

Mount Sunapee Resort

Special Events & Banquets Menu

 Group Services & Catering Policies

 Banquet Facilities Information

 Breakfast Selections

 Luncheon Selections

 Dinner Selections

Sunapee Dinner Buffets

Plated Dinner Selections

Theme Buffets

Stations Buffets

 Dessert Selections

 Cocktail Reception Selections

 Breaks & Refreshments

 Beverage Selections

 Bar Services & Menu



Group Services & Catering Policy

Thank you for considering Mount Sunapee Resort for your special event. We strive to provide the finest culinary experience, at the best prices, along with a unique location to complement the your event. Catering is available for all functions throughout the year. Our Executive Chef has created a delightful menu ranging from delicious theme buffets to full courses plated dinners. Our Sales & Events Manager and Director of Culinary Services will assist you with menu, set-up, and services to meet your expectations. Our Executive Chef is also available to assist you in creating a custom menu for your event.

Upon agreeing to hold your event at Mount Sunapee Resort, you will receive separate contracts that: Commit facilities, grounds, and dates for your event (Sales & Events Facility Agreement); itemize and describe food, beverage, and requested services (Culinary Catering Contract).

Mount Sunapee Resort agrees to furnish building rental space, grounds, and culinary services subject to the following policies, terms, and conditions. These policies, terms, and conditions will be in effect upon a signed contractual agreement:

Facilities:

Contract: A signed and dated Sales & Events Facility Agreement along with a non-refundable deposit of equal to fifty percent (50%) of the total estimated rental fees is required to confirm your reservation. Fifty percent (50%) of estimated total event charges are due thirty (30) days prior to event and non-refundable. By signing the Sales & Events Facility Agreement and/or the Culinary Contract, the renting party acknowledges that they have read, understood, and agreed to all of these stated policies, conditions, and terms.

Facility Fees/ Extra Hours: Minimum facility rental fees will be assessed per event. Facility fees are based on daily lodge use, room rentals, or property use. The facility fees are in addition to other contracted services or catering orders. Building rental fees are based on five-hour blocks. One-fifth of the building rental fee will be assessed per hour for additional time.

Set-up & Clean-up: Weddings, proms, and events requiring decoration will be allotted time for set-up on the day of the event from 10:30 AM until on (1) hour before the start time of the event, and one (1) hour for clean-up on the following day to be completed by 10:30 AM. Additional time for setup and clean up is available for an additional fee. Special exceptions may be requested and granted on a per event basis.

Decorations: The client is responsible for decorating the facilities for their event including all supplies and equipment. In order to protect the beauty of our lodges, a list of decorating guidelines has been developed. If you plan to decorate for your function, please obtain a copy of these guidelines from the Sales & Events Manager.

Additional Fees: Audio/ Visual equipment is available for an additional rental charge based on per day usage. Use of our tables and chairs is included in the facility rental, special request items

including but not limited to: table skirting, chairs with slip-covers, and dance floors are available at an additional charge. There is a set-up fee for outdoor events on a per event basis.

Cancellation: The renting party may cancel the Sales & Events Facility Agreement and/ or Culinary Contract with written notice via registered letter and payment of applicable cancellation fees. It is further provided that there shall be no right of termination for the sole purpose of holding the same or like event at another facility. In addition, if the renting party or individual refuses to pay all required deposits and/ or prepayments, Mount Sunapee Resort reserves the right to cancel the contract at any time prior to the event date(s).

Liability: Mount Sunapee Resort assumes no responsibility for loss or damage to materials and/or equipment left in the lodges or on premise. The client assumes full responsibility for any and all damages to Mount Sunapee Resort's property including buildings and grounds, incurred by their guests, invitees, or other persons attending the function and will be charged accordingly. Mount Sunapee may request a refundable damage deposit for certain types of events.

Liability Release: *Upon signing the Sales & Events Facility Agreement, and/ or Mount Sunapee Liability Release, and/ or the Culinary Contract, the renting party agrees to release, hold harmless and indemnify Mount Sunapee Resort, its officers, agents, and employees from all liabilities, claims, expenses, demands, suits, or costs of whatever nature for injury to, or death of any person(s) or damage, theft, loss or destruction of property arising out of or in connection with the use of Mount Sunapee Resort facilities outlined and contemplated in this agreement, including the sole negligence of Mount Sunapee Resort.*

Impossibility: The performance of this agreement by either party is subject to acts of God, war, government regulations, disaster, strike, civil disorder, or other emergencies making it inadvisable, illegal, or impossible to provide the facilities or hold the function. It is provided that this agreement may be terminated without liability for any one or more such reasons by written notice from one party to the other.

Culinary:

Contract: A signed Culinary Contract including estimated number of guests, itemized menu, set-up requirements, requested services, and event schedule along with a pre-payment of 50% estimated minimum billing is required no less than thirty (30) days prior to the event. A final guaranteed number of guests along with the remaining balance of estimated minimum billing is required fourteen (14) days prior to the event. All additional charges are billed at completion of event and due upon receipt.

Cancellations: Any cancellation prior to fourteen (14) days before the event will result in fifty percent (50%) forfeiture of minimum estimated billing; any cancellation within fourteen (14) days of event will result in forfeiture of one hundred percent (100%) of total minimum estimated billing.

All food and beverage items (excluding specialty cakes) consumed on resort properties must be purchased through our Culinary Department. Exceptions may be made on a per event basis with limited facility rentals. No "left-over" food or beverage may be taken from premises.

