



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 **Simply Elegant Catering**, Merrimack Valley's premier caterer, winner of Merrimack Valley's Best Caterer for 10 years and Wedding Wire's Brides Choice Award 2010. Simply Elegant Catering with over 19 Years experience 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 four indoor event spaces, 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 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***

## ***SIMPLY ELEGANT WEDDING PACKAGE INCLUDES***

A Five Hour Wedding Reception  
(Only one wedding a day)

Private Cocktail Lounge & Balcony

Beautifully Manicured Grounds for Outdoor Photo Opportunities

Hors d' Oeuvres Service for the Bridal Party during photos

Two Cocktail Hour Stationary Hors d'Oeuvre

Your selection of four Cocktail Hour Passed Hors d' Oeuvres

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

Coffee and Tea Station

Elegant Ivory Floor Length Linen with Matching Overlay and Napkins

Chiavari Chairs

Elegantly Framed Table Numbers

Private Bridal Suite

Food Tasting for the Bride and Groom

Event Manager to Supervise your Reception

# STATIONARY HORS D'OEUVRES

Please select two from the following...

## **International Cheese, Seasonal Fruit and Assorted Cracker Display**

A selection of delicious imported cheeses accompanied by assorted sliced fruit, garnishes, assorted crackers

## **Crudités of Fresh Vegetables**

An assortment of fresh cut vegetables fashionably assembled in a basket with a pepper filled homemade herb dip

## **Mexican Layered Black Bean Dip with Assorted Tortilla Chips**

Layered Fresh Black Bean, Fresh Guacamole, Sour Cream and Spicy Salsa topped with Chopped Scallion and Cilantro

## **Fresh Tomato Basil Bruschetta** served with a Basket of Homemade Crostini

Fresh Chopped Tomato, Red Onion, Red Pepper and Scallion seasoned with EVOO and Balsamic Vinaigrette

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

## **Gourmet Chips and Dips**

Tomatilla Salsa, Lentil Salad, Tzatziki, Tomato Basil Bruschetta and Smoked Trout Pate  
With Assorted Gourmet Chips

## **Tuscan Bruschetta Table**

"A Taste of Tuscany" Create your own Bruschetta with Vegetarian Toppings, Pureed Tuscan Cannelloni Beans with Rosemary Accent, Char Grilled Eggplant Copanata, Olive Tapenade, Arugula Pesto, Basil Tomato Chutney, Caramelized Onions and Marinated Artichoke Relish

## **Assorted Middle Eastern Station with Pita Crisps and Syrian Bread**

Tabouleh, Hummus, Babbaganoosh, Garlic Hummus, Grape Leaves, Baked Kibbee, Lemon Wedges, Olives and Sliced Feta with Pita Crisps and Syrian Bread

## **Traditional Antipasto Station with Crusty Bread**

Mixed Greens with Chopped Italian Cold Cuts, drizzled with Vinaigrette and Extra Virgin Olive Oil, Grilled Blackened Vegetables, Roasted Red Peppers, Mushrooms and Artichokes, Hard Boiled Egg, Assorted Italian Olives, Pepperoncini, Hot Stuffed Peppers, Sliced Tomato, Basil Leaves, sprinkled with Parmesan

## **Swedish Meatballs**

Tender Ground Beef, Pork and Veal Meatballs with Brunoise Vegetables, Shallots and Garlic, Simmered in Madeira Sour Cream Demi Glaze  
With Portabella Mushrooms

## **Norwegian Smoked Salmon Platter with Assorted Condiments and Breads**

(Chopped Egg, Chopped Red Onion, Capers, Sour Cream, Chives, Pumpernickel and Rye breads)

## **Bowl of Shrimp on Ice with Zesty Cocktail Sauce**

### **Assorted Sushi Station**

Sushi & Sashimi, Nigiri and Maki with traditional accompaniments including soy, wasabi & ginger

### **French Country Charcuterie**

Featuring Country Foie Gras Pate, Normandy Pork Pate, Colorful Vegetable Terrine, Smoked Cured Meats and a display of Artesian Hearth Baked Breads, Pommeray Mustard, Minced Onion and Cornichons

## **PASSED HORS D'OEUVRES**

Please select four from the following.

