

Now to enjoy the Journey...



RESORT & SPA

THE MOUNTAIN CLUB
on Loon



A PREMIER WHITE MOUNTAIN RESORT

90 LOON MOUNTAIN ROAD, LINCOLN, NH 03251
800-229-STAY (7829) OR 603-745-2244
MTNCLUB.COM OR SALES@MTNCLUB.COM

Say "I Do" surrounded by breathtaking outdoor mountain views of majestic peaks and valleys. Prelude to a lovely cocktail reception indoors or out on our beautiful lawn terrace followed by an evening to remember in one of our elegantly-decorated reception rooms appointed with fine linens, glassware and china. From the first welcoming touch, you and your guests will enjoy sumptuous cuisine, then dance the night through to the last heart-felt toast.

You've imagined your day like this - now experience it!

It all awaits you at the year-round Mountain Club on Loon – where the people who matter most to you come together to create endless memories in a place of stunning natural beauty.

Whether you select from one of our all-inclusive packages or an a la carte offering - from a small intimate gathering or a celebration of 250 guests - we make it truly easy for you.

Treat your bridesmaids and groomsmen to a non-traditional gift of our on-premise Viaggio Spa, where our specials and spectacular spa menus make for a delightful day. Indulge in our professional nail services, makeup application and up-do hair styling for the perfect finishing touches.

A True Destination Wedding no matter what time of year, your out-of-town guests will enjoy many Mountain Club amenities and area activities – from pool time and skiing to gondola rides and hiking.

SEE PACKAGES & POLICIES



Wedding Packages

Whether a traditional wedding ceremony or a more informal celebration, From “I Do” to the Last Dance, our dedicated event planning staff will help you create a wonderful experience.

To make it truly easy for you, we can coordinate your ceremony and reception as well as any lodging and rehearsal dinner needs, with personal service and attention to detail.

Our Wedding Packages Include:

- Personal and professional onsite Event Planner to assist you from the time of your first call through the coordination of your wedding day
- Complimentary wedding night accommodations and gift for Bride and Groom in one of our Club Rooms
- Discounted overnight rates for out of town guests
- Wedding cake prepared by Jacques Fine European Pastries in Suncook, New Hampshire complimentary with cake-cutting service
- Champagne toast
- Choice of diverse catering options
- Fine ivory table linens & napkins
- Stemware, dinnerware and flatware
- Floating wooden parquet dance floor
- Premium coffees and teas
- Wedding package rates do not include function room/space rental fees, beverages, audio visual needs, colored linens, centerpieces and other items not specifically stated herein.
- All rates quoted are per person and subject to 9% New Hampshire State Room and Meals Tax and a 20% service charge.
- All prices are subject to change.

Special dietary considerations will be accommodated with advance notice.



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Wedding Cocktail Reception

DISPLAYED ITEMS

Display of International and Domestic Cheeses

Elegantly Displayed With an Assortment of Fresh Berries, Grapes, Bread and Crackers

Small Serves 30	\$ 90
Medium Serves 75	\$225
Large Serves 120	\$360

Display of Chilled Crudités

Raw and Marinated Seasonal Vegetables, House Made Dips and Crusty Bread

Small Serves 30	\$ 75
Medium Serves 75	\$190
Large Serves 120	\$300

Display of Antipasti

Cured and Smoked Italian Meats and Cheeses, Marinated Olives and Pickled Vegetables

Small Serves 30	\$105
Medium Serves 75	\$265
Large Serves 120	\$420

Display of Fresh Seasonal Melons, Fruits and Berries

Yogurt Dip and Candied Nut

Small Serves 30	\$ 75
Medium Serves 75	\$190
Large Serves 120	\$300

Warm Baked Brie en Croute

Brie Cheese Wrapped in Puff Pastry with Berry Preserves Served With an Assortment of Berries and Fruits, Crackers and Crusty Bread

