



WHITE MOUNTAIN HOTEL & RESORT



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



WHITE MOUNTAIN HOTEL & RESORT



PICTURE-PERFECT LOCATION

Thank you for your interest in The White Mountain Hotel and Resort for your wedding or elopement. Nestled beneath White Horse Ledge in scenic North Conway, NH, we provide ambiance and elegance in a picturesque New England setting. Whether you are planning an intimate affair or a lavish celebration, we are the “Number #1 choice for couples planning the perfect 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 30 years. All of 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 current Wedding Package with all the information you will need to plan your dream wedding. Our menus are 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.

Book your dream wedding today

CONTACT INFORMATION

Carol L. Sullivan, Director of Sales and Marketing

White Mountain Hotel & Resort

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weddings@whitemountainhotel.com



WHITE MOUNTAIN HOTEL & RESORT

OUR WEDDING PACKAGE PRICING INCLUDES THE FOLLOWING ITEMS:



YOUR WEDDING PACKAGE INCLUDES:

- PROFESSIONAL EVENT COORDINATION ON THE DAY OF YOUR WEDDING
- A SELECTION OF PASSED & SET HORS D'OEUVRES
- 1-HOUR OPEN BAR COCKTAIL RECEPTION ** IS INCLUDED ON THE "NE FARM TO TABLE" MENU AND THE 'CASUAL ELEGANCE" MENU. IT IS NOT INCLUDED IN THE "CLASSIC" MENU.
- CHAMPAGNE OR SPARKLING CIDER TOAST
- MULTI-COURSE DINNER
- INCLUDED CAKE CUTTING SERVICE
- INCLUDED WHITE TABLE LINEN IN LEDGES RESTAURANT AND THE ECHO BALLROOM
- YOUR CHOICE OF COORDINATING CLOTH NAPKINS
- INCLUDED PARQUET DANCE FLOOR IN THE ECHO BALLROOM
- COMPLIMENTARY SUITE FOR THE BRIDE AND GROOM ON FRIDAY AND SATURDAY NIGHT
- 8.5% NH STATE TAX AND 18% GRATUITY ARE INCLUDED IN THE WEDDING DINNER MENU PACKAGES.
(NOTE: TAXES AND GRATUITY ARE NOT INCLUDED IN ADDITIONAL MENU OPTIONS)



**** DOES NOT INCLUDE SPECIALTY "SIGNATURE" COCKTAILS OR TOP SHELF SELECTIONS**

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



WHITE MOUNTAIN HOTEL & RESORT

White Mountain Hotel Wedding Frequently Asked Questions

What is a typical time schedule for each wedding?

WEEKEND WEDDINGS: (Friday and Saturday)

WEEKEND DAYTIME: Weekend weddings in our Ledges Restaurant and Echo Ballroom are as follows: Ceremony on property at 12:30 pm, Cocktail Reception either Poolside or Tullamore Tavern from 1:00 – 2:00 pm, Dinner in Ledges Restaurant from 2:00 – 4:00 pm, Cake-cutting and Wedding Reception in the Echo Ballroom from 4:00 – 8:00 pm. Wedding dinners must be served in Ledges Restaurant by 2:00 pm.

Minimum Guarantee: 50 Adults

Maximum Capacity: 100 Adults

Facility Fee: \$1,500

WEEKEND EVENING: Weekend Weddings in Echo Ballroom are as follows: Ceremony on property at 3:00 pm, Cocktail Reception either Poolside or Echo Ballroom from 3:30 – 4:30 pm, Dinner and Reception in the Echo Ballroom from 4:30 – 8:30 pm.

Note: Ledges Restaurant and Tullamore Tavern are not available for an Evening Wedding.

