



INDIAN HEAD RESORT

Wedding Brochure

2023-2024



Esra Y Photography



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The Venue

Ceremony Locations

Sweeping mountainous views pose as the backdrop to our stunning ceremony locations. Adjacent to private Shadow Lake on our back lawn, you and your partner will say "I do" beneath the immense beauty of New Hampshire's White Mountains.



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Arbor



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Gazebo

Lakeview Reception Hall

The Lakeview Reception Hall can be dressed up for an elegant evening, or transformed into a cozy, rustic escape. This beautiful space overlooks Shadow Lake and the surrounding White Mountains, and features outdoor reception space.



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Food & Beverage

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Family Style Dinner

\$129.99++ per person

Our Family Style Dinner features large, shareable serving dishes at each table. It includes an appetizer and soup station, choice of salad, three entrées, and two sides.

Salad | Choice of 1

Caesar Salad V
Five Leaf Garden Salad V+ GS
Strawberry Spinach Salad V GS
Greek Pasta Salad

Entrées | Choice of 2

Apple Brie Stuffed Chicken
Chicken Parmesan | with marinara sauce over pasta
Garlic Herb Marinated Chicken Breast
Pecan Encrusted Chicken | with cranberry relish
Roast Chicken Breast GS | caramelized onions and rosemary
Roast Turkey | with stuffing and gravy
Applewood Smoked Ham | maple glazed
Roast Pork | served over apple stuffing with gravy
Baked Stuffed Sole | with lemon dill Hollandaise sauce
Grilled Salmon GS | with a lemon caper sauce
Seafood Pasta
Seafood Stuffed Haddock | with beurre blanc sauce
Braised Short Ribs | served over polenta
Marinated Flank Steak GS | with a caramelized onion demi glaze
Roast Sirloin GS +\$6 pp | with a mushroom merlot sauce

Vegetarian Entrée | Choice of 1

Baked Stuffed Shells V
Butternut Squash Ravioli V | sage apple cream sauce
Mushroom & Thyme Gnocchi V+
Pasta Primavera V | herbed cream sauce and seasonal vegetables
Seasonal Vegetables V+ | served over rice or quinoa
Wild Mushroom Ravioli V | with spinach alfredo sauce
Vegetable Lasagna V

Accompaniments | Choice of 2

Broccoli with Asiago Cream Drizzle V
Cumin Roasted Sweet Potatoes V GS
Garden Rice Pilaf V GS
Garlic Parmesan Whipped Potatoes V GS
Green Bean Almondine V GS
Grilled Sesame Asparagus V GS
Honey Glazed Carrots V GS
Roasted Fingerling Potatoes V GS
Roasted Butternut Squash V GS
Seasonal Vegetable Medley V GS
Sesame and Soy Stir Fried Veggies V GS
Vermont Cheddar Mac & Cheese V



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GS—Gluten Sensitive | V—Vegetarian | V+—Vegan +MP—
Additional Cost, Market Price

Buffet Dinner

Peak: \$107.99++ Per Person
Non-Peak: \$94.99++ Per Person

Salad | Choice of 2

Caesar Salad V
Five Leaf Garden Salad V+ GS
Strawberry Spinach Salad V GS
Greek Pasta Salad

Entrées | Choice of 3

Apple Brie Stuffed Chicken
Chicken Parmesan | with marinara sauce over pasta
Garlic Herb Marinated Chicken
Pecan Encrusted Chicken | with cranberry relish
Roast Chicken Breast GS | caramelized onions and rosemary
Roast Pork | with apple stuffing and gravy
Roast Turkey | with stuffing and gravy
Baked Stuffed Sole | with lemon dill Hollandaise sauce
Grilled Salmon GS | with a lemon caper sauce
Seafood Pasta +MP
Seafood Stuffed Haddock | with beurre blanc sauce
Braised Short Ribs | served over polenta
Marinated Flank Steak GS | with a caramelized onion demi glaze or bleu cheese bechamel

