

# *❧ DIAMOND WEDDING RECEPTION ❧*

## COCKTAIL RECEPTION

Butlered Champagne Service as your guests arrive

Centerpiece of a Fresh Fruit Basket with Imported Cheese Display

Fresh Veggie Platter with Boursin Dip

Display of Baked Brie with Mango Chutney in Puff Pastry

Choice of Hors d'oeuvres (Based on two servings per guest)

### *Hot hors d' Oeuvres*

(Please Select Three)

### *Passed hors d' Oeuvres*

(Please Select Three)

Bacon-Wrapped Scallops with Maple-Dijon Glaze

Bacon-Wrapped Tenderloin Tips With Gorgonzola

Bar Harbor Mini Crab Cakes

Shrimp & Scallops Casino on ½ shell

Cremini Mushroom with Sweet Sausage Stuffing

Coconut Shrimp with Pina Colada Sauce Buffalo

Shrimp with Bleu Cheese Dip

Chorizo Sausage in Sweet Onion BBQ Sauce

Gourmet Breaded Chicken Wings

Spicy Buffalo Wings

Spinach & Artichoke Dip with French Bread Sticks

Braised Italian Meatballs in Tomato Ragout

Vegetable Spring Rolls with Sweet Chili Sauce

Nut Crusted Chicken Bites with Honey Mustard Sauce

Jumbo Gulf Stream Shrimp Cocktail

Lobster & Mascarpone Baked in Phyllo Cup Plum

Tomato Parmesan Bruschetta

Artichoke Spinach Dip in Toast Cup

Fresh Asparagus & Cheddar Bruschetta Margarita

Shrimp Shooters

Prosciutto with Honeydew Melon

Fresh Salmon or Tuna Sushi with Wasabi & Soy

Coronets of Smoked Salmon With Dill Cream Cheese

Deviled Eggs, Traditional or with Smoked Salmon

# ***DIAMOND WEDDING RECEPTION***

## **DINNER MENU**

Champagne or Wine Toast (Please Select One)  
Sparkling Cider and Non-alcoholic Punch are also available

### **First Course: Soup or Fruit Cup (Please Select One)**

Our Chef Selected Soup du Jour, Seafood Bisque or New England Clam Chowder  
Fresh Fruit Cup with Orange Sorbet

### **Second Course: Salad (Please Select One)**

Tossed Garden Salad with Choice of Two Dressings  
Traditional Caesar Salad with Grilled Shrimp, Fresh Parmesan & Garlic Croutons  
Baby Field Greens with Raspberry Vinaigrette with candied walnuts

### **Wine Selection**

Bottled Wines Served with Dinner  
(Cabernet Sauvignon and Chardonnay, one each per table)

### **Entrée Selection (Please Select One or Two)**

Accompanied by Seasonal Vegetables and your choice of Potato or Rice

Roast Prime Ribs of Beef, au jus  
Our Deluxe Surf & Turf is a Petit Filet Mignon with Baked Stuffed Shrimp  
Boston Cut Sirloin with Maine Lobster Tail  
Char-Broiled Filet Mignon with Béarnaise Sauce  
Seafood Duo with Crab-Stuffed Haddock and Baked Stuffed Shrimp  
Maple-Ginger Glazed Fresh Salmon Filet  
Center Cut 12 oz. New York Sirloin  
Baked Stuffed Jumbo Gulfstream Shrimp with Drawn Butter  
Breast of Chicken Cordon Bleu with Baked Ham & Swiss Cheese  
Vegetarian & Children's Selections available on request

# ***DIAMOND WEDDING RECEPTION***

## **Dessert**

Cake Cutting & Service with French Vanilla Ice Cream

## **“After-Glow”**

Complimentary Coffee, Tea, and Pastry served to your guests as they depart the reception

## **Our Diamond Wedding Reception Also Features:**

Deluxe Honeymoon Suite for your wedding night  
Discounted lodging for your guests when having your reception with us

**Cost \$69.00 per person plus 9% tax & 18% gratuity  
\$20.00 per child (served off of children’s menu)**

*Prices Effective through 01/01/2020*

# ❧ *CRYSTAL WEDDING RECEPTION* ❧

## COCKTAIL RECEPTION

Centerpiece display of Fresh Fruit and Assorted Cheeses

Fresh Vegetable Platter with Boursin Dip

Choice of Hors d' Oeuvres (Based on two servings per guest)

### *Hot hors d' Oeuvres*

(Please Select Two)

