

Weddings

AT STEELE HILL RESORTS



Spectacular Views



*Unforgettable
Memories*



I recommend Steele Hill to any bride and groom looking to get married in NH." ~ Roberto & Megan V.

1-800-284-6985 • (603) 524-0500 • FAX: (603) 581-2399 • 516 STEELE HILL ROAD • SANBORNTON NH 03269
STEELEHILLRESORTS.COM • E-MAIL: WEDDINGS@STEELEHILLRESORTS.COM





WELCOME & OVERVIEW

Overlooking spectacular lakes and mountains in New Hampshire's Lakes Region, Steele Hill Resorts is the picture perfect premier venue for your special New Hampshire wedding! Perched on top of Steele Hill in the heart of New Hampshire's Lakes Region, Steele Hill Resorts offers stunning views of Lake Winnepesaukee and Lake Winnisquam framed by the White Mountains. With abundant amenities and guests rooms on site, your wedding day will be a memorable experience for you and your guests! Set amongst 500 acres of unspoiled fields and hardwood forests, your guests can enjoy a complimentary 9-hole executive golf course, snowshoeing and hiking trails, fishing in our private pond or enjoying the nearby fire-pit, laser tag, electric bike tours, basketball, volleyball, convenience store, restaurant and bars. Our large Amenities Center hosts magnificent year-round swimming pools with waterslides and hot tubs. Other guest privileges include outdoor pools, tennis courts an enclosed observation tower and more.

We are excited about the coming year and look forward to handling all of your personal needs on your special day. The prices for your ceremony and reception are enclosed and categorized by the seasons that New Hampshire is celebrated for!

What you will not find in our Wedding Kit is "EXTRA FEES!" This is what sets Steele Hill Resorts apart from the rest! In fact... We do not charge you for many of the industry standard fees such as:



- NO Booking fee! Your \$1000.00 deposit applies to the cost of your wedding
- FREE Placement of your "Do it Yourself" centerpieces
- FREE White ceremony chairs
- FREE Rehearsal and ceremony supervision provided
- FREE Welcome bag distribution at Check In
- FREE Bartender for receptions
- FREE Bar set up for wedding reception or cocktail hour
- FREE Room Block hold
- FREE Tented cocktail hour
- No liquor minimum for wedding receptions or cocktail hours
- Open bars at Steele Hill Resorts operate very simply! You choose the amount and we safely serve until the amount is met. If the amount is not met we refund the difference

VENUE OVERVIEW

Ceremony Space - To include: White ceremony chairs, rehearsal supervision and ceremony supervision.

Reception Room - To include: tables and chairs, room set up, breakdown and clean up. We will supply white or ivory tablecloths and white or ivory napkins at no additional charge. A variety of other napkin colors are available for \$1.50 each.

Guest Room Accommodations-ON SITE! FREE Room Block Hold!

Steele Hill Resorts offers many on site guest room accommodations at standard and luxury levels! Our engaged couples receive a 25% discount off the rack rate for their one (1) suite. There is a required seven (7) room block with a required two (2) night minimum for events in The Hilltop Room. All other events require a five (5) room block. During major events, holidays and school vacation periods a three (3) night minimum may apply as determined by Steele Hill Resorts.

We look forward to each and every wedding held here at Steele Hill Resorts and assure you that we will help you with any details that you may need. Please contact us with any questions you may have.

Sincerely,

The Hospitality Sales Team

weddings@steelehillresorts.com
Phone: 603-581-2319



THE HILLTOP ROOM

Featuring the magnificent views of NH's Lake Winnisquam and Lake Winnepesaukee and Mountains.

We are excited about the coming year and look forward to handling all of your personal needs on your special day. The timeline and pricing for your ceremony, cocktail hour, and reception are as follows:

Day Weddings	High Season: May 1st - October 31st	Off Season: November 1st - April 30th
The Lakes and Mountain View Ceremony Venue:	\$975	\$450
The Lakeview Tent Cocktail Venue:	Included	N/A
The Hilltop Room Wedding Reception Venue:	\$2,300	\$1,600

Evening Weddings	High Season: May 1st - October 31st	Off Season: November 1st - April 30th
The Lakes and Mountain View Ceremony Venue:	\$975	\$450
Sunday Ceremony Venue:	FREE	FREE
The Lakeview Tent Cocktail Venue:	Included	N/A
The Hilltop Room Wedding Reception Venue:	\$4,500	\$3,000
Sunday Reception Venue:	\$3,000	\$1,600



New Year's Eve Sentiments



Lake and Mountain Ceremony Venue



Champagne Tablescape



Classically Beautiful



Bridal Party fun on the golf course!



