



Thank you for considering Birch Wood Vineyards Event Center for your special wedding day. We welcome the opportunity to act as your host in creating a unique and elegant setting for your event.

Please be assured that we take this responsibility very seriously, from the initial planning stages through the extraordinary day itself. These are the days you will remember for the rest of your lives. We would be honored to play a role in the success of your special wedding day by orchestrating an affair from grand elegance to a simpler charm.

To us there is nothing more rewarding than to see a smiling bride and groom, beaming parents and guests enjoying a reception like no other. We offer a delightful meal from our dedicated, creative and experienced professional kitchen staff. In addition, offering impeccable and courteous service from our professional staff.

Our relationship with the area's premier wedding professionals is one based on the highest level of respect. As for elegance, creativity and attention to detail, you'll find that the reputation of Birch Wood Vineyards Event Center is second to none.

It would be our pleasure to meet with you at your convenience and introduce to you our facility with our beautifully manicured grounds and vineyard, pergola and water fountain for ceremonies on site, and two beautiful elegant and rustic rooms for use of cocktail hour, dinner service and reception. We pride ourselves on only hosting one wedding at a time so all our focus and attention is on you, the Bride and Groom!

We would welcome discussing with you the details of your wedding reception. If you have any questions, or if we can be more help with your planning, please feel free to contact us.

We look forward to the opportunity to make your event as special as you envision.

Cordially,

Your Birch Wood Vineyards Event Planners

199 Rockingham Rd, Derry, NH 03038

Phone: (603)965-4359

Email: birchwoodvineyards@gmail.com

website: www.birchwoodvineyards.com

Birch Wood Vineyards Plated Entrée Descriptions

- Chicken Toscana:** Egg & Parmesan Battered, White Wine Lemon Butter, Fine Herb
Chicken Marsala: Lemon, Thyme, Wild Mushroom, Marsala Wine, Fine Herb
Harvest Chicken: Statler Chicken, Cranberry Sage Stuffing, Cranberry Demi
Chicken Piccata: Lemon, Caper, White Wine, Prosciutto Crisp
Chicken Cordon Bleu: Black Forest Ham, Imported Swiss, Cream, Herbed Volute
Chicken Assaggio: Panko Crusted, Prosciutto, Sage, Asiago Cheese, Port Wine Demi-Glaze
Spiced Dusted Pork Tenderloin: Charred Tomato Demi
Baked Haddock: Parmesan Panko Crusted, Citrus Cream
Pan Seared Salmon: Roasted Tomato Vinaigrette, Baby Greens
Baked Stuffed Shrimp: Crabmeat Stuffing, Herbed Panko, Lemon Butter
Crab Stuffed Haddock: Jumbo Lump Crab, Lemon Butter, Tomato Béarnaise.
Seafood Paella: Clams, Shrimp, Calamari, Chicken, Chorizo, Sweet Pea, Saffron Tomato Broth
Braised Short Rib: Cabernet Demi
Slow Roasted Prime Rib: Herbed Dry Rub, Au jus
New York Sirloin: Demi Butter, Himalayan Pink Salt
Filet Mignon: Choice of Blue Cheese, Herbed or Maitré d Compound Butter

Duet Entrées

Entrées Paired with Petite Filet Mignon

- Prosciutto Wrapped Haddock:** Choice of Béarnaise, Baby Greens, Sweet Pea Butter
Apple Wood Bacon Wrapped Scallops: Vermont Maple Syrup Demi
Baked Stuffed Shrimp: Crabmeat Stuffing, Herbed Panko, and Lemon Butter
Butter Poach Lobster Tail: Herbed Panko, Lemon Butter
Scampi Jumbo Shrimp: Lemon, Shallot, White Wine, Roasted Tomato, Fine Herb
Seared Sea Scallop: Shallot, Garlic, Roasted Tomato, Citrus Buerre Blanc, Baby Greens

Starch Options

Concord

Mashed Potato
Oven Roasted Potato
Rice Pilaf

Niagara

Roasted Fingerling Potato
Garlic Mashed Potato
Mashed Sweet Potato
Parmesan Risotto
Parmesan & Herb Mashed Potato

Marquette

Fingerling Potato
Sweet Potato Succotash
Duchess Potato
Soubise Potato
Twice Baked Potato

Vegetable Options

Concord

Seasonal Vegetable Medley

Niagara

Grilled Asparagus
Baby Whole Carrots
Root Vegetable Medley
Green Bean Almondine

Marquette

Haricot Vert with Pearled Onions
Patty Pan Squash
Roasted Baby Vegetables Medley All

Entrees are served with Homemade Focaccia Bread and Butter.

