

MERRIMACK VALLEY GOLF CLUB
Exclusively catered by



celebrations
gourmet catering

PERFECT TIMING...

merrimackvalleygolfclub.com

Thanks for considering our beautiful new venue for your wedding day.

Welcome to the most beautiful new wedding destination in eastern Massachusetts, your timing is impeccable. There will be no finer setting in the Merrimack Valley befitting your once-in-a-lifetime occasion. Please find enclosed Our 2009 wedding menus and package for your review and consideration.

Overlooking acres of neatly manicured golf course, pristine ponds and the undulating woody hills of southern New Hampshire, the Club has a million-dollar setting that will make your celebration complete. The stunning sunset is a spectacle that should not be missed.

The venue at Merrimack Valley Golf Club is exclusively catered by the North Shore's premier caterer, Celebrations Gourmet Catering, winner of North Shore Magazine's Best Catering Company, 2008. The expertise, culinary experience and creative individuality that Celebrations Gourmet Catering "brings to the table" will insure that your wedding day far surpasses your expectations, and guarantees that the entire planning process will be stress-free and enjoyable. You are about to embark on a journey that starts with making the first of many thoughtful decisions. It will culminate with the perfect day that brings your guests together in celebration of your marriage. It will be the day you've always dreamed of.

Our two indoor event spaces, Equinox Ballroom and Aurora Salon 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 and expansive outdoor patios overlooking the golf course. Luxurious soft fabrics, wide windows and polished hardwood floors make for a striking yet harmonious transition between the indoor and outdoor spaces. The interiors are tastefully decorated, presenting a neutral setting to be dressed up in stunning fashion with your colors and details.

We look forward to helping you celebrate your wedding in style. Please note that the menu selections enclosed are simply suggestions; we are happy to custom design a wedding menu to suit your individual tastes. Please contact me if I may be of further assistance in checking availability or arranging a time to tour our facility. 9783683.7771 Ext. 19

COMPLIMENTARY ROOM RENTAL

Please ask our sales team for more information



YOUR WEDDING PACKAGE

Our Five Hour Wedding Package includes the following:

Passed and Stationary Hors d'oeuvres

*One cocktail hour display presentation
Your selection of five cocktail hour passed hors d' Oeuvres*

Dinner Service

*Chilled champagne toast with fresh strawberry garnish
Gourmet three course plated meal (two options)
Your wedding cake served on a painted plate-no cake cutting fee
Coffee and tea service*

Decor

*Elegant floor-length ivory linens and table napkins
Chiavari chairs with seat cushions
Five votive candles on each table
Polished hardwood floors
Elegantly framed table numbers
Private bridal suite*

Additional Items Provided with your Package

*Champagne and hors d' Oeuvres for the Bridal Party, during photos
Food Tasting for the Bride and Groom (tastings held each quarter)
Professional wedding coordinator
Event manager to supervise your reception
Personal bridal attendant
Coat room*

Children's Meals (Ages 3 to 12)

Chicken Fingers and French Fries or Penne Pasta with Marinara Sauce

COCKTAIL HOUR DISPLAY PRESENTATIONS

Please select one from the following...

Artisan Cheese Display

A selection of delicious artisan domestic & imported cheeses accompanied by assorted sliced fruit, garnishes & chutneys, crackers & toast

Crudités Bar

Crisp fresh vegetables presented in shooter glasses, with homemade hummus, grain mustard aioli & fresh herb dip

Bruschetta Display

A delicious assortment of fresh baked crostini, focaccia & ciabatta with delicious toppings including green & black olive tapenades, tomato concasse, pesto and creamy Italian herb dip. Served with cherry tomato, grilled artichoke hearts & buffalo mozzarella salad, with aged balsamic vinegar

If you wish to upgrade your cocktail hour stationary display with one of the displays below, please add the upgrade cost per person. For a second display station please contact your Sales Manager for pricing.