Culinary Minimum Requirements, excluding cash bars, facility, and equipment rental fees:

Weekdays - \$750.00

Weekends (Fri.-Sun.) - \$1,500.00

Weddings - \$2,500.00

Guaranteed Number of Guests: Food and beverage preparation is based on the guaranteed number of guests requiring the contracted services. If fewer than the guaranteed number are served, you will be billed for the guaranteed number. If more than the guaranteed number are served, you will be billed additionally, at the contracted amount per person up to 10% more, thereafter additional guests will be billed at 1.2 times the contracted amount per person. As these events are custom designed for your group based on the guaranteed amount, we cannot guarantee that contracted food and services will be available for additional guests.

Additional Fees: One-time non-refundable fee of \$75 for customized menu service, which requires assistance of the Executive Chef, additional revisions are \$25 each; one bar setup is included with bar selection, there is a \$100 set-up for each additional bar; a \$1/ person cake service fee, which includes cutting, plating, serving, and additional forks and napkins; initial setup is included thereafter a \$1/ person linen charge for additional set-ups. Plates, flatware, and stemware are included, special order items will be billed additionally.

*Bar Service: Alcoholic bar services are limited to a period of five (5) contiguous hours. Mount Sunapee's staff is trained in responsible beverage service and will deny service to anyone that appears to have consumed more alcohol than is considered safe and responsible. **Mount Sunapee will refuse alcoholic beverage service to any person less than twenty-one (21) years of age or without proper ID, and in no way will allow those persons to procure or consume alcoholic beverages on premises.** By NH State Law, no alcohol is allowed to be brought onto or leave the premises by guests.*

Pricing: Menu prices may be subject to change without notice. Contracted menu prices are guaranteed within sixty (60) days of event. All menu prices are per person (unless otherwise specified), and do not include applicable NH State Room & Meals Tax (8%), or gratuity (18%). Please notify Sales and Events Manager if you are a non-taxable entity, a copy of your tax exempt status will be required.

Banquet Facility Pricing

Room Pricing

<i>Goosefeathers Pub - Sunday through Friday</i>	\$ 300
<i>Sunapee Lodge - Main Floor or Mezzanine, Sunday through Friday</i>	\$ 500
<i>Goosefeathers Pub - Saturdays</i>	\$ 500
<i>Sunapee Lodge - Main Floor or Mezzanine, Saturdays</i>	\$ 1250
<i>Sunapee Lower Level - Up-charge for Additional Level Setup</i>	\$ 300
<i>Lift Service - Up & Down Service</i>	\$ 1500

Facility Capacities

<i>Goosefeathers Pub - with DJ & Dance Area or Speaker & Head Table</i>	130
<i>Goosefeathers Pub - Fully Seated</i>	150
<i>Sunapee Lodge - Mezzanine w/ DJ & Dance Area or Speaker & Head Table</i>	150
<i>Sunapee Lodge - Mezzanine Fully Seated</i>	200
<i>Sunapee Lodge - Main Level w/ DJ & Dance Area or Speaker & Head Table</i>	100
<i>Sunapee Lodge - Main Level, Fully Seated</i>	150

Other Important Information

Deposit - 50% facility fees required to confirm booking, non-refundable.

Decorations - Please obtain a copy of decorating guidelines and schedules.

Audio/ Visual - Equipment is available for rental.

Specialty Equipment - Linen, flatware, and stemware are included. Dance floors, table skirting, special chairs and covers, etc. are available for rental.

Outdoor Set-up - Set-up fee assessed per event.

Culinary Minimums - excluding facility, cash bar, rentals, tax, and gratuity.

<i>Weekdays - Monday through Thursday</i>	750
<i>Weekends - Friday through Sunday</i>	1500

Facility Pricing includes NH Room Tax



Breakfast & Brunch Selections

All breakfast bars and buffets include hot beverage and juice bar.

Breakfast Bars

- Continental** - An assortment of scones, muffins, Danish, cinnamon rolls, bagels, and croissants with cream cheese, butter, and jams. 8.95
- Continental with Fruit Display** - Add a basket of seasonal whole fruits, cut tropical fruit, and melon platter to our Continental Breakfast selection. 9.95
- Yogurt Parfait Bar** - Fat-free French vanilla yogurt, selection of berries, dried fruits, and granola. 6.95
- New York Bagel Tray** - Assorted bagels served with grava lox, cream cheese, red onions, tomatoes, and capers. Smoked trout or salmon available at market price. 9.95
- Hot Cereal Bar** - Kettle oatmeal, cheesy grits, and cream of wheat with assorted berries, maple syrup, brown sugar, and select toppings. 6.95
- Cereal & Milk Bar** - Selection of cold cereals and milk. 5.95
- Plus Plus** - Combine any above selections to create your own custom breakfast bar. Highest priced item, plus per person/ per selection charge of 3.00

Breakfast & Brunch Buffets

- Hearthstone Breakfast** - Scrambled eggs, bacon, sausage, potatoes O'Brien, and French toast: seasonal fresh fruit; and bagels and croissants with pure maple syrup, butter, jams, and cream cheese. 10.95
- North Peak Brunch** - Deep dish quiche (choice of Lorraine, Florentine, or mushroom); cheese blintz with berry sauce; and smoked salmon with buckwheat blini; asparagus with hollandaise sauce; pit smoked ham with carver; seasonal fresh fruit and berries; and bagels and croissants with butter, jams, and cream cheese. 16.95
- Black Diamond Brunch** - Eggs Wellington or Benedict; chef's omelette station; steamship ham with carver; strawberry crepes with cream cheese; smoked salmon with buckwheat blini; fresh fruit; bagels and croissants with butter, jams, and cream cheese; and fresh squeezed orange juice. 24.95
- Chef's Station** - Add personal chef's service to your buffet selection; made to order eggs, omelets, and pancakes. 5.95

8% NH room and meals tax & 18% gratuity not included.