Prices do not include 9% NH Meals Tax, 14% Gratuity and 6% Service and Administration Charge

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

Prices are Subject to Change.

Birch Wood Vineyards Plated Entrée Descriptions

Children's Meals

Chicken Fingers: Hand Cut & Breaded Chicken Fingers, Waffle Fries, Ketchup

Macaroni and Cheese: Enough Said!

Vegan and Vegetarian Options

Stuffed Eggplant: Quinoa Salad, Marinara, Balsamic Caviar, Basil Pesto, Herbed Panko

Butternut Squash Ravioli: Baby Spinach, Honey, Candied Walnuts, Brown Butter, Parmesan, Arugula Salad

Ratatouille Stuffed Pepper: Eggplant, Zucchini, Summer Squash, Tomato, Capers, Shallot, Garlic, Olive Oil, Herbes de Provence, Wild Mushroom Risotto, Basil Oil, Balsamic Caviar

Tandori Spiced Tofu: Carrot, Zucchini, Summer Squash, Red pepper, Onion, Vegetable Demi

Composed Entrées

Complete Dishes with Protein, Starch and Vegetables

Asian Salmon: Toasted Sesame Rice Cake, Seared Baby Bok Choy, Shitake Mushroom, Edamame, Scallions Puree, Ponzu Caviar

Seared Scallops: Asparagus Risotto, Pancetta, Frico, Baby Greens, Roasted Tomato Vinaigrette

Prosciutto Wrapped Cod: Fingerling Hash, Swiss Chard, Roasted Red Peppers, Pearl Onions, Lemon Saffron Buerre Blanc Arugula-Fennel

Bistro Filet: Shrimp Risotto, Balsamic Cipollini Onion, Garlic, Asparagus, Baby Greens, Shitake Mushroom Vinaigrette

Braised Short Ribs: Sweet Potato Hash, Apple Wood Smoked Bacon, Pearl Onion, Sweet Corn, Red Pepper, Cabernet Demi, Baby Greens

Saltimbocca Roulade: Chicken, Baby Spinach, Prosciutto, Mozzarella, Fried Sage, Chive Mashed, Madeira

Herb Roasted Statler: Faro Risotto, Pearl Onion, Sweet Pea, Carrots, Broccolini, Chicken Demi Baby Greens

Pan Roasted Duck: Sweet Potato, Pan Roasted Brussels Sprouts, Bacon Lardon, Pomegranate Gastrique, Baby Greens

Liquor and Liqueur Options

* **Open Bar for Cocktail Hour:** \$18.95 p.p.

* **Open Bar for Beer, Wine and Soda for Cocktail Hour:** \$13.95 p.p.

* **Full Open Bar:** 4 ½ Hours \$35.95 p.p.

* **Open Bar for Beer, Wine and Soda:** 4 ½ Hours \$28.95 p.p.

* **Consumption Open Bar:** Price Based on Consumption

* **Cash Bar:** Paid by your Guests

* **Wine Barrel for Cocktail Hour:** \$9.00 p.p. for One Hour

* **Wine on Table:** \$29.00 per Bottle

* **Wine Poured During Dinner Service:** Priced on Consumption @ \$29.00 per Bottle

* **Cordial Station:** After Dinner Liqueurs in Foil Wrapped Belgian Chocolate Cups \$3.95 per serving
20% Gratuity will be added to all open bars, consumption bars, wine services and cordial station.

In an effort to make your event memorable, as well as safe, we are providing this information to you for the protection and well-being of all of our guests. In compliance with the NH State Liquor Commission. Birch Wood Vineyards must provide all liquor served and consumed in our function facilities. Guests may not bring their own alcohol onto the property. All functions must purchase food or dry snacks to be served with any alcoholic beverages. We will limit the quantity of multiple liquor drinks served per person. Birch Wood Vineyards does not allow "shots" of any kind at any of the bars. Guests may not transport more than two drinks from any bar at one time. Violation of any of the above policies may result in the discontinuation of alcohol service to any individual, group or the entire function. Our staff is professionally trained and certified in all situations of alcohol service. Please allow them to provide safe and prudent beverage services to you and your guests.

