



376 Main Street  
Waterville, ME 04901  
Phone: 207.872.0677

[banquetswtvl@governorsrestaurant.com](mailto:banquetswtvl@governorsrestaurant.com)

Hello!

Thank you for considering Governor's Restaurant for your upcoming event. Our professional staff will do everything possible to make your gathering a great success – and to make everything as easy for you as we can. At the Governor's we believe in surpassing your expectations.

For more than sixty years, Governor's Restaurants have served the people of Maine, and we're proud to bring our Maine heritage to everything we do, from our famous home-style food to our delicious home-style desserts to our friendly staff. Most of all, we're committed to making your time with us truly special.

Governor's Restaurant in Waterville offers everything you need for a successful meeting or special event: catered food from our own kitchens and plenty of free and convenient parking along with easy access to our function and guest rooms at the adjoining Fireside Inn & Suites – where you can also enjoy the pool in the warmer months and the hot tub all year round. Plus, Governor's Restaurant is ready to welcome the early riser as well as anyone who wants a late meal or snack.

To help with your planning, this guide includes some additional information about our:

- Function Rooms
- Banquet Policies
- Breakfast Options
- Hors d'oeuvres and snacks
- Luncheon and dinner buffets
- Luncheon and dinner plated service
- Wedding Packet
- Business Meeting Packet
- Audio video support
- Extras

Again, thank you for considering Governor's Restaurant & Bakery in Waterville. Please give our banquet coordinators a call with any questions you might have. We're always ready to help!

Sincerely,

*Governor's Restaurant & Bakery  
Waterville, Maine  
(Prices Subject to Change without notice)*

# Breakfast Options

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## The Capitol Breakfast Buffet

20/pp

Scrambled Eggs, Bacon & Sausage , Home Fried Potatoes, Assorted Breakfast Pastries,

Your Choice of Buttermilk Pancakes-French Toast-Fresh Fruit.

Served with Coffee/Tea, and Apple, Orange, and Cranberry Juice

*Looking for more options? Add any of the following for 4 per person:*

Buttermilk Pancakes • French Toast • Fresh Fruit

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## Classic Continental Breakfast 11/pp

Assorted Danish, Muffins, Donuts  
Apple, Orange, and Cranberry Juice  
Coffee/Tea

Add Fresh Fruit for 4/ pp

## Deluxe Continental Breakfast 18/pp

Assorted Danish, Muffins, Donuts  
Yogurt with granola  
Fresh fruit platter  
Apple, Orange, and Cranberry juice  
Coffee/tea

## Premium Continental Breakfast 22/pp

Assorted Danish, Muffins, Donuts  
Yogurt with granola  
Fresh fruit platter  
Assorted Breads and Bagels  
Whipped Butter and Cream Cheese  
Apple, Orange, and Cranberry  
Coffee/Tea

### Beverages/Break Snacks

#### Coffee/Tea

We feature Downeast Columbian or naturally decaffeinated coffee.

#### 2% Milk

#### Juice

Apple, Orange, Cranberry or Tomato

#### Soft Drinks

Pepsi • Diet Pepsi • Mountain Dew

Root Beer • Sweet Tea

• Raspberry Iced Tea  
Lemonade • Starry

Aquafina Bottled Water

#### Assorted Breakfast Pastries

Homemade Cookies and Dessert platters

Breakfast Minimum – 25 people

All prices subject to 8% Maine State Food Tax and 20% Gratuity • All prices subject to change without notice

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# Build Your Own Buffet

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**Choose Three Items** 26/pp

**Choose Two Items** 23/pp

**Entrée Selections:**

*Meat Lasagna, Vegetable Lasagna, Butternut Squash Ravioli, Roast Turkey Breast, Baked Ham, Chicken Pot Pie Casserole, Shepherd's Pie, Baked Stuffed Haddock, Fried Chicken Tenders, or Yankee Pot Roast.*

**Build Your Own Buffet Includes:**

*Choice of Baked or Mashed Potato, Chef's Vegetable, Garden or Caesar Salad, Dinner Rolls, Coffee/Tea and Soda, and Assorted Dessert Platter.*

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## Specialty Buffets

**The New Englander** 22/pp

Choose two of the following entrees:

*Roast Turkey Breast, Fried Chicken Fingers  
Mac & Cheese, Meat or Vegetable Lasagna,  
Squash Ravioli, and Yankee Pot Roast.*

