



# 2026 Wedding Packages

## *A North Country Experience*

Presented below are our three wedding packages, each comprehensively designed to provide all culinary offerings for your wedding day. Please be advised that an 8.5% meals tax and 20% gratuity will be applied to the final total. We are pleased to accommodate modifications upon request.

To outline the progression of your event: Following your ceremony you and your guests will be invited to our lounge for a refined cocktail reception. This reception features a full bar and an assortment of hors d'oeuvres, selected according to the package you have chosen.

Upon the cocktail hour, your celebration will transition to our banquet reception area, where you will enjoy an evening of dining, dancing, and continued festivities.

## *The Diamond T&C Wedding Package \$119 per person*

### **Cocktail Reception**

Choice of two Hors d' Oeuvres passed

Choice of two Displayed Items

One hour Cocktail – choose to be open bar or cash bar (separate charge)

### **Hors d' Oeuvres**

Town & Country Maine Lobster Mascarpone in a Phyllo Cup with Micro Greens

Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil

Chilled Shrimp, Lemon and Spicy Cocktail Sauce (gf)

Shaved Sirloin with Horseradish Chevre on Crostini

Smoked Chicken Quesadilla, Vermont cheddar, pepper, onion, lime creme fraiche

Coast of Maine scallops wrapped in bacon with Maple Dijon Glaze (gf)

Garden vegetable spring rolls with sweet chai chili sauce

Steamed Vegetables dumplings with Ponzu sauce

Pigs in a blanket (beef), mustard sauce

Spanakopita, tzatziki sauce

Sweet and sour meatballs

### **Displayed Items**

Warm Spinach and Artichoke Dip with House Crostini

Baked Warm Brie with Raspberry Jam, Wrapped in Phyllo Dough

Garden Crispy Fresh Vegetables Crudites with Buttermilk Dipping Sauce

Assorted Cheese board with crackers and jam

### **Dinner & Banquet**

Prosecco Wine Toast

House Wine served at Dinner - Different wines available (upcharge)

Choice of Soup or Salad

Selection of two Entrees

Cutting and serving Wedding Cake

Coffee & Tea Station

Bar is open for three hours after reception (cash or open)

Choice of Two Late Night Snacks

### **Soup du Jour**

Butternut Bisque  
Chilled Gazpacho with crab meat  
Smoked bacon, Roasted Corn Chowder  
Tomato Bisque  
Vermont Cheddar Herb Soup  
New England Clam Chowder

### **Salads**

Spring mix with vine Ripe Tomatoes, cucumbers, red onion, House Balsamic vinaigrette  
Tomato and Mozzarella Caprese, Micro Basil, Toasted Pine Nuts, Herb Pesto  
Caesar Salad with shaved parmesan and garlic Crouton  
Shrimp with watercress and grape tomato salad, apple cider vinaigrette

### **Entrees Choice of (2) We do allow GF as third option Meal counts required 2 weeks prior to wedding**

*Starch options: Twice baked potato, baked potato, mashed potato or wild rice pilaf  
All seasonal vegetables are chef choice - we source the freshest product at the time.*

Surf & Turf, Grilled All-natural aged top sirloin and Baked shrimp (gf)  
Herb crusted pork Loin with Bourbon Cranberry Glaze  
Primavera Stuffed fresh Haddock with Lemon Herb Glaze - Banquet Haddock  
Pan Roasted Statler Chicken, Wild mushroom nage  
Pan seared Salmon  
Grilled Swordfish w/ herb butter & lemon  
Baked Haddock with butter  
Grilled all-natural Aged Top Sirloin (gf)  
Prime Rib of Beef, Au jus (gf)

### **Late Night Snacks**

Pulled Pork Sliders  
Freshly baked pizza - Cheese, Pepperoni, and Vegetable  
Chicken wings w/ dipping sauce on side - BBQ, Honey Mustard and Buffalo  
Mac & cheese bites

## *The Golden T&C Wedding Package \$89 per person*

### **Cocktail Reception**

Choice of two Hors d' Oeuvres Passed

Choice of one Displayed Items

One hour Cocktail – choose to be open bar or cash bar (separate)

