

Meeting Breaks

Morning Break 1

Chilled Juices, Coffee, Decaffeinated Coffee
Tea and Bottled Spring Water

\$5.00 Per Person

Morning Break 2

Sliced Seasonal Fruits and Assorted Breakfast Pastries
Chilled Juices, Coffee, Decaffeinated Coffee
Tea and Bottled Spring Water

\$8.50 Per Person

Morning Break 3

Sliced Seasonal Fruits
Bagels, Smoked Salmon, Cream Cheese
Chilled Juices, Coffee, Decaffeinated Coffee
Tea and Bottled Spring Water

\$10.00 Per Person

Afternoon Break 1

Coffee, Decaffeinated Coffee, Tea, Iced Soft Drinks
and Bottled Spring Water

\$5.00 Per Person

Afternoon Break 2

Cheese & Crackers, Pretzels, Popcorn
Coffee, Decaffeinated Coffee, Tea, Iced Soft Drinks
and Bottled Spring Water

\$8.50 Per Person

Afternoon Break 3

Sliced Seasonal Fruits
Baked Cookies and Brownies, Granola Bars
Coffee, Decaffeinated Coffee, Tea, Iced Soft Drinks
and Bottled Spring Water

\$9.00 Per Person

Complete Meeting Package

\$16.50 Per Person

Pre-Meeting

Sliced Seasonal Fruits
Flavored Scones, Sticky Buns and Muffins
Chilled Juices, Coffee, Decaffeinated Coffee, Tea

Morning

Coffee, Decaffeinated Coffee, Tea, Iced Soft Drinks
and Bottled Spring Water

Afternoon

Cookies and Brownies, Granola Bars
Coffee, Decaffeinated Coffee, Tea, Iced Soft Drinks

Styled Theme Breaks

\$11.50 Per Person * Minimum of 50 Guests

A Very Merry Berry Break

Fresh Seasonal Berries
Fresh Baked Biscuits, Fruit Strudels and Tarts
Whipped Cream, Appropriate Sauces
Coffee, Decaffeinated Coffee, Tea, Chilled Juices

Health Break

Whole Fresh Fruits, Granola Bars, Assorted Yogurts
Bagels with Light Cream Cheese and Honey
Coffee, Decaffeinated Coffee, Tea
and Bottled Spring Water

Chocolate Lover's Break

Warm Chocolate Fondue with Fresh Fruits
Fudge Brownies, Chocolate Decadence Squares
Milk and Chocolate Milk
Coffee, Decaffeinated Coffee, Tea and Bottled Spring Water

Sundae Bar

Vanilla and Chocolate Ice Cream and Fruit Sorbet
Hot Fudge Sauce and Assorted Toppings
Coffee, Decaffeinated Coffee, Tea
and Bottled Spring Water

Afternoon Tea

Scones with Devonshire Cream, Lemon Curd, and Jams
Assorted Tea Cookies and Cakes
Selection of Fine Teas, Coffee, Decaffeinated Coffee, Iced Soft Drinks, and Bottle Spring Water

All prices are subject to state tax and 20% administrative fee.
Administrative fee is subject to state tax.

Breakfast Menus

Champney's Breakfast Buffet

Seasonal Sliced Fruit
Assorted Cold Cereals
Freshly Baked Breakfast Breads and Pastries
Eggs Benedict
Chef Attended Omelet Station
French Toast
Belgian Waffles
Pancakes w/ Maple Syrup
Crispy Bacon and Sausage Links
Home Fried Potatoes
Oatmeal, Yogurt, Granola and Fresh Berries
Chilled Juices, Coffee, Decaffeinated Coffee, Tea, Milk
\$14.95 Per Adult / \$7.95 Per Child

Hunter's Brunch

Served on Sundays in Champney's

Seasonal Sliced Fruit
Assorted Cold Cereals
Freshly Baked Breakfast Breads and Pastries
Eggs Benedict
Chef Attended Omelet Station
French Toast
Belgian Waffles
Pancakes w/ Maple Syrup
Crispy Bacon and Sausage Links
Home Fried Potatoes
Oatmeal, Yogurt, Granola and Fresh Berries
Chef Carved Smoked Ham
Peel n' Eat Shrimp or Coconut Fried Shrimp
\$15.25 Per Adult / \$8.95 Per Child

* There is a minimum of 50 guests required to set up either breakfast buffet in a private room and a \$3.00 per person charge will apply.

