

# Jonathan's OGUNQUIT



Jonathan's Ogunquit has been assisting couples for over 40 years and now we would like the opportunity to make your wedding dreams come true!

Jonathan's Ogunquit offers several different rooms accommodating from 4 to 400 guests for your event. All of our dining rooms house fine local art and antiques.

The Aquarium Room is home to a 600 gallon aquarium. Your guests will be greeted by a beautiful fireplace and a friendly smile upon entry.

Day Time weddings may start as early as 10:00 a.m. and must finish by 4:00 p.m. and in some circumstances, 4:30 p.m. Friday & Saturday Night Weddings in our Ballroom may start no earlier than 6:30 p.m. with dancing no earlier than 8:30 p.m. All weddings should end before 1:00 a.m.



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# Jonathan's OGUNQUIT



<i>Room</i>	<i>Dimensions</i>	<i>Sq.Ft</i>	<i>Ceiling</i>	<i>Banquet</i>	<i>Reception</i>
<b>30's</b>	<i>16 X 12</i>	<i>192</i>	<i>8 ft</i>	<i>12</i>	<i>13</i>
<b>Green</b>	<i>15 X 44</i>	<i>660</i>	<i>20 ft</i>	<i>48</i>	<i>75</i>
<b>Blue</b>	<i>24 X 30</i>	<i>720</i>	<i>16 ft</i>	<i>60</i>	<i>75</i>
<b>Aquarium</b>	<i>32 X 42</i>	<i>1344</i>	<i>10 ft</i>	<i>96</i>	<i>150</i>
<b>Upstairs Ballroom</b>	<i>--</i>	<i>3,000</i>	<i>20 ft</i>	<i>225</i>	<i>300</i>

Each room has a room rental/set-up fee. This fee ranges from \$100.00 up to \$800.00 depending on the time of the event, room and date of the event. We will quote you a specific room rental /set up cost when a full proposal is completed. A minimum \$200.00 non-refundable deposit is required for all private room rentals; however for all weddings with over 50 guests a 25% non-refundable deposit of the estimated total is due upon signing of contract.

*All Foods and Beverages are subject to 5% Administrative Cost,  
18% Service Implementation Fee, and Applicable Maine State Sales Tax.*

# Jonathan's OGUNQUIT

## The York Package

Mixed Vegetable Crudités with Homemade Herb Dip

- Champagne or Sparkling Cider Toast -

### Plated Meal

#### First Course

##### Pre-Select One:

Jonathan's Garden Salad with House Dressing

or

Mesclun Greens with Garlic Croutons and Balsamic Vinaigrette

#### Second Course:

##### Select Two

(Exact counts of entrée choices will be due 7 days prior to the wedding)

Baked Haddock with Herbed Butter Crumbs & White Wine

Chicken Piccata with a Lemon Beurre Blanc Sauce and Capers

Roasted Dry Rubbed Loin of Pork with Apple & Garlic Bread Pudding and Calvados Sauce

Yankee Pot Roast of Beef Jardinière

Maine Raised Chicken Dijon with Mustard Cream

Chicken Marsala

All of the above entrees are served with Chef's Selection of Vegetable, Starch,  
Assorted Breads & Butter, Freshly Brewed Coffee and Teas

\$44 per person, plus tax & gratuity

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# Jonathan's OGUNQUIT

## The West Package

Mixed Vegetable Crudités with Homemade Herb Dip

Choice of one passed hors d'oeuvre\*

- Champagne or Sparkling Cider Toast -

### Plated Meal

#### First Course

#### Pre-Select One

Classic Caesar Salad with Romano Cheese and White Anchovies

or

New England Clam Chowder

#### Second Course:

#### Select Two:

(Exact counts of entrée choices will be due 7 days prior to the wedding)

Baked Haddock with Herbed Butter Crumbs & White Wine

Chicken Piccata with a Lemon Beurre Blanc Sauce and Capers

Roasted Dry Rubbed Loin of Pork with Apple & Garlic Bread Pudding and Calvados Sauce

Yankee Pot Roast of Beef Jardinière

Maine Raised Chicken Dijon with Mustard Cream

Chicken Marsala

All of the above entrees are served with Chef's Selection of Vegetable, Starch,  
Assorted Breads & Butter, Freshly Brewed Coffee and Teas

