



Personalized Wedding Touches

2017-2018

ENHANCEMENTS FOR A VERY...

Extraordinary touch.

Hosted Bar Packages and Beverages

...

Late Night Snacks

...

The Dressing Room Package

...

Hors d'oeuvres, Stations and Desserts

...

Second Courses and Specials



MANCHESTER COUNTRY CLUB
180 SOUTH RIVER ROAD • BEDFORD, NH 03110
603.624.4096 • WWW.MANCHESTERCOUNTRYCLUB.COM

HOSTED BAR PACKAGES

Unlimited consumption for a specific period of time.

Please select the tier of your choice below.

House Wine & Beer

Pinot Grigio
Chardonnay
White Zinfandel
Merlot
Cabernet
Pinot Noir

Miller Lite
Corona Extra
Budweiser
Bud Light
Coors Light
Tuckerman's Pale Ale

Dogfish 60 Minute IPA
Michelob Ultra
Sam Adams
Sam Seasonal
Buckler Non-alcoholic

Premium INCLUDES HOUSE WINE, BEER AND A SELECTION OF CORDIALS

Captain Morgan Rum
Bacardi Rum
Malibu Rum
Titos Vodka
Stoli Vodka
Stoli Flavored Vodkas

Beefeater Gin
Jose Cuervo Tequila
Dewar's Scotch
Jack Daniel's Whiskey
Jim Beam Bourbon

Deluxe INCLUDES PREMIUM TIER LIQUORS, HOUSE WINE, BEER AND A SELECTION OF CORDIALS

Ketel One Vodka
Grey Goose Vodka
Tanqueray Gin
Maker's Mark Bourbon

Johnnie Walker Black Scotch
Macallan 12 yr. Scotch
Jameson Whiskey
Patron Tequila

Wine Service WITH DINNER

Select wines to offer guests during dinner service.
Please refer to our wine list for selections and pricing per bottle.

**Specialty beer and liquor upon request*

**Bar service concludes 15 minutes prior to contracted event conclusion*

Beverage Enhancements

CHAMPAGNE TOASTS

Please inquire for champagne upgrades
Enhance your chilled champagne toast with a seasonal berry

TABLESIDE WINE SERVICE

Select wines to offer your guests tableside during dinner service.
(Price per bottle consumed.)

House Wine

Canyon Oak, CA

Cabernet Sauvignon • Chardonnay • Merlot • Zinfandel • White Zinfandel

Please refer to our wine list for enhanced selections.

SIGNATURE BEVERAGES

Customize your reception with a Signature Beverage of your choice.
Please inquire for detailed pricing.

WELCOME BEVERAGE STATIONS

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

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

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

Late Night Snacks

Minimum of 50 guests

We recommend these to be served to your guests by 10:30 p.m. or earlier.

HEALTHY SNACKS

Veggie Lovers' Crudité and Dip

Vegetable Crudité and Fresh Pita Bread served with

Original Chick Pea Hummus • Roasted Garlic Chick Pea Hummus • Roasted Red Pepper Chick Pea Hummus •
Housemade Ranch Dressing

SAVORY SNACKS

Build-Your-Own Chicken Tenders and French Fries

Chicken Tenders and French Fries served with

Diced Green Onion • Bacon Bits • Hot Sauce
BBQ Sauce • Ketchup • Mustard

Mashed Potato Bar ^{GF}

Sweet, Purple and Red Skin Potatoes served with

Candied Walnuts • Whipped Butter • Chives • Crumbled Bacon • Pico de Gallo
Cheddar Cheese • Sour Cream • Maple Butter

Build-Your-Own Nacho Bar

House-Fried Tortilla Chips topped with

Pulled Chicken • Seasoned Beef • Shredded Lettuce • Diced Onion • Tomato
Cheese Sauce • Shredded Cheese • Pico de Gallo • Guacamole

continued...

