



Catering & Banquet Menus

~90 Loon Mtn. Road ~ Lincoln, NH 03251~

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www.mtnclub.com

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Function Rooms & Setup Fees

All function room set up fees are subject to the 9% New Hampshire Tax.

Function room setup fees cover the cost of the setup and breakdown of the room, linen, pens, pads of paper, mints, water service, and refreshing the room throughout each day.

Kinsman Room

\$500 per day

Unique and very graciously decorated, this room is just perfect for small dinners up to 80 people. It also has views of Loon Mt. Resort with a separate slope side entrance if needed. (1,244 sq. ft.)

Lafayette Room

\$450 per day

A perfect room decorated with sophistication for a meeting or a catered dinner event. The Lafayette Room can also be split into 2 smaller rooms, which work perfect for con-current sessions. The maximum for a catered meal is around 90 people. (1,259 sq. ft.)

Hancock Room

\$550 per day

Our largest function room is just great for weddings, large meetings, or a catered meal up to 200 people. This room is versatile in style for either casual or upscale functions. This room has both a front and rear entrance with its own bathrooms. (2,500 sq. ft.)

Season's Dining Room

\$550 per day

Great for larger gatherings who like lots of open space with big windows. When we are not serving our famed "All you Can Eat" Breakfast Buffet our crew is getting ready for either a wedding or catered Dinner in this wonderful Room. We like to keep the maximum occupancy at 180 ppl. for comfortable seating in this room. (3,076 sq. ft.)

Liberty Room

\$275 per day

What a view! From this small, private dining area you can see the wonderful sights of the beginning of the Presidential Range. We can accommodate a catered event, up to 20 people, in this upper lobby glass room. (350 sq. ft.)

Greenhouse

\$300 per day

For that special luncheon or reserved dining, this room tops it off! With a westerly view of Mt. Moosilauke, you can't go wrong. Our maximum occupancy for this unique room is about 30 people. (504 sq. ft.)

General Policies & Guidelines

Please follow these simple policies & guidelines to ensure the success of your function.

General Information

All food and Beverage served at the Mountain Club on Loon must be prepared and served by our staff. No outside food or beverage can be brought into our restaurant, bar, or any function room. All food and beverage services are subject to the NH State Rooms and Meals tax of 9% as well as a taxable service fee of 18%. Only groups that prove that they are tax exempt with the appropriate letter from the State of NH prior to arrival will be exempt from the 9% tax.

Catered Functions

All catered functions require a signed contract and deposit. Once the signed contract is received our office will be in contact with the client to start detailing the event.

The Mountain Club on Loon requires that all Guaranteed Numbers and menus be supplied to our sales office no later than ten (10) days prior to the event date. This guarantee or the actual number served, which ever is higher, will be

the number used for billing. In addition to the guarantee all plated meals will require specific counts on each entrée. We also require, in advance, any special dietary needs for all catered meals. To assure the success of all catered events, the Mountain Club on Loon reserves the right to re-assign event space, with advance notice, with the understanding that the re-assignment will accommodate the most updated number of guests and set up requirements.

In order to ensure the best quality of food prepared for your event it is important that the reception and meal time agreed upon on your banquet event orders be followed as closely as possible. Because our Chefs base their food preparation schedule on the times stated on your Banquet Event orders, we cannot be held responsible for the quality of the food if your reception and meal events are delayed. Please keep this in mind as you are planning your event. **All stationary food and beverage items will be removed from the function room after one and one-half hours of time.**

All of our menu items have a minimum of at least 25 guests. Please note that some menu selections have a higher minimum and groups under that minimum should select another menu item. Should your groups' guarantee be less than the minimum required, there will be a \$50 service fee applied to each meal. **Due to our seasonal business we may not be able to service groups under 25 people at certain times of the year.**

Beverage Service Policies

To assure the success of all catered events, the Mountain Club on Loon reserves the rights to announce last call on all open/cash bars fifteen (15) minutes prior to the "End Time" and may find it necessary to refrain from serving liquor to any intoxicated guests. The Mountain Club on Loon abides by all Safety and Liquor Laws in the State of NH. In the event a client wishes to extend the "End Time" of a cash/open bar, the Mountain Club on Loon will be happy to abide with a signature by the client, at the time of the request. All bars have a maximum of Five (5) Hours of service for any group or function.

There will be a \$75 Bartender's Fee, Per Bar and Per Bartender, in the event that bar sales do not exceed a total of \$500 per Bar (pre tax and gratuity) for each function. Bartender Ratio: 1 per 50, 2 per 50-100, 3 per 100-200.

Audiovisual Needs

The Mountain Club on Loon has all standard audiovisual equipment in-house. Should your group need an item that we do not have, we can assist you in acquiring that item. We offer each group the following standard AV equipment complimentary with the rental of one our function rooms; Projection Screen, Podium, Easel, AV Cart and Extension Cords.

Each group is welcome to supply their own AV equipment. If your group chooses to bring in your own equipment you are responsible for set up and function of that equipment. Should you need assistance from our staff the group will be charged an 18% service fee based on our standard pricing.

Decor

All of our function rooms are tastefully decorated, but the client is welcome to add to our decorations. The client is responsible for all additional decorations. We **Do Not** allow removal of any of the existing decorations. We do have standard table center decorations, but the group is more than welcome to supply their own table centers. It is highly recommended that each group come for a site visit to see what decorations could be added, if any. The group is also responsible for the removal of all of the added decorations. If these decorations are not removed with-in 24 hours of the end of the function, they become the property of the Mountain Club on Loon unless we are notified ahead of time or a forgotten item.

Cancellation

In the event of cancellation of the entire contractual agreement by the client, The Mountain Club on Loon ~ Resort, Spa and Conference Center will retain all deposits and the following will apply:

Notification

Prior to Arrival

0-29 Days

Cancellation Fee

100% of Estimated Food, Beverage, Set-up Fees & Guestroom Revenue

30-59 Days	75% of Estimated Food, Beverage, Set-up Fees & Guestroom Revenue
60-89 Days	50% of Estimated Food, Beverage, Set-up Fees & Guestroom Revenue
90-120 Days	35% of Estimated Food, Beverage, Set-up Fees & Guestroom Revenue
Upon Signature	25% of Estimated Food, Beverage, Set-up Fees & Guestroom Revenue

In the event that the deposit is insufficient to cover that cancellation fee, the group will remain responsible for the balance of the cancellation fee not so covered by the deposit.