Luncheon Buffets

Luncheon selections available from 11 AM - 3 PM.

Sunapee Luncheon Buffets

Includes old-fashioned and hot beverage station

- Sunapee Deli Board Plus** - Classic cold cuts, hearty breads, relish and condiment trays; two deli salad selections; two soup, chili, or chowder selections; one hot entrée selection; kettle chips, cookies and brownies. 17.95
- Sunapee Comfort Classic** - Two hot entrée selections; tossed garden salad; soup, chili, or chowder; kettle chips; and cookies and brownies. 15.95
- Sunapee Single Entrée Lunch** - Make selections from Sunapee Dinner Buffet menu, luncheon portions. 16.95
- Sunapee Two Entrée Lunch** - Make selections from Sunapee Dinner Buffet menu, luncheon portions. 21.95
- Hot Entrée Choices** - Chicken & Dumplings/ Hot Turkey with Sage Dressing and Gravy/ Pot Roast with mashed Potatoes and Gravy/ Assorted Sicilian Pizzas/ Chicken Tenders and Fries/ Macaroni & Cheese/ Shepard's Pie/ American Chop Suey/ Meat and Vegetable Lasagnas/ Meatloaf with Texas Toast and Gravy/ Baked Citrus Haddock with Rice Pilaf/ Roast Pork with Texas Toast and Gravy/ Quartered Chicken

Themed Luncheon Buffets

Includes cookies, brownies, and old-fashioned iced & hot beverage station.

- Home-style Sandwich Buffet** - Slice roast beef and turkey breast served with beef and poultry gravies, garlic mashed potatoes, green beans, and Texas toast. 11.95
- Italian Buffet** - Assorted pizzas, lasagna, Caesar salad, pasta salad, and garlic bread. 10.95
- Backyard Cookout** - Grilled hamburgers, hot dogs, chicken breasts, baked beans, and potato salad; served with rolls, relish tray, and condiments. 10.95
- Beef and Chicken** - Seared beef tips with peppers & onions and seasoned chicken breast served with chef's vegetable, rice pilaf, tossed green salad with dressings, and rolls with butter. 12.95
- Classic Southern BBQ** - BBQ basted grilled chicken quarters and Carolina pulled pork accompanied with baked beans, coleslaw, macaroni salad, and corn bread. 12.95
- Tex-Mex Taco Bar** - Beef & chicken taco meats, refried beans, soft flour tortillas, corn taco shells, Spanish rice, fiesta roasted corn, and fixings bar; accompanied with salsa, sour cream, and guacamole. 10.95

8% NH room and meals tax & 18% gratuity not included.

Super Sub - Classic Italian and Turkey Bacon Cheddar super-sized submarine sandwiches with kettle chips and two deli salad selections. 12.95

Deli Buffets

Includes 1 deli salad selection, kettle chips, cookies & brownies, and old-fashioned and hot beverage station.

American Cold Cut Deli Board - Sandwich bar with classic cold cuts of roast beef, ham, pastrami, and roast turkey; cheddar, American, and Swiss cheeses; and assorted deli breads; complete with relish tray and condiment bar. 11.95

International Deli Board - Sandwich bar with mortadella, parma cotto, genoa salami, pepperoni, and cappicola; cheddar, provolone, Jarlsberg, and dill Havarti cheeses; assorted old world breads; complete with relish tray and condiment bar. 14.95

Silver Dollar Deli - Egg, chicken, tuna, and seafood sandwich salads accompanied by assorted rolls and condiments. 10.95

Garden Salad Bar - Tossed lettuce and mescaline salad greens with a fixings bar of cherry tomatoes, chick peas, cucumbers, carrots, chopped egg, julienne deli meats, bell peppers, shredded cheese, bacon bits, and croutons with Italian, Bleu cheese, ranch, and vinaigrette dressings. 9.95

Bread Bowl Bar - Choice of three from soup, chowder, or chili selections accompanied with bread bowls and condiments. 9.95

Plus Plus - Combine any Deli Selections to create your own custom deli buffet. Charge based on highest priced item plus per person/ per selection charge of. 3.00

Deli Salad Selections - 3-bean, potato, macaroni, pasta, tossed salad with house dressing, chopped Caesar salad, and coleslaw. Additional selections 2.00

Soup/ Chili/ Chowder

Add Soup/ Chowder/ Chili - Choice of two from soup, chowder, or chili selections. Per person charge when added to any buffet selection 3.00

Butlered Service - Choice of one soup, chowder, or chili. Per person/ per selection charge when added to plated luncheon. 2.50

Soup Selections - Broccoli cheddar, tomato bisque, chicken noodle, fire-roasted vegetable, Italian wedding, chilled cucumber, or gazpacho, served with crackers.

Chili Selections - Chili con carne or vegetable chili served with condiments.

Chowder Selections - Clam chowder, corn chowder, lobster bisque, shrimp bisque, or Vermont cheddar, served with oyster crackers.



Plated Lunch Selections

Luncheon selections available from 11 AM - 3 PM.

Plated Luncheons

Includes coffee service and choice of cookie or brownie.

Hot Entrées - Includes rolls and butter.

