Your Wedding Celebration at The Bethel Inn Resort, Maine’s Premier Four Season Resort

If you want a celebration, not just a reception, if you want the exceptional rather than the expected, consider going beyond the ordinary choices. Our renowned 200-acre resort, its gardens and lawns, its turn-of-the-century elegance, welcoming staff, and multitude of locations for your ceremony, reception and feast set us far apart from the standard and less memorable choices available to you.

Your wedding day can become a weekend celebration with every resort activity imaginable and every detail planned and executed by people who care about pleasing you and your guests. From a rehearsal dinner to private hospitality rooms, from horse drawn carriages to fireworks on the golf course, your photographer, music, cake, flowers and spectacular special menus, will be planned and carried out to your complete satisfaction.

When you choose The Bethel Inn Resort, you will work exclusively with our wedding coordinator who will follow through with every detail. A true professional, she will help you create your most important event and you will feel totally secure that every aspect will be exactly as you wish it to be.

A Very Special Setting

Our turn-of-the-century Resort offers many unique locations for the key events surrounding your wedding day.

The ceremony can, of course, be held in any one of several local churches, followed by a short procession to the Main Inn Building on Bethel’s Village Common. We have even arranged horse-drawn carriage rides for the wedding party.

Or, you may select an outdoor setting on the acres of lawns and gardens that are part of the resort complex in the heart of the National Historic District. There is a new Victorian era Gazebo steps away on the common with plenty of room for seating surrounding it.

Inside, there is the Gibson Room with its fireplace and original Charles Dana Gibson artwork or a variety of other unusual settings all with the elegance and style to make your ceremony, and the photography of it truly out of the ordinary.

There is the library for display of your presents, a lobby area with lots of light and a traditional New England décor for your receiving line, leading to the fireplace Main and South Dining rooms with seating for over 200 for your wedding feast.

Or, our freestanding conference center with cathedral lobby, 30-foot high stone fireplace and seating for nearly 300 can be festively decorated for larger wedding celebrations.

We can arrange for a marquee tent to host a cocktail party outdoors, pre or post wedding parties or a lobster bake at the lake house of any other events involving our resort facilities to fill out a complete weekend of festivities.

Our 140 guest rooms, including Traditional Inn rooms and luxurious Townhomes on the golf course are at the disposal of your guests with special rates provided for them.

A complimentary suite is also provided for the wedding couple.

One visit to The Bethel Inn and Country Club will convince you that the setting, the staff and the quality of our resort will provide a perfect location for a wedding celebration which will be remembered long after the last guest has departed.

Before You Decide….

There are so many things to consider as you make decisions about your wedding:

Is the location really special and are there a variety of settings I can choose from which will add to the enjoyment of my wedding celebration? Is there an experienced, professional person I can rely on to coordinate every detail?

Is the food and food service the highest quality with a wide variety of menu selections and types of service available?

Does the location offer the opportunity for activities surrounding the wedding celebration, which will add to the enjoyment of my guests? Will my wedding be as special to my guests as it will be to me?

Are the prices reasonable and consistent with my budget?

We are confident that if you choose The Bethel Inn Resort, the answers to all of these questions will be a resounding “yes”.

Just call Tammy James at 207-824-2175 ext. 496 or e-mail tjames@bethelinn.com with a few details and she will get back to you the same day with a proposal. You will be surprised at how easy and affordable it is to turn your reception into a celebration.
The Willows Wedding Package

Our most complete and affordable package available during our quiet seasons.

