



## *Weddings In The Mountains*

Congratulations on your engagement. Thank you for considering the Red Jacket Mountain View Resort for your wedding plans. We know that you would find our magnificent 25-acre setting atop Sunset Hill overlooking the Moat Mountains, Cathedral and White Horse Ledges, and Saco River Valley the perfect backdrop for your wedding festivities...complemented, of course, by our fine cuisine and gracious service.

### **All Red Jacket Mountain View Wedding Packages Include:**

- Bridal Hospitality Room
- White Chair Covers and Bows
- Custom Wedding Cake with Cake Cutting Service
- Dance Floor
- Chilled Wedding Toast (Choice of Champagne or Sparkling Cider)
- A Reception Menu created from our Plated or Buffet Dinner Selections
- White Linens, Table Skirting, China, Silverware, Stemware
- Complimentary Accommodations for Bride and Groom on Wedding Night
- Private Bar Set-up and Staffing (Outdoor Cocktail Reception Set-up not included)

### **Facility Fee**

#### **Valley View Room and Hampshire Hall**

210 Person Capacity for Buffet Service

240 Person Capacity for Plated Service

(Five-Hour Maximum Event Time)

#### **May 22, 2010 - October 23, 2010**

Saturday \$1,000

Sunday - Friday \$500

#### **January 3, 2010 - May 21, 2010 / October 24, 2010 - December 23, 2010**

Saturday \$500

Sunday - Friday \$250

### **Wedding Ceremony Fee**

\$250

*Includes coordination of rehearsal and wedding ceremony with chair, trellis, electricity, and music set-up*

Please inquire with our Sales Office regarding floral and entertainment arrangements, additional linen and chair cover colors, tented receptions, receptions for less than 75 people, and rehearsal dinner options. We look forward to the possibility of welcoming you and your guests to the Red Jacket Mountain View.

*The Red Jacket Mountain View Resort accommodates only one wedding reception on a day.*

# *Champney Falls Reception Dinner*

## **Cold Display with Sculpted Ice Figure**

Domestic and International Cheese Mirror  
Chef's Selection of Gourmet Pâtés and Terrines  
Fresh Garden Crudités

## **Champagne Toast**

## **Appetizers and Soups (Select One)**

Iced Shrimp Cocktail	Seasonal Fresh Fruit Cup with Sorbet
Chilled Seafood Cocktail	Baked Brie in Puff Pastry, Chef's Garnish
Melon and Prosciutto	Asian Shrimp and Crab Cakes
Pesto Shrimp en Croûte	Asparagus Vinaigrette on Mesclun Greens
Baked Spinach, Mushrooms, and Cheese in Phyllo	New England Clam Chowder
Butternut Squash Ravioli, Maple Cider Sauce	Lobster Bisque au Cognac
Chicken en Brochette, Tarragon Sauce	Essence of Tomato Jardinière
Lobster Strudel with Wild Mushrooms and Goat Cheese	Vichyssoise, Hot or Chilled

## **Salads (Select One)**

Marinated Tomato and Buffalo Mozzarella Salad \* Spinach Salad with Hot Bacon Dressing  
Champney's Field Greens \* Traditional Caesar Salad

## **Entrées**

**(For multiple selections, advance entrée count required.)**

Baked Haddock, Lemon Beurre Blanc	Chicken Piccata, Lemon Butter Sauce
Baked Stuffed Sole, Lobster Sauce	Chicken Marsala
Grilled Fillet of Salmon, Stone-Ground Mustard Sauce	Roast Loin of Pork, Roasted Shallot Demi-Glace
Baked Stuffed Shrimp, Lobster Sauce	Roast Leg of Lamb stuffed with Spinach and Feta
Fettuccine Primavera	Roast Prime Rib of Beef, Jus Lié
Pasta Portobello	Herb-Crusted Roast Sirloin of Beef, Bordelaise Sauce

## **Wedding Cake**

Coffee and Tea Service

**\$60.00 Per Person Minimum of 75 Guests**

All Prices are subject to State Tax and 18% Administrative Fee.  
Administrative Fee is subject to State Tax.

