

Rockingham

\$139/Guest

Included Services

Wedding Rehearsal
Wedding Set-Up and Cleanup
Dedicated Day-Of Bridal Assistant
Email Access to Wedding Manager
Wedding Reception Served Buffet
Cake Cutting Service (station)
Dessert Set-Up and Display
Coffee and Tea Station
Non-Alcoholic Beverages
Stationary and Passed Appetizers
Select (2): Specialty Cocktails,
"Champagne" Toast (at table) or
Fire-Pit S'mores

+

4 (9)-Hole Rounds of Golf w/ Cart
Late Night Pizza
Pellegrino (at table)
Cigar, Candy or Popcorn Bar

Reception Food Menu

Artisanal Cheese/Crudité/Antipasto Display
2 Appetizers (List A) and 2 Appetizers (List A or B)
Caesar or House Salad
2 Entrées (List A or B)
2 Sides



APPETIZERS A

Buffalo Chicken Bites

Bourbon or Marinara Meatballs

Stuffed Mushroom Caps

Bruschetta

Spring Rolls

Flatbread

Mac & Cheese Bites

Cajun Shrimp Guacamole Bites

Spinach Dip Display

Served in bread bowls with pita crisps & assorted crackers

Chicken Wing Display

House and Buffalo Chicken Wings



APPETIZERS B

Mini Lobster Rolls

Mini Crab Cakes

Grilled Shrimp Cocktail Shooters

Scallops Wrapped in Bacon

Steak Skewers with Chimichurri

Steak & Pesto Crostini

Asparagus wrapped in prosciutto

Champagne Fruit Cups

Vegetable Spring Rolls

Asian Garlic Chicken Skewers

Caprese Platter

Fresh mozzarella cheese, fresh tomatoes, basil, w/balsamic drizzle

Mediterranean Hummas Platter

Cucumbers, grape tomatoes, artichoke hearts, gourmet olives, peperoncino, seasoned pita chips, tabouli salad, fresh mozzarella cheese

Fresh Fruit Platter

Watermelon, honeydew, cantaloupe, grapes, strawberries



ENTREES A

Chimichurri Steak Salad

Mixed greens, cucumbers, tomatoes, red onions, steak strips with chimichurri sauce

Seasonal Ravioli

Choice of select seasonal ravioli served with our chef's select sauce

Pasta Primavera

Penne pasta with a light parmesan cream sauce, loaded with seasonal vegetables

Chicken Pasta

Penne pasta, grilled chicken, with your choice of pesto or Alfredo sauce

Chicken Piccata

Grilled marinated chicken breast sautéed in a butter, lemon, capers, white wine sauce

Chicken Marsala

Grilled marinated chicken breast in a marsala wine sauce with mushrooms

Cuban Style Roast Pork

Roasted pork marinated in chili powder, garlic, cumin, onions, oregano and fresh lime

Grilled Steak Tips

Your choice of Bourbon, BBQ, or House steak tips



ENTREES B

Roast Beef Carving Station

Chef carved roast beef with Au jus and horseradish

Caprese Chicken

Fresh mozzarella cheese, basil, tomatoes, topped with a balsamic drizzle

Baked Lobster Mac & Cheese

Vermont white cheddar, chunks of lobster meat, topped with cracker crumbles

Seafood Alfredo

Penne pasta with scallops, shrimp, lobster in a light Alfredo wine

Chicken and Shrimp Duo

Grilled chicken topped with grilled shrimp with a butter butter sage sauce

Steak Tip Marsala

House marinated steak tips in a marsala wine sauce with mushrooms

*Special Dietary Meals Available
(children, vegetarian, gluten free, vegan)*



SIDES DISHES

Vegetable Parmesan Rice

Rice Pilaf

Roasted Garlic Mashed Potatoes

Roasted Red Potatoes

Caprese Pasta Salad

Garlic Green Beans

Seasoned Vegetable Medley

Roasted Cashew Brussel Sprouts

Honey Roasted Carrot

**Yes. Drum Roll Please...
Wedding Packages Include:**

9% NH Rooms and Meals Tax
20% Service and Gratuity Fee

Beverage Package

We have several different bar set-ups. Our full-service indoor bar will supply you and your guests alcoholic and non-alcoholic drinks throughout the night. Drinks can be paid for via an Open Bar, Cash/Credit Bar, or one of our hybrids. We've got your covered!

Specialty Cocktails

I Do	Love Punch
Sparkling Summer Peach	Flower Girl
Blackberry Whiskey Lemonade	Cranberry Kiss
Summer Bouquet	Something Blue
"Make Me Yours" Ginger Beer Mojito	Something Old Fashioned

Open Bar

Receive 15% off your bar tab when hosting an open bar for the full event

Example Liquor

Titos, Grey Goose, Captain Morgan, Hendircks, Pinnacle, Deep Eddy, Dewars, Tanquery, Jim Beam

Example Wine

Woodbridge Pinot Grigio, Butter Chardonnay, Relax Riesling, Apothic Red Blend, and many more!

Example Beer

Bud Light, Coors Light, Stella, Sam Adams, Truly, Stoneface, Wormtown, Heineken, and many more!



Additional Services

Candy Bar
Cigar Bar
Smores' at the Fire Pit
Unlimited Non-Alcoholic Drinks
Late Night Pizza
Champagne Toast
Table Pellegrino

Assorted Mini Cheese Cake Platter
Bachelor Golf Outing
Assorted Mini Cake Display
Cookie & Brownie Platter
Taco Bar / Black Bean Chili Bar
Popcorn Machine
Watermelon Boat w/ Fresh Fruits

FAQ

How do I reserve my Wedding Date? A \$2,000 non-refundable deposit reserves your wedding date and services. We don't require you to commit to any specific Food/Beverage package at this time.

Are there any other Fees we should be aware of? All package pricing INCLUDES 9% NH Room and Meals Tax and 20% Service and Gratuity. *Please note, package pricing is subject to change until full payment is received.*

What are your minimums? Our Wedding Package minimum is \$7,500.

How many guests can you accommodate? The facility can comfortably handle up to 300 guests. Our average wedding size is just around 125 guests.

When can we come decorate...What restrictions do you have? We guarantee access to the venue on the morning of your wedding. Day before storage is typically available. Day before access is typically not available- but may be depending on our schedule. We encourage you to make the venue your own- just make sure to keep us in the loop!

Will there be golfer's on the course? Yes, golfers will be on the course during your wedding ceremony and reception. For privacy, the first tee will be blocked off for the duration of your ceremony.