Indemnification

The Mountain Club on Loon ~ Resort, Spa and Conference Center or the group can terminate this contract for cause without liability to the termination party for any of the following reasons: acts of God, war, strikes, civil disorder, disaster, curtailment of transportation facilities, government regulation, terrorism or any other emergency beyond either The Mountain Club on Loon's or the group's control, which would make it inadvisable, illegal or materially affects either parties' ability to perform the requirements of this contract. Any one or more of the above reasons is cause to end this contract upon written notice by the other party within three days of occurrence.

Billing

Upon receipt of the signed contract certain groups will have the option of receiving credit approval or paying for your function prior to departure. Should your group receive credit approval a master account will be set up for all authorized charges related to your event and billed to the group listed on the client's contract. Approval of credit is at the sole discretion of The Mountain Club on Loon. The Mountain Club on Loon reserves the right to deny credit based on the information provided. For groups that do not receive credit approval payment must be received prior to departure. For groups with credit approval all bills must be paid within thirty (30) days of receipt of the invoice. Late fees may be assessed should your account status exceed thirty (30) days. If credit is not approved, alternative payment arrangements must be secured prior to your group's arrival date. Groups that will not be considered for credit approval are reunions, weddings or any social function. Groups that will be considered for credit approval are education, corporate and associations.

Security

The Mountain Club on Loon cannot assume liability of responsibility for damage or loss of personal property or equipment left in any meeting or banquet room. The Mtn Club may require additional security staff for event functions. Our group sales office can assist you with these arrangements.

Shipping

If your group needs items shipped prior to your event date, please notify our group sales office ahead of time. All boxes must be labeled to the attention of the Group Sales Office with the recipient's name, group affiliation and the event date. The Mtn Club on Loon cannot receive any materials prior to seven (7) days prior to event date. Shipments received prior to this date will be subject to an additional storage fee of \$5 per item, per day.

Additional Information

The Mountain Club on Loon is a Smoke Free environment with the exception of certain individual guest rooms. Our standard linen is complimentary. Additional linen colors and sizes are available for an additional fee. A listing of local vendors; photographers, florist, bakers etc., can be supplied upon request. Ask us about creating a Spa Package for your attendees; we can customize a package for any size group.

Plated Breakfast Selections

We recommend a plated breakfast for groups under 25 ppl to be served in one of our private function rooms.
~ Service Fee of \$50 if less than 25 ppl. ~

The Woodstock

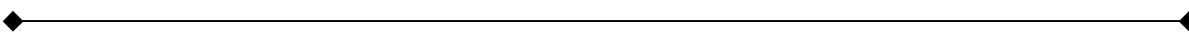
\$12 per person

Assorted Chilled Fruit Juices, Fresh Fruit Cup, Scrambled Eggs, Apple Cured Smoked Bacon or English Style Link Sausage, House Breakfast Potatoes, Warm Breakfast Bread Basket, Butter, Honey, Preserves, Freshly Brewed Starbucks Coffees, Tazo Herbal & Premium Teas

The Lincoln

\$12 per person

Assorted Chilled Fruit Juices, Fresh Fruit Cup, Buttermilk Pancakes or French Toast, Maple Syrup & Butter, Apple Cured Smoked Bacon or English Style Link Sausage, Freshly Brewed Starbucks Coffees, Tazo Herbal & Premium Teas



Continental Breakfast Buffet Selections

All Breakfast items will be removed from the meeting room after 1 1/2 hours time.
~ Service Fee of \$50 if less than 25 ppl. ~

Mtn. Club Continental

\$10 per person

Assorted Chilled Fruit Juices, Sliced Seasonal Fruit, Assorted Fresh Baked Danish & Muffins, Bagels & Cream Cheese, Preserves, Honey & Butter, Yogurts & Granola, Freshly Brewed Starbucks Coffees, Tazo Herbal & Premium Teas

Fitness Continental

\$11 per person

Assorted Chilled Fruit Juice, Assorted Fresh Baked Muffins & Breakfast Breads, Bagels & Cream Cheese, Preserves, Honey & Butter, Fresh Fruit Salad, Yogurts & Granola, Hot Oatmeal served with Brown Sugar & Raisins, Freshly Brewed Starbucks Coffees, Tazo Herbal & Premium Teas

Mountain Peak Continental

\$12 per person

Assorted Chilled Fruit Juice, Sliced Seasonal Fruit, Assorted Fresh Baked Danish & Muffins, Bagels & Cream Cheese, Preserves, Honey & Butter, Yogurts & Granola, Chef's Choice Quiche, Freshly Brewed Starbucks Coffees, Tazo Herbal & Premium Teas

All prices are subject to an 9% New Hampshire tax and an 18% service charge
Prices subject to change

Breakfast Buffet Selections

All Breakfast items will be removed from the meeting room after 1 ½ hour's time.
Requires a minimum of 35

The Promenade

\$15 per person

Assorted Chilled Fruit Juices, Sliced Fresh Fruit, Assorted Fresh Baked Pastries, Cold Cereals, Yogurts & Granola, Bagels & Cream Cheese, Preserves, Honey & Butter, Scrambled Eggs, House Breakfast Potatoes, New England Baked Beans, Apple Cured Smoked Bacon, English Style Link Sausages, Buttermilk Pancakes or French Toast with Maple Syrup, Freshly Brewed Starbucks Coffees, Tazo Herbal & Premium Teas

The Healthy Choice

\$15 per person

Assorted Chilled Fruit Juices, Sliced Fresh Fruit, Yogurts & Granola, Whole Fruit, Hot Oatmeal served with Brown Sugar & Raisins, Fresh Baked Muffins & Breakfast Breads, Preserves, Honey & Butter, Smoked Salmon Platter, Fire Roasted Veggie Scramble, Buttermilk Pancakes or French Toast with Maple Syrup, Freshly Brewed Starbucks Coffees, Tazo Herbal & Premium Teas

