

Portland Regency

Hotel & Spa

Event Planning Guide



Portland Regency

Hotel & Spa



A History of The Armory

The Portland Regency Hotel was erected in the coastal city of Portland in 1895 at the request of citizens that wanted a drill facility. This neo-classic armory was built for Maine's National Guard at a cost of \$20,000. It was once regarded as one of the finest and best equipped armories in New England.

Since then, the historic site has been used for public baths, a wartime dormitory, a recreation center, and a headquarters for the units of the Maine National Guard.

The historic armory site was reborn as the Portland Regency Hotel in 1987, following a \$9.5 million dollar renovation. The Regency Hotel was at the heart of a revitalization of Portland's Old Port district.

In August of 2003, the Portland Regency was proud to become the Portland Regency Hotel & Spa; the first hotel in downtown Portland to feature a fitness center and spa.

In the year 1990, in recognition of its preservation of a historically significant building, as well as of its superior service, The Portland Regency Hotel was invited by the National Trust for Historic Preservation to become a member of Historic Hotels of America.



HISTORIC HOTELS
of AMERICA
National Trust for Historic Preservation

Portland Regency Food & Drink

Hotel & Spa



eighteen95 Restaurant

(Breakfast, Sunday Brunch, Drinks | Ext. 130)

Mon - Sat | 8:00am-11:00am
Sunday | 8:00am -1:00pm

The Armory Lounge

(Lunch, Dinner, and Drinks | Ext. 131)

Mon - Thurs | 11:30am-10:00pm
Fri - Sat | 11:30am-11:00pm
Sunday | 2:00pm-9:00pm



Al Fresco Garden Café

(Lunch, Dinner, and Drinks | Ext. 165 | Weather permitting)

Mon - Thurs | 11:30am-10:30pm
Fri - Sat | 11:30am-11:00pm
Sunday | 2:00pm-9:00pm

Ironside Whiskey Bar

(Bar Snacks, Drinks, Neat Pours)

Mon - Tues | CLOSED
Wed - Sat | 5:00pm-11:00pm
Sunday | 5:00pm-10:00pm



Visit our Spa!

and complimentary Fitness Center



Located on our ground floor, accessible via
the rear elevator or rear staircase.

Visit our luxury oasis to make your stay truly unforgettable. Our on-site day Spa offers seven unique treatment rooms and a variety of body treatments, as well as massages and HydraFacial treatments. We offer invigorating and unsurpassed spa experience that is personalized to fit your individualized need.



Jacuzzis, saunas, and steam rooms complement the spa treatments we have to offer. The Spa shop is home to an abundance of boutique skincare products, including the new SkinCeuticals advanced skincare serums!

Be sure to check out our complimentary Fitness Center adjacent to our Spa.



20 Milk St - Portland, ME 04101

Local 207.817.7054

Toll-free 800.727.3436

www.theregency.com/spa.html

From our farm, to your table.



The Regency proudly utilizes meat and dairy products that are sourced sustainably from our very own farm in the quaint town of Cumberland, Maine



Our all-natural and grass-fed beef, free range turkey and chickens, milk, and handmade cheeses are at the top of their class. Dine happy knowing our ingredients are sourced locally.

In addition to the products we gather from our farm, we have a variety of local agricultural partners we utilize for the remainder of our food-based needs. Take a look at some of our other local purveyors:

- Dandelion Spring Farm - Bowdoinham
- Harbor Fish Market - Portland
- Native Maine - Westbrook
- Eros Oyster - Georgetown
- Garbage to Garden - Portland



40 Winn Rd - Cumberland, ME 04021
Local 207.749.5327
www.pineridgemaine.com

Function Rooms

- **Mariners Church Ballroom - (3,500 sq. ft.) Max capacity: 250**

The Mariners Church Ballroom is the perfect choice for all your event needs. We cater to all types of functions including wedding ceremonies, receptions, business meetings, holiday parties and personal/private special events.