Vegetarian Entrée | Choice of 1

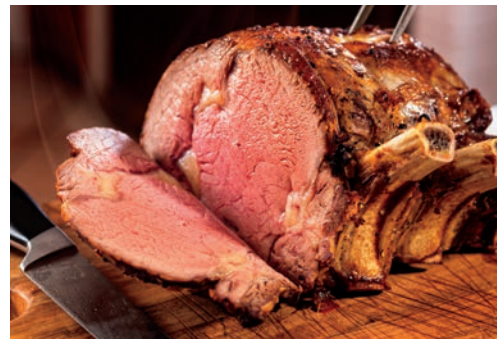
Baked Stuffed Shells V
Butternut Squash Ravioli V | sage apple cream sauce
Pasta Primavera V | herbed cream sauce and seasonal vegetables
Seasonal Vegetables V+ | served over rice or quinoa
Wild Mushroom Ravioli V | with spinach alfredo sauce
Vegetable Lasagna V
Vegetable & Quinoa Stuffed Portobello V+

Accompaniments | Choice of 2

Broccoli with Asiago Cream Drizzle V
Cumin Roasted Sweet Potatoes V GS
Garden Rice Pilaf V GS
Garlic Parmesan Whipped Potatoes V GS
Green Bean Almondine V GS
Grilled Sesame Asparagus V GS
Honey Glazed Carrots V GS
Roasted Fingerling Potatoes V GS
Roasted Butternut Squash V GS
Seasonal Vegetable Medley V GS
Sesame and Soy Stir Fried Veggies V GS
Vermont Cheddar Mac & Cheese V

Chef Attended Carving Stations

Applewood Smoked Ham \$9++ pp | maple glazed
Filet Mignon \$15++ pp
Roast Pork Loin GS \$8++ pp
Roast Prime Rib \$10++ pp | with au jus
Roast Turkey Dinner \$9++ pp
Roast Sirloin GS \$10++ pp | with mushroom merlot sauce



GS—Gluten Sensitive | V—Vegetarian | V+—
Vegan | +MP— Additional Cost, Market Price

Passed Hors D'Oeuvres

Included with all packages unless otherwise stated
Choice of 3

Assorted Mini Quiches

Bacon Wrapped Scallops +MP GS | maple syrup dipping sauce

Beef Satay

Bruschetta V

Cheese Puff Pastry Bites V

Chicken & Sausage Kebab | with Cajun cream sauce

Chicken Skewers GS | choice of teriyaki, barbeque, or buffalo

Coconut Shrimp +MP

Deviled Eggs GS | with Sriracha drizzle

Fried Butternut Squash Ravioli V | with maple bourbon cream

Grilled Cheese Bites V

Grilled Pineapple Kebabs V GS | with soy ginger drizzle

Lobster Bisque Shooters +MP

Lobster Crostini +MP | with shredded fennel

Mac & Cheese Bites V | with a Sriracha drizzle

Margherita Flatbread V

Mini Crab Cakes +MP | with roasted red pepper aioli

Pear, Prosciutto & Honey Crostini

Pear & Prosciutto Flatbread

Shrimp Cocktail +MP GS

Tenderloin Crostini +MP | herbed blue cheese béchamel

Tuscan Meatballs

Roasted Garlic & Rosemary Puff Pastry Bites V

Stuffed Mushrooms +MP | with clam and oregano filling

Spanakopita V | phyllo stuffed with spinach and feta cheese

Vegetarian Potstickers V



Stationary Displays

Stationary appetizers included with all packages: fresh fruit spread, vegetable crudité, assorted cheese & crackers

Appetizers:

Baked Brie en Croute \$4++ pp | wrapped in puff pastry and served with french baguette

Charcuterie & Cheese \$8++ pp | selection of four local meats and cheeses with french baguette, fig jam, & olives

Chips & Dips \$4 ++ pp | guacamole, salsa, & hummus with corn tortilla chips

Raw Bar +MP | raw oysters shucked and served over a bed of ice

Soft Pretzels \$7++ pp | served with homemade beer cheese, mustard, & mini sausages

Entrées:

On display during dinner

Mac & Cheese Bar \$14++ pp | Vermont cheddar mac & cheese with a variety of toppings

Slider Bar \$15++ pp | choice of two bases: pulled pork, chicken salad, fried chicken, ham & cheese, & cheeseburger

Soup Station \$9++ pp | choice of two soups: Vermont cheddar ale, chili, New England clam chowder, maple butternut squash bisque, & tomato basil bisque

Desserts:

Assorted Desserts \$8++ pp | variety of cookies, brownies, and dessert bars

Candy Bar \$9++ pp | assorted candy

Chocolate Covered Strawberries \$5++ pp | assorted mix of chocolate dipped strawberries

Dessert Add-Ons \$9++ pp | mini whoopie pies, lemon bars, snowballs, profiteroles

Ice Cream Sundae Bar \$7++ pp | vanilla & chocolate ice cream with a variety of toppings | add Indian Head Rootbeer \$2++ pp

Make Your Own Smores \$9++ pp | make your own classic smores

Beverages:

Coffee Bar \$6++ pp | variety of flavored coffee syrups

Hot Chocolate Bar \$6++ pp | with a variety of toppings

Lemonade Bar \$5++ pp | fresh, ice-cold lemonade stand



Beverage Service

Cash Bar

Full service bar with bartender; accepts cash, credit or debit cards. All costs are charged to the individual guest.

Consumption-Based Open Bar

Fully stocked open bar, cost based on consumption.

Fixed Rate Open Bar

Fully stocked open bar up to a specified dollar amount.

Beer & Wine Open Bar

Host pays for all beer and wine consumed by guests. Full service bar available to guests on a cash basis.

Signature Drinks

Host creates their signature drink(s). Available with any of the above bar options.



Additional Details:

- Closed bar reception will incur \$2,000 fee.
- One (1) bartender is included with bar service.
- Sales and service of alcohol is regulated by the state of New Hampshire. NH state law prohibits guests from bringing their own alcoholic beverages onto a licensed property.
- Specialty beer, wine, or liquor must be ordered through Indian Head Resort one month prior to your event date.

Rehearsal Dinner

Rehearsal Dinner:

\$75 per adult | \$40 per child (4-12)

The Profile Room: \$750 | The Greenery: \$1,250

Buffet Only | Min: 25 guests, Max: 64 guests

Includes: appetizer station; choice of: salad, 3 entrées, and 2 sides; dessert station; water, tea, & coffee; 8.5% state tax and 20% gratuity

Beverage service options available if using one master account for payment

Buffet Selections:

Salads (choice of 1):

- **Caesar Salad**
- **Five Leaf Green Salad** V+ GS
- **Greek Salad** V GS

Entrées (choice of 3):

- **Chicken Parmesan** | served with marinara sauce over pasta
- **Chicken Bruschetta**
- **Baked Stuffed Haddock**
- **Fish & Chips**
- **Grilled Salmon** GS | served over spinach
- **Prime Rib** GS | chef attended carving station
- **Roast Pork** GS | with apple stuffing and gravy

Sides (choice of 2):

- **Asparagus** V+ GS
- **Broccoli** V
- **Butternut Squash** V GS
- **Green Beans** V GS
- **Mac & Cheese** V
- **Oven Roasted Potatoes** V GS
- **Rice** V GS



The Profile Room



The Greenery (Private Room)

Buffet menu can be customized to your needs. Please give all special food or beverage requests to your wedding coordinator one month in advance. Fees applicable.

Dishes to accommodate dietary requirements must be organized in advance

Day-Of Dining

Breakfast:

- **Bagel Box** \$14++ pp, delivered to your room | assorted bagels with cream cheese, fruit, granola, yogurt, and orange juice

Lunch:

- **Sandwich Platter** \$19++ pp | choice of turkey, ham, BLT, or veggie sandwiches. Includes chips, water, condiments, fruit, and brownies

A Toast:

There are countless reasons to toast on your special day. Enjoy some champagne while you and your party get ready for your big day. Add orange, pineapple, and cranberry juice for no additional charge.

- **Lunetta Prosecco** \$32
- **Wycliff Brut** \$21
- **Korbel Brut** \$28
- **La Marca Prosecco** \$32
- **Moët & Chandon Brut** \$80

Champagne not your thing? Try our assorted beer box with 6 local craft brews instead \$57

Late Night Snacks:

Priced per 100 pieces or per person if specified

- **Chicken Tenders** \$225++ | with assorted sauces
- **Mini Fried Dough** \$200++
- **Pretzel Bites** \$200++ | with beer cheese
- **Swedish Meatballs** \$200++
- **Hot Dog Bar** \$10++ pp
- **Milk & Cookies** \$10++ pp



Farewell Breakfast

Thank your guests for celebrating your special day with a farewell breakfast.