Omelet Bar addition for "The Promenade" & "The Healthy Choice"
Additional Chef attendant's fee of \$100

\$4 per person,

"Seasons Restaurant" Breakfast Buffet

\$12 per person

Assorted Chilled Fruit Juices, Sliced Fresh Fruit, Assorted Fresh Baked Pastries, Cold Cereals, Yogurts & Granola, Bagels & Cream Cheese, Preserves, Honey & Butter, Scrambled Eggs, House Breakfast Potatoes, Apple Cured Smoked Bacon, English Style Link Sausages, Buttermilk Pancakes & French Toast with Maple Syrup, "Make-your-own Waffle Station with Strawberries and fresh whipped cream, Chef Attended Omelet Station, Freshly Brewed Starbucks Coffees, Tazo Herbal & Premium Teas

**Prepaid group rate, available only in the Mtn Club on Loon's "Seasons Restaurant"

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Morning Break Selections

~Service Fee of \$50 if less than 25 ppl. ~

Mountain Club Meeting Break

\$18 per person

Make your planning easier and treat your guests to refreshments through out the day, try our All Day Break Package.

Early Morning ~ Season's Continental

Assorted Chilled Fruit Juices, Sliced Seasonal Fruit, Assorted Fresh Baked Danish & Muffins, Bagels & Cream Cheese, Preserves, Honey & Butter, Yogurts & Granola, Freshly Brewed Starbucks Coffees, Tazo Herbal & Premium Teas

Mid Morning ~ Mid-Morning Coffee Refresher

Freshly Brewed Starbucks Coffees, Tazo Premium Teas & Bottled Water

Mid Afternoon ~ Mountain Club Morsels

Freshly Baked Assorted Gourmet Cookies, Freshly Baked Assorted Gourmet Brownies, Ice Cold Milk, Starbucks Coffees, Tazo Teas, & Bottled Water Or Starbucks Flavored Iced Coffees

All prices are subject to an 9% New Hampshire tax and an 18% service charge
Prices subject to change

Morning Themed Break Selections

The following break items will be available to your group for 1½-hour maximum, unless otherwise noted below.

All break items will be removed from the meeting room after this time.

~ Service Fee of \$50 if less than 25 ppl. ~

North Peak

\$7 per person

Assorted Chilled Juices, Freshly Baked Mini Muffins & Mini Pastries, Sliced Fresh Fruit, Freshly Brewed Starbucks Coffees, Tazo Herbal & Premium Teas

Loon Peak

\$7 per person

Assorted Chilled Juices, Sliced Fresh Fruit, Yogurts & Granola, Freshly Brewed Starbucks Coffees, Tazo Herbal & Premium Teas

South Peak

\$7 per person

Assorted Chilled Juices, Sliced Fresh Fruit, Fresh Bagels & Cream Cheese, Freshly Brewed Starbucks Coffees, Tazo Herbal & Premium Teas

Full Day Beverages

\$9 per person

(Single setup with an 8-hour maximum)

Freshly Brewed Starbucks Coffees, & Tazo Premium Teas will be served at the start of the morning & refreshed mid-morning. In the afternoon, Bottled Water & Assorted Sodas will be available in addition.

Mid-Morning Refresher

\$5 per person

Freshly Brewed Starbucks Coffees, Tazo Premium Teas & Bottled Water

Custom Coffee & Tea Service

\$3 per person

Freshly Brewed Starbucks Coffees & Tazo Premium Teas

Assorted Sodas & Bottled Water

\$4 per person

A refreshing addition to any break

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Prices subject to change

Plated Lunch Selections

We Recommend a Plated Lunch for groups that are 25 people or less.

~ Service Fee of \$50 if less than 25 ppl ~

More than two (2) entrée selections requires an extra charge of \$2 per person

Consider ordering from our seasonal **Black Diamond Grille Lunch Menu** and have it delivered to your meeting room for an additional \$5 per guest.

All Luncheon Entrees Are Served With a choice of one soup or a field green salad: Sandwiches served with Cape Cod Potato Chips, Garnished with Green Leaf Lettuce, sliced Tomatoes, Gourmet Dessert Bars & Assorted Soda.

Blackened Haddock Sandwich \$14

Atlantic whitefish on a Bulkie with Ailoi Sauce.

Wrap Plate \$13

Choice of Roast Beef, Turkey, Ham or Vegetable with Swiss or Cheddar served in a Gourmet Wrap.

Pasta Sonoma \$13

Artichokes, Sun Dried Tomatoes, Pine Nuts, & White Wine tossed with Penne Pasta served on a Bed of Baby Spinach.

Grilled Chicken Caesar Salad \$13

Crisp Romaine Lettuce tossed with a Tangy Caesar Dressing & Parmesan Cheese

Wild Mushroom Strudel \$13

Chevre Cheese & Duxelle Wrapped with a Light Puff Pastry.

Smoked Turkey Croissant \$13

Smoked Turkey Breast, Roasted Red Peppers, Havarti with Balsamic Vinaigrette served on a Fresh Croissant.

Roast Beef Baguette \$14

Roast Beef served with Boursin Horseradish Spread on a Baguette.

Brown Sugar Cured Ham & Gruyere \$14

Brown Sugar Cured Ham under Melted Gruyere with a Curried Mayonnaise Spread or Honey Dijon Mustard served on Sourdough Bread.

Steak Tip Salad \$14

Fresh Mixed Field Greens with Mandarin Oranges, Bermuda Onions, & Candied Walnuts served with a Raspberry Vinaigrette Dressing topped with Marinated Steak Tips.

Curried Chicken Salad \$13

Curried Chicken Salad with Golden Raisins & Walnuts served on a Bed of Cold Couscous Garnished with Goat Cheese.

Soup Selections

Please select from the following for Luncheons and Dinners that include a choice of one soup.