Concord Package

Included in the package are the following:

Stationary Hors d'Oeuvres

Assorted Cured Meats, International Cheese and Crackers
Crudités of Fresh Vegetables with Herbed Dipping Sauce
Assorted Fresh Fruit Display
Spinach and Artichoke Dip with House Made Tortilla Chips

Passed Hors d'Oeuvres

Please Choose 3 Hors d'Oeuvres from the Following Selection:
Tomato Basil Bruschetta ~ Wild Mushroom Arancini
Prosciutto Wrapped Asparagus with Goat Cheese & Apricot Spread
Fried Cheese Ravioli ~ Buffalo Chicken Tenders with Bleu Cheese
Mushroom & Gruyere Tartlet ~ Eggplant Caponata
Tri-Color Tortellini Skewers with Pesto ~ Sweet Potato Fritter
Dutch Beef Croquettes ~ Steak Fritté ~ Bleu Cheese Stuffed Dates
Philly Cheesesteak Spring Rolls
Coconut Chicken with Pineapple Mango Chutney

Half Pour Champagne Toast

Salad Course

Choose one of the Following Salads:
Tossed Garden Salad, Cucumber Basket with Zinfandel Vinaigrette
Mixed Green Salad, Cucumber Basket with Balsamic Vinaigrette
Caesar Salad with Herbed Croutons and Shaved Parmesan Cheese

Full Dinner Service

Your choice of up to Two Entrée Selections
additional Entrée selections can be added for \$2.95 per guest.

Custom Wedding Cake

Your choice of design & flavor custom made by
Chickadee Hill Cakes or Jacques Pastries
Includes Cutting and Service of Wedding Cake Served Buffet Style
Coffee & Tea Buffet

Custom Floral Arrangements and Votive Candles

Your choice of centerpiece designed by
Britton Design or Ford Flowers accented with
3 Candle Votive provided by BWV
(1 centerpiece per guest table)

Entrée Options

Chicken Toscana: \$85
Chicken Marsala: \$85
Harvest Chicken: \$90
Chicken Piccata: \$90
Chicken Cordon Bleu: \$90
Chicken Assaggio: \$90
Spiced Dusted Pork Tenderloin: \$93
Baked Haddock: \$94
Pan Seared Salmon: \$95
Baked Stuffed Shrimp: \$96
Crab Stuffed Haddock: \$96
Seafood Paella: \$100
Braised Short Rib: \$95
Slow Roasted Prime Rib: \$95
New York Sirloin: \$98
Filet Mignon: \$100
Vegan and Vegetarian Options: \$85
Children's Meals: \$36

Duet Entrées

Entrées Paired with Petite Filet Mignon

Prosciutto Wrapped Haddock: \$100
Apple Wood Bacon Wrapped Scallops: \$103
Baked Stuffed Shrimp: \$105
Butter Poached Lobster Tail: \$110
Scampi Jumbo Shrimp: \$100
Seared Sea Scallop: \$100

Composed Entrées

Asian Salmon: \$100
Seared Scallops: \$100
Prosciutto Wrapped Cod: \$100
Bistro Filet: \$95
Braised Short Ribs: \$100
Saltimbocca Roulade: \$90
Herb Roasted Statler: \$95
Pan Roasted Duck: \$95

Niagara Package

Included in the package are the following:

Open Bar for Cocktail Hour

Premium Brand Liquors, Imported and Domestic Beer & Wine
Includes Signature Cocktail upon Guests Arrival

Stationary Hors d'Oeuvres

Assorted Cured Meats, International Cheese and Crackers
Crudités of Fresh Vegetables with Herbed Dipping Sauce
Assorted Fresh Fruit Display
Spinach and Artichoke Dip with House Made Tortilla Chips

Tuscan Display

Mediterranean Display with Marinated Vegetables, Olives and
Mushrooms, Charcuterie of Cured Meats and Sausages
Hummus, Baked Brie en Croûte and Tuscan Salads

Passed Hors d'Oeuvres

Please Choose 4 total Hors d'Oeuvres from the Concord package
selections as well as from the following:
Asian Inspired Beef Skewers ~ Chicken Satay with Peanut Sauce
Pork Tenderloin with Apple Bacon Relish ~ Pork Medallions with
Olive Tapenade ~ Seasonal Soup Shooters ~ Coconut Shrimp
Deconstructed Crab Stuffed Mushrooms ~ Crab Rangoon
Scallops and Bacon ~ Pickled Vegetable spring rolls

Full Pour Champagne Toast

Choice of Salad or Soup Course

Choose one of the following salads:

Birch Wood Vineyard Salad with Candied Walnuts, Apples, Bleu
Cheese, Craisins and Balsamic Vinaigrette
Spinach, Strawberries, Bacon & Goat Cheese Salad with Apple Cider
Vinaigrette ~ Grilled Watermelon Salad with Arugula and Feta Cheese
Caesar Salad with Parmesan Crisp and Crostini

Or choose one of the following soups:

Italian Wedding ~ Seasonal Bisque ~ Seasonal Chowder ~ Seasonal
Cream ~ Seasonal Gazpacho

If both soup and salad are served, additional \$3.95 per guest.