Your package will include:

A professional Wedding Coordinator to ensure that every detail is planned and executed exactly the way you want it to be

A sparkling champagne toast for all of your guests

A private reception complete with hors d ’oeuvres
Including chef’s selection of crudités and assorted canapés

Choice of buffet or plated dinner
Including two entrée choices from our wedding buffet menu
Or
Choice of two entrees from our plated dinner selections of those indicated with a star (*)

Bride’s choice of wedding cake prepared by our Exclusive Pastry Chef

Served with coffee, decaffeinated coffee, herbal tea

$49 per person

8% Maine state hospitality tax and 20% resort fee are additional

*On-site Venue Options:

- Main Dining Room
- South Dining Room
- Terrace
- Gibson Room
- Conference Center
- Resort Grounds

*Venue fees and other rental items additional

Minimum of 75 guests

Parties will be notified at least thirty (30) days in advance of any price changes.
The Pines Wedding Package

An elegant and affordable wedding package that’s sure to impress the most important people in your life.

Your package will include:

A professional Wedding Coordinator to ensure that every detail is planned and executed exactly the way you want it to be

An elegant night’s stay in a deluxe suite complete with Jacuzzi tub and fireplace

A sparkling champagne toast for all of your guests

A private reception complete with hors d’oeuvres
Including a choice of five items from our Select hors d’oeuvres menu of those indicated with a star (*)

Brides choice of Wedding Cake prepared by our exclusive pastry chef
Choice of buffet or plated dinner
Including two entrée choices from our wedding buffet menu
Or Choice of an appetizer and two entrees from our plated dinner selections of those indicated with a star (*)

Served with coffee, decaffeinated coffee, herbal tea

$59 per person

8% Maine state hospitality tax and 20% resort fee are additional

*On-site Venue Options:

- Main Dining Room
- South Dining Room
- Terrace
- Gibson Room
- Conference Center
- Resort Grounds

*Venue fees and other rental items
additional Minimum of 75 guests

Parties will be notified at least thirty (30) days in advance of any price changes.
The Maples Wedding Package

Our most popular wedding package that offers you everything to make your reception perfect.

**Your package will include:**

A professional Wedding Coordinator to ensure that every detail is planned and executed exactly the way you want it to be

An elegant night’s stay in a deluxe suite complete with Jacuzzi tub and fireplace

Fresh flowers for each table, including a centerpiece for the Head table

A sparkling champagne toast for all of your guests

A private reception complete with hors d’oeuvres

Including a choice of five items from our Select hors d’oeuvres menu

Bride’s choice of Wedding Cake prepared by our exclusive pastry chef

Choice of buffet and specialty station or four course plated dinner

Including two entrée choices from our wedding buffet menu plus a specialty station

Or

Choice of an appetizer and two entrees from our plated dinner selections

Served with coffee, decaffeinated coffee, herbal tea

**$79 per person**

8 % Maine state hospitality tax and 20% resort fee are additional

*On-site Venue Options:

- Main Dining Room
- South Dining Room
- Terrace
- Gibson Room
- Conference Center
- Resort Grounds

*Venue fees and other rental items additional Minimum of 75 guests

Parties will be notified at least thirty (30) days in advance of any price changes.
The Oaks Wedding Package

Our most complete wedding package covering every detail...some to astound your guests

Your package will include:

A professional Wedding Coordinator to ensure that every detail is planned and executed exactly the way you want it to be

An elegant two-night’s stay in a deluxe suite complete with Jacuzzi tub and fireplace Fresh flowers for each table, including a centerpiece for the Head table

A sparkling champagne toast for all of your guests

A private reception complete with hors d’oeuvres
Including a choice of five items from our Select hors d’oeuvres menu

Bride’s choice of Wedding Cake prepared by our exclusive pastry chef one hour open bar cocktail reception and complimentary ice carving

Choice of buffet with carving station or four course plated dinner
Including two entrée choices from our wedding buffet menu plus a specialty station
Or
Choice of an appetizer and two entrees from our plated dinner selections

Served with coffee, decaffeinated coffee, herbal tea

$99 per person

8 % Maine state hospitality tax and 20% resort fee are additional

*On-site Venue Options:

- Main Dining Room
- South Dining Room
- Terrace
- Gibson Room
- Conference Center
- Resort Grounds