Breakfast Buffet

\$15.99++ per person

Guests will enjoy our unlimited breakfast buffet in The Profile Room at their leisure

Breakfast buffet includes: scrambled eggs, pancakes, waffles, home fries, cereal, assorted pastries, a yogurt bar and more

Bagel Box

\$14++ pp, delivered to your room | assorted bagels with cream cheese, fruit, granola, yogurt, and orange juice



Wedding Party Suite

Bridal Suite:

NEW! Delivering June 2023

Get ready for your special day in our brand-new, on-site bridal suite. Located steps from the Lakeview Function Hall.

Features:

- Vanity with three separate mirrors
- Full length mirror
- Seating area
- Private restroom
- Beverage refrigerator with water and soda
- Coffee and tea maker
- Suite can be locked for safe keeping of your belongings

Light snacks and beverage service available for an additional fee.



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Wedding Party:

In addition to our bridal suite, wedding parties can rent one or multiple Rustic Houses to use as a bridal or grooms suites.

Parties who choose this option will receive a \$500++ two night stay the weekend of the wedding. Additional accommodations 10% off. Subject to availability.



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Room Blocks & Lodging

Wedding guests who book for two or more nights will receive a 10% discount on their room rate.

Honeymoon Room:

The happy couple will receive a complimentary resort room the night of their wedding.

Room Block:

A room block will be created for your guests upon booking your wedding. The block contains a mix of rooms varying in size, location, and price. If you would like to add more rooms to the block, please let your wedding coordinator know. To view accommodation types, please visit indianheadresort.com/lodging.

Guests will be able to book in this block up until 30 days prior to the date of your wedding. **Once we reach 30 days prior, all remaining rooms will be released.** Guests can still book with the 10% discounted rate (2 night minimum).

Guests will receive a unique code to book online or call 1-800-343-8000 to book in your block.

Lodging Details:

Check-In: 4 PM

Check-Out: 11 AM

Please note: we unfortunately cannot offer early check-in for wedding guests. We strongly recommend all guests stay the night before the wedding to ensure they have ample time to get ready beforehand.

Cancellation Policy: Guests must cancel their rooms 7 days prior to their date of arrival to receive a full refund.



Venue Pricing

Peak-Season Ceremony
Friday-Sunday, & Holidays

\$3,000

Non-Peak Season Ceremony
Monday-Thursday, Non-Holiday

\$2,000

INCLUDED WITH CEREMONY:

- Ceremony and reception space
- In-house catering with wait staff
- Custom pricing bar service
- Resin folding chairs for outdoor ceremony
- Chiavari dining chairs
- Dining tables
- Dance floor
- Cutlery, glassware, plates, white linen tablecloths and napkins
- Outdoor cocktail space in summer months
- Complementary room on the night of your wedding
- Set up and break down of all IHR provided items
- **Six hour event including:**
 - One hour cocktail reception - cash or open bar
 - Five hour dinner reception
- Champagne toast for all guests
- Cake cutting and service
- **In-house wedding coordination:**
 - Personal wedding coordinator assisting you before, during, and after your wedding
 - Menu tasting for two
 - Ceremony rehearsal with wedding coordinator the day before your wedding
 - Please note: third party wedding coordinators on site the day of the wedding will incur a \$2,500 fee

Details

VENUE DETAILS:

- Maximum capacity: 160
- Minimum capacity: 75
 - Final guest count due 14 days prior to wedding date. Final guest count is non-negotiable and non-refundable.
 - For weddings under 75 people, please ask about our Intimate Wedding Package
- Lakeview Reception Hall square footage: 3,808 sq ft (56' x 68')

PAYMENTS & DEPOSITS:

All payments are non-refundable. If a payment is not made on time, your date will be released.

- Additional 20% gratuity and 8.5% state tax will be added to all food and beverages
- \$3,000 non-refundable deposit due upon reservation with a signed contract to hold your wedding date
- 50% of total due six (6) months prior to wedding date
- Additional 25% of total cost due six (6) weeks prior to wedding date
- Full payment due ten (10) days prior to wedding date
- We accept cash, credit card, check, and money order
- Current bank fees apply to all credit and debit card transactions
- Additions added to package after booking will be reflected in deposit amounts accordingly

CANCELLATIONS:

- All payments are non-refundable. In the event of a cancellation within 60 days of the wedding date, host will be responsible for the entire price of the wedding.