Full Dinner Service

Custom Wedding Cake

Custom Floral Arrangements and Votive Candles

18 LED Up-lighting Provided by Birch Wood Vineyards

Entrée Options

Chicken Toscana: \$117
Chicken Marsala: \$117
Harvest Chicken: \$123
Chicken Piccata: \$123
Chicken Cordon Bleu: \$123
Chicken Assaggio: \$123
Spiced Dusted Pork Tenderloin: \$125
Baked Haddock: \$126
Pan Seared Salmon: \$127
Baked Stuffed Shrimp: \$128
Crab Stuffed Haddock: \$128
Seafood Paella: \$133
Braised Short Rib: \$127
Slow Roasted Prime Rib: \$128
New York Sirloin: \$129
Filet Mignon: \$134
Vegan and Vegetarian Options: \$118
Children's Meals: \$36

Duet Entrées

Entrées Paired with Petite Filet Mignon

Prosciutto Wrapped Haddock: \$133
Apple Wood Bacon Wrapped Scallops: \$136
Baked Stuffed Shrimp: \$138
Butter Poached Lobster Tail: \$143
Scampi Jumbo Shrimp: \$133
Seared Sea Scallop: \$133

Composed Entrées

Asian Salmon: \$133
Seared Scallops: \$133
Prosciutto Wrapped Cod: \$133
Bistro Filet: \$128
Braised Short Ribs: \$133
Saltimbocca Roulade: \$123
Herb Roasted Statler: \$128
Pan Roasted Duck: \$128

Marquette Package

Included in the package are the following:

Open Bar for Entire Event (4.5 hours)

Premium Brand Liquors, Imported and Domestic Beer & Wine
Includes Signature Cocktail upon Guests Arrival

Stationary Hors d'Oeuvres

Assorted Cured Meats, International Cheese and Crackers
Crudités of Fresh Vegetables with Herbed Dipping Sauce
Assorted Fresh Fruit Display
Spinach and Artichoke Dip with House Made Tortilla Chips

Tuscan Display

Mediterranean Display with Marinated Vegetables, Olives and
Mushrooms, Charcuterie of Cured Meats and Sausages, Humus,
Baked Brie en Croûte and Tuscan Salads

Mashed Potato Martini or Macaroni & Cheese Martini Bar

Passed Hors d'Oeuvres

Please Choose 5 total Hors d'Oeuvres from the Concord & Niagara
Package Selections as well as from the Following:
Steak Tartar ~ Lamb Lollipops ~ Oysters on the Half Shell ~ Ceviche
Ginger Pot Sticker ~ Spice Crusted Scallops ~ Duck Confit
Mini Crab Cakes ~ Chorizo Shrimp ~ Jumbo Shrimp Cocktail
Smoked Salmon ~ Stuffed Grape leaves

Full Pour Champagne Toast

Your Champagne and Water Glasses will be Garnished with
Blueberries or Raspberries and Lemon Wheels

Choice of Salad or Soup Course

Choose one of the Following Salads or Soups:

- * Poached Pear, Goat Cheese, Micro Greens, Balsamic Vinaigrette
 - * Stacked Caprese Heirloom Tomato, Mozzarella and Eggplant Salad with
Balsamic Reduction ~ Caesar Salad with Grilled Shrimp
 - * Fried Goat Cheese Cake, Mesclun, Micro Greens, Balsamic Vinaigrette
Italian Wedding ~ Seasonal Bisque ~ Seasonal Chowder
Seasonal Cream ~ Seasonal Gazpacho
- If Both Soup and Salad are Served add Additional \$4.95 per Person.

Full Dinner Service

Custom Wedding Cake

Late Night Snack Station

Any Enhancement Station priced at \$5.95

Custom Floral Arrangements and Votive Candles

Up-lighting and Monogram Provided by Birch Wood Vineyards

Accent the room with 30 LED up-lights and a Monogram Displayed
Above Our Fireplace.