Minimum Guarantee: 25 Adults

Maximum Capacity: 50 Adults

Facility Fee: \$1,000

MIDWEEK WEDDINGS: (Sunday through Thursday)

MIDWEEK DAYTIME: Midweek weddings in our Ledges Restaurant and Echo Ballroom are as follows: Ceremony on property at 12:30 pm, Cocktail Reception either Poolside or Tullamore Tavern from 1:00 – 2:00 pm, Dinner in Ledges Restaurant from 2:00 – 4:00 pm, Cake-cutting and Wedding Reception in the Echo Ballroom from 4:00 – 8:00 pm. Wedding dinners must be served in Ledges Restaurant by 2:00 pm. Note: Available Monday through Thursday

Minimum Guarantee: 25 Adults

Maximum Capacity: 100 Adults

Facility Fee: \$1,000

MIDWEEK EVENING: Midweek Wedding Reception schedule held in our Echo Ballroom is as follows: Ceremony on property at 2:30 pm, Cocktail Reception in the Echo Ballroom or Poolside from 3:00 to 4:00 pm, Dinner and Reception in the Echo Ballroom from 4:00 – 8:00 pm

Note: Available Sunday through Thursday

Minimum Guarantee: 25 Adults

Maximum Capacity: 50 Adults

Facility Fee: \$500

TENT WEDDINGS:

Tent weddings are held on the North Lawn Wedding area. Tent Receptions flow as follows: Ceremony on property at 2:30 pm, Cocktail Reception in the Tent from 3:00 – 4:00, Dinner, Reception and Dancing in the tent from 4:00 – 8:00 pm

Minimum Guarantee: 100 Adults

Maximum Capacity: 200 Adults

Facility Fee: \$2,500 - up to 100 Guests

\$5,000 - up to 200 Guests

Tent Wedding Receptions require the rental of a wedding tent, tables, chairs, sidewalls, lighting and dancefloor for an additional cost.

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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 \$10.00 per person surcharge.

When are 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 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 month of July or over any holiday weekends, holiday period, or school vacation periods. Overnight accommodations during the month of July and 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. 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 \$1,000.00 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 two (2) entrees can be arranged in Ledges Restaurant at 5:30 pm. If you wish to taste more than two (2) entrees, there will be a \$25.00 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

\$500.00 Ceremony Fee to hold your wedding ceremony on property (Includes Chair Rental Set-up & grounds maintenance)

\$5.00 per bag – Gift Bag Room Delivery Fee



WHITE MOUNTAIN HOTEL & RESORT

“New England Farm to Table” Wedding Package

\$199.00 per person

8.5% NH State Tax and 18% Gratuity are Included in this Package

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

One choice of either Appetizer or Soup, Salad Selection, Entrée and Dessert featuring all New England Sourced Specialty Ingredients

Set Hors D’oeuvres (Select Two)

Fresh Crudités featuring local and in season vegetables from local farms such as Pine View Farms and Weston Farm Stand, served with House Made Herbed Dip

Vermont Cheese Board featuring assorted cheeses from VT farms such as Cabot, Jasper Hill, Vermont Butter & Cheese and Shelburne Farm

French Baked Brie with Local Shartner’s Farm Strawberry jam

Passed Hors D’oeuvres (Select up to Four)

Iced Jumbo Shrimp Cocktail

Maine Lobster Arancini

Smoked Chicken Caprese on a crispy Ciabatta crostini

North Country Smokehouse Shoulder bacon wrapped scallops glazed with fuller maple syrup

Local grilled mushrooms with Vermont butter and Chevre in phyllo

Deconstructed mini Beef Wellington featuring pates from New England Charcuterie and filet mignon from New England Family Farms

Local beet and goat cheese salad spoons with local micro greens, crispy Pancetta and honey mead dressing from Sap House Meadery

Maine Peekytoe Crab Cakes on a crispy wonton with shaved local radish salad

Select One Item below from either the Appetizer or Soup Selections:

