



# *Wedding Collections*

2017-2018

A COLLECTION OF MENUS FOR YOUR SPECIAL DAY.

THE GRANDE COLLECTION  
An All-inclusive Wedding Package

THE SIGNATURE COLLECTION  
A Traditional Wedding Package

THE CLASSIC COLLECTION  
A Wedding Buffet Package



MANCHESTER COUNTRY CLUB  
180 SOUTH RIVER ROAD • BEDFORD, NH 03110  
603.624.4096 • [WWW.MANCHESTERCOUNTRYCLUB.COM](http://WWW.MANCHESTERCOUNTRYCLUB.COM)

# *The Grande Collection*

AN ALL-INCLUSIVE WEDDING PACKAGE

**113 per guest**

*plus 9 percent NH meals tax and 20 percent service charge*

*Includes...*

ONE-HOUR HOSTED BAR\*

for all your guests

\*Six-hour Hosted Premium Bar upgrade available, add 28 per guest

NEW ENGLAND CHEESE & CRUDITÉ DISPLAY <sup>GF</sup>

local New England cheeses served with crackers, crostini, breadsticks, crudité vegetables with dip,  
garnished with fresh strawberries and grapes

BUTLER-PASSED HORS D'OEUVRES

Scallops Wrapped in Bacon ~ Spinach and Cheese Stuffed Mushroom Caps ~

Coconut Chicken Tenders ~ Beef Teriyaki Skewers <sup>GF</sup> ~ Jumbo Shrimp <sup>GF</sup>

CHILLED CHAMPAGNE TOAST

for all your guests,

gingerale for younger guests

\*Include a Raspberry or Blackberry garnish, add 1 per guest

GARDEN FRESH SALAD

choice of mixed green salad or Caesar salad & freshly baked Italian dinner rolls

\*Include a Signature Salad selection, add 1 per guest

continued...

*GF Gluten Free, as presented on menu; other menu items may be prepared Gluten Free upon request*

*Consuming raw or undercooked meat, poultry, or seafood may increase your risk of foodborne illness*

## CHOICE OF TWO ENTRÉES\*

Chicken Florentine ~ Chicken Oscar ~ Roast Prime Sirloin of Beef <sup>GF</sup> ~ Roast Prime Tenderloin of Beef <sup>GF</sup>  
Roast Pork Chop <sup>GF</sup> ~ Baked North Atlantic Haddock ~ Baked Crab Stuffed Shrimp

*Entrées include your choice of starch and seasonal vegetable.*

*\*Please inquire about dietary restrictions*

## CHOICE OF ONE VEGETARIAN ENTRÉE

Eggplant Florentine ~ Gnocchi with Tomato Rose Sauce ~ Roasted Chickpea Ragu <sup>Vegan</sup>

*\*Detailed vegetarian entrée descriptions follow the Classic Collection.*

## TABLESIDE COFFEE SERVICE & LATE NIGHT COFFEE STATION

Freshly brewed coffee, decaffeinated coffee, and tea

## WEDDING CAKE

Wedding cake from the Classic Collection at Jacques Fine European Pastries  
served with an ice cream truffle

## DÉCOR

Floor-length tablecloths with chair covers and sash from Perfect Parties,  
House candlelit centerpieces

*\*Chiavari chair upgrade, add 3.5 per guest*

*Chiavari chair and sash upgrade, add 4.5 per guest*

## EXPERIENCED WEDDING SPECIALIST & EVENT MANAGER

Throughout the planning stages and on the day of your event

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# *The Signature Collection*

A TRADITIONAL WEDDING PACKAGE

**64 – 80 per guest**

*plus 9 percent NH meals tax and 20 percent service charge*  
DETAILED PRICING SHOWN ON ENTRÉES PAGE

*Includes...*

NEW ENGLAND CHEESE & CRUDITÉ DISPLAY<sup>GF</sup>

local New England cheeses served with crackers, crostini, breadsticks, crudité vegetables with dip,  
garnished with fresh strawberries and grapes

BUTLER-PASSED HORS D'OEUVRES

Your choice of five butler-passed hors d'oeuvres

CHILLED CHAMPAGNE TOAST

for all your guests,

gingerale for younger guests

*\*Include a Raspberry or Blackberry garnish, add 1 per guest*

CHOICE OF FRESH SALAD

Choice of salad with freshly baked Italian dinner rolls

CHOICE OF THREE ENTRÉES

Your choice of two entrées and one vegetarian entrée

WEDDING CAKE EMBELLISHMENT

Your cake served with your choice of embellishment

TABLESIDE COFFEE SERVICE & LATE NIGHT COFFEE STATION

Freshly brewed coffee, decaffeinated coffee, and tea

EXPERIENCED WEDDING SPECIALIST & EVENT MANAGER

Throughout the planning stages and on the day of your event

continued...

