

## Congratulations on your engagement!

Your wedding day is one of the most memorable occasions of your life and we are delighted that you are considering the Red Jacket Resort Mountain View to host your very special day.

At the Mountain View we are committed to ensuring that your wedding day is all that you've dreamed it would be and more. Your Wedding Planner will be with you every step of the way to assist you with your personalized wedding details, allowing you to enjoy your special day to its fullest.

After a refreshing cocktail hour in our scenic Valley View room, move into our Hampshire Hall Ballroom to eat, drink and be merry! A menu tailored to your personal taste and artfully prepared by our experienced chef and culinary team. Whether you prefer a formal plated meal, expansive dinner buffet, or a fun reception, we will make your dining experience most memorable. Our service staff will have only one thing in mind: providing gracious and attentive service to you and your guest. Once you have your fill of cake and bubbly, make sure you get out on the dance floor to dance the night away!

Special occasions deserve special settings... Whether you wish to say your vows, in front of our roaring fireplace with mountain views at Champney's or have it outside at our woodland arbor amidst beautiful trees and flowers, your special day will have a stunning backdrop wherever you decide to share "I do," no matter what season!

*Red Jacket Mountain View Resort*  
*North Conway, New Hampshire*



Nathan Moreau Photography

## Weddings at the Red Jacket Mountain View

All Red Jacket Mountain View Wedding Packages Include:  
(Five-Hour Maximum Event Time)

- Bridal Hospitality Room
- Complimentary Deluxe Accommodations for Bride and Groom on Wedding Night
  - Professional On-Site Wedding Planner
  - White Linens, Table Skirting, China, Silverware, Stemware\*
  - White Chair Covers and Bows
  - Chilled Wedding Toast (Choice of Champagne or Sparkling Cider)
  - A Reception Menu created from our Plated or Buffet Dinner Selections
- Private Bar Set-up and Staffing (Outdoor Cocktail Reception Set-up not included)
  - Dance Floor Set-up (16x24)
  - Complimentary Cake Cutting Service



# Beverage Service

## Premium Selections \$7.00

Sobieski Vodka - Tanqueray Gin - Bacardi Rum - Dewars Scotch - Jim Beam Bourbon, Canadian Club Whisky - Cuervo Gold Tequilla - Captain Morgan Rum - Stolli Raspberry Vodka

## Top Shelf Selections \$8.00

Ketel One Vodka - Bombay Sapphire Gin - Chivas Regal Scotch - Crown Royal Whisky - Appleton Rum - Jameson Irish Whiskey - Amarettodi Saronno - Bailey's Irish Cream

## Red Jacket Reception Beverage Package

(Includes House and Premium Spirits, Choice of Bottled Beers from our List, and House Wine Selections)

First Hour: \$20.00 per Guest

Each Additional Hour: \$15.00 per Guest

## Cash Bar and Open Bar by Consumption Pricing

Sodas: \$2.00

Bottled Water and Juices: \$2.50

Cognacs & Cordials: Priced by Item

Premium Selection Liquors: \$7.00

Top Shelf Selection Liquors: \$8.00

Domestic Beer: \$3.75

Imported/Micro Beer: \$4.50

Non-Alcoholic Beer: \$4.25

House Wine Selections: \$6.50

Champagne Toast/Person (Minimum of 10 people):  
\$6.00

**Please inquire with our wedding coordinator about our complete wine, top shelf spirits, and signature drink options.**

Private bar service is subject to a \$75 bar set-up fee. The set-up fee includes the services of a bartender for the first two (2) hours. A \$10 per hour bartender fee applies for each additional hour. Bar service is limited to a maximum of five (5) hours.