Appetizer

Smoked Salmon Tartare Spoons

Mini Crab Cakes with Chive Aioli

Miso Salmon Crudo Spoon

Deconstructed Mini Beef Wellington

Soup

Soup Du Jour

Homemade Clam Chowder

Award-Winning Seafood Chowder

New England Lobster Bisque

Salad (Select One)

Locally Sourced Garden Salad with house roasted beets, toasted almonds and a baked goat cheese crostini

Lamb lettuce with seasonal berries, shaved Tarantaise cheese and a citrus vinaigrette with French bread crisps

Caesar Salad served with our traditional house made egg-less dressing

“New England Farm to Table” Wedding Package”- continued

Entrées (Select up to Two)

Braised Wagu Short Ribs from New England Family Farms. Served over seasonal risotto with local pea shoots and a raspberry mead glaze

Smoked Pancetta Wrapped Filet

With a Brookford Farm cheddar mashed potato from Green Thumb Farms and a local five onion glaze finished with fried leeks and a house infused herb oil

Heirloom Buckspork Pork Tenderloin

Rolled in citrus zest and cracked peppercorn trio served with glazed local pureed Cipollini onions, Maple and Whole Grain Mustard and served with Brookford Farm Cheddar Mashed and Seasonal Vegetables.

Pan Roasted Misty Knoll Half Chicken

Dusted with fresh herbs from our own garden served with Green Thumb Farm dauphinoise potatoes and local vegetables tossed with Fuller’s honey butter

Chef’s Vegetarian Medley

Prepared using Fresh and Local Ingredients

New England Style Fruit De Mer

Fresh Maine Mussels, day boat scallops, bay shrimp and lobster claws in a sweet corn and smoked bacon cream served over warm roasted potatoes with local micro greens and house made cheddar crisps.

Grilled Atlantic Day Boat Swordfish

With a local corn and arugula basmati salad and a citrus beurre blanc and crispy shallots

New England Style Boiled Lobster Dinner

A New England Tradition with all the fixings: 1 ¼ Lb . Steamed Lobster, Corn on the Cob, mussels and steamers, roasted potatoes, coleslaw, house made corn bread.

Shoyu Glaze Atlantic Salmon

With wasabi mashed potato, Shoyu and Mclures glaze with crispy wontons and local pea shoots

**Note: Menu will vary depending on seasonal availability and will be custom planned based on availability*





WHITE MOUNTAIN HOTEL & RESORT

“Casual Elegance” Wedding Package

\$179.00 per person

8.5% NH State Tax and 18% Gratuity are Included in this Package

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

One choice of either Appetizer or Soup, Salad Selection, Entrée and Dessert are included in this package

Set Hors D’oeuvres

Fresh Seasonal Crudités served with Herbed Dip
Domestic & International Cheese, Fruit, and Cracker Platter

Passed Hors d’oeuvres (Select up to Three)

Nori Wrapped Tuna Bites with Soy Syrup
Honey Ginger Teriyaki Beef
Sweet Chili Scallops and Bacon
Iced Jumbo Shrimp Cocktail

Short Rib Stuffed Mushrooms wrapped in Phylo
Spinach and Feta Spanikopitas
Fresh Caprese Skewer
Lobster Arancini

Select One Item below from either the Appetizer or Soup Selections:

Appetizer

Smoke Salmon Tartare Spoons
with capers and lemon dill crème fraiche

Herb Smoked Lamb Carpaccio
with mache, capers and cracked pink peppercorns

Seared Deep Sea Red Crab Cakes
with chive aioli and heirloom tomato compote

Mini Truffled Filet Towers
with house made truffle aloutte

Soup

Homemade Soup of the Day
Seasonal offerings available

Award-Winning Seafood Chowder

Homemade Clam Chowder

Award-Winning Chili

Salad (Select One)

Mixed Fresh Greens
with heirloom cherry tomatoes, shaved cucumber and carrots

Grilled Caesar
with our housemade eggless Caesar dressings, crispy smoked Pancetta and boiled egg

