



The Town & Country Inn and Resort
Wedding Packages
A North Country Experience

*A scenic view setting,
outstanding cuisine,
memories for a lifetime,
set the theme for a perfect event at the T&C ...
Let us shower you with our Tender Labnon Care*





The Crystal T&C Wedding

Cocktail Reception

Choice of One Displayed Hors d' Oeuvre

Three Passed Hot or Cold Hors d' Oeuvres per person

Hosted Bar for Sixty Minutes

House Prosecco Wine Toast

Dinner

Choice of any Salad

Selection of any Two Entrées

T&C House Red and White Wines, Served During Dinner

Cutting and Serving your Wedding Cake with a Fresh Berry Embellishment

Coffee and Tea Station

Our Best Available Deluxe Room for the Newlyweds for two nights
(Reserved at the time of signing of the contract)

All Applicable New Hampshire Taxes, Gratuities, Set Up Fees and Event Management Fees

All the above for 99 per guest

Prices are subject to change

Hors d' Oeuvres

Choice of 3 Passed Items:

Cold Passed Hors d' Oeuvres

Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil
Smoked Salmon Whipped Vermont Chevre, Canapes
Sliced Turkey, Asparagus, Boursin Cheese Rolls (gf)
Concassed of Cucumber and Tomato on Crostini
Egg Salad, Chive, Capers, Phyllo Cup
Ratatouille in a Phyllo Cup

Hot Passed Hors d' Oeuvres

Coast of Maine Sea Scallops Wrapped in Smoked Bacon with Maple -Dijon Glace (gf)
Deep Fried Garden Vegetable Spring Roll with Sweet Thai Chili
Maine Jonah Crab Fritters, Creole Remoulade in Cones
Beef Pigs in a Blanket, Mustard Sauce
Chicken Satay, Curry Dressing (gf)
Sweet and Sour Meatballs

Displayed Items (Choice of (1))

Chilled Garden Vegetables Crudités with Buttermilk Dipping Sauce

or

Select Assorted Cheeses, Cheddar, Dill Havarti, Fontina, Fresh Fruit and Assorted Crackers

Salads Choice of (1)

Mixed Green Salad with Vine Ripe Tomatoes, Cucumber, Red Onions, House Balsamic Dressing (gf)
Caesar Salad with Shaved Parmesan and Garlic Crouton

Entrées Choice of (2) Meal counts are required 10 days prior to your wedding date

Short Ribs of Beef with Demi-Glace
Grilled all-Natural Prime Aged Top Sirloin (gf)
Pan Seared Salmon with Crab Hollandaise (gf)
Pan Roasted Statler Chicken Breast, Wild Mushroom Demi
Herb Encrusted Pork Loin with Bourbon Cranberry Glace
Seasonal Vegetarian Dish will be in addition to your 2 selected items above



The Golden T&C Wedding

Cocktail Reception

Choice of One Displayed Hors d' Oeuvre

Four Passed Hot or Cold Hors d' Oeuvres per person

Hosted Bar for Sixty Minutes

House Prosecco Wine Toast

Dinner

First Course Salad

Selection of any Two Entrées

House Red and White Wines, Served During Dinner

Cutting and Serving your Wedding Cake with a Fresh Berry Embellishment

Coffee and Tea Station

Hosted Bar for Three Hours immediately following Cocktail Reception

Our Best Available Deluxe Room for the Newlyweds for two nights
(Reserved at the time of signing of the contract)

All Applicable New Hampshire Taxes, Gratuities, Set Up Fees and Event Management Fees

All the above for 125 per guest

Prices are subject to change

Hors d' Oeuvres

Choice of 4 Passed Items:

Cold Passed Hors d' Oeuvres

Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil
Chilled Shrimp, Fresh Lemon and Spicy Cocktail Sauce (gf)
Smoked Salmon Whipped Vermont Chevre, Canapes
Concassed of Cucumber and Tomato on Crostini (gf)
Sliced Turkey, Asparagus, Boursin Cheese Rolls (gf)
Whipped Chevre, Tomato Chutney, Phyllo Cup
Egg Salad, Chive, Capers Phyllo Cup
Ratatouille in a Phyllo Cup