Half Wheel Serves 30	\$ 75
Full Wheel Serves 60	\$150

Display of Smoked Maine Seafood

Smoked Salmon, Mussels, Shrimp and Scallops, Lemon herb Vinaigrette. Traditional Accompaniments, Cocktail Rye Bread

Small Serves 30	\$120
Medium Serves 75	\$300
Large Serves 120	\$480

PASSED HORS D' OEUVRES | Minimum of 35 Pieces

Cold Selections

Petit Fruit Kebobs, Greek Style Honey Yogurt	\$2.00
Petit Tomato and Mozzarella Skewers, House Made Pesto	\$2.00
Prosciutto Wrapped Grilled Asparagus, Shaved Parmesan Cheese	\$2.00
Smoked Salmon Canapé, Rye Toast, Dill Crème Fraiche	\$3.00
Petit Maine Lobster Salad Tartlet	\$3.00
Chilled Sirloin and Blue Cheese Crustini, Caramelized Onions	\$3.00
Chilled Smoked Duck Breast, Grain Mustard Aioli	\$3.00
Chilled Colossal Shrimp Cocktail, Cocktail Sauce and Lemon	\$4.00
Freshly Shucked Maine Oysters, Mignonette or Cocktail Sauce	\$4.00

Hot Selections

Vegetable Spring Rolls, Ponzu Sauce	\$2.50
Bacon Wrapped Scallops, Lemon Crème	\$3.00
Grilled Beef Satay, Peanut Dipping Sauce	\$3.00
Chicken Saltimboca Skewers, Prosciutto, Swiss Cheese and Sage	\$3.00
Petit Brie en Croute, Berry Preserves	\$3.00
Crispy Coconut Fried Shrimp, Ponzu Sauce	\$3.50
Petit Beef Tenderloin Wellington, Mushroom Duxelle	\$3.50
Maine Lobster Arancini, Crispy Italian Rice Croquette, Lemon Aioli	\$4.00
Prosciutto Wrapped Figs, Gorgonzola Cheese, Balsamic Glaze	\$4.00



Wedding Menus | *Plated Selections*

Four Course Menu | \$75 (plus tax & gratuity)

Soups and Appetizers | Your Choice of One of the Following

Signature New England Clam Chowder
 Loaded with Clams and Potatoes

Roasted Tomato and Fennel Bisque
 Marinated Shaved Fennel and Parmesan Crustini

Chilled Strawberry Lavender Soup
 Minted Strawberry Relish

Classic Tomato and Cucumber Gazpacho
 Herb Crème Fraiche

Italian Wedding Soup
 Braised Spinach and Petit Meatballs

Sherry Scented Maine Lobster Bisque
 Snipped Chives

Pan Seared Lump Crab Cake
 Sweet Corn Coulis, Tomato Relish, Micro Greens

Chilled Salmon Roulade
 Shaved Red Onion, Fried Capers, Classic Remoulade and Rye Toast

Mushroom and Goat Cheese Strudel
 Roasted Tomato Sauce and Shaved Parmesan Cheese

Whipped Duck Liver Pate
 Crustini, Pear Chutney and Grain Mustard Aioli

Chilled Sirloin Carpaccio
 Garlic Aioli, Tomato Relish, Balsamic Tossed Greens and Shaved Parmesan Cheese

Salad | Your Choice of One of The Following

Mountain Club House Salad
 Baby Greens, Vine Ripe Tomatoes, Cucumbers, Shaved Red Onions and Maple Balsamic Vinaigrette

Salad of Boston Bibb Lettuce
 Fresh Strawberries, Toasted Almonds, Goat Cheese and Herbed Vinaigrette

Classic Caesar Salad
 Romaine Lettuce, House Made Dressing, Shaved Parmesan Cheese and Garlic Croutons

Baby Spinach Salad
 Mushrooms, Crisp Bacon, Hard Cooked Egg and Honey Lemon Dressing

