

2024 Weddings

at ATKINSON RESORT & COUNTRY CLUB



ONSITE CEREMONIES

**NO SITE FEE
NO ROOM RENTAL FEE**

**OVERNIGHT
ACCOMMODATIONS**

85 COUNTRY CLUB DRIVE, ATKINSON, NH 03811 . 603-362-8700. ATKINSONRESORT.COM

PHOTO CREDITS: A PHOTOGRAPHIC MEMORY • PORTERKAT PHOTOGRAPHY • CLASSIC PHOTOGRAPHERS



Congratulations! We are delighted you are considering Atkinson Resort & Country Club for your wedding! At Atkinson Resort & Country Club we pride ourselves on offering our clients a personalized wedding experience with customizable wedding packages, private wedding suites, two outdoor ceremony locations, and reception rooms available to accommodate 10 guests to 400. The resort includes 16 onsite hotel rooms, two golf courses, Merrill's Tavern & Game Room, and our Stagecoach Grille Restaurant.

Our wedding packages are designed to include everything you need for your wedding reception with no hidden fees, no room rental charges, and no site fees. Our dedication to your wedding day begins today! We will be here to guide you through each step of your wedding planning, sharing our expertise and knowledge to ensure every detail is complete.

We welcome the opportunity to meet with you to provide a tour of the Country Club and to learn more about your wedding vision and how we can assist you in hosting a wedding unique to your personality and style.

Warm Regards,
The Wedding Team at Atkinson Resort & Country Club

Brunch Wedding Package

INCLUDED WITH PACKAGE

No site fees or room rental fees.

5-hour wedding reception.

Event Planning Service and Day of Event Coordinator.

Reception set up includes a dance floor, tables, chairs, white or ivory linen and napkins, china and glassware, set up and break down, and choice of house centerpiece.

WEDDING TOAST

Select champagne, wine, or sparkling cider.

CAKE CUTTING

Wedding cake cutting service and coulis enhancement.

COFFEE SERVICE

Regular and decaffeinated coffee, tea, and chilled juices.

PRIVATE WEDDING SUITE

Spacious private changing area with bathroom for the wedding party. Includes a private server for cocktail hour with hors d'oeuvres and beverage service.

*based on availability with Signature Room receptions

MENU SELECTIONS

COCKTAIL HOUR DISPLAYS


FRESH FRUIT PLATTER

Display of seasonally fresh, sliced fruit

BREAKFAST PASTRIES

House-baked assorted breakfast pastries

PASSED HORS D'OEUVRES (SELECT THREE)

Chicken Lemongrass Dumplings • Crab Rangoon
Spanakopita • Parmesan Herb Stuffed Mushroom •
Sriracha Chilled Shrimp and Avocado  • Beef Empanada •
Chicken Empanada • Vegetable Empanada

BREAKFAST STATION

Farm Fresh Scrambled Eggs 

Home Fried Potatoes

Apple Smoked Bacon 

Sausage Links 

Cinnamon Swirl French Toast

PASTA STATION

Cavatappi with Marinara

Meatballs in Marinara

Mixed Field Green Salad

Garlic Toast


CARVING STATION WITH ATTENDANT (SELECT ONE)

Fire Braised Ham served with Honey Dijon 

Pork Loin with Maple Glaze 

Apple Cured Turkey Breast with Cranberry Mayo  \$6pp

CARVING STATION ENHANCEMENTS

Fire Braised Ham served with Honey Dijon  \$10pp

Pork Loin with Maple Glaze  \$10pp

Apple Cured Turkey Breast with Cranberry Mayo  \$13pp

BRUNCH ENHANCEMENTS

Waffle Station \$6pp

Baked Haddock \$13pp

 Denotes gluten-free option

Before placing your order, please inform your server if a person in your party has a food allergy.

Modifications to a menu selection or entree to accommodate a guest's preference, dietary restriction, or allergy may incur additional charges

Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 15 business days prior to the event date. A 20% administrative fee will be added to all food and beverage charges.

The administrative fee does not represent a tip or service charge for service bartenders, waitstaff employees or service employees.

A NH State Meals Tax, currently 8.5% will be added to your total bill.

Prices and menu selections are subject to change. 9/2023

Signature Wedding Package

INCLUDED WITH PACKAGE

No site fees or room rental fees.

5-hour wedding reception.

Event Planning Service and Day of Event Coordinator.

Reception setup includes a dance floor, tables, chairs, white or ivory linen and napkins, china and glassware, set up and break down, and choice of house centerpiece.

WEDDING TOAST

Select champagne, wine, or sparkling cider.

CAKE CUTTING

Wedding cake cutting service and coulis enhancement.

COFFEE SERVICE

Regular and decaffeinated coffee and tea service with dinner.

PRIVATE WEDDING SUITE

Spacious private changing area with bathroom for the wedding party. Includes a private server for cocktail hour with hors d'oeuvres and beverage service.

