

The History of Searles Castle

SEARLES CASTLE WAS BUILT UNDER THE DIRECTION OF EDWARD F. SEARLES, AN INTERIOR DECORATOR AND ANTIQUE COLLECTOR. HAVING TRACED HIS ANCESTRY TO THE OXFORDSHIRE HARCOURT FAMILY, HE ENGAGED THE PROMINENT ARCHITECT, HENRY VAUGHN TO DESIGN THE CASTLE IN THE STYLE OF STANTON HARCOURT MANOR IN OXON COUNTY, ENGLAND. THE BUILDING WAS COMPLETED IN 1915 AT A COST ESTIMATED TO HAVE BEEN IN EXCESS OF \$1,250,000. THE CASTLE, LOCATED AT 23 SEARLES RD. IN WINDHAM, NH, CONTAINS 20 ROOMS.

SEARLES IS SAID TO HAVE EMPLOYED THE FINEST MASONS AND WOODWORKERS TO CONSTRUCT THE CASTLE, AND IMPORTED MARBLE AND ARTIFACTS FROM EUROPE TO FURNISH IT. EXAMPLES OF THE FINE WORK ARE FOUND IN THE CARVED OAK BALCONY, AND THE MARBLE FIREPLACES.

EDWARD FRANCIS SEARLES WAS BORN ON JULY 4, 1841, IN METHUEN, MASSACHUSETTS. AT THE AGE OF THIRTEEN HE WENT TO WORK IN A COTTON MILL TO SUPPORT HIS WIDOWED MOTHER AND HIS BROTHER. HIS LOVE OF ART AND MUSIC, LATER TO BE HIS HALLMARK, WERE IN EVIDENCE EARLY IN HIS LIFE. AT THE AGE OF TWENTY-ONE HE WAS TEACHING PIANO AND ORGAN IN BATH, MAINE.

IN 1875, AFTER AN APPRENTICESHIP WITH A BOSTON FIRM, SEARLES BECAME AN INTERIOR DECORATOR FOR THE PRESTIGIOUS HERTER BROTHERS OF NEW YORK CITY. IN 1881, HE MET MARY HOPKINS, A HERTER BROTHERS CLIENT, IN SAN FRANCISCO. HER HUSBAND, MARK HOPKINS, PART-OWNER OF THE SOUTHERN PACIFIC RAILROAD, HAD DIED IN 1878. HE LEFT HIS WIFE AN INHERITANCE OF SIXTY-ONE MILLION DOLLARS.

MARY HOPKINS COMMISSIONED SEARLES TO DESIGN THE INTERIOR OF HER NOB HILL HOME, AND TO WORK ON KELLOGG TERRACE IN HER BIRTHPLACE OF GREAT BARRINGTON, MASSACHUSETTS. THEY WERE MARRIED ON NOVEMBER 8, 1887 IN NEW YORK CITY. HE WAS FORTY-SEVEN; SHE WAS ABOUT SIXTY-SEVEN. FROM MARY'S DEATH IN 1891 UNTIL HIS OWN, SEARLES WAS INVOLVED IN BUILDING PROJECTS IN METHUEN, MASSACHUSETTS, AS WELL AS SALEM AND WINDHAM, NEW HAMPSHIRE. HE DIED IN 1920.

SEARLES WILLED THE CASTLE TO HIS SECRETARY, ARTHUR T. WALKER, WHO DIED IN AUGUST OF 1927, LEAVING IT TO HIS BROTHERS AND SISTERS. THEY SOLD IT TO MR. AND MRS. FRANK ANDREW OF METHUEN, MASSACHUSETTS, IN 1930.

THE SISTERS OF MERCY ACQUIRED THE CASTLE IN 1952. SINCE THEN IT HAS BEEN USED AS A NOVITIAE FOR YOUNG WOMEN ENTERING THE SISTERS OF MERCY; A RETREAT HOUSE; AND ADMINISTRATIVE OFFICES. CASTLE COLLEGE HELD CLASSES IN THE CASTLE FOR OVER TWENTY-FIVE YEARS.

BECAUSE THE BUILDING NEEDED EXTENSIVE REPAIRS, CASTLE COLLEGE MOVED TO A WING OF THE SISTERS OF MERCY MOTHERHOUSE ON THE PROPERTY, AND THE CASTLE WAS CLOSED FOR FIVE YEARS. DURING THOSE FIVE YEARS, REPAIRS WERE MADE TO THE ROOF AND BUILDING.

IN 1991, IN AN EFFORT TO RESTORE THE INTERIOR OF THE CASTLE, A "DECORATORS' SHOWCASE" WAS HELD. THROUGH THE GENEROSITY OF THOSE INTERIOR DESIGNERS AND CONTRIBUTIONS RECEIVED OVER THE YEARS FROM MANY BENEFACTORS, THE INTERIOR OF THE BUILDING HAS BEEN REFURBISHED. SINCE THAT TIME, THE CASTLE HAS BEEN AVAILABLE TO THE PUBLIC FOR SOCIAL, CULTURAL, SPIRITUAL AND BUSINESS EVENTS.

IN NOVEMBER OF 2001, THE SISTERS OF MERCY CONTRACTED DAVID AND LINDA KOLIFRATH OF SALEM, NEW HAMPSHIRE TO ORGANIZE AND MANAGE EVENTS HELD AT THE CASTLE. AT THIS TIME IT WAS DECIDED THAT OPERATIONS WOULD BE EXPANDED TO INCLUDE WEDDINGS AND RECEPTIONS IN THE CASTLE COURTYARD IN AN EFFORT TO BETTER UTILIZE THE FACILITY, BETTER SERVE THE NEEDS OF THE PUBLIC, AND TO RAISE ADDITIONAL FUNDS TO FURTHER THE CHARITABLE PROGRAMS OF THE SISTERS OF MERCY.