### *Passed hors d' Oeuvres*

(Please Select Two)

Ravioli of Sun Dried Tomatoes	Fresh Asparagus & Cheddar Bruschetta
Mini Crab Cakes with Dijon Sauce	Coronets of Smoked Salmon
Gourmet Breaded Chicken Wings	Prosciutto with Honeydew Melon
Spicy Chicken Wings	Margarita Shrimp Shooters
Braised Italian Meatballs in Tomato Ragout	Plum Tomato & Fresh Mozzarella Crostini
Bacon Wrapped Tenderloin Tips with Gorgonzola	Fresh Salmon Sushi with Wasabi & Soy
Buffalo Shrimp with Bleu Cheese Dip	Deviled Eggs, Traditional or with Smoked Salmon
Chorizo Sausage in Sweet Onion BBQ Sauce	
Spinach & Artichoke Dip with French Bread Sticks	
Vegetable Egg Rolls with Sweet Chili Sauce	
Nut Crusted Chicken Bites with Honey Mustard Sauce	
Jumbo Coconut Shrimp with Pina Colada Sauce	

# ***CRYSTAL WEDDING RECEPTION***

## **DINNER MENU**

Champagne or Wine Toast (Please Select One)  
Sparkling cider and Non-alcoholic Punch are also available

### **First Course: Soup or Fruit Cup (Please Select One)**

Our Chef Selected Soup du Jour or New England Clam Chowder  
Fresh Fruit Cup

### **Second Course: Salad (Please Select One)**

Tossed Garden Salad with Choice of Two Dressings  
Traditional Caesar Salad with Fresh Parmesan & Garlic Croutons

### **Entrée Selection (Please Select One or Two)**

Accompanied by Seasonal Vegetables and your choice of Potato or Rice

Roast Prime Ribs of Beef, au jus  
Baked Stuffed Jumbo Gulf Stream Shrimp with Drawn Butter  
Boneless Breast of Chicken, Cordon Bleu Stuffed with Baked Ham & Swiss Cheese  
Maple-Ginger Glazed Fresh Salmon Filet  
Char-Broiled Center Cut Sirloin Steak  
Seafood Duo with Crab Stuffed Haddock & Baked Shrimp  
Broiled Filet of Haddock with Sherried Seafood Stuffing  
Roast Vermont Tom Turkey with Cranberry-Sage Stuffing  
Nut-Crusted Chicken Breast with Honey Mustard Sauce  
New England Baked Chicken with Pan Gravy  
Vegetarian & Children's Selections available on request

# ***CRYSTAL WEDDING RECEPTION***

## **Dessert**

Cake Cutting & Service with French Vanilla Ice Cream

## **“After-Glow”**

Complimentary Coffee, Tea and Pastry served to your guests as they depart the reception

## **Our Crystal Wedding Reception Also Features:**

Deluxe Honeymoon Suite for your wedding night  
Discounted lodging for your guests when having your reception with us

**Cost \$53.00 per person plus 9% tax & 18% gratuity  
\$20.00 per child (served off children's menu)**

*Prices Effective through 01/01/2020*

# ❧ CHAMPAGNE WEDDING RECEPTION ❧

## COCKTAIL RECEPTION

Centerpiece display of Fresh Fruit and Assorted Cheeses

Choice of Hot Hors d'oeuvres (Based on Two Servings per Guest)

### *Hors d' Oeuvres* (Please Select Three)

Vegetable Egg Rolls served with Sweet Chili Sauce

Spinach & Artichoke Dip with French Bread Sticks

Ravioli of Sun Dried Tomatoes & Herbed Cheese with Gorgonzola Sauce

Braised Italian Meat Balls in Tomato Ragout

Jumbo Coconut Breaded Shrimp with Pina Colada Dip

Gourmet Breaded Chicken Wings

Spicy Buffalo Chicken Wings

Nut Crusted Chicken Bites With Honey Mustard Sauce

## DINNER MENU

Champagne or Wine Toast (Please Select One)

Sparkling cider and Non-alcoholic Punch are also available

### **Soup or Salad (Please Select One)**

Chef selected Soup du Jour, Italian Wedding Soup, or Country Corn Chowder

Tossed Garden Salad with Choice of Two Dressings

Traditional Caesar Salad with Fresh Parmesan & Garlic Croutons

# ***CHAMPAGNE WEDDING RECEPTION***

## **DINNER MENU**

### **Entrée Selection (Please Select One or Two)**

Accompanied by Seasonal Vegetables and your choice of Potato or Rice

New England Stuffed Chicken Breast with Pan Gravy  
Maple-Glazed Black Oak Ham with Pineapple-Orange Sauce  
Nut-Crusted Skinless Chicken Filet with Honey Mustard Sauce  
Roast Vermont Turkey with Cranberry-Sage Stuffing & Pan Gravy  
Broiled Filet of Boston Haddock with Sherried Seafood Stuffing  
Vegetarian & Children's Selections available on request

