



PERFECT TIMING...

Thank you for considering our beautiful new venue for your wedding day. We welcome you 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 2010 wedding menus and package for your review and consideration. Please note that the menu selections enclosed are simply suggestions; we are happy to custom design a wedding menu to suit your individual tastes.

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. 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 and 2009. 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 with cathedral ceilings and walls of windows and the expansive outdoor patios overlooking the golf course are the perfect location for intimate conversations and photo opportunities. Luxurious soft fabrics 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. We realize the importance of your day and we pride ourselves in celebrating

...ONE WEDDING AT A TIME



YOUR WEDDING RECEPTION PACKAGE INCLUDES...

CELEBRATIONS PACKAGE

Your choice of any five hours for your Wedding Reception
(only one wedding at a time)

Private Cocktail Lounge & Balcony

Beautifully Manicured Grounds for Outdoor Photo Opportunities

Champagne and Hors d' Oeuvres for the Bridal Party during photos

One Cocktail Hour Stationary Hors d'Oeuvre

Your selection of four Cocktail Hour Passed Hors d' Oeuvres

Chilled Champagne Toast with Fresh Strawberry Garnish for you and your guests

Gourmet Three-Course Plated Meal with a Split Menu Option (two selections)

Coffee and Tea Service

Elegant Ivory Floor Length Linen with Matching Overlay and Napkins

Chiavari Chairs with Seat Cushions

Elegantly Framed Table Numbers

Private Bridal Suite

Food Tasting for the Bride and Groom (tastings held each quarter)

Professional Wedding Coordinator

Event Manager to Supervise your Reception

Personal Bridal Attendant

Complete Bartender Service



STATIONARY HORS D'OEUVRES

Please select one from the following...

Artisan Cheese and Crudités Display

A selection of delicious artisan domestic & imported cheeses accompanied by assorted sliced fruit, garnishes & chutneys, crackers & toast with crisp fresh vegetables presented in shooter glasses with fresh herb dip

Bruschetta Display

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

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

If you wish to upgrade your cocktail hour, please consider the Stationary Hors D'oeuvres below

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

Barcelona

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

Shrimp Display

Chilled shrimp with our zesty cocktail sauce & lemon, served on a carved ice display.

Sushi

Your selection of sushi & sashimi, nigiri and maki with traditional accompaniments including soy, wasabi & ginger.
Upgraded cost 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. Upgraded cost for premium ice carving display.



PASSED HORS D'OEUVRES *All wedding packages include four selections.*

Chicken

Coconut Chicken

Pineapple & sweet hot mustard

Chicken Saltimbocca

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

Chicken Quesadilla

Jack cheese, jalapenos, corn & cilantro

Chicken Satay

Peanut & coconut milk marinade, drizzled with sesame ginger syrup with black & white sesame seeds

Chicken Wing Lollipops

With Thai Chili Glaze

Moroccan Bestilla Rolls

Chicken, almonds, cinnamon & turmeric rolled in phyllo pastry

Seafood

Coconut Shrimp on Skewers

Deep-fried with toasted coconut batter with spicy pineapple & tamarind reduction

Italian Arancini with Grilled Shrimp

Crispy risotto crust

Grilled Shrimp

Mango rum sauce & passion fruit glaze

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

Lobster Cobbler

Lobster meat in bechamel sauce with chopped vegetables topped with buttered bread crumbs

Miniature Crab Cake

Maine crabmeat with zesty lemon & chipotle remoulade

Scallops Wrapped in Bacon on Skewers

Drizzled with soy & maple glaze

Chilled Cocktail Shrimp

With traditional cocktail sauce

Miniature Lobster Roll on Toasted Brioche

Fresh Maine lobster meat salad with black Tobiko caviar garnish

Oyster Shooter

Vodka & sea salt

Beef

Mini Hamburger and Cheeseburger Sliders

Trio of homemade sauces

Teriyaki Skewers

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

Franks in Pastry

Ballpark mustard pickle dip

Beef Tenderloin Crostini

Shaved tenderloin topped with fig marmalade shaved asiago cheese

Mini Beef Wellington

Mushroom duxelle & a rich port & rosemary dip

Grilled Baby Lamb Chop

With panko Dijon crust

Vegetarian

Spinach and Feta Spanikopita

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

Vietnamese Spring Roll

Asian slaw, ginger & garlic dipping sauce

Caramelized Onion and Goat Cheese Tartlets

Crumbly light pastry base, tangy flavor

Vegetable Samosa

Curry & turmeric spices with tamarind sauce

Mini Potato Latkes

Apple & maple sauce with sour cream

Vegetable Cobbler

Chopped grilled vegetables topped with buttered bread crumbs

Butternut Squash Soup in Demitasse

Honey cinnamon cream drizzle

Individual Caesar Salads

Served in miniature crouton cup

Assorted Vegetable Sushi

Soy sauce, pickled ginger & wasabi

Grilled Flatbreads

With figs, gorgonzola blue cheese, fresh herbs

Wild Mushroom Tartlets

Shitake, oyster, crimini & button mushrooms with fresh herbs in a flaky puff pastry tart



SOUPS & SALADS

All wedding packages begin with your choice of soup or salad with an assortment of country breads and rolls.

