

Black Bear Inn Conference Center & Suites

Meeting & Banquet Guide



4 Godfrey Drive
Orono, Maine 04473
207.866.7120 Phone 207.866.7433 Fax
www.blackbearinnorono.com

Tom Palmer
General Manager
thpalmer@blackbearinnorono.com

Ralph Michaud
Banquet and Conference Manager
blackbearconference@hotmail.com

Weddings and Anniversaries

at the

Black Bear Inn Conference Center & Suites

Happily ever after begins with a memorable reception at the Black Bear Inn Conference Center & Suites.

Our experienced coordinators and staff will work with you as you plan and make your wedding dreams come true!

Black Bear Inn Conference Center & Suites

Wedding Package

\$500

One night Complimentary Bridal Suite for Bride and Groom

Choice of Banquet Room

Complimentary Bar Set-up

Afternoon & Evening Times Available

Hotel Room Discount for your guests**

**Hotel room blocks and discounts are limited to ten rooms and are subject to availability at the time of the booking.



Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

Continental Breakfast and Break Selections

**Continental Breakfast
and
Morning Break Options**
from \$5.99 per person++

Royal Continental Breakfast

Full coffee station with hot water for tea and assorted juices
Bagels with cream cheese
Assorted muffins
Fresh fruit salad
Apple strudel

Executive Breakfast

Full coffee station with hot water for tea and assorted juices
Oatmeal, dried cranberries, raisins,
brown sugar and cinnamon
Homemade muffins
Whole fresh fruits

Suite Breakfast

Full coffee station with hot water for tea
Assorted muffins
Whole fresh fruits

Mid Morning and Afternoon Breaks
from \$4.50 per person++

Power Break

Assorted chilled beverages to include teas, juices
and bottled water
Platter of vegetable crudites with dip
Fresh fruit kabobs
Variety yogurt cups

Must Stay Awake Break

Assorted soft drinks and ice water
Black Bear White chocolate cranberry and nut snack mix
Assortment of our fresh baked cookies
Individual bags of potato chips

Afternoon Break

Full coffee station with hot water for tea
Assortment of our fresh baked cookies
Fresh baked brownies or whole fresh fruits

Late Day Break

Full coffee station with hot water for tea
Assortment of our fresh baked cookies

*Fruit Salad available in place of Whole Fresh Fruit for \$.75 per person
Replenish coffee and tea station \$1.25 per person*

All prices are per person. Audio-visual rentals are also available.
++ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.
Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites * 4 Godfrey Drive * Orono, Maine * 04473
207.866.7120 * www.blackbearinnoronono.com

Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

The Black Bear Meeting Package

(Minimum 25 People)

from \$27.99 per person++

Royal Continental Breakfast

Full coffee station with hot tea selection

Assorted juices

Bagels with cream cheese

Homemade apple strudel

Assorted muffins

Fresh whole fruits

Luncheon Buffet

Mediterranean Salad- *Romaine topped with tomatoes, cucumbers, Greek olives, feta, dried cranberries, figs and topped with toasted almonds, lemon oregano vinaigrette and ranch dressing on the side*

Pasta salad with roasted vegetables

Assorted 1/2 sandwiches and 1/2 wraps to include the varieties below:

Roasted vegetable wrap with hummus

Grilled Chicken and Swiss cheese wrap with lettuce, tomato Dijon mayo

Turkey and brie wrap with roasted sweet peppers, lettuce, tomato and Dijon mayo.

Roast beef and provolone on a deli roll with lettuce, tomato, and a horseradish mayo.

Ham and Swiss on sliced bread with lettuce, tomato and a Dijon sauce

Luncheon also includes:

Cape Cod Potato chips

Assorted large cookies

Assorted chilled soft drinks

Ice water

Afternoon Break

Coffee station

Assorted chilled beverages to include a variety of sodas, bottled waters

Platter of vegetable crudites with dip

Assorted whole fruits

All prices are per person. Audio-visual rentals are also available.

++ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.

Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites ♦ 4 Godfrey Drive ♦ Orono, Maine ♦ 04473

207.866.7120 ♦ www.blackbearinnorono.com

Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

Luncheon Selections

Entrée Salads

Individually Plated and Served from \$13.95 per person++

Each salad includes fresh baked rolls with butter, one homemade dessert selection as well as served coffee and tea

Please choose 1 salad to serve all guests

Chicken Cranberry Walnut

on a bed of mixed greens surrounded by fresh fruits

Mediterranean

Romaine topped with tomatoes, cucumbers, Greek olives, feta cheese, dried cranberries, tomatoes, figs.
Topped with toasted almonds and lemon oregano vinaigrette

Extravaganza

with roasted and fresh vegetables, grilled chicken and hard-boiled eggs.