IN NOVEMBER 2019, NHC EVENTS, LLC WAS INCORPORATED AND CONTINUED THE LEGACY OF SPECIAL EVENTS AT THE SEARLES CASTLE AT WINDHAM.



General Guidelines

THE FOLLOWING IS A BREAKDOWN OF RENTAL FEES, PACKAGES, AND A DESCRIPTION OF OUR MENUS.

Rental Fees

FOR EACH EVENT HELD AT SEARLES CASTLE, THERE IS A FACILITY RENTAL FEE. THIS FEE INCLUDES THE FOLLOWING:

- ❖ A FIVE HOUR BLOCK OF TIME FOR YOUR RECEPTION
- ❖ PARKING ON CASTLE GROUNDS WITH SHUTTLES TO COURTYARD
- ❖ USE OF CASTLE COURTYARD
- ❖ USE OF SURROUNDING GROUNDS FOR YOUR PHOTOGRAPHY
- ❖ USE OF THE INTERIOR OF THE CASTLE FOR FORMAL PHOTOGRAPHY
- ❖ USE OF THE FIRST FLOOR OF THE INTERIOR OF THE CASTLE FOR COCKTAIL HOUR
- ❖ USE OF TABLES AND CHIAVARI CHAIRS
- ❖ USE OF STAGE AND TWENTY-SEVEN FEET BY TWENTY-ONE FEET DANCE FLOOR
- ❖ USE OF LINEN. INCLUDING FLOOR LENGTH TABLE CLOTHS, OVERLAYS AND 18 NAPKIN OPTIONS
- ❖ USE OF ALL NECESSARY CHINA, FLATWARE, AND GLASSWARE
- ❖ USE OF SKIRTED AND DECORATED DISPLAY AND STATION TABLES

Menus

EACH OF OUR MENUS ARE MEANT TO SERVE AS SUGGESTIONS AND TO PROVIDE A BASIS FOR OUR PRICING STRUCTURE. PLEASE BE ASSURED THAT WE ARE MORE THAN HAPPY TO DESIGN A CUSTOM MENU AS WELL.

THE PRICING FOR EACH MENU INCLUDES:

- ❖ A DELICIOUS ASSORTMENT OF SIX HORS D'OEUVRES PER GUEST
 - TWO STATIONARY HORS D'OEUVRES AND FOUR BUTLER PASSED HORS D'OEUVRES
- ❖ YOUR CHOICE OF A TRADITIONAL OR GOURMET SALAD
- ❖ FRESH VEGETABLES OF YOUR CHOICE
- ❖ DINNER ROLLS AND FRESH HERB BUTTER
- ❖ A COMPLETE COFFEE BUFFET
- ❖ YOUR CHOICE OF EMBELLISHMENT FOR YOUR WEDDING CAKE

WE HAVE ALSO INCLUDED IN THIS PRESENTATION, A SECTION DEVOTED TO SPECIAL ENHANCEMENTS AND UPGRADES. THESE SPECIAL EXTRAS ADD JUST A TOUCH THAT ARE SURE TO "WOW" YOUR GUESTS AND MAKE YOUR EVENT EVEN MORE UNIQUE AND ELEGANT.

Packages

NHC EVENTS AT SEARLES CASTLE IN WINDHAM HAS CONTRACTED THE AREA'S PREMIER WEDDING SERVICE WEDDING SERVICE PROFESSIONALS IN ORDER TO ENSURE THAT EVERY DETAIL OF YOUR RECEPTION WILL BE PERFECT AS WELL AS PROVIDED AT THE SPECIAL PACKAGE PRICE.

Winter Events Held Exclusively Inside the Castle

OUR AUTHENTIC ENGLISH TUDOR CASTLE HAS SEVERAL ROOMS AVAILABLE ON WEEKDAYS AND OFF-SEASON WEEKENDS THAT MAY BE UTILIZED SEPARATELY OR IN CONJUNCTION WITH EACH OTHER. COCKTAIL RECEPTIONS WITH STATION-STYLE MENUS FOR UP TO ONE HUNDRED AND TWENTY-FIVE GUESTS AND SEATED REHEARSAL DINNERS, ANNIVERSARY PARTIES, SHOWERS, ENGAGEMENT PARTIES, AND OTHER SOCIAL EVENTS FOR UP-TO SEVENTY-FIVE GUESTS OR COMBINATIONS OF THE ABOVE CAN BE ACCOMMODATED.

THE CASTLE IS ALSO AVAILABLE FOR BUSINESS EVENTS HELD DURING THE WEEK, WHETHER A FULL DAY SEMINAR OR A BUSINESS LUNCHEON TO MEET YOUR NEEDS. MINIMUM FOOD EXPENDITURES MAY APPLY.

Facility Rental Fees

THE CASTLE PROPER: INCLUDES FIVE ROOMS WITH DINNER SEATING FOR UP TO THIRTY GUESTS AND COCKTAIL RECEPTIONS FOR UP TO ONE HUNDRED AND TWENTY-FIVE GUESTS.

	DAYTIME EVENTS	EVENING EVENTS
SATURDAY	ONE THOUSAND DOLLARS	ONE THOUSAND FIVE HUNDRED DOLLARS
SUNDAY	EIGHT HUNDRED DOLLARS	ONE THOUSAND DOLLARS
FRIDAY	THREE HUNDRED DOLLARS	SEVEN HUNDRED FIFTY DOLLARS
MONDAY - THURSDAY	THREE HUNDRED DOLLARS	SEVEN HUNDRED FIFTY DOLLARS

THE CARRIAGE ROOM: ACCOMMODATES DINNER SEATING FOR UP TO SEVENTY-FIVE GUESTS.

