



2024/2025 WEDDING MENUS WHITE MOUNTAIN HOTEL WEDDINGS

"THE ONLY THING WE OVERLOOK IS THE MOUNTAINS"

Mountain Hotel & Resort
P.O. Box 1828, North Conway, NH 03860
800-533-6301 | www.whitemountainhotel.com



PICTURE-PERFECT LOCATION

Thank you for your interest in The White Mountain Hotel & Resort for your wedding, elopement, vow renewal or commitment ceremony. Nestled beneath White Horse Ledge and overlooking Mt. Cranmore and Mt. Kearsarge in scenic North Conway, NH, we provide ambiance and elegance in a picturesque New England setting. Our reputation in the wedding industry is unsurpassed, and we would be honored to host your dream wedding. Whether you are planning an intimate affair or a lavish celebration, we are the “Number #1 choice for couples planning the perfect mountain destination wedding.”

AWARD-WINNING CUISINE

Outstanding customer service, award-winning cuisine, and the finest attention to detail are what set us apart from the competition. Schedule a wedding meeting today to see why we have been the #1 choice of couples for over 30 years. All our venues afford panoramic views that are second to none. Service, attention to detail, and our highly trained staff are our greatest strengths and will make planning your dream wedding stress-free.

Enclosed, please find our Wedding Package. This package will provide you with all the information you will need to plan your dream wedding. Our new menus have been designed by our Executive Chef and are created in a manner that is consistent with our excellent reputation for superior cuisine. Custom menu planning is also available.

THE PERFECT DESTINATION WEDDING

The White Mountain Hotel & Resort can provide you with all of the services and amenities for your perfect dream destination wedding. From our On-Site Catering and Bar Services to our Deluxe Accommodations and Suites, to Pre or Post-Wedding Golf Outings, Rehearsal Dinners, Welcome Cocktail Reception, Wedding After-Party to Farewell Sunday Brunch. Look no further.....we have it all!

Book your dream wedding today!

CONTACT INFORMATION

Kerri Webster

Director of Food & Beverage/Wedding Event Planner

White Mountain Hotel & Resort

T: 800-533-6301 Ext. 424

D: 603-730-9364

E: kwebster@whitemountainhotel.com

weddings@whitemountainhotel.com



OUR WEDDINGS INCLUDE THE FOLLOWING:

OUR WEDDING PACKAGES INCLUDE:



- PROFESSIONAL EVENT COORDINATION ON THE DAY OF YOUR WEDDING
- CEREMONY LOCATION ON PROPERTY INCLUDED
- A SELECTION OF PASSED AND DISPLAYED HORS D'OEUVRES, AS PER THE PACKAGE SELECTED
- 1-HOUR OPEN BAR COCKTAIL RECEPTION INCLUDING HOUSE AND PREMIUM BRANDS (TOP SHELF CAN BE ADDED FOR AN ADD'L. FEE)
- CHAMPAGNE OR SPARKLING CIDER TOAST
- MULTI-COURSE DINNER
- CAKE CUTTING SERVICE INCLUDED
- WHITE TABLE LINENS INCLUDED
- YOUR CHOICE OF COORDINATING CLOTH NAPKINS
- INCLUDED PARQUET DANCE FLOOR IN THE ECHO BALLROOM
- COMPLIMENTARY SUITE FOR THE WEDDING COUPLE ON SATURDAY NIGHT
- HOTEL CHINA, SILVERWARE AND GLASSWARE
- USE OF HOTEL TABLE NUMBERS
- USE OF HOTEL CHAMPAGNE TOASTING FLUTES
- USE OF CAKE CUTTING KNIVES
- USE OF WEDDING CARD BOX
- PROFESSIONALLY TRAINED WAITSTAFF AND BAR-TENDING STAFF.



WEDDING MENUS CAN BE CUSTOMIZED AND ENHANCEMENTS ADDED TO FIT YOUR VISION



White Mountain Hotel Wedding Frequently Asked Questions

What is a typical time schedule for each wedding?

WEEKEND WEDDINGS:

ECHO BALLROOM WEDDING: This wedding is scheduled in our Echo Ballroom and is scheduled as follows:

Ceremony on property at 2 pm, Cocktail Reception either on our Outside Private Poolside Patio (weather permitting) or the Echo Ballroom from 3 – 4 pm, and Wedding Dinner and Reception in the Echo Ballroom from 4 – 8 pm.

Note: Available Friday, Saturday, and Sunday

Maximum Capacity: 65 Adults

Facility Fee: \$2,500

Minimum Food & Beverage Guarantee: \$10,000

WEEKEND LEDGES RESTAURANT & ECHO BALLROOM WEDDING: This wedding is scheduled as follows:

Ceremony on property at 12:30 pm, Cocktail Reception in the Tullamore Tavern from 1 to 2 pm, Wedding Dinner in Ledges Restaurant from 2 – 4 pm followed by Reception in the Echo Ballroom from 4 – 8 pm. The Tullamore Tavern and Ledges Restaurant will be closed to the Public for your private event.

Note: Available Friday and Saturday

Maximum Capacity: 100 Adults

Facility Fee: \$8,000

Minimum Food & Beverage Guarantee: \$15,000

MIDWEEK WEDDINGS: (Sunday through Thursday)

MIDWEEK ECHO BALLROOM: Midweek weddings in our Echo Ballroom provide not only a budget-friendly option, but a beautiful venue for a more intimate celebration. The timing is as follows: Ceremony on property at 2 pm. Cocktail Reception either on our Outside Private Poolside Patio (weather permitting) or the Echo Ballroom from 3 to 4 pm, and Wedding Dinner and Reception in the Echo Ballroom from 4 – 8 pm.

Note: Available Monday through Thursday

Maximum Capacity: 65 Adults

Facility Fee: \$1,000

Minimum Food & Beverage Guarantee: \$5,000

MIDWEEK LEDGES RESTAURANT & ECHO BALLROOM WEDDING: This wedding is scheduled as follows:

Ceremony on property at 12:30 pm, Cocktail Reception in the Tullamore Tavern from 1 to 2 pm, Wedding Dinner in Ledges Restaurant from 2 – 4 pm followed by Reception in the Echo Ballroom from 4 – 8 pm. The Tullamore Tavern and Ledges Restaurant will be closed to the Public for your private event.

Note: Available Monday through Thursday

Maximum Capacity: 100 Adults

Facility Fee: \$7,500

Minimum Food & Beverage Guarantee: \$10,000

TENT WEDDINGS:

Tent weddings are held on our North Lawn Wedding Venue area. Tent Receptions flow as follows: Ceremony on property at 2 pm, Cocktail Reception in the Tent from 3 –4 pm, Dinner and Reception in the tent from 4 – 8 pm

Note: Available Monday through Sunday

Maximum Capacity: 250 Adults

Facility Fee: \$10,000

Minimum Food & Beverage Guarantee: \$25,000

Note: Tent Wedding Receptions require the rental of a wedding tent, tables, chairs, sidewalls, lighting and dance floor for an additional cost. Our Team would be happy to reserve all these services for you, with our approved vendors, for an additional 15% Service Fee, above the rental fees. There is a minimum guarantee of 20 guest rooms to host a tent wedding reception, including 6 suites on the North End of the Property.