New England Clam Chowder
Corn Chowder
Seafood Chowder*
Chef's Minestrone
Cream of Wild Mushroom
Tomato & Broccoli Florets
French Onion
Chicken Noodle

Cream of Chicken with Vegetables
Vegetable Soup
Tomato
Cream of Broccoli
Curried Chicken with Wild Rice
Wild Mushroom & Barley
Creamy Butternut Squash
Cheddar Cheese

Dutch Pea
Lentil
Chef's Chilled Fruit Soup
Hearty Beef Vegetable
Chicken or Shrimp Creole*
Seafood, Lobster or Crab Bisque*
Soup du Jour

*\$2 per person additional

All prices are subject to an 9% New Hampshire tax and an 18% service charge
Prices subject to change

Lunch Buffet Selections

~ Service Fee of \$50 if less than 35 ppl. ~
(Not applicable for groups that are less than 25 people.)

Freshly Brewed Starbucks Coffees & Tazo Teas can be added to any lunch for an additional \$2 per person.

Presidential Range

\$20 per person

Choice of One (1) Soup, Mixed Field Green Salad with Fresh Vegetables & House Dressing, Chef's Pasta or Potato Salad, Choice of Two (2) Entrées, an Assortment of Sliced Deli Meats & Cheeses, Assorted Rolls & Breads, Relish Tray & Condiments, Cape Cod Potato Chips, Seasonal Dessert Selection, Assorted Sodas.

Choice of two (2) of the following: (Groups that are less than 35 ppl. please choose One (1) hot item)

Beef Bourguignon
Beef Stroganoff
Shepard's Pie
Beef Pot Pie
Chicken a la King with a Puffed Pastry
Chicken Pot Pie
Arroz con Pollo (Grilled Chicken with Rice)
Seafood Gumbo with Rice
Homemade Seafood Lasagna*
Grilled Marinated Vegetables served on Saffron Rice topped with Crumbled Feta Cheese
Homemade Vegetarian Lasagna
Baked Three Cheese Macaroni & Cheese

*Add \$3 per person

◆.....◆
Requires a minimum of 25
(Not Applicable for groups that are less than 25 people.)

Freshly Brewed Starbucks Coffees & Tazo Teas can be added to any lunch for an additional \$2 per person.

Gourmet Deli Wrap

\$18 per person

Choice of One (1) Soup, Mixed Field Green Salad with Fresh Vegetables & House Dressing, Chef's Pasta or Potato Salad, Gourmet Sandwich Wraps to Include: Roast Beef with a Horseradish Boursin Spread; Roasted Turkey Breast with Smoked Gouda; Country Smoked Ham & Swiss; Marinated Mixed Veggies. Each wrap includes a Green Leaf Lettuce, Sliced Tomatoes & Sliced Bermuda Onions, Relish Tray & Condiments, Cape Cod Potato Chips, Gourmet Dessert Bars, Assorted Soda

Viaggio Spa Garden

\$16 per person

Choice of one (1) Soup, Baby Spinach Salad topped with Tropical Fruit drizzled with Raspberry Vinaigrette, Curried Chicken Salad with Golden Raisins & Walnuts served on a bed of cold Couscous garnished with Goat Cheese, Assorted Pinwheel Wraps, Mini Fruit Tarts or Fruit Kabobs, Assorted Sodas

All prices are subject to an 9% New Hampshire tax and an 18% service charge
Prices subject to change

Lunch Buffet Selections continued...

Requires a minimum of 25
(Not Applicable for groups that are less than 25 people.)

Freshly Brewed Starbucks Coffees & Tazo Teas can be added to any lunch for an additional \$2 per person.

Slopeside Picnic

\$17 per person

Chef's Fresh Vegetable Cole Slaw, Red Bliss Potato Salad, House Baked Beans, Corn Bread, BBQ Chicken Breast, Vegetable Kabobs, Watermelon Slices, Assorted Sodas

Southwestern

\$18 per person

Chicken Lime Tortilla Soup, Fajitas Bar with Marinated Chicken & Beef Strips Sautéed with Peppers & Onions, South of the Border Seasoned Vegetables, Sour Cream, Fresh Salsa, Guacamole, Refried Beans, Spanish rice, Churros Dusted with Powder Sugar, Assorted Sodas

Tuscany Affair

\$16 per person

Chef's Minestrone Soup, Caesar Salad served with Shaved Parmesan & Reggiano Cheeses topped with Homemade Croutons, Antipasto Display, Assorted Mini Pizzas, Cannolis, Assorted Sodas

Boxed Lunches

Boxed lunches are prepared for consumption off property
~ Service Fee of \$50 if less than 25 ppl. ~

All Box Lunches are served with Pasta Salad, Whole Fruit, Dessert, Cape Cod Chips & Soda & Bottled Water.

Mountain Biker Roll Up

\$12 per person

Roasted Turkey Breast with Smoked Gouda, Green Leaf Lettuce, Sliced Tomatoes & Sliced Bermuda Onions, Bacon & Mayonnaise in a Spinach Wrap.

Bear Trapper Bulkie

\$12 per person

Roast Beef with a Horseradish Boursin Spread, Green Leaf Lettuce, Sliced Tomatoes & Sliced Bermuda Onions.

veggie Pocket

\$12 per person

An Assortment of Marinated Seasonal Vegetables with a Boursin Spread in Pita Bread.

Fried Chicken Feast

\$12 per person

Have a taste of the South with 3 Pieces of Fried Chicken Strips & a Fresh Baked Roll.

Chicken Salad

\$12 per person

Our Chef's own special recipe served on Focaccia bread.

All prices are subject to an 9% New Hampshire tax and an 18% service charge
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Afternoon Themed Break Selection

The following Break items will be available to groups for 1½ hour maximum, unless otherwise noted below.

All break items will be removed from the meeting room after this time.