Balsamico

Fresh cut Romaine topped with grilled chicken breast, bleu cheese,
roasted onions, walnuts and balsamic dressing

Azteca

Grilled jumbo shrimp, grilled fresh pineapple and papaya on a bed of mixed
greens topped with avocado lime dressing and toasted coconut.

Grilled Beef Tenderloin

A bed of greens with tomatoes, red onions, cucumbers, walnuts and bleu cheese herb dressing

Chilled Poached Salmon

Spring mix topped with mandarin oranges, feta cheese, toasted almonds, fresh poached salmon, red onions and
Greek black olives

Other beverages to consider:

We'd be happy to eliminate coffee service and offer fresh brewed iced tea

Assorted chilled soft drinks are also available

All prices are per person. Audio-visual rentals are also available.

++ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.

Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

Luncheon Selections

Sandwich Platter Buffet

from \$13.95 per person

Assorted 1/2 sandwiches and 1/2 wraps to include the varieties below in addition to pickles, chips and fresh baked cookies

Homemade chicken salad with lettuce and tomato in a wrap;

Turkey with brie and roasted sweet peppers, lettuce, tomato and horseradish mayo in a wrap;

Roasted vegetables with hummus, lettuce and tomatoes in a wrap;

Roast beef and provolone with lettuce, tomato and horseradish mayo on bulky roll;

Ham and Swiss with lettuce, tomato and dijon mayo on bulky roll;

Consider adding one or more of the following to the Sandwich Platter Buffet to complete your buffet:

Seasonal Homemade Soups

Please refer to our Seasonal Menu for available selections

Salads

Fresh Fruit Salad-seasonal

House Salad-with tomato, cucumber, red onion, and dressing on the side

Caesar Salad-crisp romaine with homemade dressing, croutons and parmesan cheese

Pasta Salad-with roasted vegetables

German Style Potato Salad with bacon and red skin potatoes

Beverages

(One selection is included with the Sandwich Platter Buffet)

Full coffee station with assorted hot teas

Fresh brewed iced teas (southern style sweetened and unsweetened)

Assorted sodas

All prices are per person. Audio-visual rentals are also available.

++ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.

Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

Luncheon Buffets

Le François Buffet

Serves a minimum of 15
from \$15.95 per person

This buffet includes rolls with whipped butter, Lyonnaise potatoes and your choice of:
Fresh Seasonal Fruit Salad
or
Seasonal Homemade Soup (please refer to our seasonal menu for available selections)

Selection of Homemade Quiche

15-25 guests please choose 2 varieties 26-50 guests please choose 3 varieties Over 50 guests you may choose up to 4 varieties

Traditional Lorraine-Bacon and Swiss
Broccoli cheddar
Roasted vegetable with cheddar
Smoked salmon with green onion and dill havarti
Tomato, spinach and mushroom Swiss
Asparagus with sweet peppers and smoked gouda (seasonal)
Chicken with tomatoes and feta
Crab meat with shallots*

Dessert

Fresh fruit trifles-layers of cake, fresh fruit filling and sweetened whipped cream

Beverages

(One selection is included with the Buffet)
Full coffee station with assorted hot teas
Fresh brewed iced teas (southern style sweetened and unsweetened)
Assorted sodas

*Additional charge for this selection

All prices are per person. Audio-visual rentals are also available.

++ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.

Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

Luncheon Buffets

Lunch in Sicily Italian Buffet

Serves a minimum of 12 guests
from \$17.95 per person++

This buffet includes fresh baked Italian Bread, whipped butter and a salad of Romaine Lettuce with tomatoes, cucumbers, red onion and house balsamic dressing on the side

Homemade Lasagna

12-24 guests please choose only 1 selection; 24 plus guests you may have a meat and vegetarian option

Roasted Vegetable Lasagna

Eggplant Parmesan

Meat Lasagna

Dessert

Assorted large cookies or hand filled cannoli

Beverages

(One selection is included with the Buffet)

Full coffee station with assorted hot teas

Fresh brewed iced teas (southern style sweetened and unsweetened)

Assorted sodas

All prices are per person. Audio-visual rentals are also available.
++ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.
Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites ♦ 4 Godfrey Drive ♦ Orono, Maine ♦ 04473
207.866.7120 ♦ www.blackbearinnoronono.com

Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

Luncheon Buffets

Not Just For Summer Salad Buffet

Serves a minimum of 25 guests
from \$17.95 per person++

Our fresh made salads are beautifully presented to showcase each delectable item.