How many entrées can I select?

Menu and meal selections will be planned with the assistance of our Wedding Coordinator. Our Executive Chef is happy to work with you on any special menu planning and can accommodate most special meal requests. All Packages include your choice of up to two (2) entrées. If you wish to offer your guests a third entrée selection, there is a \$20.00 per person surcharge to the package pricing.

When are the final counts and meal selections due?

Food and beverage selections including hors d'oeuvres, entrée selections, wine selections, enhancements, etc. are due 90 days prior to your wedding date. Guaranteed final meal choices and counts are due 30 days prior to your wedding date.

What are the requirements for Bar Services?

The White Mountain Hotel & Resort offers many different options for bar service during your Cocktail Reception, Dinner Service and Wedding Reception from hosted bars to cash bars. Our Wedding Coordinator will work with you to plan the perfect event.

Are there Discounted Group Room Rates available?

Discounted group room rates are available for a block of up to 20 rooms maximum during the months of November through June. We offer a 15% discount off our published room rates during the months of November through June. Discounted group room rates are not available during the months of July, August, September, or October or over any holiday weekends, holiday period, or school vacation periods. Overnight accommodation during the months of July, August, September, or October, and holiday periods, holiday weekends, and school vacation periods will be at our published retail rates. There is a two-night minimum booking on all weekends, therefore all guest room blocks will be for both Friday and Saturday evening. This includes the Newlywed Suite. Please check with the Sales Department for room availability, and the block may be limited based on available space at the time of booking. The White Mountain Hotel & Resort is a smoke-free facility. All guest rooms, function facilities, and public areas are non-smoking. A \$250.00 cleaning fee will be assessed for smoking in any area inside the Hotel.

What are the Payment Requirements?

A \$2,500.00 non-refundable deposit is due with your signed contract within 7 days of the contract being issued. 50% of your estimated total is due 120 days prior to the wedding. Your final estimated payment is due 30 days prior to the wedding. All payments are **non-refundable** upon receipt. Final guaranteed choices for each individual guest, and meal counts for each entrée selection are due 14 days prior to Reception. Any remaining balance is due on the day of the wedding.

Can I have my ceremony on Property?

Yes. Several options are available for your Wedding Ceremony. For a list of the local churches or a Justice of the Peace, please refer to our Local Service Guide included in this planning package. If you should decide to hold your ceremony on the Hotel's property, your choices are the Gazebo on the Golf Course or the Hotel Gazebo on the North Lawn or the Echo Ballroom. All ceremony locations on property provide electrical power for musical equipment, chair set up and break down, and maintenance of the grounds.

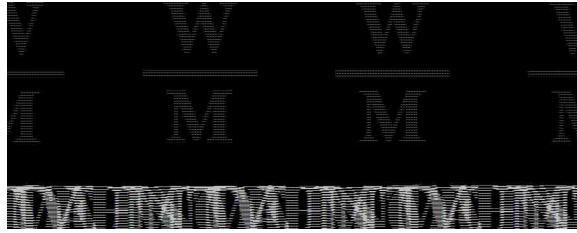
Can we schedule a tasting?

Yes. After a contract has been signed and deposit has been received, we can schedule a tasting for the wedding couple. A tasting of three (3) entrees can be arranged with the Sales Office in advance. If you wish to taste more than three (3) entrees, there will be a \$35.00 per plate charge for additional entrees. Reservations and entrée selections must be made with the Wedding Coordinator two weeks prior to the tasting.

Are there any additional Fees?

\$350.00 Bar Set up Fee (per bar) in the Echo Ballroom, Poolside or Tent Reception
\$5.00 per bag – Gift Bag Room Delivery Fee





Cathedral Ledge Wedding Package

\$229 per person

One-Hour Open Bar Cocktail Reception is included in this Package

Package Includes: One-Hour Open Bar Cocktail Reception, Including One Signature Cocktail, A Champagne Toast, Five (5) Passed Hors D'Oeuvres, One (1) Charcuterie Display, House Wine Served with Dinner, 4- Course Dinner including one choice of Soup and Salad, Choice of 2 Entrees and Family Style Dessert. Also included is a round of golf for the bridal couple, late check-out for the bridal couple and Sunday Brunch for the bridal couple

Seasonal Charcuterie Displays (Select One)

Artisanal Charcuterie – Includes burrata cheese, seasonal jams and jellies, honeycomb, imported olives, vinegars and oils, trip of gourmet flatbreads

Spanish Charcuterie – includes cured Spanish chorizo, Serrano Ham, Manchego cheese, Cabrales cheese, Marcona almonds, mixed Spanish olives, pickled peppers, romesco sauce

Southern Charcuterie - featuring Toma Cheese, Smoked Cheddar cheese, Country Ham, Spiced Dates, Pickled Vegetables, Apple Butter, Andouille Sausage, Salume

New England Charcuterie - features Vermont and New Hampshire specialty cheese selections, Scharntner Farms seasonal jellies, NH Local honey, and Local Farm Smoked Meats

Passed Hors D'Oeuvres (Select Five)

Pesto Chicken Bites
Scallops wrapped in Bacon
Mini Sliders on Brioche Buns
Mini Ahi Tuna Tacos with Asian Slaw
Lobster Arancini with Ricotta, Tomato Basil
Pork or Shrimp Pot Stickers with Ponzu Sauce
Iced Jumbo Shrimp Cocktail with Cocktail Sauce
Nini Monti Cristo's Topped with Raspberry Preserves
Coconut Macadamia Shrimp with Asian Dipping Sauce
Chesapeake-Style Crab Bakes with Roasted Pepper Aioli

Tofu Cakes with Portobello Mushrooms and Mango Ketchup
Mini Italian Meatballs with Smoked Sour Cream Chive Sauce
Signature Spicy Tuna Tartare over Sushi Rice in a bamboo cup
Mini Chicken Adobe Tacos with Salsa Verde and Pickled Onions
Bruschetta with Tomatoes, Mozzarella and Pesto Aioli Ciabatta
Indian Curried Cauliflower Skewers with Cilantro Lime Yogurt
Basil Tomato Shooter Served with Petite Grilled Cheese Sandwiches
Prime NY Steak, Shitake Mushrooms, Boursin Cheese on a GF Crostini
Tuna Tartare with Avocado, Radish, Sesame Soy Vinaigrette and a Spicy Aioli



Cathedral Ledge Wedding Package (continued)

Soup Course (Select One)

Homemade Clam Chowder
Award-Winning Seafood Chowder
Roasted Corn Chowder with Sherry
Tomato Basil with Parmesan Crostini

Salad Course (Select One)

Escarole Caesar Salad – Served with Rustic Croutons and Shaved Pecorino Cheese

Fresh Spinach Salad – Served with Heirloom Tomatoes, Cucumber, Crispy Onions, Cilantro, and a Mint Vinaigrette