### **Hors d' Oeuvres**

Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil

Shaved Sirloin with Horseradish Chevre on Crostini

Smoked Chicken Quesadilla, Vermont cheddar, pepper, onion, Lime creme fraiche

Coast of Maine scallops wrapped in bacon with Maple Dijon Glaze (gf)

Garden vegetable spring rolls with sweet chai chili sauce

Pigs in a blanket (beef), mustard sauce

Spanakopita, tzatziki sauce

Sweet and sour meatballs

### **Displayed Items**

Warm Spinach and Artichoke Dip with House Crostini

Baked Warm Brie with Raspberry Jam, Wrapped in Phyllo Dough

Garden Crispy Fresh Vegetables Crudites with Buttermilk Dipping Sauce

Assorted Cheese board with crackers and jam

### **Dinner & Banquet**

Prosecco Wine Toast

House Wine served at Dinner - Different wines available (upcharge)

Choice of Soup or Salad

Selection of two Entrees

Cutting and serving Wedding Cake

Coffee & Tea Station

Bar is open for three hours after reception (cash or open)

Choice of two late night snacks

### **Soup du Jour**

Butternut Bisque  
Chilled Gazpacho with Crab meat Cocktail  
Smoked bacon, Roasted Corn Chowder  
Tomato Bisque  
Vermont Cheddar Herb Soup  
New England Clam Chowder

### **Salads**

Spring mix with vine Ripe Tomatoes, cucumbers, red onion, House Balsamic vinaigrette  
Tomato and Mozzarella Caprese, Micro Basil, Toasted Pine Nuts, Herb Pesto  
Caesar Salad with shaved parmesan and garlic Crouton

### **Entrees Choice of (2) We do allow GF as third option Meal counts required 2 weeks prior to wedding**

*Starch Options - Twice baked potato, baked potato, mashed potato or wild rice pilaf  
All seasonal vegetables are chef choice - we source the freshest product at the time.*

Surf & Turf, Grilled All-natural aged top sirloin and Baked shrimp (gf)  
Herb crusted pork Loin with Bourbon Cranberry Glaze  
Primavera Stuffed fresh Haddock with Lemon Herb Glaze - Banquet Haddock  
Pan Roasted Statler Chicken, Wild mushroom Nage  
Pan seared Salmon  
Grilled Swordfish w/ herb butter & lemon  
Baked Haddock with butter  
Grilled all-natural Aged Top Sirloin (gf)  
Prime Rib of Beef, Au jus (gf)

### **Late Night Snacks**

Pulled Pork Sliders  
Freshly baked pizza - Cheese, Pepperoni, and Vegetable  
Chicken wings w/ dipping sauce on side- BBQ, honey mustard & buffalo  
Mac & cheese bites

## *The Crystal T&C Wedding Package \$69 per person*

### **Cocktail Reception**

Assorted Cheese Board with crackers and Jam

One hour Cocktail – choose to be open bar or cash bar (separate charge)

### **Dinner**

Prosecco Wine Toast

Choice of Soup or Salad

Selection of two Entrees

Cutting and serving Wedding Cake

Coffee & Tea Station

Bar opens for three hours after reception (open or cash)

Choice of one late night snack

### **Soup du Jour**

Butternut Bisque

Chilled Gazpacho with Crab meat Cocktail

Smoked bacon, Roasted Corn Chowder

Tomato Bisque

Vermont Cheddar Herb Soup

New England Clam Chowder

### **Salads**

Spring mix with vine Ripe Tomatoes, cucumbers, red onion, House Balsamic vinaigrette

Caesar Salad with shaved parmesan and garlic Crouton

**Entrees Choice of (2) We do allow GF as third option Meal counts required 2 weeks prior to wedding**

*Starch options: Twice baked potato, baked potato, mashed potato or wild rice pilaf  
All seasonal vegetables are chef choice - we source the freshest product at the time.*

**Entrees Choice of (2)**

Baked Chicken with cranberry stuffing

Baked Haddock with butter

Grilled all-natural Aged Top Sirloin (gf)

Florentine Stuffed Shells (gf)

**Late Night Snacks**

Freshly baked pizza - Cheese, Pepperoni, and Vegetable

Chicken wings w/ dipping sauce on side - BBQ, honey mustard & buffalo

Mac & cheese bites