*Venue fees and other rental items

additional Minimum of 75 guests

Parties will be notified at least thirty (30) days in advance of any price changes.
Hors d’ Oeuvres

Hot:

Mushroom Caps with Seafood Stuffing
Scallops Wrapped in Bacon
Mini Lobster
Cakes Crab
Wontons
Beer or Chicken Satay with Peanut Sauce
Coconut Chicken Strips with Tangy Sauce
Mini Lamb Chops
Quesadilla Triangles with Lobster

*Sausage with Spinach and Ham Wrapped with a Puff Pastry
*Italian Stromboli
*Sliced Marinated Pork Tenderloin au poivre on a seasoned crouton
*Assorted Mini Quiche
*Barbecue Meatballs
*Sweet and Sour Meatballs
*Honey Marinated Salmon Medallions served on seasoned crackers
*Fresh Pineapple Chunks wrapped in Bacon
*Quesadilla Triangles
*Sspanakopita

Cold:

Salmon Pate Served on Crostini’s with Chopped Red Onion
Smoked Salmon Canapés
Jumbo Shrimp on Ice
Beef Tenderloins on Crostini with Horseradish Sauce

*Fresh Fruit Kabobs
*Assorted Canapés
*Melon Wrapped in Prosciutto
*Asparagus Tips Wrapped in Prosciutto
*Chicken Galantine with Cumberland Cranberry Canapés

Presentations:

Cheese and Fruit with Crackers with Sliced Fresh Seasonal Fruit Chilled Shrimp, Smoked Salmon, Scallops and Mussels with Assorted Sauces, Red Onion Capers and French Bread Crostini’s

*Vegetables Crudités with Assorted Dips
*Domestic and Imported Cheeses with Crackers
Appetizers

Jumbo Shrimp Cocktail
*Four chilled jumbo shrimp served with traditional cocktail sauce*

Deviled Lobster Cakes
*Two fresh lobster cakes served with sweet potato fries and a Cajun citrus sauce*

*Trio of Wild Mushrooms*
*Sautéed in a fresh cracked peppercorn cheese demi-glaze served over a pastry pillow*

*Soup Du Jour*

Maine Lobster Bisque
*Fresh lobster in a cream base served with lobster dumplings*

*New England Clam Chowder*

*Seasonal Fruit with Sorbet*
Plated Dinner Selections

**Broiled Medallions of Beef Tenderloin** - Served with roasted shallot and herbed butter

**Roast Prime Rib of Beef Au Jus** - A generous cut prepared in a traditional style

**Smoked Stuffed Chicken Breast** - With an apple cranberry stuffing and a raspberry rhubarb sauce.

**Rosemary and Basil Marinated Lamb** - Italian marinated rack of lamb broiled to perfection and served with a mint and mango chutney, finished with a red onion demi-glaze

**Alder wood Charbroiled Filet Mignon with Béarnaise Sauce** - Accompanied by seafood alfredo pasta and fresh beans almandine

**Oven Roasted Beef Wellington Sirloin en Croute** - Filled with mushrooms and herbs served with roasted onion and garlic sauce, pommes duchess and summer vegetables

*Baked Filet of Sole* – Stuffed with sweet and sour scallops

*Baked Marinated Pork Loin* – Braised with port wine

*Sliced Roast Top Sirloin Au Poivre* – Top sirloin dusted with cracked pepper and char-grilled to your liking

*Poached Salmon and Sole Roulade* - Sautéed with fresh herbs and flavored with lemon wine butter

*Pan Sautéed Salmon Medallion* - Served with a honey chive sauce

*Lemon Pepper Chicken* - Boneless breast of chicken seasoned with lemon pepper

*Almond Crusted Chicken* - Boneless breast of chicken served with an espresso sauce served with a supreme sauce

*Chicken Marsala* - Boneless chicken breast lightly breaded and served with mushrooms and red wine sauce

