



# ***The Town & Country Inn & Resort***

## ***2021 Wedding Packages***

### ***A North Country Experience***

*A scenic view setting,  
outstanding cuisine,  
memories for a lifetime,  
set the theme for a perfect event at the T&C ...  
Let us shower you with our Tender Labnon Care*





## *The Crystal T&C Wedding*

### **Cocktail Reception**

Choice of One Displayed Hors d' Oeuvre

Three Passed Hot or Cold Hors d' Oeuvres per person

Hosted Bar for Sixty Minutes

House Prosecco Wine Toast

### **Dinner**

Choice of any Salad

Selection of any Two Entrées

T&C House Red and White Wines, Served During Dinner

Cutting and Serving your Wedding Cake with a Fresh Berry Embellishment

Coffee and Tea Station

Our Best Available Deluxe Room for the Newlyweds for two nights  
(Reserved at the time of signing of the contract)

All Applicable New Hampshire Taxes, Gratuities, Set Up Fees and Event Management Fees

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All the above for 99 per guest

Prices are subject to change

# Hors d' Oeuvres

## Choice of 3 Passed Items:

### Cold Passed Hors d' Oeuvres

Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil  
Smoked Salmon Whipped Vermont Chevre, Canapes  
Sliced Turkey, Asparagus, Boursin Cheese Rolls (gf)  
Concassed of Cucumber and Tomato on Crostini  
Egg Salad, Chive, Capers, Phyllo Cup  
Ratatouille in a Phyllo Cup

### Hot Passed Hors d' Oeuvres

Coast of Maine Sea Scallops Wrapped in Smoked Bacon with Maple -Dijon Glace (gf)  
Deep Fried Garden Vegetable Spring Roll with Sweet Thai Chili  
Maine Jonah Crab Fritters, Creole Remoulade in Cones  
Beef Pigs in a Blanket, Mustard Sauce  
Chicken Satay, Curry Dressing (gf)  
Sweet and Sour Meatballs

### Displayed Items (Choice of (1))

Chilled Garden Vegetables Crudités with Buttermilk Dipping Sauce  
or  
Select Assorted Cheeses, Cheddar, Dill Havarti, Fontina, Fresh Fruit and Assorted Crackers

### Salads Choice of (1)

Mixed Green Salad with Vine Ripe Tomatoes, Cucumber, Red Onions, House Balsamic Dressing (gf)  
Caesar Salad with Shaved Parmesan and Garlic Crouton

### Entrées Choice of (2) Meal counts are required 10 days prior to your wedding date

Short Ribs of Beef with Demi-Glace  
Grilled all-Natural Prime Aged Top Sirloin (gf)  
Pan Seared Salmon with Crab Hollandaise (gf)  
Pan Roasted Statler Chicken Breast, Wild Mushroom Demi  
Herb Encrusted Pork Loin with Bourbon Cranberry Glace  
Seasonal Vegetarian Dish will be in addition to your 2 selected items above



## *The Golden T&C Wedding*

### **Cocktail Reception**

Choice of One Displayed Hors d' Oeuvre

Four Passed Hot or Cold Hors d' Oeuvres per person

Hosted Bar for Sixty Minutes

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House Prosecco Wine Toast

### **Dinner**

First Course Salad

Selection of any Two Entrées

House Red and White Wines, Served During Dinner

Cutting and Serving your Wedding Cake with a Fresh Berry Embellishment

Coffee and Tea Station

Hosted Bar for Three Hours immediately following Cocktail Reception

Our Best Available Deluxe Room for the Newlyweds for two nights  
(Reserved at the time of signing of the contract)

All Applicable New Hampshire Taxes, Gratuities, Set Up Fees and Event Management Fees

All the above for 125 per guest

Prices are subject to change

## Hors d' Oeuvres

### Choice of 4 Passed Items:

#### Cold Passed Hors d' Oeuvres

Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil  
Chilled Shrimp, Fresh Lemon and Spicy Cocktail Sauce (gf)  
Smoked Salmon Whipped Vermont Chevre, Canapes  
Concassed of Cucumber and Tomato on Crostini (gf)  
Sliced Turkey, Asparagus, Boursin Cheese Rolls (gf)  
Whipped Chevre, Tomato Chutney, Phyllo Cup  
Egg Salad, Chive, Capers Phyllo Cup  
Ratatouille in a Phyllo Cup

