

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 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 fee. 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 fee.

The Enchantment Package

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!

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

FRESH FRUIT AND VEGGIE BITES

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

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

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:

MILK CHOCOLATE DRIZZLE
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

ROAST PRIME RIB OF BEEF AU JUS, ROASTED MEDIUM RARE AND SLICED

ROASTED TENDERLOIN STEAK AU POIVRE FINISHED IN A PEPPERED, BRANDY CREAM SAUCE

MARINATED GRILLED TENDERLOIN TIPS WITH A CARAMELIZED ONION AND MUSHROOM SAUCE

NEW YORK SIRLOIN STEAK, SEASONED, AND GRILLED, TOPPED WITH MUSHROOM SAUCE

SURF & TUFT 6OZ FILET MIGNON WITH RED WINE SHALLOT SAUCE ACCOMPANIED BY TWO BAKED

STUFFED SHRIMP WITH FRESHLY DRAWN BUTTER

SUBSTITUTE FRESH LOBSTER TAIL

TRADITIONAL BAKED STUFFED SHRIMP WITH SEAFOOD STUFFING, DRIZZLED WITH BUTTER

FRESH ATLANTIC SALMON GRILLED AND SERVED WITH A RICH BEURRE BLANC SAUCE

BAKED STUFFED FILET OF SOLE WITH SPINACH, FENNEL STUFFING, SERVED WITH PERNOD SAUCE

BOSTON BAKED HADDOCK WITH LEMON BUTTER SAUCE

MARINATED GRILLED CHICKEN WITH AN ORANGE DIJON SAUCE

CLASSIC CHICKEN CORDON BLEU WITH A SUPRÊME SAUCE

BAKED STUFFED CHICKEN WITH NEW ENGLAND BREAD PUDDING STUFFING, TOPPED WITH A

CIDER CREAM SAUCE

CHICKEN PICCATA, LIGHTLY BREADED, IN A SAUCE OF LEMON, WHITE WINE, AND CAPERS

THICK CUT PORK CHOP, MAPLE AND HONEY MARINATED, HICKORY SLOW ROASTED

BONELESS LAMB LOIN, SLICED AND SEARED WITH SALSA VERDE OR CILANTRO MINT

GRILLED VEGETABLE PLATE WITH GOURMET RAVIOLI DRIZZLED WITH PESTO INFUSED OIL

PASTA PRIMAVERA WITH MARINARA OR ALFREDO SAUCE AND PARMESAN CHEESE

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 DISPLAY.

Entrée Station Service Menus

The Classic Wedding Reception Menu

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

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

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
OPEN BAR COCKTAIL HOUR
OPEN BAR BEER AND WINE ONLY
WINE SERVICE WITH DINNER
BAR SET UP FEE FOR PARTIES UNDER 100 GUESTS
SECOND BAR SET UP INSIDE CASTLE

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

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

Perhaps a Toast is in Order

YOUR CHOICE OF A SPARKLING OR WHITE WINE SERVES IN A CHAMPAGNE FLUTE

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

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

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

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 SAVA REDUCTION AND HORSERADISH CRÈME FRAICHE

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

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

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

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

Something Sweet

STRAWBERRY DIPPING STATIONS

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

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

EUROPEAN FINGER PASTRIES

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

ADD ITALIAN COOKIE TRAYS AND PASTRIES

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)

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.

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.

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

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

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.

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!

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.

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 VIDEOS 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 ON THE PACKAGE PRICING.

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

PLEASE NOTE:

NEW HAMPSHIRE MEALS TAX OF 9% AND A GRATUITY OF 20% ARE APPLICABLE TO FOOD AND BEVERAGE SELECTIONS ONLY.