

# ICONIC LOON LODGE

ON RANGELEY LAKE



## Wedding Packages

Spend your wedding day beside the sparkling waters of  
Rangeley Lake at Loon Lodge Inn in Rangeley Maine.

The Lodge is iconic; the grounds are sweeping  
and meticulously groomed; the views ...breathtaking.

We offer reception services, lodging and a personal  
wedding consultant to assist you with  
every detail.

Schedule your visit to Loon Lodge Inn today.



PO Box 676, 16 Pickford Road, Rangeley, Maine 04970 207-864-5666 - [info@loonlodgeme.com](mailto:info@loonlodgeme.com)

[www.loonlodgeme.com](http://www.loonlodgeme.com)



12/2019

## The Banquet Room at Loon Lodge

accommodates up to 70 three season guests & 50 winter guests

Wedding Ceremony on the lake side lawn set with white folding chairs and arbor

Indoor provision for inclement weather

Banquet tables & chivari chairs

Luxurious white table linens & napkins

Cake, gift & guest book tables

Elegantly appointed china, flatware & stemware

Set up & take down

Assistance with decorating

Fully staffed bar & dinner service

Day of Wedding coordination

Complimentary champagne toast

Complimentary dinner menus printed on specialty paper

Complimentary cake cutting & service

Complimentary coffee & tea

**Call for pricing**



## The Tent at Loon Lodge

accommodates up to 175 guests

Wedding Ceremony on the lake side lawn set with white folding chairs and arbor

Indoor provision for inclement weather

Soft white lighting in tent

Banquet tables & chivari chairs

Luxurious white table linens & napkins

Cake, gift & guest book tables

Elegantly appointed china, flatware & stemware

Dance floor

Set up & take down

Assistance with decorating

Fully staffed bar & dinner service

Day of Wedding coordination

Complimentary champagne toast

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## Accommodations

Loon Lodge offers beautifully appointed rooms in our iconic log lodge and cozy cottage on the shore of Rangeley Lake. Complimentary one night stay for the newlyweds on the wedding night. *\*two night minimum*

**Nordic** A King size bed, a mini-fridge, a beautiful view of Rangeley Lake and a full bath. From \$165

**Saddleback** A queen size room with a mini-fridge, a beautiful view of Rangeley Lake and a private detached bath. From \$125

**Slalom** Two Queen size beds, a mini fridge, a beautiful view of Rangeley Lake and a full bath. From \$165

**Olympic** A King size bed, a mini-fridge and a full bath. From \$165

**Christie** Two Queen beds, a mini-fridge, and a full bath. From \$165

**Quad Suite** A Master bedroom with a king bed and a second bedroom with two twin beds, a mini fridge, a private bath, a view of Rangeley Lake, and a private entrance. From \$165

**Lakeside 1** A King sleigh bed with a beautiful view of Rangeley Lake, a mini fridge, a private bath and a private entrance to our front lawn. From \$165

**Lakeside 2** A King sleigh bed with a futon, a mini fridge, a beautiful view of Rangeley Lake, a private bath and a private entrance to our front lawn. From \$165

**Pickford Cottage** Four private queen guests rooms each with their own bath nestled in a cozy cottage. *Coming soon!*

*\*For wedding of 30 or more, a minimum of 8 rooms must be booked for two night stays.*



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# Our Suggested Vendors

These are people that we have worked with before and feel confident recommending.

## Cakes:

Piece of Cake	357-2902
The Bankery Custom Cakes	474-BAKE
Beautiful Wedding Cakes	212-1839

## Florists:

Sunrise View Farm	864-2117
Richards Florist	778-3401

## Photographers:

Russell Caron	233-4050
Two Adventurous Souls	671-5331
Maine Mtn. Media	200-4889

## Other Specialties:

### Horse Drawn Carriages:

Winter Hill Farm	562-9017
Meadow Creek Farm	388-2044

### Boat Trips:

Rangeley Lake Tours	864-2038
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Carol Savage

836-3505

## Music:

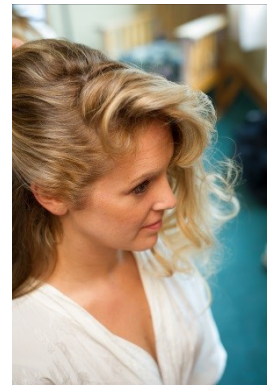
Adams Mobile DJ	617-997-0135
Maine Made Weddings	467-5924
Dionne Entertainment	240-3012
Amazing DJ	
(plus photo booth)	207-200-9655
Gull Pond Music	864-3951
Whitefield Ensembles	778-2685

## Hairstylists:

Shelly Presby	491-0590
Kerry Gardner	864-2312
Tina Falasco Massage	864-5805

## Officiants:

Rob Welsh	864-5916
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## Bar Service

A fully stocked bar and large selection of craft beer & wine is available.