Hot Passed Hors d' Oeuvres

Coast of Maine Sea Scallops Wrapped in Smoked Bacon with Maple -Dijon Glace (gf)
Deep Fried Garden Vegetable Spring Roll with Sweet Thai Chili
Maine Jonah Crab Fritters, Creole Remoulade in Cones
Mini Beef Wellington with Harissa Dipping Sauce
Beef Pigs in a Blanket, Mustard Sauce
Beef Yakitori, Spicy Mustard Aioli (gf)
Chicken Satay, Curry Dressing (gf)
Spanakopita, Tzatziki Sauce
Vegetable Quiche

Displayed Items Choice of (1)

Chilled Garden Vegetables Crudités with Buttermilk Dipping Sauce
Warm Spinach and Artichoke Dip with House Crostini
Baked Warm Brie with Raspberry Jam, Wrapped in Phyllo Dough
Select Assorted Cheeses, Cheddar, Dill Havarti, Fontina, Fresh Fruit and Assorted Crackers

Salads Choice of (1)

Spring Mix with Vine Ripe Tomatoes, Cucumber, Red Onions, House Balsamic Dressing (gf)
Baby Spinach Salad, Brie, Strawberries, Almonds, Chevre, Cranberry Vinaigrette (gf)
Tomato and Mozzarella Caprese, Micro Basil, Toasted Pine Nuts, Herb Pesto (gf)
Caesar Salad with Shaved Parmesan and Garlic Crouton

Entrées Choice of (2) Meal Counts are required 10 days prior to your wedding date

Town & Country Surf and Turf, Grilled All-Natural Top Sirloin and Baked Stuffed Shrimp (gf)
(Surf and Turf, we do consider 2 choices + vegetarian) or
Herb Encrusted Pork Loin with Bourbon Cranberry Glace
Pan Roasted Statler Chicken Breast, Wild Mushroom Demi
Primavera Stuffed Fresh Haddock with Lemon Herb Nage
Pan Seared Salmon with Crab Hollandaise
Grilled Swordfish, Tequila Lime Glace (gf)
Grilled all-Natural Aged Top Sirloin (gf)
Short Ribs of Beef with Demi-Glace
Prime Ribs of Beef, Au Jus (gf)
Seasonal Vegetarian Dish will be in addition to your 2 selected items above



The Diamond T&C Wedding

Cocktail Reception

Two Displayed Hors d' Oeuvres

Five Passed Hot or Cold Hors d' Oeuvres Per Person

Hosted Bar for Sixty Minutes

House Prosecco Wine Toast

Dinner

Choice of any Salad

Selection of any Two Entrées

Cutting and Serving your Wedding Cake with a Fresh Berry Embellishment

Coffee and Tea Station

House White and Red Wines, Served During Dinner

Hosted Bar for Three Hours immediately following Cocktail Reception

Our Best Available Deluxe Room for the Newlyweds for two nights
(Reserved at the time of signing of the contract)

All Applicable New Hampshire Taxes, Gratuities, Set Up Fees and Event Management Fees

All the above for 139 per guest

Prices are subject to change

Hors d' Oeuvres

Choice of 5 Items:

Cold Passed Hors d' Oeuvres

Town & Country Maine Lobster Mascarpone in Phyllo Cup with Micro Greens
Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil
Cucumber Wrapped Spicy Tuna Sashimi, Soy Ginger Vinaigrette (gf)
Chilled Shrimp, Fresh Lemon and Spicy Cocktail Sauce (gf)
Smoked Salmon Whipped Vermont Chevre, Canapes
Shaved Sirloin with Horseradish Chevre on Crostini
Sliced Turkey, Asparagus, Boursin Cheese Rolls (gf)
Concassed of Cucumber and Tomato on Crostini
Whipped Chevre, Tomato Chutney, Phyllo Cup
Chilled Gulf of Maine Shrimp Shooter (gf)
Egg Salad, Chive, Capers, Phyllo Cup
Ratatouille in a Phyllo Cup

