

LOCAL VENDORS

Entertainment

JOEY B ENTERTAINMENT

Instagram: @joeybolduceentertainment
joeybolduceentertainment@gmail.com

ENTERTAINMENT BY SCOTT SICA

EventsByScott.com
781-838-0898 *call/text*
djscottsica@icloud.com

A MAIN EVENT

603-434-8293

Photography & Videography

DANIELLE JENNINGS PHOTO

daniellejenningsphoto@gmail.com

PIPER PHOTOGRAPHY

ABBY BOISE
piperphoto.co
abby@piperphoto.co

BILODEAU VIDEO, NH

billodeauvideo.com

FISHER VIDEO

603-672-0110

Wedding Cakes

JACQUES PASTRY

603-485-4035

FREDERICK'S PASTRIES

603-647-CAKE

THE CAKE FACTORY

603-518-8733

Beauty

WEDDINGS BY SIMPLICITY

simplicityconcord.com
simplicityweddings1@gmail.com

LAVO BEAUTY

lavobeauty.com
603-657-0005

Lighting

PREMIER LIGHTING OF NEW ENGLAND

603-836-4432
premierlightingofne.com

Florists

COBBLESTONE

603-228-5980

LILY FLOWER FLORAL DESIGN

lilyflowerfloral.com
603-419-5980

Accommodations

HOTEL CONCORD

603-504-3500

COURTYARD BY MARRIOTT

603-225-0303

THE CENTENNIAL

603-227-9000

TRU BY HILTON

603-931-1878

STARTERS

Hors D'oeuvres

SCALLOPS WRAPPED IN BACON

Sweet sea scallops wrapped in applewood smoked bacon

BRUSCHETTA

Crusty French bread with diced tomatoes, mozzarella & fresh basil

BEEF WELLINGTON PUFF PASTRY

*Tenderloins, mushrooms & demi-glace
wrapped in a buttery puff pastry*

MINI PARMESAN ARANCINI

Fried golden rice balls served with house marinara

PRETZEL BITES

Served with warm beer cheese

STUFFED MUSHROOM CAPS

*White button mushrooms filled with
garlic & spinach or lobster seafood stuffing*

TERIYAKI TENDERLOIN STEAK SKEWERS

Grilled with scallion & soy sauce

CHICKEN TENDERS

Choice of plain, buffalo, teriyaki, sweet and sour, or coconut crusted

MEATBALLS

Swedish, marinara, or sweet & sour

PETITE CRAB CAKES

Served with spicy dip

GRILLED CHICKEN SKEWER

Marinated in a ginger tamari sauce

SPANAKOPITA

Spinach & feta folded together in phyllo baked triangle

SEARED SOY AHI TUNA SLICES (MKT)

Served medium rare

CAPRESE SKEWERS

Basil, fresh mozzarella, grape tomatoes & balsamic glaze

LOBSTER RANGOON

Served with dipping sauce

Displays

MIXED CRUDITÉ AND SEASONAL FRESH FRUIT PLATTER

Served with homemade dips and crackers

ANTIPASTO DISPLAY

*Prosciutto, Salami, buffalo mozzarella, marinated
artichokes, olives, tomatoes & pepper*

SMOKED SALMON

Capers, tomatoes, onions, mini bagels

IMPORTED & DOMESTIC CHEESE PLATTER

Served with assorted crackers

MEDITERRANEAN DISPLAY

*Assorted hummus, grilled vegetables, feta cheese,
olives, tabbouleh & artichoke dip, served with pita points*

TRIO DISPLAY BOARD

A selection of crudite, cheese and seasonal fruit with assorted dips

SHRIMP COCKTAIL

Jumbo shrimp served with cocktail sauce and lemon
MP

GRAND SEAFOOD DISPLAY

*A selection of fresh marinated mussels, shrimp, scallops,
crawfish, calamari, clams & salmon*
MP

SOUPS & SALADS

CHOOSE TWO

CUP OF SOUP DU JOUR

Chef inspired seasonal soup, hot or chilled

BABY SPINACH AND STRAWBERRY SALAD

Tossed with walnuts in a vinaigrette dressing

HOUSE GREEN SEASONAL SALAD

Served with house dressing

CAESAR SALAD

House made Caesar dressing, parmesan shavings & crouton

CAPRESE SALAD

*Sliced fresh plum tomatoes, lightly salted & brushed with extra virgin olive oil
topped with fresh basil, and mozzarella cheese*