Winter romance in the Hilltop



Love on the Farmer's Porch

Please add 8.5% NH Rooms & Meals Tax

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THE LAKEVIEW TENT PACKAGE



The Lakeview Tent

Your ceremony, cocktail hour and reception will feature the magnificent views of NH's Lake Winnisquam and Lake Winnepesaukee and Mountains.

We are excited about the coming year and look forward to handling all of your personal needs on your special day.
The timeline and pricing for your ceremony, cocktail hour, and reception are as follows:

Flexible Timing, Wedding to end by 9 PM

The Lakeview Tent Reception Venue:

\$6,000

The Lakes and Mountain View Ceremony Venue:

FREE

The Lakeview Tent Cocktail Venue:

FREE

Sunday Reception Venue:

\$6,000

Sunday Ceremony Venue:

FREE

High Season: May 1st - October 31st

- Dance Floor
- Side Walls if needed
- Catering Tent
- Bar Set Up
- All Tables and White Chairs
- Fans or Heating
- White or Ivory Table Cloth Linen

- White or Ivory Linen Napkins
- Dinnerware
- Beverageware
- Silverware
- Portable Restrooms
- Enhanced equipment available for an additional fee



The Lakeview Tent - Steele Hill Resorts elegant outdoor reception venue



*Chiavari chairs with champagne linen at
The Lakeview Tent*



Lake and Mountainview ceremony venue

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THE LOFT AT THE CARRIAGE HOUSE

Your ceremony and cocktail hour can feature the magnificent views of NH's Lake Winnisquam and Lake Winnepesaukee and Mountains.

We are excited about the coming year and look forward to handling all of your personal needs on your special day. The timeline and pricing for your ceremony, cocktail hour, and reception are as follows:

The Loft at the Carriage House	High Season: May 1st - October 31st	Off Season: November 1st - April 30th
The Lakes and Mountain View Ceremony Venue:	\$975	\$450
Sunday Ceremony Venue:	FREE	FREE
The Lakeview Tent Cocktail Venue:	FREE	N/A
The Loft at The Carriage House Reception Venue:	\$2,300	\$1,600
Sunday Reception Venue:	\$1,450	\$1,250

The Carriage House - A private reception venue



Love by the ambient fireplace



Bridal party fun at the Carriage House



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CONTIGIANI'S ELITE WEDDING

THE EXCLUSIVE CATERING PARTNER OF STEELE HILL RESORTS

INCLUDES

Your own event Maitre d' to Direct and Coordinate your Reception
Tables set with Classic White China, Stemware and Flatware
Lemon-Garnished Water Goblets
Three Entree Buffet with One Salad, Starch, Vegetable, Freshly Baked Rolls and Butter
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Set as a Station

TRADITIONAL CHAMPAGNE TOAST

STATIONARY HORS D'OEUVRES

Mediterranean Fruit and Cheese Board
Fresh Vegetable Crudite

CHOICE OF TWO PASSED HORS D'OEUVRES

CHOICE OF THREE ENTREES

With Choice of One Salad, Starch and Vegetable

SINGLE TIER LAYERED WEDDING CAKE

(Cutting Cake Only for Photos)

WITH MINIATURE CUPCAKES, COOKIES AND BROWNIES

~ Custom Cake Options Available ~



TWO ENTREE BUFFET \$77 PER PERSON
THREE ENTREE BUFFET \$82 PER PERSON

Children under 10 - \$29 (Chicken Fingers, Macaroni and Cheese, Fresh Fruit Cup)

Vendor Meals - \$59

Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

All prices are subject to 21% Service Charge and 8.5% State of New Hampshire Meal Tax



CONTIGIANI'S SIGNATURE WEDDING

THE EXCLUSIVE CATERING PARTNER OF STEELE HILL RESORTS

INCLUDES

Your own event Maitre d' to Direct and Coordinate your Reception

Tables set with Classic White China, Stemware and Flatware

Lemon-Garnished Water Goblets

Three Entree Buffet or Plated Dinner with One Salad, Starch, Vegetable, Freshly Baked Rolls and Butter