	DAYTIME EVENTS	EVENING EVENTS
SATURDAY	ONE THOUSAND DOLLARS	ONE THOUSAND FIVE HUNDRED DOLLARS
SUNDAY	EIGHT HUNDRED DOLLARS	ONE THOUSAND DOLLARS
FRIDAY	FIVE HUNDRED DOLLARS	SEVEN HUNDRED FIFTY DOLLARS
MONDAY - THURSDAY	FIVE HUNDRED DOLLARS	SEVEN HUNDRED FIFTY DOLLARS

THE ENTIRE FIRST FLOOR: A COMBINATION OF CASTLE PROPER AND CARRIAGE ROOM. THIS PACKAGE CAN ACCOMMODATE DINNER SEATING FOR UP TO SEVENTY-FIVE GUESTS AND COCKTAIL PARTIES UP TO ONE HUNDRED AND TWENTY-FIVE.

	DAYTIME EVENTS	EVENING EVENTS
SATURDAY	ONE THOUSAND TWO HUNDRED FIFTY DOLLARS	TWO THOUSAND DOLLARS
SUNDAY	EIGHT HUNDRED FIFTY DOLLARS	ONE THOUSAND FIVE-HUNDRED DOLLARS
FRIDAY	SEVEN HUNDRED FIFTY DOLLARS	ONE THOUSAND FIVE HUNDRED DOLLARS
MONDAY - THURSDAY	SEVEN HUNDRED FIFTY DOLLARS	ONE THOUSAND DOLLARS

FOR PARTIES FEWER THAN 100 GUESTS, BAR AND CATERING FEES MAY APPLY.

Minimum Requirements

MINIMUM FOOD EXPENDITURES REQUIRED FOR INSIDE EVENTS. MINIMUMS VARY WITH SEASON AND RENTAL PERIODS. PLEASE CALL FOR DETAILS.

Courtyard Ceremonies

A PERFECT SETTING FOR YOUR CEREMONY IS THE BACKDROP OF OUR BEAUTIFUL CASTLE. IF HOSTING YOUR RECEPTION AT SEARLES CASTLE AT WINDHAM, A CEREMONY FEE OF EIGHT HUNDRED AND FIFTY DOLLARS INCLUDES:

- ❖ ONE ADDITIONAL HALF HOUR OF TIME (ADDED TO 5 HOUR RENTAL)
- ❖ A WEDNESDAY OR THURSDAY REHEARSAL FOR YOUR WEDDING PARTY
- ❖ A PERSONAL CONSULTANT AND COORDINATOR
- ❖ WHITE CEREMONY CHAIR RENTAL AND SET UP

ADD THE USE OF OUR BEAUTIFUL BRIDAL SUITE FOR UP TO TWO HOURS PRIOR TO YOUR CEREMONY FOR AN ADDITIONAL TWO HUNDRED AND FIFTY DOLLARS.

IF YOU WOULD LIKE TO INCLUDE USE OF THE CASTLE AND SURROUNDING GROUNDS FOR PHOTOS TAKEN BEFORE CEREMONY AND USE OF THE BRIDAL SUITE FOR AN ADDITIONAL FIVE HUNDRED DOLLARS.

The Enchantment Package

\$1,000

MAKE YOUR WEDDING DAY A REAL-LIFE FAIRY TALE WITH OUR ENCHANTMENT PACKAGE!

ARRIVE TO THE AISLE IN STYLE ON YOUR WEDDING DAY IN OUR CINDERELLA-STYLE HORSE-DRAWN CARRIAGE, PULLED BY A MAGNIFICENT CLYDESDALE HORSE, COMPLETE WITH A PROFESSIONAL COACHMAN, WEARING A SUIT AND A TOP HAT! IF YOU ARE INTERESTED IN ADDING YOUR WEDDING COLORS, WE CAN DECORATE THE CARRIAGE TO SUIT YOUR DÉCOR!

AFTER YOU SAY "I DO," YOU'LL BE MET WITH A CHAMPAGNE TOAST AS YOU MAKE YOUR GRAND EXIT THROUGH THE ARCHWAY AS HUSBAND AND WIFE IN THE CARRIAGE, AS IT TURNS AROUND TO SAY "JUST MARRIED!"

YOU WILL HAVE ONE HOUR WITH THE CARRIAGE FOR YOUR CEREMONY AND PHOTOS! (\$50 PER 1/2 HOUR BEYOND THAT)

THIS PACKAGE INCLUDES: CHAMPAGNE AND HAND-DIPPED CHOCOLATE STRAWBERRIES FOR YOU AND YOUR BRIDESMAID'S UPON ARRIVAL AS YOU PREPARE AND GET DRESSED IN THE BRIDAL SUITE. YOU MAY SPECIFY MILK OR WHITE CHOCOLATE.

Snacks & Bites

UPON YOUR BRIDAL PARTIES ARRIVAL, HAVE A DELICIOUS SPREAD OF ASSORTED FINGER SANDWICHES AND BITE SIZED TREATS TO KEEP EVERYONE FRESH AND ENERGIZED! INCLUDES CHAMPAGNE AND WATER SERVICE.