<i>Bacon Wrapped Petite Filet - Served with chef's vegetable and roast potatoes.</i>	19.95
<i>Chicken Breast Dijon - Served with chef's vegetables and roast potatoes.</i>	13.95
<i>Crab Cakes w/ Remoulade - Served with chef's vegetable and rice pilaf.</i>	18.95
<i>Baked Stuffed Shrimp - Served with chef's vegetable and rice pilaf.</i>	17.95

Entrée Salads - Includes dinner roll and butter.

<i>Chicken Caesar Salad - Classic Caesar salad with roast chicken breast.</i>	12.95
<i>Teriyaki Beef Salad - Beef tips and grilled pineapple with oriental dressing.</i>	13.95
<i>Shrimp Caesar Salad - Classic Caesar salad topped with cocktail shrimp.</i>	12.95
<i>Orange Duck Salad - Glazed duck breast with mandarin orange vinaigrette.</i>	15.95
<i>Californian Turkey Salad - Turkey breast, avocado, bacon, and cilantro ranch.</i>	12.95
<i>Chicken Waldorf Melon Bowl - Traditional Waldorf in baby cantaloupe half.</i>	12.95

Sandwich Plates - Served with deli salad, lettuce, tomato, pickle, and kettle chips.

Available Boxed - Fresh fruit substituted for deli salad.

<i>Turkey & Swiss Croissant -</i>	12.95
<i>Ham & Vermont Cheddar Bulkie -</i>	12.95
<i>Roast Beef & Boursin on Garlic Batard -</i>	12.95
<i>Lobster Salad Roll -</i>	14.95
<i>Chicken Salad on Wheatberry -</i>	11.95
<i>Albacore Tuna Salad on Wheatberry -</i>	12.95
<i>Hummus & Veggie Wrap -</i>	12.95
<i>Turkey Bacon Cheddar Wrap -</i>	12.95

Select one deli salad to accompany all selections - See Lunch Deli Buffet for list of choices.

8% NH room and meals tax & 18% gratuity not included.

Sunapee Dinner Buffets

Dinner buffets include coffee and water service with meal.

- Four Course Buffet** - Appetizer buffet; bread bar with spreads; choice of salad; choice of two entrées, two starches, and two vegetables; and choice of dessert buffet. 34.95
- Single Entrée Buffet** - Dinner rolls with butter and choice of salad and one entrée, starch, and vegetable. 23.95
- Two Entrée Buffet** - Assorted breads and rolls with butter; choice of salad; and choice of two entrées, two starches, and two vegetables. 27.95
- Additional Entrée** - Per person charge per selection. 4.00
- Additional Accompaniments** - Per person charge per selection. 2.00
- Plated Service Available** - Choice of one salad, one vegetable, pair entrée(s) with starch(es).
Includes rolls with butter and coffee service. Per person charge. 4.00
- Children's Pricing** - 5 to 9 years old 1/2 price, Under 5 no charge.

Hors D Oeuvres

Assorted Mini Meatballs

Fresh Fruits & Vegetables

*Warm Artichoke Crab Dip w/ Pita
Crisps*

*Meat, Cheese, & Crackers w/
Savory Spreads*

Appetizer Buffet

Includes chef's assortment of listed selections. 8.95

Salad Selections

Tossed Green Salad w/ Dressings

Chopped Mediterranean Salad

Italian Pasta Salad

Caesar Salad

Spinach w/ Walnuts & Gorgonzola

Citrus Broccoli w/ Bacon

Plated Salad Course

Service charge per person. 2.00

Entrée Selections

Turkey Mornay - Fresh broccoli and red pepper rolled in turkey breast with gruyere velouté.

Grilled Beef Tips - Marinated beef tips with caramelized onions and roasted peppers.

Roasted Portabella Caps - Filled with ratatouille, topped with Romano and infused olive oil.

8% NH room and meals tax & 18% gratuity not included.

- Steak Au Poivre* - Seared flat iron steak with green peppercorn mustard demi-glaze, MR.
- Baked Manicotti* - Stuffed with four cheese blend and topped with sauce pomodoro.
- Sole Turbin* - Filet of sole rolled with spinach and saffron scallop mousse.
- Stuffed Chicken Breast* - Seasoned chicken breast with sage bread stuffing and gravy.
- Glazed Pork Medallions* - Loin medallions over creamed leeks topped with port wine sauce.
- Cedar Planked Salmon* - Side of salmon with dill butter & lemon.
- Oven Roasted Salmon* - Filet of salmon on a bed of julienne vegetables with citrus glaze.

Carvery Entrées

Selections count as entrée for base buffet packages. Per person charge is in addition to base price and includes chef/ attendants.

- Roast Top Round of Beef* - Served with au jus & horseradish sauce. 1.75
- Prime Rib* - Served with bistro mustard, au jus, & horseradish sauce. 5.25
- Ham Jam Bon* - Mustard glazed smoked ham with spicy mustard & chutney. 1.75
- Roast Rack of Pork* - Accompanied with bistro sauce, gravy, & cranberry chutney. 3.25
- Leg of Lamb* - Accompanied with mint jelly & rosemary demi-glaze. 1.75
- Roast Turkey Breast* - Served with pan gravy & cranberry relish. 1.75
- Cracked Lobster* - Tails & claws with drawn butter & lemon. market
- Whole Beef Wellington* - Accompanied with roasted garlic demi-glaze. 6.25
- Halibut en Croûte* - Accompanied with lemon caper aioli. market
- Sesame Crusted Ahi Tuna Loin* - Served with tamari, wasabi, & pickled ginger. market
- Santa Fe Chicken Roulade* - Stuffed with poblano chilis, cornbread, & jack cheese. 2.75

Accompaniments

Vegetables

- Fresh Steamed Broccoli*
- Honey Glazed Carrots*
- Summer Squash Melange*
- Cheddar Cauliflower Bake*

- Fire Roasted Medley*
- Braised Red Cabbage*
- Maple Butternut Squash*
- Corn & Lima Bean Succotash*

Starches

- Roast Red Potatoes*
- Whipped Home-style Potatoes*
- Harvest Rice Pilaf*

- Roasted Garlic Mashed Potatoes*
- Potatoes Au Gratin*
- Orzo with Brown Butter Sauce*

8% NH room and meals tax & 18% gratuity not included.