*based on availability with Signature Room receptions


MENU SELECTIONS

COCKTAIL HOUR DISPLAY

ANTIPASTO STATION

Italian hams, salami, and provolone cheese, displayed with fresh mozzarella, herb and balsamic grilled vegetables, and hot cherry peppers, served with crostini bread

PASSED HORS D'OEUVRES (SELECT THREE)

Chicken Lemongrass Dumplings • Crab Rangoon
Spanakopita • Parmesan Herb Stuffed Mushroom
Sriracha Chilled Shrimp and Avocado  • Beef
Empanada • Chicken Empanada • Vegetable
Empanada

Choose your preferred service:

BUFFET DINNER SERVICE

Garlic bread
Caesar Salad with croutons and shredded Parmesan
Cavatappi with Marinara
Meatballs with Marinara
Chicken Parmesan

PLATED DINNER SERVICE

Warm rolls and butter
Caesar Salad with croutons and shredded Parmesan
Angel Hair with Marinara
Chicken Parmesan

 Denotes gluten-free option

Before placing your order, please inform your server if a person in your party has a food allergy.

Modifications to a menu selection or entree to accommodate a guest's preference, dietary restriction, or allergy may incur additional charges.

Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 15 business days prior to the event date. A 20% administrative fee will be added to all food and beverage charges.

The administrative fee does not represent a tip or service charge for service bartenders, waitstaff employees or service employees.

A NH State Meals Tax, currently 8.5% will be added to your total bill.

Prices and menu selections are subject to change. 9/2023

Fareway Wedding Package

INCLUDED WITH PACKAGE

No site fees or room rental fees.

5-hour wedding reception.

Event Planning Service and Day of Event Coordinator.

Reception setup includes a dance floor, tables, chairs, white or ivory linen and napkins, china and glassware, set up and break down, and choice of house centerpiece.

WEDDING TOAST

Select champagne, wine, or sparkling cider.

CAKE CUTTING

Wedding cake cutting service and coulis enhancement.

COFFEE SERVICE

Regular and decaffeinated coffee and tea service with dinner.

PRIVATE WEDDING SUITE

Spacious private changing area with bathroom for the wedding party. Includes a private server for cocktail hour with hors d'oeuvres and beverage service.

*based on availability with Signature Room receptions

MENU SELECTIONS

COCKTAIL HOUR DISPLAY (SELECT ONE)

CULINARY DISPLAY

An array of imported and domestic cheeses, fresh fruit, crackers, and vegetable crudité's served with creamy herb dip

MEDITERRANEAN DISPLAY

Hummus, Tabouli, sundried tomato tapenade, and feta cheese served with flatbread and pita chips

PASSED HORS D'OEUVRES (SELECT THREE)

Chicken Lemongrass Dumplings • Crab Rangoon
Spanakopita • Parmesan Herb Stuffed Mushroom
Sriracha Chilled Shrimp and Avocado • Beef
Empanada • Chicken Empanada • Vegetable
Empanada

BUFFET DINNER SELECTIONS

Warm rolls and butter
Field green salad with seasonal dressing
Chef's choice of seasonal vegetable and starch
Bistro sirloin au jus with roasted button mushrooms
Caprese Chicken OR
Greek-style chicken with caramelized onion, roasted
tomatoes, and feta

 Denotes gluten-free option

Before placing your order, please inform your server if a person in your party has a food allergy.

Modifications to a menu selection or entree to accommodate a guest's preference, dietary restriction, or allergy may incur additional charges.

Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 15 business days prior to the event date. A 20% administrative fee will be added to all food and beverage charges.

The administrative fee does not represent a tip or service charge for service bartenders, waitstaff employees or service employees.

A NH State Meals Tax, currently 8.5% will be added to your total bill.

Prices and menu selections are subject to change. 9/2023

Plated Wedding Package

INCLUDED WITH PACKAGE

No site fees or room rental fees.

5-hour wedding reception.

Event Planning Service and Day of Event Coordinator.

Reception set up includes a dance floor, tables, chairs, white or ivory linen and napkins, china and glassware, set up and break down, and choice of house centerpiece.

Mahogany Chiavari chairs with ivory pearl cushions.

WEDDING TOAST

Select champagne, wine, or sparkling cider.

CAKE CUTTING

Wedding cake cutting service and coulis enhancement.

COFFEE SERVICE

Regular and decaffeinated coffee and tea service with dinner.

PRIVATE WEDDING SUITE

Spacious private changing area and bathroom for the wedding party. Includes a private server for cocktail hour with hors d'oeuvres and beverage service.

*based on availability with Signature Room receptions

HOTEL ROOM

Complimentary overnight stay for the evening of your wedding for the couple (based on availability).