CHEESE AND FRUIT SAMPLER

ARTISAN HARD AND SOFT CHEESES, FRESH FRUIT, CRACKERS, AND BAGUETTES

\$4.95 PER PERSON

FRESH FRUIT AND VEGGIE BITES

TOMATO BASIL BRUSCHETTA, MELON WRAPPED IN PROSCIUTTO, AND CUCUMBER CUPS WITH BOURSIN CHEESE

\$5.95 PER PERSON

ASSORTED GOURMET COLD SANDWICHES

ROASTED TURKEY BREAST WITH CRANBERRY MUSTARD ON WHOLE WHEAT

SHAVED BEEF TENDERLOIN WITH HORSERADISH MAYO ON CIABATTA

SLICED GRILLED BUFFALO CHICKEN BREAST WITH BLEU CHEESE ON POTATO ROLLS

CHICKEN WALNUT SALAD WITH CHOPPED BIB LETTUCE ON CROISSANT

SLICED VEGETARIAN WRAPS

CHOICE OF TWO \$5.95 PER PERSON / CHOICE OF FOUR \$7.95 PER PERSON

Searles Castle at Windham All Inclusive Menus

ALL RECEPTION MENUS OFFERED BY NHC EVENTS AT SEARLES CASTLE IN WINDHAM INCLUDE THE FOLLOWING:

Stationary Hors d'oeuvres

PLEASE SELECT TWO ITEMS FROM THE FOLLOWING LIST:

- CRUDITÉS OF FRESH VEGETABLES WITH HERB DIP
 - INTERNATIONAL CHEESE DISPLAY WITH ASSORTED CRACKERS AND FRESH FRUIT DISPLAY
 - MEXICAN LAYERED BLACK BEAN DIP WITH ASSORTED TORTILLA CHIPS
 - TOMATO BASIL BRUSCHETTA WITH HOMEMADE GARLIC CROSTINI
- PLEASE SEE UPGRADE PAGE FOR ADDITIONAL SELECTIONS

Butler Passed Hors d'oeuvres

PLEASE SELECT FOUR ITEMS FROM THE FOLLOWING LISTS:

(CHILLED HORS D'OEUVRES)

- CUCUMBER CUPS WITH BOURSIN AND DILL
- POTATO LATKES WITH SOUR CREAM AND APPLE PEAR CHUTNEY
- SKEWERED TORTELLINI WITH PESTO CHEESE SAUCE
- SKEWERED TOMATO, MOZZARELLA, AND BASIL WITH BALSAMIC GLAZE
- TOMATO BASIL BRUSCHETTA ON GARLIC RUBBED CROSTINI
- FILO WRAPPED SPANAKOPITA
- PROSCIUTTO WRAPPED ASPARAGUS WITH ORANGE BALSAMIC
- FRESH HONEYDEW MELON AND CANTALOUPE WRAPPED PROSCIUTTO
- SKEWERED COCONUT SHRIMP WITH COOL LIME SAUCE
- PEANUT CURRY CHICKEN SALAD IN WONTON CUPS
- JUMBO SHRIMP COCKTAIL WITH ZESTY COCKTAIL SAUCE
- SPICY TUNA TARTAR ON WONTON SQUARES
- SMOKED SALMON AND CHIVE CRÈME FRAICHE IN PUFF PASTRY
- CREOLE CRAB CAKES TOPPED WITH RED PEPPER MAYO
- FILET OF BEEF AND CARAMELIZED ONIONS EN CROUSTADE

(HEATED HORS D'OEUVRES)

- GOAT CHEESE, SPINACH AND BACON STUFFED MUSHROOM
- MAINE CRAB STUFFED MUSHROOM CAP
- BASIL AND PARMESAN STUFFED MUSHROOM CAP
- SESAME BEEF SKEWERS WITH SOY DIPPING SAUCE
- ITALIAN SAUSAGE, RED POTATO AND RED ONION SKEWER
- BEEF EMPANADAS WITH A COOL LIME DIPPING SAUCE
- TERIYAKI CHICKEN WRAPPED AROUND GOLDEN PINEAPPLE
- CHICKEN SATAY WITH THAI PEANUT SAUCE
- SCALLOPS WRAPPED IN BACON
- SEARED SCALLOPS WITH SAFFRON MAYO ON CROSTINI
- LOBSTER SALAD WITH MELTED CHEDDAR ON CROSTINI
- VIETNAMESE RICE WRAPS, CHOICE OF VEGAN OR SHRIMP
- GRILLED LAMB SKEWERS WITH MINT YOGURT
- PEAR AND CHEVRE AND LEEK TARTLET
- CHICKEN AND ARTICHOKE WITH LEMON THYME MAYO

Salad

PLEASE SELECT ONE SALAD FROM THE LIST BELOW:

- BABY MIXED GREENS SALAD WITH BALSAMIC VINAIGRETTE DRESSING
- GREEK SALAD WITH FETA CHEESE AND KALAMATA OLIVES
- SPINACH AND AVOCADO SALAD WITH WARM BACON DRESSING
- BRADFORD SALAD WITH WALNUTS, RASPBERRIES, BLEU CHEESE CRUMBLE, AND RASPBERRY VINAIGRETTE
- FIELD OF GREENS WITH PEARS, CANDIED PECANS, GOAT CHEESE, AND CHAMPAGNE VINAIGRETTE
- CLASSIC CAESAR SALAD

Starch

PLEASE SELECT ONE STARCH FROM THE LIST BELOW:

ROASTED RED BLISS POTATO WITH GARLIC AND ROSEMARY
PARSLEY RUBBED NEW POTATO
CREAMY MASHED RED BLISS POTATOES
GOURMET RICE PILAF

Vegetable

YOUR CHOICE OF FRESH SEASONAL VEGETABLE

❖ ALL ENTRÉES ARE SERVED WITH WARM DINNER ROLLS AND FRESH HERB BUTTER

Dessert and Coffee

THE FOLLOWING ITEMS ARE INCLUDED IN EACH ENTRÉE PRICE:

A COMPLETE COFFEE AND TEA STATION (REMAINS AVAILABLE AFTER DINNER AND REMAINDER OF THE EVENT)

AN EMBELLISHMENT FOR YOUR WEDDING CAKE

PLEASE SELECT ONE OF THE FOLLOWING:

HANDMADE CHOCOLATE DIPPED PIROUETTE COOKIES
FRESH STRAWBERRY PUREE
FRESH RASPBERRY PUREE

Format

NHC EVENTS AT SEARLES CASTLE IN WINDHAM OFFERS TWO FORMATS FOR YOUR DINNER SERVICE:

ENTRÉE STATION SERVICE OFFERS A WIDE VARIETY OF ENTRÉES TO YOUR GUESTS; HOWEVER, IT REQUIRES THEM TO LEAVE THEIR TABLE AND VISIT THE STATIONS. A MEMBER OF OUR STAFF INVITES GUESTS UP TO THE BUFFET A FEW TABLES AT A TIME. THIS FORMAT DOES NOT REQUIRE ANY TRACKING OF GUESTS' MEAL SELECTIONS, AS EACH GUEST IS OFFERED A PORTION OF EACH ENTRÉE.