**New Hampshire sales tax is included in the above pricing.**

**A 20% administrative fee is additional for an open bar.**

**The administrative fee is subject to NH sales tax. Menus and prices are subject to change.**

In adherence with the laws of the State of New Hampshire and the Town of Conway, guests are not permitted to consume alcoholic beverages in hotel common areas unless they're provided by the Resort. This includes all meeting rooms, function facilities, public areas, and hospitality suites. The Red Jacket Resorts reserve full right to discontinue bar service to any individual or group who is disruptive to other guests or appears to be intoxicated. The sale or delivery of alcohol to a person under twenty-one (21) years of age is prohibited by law. Guests who look thirty (30) years of age or younger will be asked for picture identification. Shots, shooters, doubles, Long Island iced teas, and pitchers of beer will not be served.

# Champney Falls Banquet Dinner

~Champagne or Sparkling Cider Toast~

## Stationary Display

First Hour Cocktail Reception

Domestic and International Cheese Mirror • Fresh Garden Crudités

## Appetizers and Soups

(Select One)

Iced Jumbo Shrimp, Cocktail Sauce

Seasonal Fresh Fruit Cup with Sorbet

Baked Spinach, Mushrooms and Cheese in  
Phyllo

Butternut Squash Ravioli, Maple Cider Sauce

Baked Brie in Puff Pastry

Potato Leek Soup

Rustic Tomato Basil Bisque

Traditional Minestrone Soup

New England Clam Chowder

## Salads

(Select one)

Champney's Field Greens

Spinach Salad with Warm Bacon Dressing

Traditional Caesar Salad

## Entrées

(Select Two, Advance Entrée Count Required)

Baked Haddock, Lemon Beurre Blanc • Grilled Fillet of Salmon, Stone-Ground Mustard Sauce

Baked Stuffed Shrimp, Lobster Sauce • Fettuccine Primavera • Pasta Portobello

Chicken Piccata, Lemon Butter Sauce • Chicken Marsala

Roast Loin of Pork, Apple Stuffing & Pan Gravy • Herb-Crusted Roast Sirloin of Beef, Bordelaise Sauce

Roast Prime Rib of Beef, Jus Lié



# Crystal Cascade Banquet Dinner

~Champagne or Sparkling Cider~

## Stationary Display

First Hour cocktail reception

Domestic and International Cheese Mirror

Fresh Garden Crudités

## Butlered Hors d'Oeuvres

First hour Cocktail Reception

- Assortment of Canapés • Pesto Shrimp en Croûte • Scallop in Bacon • Petite Maine Crab Cake
  - Crabmeat Stuffed Mushroom Cap • Fried Camembert
- Baked Roquefort Apple • Thai Chicken Spring Roll • Sesame Chicken
  - Swedish Meatball • Beef Teriyaki on a Skewer • Chicken Satay on a Skewer
    - Wild Mushroom Tart

## Appetizers and Soups

(Select One)

Iced Jumbo Shrimp, Cocktail Sauce

Seasonal Fresh Fruit Cup with Sorbet

Asparagus Vinaigrette on Mesclun Greens

Baked Brie in Puff Pastry, Chef's Garnish

Baked Spinach, Mushrooms and Cheese in Phyllo

Butternut Squash Ravioli, Maple Cider Sauce

Potato Leek Soup

Rustic Tomato Basil Bisque

Traditional Minestrone Soup

New England Clam Chowder

## Salads

(Select One)

Spinach Salad with Warm Bacon Dressing • Champney's Field Greens  
Traditional Caesar Salad • Marinated Tomato & Buffalo Mozzarella Salad

## Entrées

(Select Two, Advance Entrée Count Required)

Grilled Fillet of Salmon, Stone-Ground Mustard Sauce • Baked Stuffed Shrimp, Lobster Sauce • Fettuccine Primavera  
Penne sautéed in Olive Oil with Spinach, Mushrooms and Feta Cheese • Chicken Breast Stuffed with Lobster, Sherry  
Cream Sauce, Chicken Piccata, Lemon Butter Sauce • Roast Loin of Pork, Roasted Shallot Demi-Glaze  
Herb-Crusted Roast Sirloin of Beef, Bordelaise Sauce • Roast Prime Rib of Beef, Jus Lié

Accompanied by Fresh Vegetables du Jour and Potato or Rice. Home baked rolls and Butter.