- **The Rooftop at 27 Pearl Street - (117' X 77', 9,000 sq. ft.) Max capacity: 250**

The Rooftop at 27 Pearl Street is available seasonally from May - October for wedding ceremonies and cocktail style special events of all kinds. This location provides an incredible view of the city as a backdrop to your special event.

- **Atlantic Room - (25' X 76' X 18', 1,900 sq. ft.) Max capacity: 200**

The Atlantic Room is the largest of our meeting venues, and effortlessly blends traditional elegance with contemporary technology. The room measures 1,900 square feet and can accommodate up to 200; it features a cathedral ceiling, art deco lighting, and a state-of-the-art sound system.

- **Armory Room - (28' X 40' X 8', 1,120 sq. ft.) Max Capacity: 100**

This immaculately appointed venue boasts a separate seating area and can accommodate up to 100 guests. It offers 1,100 square feet of space and is well suited to cocktail hours, dinner meetings, or conferences.

- **Regency Room - (22' X 54' X 8', 1,188 sq. ft.) Max Capacity: 100**

At just under 1,200 square feet, the Regency Room provides a cozy and welcoming setting for gatherings of 25 to 100 guests, and can be configured in banquet or conference format.

- **Portland Room - (23' X 44' X 9', 1,012 sq. ft.) Max Capacity: 100**

Measuring a little over 1,000 square feet, the Portland Room showcases a domed ceiling and mahogany walls: it's perfect for refined meetings, dinners, or cocktail events.

- **Board Room - (17' X 22' X 7' 6", 375 sq. ft.) Max Capacity: 14**

Host a successful board meeting in this stylish venue, which features executive chairs, a large Cherry conference table, and ample presentation space. The 375 square-foot Boardroom can accommodate up to 14 guests.

PORTLAND REGENCY HOTEL & SPA	DIMENSIONS (FT)	SIZE (SQ FT)	HIGH POINT	RECEPTION	THEATRE	BANQUET ROUNDS	CLASSROOM	HOLLOW SQUARE	U-SHAPE	CONFERENCE BOARDROOM
Mariners Church Ballroom		3,500		250	200	200	180	60	40	40
The Rooftop at 27 Pearl St.	117' x 77'	9,000		250						
The Atlantic Room	25' x 76'	1,900	18'	200	200	150	130		50	50
The Armory Room	28' x 40'	1120	8'	80	100	60	50		30	30
The Regency Room	22' x 54'	1,188	8'	150	120	100	50		30	25
The Portland Room	23' x 44'	1,012	9'	100	100	80	50		30	25
The Boardroom	17' x 22'	375	7'6"	n/a	n/a	n/a	n/a	n/a	n/a	14

Meeting Breaks and Beverage Service

All food and beverage options may be customized to suit your group's individual needs. Pricing may vary with customization.

Break options include locally roasted Seacoast Coffee, and an assortment of Tazo Tea.

Beverage Break -10

Coca-Cola line of soft drinks
Regency sparkling water

Mid-morning Break -10

Assorted fresh baked pastries
Piped sweet butter

Snack Break -15

Fresh Regency Bakeshop cookies
or
Smartfood Popcorn
Sliced tropical fruit, melons, and berries
Coca-Cola line of soft drinks

Brownie Break -15

Classic Chocolate
Peanut butter-chocolate Swirl
Blondies
Chocolate-coconut
Coca-Cola line of soft drinks

Fiesta Break -16

House-made tortilla chips
Fresh guacamole and fresh salsa
Regency sparkling Water
Coca-Cola line of soft drinks

Healthy Break -15

Assorted Green Mountain Creamery Greek yogurt
Granola and protein bars
Seasonal whole fruit
Spindrift Sodas

Energy Break -16

Assorted energy bars
Chocolate oatmeal walnut bars
Seasonal whole Fruit
Coca-Cola line of soft drinks
Red Bull energy drinks

For information on the history of The Armory site and our hotel, scan the QR code



Breakfast Buffets

All breakfasts are served with a selection of chilled juices, locally roasted Seacoast Coffee, and an assortment of Tazo Tea.