### **Dessert**

Cake Cutting & Service with French Vanilla Ice Cream

### **Our Champagne Wedding Reception Also Features:**

Deluxe Honeymoon Suite for your wedding night.

Discounted lodging for your guests when having your reception with us

**Cost \$40.00 per person plus 9% tax & 18% gratuity  
\$20.00 Per Child (served off children's menu)**

*Prices Effective through 01/01/2020*



# ***GRAND BUFFET WEDDING RECEPTION***

## **COCKTAIL RECEPTION**

Centerpiece of Artisan Cheeses and Fresh Fruits  
Bar Harbor Crab Dip with Herb Crostini  
Spanakopita of Feta Cheese and Spinach in Filo Dough  
Maple-Dijon Bacon Wrapped Nova Scotia Scallops

## **DINNER BUFFET MENU**

Champagne or Wine Toast (Please Select One)

### **First Course (Served)**

Tossed Garden Salad with choice of Two Dressings  
Or  
Custom Soup of Your Choice or Seafood Bisque

### **Buffet Selections**

#### **Chef's Carving Station**

Roast Prime Ribs of Beef, au jus and Glazed Black Oak Ham

Centerpiece of Italian Seafood Salad with Fresh Mozzarella and Artichokes

Baked Boston Haddock with Lobster Newburg Sauce  
Nut Crusted Chicken with Honey Mustard  
Braised Pork Loin, Florentine  
Shrimp and Penne Vodka ala Rosa  
Oven Roasted Rosemary Red Potatoes  
Sautéed Vegetable Medley

### **Dessert**

Cake Cutting & Service with French Vanilla Ice Cream

### **Our Grand Buffet Reception also Features:**

Deluxe Honeymoon Suite for your Wedding Night  
Champagne & Fresh Strawberries and Cheese & Crackers in your Suite

**Cost \$49.00 per person plus tax & gratuity**

*Prices Effective through 01/01/2020*

## *Hors d' Oeuvres Selection*

### *Cheese & Crackers Tray*

*Vermont Cheese with Gourmet Crackers Assortment & Fresh Fruit Garnish*

<i>Small (serves 15-20)</i>	<i>\$30.00</i>
<i>Medium (serves 30-40)</i>	<i>\$60.00</i>
<i>Large (serves 50-75)</i>	<i>\$80.00</i>
<i>Extra-Large (serves 80-100)</i>	<i>\$100.00</i>

### *Fresh Vegetable Crudités*

*A Selection of Fresh Garden Vegetables and Assorted Dips*

<i>Small (serves 15-20)</i>	<i>\$25.00</i>
<i>Medium (serves 30-40)</i>	<i>\$50.00</i>
<i>Large (serves 50-75)</i>	<i>\$75.00</i>
<i>Extra-Large (serves 80-100)</i>	<i>\$100.00</i>

### *Baked Brie en Croute*

*Wheel of brie baked in a light flaky puff pastry layered with fruit compote garnished with fresh fruit and served with sliced baguette and gourmet crackers.*

<i>One size (serves 25-30)</i>	<i>\$25.00</i>
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### *Hot Hors d'oeuvres*

<i>Scallops wrapped in Bacon with Maple-Dijon Glaze</i>	<i>\$100.00 per 50 pieces</i>
<i>Mini Crab Cakes with Chipotle Aioli</i>	<i>\$90.00 per 50 pieces</i>
<i>Nut Crusted Chicken Tenders with Honey Mustard Sauce</i>	<i>\$100.00 per 50 pieces</i>
<i>Coconut Shrimp with Pina Colada Sauce</i>	<i>\$80.00 per 50 pieces</i>
<i>Vegetable Spring Rolls with Sweet Chili Sauce</i>	<i>\$60.00 per 50 pieces</i>
<i>Sweet &amp; Sour Meatballs</i>	<i>\$60.00 per 50 pieces</i>
<i>Spicy Buffalo Wings with Celery and Blue Cheese Dressing</i>	<i>\$75.00 per 50 pieces</i>
<i>Sweet Italian Sausage Stuffed Mushroom Caps</i>	<i>\$75.00 per 50 pieces</i>
<i>Mini Chicken Quesadillas with Salsa</i>	<i>\$80.00 per 50 pieces</i>
<i>Mini Pigs in a Blanket with Honey Mustard Sauce</i>	<i>\$80.00 per 50 pieces</i>
<i>Lamb Sickles – Single Cut Lamb Rib Chops</i>	<i>\$150.00 per 50 pieces</i>
<i>Mini Vegetable Quiche</i>	<i>\$80.00 per 50 pieces</i>
<i>Mini Clam Fritters with Tartar Sauce</i>	<i>\$60.00 per 50 pieces</i>
<i>Spinach Dip with Crostini and Gourmet Crackers</i>	<i>\$50.00 serves 50 people</i>