~ Service Fee of \$50 if less than 25 ppl. ~

Mountain Fiesta

\$12 per person

House Recipe Salsa, Seven Layer Dip, Corn Tortilla Chips, Mini Chimis, Assorted Sodas & Bottled Waters

Intermission

\$11 per person

Pretzels & Peanuts, Assorted Snack Mix, Freshly Popped Popcorn, Assorted Ice Cream Novelties, Bottled Water & Assorted Sodas

Viaggio Spa Delight

\$10 per person

Fresh Seasonal Fruit kabobs, Yogurts & Granola, International Cheese Display, Pepperidge Farm Crackers, Starbucks Coffees, Tazo Teas, & Bottled Water

Healthy Hiker

\$9 per person

Whole Fruit, Trail Mix, Nature Valley Granola Bars, Bottled Water, Red Bull & Sugar Free Red Bull

Mountain Club Morsels

\$8 per person

Freshly Baked Assorted Gourmet Cookies, Assorted Gourmet Brownies, Ice Cold 2% Milk, Starbucks Coffees, Tazo Teas, & Bottled Water, Or Starbucks Flavored Iced Coffees

Hot Chocolate Bar*

\$5 per person

Hot Cocoa, Miniature Marshmallows, Chocolate Shavings, Peppermint Sticks, Whipped Cream, Chocolate Syrup

Assorted Sodas & Bottled Water

\$3.50 per person

A refreshing addition to any break.

Consider adding the "Hot Chocolate Bar" to any break on those cold winter days

All prices are subject to an 9% New Hampshire tax and an 18% service charge
Prices subject to change

Reception Hors d' Oeuvre Selections

Minimum 35 people.

Each Presentation is designed to feed a maximum of 50 guests.

Consumption will vary with each function.

(Less than 50 people for any order all items will be stationary)

Culinary Displays & Presentations

- ~ Fruit filled Brie en Croute ~ \$200
Warmed Brie & Fruit Preserves Wrapped in Puff Pastry.
- ~ Fresh Fruit & International Cheese ~ \$200
An Assortment of beautifully arranged International Cheeses & Pepperidge Farm Crackers garnished with assorted Fresh Sliced Fruits.
- ~ Garden Vegetables with Herb Dip ~ \$140
A variety of delectably Marinated & Fresh Vegetables presented with our House Herb Dipping Sauce.
- ~ Antipasto Display ~ \$250
An assortment of deliciously Marinated Vegetables & Imported Meats & Cheeses
- ~ Seafood Mirror ~ \$Market Price
Beautifully displayed Smoke Scallops, Cocktail Shrimp, Mussels, Oysters, Smoked Salmon Rolls, Smoked Trout, & Cracked King Crab.
- ~ Raw Bar Display ~ \$Market Price
An arrangement of Oysters on the 1/2 shell, Cherrystone Clams, Sushi California Roll, Cocktail Shrimp & Cracked King Crab.
- ~ Cheese Fondue ~ \$15pp
Served with Emmental Cheese, assorted Breads & Vegetables.
- ~ Chocolate Fountain ~ \$15pp
Includes assorted Fruits, Cakes & Pretzels as well as Pre-Dipped Fruits

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Reception Hors d' Oeuvre Selections

(Priced per 100 pieces)

Minimum 35 people.

If dinner is to follow we recommend at least 6-8 pieces per person.

If there is no dinner to follow we recommend at least 8-10 pieces per person.

(Less than 50 people for any order all items will be stationary)

COLD SELECTIONS

~ Assorted Canapés ~	\$180
~ Bruschetta ~	\$100
~ Shrimp Cocktail ~	\$275
~ Deviled Eggs ~	\$100
~ Assorted Finger Sandwiches ~	\$150
~ Goat Cheese Crostini ~	\$125
~ Assorted Mini Fruit Tarts ~	\$150
~ Fresh Fruit Kabobs ~	\$180
~ Mini Pinwheels ~	\$200
~ Marinated Artichoke Hearts ~	\$150
~ Stuffed Mini Portabellas ~ with Pesto & Goat Cheese	\$180

HOT SELECTIONS

~ Stuffed Mushrooms ~ with Spinach & Goat Cheese	\$180
~ Blackened Chicken Skewers ~	\$200
~ Pan Fried Mushroom Ravioli ~	\$180
~ Clams Casino ~	\$275
~ Beef Teriyaki ~	\$225
~ Scallops Wrapped in Bacon ~	\$250
~ Chicken Satay ~	\$180
~ Assorted Mini Quiche ~	\$150
~ Coconut Chicken ~	\$180
~ Mini Chimis ~	\$150
~ Black Bean Quesadillas ~	\$180
~ Petite Beef Wellington ~	\$250
~ Tenderloin & Horseradish Crostini ~	\$250

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Theme Station Selections

"A Mountain Club Specialty"

Minimum 35 people

⌘
"Designed to let your guests 'slip away' to a different country & taste the unique cuisine prepared personally by our Chef"

Italiana Pasta Station

\$30 per person

"Let us create your favorite pasta dish before your eyes!"

Our most popular station consists of: Fresh Greens & Caesar Salad Station, Italian Breadsticks, Antipasto Display, Fresh Sliced Tomato & Mozzarella Display, Marinara, Alfredo, & Aglio e Olio Sauces, & our Chef's Specialty Sauce, Fresh Vegetables, Cheeses, Chicken, Sausage & Seafood, Tiramisu & Cannoli, Starbucks Coffees and Tazo Herbal & Premium Teas.

Chef attendants fee of \$100

Southwest Fajita Station

\$32 per person

⌘
"How about a Piñata Game?"

Mini Chimis & Jalapeno Poppers, Create your own Fajitas, with Chicken & Beef Strips sautéed before your very eyes, then add all your favorite toppings including South of the Border Seasoned vegetables, Freshly Chopped Fajita Veggies, Sour Cream, Spanish Rice, Frijoles Refritos, Black Bean Dip, Guacamole Dip & Rustic Tomato Salsa, served with Flour & Corn Tortilla Chips, Churros & Flan, Starbucks Coffees and Tazo Herbal & Premium Teas.

Chef Attendant fee of \$100

French Carving Station

\$40 per person

⌘
"Choose a great French Wine for your guests to enjoy this superb Menu"

Fresh Baked Breads & Rolls, Crepes Filled with Asparagus & Hollandaise Sauce, Roast Sirloin or Roast Tenderloin*, Braised Leg of Lamb with Rosemary, Accompanying Sauces Include: Dijon Horseradish, Béarnaise, & Mint Jelly, Chicken Coq au Vin, French Whipped Potatoes with Horseradish, Petite Green Bean Amantine, Crepes Filled with Raspberries & Cream & French Silk Pie, Starbucks Coffees and Tazo Herbal & Premium Teas.