### **Cold Hors d'Oeuvres**

Chicken Walnut Salad in Pastry Puffs  
Homemade Ricotta with Sun Dried Tomato and Fresh Herbs  
Cucumber Cups with Boursin and Dill  
Smoked Turkey Salad on Endive  
Skewered Tortellini with Pesto Cheese Sauce  
Melon and Prosciutto  
Smoked Salmon and Chive Crème Fraiche in Pastry  
Cucumber Rounds with Smoked Salmon Mousse  
Cucumber Cups with Shrimp and Port Mayo  
Skewered Coconut Shrimp with Lime Sauce  
Asparagus wrapped in Prosciutto with Orange Balsamic Glaze  
Scallops Seviche in Cucumber Cups  
Mushrooms Albert with Roast Red Pepper Rouillie  
Avocado Crab Cakes with Red Pepper Mayo  
Fresh Figs with Gorgonzola and Prosciutto  
Jumbo Shrimp with Zesty Cocktail Sauce  
Spicy Tuna Tartar on Wonton Squares  
Duck Confit with Kumquat Marmalade  
Steak Tartar Canapé with Gorgonzola Butter and Port Reduction  
Glazed Smoked Duck with Cherries

### **Hot Hors d'Oeuvres**

Mushroom, Basil and Parmesan Stuffed Mushroom Caps  
Quiche Lorraine Triangles  
Spanikopita in Filo Dough  
Breaded Chicken Fingers with Honey Mustard Sauce  
Grilled Lamb Skewers with Minted Yogurt Sauce  
Pear, Chevre and Leek in Filo Cups  
Marinated Chicken and Artichoke Skewers with Lemon Thyme Mayo  
Sesame Beef Skewers with Soy Dipping Sauce  
Stuffed Mushrooms with Goat Cheese, Spinach and Bacon  
Peanut Curry Chicken Salad in Filo Cups  
Fried Ravioli with Spicy Marinara  
Skewered Chicken Satay with Peanut Sauce  
Filo Cups with Wild Mushroom Ragout  
Vietnamese Rice Wraps w/ Ground Pork, Hoisin, Mint & Basil  
Beef Empanadas with Cool Lime Dip  
Filo Cups with Spiced Lamb, Mint and Feta  
Scallops Sautéed with Saffron Mayo  
Fillet of Beef with a Port Wine Reduction and Caramelized Onion  
Scallops wrapped in Bacon

Crab Cakes with Creole Honey Mustard  
Warmed Lobster Salad with Melted Cheddar en Crostini  
Grilled Swordfish & Pineapple Skewers with Green Curry Pesto  
Poached Shrimp with Cilantro and Sweet & Sour Glaze on Wonton  
Skewered Coconut Chicken with Orange Lime Sauce

## SOUPS & SALADS

All wedding packages begin with your choice of soup or salad with freshly baked assorted rolls and homemade herb butter

### Soup

Escarole Soup  
Minestrone with Parmesan  
Squash and Apple Bisque with Gruyere  
Strawberry Champagne Soup  
Italian Wedding Soup  
Wild Mushroom Soup with Herb Crouton  
Corn and Crab Chowder with Sweet Red Pepper Puree  
Lobster Bisque with Chunks of Lobster

### Salads

Traditional Garden Salad with Vinaigrette Dressing  
Classic Caesar Salad  
Mixed Green Salad with Balsamic Vinaigrette Dressing  
Spinach and Avocado Salad with Warm Bacon Dressing  
Mesclun Greens with Orange Vinaigrette  
Bradford Salad with Raspberries, Bleu Cheese, Sliced Apple and Raspberry Vinaigrette  
Greek Salad with Feta Cheese and Calamata Olives

*If you would like one of each add an additional cost applies*

## Appetizers

*If you wish to upgrade to a four course experience, please consider the Appetizers below.*

### Appetizers

Marinated Grilled Assorted Mushrooms on Field Greens  
Smoked Chicken and Avocado Quesadilla with Salsa and Sour Cream  
Gnocchi with Wild Mushroom Ragout and Rabi

Warmed Caramelized Sweet Onion Tart with Herbed Goat Cheese  
Tri-color Cheese Tortellini with Alfredo Sauce and Grated Parmesan  
Wild Mushroom Ravioli with a Variety of Sautéed Mushrooms in Light Sage Demi-Glace

Maryland Crab Cakes with Sweet Red Pepper Aioli and Frissee  
Mediterranean Vegetable Ravioli with Fresh Chop Tomato Basil Sauce and Spiced Squash  
Striped Tomato & Mascarpone Ravioli Drizzled with Hazelnut Oil, Gremolata Crumbs  
& Sun Dried Tomato Tapenade  
Lobster and Fennel Stuffed Portabella Mushroom  
Jumbo Shrimp Cocktail (3) with Zesty Cocktail Sauce and Remoulade  
Creamy Whipped Potato with Lobster & Chives, Served in a Martini Glass  
Native Maine Lobster Ravioli with a Nape of Lemon Cream and Tarragon  
Beef Carpaccio en Croustade with Sapa Reduction & Horseradish Crème Fraiche