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Set as a Station

SIGNATURE CHAMPAGNE TOAST

Traditional Champagne with Fresh Strawberry, Classic Bellini, OR Signature Pomegranate with Fresh Berries

STATIONARY HORS D'OEUVRES

Mediterranean Fruit and Cheese Board OR Traditional Italian Antipasto

Fresh Vegetable Crudite OR Sliced Melons and Fresh Fruit

CHOICE OF THREE PASSED HORS D'OEUVRES

CHOICE OF THREE ENTREES

With Choice of One Salad, Starch and Vegetable

**SINGLE TIER LAYERED WEDDING
CAKE WITH MINIATURE CUPCAKES,
COOKIES AND BROWNIES**

THREE TIER LAYERED WEDDING CAKE
Cut, Plated, Set as Station

~ Custom Cake Options Available ~

A CHOICE OF ONE OF THE FOLLOWING WEDDING ENHANCEMENTS:

SEAFOOD STATION ~ TO ACCOMPANY HORS D'OEUVRES

Jumbo Gulf Shrimp, Shucked Atlantic Oysters, Red Crab Cocktail Claws

Tabasco, Fresh Lemon, Horseradish, Cocktail Sauce and Mignonette

VIENNESE DESSERT TABLE AND COFFEE STATION - TO ACCOMPANY CAKE

Gourmet Cookie Selection, Assorted Petite Pastry, Chocolate Covered Strawberries, Two Flavored Coffee Syrups, Cinnamon, Cocoa and Shaved Chocolate

**THREE ENTREE BUFFET \$93 PER PERSON
PLATED DINNER \$97 PER PERSON**

Children under 10 - \$29 (Chicken Fingers, Macaroni and Cheese, Fresh Fruit Cup)

Vendor Meals - \$59

Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

All prices are subject to 21% Service Charge and 8.5% State of New Hampshire Meal Tax



INCLUDES

Your own event Maitre d' to Direct and Coordinate your Reception

Tables set with Classic White China, Stemware and Flatware

Lemon-Garnished Water Goblets

Three Entree Buffet or Plated Dinner with One Salad, Starch, Vegetable, Freshly Baked Rolls and Butter Freshly
Brewed Regular and Decaffeinated Coffee, Assorted Teas, Served or Set as a Station

SIGNATURE CHAMPAGNE TOAST

Traditional Champagne with Fresh Strawberry, Classic Bellini, OR Signature Pomegranate with Fresh Berries

STATIONARY HORS D'OEUVRES

Mediterranean Fruit and Cheese Board

Traditional Italian Antipasto

CHOICE OF FOUR PASSED HORS D'OEUVRES

CHOICE OF THREE ENTREES

With Choice of One Salad, Starch and Vegetable

**SINGLE TIER LAYERED WEDDING
CAKE WITH MINIATURE CUPCAKES,
COOKIES AND BROWNIES**

THREE TIER LAYERED WEDDING CAKE
Cut, Plated, Set as a Station

~ Custom Cake Options Available ~

PACKAGE INCLUDES BOTH OF THE FOLLOWING WEDDING ENHANCEMENTS:

SEAFOOD STATION~ TO ACCOMPANY HORS D'OEUVRES

Jumbo Gulf Shrimp, Shucked Atlantic Oysters, Red Crab Cocktail Claws

Tabasco, Fresh Lemon, Horseradish, Cocktail Sauce and Mignonette

VIENNESE DESSERT TABLE AND COFFEE STATION - TO ACCOMPANY CAKE

Gourmet Cookie Selection, Assorted Petite Pastry, Chocolate Covered Strawberries, Two Flavored Coffee
Syrups, Cinnamon, Cocoa and Shaved Chocolate

**THREE ENTREE BUFFET \$103 PER PERSON
PLATED DINNER \$107 PER PERSON**

Children under 10 - \$29 (Chicken Fingers, Macaroni and Cheese, Fresh Fruit Cup)

Vendor Meals - \$59

Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

All prices are subject to 21% Service Charge and 8.5% State of New Hampshire Meal Tax