Chef attendant fee of \$100

*Additional \$5.75 per person

New England Clambake

⌘
\$Market Price per person

"How about line dancing to get your guests in the mood?"

Fresh Steamers, Accompanied with a one (1) Pound Lobster per person, Quarter Chicken smothered in House BBQ Sauce, Corn on the Cob, Parslied New Potatoes, House Baked Beans, Mixed Greens salad & Fresh Baked Corn Bread, Freshly Sliced Watermelon, Fresh Homemade Fruit Pies, Starbucks Coffees and Tazo Herbal & Premium Teas.

Chef attendant fee of \$100

Traditional Texas BBQ

⌘
\$28 per person

Mixed Field Green Salad with House Dressing, Spicy Southwest Potato Salad, House Baked Beans, Corn Bread, Texas Brisket with House BBQ Sauce, Quarter Chicken with House BBQ Sauce, Baby Back Ribs with House BBQ Sauce*, Traditional & Jalapeno Corn Bread, Corn on the Cob, Watermelon Slices, Chef's Dessert Selection, Assorted Sodas, Starbucks Coffees and Tazo Herbal & Premium Teas.

Chef attendant fee of \$100

*Additional \$4 per person.

All prices are subject to an 9% New Hampshire tax and an 18% service charge
Prices subject to change

Five Course Plated Dinner Selection

~Service Fee of \$50 if less than 25 ppl. ~

Higher price prevails on two (2) entrée selections, three (3) entrées subject to an extra \$2 per person

All dinner entrees are served with the following:

Fresh Baked Breads & Butter, Chef's Selection of Starch & Vegetable, Freshly Brewed Starbucks Coffees & Tazo Herbal & Premium Teas

~Choose one (1) item from each course and up to three (3) Entrées ~

First Course

Fresh Fruit Cup w/ Raspberry Yogurt; Petite Shrimp Cocktail; Stuffed Mushroom Caps; Pan Fried Mushroom Raviolis; Mini Cheese & Fruit Plate; or Marinated Portobello

80

Second Course

Chef's Minestrone; N.E. Clam Chowder; Vegetable Soup; Wild Mushroom & Barley; Curried Chicken with Wild Rice; or Chef's Chilled Fruit Soup

80

Third Course

Spinach w/ Cranberries & Walnuts & topped with a Raspberry Vinaigrette; Classic Caesar Salad with Shaved Parmesan & Reggiano Cheeses & homemade Croutons; Mixed Field Greens with Fresh Garden Vegetables & House Dressing; Baby Spinach Salad topped with Tropical Fruit & drizzled with Raspberry Vinaigrette; Italian Caprese; or Iceberg Wedge with Blue Cheese & Bacon Crumbles

80

Fourth Course

New York Sirloin Steak - Char Grilled with Frizzled Onions & a Port Wine Demi Glaze.....	\$35
Sliced Roast Sirloin - Thinly Sliced & served with a Mushroom Demi Glaze.....	\$35
Filet Mignon - Flame Broiled to Medium & served with Wild Mushroom Sauce.....	\$40
Roast Prime Rib - Slow Roasted with Garlic & Rosemary.....	\$35
Veal Oscar - Medallions Sautéed, topped with Asparagus, Crabmeat & Béarnaise Sauce.....	\$40
Grilled Veal Chop - Fire Grilled then topped with a Wild Mushroom Ragout.....	\$45
Rack of Lamb - Dijon Herb Encrusted, cooked in a Natural Pan Sauce.....	\$45
Pork Tenderloin - Roasted, Sliced & served with a Spicy, Sweet Pepper Chutney Sauce.....	\$30
Maine Style Haddock - Cornmeal Crust with Lobster Meat & Spinach Cream Sauce.....	\$32
Grilled Salmon - Fresh Salmon Fire Grilled & Seasoned with Dill Butter.....	\$30
Salmon - Oven Braised & finished with a Fire Roasted Tomato Cream Sauce.....	\$30
Grilled Swordfish - Center Cut Swordfish served with a delicious Toasted Corn Relish.....	\$35

Fourth Course continued on next page...

All prices are subject to an 9% New Hampshire tax and an 18% service charge
Prices subject to change

Five Course Plated Dinner Selection Continued...

Fourth Course (continued)

Shrimp & Scallop Puttanesca - Pan Seared with Tomatoes, Olives, Capers, & Tortellini.....	\$30
Chicken Franchaise - Lightly Egg Battered, Sautéed in a Lemon Butter Wine Sauce.....	\$28
1/2 Roasted Chicken - Half Roasted Chicken with Smoked BBQ Sauce.....	\$28
Chicken Saltimbocca - Prosciutto, Tomato, Mozzarella & Basil.....	\$30
Chicken Statler - Breast with Vegetable Bread Stuffing, topped with a Mushroom Sauce.....	\$25
Chicken Roulade - Breast Stuffed with Julienne Veggies & a Pesto Olive Oil Sauce.....	\$28
Grill Chicken Sonoma - Artichokes, Roasted Red Peppers & Chevre' Cheese.....	\$28
Chicken Montrachet - Sautéed Chicken topped with Goat Cheese & Julienne Red Peppers & Pears.....	\$26
Mushroom Pesto Lasagna - Mushrooms, Basil, Pine Nuts & Parmesan Cheese.....	\$25
Pasta Primavera - Medley of Seasonal Vegetables on Pasta with an Herb Cream Sauce.....	\$24
Egg Plant Parmesan - Baked with House Marinara & served on a bed of Pasta.....	\$24



Fifth Course

Chocolate Pate' with Raspberry Cream; Chocolate Ganache Cake with Crème Anglaise; New York Cheese Cake with Strawberries; Crème Brulee; Apple Strudel with a Brandied Vanilla Sauce; Chocolate Raspberry Mousse; Tiramisu Dusted with Cinnamon; Turtle Cheese Cake with Caramel Sauce; or Peach & Blueberry Cobbler served a la Mode.