Tuscan Antipasto

Assorted imported meats to include prosciutto di Parma, capicola & salami with pecorino cheese, marinated mushrooms, cherry tomato & buffalo mozzarella salad, balsamic grilled red & yellow peppers, grilled artichoke hearts drizzled with truffle oil, eggplant caponata & assorted olives, with a delicious assortment of fresh baked crostini, focaccia & ciabatta

Middle Eastern Mezze

An array of roasted vegetables served with traditional accompaniments including hummus, tabouli, black olives, fresh basil, spicy couscous salad, mint baba ganoush, stuffed grape leaves, sliced feta cheese, grilled eggplant, Israeli salad & green olive tapenade. Completed with pita chips, flatbreads & lavosh

Acapulco

Chicken, pork & shrimp quesadillas, Mexican rice & black bean salad, served with sour cream, homemade red & green salsas & guacamole, with tortilla chips

Barcelona

Smoked mussels Santiago, Serrano ham, paprika glazed pork tenderloin & grilled langoustines with mixed gourmet olives, Manchego cheese, tortilla Espanola, white bean salad, grilled artichokes, marinated mushrooms & grilled vegetables, accompanied by homemade breads & crackers

Mini Slider Station– Attended

Assorted mini burgers, beef, chicken & vegetable, grilled to perfection in front of your guests. Topped with sharp cheddar & a trio of sauces: homemade roasted tomato sauce, honey barbecue & caramelized onion & pepper jam

Dim Sum Display

Assorted steamed & pan-seared dumplings including chicken, pork & vegetable, shumai, mini Peking duck wraps with slivered scallions, vegetable spring rolls & crab Rangoon's. Served with ponzu, duck, hoisin, teriyaki & sweet chili dipping sauces

Peking Duck Display

Roasted & pulled duck with sweet cherry sauce, Asian pancakes, scallions & hoisin dip

Shrimp Display

Chilled shrimp with our zesty cocktail sauce & lemon, served on a carved ice display. Please add \$250.00 for ice carving

Ravioli and Pasta Station– Attended

Lobster ravioli with lobster reduction, vegetable primavera with angel hair pasta, wild mushroom ravioli with cognac cream sauce & sweet potato gnocchi with honey maple & roasted butternut squash sauce. Prepared to order in front of your guests

Sushi

Your selection of sushi & sashimi, nigiri and maki with traditional accompaniments including soy, wasabi & ginger. Please add \$200.00 for Sushi Master

Raw Bar

Ocean fresh shrimp, blue point oysters on the half shell, littleneck clams and crab claws with mignonette, Tabasco, horseradish & seafood cocktail sauces, served over ice sculpture with seaweed.



COCKTAIL HOUR PASSED HORS D'OEUVRES

Meat

Southwestern Crispy Spring Roll

Chicken & chipotle lime sour cream

Coconut Chicken

Pineapple & sweet hot mustard

Mini Hamburger and Cheeseburger Sliders

Trio of sauces including homemade tomato relish, honey barbecue, roasted onion & pepper jam

Teriyaki Skewers

Succulent flank steak in our signature teriyaki marinade with pineapple juice, sesame oil & soy

Chicken Quesadilla

Jack cheese, jalapenos, corn & cilantro

Franks in Pastry

Ballpark mustard pickle dip

Chicken Saltimbocca

Prosciutto & fontina cheeses, red wine & roasted tomato dipping sauce

Tenderloin Italiano

Atop crisp crostini with a nest of arugula, topped with shaved asiago cheese & drizzled with pesto

Moroccan Bestilla Rolls

Chicken, almonds, cinnamon & turmeric rolled in phyllo pastry

Southwest BBQ Pulled Pork

Slow-cooked pulled pork on lightly toasted corn pancakes, tangy barbecue sauce & crisp red cabbage slaw