CONTIGIANI'S BARBEQUE "I DO" WEDDING

THE EXCLUSIVE CATERING PARTNER OF STEELE HILL RESORTS

INCLUDES

Your own event Maitre d' to Direct and Coordinate your Reception
Tables set with Classic White China, Stemware and Flatware
Lemon-Garnished Water Goblets
Three Entree Complete Barbecue Meal
Freshly Brewed Regular and Decaffeinated Coffee, Assorted Teas, Set as a Station

TRADITIONAL CHAMPAGNE TOAST

STATIONARY HORS D'OEUVRES

Artisan Cheeses and Grapes served with Assorted Crackers
Fresh Sliced Melons, Seasonal Fruit and Berries

CHOICE OF THREE OF THE FOLLOWING ENTREES

Barbecued Chicken Breasts, Legs and Thighs
Teriyaki or Smoked Barbecue Beef Kabobs
Garlic Lemon Shrimp Kabobs
Grilled Marinated Vegetable Kabobs
Jack Daniels Barbecued Pulled Pork
Barbecued Baby Back Pork Spare Ribs
Quarter Pound Hamburgers and Cheeseburgers

CHOICE OF TWO SALADS

Traditional New England Style Baked Beans
Corn on the Cob
Freshly Baked Corn Bread

SINGLE TIER LAYERED WEDDING CAKE, (Cutting Cake Only for Photos)

~ Custom Cake Options Available ~

FRESHLY BAKED COOKIES AND BROWNIES SET AS A STATION

\$73 PER PERSON

Children under 10 - \$29 (Chicken Fingers, Macaroni and Cheese, Fresh Fruit Cup)

Vendor Meals - \$59

Vegetarian, Gluten Free, Dietary Restricted Entrees - Package Price

All prices are subject to 21% Service Charge and 8.5% State of New Hampshire Meal Tax



HOT HORS D OEUVRES

4 dozen minimum



MEATBALLS*

Traditional Italian or Swedish
\$18 per dozen

CHICKEN FINGERS

Spicy Buffalo, Tangy Barbecue
or Zesty Honey Mustard Dipping
Sauce \$21 per dozen

THAI VEGETABLE SPRING ROLLS

Fresh Wasabi, Sweet and
Sour Dipping Sauce
\$23 per dozen

GREEK SPANAKOPITAS

Spinach and Feta Cheese
in Flaky Phyllo
\$19 per dozen

PETITE QUICHES

Vegetable, Vermont Cheddar,
Applewood Smoked Bacon
\$18 per dozen

BAKED STUFFED MUSHROOM CAPS

Diced Vegetables, Sherry Herbed
Stuffing, Grated Parmesan
\$24 per dozen

COCONUT ENCRUSTED SHRIMP

Spicy Cocktail Dipping Sauce
\$24 per dozen

WARM SPINACH ARTICHOKE DIP*

Toasted Assorted Breads
\$6 per person

PETITE ITALIAN SAUSAGE*

Served with Sweet Onions
and Bell Peppers
\$7 per person

FRENCH CUT CHICKEN LOLLIPOPS

Tangy Barbecue,
Zesty Honey Mustard
or Spicy Buffalo
\$30 per dozen

STEAK BROCHETTES

Skewered Zesty
Marinated Steak
\$29 per dozen

SZECHUAN PORK DUMPLINGS

Ponzu Dipping Sauce
\$24 per dozen

APPLEWOOD SMOKED BACON WRAPPED SEA SCALLOPS

Sweet Maple Drizzle
\$34 per dozen

NEW ORLEANS STYLE OYSTERS ROCKEFELLER*

Cut Leaf Spinach, Watercress,
Green Onion, Grated Parmesan
\$59 per dozen

PETITE MARYLAND CRAB CAKES

Chipotle Ranch Dipping Sauce
\$34 per dozen

BABY LAMB CHOPS*

French Cut,
Mint Jelly Dipping Sauce
\$59 per dozen



**Stationary Hors d'Oeuvres only*

All prices are subject to 21% Service Charge and 8.5% State of New Hampshire Meal Tax

COLD HORS D'OEUVRES

4 dozen minimum



DISPLAY OF ARTISAN CHEESES & GRAPES*

With Assorted Crackers
\$8 per person
25 person minimum

MEDITERRANEAN FRUIT & CHEESE BOARD*

Imported Cheeses, Feta,
Greek Olives, Dried Fruits, Peppadews,
Hummus,
Toasted Pitas
\$12 per person
25 person minimum