Baby Arugula Salad – Served with Pear and Orange Segments, Pecorino Cheese, and a Hazelnut Honey Vinaigrette

Butter Lettuce Salad – Served with Candied Walnuts, Point Reyes Blue Cheese, Red Wine Roquefort Cheese Vinaigrette

Baby Bibb Salad – Served with Fuji Apples, Crumbled Gorgonzola Cheese, Shaved Red Onions, and an Apple Mustard Vinaigrette

White Mountain Garden Salad – Greens, Cucumbers, Carrots, Tomatoes, Sunflower Seeds, Rustic Croutons, & A Balsamic Vinaigrette

Classic Caesar Salad – Whole Leaf Baby Romaine Hearts, Grana Padano, Parmesan Garlic Croutons and Anchovy Dressing

Entrée Course (Select Two)

Braised Short Ribs – Served with a Tomato Mushroom Ragu

Filet Mignon Medallions – Topped with a Garlic Brandy Cream Demi Glaze

Broiled Sirloin of Beef – Served with a Madeira Mushroom and Shallot Sauce

Pesto Parmesan Baked Chicken Breast – Served on Top of a Creamy Pesto Sauce

Prosciutto Stuffed Chicken - Stuffed with Prosciutto, Romano Cheese, and Topped with a Creamy Dijonnaise Sauce

Chicken Milanese – Served with Heirloom Tomato Balsamic Relish

Dover Sole Meuniere – Delicate Dover Sole, Served with Butter, Lemon Juice, and Parsley Sauce

Crispy Citrus Baked Catch of the Day – Marinated in Virgin Olive Oil, Lemon & Lime and Topped with a Lemon Herbed Beurre Blanc

Saki Salmon – Marinated in Saki and Served with a Ginger Beurre Blanc

Cauliflower Steak – Served with Red Lentils, Yellow Peppers and Romesco Sauce

White Bean and Quinoa Cake – Served with Roasted Red Pepper Romesco Sauce

All Entrees are served with one selection of Rice or Potato (Select One)

Roasted Rosemary Garlic Yukon Potatoes with Virgin Olive Oil
Risotto Milanese
Saffron Rice Pilaf
Creamy Whipped Potatoes
Potatoes Aligote'
AuGratin Romano

Each entrée is served with the Chef's selection of fresh seasonal vegetable

**Note: Menus can vary depending on seasonal availability and can be custom planned based on availability*



White Horse Wedding Package

\$179 per person

One-Hour Open Bar Cocktail Reception is included in this Package

Package Includes: One-Hour Open Bar Cocktail Reception, A Champagne Toast, Four (4) Passed Hors D'Oeuvres, One (1) Charcuterie Display, 3-Course Dinner which includes your Choice of Soup or Salad, Choice of 2 Entrees and Family-Style Dessert

Seasonal Charcuterie Displays: (Select One)

Artisanal Charcuterie — Includes burrata cheese, seasonal jams and jellies, honeycomb, imported olives, vinegars and oils, trip of gourmet flatbreads

Spanish Charcuterie — includes cured Spanish chorizo, Serrano Ham, Manchego cheese, Cabrales cheese, Marcona almonds, mixed Spanish olives, pickled peppers, romesco sauce

Southern Charcuterie - featuring Toma Cheese, Smoked Cheddar cheese, Country Ham, Spiced Dates, Pickled Vegetables, Apple Butter, Andouille Sausage, Salume

New England Charcuterie - features Vermont and New Hampshire specialty cheese selections, Scharfner Farms seasonal jellies, NH Local honey, and Local Farm Smoked Meats

Passed Hors D'oeuvres (Select Five)

Pesto Chicken Bites
Scallops wrapped in Bacon
Mini Sliders on Brioche Buns
Mini Ahi Tuna Tacos with Asian Slaw
Lobster Arancini with Ricotta, Tomato Basil
Pork or Shrimp Pot Stickers with Ponzu Sauce
Iced Jumbo Shrimp Cocktail with Cocktail Sauce
Nini Monti Cristo's Topped with Raspberry Preserves
Coconut Macadamia Shrimp with Asian Dipping Sauce
Chesapeake-Style Crab Bakes with Roasted Pepper Aioli
Tofu Cakes with Portobello Mushrooms and Mango Ketchup

Mini Italian Meatballs with Smoked Sour Cream Chive Sauce
Signature Spicy Tuna Tartare over Sushi Rice in a bamboo cup
Mini Chicken Adobe Tacos with Salsa Verde and Pickled Onions
Bruschetta with Tomatoes, Mozzarella and Pesto Aioli Ciabatta
Indian Curried Cauliflower Skewers with Cilantro Lime Yogurt
Basil Tomato Shooter Served with Petite Grilled Cheese Sandwiches
Prime NY Steak, Shitake Mushrooms, Boursin Cheese on a GF Crostini
Tuna Tartare with Avocado, Radish, Sesame Soy Vinaigrette and a Spicy Aioli

White Horse Wedding Package (continued)

Soup Course (Select One)

Homemade Clam Chowder
Award-Winning Seafood Chowder
Roasted Corn Chowder with Sherry
Tomato Basil with Parmesan Crostini

Salad Course (Select One)

Escarole Caesar Salad – Served with Rustic Croutons and Shaved Pecorino Cheese

Fresh Spinach Salad – Served with Heirloom Tomatoes, Cucumber, Crispy Onions, Cilantro and a Mint Vinaigrette

Baby Arugula Salad – Served with Pear and Orange Segments, Pecorino Cheese, and a Hazelnut Honey Vinaigrette

Butter Lettuce Salad – Served with Candied Walnuts, Point Reyes Blue Cheese, Red Wine Roquefort Cheese Vinaigrette

Baby Bibb Salad – Served with Fuji Apples, Crumbled Gorgonzola Cheese, Shaved Red Onions and an Apple Mustard Vinaigrette

White Mountain Garden Salad – Greens, Cucumbers, Carrots, Tomatoes, Sunflower Seeds, Rustic Croutons, & A Balsamic Vinaigrette

Classic Caesar Salad – Whole Leaf Baby Romaine Hearts, Grana Padano, Parmesan Garlic Croutons and Anchovy Dressing

Entrée Course (Select Two)

Braised Short Ribs – Served with a Tomato Mushroom Ragu

Filet Mignon Medallions – Topped with a Garlic Brandy Cream Demi Glaze

Broiled Sirloin of Beef – Served with a Madeira Mushroom and Shallot Sauce

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Chicken Milanese – Served with Heirloom Tomato Balsamic Relish

Dover Sole Meuniere – Delicate Dover Sole, Served with Butter, Lemon Juice, and Parsely Sauce

Crispy Citrus Baked Catch of the Day – Marinated in Virgin Olive Oil, Lemon & Lime and Topped with a Lemon Herbed Beurre Blanc

