

❧ 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

Passed hors d' Oeuvres

(Please Select Three)

(Please Select Three)

Bacon-Wrapped Scallops with Maple-Dijon Glaze	Jumbo Gulf Stream Shrimp Cocktail
Bacon-Wrapped Tenderloin Tips With Gorgonzola	Lobster & Mascarpone Baked in Phyllo Cup Plum Tomato Parmesan Bruschetta
Bar Harbor Mini Crab Cakes	Artichoke Spinach Dip in Toast Cup
Shrimp & Scallops Casino on ½ shell	Fresh Asparagus & Cheddar Bruschetta Margarita Shrimp Shooters
Cremini Mushroom with Sweet	

Sausage Stuffing	Prosciutto with Honeydew Melon
Coconut Shrimp with Pina Colada Sauce Buffalo Shrimp with Bleu Cheese Dip	Fresh Salmon or Tuna Sushi with Wasabi & Soy
Chorizo Sausage in Sweet Onion BBQ Sauce	Coronets of Smoked Salmon With Dill Cream Cheese
Gourmet Breaded Chicken Wings Spicy Buffalo Wings	Deviled Eggs, Traditional or with Smoked Salmon
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	

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

“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

Passed hors d' Oeuvres

(Please Select Two)

(Please Select Two)

Ravioli of Sun Dried Tomatoes	Fresh Asparagus & Cheddar
Mini Crab Cakes with Dijon Sauce	Bruschetta
Gourmet Breaded Chicken Wings	Coronets of Smoked Salmon
Spicy Chicken Wings	Prosciutto with Honeydew Melon
Braised Italian Meatballs in Tomato	Margarita Shrimp Shooters
Ragout	Plum Tomato & Fresh Mozzarella
Bacon Wrapped Tenderloin Tips with	Crostini
Gorgonzola	Fresh Salmon Sushi with Wasabi &
Buffalo Shrimp with Bleu Cheese Dip	Soy
Chorizo Sausage in Sweet Onion	Deviled Eggs, Traditional or with
BBQ Sauce	Smoked Salmon
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

Small (serves 15-20) \$30.00

Medium (serves 30-40) \$60.00

Large (serves 50-75) \$80.00

Extra-Large (serves 80-100) \$100.00

Fresh Vegetable Crudités

A Selection of Fresh Garden Vegetables and Assorted Dips

Small (serves 15-20) \$25.00

Medium (serves 30-40) \$50.00

Large (serves 50-75) \$75.00

Extra-Large (serves 80-100) \$100.00

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.

One size (serves 25-30) \$25.00

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>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

\$ 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 01/01/2020

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

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

Stylists and Salons

Salon 64 603-466-9964

Great Looks 603- 752-3335

All About You Salon 603-348-1205