Prices subject to 9 percent NH meals tax and 20 percent service charge

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

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

SAVORY SNACKS *(Continued.)*

Signature Wraps Display

Your choice of three Signature Wraps served with kettle cooked chips or housemade potato salad

Spicy Grilled Chicken Wrap

Grilled chicken breast, bacon, fresh lettuce, and sliced tomato, with a chipotle ranch sauce

Roast Beef Wrap

Roast beef with bacon, bleu cheese, tomato, iceberg lettuce and bleu cheese dressing

Chicken Salad Wrap

Housemade chicken salad with toasted almonds, grapes and celery on a bed of field greens

Fresh Veggie Hummus Wrap

Roasted red pepper hummus, spinach, julienned carrots, zucchini, summer squash with a lemon vinaigrette

Honey Smoked Turkey Wrap

Turkey breast with julienne vegetables and arugula, with a cranberry aioli spread

Artisan Pizza Display

Your choice of three Flatbread Pizzas served with chips or housemade potato salad.

MCC Classic Margherita

Classic Margherita with fresh sliced tomatoes, mozzarella, and basil, drizzled with olive oil

Chicken Alfredo

Parmesan-crusting chicken, broccolini, alfredo cheese sauce

Artichoke Lover's

Garlic herb cheese, artichoke hearts, roasted red peppers and parmesan cheese

Chipotle Chicken

Chipotle chicken, Monterey jack, corn and black bean salsa

New England Bleu

Butternut squash, pan roasted pear, bleu cheese and maple syrup drizzle

Shrimp Scampi

Shrimp, lemon, garlic butter, chopped spinach and feta cheese

Italian Sausage

Italian sausage, braised peppers and onions and provolone cheese

continued....

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

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

SWEET SNACKS

Bakers Haven

Housemade Cookies and Brownies served with
Mini Assorted Pastries • Layered Vanilla and Chocolate Mousse Shots

Fried French Toast Bites

Lightly fried, housemade french toast bites tossed in cinnamon sugar

Hot Chocolate Bar

Housemade Hot Chocolate served with
Housemade Whipped Cream • Marshmallows • Sprinkles • Peppermint
Chocolate Stirrers • Pirouettes • Caramel

Churros

Housemade churros served with Mexican hot chocolate

Ice Cream Sundae Dream Bar

Vanilla and Chocolate Ice Cream served with
Housemade Whipped Cream • Hot Fudge • Caramel Sauce • Cherries
Walnuts • Brownie Bites • Crushed Oreos • Sprinkles • Crushed Reese's

The Dressing Room Package

(For use prior to offsite ceremonies)

Enjoy early arrival in Manchester Country Club's newly renovated Bridal Suite.
Be pampered for the day with your friends and family in one convenient location.

Dressing Room includes:

- ◆ Butler service for the day
- ◆ Complimentary champagne toast
 - ◆ Nonalcoholic beverages
- ◆ Brunch Platter or Cheese and Crudités

A la carte lunch menu available.

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

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

Hors D'oeuvres Enhancements

Customize any Wedding Collection with hors d'oeuvres enhancements from the below selections.

DISPLAY HORS D'OEUVRES

Hummus Display

Original, roasted garlic, and roasted red pepper chick pea hummus served with vegetables crudités and fresh pita bread

Large Wheel of Baked Brie

Topped with caramelized onions and frangelico, served with grapes, strawberries and sliced baguette
Serves Approximately 40 Guests

Antipasti Display ^{GF}

Selection of salumi, provolone and mozzarella cheeses, olives, marinated vegetables and sundried tomatoes

Raw Bar ^{GF}

Oysters on the half shell, Cherrystone clams on the half shell, Jumbo shrimp and accompaniments
Market Price

Cold Charred Tenderloin Slices

Cold sliced beef tenderloin, dressed with extra virgin olive oil, fresh squeezed lemon juice, and fresh cracked black pepper, served with toasted crostinis and horseradish cream
Serves Approximately 40 Guests

COLD HORS D'OEUVRES

Priced Per 50 Pieces

Jumbo Shrimp with MCC spicy cocktail sauce ^{GF}

Bruschetta grilled, garlic rubbed baguette, with tomato and mozzarella salad ^{GF}