\$53 per person, plus tax & gratuity

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# Jonathan's OGUNQUIT

## The Duo Package

### Select Three Hors D'oeuvres:

*(1 with \*)*

Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers  
Chef's Bruschetta  
Roasted Swedish Meatballs  
Chilled Shrimp with Cocktail Sauce\*  
Smoked Salmon Mousse in Phyllo\*  
Skewered Chicken Teriyaki  
Mini Maine Crab Cakes with Prosecco Remoulade\*  
Asparagus Wrapped in Prosciutto with Lemon Cream Sauce  
Spanakopita – Spinach & Feta Cheese in Crispy Phyllo  
Vegetarian Spring Rolls with Sweet Chili Sauce

**- Champagne or Sparkling Cider Toast -**

### Plated Meal

#### First Course

##### Pre-Select One:

Jonathan's Garden Salad with House Dressing  
Grilled Vegetable Salad with Herb Infused Greek Olive Oil  
Vine Ripened Tomatoes with Fresh Mozzarella and Fresh Basil  
Mesclun Greens with Garlic Croutons and Balsamic Vinaigrette

#### Second Course:

##### Pre-Select One:

Petite Filet Mignon with Lobster Tail

or

Petite Filet Mignon with Seafood Stuffed Haddock

All of the above entrees are served with Chef's Selection of Vegetable, Starch,  
Assorted Breads & Butter, Freshly Brewed Coffee and Teas

\$74 per person, plus tax & gratuity

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# Jonathan's OGUNQUIT

## The Perkins Package

### Select Three Hors D'oeuvres:

*(1 with \*)*

Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers  
Chef's Bruschetta  
Roasted Swedish Meatballs  
Chilled Shrimp with Cocktail Sauce\*  
Smoked Salmon Mousse in Phyllo\*  
Skewered Chicken Teriyaki  
Mini Maine Crab Cakes with Prosecco Remoulade\*  
Asparagus Wrapped in Prosciutto with Lemon Cream Sauce  
Spanakopita – Spinach & Feta Cheese in Crispy Phyllo  
Vegetarian Spring Rolls with Sweet Chili Sauce

### **- Champagne or Sparkling Cider Toast -**

#### Plated Meal

#### First Course

#### Pre-Select One:

Baby Leaf Lettuces with Citrus Vinaigrette and Warm York Hill Farm Goat Cheese Croutons  
Classic Caesar Salad with Romano Cheese and White Anchovies  
Clam Chowder  
Lobster Stew

### **- Seasonal Sorbet Intermezzo -**

#### Second Course:

#### Select Three:

*(Exact counts of entrée choices will be due 7 days prior to the wedding)*

**Caramelized Atlantic Salmon with Lemon Beurre Blanc, Balsamic Essence and Toasted Almonds**  
**Black Angus Prime Rib with Au Jus & Horseradish Cream Sauce**  
**Broiled Scallops with Herbed Butter Crumb and White Wine**  
**Maine Lobster Ravioli with Light Sherry & Lobster Cream Sauce**  
**Baked North Atlantic Haddock with Seafood Stuffing**

All of the above entrees are served with Chef's Selection of Vegetable, Starch,  
Assorted Breads & Butter, Freshly Brewed Coffee and Teas

\$75 per person, plus tax & gratuity

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# Jonathan's OGUNQUIT

## *The Maine Cocktail Event*

### Passed Hors d' oeuvres

#### Choice of Four

*(2 with \*)*

Chilled Gulf Shrimp with Cocktail Sauce\*  
Roasted Rare Beef Tenderloin on Crostini with Horseradish Cream\*  
Roasted Radishes with Garlic Aioli  
Maine Scallops Wrapped in Applewood Smoked Bacon\*  
Chef's Bruschetta  
Spanakopita – Spinach & Feta Cheese in Crispy Phyllo  
Coconut Shrimp with Voodoo Sauce\*  
Salmon Mousse in Phyllo\*  
Shrimp and scallop Ceviche with Seville Orange and Tortilla Chips\*  
Spicy Lamb Sausage Stuffed Mushrooms  
Potato Pancakes with Homemade Spiced Apple Sauce and Sour Cream  
Prosciutto wrapped Fresh Figs stuffed with York Hill Farm Goat Cheese