Iceberg Lettuce Salad
 Buttermilk Ranch Dressing, Cherry Tomatoes, Crisp Bacon, Shaved Red Onions and Great Hill Blue Cheese

Mélange of Fruits of the Season
 Seasonal Melons, Berries and Honey Yogurt Sauce

Entrée | Your Choice of Two of The Following

Grilled Filet Mignon
 Madeira Jus, Roasted New Potatoes, Honey Glazed Baby Carrots

Grilled NY Sirloin Steak
 Blue Cheese Potato Gratin, Roasted Spring Vegetables, Grilled Red Onion, Red Wine Demi Glace

Roast Prime Rib of Beef
 Au Jus, Baked Russet Potato, Braised Root Vegetables

Duet of Beef and Chicken
 Grilled Petit Filet Mignon, Herb Grilled Chicken Breast, Red Wine Jus, Roasted Garlic Whipped Potatoes, Roasted Spring Vegetables

Pan Seared Atlantic Salmon
 Lemon Herb Buerre Blanc, Rice Pilaf, Garlic Roasted Asparagus

Baked New England Haddock
 Seafood Stuffing, Sherry Cream Sauce, Sautéed Green Beans, Roasted New Potatoes

Maine Shellfish Vol-au-Vent
 Shrimp Lobster and Scallops, Sherry Béchamel, Puff Pastry and Roasted Asparagus

Pan Seared Statler Chicken Breast
 Wild Mushroom Ragout, Whipped Potatoes, Glazed Carrots

Roasted Stuffed Chicken Breast
 Apples, Spinach, Cheddar Cheese, Escalloped Potatoes, Sautéed Green Beans and Maple Chicken Jus

Pan Roasted Pork Chop
 Stewed Apples, Whipped Sweet Potatoes, Sautéed Green Beans, Cider Jus

Vegetarian Options Are Always Available upon Request

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Wedding Menus | Buffet Selections

Buffet Menu | \$65 (plus tax & gratuity)

Soups | Your Choice of One of the Following

The Mountain Club's Signature Clam Chowder
Roasted Tomato Bisque
Maple Roasted Butternut Squash Bisque
Chicken and Vegetable Soup with Wild Rice
Italian Wedding Soup
Sherry Scented Maine Lobster Bisque

Salads | Your Choice of Two of the Following

Baby Greens Salad
Vine Ripe Tomatoes, Cucumbers, Shaved Red Onion, Grated Carrots
Maple Balsamic Vinaigrette and Buttermilk Ranch Dressing

Caesar Salad Display
Romaine Lettuce, Shaved Parmesan Cheese, House Made Dressing, Garlic Croutons

Grilled Vegetable Pasta Salad
Summer Squashes, Red Onions, Portabella Mushrooms and Herbed Vinaigrette

Roasted Red Bliss Potato Salad
Smoked Bacon and Maple Dressing

Starches | Your Choice of one of the Following

Buttermilk Mashed Potatoes
Roasted Garlic Mashed Potatoes
Thyme Scented Roasted Red Bliss Potatoes
Blue Cheese Potato Gratin
Classic Escalloped Potatoes
Vegetable Rice Pilaf
Baked Orzo and Vegetable Gratin

Vegetables | Your Choice of one of the Following

Roasted Zucchini and Yellow Squash Provencal
Maple Glazed Root Vegetables
Baked Cauliflower Polonaise
Baked Broccoli and Cheddar Au Gratin
Sautéed Green Beans Amandine

Entrées | Your Choice of Three of the Following

*Roasted Prime Rib of Beef **
Au Jus and Horseradish Cream Sauces

Red Wine Braised Beef Short Ribs
Natural Jus, Grilled Red Onions

Garlic Roasted Sliced Sirloin of Beef
Red Wine Mushroom Pan Sauce

*Roasted Tom Turkey**
Pan Sauce, Traditional Stuffing and Cranberry Relish

Herb Marinated Grilled Chicken Breast
Thyme Chicken Jus

Coq au Vin
Classic Red Wine Braised Chicken,
Braised Mushrooms and Pearl Onions

*Crown Roast of Pork **
Apple Cornbread Stuffing, Pork Pan Sauce

Maple Glazed Roast Pork Loin
Apple Cider Jus

*Baked Stuffed Maine Salmon En Croute**
Maine Salmon, Seafood Stuffing, Puff Pastry
and Herbed Buerre Blanc