Chocolate Truffles and Chocolate Dipped Strawberries. Coffee and Tea Station.

~\$80 Per Person, Minimum of 75 Guests~

All prices are subject to State Tax and 20% Administrative Fee. Administration Fee is subject to State Tax.

Gluten Free and Vegan Meal Options Available with Advanced Notice.

# Bridal Veil Falls Banquet Dinner

~Champagne or Sparkling Cider Toast~

## Stationary Display

First Hour Cocktail Reception

Domestic and International Cheese Mirror

Fresh Garden Crudités

## New England Seafood Display

First Hour Cocktail Reception

Iced Jumbo Shrimp • Littleneck Clams and Oysters on the Half Shell • Smoked Atlantic Salmon • Traditional Condiments  
• Assorted Crackers

## Butlered Hors d'Oeuvres

(First Hour Cocktail Reception (Select Four))

Assortment of Canapés • Pesto Shrimp en Croûte • Scallop in Bacon • Petite Maine Crab Cake • Clam Casino  
Crabmeat Stuffed Mushroom Cap • Fried Camembert • Thai Chicken Spring Roll • Beef Teriyaki on a Skewer • Sesame  
Chicken, Swedish Meatball • Baked Roquefort Apple • Chicken en Brochette, Tarragon Sauce

## Appetizers and Soups

(Select One)

Seafood Cocktail Remoulade

Melon and Prosciutto

Seasonal Fresh Fruit Cup with Sorbet

Pesto Shrimp en Croûte

Baked Spinach, Mushrooms and Cheese in Phyllo

Butternut Squash Ravioli, Maple Cider Sauce

New England Clam Chowder

Lobster Strudel with Wild Mushrooms and Goat Cheese

Baked Brie in Puff Pastry, Chef's Garnish

Potato Leek Soup

Rustic Tomato Basil Bisque

Traditional Minestrone Soup

## Salads

(Select One)

Spinach Salad with Warm Bacon Dressing • Marinated Tomato and Buffalo Mozzarella Salad

Champney's Field Greens • Traditional Caesar Salad

## Entrées

(Select Two, Advance Entrée Count Required)

Pan-Seared Halibut Fillet, Chervil Sauce • Baked Lobster Newburg in Puff Pastry • Fettuccine Primavera  
Penne Pasta sautéed in Olive Oil with Spinach, Mushrooms, and Feta Cheese • Chicken Breast Stuffed with Lobster,  
Sherry Cream Sauce, Roast Loin of Lamb, Provençal • Roast Loin of Pork, Roasted Shallot Demi-Glaze • Roast Sirloin of  
Beef, Bordelaise Sauce, Filet Mignon, Béarnaise Sauce • Land & Sea: Filet Mignon & Baked Stuffed Shrimp

Accompanied by Fresh Vegetables du Jour and Potato or Rice. Home baked rolls and Butter.

Chocolate Truffles and Chocolate Dipped Strawberries. Coffee and Tea Station.

~\$80 Per Person, Minimum of 75 Guests~

All prices are subject to State Tax and 20% Administrative Fee. Administration Fee is subject to State Tax.

Gluten Free and Vegan Meal Options Available with Advanced Notice.