Plated Dinner Selections

Assigned seating chart or place name cards with entrée selection listed along with confirmed entrée counts are required for multiple entrées. Coffee and water service is included with meal.

Pricing - A la carte per person/ per course/ per selection

Off Menu Service - If you would like to create a custom menu, our chef will be happy to work directly with you. One time charge. 75.00

Appetizers (limit one, pre-set)

<i>Grilled Asparagus w/ Pancetta & Parmesan - 7.95</i>	<i>Fresh Buffalo Mozzarella w/ Focaccia & Pesto - 9.95</i>
<i>Jumbo Shrimp w/ Cocktail Sauce & Lemon - 8.95</i>	<i>Smoked Duck w/ Bilini & Cranberry - 9.95</i>
<i>Melon Slice w/ Prosciutto & Crème Fraîche - 6.95</i>	<i>Beef Carpaccio w/ Caper Parmesan & Olive Oil - 7.95</i>

Appetizer Taster

Choice of three appetizers, taster portions. 10.95

Buffet appetizer station selection is also available set as a station.

Soups (limit one)

<i>Lobster Bisque - 6.95</i>	<i>Shrimp Gazpacho - 5.95</i>
<i>Roasted Red Pepper w/ Saffron & Fontina - 5.95</i>	<i>Chicken Matzoh - 4.95</i>
	<i>Curried Mango - 4.95</i>

Salads (limit one)

<i>Field Greens w/ Vinaigrette - 4.95</i>	<i>Caesar Salad w/ Anchovies - 5.95</i>
<i>Baby Iceberg w/ Bleu Cheese & Pancetta - 5.95</i>	<i>Spinach, Endive, & Apple w/ Honey Mustard Vinaigrette - 4.95</i>

Intermezzo

<i>Lemon Sorbet - 3.25</i>

8% NH room and meals tax & 18% gratuity not included.

Entrées (served with chef's choice of vegetable)

Multiple Entrée Charge - Per person charge for each additional entrée selection over two, entrée substitutions for specialty diets are exempt.	4.00
Roasted Rack of Lamb - Served with crispy leeks, garlic mashed potatoes, and rosemary demi-glaze.	34.95
Chicken Oscar - Chicken breast topped with lump crab meat, asparagus, and hollandaise sauce served with whipped potatoes.	29.95
Petite Filet Mignon - 6 ounce choice beef tenderloin grilled MR served on toasted focaccia with bernais sauce, accompanied with fingerling potatoes.	34.95
Rib Veal Chop - 12 ounce Frenched range veal chop with mushroom marsala sauce and roasted garlic mashed potatoes.	49.95
Aged Prime Rib - 10 ounce English cut aged prime served MR with au jus and wasabi butter, accompanied by bleu cheese mashed potatoes.	34.95
Orange Caramel Duck Breast - Pan seared duck breast glazed with caramelized sugar and Cointreau, served with long grain wild rice.	29.95
Chicken Meunière - Char-grilled chicken breast, sliced and served on a bed of truffled risotto with brown sage butter.	29.95
Baked Stuffed Prawns - Jumbo prawns with roasted shallot stuffing and sauterne beurre blanc and pesto orzo.	29.95
Chesapeake Bay Crab Cakes - Fresh lump crab lightly seasoned, bound with reduced cream and shallots, topped with choron sauce, and served with lemon orzo.	34.95
Baja Swordfish Steak - Char-grilled, topped with cilantro jalapeno butter and accompanied with roasted red pepper mashed potatoes.	29.95
Florentine Pork Loin Roulade - Choice pork loin rolled with spinach, sun-dried tomato, pine nuts, roasted peppers, and asiago cheese, served with saffron basmati rice.	24.95
Double Cut Pork Chop - Double bone loin chop, char-grilled and served with fire roasted fuji apples and baby red potatoes.	29.95
Special Diet Entrées - Entrée selections and pricing available upon request.	

Children's Entrées

Hot Dog w/ French Fries -	8.95
Hamburger w/ French Fries -	9.95
Macaroni & Cheese -	8.95
Chicken Nuggets w/ French Fries -	8.95
Fish n' Chips -	9.95

8% NH room and meals tax & 18% gratuity not included.

