

## **WEDDING CATERING PACKAGES**

*Within these package options, you will have choices to make from our CATERING OPTIONS document to create a menu specifically tailored for your event. There may be surcharges above the listed package price based upon your individual menu choices, such as selecting a pricier cut of meat. A 9% NH sales tax and 20% service gratuity will be added on to the price of each package and any additional food and beverage costs.*

*While we do not have a minimum package, we can tell you that catered events typically fall anywhere between \$60-\$145 per person, and sometimes above, depending upon selections, with sales tax and gratuities. We encourage you to start with your budget, and we can build a menu from there.*

*Sample menus are available for each package at your request.*

## **COCKTAIL PARTY**

### BASIC COCKTAIL PARTY

(\$16 per person, \*surcharges for seafood or higher-end appetizers)

- Vegetarian Passed Appetizer
- (2) Chicken or Beef Passed Appetizers

### CLASSIC COCKTAIL PARTY

(\$28 per person, \*surcharges for seafood or higher-end appetizers)

- Vegetarian Passed Appetizer
- (2) Chicken or Beef Passed Appetizers
- Level 1 Food Station (such as Tuscan Antipasti, Farmers Cheese Board, Mediterranean Antipasti)

## ULTIMATE COCKTAIL PARTY

(\$49 per person, \*surcharges for seafood or higher-end appetizers)

- Vegetarian Passed Appetizer
- (2) Chicken or Beef Passed Appetizers
- Level 2 Food Station (such as Italian Salumeria, Korean Taco Station, Oyster Raw Bar, Comfort Food Station)
- Cupcake or Mini Dessert Station (such as chocolate mousse parfaits in Weck jars)

## **BRUNCH**

### CLASSIC BRUNCH

*\$32 per person*

#### Starter Course

- Baked Goods Basket – such as bread, muffins, cider donuts, goat cheese biscuits, jam, honey butter
- House-Made Granola Parfait – fresh, organic fruit, local vanilla Greek yogurt

#### Three Entrée Choices (such as)

- Steak & Eggs
- Buttermilk Fried Chicken
- Grilled Fish or Eggs Benedict with Smoked Salmon/Spinach

#### Three Family Sides – served in bowls at table

- Savory Home-Fried Potatoes
- Seasonal Salad
- Seasonal Vegetable Hash

Sweet Ending (small dessert prior to cake) (\*surcharge for Dessert Indulgence Station)

### CHAMPAGNE BRUNCH

\$50 per person

- Passed Champagne (Korbel Brut), Cava or Mimosas
- Passed Mini BLTs with Summer Tomato Soup shooters
- Passed Smoked Trout Pâté Canapes
- Full Classic Brunch Menu (see above)

## LUNCH

### COUNTRY PICNIC

\$40 per person

- Pulled Pork
- Barbecued Chicken
- Country Potato Salad
- Heirloom Lettuce Salad with Buttermilk Dressing
- Red Cabbage, Mango & Tomato Slaw
- Corn On The Cob
- Cornbread
- House-Made Pickled Vegetables & Pickles
- Peach Cobbler with Vanilla Ice Cream

### SIMPLE LUNCH

\$30 per person

- Market Green Salad
- Soup
- One Antipasti
- Selection of 2-3 Sandwiches
- Selection of Small Desserts (prior to cake)

### BUFFET LUNCHEON

\$40 per person

- Soup
- Salad
- (2) Entrees
- (3) Sides
- House-Made Biscuits
- Sweet Ending (small dessert prior to cake) (\*surcharge for Dessert Indulgence Station)

### SEATED LUNCHEON

\$40 per person

- Buttermilk Biscuits with goat cheese-butter blend
- (add \$10 for a plated appetizer)
- Soup & Salad Combo Plate
- Entrée (3 choices for guests)
- Sweet Ending (small dessert prior to cake)(\*surcharge for Dessert Indulgence Station)

## **BUFFET**

### CLASSIC FARMHOUSE BARBEQUE BUFFET

\$60 per person

- Two Entrées
- Two Composed Seasonal Salads
- Two Side Dishes
- Sliced Watermelon
- Fruit Pies à la Mode

### DELUXE FARMHOUSE BARBEQUE BUFFET

\$80 per person

- Three Entrées
- Two Composed Seasonal Salads
- Four Side Dishes
- Sliced Watermelon
- Fruit Pies à la Mode

### CLASSIC WEDDING BUFFET

\$65 per person

- Soup (may be served at the tables)
- Basket of Biscuits and/or Breads (may be served at tables)
- Antipasti or Salad (may be served at tables)
- Two Entrées
- Two Fresh Vegetables
- One Grain/Starch
- Sweet Ending (small dessert served at the tables prior to cake) or Dessert Indulgence Station (\*surcharge)

### DELUXE WEDDING BUFFET

\$85 per person

- Soup (may be served at the tables)
- Basket of Biscuits and/or Breads (may be served at tables)
- Antipasti or Salad (may be served at tables)
- Three Entrées
- Two Fresh Vegetables
- Three Grain/Starch/Side
- Sweet Ending (small dessert served at the tables prior to cake) or Dessert Indulgence Station (\*surcharge)