### Table of Specialty Cheeses

Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers

### Entree Station

Choice of One Buffet Station

**Pasta Station, Cobb Salad Station, Carving Station, Fajita Station or  
Street Taco Station**

### Dessert Station

Assorted Mini Desserts  
Coffee & Teas

\$43 per person, plus tax & gratuity

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# Jonathan's OGUNQUIT

## *Create Your Wedding Buffet*

### *Choice of Two Hors D' Hourves*

Display of Mixed Vegetable Crudités  
Domestic Cheese & Cracker Display  
Roasted Swedish Meatballs  
Skewered Beef Teriyaki  
Jamaican Jerk Chicken Skewers with Coconut Yogurt Sauce  
Butternut Squash Ravioli with Brown Butter, Sage & Romano  
Vegetarian Spring Rolls with Sweet Chili Sauce  
Shrimp & Scallop Ceviche with Seville Orange and Tortilla Chips  
Brie Cheese on Toast Points with Fresh Raspberries  
Spicy Lamb Sausage Stuffed Mushrooms

### *Salads – Choice of Two*

Jonathan's Garden Salad with House Dressing  
Classic Caesar Salad with Romano Cheese and White Anchovies  
Grilled Vegetable Salad with Herb Infused Greek Olive Oil  
European Cucumber and Dill Salad  
Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Chiffonnade of Fresh Basil  
Boston Bibb Lettuce, Dried Cranberries, Bermuda Red Onions & Cranberry Vinaigrette  
Baby Leaf Lettuces with Citrus Vinaigrette & York Hill Farm Goat Cheese Croutons

### *Entrees – Choice of Two*

Caramelized Atlantic Salmon with Lemon Beurre Blanc, Balsamic Essence and Toasted Almonds  
Baked North Atlantic Haddock with Seafood Stuffing  
Roasted Pork Loin with Apple and Garlic Bread Pudding and Calvados Sauce  
Yankee Pot Roast of Beef Jardinière  
Maine Raised Chicken Dijon with Mustard Cream  
Chicken Marsala  
Chicken Picatta with a Lemon Beurre Blanc Sauce and Capers

### *Accompaniments*

Chef's Seasonal Vegetable  
Chef's Potatoes  
Freshly Baked Breads and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$47 per person, plus tax & gratuity  
With Three Entrée Choices: \$50 per person, plus tax & gratuity

*All Buffets are for a minimum of 35 people or more*

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# Jonathan's OGUNQUIT

## Maine Lobster Bake

New England Clam Chowder  
Iceberg Lettuce with Cucumbers, Tomatoes with House Dressing  
Garlic Bread

1 Pound Boiled Local Maine Lobster with Melted Butter and Fresh Lemon  
Maine Raised Chicken with House made Eli's Root Beer BBQ Sauce  
Steamed Down East Soft Shell Clams with Fresh Clam Broth  
Boiled Sweet Corn with Hard Rolling Butter  
Steamed and Buttered Maine Potatoes

Sliced Fresh Watermelon  
Homemade Maine Blueberry Tart  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$68 per person, plus tax & gratuity

## Italian Night

Classic Caesar Salad with Romano Cheese and White Anchovies  
Sliced Vine Ripened Tomatoes with Fresh Mozzarella & Fresh Basil

Garlic Bread

Chef's Antipasto

Four Cheese Raviolis with Marinara Sauce  
Fettuccine Carbonara with Pancetta, Basil and Cream  
Grilled Sweet and Hot Italian Sausages with Green Bell Peppers and Onions  
Chicken Puttanesca with Olives, Artichokes, Tomatoes, and Basil

Tiramisu

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

\$60 per person, plus tax & gratuity

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# Jonathan's OGUNQUIT

## Jonathan's Chef's Table Buffet

### Soup Course – Select One

Fresh Picked Maine Lobster Stew  
Organic Potato & Leek  
Chicken & Sausage Gumbo  
New England Clam Chowder  
Organic Carrot & Ginger  
Pork & Green Tomato Stew  
Maine Mussel Billi Bi

### Salads - Select Two:

Red & Yellow Beets with Blood Orange Segments & Goat Cheese  
Classic Caesar Salad with Romano Cheese and White Anchovies  
Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Fresh Basil  
Baby Leaf Lettuces with Citrus Vinaigrette and Warm Maine Goat Cheese Croutons  
Grilled Vegetable Salad with Herb Infused Greek Olive Oil  
Arugula, Strawberry, Blue Cheese, Candied Pecans and a Sherry Vinaigrette