TRADITIONAL ITALIAN ANTIPASTO*

Capicola, Prosciutto,
Genoa Salami, Imported Cheeses,
Fire Roasted Vegetables,
Pepperoncini, Cipollini Onions,
Queen Olives
\$14 per person
25 person minimum

FRESH VEGETABLE CRUDITE*

Ranch Dipping Sauce
\$8 per person
25 person minimum

SLICED MELONS AND FRESH FRUIT DISPLAY*

\$9 per person
25 person minimum

TRI COLORED TORTILLA CHIPS*

Pico de Gallo, Guacamole,
Sour Cream, Black Olive
\$8 per person
25 person minimum

PROSCIUTTO WRAPPED ASPARAGUS

Grated Parmesan, Cracked Pepper
\$20 per dozen

TRADITIONAL DEVILED EGGS

\$18 per dozen

HUMMUS WITH PITAS*

\$7 per person
25 person minimum

SLICED KIELBASA*

Classic Yellow, Spicy Brown
and Dijon Mustards
\$7 per person
25 person minimum

BOURSIN STUFFED STRAWBERRIES

Cashew Garnish
\$28 per dozen

BEEF TENDERLOIN WRAPPED IN PEAPODS

Soy Drizzle, Sesame Seed Garnish
\$31 per dozen

TRADITIONAL BRUSCHETTA AND OLIVE TAPENADE*

Roma Tomatoes, Garden Basil, EVOO,
Greek Olives,
Crostoni Rounds
\$9 per person
25 person minimum

CAPRESE SKEWERS

Cherry Tomatoes, Garden Basil, Fresh
Mozzarella,
Balsamic Reduction
\$24 per dozen

MEDITERRANEAN SKEWERS

Sundried Tomato, Fresh Mozzarella,
Artichoke Heart, Kalamata Olive, Bal-
samic Reduction
\$24 per dozen

OYSTERS ON THE HALF SHELL*

Spicy Cocktail or
Mignonette Sauce,
Fresh Horseradish,
Lemon Wedges, Tabasco
\$59 per dozen

TRADITIONAL NEW ENGLAND LOBSTER ROLLS*

Petite Roll, Fresh Lemon
\$94 per dozen

FRESH COCKTAIL CRAB CLAWS*

Chilled over ice, Spicy Cocktail Sauce
and Fresh Lemon Wedges
\$225 for 50 Claws

SHRIMP COCKTAIL*

Chilled over ice, Spicy Cocktail Sauce
and Fresh Lemon Wedges
Bowl of 125 Large Shrimp \$295
Bowl of 60 Jumbo Shrimp \$250
U-8 Extra Jumbo Shrimp \$12 each

FRESH LOBSTER MEAT*

Chilled over ice, Fresh Lemon,
Garlic Aioli and
Lemon Infused Olive Oil
\$94 per pound

SMOKED SALMON PLATTER*

Capers, Sliced Red Onion,
Chopped Eggs, Fresh Lemon,
Vine Ripened Tomato,
Sliced Miniature Bagels,
Cream Cheese
Served on Baby Greens
\$195 per tray
Serves 25 people

**Stationary Hors d'Oeuvres only.*

All prices are subject to 21% Service Charge and 8.5% State of New Hampshire Meal Tax



HANDCRAFTED SALADS

Each Additional Salad, add \$3 per person

CLASSIC GARDEN SALAD

Mixed Greens, Seasonal Chopped Vegetables, Hand Cut
Homemade Croutons, Italian and Ranch Dressings

CONTIGIANI'S SIGNATURE SALAD

Baby Greens, Chopped Walnuts, Gorgonzola Crumbles,
Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD

