

# WANDBY LANDING

Unforgettable, refined flavors served in a rustic style.



## Host Your Special Event at Wandby Landing

Located in the serene Lower Village of Kennebunk, Wandby Landing offers a stunning setting overlooking the marsh, surrounded by mature gardens, and conveniently close to local attractions.

With ample parking and a warm, welcoming atmosphere, our venue is perfect for wedding receptions, rehearsal dinners, receptions, welcome parties, and after-parties.

## Event Spaces & Capacity

- Outdoor Tented Events: 25-300 guests.
- Full Buyout: Exclusive use of the entire grounds, restaurant, and staff. Starting at \$25,000 for up to 125 guests.
- Private Dining Room: Intimate gatherings of 15-40 guests. Starting at \$7,000, includes a three-course family-style meal and full beverage package.
- Main Dining Room: Seated family-style meals for up to 80 guests. Starting at \$13,000, includes a full beverage package.
- Bar Area Reception: Cocktail-style gatherings for up to 85 guests. Starting at \$13,000, includes passed appetizers, food stations, and a full beverage package.

## Beyond Our Walls: Off-Site Catering

We bring our expertise to you! Wandby Landing offers off-site catering, featuring our mobile copper wood oven, handcrafted in Maine. No matter the location, we'll ensure your event is executed flawlessly.

Booking & Inquiries

Ready to plan your event? Submit a booking request at:

[wandbylanding.com/private-events](http://wandbylanding.com/private-events)

Let's create an unforgettable experience together!

# Passed Appetizers

- Peekeytoe Crab Cakes: Spicy Remoulade
- Arancini: Fontina and Pepperoni Fried Rice, Calabrian Chili Aioli
- Fried Oysters: Corn flour fried, preserved lemon, and Lovage
- Lamb Meatballs: Castelvetro Olives, Sumac-Yogurt
- Beef Skewers: Grilled strip loin, Chimichurri

- Maine Lobster Rolls: Lemon Mayonnaise, Semolina Roll (Market Price)
- Pork and Beef Meatballs: Toasted parmesan
- Marinated Mozzarella Skewer: Pesto Marinade, Roasted Tomato

- Smoked Salmon Crostini: House-smoked salmon, Pickled beets
- Smoked Pork Ribs: Chili jam and crispy shallots
- Potato Croquettes: Romesco sauce
- Marinated and Fried Artichokes: Citrus Gremolata

Please select two salad options:

- Baby Farm Greens: Shaved baby vegetables, ricotta salata, champagne vinaigrette
- Caesar Salad: Little Gem lettuce, brown butter breadcrumbs, parmesan, Caesar dressing

## Salad

- Italian Salad: Iceberg lettuce, tomatoes, olives, roasted red peppers, red onion, Provolone cheese, Italian vinaigrette

- Heirloom Tomato Salad: Sliced heirloom tomatoes, torn garden herbs, shaved parmesan, fried basil, Balsamic vinaigrette
- Burrata Cheese: Roasted San Marzano tomatoes, pesto, fresh cherry tomatoes, grilled Ciabatta

Please select two

- Roasted Swordfish Loin, romesco sauce, preserved lemon
- Roasted Beef Strip Loin, Chimichurri, fried shallots
- Roasted Salmon, Meyer lemon, Garden herb gremolata

## Mains

Maine Lobster Bake, corn, red potato, steamed clams (supplemental)

- Roasted Pork Loin, roasted garlic jus, fruit mostarda
- Roasted Chicken Breast, Salsa Verde, grilled lemon
- Eggplant and Spinach Bake, San Marzano tomato passata, Parmesan cheese, sourdough breadcrumbs (Vegetarian)

## Stations

Charcuterie & Cheeses

- Imported and domestic cheeses, cured meats, breads, assorted, crackers, toasted nuts, and jams.

Raw & Roasted Crudité

- Fresh and roasted vegetables, wood-fired flatbread, various dips.

Raw Bar (Supplemental)

- Local oysters and Bluefin Tuna (when available), lemons, cocktail, and mignonette sauces.
- Additional options: Crab claw, mussels, little neck clams, shrimp cocktail.

## Sides

Select two:

- Roasted Cauliflower, sumac yogurt, mint, fried garlic
- Wood-fired Carrots, carrot top gremolata
- Roasted Beets, tahini, Rye crumble
- Braised Broccoli Rabe, garlic, chili flake, olive oil
- Roasted Local Potatoes, rosemary, and paprika

## Pasta

Select one

- Orecchiette: Puttanesca sauce, olives, capers, tomato, Pecorino, sourdough breadcrumbs
- Select one: Rigatoni: Pork ragu, kale, toasted Parmesan crumble

*Collaborate with our team to craft a personalized menu that perfectly reflects your vision. From elegant plated dinners to relaxed coastal feasts, we'll tailor every detail to create an unforgettable dining experience for you and your guests.*