All prices are subject to an 9% New Hampshire tax and an 18% service charge
Prices subject to change

Buffet Dining Selections

~ Service Fee of \$50 if less than 25 ppl. ~

~Choice of one (1) Soup & one (1) Salad~

Soup

Chef's Minestrone; N.E. Clam Chowder; Creamy Butternut Squash; Hearty Vegetable Beef; Wild Mushroom & Barley; Chicken or Shrimp Creole*

*\$2 additional per person

Salad

Spinach w/ Cranberries & Walnuts; Classic Caesar Salad with Shaved Parmesan & Reggiano Cheeses & Homemade Croutons; Mixed Field Greens with Fresh Vegetables & House Dressing; Fresh Fruit Salad; Italian Caprese*; Baby Spinach Salad topped with Tropical Fruit & Raspberry Vinaigrette

Choice of Entrée

Higher price prevails on multiple selections, maximum of three (3) entrées. Three (3) entrées subject to an additional \$2 per person.

Grilled Salmon - Lightly Fire-Grilled & seasoned with a Dill Butter.....	\$25
Baked Haddock - Cornmeal Crust, topped with Lobster Meat & Spinach Cream Sauce.....	\$24
Seafood Newburg - Shrimp, Scallops & Haddock with Sherry Cream Sauce.....	\$27
Berry Pork Chops - Grilled Center Cut Pork Chops served with Blackberry Chutney.....	\$24
Chicken Oscar - Cutlets Sautéed, topped with Asparagus, Crabmeat & Béarnaise Sauce.....	\$26
Chicken Florentine - A Tender Breast Stuffed with Boursin Cheese & Spinach.....	\$24
Hazelnut Chicken - Hazelnut Encrusted, topped with Cranberry & Orange Salsa.....	\$25
Mushroom Pesto Lasagna - Fresh Mushrooms, Basil, Pine Nuts & Parmesan Cheese.....	\$22
Egg Plant Parmesan - Eggplant Baked with House Marinara & Italian Cheeses.....	\$22
Garden Pasta Prima - Garden vegetables tossed with Pasta & Herb Cream sauce.....	\$22
Vegetarian Paella - Fire Grilled Seasonal veggies layered on a Bed of Orzo.....	\$22
Manicotti - Ricotta Cheese Filled Manicotti Pasta topped with Fresh Marinara Sauce.....	\$22
Sliced Sirloin - Slow Roasted Sirloin thinly sliced with Wild Mushroom Sauce.....	\$28
Beef Tips - Tenderloin Beef Tips smothered in Peppercorn Cream Sauce.....	\$27
Roast Prime Rib of Beef au Jus - A real treat! Additional Chef Carving Fee of \$100.....	\$29

All dinner entrees are served with the following: Basket of Fresh Baked Breads, Chef's Selection of Starch & Vegetable, Dessert Display, Freshly Brewed Starbucks Coffees, & Tazo Herbal & Premium Teas

All prices are subject to an 9% New Hampshire tax and an 18% service charge
Prices subject to change

Cash & Open Bar Selections

****A \$50 taxable Bar Service Set-up applies to all Bar Functions****

There is a \$75 Bartender's fee if bar sales Do Not exceed \$500, per Bartender.

All bars are stocked with Scotch, Bourbon, Gin, vodka, Whiskey, Rum, Beer, Wine & assorted popular brands.

Well Brands

Cash Bar \$5.50 / Open Bar \$5.00

Call Brands

Cash Bar \$6.50 / Open Bar \$6.00

Premium Brands

Cash Bar \$7.50 / Open Bar \$7.00

Cordials

Cash Bar \$8.00 / Open Bar \$7.50

Domestic Beer

Cash Bar \$3.75 / Open Bar \$3.50

Imported & Premium Bottled Beer

Cash Bar \$4.50 / Open Bar \$4.25

Bottled Water

Cash Bar \$2.50 / Open Bar \$2.00

Soda

Cash Bar \$1.75 / Open Bar \$1.50

House Wine By The Glass

"Nathanson's Creek"; Merlot; Chardonnay; White Zinfandel; Cabernet Sauvignon; Stival Pinot Grigio

Cash Bar \$6.50 / Open Bar \$6.00

All prices are subject to an 9% New Hampshire tax and an 18% service charge
Prices subject to change

Hosted Open Bar Packages

****A \$50 taxable Bar Service Set-up applies to all Bar Functions****
There is a \$75 Bartender's fee if bar sales Do Not exceed \$500, per Bartender.
Selections subject to change

	<u>Well</u>	<u>Call</u>	<u>Premium</u>
First Hour	\$14.00	\$16.00	\$19.00
Second Hour	\$ 7.00	\$ 8.00	\$10.00
Each Additional Hour	\$ 6.00	\$ 7.00	\$ 9.00

~ Prices are per person & include the following ~

Beer

Budweiser; Bud Light; Miller Lite; Coors Light; Rolling Rock; Corona; Amstel Light;
Michelob Ultra

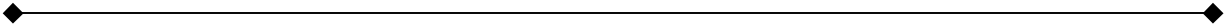
Wine

House Merlot; House Chardonnay; House Cabernet Sauvignon; House White Zinfandel; Kendall
Jackson Chardonnay; Cavit Pinot Grigio; Blackstone Merlot; Clos Du Bois Cabernet;

*House Wine is "Nathanson's Creek"

Soda & Juices

Pepsi products and several types of Juices are available for your guests



~ Based on the Package you've chosen, your Selection would include the liquors listed below ~

Well

Smirnoff Vodka; Castillo Rum; Seagrams 7; Cutty Sark; Seagram's Gin

Call (Also Includes "Well" Selections)

Bacardi; JW Red; Absolute; Canadian Club; Beefeater's

Premium (Also Includes "Well & Call" Selections)

JW Black; Crown Royal; Stolé; Makers Mark; Bombay Sapphire

The Mountain Club on Loon has a variety of Liquors available
to personalize your event, please inquire.

All prices are subject to an 9% New Hampshire tax and an 18% service charge
Prices subject to change

WINE & CHAMPAGNE LIST

****A \$50 taxable Bar Service Set-up applies to all Bar Functions****

There is a \$75 Bartender's fee if bar sales Do Not exceed \$500, per Bartender.

