding celebrations at a maximum of 130 guests in the main lodge. Our outdoor facility can hold a maximum of 275 people, but will require additional tent fees.

Guarantee Policy- Meal guarantees are the minimum number of meals that will provided and charged to the group as listed in the contract. Final meal guarantees are required 14 working days prior to the event and must include the quantity of each entree selected.

Alcohol- We happy to customize your beverage needs from open to cash bar, signature drinks, and offer many different options for your guests.

Due to Maine State Law, there can be no alcohol brought into the main lodge for consumption by your guests; any consumed alcohol in the main lodge must be supplied by Bald Mtn. Cash bar and open bar pricing:

Soft Drinks & Juices \$2.00

Beer \$4.00

House Wine \$6

Entry Level Spirit Drinks \$7

Higher end options are available.

Pricing based on selections provided.

Lodging- There are 14 different cabins located on site for your guests to choose from. All of the cabins feature full linens, wood stoves or fireplaces, direct tv and a beautiful view of the lake. Cabin sizes do vary, and if you so choose, the bridal party can assign cabins based on their guests needs- a two night minimum stay is required. Please note that holiday weekends will require a three night minimum stay in each cabin and will be subject to an additional \$20 cabin fee.

Payment- All meals and beverages are subject to 20% gratuity and Maine sales tax. Final payment must be made two weeks prior to the event (exception of bar bill), in the form of check or cash. In order to keep the cost of your wedding affordable, we ask that you do not use credit or debit cards to pay for your event.

Thank you for choosing Bald Mountain Camps as a possible site for your wedding, if we can answer any further questions or if you would like to schedule a meeting, please call us at 207-864-3671.

Recommended Vendors

DJs

Sidecar Sound Dennis Boyd 207-478-4190

Audible Events Eric Pomerleau 603-502-5241

Chesapeak DJ's 207-265-2022

Bands

The Stingers 8 piece Swing Music Band 646-765-3492

Flowers

Sandy River Greens 864-9727

Wild Craft Weddings 207-864-9727

Linen Rental

One Stop Rentals 767-5966

Photographer

Jackie Cook 781-789-6785

BearFoot Photography 491-6796

Catherine Ladd Catherine@catherineladdphotography.com

Hair

Paradise Hair Salon 364-4447

High Street Hair & Nails 864-2312

Cake

Lady Leprechaun 860-9970(can also do pies etc)

Linda Henderson 864-5053

The Bakery 474-2253