Reuben and Rye Puffs

Corned beef, sauerkraut & Swiss cheese, baked in rye dough

Mini Beef Wellington

Mushroom duxelle & a rich port & rosemary dip

Grilled Baby Lamb Chop

With panko Dijon crust

Pan Seared Pork Dumplings on Asian Spoon

Soy glazed & served with orange marmalade

Beef Tenderloin Crostini

Shaved tenderloin topped with fig marmalade & shaved asiago cheese

Peking Rice Paper Rolls

With Asian slow roasted Peking duck, rich plum hoisin sauce



COCKTAIL HOUR PASSED HORS D'OEUVRES

Seafood

Shrimp Shumai Dumplings on Asian Spoon

Seasoned shrimp in soft dumplings, with peach & hoisin glaze

Traditional New England Clam Chowder in Demitasse

Fresh clams & chive syrup

Italian Arancini with Grilled Shrimp

Crispy risotto crust

Salmon Summer Roll with Sesame Ginger Glaze

Rice paper stuffed with smoked salmon, chive cream cheese & julienne vegetables

Pan Seared Scallops on Edamame Risotto

With sweet pea nage

Crab and Mint Salad on Asian Spoon

Seasoned with mild curry spice, black Tobiko caviar garnish

Chilled Cocktail Shrimp

Traditional cocktail sauce

Coconut Shrimp on Skewers

Deep-fried with toasted coconut batter & rich plum dip

Miniature Lobster Roll on Toasted Brioche

Fresh Maine lobster meat salad with black Tobiko caviar garnish

Torched Spicy Tuna Sushi

Soy sauce, pickled ginger & wasabi

Seared Sesame Tuna with Thai Chile Aioli

Wasabi aioli served over wonton

Miniature Lump Crab Cake

Lightly seasoned Maine crabmeat with zesty lemon & chipotle remoulade

Scallops Wrapped in Bacon on Skewers

Drizzled with soy & maple glaze

Grilled Shrimp

Mango rum sauce & passion fruit glaze

Mini Cod Cakes

Lightly seasoned, panko crust with roasted tomato & parsley chutney

Oyster Shooter

Vodka & sea salt

Spicy Lime Shrimp Ceviche on Asian Spoon +2

Jalapeno & cilantro syrup

Massachusetts law requires us to inform you that consuming raw or undercooked meats, seafood or eggs may increase your risk of food borne illness



COCKTAIL HOUR PASSED HORS D'OEUVRES

Vegetable

Individual Vegetable Crudités Shooters

Fire sticks & dipping sauce

Vietnamese Spring Roll

Asian slaw, ginger & garlic dipping sauce

Vegetable Samosa

Accents of curry & turmeric spices with tamarind sauce

Caramelized Onion and Goat Cheese Tartlets

Crumbly light pastry base, tangy flavor

Sweet Potato Pancake

Apple sauce & sour cream

Mini Potato Latkes

Apple & maple sauce with sour cream

Spinach and Feta Tiropetes

Delicate triangles of phyllo pastry filled with crumbled feta cheese & baby spinach

Falafel

Cucumber & mint yogurt sauce

Butternut Squash Soup in Demitasse

Honey cinnamon cream drizzle

Mushroom and Leek Tartlets

Assortment of forest mushrooms including shitake, oyster, crimini & button, blended with fresh herbs in a flaky puff pastry tart

Assorted Vegetable Sushi

Soy sauce, pickled ginger & wasabi

Summer Gazpacho in Demitasse

Andalucían chilled vegetable soup in demitasse

Buffalo Mozzarella Bruschetta

Black olive tapenade, pesto syrup & parmesan tuille

Individual Caesar Salads

Served in miniature crouton cup

Feta, Tomato and Kalamata Olive Tarts

Seasoned with Mediterranean herbs and baked in crumbly pastry bases

Edamame or Mushroom Shumai

Peach hoisin glaze

Grilled Flatbreads with Figs, Gorgonzola Blue Cheese and Fresh Herbs +1

Balsamic vinegar drizzle



SALADS

All wedding packages begin with your choice of salad.
You may upgrade your salad option, please add upgrade cost to total.