*Marinated London Broil Sirloin* - Sliced and topped with a béarnaise sauce

*Asparagus Wellington* - Julienne vegetables sautéed in garlic flavored butter and wrapped in puff pastry

*Fresh Seasonal Pasta Primavera* - Tossed with fresh seasonal vegetables, garlic and olive oil

**Mixed Grills:**

Your choice of any two items below:

Petite Tenderloin
10 oz. New York Sirloin
Baked Jumbo Shrimp
Lobster Tail
Lamb Chop

*Grilled Marinated Scallop Skewer
*Grilled Shrimp
*Grilled Marinated Chicken Filet

All entrees accompanied by:

Choice of Tossed Garden Salad or Caesar Salad, Choice of Potato or Rice, Vegetable du jour, Freshly Baked Bread, Coffee, Decaffeinated Coffee, Herbal Tea
Wedding Buffet

Marinated London Broiled Sirloin
Sliced and topped with a béarnaise sauce

Almond Crusted Chicken Breast
Boneless breast of chicken breaded and served with an espresso sauce

Baked Stuffed Chicken Breast
With herbed mushroom stuffing

Shrimp and Lobster Scampi
Fresh jumbo shrimp and lobster tossed in angel hair with a light garlic cream sauce, finished with fresh basil and parmesan cheese

Baked Stuffed Sole
Fresh sole filet with seafood stuffing topped with citrus sauce, served with a skewer of marinated scallops

Roasted Marinated Pork Tenderloin
Braised with port wine

Rosemary and Basil Marinated Lamb
Italian marinated rack of lamb broiled to perfection and served with a mint and mango chutney finished with a red onion demi-glace

Poached Salmon and Sole Roulade
Salmon and sole sautéed with fresh herbs and flavored with lemon wine butter

Asparagus Wellington
Julienne vegetables sautéed in garlic flavored butter and wrapped in puff pastry

Accompanied by

Fresh Fruit
Fresh Garden Salad
or
Caesar Salad
Rice Pilaf
Vegetable Du Jour
Potato (Red Roasted or Duchess)
Freshly Baked Breads
Coffee, Decaffeinated Coffee and Herbal Tea
**Specialty Stations**

A Chef hosted Specialty Station is sure to impress your guests. Available in our Maples and Oaks Wedding Packages

**Carving Stations:**

Steamship Round of Beef ~ minimum 75 people

**Minimum of 25 people:**

Garlic Stuffed Round of Beef ~ minimum 25 people
Oven Roasted Turkey ~ minimum 25 people
Honey Walnut Cured Ham ~ minimum 25 people
Roasted Pork Tenderloin ~ minimum 25 people

**Pasta Station:**

Tortellini, Linguini, and Angel Hair Sautéed with Choice of Bolognese, Marinara or Alfredo Sauce

Added Options: Beef Shrimp Scampi

**Asian Stir Fry Stations:**

Fresh Vegetable Stir Fry and your choice of: Chicken and Beef

**OR**

Seafood Imperial of Maine Shrimp, Scallops and Lobster

**Salad Station Display**

Fresh Garden Greens, Spinach & Mushrooms with Seasonal Fresh Garden Vegetables

**OR**

Classic Caesar Salad

**Dessert & Coffee Station**

Your choice or a Chef’s selection of home baked desserts and coffee, decaffeinated coffee, herbal tea.

*Parties will be notified at least thirty (30) days in advance of any price changes.*
Rehearsal Dinners

More and more families are getting together before the big day. Why not invite your wedding party and guests to a casual dinner in our Tavern, a cookout at our Beach House, a Lobster bake poolside, or plated dinners in our upstairs dining room.

