

# WEDDING PACKAGE

AT THE SUMMIT RESORT



*Conveniently located,  
Overlooking Lake Winnepesaukee*

(603) 366-4896 EXT. 0 • 177 MENTOR AVENUE LACONIA, NH 03246  
WWW.SUMMITRESORTNH.COM • EMAIL:WEDDINGS@SUMMITRESORTNH.COM

**SUMMIT**  
RESORT



# WEDDING RECEPTIONS

## DEAR BRIDE AND GROOM,

Please find the new 2015 Banquet Menus for your selection. We are excited about the coming year and are looking forward to handling all your personal needs on your special day. The prices for the reception room, bar and champagne toast are as follows:

**RECEPTION ROOM** - Five (5) hour rental to include dance floor, tables, chairs, room set up, breakdown and clean up. We will supply white or ivory table cloths and napkins. A variety of other linen colors are available for an additional fee.

### Off Season Reception Room Pricing

**(November 1st - April 30th)**

The Winnepesaukee Room (135 guest capacity)

\$1250.00

*(Please add 9% NH Rooms & Meals Tax)*

### High Season Reception Room Pricing

**(May 1st – October 31st)**

The Winnepesaukee Room (135 guests capacity)

\$1850.00

*(Please add 9% NH Rooms & Meals Tax)*

## RECEPTION BAR

Bar Set Up Fee (Waived if liquor sales meet \$1000.00)

\$250.00 per bartender

Champagne Toast

\$4.50 per person

*(Please add 9% NH Rooms & Meals Tax & 21% Service Charge)*

## CATERER

Hart's Turkey Farm: (603) 279-6212 or [hartscatering@hartsturkeyfarm.com](mailto:hartscatering@hartsturkeyfarm.com). Hart's is proudly The Summit Resort's exclusive Caterer offering complimentary cake cutting services!

## BRIDAL SUITE

The Summit Resort offers each Bride & Groom a 25% discount off the standard rate based upon availability for their one (1) Bridal Suite. Guest room accommodation may be requested based upon availability. During holidays and school vacation periods, as determined by The Summit Resort, a three to four (3 - 4) night minimum is required.

We look forward to hosting your wedding here at The Summit Resort and assure you that we will help you with any details that you may need. Please contact me with any questions you may have.

Sincerely Yours,

**Penny Miller**  
Director of Hospitality Sales

**Susan Violette**  
General Manager

[weddings@summitresortnh.com](mailto:weddings@summitresortnh.com)  
Direct Ext. 603-581-2319

# HORS D'OEUVRES



## STATIONARY HORS D'OEUVRES *(Stationary selections are priced per person )*

<b>Domestic Cheese Platter</b>	<b>\$3.00</b>
<i>A selection of cheddar, Monterey jack and pepper jack cheeses served with grapes and assorted crackers</i>	
<b>Artisan Cheese Platter</b>	<b>\$5.50</b>
<i>A selection of some of the finest cheeses from around the world served with pepperoni, grapes and assorted crackers</i>	
<b>Gourmet Artisan Cheese Board</b>	<b>\$7.95</b>
<i>A showstopper! A fine selection of cheeses from around the world served with an array of dried fruits, cured meats, nuts, grapes, seasonal berries and an assortment of crackers</i>	
<b>Vegetable Crudités Platter</b>	<b>\$2.50</b>
<i>An assortment of fresh cut vegetables with an herb dip.~ Please ask about our Veggie shooters – veggies &amp; dip served in individual sherry glasses</i>	
<b>Seasonal Fruit Kabobs</b>	<b>\$3.50</b>
<i>A selection of fresh seasonal fruits skewered and displayed in a whole fresh pineapple</i>	

## BUFFETED OR STATIONED HORS D'OEUVRES *(Priced per 50 pieces. )*

<b>Baked Mac-n-Cheese Cups</b>	<b>\$62.50</b>
<b>Bloody Mary Oyster Shooters - Spicy virgin bloody mary mix, hint of lemon and a fresh oyster</b>	<b>\$100</b>
<b>Bloody Mary Oyster Shooter with a Shrimp Kicker</b>	<b>\$175</b>
<b>Bruschetta</b>	<b>\$87.50</b>
<b>Buffalo Mozzarella and Pesto Marinated Tomato Skewers</b>	<b>\$75</b>
<b>Chicken Wings - Choice of teriyaki or Caribbean jerk</b>	<b>\$75</b>
<b>Grilled Beef Skewers with Scallions and Sesame Seeds</b>	<b>\$87.50</b>
<b>Mini Lobster Salad Sliders</b>	<b>\$125</b>
<b>Mini Turkey Gobbler Sliders</b>	<b>\$87.50</b>
<b>Roasted Red Pepper Fingers stuffed with Goat Cheese &amp; Chives</b>	<b>\$75</b>
<b>Shrimp Cocktail</b>	<b>Medium \$100 / Large \$150 / X-large \$200 / Jumbo \$250</b>
<i>Please ask about our Shrimp Cocktail Shooters – shrimp, lemon &amp; cocktail sauce served in a mini champagne flute - \$2.00 per shooter</i>	
<b>Sliders - Choice of turkey, egg, tuna or ham salad served on home style split rolls</b>	<b>\$87.50</b>
<b>Smoked Salmon Crostini - Served on pumpernickel toast chip with cream cheese</b>	<b>\$87.50</b>
<b>Turkey Meatballs - Choice of Swedish, sweet &amp; sour or marinara</b>	<b>\$62.50</b>
<b>Turkey Salad Stuffed Cucumber Rounds</b>	<b>\$75</b>
<b>Watermelon &amp; Feta Cheese &amp; Mint Skewers - Drizzled with a balsamic vinaigrette</b>	<b>\$62.50</b>