Mediterranean

Romaine topped with tomatoes, cucumbers, Greek olives, feta cheese, dried cranberries, tomatoes, figs and topped with toasted almonds

Extravaganza

with roasted and fresh vegetables and hard-boiled eggs.

Balsamico

Fresh cut Romaine topped with bleu cheese, roasted onions and walnuts

Each salad includes:

Fresh grilled chicken breast

Rolls and whipped butter

Balsamic vinaigrette and Ranch dressing

Cinnamon sticks

Fresh fruit wedges

Beverages

(One selection is included with the Buffet)

Full coffee station with assorted hot teas

Fresh brewed iced teas (southern style sweetened and unsweetened)

Assorted sodas

All prices are per person. Audio-visual rentals are also available.

++ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.

Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

Luncheon Buffets

Hearty Luncheon Buffet

Two entrée buffets available from \$23.95 per person++
Three entrée buffets available from \$25.95 per person ++

This buffet includes rolls and whipped butter and your choice of one of the following:

House Salad-mixed greens with tomatoes, cucumbers, red onion and dressing on the side

Fresh Fruit Salad

Seasonal Soup Selection

Entrée selections

Slow Roasted Pork Loin with onion Dijon sauce

Lemon Oregano Chicken

Chicken Cordon Bleu with parmesan cream sauce

Chicken Florentine-with spinach and sherry cream sauce

Baked Salmon with rosemary lemon butter

Baked Haddock topped with pesto and fresh tomato

Pasta Primavera-tossed with fresh vegetables and garlic herb oil

Eggplant Parmesan

Accompaniments include:

Oven Roasted Potatoes or Rice Pilaf

Fresh Vegetable Medley

1 dessert selection from a list of our homemade desserts

Beverages

(One selection is included with the Buffet)

Full coffee station with assorted hot teas

Fresh brewed iced teas (southern style sweetened and unsweetened)

Assorted sodas

All prices are per person. Audio-visual rentals are also available.
++ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.
Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites ♦ 4 Godfrey Drive ♦ Orono, Maine ♦ 04473
207.866.7120 ♦ www.blackbearinnorono.com

Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

Luncheon Buffets

Plated and Served Lunch Menu

from \$21.95++

This buffet includes rolls and whipped butter and your choice of one of the following:

House salad-mixed greens with tomatoes, cucumbers, red onion and dressing on the side
Homemade Caesar Salad
Seasonal Soup Selection

Please choose 1 Entrée selection to serve all guests

Slow Roasted Pork Loin with onion Dijon sauce
Lemon Oregano Chicken
Chicken Cordon Bleu with parmesan cream sauce
Chicken Florentine-with spinach and sherry cream sauce
Baked Salmon with rosemary lemon butter
Baked Haddock topped with pesto and fresh tomato
Vegetable Stuffed Eggplant

Accompaniments include:

Oven Roasted Potatoes or Rice Pilaf or Wild Rice Blend
Fresh Vegetable Medley

1 dessert selection from a list of our homemade desserts

Beverages

(One selection is included with the buffet)

Full coffee station with assorted hot teas
Fresh brewed iced teas (southern style sweetened and unsweetened)
Assorted sodas

All prices are per person. Audio-visual rentals are also available.
++ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.

Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites

Meeting & Banquet Guide

Plated Dinner Suggestions

from \$25.95 per person⁺⁺

The menu options below and on the following pages are just a sampling of the tantalizing entrees that our Executive Chef can create for your event. We're also happy to work with you to create a custom menu.

All entree selections also include a choice from our seasonal salad selections or a soup selection as well as fresh rolls with whipped butter, coffee and tea as well as a dessert selection. Both soup and salad are available at a minimal additional cost.