Saki Salmon – Marinated in Saki and Served with a Ginger Beurre Blanc

Cauliflower Steak – Served with Red Lentils, Yellow Peppers and Romesco Sauce

White Bean and Quinoa Cake – Served with Roasted Red Pepper Romesco Sauce

All Entrees are served with one selection of Rice or Potato (Select One)

Roasted Rosemary Garlic Yukon Potatoes with Virgin Olive Oil
Risotto Milanese
Saffron Rice Pilaf
Creamy Whipped Potatoes
Potatoes Aligote'
AuGratin Romano

Each entrée is served with the Chef's selection of fresh seasonal vegetable





Stations Wedding Package Available in Ledges Restaurant or Tented Reception on Property (Note: Not available in the Echo Ballroom)

\$179.00 per person

Package Includes: One-Hour Open Bar Cocktail Reception, 4-Passed Hors D'oeuvres and 1 Seasonal Display, 4 Station Dinner Including a Salad Station, Chef-Attended Carving Station, Chef-Attended Pasta Station and Dessert Station

Seasonal Charcuterie Displays: (Select One)

Artisanal Charcuterie — Includes burrata cheese, seasonal jams and jellies, honeycomb, imported olives, vinegars and oils, trip of gourmet flatbreads

Spanish Charcuterie — includes cured Spanish chorizo, Serrano Ham, Manchego cheese, Cabrales cheese, Marcona almonds, mixed Spanish olives, pickled peppers, romesco sauce

Southern Charcuterie - featuring Toma Cheese, Smoked Cheddar cheese, Country Ham, Spiced Dates, Pickled Vegetables, Apple Butter, Andouille Sausage, Salume

New England Charcuterie - features Vermont and New Hampshire specialty cheese selections, Scharfner Farms seasonal jellies, NH Local honey and Local Farm Smoked Meats

Passed Hors D'oeuvres (Select Five)

Pesto Chicken Bites
Scallops wrapped in Bacon
Mini Sliders on Brioche Buns
Mini Ahi Tuna Tacos with Asian Slaw
Lobster Arancini with Ricotta, Tomato Basil
Pork or Shrimp Pot Stickers with Ponzu Sauce
Iced Jumbo Shrimp Cocktail with Cocktail Sauce
Nini Monti Cristo's Topped with Raspberry Preserves
Coconut Macadamia Shrimp with Asian Dipping Sauce
Chesapeake-Style Crab Bakes with Roasted Pepper Aioli

Tofu Cakes with Portobello Mushrooms and Mango Ketchup
Mini Italian Meatballs with Smoked Sour Cream Chive Sauce
Signature Spicy Tuna Tartare over Sushi Rice in a bamboo cup
Mini Chicken Adobe Tacos with Salsa Verde and Pickled Onions
Bruschetta with Tomatoes, Mozzarella and Pesto Aioli Ciabatta
Indian Curried Cauliflower Skewers with Cilantro Lime Yogurt
Basil Tomato Shooter Served with Petite Grilled Cheese Sandwiches
Prime NY Steak, Shitake Mushrooms, Boursin Cheese on a GF Crostini
Tuna Tartare with Avocado, Radish, Sesame Soy Vinaigrette and a Spicy Aioli

Stations Wedding Package (continued)

Salad Course (Select Two)

Escarole Caesar Salad – Served with Rustic Croutons and Shaved Pecorino Cheese

Fresh Spinach Salad – Served with Heirloom Tomatoes, Cucumber, Crispy Onions, Cilantro and a Mint Vinaigrette

Baby Arugula Salad – Served with Pear and Orange Segments, Pecorino Cheese, and a Hazelnut Honey Vinaigrette

Butter Lettuce Salad – Served with Candied Walnuts, Point Reyes Blue Cheese, Red Wine Roquefort Cheese Vinaigrette

Baby Bibb Salad – Served with Fuji Apples, Crumbled Gorgonzola Cheese, Shaved Red Onions and an Apple Mustard Vinaigrette

White Mountain Garden Salad – Greens, Cucumbers, Carrots, Tomatoes, Sunflower Seeds, Rustic Croutons, with a Balsamic Vinaigrette

Classic Caesar Salad – Whole Leaf Baby Romaine Hearts, Grana Padano, Parmesan Garlic Croutons and Anchovy Dressing

Salad Station features a selection of fresh baked breads, rolls and breadsticks

Chef Attended Carving Station (Select One)

Prime Rib of Beef

Roasted Pork Loin

Lobster Tails – Maine Lobster Tails Steamed to Perfection and served with Clarified Rosemary Garlic Butter

Bone-in Rosemary Garlic Roasted Turkey Breast

Pasta Station

Three Pasta Selections – Cavatappi, Spaghetti, Penne, Vegan Butternut Squash Linguini

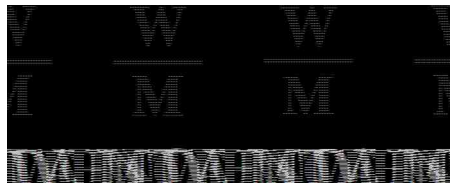
Four Sauce Selections – Alfredo Sauce, Pesto Sauce, Marinara Sauce, Garlic and Olive Oil

Three Protein Selections – Chicken, Shrimp, and Smoked Salmon

Dessert Station Includes:

A variety of seasonal dessert and pastry selections





Children's Sit-Down Dinner Menu

\$39.00 per child

Menu available for Children 11 and under with a Sit-Down Dinner Reception
All children's meals include Hors D' Oeuvres, Entrée and Ginger Ale Toast

Entrée (Select One)

Annie's Macaroni and Cheese
Chicken Nuggets with French Fries
Hamburger with French Fries
Hotdog with French Fries

Wedding Enhancements

Morning of the Wedding - Continental Breakfast

Fresh Yogurt, Granola and Fruit Parfaits
Fresh Baked Muffins, Pastries and Croissants
Champagne or Prosecco Mimosas with Orange Juice
Coffee, Tea, Water and Assorted Beverage Station

\$35.00 per person

Custom Stations

International Coffee Station featuring various coffees and add-ons such as
Kahula, Desarrona, Sambuca, Bailey's Irish Cream, etc.