PLATED SERVICE OFFERS YOUR GUESTS ONE COMPLETE ENTRÉE; HOWEVER, IT AFFORDS THEM THE FULL SERVICE OF OUR PROFESSIONAL WAIT STAFF. THIS FORMAT REQUIRES EACH GUESTS' ENTRÉE CHOICE TO BE COUNTED AND TRACKED TO PROVIDE EFFICIENT FIVE-STAR SERVICE.

PRICES FOR COMPLETE DINNERS ARE BASED ON YOUR ENTRÉE SELECTIONS FROM THE FOLLOWING PAGES.

PRICES DO NOT INCLUDE A 9% NEW HAMPSHIRE MEALS TAX, NOR A 20% GRATUITY, WHICH WILL BE ADDED TO YOUR FINAL INVOICE.

Plated Service Selections

FOR OUR PLATED DINNER SERVICE, YOU MAY OFFER YOUR GUESTS A CHOICE OF UP TO THREE ENTRÉES. IF OFFERING A CHOICE OF ENTRÉES TO YOUR GUESTS, AN EXACT COUNT IS REQUIRED AND MEAL SELECTIONS SHOULD BE INDICATED ON A SEPARATE SPREADSHEET.

FILET MIGNON, GRILLED 10 OZ CENTER CUT WITH A RED WINE SHALLOT SAUCE	\$88.95
ROAST PRIME RIB OF BEEF AU JUS, ROASTED MEDIUM RARE AND SLICED	\$88.95
ROASTED TENDERLOIN STEAK AU POIVRE FINISHED IN A PEPPERED, BRANDY CREAM SAUCE	\$87.95
MARINATED GRILLED TENDERLOIN TIPS WITH A CARAMELIZED ONION AND MUSHROOM SAUCE	\$84.95
NEW YORK SIRLOIN STEAK, SEASONED, AND GRILLED, TOPPED WITH MUSHROOM SAUCE	\$84.95
SURF & TUFT 6OZ FILET MIGNON WITH RED WINE SHALLOT SAUCE ACCOMPANIED BY TWO BAKED	
STUFFED SHRIMP WITH FRESHLY DRAWN BUTTER	\$86.95
SUBSTITUTE FRESH LOBSTER TAIL	MARKET PRICE
TRADITIONAL BAKED STUFFED SHRIMP WITH SEAFOOD STUFFING, DRIZZLED WITH BUTTER	\$86.95
FRESH ATLANTIC SALMON GRILLED AND SERVED WITH A RICH BEURRE BLANC SAUCE	\$87.95
BAKED STUFFED FILET OF SOLE WITH SPINACH, FENNEL STUFFING, SERVED WITH PERNOD SAUCE	\$87.95
BOSTON BAKED HADDOCK WITH LEMON BUTTER SAUCE	\$78.95
MARINATED GRILLED CHICKEN WITH AN ORANGE DIJON SAUCE	\$84.95
CLASSIC CHICKEN CORDON BLEU WITH A SUPRÊME SAUCE	\$81.95
BAKED STUFFED CHICKEN WITH NEW ENGLAND BREAD PUDDING STUFFING, TOPPED WITH A	
CIDER CREAM SAUCE	\$78.95
CHICKEN PICCATA, LIGHTLY BREADED, IN A SAUCE OF LEMON, WHITE WINE, AND CAPERS	\$78.95
THICK CUT PORK CHOP, MAPLE AND HONEY MARINATED, HICKORY SLOW ROASTED	\$81.95
BONELESS LAMB LOIN, SLICED AND SEARED WITH SALSA VERDE OR CILANTRO MINT	\$84.95
GRILLED VEGETABLE PLATE WITH GOURMET RAVIOLI DRIZZLED WITH PESTO INFUSED OIL	\$78.95
PASTA PRIMAVERA WITH MARINARA OR ALFREDO SAUCE AND PARMESAN CHEESE	\$78.95

VEGAN, VEGETARIAN, AND GLUTEN-FREE AND SPECIAL DIETARY REQUESTS ALONG WITH CHILDREN'S MEALS AVAILABLE UPON REQUEST. ADDITIONALLY, WE WOULD BE MORE THAN HAPPY TO ENTERTAIN YOUR IDEAS FOR A CUSTOMIZED OR ETHNIC MENU.

AS A REMINDER, ALL ENTRÉE PRICES INCLUDE THE AFOREMENTIONED STATIONARY HORS D'OEUVRES; BUTLER PASSED HORS D'OEUVRES, SALAD, STARCH, VEGETABLE, WARM ROLLS AND BUTTER, AN EMBELLISHMENT FOR YOUR WEDDING CAKE AND A COMPLETE COFFEE BUFFET.

