



Thank you for considering our beautiful new venue for your social event. We welcome you to the most beautiful new setting in eastern Massachusetts for social events and gatherings, your timing is impeccable. There will be no finer setting in the Merrimack Valley for your special occasion. Whether you are celebrating an anniversary, birthday, bridal or baby shower, Bar/Bat Mitzvah, retirement or any social event, Merrimack Valley Golf Club is your destination for fun. Overlooking 150 acres of a neatly manicured 18-hole golf course, pristine ponds and the undulating woody hills of southern New Hampshire, the Club has a breathtaking setting that will make your celebration complete. And the stunning sunset is a spectacle that should not be missed.

Our main indoor event spaces, the Equinox Ballroom, Sunset, Aurora, and Solstice Rooms are sophisticated and dramatic locations for your event. The design embraces the natural beauty and serenity of the surrounding environment. Each room has unique architectural features with cathedral ceilings and walls of windows allowing natural light to flow in. Our expansive outdoor patios overlooking the golf course are the perfect location for cocktail hours and photo opportunities. Luxurious soft fabrics, wide windows and polished hardwood floors make for a striking yet harmonious transition between indoor and outdoor spaces. The interiors are tastefully decorated, presenting a neutral setting to be dressed up with your colors and details in stunning fashion.

We look forward to helping you celebrate your special occasion
In our *Simply Elegant* style

Merrimack Valley Golf Club, perfect for...

Birthday Parties, Sweet 16's, Bar and Bat Mitzvahs, Anniversary Celebrations, Retirement Parties, Baby and Bridal Showers, Graduations, Award Ceremonies, Corporate Events, Golf Outings, Weddings, Ceremonies and Receptions, Holiday Parties, Dinner Parties and more!

“Everyday Packages for All Types of Events”

Room Rental Prices, administrative fee and tax are additional. Packages include standard linen, china and flatware, staff.

“Evening Social”

Salads (choose one)

Traditional Garden Salad with Vinaigrette Dressing
Mixed Green Salad with Balsamic Vinaigrette Dressing
Classic Caesar Salad
Greek Salad with Feta Cheese and Calamata Olives

Stations Entrée (choice of two)

Buffet and/or Plated Items

*Sautéed Chicken with Marsala Sauce
*Baked Breast of Chicken with Classic Bread Stuffing
*Chicken Piccata
*Baked Fresh Haddock
*Chicken Cordon Bleu
*Chicken Francaises
*Minted Grilled Lamb Brochettes
*Salmon Steak with Lemon Butter
*New York Sirloin Steak

With Buffet

Seasonal Medley of Fresh Vegetables (chef's choice)

Plated Options

Green Beans with Lemon Butter
Broccoli with Lemon Thyme Butter

Starches: (Choose One)

Roasted Red Bliss Potato with Garlic and Rosemary,
Homemade Rice Pilaf,
Creamy Red Bliss and Parsley Rubbed New Potato

Assorted Rolls and Herbed Butter
Coffee and Tea Service

Desserts (Choose One)

Vanilla Ice Cream with Strawberries or Chocolate Topping
Cheese Cake with Fresh Berry Compote
Ice Cream Cake
Bread Pudding with Raisins topped with Caramel Sauce
Chocolate Mousse or Berry Compote Trifle with Fresh Cream

Additional Hors d'Oeuvre Options available upon Request

Stationary Display choose two

International Cheese and Fruit Display with Assorted Crackers
Crudités of Fresh Vegetables with Herb Dip
Mexican Layered Black Bean Dip with Assorted Tortilla Chips
Tomato Basil Bruschetta with Homemade Crostini

Passed Hors d'Oeuvres choose four

Chicken Walnut Salad in Pastry Puffs
Homemade Ricotta with Sundried Tomato and Fresh Herbs
Tomato Basil Bruschetta
Golden Pineapple wrapped with Smoked Ham
Fresh Figs with Smoked Ham
Cucumber Cups with Boursin and Dill
Mushroom, Basil and Parmesan Stuffed Mushroom Caps
Quiche Lorraine Triangles
Spanikopita in Filo Dough
Chicken Lollipops, Cajun or Oriental
Breaded Chicken Fingers with Honey Mustard Sauce
Smoked Turkey Salad on Endive
Skewered Tortellini with Pesto Cheese Sauce
Chicken Roulade with Cranberry Conserve
Melon and Prosciutto
Grilled Lamb Skewers with Minted Yogurt Sauce
Pear, Chevre and Leek Tartlet
Marinated Chicken and Artichoke Skewers with Lemon Thyme Mayo
Sesame Beef Skewers with Soy Dipping Sauce
Skewered Italian Sausage with Red Potato and Red Onion
Potato Latkes with Sour Cream and Homemade Apple Pear Sauce
Stuffed Mushrooms with Goat Cheese, Spinach and Bacon
Peanut Curry Chicken Salad in Wonton Cups
Chicken Pineapple Teriyaki
Fried Ravioli with Spicy Marinara
Country Ham Biscuits with Grain Mustard
Chicken Satay with Peanut Sauce

“Lighter Fare”

Choose either Option One

Assorted Sandwich Offerings

Choose two

Roast Beef, Turkey, Baked Ham, Egg Salad, Chicken Salad, Seafood Salad, Tuna Salad, Ham Salad and Vegetarian Wrap (pre made)

Served on (choose two) wheat, finger, cibatta, sour dough or potato rolls (all sandwiches cut in half or triangular shapes)

Or Option two

Roasted and Sliced Meat Platters

Choose two meats and two cheeses.