All prices are subject to state tax and 20% administrative fee.
Administrative fee is subject to state tax.

Luncheon Banquets

Luncheons include Appetizer, Entrée, Home Baked Rolls, Dessert and Beverage

Appetizers (Select One)

Chef's Soup Selection * New England Clam Chowder
Fresh Seasonal Fruit Cup * Champney's Field Green Salad * Caesar Salad

Entrée (Select Two)

All Entrées served with Chef's Selected Vegetables and Potato or Rice
(For multiple selections, advance entrée count required)

Chef's Salad Plate
Choice of Dressing

Lobster Salad Plate
Served in a Tomato Crown

Baked Stuffed Haddock
Seafood Stuffing, Sauce Americaine

Pan-Seared Salmon Fillet
Light Tomato Cream

Baked Lasagna
Garden Style or Meat and Sausage

Baked Stuffed Shrimp
Crabmeat Stuffing and Lobster Sauce

Chicken Marsala
Pan-Seared Breast of Chicken, Marsala Wine Sauce

Spinach Risotto
Grilled Portabella and Baby Carrots

Herb-Crusted Chicken
Tomato Shallot Beurre Blanc

Chicken Cordon Bleu
Chicken Breast Stuffed with Ham and Swiss Cheese

Roast Loin of Pork
Apple Bread Stuffing and Pan Gravy

Grilled Sirloin of Lamb
Sautéed Spinach and Mushroom Ragout

Grilled London Broil
Mushroom Sauce

Roast Sirloin of Beef
Bordelaise Sauce

Grilled Teriyaki Top Sirloin
Pineapple Garnish

Petite Filet Mignon
Paired with Grilled Salmon

\$15.50 Per Person
Minimum of 30 Guests

\$22.50 Per Person
Minimum of 30 Guests

Desserts (Select One)

Tiramisu * Chocolate Truffle Torte * Bourbon-Pecan Bread Pudding * Molten Chocolate Cake
New York Cheesecake with Seasonal Fruit * Chocolate Mousse Tower * Lemon Berry Roulade

Picnic Lunch

Roast Beef, Turkey or Grilled Vegetable Roll-Up * Potato Chips * Granola Bar * Fresh Fruit
Cookie or Brownie * Chilled Bottled Spring Water or Soda

\$13.50 Per Person

All prices are subject to state tax and 20% administrative fee.
Administrative fee is subject to state tax.

Luncheon Buffets

Sunset Hill Deli Buffet

Chef's Soup Selection
Assorted Seasonal Salads
Sliced Roast Beef, Turkey, Ham, Salami with
Swiss and American Cheeses, Lettuce, Tomato, Onions
and Appropriate Condiments, Assorted Sliced Bread
Red Jacket Dessert Table
Coffee, Decaffeinated Coffee, Tea, Iced Tea, Milk

\$ 15.50 Per Person
Minimum of 20 Guests

Champney's Buffet

Chef's Soup Selection
Home Baked Rolls and Butter

Entrée (Select Three)

Baked Stuffed Haddock
Seafood Stuffing, Beurre Blanc

Chicken Marsala
Pan-Seared Breast of Chicken, Marsala Wine Sauce

Chicken Cordon Blue Supreme
Stuffed with Ham and Swiss Cheese

Penne Pasta and Maine Shrimp
With Portabella Mushrooms and Sun Dried Tomatoes

Red Jacket Lasagna
Garden Style or with Meat and Sausage

Sliced Roast Loin of Pork
Apple Bread Stuffing and Pan Gravy

Grilled Teriyaki Top Sirloin
Pineapple Garnish

Sliced London Broil
Mushroom Sauce

Assorted Deli Cold Cuts and Sliced Cheeses
With Appropriate Condiments

Chef's Selected Vegetables and Potato or Rice
Red Jacket Dessert Table
Coffee, Decaffeinated Coffee, Tea, Iced Tea, Milk