Signature Salad

Mesclun greens, sweet cherry tomatoes, sugared pecans & our signature Champagne vinaigrette

Traditional Caesar Salad

Crisp romaine lettuce with shaved pecorino & parmesan cheeses, homemade garlic croutons & white anchovies

Heirloom Tomato Napoleon

A colorful array of red, yellow & orange heirloom tomato slices topped with sliced creamy mozzarella cheese, fresh basil & aged balsamic vinaigrette

Blueberry Field Greens

Goat cheese, dried wild blueberries, sugared walnuts & blueberry vinaigrette

Harvest Salad

Baby greens with sautéed apples, goat cheese, dried cranberries, pumpkin seeds & harvest vinaigrette

ENTREES

The wedding package includes your choice of two entrees

Chicken

Pan-Seared Tarragon Chicken

On a bed of fried leeks, fresh lemon, tarragon & champagne reduction topped with micro basil

Thai Chicken Breast

Simply grilled with a fresh ginger & miso marinade, served with baby bok choy finished with teriyaki butter

Tuscan Chicken

Boneless breast of chicken with roasted shallot, sundried tomato, artichoke & Chianti reduction

Caribbean Grilled Chicken

Chicken breast with zesty lime cilantro marinade, fresh mango salsa & a timbale of tropical rice

Sicily Chicken Marsala

Sautéed chicken cutlets with reduced Marsala wine sauce, mushrooms & herbs

Mascarpone Chicken Breast

Sautéed & stuffed with spinach & sun-dried tomatoes, mascarpone cheese finished with basil & cilantro coulis

Pan-Seared Statler Chicken

Roasted shallots, caramelized apricots, dates & roasted shallot reduction

Char-Broiled Duck Breast

Served over grilled Asian pear with tarragon & red wine sauce



ENTREES

Seafood

Equinox Grilled Salmon

Topped with roasted corn & tomatoes, shallot & seven herb reduction

Celebrations Grilled Salmon

Sweet chili, lemongrass glaze, plum & sweet soy reduction

Signature Baked Stuffed Shrimp

2 jumbo shrimp stuffed with crabmeat and Diver scallops, served with delicate scampi butter over angel hair pasta

Poached Halibut

Golden & red beets, citrus cilantro emulsion, served over brown rice

Grilled Swordfish

With couscous & cucumber lime salsa

Ahi Tuna

Sesame soy marinade, with wasabi ginger aioli

Pan-Seared Chilean Sea Bass

Black trumpet mushroom fricassee with orange plum reduction

Lobster Medallions

Grilled portobello mushrooms & cognac sauce

Baked Stuffed Lobster Tail

Lobster & butter crumb stuffing, accompanied by chive mashed potato

Beef, Veal, Lamb and Pork

Signature Filet Mignon

Chanterelle mushroom fricassee, cognac sauce and sweet potato frizzle

Stuffed Pork Loin

Roasted pork loin glazed with maple syrup, stuffed with dried apricots, figs and berries, served with a red wine reduction

Oven Braised Pork Chops with Apple, Golden Raisins and Dates

Braised cabbage & apple cider sauce

Braised Beef Short Ribs

Fall-off-the-bone goodness with roasted root vegetables & Pinot Noir sauce

Slow Roasted Prime Rib

Horseradish cream, rosemary & pearl onion jus

Grilled Hanger Steak

On a bed of porcini & crimini mushrooms, roasted garlic red wine demi-glace

Aged New York Sirloin – Grilled to perfection

Wasabi crème fraiche, port wine glaze

Rack of Lamb

Crusted with Dijon & herbs, raisin & cranberry compôte, brandy sauce

Dry Aged Sliced Beef Tenderloin - With red wine foie gras butter



ENTREES

Entrée Duets

Grilled Filet Mignon and Pan-Seared Scallops

Red wine jus, root vegetable ratatouille

Delmonico Steak and Baked Stuffed Shrimp

Grilled & served with roasted garlic butter sauce

Char-Broiled Aged New York Sirloin and Oven Roasted Chilean Sea Bass

Thyme au jus & brown butter sauce

Grilled Filet Mignon and Baked Lobster Tail

Bourbon whisky sauce & drawn butter

Vegetarian

Wild Mushroom Strudel

Shitake, crimini & oyster mushrooms sautéed with leeks and Madeira wine, rolled in phyllo pastry & baked