New England Shellfish Newburg
Shrimp, Scallops, Lobster in a Sherry Scented
Béchamel with Patty Shells or Rice Pilaf

Pan Seared Atlantic Haddock
Sautéed Summer Vegetables, Lemon Buerre Blanc

Roasted Vegetable Lasagna
Summer Vegetables, Ricotta Cheese and
Roasted Tomato Sauce

Baked Penne Pasta Primavera
Garden Vegetables, Herbed Cream Sauce,
Parmesan and Mozzarella Cheese

*Chef Carved Item Available
For a Fee of \$75.00 an Hour

All Buffets to Include Assorted Artisan Breads and Vermont Creamery Butter

All Prices are Subject to a 9% New Hampshire Rooms and Meals Tax In Addition to a 20% Service Charge



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Welcome Reception | Options

For Cost Tiers | See Welcome Reception Options per person

Hors d'Oeuvres Reception | \$15

One Stationary and 4 Passed Hors d'oeuvres. See Wedding Menus for Selections.

Micro-Brew Station | \$13.50

Cheese and Sausages, Sourdough Pretzels with Specialty Mustards, Gourmet Mixed Nuts, Popcorn and Micro-Brewed Beer (Beer Charged Per Consumption)

Sushi Station | \$25

Assorted House-made Maki Rolls: California Rolls, Spicy Tuna Rolls, Tempura Vegetable Rolls, Salmon Skim Rolls, Spicy Scallop Rolls, Flash Fried Shrimp Rolls, Aged Soy Sauce, Ponzu Sauce, Picked Ginger, Wasabi, Wakame Salad.

Raw Bar Station | \$21.50

Oysters on the Half Shell, Chilled Gulf Shrimp, Littleneck Clams, Wakame Salad, Mignonette, Lemon Wedges, Horseradish, and Cocktail Sauce

Chocolate Fondue Station | \$13.50

Callebaut Milk or Dark Chocolate Fondue, Fresh Strawberries, Pineapple, Rice Crispie Treats, and Pretzels

Wedding Cakes and Service

We are proud to have developed a partnership with Jacques Fine European Pastries of Suncook, New Hampshire to provide wedding cakes.

\$4.00 per slice is allocated for standard cake flavor, filling and decorations

LOCATION

Summit Amphitheatre | \$750 Rental Fee

- A breathtaking outdoor mountain summit overlooking majestic peaks accessed by the Gondola.*
- Available end of June through mid October*
- Rental Fee does not include Gondola Skyride Tickets for guests not staying at The Mountain Club on Loon Resort. Guests staying with The Mountain Club on Loon receive Gondola Skyride Tickets complimentary with their guestroom.*

Slopeside Lawn Terrace

- Views*



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Additional Services | Entertaining Options

The following services are available to help make your wedding day even more enjoyable & relaxing.

Welcome Reception | See Welcome reception Options per person

A wedding brings family and friends together, some for the first time.

Couples who select The Mountain Club on Loon for these events reap the benefits of a most relaxed and pleasurable weekend. Guests have the opportunity to mingle with all of the other guests and relax in our serene settings. Often wedding guests enjoy sitting in our lobby area, outdoor deck or Black Diamond Pub and meet and greet family and friends as they arrive. A welcome reception is a great opportunity to welcome guests in a fun, informal environment.