# Sunset Hill Wedding Buffet

~Champagne or Sparkling Cider Toast~

## Stationary Display

First Hour Cocktail Reception

Domestic and International Cheese Mirror, Fresh Garden Crudités

## Dinner Buffet

### Soups

(Select One)

Potato Leek Soup

Rustic Tomato Basil Bisque

Traditional Minestrone Soup

New England Clam Chowder

### Salads

(Select One)

Traditional Caesar Salad

Champney's Field Greens

Spinach Salad with Warm Bacon Dressing

Fresh Fruit Salad

### Entrées

(Select Two)

Baked Native Haddock, Lemon Beurre Blanc

Pan-Seared Salmon in Herb Crust, Roasted Red Pepper Sauce

Chicken Boursin in Pastry • Chicken Marsala • Fettuccine Primavera

Penne Pasta sautéed in Olive Oil with Spinach, Mushrooms and Feta Cheese

Roast Loin of Pork, Apple Stuffing & Pan Gravy

### Carving Station

Hand Carved by an Attendant Chef

(Select One)

Smoked Turkey, Cranberry Relish

Sugar Glazed Ham, Mustard Sauce

Roast Tenderloin of Pork, Cranberry Apple Chutney

Roast Prime Rib of Beef, Jus Lié

Roast Sirloin of Beef, Horseradish Sauce



Accompanied by Fresh Vegetables du Jour and Potato or Rice. Home baked rolls and Butter.

Coffee and Tea Station.

~\$80 Per Person, Minimum of 75 Guests~

All prices are subject to State Tax and 20% Administrative Fee. Administration Fee is subject to State Tax.

Gluten Free and Vegan Meal Options Available with Advanced Notice.



# White Horse Ledge Wedding Buffet

~Champagne or Sparkling Cider Toast~

## Stationary Display

First Hour Cocktail Reception  
Domestic and International Cheese Mirror  
Fresh Garden Crudités

## Butlered Hors d'Oeuvres

First Hour Cocktail Reception  
(Select Four)

Assortment of Canapés • Pesto Shrimp en Croûte • Scallop in Bacon • Petite Maine Crab Cake, Crabmeat Stuffed Mushroom Cap • Fried Camembert • Thai Chicken Spring Roll • Beef Teriyaki on a Skewer, Sesame Chicken • Swedish Meatball • Baked Roquefort Apple • Clam Casino

## Dinner Buffet

### Soups

(Select One)

Potato Leek Soup  
Rustic Tomato Basil Bisque  
Traditional Minestrone Soup  
New England Clam Chowder

### Salads

(Select One)

Traditional Caesar Salad  
Champney's Field Greens  
Spinach Salad with Warm Bacon Dressing  
Fresh Fruit Salads

### Entrées

(Select Two)

Baked Stuffed Sole, Lobster Sauce • Pan-Seared Salmon in Herb Crust, Roasted Red Pepper Sauce  
Fettuccine Primavera • Penne sautéed in Olive Oil with Spinach, Mushrooms and Feta Cheese  
Chicken Boursin in Pastry • Chicken Saltimbocca • Roast Loin of Pork, Roasted Shallot Demi-Glaze

### Carving Station

(Select One)

Smoked Turkey, Cranberry Relish • Sugar Glazed Ham, Mustard Sauce  
Roast Tenderloin of Pork, Cranberry Apple Chutney • Roast Prime Rib of Beef, Jus Lié  
Roast Sirloin of Beef, Horseradish Sauce



Accompanied by Fresh Vegetables du Jour and Potato or Rice. Home baked rolls and Butter.

Coffee and Tea Station.

~\$80 Per Person, Minimum of 75 Guests~

All prices are subject to State Tax and 20% Administrative Fee. Administration Fee is subject to State Tax.

Gluten Free and Vegan Meal Options Available with Advanced Notice.

# Mount Chocorua Wedding Buffet

~Champagne or Sparkling Cider Toast ~

## Stationary Display

First Hour Cocktail Reception

Domestic and International Cheese Mirror

Fresh Garden Crudités

## New England Seafood Display

First Hour Cocktail Reception

Iced Jumbo Shrimp • Smoked Atlantic Salmon • Littleneck Clams and Oysters on the Half Shell

Traditional Condiments • Assorted Crackers

## Butlered Hors d'Oeuvres

First Hour Cocktail Reception

(Select Four)