### *Cold Hors d'oeuvres*

<i>Chilled Shrimp with Cocktail Sauce</i>	<i>\$100.00 per 50 pieces</i>
<i>Plum Tomato and Fresh Mozzarella Bruschetta</i>	<i>\$60.00 per 50 pieces</i>
<i>Sliced Turkey and Asparagus Boursin Cheese Rolls</i>	<i>\$75.00 per 50 pieces</i>
<i>Sliced Tenderloin of Beef on a Crostini with Horseradish Cream and Roasted Tomato</i>	<i>\$90.00 per 50 pieces</i>
<i>Ratatouille in a Filo Cup</i>	<i>\$60.00 per 50 pieces</i>
<i>Lobster Mascarpone Salad in a Filo Cup</i>	<i>\$100.00 per 50 pieces</i>

*Carved Watermelon Basket with Sliced Seasonal Fruit*  
\$60.00

*Assorted Finger Sandwiches*  
*Chicken Salad, Ham Salad and Tuna Salad*  
\$35.00 per dozen

*9% NH Meal tax and an 18% gratuity will be added to above prices*  
***Prices effective 01/01/2020 and subject to change***

# *A la Carte Options*

## *Outside reception*

- *Lawn set-up & Chair Rentals (120 chairs available)* \$ 200.00

## *Cupcakes Available*

- *Dark Chocolate with Butter Cream Icing*
- *French Vanilla with Butter Cream Icing*

## *Specialty Cupcake Available*

- *Old Fashioned Carrot with Cream Cheese Icing*
- *Black Forest with Cream Topping*

## *Ice Carvings – prices available upon request*

*N.H. Maple Syrup Bottles Nips 1.7 oz* \$ 2.25 each

*N.H. Maple Syrup Glass Leaf 1.75 oz* \$ 3.75 each

*NH Maple Syrup Plastic Jug 8.0 oz* \$ 7.95 each

## *Baskets for Guest's Hotel Room – prices available upon request*

- *Gift Basket may include various items such as maple syrup, mugs, bottled water, key chain, post cards, mints, t-shirt, cookies, homemade demi – loaves of sweet bread, chocolate and other items.*
- *Fresh Fruit Basket or Tray*
- *Cheese & Cracker Tray*

## *Butlered Service*

- *Champagne & Strawberries served as your guests arrive* \$ 2.75 Per Person

## *Wine Selection- Prices available upon request*

- *Carafes or bottles placed on each reception table*

## *White or Black Chair Covers*

- *200 Available* \$ 3.00 Per Cover

## *Open Bar or Dollar Limit on Bar Cocktail/Beverage Orders*

## *“After-Glow”*

- *Coffee, Tea and Pastries as your guest depart.* \$ 4.00 Per Person

## *Delivery of your gift baskets to guests*

\$2.00 each

**DEPOSIT** In order to secure the preferred date for your function, a \$500.00 non- refundable deposit is required. Half of the deposit is refundable as long as the function is cancelled at least eight (8) months prior to the date of the event. The deposit will be applied to the final invoice.

**GUARANTEES** A guaranteed attendance number is required seven (7) days before your function. If no guarantee is received by the specified deadline, the initial expected attendance figure will be considered the guarantee. The guaranteed number is not subject to reduction. You will be charged for the guaranteed number of people. If the count exceeds the guarantee, you will be charged accordingly.

**PRICES AND PAYMENT:** **Payment in full is due the day before the wedding, any remaining balance will be paid at the conclusion of the event.** Due to food safety and health reasons, no food from a function can be removed from the premises. Room arrangements, menus, and other details pertinent to your function need to be made two (2) weeks before your function. Menu prices are subject to change.