Italian Theme Buffets



Pizzeria Cucina

Coffee & Fountain Sodas
Meat & Cheese Tray
Fresh Fruit Display
Tossed Salad w/ Dressings
Pasta Salad w/ Marinated Vegetables
Garlic Bread Sticks
Fried Mozzarella w/ Marinara
Choose Two
~ Assorted Pizzas
~ Vegetable lasagna
~ Meat Lasagna
~ Spaghetti w/ Meatballs
~ Fettuccine Alfredo
~ Baked Ziti Pomodoro
~ Cheese Tortellini Al Pesto
Grated Parmesan Cheese
Ice Cream Sundae Bar



\$ 24.95 per person



Italiano Rustica

Coffee & Fountain Sodas
Antipasti Display
Fried Ravioli w/ Sauces
Caesar Salad w/ Parmesan
Insalata Tortellini w/ Artichoke
Grilled Italian Vegetables
Gnocchi w/ Sun-dried Tomato
Choose Two
~ Pasta Carbonara
~ Radiatori Frutti di Mare
~ Veal Stuffed Cannelloni
~ Linguini w/ Clam Sauce
~ Eggplant Parma Gianni
~ Chicken Piccata
~ Beef, Porcini, & Shallots Chianti
Ciabatta w/ Garlic Butter
Tiramisu & Italian Crème Cake



\$ 34.95 per person

8% NH room and meals tax & 18% gratuity not included.

BBQ Theme Buffets

All American Cookout

Old-fashioned Iced Beverages
Deviled Eggs
Watermelon Wedges
Macaroni Salad w/ Sweet Red Peppers
Potato Salad w/ Sour Cream & Egg
New England Baked Beans w/ Salt Pork
Steamed Corn Cobbette
Choose Three
~ All Beef Burgers
~ Hot Dogs
~ Garden Burgers
~ Italian Sausages w/ Peppers & Onions
~ Ale Bratwursts
~ Grilled Marinated Chicken Breasts
Rolls & Fixings Bar
Apple, Cherry, & Peach Pie
Add Ice Cream \$1.50

 **\$ 23.95 per person**

Mountain BBQ

Old-fashioned Iced Beverages
Fresh Fruit Display
Shrimp Skewers
Creamy Coleslaw
Tossed Salad w/ Ranch
Vegetable Kabobs
Roasted Garlic Potatoes
Choose Two
~ Swordfish Kabobs
~ Quarter Chickens
~ Baby Back Pork Ribs
~ Beef Spare Ribs
~ Carolina Beef Brisket
~ Grilled Portabella Caps
Sweet Chili Cornbread
Apple Dumplings & Rhubarb Crisp
Add Ice Cream \$1.50

 **\$ 29.95 per person**

8% NH room and meals tax & 18% gratuity not included.

"New Englander" a stations buffet

Buffet Includes Hot & Cold Beverage Bar

Hors D Oeuvres

Display Station

Shrimp Cocktail
Fresh Fruit Display
Meat & Cheese Display

Butlered

Crab Mini Bouchée
Bruschetta Margherita
Beef & Boursin Roulade

Salad & Bread Bar

Field Greens
Fresh Garden Vegetables
Ranch, Bleu Cheese, & Italian

Cubed Deli Meats
Sunflower Seeds & Croutons
Rustic Breads & Savory Spreads

Seafood Station

Boiled New Potatoes w/ Chives
Roasted Corn Cobettes
Choice Of
~ Cedar Planked Salmon
~ Baked Stuffed Haddock
~ Steamed Mussels

Cavery Station

Grilled Mushrooms w/ Garlic Butter
Potatoes Au Gratin
Choice Of
~ Roast Top Round of Beef
~ Roast Leg of Lamb
~ Roast Turkey Breast
~ Smoked Steamship Ham

Brazier Station

Fresh Broccoli & Cauliflower
Confetti Rice Pilaf
Choice Of
~ Herb Roasted Chicken Breast
~ Roast Pork Tenderloin
~ Yankee Pot Roast

Pasta Station

Penne Pasta w/ Garlic Oil
Marinara, Alfredo, & Olive Oil
Mediterranean Vegetables
Choice of Meatballs or Italian Sausage

 \$ 44.95 per person/ minimum 150

8% NH room & meals tax & 18% gratuity not included.

Dessert Selections

Buffet Desserts

- Chef's Choice*** - Variety of cakes, fruit & cream pies, dessert bars, brownies, & cookies. . . 4.95
Assorted Cakes - Chef's selection of fruit, chocolate, cream, and mousse layer cakes. 3.95
Assorted Pies - Chef's variety of fruit, cream, and meringue pies. 3.95
A la Mode - Add choice of vanilla, chocolate, or strawberry ice cream to your selection. ... 1.75
Sundae Bar - Chocolate, vanilla, & strawberry ice creams with sundae toppings. 3.75
Cobblers A la Mode - Classic fresh fruit or chocolate cobbler with vanilla ice cream. 4.75

Butler Service Desserts

- Cheesecakes*** - Assortment of New York cheesecakes. 5.95
Gourmet Cakes - Tuxedo truffle, chocolate mousse, strawberry crème, & lemon crème. .. 5.95
Pastries - Cannoli, crème puffs, Napoleons, mousse tortes, and baklava. 5.95
Chef's Favorites - Tiramisu, tiger cake, Italian crème cake, and bourbon pecan torte. 6.95

A la Carte Desserts

- | | | | |
|---|------|---|------|
| <i>Crème Brulee</i> | 5.95 | <i>Bourbon Bread Pudding</i> | 4.95 |
| <i>Raspberry Lemon Torte</i> | 4.95 | <i>Molten Lava Cake</i> | 6.95 |
| <i>Caramel Flan</i> | 5.95 | <i>Boston Cream Pie</i> | 6.95 |
| <i>Brownie Turtle Sundae</i> | 5.95 | <i>Clementine Cake</i> | 5.95 |

Multiple Selections

Per person/ per selection charge 1.00

Special Services

- Special Occassion Cake Cutting*** - Cutting & station service for buffets or table service . 1.75
for plated, includes plates, forks, and napkins. Per person charge.