Buffets prepared for 15 guests or fewer will incur a small buffet fee

Chef Jim's -33

Fluffy scrambled eggs

Choice of:

Sugar cured bacon, all natural smoked ham, mild pork sausage links

Seasoned Maine home fried potatoes

or

Malted pancakes with Vermont maple syrup

Breakfast sandwiches

Assorted fresh baked pastries

Piped sweet butter and assorted preserves

Healthy Start -35

Fresh fruit salad and smoothie shooters

Avocado toast

Green Mountain Creamery greek yogurt and homemade granola

Southwest tofu scramble with baby spinach, onion, and sweet peppers

or

Hardboiled eggs

Turkey bacon

or

Chicken apple sausage

Steel-cut oatmeal station

Continental -21

Fresh fruit salad

Assorted fresh baked pastries

Selection of assorted breakfast breads and bagels with piped sweet butter and cream cheese

Continental

Fresh fruit salad

Assorted fresh baked pastries

Selection of assorted breakfast breads and bagels with piped sweet butter and cream cheese

Meeting Planner Special -36

(includes Seacoast Coffee and Tazo Tea)

Mid-morning Break

Coca-Cola line of soft drinks

Regency sparkling water

PM Snack Break

Fresh Regency Bakeshop cookies *or* Smartfood Popcorn

Sliced tropical fruit, melons, and berries

Coca-Cola soft drinks and Regency sparkling water

Breakfast Enhancements

Additions

Asst. Maine Root sodas -4
 Bagels and cream cheese -4
 Homemade brownies -3
 Fresh baked pastries -4
 Spindrift Sodas -4
 Chilled juices -4
 Ice cream sandwich -3
 Soda and sparkling water -3
 Candy bars -3
 Kind Bars -5

Make it Grand

Canadian bacon, egg,
 & cheese on an
 English muffin -6
 Maine blueberry or Belgian
 waffles with Vermont
 maple syrup -8
 Sugar cured bacon -4
 All natural smoked ham -4
 Mild pork sausage links -4
 Smoked salmon platter -8
 Fresh fruit salad cups -5
 Assorted bagels & whipped
 cream cheese -4
 Assorted Green Mountain
 Creamery yogurt -4
 House-made granola -4
 Assorted cold cereal -3
 Smoothie shooters -2.50
 Bloody Mary -8
 Mimosa -8

Breakfast Stations

*(Stations require \$75 attendant fee;
 minimum 15 guests or more)*

B.Y.O.O. Station -11

build your own omelet station
 with assorted fixings

Steel-cut Oatmeal Station -10

dried fruits, nuts, vanilla
 sugar, brown sugar, bananas,
 berries, syrup, and piped
 sweet butter

Waffle Bar -13

crisp and sweet malted waffles
 with chocolate chips, bananas,
 berries, whipped cream,
 chopped pecans, syrup, and
 piped sweet butter

Yogurt Parfait Station -11

vanilla Greek yogurt, mixed
 berries, melons, granola,
 bananas, honey, and
 toasted almonds

Happy Trails -11

trail mix with dried fruits,
 assorted nuts, granola,
 chocolate chips, seeds, and
 toasted coconut

Boxed lunches include seasonal whole fruit, individual bag of artisan chips and Regency Bakeshop cookies, Coca-Cola line of soft drinks, and Poland Springs bottled water or Regency sparkling water.

Choose 3 options below; -33

Sandwiches/Wraps

Milk St. Italian

sliced all-natural ham, salami, provolone, red onion, dill pickle, Kalamata olive, vine-ripened tomato, sweet peppers and olive oil on ciabatta

Roti de Boeuf

sliced all-natural roast beef, boursin cheese, red onion, horseradish mayonnaise, leaf lettuce and vine-ripened tomato on French baguette

Plymouth Rock

sliced all-natural turkey, creamy brie, cranberry mayonnaise and sliced apple on a Telera Roll

Old Port Classic

grilled chicken breast, smoked gouda, baby spinach and sundried tomato-basil mayonnaise on ciabatta