### Maine Entrees – Select Three

Jonathan's Farm Raised Roasted Leg of Katahdin Lamb with Rosemary Demi Glaze  
Baked North Atlantic Haddock with Seafood Stuffing  
Chicken Picatta with a Lemon Beurre Blanc Sauce and Capers  
Black Angus Prime Rib with Au Jus & Horseradish Cream Sauce  
Maine Raised Chicken Dijon with Mustard Cream  
Yankee Pot Roast of Beef Jardinière  
Caramelized Atlantic Salmon with Lemon Beurre Blanc, Balsamic Essence and Toasted Almonds

### Sides Galore

Garlicky Red Bliss Mashed Potatoes  
Savory Mashed Butternut Squash  
Green Beans Almandine

### Sweet Table – Choice of 3

New York Cheesecake Fresh Berries, Tiramisu, Blueberry Tart, Apple Crisp,  
Homemade Carrot Cake, Lemon Squares with Strawberry Coulis, Chocolate Mousse,  
Bread Pudding, Tres Leches Cake – Coffees & Teas

\$78 per person, plus tax & gratuity

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# Jonathan's OGUNQUIT

## Dinner Enhancements

Add or Substitute these to one of the above packages for a little extra indulgence.

### Specialty Soups - \$6 additional

Broccoli and Cheese

Chicken and Sausage Gumbo

Gazpacho

Haddock & Corn Chowder – \$6.5

Creamy Tomato & Basil Bisque

Organic Potato & Leek

Beet Borscht

New England Clam Chowder – \$7

Lobster Stew -MKT

Chicken Tortilla

Lentil

Organic Carrot & Ginger

Maine Mussel Billi Bi – \$7

Roasted Pork & Green Tomato Stew

### Specialty Salads - \$7 additional

❖ Arugula, Strawberry, Blue Cheese, Candied Pecan, Sherry Vinaigrette – \$8

❖ Classic Caesar Salad with Romano Cheese and White Anchovies

❖ Baby Leaf Lettuces with Citrus Vinaigrette and Warm Maine Goat Cheese Croutons

❖ Sliced Vine Ripened Tomatoes with Fresh Mozzarella and Chiffonade of Fresh Basil

❖ Boston Bibb Lettuce with Dried Cranberries, Bermuda Red Onions and Cranberry Vinaigrette

❖ Red & Yellow Beets with Blood Orange Segments & Goat Cheese – \$8

❖ Baby Spinach and Wild Mushrooms with Warm Sherry Vinaigrette

❖ Mesclun Greens with Garlic Bread Croutons and Balsamic Vinaigrette

### Specialty Appetizers

❖ Mini Maine Crab Cakes with Prosecco Remoulade – \$12.5 additional

❖ Chilled Shrimp Cocktail with Cocktail sauce – \$13.5 additional

❖ Pan Seared Vermont Duck Breast, Plum Compote and Purple Potato Chip – \$12.5 additional

❖ Seared Diver Scallops, Jonathan's Bacon Tomato Jam – MKT additional

❖ Butternut Squash Ravioli with Brown Butter, Sage & Romano – \$9.5 additional

❖ Chilled Farm Raised Maine Oysters with Fresh Lemon and Mignonette Sauce – MKT additional

❖ Seafood Martini with Champagne, Tomato & Horseradish Sauce – MKT additional

❖ Grilled Katahdin Lamb Sausage, Hot Cherry Peppers and Tuscan Bread – \$9.5 additional

❖ Roasted Rare Beef Tenderloin on Crostini with Horseradish Cream – \$14 additional

❖ Lamb Chop Lollipops, Date Chutney, Pomegranate Gastrique – \$14 additional

❖ Maine Lobster Ravioli with Light Sherry and Lobster Cream Sauce – \$14.5 additional

❖ Seasonal Sorbet Intermezzo – \$6.5 additional

❖ Prosciutto Wrapped Figs Stuffed with York Hill Farm Goat Cheese – \$12 additional