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# *Hors d'oeuvres*

PLEASE SELECT FIVE

Roasted Chicken Crostini

Vegetable Spring Rolls

Coconut Chicken Tenders

Beef Teriyaki Skewers *GF*

Mini Reubens

Buffalo Chicken Bites

Crab Rangoon

Crab Cakes

Petite Beef Wellington  
(add 1 per guest)

Coconut Fried Shrimp

Caprese Skewers

Spanakopita  
*Phyllo triangle with spinach and feta*

Mini Mushroom Tart

Mini Assorted Quiche

Tomato & Goat Cheese  
Tartlet

Spinach & Cheese Stuffed  
Mushroom Caps

Kosher Style Potato Pancakes  
*with applesauce, crème fraiche & chives*

Scallops Wrapped in Applewood  
Smoked Bacon  
(add 2 per guest)

Jumbo Shrimp *GF*  
*with MCC spicy cocktail sauce*  
(add 2 per guest)

Baked Brie Cups  
*with caramelized onions*

# *Salad*

PLEASE SELECT ONE

**MCC Mesclun Mix**

*with extra virgin olive oil garnished with a caramelized onion brie crouton*

**Spinach and Mushroom Salad**

Tender leaf spinach, topped with crisp crumbled bacon, chopped egg, and sliced mushrooms and red onion,  
with a creamy Dijon mustard and honey dressing

**Caesar Salad**

Hearts of romaine lettuce, housemade traditional Caesar dressing, fine-grated parmesan cheese, and garlic croutons

**Garden Salad**

*Tossed greens with cucumber, tomato and Bermuda onion*

*with your choice of dressing: Balsamic Vinaigrette, House Italian, Ranch, Fat Free Raspberry Vinaigrette, or Chef's House Seasonal Dressing*

continued...

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# Entrées

PLEASE SELECT TWO ENTRÉES  
One Vegetarian entrée of your choice is also included

Filet Mignon <sup>GF</sup> <i>8 ounce portion served with Bordelaise sauce</i>	78	Roast Tenderloin of Beef <sup>GF</sup> <i>served with Bordelaise sauce</i>	75
Baked Breast of Chicken <i>with sage bread stuffing</i>	67	Roast Pork Chop <sup>GF</sup> <i>served with apple brandy sauce</i>	64
Herb Roasted Chicken <i>grilled statler chicken breast marinated in fresh herbs</i>	64	New England Baked Haddock <i>topped with buttered Ritz cracker crumbs, served with wedged lemons</i>	65
Chicken Oscar <i>stuffed with lump crab, asparagus, topped with Hollandaise</i>	68	Cajun Grilled Salmon <i>served with Hollandaise</i>	66
Chicken Marsala <i>statler chicken breast served in mushroom Marsala wine sauce</i>	67	Roast Prime Sirloin of Beef <sup>GF</sup> <i>served with bordelaise sauce</i>	73
Baked Crab Stuffed Shrimp <i>four crab stuffed shrimp topped with Hollandaise</i>	78	Chicken Florentine <i>stuffed with Italian cheese, spinach and chicken velouté</i>	67
Surf and Turf <i>roast sliced tenderloin, two baked stuffed shrimp</i>	80	Vegetarian, Gluten Free, Vegan entrées available <i>Detailed vegetarian entrée descriptions follow the Classic Collection. Please inquire about other dietary restrictions.</i>	

*Entrées include your choice of starch below and seasonal vegetable.*

Rice Pilaf  
Garlic Whipped Potatoes  
Roasted Red Bliss Potatoes  
Roasted Fingerling Potatoes  
Wild Mushroom Risotto Cakes (Add 1 per guest)  
Roasted Spaghetti Squash (Add 1 per guest)

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

continued...