Garden or Caesar Salad

Homemade ColeSlaw

Governor's Dinner Rolls

Assorted Bite Sized Desserts

Coffee/Tea and Pepsi Products

**The Crowd-Pleaser** 18/pp

Sliced Ham and Turkey

American, Swiss, & Cheddar Cheese

Giant slices of white, wheat, and marble  
rye bread

Homemade ColeSlaw

Pickles and Potato Chips

Garden or Caesar Salad

Assorted Bite Sized Desserts

Coffee/Tea and Pepsi Products

**Country Comfort** 22/pp

Mac and Cheese Bar

Chili and Cornbread

Country Fried Steak with white gravy

Corn fritters

Homemade ColeSlaw

Warm Apple Fritters with Caramel Sauce

Coffee/Tea and Pepsi Products

**Home-Style Buffet** 25/pp

Steak Tips with onions

Turkey and all the Fixins

Mashed Potatoes

Chef choice of Fresh Vegetables

Homemade ColeSlaw

Garden or Caesar Salad

Governors Dinner Rolls

Hot Apple Crisp

Coffee/Tea and Pepsi Products

Buffet Minimum – 25 people. All prices subject to 8% Maine State Food Tax and 20% Gratuity • All prices are subject to change without notice. A discounted rate for kids 13 and under is available. You will be charged for your guaranteed number or guests, which must be submitted 5 days prior to your function.

## Hors d'oeuvres

(Price per person/portions)

Vegetable Platter with Ranch	5
Shrimp Cocktail	<i>Market Price</i>
Cheese & Cracker Platter with grapes	6
Fruit Platter	6
Potato Chips with Dip	5
Chips and Salsa	4
Meatballs	5
Mini Sandwiches	5
<i>Choice of Egg, Ham, Chicken Salad, Turkey</i>	
Boneless Wings	6
Classic Sliders <i>Beef and Chicken</i>	8
Fried Pork Dumpling with sauce	4
Assorted Dessert Platters	5

### Beverages/Break Snacks

#### Coffee/Tea

We feature Downeast Columbian or naturally decaffeinated coffee.

#### 2% Milk

#### Juice

Apple, Orange, Cranberry or Tomato

#### Soft Drinks

Pepsi • Diet Pepsi • Mountain Dew

Root Beer • Sweet Tea

• Raspberry Iced Tea

Lemonade • Sierra Mist • Dr. Pepper

Aquafina Bottled Water

#### Assorted Breakfast

#### Pastries

Homemade Cookies and  
Dessert platters

## Beverage Service

Beer and wine service are available for your event with prior arrangement. There is a \$100 bar setup charge. For open bars, a 20% gratuity will be added.

Assorted Bottled and Craft Beer, Fine Wines, Mimosas, Champagne Toasts, Sparkling Cider Toasts

***Signature Cocktail drink service is available for your bar, please inquire for details.***

Private functions fall under the same liquor laws as the restaurant. Bar patrons must show identification to purchase alcoholic beverages. No one under 21 will be allowed to consume alcoholic beverages. Alcoholic beverages are not allowed to leave the function room. No alcoholic beverages may be brought into the function rooms or restaurant. Anyone found furnishing alcohol to an underage guest would be asked to leave, along with the minor. We reserve the right to terminate alcohol sales to any individual that we deem intoxicated.

# Plated Dinner Selections

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## Gov's Favorite Entrées

Price per person

Meat Lasagna	25
Vegetable Lasagna	25
Squash Ravioli	25
Roast Turkey Breast	25
Chicken Cordon Bleu	25
Baked Stuffed Chicken	25
Yankee Pot Roast	25
Fried or Broiled Haddock	30
Baked Stuffed Haddock	30
Our Famous Lobster Roll	30

*Looking for other options – let us know and we can get it for you!*

## All Entrees are served with:

Choice of Baked Potato, Mashed Potato, Wild Rice

Chef's Vegetable

Garden or Caesar Salad

Dinner Rolls

Coffee/Tea or Pepsi Products

Choice of Homemade Pie, Cake, Strawberry Shortcake, or Apple Crisp.

*Our Kids menu is available for Kids 13 and under at current menu prices.*

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# BUSINESS MEETING PACKAGE

Let us make your meeting as easy as pie!