**BEVERAGE SERVICE** Please note that the NH State Liquor Commission regulates alcoholic beverage sales and service, and that the Town & Country, as a licensee, is responsible for the administration of these regulations. As a matter of policy, no liquor or wine of any kind may be brought into the hotel from outside sources. The employees of the Town and Country must do all of the dispensing of beverages. The Town & Country Motor Inn's managers, bartenders and servers are trained in responsible beverage service and if necessary will refuse service to anyone that, in their opinion, appears to be consuming more alcohol than is considered responsible and safe.

**BANQUET ROOM FEE**

**The function room fee is based on a (5) five hour time frame**

**Our function room fees are as follows:**

- Gold Room = **\$300.00 + tax / accommodates up to 60 people.**
- Rose Room = **\$400.00 + tax / accommodates up to 150 people.**
- Lamplight Room = **\$400.00 + tax / accommodates up to 150 people.**
- Shelburne Room = **\$700.00 + tax if / accommodates up to 180 people.**

The Town & Country has several lovely indoor and outdoor settings for your ceremony - \$100.00 set-up fee

*If security is required to maintain order due to the size or nature of your event, The Town and Country Motor Inn may require you provide, uniformed or non-uniformed personnel. The Town and Country Motor Inn shall have final approval on any and all security to be utilized during your function.*

Please read, sign, and return this copy with your deposit. Any changes to this agreement must be made in writing and signed by the customer and the Town and Country. Please note: You will be liable for any property damage incurred by you or your guests. Thank you very much for selecting the Town and Country.

Name(s) \_\_\_\_\_

Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip Code \_\_\_\_\_

Phone (H) \_\_\_\_\_ Phone (W) \_\_\_\_\_ Expected Guest Count \_\_\_\_\_

Type of Function \_\_\_\_\_ Function Room & Cost \_\_\_\_\_

Package & Package Price \_\_\_\_\_ (prices guaranteed up to 6 months from booking)

Function Date \_\_\_\_ / \_\_\_\_ / \_\_\_\_ Day of the Week \_\_\_\_\_ Function Time \_\_\_\_\_

\_\_\_\_\_  
In Contract with Signature

\_\_\_\_\_  
Town and Country Representative

*To our valued Clientele:*

*We ask that you make us aware of your plans for the removal of all keepsakes, center pieces, decorations, flowers and all other mementos from the function room after your event.*

*The Town & Country is not responsible for lost articles left behind in rooms.*

*Thank you for choosing the Town & Country Inn and Resort to help make your memories.*

## **Wedding Information & Phone Numbers**

*New Hampshire area code is (603)*

### **Justice of the Peace**

*Grace LaPierre 466-2744*

*Donna Larson 752-2655*

*Gail Cyr 723-1393*

### **DJ's**

*Dave Duchesne 752-2212*

*"Dave's Music Mania"*

*Steve Emerson 466-2023*

*"Mountain Music"*

*Judy Laflamme 466-5762*

*"DJ Judy"*

*Tim Dion 752-9605*

*"Your Day DJ Service"*

*DJ Nicole Briere 991-9137*

## **Wedding Information & Phone Numbers (continued)**

*New Hampshire area code is (603)*

### **Photographers**

*Mark Ducharme 752-1725*

*"Mark Ducharme Photography"*

*Norman Labonville 752-6100*

*"NDP Photography"*

*DeeDee Grant 207-212-7978*

*"Captured Moments Photography"*

*Carol Savage 207-836-3505*

*"Carol Savage Photography"*

### **Flowers**

*Gill's Flowers 752-1800*

*Gorham House Florist 466-5588*

*Floral Designs by Raegan 752-7600*

**Wedding Cakes**

*Kate Patrick* 991-7209  
*Heather Marquis* 348-5034  
*JL Cakes* 802-723-0340

**Limousine Services**

*Sutton Luxury Limousine* 387-3663  
*Special Occasions Limousine* 447-2229

***Wedding Information & Phone Numbers (continued)***

*New Hampshire area code is (603)*

**Outdoor Wedding Venues**

*Moose Brook State Park* 466-3860  
*Dolly Copp State Park* 466-3630  
*Milan Hill State Park* 449-2223

**Photo Booth Rentals**

*Captured Moments Photography* 207-212-7978

**Stylists and Salons**

*Evolve Salon* 466-2317  
*Great Looks* 603- 752-3335  
*All About You Salon* 603-348-1205