#### Hot Passed Hors d' Oeuvres

Coast of Maine Sea Scallops Wrapped in Smoked Bacon with Maple -Dijon Glace (gf)  
Deep Fried Garden Vegetable Spring Roll with Sweet Thai Chili  
Maine Jonah Crab Fritters, Creole Remoulade in Cones  
Mini Beef Wellington with Harissa Dipping Sauce  
Beef Pigs in a Blanket, Mustard Sauce  
Beef Yakitori, Spicy Mustard Aioli (gf)  
Chicken Satay, Curry Dressing (gf)  
Spanakopita, Tzatziki Sauce  
Vegetable Quiche

#### Displayed Items Choice of (1)

Chilled Garden Vegetables Crudités with Buttermilk Dipping Sauce  
Warm Spinach and Artichoke Dip with House Crostini  
Baked Warm Brie with Raspberry Jam, Wrapped in Phyllo Dough  
Select Assorted Cheeses, Cheddar, Dill Havarti, Fontina, Fresh Fruit and Assorted Crackers

#### Salads Choice of (1)

Spring Mix with Vine Ripe Tomatoes, Cucumber, Red Onions, House Balsamic Dressing (gf)  
Baby Spinach Salad, Brie, Strawberries, Almonds, Chevre, Cranberry Vinaigrette (gf)  
Tomato and Mozzarella Caprese, Micro Basil, Toasted Pine Nuts, Herb Pesto (gf)  
Caesar Salad with Shaved Parmesan and Garlic Crouton

#### Entrées Choice of (2) Meal Counts are required 10 days prior to your wedding date

Town & Country Surf and Turf, Grilled All-Natural Top Sirloin and Baked Stuffed Shrimp (gf)  
(Surf and Turf, we do consider 2 choices + vegetarian) or  
Herb Encrusted Pork Loin with Bourbon Cranberry Glace  
Pan Roasted Statler Chicken Breast, Wild Mushroom Demi  
Primavera Stuffed Fresh Haddock with Lemon Herb Nage  
Pan Seared Salmon with Crab Hollandaise  
Grilled Swordfish, Tequila Lime Glace (gf)  
Grilled all-Natural Aged Top Sirloin (gf)  
Short Ribs of Beef with Demi-Glace  
Prime Ribs of Beef, Au Jus (gf)  
Seasonal Vegetarian Dish will be in addition to your 2 selected items above



## *The Diamond T&C Wedding*

### **Cocktail Reception**

Two Displayed Hors d' Oeuvres

Five Passed Hot or Cold Hors d' Oeuvres Per Person

Hosted Bar for Sixty Minutes

House Prosecco Wine Toast

### **Dinner**

Choice of any Salad

Selection of any Two Entrées

Cutting and Serving your Wedding Cake with a Fresh Berry Embellishment

Coffee and Tea Station

House White and Red Wines, Served During Dinner

Hosted Bar for Three Hours immediately following Cocktail Reception

Our Best Available Deluxe Room for the Newlyweds for two nights  
(Reserved at the time of signing of the contract)

All Applicable New Hampshire Taxes, Gratuities, Set Up Fees and Event Management Fees

All the above for 139 per guest

Prices are subject to change

## Hors d' Oeuvres

### Choice of 5 Items:

#### Cold Passed Hors d' Oeuvres

Town & Country Maine Lobster Mascarpone in Phyllo Cup with Micro Greens  
Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil  
Cucumber Wrapped Spicy Tuna Sashimi, Soy Ginger Vinaigrette (gf)  
Chilled Shrimp, Fresh Lemon and Spicy Cocktail Sauce (gf)  
Smoked Salmon Whipped Vermont Chevre, Canapes  
Shaved Sirloin with Horseradish Chevre on Crostini  
Sliced Turkey, Asparagus, Boursin Cheese Rolls (gf)  
Concassed of Cucumber and Tomato on Crostini  
Whipped Chevre, Tomato Chutney, Phyllo Cup  
Chilled Gulf of Maine Shrimp Shooter (gf)  
Egg Salad, Chive, Capers, Phyllo Cup  
Ratatouille in a Phyllo Cup