**\$20 per person package includes:**

## MORNING ARRIVAL

Coffee and Tea through the day  
Chilled Orange juice  
Chef's choice of breakfast pastries  
Fresh Fruit  
*Refreshed throughout your morning break*

## LUNCH BUFFET

Make your own Butcher Block Sandwiches  
Sliced Turkey, and Slices Ham  
Sliced Swiss, Cheddar, and American  
Sliced Tomato, Leaf Lettuce, and sliced red onion  
Pickles, Mustard, and Mayonnaise  
Our signature White, Wheatberry and Marbled Rye bread  
Includes Choice of Garden or Caesar Salad  
Chips  
Assorted Dessert Platter  
Chilled Drinks  
Add soup for 2/pp

## AFTERNOON BREAK

Chilled Drinks  
Chef's choice of light snack

### Beverages/Break Snacks

#### Coffee/Tea

We feature Downeast Columbian  
or naturally decaffeinated coffee.

#### 2% Milk

#### Juice

Apple, Orange, Cranberry or  
Tomato

#### Soft Drinks

Pepsi • Diet Pepsi • Mountain  
Dew

Root Beer • Sweet Tea

• Raspberry Iced Tea

Lemonade • Sierra Mist • Dr.  
Pepper

Aquafina Bottled Water

Assorted Breakfast  
Pastries

Homemade Cookies and  
Dessert platters

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# The Wedding Package

Let us take care of your entire event. This package includes a food tasting, choice of available linen color, set up and clean up of banquet rooms, along with a room at the Fireside Inn and Suites for the Bride before the Ceremony, and a room at the Fireside Inn and Suites following reception for the Bride and Groom.

Rooms available at the Fireside Inn and Suites for your out of town guests  
Call (207) 873-3335 to speak with an associate at the Fireside

## Rehearsal Dinner 25/pp

*Capitol Room*

Choice of two plated Meals

\$50 Room Fee

2 hour Bar service \$50

## Ceremony

*Capitol Room*

Theater style seating

\$50 Room Fee

## Reception 28/pp

*Ballroom*

Hors D'oeuvres before your meal.

Buffet Service with a choice of 2 items.

Cutting and serving of Wedding cake

Availability to the room 24 hour in advance

Bar service \$50

\$100 Room fee

Extended Room Time until 10 pm

*Pricing Example - Based on a 20 person Rehearsal dinner and 75 Wedding guests the price would be \$2900 plus tax and gratuity.*

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# TEAMS & MILITARY TRAINING OPTIONS

*Available in our Banquet Rooms or for Takeout.*

## **BREAKFAST FOR THE TEAM**

**14/pp**

A meal designed to satisfy those hungry athletes before the game.

*Includes Scrambled Eggs, Home Fried Potatoes, Bacon and Sausage. Served with Juice and Coffee*

## **AMERICAN CHOP SUEY DINNER**

**14/PP**

If you're seeking a hearty and flavorful dish, look no further than American Chop Suey. This classic dish not only satisfies your taste buds but also evokes a sense of nostalgia.

*Includes Pasta, Salad, Rolls, a Cookie, and Fountain Beverages/Water*

## **SPAGHETTI DINNER**

**14/pp**

A Governor's Classic - Spaghetti with Meat Sauce or Marinara will fill them up!

*Includes Spaghetti, Meat Sauce, Marinara Sauce, Salad or Chef's Vegetable, Yeast Rolls, Cookies, and Fountain Beverages/Water.*



# Off-the-Menu Events

Looking to just order "Off the menu for your group meeting? Here are some limited choices.

## **New England Style Pot Roast**

A Gov's classic- Tender beef simmered in Au jus. Served with a choice of potato and vegetable.

## **Steak Tips**

Local Farm to Table Beef Tips smothered in grilled onions Served with a choice of potato and vegetable.

## **Chicken Fingers**

Hand-breaded chicken tenders deep fried to a golden brown. Served with a choice of potato and vegetable.

## **Fried Haddock Dinner**

A half pound of delicious North Atlantic Haddock you just gotta love! Also available broiled Served with a choice of potato and vegetable.

## **Roast Turkey Breast**

Roast Turkey Breast served over stuffing and drizzled with gravy. Served with a choice of potato and vegetable.

## **The Governor's Cheeseburger**

A 6oz Certified Angus Beef patty topped with your choice of American, Cheddar, Mozzarella, or Swiss cheese served on our signature burger roll with crinkle cut fries.

## **Our Famous Lobster Roll**

Sweet Lobster mixed with just a bit of mayo and stuffed in our signature grilled hot dog roll with a touch of lettuce. Served with Crinkle Cut Fries.

## **Caesar Salad**

Romaine tossed with Caesar dressing, Parmesan cheese and served with crunchy croutons. Choice of protein available.

## **Chef Salad**

Romaine and greens, grape tomatoes, red onions, cucumbers, American and cheddar cheese, fresh chopped egg, choice of Turkey or Ham.