# *Crystal Cascade Reception Dinner*

## **Cold Display with Sculpted Ice Figure**

Domestic and International Cheese Mirror  
Chef's Selection of Gourmet Pâtés and Terrines  
Fresh Garden Crudités

## **Hot and Cold Hors d'Oeuvres (Select Four)**

### **Butlered During Social Hour**

Selection of Tea Sandwiches \* Assorted Cold Canapés \* Pesto Shrimp en Croûte \* Scallop in Bacon  
Petite Maine Crab Cake \* Clam Casino \* Crabmeat Stuffed Mushroom Cap \* Fried Camembert  
Thai Chicken Spring Roll \* Beef Teriyaki on a Skewer \* Wild Mushroom Tart \* Sesame Chicken  
Swedish Meatball \* Baked Roquefort Apple

## **Champagne Toast**

## **Appetizers and Soups (Select One)**

Iced Shrimp Cocktail	Seasonal Fresh Fruit Cup with Sorbet
Chilled Seafood Cocktail	Baked Brie in Puff Pastry, Chef's Garnish
Melon and Prosciutto	Asian Shrimp and Crab Cakes
Pesto Shrimp en Croûte	Asparagus Vinaigrette on Mesclun Greens
Baked Spinach, Mushrooms, and Cheese in Phyllo	New England Clam Chowder
Butternut Squash Ravioli, Maple Cider Sauce	Lobster Bisque au Cognac
Chicken en Brochette, Tarragon Sauce	Essence of Tomato Jardinière
Lobster Strudel with Wild Mushrooms and Goat Cheese	Vichyssoise, Hot or Chilled

## **Salads (Select One)**

Marinated Tomato and Buffalo Mozzarella Salad \* Spinach Salad with Hot Bacon Dressing  
Champney's Field Greens \* Traditional Caesar Salad

## **Entrees**

**(For multiple selections, advance entrée count required.)**

Grilled Fillet of Salmon, Stone-Ground Mustard Sauce	Pan-Seared Duck Breast, Lingonberry Sauce
Grilled Swordfish Steak, Grenobloise Sauce	Veal Oscar, Chef's Garnish
Baked Stuffed Shrimp, Lobster Sauce	Roast Leg of Lamb stuffed with Spinach and Feta
Fettuccine Primavera	Roast Rack of Lamb, Madeira Demi-Glace
Chicken Piccata, Lemon Butter Sauce	Herb-Crusted Roast Sirloin of Beef
Chicken Breast Stuffed with Lobster, Sherry Cream	Filet Mignon, Béarnaise Sauce

## **Wedding Cake**

Chocolate Truffles and Chocolate Dipped Strawberries  
Coffee and Tea Service

**\$70.00 Per Person Minimum of 75 Guests**

All Prices are subject to State Tax and 18% Administrative Fee.  
Administrative Fee is subject to State Tax.

# *Bridal Veil Falls Reception Dinner*

## **Cold Display with Sculpted Ice Figure**

Domestic and International Cheese Mirror  
Chef's Selection of Gourmet Pâtés and Terrines  
Fresh Garden Crudités

## **New England Seafood Display**

Iced Jumbo Shrimp  
Littleneck Clams and Oysters on the Half Shell  
Smoked Atlantic Salmon \* Smoked Seafood Selection  
Traditional Condiments and Assorted Crackers

## **Hot and Cold Hors d'Oeuvres (Select Four)**

### **Butlered During Social Hour**

Selection of Tea Sandwiches \* Assorted Cold Canapés \* Pesto Shrimp en Croûte \* Scallop in Bacon  
Petite Maine Crab Cake \* Clam Casino \* Crabmeat Stuffed Mushroom Cap \* Fried Camembert \* Thai Chicken Spring Roll  
Beef Teriyaki on a Skewer \* Wild Mushroom Tart \* Sesame Chicken \* Swedish Meatball \* Baked Roquefort Apple

## **Appetizers and Soups (Select One)**

Iced Shrimp Cocktail  
Chilled Seafood Cocktail  
Melon and Prosciutto  
Pesto Shrimp en Croûte  
Baked Spinach, Mushrooms, and Cheese in Phyllo  
Butternut Squash Ravioli, Maple Cider Sauce  
Chicken en Brochette, Tarragon Sauce  
Lobster Strudel with Wild Mushrooms and Goat Cheese