## Plated Entrées

### Aurora

**Baked Stuffed Breast of Chicken with New England Bread Stuffing  
Topped with Cider Cream Sauce**

(Seasoned with Sage, Apples, Cranberries Almonds & Sherry)

**Chicken Piccata lightly breaded in a Sauce of Lemon, White Wine and Capers**

(Boneless Skinless Chicken Breast, Breaded and Sautéed in EVOO)

**Marinated Grilled Tenderloin Tips with a Caramelized Sweet Onion and Mushroom Sauce**

(Marinated and Grilled to Medium Rare)

**Thick Cut Pork Chop, Maple and Honey Marinated, Hickory Slow-Roasted**

(Marinated with Maple & Honey and Hickory then Slow Roasted)

**Baked Fresh Boston Scrod, Lightly Breaded**

(Topped with lemon vermouth butter)

### Sunset

**Fresh Atlantic Salmon Grilled with a Rich Beurre Blanc Sauce**

(Grilled To Perfection, Medium and Topped with Rich Wine Shallot Butter Sauce)

**New York Sirloin Steak with a Port Wine Reduction**

(New York Sirloin, marinated and grilled)

**Classic Chicken Cordon Bleu with a Sauce Supreme**

(Breaded and Baked, made with Swiss and Smoked Ham)

**Sautéed Chicken with Orange Dijon Sauce**

(Boneless Skinless Chicken Breast, Marinated then Grilled)

**Boneless Lamb Loin Sliced & Seared, Served with Juniper Infused Au Jus & Currants**

(Boneless Lamb Loin Seared and Sliced with Natural Lamb Juices Infused with Juniper)

## Equinox

**Surf and Turf Petite Filet Mignon with Cabernet Sauce accompanied by  
Two Baked Stuffed Shrimp with Freshly Drawn Butter**  
(Market -Substitute Fresh Lobster Tail)

**Roast Prime Rib of Beef AuJus**  
(Roasted Medium Rare and Sliced)

**Traditional Baked Stuffed Shrimp w/ Seafood Stuffing drizzled w/ Freshly Drawn Butter**  
(Stuffed Jumbo (4) Shrimp with our Seafood Stuffing)

**Baked Stuffed Fillet of Sole with Spinach and Fennel Stuffing**  
(Two Fillets Stuffed and Baked topped with a Pernod Sauce)

**Chicken Oscar Smothered with Hollandaise Sauce**  
(Boneless Skinless Chicken Breast Wrapped Around Snow Crab Meat & Asparagus)

**Roast Butter Flied Tenderloin Steak Au Poivre in a Peppered Brandy Cream Sauce**  
(Two Cuts Topped with a Peppered Beef Sauce Finished with Brandy)

**Filet Mignon, Grilled Center Cut with Red Wine Shallot Sauce**  
(Center Cut Filet, Marinated and Grilled to Perfection- Med. Rare)

### Choices for Vegetarians Only

**Pasta Primavera with Marinara or Alfredo Sauce and Parmesan Cheese**  
(Tortellini, Fusili, Ravioli or Ziti with Fresh Vegetables and Your Choice of Sauce)

**Grilled Vegetable Plate with Gourmet Ravioli Drizzled with Pesto Infused Oil**  
(A Variety of Fresh and Seasonal Vegetables Grilled Al Dente)

Children's Meals (Ages 3 to 12) Vendor Meals (at a reduced rate)

## ACCOMPANIMENTS

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

### Vegetable Starch

Seasonal Vegetable Medley (Chefs choice of the freshest in season vegetables available)

Roasted Red Bliss Potato with Garlic and Rosemary

Grilled Vegetable Medley

Homemade Rice Pilaf

Green Beans with toasted almonds and Lemon Butter

Parsley Rubbed New Potato

Asparagus with Lemon Thyme Butter

Creamy Red Bliss with Garlic

Roasted Carrot with Maple, Cinnamon and Brown Sugar

Peas, Mushroom and Caramelized Onion

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

## DESSERT UPGRADE OPTIONS

**Crème Brulee** plated and served  
**Cheesecake** plated and served

### Stations

#### **Dessert Lollipops Grand Marnier Chocolate Mousse**

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

#### **Chocolate Covered Strawberries Station**

Hand dipped in dark & white chocolate

#### **Cookie Station**

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

#### **Finger Pastries**

A delicate selection of petite pastries

## ADDITIONAL SERVICES

### **Ceremony Fee for Aurora Room**

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 Chairs

### **Ceremony Rehearsals**

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

### **Overtime**

Coatroom Attendant

Candle Votives

We are happy to provide you with our Preferred Vendors list to assist you in your wedding plans  
Inquire with a Sales Manager