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Cocktail Reception Selections

Packages

- Sunapee Reception** - Chef's display of hors d' oeuvres and appetizers, see "Sunapee Dinner Buffet" menu for listing. 8.95
- New Englander Reception** - Chef's selection of butlered hors d' oeuvres and appetizer displays, see "New Englander" station buffet menu for listing. 12.95

Hors D Oeuvres

Priced per piece, 25 piece minimum per selection.

<i>Pancetta Wrapped Scallops</i> -	2.75	<i>Bacon Wrapped Shrimp</i> -	2.75
<i>Mini Meatballs</i> -	1.25	<i>Chèvre & Olive Crostini</i> - ...	1.75
<i>Crab Mini Bouchée</i> -	2.50	<i>Bruschetta Margherita</i> -	2.25
<i>Smoked Salmon Crepe</i> -	1.75	<i>Beef & Boursin Roulade</i> -	2.25
<i>Lamb Lollipops</i> -	4.75	<i>Make & Sushi</i> -	1.25
<i>Confetti Pinwheels</i> -	1.25	<i>BBQ Beef Spiedini</i> -	2.50
<i>Chicken Satay</i> -	1.75	<i>Spiedini Caprese</i> -	2.75
<i>Chicken Wings</i> -	1.75	<i>Stuffed Mushrooms</i> -	1.25
<i>Chicago Cocktail Franks</i> - ...	1.50	<i>Cheddar Bacon Sliders</i> -	2.25
<i>Chocolate Dipped Fruit</i> -	2.25	<i>Dipped Tea Cookies</i> -	1.25

Passed Hors D Oeuvres

7.50 per selection service charge

Displays

Priced per person, please observe minimums.

- Gourmet Soft Cheeses** - Phyllo wrapped baked Brie, Camembert, Saga Bleu, Chèvre, and flavored Boursin accompanied with citrus marmalade, melba sauce, crackers, and peasant breads. Minimum 50 6.25
- Smoked Side of Salmon** - Hardwood smoked Atlantic salmon accompanied with capers, red onions, chopped egg, lemon, and fresh dill. serves 25/ side, order increments 25. 5.25

International Cheeses - English Cheddar, Gorgonzola, Gouda, Asiago, Montrachet, and Gruyere accompanied with ale mustard and crackers. Minimum 50	4.50
Domestic Cheeses - Sharp Cheddar, Pepper Jack, Swiss, Smoked Gouda, and Dill Havarti accompanied with crackers. Minimum 25	3.25
Vegetable Crudité - Garden fresh display of seasonal whole and cut vegetables accompanied with dipping sauces.	3.25
Fresh Fruits - Varietal selection of whole and cut fruits including melons, berries, and tropical and citrus fruits. Minimum 25	3.25
Shrimp Cocktail - Peeled and de-veined tail-on jumbo shrimp with zesty cocktail sauce. Minimum 25	5.25
Peasant Style Antipasti - Cappicola, Soppressata, Prosciutto, fresh mozzarella, provolone, marinated mushrooms, pepperoncini, roasted Italian vegetables, olives, and sun-dried tomatoes. Minimum 50	3.50
Classic Deli Board - Petite rolls, American cold cuts & cheeses with condiments and relish tray. Minimum 25	3.75
Silver Dollar Deli - Petite rolls and party breads, along with a presentation of egg, tuna, ham, and lobster salads. Minimum 25	3.25
Chips & Dip - Choice of crispy kettle potato chips with French onion dip, blue corn tortillas with guacamole and fresh salsa, or grilled pita chips with hummus and tapenade.	2.00
Bruschetta - Toasted Italian bread slices with olive tapenade, sun-dried tomato, eggplant, and dipping oil.	2.25
Domestic Meat Board - Kielbasa, Virginia ham, roast turkey, and bologna with cheese spread, garnish, and crackers. Minimum 25	3.25
Baked Brie - Triple cream French cheese wrapped in French pastry with raspberry sauce, fresh berries, and crusty bread. Minimum 25	4.00
Imported Meat Board - Cappicola, salami, mortadella, and linguice sausage with cappa nota, cheese spreads, crackers, and mustards. Minimum 25	3.75
Giant Hero - Choice of classic Italian or turkey/ bacon/ cheddar. Serves 50/ Hero, order increments of 50	3.25
Mini Sliders & Mini Frankfurters - Cocktail size hamburgers and franks complete with rolls, relish tray, fixings bar, and condiments.	2.50
Grand Fondue Display - Choice of fruits and biscuits with dark and white chocolate fondues or breads and meats with white wine gruyere and cheddar fondues. Minimum 50	4.25

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Interactive Stations

Priced per person, minimum 25 per selection.

<i>Beef Tenderloin w/ Carver - rare beef tenderloin accompanied with horseradish sauce and caramelized onions served on roasted garlic bâtard.</i>	<i>7.50</i>
<i>Sesame Crusted Ahi - Sesame crusted rare tuna loin served with wasabi mayonnaise and pickled ginger. Served on crispy wonton.</i>	<i>8.50</i>
<i>California Make Rolls - Assortment of fresh and pickled vegetables, sweet jasmine rice, and condiments hand rolled in Nori seaweed.</i>	<i>3.50</i>
<i>Old-fashioned Ham - Slow baked bone in ham, carved and served with assortment of mustards on assorted hearty breads.</i>	<i>3.50</i>
<i>Saucisson Carvery - Selection of stuffed turkey, chicken, pork, and seafood rolls. Accompanied with variety of breads and sauces.</i>	<i>4.25</i>

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Break Service

Break service scheduled for 1/2 hour, unless otherwise requested.
Priced per person.