Hot Passed Hors d' Oeuvres

Smoked Chicken Quesadilla, Vermont Cheddar, Pepper, Onion, Lime Crème Fraiche
Coast of Maine Sea Scallops Wrapped in Smoked Bacon with Maple Dijon Glace (gf)
Deep Fried Garden Vegetable Spring Roll with Sweet Thai Chili
Maine Jonah Crab Fritters, Creole Remoulade in Cones
Roasted Corn and Bacon Fritters and Remoulade
Mini Beef Wellington with Harissa Dipping Sauce
Steamed Vegetable Dumpling with Ponzu Sauce
Shrimp with Creole Remoulade Crostini
Beef Yakitori, Spicy Mustard Aioli (gf)
Beef Pigs in a Blanket, Mustard Sauce
Chicken Satay, Curry Dressing (gf)
Spanakopita, Tzatziki Sauce
Sweet and Sour Meatballs
Vegetable Quiche

Displayed Items Choice of (2)

Warm Spinach and Artichoke Dip with House Crostini
Baked Warm Brie with Raspberry Jam, Wrapped in Phyllo Dough
Garden Crispy Fresh Vegetables Crudités with Buttermilk Dipping Sauce
Select Assorted Cheeses, Cheddar, Dill Havarti, Fontina, Fresh Fruit and Assorted Crackers
Grilled Herb Flatbread served with Tapenade Trio to include Hummus, Olive Tapenade, Artichoke Dip and assorted Cheeses

Salad Choice of (1)

Spring Mix with Vine Ripe Tomatoes, Cucumber, Red Onions, House Balsamic Dressing (gf)
Baby Spinach Salad, Brie, Strawberries, Almonds, Chevre, Cranberry Vinaigrette (gf)
Tomato and Mozzarella Caprese, Micro Basil, Toasted Pine Nuts, Herb Pesto (gf)
Caesar Salad with Shaved Parmesan and Garlic Crouton

Entrées Choice of (2) - Meal Counts are required 10 days prior to your wedding date

Town & Country Surf and Turf, Grilled All-Natural Aged Top Sirloin and Baked Shrimp (gf)
(Considered as 2 Items) or

Herb Encrusted Pork Loin with Bourbon Cranberry Glace
Pan Roasted Statler Chicken Breast, Wild Mushroom Demi
Primavera Stuffed Fresh Haddock with Lemon Herb Nage
Pan Seared Salmon with Crab Hollandaise
Grilled Swordfish, Tequila Lime Glace (gf)
Grilled all-Natural Aged Top Sirloin (gf)
Short Ribs of Beef with Demi-Glace
Prime Ribs of Beef, Au Jus (gf)

Seasonal Vegetarian Dish will be in addition to your 2 selected items above





The Platinum T&C Dream Wedding

Cocktail Reception

Choice of Two Displayed Hors d' Oeuvres

Six Passed Hot or Cold Hors d' Oeuvres per person

Hosted Bar House Brands for Sixty Minutes

Prosecco Wine Toast

Dinner

Choice Appetizer or Soup

Choice of Any Salad

Selection of Two Entrées

Cutting and Serving your Wedding Cake with a Fresh Berry Embellishment

Coffee and Tea Station

Red and White House Wines, Served During Dinner

Hosted Bar House Brands for Three Hours following Cocktail Reception

Late Night Snack for Guests

Our Best Available Deluxe Room for the Newlyweds for two nights
(Reserved at the time of signing of the contract)

All Applicable New Hampshire Taxes, Gratuities, Set Up Fees and Event Management Fees

All the above for 159 per guest

Prices are subject to change

Hors d' Oeuvres

Choice of 6 Items:

Cold Passed Hors d' Oeuvres

Town & Country Maine Lobster Mascarpone in Phyllo Cup with Micro Greens
Garden Tomato Basil and Fresh Mozzarella Bruschetta with Pesto Oil
Cucumber Wrapped Spicy Tuna Sashimi, Soy Ginger Vinaigrette (gf)
Chilled Shrimp, Fresh Lemon and Spicy Cocktail Sauce (gf)
Smoked Salmon Whipped Vermont Chevre, Canapes
Shaved Sirloin with Horseradish Chevre on Crostini
Concassed of Cucumber and Tomato on Crostini
Sliced Turkey, Asparagus, Boursin Cheese Rolls
Whipped Chevre, Tomato Chutney, Phyllo Cup
Chilled Gulf of Maine Shrimp Shooter (gf)
Egg Salad, Chive, Capers, Phyllo Cup