Romaine Lettuce, Shredded Parmesan, Hand Cut
Homemade Croutons, Creamy Caesar

GRILLED MARINATED VEGETABLES

Balsamic Reduction, Olive Oil Drizzle

CUCUMBER, DILL, FETA, GREEK OLIVE

Red Wine Vinaigrette

CAPRESE SALAD

Ripe Roma Tomato, Fresh Mozzarella, Garden Basil,
Balsamic and Olive Drizzle

BABY SPINACH AND MIXED BERRIES

SEASONAL FRUIT SALAD

TRI COLORED TORTELLINI SALAD

Julienned Salami, Roasted Vegetables, Balsamic and
Olive Drizzle

COLE SLAW

Traditional, Asian Sesame, Pineapple Caribbean

TRADITIONAL POTATO SALAD

ROASTED VEGETABLE PASTA SALAD

Balsamic Vinaigrette

BABY RED SKIN POTATOES

Vidalia Onion, Garlic, Dill, Red Wine Vinaigrette

MEDITERRANEAN TABOULI AND CHICKPEAS

Roasted Vegetables, Garden Parsley and Mint, EVOO

RED QUINOA AND BLACK BEAN SALAD

Fire Roasted Vegetables, EVOO

MEDITERRANEAN ORZO SALAD

Cucumber, Feta, Black Olive, Sun Dried Tomato,
White Balsamic Vinaigrette



All prices are subject to 21% Service Charge and 8.5% State of New Hampshire Meal Tax

ENTRÉE SELECTIONS



CONTIGIANI'S HALF CENTURY CHICKEN

Fresh Herb Stuffing, Champagne Shallot Sauce

CHICKEN FRANCAISE

Milanese Style, Fresh Lemon, White Wine Sauce

CHICKEN MARSALA

Baby Portobella Mushrooms, Sweet Onions,
Sautéed Garlic, Marsala Wine Sauce

CHICKEN CAPRESE

Grilled Boneless Breast, Fresh Tomato, Garden Basil and
Spinach, Roasted Garlic, Balsamic Drizzle

GRILLED BONELESS CHICKEN BREAST

Fresh Herbs, Light Mushroom White Wine Sauce

PESTO PASTA

Grilled Chicken, Fresh Pesto, Sun Dried Tomato,
Grated Parmesan

FARFALLE

Roaster Garlic, Smoked Ham, Gorgonzola,
Chopped Walnuts, EVOO, Fresh Parsley, Grated
Parmesan

GREEK PENNE

Sautéed Eggplant, Black Olives, Artichoke Hearts,
Fresh Tomatoes, Olive Oil, Lemon Juice,
Served with Crumbled Feta

LASAGNA

Traditional Meat, Zesty Marinara or Fresh
Vegetables, Three Cheese White Sauce

SLICED FLAT IRON STEAK

Sautéed Sweet Onions and Bell Peppers,
Beef Demi Glaze

SLOW ROASTED NEW ENGLAND POT ROAST

Baby Onions, Rich Gravy

HAND-CARVED SLOW ROASTED ANGUS PRIME RIB

Sherry Mushroom Sauce
additional \$8 per person
(Buffet option only)

HAND-CARVED BEEF TENDERLOIN

Bacon Wrapped, Herb Seasoning Rub,
Fresh Horseradish Sauce
additional \$9 per person
(Buffet option only)

10 OZ. ANGUS BEEF TENDERLOIN FILET

Smoked Bacon and Wild Mushroom Topped
additional \$19 per person
(Plated option only)

ROASTED PORK LOIN

Sweet Apple Cranberry Compote

MAPLE BAKED HAM

Cinnamon, Clove, Fresh Pineapple and Cherries

ROASTED TURKEY

Rich Gravy and Cranberry Sauce

BAMBOO SKEWERED SHRIMP

Black Beans, Diced Tomatoes, Fresh Mango

GRILLED ATLANTIC SALMON

Blackened or Maple Brown Sugar Walnut Crusted

BAKED FRESH ATLANTIC HADDOCK

Italian Seasoned, Cracker Crumb Encrusted

GRILLED SWORDFISH

Herbed Butter, Fresh Lemon

All prices are subject to 21% Service Charge and 8.5% State of New Hampshire Meal Tax



ENTRÉE ACCOMPANIMENTS

Choice of One Starch AND One Vegetable
Each Additional Selection, add \$3 per person