Groomsman or Bridesmaid Gathering | \$35 per person

Getting ready with your bridesmaids or groomsmen? Want something to relax you a bit? We would be happy to deliver some delicious appetizers to your guest room before your ceremony to tide you over. Items such as fruit, cheese and cracker display, or finger sandwiches and assorted sodas and bottled water and we always include a bottle of Champagne and Sparkling Cider! It is a great way for all the groomsmen or bridesmaids to get together prior to the wedding ceremony, have some light refreshments, and relax before the big event. We would also be happy to set up a hosted bar (additional charge). What a perfect opportunity for groomsmen and/or bridesmaids to get ready and for pre-ceremony photographs.

Rehearsal Dinner in our Greenhouse/Patio | \$250

We would be happy to help you plan your rehearsal dinner the night before your wedding. To help welcome your guests as they arrive, we offer an exclusive setting. We have a wide selection of unique menus to choose from with multiple bar options or speak with our Chef to customize your event. We do have a minimum of 25 guests for banquet dinners; see below for a few great selections.

New England Clambake | Market Price per person

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,

*Chef attendant fee of \$100

Traditional BBQ | \$32 per person

Mixed Field Green Salad with House Dressing, Spicy Southwest Potato Salad, House Baked Beans, Corn Bread, 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

*Chef attendant fee of \$100

*Additional \$4 per person.

Italiana Pasta Station | \$35 per person

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

*Chef attendant fee of \$100



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Wedding Reception | Venue Options

The following venues are available as the backdrop of your special day

Seasons Restaurant | \$2,000 Rental Fee

- *Great for a larger gathering, it provides lots of open space and expansive windows with beautiful mountain views.*
- *Accommodates up to 130 people*

Black Diamond Pub | \$2,000 Rental Fee

- *The Official Pub of The Highland Games! Its casually refined setting and warm ambiance set the stage for a memorable welcome reception or mixer. It features a U-shape bar plus open seating and a beautiful fireplace.*
- *Accommodates up to 70 people*

Hancock Room | \$2,500 Rental Fee

- *Our largest function room is ideal for large weddings. It has both a front and rear entrance*
- *Newly renovated*
- *Accommodates up to 180 people*

Lafayette Room | \$500 Rental Fee

- *This expansive room can be split into two smaller rooms, which works well for concurrent events or smaller parties. A nice option for Bridal Showers or Groomsman Gatherings.*
- *Accommodates up to 80 people*

Kinsman Room | \$500 Rental Fee

- *Unique and graciously appointed, this room has lovely views of Loon Mountain Resort. It provides outdoor access with its own private slopeside entrance, along with an interior entrance within The Mountain Club.*
- *Accommodates up to 70 people*

Greenhouse | \$500 Rental Fee

- *A charming room with beautiful westerly views of Mount Moosilauke*
- *Accommodates up to 35 people*

General Policies & Guidelines

Guarantee Policy

The Mountain Club on Loon requires that two (2) weeks prior to your scheduled function, final menus and guaranteed counts must be selected. If no guarantee is provided, the original estimate will be used for billing. Purposes. We are prepared to serve 5% over the final guarantee number. All charges will be based upon the greater of the final guarantee or the actual number of guests served.

Pricing

All food and beverage prices are subject to the current 9% New Hampshire State Room and Meals Tax and a 20% service charge. All prices are subject to change. Food and beverage prices will be guaranteed 60 days prior to the function.

Food and Beverage

All food and beverage served at The Mountain Club on Loon must be prepared and served by our staff, with the exception of the wedding cake, which will be prepared by Jacques Fine European Pastries of Suncook, New Hampshire and served by our staff. No outside food or beverage can be brought into our restaurant, bar or any other function room. Any excess food may not be removed from the function.

In order to ensure the best quality of food prepared for each function it is important that the reception and meal time agreed upon on the Banquet Event Orders are followed as closely as possible. Because our Chefs base their food preparation schedule on the times stated, we cannot be held responsible for the quality of the food in the case of delays. Please keep this in mind as your event is being planned.