*(Please add 9% NH Meals Tax & 21% Service Charge to above price)*



# DINNER MENUS

## RECEPTION BUFFET MENUS

(minimum 50 people, per person pricing)

### THE GOVERNOR'S ISLAND

**\$27.50**

*Choice of:* Garden salad with two dressings or Caesar salad or Farm Salad with goat cheese, walnuts, dried cranberries & cranberry vinaigrette dressing

Whole roasted turkey with dressing, gravy & cranberry sauce

Chef carved roast sirloin of beef

Chef carved baked ham

*Choice of 1:* Fresh whipped, cheddar mashed potatoes or red bliss mashed potatoes

*Choice of 1:* Fresh butternut squash, green beans or green peas with mint

Carrot relish ~ Cold pickled beets ~ Cranberry chutney ~ Cole slaw

Fresh baked dinner rolls & butter

### THE PAUGUS BAY

**\$32.00**

*Choice of:* Garden salad with two dressings or Caesar salad or Farm Salad with goat cheese, walnuts, dried cranberries & cranberry vinaigrette dressing

Chef carved roast beef

*Choice of 1:* Chicken or Turkey Picatta

Vegetarian Lasagna (substitute Seafood Supreme for \$3.00)

*Choice of 1:* Baked Ziti or Mediterranean orzo salad

*Choice of 1:* Fresh butternut squash, green beans or green peas with mint

Rice pilaf

Fresh baked dinner rolls & butter

*All Entrée Buffets include a complimentary water service & a complimentary cake cutting service.*

*(Please add 9% NH Meals Tax & 21% Service Charge to above prices)*

### THE DIAMOND ISLAND

**\$34.00**

*Choice of:* Garden salad with two dressings or Caesar salad or Farm Salad with goat cheese, walnuts, dried cranberries & cranberry vinaigrette dressing

Whole roasted turkey with dressing, gravy & cranberry sauce

Chef carved roast beef

*Choice of:* Chef carved garlic encrusted loin of pork or chef carved baked ham

Vegetarian lasagna

*Choice of:* Turkey chow mein or Turkey pie

Fresh whipped potatoes

*Choice of 1:* Fresh butternut squash, green beans or green peas with mint

Rice pilaf

Carrot relish ~ Cold pickled beets ~ Cranberry chutney ~ Cole slaw

Fresh baked dinner rolls & butter

### THE WEIRS BEACH

**\$44.00**

*Choice of:* Garden salad with two dressings or Caesar salad or Farm Salad with goat cheese, walnuts, dried cranberries & cranberry vinaigrette dressing

Chef carved prime rib

*Choice of 1:* Baked stuffed haddock or Mediterranean stuffed chicken

Red bliss mashed potatoes

*Choice of 2:* Spring mixed vegetables, green beans with almonds, garden peas with mint, candied carrots, asparagus spears or fresh butternut squash

Fresh baked dinner rolls & butter



## WELCOME TO THE SUMMIT RESORT 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

**Mike Livernois** H: (603) 267-1135  
C: (603) 630-4814

*Offers ceremony, reception music & uplighting*  
Email: mikelivernoise@gmail.com

**Chris Ialuna** H: (603) 524-7370  
Email: chris@lunaclipse.com  
www.lunaclipse.com

**Sarah Moulton** C: (603) 520-1364

### FLORISTS

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

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

**Simple Bouquets** (603) 286-7200  
Email: info@simplebouquets.com  
www.simplebouquets.com

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

**Heaven Scent Design** 603-527-4328  
www.heavenscentdesign.com

### CHAIR COVERS, SPECIALTY LINEN & DECORATIONS

**Divine Inspirations Design Studio** (603) 527-8019  
Michelle Wiggs Meredith, NH  
Email: divine1952@aol.com  
www.mydivineinspirations.com

### WEDDING CAKES

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

**Fredericks** Toll Free: (877) 882-7725  
(603) 882-7725  
109 State Route 101A, Amherst, NH 03031

### PHOTOGRAPHERS

**Philbrick Photography** (603) 356-9822  
www.philbrickphoto.com  
Email: www.philbrickphoto.com/contactus.cfm

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

**Kevin Jacobus Photography** (603) 759-3864  
www.kevinjacobusphoto.com

**Envision Photography** (603) 798-4102  
Email: envisionphotography@comcast.net  
www.envisionphoto.org

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

### JUSTICE OF THE PEACE

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

**Edward Charest** (603) 476-2369

**Alison Bryant** (603) 630-3068  
Email: alisoncbryant@gmail.com