**COFFEE & ICE WATER STATION WILL BE SET UP
FOR DURATION OF EVENT**

WARM DINNER ROLLS AND BUTTER SERVED ON TABLE

ENTRÉES

Land

ROASTED TURKEY BREAST DINNER

Served with stuffing, house pan gravy & whole berry cranberry sauce
64/76/88

CHICKEN FONTINA

*Stuffed with spinach, fontina cheese & sundried tomatoes,
topped with a light cream sauce*
65/77/89

PORK LOIN

*Seared in a honey garlic glaze & sliced with au jus
or chef baked stuffed*
64/76/88

CHICKEN MARSALA

*Pan-seared & served with sautéed mushrooms,
tossed in a light Marsala wine sauce*
64/76/88

PRIME RIB

Herb-crusted, oven-roasted & served with au jus
100/114/125

PRIME BEEF TENDERLOIN FILET

*Pan-seared & grilled medium rare,
finished with a red wine demi-glace*
110/130/155

GRILLED NEW YORK SIRLOIN STRIP

Served with garlic butter & seasoned to perfection
95/110/125

SURF & TURF

*Two jumbo baked stuffed shrimp, served with a
petite filet mignon & topped with béarnaise sauce*
120/135/160

CHICKEN OSCAR

Topped with a béarnaise, asparagus spears & lobster
79/94/109

VEAL SALTIMBOCCA

Pan seared & topped with prosciutto, mozzarella and fresh tomatoes
79/94/109

Sea

LOBSTER RAVIOLI

*Served in a sherry Newburg cream with lobster claw meat,
roasted corn & fennel*
78/90/102

NEW ENGLAND HADDOCK

Oven-baked, topped with a light crabmeat stuffing & butter
69/81/93

SALMON HOLLANDAISE

Broiled & topped with lemon hollandaise
72/84/96

NEW ENGLAND LOBSTER SEAFOOD PIE

*Served with scallops & shrimp baked in a butter sherry sauce,
topped with a puff pastry*
95/107/119

BAKED STUFFED SHRIMP

Four jumbo shrimp filled with a seafood stuffing and brown butter
100/112/124

Vegetarian

EGGPLANT PARMESAN

*Smothered in house-made marinara sauce,
topped with a blend of Italian cheeses*
60/72/84

SCAMPI SAUTÉE

Sautéed seasonal fresh vegetables, tossed with spinach fettucine pasta
60/72/84

WILD MUSHROOM RAVIOLI

Tossed with baby spinach in a light cream sauce, topped with fresh parmesan
60/72/84

VEGETABLE WELLINGTON

Flaky puff pasty filled with seasonal vegetables in a light sauce
60/72/84

Entrée Pairings

CHOOSE ONE

STARCH: house-made mashed potatoes | seasoned red bliss wedges | fingerling potatoes | house rice pilaf | roasted sweet potatoes

VEGETABLE: Chef seasonal vegetable

BUFFETS

Buffet Selection One

85/97/110

SOUP DU JOUR
HOUSE SALAD *OR* CAESAR SALAD

Entrées

CHOOSE THREE

CHICKEN BROCCOLI ALFREDO
EGGPLANT PARMESAN
CHICKEN MARSALA
ROASTED PORK LOIN
WILD MUSHROOM RAVIOLI
ROASTED TURKEY BREAST
SLICED ROAST BEEF
BAKED STUFFED CHICKEN
NEW ENGLAND BAKED HADDOCK
TRUFFLED FARFALLE PASTA TOSSED IN CREAM
WITH BEEF & SHALLOT
CHICKEN PARMESAN

Buffet Selection Two

100/112/125

SOUP DU JOUR
HOUSE SALAD *OR* CAESAR SALAD

Entrées

CHOOSE THREE

PRIME RIB AU JUS
VEGETABLE WELLINGTON
LOBSTER RAVIOLI
SALMON HOLLANDAISE
SHRIMP SCAMPI
MARINATED STEAK TIPS
SLICED BEEF TENDERLOIN
CHICKEN FONTINA
CHICKEN PICATTA
LOBSTER STUFFED HADDOCK
VEAL SALTIMBOCCA

Pairings

CHOOSE ONE

STARCH: *house-made mashed potatoes | seasoned red bliss wedges | fingerling potatoes | house rice pilaf | roasted sweet potatoes*

VEGETABLE: *Chef seasonal vegetable*

Dessert

WEDDING CAKE
Cut and served

DINNER ROLLS, COFFEE & TEA SERVED

DESSERT & CHILDREN'S PLATES

Dessert Additions

SERVED IN ADDITION TO YOUR CAKE

ICE CREAM SUNDAE BAR | add \$10 pp
WITH CHOCOLATE CHIP COOKIES OR BROWNIES | add \$3 pp

CHOCOLATE STRAWBERRIES | add \$6 pp
Two perfectly plump strawberries dipped in chocolate