Choose from:

- Fixed-Rate Bar option (host covers 5 hours of full/open bar service with house wine service during dinner \$50.00 per person)
- Consumption Based Bar option (can be truly open, or set for a specific time or monetary limit by host)
- Beer & Wine Bar option (host covers the cost for beer & wine only. Liquor can be purchased directly by your guests)
- Dinner Wine Service (host covers cost for wine during dinner only (charged by the bottle)
- Cash Bar option (Guests are responsible for beverage charges)

Complimentary coffee & tea with dessert service is included in package price.

## Customize your bar

Drinks to reflect your style.

### Beer Selection

Domestic & imported \$4-\$7 per bottle/can

Craft beer \$7- \$9 per bottle/can

Keg prices are dependent on selection \$200 +

### Wine Selection

House wine \$8/\$32

House champagne \$7/\$30

Custom wine selection \$7/\$30 +

### Non Alcoholic Selection

Soft drinks/juices \$2 each

Lemonade/Iced Tea \$35 per gallon

### Signature Cocktails

Made by the gallon, serving 20 guests.

Maine Blueberry Lemonade, vodka, blueberry syrup & lemonade \$95

White Sangria, white wine, peach schnapps, lemon, lime & fresh fruit. \$80

Margarita Fizz, tequila, pink grapefruit juice, honey & lemon lime soda \$95

Rum Punch, light rum, dark rum, orange juice, cranberry juice, seltzer & fresh berries \$95

**Let us help you create your custom bar with some of your favorites. Custom price quotes can be provided upon request.**

Maine State Tax of 8% and gratuity of 22.5% will be added to all food and beverage costs.

*The Lodge, in keeping with our liquor license, must provide all alcoholic beverages served and consumed in our facilities. Therefore, no liquor can be brought onto the property from the outside. Last call will be called at 9:30pm. Noise ordinance directs that all music shall end at 10pm.*

