

# WEDDING COLLECTIONS

Manchester Country Club | 2023

## All-Inclusive Plated Dinner Collections *pages 2-3*

- › The Platinum Collection, priced 145-165 per guest
- › The Grand Collection, priced 118-138 per guest
- › The Signature Collection, priced 79-99 per guest

## Dinner Station and Buffet Collection *pages 4-5*

- › The Modern Collection, priced 105 per guest

## Enhancements *page 6*

- › Late Night Snacks
- › Dessert Displays

## Bar Packages and Beverages *page 7*

- › Bar Packages
- › Signature Drinks
- › Tableside Wine Service

## All in the Details *page 8*

- › The Venue
- › The Ceremony
- › The Dressing Room

# All-Inclusive Plated Dinner Collections

All plated dinner packages include darkwood chiavari chairs, Ivory floor-length linen, and a colored napkin of your choice

## THE PLATINUM

- › Two Stationary Displays, Five Passed Hors D'oeuvres, One First Course Selection, Two Entrées and One Vegetarian Selection, Late Night Snack Selection
- › Jacques Fine European Pastries Classic Collection Wedding Cake of your Choice, Cake Service with Ganache Covered Strawberry Embellishment, Coffee and Tea Service
- › House Champagne Toast, Tableside Wine Service, Deluxe One Hour Hosted Bar Package, Your Choice of Two Butler Passed Signature Drinks to Welcome Guests During Cocktail Hour

## THE GRAND

- › One Stationary Display, Five Passed Hors D'oeuvres, One First Course Selection, Two Entrées and One Vegetarian Selection
- › Jacques Fine European Pastries Classic Collection Wedding Cake of your Choice, Cake Service with Ganache Covered Strawberry Embellishment, Coffee and Tea Service
- › House Champagne Toast, Premium One Hour Hosted Bar Package, Butler Passed House Red and White Wine to Welcome Guests During Cocktail hour

## THE SIGNATURE

- › One Stationary Display, Four Passed Hors D'oeuvres, One First Course Selection, Two Entrées and One Vegetarian Selection
- › Your own Wedding Cake, Serviced with Ganache Covered Strawberry Embellishment, Coffee and Tea Service
- › House Champagne Toast

---

## Stationary Displays

### ARTISAN CHEESE AND CRUDITÉ

Assorted Cheeses, Vegetable Crudité, Assorted Crackers, Spiced Nuts, French Onion Dipping Sauce, Fruit Garnish

### MEDITERRANEAN

Hummus, Tabbouleh, Marinated Olives, Artichokes, Roasted Tomatoes, Marinated Mushrooms, Pita Chips

### TUSCAN CHARCUTERIE BOARD

Soppressata, Sweet and Hot Coppa, Prosciutto, Parmesan, Mozzarella, Gorgonzola, Grilled Marinated Vegetables, Olives, Crostini and Crackers

## Passed Hors D'oeuvres

### VEGETABLE SPRING ROLL

Sweet Thai Chili Sauce

### COCONUT CHICKEN TENDER

Sweet Thai Chili Sauce

### CRAB CAKE

Remoulade Sauce

### PETITE BEEF WELLINGTON

### BEEF TERIYAKI SKEWER <sup>GF</sup>

### SPINACH AND CHEESE STUFFED MUSHROOM

### COCONUT FRIED SHRIMP

Sweet Thai Chili Sauce

### SPANAKOPITA

Phyllo Triangle with Spinach and Feta

### CAPRESE BRUSCHETTA

Toasted Crostini, Tomato Mozzarella Salad

### BAKED BRIE TARTLET

Caramelized Onion, Phyllo Cup

### CHICKEN & LEMONGRASS POTSTICKER

Ginger Soy Dipping Sauce

### TOMATO BASIL BISQUE SHOOTER

Grilled Cheese Crouton

### JUMBO SHRIMP <sup>GF</sup>

Tangy Cocktail Sauce

### PARMESAN ARANCINI

Marinara

### CHICKEN SATAY <sup>GF</sup>

Thai Peanut Dipping Sauce

### FIG AND GOAT CHEESE CROSTINI

Goat Cheese, Fig Preserves

### SCALLOP WRAPPED IN APPLEWOOD SMOKED BACON

All prices are subject to 8.5 percent New Hampshire meals tax, 10 percent service charge, and 10 percent gratuity.