Specialty Linens Your Choice of Organza Overlay or Table Runner or
Colored Sash Tied Around Your Chiavari Chairs
and Choice of Colored Napkins

Entrée Options

Chicken Toscana: \$147
Chicken Marsala: \$147
Harvest Chicken: \$153
Chicken Piccata: \$153
Chicken Cordon Bleu: \$153
Chicken Assaggio: \$153
Spiced Dusted Pork Tenderloin: \$155
Baked Haddock: \$156
Pan Seared Salmon: \$157
Baked Stuffed Shrimp: \$158
Crab Stuffed Haddock: \$158
Seafood Paella: \$163
Braised Short Rib: \$157
Slow Roasted Prime Rib: \$158
New York Sirloin: \$159
Filet Mignon: \$164
Vegan and Vegetarian Options: \$148
Children's Meals: \$36

Duet Entrées

Entrées Paired with Petite Filet Mignon

Prosciutto Wrapped Haddock: \$163
Apple Wood Bacon Wrapped Scallops: \$166
Baked Stuffed Shrimp: \$168
Butter Poach Lobster Tail: \$173
Scampi Jumbo Shrimp: \$163
Seared Sea Scallop: \$163

Composed Entrées

Asian Salmon: \$163
Seared Scallops: \$163
Prosciutto Wrapped Cod: \$163
Bistro Filet: \$158
Braised Short Ribs: \$163
Saltimbocca Roulade: \$153
Herb Roasted Statler: \$158
Pan Roasted Duck: \$158

Enhancements

Stations

Start the Celebration with Hors d'Oeuvres and Cocktails, and one of the following Stations;

*** Mashed Potato Martini or Macaroni & Cheese Martini Bar**

Red Bliss Mashed Potato or Macaroni & Cheese Martini Served in a Martini Glass with Assorted Toppings \$5.95 p.p.

*** Slider Sandwich Bar**

Surprise your Guest with a Slider Bar an Hour After We Serve the Cake for that Little Extra Energy for Dancing

Mini Burgers or Mini Crab Cake Sandwiches or Mini BBQ Pulled Pork Sandwiches with Assorted Toppings

Choice of One \$5.95 p.p. ~ All Three Choices \$7.95 p.p.

*** "Street Meat" Station**

Take me out to the ball game, take me out with the crowd, Buy me some hot dogs or sausage sandwiches. Your favorite meats, bread and toppings served to your guests with all the nostalgia of being at the game. \$6.95 p.p.

*** Assorted Flatbread Pizza Station**

California BLT, Barbeque Chicken, Margherita, Fig & Prosciutto, Roasted Tomato & Mushroom. \$5.95 p.p.

*** Viennese Dessert Table**

Custom Designed and Priced. Tables may be as Simple as an Assortment of Finger Pastries, to a Spectacular Table Full of Tortes, Cakes,

Tarts and Individual Desserts \$5.95 p.p.

*** S'mores Station**

Marshmallows Roasted on an Open Fire Served Between Graham Crackers and Chocolate Bars \$4.95 p.p.

*** "Get on the Bus Gus" Chicken Fingers and French Fries to Go**

Send your guests off with Chicken Fingers and French Fries in a Chinese to Go Box with dipping sauces \$5.95 p.p.

Additional Station Ideas \$5.95 p.p. each selection:

*** French Fries Station**

*** Ice Cream Station**

***Custom Soup Bar**

*** Cannoli Station**

*** Nacho and Mini Taco Bar**

***Cider Donut Station**

*** Grilled Cheese Station**

*** Chocolate Dipping Station**

***Popcorn Station**

*** Candy Buffet**

***Cookies/Brownies & Milk**

***Pot Stickers Station**

Custom Marquee Sign

Greet your guests with your own touch on our marquee sign!

\$150 one side/ \$250 for both

Outdoor Ceremony Refreshment Station

Refreshment station for guests to include Infused Water, Juice, Lemonade, Iced Tea

\$200 per selection

Napkin Color Upgrade

Choose from an array of colored napkins for your guest tables.

\$2 per Guest

Birch Wood Vineyards Fees

Facility Rental Fee

Rentals are for a five-hour time period.

Friday	\$4,500.00
Saturday	\$5,500.00
Sunday	\$3,500.00
Monday – Thursday	Waived

Additional time is available at a rate of Two Hundred and Fifty Dollars per half hour.