MENU SELECTIONS:

COCKTAIL HOUR DISPLAY (SELECT ONE)

CULINARY DISPLAY Array of imported and domestic cheeses, fresh fruit, crackers, and vegetable crudité's served with creamy herb dip

MEDITERRANEAN DISPLAY Hummus, tabouli, sundried tomato tapenade, Kalamata olives, and feta cheese served with flat bread and pita chips

ANTIPASTO STATION Italian hams, salami, and Provolone cheese, displayed with fresh mozzarella, herb and balsamic grilled vegetables, Kalamata olives, hot cherry peppers, served with crostini bread

PASSED HORS D'OEUVRES (SELECT THREE)

Chicken Lemongrass Dumplings • Crab Rangoon
Shortrib Hand Pie • Chicken Empanada • Beef Empanada • Vegetable Empanada • Parmesan Herb Stuffed Mushroom • Spanakopita • Potato Croque • Sriracha Chilled Shrimp and Avocado • Onion Soup Boule • Tomato Mozzarella Bruschetta • Coconut Crusted Chicken Tenderloin

SALAD COURSE (SELECT ONE)

Served with warm rolls and butter
Caesar Salad OR Mixed Field Greens Salad

ENTRÉE SELECTIONS (SELECT TWO)

Served with Chef's selection of vegetable and potato

Bistro Sirloin with Demi-Glace 

Grilled Marinated Chicken 

Choice of finish: Roasted Mushroom with Leek, Whole Grain Mustard, or Maple Bourbon

Quinoa Stuffed Pepper   

ENHANCED ENTREE SELECTIONS

Baked Haddock with Buttery Crumb Topping

Choice of finish: Sherry or Citrus Cream Sauce

Salmon Choice of finish: Whole Grain Mustard  or Sherry Cream Sauce 

Chicken Florentine

Filet Mignon 

Duet Plate Petite Filet paired with your choice of:

Baked Stuffed Shrimp

Chicken Florentine

Caprese Chicken 

 Denotes gluten-free option  Vegan option  Vegetarian option

Before placing your order, please inform your server if a person in your party has a food allergy.

Modifications to a menu selection or entree to accommodate a guest's preference, dietary restriction, or allergy may incur additional charges.

Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 15 business days prior to the event date. A 20% administrative fee will be added to all food and beverage charges.

The administrative fee does not represent a tip or service charge for service bartenders, waitstaff employees, or service employees.

A NH State Meals Tax, currently 8.5% will be added to your total bill.

Prices and menu selections are subject to change. 9/2023

Stations Wedding Package

(MINIMUM of 50 ADULT GUESTS)

INCLUDED WITH PACKAGE

No site fees or room rental fees.

5-hour wedding reception.

Event Planning Service and Day of Event Coordinator.

Reception set up includes a dance floor, tables, chairs, white or ivory linen and napkins, china and glassware, set up and break down, and choice of house centerpiece.

Mahogany Chiavari Chairs with ivory pearl cushions.

WEDDING TOAST

Select champagne, wine, or sparkling cider.

CAKE CUTTING

Wedding cake cutting service and coulis enhancement.

COFFEE SERVICE

Regular and decaffeinated coffee and tea service with dinner.

PRIVATE WEDDING SUITE

Spacious private changing area and bathroom for the wedding party. Includes a private server for cocktail hour with hors d'oeuvres and beverage service.

*based on availability with Signature Room receptions

HOTEL ROOM

Complimentary overnight stay for the evening of your wedding for the couple.
(based on availability)

MENU SELECTIONS

COCKTAIL HOUR DISPLAY (SELECT ONE)

CULINARY DISPLAY Array of imported and domestic cheeses, fresh fruit, crackers, and vegetable crudité served with creamy herb dip

MEDITERRANEAN DISPLAY Hummus, tabouli, sundried tomato tapenade, Kalamata olives, and feta cheese served with flat bread and pita chips

ANTIPASTO STATION Italian hams, salami, and Provolone cheese, displayed with fresh mozzarella, herb and balsamic grilled vegetables, Kalamata olives, hot cherry peppers, and served with crostini bread

PASSED HORS D'OEUVRES (SELECT THREE)

Chicken Lemongrass Dumplings • Crab Rangoon Shortrib Hand Pie • Chicken Empanada • Beef Empanada • Vegetable Empanada • Parmesan Herb Stuffed Mushroom • Spanakopita • Potato Croque • Sriracha Chilled Shrimp and Avocado • Onion Soup Boule • Tomato Mozzarella Bruschetta • Coconut Crusted Chicken Tenderloin

ACCOMPANIMENTS STATION

Caesar Salad • Mixed Field Greens Salad
Vegetable Medley • Roasted Red Bliss Potatoes

ITALIAN STATION

Cavatappi with Marinara
Chicken Parmesan
Garlic Toast

CARVING STATION WITH ATTENDANT (SELECT TWO)

Apple Cured Turkey Breast with Cranberry Mayo
Pork Loin with Maple Glaze
Roast Sirloin with Red Wine Sauce
Slow Roasted Prime Rib with Horseradish Cream & Au Jus \$15pp

LATE-NIGHT SNACK (SELECT ONE)

Sweet and Salty Pretzel Station • French Fry Station • Spinach and Artichoke Dip

 Denotes gluten-free option

Before placing your order, please inform your server if a person in your party has a food allergy.