GF Indicates items are gluten free. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

Please inform your server if you or anyone in your party has a food allergy or dietary need.

## First Course

Served with Freshly Baked Rolls & Butter

### MIXED GREEN <sup>GF</sup>

Baby Field Greens, Garden Vegetables, Choice of Dressing

### TRADITIONAL CAESAR

Hearts of Romaine, Fine-grated Parmesan, Croutons, Caesar Dressing

### BABY SPINACH, KALE AND STRAWBERRY <sup>GF</sup>

Cucumber, Feta, White Balsamic Vinaigrette

### POACHED PEAR

Mesclun Mix, Red Wine Poached Pear, Caramelized Onion Brie Crouton, White Balsamic Vinaigrette

## Plated Entrées

Served with your choice of starch and vegetable

› Priced per guest, Platinum | Grand | Signature

### CHICKEN FLORENTINE 147 | 120 | 80

Panko-breaded, Stuffed with Spinach, Garlic and Swiss Cheese, E.V.O.O., Chicken Velouté

### BAKED CHICKEN BREAST 147 | 120 | 80

Sage Bread Stuffing, Chicken Velouté

### ROASTED STATLER CHICKEN 150 | 123 | 83

Choice of Herb Jus <sup>GF</sup>, Marsala, or Piccata Sauce

### ROAST PORK CHOP <sup>GF</sup> 156 | 129 | 89

Apple Brandy Sauce

### NEW ENGLAND BAKED HADDOCK 150 | 123 | 83

Buttered Ritz Cracker Crumbs, Wedged Lemons

### SALMON HOLLANDAISE <sup>GF</sup> 150 | 123 | 83

Pan-Roasted, Lemon Hollandaise Sauce

## Vegetarian and Vegan

› 145 | 118 | 79 per guest

### EGGPLANT FLORENTINE <sup>Vegetarian</sup>

Linguini, Ricotta Cheese Blend, Roasted Tomatoes, Garlic Sautéed Spinach

### GNOCCHI <sup>Vegetarian</sup>

Tomato Rosé Sauce, Sautéed Baby Spinach, Chiffonade Basil

## Entrée Accompaniments

### Starch <sup>SELECT ONE</sup>

Garlic Mashed Potatoes <sup>GF</sup>

Roasted Red Potato Wedges <sup>GF</sup>

Rice Pilaf <sup>GF</sup>

Wild Rice Pilaf <sup>GF</sup>

Herbed Couscous

Roasted Fingerling Potatoes <sup>GF</sup>

Whipped Sweet Potato <sup>GF</sup>

### VEGETABLE MINESTRONE <sup>GF</sup>

### ROASTED TOMATO BISQUE

Grilled Cheese Crouton

### BROCCOLI CHEDDAR SOUP

### NEW ENGLAND CLAM CHOWDER

### BAKED CRAB STUFFED SHRIMP 162 | 135 | 95

Four Crab Stuffed Shrimp, Ritz Cracker Crumbs

### HERB-MARINATED GRILLED SWORDFISH <sup>GF</sup>

Seared Tomato, Olive Tapenade

› MARKET PRICE

### ROAST PRIME SIRLOIN OF BEEF <sup>GF</sup> 159 | 132 | 92

Bordelaise Sauce

### ROAST PRIME TENDERLOIN OF BEEF <sup>GF</sup> 162 | 135 | 95

Medium-rare, House Signature Seasoning, Red Wine Reduction

### CHAR-BROILED FILET MIGNON <sup>GF</sup> 165 | 138 | 99

Medium-rare, Rich Cabernet Sauvignon Sauce

### NEW ENGLAND SURF AND TURF <sup>GF</sup>

Lobster Tail, Lemon, Petit Filet, Tarragon Béarnaise

› MARKET PRICE

### ROSEMARY MARINATED CAULIFLOWER STEAK <sup>GF</sup> <sup>Vegan</sup>

Roasted Red Pepper Hummus, Sautéed Baby Spinach

### WILD MUSHROOM RAVIOLI, <sup>Vegetarian</sup>

Gorgonzola Cream Sauce

### Vegetable <sup>SELECT ONE</sup>

Roasted Root Vegetable <sup>GF</sup>

Maple Glazed Baby Carrots, with pecans <sup>GF</sup>

Broccoli, chili flakes <sup>GF</sup>

Roasted Asparagus <sup>GF</sup>

Green Beans, toasted almonds <sup>GF</sup>

Brussel Sprouts, bacon <sup>GF</sup>

Haricot Vert Bundles <sup>GF</sup>

# The Modern

› 105 per guest, Maximum Guest Count of 175

Includes darkwood chiavari chairs, Ivory floor-length linen, and a colored napkin of your choice