Seasonal Fresh Fruit Cup with Sorbet  
Baked Brie in Puff Pastry, Chef's Garnish  
Asian Shrimp and Crab Cakes  
Asparagus Vinaigrette on Mesclun Greens  
New England Clam Chowder  
Lobster Bisque au Cognac  
Essence of Tomato Jardinière

## **Salads (Select One)**

Marinated Tomato and Buffalo Mozzarella Salad \* Spinach Salad with Hot Bacon Dressing  
Champney's Field Greens \* Traditional Caesar Salad

## **Entrées**

**(For multiple selections, advance entrée count required.)**

Grilled Swordfish Steak, Grenobloise Sauce  
Pan-Seared Halibut Fillet, Chervil Sauce  
Baked Stuffed Lobster, Seafood Stuffing  
Chicken Breast Stuffed with Lobster, Sherry Cream Sauce  
Pan-Seared Duck Breast, Lingonberry Sauce  
Veal Oscar, Chef's Garnish  
Grilled Veal Chop, Forest Mushroom Ragout  
Roast Rack of Lamb, Madeira Demi-Glace  
Roast Loin of Lamb Provencal  
Filet Mignon, Bernaise Sauce  
Beef Wellington, Bordelaise Sauce

## **Champagne Toast and Wedding Cake**

Chocolate Truffles and Chocolate Dipped Strawberries  
Coffee and Tea Service

**\$85.00 Per Person Minimum of 75 Guests**

All Prices are subject to State Tax and 18% Administrative Fee.  
Administrative Fee is subject to State Tax.

# *Sunset Hill Wedding Buffet*

## **Cold Display**

Domestic and International Cheese Mirror  
Chef's Selection of Gourmet Pâtés and Terrines  
Fresh Garden Crudités

## **Champagne Toast**

## **Dinner Buffet with Sculpted Ice Figure**

Chef's Soup Selection  
Homebaked Rolls and Butter  
Assorted Seasonal Salads  
Fresh Vegetables du Jour and Potato or Rice

## **(Select Three)**

Baked Native Haddock, Lemon Beurre Blanc  
Pan-Seared Salmon in Herb Crust, Roasted Red Pepper Sauce  
Fettuccine Primavera  
Penne Pasta in Olive Oil with Spinach, Mushrooms, and Feta Cheese  
Chicken Boursin in Pastry  
Chicken Marsala  
Roast Stuffed Leg of Spring Lamb  
Chef-Carved Top Round of Beef, Horseradish Sauce

## **Wedding Cake**

Coffee and Tea Service

**\$60.00 Per Person Minimum of 75 Guests**

All Prices are subject to State Tax and 18% Administrative Fee.  
Administrative Fee is subject to State Tax.

# *White Horse Ledge Wedding Buffet*

## **Cold Display**

Domestic and International Cheese Mirror  
Chef's Selection of Gourmet Pâtés and Terrines  
Fresh Garden Crudités

## **Hot and Cold Hors d'Oeuvres (Select Four)**

### **Butlered During Social Hour**

Selection of Tea Sandwiches \* Assorted Cold Canapés \* Pesto Shrimp en Croûte  
Scallop in Bacon \* Petite Maine Crab Cake \* Clam Casino \* Crabmeat Stuffed Mushroom Cap  
Fried Camembert \* Thai Chicken Spring Roll \* Beef Teriyaki on a Skewer  
Wild Mushroom Tart \* Sesame Chicken \* Swedish Meatball \* Baked Roquefort Apple

## **Champagne Toast**

## **Dinner Buffet with Sculpted Ice Figure**

Chef's Soup Selection  
Home Baked Rolls and Butter  
Caesar Salad  
Assorted Seasonal Salads

### **(Select Four)**

Baked Stuffed Sole, Lobster Sauce  
Pan-Seared Salmon in Herb Crust, Roasted Red Pepper Sauce  
Fettuccine Primavera  
Penne in Olive Oil with Spinach, Mushrooms, and Feta Cheese  
Chicken Boursin in Pastry  
Chicken Saltimbocca  
Chef-Carved Roast Sirloin of Beef, Horseradish Sauce  
Chef-Carved Steamship Round of Beef  
Fresh Vegetable du Jour, Potato, and Rice

## **Wedding Cake**

Chocolate Truffles and Chocolate Dipped Strawberries  
Coffee and Tea Service

**\$70.00 Per Person Minimum of 75 Guests**

All Prices are subject to State Tax and 18% Administrative Fee.  
Administrative Fee is subject to State Tax.