Beef Entrees from \$31.95 per person⁺⁺

Grilled Beef Tenderloin Madeira

With shallots, fresh tomatoes and Madeira wine butter sauce

Grilled Burgundy Beef Tenderloin

Sautéed with shallots, portabella mushroom and burgundy wine sauce

Grilled Brandied Beef Tenderloin Medallions

Served with mushrooms, garlic and peppercorn brandied sauce

Espresso Beef Tenderloin

Espresso crusted, pan seared with shitake mushrooms and honey butter sauce

Seared N.Y Strip Steak

With roasted mushrooms, onions and garlic herb rosemary butter sauce

Steak Au Poivre

Pepper crusted and pan seared N. Y. Strip steak with peppercorn brandied butter sauce

Fish Entrees from \$28.95 per person⁺⁺

Grilled Tuscan Salmon

With roasted tomato and garlic, rosemary butter sauce

Grilled Salmon

Topped with roasted garlic and fresh rosemary butter sauce

Pepper Slaw Salmon

Baked salmon topped with fresh sweet pepper slaw

Moroccan Salmon

Sesame crusted and pan seared topped with preserved lemon butter sauce

Baked Haddock Provençal

Sautéed with shallots, fresh tomatoes, garlic, olives and fresh lemon white wine butter sauce

Almond Crusted Haddock

Topped with fresh mango cilantro cream sauce

All prices are per person. Audio-visual rentals are also available.

⁺⁺ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.

Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

Plated Dinner Suggestions

Chicken Entrees from \$26.95 per person⁺⁺

Chicken Dijonnaise

Sautéed chicken breast with shallots, mushrooms, artichoke hearts and light dijon cream sauce

Mediterranean Chicken

Sautéed chicken breast sun-dried tomatoes, garlic, roasted eggplant and burgundy wine butter sauce

Cashew Crusted Chicken Breast

With apricot, fresh ginger brandy glaze

Chicken Amaretto

Sautéed chicken breast with peaches and amaretto butter sauce

Chicken Cordon Bleu

Stuffed chicken breast with ham, Swiss and sweet peppers, topped with garlic cream sauce

Vegetable Apple Stuffed Chicken Breast

with sage cream sauce

Chicken Tarragon

Sautéed chicken breast with shallots, mushrooms, fresh poached pears and sweet vermouth sauce

Chicken Florentine

Sautéed chicken breast with fresh spinach, shallots, mushrooms and parmesan cream sauce

Pork Entrees from \$28.95 per person⁺⁺

Honey Mustard Pork Loin

Slow roasted and topped with honey mustard glaze

Apple Jack Pork

Slow roasted pork loin topped with fresh apples and apple jack brandy sauce

Barbeque Baby Back Ribs

½ slab fall off the bone ribs generously glazed with homemade barbeque sauce

Grilled Caribbean Pork Cutlet

Topped with fresh mango chutney

Mushroom Stuffed Pork Chop

Boneless pork chop filled with fresh mushroom and onion stuffing, topped with sour cream mustard dill sauce

Vegetarian Entrees from \$25.95 per person⁺⁺

Vegetable apple stuffed squash

Topped with pecans and honey

Spinach pie

Layers of phyllo dough, fresh spinach, feta cheese and herbs baked golden

Eggplant Parmesan

Baked layers of roasted eggplant sauces and cheese

Grape-nut and Vegetable Stuffed Eggplant

All prices are per person. Audio-visual rentals are also available.

⁺⁺ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.

Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

**The Best to Impress
Plated Dinner Suggestions**

Served dinner options

Each entrée selection includes the following:

One selection from our seasonal salads or soup options

Fresh baked rolls and whipped butter

Served coffee and tea as well as a dessert selection

If you would like both soup and salad there will be a minimal additional cost.

Lamb Chops \$37.95 per person⁺⁺

Herb crusted and roasted lamb chops with rosemary butter

Beef Wellington \$36.95 per person⁺⁺

Homemade brandied pate' with mushroom duxelles on the finest cut of beef tenderloin. Wrapped in a golden pastry and served with béarnaise sauce

Herb Crusted Veal Medallions \$36.95 per person⁺⁺

Topped with a jus of veal with herbs

Pork Tenderloin Medallions \$31.95 per person⁺⁺

Medallions sautéed with Marsala wine, garlic, mushrooms and fresh tomatoes

Baked Stuffed Salmon \$31.95 per person⁺⁺

Filled with scallops and topped with tarragon sweet vermouth butter sauce

Sesame Rice Crusted Swordfish \$34.95 per person⁺⁺

Pan seared and topped with mandarin orange with fresh ginger butter sauce

Grilled Halibut \$34.95 per person⁺⁺

Topped with capers, sweet peppers and pineapple orange triple sec butter

Horseradish Crusted Tuna Steak \$34.95 per person⁺⁺

Topped with mango cilantro chutney

Vegetarian Treasure Purse \$28.95 per person⁺⁺

Baked pastry purse filled with mushroom pate, roasted red peppers eggplant, zucchini, fresh mozzarella and ricotta and spinach served on a bed of curried lentil pilaf.