Entrée Station Service Menus

The Classic Wedding Reception Menu

\$81.95

CHEF ATTENDED ENTRÉE SELECTIONS

PLEASE SELECT TWO:

BAKED BREAST OF CHICKEN WITH CLASSIC BREAD STUFFING
CHICKEN PICCATA WITH LEMON AND CAPERS
CHICKEN BROCCOLI AND ZITI ALFREDO
BAKED FRESH HADDOCK (LIGHTLY BREADED)
SAUTÉED SIRLOIN TIPS WITH BORDELAISE

CHEF ATTENDED CARVING SELECTIONS

PLEASE SELECT TWO:

ROASTED BREAST OF TURKEY SERVED WITH A SAUCE SUPRÊME AND CRANBERRY CHUTNEY
ROAST TOP ROUND OF BEEF SERVED WITH A MUSHROOM SAUCE
VIRGINIA BAKED HAM WITH A PINEAPPLE RAISIN SAUCE

The Elegant Wedding Reception Menu

\$84.95

CHEF ATTENDED ENTRÉE SELECTIONS

PLEASE SELECT TWO:

CHICKEN CORDON BLEU
CHICKEN FRANÇAISE
SLICED NEW YORK SIRLOIN STEAK
MINTED GRILLED LAMB BROCHETTES
FRESH SALMON STEAK WITH LEMON BUTTER
SHRIMP AND SCALLOP ALFREDO

CHEF ATTENDED CARVING SELECTIONS

PLEASE SELECT TWO:

ROASTED BREAST OF TURKEY SERVED WITH A SAUCE SUPRÊME AND CRANBERRY CHUTNEY
ROAST TOP ROUND OF BEEF SERVED WITH A MUSHROOM SAUCE
PECAN CRUSTED PORK LOIN SERVED WITH PEAR CHUTNEY
MUSTARD RUBBED LEG OF LAMB

The Grand Wedding Reception Menu

\$91.95

CHEF ATTENDED ENTRÉE SELECTIONS

PLEASE SELECT TWO:

PAN SEARED SWORDFISH STEAK WITH SWEET RED PEPPER SAUCE
TOURNEDOS OF BEEF FLAMBÉ WITH SAUCE ROBERT
DIJON CHICKEN WITH VERMOUTH

CHEF ATTENDED CARVING SELECTIONS

PLEASE SELECT TWO:

ROASTED TENDERLOIN OF BEEF SERVED WITH RED WINE AND SHALLOT SAUCE
HONEY GLAZED PORK TENDERLOIN SERVED WITH AN APPLE PEAR CHUTNEY
COLD POACHED SALMON WITH FRESH DILL MAYO AND CUCUMBER
ROASTED LOIN OF LAMB SERVED WITH MINTED YOGURT SAUCE

The Bar

OPEN BAR "TAB" PRICE BASED UPON CONSUMPTION WITH OR WITHOUT PRICE CAP	
OPEN BAR 5 HOURS	\$39.50 PER PERSON
OPEN BAR COCKTAIL HOUR	\$19.25 PER PERSON
OPEN BAR BEER AND WINE ONLY	\$31.50 PER PERSON
WINE SERVICE WITH DINNER	\$25.00 PER BOTTLE
BAR SET UP FEE FOR PARTIES UNDER 100 GUESTS	\$100.00
SECOND BAR SET UP INSIDE CASTLE	\$100.00

Signature Cocktail

LET US HELP YOU DESIGN A SIGNATURE MARTINI OR COCKTAIL THAT FITS YOUR FLAIR! YOUR CUSTOM COCKTAIL WILL BE PASSED DURING COCKTAIL HOUR AND ALSO DISPLAYED AT THE BAR!
PRICED UPON CONSUMPTION

Flourished Stemware

ELEGANTLY GARNISH YOUR STEMWARE WITH FRESH STRAWBERRIES ON CHAMPAGNE FLUTES AND LEMON SLICES ON WATER GLASSES
\$2.25 PER PERSON

Water Station

UPON ARRIVAL, YOUR GUESTS WILL BE GREETED WITH A DISPLAY OF OVERSIZED MASON JARS OF ICE WATER WITH SLICED LEMON TO ENJOY BEFORE YOUR CEREMONY AND DURING YOUR COCKTAIL HOUR
\$125.00 / ADD ICED TEA & LEMONADE \$175.00

Perhaps a Toast is in Order

YOUR CHOICE OF A SPARKLING OR WHITE WINE SERVES IN A CHAMPAGNE FLUTE
\$3.00 PER PERSON

CHOICE FROM A SELECTION OF CHAMPAGNE, FROM KORBEL TO DOM PERIGNON
PRICED ACCORDING TO VINTAGE AND AVAILABILITY

Upgrades and Enhancements

THE FOLLOWING APPETIZERS ARE AVAILABLE TO BE SERVED TO YOUR GUESTS AS AN ADDITIONAL COURSE.