## **APPETIZER AND DESSERT MENU AVAILABLE**

*There is a room charge \$200 for the Capitol room or \$300 for the Ballroom, which includes set up and clean up. Bar Service, Pepsi products, Coffee, and Tea is available for beverage service. All meals are offered at the current menu price. Party size 25 and under*

All prices subject to 8% Maine State Food Tax and 20% Gratuity • All prices subject to change without notice  
You will be charged for your guaranteed number or guests, which must be submitted 5 days prior to your function.



Located at the Fireside Inn & Suites  
376 Main Street  
Waterville, ME 04901  
Phone: 207.872.0677

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## ***DIRECTIONS***

376 Main Street, Waterville, ME  
Exit 130 off Interstate 95

### **From the North:**

Turn left onto Main street. Take the first right onto Waterville Commons Drive. Take first right.

### **From the South:**

Turn right onto Main street. Take the first right onto Waterville Commons Drive. Take first right.



## ***FUNCTION ROOMS:***

### **Governor's Ballroom**

- Seats up to 120 people
- 1800 Square Feet, 45'x40'
- Wi-Fi Available
- Dance Floor
- First level
- Room Charge: 300
- Room with full meal for 25 or more: 150

### **Capitol Room**

- Seats up to 70 people
- 900 Square Feet, 30'x30'
- Wi-Fi Available
- Fireplace
- Room Charge: 200
- Room with full meal for 25 or more: 75

### ***Layouts:***



**BANQUET**



**ROUNDS**



**HORSESHOE**



**CLASSROOM**

### ***Audio Visual Equipment Available upon request:***

LCD Projector, Projector Screen, Microphone System, Podium

***To reserve a room at the Fireside Inn & Suites contact the front desk at 207.873.3335***

*Featuring pool, suites, fitness room, and year-round hot tub*

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# Banquet Policies

- A non-refundable deposit is required for all banquets unless prior arrangements are made with the banquet department. Should cancellation be necessary, a written cancellation notice must be received 30 days prior to the function.
- A booking will remain tentative and subject to cancellation until a signed contract and deposit are received by the banquet office. Payment in full is required prior to the conclusion of all functions unless prior arrangements have been established with the banquet office.
- The Guaranteed Count must be received five days prior to all functions. Your guaranteed count will be the minimum amount charged. Governor's is under no obligation to provide meals in excess of the guaranteed count. Your final food and linen selections must be submitted two weeks prior to the function to ensure availability of the desired items.
- Governor's Restaurant / Fireside Inn & Suites is not responsible for damage to or loss of any items left in the banquet facilities prior to, during, or after any function. The customer is responsible and shall reimburse Governor's Restaurant / Fireside Inn & Suites for any damage, loss, or liability incurred by Governor's Restaurant / Fireside Inn & Suites by any guest of the customer or persons of organizations contracted by the customer to provide goods and services before, during, or after the function.
- All items and decorations used and/or attached to Governor's Restaurant / Fireside Inn & Suites walls, etc. must be approved by the banquet office. The banquet office must also approve details regarding times to decorate the room. Decorations must fall within local fire code regulations involving decorations. A cleanup charge will be added if confetti is used.
- Governor's Banquet office reserves the right to move functions to other banquet/meeting rooms other than those appearing on the banquet contract without prior notification.
- All room charges are subject to the amount of food ordered. Changes to the room set up on the day of the function may result in additional labor charge.
- Food and/or beverages of any kind are not permitted to be brought into or removed from the banquet/meeting rooms.
- Beer and Wine service: If service is requested, there is a fee of 100. This fee is waived if sales exceed 500. For open bars there will be a 20% service gratuity added.
- Maine State Liquor Laws: Private functions fall under the same liquor laws as the restaurant. Bar patrons must show identification to purchase alcoholic beverages. No one under 21 will be allowed to consume alcoholic beverages. Alcoholic beverages are not allowed to leave the function room. No alcoholic beverages may be brought into the function rooms or restaurant. Anyone found furnishing alcohol to an underage guest would be asked to leave, along with the minor. We reserve the right to terminate alcohol sales to any individual that we deem intoxicated.
- **Parking for functions is located to the left of the hotel building as you enter the parking lot. Handicap access is available to the right and behind the restaurant. Please instruct your guests on where to park.**
- All prices are subject to 8% Maine State Food Tax, and 20% Gratuity. You will be charged for your guaranteed number of guests, which must be submitted five days prior to your function. All prices are subject to change without notice.