Roast Top Round of Beef, Virginia Baked Ham, Roast Breast of Turkey, Roast Loin of Pork American, Swiss and Provolone

Served with (choose two) wheat, finger, cibatta, sour dough or potato breads

Mustards and Mayo are included

Now make your choices from each group...

Assorted Tea Sandwiches

Choose two

Cream Cheese with Pineapple

Pimento Olive with Cream Cheese

Ham and Swiss with Grain Mustard

Turkey and Cabot with Cranberry and Mayo

Chinese Chicken

Served on pumpernickel, wheat or rye breads (chefs choice)

Entrée Items

Choose one

Baked Ziti with Ricotta Cheese Topped with Sliced Provolone in Marinara

Cheese Tortellini in Alfredo Sauce

Stuffed Shells with Ricotta Cheese in Marinara

Penne Pasta Primavera in Marinara

Eggplant Parmesan

Meatballs in Marinara Sauce

Sausage in Tomato Sauce

Above Items Includes: Grated Parmesan, Scala Bread and Butter

Salads

Choose one

Mixed Green Salad with Buttermilk Ranch and Raspberry Vinaigrette

Pasta Salad with Penne and Fusili

Red Bliss Potato Salad

Sides

Choose one

Chicken Vegetable Soup with Rice
Grilled Marinated Chicken Wings with Bleu Cheese Dressing
Vegetarian Quiche

Dessert Station

Choose one

Assorted Fresh Baked Cookies & Brownies
Assorted Mini Pastries

Includes: Tea, Regular and Decaffeinated Coffee

And now you're done...

"BREAKFAST & BRUNCH" any time of the day...

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Morning Glory

Choose either option one

Option 1

Ham, Egg and Cheese Croissants
Belgian Waffles w/Sliced Strawberries & Fresh Cream

Or option two

Option 2

Scrambled Farm Fresh Eggs
Seasoned Breakfast Home fries
Bacon, Sausage or Ham (choose one)

Now make your choices from each group...

Choose one

Fresh cut fruit
Sausage pepper and onion quiche
Canadian bacon, broccoli and sundried tomato quiche
Baked French toast layered with raspberry and topped with maple syrup

Choose two

Blueberry Tea Bread
Cranberry Nut Bread
Assorted Danish
Assorted Strudel
Homemade Cornbread

Coffee and Juice Station

Includes: Tea, Regular and Decaffeinated Coffee

Choose two: Orange, Apple, Cranberry and Grapefruit

And now you're done...

Brunch

(Simple... just pick your juices and the rest is included... and you're done!)

Omelet Station with Fresh Cut Vegetables:
(Sweet bell peppers, mushrooms, tomatoes, Spanish onions)
Mild salsa & cheddar cheese

*And yes... if your guests want to throw some meat in their omelets, we'll do that too!
Or even just scrambled...*

Carved Honey Baked Ham Platter with Pineapple Raisin Chutney
French toast Stuffed with Raspberry Preserves and Maple Syrup

Seasoned Breakfast Home fries
Grilled Bacon and Breakfast Sausage
Assorted Pastries: Blueberry Tea Bread, Cranberry Nut Bread, Assorted Danish, Assorted
Strudel, Homemade Cornbread & Assorted Cut Bagels w/ Cream Cheese, Jams & Jellies
Fresh Cut Fruit Bowl

Juices (choose two): Orange, Apple, Cranberry or Grapefruit
Tea, Regular and Decaffeinated Coffee Station

Hot Luncheon Buffets

Salads /choose one

Traditional Garden Salad with Buttermilk Ranch and Raspberry Vinaigrette
Mixed Green Salad with Balsamic Vinaigrette Dressing

Station Entrées / choose one

Lemon Pepper Chicken

Butter Curried Chicken with Basmati Rice

Rice in center of pan with chicken down either side

Roasted Fresh Turkey with Stuffing and Pan Gravy

Stuffing in center of pan with turkey down either side

Grilled Marinated Beef Tips with Mushroom Sauce

Sliced Roast Top Round of Beef with a Caramelized Sweet Onion Sauce

Tangerine Beef with Rice Noodles

Rice noodles in center of pan with beef down either side

Sliced Roast Loin of Pork with a Caramelized Onion Glaze

*Note: above entrée's served with Scala Bread, Butter, Seasonal Vegetable Medley &
(Choose one) Homemade Rice Pilaf, Bread Stuffing, Penne, Ziti, Roasted Red Bliss,
Parsley Rubbed New, or Creamy Red Bliss Potato*

Chicken Parmesan with Penne in Marinara

Chunks of chicken tossed with penne and marinara then smothered in provolone

Grilled Sliced Sweet Italian Sausage

w/ Roasted Red Pepper, Sundried Tomato, Artichoke Hearts, Caramelized Onions, Extra Virgin Olive Oil tossed in Penne

Potato Gnocchi w/ Wild Mushroom Ragout

Chicken, Broccoli and Ziti in Alfredo Sauce

Sautéed Chicken with a Marsala Sauce

w/ Ziti tossed in Extra Virgin Olive Oil and Garlic

Note: above entrée's served with a "Seasonal Vegetable Medley" Scala Bread and Butter

Dessert Station

Fresh Baked Cookies, Blondie's and Brownies

Tea, Regular and Decaffeinated Coffee (included)

Room Rental Prices are additional

Administrative fee (.20) and MA State Tax (.0625) are additional

All packages subject to a maximum price increase of 3% for 2012