Audiovisual

The Mountain Club on Loon has all standard audiovisual equipment in-house. Should you 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 of our functions rooms/spaces; projector, projection screen, podium, easel, AV card, and extension cords. Each group is welcome to supply their own AV equipment. If you choose to bring in your own equipment you are responsible for set-up and function of that equipment. There will be a minimal charge for those non-insured vendors who bring in their own audio visual equipment for rehearsal dinners and weddings.

The Mountain Club on Loon cannot assume liability or responsibility for damage or loss of personal property or equipment left in any function rooms/spaces.

Shipping

The Mountain Club on Loon reserves the right to move assigned function rooms, If a change from the original set-up is requested on the day of the function, an additional labor charge may be incurred. The Mountain Club on Loon does not assume liability for any materials or equipment that are damaged or lost when left at our facilities prior to, during or after your function.

If it is necessary for you to ship materials to The Mountain Club on Loon, it is important that you observe the following instructions to ensure proper handling of your function's materials. Each item should be clearly marked with the following:

- Name of the event
- Date of the event
- The name of your Mountain Club on Loon Catering Service Manager

Boxes, packages and display materials will be accepted no earlier than 1 (week) prior to your scheduled function. Please advise your Mountain Club on Loon Catering Service Manager of any special arrangements or requirements concerning your materials. In addition, a labor charge will be assessed if The Mountain Club on Loon's assistance is required in unloading vehicles and/or moving items to storage areas. The Mountain Club on Loon must be advised of any items over 100 lbs. that will be displayed in any function room. The customer is responsible for the arrangements and expenses of shipping materials, exhibits or any other items to and from The Mountain Club on Loon.

The customer is responsible and shall reimburse The Mountain Club on Loon for any damage, loss or liability incurred by The Mountain Club on Loon by any of the customer's guests or any persons or organizations contracted by the customer to provide any service or goods before, during or after the function. Special fire and safety regulations apply for all customers at The Mountain Club on Loon. No items are allowed to be placed on any function room or lobby walls. All signage produced by the customer must be pre-approved by The Mountain Club on Loon. In addition, The Mountain Club on Loon must pre-approve any promotional literature that mentions/describes The Mountain Club on Loon's services.

Décor

All of our functions rooms are tastefully decorated, but the group is welcome to add to our decorations if they so choose. The group is responsible for all additional decorations and for any damage done to said function from said decoration's placement or removal. We Do Not allow removal of any of the existing decorations. The group is responsible for the removal of all of the added decorations. If these decorations are not removed within 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 of a forgotten item.

Liquor Policy

In an effort to make your event memorable as well as safe, we are providing this information to you for the protection and well-being of all of our guests. In compliance with the New Hampshire State Liquor Commission (alcohol beverage licensing authority) and local law enforcement agencies, the following resort policies have been developed.

Pursuant to the guidelines of our liquor license:

- *The Mountain Club on Loon must provide all liquor served and consumed in our function facilities or restaurants.*
- *Guests may not bring their own alcohol into a function, restaurant or public space.*
- *Guests may not remove or transport liquor from any space. Only resort staff may transport liquor to or from a function space.*
- *All functions must purchase food or dry snacks to be served with any alcoholic beverages.*
- *"Hosted Open Bars" are limited to a maximum of four hours. "Cash Bars" are limited to a maximum of five hours. Bar Service will be closed at certain times during functions to meet these criteria. If beverage services are to be moved from one location to another, Banquet Bars will reopen as soon as reasonably possible. Details will be provided within the Banquet Event Order.*
- *The legal drinking age in New Hampshire is 21 years of age. The Mountain Club on Loon reserves the right to request and check identification for those guests who appear to be under the age of 30. The New Hampshire State Liquor Commission requires proof of age upon request by our staff. Proof of age requires a picture ID that is valid, and meets the requirements of the NHSLC.*
- *Under no circumstance may adults provide alcohol for underage persons.*
- *We will not serve anyone who appears intoxicated or serve anyone to that point.*
- *No guest may purchase any alcohol for anyone who has not been determined to be without proper identification, intoxicated or at risk in any way. The decision of our staff and management pertaining to the above will be final.*
- *We will limit the quantity of multiple liquor drinks served per person.*
- *Guests may not transport more than two drinks from any bar at one time.*
- *With the exception of dinner wine (by the bottle), no more than one drink shall be in front of a guest at any time.*
- *Violation of any of the above policies may result in the discontinuation of alcohol service to any individual, group or the entire function.*