Hot Passed Hors d' Oeuvres

Smoked Chicken Quesadilla, Vermont Cheddar, Pepper, Onion, Lime Crème Fraiche
Coast of Maine Sea Scallops wrapped in Smoked Bacon with Maple Dijon Glace (gf)
Deep Fried Garden Vegetable Spring Roll with Sweet Thai Chili
Maine Jonah Crab Fritters, Creole Remoulade in Cones
Roasted Corn and Bacon Fritters and Remoulade (gf)
Mini Beef Wellington with Harissa Dipping Sauce
Steamed Vegetable Dumpling with Ponzu Sauce
Shrimp with Creole Remoulade Crostini
Beef Yakitori, Spicy Mustard Aioli (gf)
Beef Pigs in a Blanket, Mustard Sauce
Chicken Satay, Curry Dressing (gf)
Spanakopita, Tzatziki Sauce
Sweet and Sour Meatballs
Vegetable Quiche

Displayed Items Choice of (2)

Warm Spinach and Artichoke Dip with House Crostini
Baked Warm Brie with Raspberry Jam, Wrapped in Phyllo Dough
Garden Crispy Fresh Vegetables Crudités with Buttermilk Dipping Sauce
Select Assorted Cheeses, Cheddar, Dill Havarti, Fontina, Fresh Fruit and Assorted Crackers
Grilled Herb Flatbread served with Tapenade Trio to include Hummus, Olive Tapenade, Artichoke Dip and assorted Cheeses

Appetizers or Soup Choice of (1)

Lobster Ravioli, Garlic Herb Cream
Scallop, Artichoke Cake, Dill Cream Sauce
Shrimp with Watercress and Grape Tomato Salad, Apple Cider Vinaigrette (gf)
House Made Meatball, Pomodoro Sauce, Shaved Parmesan, Basil Micro Green Salad

Soup du Jour

Fall Maple Cider, Butternut Bisque, Maple Chantilly
Chilled Summer Gazpacho with Crab Meat Cocktail
Seafood Bisque with Chantilly Sherried Cream
Smoked Bacon, Roasted Corn Chowder
Tomato Bisque with Shaved Parmesan
Vermont Cheddar Herb Soup
New England Clam Chowder

Salads Choice of (1)

Spring Mix with Vine Ripe Tomatoes, Cucumber, Red Onions, House Balsamic Dressing (gf)
Baby Spinach Salad, Brie, Strawberries, Almonds, Chevre, Cranberry Vinaigrette (gf)
Tomato and Mozzarella Caprese, Micro Basil, Toasted Pine Nuts, Herb Pesto (gf)
Caesar Salad with Shaved Parmesan and Garlic Crouton

Entrées Choice of (2) Meal Counts are required 10 days prior to your wedding date

Town & Country Surf and Turf, Grilled All-Natural Aged Top Sirloin and Baked Shrimp (gf)
(Considered as 2 Items) or
Herb Encrusted Pork Loin with Bourbon Cranberry Glace
Primavera Stuffed Fresh Haddock with Lemon Herb Nage
Pan Roasted Statler Chicken Breast, Wild Mushroom Demi
Pan Seared Salmon with Crab Hollandaise
Grilled Swordfish, Tequila Lime Glace (gf)
Grilled all-Natural Aged Top Sirloin (gf)
Short Ribs of Beef with Demi-Glace
Prime Ribs of Beef, Au Jus (gf)
Seasonal Vegetarian Dish will be in addition to your 2 selected items above

All Seasonal Vegetables will be chosen to complement each Seasonal Entrée and your tastes, taking advantage of the freshest produce available of the season. All Main Entrée Items are prepared according to the season, per Chef Michael.

Late Night Snack Options Choice of (1)

Gourmet Sliders (Cuban) Sandwiches with Toppings
Assorted Pizza: Cheese, Pepperoni and Vegetable
Chicken, Egg and Tuna Salad Sandwiches
Chicken Wings & Dipping Sauce