#### Hot Passed Hors d' Oeuvres

Smoked Chicken Quesadilla, Vermont Cheddar, Pepper, Onion, Lime Crème Fraiche  
Coast of Maine Sea Scallops Wrapped in Smoked Bacon with Maple Dijon Glace (gf)  
Deep Fried Garden Vegetable Spring Roll with Sweet Thai Chili  
Maine Jonah Crab Fritters, Creole Remoulade in Cones  
Roasted Corn and Bacon Fritters and Remoulade  
Mini Beef Wellington with Harissa Dipping Sauce  
Steamed Vegetable Dumpling with Ponzu Sauce  
Shrimp with Creole Remoulade Crostini  
Beef Yakitori, Spicy Mustard Aioli (gf)  
Beef Pigs in a Blanket, Mustard Sauce  
Chicken Satay, Curry Dressing (gf)  
Spanakopita, Tzatziki Sauce  
Sweet and Sour Meatballs  
Vegetable Quiche

#### Displayed Items    Choice of (2)

Warm Spinach and Artichoke Dip with House Crostini  
Baked Warm Brie with Raspberry Jam, Wrapped in Phyllo Dough  
Garden Crispy Fresh Vegetables Crudités with Buttermilk Dipping Sauce  
Select Assorted Cheeses, Cheddar, Dill Havarti, Fontina, Fresh Fruit and Assorted Crackers  
Grilled Herb Flatbread served with Tapenade Trio to include Hummus, Olive Tapenade, Artichoke Dip and assorted Cheeses



## Salad Choice of (1)

Spring Mix with Vine Ripe Tomatoes, Cucumber, Red Onions, House Balsamic Dressing (gf)

Baby Spinach Salad, Brie, Strawberries, Almonds, Chevre, Cranberry Vinaigrette (gf)

Tomato and Mozzarella Caprese, Micro Basil, Toasted Pine Nuts, Herb Pesto (gf)

Caesar Salad with Shaved Parmesan and Garlic Crouton

## Entrées Choice of (2) - Meal Counts are required 10 days prior to your wedding date

Town & Country Surf and Turf, Grilled All-Natural Aged Top Sirloin and Baked Shrimp (gf)

(Considered as 2 Items) or

Herb Encrusted Pork Loin with Bourbon Cranberry Glace

Pan Roasted Statler Chicken Breast, Wild Mushroom Demi

Primavera Stuffed Fresh Haddock with Lemon Herb Nage

Pan Seared Salmon with Crab Hollandaise

Grilled Swordfish, Tequila Lime Glace (gf)

Grilled all-Natural Aged Top Sirloin (gf)

Short Ribs of Beef with Demi-Glace

Prime Ribs of Beef, Au Jus (gf)

Seasonal Vegetarian Dish will be in addition to your 2 selected items above





## *The Platinum T&C Dream Wedding*

### **Cocktail Reception**

Choice of Two Displayed Hors d' Oeuvres

Six Passed Hot or Cold Hors d' Oeuvres per person

Hosted Bar House Brands for Sixty Minutes

Prosecco Wine Toast

### **Dinner**

Choice Appetizer or Soup

Choice of Any Salad

Selection of Two Entrées

Cutting and Serving your Wedding Cake with a Fresh Berry Embellishment

Coffee and Tea Station

Red and White House Wines, Served During Dinner

Hosted Bar House Brands for Three Hours following Cocktail Reception

Late Night Snack for Guests

Our Best Available Deluxe Room for the Newlyweds for two nights  
(Reserved at the time of signing of the contract)

All Applicable New Hampshire Taxes, Gratuities, Set Up Fees and Event Management Fees

All the above for 159 per guest

Prices are subject to change

## Hors d' Oeuvres

### Choice of 6 Items:

#### Cold Passed Hors d' Oeuvres

Town & Country Maine Lobster Mascarpone in Phyllo Cup with Micro Greens  
Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil  
Cucumber Wrapped Spicy Tuna Sashimi, Soy Ginger Vinaigrette (gf)  
Chilled Shrimp, Fresh Lemon and Spicy Cocktail Sauce (gf)  
Smoked Salmon Whipped Vermont Chevre, Canapes  
Shaved Sirloin with Horseradish Chevre on Crostini  
Concassed of Cucumber and Tomato on Crostini  
Sliced Turkey, Asparagus, Boursin Cheese Rolls  
Whipped Chevre, Tomato Chutney, Phyllo Cup  
Chilled Gulf of Maine Shrimp Shooter (gf)  
Egg Salad, Chive, Capers, Phyllo Cup

