

BAR HARBOR CATERING COMPANY

BHCC BENEFITS

Did you know that if you book BHCC for your full-service event, you automatically get a lot of planning help? No? Well, read on!

NOT SO STANDARD PLANNING SERVICES

When you think Bar Harbor Catering Company, you surely think of food first, right? Every successful event doesn't just start with great food - it's the attentiveness to the little details, in-depth logistics, and the realization of your vision coming to life. When you book BHCC, you're booking more than just food service.

Specifically, in addition to creating your menu, we offer the following benefits for full-service events at no extra charge.

Rentals Coordination. While the cost of rentals is not included in your catering proposal (you will need to contact a rental service company, like Wallace Events, to sort out those specific details), we will help manage the coordination once you've booked. Just pick your patterns and styles and we'll act as a liaison and handle what and how much of everything you'll need. We'll also take care of any changes and revisions throughout the planning process. We offer seamless integration with the rental company by checking in the rentals before the event and setting them back up for pick up after the event.

Assistance with your day-of schedule. No need to worry about when you are going to have your dance or when the salad should be served. We'll go over every detail with you to make sure your day-of schedule meets your vision and that the day's activities flow seamlessly.

Access to our preferred vendors and venue lists. Yup, we'll happily share our list of reliable, professional vendors and idyllic Downeast Maine venues. All of them!

Venue set-up planning. We'll offer assistance with guest and service table layouts during planning and set-up.

Site visit the day prior to the event. We like to stop by your event location the day prior to the big day to check in your rentals and to take this last opportunity for you to hand off any last and final details to our team so that you can relax and enjoy your event as the VIP guest that you are. We got you!

Day of set-up. Our team typically arrives three hours before your event start time to set up your space and start cooking your meal. Our kitchen team prepares all items to order and our whole crew works strong all the way through the clean-up of your event.

Trash and bottle removal. Yup, we'll clean up and haul everything away with us!

Decor for buffet, stations, and bar set-ups. We have an array of decor and equipment that we pick and choose from, making sure it matches your decor and theme.

Peace of Mind Event Planning & Production. For the past 13 years, our team has produced over 1,000 events all across our beloved home state of Maine. What that means for our clients is immediate access to our team's hundreds of years of combined event experience who are all eager to share their vast knowledge with you. If you're thinking about releasing lanterns, voyaging to a remote island, or just need advice regarding transitioning from cocktail hour to dinner service, we're happy to help guide you towards your vision with the benefit of having been there, done that! But don't let our experience fool you - we've literally never done the same event twice. We're committed to combining our experience with your vision to create truly custom, memorable experiences, each and every day.