\$30.00 per person

A Chef-Attended Carving Station can be added to any Wedding Menu
Select From: Prime Rib of Beef, Roast Sirloin of Beef, Roasted Pork Loin, Traditional Roasted Turkey Breasts,
Steamed Lobster Tails served with Rosemary and Garlic Clarified Butter

Custom Pricing Available

"New England Seacoast Raw Bar"
Raw Bar Includes: Shrimp Cocktail, Littleneck Clams, Oysters, Crab Claws, Mussels

Market Price
(Seasonal Availability)

Additional Courses

Our Wedding Coordinator will be happy to work with you in planning a custom Appetizer Course for your wedding

Intermezzo Sorbet Course to cleanse the palate before the Main Course

\$10 per person, plus tax and gratuity

Specialty Cocktails

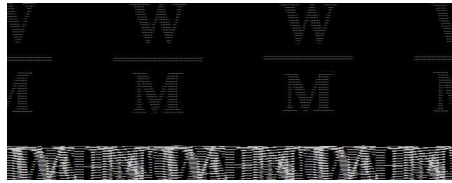
Specialty Cocktails and "Signature Wedding Drinks" can be arranged

Custom Pricing Available

Elegant Garnish

Elegantly garnish your champagne toast with a fresh red raspberry
Wedding cake garnish with a chocolate dipped strawberry on the plate

\$5 per person
\$5 per person



Rehearsal Dinner Menu

Sample Menu

Note: Menu changes seasonally and this menu will change based on availability from the current dinner menu on the date of the rehearsal dinner

\$68 per person, plus tax and gratuity

Note: This menu is available in Ledges Restaurant for up to 20 guests
Parties over 20 guests will be hosted in the Echo Ballroom

Note: This menu is not available Poolside

Entrées

Ledges Signature Crab Cake Dinner

Two Baked Jumbo Lump Crab Cakes, Dijon Aioli, Frisée

Fresh Catch of the Day

Sourcing Seasonal Sustainable Fresh Seafood Daily - Chef's Daily Preparation

Scottish Sauteed Salmon (GF)

Heirloom Tomatoes, North Country Smokehouse Bacon, Toasted Pinenuts, Fresh Thyme, Caper, Lemon Garlic Butter

New Zealand Rack of Lamb

New Hampshire Wildflower Honey Lacquer, Garlic Mustard Crusted, Red Wine Bordelaise, Minted Quinoa

Pan-Roasted Chicken Scallopini

Swiss Chard, Black Fig, Morel Mushroom Sauce, Ruby Port Wine

Pork Chop Porterhouse (GF)

Special BBQ Dry Rub, Bourbon Balsamic BBQ Sauce

USDA Prime Filet Mignon (GF)

7 oz. Filet Mignon Complimented with a Red Wine Bordelaise

Roasted Cauliflower, Sweet Potato and Chickpea Curry (GF & V)

Tomatoes, Green Beans, Jalapenos, Cilantro and Basmati Rice

All entrées served with either soup du jour or garden salad with house dressing,
Chef's choice of starch, vegetable and dessert, home baked breads, and coffee or tea

Note: (GF) indicates the item is made Gluten Free

All group dinners will select up to Three (3) Entrees to offer to your guests

Final guaranteed counts and meal selections due to the Sales Office 14 days prior to event



***Rehearsal Dinner
Poolside BBQ Menu
Served Poolside or Echo Ballroom***
(Note: Not Available in Ledges Restaurant)

\$68 per person, plus tax and gratuity

(A minimum of 25 guests required for this menu)

Choice of Four:

Grilled Steak Tips
BBQ Chicken Quarters
Hand Pulled BBQ Pork
Hand Pulled BBQ Chicken
Grilled Hamburgers or Cheeseburgers
Grilled Italian Sausage served with peppers and onions
Vegan Beyond Burgers

Optional - Chef Attended Add-On Selection

(Choose 1 - \$10/person upgrade)

Smoked Brisket
Smoked Shoulder
Braised Baby Back Ribs

Choice of Four Side Dishes:

Corn on the Cob
BBQ Baked Beans
Roasted Red Potatoes
Garden Salad with House Dressing
Cole Slaw
Pasta Salad
Potato Salad
Cornbread

Menu Includes:

Watermelon
Strawberry Shortcake OR Blueberry Buckle
Iced Tea & Lemonade



Rehearsal Dinner Menu New England Lobster Bake

***Chef Attended and Served
This menu is available either Poolside
or in the Echo Ballroom***

(Note: Menu is not available in Ledges Restaurant)

Market Price – Please ask for a quote

A minimum of 25 guests are required for this menu.

Buffet Menu Includes (Select Two)

1 ¼ lb. Maine Lobster (1 ticket per person)
Grilled Sirloin Steak
½ BBQ Chicken
Linguica & Chorizo with Onion & Peppers

Select One Steamed Specialty

Mussels
Steamers

Select Three Sides

New England Clam Chowder
Roasted Red Potatoes
Homemade Cole Slaw
Garden Salad with House Dressing
Pasta Salad
Corn on the Cob
Corn Bread

Dessert

Watermelon
Strawberry Shortcake or Blueberry Buckle (select one)

Select Two Beverages

Coffee, Tea and Decaf
Lemonade
Iced Tea
Bottled Water
Fruit Infused Water



Beverage Service Menu

Premium Selections

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan

Buffalo Trace
Johnnie Walker Red
Dewar's Scotch
Jack Daniels Bourbon

V.O.
Cuervo Gold Tequila
Hornitos

Top Shelf Selections

Cold River
Belvedere Vodka
Bombay Sapphire Gin
Makers Mark

Chivas Scotch
Glenlivet
Don Julio

Patron
Tullamore Dew
Grand Marnier

Open Bar Prices based Upon Consumption

Liquor

Premium Brands \$12.00
Top Shelf Brands \$13.00 & up

Two Liquor Drinks

Premium Brands \$14.00
Top Shelf Brands \$15.00 & up

Cognacs

Grand Marnier \$12.00
Remy Martin \$14.00
Courvoisier VS \$12.00

Beer

Domestic Bottled \$ 6.00
Imported Bottled \$ 7.00
Imported/Micro Draft \$ 8.00

House Wine (5 oz. glass)

House Wine \$ 11.00
Premium Wines \$ 16.00

Beverages

Soda \$ 3.00
Juice \$ 3.00
Sparkling Water \$ 3.00

Punch Bowls (per 25 people)

Fruit Punch \$50.00
Fruit Punch w/ Alcohol \$85.00
Strawberry Champagne Punch \$95.00

There is a \$350.00 set-up fee, per bar, for all bars not held in the Tullamore Tavern

Note: Beverage Service menu is subject to 8.5% NH State Tax and 18% Gratuity





WHITE MOUNTAIN HOTEL & RESORT

Micro Weddings, Elopements, Vow Renewal & Recommitment Packages



Plan a Micro-Wedding, Elopement, Vow Renewal or Plan a Recommitment Ceremony in the White Mountains of New Hampshire with one of our very special Packages planned just for smaller groups of up to 20 guests.

Micro-Weddings, Elopement, Vow Renewal & Recommitment Packages are offered throughout the year with a few limitations on holidays and school vacation periods.

Please contact Kerri Webster, Director of Food and Beverage for full details and availability.

Midweek and Weekend Packages

Reserve a two-night Package at the luxurious White Mountain Hotel & Resort and celebrate your nuptials in the beauty of the White Mountains. Enjoy panoramic mountain vistas, a romantic candlelight dinner for two, all in a breathtaking mountain setting. Package includes two nights deluxe accommodations in a Superior Suite, strawberries dipped in chocolate and a bottle of Perrier Jouet champagne in your room upon arrival, breakfast for two each morning, ceremony on property at 5:00 pm in our beautiful gazebo and the services of a Justice of the Peace to perform the ceremony, a 5-Course candlelit dinner for two immediately following the ceremony with a champagne toast, and a personal wedding cake for two.