## Stationary Displays SELECT ONE

### ARTISAN CHEESE AND CRUDITÉ

Assorted Cheeses, Vegetable Crudité, Assorted Crackers, Spiced Nuts, French Onion Dipping Sauce, Fruit Garnish

### MEDITERRANEAN

Hummus, Tabbouleh, Marinated Olives, Artichokes, Roasted Tomatoes, Marinated Mushrooms, Pita Chips

### TUSCAN CHARCUTERIE BOARD

Soppressata, Sweet and Hot Coppa, Prosciutto, Parmesan, Mozzarella, Gorgonzola, Grilled Marinated Vegetables, Olives, Crostini and Crackers

## Passed Hors d'oeuvres SELECT FIVE

### VEGETABLE SPRING ROLL

Sweet Thai Chili Sauce

### COCONUT FRIED SHRIMP

Sweet Thai Chili Sauce

### JUMBO SHRIMP <sup>GF</sup>

Tangy Cocktail Sauce

### COCONUT CHICKEN TENDER

Sweet Thai Chili Sauce

### SPANAKOPITA

Phyllo Triangle with Spinach and Feta

### PARMESAN ARANCINI

Marinara

### CRAB CAKE

Remoulade Sauce

### CAPRESE BRUSCHETTA

Toasted Crostini, Tomato Mozzarella Salad

### CHICKEN SATAY <sup>GF</sup>

Thai Peanut Dipping Sauce

### BAKED BRIE TARTLET

Caramelized Onion, Phyllo Cup

### FIG AND GOAT CHEESE CROSTINI

Goat Cheese, Fig Preserves

### PETITE BEEF WELLINGTON

### BEEF TERIYAKI SKEWER <sup>GF</sup>

### CHICKEN & LEMONGRASS POTSTICKER

Ginger Soy Dipping Sauce

### SCALLOP WRAPPED IN APPLEWOOD SMOKED BACON

### SPINACH AND CHEESE STUFFED MUSHROOM

### TOMATO BASIL BISQUE SHOOTER

Grilled Cheese Crouton

## Chef-carved Station SELECT ONE

Served with choice of one: Garlic Mashed Potatoes, Wild Rice Pilaf or Roasted Red Potato Wedges

### HERB-RUBBED BONELESS TURKEY BREAST <sup>GF</sup>

Herbed Mayonnaise, Cranberry Sauce

### GARLIC-STUDED NEW YORK SIRLOIN <sup>GF</sup>

Horseradish Sour Cream Sauce

### GARDEN HERB-BRINED PORK LOIN <sup>GF</sup>

Balsamic, Dijon and Thyme Crust, Madeira Wine Sauce

### HONEY AND BROWN SUGAR-GLAZED VIRGINIA HAM <sup>GF</sup>

Grilled Pineapple Jus

### ESPRESSO-RUBBED PRIME RIB <sup>GF</sup>

Roasted Garlic Au Jus

### PEPPER-CRUSTED TENDERLOIN OF BEEF <sup>GF</sup>

Au Poivre Brandied Demi-glace

### ROASTED LEG OF LAMB <sup>GF</sup>

Tzatziki Sauce, Minted Au Jus

Continued»

All prices are subject to 9 percent New Hampshire meals tax and 20 percent service charge.

GF Indicates items are gluten free. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Please inform your server if you or anyone in your party has a food allergy or dietary need.