GARLIC INFUSED RED BLISS MASHED POTATO

ROASTED SWEET POTATO

TRADITIONAL SEASONED BAKED RUSSET POTATO

HERB ROASTED RED BLISS POTATOES

TRI COLORED HERB SEASONED FINGERLING POTATOES

PENNE PASTA, HERBED BUTTER

TRADITIONAL RICE PILAF

FRESH HERBED QUINOA AND WILD RICE

TRADITIONAL FRESH HERB, CRANBERRY WALNUT OR SAUSAGE AND FRESH SAGE
STUFFING



ITALIAN GREEN BEANS, SAUTÉED BACON AND ROMA TOMATO

FRESH GREEN BEANS, TOASTED ALMONDS AND GARLIC BUTTER

SEASONAL ZUCCHINI, SUMMER SQUASH, RED ONION, ROASTED GARLIC

BUTTERNUT SQUASH, MAPLE SYRUP, BROWN SUGAR

FRESH STEAMED BROCCOLI AND CAULIFLOWER

ROASTED GARLIC SEASONED ASPARAGUS

MAPLE GLAZED BABY CARROTS

SAUTÉED SEASONED BRUSSEL SPROUTS

FIRE ROASTED CORN



WELCOME TO THE STEELE HILL RESORTS PREFERRED VENDORS

There are many different services available to make your wedding or special event a day to remember and we encourage you to explore them all. The services listed below are businesses who are dedicated to providing memorable times and great service. All of these vendors are dependable, professional and fairly priced.

We recommend them all! **They are among the best!**

DISC JOCKEYS

Chris Ialuna H: (603) 568-4507
Offers ceremony, reception music & uplighting
Email: chris@ialunaclipse.com
www.ialunaclipse.com

Mike Livernois H: (603) 267-1135
C: (603) 630-4814
Offers ceremony, reception music & uplighting
Email: mikelivernois@gmail.com

Main Event (603) 434-8293
Offers ceremony, reception music & uplighting
Email: djoffice@amainevent.com
www.amainevent.com



FLORISTS

Lakes Region Floral Studio
(Susan Brown)
(603) 524-1853
(800) 480-8085
lakesregionfloralstudio.com

Blossom Shop (603) 934-4508
www.blossomshopnh.com

Prescott's Florist (603) 524-7945
www.prescottsflorist.com

WEDDING CAKES

Ooo La La Creative Cakes (603) 455-2989
www.oolalacreativecakes.com

Jacques (603) 485-4035
www.jacquespastries.com

Fredericks Toll Free: (877) 882-7725
(603) 882-7725
www.pastry.net

PHOTOGRAPHERS

Classic Photographers 877-328-9398
www.classicphotographers.com

Marina Zinovyeva Photography (603) 396-3541
www.marinaz.com

A Thousand Words Photography (603) 384-1727
<http://www.a1000wordsnh.com/>
Email: a1000wordsnh@metrocast.net

Millyard Studios (603) 232-6828
www.millyardstudios.com

Cold Brook Studio (603) 323-7572
Brian T. Hoag
www.coldbrookstudio.net
Email: coldbrookstudios@roadrunner.com

DESIGNATED CATERING PARTNER

Contigiani's Catering Service (603) 524-4518
Email: CCSEventSales@gmail.com



WELCOME TO THE STEELE HILL RESORTS PREFERRED VENDORS

WEDDING PLANNING, DAY OF CELEBRATION AND SPECIALTY LINEN

Everyday Details (603) 601-6223
Email Laurie: laurie@everydaydetails.com
www.everydaydetails.com

HAIR STYLISTS

Refined Canvas - Owner: Mae Raonessa,
Professional Makeup Artist & Hair Stylist
(603) 832-6842
Email: mae_baker2010@yahoo.com

BRIDAL & FORMAL WEAR

Men's Wearhouse (800) 851-6744
www.menswearhouse.com

HORSE & CARRIAGE

Heritage Farm (603) 524-5400

LIMOUSINE

Wolfeboro Trolley Company "Molly the Trolley!"
(603) 569-1080
Email: info@wolfeborotrolley.com
<http://www.wolfeborotrolley.com/>

Grace Limousine (800) 328-4544
www.gracelimo.com

Lakes Region Airport Shuttle 1-888-386-8181
www.lrairportshuttle.com

PHOTO BOOTHS

CDS Photo Booths (603) 673-6431
www.cdsphotobooths.com

Main Event (603) 434-8293
Email: djoffice@amainevent.com
www.amainevent.com



JUSTICE OF THE PEACE

Richie Mann H: (603) 286-7053
C: (603) 387-6044

Paul Calabria (603) 582-0361
Email: Paulcalabria19@gmail.com
<https://www.facebook.com/WeddingsinNewEngland/>

VIDEOGRAPHER

Billodeau Video Productions
www.billodeauvideo.com
Email: billodeauvideo@yahoo.com

Fat Sheamus Productions (207) 939-7432
www.fatsheamus.com

Josh Dyer Films (741) 816-4773
www.joshdyerfilms.com
Email: joshdyerfilms@gmail.com



REHEARSAL DINNERS

the knot
best of
weddings



HALL
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FAME



REHEARSAL DINNER

Celebrate with Pizza!