Selections subject to change

Red Wine

George Du Boeuf ~ Beaujolais Villages ~ France	\$22
Concentrated Black Cherries & Plums complemented by hints of Oak & Herbs with a nicely balanced finish	
Chalone Monterey ~ Pinot Noir ~ California	\$32
Ripe flavors of Raspberries & Cola followed by Cloves & Nutmeg with a nice depth & structure	
Artesa ~ Pinot Noir ~ Carneros ~ California	\$36
Bright Cherry flavors with a hint of Smoky Wood & a soft, tannic finish.	
Robert Mondavi ~ Pinot Noir ~ Napa Valley ~ California	\$45
Light & fragrant Black Cherry fruit with a smooth finish	
Etude ~ Pinot Noir ~ Napa Valley ~ California	\$95
Beautiful earth tones with a delicate finish	
Yellowtail ~ Shiraz ~ Australia	\$24
Blackberry jam flavors invite spicy notes on the finish	
RH Phillips ~ EXP Syrah ~ Dunnigan Hills ~ California	\$32
Raspberry & Boysenberry flavors with a hint of Chocolate welcome the toasty, vanilla Oak finish	
Columbia Crest Grand Estates ~ Merlot ~ Columbia Valley ~ Washington	\$24
This full-flavored wine is rich with Black Plum & fresh Raspberries	
Kris ~ Merlot ~ Alto Adige ~ Italy	\$28
Presents fresh Raspberry & Blackberry fruit flavors, essence of Tea with an earthy finish	
Franciscan Oakville ~ Merlot ~ California	\$36
Great depth & structure with a very smooth finish	
Canoe Ridge ~ Merlot ~ Columbia Valley ~ Washington	\$45
Smooth, medium-bodied with flavors of Red Berries & Oak	
Ruffino Aziano ~ Chianti ~ Tuscany ~ Italy	\$26
Dry & medium-bodied, with Cherry Fruit flavor, refreshing acidity, & medium tannin.	
Ravenswood Vintner's ~ Zinfandel ~ Sonoma ~ California	\$26
Concentrated Blackberry-Raspberry flavors layered with a hint of Clove Spice.	
Francis Coppola ~ Zinfandel ~ Napa Valley ~ California	\$28
Considered to be "California's Grape," unique & polished elegance.	
Clos du Bois ~ Cabernet ~ Sonoma ~ California	\$32
A Classic Cabernet with a soft, delicate character	
Geyser Peak ~ Cabernet ~ Sonoma ~ California	\$34
Rich Cabernet with typical Berry & cassis characteristics	

All prices are subject to an 9% New Hampshire tax and an 18% service charge

Prices subject to change

WINE & CHAMPAGNE LIST *Continued...*

****A \$50 taxable Bar Service Set-up applies to all Bar Functions****

There is a \$75 Bartender's fee if bar sales Do Not exceed \$500, per Bartender.

Selections subject to change

Red Wine Continued...

Kendall Jackson ~ Cabernet ~ Sonoma ~ California Light, easy-drinking Cabernet with Dark Berry tones & a smooth finish.	\$30
Stags' Leap ~ Cabernet ~ Napa Valley ~ California Lush Raspberry & Black Currant flavors	\$120
House Wine ~ Nathanson's Creek	\$32.

White Wine

Kris ~ Pinot Grigio ~ Alto Adige ~ Italy An exceptionally dry, crisp wine with a delicate bouquet & elegant taste	\$26
Trimbach ~ Pinot Blanc ~ Alsace ~ France Crisp, fruity Melon with a hint of Wildflowers	\$28
Geyser Peak ~ Sauvignon Blanc ~ Sonoma Valley ~ California Hints of Gooseberries & Grapefruit complement a clean taste	\$28
Simi ~ Sauvignon Blanc ~ Sonoma ~ California Intense flavors of Tangerine, Melon & Fig, accented with Green Tea & Mineral finish	\$30
Smoking Loon ~ Viognier ~ Napa Valley ~ California Medium to light body with hints of ripe Apple & Pear, with a smooth clean finish	\$25
Chateau St. Michelle ~ Riesling ~ Columbia valley ~ Washington Juicy Peach, Apricot, ripe Pear & sweet Citrus, with subtle Slate & Mineral notes	\$24
Carmen ~ Chardonnay ~ California An inciting, creamy texture. Aromas of Pear, Banana & a touch of vanilla with a crisp, lingering finish	\$22
Sterling Vintner's Collection ~ Chardonnay ~ California Crisp Apple & Pear flavors with a hint of Caramel & a soft Oak finish	\$28
Kendall Jackson ~ Chardonnay ~ Sonoma Valley ~ California An opulent, medium-bodied Chardonnay with excellent Fruit & a rich, zesty finish	\$30
RH Phillips Toasted Head ~ Chardonnay ~ Dunnigan Hills ~ California A complex Chardonnay with a light hint of Apricot, Vanilla, & Tropical fruit	\$34
B & G ~ Pouilly Fuisse ~ Macon ~ France Savory & harmonious on the palate, with good crispness & a fresh aromatic finish	\$38
Cuvaison ~ Chardonnay ~ Napa Valley ~ California Rich with white Peach, spice & Tropical fruit	\$48
Chalone Pinnacles ~ Chardonnay ~ California Rich Buttery components with big Citrus flavors & a creamy full finish	\$60

All prices are subject to an 9% New Hampshire tax and an 18% service charge

Prices subject to change

WINE & CHAMPAGNE LIST *Continued...*

****A \$50 taxable Bar Service Set-up applies to all Bar Functions****

There is a \$75 Bartender's fee if bar sales Do Not exceed \$500, per Bartender.

Selections subject to change

White Wine Continued...

Chalk Hill ~ Chardonnay ~ Napa Valley ~ California A beautifully floral nose, bright fruit flavors & light, toasty oak on the finish	\$80
Cakebread Cellars ~ Chardonnay ~ Napa Valley ~ California Clean & crisp with hints of mixed fruit & oak.	\$95
House Wines ~ Nathanson's Creek	\$32

Champagne

Cristal ~ France	\$300
Dom Perignon ~ France	\$150
Moet Chandon White Star ~ France	\$62
Perrier Jouet ~ France	\$60
Korbel ~ California	\$28

All prices are subject to an 9% New Hampshire tax and an 18% service charge

Prices subject to change