NOT INCLUDED:

- Decorative items including but not limited to: cake cutting sets, party favors, centerpieces, place cards
- **1-hour after party in the Thunderbird Lounge available for \$1,500**
 - Includes snacks such as pizza, wings, and pretzels
 - Cash bar
- Tax and gratuity is not included in food, beverage, or lodging (++ next to a price indicates tax and gratuity not included)

Preferred Vendors

Florists

Cherry Blossom Floral Design | Littleton, NH | 603-444-1015 | cherryblossomfloral.com

Emily Herzig Floral Studio | Littleton, NH | 603-444-7600 | ehfloral.com

Mountain Roots Farm | Bethlehem, NH | 603-686-0296 | mountainrootsfarm.org

Tarnation Flower Farm | Sugar Hill, NH | 603-348-2223 | tarnationflowerfarm.com

Bakers

At Least, There Will Be Cake | Farmington, NH | 478-972-0771 | atleasttherewillbecake.com

Ashley's Eats & Sweets | Raymond, NH | 603-858-3992 | ashleyseatsandsweets.com

Batter Up | Chocorua, NH | 603-986-3326 | batterupnh.com

Frederick's Pastries | Bedford, NH | 603-647-2253 | pastry.net

Jacques Pastry Shop | Pembroke, NH | 603-485-4035 | jacquespastries.com

My Friend's Bakery | Madbury, NH | 603-509-2260 | myfriendsbakery.com

Sweet Aquarian Custom Cakes | Littleton, NH | sweetaquariancakes@yahoo.com

Salons & Makeup Artists

Daydreams Hair & Nail Studio | Lincoln, NH | 603-745-8200 | daydreamshairsalon.com

Luminous Day Spa | North Woodstock, NH | 603-728-8883 | luminousdayspanh.com

Mane Street Styles | Littleton, NH | 603-444-7130 | manestreetstyles.com

Northern Charms Salon | Littleton, NH | 603-444-4419



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Amy Theresa Photography

Preferred Vendors

Photographers/Videographers

Billodeau Video Productions | Bow NH | billodeauvideo.com
Esra Y | New Hampshire | esrayphotography@gmail.com | esrayphotography.com
Harry & Lyss | Maine | harryandlyss@gmail.com | harryandlyss.com
NH Images | Nashua, NH | 603-566-7911 | nhimages.com
Rick Bouthiette Photography | Candia, NH | 603-361-2216 | masterevent.com
Wilton Brother's | Deerfield, NH | 603-303-4891 | wiltonbrothersphotography.com

Entertainment

A Main Event DJs | Londonderry, NH | 603-434-8293 | amaineevent.com
DJ Chillin McMillin | Nashua, NH | 978-302-9522 | djchillinmcmillin.com
Murray Hill Talent | Malden, MA | 781-338-9701 | murrayhilltalent.com

Officiants & Churches

Lisa Olech | Justice of the Peace | Ashland, NH | lisa.olech@gmail.com | 603-254-5816
Sherry Farrell | Justice of the Peace | Londonderry, NH | 603-512-5596
William Mellekas | Justice of the Peace | Franconia, NH | 603- 823-5379
Heidi Larson | Justice of the Peace | Franconia, NH | 603-991-5483
Church of the Messiah | Episcopal Church | North Woodstock, NH | 603-745-3148
Pemi Valley Church | North Woodstock, NH | 603-745-6241 | pemivalleychurch.org
St. Joseph's Church | Catholic Church | Lincoln, NH | 603-745-2266 | stjosephlincoln.org

Fireworks

Hooksett Fireworks | Hooksett, NH | 603-622-4033 | hooksettfireworks@comcast.net
JPI Pyrotechnics | Allenstown, NH | 603-759-9228 | info@jpipyro.com



Contact US

Weddings & Events: 1-888-343-8000

Local: 603-745-8000

Weddings@IndianHeadResort.com

IndianHeadResort.com/Weddings

664 US Route 3

Lincoln, NH 03251

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