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# **“The Pickford” Menu**

**please call for pricing**

## **Appetizer Options**

*pick two*

*stations*

**Local Cheese plate** with crostini, fresh berries and nuts

**Roasted Garlic Hummus** with marinated olives, cucumber, feta cheese and pita chips

**Fresh Vegetable Crudite** with buttermilk-blue cheese dressing and roasted red pepper dip

*passed*

**Deviled eggs** with cherry tomato, arugula pesto, pine nuts

**Bacon wrapped dates** stuffed with gorgonzola

**Caprese Napoleon** with basil, EVOO and aged balsamic

**Watermelon and feta** with balsamic and basil

**Spinach & Feta** in puff pastry with lemon aioli

## **Salad Options** with dinner rolls & whipped butter

*pick one*

**Baby spinach** with lemon vinaigrette, grilled asparagus, cherry tomatoes and shaved parmesan

**Caesar salad** with creamy lemon dressing, croutons and shaved parmesan

**Mixed greens** with tomato, cucumber, carrot, red onion and Dijon vinaigrette

## **Entrée Options**

*pick one per 25 guests*

**Baked Haddock** with lemon herb panko topping, mashed potato, asparagus

**Bistro steak** with scallion mashed potatoes, chimichurri and grilled asparagus

**Slow Roasted Half Chicken** with roasted fingerling potatoes, honey glazed carrots and herb jus

**Pork Tenderloin** with wild rice, green beans, seasonal chutney and balsamic reduction

**Statler Chicken Breast** with bruschetta topping, wild rice, broccolini and balsamic reduction

**Portobello & Polenta** with roasted red pepper, tomato, fresh mozzarella, basil pesto and olive tapenade

**Chick Pea Cake** with heirloom tomato salsa, lemon oil, greens and quinoa

## **Dessert Options**

*add \$5 per guest*

**Seasonal Fruit Crisp** with whipped cream and homemade caramel

**Strawberry Shortcake** with whipped cream and buttermilk biscuits

**Flourless Chocolate Torte** with whipped cream and berries

# "The Lodge" Menu

please call for pricing

## Appetizer Options

*pick three*

*stations*

**Local Cheese plate** with crostini, fresh berries and nuts

**Shrimp Cocktail** with cocktail sauce

**Roasted Garlic Hummus** with marinated olives, cucumber, feta cheese and pita chips

**Bake brie** in puff pastry with dried fruit, compotes, crackers and assorted breads

**Antipasto** with cured meats, cheeses, marinated vegetables and crostini

**Fresh Vegetable Crudite** with buttermilk-blue cheese dressing and roasted red pepper dip

*passed*

**Deviled eggs** with cherry tomato, arugula pesto, pine nuts

**Bacon wrapped dates** stuffed with gorgonzola

**Warm Vermont brie crostini** with port wine syrup, figs and almonds

**Beef sliders** with Vermont aged cheddar, bread and butter pickles on a brioche bun

**Caprese Napoleon** with basil, EVOO and aged balsamic

**Mini crab cakes** with tartar sauce

**Watermelon and feta** with balsamic and basil

**Spinach & Feta** in puff pastry with lemon aioli

## Salad Options with dinner rolls & whipped butter

*pick one*

**Baby spinach** with lemon vinaigrette, grilled asparagus, cherry tomatoes and shaved parmesan

**Caesar salad** with creamy lemon dressing, croutons and shaved parmesan

**Mixed greens** with tomato, cucumber, carrot, red onion and Dijon vinaigrette

## Entrée Options

*pick one per 25 guests*

**Grilled Salmon** with red pepper coulis, wild rice pilaf, grilled broccolini

**Baked Haddock** with lemon herb panko topping, mashed potato, asparagus

**Bistro steak** with scallion mashed potatoes, chimichurri and grilled asparagus

**Slow Roasted Half Chicken** with roasted fingerling potatoes, honey glazed carrots and herb jus

**Grilled Pork Chop** with polenta, roasted pepper salad, cider vinegar reduction and broccolini

**Pork Tenderloin** with wild rice, green beans, seasonal chutney and balsamic reduction

**Grilled Sirloin** with mashed potato, green beans, herbed butter and red wine reduction

**Statler Chicken Breast** with bruschetta topping, wild rice, broccolini and balsamic reduction

**Portobello & Polenta** with roasted red pepper, tomato, fresh mozzarella, basil pesto and olive tapenade

**Chick Pea Cake** with heirloom tomato salsa, lemon oil, greens and quinoa

## Dessert Options

*add \$5 per guest*

**Seasonal Fruit Crisp** with whipped cream and homemade caramel

**Strawberry Shortcake** with whipped cream and buttermilk biscuits

**Flourless Chocolate Torte** with whipped cream and berries

# "The Lakeside" Menu

please call for pricing

## Appetizer Options

*pick four*

*stations*

**Local Cheese plate** with crostini, fresh berries and nuts

**Shrimp Cocktail** with cocktail sauce

**Roasted Garlic Hummus** with marinated olives, cucumber, feta cheese and pita chips

**Bake brie** in puff pastry with dried fruit, compotes, crackers and assorted breads

**Antipasto** with cured meats, cheeses, marinated vegetables and crostini

**Fresh Vegetable Crudite** with buttermilk-blue cheese dressing and roasted red pepper dip

*passed*

**Stuffed portobellos** with shrimp, corn, chorizo

**Deviled eggs** with cherry tomato, arugula pesto, pine nuts

**Bacon wrapped dates** stuffed with gorgonzola

**Bacon wrapped scallops** maple balsamic glaze

**Warm Vermont brie crostini** with port wine syrup, figs and almonds

**Mini lobster rolls** with lemon chive aioli and baby lettuce

**Beef sliders** with Vermont aged cheddar, bread and butter pickles on a brioche bun

**Caprese Napoleon** with basil, EVOO and aged balsamic

**Beef satay** with salsa verde

**Mini crab cakes** with tartar sauce

**Watermelon and feta** with balsamic and basil

**Beef wellington** in puff pastry with mustard sauce

**Spinach & Feta** in puff pastry with lemon aioli

**Salad Options** with dinner rolls & whipped butter

*pick one*

**Baby spinach** with lemon vinaigrette, grilled asparagus, cherry tomatoes and shaved parmesan

**Roasted beets** with sunflower seeds, goat cheese, arugula and orange vinaigrette

**Caesar salad** with creamy lemon dressing, croutons and shaved parmesan

**Mixed greens** with tomato, cucumber, carrot, red onion and Dijon vinaigrette

continued...



**Entrée Options**

*pick one per 25 guests*

**Grilled Salmon** with red pepper coulis, wild rice pilaf, grilled broccolini

**Baked Haddock** with lemon herb panko topping, mashed potato, asparagus

**Blackened Swordfish** with orzo, seasonal vegetables and green goddess sauce

**Bistro steak** with scallion mashed potatoes, chimichurri and grilled asparagus

**Slow Roasted Half Chicken** with roasted fingerling potatoes, honey glazed carrots and herb jus

**Grilled Pork Chop** with polenta, roasted pepper salad, cider vinegar reduction and broccolini

**Pork Tenderloin** with wild rice, green beans, seasonal chutney and balsamic reduction

**Grilled Sirloin** with mashed potato, green beans, herbed butter and red wine reduction

**Filet Mignon** with herbed butter, roasted fingerling potatoes and seasonal vegetables

**Statler Chicken Breast** with bruschetta topping, wild rice, broccolini and balsamic reduction

**Portobello & Polenta** with roasted red pepper, tomato, fresh mozzarella, basil pesto and olive tapenade

**Chick Pea Cake** with heirloom tomato salsa, lemon oil, greens and quinoa

**House Made Pappardelle** with seasonal vegetables, spinach and herbed cream sauce

**Dessert Options**

*pick one*

**Seasonal Fruit Crisp** with whipped cream and homemade caramel

**Strawberry Shortcake** with whipped cream and buttermilk biscuits

**Flourless Chocolate Torte** with whipped cream and berries

Maine State Tax of 8% and gratuity of 22.5% will be added to all food and beverage costs.

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