

## Special Features

## Salads

## Soups

## Hors d'Oeuvres

## Stationary or Butlered

### Centerpieces & Favors

We will be happy to set up centerpieces and arrange your favors to your specifications.

### Seating Arrangements

We strongly suggest that you plan your seating assignments in advance.

### Guest Place Cards

We will be happy to arrange place cards at each setting or at the entrance to the pavilion.

### Open Bar Service

We will provide you with a bill for the total drinks consumed. The bill will include an 8% NH Rooms & Meals Tax and 18% gratuity.

### Cash Bar Service

Guests will be expected to pay for their drinks when they are served. We do not run tabs for the guests except for the bride and groom. You are not responsible for tax & gratuity.

### Ceremony

Our ceremony package can include a Trellis, up to 150 chairs and the services of our Event Coordinator to assist you with your rehearsal and ceremony.

### Professional Services

We can provide you with a list of florists, bakeries, photographers, limousine & taxi services, salons and spas, entertainment, baby sitting services and lodging.

### Prices do not include

8% NH Rooms and Meals Tax or 18% gratuity  
Prices are subject to change without notice  
Confirmed final price 60 days prior to event

Prices and menus subject to change without prior notice.

This brochure serves as a guide only.

Final prices and details will be included in your contract.

Classic Caesar

Garden Salad

Caprese Salad

Greek Salad

Strawberry Salad

Seasonal greens, goatcheese, candied hazelnuts, honey hazelnut vinaigrette

Spinach Salad

Pears, blue cheese, walnuts, sherry shallot vinaigrette

Gazpacho

Chilled Berry

Roasted Corn Chowder

New England Clam Chowder

Tomato Parmesan Bisque

Asparagus Bisque

Lobster Bisque

## Serving Station

Herb Roasted Tenderloin of Beef with Cabernet Demi-Glace

Roast Prime Rib of Beef with Horseradish Sauce and Au Jus

Dijon-Rosemary Crusted Pork Loin with Maple Demi-Glace

Virginia Baked Ham with Rum-Raisin Sauce

Roast Turkey with Pan Gravy, Blood Orange & Cranberry Relish

Pasta Station-

Select two pastas, two sauces and two accompaniments

Pastas-

Cheese Tortellini, Penne, Linguini, Orecchiette

Sauces

Marinara, Basil Pesto, Alfredo, Bolognese, Aglio e Olio,

Accompaniments

Grilled Chicken, Shrimp, Meatballs, Italian Sausage, Seasonal Vegetables

## Entrees

Herb-Garlic Roast Tenderloin of Beef with Wild Mushroom Demi-Glace

Filet Mignon with Cabernet demi-glace OR Béarnaise Sauce

Roast Sirloin with Rosemary Mushroom Demi-Glace

Chicken Saltimbocca with Madeira Sauce

Rack of Lamb with Pomegranate Molasses

Chicken Caprese with Spinach, Sun-Dried Tomato, Mozzarella

Chicken Piccata with Pan-seared with Lemon, Mushroom & White Wine

Oven Roasted Maple Leaf Farm Duckling with Blueberry-Balsamic Glaze

Grilled Salmon with Green Goddess Aioli

Crab & Spinach Stuffed Sole with Chive hollandaise

Grilled Swordfish

Mediterranean Salsa

Vegetarian Lasagna

Antipasto - Marinated mushrooms, sun-dried tomatoes in olive oil, marinated artichoke hearts, pepperoncini, marinated asparagus, fresh mozzarella, prosciutto, olives, bread

International Cheese & Fruit display

Assorted Canapes -Roast beef & Boursin, Smoked Salmon & Gaefrette potato, caper cream cheese, tomato bruschetta, Pate Chouix stuffed with crab & cream cheese, cucumber rounds with crab dill salad, endive with gorgonzola & candied walnuts

Jumbo Shrimp Cocktail

The Grand Raw Bar -Jumbo shrimp, cherrystone clams, oysters, mignotte

Crudité Display of seasonal vegetables with dipping sauce

Hawaiian Chicken & Pineapple Skewers  
 Beef Satay  
 Chicken Satay with Peanut Dipping Sauce