Silver St. Deli

sliced all-natural ham, gruyere cheese, iceberg lettuce, mustard pickles and maple-whole grain mustard on marble rye

Wrap It Up

house-made hummus, Kalamata olives, crumbled feta, red onion, vine-ripened tomato and baby spinach in a sundried tomato wrap

Salads

Cobb Salad

grilled chicken breast, Kalamata olives, sugar-cured bacon, bleu cheese, hardboiled Egg, vine-ripened tomato, cucumber, red onion and carrots on a bed of mixed field greens

Chef's Salad

julienned all-natural Ham, turkey, and Swiss cheese, hardboiled egg, vine-ripened tomato, cucumber, red onion, sweet peppers and carrots on a bed of mixed field greens

Greek Salad

vine-ripened tomato, cucumbers, red onion, Kalamata olives, feta cheese and garlic croutons on a bed of tender baby spinach

Each entrée includes mixed vegetable, potato or rice, freshly baked rolls and piped sweet butter, Coca-Cola line of soft drinks, Seacoast Coffee and assorted Tazo Tea.

See entrées for per person pricing.

Soup or Salad (select one)

Soup du jour or New England clam chowder

Caesar Salad

romaine lettuce, garlic croutons and parmesan cheese tossed with our own Caesar dressing

Garden Salad

fresh garden vegetables on a bed of mixed field greens

Entrées

(>12 guests: 1 selection. 12-25 guests: 2 selections. 26+ guests: 3 selections)

Chicken Piccata

shrimp, scallions, mushrooms, capers, lemon cream -40

Cajun Chicken

bell peppers, cajun spice, cilantro-lime butter -39

Grilled Salmon Fillet

tomato, cucumber and caper relish -44

Baked Haddock

citrus, macadamia nut crust -40

Braised Beef Tips

crimini mushrooms, pearl onions, bacon, garlic butter -41

Steak Diane

pan seared sirloin, mushroom, shallot, Dijon, brandy espagnole -47

Mushroom Risotto

roasted cherry tomatoes, garlic, wilted baby kale, toasted pine nuts -38

Mediterranean Linguini

wilted spinach, sundried tomato, Kalamata olives, feta, artichokes, capers, garlic -37

Dessert (select one)

Chocolate Caramel Tart

salted caramel, chocolate ganache

Mini Lemon Meringue Pie

lemon custard, meringue

Peanut Butter-Banana Cake

with whipped chocolate ganache

Mixed Berry Trifle

layers of cake, fresh berries, mascarpone mousse

Bête Noire

flourless chocolate torte, crème anglaise

Luncheon Buffet



All luncheon buffets include Coca-Cola line of soft drinks,
Seacoast Coffee and assorted Tazo Tea.

Buffets prepared for 15 guests or fewer will incur a small buffet fee

Taste of Italy -40

Caesar salad and Caprese salad

Assortment of rustic breads and artisan Rolls

Grilled zucchini & summer Squash

Haddock Fillets

sautéed with scallions & capers in a lemon
cream sauce

Chicken Marsala

sautéed with fontina cheese shitake
mushroom-marsala demi glace and
crispy prosciutto

Cannoli tart

Assorted Italian cookies

Classic tiramisu

La Fiesta Comida -39

Spicy chicken and black bean soup and
tossed garden salad

Seasoned ground taco meat
Sautéed fajita chicken strips
Sautéed onions and peppers (fiesta tofu
available too for an upcharge)

Shredded cheeses, house-made salsa and
guacamole, sour cream, shredded lettuce,
chopped tomato, sliced olives,
pickled jalapeños

Taco shells, tortilla chips, flour tortillas

Spicy Mexican brownies

Churro cream puffs

Tequila Key lime pie

Pizza Buffet -36

(select three; max 50 guests)

*Served with potato chips, choice of tossed salad or Caesar salad, and seasonal Whoopie Pies
and assorted brownies/blondies.*