Crostini with Soft Goat Cheese and roasted sweet pepper relish

Tuna Poke Tasting Spoon ahi tuna marinated with ginger, soy, and sesame with avocado and wasabi

Spicy Gazpacho Shots with crab salad

Caprese Skewer roasted tomato and mozzarella ball, drizzled with olive oil, topped with chiffonade basil and salt ^{GF}

Smoked Salmon Canape with horseradish cream cheese, sliced tomato and fresh dill on toasted rye

Antipasto Skewer with provolone cheese, cotto salami, marinated artichoke, drizzled with basil pesto ^{GF}

HOT HORS D'OEUVRES

Priced Per 50 Pieces

Petite Quiche Lorraine

Provençal Roasted Vegetable Tasting Spoons ^{GF}

Chicken Satay ^{GF}

Beef Teriyaki Skewers ^{GF}

Crab Cakes

Coconut Chicken Tenders

Coconut Fried Shrimp

Buffalo Chicken Wings with bleu cheese dip ^{GF}

Spinach and Cheese Stuffed Mushrooms

Kosher Style Potato Pancakes with applesauce crème fraiche and chives

Vegetable Spring Rolls

Baked Brie Cups with Caramelized Onions

Mini Reubens

Petite Beef Wellington

Meatballs, Swedish or Italian, topped with micro basil

Spanakopita Phyllo triangle with spinach and feta

Grilled Petite Lamb Chops ^{GF}

Mushroom Risotto Croquettes

Roasted Chicken Crostini with crispy bacon and fig preserve

Scallops wrapped in Applewood Smoked Bacon

Tomato and Goat Cheese Tartlet

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

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

Station Enhancements

Customize any Wedding Collection with station enhancements from the below selection.

All station items are served with freshly baked dinner rolls.

SAVORY STATIONS

Pasta Bar

Penne pasta and cheese ravioli served with choice of two sauces
marinara, pesto or Alfredo
Minimum of 50 Guests

Add Swedish or Italian Meatballs

Chef-Carved Whole Prime Rib *GF*

Classic prime rib roasted to perfection,
served with au jus and horseradish cream sauce
Minimum of 35 Guests

Chef-Carved Roast Tenderloin *GF*

Fork-tender beef, slow roasted with a flavorful spice
rub, served with horseradish cream sauce
Minimum of 20 Guests

Chef-Carved Roast New York Strip Loin of Beef *GF*

Very tender and juicy, rubbed with cracked pepper and
garlic salt, and slow roasted
Minimum of 30 Guests

Chef-Carved Roast Turkey *GF*

A whole turkey slowly roasted,
served with cranberry sauce
Minimum of 25 Guests

Chef-Carved Maple and Apple Cider Cured Pork *GF*

Tender and sweet, prepared with a Dijon mustard,
garlic and sage crust
Minimum of 25 Guests

Chef-Carved Baked Ham *GF*

Basted with an apricot ginger glaze,
served with sweet rosemary mustard sauce
Minimum of 40 Guests

SWEET STATIONS

Assorted Truffles and Dessert Bars

Minimum of 10 Guests
2 pieces each

Mini Cheesecakes and Chocolate Covered Strawberries

Minimum of 10 Guests
2 pieces each

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

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

Course Enhancements

Customize any Wedding Collection by adding an additional course from the below selections.

SECOND COURSE PASTA SELECTIONS

Pasta courses feature 3 ounce portion sizes

Gnocchi dressed with Sage and Brown Butter
Cavatappi served with Creamy Housemade Alfredo Sauce

SECOND COURSE SOUP SELECTIONS

Soup courses feature 4 ounce portion sizes

Your choice of hot or cold served soup.

Please inquire for further customization of additional course enhancements

Dessert Enhancements

PAINTED DESSERT PLATE

Your cake served with a delicately painted plate
Raspberry Coulis or Chocolate Drizzle

EMBELLISHMENT TRIOS

Your cake served with Ice Cream Truffles,
Chocolate Dipped Strawberries and Raspberry or
Chocolate painted plates

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