# *Mount Chocorua Wedding Buffet*

## **Cold Display**

Domestic and International Cheese Mirror  
Chef's Selection of Gourmet Pâtés and Terrines  
Fresh Garden Crudités

## **New England Seafood Display**

Iced Jumbo Shrimp \* Littleneck Clams and Oysters on the Half Shell \* Smoked Atlantic Salmon  
Smoked Seafood Selection \* Traditional Condiments \* Assorted Crackers

## **Hot and Cold Hors d'Oeuvres (Select Four)**

### **Butlered During Social Hour**

Selection of Tea Sandwiches \* Assorted Cold Canapés \* Pesto Shrimp en Croûte  
Scallop in Bacon \* Petite Maine Crab Cake \* Clam Casino \* Crabmeat Stuffed Mushroom Cap  
Fried Camembert \* Thai Chicken Spring Roll \* Beef Teriyaki on a Skewer \* Wild Mushroom Tart  
Sesame Chicken \* Swedish Meatball \* Baked Roquefort Apple

## **Champagne Toast**

## **Dinner Buffet with Sculpted Ice Figure**

Chef's Soup Selection  
Home Baked Rolls and Butter  
Caesar Salad  
Assorted Seasonal Salads

### **(Select Four)**

Swordfish Medallions, Beurre Blanc  
Baked Stuffed Sole, Lobster Sauce  
Scallops and Shrimp en Brochette, Scampi  
Penne Pasta in Olive Oil with Spinach, Mushrooms, and Feta Cheese  
Chicken Saltimbocca  
Chicken Forestiere, Wild Mushroom Ragoût  
Chef-Carved Roast Sirloin of Beef, Bordelaise Sauce  
Chef-Carved Tenderloin, Béarnaise Sauce  
Fresh Vegetables du Jour, Potato, and Rice

## **Wedding Cake**

Chocolate Truffles and Chocolate Dipped Strawberries  
Coffee and Tea Service

**\$85.00 Per Person Minimum of 75 Guests**

All Prices are subject to State Tax and 18% Administrative Fee.  
Administrative Fee is subject to State Tax.

# *The Moat Range Wedding Reception*

## **Champagne Toast and Sculpted Ice Figure**

### **Cold Display**

Domestic and International Cheese Mirror  
Chef's Selection of Gourmet Pâtés and Terrines  
Fresh Garden Crudités

### **New England Seafood Display**

Iced Jumbo Shrimp  
Littleneck Clams and Oysters on the Half Shell  
Smoked Atlantic Salmon \* Smoked Seafood Selection  
Traditional Condiments \* Assorted Crackers

## **Hot and Cold Hors d'Oeuvres (Select Four)**

### **Butlered First Hour**

Selection of Tea Sandwiches \* Assorted Cold Canapés \* Pesto Shrimp en Croûte  
Scallop in Bacon \* Petite Maine Crab Cake \* Clam Casino \* Crabmeat Stuffed Mushroom Cap  
Fried Camembert \* Thai Chicken Spring Roll \* Beef Teriyaki on a Skewer \* Wild Mushroom Tart  
Sesame Chicken \* Swedish Meatball \* Baked Roquefort Apple

### **Pasta Station**

#### **(Select Two)**

Penne Pasta in Olive Oil with Spinach, Mushrooms, and Feta Cheese  
Lobster Ravioli with Roasted Red Pepper Sauce  
Cheese Tortellini with Pesto Sauce \* Fettuccine Primavera  
Rigatoni with Chicken and Broccoli \* Fettuccine Carbonara

### **Carving Station**

#### **(Select Two)**

Sugar Glazed Ham, Mustard Sauce  
Roast Loin of Pork, Cranberry Apple Chutney  
Smoked Turkey, Cranberry Relish  
Roast Sirloin of Beef, Bordelaise Sauce  
Top Round of Beef, Horseradish Sauce  
Served with Home Baked Rolls and Appropriate Condiments

### **Wedding Cake**

Coffee and Tea Service

**\$65.00 Per Person Minimum of 75 Guests**

Designed as a Station Buffet Reception without Full Dinner Seating.