\$18.50 Per Person
Minimum of 30 Guests

Caesar Salad and Soup Buffet

Chef's Soup Selection and New England Clam Chowder
Home Baked French Bread
Red Jacket Caesar Salad with Bay Shrimp and Grilled Chicken
Choice of : Shepherd's Pie, Lasagna or Baked Potato Bar
with Cheese, Bacon, Broccoli, Chives, and Sour Cream
Red Jacket Dessert Table
Coffee, Decaffeinated Coffee, Tea, Iced Tea, Milk

\$16.50 Per Person
Minimum of 20 Guests

White Horse Ledge

Chef's Soup Selection
Assorted Seasonal Salads

Entrée (Select Three)

Herb-Crusted Salmon
Light Sun Dried Tomato Cream Sauce

Baked Stuffed Shrimp
Crabmeat Stuffing and Lobster Sauce

Grilled Swordfish
With Fresh Herb Butter

Spinach Risotto
With a Julienne Vegetable Sauté

Chicken Saltimbocca
With Prosciutto Ham, Fresh Mozzarella and Sage

Chicken Sacconessett
Pan-Seared with a Sweet Cranberry Cream

Beef en Brochette
Served with an Herb Marinade

Grilled Pork Tenderloin
Bourbon Honey Glaze

Sliced Roast Sirloin of Beef
Bordelaise Sauce

Chef's Selected Vegetables and Potato or Rice
Red Jacket Dessert Table
Coffee, Decaffeinated Coffee, Tea, Iced Tea, Milk

\$22.50 Per Person
Minimum of 30 Guests

All prices are subject to state tax and 20% administrative fee.
Administrative fee is subject to state tax.

Dinner Banquets

Appetizers and Soups (Select One)

Iced Shrimp Cocktail
Chilled Seafood Cocktail
Melon and Prosciutto
Shrimp and Crab Stuffed Artichoke Hearts
Butternut Squash Raviolis, Maple Cider Sauce
Bruschetta Sampler
Vegetable Fritters, Parmesan Peppercorn Sauce
Lobster Strudel with Wild Mushrooms and Goat Cheese

Fresh Seasonal Fruit Cup with Sorbet
Baked Stuffed Portabella, Spinach, Tomato and Mozzarella
Maine Crab Cakes, Sweet Chili Aioli
Thai Chicken Spring Rolls
New England Clam Chowder
Lobster Bisque
Cream of Harvest Tomato Soup
Chicken or Seafood Gumbo

Salads (Select One)

Marinated Tomato and Buffalo Mozzarella Salad * Spinach Salad with Hot Bacon Dressing
Champney's Field Greens * Traditional Caesar Salad

Entrées (Select Two)

All Entrées served with Chef's Selected Vegetables and Potato or Rice
(For multiple selections, advance entrée count required)

White Lake

Baked Haddock, Lemon Beurre Blanc
Baked Stuffed Sole, Lobster Sauce
Fettuccine Primavera
Chicken Marsala
Roast Loin of Pork, Roasted Shallot Demi-Glace
Roast Prime Rib of Beef, Jus Lié
\$23.50 Per Person—3 Course
\$27.50 Per Person—4 Course

Conway Lake

Grilled Fillet of Salmon, Ground Mustard Sauce
Baked Stuffed Shrimp, Lobster Sauce
Spinach Risotto with Baby Carrots and Grilled Portabella
Chicken Piccata, Lemon Butter Sauce
Grilled Sirloin of Lamb, Madeira Mushroom Ragout
Herb-Crusted Roast Sirloin of Beef, Bordelaise Sauce
\$27.50 Per Person—3 Course
\$31.50 Per Person—4 Course