Pricing varies depending on the date. Please inquire with the Reservations Department for Weekend and Midweek Packages. Also, please refer to the Elopement “Frequently Asked Questions” page for further details.



Micro Wedding, Elopement, Vow Renewal or Recommitment Package

Frequently Asked Questions

What does the Package include?

- ❖ Overnight accommodations in a Superior King-bedded Suite
- ❖ Strawberries dipped in chocolate delivered to your Suite
- ❖ A bottle of Perrier Jouet Champagne in your Suite upon arrival
- ❖ Wedding Ceremony at the Gazebo on Property at 5:00 pm
- ❖ Services of a Justice of the Peace to perform the ceremony on property
- ❖ A 5-Course Dinner for two served in the Ledges Restaurant immediately following the ceremony at 5:30 pm
- ❖ A personal wedding cake for two served after dinner with either Sorbet or A Chocolate Dipped Strawberry
- ❖ Champagne toast with dinner (Sparkling Cider and Ginger Ale also available)
- ❖ Order off the Menu Breakfast for two each morning in Ledges Restaurant

What is the time schedule for these Events?

The wedding ceremony is held at our Gazebo at 5:00 pm and is performed by a local Justice of the Peace. In the event of inclement weather, or winter elopements, the spectacular granite fireplace in our lobby or the Echo Ballroom is the setting for your intimate ceremony. The ceremony is followed by dinner in Ledges Restaurant at 5:30 pm. Note: These times cannot be changed.

What are the details for the Elopement or Vow Renewal or Recommitment Dinner?

The celebration dinner is held in our Ledges Restaurant immediately following the ceremony at 5:30 pm. The dinner in Ledges Restaurant is a 5-course order off the menu dinner that includes an Amuse Bouche' appetizer course, both soup du jour and garden salad with house dressing, entrée off the menu, and a chocolate dipped strawberry served with your wedding cake for dessert. A glass of champagne is included for the couple. A personal wedding cake for two is included in the package and consists of a white or chocolate cake with white or chocolate frosting. The Ledges Restaurant is open to the public 7 nights per week, and there will be other guests in the Restaurant during your elopement dinner. Standing speeches, music and dancing are not allowed in Ledges Restaurant.

How many guests can be accommodated at this Event?

The maximum number of attendees that can be accommodated in the Ledges Restaurant for a micro-wedding, elopement, vow renewal or recommitment package is **20 guests total** (including children). If the count goes over 20 guests, the package will no longer be considered our Micro Wedding, Elopement, Vow Renewal or Recommitment Package, and will be converted to a traditional Wedding Package Plan and Wedding Menu Pricing. Events that go over the maximum of 20 guests will not be hosted in the Ledges Restaurant and will be rescheduled in our Echo Ballroom at an available date and time. This policy has no exceptions.

Micro Wedding, Elopement, Vow Renewal or Recommitment Package

Frequently Asked Questions (continued)

What is the cost for additional guests at the Elopement, Vow Renewal or Recommitment?

Maximum of 18 additional guests, (plus the bride and groom for a total of 20). If guests are joining the Bride and Groom for dinner the additional costs are as follows and include: **5-Course Dinner, Champagne Toast, and Wedding Cake**

Additional Adult Meal Package: \$149.00 per person, plus tax and gratuity

Additional Children Meal Package: \$ 49.00 per child (up to age 11), plus tax and gratuity

What packages are available for more than 20 guests?

If you are planning an intimate wedding reception for more than 20 guests, we suggest one of our traditional Midweek Wedding packages. Please refer to our Wedding Packages for more information and details.

When are Micro Weddings, Elopements, Vow Renewal and Recommitment Ceremony Packages Available?

These packages are available anytime during the year, with a few exceptions during peak fall foliage periods. There are also other dates throughout the year that are not available for a Micro Wedding, Elopement, Vow Renewal or Recommitment Package, i.e. Christmas Eve, Christmas Day and New Year's Eve are not available. Certain holiday periods such as school vacation weeks, and other dates may not be available based on the schedule of the Justice of the Peace. Please call the Kerri Webster, Food and Beverage Director, at 800-533-6301 for specific details and availability.



WHITE MOUNTAIN HOTEL & RESORT

Local Services Guide

Bands

Airtight	www.airtightband.com	603-303-5234
The Brandy Band	www.Brandyband.com	978-453-3337
Cuzin Richard Entertainment	www.cuzinrichard.com	603-502-0570
Northstar Entertainment	www.northstarevents.com	800-935-2263
Wicked Smart Horn Band	wickedsmarthornband@gmail.com	603-348-2036

Musicians

Heather Pierson	www.heatherpierson.com	603-733-6350
Michael Jewel, WMH house pianist		603-356-7738
Claire Gardner, Vocals & pianist (solo or full band ensemble)		603-986-7918
Local Rhapsodies (Flute & Piano)		603-762-1459
Lauren Houlihan & Rebecca Moore		
Mary Littlefield, Violinist & Vocalist	marydresser@gmail.com	207-975-3563
Mountain Aire Strings	www.mountainairestrings.blogspot.com	603-356-9021/603-447-5266
Annastezhaa Mitchell-Curtis, Harpist	management.annastezhaa@gmail.com	

Disc Jockeys

Judy's Music Entertainment	www.judysmusicentertainmentservices.com	603-723-7499
Sound Dimension	sounddimension@comcast.net	603-203-1038
Chuck Noel	Djchucknoel14@gmail.com	978-376-9864
Nu Image Entertainment	www.Nuimagedj.com	877-683-9991
Get Down Tonight Entertainment	www.Getdowntonight.com	603-890-1204
Peak Entertainment, Inc.	www.peakdj.com	802-888-6978
The Music Man	www.themusicmandjservice.com	207-423-4859

Beauty Salons

Divinity Salon	www.divinitysalonnh.com	603-356-8585
The Cut Off Salon & Spa	www.cutoffspa.com	603-356-6276
Debony Salon & Spa	www.debonysalon.com	603-383-9366
Benefits Salon-An Aveda Salon	www.Benefitssalon.com	603-986-1107

Bridal Apparel and Formal Wear

Betty Dee Bridal Fashions	www.bettydeefashions.com	603-752-5141
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Wedding Cakes

Autumn Nomad Bakery	www.autumnnomad.com	603-383-8227
	jaime@autumnnomad.com	
Sugar Maker Bakery	thesugarmakerbakery@gmail.com	603-383-9545

Florists

Dutch Bloemen Winkel	www.dutchbloemenwinkel.com	603-383-9696
Ruthie's Flower Shop & Event Planning	ruthiesflowershop@yahoo.com	603-447-8878
Designed Gardens Flower Studio	www.dgflowerstudio.com	603-730-5268
Lemon & Tulips	www.lemonandtulips.com	207-935-7700
Blooming Vineyards	www.bloomingvineyards.com	603-986-7482

Local Services Guide

(continued)