Fresh Butter Lettuce
with Grafton cave aged cheddar, roasted acorn squash and French Bread Romano crisps

Belgium Endive and Arugula
with housemade croutons, fresh berries, and spiced walnuts in a citrus vinaigrette

“Casual Elegance” Wedding Package - *Continued*

Entrées (Select up to Two)

Pan Roasted Filet Mignon

With marinated Oyster mushrooms Fois Gras butter and a Cabernet glaze

Grilled Filet Mignon

With roasted garlic chive butter, crispy fried shallots and an herb infused demi glaze

Roasted Herb Rubbed Sirloin

With local grilled & marinated mushrooms and Cipollini onions, infused with an herbed Pinot Noir infused bordelaise

Chef Trimmed Prime Rib of Beef Au Jus

Hand rubbed and rolled with fresh herbs and roasted garlic, served with a house made herb popover and Au Jus

Seared Organic Scottish Salmon

With an emulsified caper brown butter and crispy fried leeks

Crab & Panko Baked Haddock

Finished with a chive beurre fondue

Grilled Shrimp and Scallops

With a lobster beurre blanc and micro green salad

Pancetta Wrapped Airline Chicken

With a roasted heirloom tomato relish and 25 year balsamic and toasted rosemary infused EVOO

Whole Grain Mustard Crusted Lamb Rack

With a rosemary Jus Lie and marche micro salad

Starch (Select One)

Cabot cheddar mashed potato

Dauphinoise potato

Roasted tri-color fingerlings

Rice Pilaf

Four cheese Mac and Cheese

Truffle Mac and Cheese



WHITE MOUNTAIN HOTEL & RESORT

“The Classic” Wedding Package \$159.00 per person

8.5% NH State Tax and 18% Gratuity are included in this package

One choice of Soup Du Jour or Garden Salad, Entrée and Strawberries dipped in Chocolate for Dessert are included in this package

Passed Hors D’oeuvres (Select One)

Fresh Seasonal Crudités served with Herbed Dip
Domestic Cheese and Cracker Platter

Passed Hors D’oeuvres (Select up to Two)

Spinach and Feta Spanikopitas
Fresh Caprese Skewer
Honey Ginger Teriyaki Beef

Garlic Sesame Chicken & Pineapple Skewer
Sundried Tomato & Feta Crostini

Soup or Salad (Select One)

Soup du Jour
Garden Salad served with Homemade House Dressing

Entrées (Select up to Two)

Baked Seafood Stuffed Haddock

Fresh haddock stuffed with a seafood stuffing and topped with a lemon wine butter

Grilled Salmon

Atlantic salmon brushed with olive oil, pan seared served with lemon dill hollandaise sauce

Whitehorse Chicken en Croute

A chicken breast stuffed with Boursin cheese, baked in a flaky crust and served with a caramelized red onion and golden raisin chutney

Cathedral Chicken

A Statler chicken breast stuffed with an apricot and currant stuffing and topped with a light apple butter sauce, served with apple onion chutney

Roasted Pork Tenderloin -Chef's preparation

Sliced Roast Sirloin of Beef

Herb Crusted Sirloin served with a Bordelaise Sauce

Chef Trimmed Prime Rib of Beef Au Jus

Served with Herbed Popovers

Vegetarian Medley — Chef's Selection of Entrée

Each entrée is served with the Chef's selection of fresh seasonal Vegetable & Potato or Rice



WHITE MOUNTAIN HOTEL & RESORT

Children's Sit-Down Dinner Menu

\$24.00 per child

(Pricing does not include 8.5% NH State Tax and 18% Gratuity)

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

Entrée (Select One)

Macaroni and Cheese
Chicken Nuggets with French Fries
Hamburger with French Fries
Hotdog with French Fries

Wedding Enhancements

(Pricing does not include 8.5% NH State Tax and 18% Gratuity)