Lakes of the Clouds

Grilled Swordfish, Grenobloise Sauce
Macadamia Crusted Halibut, Citrus Vanilla Beurre Blanc
Pan-Seared Duck Breast, Cherry Thai Sauce
Roast Rack of Lamb, Natural Lamb Demi-Glace
Veal Oscar, Chef's Garnish
Filet Mignon, Béarnaise Sauce
\$31.50 Per Person—3 Course
\$35.50 Per Person—4 Course

Desserts (Select One)

Tiramisu * Chocolate Truffle Torte * Bourbon-Pecan Bread Pudding * Molten Chocolate Cake
New York Cheesecake with Seasonal Fruit * Chocolate Mousse Tower * Lemon Berry Roulade

Three-Course Dinners include Salad, Entrée and Dessert.
Four-Course Dinners include Appetizer or Soup, Salad, Entrée and Dessert.
Minimum of 30 Guests

All prices are subject to state tax and 20% administrative fee.
Administrative fee is subject to state tax.

Dinner Buffets

Grafton Notch

Chef's Soup Selection
Home Baked Rolls and Butter
Assorted Seasonal Salads
Baked Native Haddock
Chicken Marsala
Chef-Carved Top Round of Beef
Fresh Vegetables du Jour
Chef's Potato and Rice
Red Jacket Dessert Table
Coffee, Decaffeinated Coffee, Tea, Milk

\$24.50 Per Person

Minimum of 30 Guests

Evans Notch

Chef's Soup Selection
Home Baked Rolls and Butter
Assorted Seasonal Salads
Fettuccine Primavera
Pan-Seared Salmon in Herb Crust
Chicken Boursin in Pastry
Chef-Carved Prime Rib
Fresh Vegetables du Jour
Chef's Potato and Rice
Red Jacket Dessert Table
Coffee, Decaffeinated Coffee, Tea, Milk

\$28.50 Per Person

Minimum of 30 Guests

Cathedral Ledge

Chef's Soup Selection
Home Baked Rolls and Butter
Assorted Seasonal Salads
Caesar Salad
Penne with Spinach, Mushrooms and Feta
Baked Stuffed Sole, Lobster Sauce
Chicken Saltimbocca
Chef-Carved Roast Sirloin, Horseradish Sauce
Fresh Vegetables du Jour
Chef's Potato and Rice
Red Jacket Dessert Table
Coffee, Decaffeinated Coffee, Tea, Milk

\$32.50 Per Person

Minimum of 50 Guests

White Horse Ledge

Chef's Soup Selection
Home Baked Rolls and Butter
Assorted Seasonal Salads
Chef's Pasta Station
Halibut Macadamia, Citrus Vanilla Beurre Blanc
Spinach Risotto with Grilled Portabella
Chicken Forestiere, Wild Mushroom Ragout
Carved Tenderloin of Beef, Béarnaise Sauce
Fresh Vegetables du Jour
Chef's Potato and Rice
Red Jacket Dessert Table
Coffee, Decaffeinated Coffee, Tea, Milk

\$42.50 Per Person

Minimum of 50 Guests

*We would also be pleased to assist you in creating
your own custom dinner buffet.*

All prices are subject to state tax and 20% administrative fee.
Administrative fee is subject to state tax.

Themed Buffets and Banquets

Our Red Jacket Themed Buffets and Banquets include appropriate decorations and costumed wait staff.
Guest participation is encouraged and will ensure a most memorable evening.