All Prices are subject to State Tax and 18% Administrative Fee.  
Administrative Fee is subject to State Tax.

# *Mount Cranmore Wedding Reception*

## **Champagne Toast and Sculpted Ice Figure**

### **Cold Display**

Domestic and International Cheese Mirror  
Chef's Selection of Gourmet Pâtés and Terrines  
Fresh Garden Crudités

### **New England Seafood Display**

Iced Jumbo Shrimp \* Littleneck Clams and Oysters on the Half Shell \* Smoked Atlantic Salmon  
Smoked Seafood Selection \* Traditional Condiments \* Assorted Crackers

### **Hot and Cold Hors d'Oeuvres (Select Four)**

#### **Butlered First Hour**

Selection of Tea Sandwiches \* Assorted Cold Canapés \* Pesto Shrimp en Croûte  
Scallop in Bacon \* Petite Maine Crab Cake \* Clam Casino  
Crabmeat Stuffed Mushroom Cap \* Fried Camembert \* Thai Chicken Spring Roll  
Beef Teriyaki on a Skewer \* Wild Mushroom Tart \* Sesame Chicken  
Swedish Meatball \* Baked Roquefort Apple

### **Mashed Potato Bar**

Purple, Yukon Gold, and Red Bliss Potatoes  
Chicken Provençal, Wild Mushroom Ragoût, and Mornay Sauce  
(Pasta Station may be substituted for Mashed Potato Bar.)

### **Carving Station**

#### **(Select Two)**

Sugar Glazed Ham, Mustard Sauce  
Roast Loin of Pork, Cranberry Apple Chutney  
Smoked Turkey, Cranberry Relish  
Roast Sirloin of Beef, Bordelaise Sauce  
Roast Tenderloin of Beef, Béarnaise Sauce  
Served with Home Baked Rolls and Appropriate Condiments

### **Wedding Cake**

Chocolate Truffles and Chocolate Dipped Strawberries  
Coffee and Tea Service

**\$75.00 Per Person Minimum of 75 Guests**

Designed as a Station Buffet Reception without Full Dinner Seating.

All Prices are subject to State Tax and 18% Administrative Fee.  
Administrative Fee is subject to State Tax.

# *Beverage Service*

## **Premium Selections**

Absolute Vodka  
Dewar's Scotch  
VO

Tanqueray Gin  
Jack Daniels Bourbon  
Cuervo Gold Tequila

Bacardi Rum  
Capt. Morgan Rum  
Courvoisier VS

## **Top Shelf Selections**

Belvedere Vodka  
Chivas Scotch

Bombay Sapphire Gin  
Crown Royal

Myers Rum  
Courvoisier VSOP

## **Open Bar**

**(Based Upon Consumption)**

### **Liquor**

House Brands	\$5.25
Premium Brands	\$6.50
Top Shelf Brands	\$7.00

### **Beer**

Domestic Bottled	\$3.25
Imported Bottled	\$4.00
Imported Draft	\$4.00
Micro Brew	\$4.00

### **Two-Liquor Drinks**

House Brands	\$5.75
Premium Brands	\$7.00
Top Shelf Brands	\$7.95

### **House Wine**

Chardonnay	\$5.25
Cabernet Sauvignon	\$5.25
White Zinfandel	\$5.25

### **Cognacs**

Grand Marnier	\$7.00
Remy Martin	\$7.00
Courvoisier VS	\$7.00

### **Beverages**

Soda	\$1.50
Juice	\$1.50
Sparkling Water	\$2.00

Special Wine Selections and Cordials are available upon request.  
A \$50.00 Set-up Fee applies to All Banquet Bars with less than \$300.00 in Sales Revenue.

All Prices are subject to State Tax and 18% Administrative Fee.  
Administrative Fee is subject to State Tax.