\$24.95 per person

10 Assorted 12" Pizzas per 20 people

Garlic Bread

Caesar Salad

Fried Cheese Ravioli

&

CHOICE OF DESSERT

Apple Crisp – Add a Scoop of Delicious Vanilla Ice Cream: \$1.50 per person

Ice Cream Sundae Bar

Prices are per person. All food, beverage, and rooms are subject to 8.5% NH Rooms and Meals Tax and a 21% Service Charge. Bar set up with bartender \$150.00 set up fee if a bar is required. Setup fee waived if liquor sales exceed \$495.00. All pricing subject to change.

Please add 8.5% NH Rooms & Meals Tax & 21% Service Charge where applicable

516 STEELE HILL ROAD | SANBORNTON, NEW HAMPSHIRE 03269 | (603) 581-2319



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BARBECUE BUFFET REHEARSAL

*Standard Barbecue Equipment
\$32.95 per person*

INCLUDES

Red Bliss Potato Salad
Chef's Signature Cole Slaw
Mixed Field Greens with choice of Dressings
New England Style Baked Beans
BBQ Chicken
Seasonal Vegetable
Seasonal Fruit
Dessert

HOUSE STEAK TIPS (ADD ON)

Rolls & Butter \$7 per person

DESSERT

Pick One (included)

Make your own Ice Cream Sundaes
Strawberry Shortcake - Add Vanilla Ice Cream for
\$1.50 per person
Apple Crisp - Add Vanilla Ice Cream
for \$1.50 per person

CHEF'S CHOICE BISTRO BUFFET

\$43.95 per person

Garden Salad with Seasonal Dressing
Warm Rolls & Butter
Bistro Steak Au Ju with Roasted Button Mushrooms
Chicken, Broccoli Alfredo over Penne Pasta
Baked Haddock with Cracker Crumb Topping
Seasonal Vegetable Medley
Oven Roasted Red Bliss Potatoes
House Baked Cookies & Brownies

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WHAT PEOPLE ARE SAYING



WHAT PEOPLE ARE SAYING



"Steele Hill was an amazing choice as a wedding venue!"

"Choosing Steele Hill resorts for our wedding was the best choice we could have made! The views are unreal, and the staff are so friendly and helpful! When we were first looking into venues, I was in shock about all of the "extra fees" that most venues have, not Steele Hill. When we arrived at Steele Hill and started chatting, I knew that this was the wedding venue for us. Everything from the lodging, to the food, to the overall service was absolutely perfect."

~ Emily V.

"Our wedding weekend at Steele Hill Resort was a fairytale! Everything was perfect our suite, the views, the venue, the food, and every staff member we interacted with! We had 25 guestrooms booked for the wedding weekend. Our guests are still reaching out to say how beautiful the wedding was. Our pictures came out beautiful, the views are breathtaking. I can't say enough about our experience at Steele Hill Resort. I truly don't have one single complaint. It was everything I ever imagined and more. I would recommend this venue to everyone! It was so nice to have all of our friends and family together at the resort. We had our rehearsal dinner at Steele Hill then all of our guests met at the fire pit afterwards. It was the perfect place for everyone to socialize with no one to bother us. The next morning our guests enjoyed hiking, golfing, and hanging out by the pool! The ceremony was outside with the reception inside. The next morning we all met for the amazing Sunday morning brunch. Steele Hill will now forever hold a special place in my heart. Thank you to all the staff members who helped make our wedding day so perfect!"

~ Melissa B.

"Our guests were blown away by our wedding and how kind/helpful the staff was, how delicious the food was and the how amazing the views were. We were also able to stay within budget which was a big goal of ours. I would definitely recommend Steele Hill to have your wedding. You will not regret it!"

~ Samantha M.

"The staff at Steele Hill made our wedding day exceptional. Guests continue to tell us how much they enjoyed the venue and how well the whole reception was organized. I would recommend Steele Hill for any wedding reception that you want to be memorable by all guests! It was truly the best day of our life!!! The food was delicious and the Chef did everything to make sure things were flawless."

~ Denise R.