Churches

Christ Church Episcopal		603-356-2062
Conway Village Congregational Church		603-447-3851
Bartlett Congregational Church (UCC)	johncod3@yahoo.com	603-374-2718
First Baptist Church		603-356-6066
First Church of Christ Congregational		603-356-2324
Jackson Community Church		603-383-6187
Our Lady of the Mountain Church	www.ourladyofthemountains.org	603-356-2535
Saint Margaret Anglican Church	www.stmargaretconway.org	603-447-2404

Justice of the Peace

Barbara Theriault	btontee@roardunner.com	603-986-5168
Rob Clark	rob@mooserock.com	603-986-5221
Christie Girouard	rrgccg@roadrunner.com	603-447-2328
Kimberly S. Steward	kimthejp@gmail.com	603-387-9496
Kelly Hayden-Wimpory	www.kellythejp.com	603-547-5627

Photographers and Videographers

Kris Dobbins Photography	www.krisdobbinsphotography.com	844-448-0721
Jay Philbrick Photography	www.philbrickphoto.com	603-356-9822
Tim Shellmer Photography	www.shellmer.com	603-383-4219
Meg Simone Videography	www.mountainlovefilms.com	603-986-6234
Siobhan Bogle	www.themainetinker.com	207-400-0603
The Maine Photo Camper	www.mainticker.com/photocamperphotobooth	207-400-0603
Brian Dalke	www.dalkestudios.com	603-866-1070
Anne Skidmore Photography	www.asweddings.com	603-502-0835
Kelly Cicero Films	www.Kellycicero.com	603-662-8451
Eric McCallister Photography	www.mccallisterphoto.com	603-733-4575

Authorized Rental Services

Abbott Rental Service	www.abbottrental.com	603-444-6557/800-287-6557
Wroblewski Party Rental	www.nhtents.com	603-662-5649
Devine Inspirations	www.mydevineinspirations.com	603-527-8019
Cloth Connection	www.clothconnection.com	845-426-3500

Transportation

Grace Limousine	www.gracelimo.com	603-666-0203
Fast Taxi	fasttaxinh@gmail.com	603-356-0000
Sutton Luxury Limousine	www.suttonlimo.com	603-387-3663
		603-662-6459

Dress Pressing

Carolyn's Valley Tailor Shop		603-356-2768
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WHITE MOUNTAIN HOTEL & RESORT

Policies and Procedures

Thank you for your interest in the White Mountain Hotel and Resort. The following information and guidelines will help you plan your next function, wedding or event. We will be happy to assist you in making the proper menu selections and special arrangements that will ensure a successful event. All menu selections, meeting room requirements, and special arrangements must be submitted to the sales department at least 14 days prior to the function, except for weddings where menu selections are due 30 days prior to the function.

General Dining Information

The White Mountain Hotel & Resort and Ledges Restaurant offers a full menu of traditional New England favorites and the freshest Maine seafood, along with excellent service, an attentive staff and spectacular panoramic views. Set-time, group seating dinner reservations are booked at either 5:30 PM or 8:00 PM in the Ledges Restaurant. The Tullamore Tavern offers a full service menu in a relaxed atmosphere.

The dress code for the Ledges Restaurant in the evening is "Resort Casual." Resort casual is defined as no tee shirts unless covered by a blazer, no shorts, no flip flops and no torn jeans.

Group Room Blocks, General Lodging and Reservation Information

Check-in time is after 4:00 PM and check-out time is prior to 11:00 AM. Should additional time be needed, please check with our front desk staff. Hotel quiet hours are from 11:00 PM to 7:00 AM.

Discounted group room rates are available for a block of 10 or more rooms during the months of November through June.

We offer a 15% discount off our published room rates during the months of November through June.

Discounted group room rates are not available during the months of July, August, September, or October or over any holiday weekends, holiday period, or school vacation periods. Overnight accommodations during the months of July, August, September, and October, holiday periods, holiday weekends, and school vacation periods will be at our published retail rates. There is a two-night minimum booking on the weekend, therefore all guest room blocks will be for both Friday and Saturday evening. This includes the Newlywed Suite. All room blocks will be held until 30 days prior to arrival at which time the block will be released. Rooms will then become available on a first come, first served basis. All guest rooms are non-smoking. A cleaning of \$250.00 will be charged for smoking in any guest room.

Deposits and Cancellation Policy

WEDDING RECEPTIONS: In order to confirm a wedding reception, a copy of the signed contract, along with a **non-refundable** deposit of \$2,500 must be received within seven (7) days of the contract being issued. The deposit is applied directly to the master account. 50% of the estimated final bill will be due four (4) months prior to the event date. Full payment of the final bill will be due thirty (30) days prior to the event, unless other arrangements have been made and agreed upon by the White Mountain Hotel & Resort. All payments are **non-refundable** upon receipt. Any cancellation of rooms five (5) days or more prior to arrival that have been confirmed via rooming list or direct booking by the guest, will be charged a \$25.00 administration fee. Individual rooms already reserved that cancel within five (5) days prior to arrival including the day of arrival will be charged a sum equal to the package amount one night's lodging and refunded any balance.

Guarantee Policy

Attendance and menu guarantees are necessary to ensure proper preparation of the food. Estimated attendance and final meal counts must be given at least thirty (30) days prior to arrival, which is the amount that will be paid for unless the count increases. In the event that a final guarantee is not supplied, the estimated number of guests will be considered the final guarantee.



WHITE MOUNTAIN HOTEL & RESORT

Policies and Procedures (continued)

Music and Entertainment Policy

The White Mountain Hotel & Resort reserves the right to control all sound levels that might exceed the comfort levels of other guests. The Hotel's quiet hours are between 11:00 PM and 7:00 AM.

Audio Visual Equipment and Decorations

Any audio visual equipment that is leased or rented will be the responsibility of the group. Special items such as ice carvings, custom floral arrangements and theme decorations can be priced and ordered through the Sales Department. All decorations must be approved by the Hotel and be in accordance with fire regulations.

Food and Beverage

Hotel policy and state licensing laws require that all food, liquor, and beverages served at all functions be provided by the White Mountain Hotel & Resort with the exception of wedding cakes. Due to health concerns and Hotel policy, no leftover food or beverage may be taken from the banquet area with the exception of wedding cakes.

Liability

The White Mountain Hotel and Resort reserves the right to control all private functions. The Management reserves the right to pre-approve the amount of alcohol brought into hospitality areas. The Hotel can curtail any function if it goes beyond the 11:00 PM quiet hour. The Hotel cannot assume any responsibility for personal property brought onto the Hotel premises. Alcoholic beverages are not allowed in public areas such as hallways, health club, game room, stairways, elevator, and public restrooms. The White Mountain Hotel & Resort must supply all alcoholic beverages consumed at the pool area.

Code 179:5 Prohibited Sales

No licensee, salesperson, nor any other person shall sell or give away or cause or allow or procure to be sold, delivered, or given away any liquor or beverages to a person under the age of 21 years old or to a person under the influence of liquor or beverage.

The management and staff of the White Mountain Hotel & Resort look forward to making your next event a success. Please feel free to contact the Sales Department at 800-533-6301 with any questions.



