



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