## Pasta Stations SELECT TWO

*Served with a Mixed Green Salad and Freshly Baked Rolls*

### FIVE CHEESE RAVIOLI

*Choice of Pomodoro, Basil Pesto, or Bolognese Sauce*

### ORECCHIETTE

*Sweet Italian Sausage, Broccolini, Garlic, Roasted Tomatoes*

### BUTTERNUT SQUASH RAVIOLI

*Hard Cider Cream Sauce*

### CAVATAPPI SCAMPI

*Petite Bay Shrimp, Grape Tomatoes, Garlic Lemon Butter, Basil*

### CHEESE TORTELLINI

*Carbonara Sauce, Peas, Crispy Prosciutto*

### WILD MUSHROOM RAVIOLI

*Gorgonzola Cream Sauce*

### POTATO GNOCCHI

*Bolognese Sauce, Parmesan, E.V.O.O.*

### LOBSTER RAVIOLI

*Ginger Basil Cream Sauce*

## Dinner Entrées SELECT ONE

*Served with choice of one accompaniment: Roasted Root Vegetable, Maple Glazed Baby Carrots with Pecans, Green Beans with Toasted Almonds, Haricot Vert Bundles*

### BAKED CHICKEN BREAST

*Sage Bread Stuffing, Chicken Velouté*

### CHICKEN MARSALA

*Marsala Wine Sauce, Mushrooms, Prosciutto*

### NEW ENGLAND BAKED HADDOCK

*Buttered Ritz Cracker Crumbs, Wedged Lemons*

### RED WINE BRAISED BEEF SHORT RIB

*Cabernet Shallot Demi-glace*

### SALMON HOLLANDAISE GF

*Pan-Roasted, Lemon Hollandaise Sauce*

### EGGPLANT FLORENTINE Vegetarian

*Linguini, Ricotta Cheese Blend, Roasted Tomatoes, Garlic Sautéed Spinach*

## Dessert Embellishment

*Your Cake Serviced with Ganache Covered Strawberry Embellishment*

*Consult with your Wedding Specialist about local specialty treats from MCC Preferred Vendors.*

## House Champagne Toast

*Upgrade to La Marca Prosecco*

› ADD 3 PER GUEST

## Coffee, Tableside Service and Evening Coffee Station

*Freshly Brewed Coffee, Decaffeinated Coffee, and Tea*

All prices are subject to 8.5 percent New Hampshire meals tax, 10 percent service charge, and 10 percent gratuity.

GF Indicates items are gluten free. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

Please inform your server if you or anyone in your party has a food allergy or dietary need.

# Enhancements

Minimum of 50 guests

Minimum of 75 Percent of Guest Count

› Priced per guest

## Late Night Stations

Keep your guests moving on the dance floor with fun, snack-friendly food stations

### CHEESEBURGER SLIDERS AND FRIES, 10

Certified Angus Beef Sliders, Cheese, Pickles, Lettuce, Tomato, served with Classic French Fries, Sweet Potato Fries, and Assorted Condiments

### CHICKEN AND WAFFLES, 10

Heart-shaped Waffles, Home-style Fried Chicken, New Hampshire Maple Syrup Drizzle

### CHICKEN AND FRIES, 10

Fried Chicken Tenderloins, Classic French Fries, served with Honey Mustard, Ranch, Sriracha Aioli Dipping Sauces

### PRETZELS TO DIP, 8

Pretzels, served with Yellow Mustard, Spicy Brown Mustard, Honey Mustard, Vermont Cheddar Cheese Dipping Sauces

### FRENCH FRY BAR, 10

Cajun Waffle Fries, Sweet Potato Fries, Parmesan Truffle Shoestring Fries, served with Ranch Aioli, Honey Mustard, and Truffle Ketchup

### HOT STONE FLATBREAD, 10

Includes flatbread pizza two ways:

› **Classic Margherita** | San Marzano Crushed Tomatoes, Mozzarella, Parmesan, Basil, E.V.O.O.

› **Meat Lovers** | San Marzano Crushed Tomatoes, Sweet Italian Sausage, Pepperoni, Applewood Smoked Bacon, Mozzarella, Parmesan, Oregano, E.V.O.O.

## Dessert Displays

Accent your wedding cake with a sweet bite or grand display to end the night

### MACAROON TOWER, 6

Assortment of Colorful French Macaroons

### VENETIAN SPREAD, 14

Petite Eclairs, Cream Puffs, French Macaroons, Petite Cannoli's, Italian Butter Cookies, Tiramisu and Limoncello Mousse, Petite Cupcakes

### SWEET AND PETITE, 6

Petite Cupcakes, White and Dark Chocolate Mousse Shooters, Salted Caramel Brownie Bites

### DOUGHNUT WALL, 6

Locally baked featuring Honey Frosted, Chocolate Frosted, Original Glazed, Chocolate Glazed, and Jelly doughnuts displayed on a custom wall

## Dessert Embellishments

Elevate cake service with a decadent sweet treat, plated with every slice of your wedding cake

### CHOCOLATE DIPPED STRAWBERRY, 6

### VAN OTIS LIQUOR CORDIAL, 6

All prices are subject to 8.5 percent New Hampshire meals tax, 10 percent service charge, and 10 percent gratuity.