Modifications to a menu selection or entree to accommodate a guest's preference, dietary restriction, or allergy may incur additional charges.

Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 15 business days prior to the event date. A 20% administrative fee will be added to all food and beverage charges.

The administrative fee does not represent a tip or service charge for service bartenders, waitstaff employees or service employees.

A NH State Meals Tax, currently 8.5% will be added to your total bill.

Prices and menu selections are subject to change. 9/2023

Cocktail Hour & Package Enhancements

COCKTAIL HOUR ENHANCEMENTS

ADDITIONAL PASSED HORS D'OEUVRES

Crab Rangoon	\$3pp
Parmesan Herb Stuffed Mushroom	\$3pp
Chicken Lemongrass Dumplings	\$3pp
Spanakopita	\$3pp
Chilled Shrimp & Avocado	\$4pp
Shortrib Hand Pie	\$4pp
Tomato & Mozzarella Bruschetta	\$4pp
Coconut Crusted Chicken Tenderloin	\$4pp
Beef Empanada	\$4pp
Chicken Empanda	\$4pp
Vegetable Empanda	\$4pp
Coconut Shrimp	\$5pp
Potato Croquette	\$5pp
Steak and Cheese Spring Rolls	\$5pp
Antipasto Skewers	\$5pp
Onion Soup Boule	\$6pp
Beef Wellington	\$6pp
Scallops Wrapped in Bacon	\$6pp
Siracha Chicken Meatballs	\$6pp

STATIONARY DISPLAYS (minimum 50 guests)

MEDITERRANEAN DISPLAY \$12pp

Hummus, Tabouli, sundried tomato tapenade, Kalamata olives and feta cheese served with flatbread and pita chips

SPINACH AND ARTICHOKE DIP \$4pp

Artichokes, baby spinach, and creamy cheeses blended and baked, served with toasted pita chips

BRIE EN CROUTE \$4pp

Brie en croute with orange marmalade served with warm French bread crostini's

ANTIPASTO STATION \$12pp

Italian hams, salami, and Provolone cheese, displayed with fresh mozzarella, herbs and balsamic grilled vegetables, Kalamata olives, hot cherry peppers and served with crostini bread

BUFFALO CHICKEN DIP \$5pp

Buffalo chicken, creamy cheese, and blue cheese baked and served with tri-colored tortilla chips

PLATED DINNER ENHANCEMENTS

PLATED APPETIZER

Shrimp Cocktail	\$8pp
Tomato Mozzarella Napoleon	\$8pp
Gnocchi Pomodoro	\$6pp

SOUP COURSE

Italian Wedding Soup	\$6pp
Vegetable Minestrone	\$6pp
Apple Butternut Bisque	\$7pp

ENHANCED SALAD OPTIONS

Garden Salad	\$4pp
Arugula Salad	\$4pp
Spinach Salad	\$4pp

ADDITIONAL ENTREES AVAILABLE UPON REQUEST

Vegetarian Chef's Choice	Selected Package Pricing
Vegan Chef's Choice	Selected Package Pricing
Gluten-Free Chef's Choice	Selected Package Pricing
Kosher Entree Chef's Choice	Market Price

Children's Chicken Finger and Waffle Fries (Ages 3-12yrs old)

*Children requesting a specific entree selection or requiring dietary or allergy restrictions may be subject to additional charges.

Vendor Entrée Chef's Choice

*Vendors requesting a specific entree selection or requiring dietary or allergy restrictions are not eligible for Chef's Choice entree pricing.

Denotes gluten-free option

Before placing your order, please inform your server if a person in your party has a food allergy.

Modifications to a menu selection or entree to accommodate a guest's preference, dietary restriction, or allergy may incur additional charges. Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 15 business days prior to the event date.

A 20% administrative fee will be added to all food and beverage charges.

The administrative fee does not represent a tip or service charge for service bartenders, waitstaff employees, or service employees.

A NH State Meals Tax, currently 8.5% will be added to your total bill.

Prices and menu selections are subject to change.