Country and Western Jamboree

Red Jacket Chili with all the Fixings
Jalapeno Corn Bread
Tossed Salad and Potato Salad
Barbecued Chicken and Spare Ribs
Blackened Trout
Top Round of Beef carved at the Chef's Table
Baked Beans and Corn on the Cob
Ice Cream Sundae Bar
Coffee, Decaffeinated Coffee, Tea, Milk
\$28.50 per person
Minimum of 40 Guests

Red Jacket BBQ

Homemade Corn Bread
Baked Beans
Tossed Salad
Pasta Salad and Potato Salad
Barbecue Spare Ribs and Chicken
Grilled Hot Dogs and Hamburgers
Rolls and Condiments
Assorted Cookies and Brownies, Watermelon
Coffee, Decaffeinated Coffee, Tea, Milk
\$24.50 per person
Minimum of 30 Guests

Mardi Gras

Seafood Gumbo
Assorted Salads
Jambalaya
Blackened Swordfish
Sliced Roast Pork
Chicken Étouffée
Chef-Carved Herb-Rubbed Round of Beef
Bourbon Glazed Carrots, Chef's Potatoes
Assorted Southern Classic Desserts
Coffee, Decaffeinated Coffee, Tea, Milk
\$34.50 per person
Minimum of 50 Guests

Northeastern Clambake

New England Clam Chowder
Homemade Corn Bread
Steamed Mussels
Boiled Maine Lobster
(Sirloin Steak available upon request)
Corn on the Cob and New Potatoes
Cole Slaw
Wild Maine Blueberry Crisp
Coffee, Decaffeinated Coffee, Tea, Milk
Dock Pricing
Minimum of 40 Guests

Mexican Festival

Nacho Station
Tomato and Avocado Salad, Cumin Chili Vinaigrette
Live Action Taco and Fajita Bar
Vegetarian Burritos
Blackened Snapper
Pasta with Tequila Lime Sauce
Pollo Caliente
South of the Border Dessert Station
Coffee, Decaffeinated Coffee, Tea, Milk
\$26.50 per person
Minimum of 30 Guests

Italian Tuscan Feast

Soupa de Minestrone
Tortellini Salad
Fresh Mozzarella, Tomato and Basil Salad
Antipasti Display and Baked Breads
Eggplant Parmesan Pollo Marcela
Seafood Fra Diabolo
Chef-Attended Pasta Station with Assorted Pastas,
Marinara and Alfredo Sauces, Vegetables, Seafood and Chicken
Italian Dessert Table
Coffee, Decaffeinated Coffee, Tea, Milk
\$34.50 per person
Minimum of 40 Guests

All prices are subject to state tax and 20% administrative fee.
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Hors d'Oeuvres

Hot Selections (Per Piece)

Scallop Wrapped in Bacon	2.25
Beef Teriyaki on a Skewer	1.75
Crabmeat Stuffed Mushroom	2.25
Oyster Rockefeller	2.75
Clam Casino	2.25
Sesame Chicken	1.75
Fried Camembert, Tomato Coulis	1.75
Shrimp en Crostini	2.25
Baked Roquefort Apple	1.75
Chicken Satay on Skewer, Thai Sauce	1.75
Pesto Shrimp en Croute	2.75
Wild Mushroom Tart	1.75
Roasted Vegetable Fritter, With Parmesan Peppercorn Sauce	1.75
Petite Maine Crab Cake, Jalapeno Relish	2.25
Thai Chicken Spring Roll	1.75
Bruschetta Sampler	2.25
Coconut Shrimp with Canadian Bacon	2.75

Carving Station

Sugar Glazed Ham	Serves 50	135.00
Smoked Turkey	Serves 30	135.00
Roast Loin of Pork	Serves 30	135.00
Roast Sirloin of Beef	Serves 35	195.00
Tenderloin of Beef	Serves 25	250.00
Top Round of Beef	Serves 50	235.00
Steamship of Beef	Serves 120	395.00
Stuffed Lamb Leg	Serves 30	195.00

Seafood Display

Iced Jumbo Shrimp
Littleneck Clams and Oysters on the Half Shell
Smoked Atlantic Salmon
Smoked Seafood Selection
Traditional Condiments and Assorted Crackers
\$16.50 Per Person * Minimum 50 Guests