WHITE MOUNTAIN HOTEL & RESORT

LIQUOR LIABILITY & GUESTS' CONDUCT STATEMENT

To make your event memorable as well as safe, we share the responsibility with you for the safety and well-being of each guest. In cooperation with alcoholic beverage licensing authorities, local enforcement agencies and the comfort of other guests enjoying the hotel, the following policies have been developed.

1. Under the constraints of our liquor license, the Hotel must provide all liquor served and consumed in our function facilities.
2. All functions must purchase food and dry snacks to be served with any alcoholic beverages.
3. We will not serve anyone who is intoxicated or serve any person to the point of intoxication.
4. The legal drinking age in New Hampshire is 21 years of age, and the Liquor Commission requires proof of age upon request. We reserve the right to require a picture ID of anyone who appears to be under the age of thirty. Bracelets or other forms of control may be required when minors are present.
5. Under no circumstances may adults provide alcohol to underage children.
6. We may limit the quantity of multiple liquor drinks served per person
7. Guests may not transport more than two drinks from a service bar at one time.
8. No more than one drink, with the exception of dinner wine, may be in front of a guest at any one time.
9. Guests may not remove or transport liquor from the function room. Only hotel staff may transport liquor to or from a function room.
10. We do not allow the consumption of alcohol by shots.
11. "Open" bars may serve alcohol up to a maximum of four hours. "Cash" bars may be open for five hours.
12. Hotel Staff must tend all bars.
13. Guests may not bring their own alcoholic beverages into public spaces.
14. If any of the above policies are violated, the hotel may discontinue alcohol beverage service.
15. We ask that you and your guests observe the beginning and ending times for your event and the hotel quiet hours of 11pm to 7am. We reserve the right to remove anyone from our property who engages in disruptive, violent, profane, intoxicated, or abusive behavior. As host of your event, you agree that you assume FULL responsibility for the conduct of your guests and for any damages, costs or liabilities that result from you or your guests' conduct.
16. Our staff has been professionally trained to handle situations of alcohol consumption in excess. Please feel free to let our function manager know if you feel you need our help in dealing with any guest that may need assistance.

I, the undersigned, have read, understood, and agree to comply with the above policies:

Name of Function

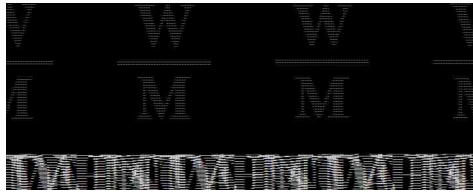
Date of Function

Function Host

Date

Hotel Representative

Date



Entertainment & Vendor Guidelines

The White Mountain Hotel and Resort places restrictions on noise levels (i.e. decibel levels, see below) at which entertainment performs on resort property. Before agreeing to perform at the White Mountain Hotel, the entertainment group must understand the provisions below. The Wedding Couple who hire the entertainment are responsible for speaking with the entertainers, and will agree to these provisions when they sign their contract with the White Mountain Hotel and Resort.

Entertainment Policy

Highly amplified music will not be permitted.

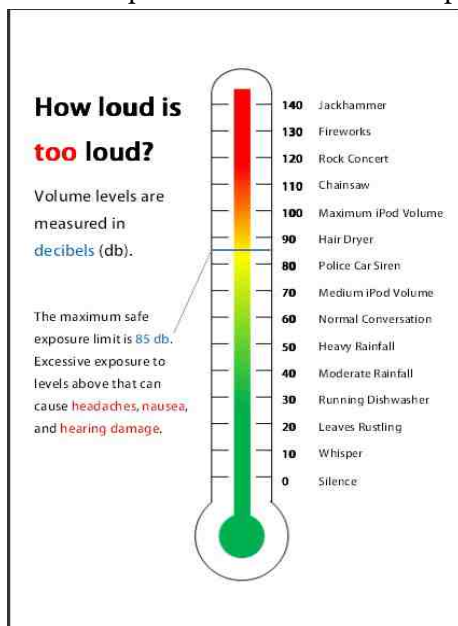
The White Mountain Hotel and Resort has the authority to reduce volume or to discontinue any entertainment determined to be disruptive. It is agreed that the White Mountain Hotel and Resort will not be held liable with respect to their right to enforce these restrictions. Please view the decibel chart below.

Sound shall be measured with a sound decibel app meeting the Type 1 or 2 performance requirements of the American National Standards Institute (ANSI S1. 4-1983) "American National Standard Specifications for Sound Level Meters." Sound levels shall be measured by the maximum reading on a sound level app set to the A or C weighted scale and slow the response.

Music may not be played beyond 10:30pm.

Set up: Event entertainment vendors are welcome on the property 3 hours in advance of start time. The White Mountain Hotel and Resort does not provide storage space for equipment so please plan accordingly.

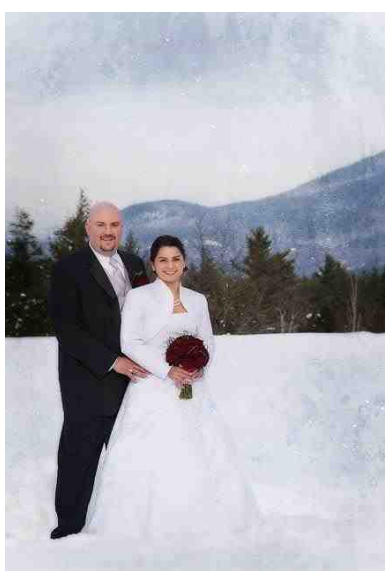
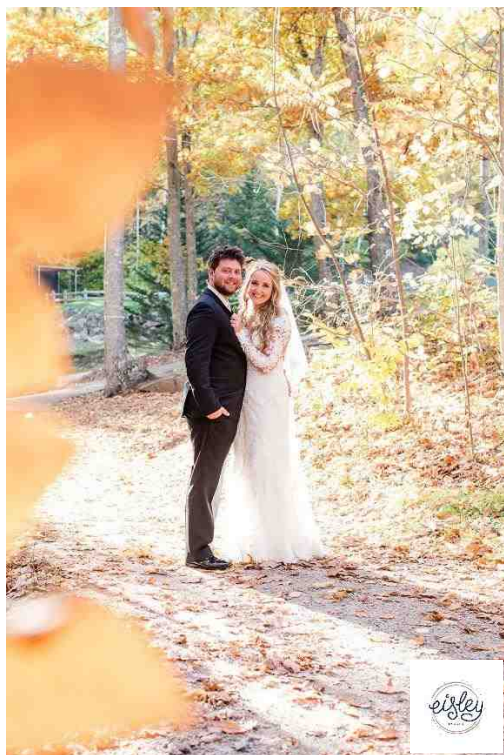
Breakdown: Prompt and efficient breakdown is expected as to observe the White Mountain Hotel and Resorts quiet hours and we require vendors to vacate the property within 45 minutes of event end time.



Decibel Levels

Per entertainment industry standards and best practices, entertainment shall maintain a maximum SPL or dB level of ~96-100dB(a) on the dance floor.

Photo Gallery



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