9/2023

Late Night Snacks & Linen Enhancements

SWEET TREATS

MINI PASTRY DISPLAY \$10pp
Assorted mini-cheesecake, Petite fours, and assorted dessert bars

ICE CREAM STATION \$7pp
Vanilla and chocolate ice cream served with hot fudge, caramel sauce, and strawberry sauce. Toppings include whipped cream, cherries, and Oreos

CHOCOLATE FOUNTAIN \$10pp
Standing three feet tall with stacked tiers cascading with decadent chocolate. This is a chocolate lovers' delight! Strawberries, angel food cake, pretzel sticks, Oreos, pineapple, Rice Crispy treats and marshmallows. Pricing includes dippers and attendant (minimum of 100 guests)

SWEET AND SALTY PRETZEL STATION \$6pp
Warm, soft baked pretzels served with sweet salty caramel, spicy mustard, and honey mustard dips

MILK AND COOKIES \$8pp
Chef's house-baked seasonal selection and classic favorite cookies served with milk

MINI CHURROS \$6pp
Sprinkled with cinnamon and sugar. Served with caramel dip

LATE NIGHT SNACK OPTIONS

CHEESEBURGER SLIDERS \$6pp
Cheeseburger slider with pickles, ketchup and mustard

CHICKEN SLIDERS \$8pp
Breaded chicken with cheddar cheese and Chipotle mayonnaise on a toasted brioche roll

FRENCH FRY STATION \$4pp
Crispy fries with traditional ketchup, chipotle mayo, Queso, and truffle aioli (minimum of 50pp)

PORK BELLY GRILLED CHEESE \$6pp
Crispy pork belly on sliced French bread with Muenster cheese

SOFT TACO STATION \$10pp
Warmed soft taco shells with pulled chicken and seasoned beef, Monterey Jack, cheddar, lettuce, tomato, sour cream, and pico de gallo (minimum of 50pp)

MINI MEATBALL SUB STATION \$8pp
Mini meatballs with Pomodoro sauce, mozzarella, and parmesan cheese on a brioche finger roll (minimum of 50pp)

CHAIR ENHANCEMENTS

Mahogany Chiavari Chairs	\$6.00 each
Chair Cover with Sash	\$6.50 each
Chair Covers (White or Ivory)	\$3.50 each
Chair Sash	\$3.00 each
Colored Napkin	\$1.50 each
Floor-length Table Linen	\$25 and up
Custom overlays	\$18 and up

 Denotes Gluten Free Option

Before placing your order, please inform your server if a person in your party has a food allergy.

Modifications to a menu selection or entree to accommodate a guest's preference, dietary restriction, or allergy may incur additional charges

Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 15 business days prior to the event date. A 20% administrative fee will be added to all food and beverage charges.

The administrative fee does not represent a tip or service charge for service bartenders, waitstaff employees or service employees.

A NH State Meals Tax, currently 8.5% will be added to your total bill.

Prices and menu selections are subject to change. 9/2023

Bar Service Options

BEVERAGE SELECTIONS

SODA BAR

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Lemonade, Cranberry Juice, Soda Water

SOFT BAR

(includes Soda Bar Selections)

Domestic Beer: Bud Light • Harpoon IPA • Budweiser

Coors Light • Sam Seasonal

Imported Beer: Corona

Seltzer: White Claw Black Cherry

Non-Alcoholic: O'Doul's

House Wines: White Zinfandel • Chardonnay •

Cabernet Sauvignon • Pinot Grigio • Merlot

PREMIUM BAR

(Includes Soft Bar Selections)

Vodka: Smirnoff • Absolut • Stolichnaya Flavored Vodka

Gin: Beefeater

Rum: Bacardi • Captain Morgan • Malibu

Scotch: Dewar's

Bourbon: Jim Beam • Jack Daniel's

Blended Whiskey: Seagram's Seven • Southern

Comfort • Jameson • Canadian Club

Tequila: Juarez Gold • Silver Cuervo

SUPER PREMIUM BAR

(Includes Soft Bar and Premium Bar Selections)

Vodka: Grey Goose • Tito's

Gin: Sapphire • Tanqueray

Scotch: Johnnie Walker Black Label

Bourbon: Makers Mark

Blended Whiskey: Crown Royal • Glenlivet

Tequila: Milagro Silver

Wine: Rodney Strong Chardonnay • Mohua Sauvignon

Blanc • Mon Frere Pinot Noir • Callia Malbec • Dr. Loosen

Riesling

BAR SERVICE OPTIONS

CASH BAR

Beverage is paid by guest by cash or credit.

**Does not apply toward a prepaid food & beverage minimum.*

CONSUMPTION BAR

Beverage orders will be tallied and paid for at the conclusion of the event. A 13% tip will be added for the bartender(s) to the total tab.

**Does not apply toward a prepaid food and beverage minimum.*

PREPAID BAR SERVICES

Prepaid Bar Service applies toward a food and beverage minimum.

**Prepaid bar service rate applies to all guests over the age of 21. Prepaid Soda bar must be purchased for guests under the age of 21 when hosting a prepaid bar.*

PREPAID SODA BAR

5 hours

\$10pp

PREPAID SOFT BAR

Cocktail Hour

2 Hours

3 Hours

4 Hours

5 Hours

PREPAID PREMIUM BAR

Cocktail Hour

2 Hours

3 Hours

4 Hours

5 Hours

PREPAID SUPER PREMIUM BAR

Cocktail Hour

2 Hours

3 Hours

4 Hours

5 Hours

WINE SERVICE

Available during dinner service. Inquire about the current wine list.