SIGNATURE CHEESECAKE | add \$8 pp
Strawberry, Cherry or Pecan

GRANDMA'S OLD-FASHIONED STRAWBERRY SHORTCAKE | add \$8 pp
*Served with a flaky & sweet biscuit,
topped with strawberries, sauce & whipped cream*

Children's Plates

\$28 | CHILDREN UNDER AGE 12
CHOOSE ONE

MACARONI & CHEESE
CHICKEN TENDERS WITH FRIES
PASTA WITH SAUCE
HAMBURGER WITH FRIES
GRILLED CHEESE WITH FRIES

Unlimited Soda & Lemonade
add \$10 per child

BEVERAGE & BAR PACKAGES

5 hour service | Last call will be 30 minutes before end of reception

Soft Drink PACKAGE

\$12 per person

NON-ALCOHOLIC
Soda selection & lemonade

Beer & Wine PACKAGE

\$40 per person

SODA, BEER & HOUSE WINE SELECTION

Pembroke Elite Package

\$60 per person

SODA & LEMONADE

ALL BEER

ALL WINE

TOP SHELF LIQUOR

Vodka, gin, rum, tequila, whiskey & bourbon

***IF NO ALCOHOL IS BEING SERVED, SOFT DRINK PACKAGE IS REQUIRED**

Bartender & management reserves the right to refuse service to anyone who is impaired.

All bar service please add 8.5% Tax & 22% Gratuity

LATE NIGHT SNACKS

Priced per 50 pieces

MINI PIZZAS | 110

HOUSE BURGER SLIDERS | 150

PRETZEL STICKS | 110
Salted & served with beer cheese

LOBSTER RANGOON | 150

SALTED POTATO CHIPS | 50

FENWAY FRANKS | 150

SEASONED FRENCH FRIES | 130

MACARONI & CHEESE BITES | 110

BONELESS CHICKEN TENDERS | 175
Served with dipping sauce

SWEET TRAY | 95
Combination of cookies, doughnuts & brownies

EVENT SPACES & PACKAGES

Gold PACKAGE

*1 Cold Display Platter
4 Course Dinner
Wedding cake sliced & served*

Platinum PACKAGE

*1 Cold Display Platter
4 Hot Hors D'oeuvres
4 Course Dinner
Wedding cake sliced & served*

Diamond PACKAGE

*2 Cold Display Platters
6 Hot Hors D'oeuvres
4 Course Dinner
Wedding cake sliced & served
4 Late Night Snacks*

ADD CHAMPAGNE TOAST or SPARKLING CIDER | \$5.00 pp

Event Spaces

GARDEN CEREMONY

\$1,500.00

INSIDE VENUE CEREMONY

\$1,500.00

*(Ceremonies scheduled during inclement weather
may be moved inside)*

MARKEY ROOM

UP TO 275 GUESTS

DIMENSIONS: 140' X 44' (approx. 6000 sq/ft)

Sunday - Friday \$6,000.00-\$7,500.00

Saturday \$8,500.00-\$10,000.00

INCLUDES

*Tables, chairs, linens, napkins, bar service, set up, rehearsal prior to your wedding,
on-site day of bridal coordinator, in-house Executive Chef*

QUESTIONS

Frequently Asked Questions

HOW DO I SECURE MY DATE?

A 50% deposit of the room & ceremony rental fee will reserve the date and time of your event.

DO YOU HAVE A BRIDAL SUITE?

YES! We have a beautiful bridal suite with a private bathroom, dressing area, large makeup vanity and private balcony overlooking the golf course and mountains (available 4 hours before your wedding)!

DO YOU HAVE A GROOM'S ROOM?

YES! Situated near our brand new pro shop, this private room offers a sitting area, TV and plenty of space for you and your groomsmen after a round of golf.

HOW LONG WILL WE HAVE THE ROOM FOR?

Maximum of 5 hours for all weddings and bar service

ARE TAX & GRATUITY ADDED IN THE MEAL & BEVERAGE COST?

A standard meal tax of 8.5% & gratuity of 22% will be added to all food and beverage purchases.

DO YOU OFFER A PLACE FOR THE REHEARSAL DINNER?

*YES! We have multiple smaller rooms that will accommodate your party.
Please see coordinator for room & menu options.*

DO YOU HAVE ACCOMMODATION NEARBY?

YES! There are 4-5 hotels within 4.2 miles, just a short drive from the Country Club.