

❧ *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 Apple-Raisin Marmalade in Puff Pastry

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

Hot hors d' Oeuvres (Please Select Four)

- Bacon-Wrapped Scallops
With Maple-Dijon Glaze
- Bacon-Wrapped Tenderloin Tips
With Gorgonzola
- Bar Harbor Mini Crab Cakes
- Shrimp & Scallops Casino on ½ shell
- Crimini Mushroom
With Sweet Sausage Stuffing
- Coconut Shrimp with Pina Colada Sauce
- Buffalo Shrimp with Bleu Cheese Dip
- Cheddar Baked Artichoke Hearts
- 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 Garlic Jus
- Shrimp & Veggie Spring Rolls
With Sweet & Sour Sauce
- Nut Crusted Chicken Bites
With Honey Mustard Sauce

Passed hors d' Oeuvres (Please Select Three)

- Jumbo Gulf Stream Shrimp Cocktail
- Lobster Salad en Brioche
- 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

Prices Effective through 01/01/2019

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 Roasted Walnut Vinaigrette

Wine Selection

- Bottled Wines Served with Dinner.
(Cabernet Sauvignon and Chardonnay, 1 each per table)

Entrée Selection (Please Select One or Two)

- 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

Accompanied by Seasonal Vegetables and your choice of Potato or Rice

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 (Children's Menu)***

❧ 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 Three)

- Ravioli of Sun Dried Tomatoes
Bruschetta
- Cheddar Baked Artichoke Hearts
- Mini Crab Cakes with Dijon Sauce
- Gourmet Breaded Chicken Wings
- Spicy Chicken Wings
- Braised Italian Meatballs in Garlic Jus
- Bacon Wrapped Tenderloin Tips
With Gorgonzola
- Buffalo Shrimp with Bleu Cheese Dip
- Chorizo Sausage in Sweet Onion BBQ Sauce
- Spinach & Artichoke Dip with French Bread Sticks
- Shrimp & Veggie Egg Rolls with Sweet & Sour Sauce
- Nut Crusted Chicken Bites with Honey Mustard Sauce
- Jumbo Coconut Shrimp with Pina Colada Sauce

Passed Hors d' Oeuvres

(Please Select Two)

- Fresh Asparagus & Cheddar
- Coronets of Smoked Salmon
- Proscuitto with Honeydew Melon
- Margarita Shrimp Shooters
- Plum Tomato & Parmesan Crostini
- Fresh Salmon Sushi with Wasabi & Soy
- Deviled Eggs, Traditional or
With Smoked Salmon

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)

Prices Effective through 01/01/2019

- 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)

- 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 Cornbread Stuffing
- Nut-Crusted Chicken Breast with Honey Mustard Sauce
- New England Baked Chicken with Pan Gravy
- Vegetarian & Children's Selections available on request

Accompanied by Seasonal Vegetables and your choice of Potato or Rice

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 (Children's Menu)*

Prices Effective through 01/01/2019

❧ 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)

(Please Select Three)

- Shrimp & Vegetable Egg Rolls served with Sweet & Sour Sauce
- Spinach & Artichoke Dip with French Bread Sticks
- Ravioli of Sun Dried Tomatoes & Herbed Cheese with Gorgonzola Sauce
- Braised Italian Meat Balls in Garlic Jus
- 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)

- 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

Entrée Selection

(Please Select One or Two)

- 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 Cornbread Stuffing & Pan Gravy
- Broiled Filet of Boston Haddock with Sherried Seafood Stuffing
- Vegetarian & Children's Selections available on request

Accompanied by Seasonal Vegetables and your choice of Potato or Rice

Prices Effective through 01/01/2019

CHAMPAGNE WEDDING RECEPTION

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 (Children's Menu)***

Grand Buffet Wedding Reception

Cocktail Reception

***Centerpiece of Artisan Cheeses and Fresh Fruits
Bar Harbor Crab Dip with French Bread Sticks
Spanikopita 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 Hawaiian Seafood Salad & Fresh Pineapple

***Baked Boston Haddock with Lobster Newburg Sauce
Nut Crusted Chicken Tenders with Honey Mustard
Braised Pork Loin, Florentine
Oriental Shrimp & Snow Pea Fried Rice
Oven Roasted Red Potatoes
Stir-Fried 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

Hors d' Oeuvres Selection

Cheese & Crackers Tray

Vermont Cheese with Gourmet Crackers Assortment & Fresh Fruit Garnish

<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>

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 & 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>Chorizo 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>

Prices Effective through 01/01/2019

Spinach Dip with Crostini and Gourmet Crackers \$50.00 serves 50 people

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 Sliced</i>
<i>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 01/01/2019 and subject to change

Prices Effective through 01/01/2019

A la Carte Options

Outside reception

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

Cupcakes Available

\$ 2.75 each

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

Specialty Cupcake Available

\$ 3.25 each

- *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

\$ 2.75 Per Person

- *Champagne & Strawberries served as your guests arrive*

Wine Selection - Prices available upon request

- *Carafes or bottles placed on each reception table*

White or Black Chair Covers

\$ 3.00 Per Cover

- *200 Available*

Open Bar or Dollar Limit on Bar Cocktail/Beverage Orders

“After-Glow”

\$ 4.00 Per Person

- *Coffee, Tea and Pastries as your guest depart.*

Delivery of your gift baskets to guests

\$2.00 each

Prices Effective through 01/01/2019

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) _____

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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 Cliental:

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.

Prices Effective through 01/01/2019

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"

Prices Effective through 01/01/2019

Flowers

Gill's Flowers 752-1800
Gorham House Florist 466-5588
Floral Designs by Raegan 752-7600

Wedding Cakes

Elaine Donato 466-2484
Kate Patrick 991-7209
Heather Marquis 348-5034

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

Dee Dee Grant 207-212-7978

Stylists and Salons

Salon 64 603-466-9964
Great Looks 603-752-3335
All About You Salon 603-348-1205

Prices Effective through 01/01/2019