Options include:

- Tavern Menu Selections
- Italian Pasta Buffets
- Plated Mexican Dinners
- Chicken and Rib Barbecues
- Bethel Inn Lobster Bakes
- Plated four-course selections from our Dinner Menu
- And more

You decide when and where …our staff will make it special.
Brunch Buffet
(A Minimum of 50 guests required)

Fresh Fruit Display with Yogurt Berry Dipping Sauce
Domestic and Imported Cheese Display
Marinated Pasta and fresh Vegetable Salad
Scrambled Eggs
Red Bliss Home Fries
Selection of Hickory Smoked Country Bacon and Sausage Links
Freshly Baked Muffins and Pastries
Assorted Fruit Juices

Choice of Two:

French toast
Eggs Benedict
Blueberry Hot Cakes

Choice of Two:

Baked Stuffed Sole
Chicken Dijonnaise
Roasted Pork Loin
Baked Honey Glazed Ham
Beef or Chicken Stir Fry

Coffee, Decaffeinated Coffee, Herbal Tea Station

$22.99

A la Carte
(May be added to Brunch Buffet)

Omelet Station (please add $3.00 per person)

All rates are per person and subject to 8% sales tax and 20% resort fee
Beverage Services

A variety of bar configurations are available for you and your guests. Whether you prefer an open or cash bar stocked with premium or call brands or a limited service of beer and wine we will be happy to work within your budget.

**Dinner Service**: It’s your choice, select from our extensive wine list that may be either server poured or left at the table.

**Cocktail Parties:**

- **Full Bar Service**: Choose either premium or call liquors, with a choice of up to three bottled or one draft beer selection, wine, soda and fruit juices.
- **Limited beverage service or beer and wine only**: Choose a service that works with you and your guests and we’ll deliver whether it’s beer and wine only or a favorite family cocktail.

**Reception:**

- **Full Bar Service**: Choose either premium or call liquors, with a choice of up to three bottled or one draft beer selection, wine, soda and fruit juices.
- **Limited beverage service or beer and wine only**: Choose a service that works with you and your guests and we’ll deliver whether it’s beer and wine only or a favorite family cocktail.

Open and cash bars available.
Special Room Rates for Your Wedding Guests

**Quiet Season** ~ March 22 through May 31 and October 19 through December 23. Minimum stay not required except Memorial Day Weekend

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<thead>
<tr>
<th>Room</th>
<th>Room Rate</th>
<th>Maximum Occupancy</th>
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<tr>
<td>Standard Accommodations</td>
<td>$99/night</td>
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<td>Deluxe Suite</td>
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<tr>
<td>One-bedroom Townhouse</td>
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<tr>
<td>Two-bedroom Townhouse</td>
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**Peak Season** ~ January 5 - March 22 except President’s week. June 1 through October 19. Two-night minimum stay may be required.

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<thead>
<tr>
<th>Room</th>
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<tr>
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<td>Deluxe Accommodations</td>
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<td>$239/night</td>
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<tr>
<td>Two-bedroom Townhouse</td>
<td>$349/night</td>
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**Prime Season** ~ December 26 through January 4 and February 15 through February 25. A 2 to 3-night minimum stay required.

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<td>Deluxe Suite</td>
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<tr>
<td>Two-bedroom Townhouse</td>
<td>$400/night</td>
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Rates are per room per night and include accommodations, hearty country breakfast. Wedding Guests will receive discounted greens fees in our golf shop. A two-night minimum stay is required during Peak and Prime Season; a three-night minimum may be required during holiday weekends. All rates are subject to 8% tax and 18% taxable resort fee.
Miscellaneous Services