Celebrations Signature Butternut Squash Soup

Honey and cinnamon cream drizzle

Italian Wedding Soup

Meatballs and parmesan broth

New England Clam Chowder

Fresh clams and chive syrup

Maine Lobster Bisque

Fresh lobster meat with a root vegetable cognac syrup, cream & sherry reduction

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

Seasonal & Specialty Salads

Summer Salad...Field greens with sliced strawberries, goat cheese, sugared almonds & strawberry champagne vinaigrette

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

Greek Salad...Chopped tomatoes, peppers, purple onions, cucumber, Greek olives tossed with olive oil, vinegar & oregano

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

Chicken Francaise

Boneless breast of chicken pan-seared with lemons & capers finished with a Chardonnay beurre blanc

Sicily Chicken Marsala

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

Boneless Stuffed Chicken Breast

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

Chicken Roulade

Boneless chicken filled with wild mushrooms & leek with cherve goat cheese topped with a cognac demi-glace

Celebrations Signature Chicken

Pan-seared Statler chicken breast with roasted shallots, caramelized apricots, dates & roasted shallot reduction



Seafood

Grilled Salmon

Topped with mango salsa, chive oil and passion fruit syrup

Signature Baked Stuffed Shrimp

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

Baked Stuffed Scrod

Filled with lobster meat & fresh scallops topped with Italian breadcrumbs, white wine & seven herb sauce

Pan-Seared Chilean Sea Bass

Black trumpet mushroom fricassee with orange plum reduction

Baked Stuffed Lobster Tail

Lobster & butter crumb stuffing, accompanied by chive mashed potato

Beef & Lamb

Slow Roasted Prime Rib

Horseradish cream, rosemary & pearl onion jus

Aged New York Sirloin – Grilled to perfection

Wasabi crème fraiche, port wine glaze

Prime Sliced Beef Tenderloin

Oven-roasted and crusted with black peppercorns with port, rosemary & shallot reduction

Signature Filet Mignon

Chanterelle mushroom fricassee, cognac sauce and sweet potato frizzle

Lamb Osso Bucco

Braised with root vegetables and caramelized onions

Rack of Lamb

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

Entrée Duets

Chicken Francaise and Grilled Salmon

Grilled Filet Mignon and Baked Stuffed Shrimp

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

Grilled Filet Mignon and Baked Lobster Tail

Vegetarian & Other

Spinach and Ricotta Turnover

Roasted tomato coulis

Vegan Vegetable Torta

Roasted vegetables layered & wrapped in zucchini slices

Torte Rustica

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

Children's Meals (Ages 3 to 12)

Vendor Meals (Chef's choice)



ACCOMPANIMENTS

Please select one vegetable and one starch to be served with your entrée.

Vegetable

Trio of Sugar Snap Peas, English Peas & Edamame

With red peppers & fresh herbs

Grilled Vegetable Medley

With a balsamic vinaigrette reduction

Haricot Verts

With toasted almonds

Grilled Broccolini & Baby Carrots

With sea salt & black peppercorn

Asparagus Bundles with Carrot Curl

Starch

Oven Roasted Potatoes

Fresh oregano, rosemary and extra virgin olive oil

Sweet and White Roasted Potatoes

Garlic butter & fresh herbs

Six Grain Rice Pilaf

With roasted vegetables

Roasted Garlic Mashed Potatoes

Chive & sour cream

Twice Baked Potato

Whipped potato, parmesan crust & fresh herbs

Dessert... Your Wedding Cake Served on a Painted Plate with Coffee and Tea Service

DESSERT UPGRADE OPTIONS

Passed Desserts

Mini Milk Shake Shooters

Chocolate & vanilla mini milk shakes in shooter glasses

Celebrations Shooters

Trio of crème brulee, chocolate bean cream & tiramisu in shooters

Dessert Lollipops

An assortment of cheesecakes dipped in dark, milk, white chocolate

Mini Ice Cream Cones

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

Plated Desserts

Celebrations Champagne Crème Brulee

With sugared green grape garnish

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

Dessert Stations

Chocolate Covered Strawberries

Hand dipped in dark & white chocolate

Cookie Station

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

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, whipped cream with 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 custard



ADDITIONAL SERVICES

Ceremony Fee for Aurora Salon

*An additional thirty minutes will be added to your five hour reception time for the ceremony.
Your bridal party is invited to arrive one hour prior for dressing and photographs.
Set up and breakdown of Chair*

Ceremony Rehearsals

Your Ceremony Fee includes a thirty minute ceremony rehearsal to take place Wednesday or Thursday prior to you wedding, arranged with your coordinator.

Cocktail Hour for Aurora Salon

A room fee will only apply if you select to host your cocktail hour in a location other than your reserved Function space.

Overtime

Coatroom Attendant

Candle Votives

Gift Card Box

**We are happy to provide you with our Preferred Vendors list to assist you in your wedding plans,
please inquiry with a Sales Manager.**