At a minimum, one bottle of white and one bottle of red wine is purchased per table.

Bar Service and Liquor Policy

Atkinson Resort & Country Club reserves the right to refuse service to any guest who cannot provide a valid form of identification per New Hampshire State Law. All persons must be of legal drinking age to be served alcohol. No alcoholic beverages may be given to persons under the legal drinking age or to persons without positive identification. For the safety of you and your guests, no glasses or bottles are allowed on the dance floor. No outside liquor is permitted in the resort. The bar will close 15 minutes prior to the end of your reception.

Unless otherwise noted all prices are per person. Entrées and buffet menus must be ordered for the final guest count provided 15 business days prior to the event date. A 20% administrative fee will be added to all food and beverage charges. The administrative fee does not represent a tip or service charge for service bartenders, waitstaff employees or service employees. A NH State Meals Tax, currently 8.5% will be added to your total bill.

Prices and selections are subject to change. 9/2023

Special Offers



WINTER WEDDINGS

Weddings held November-April receive a complimentary onsite ceremony and a 15% discount when booking our Plated or Stations wedding packages. Additionally, you'll enjoy the use of your private wedding suite throughout the day.*

*Excludes holidays. Some restrictions may apply. Cannot be combined with other offers. Subject to change without notice.



MILITARY & FIRST RESPONDER DISCOUNT

To thank our service men and women for your dedication and service to our country we offer a complimentary onsite ceremony and 15% discount for all wedding dates when booking with our Plated or Stations wedding package*.

*Excludes holidays. Some restrictions may apply. Cannot be combined with other offers. Subject to change without notice.



WEEKDAY WEDDINGS

Host your wedding on Monday-Thursday and receive a 20% discount off our Plated or Stations wedding packages. Additionally, you'll enjoy the use of private wedding suites for both sides of the wedding party throughout the day, and a separate room reserved for the onsite ceremony in the event of inclement weather.*

*Excludes holidays. Some restrictions may apply. Cannot be combined with other offers. Subject to change without notice.

Onsite Ceremony \$1000

TRELLIS CEREMONY

Our Trellis is available May-October for ceremonies with receptions in our Tuscany, Farview, or Legacy Ballroom. The Trellis offers an open ceremony area with woodland views and a water fountain backdrop. This site can accommodate ceremonies ranging in size from 10-300 guests.



GAZEBO CEREMONY

Our Gazebo hosts ceremonies May-October with receptions in our Signature, Brookside, or Legacy Room.

The Gazebo offers a romantic garden setting surrounded by waterfalls. This area can host ceremonies ranging in size from 10-175 guests.



INDOOR WINTER CEREMONY

Our Farview and Tuscany Rooms are transformed November-April into indoor ceremony sites. The Farview Room can host an onsite ceremony between 50-200 guests and the Tuscany Room is available for ceremonies of 120 guests or less. Use of our wedding drapes and fairy lights are available complimentary.



Indoor and Outdoor Ceremonies

Ceremonies hosted November– April are complimentary when using our Plated or Stations packages.

Ceremonies with over 50 people, November–April, will have a separate room reserved for the ceremony.

Ceremonies are held outdoors, May–October, weather permitting. If the weather is not favorable to host an outdoor ceremony, the decision will be made up to 2 hours prior to the ceremony to move the location indoors to your reception room. Chairs will be set up on the dance floor for immediate family, guests will be seated at their dining tables.

Your onsite ceremony fee includes the set-up and breakdown of white garden chairs, microphone system, and a rehearsal.

Rehearsals are scheduled Monday–Thursday the week of your wedding.



Reception Rooms for up to 110 guests

TUSCANY ROOM

The Tuscany Room comfortably accommodates up to 110 guests for a Plated wedding reception. Guests have access to a private patio area throughout the reception. Your wedding party will enjoy access to the private Providence Wedding Suite throughout the day.

Onsite ceremonies May-October are held at the Trellis. Ceremonies hosting 50+ guests November-April, will be performed in the Farview Room.

SIGNATURE ROOM

Our Signature Room is perfect for intimate wedding receptions hosting 10-40 guests. This quaint room features a stonewall fireplace and oversized windows overlooking our 18th green.

Onsite ceremonies are held at the Gazebo area and reception times are flexible. Our Signature Room has no rental fee or Food and Beverage minimum requirement when using a wedding package.



Tuscany Room

MAY - OCTOBER WEDDINGS

FRIDAY:

3:30 PM Trellis Ceremony

4:00PM - 9:00PM Reception

No Prepaid Food and Beverage Minimum

*Time-frames are adjusted in the Fall to accommodate earlier sunset.

*Guest count minimum may apply *With use of a Wedding Menu Package.