Our staff is professionally trained and certified in all situations of alcohol service. Please allow them to provide safe and prudent beverage services to you and your guests.

General Policies & Guidelines | *Continued*

Deposits/Billing

All deposits must be paid by personal check or bank check or. A non-refundable deposit will be requested along with the signed contract. A payment plan will then be set up with your Event Planner with the final payment being due two (2) weeks prior to event date. Any additional fees are payable prior to departure from the hotel.

The person who signs the wedding contract is ultimately responsible financially for the event along with all contracted terms. We would be happy to divide the different events (i.e. welcome reception, bridal luncheon, groomsman gathering, wedding reception, etc.). However, if any one event is going to be financed by different people/parties, it will be the responsibility of the wedding financier to collect money accordingly and be sure The Mountain Club on Loon receives it by the agreed upon time.

All initial deposits received are non-refundable and non-transferable.

The Meeting

We trust that soon after receiving your deposit we will be able to schedule a meeting to plan the details of your wedding. At that time we will decide upon the menu, hors d'oeuvres prior to dinner, how many courses your dinner will be, if we will offer wine with your dinner and if the bar will be hosted or cash bar. Decisions such as the dance floor location and table setups will be made. Your Event Planner will review and confirm with you your discussions at the conclusion of your meeting. Changes may be made up to 30 days prior to the wedding. Twenty-one days prior to your wedding, your planner will email a draft of the Banquet Event Order for your review and signature, as well as a banquet check indicating the balance due The Mountain Club on Loon.

Cancellation

In the event of cancellation of the entire contractual agreement by the client, The Mountain Club on Loon will retain a percentage of the deposits received to cover any expended costs of The Mountain Club on Loon.

Indemnification

The Mountain Club on Loon or the contract signatories may terminate the 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 contract signatories' control, which would make it inadvisable, illegal or materially effects 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 one of the above noted occurrences.

Reservations

We encourage you to have as many of your guests as possible stay at the hotel, to eliminate transportation and driving concerns. When your guests make a guestroom reservation, they should indicate that they are participating in your wedding celebration so as to obtain the wedding party's discounted rate. Your guests will be asked for a deposit, which they can charge to a credit card. The deposit would be equal to the first nights stay including 9% New Hampshire Room and Meals tax. They will receive an email confirmation. At your request, we can mail, email or fax you a rooming list of your guests that already have made reservations.

We do offer a complimentary room block for each wedding, however 60 days prior to the wedding day, your guests' room reservations should have been made. At this time any rooms in the block that have not been reserved will be released.

Smoking

The Mountain Club on Loon is a smoke free environment and we ask that all guests refrain from smoking in their guestrooms or within the resort complex. There are designated smoking areas for our guests.

Entertainment

The Mountain Club on Loon is happy to make suggestions for your entertainment needs. However, all entertainment must be contracted and paid for by the group and The Mountain Club on Loon reserves the right to limit all aspects of entertainment.

Please note that all entertainment vendors must contact your Event Planner at least two weeks prior to the event to ensure that all rules and regulations of The Mountain Club on Loon are met and to confirm any assistance they may have as far as tables, etc.

All outside vendors are required to setup and breakdown their equipment and The Mountain Club on Loon cannot be responsible for equipment left unattended by the vendor.

All entertainment must end no later than eleven o'clock PM without exception.