### Specialty Desserts- \$7 additional

Shain's of Maine Vanilla Bean Ice Cream with Fresh Berries

Lemon Squares with Strawberry Coulis

Chocolate Mousse

Crème Brûlée

New York Cheesecake with Seasonal Berries

Trio of Mocha Torte, NY Cheesecake and Chocolate Covered Strawberries

Mocha Walnut Torte

Tres Leches Cake

Apple Crisp

Maine Blueberry Tart

Carrot Cake

# Jonathan's OGUNQUIT

## Hors d'Oeuvres

Passed, Buffet or Displays – Based on 50 Pieces unless otherwise noted  
(Industry Standard is 1.5 hors d'oeuvres per person, per selection)

### **Chilled Starters**

Mixed Vegetable Crudit� with Dip, <i>per person</i>	\$4.5 p/p
Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers, <i>per person</i>	\$4.5 p/p
Roasted Rare Beef Tenderloin on Crostini with Horseradish Cream	\$230
Chilled Gulf Shrimp with Cocktail Sauce	\$193
Chilled Farm Raised Maine Oysters with Fresh Lemon and Mignonette Sauce	MKT
Fruit Brochette with Maine Honey Sweetened Yogurt Dipping Sauce	\$116
Salmon Mousse in Phyllo	\$154
Asparagus Wrapped in Prosciutto with Lemon Cream Sauce	\$116
Deviled Eggs with Local Browne Trading Company Salmon Row & Dill	\$84
Chef's Bruschetta	\$103.5
Mini Lobster Salad Finger Sandwiches	MKT
Brie Cheese on Toast Points with Fresh Raspberries	\$141
Roasted Radishes with Garlic Aioli	\$95
Shrimp & Scallop Ceviche with Seville Orange with Tortilla Chips	\$182
House Pate with Gherkins & Whole Grain Mustard	\$191.5
Seafood Martini with Champagne, Tomato & Horseradish Sauce	MKT

### **Hot Starters**

Skewered Chicken Teriyaki	\$132
Mini Maine Crab Cakes with Prosecco Remoulade	\$186
Roasted Swedish Meatballs	\$90.5
Littleneck Clams Casino Style	\$162
Maine Scallops Wrapped in Applewood Smoked Bacon	MKT
Spicy Lamb Sausage Stuffed Mushrooms	\$103.5
Skewered Beef Teriyaki	\$152
Lamb Chop Lollipops with Date Chutney & Pomegranate Gastrique	\$214.5
Spanakopita – Spinach & Feta Cheese in Crispy Phyllo	\$97
Vegetarian Spring Rolls with Sweet Chili Sauce	\$132
Grilled Herbed Shrimp with Garlic Herb Aioli	\$193
Lobster Bisque Espressos	\$166
Jamaican Jerk Chicken Skewers with coconut Yogurt Sauce	\$132
Potato Pancakes with Homemade Spiced Apple Sauce & Sour Cream	\$114.5
Oysters Rockefeller	MKT
Surf & Turf Yakitori with Fresh Swordfish, Beef Tenderloin & Ponzu Sauce	\$204
Seared Diver Scallops with Jonathan's Tomato Jam	MKT
Coconut Shrimp with Voodoo Sauce	\$192
Prosciutto wrapped fresh figs stuffed with York Hill Farm Goat Cheese	\$171
Chef's Choice Assorted	\$135
Tikka Masala Chicken Skewers with Riata	\$132
Eli's Root Beer BBQ pulled pork canap� on corn cakes with apple coleslaw	\$146.5
Baba Ghanoush with pita chips	\$96

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# Jonathan's OGUNQUIT

## Party Stations

### Pasta Station

#### *Choice of two Pastas:*

Farfalle, Penne, Cheese Tortellini or Linguini Fini

#### *Choice of two Sauces:*

Fresh Marinara, Alfredo, Traditional Pesto, Pesto Cream or Puttanesca

#### *Prepared to order with:*

Sautéed Shrimp, Primavera Vegetables, Spicy Lamb Sausage, Mushrooms, Roasted Peppers,  
Fresh Peas, Diced Tomatoes, and Freshly Grated Romano

\$20.5 per person

### Cobb Salad Action Station

Grilled Chicken and Chilled Shrimp

Baby Greens, Crisp Bacon, Tomatoes, Great Hill Blue Cheese, Hard Boiled Eggs, Cucumbers,  
Shaved Bermuda Onions, Avocado and Niçoise Olives