Bridal Continental Breakfast

Fresh Yogurt, Granola and Fruit Parfait \$25.00 per person
Fresh Baked Muffins and Pastries
Mimosas with Orange Juice-One (1) Bottle of Champagne for every 5 guests
Coffee and Tea

Custom Stations

International Coffee Station \$15.00 per person
Assorted Custom Candy Buffet \$19.00 per person

A Chef-Attended Carving Station can be added to any Wedding Menu Custom Pricing Available
Prime Rib of Beef, Roast Sirloin of Beef, Pork Steamship Round,
Traditional Roasted Turkey, Brown Sugar Roasted Ham

"New England Seacoast Raw Bar" \$28.00 per person
Raw Bar Includes: Peel & Eat Shrimp, Littlenecks, Oysters, Crab Claws, Mussels (Seasonal Availability)

Additional Courses

Our Wedding Coordinator will be happy to work with you in planning a custom Appetizer Course for your dinner
Pasta Course served prior to soup or salad \$13.00 per person
A Sorbet Course to cleanse the palate before the Main Course \$6.50 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 \$3.00 per person
Wedding cake garnish with a chocolate dipped strawberry on the plate \$4.00 per person



**WHITE MOUNTAIN
HOTEL & RESORT**

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

\$65.00 per person

Inclusive of 8.5% NH State Tax and 18% Gratuity

Hosted in Ledges Restaurant for up to 20 guests. Parties over 20 guests will be hosted in the Echo Ballroom.
This menu is not available Poolside.

Entrées

Broiled Haddock

Fresh Haddock prepared with lemon, white wine, butter and Ritz cracker crumbs, house rice and farm fresh vegetables

Herb Roasted Scottish Salmon (GF)

Grilled to perfection and finished with a Divina olive chorizo relish, served with roasted red bliss potatoes and wilted arugula

Grilled Marinated Pork (GF)

Pork medallions over a fire roasted pear ginger sauce, served with house rice and farm fresh vegetables.

Herb Roasted Half Chicken (GF)

House roasted half chicken rubbed with fresh herbs and pan jus, served with Chef's choice of starch and farm fresh vegetables

Grilled House Cut Steak Tips (GF)

Prepared in our house marinade with peppers, onions and mushrooms served with house rice and farm fresh vegetables

Char Grilled Filet Mignon (GF)

Complimented with a Cabernet glaze and a roasted garlic herb butter served with Yukon Gold mashed potato and farm fresh vegetable

Chipotle Lime Marinated Tofu (GF)

Served over smash-fried fingerling potatoes and farm fresh vegetable and finished with a lemon chive crème fraiche

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

There is a Bar Set-up Fee of \$150.00 for parties of 50 or more served in the Echo Ballroom

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



WHITE MOUNTAIN HOTEL & RESORT

Chef Attended Summer BBQ Menu Served Poolside or Echo Ballroom

\$65.00 per person

Inclusive of 8.5% NH State Tax and 18% Gratuity

(A minimum of 25 guests required for this menu)

Choice of Three:

Grilled Steak Tips
BBQ Chicken Quarters
Hand Pulled BBQ Pork
Hand Pulled BBQ Chicken

Choice of One:

Beyond Burgers
Handmade 6 oz. Burgers with sliced tomato, sliced onions and lettuce
Grilled Italian Sausage with peppers and onions

Optional - Chef Attended Add-On Selection

(Choose 1 - \$10/person upgrade)

Smoked Brisket
Smoked Shoulder
Braised Baby Back Ribs

Choice of Four:

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

Includes:

Watermelon
Strawberry Shortcake OR Blueberry Buckle
Iced Tea & Lemonade



**WHITE MOUNTAIN
HOTEL & RESORT**

***New England
Lobster Bake Menu
Chef Attended and Served***

Market Price – Please ask for a quote

A minimum of 25 guests required for this menu. This menu is available either Poolside or in the Echo Ballroom.