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# *Wedding Cake Embellishment*

PLEASE SELECT ONE

Dark Chocolate Ganache-Dipped Strawberry

Ice Cream Truffle

Chocolate Painted Plate

Housemade Raspberry Coulis Painted Plate

## *Toast*

PLEASE SELECT ONE

House Champagne

House White Zinfandel

House Chardonnay

Gingerale

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# *The Classic Collection*

A WEDDING BUFFET PACKAGE

**95 per guest**

*plus 9 percent NH meals tax and 20 percent service charge*

*Includes...*

NEW ENGLAND CHEESE & CRUDITÉ DISPLAY GF

local New England cheeses served with crackers, crostini, breadsticks, crudité vegetables with dip,  
garnished with fresh strawberries and grapes

BUTLER-PASSED HORS D'OEUVRES

Coconut Chicken Tenders ~ Spinach and Cheese Stuffed Mushrooms  
Assorted Mini Quiche ~ Vegetable Spring Rolls ~ Crab Cakes

CHOICE OF THREE BUFFET STARTERS  
TWO ENTRÉES & ONE CHEF-CARVED STATION

Served with your choice of starch and seasonal vegetable

CHILLED CHAMPAGNE TOAST

for all your guests,

gingerale for younger guests

*\*Include a Raspberry or Blackberry garnish, add 1 per guest*

WEDDING CAKE EMBELLISHMENT

Your cake served with your choice of embellishment

TABLESIDE COFFEE SERVICE & LATE NIGHT COFFEE STATION

Freshly brewed coffee, decaffeinated coffee, and tea

EXPERIENCED WEDDING SPECIALIST & EVENT MANAGER

Throughout the planning stages and on the day of your event

continued...

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## Starters

PLEASE SELECT THREE

Sliced Fruit Platter GF

Tossed Garden Salad

Caesar Salad

Caprese Salad

Antipasto Salad

*with salami, artichoke, mozzarella,  
olive, oregano, pepperoncini,  
lemon vinaigrette*

Shrimp Cocktail GF

(add 4 per guest)

Soup du Jour

New England Clam Chowder

*Chopped quahogs with onions, celery  
garlic, white wine, sherry, clam broth,  
potatoes, and light cream  
(add 2 per guest )*

## Entrées

PLEASE SELECT TWO

Baked Stuffed Chicken

*with sage bread stuffing*

New England Baked Haddock

*topped with buttered Ritz cracker crumbs, served  
with wedged lemons*

Chicken Marsala

*in mushroom Marsala wine sauce*

Grilled Cajun Salmon GF

*with Hollandaise*

Roast Loin of Pork GF

*with apple compote*

Gnocchi

*with tomato rose sauce topped with chiffonade basil*

Bourbon Steak Tips

*steak tips in bourbon barbeque sauce*

## Chef-Carved Station

PLEASE SELECT ONE

Roast Prime Rib of Beef GF

Roast Whole Pork Loin GF

Roast Tenderloin GF

(add 4 per person)

Roast Turkey GF

continued...

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## *Starch*

PLEASE SELECT ONE

Roasted Red Bliss Potatoes GF

Garlic Whipped Potatoes GF

Rice Pilaf

*Served with your choice of seasonal vegetable*

## *Wedding Cake Embellishment*

PLEASE SELECT ONE

Dark Chocolate Ganache-Dipped Strawberry

Ice Cream Truffle

Chocolate Painted Plate

Housemade Raspberry Coulis Painted Plate

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# Vegetarian Menu

PLEASE SELECT ONE

**Roasted Chickpea Ragu** *Vegan*  
*roasted chickpeas with San Marzano tomatoes, olive oil, fresh herbs, roasted peppers and capers*

**Eggplant Florentine**  
*breaded eggplant with ricotta cheese blend, roasted tomatoes and garlic sautéed spinach over linguini*

**Gnocchi**  
*with tomato rose sauce chiffonade basil*

# Children's Menu

PLEASE SELECT ONE

*Available for Children 12 and Under  
plus 9 percent NH meals tax and 20 percent service charge*

**54 per guest**  
*with Grande Collection*

**33 per guest**  
*with Classic and Signature Collection*

**Boneless Chicken Fingers**  
*served with honey mustard or barbecue sauce*

**Hamburger or Cheeseburger**  
*served with side of French Fries*

**Pasta with Choice of Sauce**  
*parmesan butter, marinara, meat sauce*

**Macaroni and Cheese**  
*served with fresh fruit*

**Grilled Cheese**  
*served with French fries*

**Pizza**  
*cheese or pepperoni*

# Vendor Menu

**28 per vendor**  
*plus 9 percent NH meals tax and 20 percent service charge*

Vendors may be offered an entrée from your menu.