Soups

MENU AVAILABLE UPON REQUEST

Plated Appetizers

FRESH FRUIT MÉLANGE WITH MINT

PASTA COURSE OF ZITI WITH MARINARA AND PARMESAN

MARINATED GRILLED ASSORTED MUSHROOMS OF FIELD OF GREENS

SMOKED CHICKEN AND AVOCADO QUESADILLA WITH SALSA AND SOUR CREAM

\$5.95 PER PERSON

WARM CARAMELIZED SWEET ONION TART WITH HERBED GOAT CHEESE

TRI-COLOR CHEESE TORTELLINI WITH ALFREDO SAUCE PARMESAN

WILD MUSHROOM RAVIOLI WITH A VARIETY OF SAUTÉED MUSHROOMS IN A LIGHT SAGE DEMI-GLAZE

\$6.95 PER PERSON

MARYLAND CRAB CAKES WITH SWEET RED PEPPER AIOLI AND FRISÉE

MEDITERRANEAN VEGETABLE RAVIOLI DRIZZLED WITH HAZELNUT OIL, GREMOLATA CRUMBS, AND SUN-DRIED TOMATO TAPENADE

LAYERED VEGETABLE AND SALMON TERRINE WITH TRUFFLE OIL, MACHE, AND LEMON GLAZE

PROSCIUTTO, CARAMELIZED ONION AND RICOTTA AGNOLOTTI IN A GARLIC BROTH WITH SHAVED PARMESAN

LOBSTER AND FENNEL STUFFED PORTABELLA MUSHROOM

\$7.95 PER PERSON

EXTRA JUMBO SHRIMP COCKTAIL (4 PER PERSON) WITH ZESTY COCKTAIL SAUCE AND REMOULADE

CREAMY WHIPPED POTATOES WITH LOBSTER AND CHIVES, SERVED IN A MARTINI GLASS

NATIVE MAINE LOBSTER RAVIOLI WITH A NAPPE OF LEMON CREAM AND TARRAGON

BEEF CARPACCIO EN CROUSTADE WITH SAPA REDUCTION AND HORSERADISH CRÈME FRAICHE

\$9.95 PER PERSON

Additional Stationary Hors d'oeuvres Displays

ASSORTED SUSHI STATION

AN ASSORTMENT OF SUSHI, SERVED WITH FRESH WASABI, SHAVED GINGER, AND SOY SAUCE ON

ASIAN INSPIRED PLATTERS WITH INDIVIDUAL CHOP STICKS FOR YOUR GUESTS

\$11.95 PER PERSON

RAW BAR

IMPRESS YOUR GUESTS WITH OUR BEAUTIFUL, NAUTICAL THEMED DISPLAY OF FRESH NATIVE OYSTERS, LITTLENECK CLAMS, COCKTAIL SHRIMP, AND CANADIAN SNOW CRAB CLAWS SHUCKED OVER AN ICE FILLED BOAT AND SERVED WITH APPROPRIATE CONDIMENTS

\$18.95 PER PERSON

CREOLE CRAB CAKE STATION

A CHEF-MANNED STATION WITH SILVER DOLLAR CREOLE CRAB CAKES FLAMBÉED WITH COURVOISIER AND

FINISHED WITH A SPICY CREOLE PEPPER JELLY

\$5.95 P.P. UPGRADE / \$7.95 P.P. AS AN ADDITIONAL HORS D'OEUVRES

TRADITIONAL ANTIPASTO STATION

CHOPPED ICEBERG LETTUCE WITH CHOPPED ITALIAN MEATS AND CHEESES. GIARDINIERA SALAD, GRILLED BLACKENED VEGETABLES AND ROASTED RED PEPPERS, MARINATED MUSHROOMS AND ARTICHOKES, HARD BOILED EGGS, ASSORTED ITALIAN OLIVES,

PEPPERONCINI, SMOKED SEAFOOD, HOT STUFFED PEPPERS, CAPRESE SALAD AND CRUSTY BREADS

\$4.95 P.P. UPGRADE / \$6.95 P.P. AS AN ADDITIONAL HORS D'OEUVRES

Something Sweet

STRAWBERRY DIPPING STATIONS

FRESH STRAWBERRIES SERVED WITH WARM WHITE AND MILK CHOCOLATE, FRESH WHIPPED CREAM, AND BROWN SUGAR

\$4.50 PER PERSON

100 GUEST MINIMUM

BANANAS FOSTER FLAMBÉ

ADD THAT EXTRA "WOW" FACTOR WITH THIS CROWD PLEASER! WATCH AS OUR CHEF SAUTÉS FRESH SLICED BANANA IN BANANA LIQUEUR AND BROWN SUGAR. IT IS THEN FLAMBÉED WITH MEYERS DARK RUM AND SERVED OVER VANILLA ICE CREAM IN A WINE GLASS

\$5.95 PER SERVING

EUROPEAN FINGER PASTRIES

AN ASSORTMENT OF PASTRIES DISPLAYED WITH CAKE ON THREE-TIERED RISERS WITH CRYSTAL EMBELLISHMENT

\$5.95 PER PERSON

ADD ITALIAN COOKIE TRAYS AND PASTRIES

\$6.95 PER PERSON

CHOCOLATE FOUNTAIN

SCRUMPTIOUS CHOCOLATE CASCADES FROM THE FOUNTAIN, READY FOR YOUR GUESTS TO DIP IN STRAWBERRIES, PINEAPPLE, PRETZELS, MARSHMALLOWS, COOKIES, OR YOUR CHOICE TO ADD TO THE ASSORTMENT. THE CHOCOLATE FOUNTAIN IS A UNIQUE AND ELEGANT ENHANCEMENT TO ANY WEDDING DESSERT! (100 GUEST MINIMUM)

\$250.00 FOR FOUNTAIN RENTAL

\$6.95 PER GUEST

INTERNATIONAL COFFEE AND CORDIAL STATION

OFFER YOUR GUESTS AN AFTER-DINNER DRINK BEFORE DANCING! YOU AND YOUR GUESTS WILL BE SERVED YOUR FAVORITE AFTER DINNER LIQUEUR IN FOIL WRAPPED BELGIAN CHOCOLATE CUP ALONGSIDE A DISPLAY OF COFFEE AND LIQUEURS.

\$5.95 BY CONSUMPTION

The Sparkler Send Off

LET US SEND YOU OFF IN STYLE!

WE'LL PROVIDE YOUR GUESTS WITH SPECIALTY WEDDING-SAFE AND LONG-LASTING SPARKLERS. WE WILL COORDINATE WITH YOUR DJ AND PHOTOGRAPHER TO GATHER GUESTS AND CREATE AN AISLE FOR YOU TO EXIT THROUGH THE CASTLE DOORS! WE TAKE CARE OF LIGHTING, COLLECTING, AND DISPOSING OF SPARKLERS SAFELY.