Pasta Station

Shrimp and Scallops
Mushrooms, Onion and Peppers
Chicken and Broccoli
Choice of Two Pastas: Tortellini, Rigatoni,
Fettuccine, Penne, Linguini or Bowties
Served with Marinara and Alfredo Sauces
\$12.50 Per Person * Minimum 50 Guests

Cold Selections (Per Piece)

Assorted Canapé de Maison	1.75
Iced Jumbo Shrimp, Cocktail Sauce	2.25
Selection of Tea Sandwiches	1.75
Crab Salad on Cucumber Round	1.75
Melon and Prosciutto	1.75
Asparagus and Parma Ham	2.25
Smoked Chicken Salad on Belgian Endive	1.75
Sliced Sirloin of Beef With Horseradish Cream on a Crostini	2.25
Fresh Oyster on the Half Shell, Cocktail Sauce	2.75
Fresh Littleneck Clam on Half Shell, Cocktail Sauce	2.25
Parmesan Prosciutto Crisps	1.75
Tuna Tartar and Smoked Salmon Coronets	2.25

Imported and Domestic Cheese Mirror

A Selection of Imported and Domestic Cheeses
displayed with Fresh Fruit and Assorted
Whole Grain Crackers

Small (30 People) \$85

Large (70 People) \$165

Fresh Garden Crudités

Crisp Julienne Vegetables and Broccoli Florets served with
Sour Cream Dipping Sauce

Small (30 People) \$65

Large (70 People) \$125

Combination Cheese and Crudités Display

A Selection of Cheeses with Fresh Fruit
Assorted Crackers complemented with
Crisp Julienne Vegetables and Dipping Sauce

Small (30 People) \$115

Large (70 People) \$225

Fondue Station

Warm Gruyere Cheese Dip
Warm Raspberry Dijon and Cheddar Dip
Cubed Crusty French Bread and Virginia Ham
Fresh Baked Pretzel Sticks, Fruits and Vegetables
\$11.50 Per Person * Minimum 75 Guests

Party Dips (Per Person)

Hummus Spread with Pita Crisps	1.25
Potato Chips and Vegetable Dip	1.25
Tortilla Chips and Salsa	1.25
Hot Artichoke Dip with Crackers	1.75
Hot Mexican Dip with Tortilla Chips	1.75
Hot Crab and Cheddar Dip with Crackers	2.25

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Cocktail Reception Beverage Service

Premium Selections \$7.00

Sobieski Vodka - Tanqueray Gin - Bacardi Rum - Dewar's Scotch - Jim Beam Bourbon- Canadian Club Whisky
Cuervo Gold Tequila- Captain Morgan Rum- Stolli Raspberry Vodka

Top Shelf Selections \$8.00

Ketel One Vodka- Bombay Sapphire Gin- Chivas Regal- Crown Royal Whisky - Appleton Rum
Jameson Irish Whiskey - Amaretto di 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	Domestic Beer:	\$3.75
Bottled Water and Juices:	\$2.50	Imported/Micro Beer:	\$4.50
Cognacs & Cordials:	Priced By Item	Non-Alcoholic Beer:	\$4.25
Premium Selection Liquors:	\$7.00	House Wine Selections:	\$6.50
Top Shelf Selection Liquors:	\$8.00	Champagne Toast/Person (Minimum of 10 people):	\$6.00

Featured White Wines by the Bottle

Casalini Pinot Grigio- \$30
Lobster Reef Sauvignon Blanc- \$34
Kendall Jackson Chardonnay- \$36
Beringer White Zinfandel-\$26

Featured Red Wines by the Bottle

14 Hands Merlot- \$28
Tilia Malbec-\$30
667 Pinot Noir-\$32
Kendall Jackson Cabernet- \$36

Please inquire with our sales office about our complete wine, top shelf spirits and frozen beverage menu.

We would be happy to assist you in planning a "signature drink" for your celebration

Private bar service is subject to a \$75.00 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 are 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.