PIG ROAST BUFFET

\$75 per person

- Whole Roasted Pig(s)
- Maple Baked Beans
- Red Potato Salad
- Coleslaw
- Corn on the Cob
- Seasonal Garden Salad
- Corn Bread & Country Biscuits
- Watermelon
- Fruit Pies à la Mode

NEW ENGLAND CLAM BAKE

\$75 per person

- New England Clam Chowder
- Fresh Portsmouth Lobsters, drawn butter
- Clams and Mussels
- Fresh Corn & Salted Potatoes
- Coleslaw
- Parker House Rolls
- Watermelon
- Fruit Pies à la Mode

PROGRESSIVE FOOD STATIONS

\$70 per person base

- Food Station #1
- Food Station #2
- Dessert Station

**DINNER PARTY**

DINNER PARTY – TIER 1

\$54 per person

- Basket of Rolls & Breads with Butter
- Soup & Salad Combo Plate
- Choice of Three Composed Entrées

DINNER PARTY – TIER 2

\$60 per person

- Basket of Rolls & Breads with Butter
- Soup & Salad Combo Plate
- Choice of Three Composed Entrées
- Sweet Ending (small-sized dessert prior to cake)

DINNER PARTY – TIER 3

\$72 per person

- Basket of Rolls & Breads with Butter
- Plated Appetizer
- Soup & Salad Combo Plate
- Choice of Three Composed Entrées
- Sweet Ending (small-sized dessert prior to cake)

5 or 6-COURSE WINE DINNER

\$100 per person

*Presentations by both Chef and Wine Expert for each course*

*Wines are paired with each course and selected from a range of high-quality wines*

**WEDDING CAKE FEE**

\$3.00 per person

We do permit wedding cakes from bakeries of your choice. A fee is charged to cover labor for washing dishes, slicing and plating, storage and set-up.

**OPEN BAR**

**Open Bar By Consumption:**

\$5 per beer  
\$32 per bottle wine opened  
\$10 per signature cocktail

## **Open Bar By Hour Pricing**

### Just Beer & Wine

- 1 Hour **\$14.00** per person
- 2 Hours **\$21.00** per person
- 3 Hours **\$28.00** per person
- 4 Hours **\$34.00** per person
- 5 Hours **\$38.00** per person

### Bar Call Liquor/Sparkling, Beer, Wine, Mixers

- 1 Hour **\$18.00** per person
- 2 Hours **\$27.00** per person
- 3 Hours **\$36.00** per person
- 4 Hours **\$45.00** per person
- 5 Hours **\$53.00** per person

### Premium Liquor/Sparkling, Beer, Wine, Mixers

- 1 Hour **\$22.00** per person
- 2 Hours **\$33.00** per person
- 3 Hours **\$42.00** per person
- 4 Hours **\$52.00** per person
- 5 Hours **\$60.00** per person

## **Additional Bar Stations & Selections**

**Prosecco Punch Bowl:** \$8 per person  
Prosecco, rum, pomegranate juice, raspberry liqueur, fresh mint, lemon soda on ice

*Punch is served in a vintage crystal punch bowl with glass ladle.*

**Mimosa & Bloody Mary Bar** \$18 per person  
Assorted premium and fresh juices to mix with prosecco. The Chef's popular fresh Bloody Mary mix, vodka and an assortment of additions such as: lime, candied bacon, shrimp, pickled green beans and cauliflower, olives, blue cheese, celery and carrot sticks.

**New England Craft Beer Tasting Table:** \$5 per bottle opened  
*Select a variety of New England craft beer for the tasting table. Smuttynose is often willing to send a representative at no extra charge.*

**Bourbon Tasting Table:**

\$12 per tasting of 3

*Our full collection of bourbons will be out for tasting in shot glass-sized samples.*

**Contoocook Cider Tasting Bar:**

\$30 per bottle consumed

*Four varieties of a wonderful, local hard cider, guest can have a hearty glass of one or a sampling of all four. Great for fall; buckets of freshly picked apples to set the theme.*

**Passed Sparkling Toast (after ceremony or before dinner):**

- Cava, Prosecco, Local Sparkling Hard Cider, Korbel Brut CA Champagne \$35 bottle
- Sparkling Wine (Sekt), Steininger, Austria \$65 bottle
- Classic French Champagne; Moët & Chandon (Impérial); Taittinger Brut La Francaise; Veuve Cliquot, Brut (Yellow Label) \$90 bottle
- Rosé Champagne, Laurent-Perrier \$190 bottle
- Dom Perignon Champagne \$250 bottle

**After Dinner Beverage Station**

\$130 per 50 guests

- Hot Coffee or Iced Coffee
- Hot Chocolate or Chocolate Milk
- Hot Tea or Iced Tea
- Water with lemon

**SNACK STATIONS**

- S'Mores Station with Mini Grills (\$4.50 pp)
- Pretzels, Popcorn, Yogurt Dip & Fruit (\$5.00 pp)
- Mini Sliders with Poutine (\$8.00 pp)