SATURDAY:

3:30 PM Trellis Ceremony

4:00PM - 9:00 PM Reception

\$8,000 Prepaid Food and Beverage Minimum

*Time-frames are adjusted in the Fall to accommodate earlier sunset.

SUNDAY:

Trellis Ceremony

5 hour reception timeframe

No Prepaid Food and Beverage Minimum

*Time-frames are adjusted in the Fall to accommodate earlier sunset.

*Guest count minimum may apply *With use of a Wedding Menu Package.

MONDAY-THURSDAY WEDDINGS

No Prepaid Food and Beverage Minimum

*With use of a Wedding Menu Package. Guest count minimum may be required.

SUNDAYS OF HOLIDAY WEEKENDS AND NEW YEARS EVE

\$8,000 PREPAID FOOD & BEVERAGE MINIMUM

*Some restrictions may apply. Guest count minimum may be required.

NOVEMBER - APRIL WEDDINGS

FRIDAY:

3:30 PM Farview Room Ceremony

4:00PM - 9:00PM Reception

No Prepaid Food and Beverage Minimum

*Guest count minimum applies for Farview ceremony

*With use of a Wedding Menu Package.

SATURDAY:

3:30 PM Farview Room Ceremony

4:00PM - 9:00 PM Reception

No Prepaid Food and Beverage Minimum

*Guest count minimum applies for Farview ceremony

*With use of a Wedding Menu Package.

SUNDAY:

Farview Room Ceremony

5 hour reception timeframe

No Prepaid Food and Beverage Minimum

*Guest count minimum applies for Farview ceremony

*With use of a Wedding Menu Package.

Reception Rooms for up to 175 guests



FARVIEW STATEROOM

Drenched in natural light from our floor-to-ceiling windows, you and your guests will cherish every moment of your celebration. The private patio welcomes guests as they head to the Trellis for your onsite ceremony and will be the perfect cocktail hour location to watch the sunset and mingle.

BROOKSIDE STATEROOM

A grand staircase entrance makes a statement as you are introduced into your reception. Floor-to-ceiling windows overlooking the Gazebo gardens and waterfalls provide a romantic backdrop for your celebration. Your guests will love mingling out on the private deck with views of our meticulous landscape. End the evening tossing your bouquet from your private Juliet balcony, or dancing under the stars at the Gazebo.



Farview & Brookside Rooms

FARVIEW ROOM

MAY- OCTOBER WEDDINGS

FRIDAY:

6:30PM Trellis Ceremony

7:00PM-12:00AM Reception

\$14,000 Prepaid Food and Beverage Minimum

*Timeframes are adjusted in the Fall to accommodate earlier sunset.

SATURDAY DAY:

10:30 AM Trellis Ceremony

11:00 AM-4:00 PM Reception

No Prepaid Food and Beverage Minimum

*Available May-August Only.

SATURDAY EVENING:

6:30 PM Trellis Ceremony

7:00 PM-12:00 AM Reception

\$16,500 Prepaid Food and Beverage Minimum

*Timeframes are adjusted in the Fall to accommodate earlier sunset.

SUNDAY:

Select your 5 hour reception timeframe

No Prepaid Food and Beverage Minimum

*With the use of a Wedding Menu package.

*Guest count minimums will apply.

*Sundays of holiday weekends have a \$16,500.00 Prepaid Food and Beverage Minimum.

MONDAY-THURSDAY:

5 hour Reception time-frame

No Prepaid Food and Beverage Minimum

*With use of a Wedding Menu package.

BROOKSIDE ROOM

MAY- OCTOBER WEDDINGS

FRIDAY:

7:00PM Gazebo Ceremony

7:30PM-12:30AM Reception

\$14,000 Prepaid Food and Beverage Minimum

*Timeframes are adjusted in the Fall to accommodate earlier sunset.

SATURDAY DAY:

10:30 AM Gazebo Ceremony

11:00 AM-4:00 PM Reception

No Prepaid Food and Beverage Minimum

*Available May-August Only.

SATURDAY EVENING:

7:00PM Gazebo Ceremony

7:30PM-12:30AM Reception

\$16,500 Prepaid Food and Beverage Minimum

*Timeframes are adjusted in the Fall to accommodate earlier sunset.

SUNDAY:

Select your 5 hour reception timeframe

No Prepaid Food and Beverage Minimum

*With use of a Wedding Menu package.

*Guest count minimums will apply.

*Sundays of a holiday weekends have a \$16,500.00 Prepaid Food and Beverage Minimum.

MONDAY-THURSDAY:

5 hour Reception time-frame

No Prepaid Food and Beverage Minimum

*With use of a Wedding Menu package.

NOVEMBER - APRIL WEDDINGS

6:30 PM Farview Ceremony

7:00PM-12:00AM Brookside Reception

No Prepaid Food and Beverage Minimum

15% discount off Plated Package and Station Package

Complimentary onsite ceremony

*Guest count minimums will apply.