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# Additional Information

## CLUBHOUSE FEE

The Great Room at Manchester Country Club can accommodate up to 260 guests with a dance floor.

### Friday Evening Weddings

3000 · April through October  
2000 · November through March

### Saturday Weddings

4000 · April through October  
3000 · November through March

### Sunday Weddings

2000 · April through October  
1000 · November through March

*Saturday weddings require an 8,500 food minimum.*

### Holiday Rates

Monday Holidays ~ Sunday Rates Apply  
Tuesday-Thursday Holidays ~ Friday Rates Apply  
Friday-Sunday Holidays ~ Saturday Rates Apply

### Clubhouse fee includes the following:

- Use of The Great Room and adjoining cocktail reception area and bar, The Dressing Room, The Canopy and The Veranda for duration of six hours
- Use of clubhouse grounds and bridal garden for photographs
- Dedicated Wedding Specialist and Event Manager to personally oversee every detail of your special day
- Dance floor, tables, chairs, house linens and candlelit centerpieces, private powder rooms, onsite parking
- State-of-the art projection and sound system

## CEREMONY

600 · Wedding Ceremony

Includes early use of The Dressing Room with snacks and nonalcoholic beverages, use of The Great Room, or The Canopy.

Includes chairs, set-up and breakdown, and rehearsal date prior to your wedding day

*\*Additional 1,000 for the Terrace*

**The Clubhouse at Manchester Country Club is handicap accessible.**

### Military Savings

Manchester Country Club honors special savings for grooms and brides that actively serve or have served our country.

Please inquire with your wedding specialist for more information.

### SPECIAL BOOKING OFFER:

Take the stress out of planning other wedding-related celebrations by hosting with Manchester Country Club and enjoy a **waived clubhouse fee!**

*\*Waived clubhouse fee applies to: bridal showers, rehearsal dinners, farewell wedding brunches, etc.*

***Other restrictions may apply.***

## BEVERAGE SERVICE

Please note that alcoholic beverage sales and service are regulated by the State Liquor Commission, and that the Manchester Country Club as a licensee is responsible for the administration of these regulations.

As a matter of policy, no liquor, wine or food of any kind may be brought into the Club from outside sources, and employees of Manchester Country Club must do all dispensing of beverages. Manchester Country Club'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.

We ask that you support us in meeting this responsibility.

## DEPOSITS & PAYMENT INFORMATION

Manchester Country Club requires a valid credit card on file at all time, and full pre-payment for all events. Deposits are based on the contracted number of guests, food minimum, clubhouse fee, service charge and applicable sales tax. The payment schedule is as follows:

- An initial deposit equal to \$2500 is required to reserve space for your event.
- A second deposit equal to \$2500 is required three months after the date of your contract.
- A third deposit equal to \$2500 is required six months prior to your event.
- The balance, based on your final guaranteed number of guests and summary of charges, is due 14 days prior to the actual event date in the form of cash, check, Master Card, Visa, American Express or Discover.

*All deposits are non-refundable and non-transferable. Events booked and scheduled within 90 days of event date will require full pre-payment at time of contract. Cancellations will result in forfeit of entire deposit(s).*

## DETAILS & MENU

Menus, room arrangements and other details pertinent to your event should be submitted to your wedding specialist at least 30 days prior to the event date. A guaranteed attendance number is required 10 days prior to your event.

*Please note the guaranteed number is not subject to reduction after the 10-day deadline.*

If no guarantee is received we will prepare for the number indicated on the original contract and will charge accordingly. If your count increases, the Club needs to be notified no later than 48 hours in advance of the event. All changes within 48 hours are subject to a surcharge.

## SITE VISITS

In an effort to respect the privacy of the guests that are renting the Clubhouse event space throughout the week, appointments to visit the Clubhouse are required at all times.