#### Hot Passed Hors d' Oeuvres

Smoked Chicken Quesadilla, Vermont Cheddar, Pepper, Onion, Lime Crème Fraiche  
Coast of Maine Sea Scallops wrapped in Smoked Bacon with Maple Dijon Glace (gf)  
Deep Fried Garden Vegetable Spring Roll with Sweet Thai Chili  
Maine Jonah Crab Fritters, Creole Remoulade in Cones  
Roasted Corn and Bacon Fritters and Remoulade (gf)  
Mini Beef Wellington with Harissa Dipping Sauce  
Steamed Vegetable Dumpling with Ponzu Sauce  
Shrimp with Creole Remoulade Crostini  
Beef Yakitori, Spicy Mustard Aioli (gf)  
Beef Pigs in a Blanket, Mustard Sauce  
Chicken Satay, Curry Dressing (gf)  
Spanakopita, Tzatziki Sauce  
Sweet and Sour Meatballs  
Vegetable Quiche

#### Displayed Items Choice of (2)

Warm Spinach and Artichoke Dip with House Crostini  
Baked Warm Brie with Raspberry Jam, Wrapped in Phyllo Dough  
Garden Crispy Fresh Vegetables Crudités with Buttermilk Dipping Sauce  
Select Assorted Cheeses, Cheddar, Dill Havarti, Fontina, Fresh Fruit and Assorted Crackers  
Grilled Herb Flatbread served with Tapenade Trio to include Hummus, Olive Tapenade, Artichoke Dip and assorted Cheeses

#### Appetizers or Soup Choice of (1)

Lobster Ravioli, Garlic Herb Cream  
Scallop, Artichoke Cake, Dill Cream Sauce  
Shrimp with Watercress and Grape Tomato Salad, Apple Cider Vinaigrette (gf)  
House Made Meatball, Pomodoro Sauce, Shaved Parmesan, Basil Micro Green Salad

## **Soup du Jour**

Fall Maple Cider, Butternut Bisque, Maple Chantilly  
Chilled Summer Gazpacho with Crab Meat Cocktail  
Seafood Bisque with Chantilly Sherried Cream  
Smoked Bacon, Roasted Corn Chowder  
Tomato Bisque with Shaved Parmesan  
Vermont Cheddar Herb Soup  
New England Clam Chowder

## **Salads Choice of (1)**

Spring Mix with Vine Ripe Tomatoes, Cucumber, Red Onions, House Balsamic Dressing (gf)  
Baby Spinach Salad, Brie, Strawberries, Almonds, Chevre, Cranberry Vinaigrette (gf)  
Tomato and Mozzarella Caprese, Micro Basil, Toasted Pine Nuts, Herb Pesto (gf)  
Caesar Salad with Shaved Parmesan and Garlic Crouton

## **Entrées Choice of (2) Meal Counts are required 10 days prior to your wedding date**

Town & Country Surf and Turf, Grilled All-Natural Aged Top Sirloin and Baked Shrimp (gf)  
**(Considered as 2 Items)** or

Herb Encrusted Pork Loin with Bourbon Cranberry Glace  
Primavera Stuffed Fresh Haddock with Lemon Herb Nage  
Pan Roasted Statler Chicken Breast, Wild Mushroom Demi  
Pan Seared Salmon with Crab Hollandaise  
Grilled Swordfish, Tequila Lime Glace (gf)  
Grilled all-Natural Aged Top Sirloin (gf)  
Short Ribs of Beef with Demi-Glace  
Prime Ribs of Beef, Au Jus (gf)  
Seasonal Vegetarian Dish will be in addition to your 2 selected items above

All Seasonal Vegetables will be chosen to complement each Seasonal Entrée and your tastes, taking advantage of the freshest produce available of the season. All Main Entrée Items are prepared according to the season, per Chef Michael.

## **Late Night Snack Options Choice of (1)**

Gourmet Sliders (Cuban) Sandwiches with Toppings  
Assorted Pizza: Cheese, Pepperoni and Vegetable  
Chicken, Egg and Tuna Salad Sandwiches  
Chicken Wings & Dipping Sauce