Churches

Our Lady of the Snows-Catholic
Bethel, ME 207-824-2933

Church of the Nazarene
Bethel, ME 207-824-3766

Bethel Alliance Church
Bethel, ME 207-824-4028

United Methodist Church
Bethel, ME 207-754-1650

West Parish Congregational Church
Bethel, ME 207-824-0550

West Bethel Union Church
West Bethel, ME 207-836-3533

Locke Mills Union Church
Locke Mills, ME 207-875-3355

Hair Stylists

Jades Salon
207-824-4834

We’ve got the Look
207-875-2887

Many Hands Spa and Massage
207-824-2175 Ext. 496

Justice of the Peace

Ms. Eleanor Andrews
Bryant Pond, ME 207-592-9614

Loving Unity
Jinny Bishop 207-499-8087

Christen Mason
207-824-2669-836-2240

Limousine Service

Custom Coach and Limousine
Portland, ME 800-585-3589

Central Maine Limousine
Norway, ME 207-743-7600

A Supreme Limousine
Lewiston, ME 207-784-3522

Horse and Carriage

Becky Durgin
West Sumner, ME 207-388-2044

Saint George Carriage Co.
St. George, ME 207-596-6569

Nostalgic Limousine
207-778-4958-207-399-0478
Robin Robinson

Garcia’s Carriages
West Paris, ME 207-890-6199
**Miscellaneous Services**

**Entertainment**

*Cusin Richard Entertainment*
Portland, NH 603-436-8596

*Tony Baffa Music*
Westbrook, ME 207-857-9277

*Jim Ciampi Productions*
Portland, ME 207-774-4527

*Rockwell Productions*
24 B Street
South Portland, ME 207-767-3575

*Entertainment Resources*
Dorothy O’Donnell
Thomaston, ME 207-354-8928

*State Street Traditional Jazz Band*
Portland, ME 207-781-2500

*Pride & Joy Band*
Portland, ME 207-761-8293

*Elissa Lufkin-Harpist*
Bryant Pond, ME 207-665-2492

*Faye Hill-Piano*
Norway, ME 207-743-6598

*Great Highland Bagpipes*
Susan Mack or Michael Crosby
207-688-4483 or 207-839-6043

*Dave Dionne DJ*
866-450-3478

*Jim Casey-DJ Service*
207-877-DJ-Maine

*Music Reflection-DJ*
Lewiston, ME 207-782-4194

*Judy’s Custom DJ*
MC & Vocalist
603-466-5762

*Robin’s Entertainment*
Piano & Vocals
207-357-6690

*The Networks*
Westbrook, ME 207-854-1954

*Rob Spalding Quartet*
Kennebunk, ME 207-985-9301

*Obbligato-Violin Duo*
Gorham, ME 207-839-4316

*Ross Swain-Piano*
Roxbury, ME 207-545-2413

*Two Bass Jon Band*
www.twobassjon.com

*George Pulkkinen Bagpiper*
207-883-5085
infoatmainesportsman.com

*On The Fly Productions DJ*
Scott Labbe 207-786-0830
Miscellaneous Services

Formal Wear

Carlisle’s
Rumford, ME 207-364-2581

Strictly Formal
Lewiston, ME 207-782-8939

L.G. Pike & Son
Norway, ME 207-743-6561

Terry’s Bridal Fashions
Lewiston, ME 207-777-7210

David’s Bridal
South Portland, ME 207-772-6366

Videographers

Andrew Wheeler
Locke Mills, ME 207-875-2950

Mark Rowe
Waterville, ME 800-525-1732

Forever in Video-Mark Verrill
800-966-4843

Mahoosuc Productions
207-890-7100

Florists

Pooh Corner Farm
West Bethel, ME 207-836-3276

Designs-Bethel, ME
207-824-0888

Gorham House Florists
Gorham, NH 800-619-3397

Silver Creations
Bryant Pond, ME 207-665-3292

Davis Florists
Rumford, ME 207-364-7851

Designs
Bethel, ME 207-824-0888

Littlefield’s Florists
207-743-6301

Photographers

Churchill Photography
Hebron, ME 207-966-2561

Carol Savage Photography
Locke Mills, ME 207-836-3505

Bell Photographic Inc.
Turner, ME 1-877-235-3686

Emery Photography
Gorham, ME 207-839-4820

Robin Mead Leavitt
Photo Art Works
Naples, ME 207-998-4644

Carrie A Aube Photography
207-781-8959

Saint Phalle Photography
800-781-0255