<i>Morning Refresher</i> - Assorted mini muffins, Danish, donuts, coffee, & juice.	3.95
<i>Afternoon Break</i> - Home-style cookies, fudge brownies, coffee, & sodas.	3.95
<i>Ice Cream Chiller</i> - Assorted ice cream novelties, bottled water, & coffee.	5.95
<i>Country Cooler</i> - Sliced watermelon, assorted cookies, & old-fashioned iced beverages. ..	4.95
<i>Afternoon Breezer</i> - Sparkling cranberry punch with scones & chocolate dipped fruit.	4.95
<i>Parfait Bar</i> - Add French vanilla yogurt, granola, & toppings to break service.	2.95
<i>Fresh Fruit</i> - Add seasonal whole fruits to break service.	1.95
<i>Refresher Charge</i> - Per person charge for each additional half hour of break service.	2.95

A la Carte

<i>Assorted Chips</i> - Individual size.	1.75/ea
<i>Ice Cream Novelties</i> - Selection of ice cream bars, sandwiches, cones,	5.00/ea
<i>Candy Bars</i> - Selection of popular brands.	1.75/ea

English Tea Service

Tea service scheduled for 2 hours, unless otherwise requested. Priced per person.

<i>High Tea</i> - Chef's selection of finger sandwiches, tea cookies, scones, petite fours, tartlets, and chocolate dipped fruits with coffee and teas.	7.95
<i>Sliced Fruit Display</i> - Add sliced seasonal fruits, berries, and crème Fraîche.	2.95
<i>Fondue</i> - Add choice of cheese or chocolate fondue to tea service.	3.95

Beverage Selections

Unlimited Hot & Cold Selections

Available as bar, buffet, or table service to best fit your event. Priced per person for first two hours and then each additional hour.

<i>Fountain Drinks</i> - Pepsi/ Diet Pepsi/ Sierra Mist	1.75
<i>Old-fashioned Iced Drinks</i> - Brewed iced tea, lemonade, & fruit punch.	1.75
<i>Fruit Juices</i> - Orange, apple, & cranberry juices.	2.50
<i>Coffee & Tea</i> - Boston's Best coffee and select teas.	1.75
<i>Specialty Hot Drinks</i> - Hot apple cider, rich cocoa, and chai tea.	1.50
<i>Hot & Cold Drinks</i> - Choice of Fountain Sodas or Old-fashioned w/ Coffee & Tea ...	2.50

A la Carte Selections

Selections are priced individually and billed based on usage.

<i>Bottled Water</i> - 20 oz Aquafina.	2.00
<i>Premium Bottled Water</i> - Available upon request.	
<i>Bottled Soda</i> - 20 oz Pepsi brand products.	2.00
<i>Bottled Fruit Juice</i> - 12 oz Ocean Spray products.	2.50
<i>Non-Carbonated Beverages</i> - Assorted iced teas, lemonade, and fruit punch.	2.00
<i>Sports Drinks</i> - Popular Gatorade products.	2.50
<i>Bottled Vegetable Juice</i> - Tomato & V8 juices.	2.25
<i>Milk</i> - 1/2 pints of chocolate, whole, skim, & 2%.	1.50
<i>Coffee & Hot Tea</i> - by the gallon.	7.50
<i>Hot Cider, Cocoa, Chai Tea</i> - by the gallon	11.00

Bar Menu & Service

You may arrange for full open bar, limited open bar, or cash bar to fit your needs. We offer a full range of beer, wine, and liquor in our house selection. Specialty products can be arranged, price based on market value, quantity must be guaranteed, and any unused portion will not be reimbursed and will become the property of Mount Sunapee Resort.

Bar Pricing

<i>Domestic Bottled Beer - Budweiser, Bud Lite, Coors Lite, O'Doul's</i>	4.25
<i>Imported Bottled Beer - Stella Artois</i>	5.25
<i>Micro-Brew Bottled Beer - Harpoon IPA</i>	5.25
<i>House Wine by the Glass - Chardonnay, Merlot, White Zinfandel</i>	5.25
<i>Select Wine by the Glass - Chateau St. Michelle Chardonnay, Blackstone Merlot, Ecco Pinot Grigio (select wines by request only)</i>	6.25
<i>Table Wine Service - Select wines by the bottle 750ml</i>	32.00
<i>Domestic Toast - Brute champagne or sparkling apple cider</i>	4.75
<i>Premium Toast - Select champagne or sparkling white grape juice</i>	8.50
<i>Spirits & Cocktails - Call and Premium, 3 Liquor Max, No Shots</i>	6.25/ up
<i>Soft Drinks & virgin Cocktails - Popular Sodas and Flavored Spritzer's</i>	1.25
<i>Additional Bar Setup Fee - Initial bar setup included.</i>	100.00

Beverage Policy

Alcoholic bar services are limited to a period of five (5) contiguous hours. Mount Sunapee's staff is trained in responsible beverage service and will deny service to anyone that appears to have consumed more alcohol than is considered safe and responsible. Service shall be refused to any person less than twenty-one (21) years of age or without proper ID. Mount Sunapee will not allow those persons to procure or consume alcoholic beverages on premises. By NH state law, no alcohol is allowed to be brought onto or leave the premises by guests.

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