Five Cheese Pizza

red sauce base, parmesan, mozzarella, gruyere,
fontina, feta

Meat Lovers' Pizza

red sauce base, mozzarella, pepperoni, ham,
hamburger, bacon

Veggie Lovers' Pizza

red sauce base, mozzarella, peppers, onions,
mushrooms, broccoli

Pepperoni Pizza

red sauce base, mozzarella, pepperoni

BBQ Chicken Pizza

barbeque sauce base, mozzarella, grilled
chicken, caramelized onions, gouda

Steak Bomb Pizza

red sauce base, shaved steak, mozzarella,
onions, peppers, mushrooms

Margherita Pizza

garlic-oil base, mozzarella, Roma tomato, fresh
basil

Chicken Veronique

garlic-oil base, mozzarella, chicken, red grapes,
gorgonzola, rosemary

All luncheon buffets include Coca-Cola line of soft drinks,
Seacoast Coffee and assorted Tazo Tea.

Buffets prepared for 15 guests or fewer will incur a small buffet fee

Deli Buffet -34

Chef's soup du jour

Potato chips and assorted fresh breads

Choice of either:

Sliced roast beef, baked ham, roast turkey, salami

or

Tuna salad, egg salad, chicken salad

Assorted sliced cheeses, lettuce, sliced tomatoes, onions, and dill pickles

Garden salad and herbed red potato *or* Mediterranean pasta salad

Pastry chef's homemade dessert buffet

Salad Buffets

Cobb Buffet -31

Caesar Buffet -31

Roasted sweet corn and leek chowder

Minestrone soup

Fresh garden and baby field greens

Chopped romaine lettuce

Hard-boiled eggs, bleu cheese,
smoked bacon bits, Kalamata olives, diced
avocado, vine-ripened tomato wedges,
sliced fresh cucumbers

Kalamata olives, garlic croutons, bleu cheese,
anchovies, parmesan cheese, and grape
tomatoes

Homemade French baguette and
piped sweet butter

Assortment of artisan rolls and rustic breads
with piped sweet butter

Pastry chef's homemade dessert buffet

Pastry chef's homemade dessert buffet

Enhancements:

(per person pricing)

Grilled chicken breast -4 Grilled sirloin tips -6

Grilled jumbo shrimp -8 Grilled salmon filet -6

Each entrée includes mixed vegetable, potato or rice, freshly baked rolls and piped sweet butter, Coca-Cola line of soft drinks, Seacoast Coffee and assorted Tazo Tea.

Includes appetizer and salad choice. See entrées for per person pricing.

Appetizers (select one)

Sautéed Crab Cake

edamame salad and tomato coulis

Roast Brussels Sprouts

sweet potato, sliced almonds and fig puree

Lobster Bisque

fresh Maine lobster, rich lobster stock, sherry and cream

Chicken Confit

frisee, cinnamon - blueberry vinaigrette and candied pecans

Salads (select one)

Regency Salad

tomatoes, cucumbers, bleu cheese, toasted pecans and sun-dried cranberries on a bed of field greens

Caesar Salad

romaine lettuce, garlic croutons and parmesan cheese tossed with our own

Caesar dressing

Veronique Salad

toasted hazelnuts, field greens, red and green seedless grapes with pear vanilla vinaigrette

Beet Salad

roasted beets, crumbled goat cheese, sunflower seeds, mixed greens and rosemary oil

Entrées

(>12 guests: 1 selection. 12-25 guests: 2 selections. 26+ guests: 3 selections)

Gorgonzola Chicken

wild mushrooms, fresh herbs, gorgonzola-cream sauce -52

Grilled Chicken Breast

fresh Maine crabmeat, avocado, garlic-lime chili butter -54

Marsala Chicken

fontina cheese, shitake mushroom, marsala deli glaze, crispy prosciutto -52

Haddock Fillets

baby shrimp, shallots, parmesan, lemon cream sauce -53

Baked Tuscan Sea Scallops

garlic, wilted spinach, sundried tomatoes, parmesan cheese, buttery cream sauce -54