Vegetarian Mushroom Crepes \$28.95 per person⁺⁺

Hand made and rolled herb crepes filled with mushrooms with tarragon cream sauce

All prices are per person. Audio-visual rentals are also available.

⁺⁺ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.

Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

A Taste of Maine
Plated Dinner Suggestion

Served Appetizer

Spicy Crab Cake with Garlic Aioli

Served Dinner

*Fresh Green Salad topped with shrimp, apples, pears, pecans, and
goat cheese blueberry vinaigrette*

Rolls and whipped butter

Baked Stuffed Lobster filled with scallops and tarragon sweet vermouth butter sauce

Served with oven roasted potatoes and fresh seasonal vegetables

Dessert, coffee and tea

Lemon Maine Wild Blueberry Torte

All prices are per person. Audio-visual rentals are also available.
++ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.

Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites ♦ 4 Godfrey Drive ♦ Orono, Maine ♦ 04473
207.866.7120 ♦ www.blackbearinnoronono.com

Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

Seasonal Salad Selections

These salads are available seasonally to accompany any of our plated meals or buffets.

Additional cost may apply, depending on menu chosen.

Traditional House (year round)

Mixed greens with tomatoes, cucumbers, red onion, homemade croutons and house dressing

Mediterranean (year round)

Romaine topped with tomatoes, cucumbers, Greek olives, feta cheese, dried cranberries, figs, toasted almonds and lemon oregano dressing

Roasted Vegetable Salad (year round)

Mixed greens topped with roasted seasonal vegetables, tomatoes, cucumbers and herb vinaigrette

Balsamico (year round)

Fresh cut Romaine topped with bleu cheese, roasted onions and walnuts topped with balsamic dressing

Caprese (summer)

Garden ripe tomatoes, fresh mozzarella and fresh basil leaves with kalamata olives. Drizzled with olive oil and sprinkled with cracked peppercorns

Fresh Fruit Salad (summer/fall)

Topped with orange and grapefruit segments and fresh berries (seasonal)

All prices are per person. Audio-visual rentals are also available.

++ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.

Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites
Meeting & Banquet Guide

Seasonal Homemade Soup Selections

These tasty soups are available seasonally to accompany any of our plated meals or buffets.

Additional cost may apply, depending on menu chosen.

Spring and Summer Soup Selections

Vegetarian Tomato Basil

Vegetarian Vegetable Minestrone or Traditional Minestrone

Chicken with Vegetables and Noodles

Chilled Summer Gazpacho

Carrot Ginger

Creamy Corn Chowder

Chilled cucumber yogurt with dill

Fall and Winter Soup Selections

Hearty Beef Stew (Fall/Winter)

Pumpkin Saffron

Creamy Chicken with Rice

Vegetarian Harvest Vegetable (squash, potatoes, carrots, turnips)

Hearty Beef Stew

Potato Leek

Vegetarian Moroccan Lentil

Traditional Minestrone

Bean with Ham and Vegetables

New England Clam Chowder

Shrimp Bisque

All prices are per person. Audio-visual rentals are also available.

++ 18% House Charge and Current State Tax at time of event will be added to all of the above prices.

Prices are subject to change without notice.

Black Bear Inn Conference Center & Suites ♦ 4 Godfrey Drive ♦ Orono, Maine ♦ 04473

207.866.7120 ♦ www.blackbearinnoronono.com

Black Bear Inn Conference Center & Suites

Meeting & Banquet Guide

Great Reasons to Stay!



Location

- ❖ The Black Bear Inn Conference Center & Suites is the closest full-service hotel to the University of Maine
- ❖ Easy access from Interstate 95
- ❖ Minutes from the Bangor Mall shopping and dining area
- ❖ Close to Downtown Bangor



Hotel Features

- ❖ Award-winning hotel featuring spacious sleeping rooms and suites
- ❖ Honeymoon suite with in-room hot tub
- ❖ Two room Family Suite
- ❖ FREE Continental Breakfast for overnight guests
- ❖ FREE High speed wireless internet access in hotel rooms
- ❖ Data ports in all rooms
- ❖ Hair Dryers
- ❖ Coffee makers in all rooms
- ❖ Irons and Ironing Boards
- ❖ On-site exercise room and sauna
- ❖ Guest Laundry
- ❖ Complimentary Lobby Computer for Guest Use



Banquet and Conference Center

- ❖ Ample car and bus parking
- ❖ More than 7200 square feet of conference space
- ❖ All banquet meals cooked on site—for 1 to 500!
- ❖ High speed internet available in Conference Center



Group and corporate rates available