*With use of a Wedding Menu package.

Reception Rooms for up to 400 guests



LEGACY BALLROOM

Take all that the Farview and Brookside Staterooms have to offer and put them together to make our Legacy Ballroom. This magnificent space can be designed to meet your wedding style. This room can accommodate up to 400 guests as one room or can be beautifully divided into a cocktail space and reception space. You'll have access to our Wellington Wedding Suite all day with flexibility in selecting your ceremony location and 5 hour reception timeframe.

Legacy Ballroom

MAY – OCTOBER ONSITE CEREMONY

Select the Gazebo or Trellis to host your ceremony

RECEPTION TIMEFRAME

Friday, Saturday, and Sunday: Select your 5 hour reception

Friday: \$22,000 Prepaid Food and Beverage Minimum

Saturday: \$30,000 Prepaid Food and Beverage Minimum

Sunday: No Prepaid Food and Beverage Minimum

*With the use of a Wedding Menu Package.

*Guest count minimums will apply.

*Sundays of holiday weekends have a \$30,000 Prepaid Food and Beverage Minimum.

NOVEMBER – APRIL

Ceremony is hosted on the Farview side of the room with up to 200 guests

LEGACY RECEPTION

Friday, Saturday & Sunday

No Prepaid Food and Beverage Minimum

15% discount off Plated and Stations Packages & complimentary onsite ceremony

*Guest count minimums will apply.

*Set-up restrictions may apply for guest counts over 200 hosting ceremony and reception onsite.

*New Years Eve will have a \$30,000 Prepaid Food and Beverage Minimum.

Private Wedding Suites



WELLINGTON SUITES

Our Wellington Suites are available with our Farview, Brookside, or Legacy Rooms. These private rooms offer a spacious cocktail area for the wedding party and feature a private changing area and full bathroom. Our vintage vanities and Juliet balconies make these rooms a desired location by photographers and wedding parties.

Wellington Wedding Suites are available for the full day when hosting a Friday or Sunday wedding date May through October. Or any date November–April.

When booking our Farview or Brookside Room for a Saturday evening May–October this suite will be available to you 30 minutes prior to the ceremony or upon arrival from your offsite ceremony.

PROVIDENCE SUITE

Our Providence Suite is available when hosting your reception in the Tuscany Room. This private room offers a spacious vanity area with a separate full bathroom. Your wedding party will have ample space to gather and celebrate in the adjacent cocktail room. The Providence Suite is available for the full day to get ready.

This room will remain your private suite through the end of the reception.

Resort Accommodations

FIELDSTONE SUITES

16 onsite Guest Rooms with one king bed or two queen beds.

Whirlpool tub, refrigerator, and coffee maker.

Check-in time is 3:00 pm, and check-out time is 11:00 am. Early check-in times are not available.

Reservations can be made through Guest Services at 603-362-8700.

A \$75 non-refundable deposit is required for each room. Hotel rooms are reserved on a first-come, first-serve basis. Room blocks are not available.

ROOM RATES

KING ROOM AND DOUBLE QUEEN ROOMS:

MAY-OCTOBER

Weekday (Monday-Thursday): \$179

Weekend (Friday, Saturday & Sunday): \$229

NOVEMBER-APRIL

Weekday (Monday-Thursday): \$179

Weekend (Friday, Saturday & Sunday): \$199

KING SUITE:

Weekday (Monday-Thursday): \$249

Weekend (Friday, Saturday & Sunday):
\$259

Rates are based on double occupancy and availability. Room rates are subject to an 8.5% NH Tax. Prices are subject to change.



Dining and Entertainment



STAGECOACH GRILLE and MERRILL'S TAVERN

Stagecoach Grille and Merrill's Tavern are open to the public daily.

During the warmer months, experience al fresco dining overlooking the 18th hole, while sipping cocktails and enjoying entrees from our wood-fired grill.

*Reservations are recommended.



Golf and Virtual Golf

TWO PUBLIC GOLF COURSES

18 Hole Par 72 Course
9 Hole Par 3 Course
Full-Service Pro Shop

Wedding Couple Will Receive:

(2) Complimentary rounds on the Par 3 course with cart OR
(2) Rounds on 18 hole course at current inner-club rate.

*Tee times on 18-hole course must be booked up to 7 days in advance.

*Must be used in the year of the wedding.

WILLOWCREEK GOLF ACADEMY

New England's premiere practice facilities are equipped with dedicated practice areas, golf tools such as Trackman and V1 video swing analysis, private lessons and clinics, TPI Certified Instructors and Club Fittings.

THE GAME ROOM AT MERRILL'S TAVERN

Offering year-round golf with 45 courses to play including Pebble Beach, St. Andrews and TPC Sawgrass. Game Room also features three pool tables and two dart boards. Available for private parties and rehearsal dinners.