Spinach and Ricotta Turnover

Roasted tomato coulis

Torte Rustica

Layers of eggplant, roasted red peppers, wild mushrooms, spinach, ricotta & mozzarella cheese, with sundried tomatoes

Vegan Vegetable Torta

Roasted vegetables layered & wrapped in zucchini slices

Pho Soup Bowl

Tofu, rice noodles and vegetables with cilantro, ginger, garlic & noodles in a spicy broth

ACCOMPANIMENTS

Please select one vegetable and one starch to be served with your entree

Vegetables

Trio of Sugar Snap Peas, English Peas and Edamame

With red peppers & fresh herbs

Grilled Vegetable Medley

with a balsamic vinaigrette reduction

Duet of Green and Yellow Beans

with toasted almonds

Asparagus Bundles with Carrot Curl

Portobello Mushrooms sautéed in garlic butter

Sautéed Baby Bok Choy with melted butter

Starch

Roasted Potatoes, fresh oregano, rosemary and extra virgin olive oil

Sweet and White Roasted Potatoes

cinnamon butter & fresh herbs

Signature Fragrant Jasmine and Wild Rice

With golden cipolini onions

Mashed Potatoes, chive & sour cream

Purple Sticky Rice Cake

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All prices are per person



DESSERT UPGRADE OPTIONS

Dessert Stations

Chocolate Covered Strawberries

Hand dipped in dark & white chocolate

Cascade of Seasonal Fruit and Berries

Our signature display of cantaloupe, honeydew, pineapple & assorted berries

Cookie Station

Your choice from our selection to include traditional cookies, fresh baked macaroons & shortbreads

Chocolate Fountain

Cascading smooth dark chocolate with an assortment of dippers: pretzels, Oreos, marshmallows, Graham crackers, strawberries, pineapple, dried apricots, bananas, vanilla sugar wafers & lady fingers. Setup fee not included \$500.00

Cosmo Station

Panna cotta, frozen chocolate mousse, triple gingerbread & tiramisu served individually in Cosmo glasses

Sundae Bar

Premium ice creams with hot Belgian chocolate sauce, homemade caramel sauce, fresh whipped cream and an array of toppings & sprinkles

Grand Finale

A selection of our most decadent sweets: panna cotta shooters with pomegranate syrup, Dutch chocolate mousse shooters with white chocolate ganache, mini pear & almond tarts, seasonal fruit tartlets, dainty cheesecake bites, banana toffee cups & strawberry cream chocolate cups, brown sugar shortcakes with spiced blueberries, raspberry & passion fruit mousse shooters, lemon tartlets with fresh berries, chocolate macadamia nut tarts, rhubarb streusel & tropical fruit custards

Passed Desserts

Miniature Cheesecakes

Drizzled with dulce de leche, lemon, raspberry & ginger syrups

Mini Ice Cream Cones

Served over an assortment of toppings to include toasted coconut, sprinkles, colored sugar, Oreo crumbs, crushed peanuts & pistachio

Mini Milk Shake Shooters

Chocolate & vanilla mini milk shakes in shooter glasses

Celebrations Shooters

A trio of crème brulee, chocolate bean cream & tiramisu desserts served in shooter glasses

Summer Shooters

Raspberry, pistachio & fruit of the forest mousses, lime bavaois & blueberry glaze served in shooter glasses

Plated Desserts

Celebrations Signature Champagne Crème Brulee

With sugared green grape garnish

Black Forest Roulade

Chocolate sponge, white chocolate mousse & brandied cherries

Sunset Mousse

Lime syrup, layers of passion fruit & raspberry mousses, with white chocolate cream

Apple Almond Tart

Cinnamon apples & apple liqueur

Grand Marnier Chocolate Mousse

In bittersweet chocolate cup

Strawberry Bagatelle

Layers of yellow biscuit filled with fresh strawberries and white chocolate butter cream