Cajun Blackened Salmon

with papaya-mango salsa -51

Charbroiled Filet Mignon

caramelized shallot, red wine demi-glace, blue cheese -66

Charbroiled Black Angus New York Strip

with horseradish chive butter -62

Steak Diane

tenderloin steak, sautéed mushrooms, shallots, Dijon mustard, espagnole sauce -66

Mushroom Risotto

roasted cherry tomatoes, roasted garlic, wilted baby kale, toasted pine nuts -40

Mediterranean Linguini

sundried tomatoes, Kalamata olives, feta, artichokes, capers, garlic -39

Desserts (select one)

Almond Linzer Torte

hazelnut cake, raspberry preserves, raspberry sauce

Classic Cheesecake

fruit compote, glaze Crème Brûlée, fresh berries

Chocolate Ganache Cake

fudge sauce, whipped cream

Lemon Crème Roulade

toasted coconut frosting, lemon sauce

Dinner Buffet

Dinner buffets include freshly baked rolls and piped sweet butter, and Chef's choice dessert buffet, Seacoast Coffee and assorted Tazo Tea. Includes two sides and two salad choices. See entrées for per person pricing.

Buffets prepared for 15 guests or fewer will incur a small buffet fee

Salads (select two)

Regency Salad

sun-dried cranberries, pecans and bleu cheese on a bed of greens with raspberry vinaigrette

Caesar Salad

romaine lettuce, garlic croutons and parmesan cheese tossed with our own Caesar dressing

Garden Salad

fresh garden vegetables on a bed of mixed field greens

Quinoa Salad

cucumber, tomatoes, baby spinach, feta herbs, sliced almond and lemon vinaigrette

Crunchy Cabbage Salad

romaine, cabbage, carrots, toasted edamame, sunflower seeds, Romano cheese and honey-Dijon dressing

Sides (select two)

Oven roasted fingerling potatoes with rosemary and garlic

Home-style mashed potato with butter and cream

Large pearl couscous with pecorino and herbs

Oven-roasted
broccoli and cauliflower
with garlic and olive oil

Green bean amandine

Honey-dill glazed carrots

Chef's seasonal rice blend

Entrées

(1 selection -60. 2 selections -65. 3 selections -70)

Sesame Chicken

sesame seed encrusted breasts, Dijon-chive cream sauce

Marsala Chicken

fontina cheese, shitake mushroom, Marsala demi-glace, crispy prosciutto

Chicken Piccata

baby shrimp, scallions, mushrooms, capers, lemon cream sauce

Grilled Salmon Fillets

tomato, cucumber and caper relish

Cajun Blackened Shrimp

with cilantro-lime butter

Haddock Fillets

baby shrimp, parmesan cheese, lemon cream sauce

Roast New York Strip

roasted garlic, rosemary, burgundy demi-glace

Braised Beef Tips

crimini mushrooms, pearl onions, bacon, garlic butter

Steak Diane

petite sirloin steaks, mushrooms, shallots, Dijon mustard, brandy, espagnole sauce

Roast Pork Loin

sundried cranberry, port wine, rosemary demi-glace

Mediterranean Linguini

sundried tomatoes, Kalamata olives, feta, artichokes, capers, garlic

Mushroom Risotto

roast cherry tomatoes, roast garlic, wilted baby kale, toasted pine nuts

Dinner Buffet Extras

Taste of Maine \$90/pp

(Minimum of 25 persons)

Oven roasted Kennebunk potatoes
Grilled corn on the cob
Tossed garden salad
Coleslaw

Maine clam chowder

Choice of:

Maine steamers

or

Wild Maine mussels

Steamed Maine lobster tail (1 per person)
Charbroiled petite sirloin with red wine-shallot
compound butter

Fresh baked rolls with piped sweet butter

Chocolate mousse cake

or

Seasonal Whoopie Pies and
Maine blueberry pie

Seacoast coffee and Tazo tea

Carving Stations

(\$75 attendant fee for carver; minimum 25 guests)

Hickory smoked bone-in ham (serves 25)
with maple-Dijon mustard -250

Whole roasted turkey breast (Serves 35)
with sundried cranberry mayonnaise -275

Roast sirloin of beef (Serves 30)
with horseradish crème -350

Steamship round (Serves 100)
with au jus and horseradish crème -725

Roast leg of lamb (Serves 25)
with tzatziki sauce -350

Enhancements

Pasta -11

Cheese tortellini or cavatappi with
alfredo or home-style marinara. Served with
garlic bread and grated Parmesan Cheese

Fresh garden salad -7

Caesar salad -8

All pricing per 50 pieces.