GF Indicates items are gluten free. Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

Please inform your server if you or anyone in your party has a food allergy or dietary need.

# Bar Packages and Beverages

## House Wine and Beer

Package includes selections below as well as Coca-Cola products.

PINOT GRIGIO  
CHARDONNAY  
SAUVIGNON BLANC  
PINOT NOIR  
CABERNET  
CHAMPAGNE

MILLER LITE  
CORONA  
BUDWEISER  
BUD LIGHT  
COORS LIGHT  
MICHELOB ULTRA

TUCKERMAN'S PALE ALE  
FAT TIRE AMBER ALE  
SHED IPA  
SAM SEASONAL  
HARD SETLZER

› NON-ALCOHOLIC BEER AVAILABLE UPON REQUEST

## Premium

Includes your choice of butler passed house red and house white wine to welcome guests.

Package includes the selections below, as well as house wine, beer, Coca-Cola products, and a selection of cordials.

CAPTAIN MORGAN RUM  
BACARDI RUM  
MALIBU RUM  
TITOS VODKA  
ABSOLUT VODKA  
ABSOLUT FLAVORED VODKAS

BEEFEATER GIN  
HORNITOS TEQUILA  
JACK DANIEL'S WHISKEY  
JIM BEAM BOURBON

## Deluxe

Includes your choice of two butler passed signature drinks to welcome guests. Please refer to our signature drink list for selections.

Packages includes selections below, as well as premium tier liquors, house wine, beer, Coca-Cola products, and a selection of cordials.

MOUNT GAY RUM  
KETEL ONE VODKA  
GREY GOOSE VODKA  
TANQUERAY GIN  
DEWAR'S SCOTCH

JAMESON IRISH WHISKEY  
MAKER'S MARK BOURBON  
ESPOLON TEQUILA  
LA MARCA PROSECCO

### Bar Package, Priced per Guest

Plus 8.5 percent meals tax and 20 percent service charge

	ONE HOUR	TWO HOURS	THREE HOURS	FOUR HOURS	FIVE HOURS	SIX HOURS
BEER & WINE	20	29	38	43	48	58
PREMIUM	28	40	52	58	64	70
DELUXE	33	47	61	68	75	82

\*Bar service concludes 30 minutes prior to contracted event conclusion.

## Tablesides Wine Service

Enhance dinner with tablesides wine service. Please inquire for pricing.

## Welcome Beverage Station, 3.50 per guest

Offer your guests a refreshing welcome beverage station to enhance your ceremony or cocktail hour. Includes house-made lemonade and freshly brewed iced tea, garnished with lemons and strawberries.

# All in the Details

## The Venue

*Exclusively yours for the day; enjoy the Great Room, adjoining cocktail reception area and bar, and The Veranda, for a duration of six hours. Included in your Clubhouse Fee:*

- › Custom-sized dance floor, tables, chairs
- › House linens, votive candles, table numbers
- › Professional service and bartending staff
- › Private powder rooms and onsite parking
- › Designated clubhouse grounds for photographs

### FRIDAY

April–Oct › 3,000  
Food minimum of 8,500

Nov–March › 2,500  
Food minimum of 7,500

### SATURDAY

April–Oct › 4,000  
Food minimum of 10,500

Nov–March › 3,000  
Food minimum of 8,500

### SUNDAY

Jan–Dec › 2,500  
Food minimum of 7,500

### HOLIDAY

Please inquire

## The Ceremony

*Host your ceremony an additional half hour prior to the start of your reception. Included in your Ceremony Fee:*

- › White Garden Ceremony Chairs
- › Ceremony Rehearsal and Coordination
- › Setup and Breakdown
- › The Dressing Room Package (below)

### CEREMONY FEE

The Great Room or The Canopy › 850

The Terrace › 1,850

## The Dressing Rooms

*Enjoy all-day preparations in our two dressing rooms with your wedding party, beginning as early as 9:00 a.m.*

- › Butler service
- › Refreshments and Signature Snacks

### DRESSING ROOM FEE

For use prior to onsite ceremonies › Complimentary

For use prior to offsite ceremony › 450