Assortment of Canapés • Pesto Shrimp en Croûte • Scallop in Bacon • Petite Maine Crab Cake • Clam Casino, Crabmeat Stuffed Mushroom Cap • Fried Camembert • Thai Chicken Spring Roll • Beef Teriyaki on a Skewer, Sesame Chicken • Swedish Meatball • Baked Roquefort Apple

## Dinner Buffet

### Soups

(Select One)

Potato Leek Soup

Rustic Tomato Basil Bisque

Traditional Minestrone Soup

New England Clam Chowder

### Salads

(Select One)

Traditional Caesar Salad • Champney's Field Greens

Spinach Salad with Warm Bacon Dressing

Marinated Tomato & Buffalo Mozzarella Salad

Fresh Fruit Salad

## Entrées

(Select Three, Advance Entrée Count Required)

Swordfish Medallions, Beurre Blanc • Baked Stuffed Sole, Lobster Sauce • Scallop and Shrimp Newburg

Penne Pasta sautéed in Olive Oil with Spinach, Mushrooms and Feta Cheese • Chicken Saltimbocca

Chicken Forestiere, Wild Mushroom Ragoût • Roast Loin of Pork, Roasted Shallot Demi-Glaze

## Carving Station

(Select One)

Smoked Turkey, Cranberry Relish • Sugar Glazed Ham, Mustard Sauce • Roast Tenderloin of Pork, Cranberry Apple

Chutney. Roast Sirloin of Beef, Horseradish Sauce • Roast Tenderloin of Beef, Béarnaise Sauce

Accompanied by Fresh Vegetables du Jour and Potato or Rice. Home baked rolls and Butter.

Chocolate Truffles and Chocolate Dipped Strawberries. Coffee and Tea Station.

~\$80 Per Person, Minimum of 75 Guests~

All prices are subject to State Tax and 20% Administrative Fee. Administration Fee is subject to State Tax.

Gluten Free and Vegan Meal Options Available with Advanced Notice.

# A little something more...

## New England Seafood Display

Iced Jumbo Shrimp •  
Smoked Atlantic Salmon  
Littleneck Clams and Oysters on the Half Shell  
Traditional Condiments • Assorted Crackers  
\$12.50 per person surcharge

## Sliders Bar

Buffalo Chicken • Cheeseburgers • BBQ Pork  
Condiments • Bread & Butter Pickle Chips  
Bleu Cheese & Ranch Dressings • BBQ Sauce • Cole Slaw  
\$11.00 per person surcharge

## Martini Mashed Potato Bar

Purple and Yukon Gold Potatoes  
Chicken Provençal  
Wild Mushroom Ragout • Mornay Sauce  
\$9.50 per person surcharge

## Fajita Bar

Marinated Grilled Chicken and Tender London Broil  
Grilled Peppers • Chopped Red Onion • Guacamole  
Shredded Cheese • Lettuce • Tomatoes • Salsa • Sour Cream  
\$9.50 per person surcharge

## Ice Cream Sundae Bar

Vanilla • Chocolate • Fruit Sorbet  
Hot Fudge Sauce • Sprinkles • Nuts • Whipped Cream  
\$7.50 per person

All Prices are subject to State Tax and 20% Administrative Fee.  
Administrative Fee is subject to State Tax

# Mount Cranmore Wedding Reception

~Champagne or Sparkling Cider Toast~

## Stationary Display

First Hour Cocktail Reception

Domestic and International Cheese Mirror, Fresh Garden Crudités

## New England Seafood Display

Iced Jumbo Shrimp

Littleneck Clams and Oysters on the Half Shell

Smoked Atlantic Salmon

Traditional Condiments • Assorted Crackers

## Butlered Hors d'Oeuvres

First Hour Cocktail Reception (Select Four)