\$18.5 per person

### Carving Stations

Roast Beef with Au Jus \$19 p/p, plus tax & gratuity

Roasted Turkey with a Cranberry Relish \$15 p/p, plus tax & gratuity

Dry Rubbed Pork Loin with Calvados Sauce \$12.5 p/p, plus tax & gratuity

Roasted Leg of Lamb with Mint Jelly \$17 p/p, plus tax & gratuity

### Build Your Own Fajita Station

Marinated Chicken & Beef sautéed with peppers & onions

Served with Flour Tortillas, Rice & Beans, Guacamole & condiments

\$20.5 per person

### Build Your Own Mexican Street Taco Station

Pork al Pastor, Beef Barbacoa, Grilled Shrimp, Chicken Tinga

Served with Flour Tortillas, Rice & Beans, Guacamole & Condiments

\$22 per person

**For all stations that require an attendant, there is a \$75 fee.**

**Stations are displayed for one hour.**

# Jonathan's OGUNQUIT

## Sushi Display

Assortment of Sushi & Rolls served with Wasabi, Pickled Ginger and Soy Sauce  
\$660 Display (based on approximately 75 pieces)

## Smoked Salmon Display

Smoked Salmon served with Fresh Lemon, Hard Boiled Egg,  
Browne Trading Company Salmon Roe, Red Onions & Capers  
\$10.5 p/p, plus tax & gratuity

## Mediterranean Display

Grilled Eggplant, Fresh Tomatoes & Fresh Mozzarella with Basil Oil,  
Bruschetta with White Bean Dip, Cabernet Mushrooms, Grilled Asparagus with Lemon-Olive Oil,  
Roasted Peppers & Whole Roasted Garlic Cloves served with Assorted Mediterranean Breads  
\$16.5 p/p, plus tax & gratuity

## Table of Specialty Cheeses

Domestic & Imported Cheeses with Seasonal Fruit Garnish & Crackers  
\$7 p/p, plus tax & gratuity

## Greek Platter

House Made Hummus, Falafel, Dolmas, Taziki, Tabouli,  
Baba Ganoush & Pita Bread  
\$9.5 p/p, plus tax & gratuity

**For all stations that require an attendant, there is a \$75 fee.  
Stations are displayed for one hour.**

# Jonathan's OGUNQUIT

## ***BEVERAGE SERVICE***

By the hour	Well/Call Open	Top-Shelf Open	Beer & Wine
1 hour	\$19	\$22	\$15
2 hours	\$24	\$32	\$21.5
3 hours	\$32	\$43	\$27
4 hours	\$43	\$52.5	\$34
5 hours	\$44.5	\$59	\$32

\*All above prices do not include any Premium Wine by the Glass, Imported Beers, Bottled Wine or Champaign Toasts

### **BAR ENHANCEMENTS**

Prices are per gallon – a gallon will yield approximately 20 servings:

NON ALCHOHOLIC FRUIT PUNCH - \$70.5

VODKA, RUM OR CHAMPAGNE PUNCH - \$156.5

MIMOSA OR BLOODY MARY PUNCH- \$132

CHAMPAGNE TOAST - \$5 per person

COSMOPOLITAN FOUNTAIN - \$240

CHAMPAGNE FOUNTAIN - \$240

### **CASH BAR PRICES**

Plus Tax & Gratuity

Well Drinks	\$9
Call Drinks	\$10
Top Shelf	\$11-\$12
Domestic Beer	\$6.5
Import / Micro	\$7.5-\$9.5
House Wines	\$9.5
Soda	\$4
Juice	\$4

\*All Cash Bars have a \$75.00 Bartender Fee

\*Tabs will be billed on "Consumption"

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# Jonathan's OGUNQUIT

**Please note house alcohol management policies:**

- ✓ Minors under twenty-one will not be served alcohol and cannot be offered such by other guests.
- ✓ House policy will not allow for “shots” to be served
- ✓ In case of an open bar, guests will be served two beverages maximum at a time per bar visit.
- ✓ Our liquor license prohibits us from allowing alcohol to be brought in by any guests.
- ✓ Visibly intoxicated guests will be refused further alcohol service, but will be offered complimentary non-alcoholic beverages.
- ✓ Beverages may not be taken or consumed outside of the restaurant or licensed area.
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- ✓ Beverages may not be taken or consumed outside of the restaurant or licensed area.



**Thank you again for considering Jonathan's Ogunquit!**

**From our family to yours, we wish you the best!**

**Please keep us in mind for your rehearsal dinner, post wedding brunch and anniversary parties!**

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