Cold

Jumbo shrimp cocktail (G/F)	-195
Ahi tuna poke on a crispy wonton	-155
Brushetta al pomodoro	-115
Choux puff with Maine lobster salad	-190
Balsamic strawberry compote and goat cheese croustade	-135
Roquefort coated red grapes rolled in crushed walnuts (G/F)	-105
Watermelon bites drizzled with jalapeno infused olive oil and cilantro (G/F) Crab	-115
salad stuffed Belgian endive (G/F)	-190
Crostini with sliced rare tenderloin, minced red onion and horseradish sauce	-175
Curried chicken salad on grilled naan bread	-135
Mini lobster rolls - fresh Maine lobster salad and shredded lettuce on a finger roll	8 per

Hot

Coconut shrimp with an orange-Thai chili sauce	
Grilled southwest jumbo shrimp with roasted jalapeno aioli (G/F)	-205
Mini falafel with cucumber and garlic Tzatziki	-195
Lamb chop lollipops served with maple and rosemary demi-glace	-135
Oven roasted prosciutto wrapped asparagus (G/F)	-230
Crispy artichoke hearts with feta-basil cream	-115
Herb goat cheese balls fried in panko crumbs	-115
Mini meatballs with a choice of Italian, Swedish, sweet and sour, or BBQ Sauce	-115
Cuban cigar spring roll - filled with ham, pork, swiss, mustard, dill pickles	-105
Scallops wrapped in bacon (G/F)	-150
Teriyaki beef skewers (G/F)	-195
Vegetable and herb stuffed mushrooms	-130
Bourbon and brown sugar marinated beef tips (G/F)	-115
Maine crab cakes served with lemon shallot aioli	-155
Lobster bisque shooter	-190
Vegetable spring roll with sweet and sour sauce	-195
Sesame chicken bites with a Dijon chive dipping sauce	-120
Artichoke and herb cheese beignet	-115
Chicken saltimbocca marinated with balsamic vinaigrette and wrapped in	-135
prosciutto (G/F)	-115
Southwestern veggie bites - sweet corn, Monterey Jack cheese, scallions, carrots	
and hot peppers in a tortilla	-140

Stations and Drinks

Stations

Maine crabmeat dip served with French bread and crackers	-255
Hummus and tzatziki with carrot and celery sticks and assorted bread (G/F w/out bread)	-180
Slider bar - ground Beef with cheddar and bacon, BBQ pork with cider slaw or falafel with tzatziki	-240
Antipasto platter with sliced bread	-220
Fresh vegetable crudités with a garlic and herb dip (G/F)	-170
Artisan cheese display served with crackers (G/F w/out crackers)	-220
Sliced tropical fruits, melons and berries (G/F)	-260
Raw bar – a selection of oysters, clams, cocktail shrimp and crab claws (50 Pieces) (G/F)	-225

Cash/Open bar (per drink)

Top shelf	-15
Premium brands	-14
Call brands	-11
Domestic beer	-6
Imported beer	-7
Local craft brews	-9
House wine	-10
Soft drinks	-4
Sparkling water	-4
Fruit juice	-4

Punch Bowls (serves 50)

Champagne punch	-125
Fruit punch (N/A)	-80
Egg nog (seasonal)	-150

Bartender fee of \$75 applies if \$350 sales per bar is not exceeded

All prices subject to 8% state tax and 23% service charge. All guarantees must be submitted at least five business days prior to your function. All prices are subject to change.

Portland Regency

Hotel & Spa

20 Milk St - Portland, ME 04101

Local 207.774.4200

Toll-free 800.727.3436

www.theregency.com

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