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 Two Beverages

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

* Price subject to change based on current market price of seafood

**Price is subject to market pricing



WHITE MOUNTAIN HOTEL & RESORT

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 \$10.00
Top Shelf Brands \$12.00 & up

Two Liquor Drinks

Premium Brands \$12.00
Top Shelf Brands \$14.00 & up

Cognacs

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

Beer

Domestic Bottled \$ 5.00
Imported Bottled \$ 5.00
Imported/Micro Draft \$ 8.00

House Wine (5 oz. glass)

House Wine \$ 8.00
Premium Wines \$ 11.00

Beverages

Soda \$ 2.00
Juice \$ 2.00
Sparkling Water \$ 2.00

Punch Bowls (per 25 people)

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

There will be a \$150.00 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



Menu is Subject to 8.5% NH State Tax and 18% Gratuity
Prices are subject to change without notice
Menu items and availability are subject to change
2023 White Mountain Hotel Wedding Planner Guide



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 12 guests. Please note these packages are for 12 or less guests only.

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

Please call the Sales Office for full for 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.



WHITE MOUNTAIN HOTEL & RESORT

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 dessert off the menu or chocolate dipped strawberry served with your wedding cake. 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 **12 guests total** (including children). If the count goes over 12 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 12 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.

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

Maximum of 10 additional guests, (plus the bride and groom for a total of 12). 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: \$115.00 per person, plus tax and gratuity
- Additional Children Meal Package: \$26.00 per child (up to age 11), plus tax and gratuity

Micro Wedding, Elopement, Vow Renewal or Recommitment Package

Frequently Asked Questions (continued)

What packages are available for more than 12 guests?

If you are planning an intimate wedding reception for more than 12 guests, we suggest one of our traditional 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 Sales Office at 1-800-533-6301 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, WMH house pianist	www.heatherpierson.com	603-733-6350
Michael Jewel, WMH house pianist		603-356-7738
K. Kelly Muse, WMH house pianist		207-756-3574
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

Disc Jockeys

Judy's Music Entertainment	www.judysmusicentertainment.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.debony.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)		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@roadrunner.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-Wimporly	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.mountainlovetfilms.com	603-986-6234
Siobhan Bogle	www.themaintinker.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		603-356-0000
Sutton Luxury Limousine	www.suttonlimo.com	603-387-3663
Vin's Van (shuttle service, local & long distance)		603-662-6459

Horse-Drawn Carriage

Wagon Wheel Farm, Josh Battles		603-539-3546
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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

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 \$1,000 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 on to 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

In order 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 guest 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 time 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



WHITE MOUNTAIN HOTEL & RESORT

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.

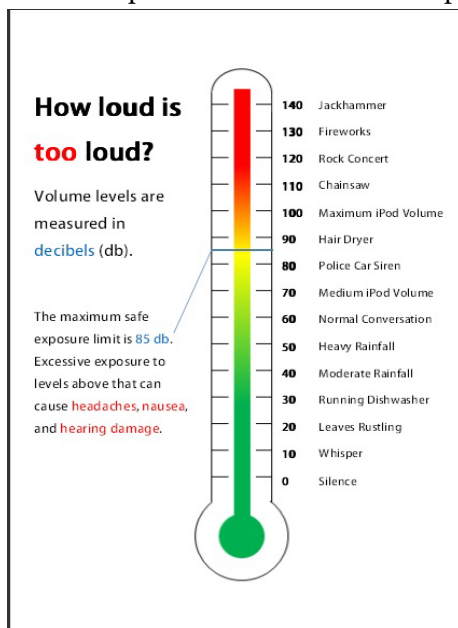
The White Mountain Hotel and Resort has the authority to reduce volume or to discontinue any entertainment determined to be disruptive. It is agreed that the White Mountain Hotel and Resort will not be held liable with respect to their right to enforce these restrictions. Please view the decibel chart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