Assortment of Canapés

Pesto Shrimp en Croûte • Scallop in Bacon

Petite Maine Crab Cake • Clam Casino • Crabmeat Stuffed Mushroom Cap

Fried Camembert • Thai Chicken Spring Roll • Beef Teriyaki on a Skewer

Sesame Chicken • Swedish Meatball • Baked Roquefort Apple

Chicken en Brochette, Tarragon Sauce

## Martini Mashed Potato Bar

Purple and Yukon Gold Potatoes

Chicken Provençal • Wild Mushroom Ragoût • Mornay Sauce

## Pasta Station

(Select Two)

Penne Pasta sautéed in Olive Oil with Spinach, Mushrooms and Feta Cheese • Fettuccine Primavera

Lobster Ravioli with Roasted Red Pepper Sauce • Cheese Tortellini with Pesto Sauce

Rigatoni with Chicken and Broccoli • Fettuccine Carbonara

## Carving Station

(Select Two)

Smoked Turkey, Cranberry Relish • Sugar Glazed Ham, Mustard Sauce

Roast Tenderloin of Pork, Cranberry Apple Chutney • Roast Sirloin of Beef, Horseradish Sauce, Served with Home

Baked Rolls and Appropriate Condiments

Coffee and Tea Station

~ \$85.00 Per Person • Minimum of 75 Guests ~

Designed as a Multi-Station Reception

All Prices are subject to State Tax and 20% Administrative Fee.

Administrative Fee is subject to State Tax.

## On-Site Ceremony Pricing

Ceremony Location	Set-Up Fee
Wooded Arbor	\$500
Champney Fireside	\$500

## Facility Fee Pricing

Includes a one-hour cocktail party in the Valley View and four-hour reception in Hampshire Hall.



Nathan Moreau Photography

Day of the Week	
Friday, Saturday and Sunday	\$1,500

There is a minimum of 75 adults per wedding for non-holiday Friday, Saturday, and Sunday.

## General Information

A guaranteed number of guests attending your reception along with finalized menu selections are required fourteen (14) days prior to your reception. You will be billed for this guaranteed number or the actual guest count, whichever is greater.

A \$1,000.00 non-refundable deposit is due at signing of the contract. An additional \$4,000.00 non-refundable deposit is due six (6) months prior to the scheduled date of the Reception. Final payment on an estimated bill is due ten (10) days prior to the date of the reception.

In adherence to local laws, guests are not permitted to consume alcohol unless provided by resort in resort common areas. This includes all meeting rooms, function facilities, public areas, and hospitality suites. The Red Jacket Mountain View reserves full right to discontinue bar service to any individual or group who is disruptive or appears to be intoxicated. Law prohibits the sale or delivery of alcohol to a person less than twenty-one (21) years of age. Guests who look thirty (30) years of age or younger will be asked for picture identification. Shots and pitchers of beer will not be served. Reception bar service is limited to a maximum of five (5) hours.

All receptions must end by 11:00 PM. Amplified entertainment is not permitted during outdoor receptions or ceremonies. The decision to move an outdoor function to an indoor location due to inclement weather will be made four hours prior to the scheduled event. Every attempt will be made to consult with the group contact. However, the resort reserves the right to make the final decision.

The Red Jacket Mountain View reserves the right to monitor all private functions. The Resort Manager on Duty has the authority to lower the sound level of all bands, disc jockeys, and entertainers to comply with the Town of North Conway noise ordinance. Doors of event space must remain closed once entertainment commences.

Candles, torches, sparklers, or any item with an unprotected open flame are not permitted on resort grounds. All decorations and rental items must be approved by resort management. No nails, thumb tacks or tape of any kind are to be used for the installation of decorations to resort facilities.

Receptions are limited to five (5) hours total (not including ceremony). Patron agrees to end his / her event promptly at the scheduled time and agrees to have his / her guests, invitees and other persons vacate the designated function space at the closing hour indicated. The Patron further agrees to reimburse the Resort for any overtime wage payment or other expenses incurred by the Resort due to Patron's non-compliance. There will be a charge of \$500.00 for function space rental for each additional hour or fraction thereof, if the event exceeds the scheduled closing time.