\$2.75 PER PERSON

Custom Cigar Bar

WE'LL PROVIDE A BAR HIGH-TOP TABLE AND LINEN, A CUSTOM "CIGAR BAR" SIGN, SPECIAL ASHTRAYS, MATCHBOOKS, AND CIGAR CUTTERS. WE WILL CONSULT WITH YOU ON CIGAR SELECTION. PRICE BASED ON CIGAR SELECTION.

Keep the Party Going with After Glow Menu

IMPRESS YOUR GUESTS AND GIVE THEM EXTRA ENERGY FOR DANCING THE NIGHT AWAY WITH OUR "AFTER GLOW" MENU! WE DISPLAY YOUR CHOICE OF THE FOLLOWING ITEMS ONE HOUR AFTER CAKE IS SERVED AS A "LATE NIGHT" SNACK FOR YOU AND YOUR GUESTS!

Slider Bars and Chef Manned Stations

CHEESEBURGER SLIDERS WITH CHIPOTLE MAY AND SLICED RED ONION

HAMBURGER SLIDERS SERVED WITH ACCOMPANYING CONDIMENTS

SAUSAGE SLIDERS WITH JULIENNED ROASTED RED PEPPER AND CARAMELIZED ONION

GRILLED CHEESE SLIDER MADE WITH GOUDA AND CHEDDAR CHEESES ON HEARTY WHITE

GRILLED PB&J SANDWICHES

CHOICE OF TWO \$5.95 PER PERSON / CHOICE OF ALL FIVE \$7.95 PER PERSON

Chef Manned Nacho Stations

CRISPY TRI-COLOR TORTILLA CHIPS SERVED BY REQUEST, WITH WARM CHEESE SAUCE, DICED TOMATO, SOUR CREAM,
SLICED JALAPEÑOS, BLACK OLIVES, AND SPICY SALSA

SERVED IN A PAPER BOAT

\$6.95 PER PERSON

Chef Manned Taco Stations

AN ASSORTMENT OF HARD AND SOFT TACOS SERVED BY REQUEST, WITH SEASONED GROUND BEEF, SHREDDED LETTUCE,
SHREDDED JACK CHEESE, CHOPPED JALAPEÑOS, AND SPICY SALSA.

\$6.95 PER PERSON

Flat Bread Station

CHOOSE A VARIETY OF FLAT BREADS FOR YOUR GUESTS TO ENJOY RANGING FROM MARGHERITA TO BUFFALO CHICKEN WITH A BLEU
CHEESE DRIZZLE, TO STEAK AND CHEESE WITH HORSERADISH CREAM. THIS OPTION IS FULLY CUSTOMIZABLE TO YOUR PARTY, YOU CAN
CHOOSE TO HAVE WHAT YOUR GUESTS WILL ENJOY THE MOST!

\$5.95 PER PERSON

Gourmet French Fry Boards

YOUR CHOICE OF 3 DIFFERENT FRENCH FRIES SERVED ON AN ELEGANT WOOD BOARD DISPLAYED WITH ASSORTED DIPPING SAUCES.

CHOOSE FROM POTATO WEDGES, SHOE STRINGS, SWEET POTATO AND WAFFLE CUT.

\$5.95 PER PERSON

Events Services Package

NHC EVENTS AT SEARLES CASTLE IN WINDHAM HAS CONTRACTED THE AREA'S MOST RESPECTED SERVICE PROVIDERS TO ENSURE THAT YOUR EVENT IS PERFECT. YOU HAVE THE LUXURY OF VISITING OUR VENDORS AND PERSONALIZING YOUR SELECTIONS. ONCE YOU HAVE MADE YOUR SELECTIONS, WE WILL THEN TAKE RESPONSIBILITY FOR EVERY PERTINENT DETAIL INCLUDING PAYMENT, DELIVERY, AND CONFIRMATION.

Limousine

\$500 CREDIT TO BE USED WITH BLACK TIE LIMOUSINE FOR ANY OF YOUR TRANSPORTATION NEEDS.

Entertainment

DJ

SET UP AND APPOINTMENT WITH GET DOWN TONIGHT ENTERTAINMENT TO REVIEW VIDEOTAPES OF DISC JOCKEYS FILMED AT ACTUAL WEDDINGS.

BANDS

IF YOU PREFER TO HAVE A BAND PROVIDE ENTERTAINMENT AT YOUR WEDDING, WE WILL GLADLY RECOMMEND AN AGENCY AND PROVIDE YOU WITH A CREDIT.

Centerpieces

SELECT YOUR FLORAL ARRANGEMENTS THROUGH:

FORD FLOWERS OF SALEM, NEW HAMPSHIRE

SUSANNE'S WEDDINGS OF HAMPSTEAD, NEW HAMPSHIRE

FLOWERS BY STEVE OF BRADFORD AND ANDOVER, MASSACHUSETTS

Cake

SELECT AN AWARD-WINNING CREATION FROM JACQUE'S FINE EUROPEAN PASTRIES OF SUNCOOK, NEW HAMPSHIRE

Event Services Package Pricing

200 - 250 GUESTS ... TWENTY ONE DOLLARS AND NINETY-FIVE CENTS PER PERSON

151 - 199 GUESTS ... TWENTY-FOUR DOLLARS AND NINETY-FIVE CENTS PER PERSON

125 - 150 GUESTS ... TWENTY-SIX DOLLARS AND NINETY-FIVE CENTS PER PERSON

PLEASE NOTE:

NEW HAMPSHIRE MEALS TAX OF 9% AND A GRATUITY OF 20% ARE APPLICABLE TO FOOD AND BEVERAGE SELECTIONS ONLY. EVENT SERVICES PACKAGES ARE NOT SUBJECT TO TAX OR GRATUITY.