Antipasto Skewers -Fresh mozzarella, sun-dried tomato, Kalamata olives

Sashimi Platter -Soy ginger cocktail, wasabi, pickled ginger Sea scallops wrapped in peppered bacon

Spring Rolls with Ginger Soy Cocktail

Prosciutto Wrapped Melon

Petite Crab Cakes with Saffron-Lemon Aioli

Swedish Meatballs

Lamb Chop Lollipops

Crab Stuffed Mushroom Caps

Spinach & Parmesan Stuffed Mushroom Caps

Mushroom Vol-au-Vent

Crispy Asparagus & Asiago in Phyllo

Brie & Raspberry in Phyllo

Mini Beef Wellingtons

Chicken Wellington

Spinach & Goat Cheese in Puff Pastry

## WEDDINGS & FUNCTIONS AT OWL'S NEST

[www.owlsnestweddings.com](http://www.owlsnestweddings.com)

888-695-6378 ext 213

**Event Pricing and Planner.** Select the options your interested in and discuss with your Event Coordinator!

<input type="checkbox"/> Tented Pavilion 150 Maximum Seating \$1500.00 Minimum per 100 100+ \$15.00 per person	<input type="checkbox"/> \$30.00 per person Includes choice of 1 Passed salad 2 Entrees 1 Vegetable Bread	<input type="checkbox"/> \$35.00 per person Includes choice of 1 Passed Salad 1 Soup 2 Entrees 1 Vegetable Bread	<input type="checkbox"/> \$40.00 per person Includes choice of 1 Passed Salad 1 Soup 2 Entrees 1 Vegetable Bread Dessert
<input type="checkbox"/> Sunset Room 50 Maximum Seating \$150.00	<i>Inquire About...</i>		

- On-Site Ceremony
- Dance Floor
- Wine by the Bottle
- Champagne Toast
- Rehearsal Dinner At Activites Center

Please add \$5.00 per person for third entrée



**Also Offering:**  
 Champagne Toast  
 Wine By The Bottle  
 Dance Floor  
 Special Menus for food allergies  
 Children's Menus upon request  
 Selections available for  
 Linens, china and silverware & glassware  
 5 hour time frame with minimal fee for overtime

# OWL'S NEST RESORT & GOLF CLUB

## Weddings, Functions, Special Events

### Gift Policy

Owl's Nest Golf Club claims no responsibility for lost or stolen gift items. We encourage you to designate someone in your party to keep your cards and gifts safe.

### Alcohol Policy

New Hampshire State Law, does not allow customers to supply their own alcoholic beverages. This includes small bottles of wine or liquor used as favors. If you would like to provide wine at the tables, please be aware that our liquor license allows a limit of two bottles per table and does not permit the removal of any unconsumed liquor from the premises.

### Food Policy

All food service must be purchased through Owl's Nest. This does not include wedding cakes or other specialty food items used in ethnic ceremonies.

### Guest Policy

Final guest count is due 2 weeks prior to event. You are responsible for this guest count regardless of attendance. We will make every attempt to accommodate "surprise" guests, but they will be added to your bill.



## The Perfect Place

### For Your Wedding, Reception or Special Event

Owl's Nest offers a spectacular setting to celebrate your wedding, reception or special event. Our tented pavilion is nestled in the heart of the White Mountains so you and your guests will find yourself surrounded by breathtaking mountain views and our fabulous award-winning 18 hole golf course.

Our Event Coordinator will attend to all of the important details so you can relax and enjoy the event you've always dreamed about. At Owl's Nest we want your wedding day to be filled with happy memories! You can design your wedding to be as elegant or informal, as traditional or non-traditional as you wish.

The Sunset Room Restaurant is also an excellent venue for your rehearsal dinner or bridal shower. Owl's Nest offers gourmet cuisine, premium cocktails in a casually elegant atmosphere, and has virtually everything your heart desires in one very special location.



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1-888-OWL-NEST  
 603-726-3076 extension 213.