Minimum Requirements

Minimum Requirements for events held in May through October

Minimum Adult Guest Requirements		Minimum Food Expenditures
Friday	135	\$11,000.00
Saturday	150	\$12,500.00
Sunday	110	\$8,800.00
Monday thru Thursday	N/A	\$4,000.00
Holiday Weekend Adult Guest Requirements		Minimum Food Expenditures
Sunday	135	\$11,000.00
Monday	100	\$8,000.00

Those events not meeting the minimum guest requirement will be charged a fee of \$50.00 p.p. for the number of guest under the minimum to offset loss of revenues. (No tax or service charge will be added on this fee)

Off-season discounts are available November through April. Discounts include half facility rental fee. Half off-ceremony fee and bridal Suite rental fee is waived. Free up lighting and monogram.

Minimum Requirements for events held November 1st through April 30th

Minimum Adult Guest Requirements		Minimum Food Expenditures
Friday and Sunday	75	\$6,000.00
Saturday	125	\$10,000.00

On-Site Vineyard Ceremony

A perfect setting for your ceremony is at our Moon Shaped Pergola and Grape Leaf Water Fountain overlooking our beautiful Vineyard. If holding your Ceremony at Birch Wood Vineyards, a ceremony fee of \$700.00 includes:

- Rehearsal for your wedding party.
- One half hour of additional time for your ceremony.
- A wedding consultant to coordinate the details during your ceremony.
- White garden style ceremony chair rental and set up.

Bridal Suite

- Bridal Suite and Grounds available up to 5 hours before the Ceremony for Hair and Make-up and Photo's Beforehand for an additional \$500.00. Each additional hour above the 5 hours is \$100 per hour.
- Bridal Luncheon with gourmet sandwiches, salads and homemade chips available at \$15.95 p.p.

Ultimate Vendor Package

Birch Wood Vineyards has contracted the area's most respected service providers to ensure that your event is perfect. You have the opportunity to visit with our vendors and personalize your selections. Once you have made your selections, we will then take responsibility for every pertinent detail including payment, confirmation and delivery. Selecting this service package may provide great comfort in what can be a stressful time. You will be dealing with premier vendor's who are familiar with our operation and you will receive a wholesale price. This price is due to the volume of business and referral's these professionals receive from us.

Top Notch Vendors... Discounted Rates... Stress Free... How much better does it get?!!!

Entertainment

Get Down Tonight Entertainment

Having a professionally trained Disc Jockey and MC for your wedding is the key to insuring a successful and fun event. Get Down Tonight has over 25 experienced DJs available. Schedule an appointment with Get Down Tonight Entertainment to review videos of DJs filmed at actual weddings. The more experienced DJ's may require an additional fee.

www.getdowntonight.com, manager@getdowntonight.com, (603) 890-1204

Video

Precious Moments Wedding Films

Precious Moments Wedding Films has been providing unobtrusive cinematic style wedding films for more than 25 years. They will discreetly capture every moment of your day and creatively edit a wedding video that you will enjoy watching for years to come.

Includes 1 Camera Documentary Style Wedding Film Coverage, Lightly Edited Documentary film up to 90 Minutes Long and One Blue Ray DVD or Thumb Drive & Standard Case.

www.preciousmomentsweddingfilms.com, pmvideo@mac.com, (603)886-0212

Photography

Tom Gibbons Photography or Dan Doke's Park Street Studio or NuView Photography

Our two recommended photography studios have an advantage of knowing the property, our timeline and staff. This allows them to capture all the signature and intimate photos in a timely manner. It takes all the stress out of your photo shoot.

Includes up to six hours of wedding day coverage, blue-ray DVD or thumb drive with high resolution images including the rights to print your own as well as online viewing and ordering for 90 Days.

www.gibbonsphoto.com, gibbonsphoto@me.com, (603) 472-4646

www.dandoke.com, pam@dandoke.com, 978-664-3811

www.nuviewphotography.com, paul@nuviewphotography.com, (603) 893-4011

Limousine

Black Tie Limousine

Black Tie Limousine provides comfortable and professional service for up to three hours with a six-person white or black stretch limo. The three hours can be split up into two separate transfers. 2nd Transfer would be a luxury sedan

www.blacktielimo.com, info@blacktielimo.com, (800) 624-9990

\$4775.00 all inclusive
Average Savings of \$1075.00

A la Carte Vendor Package

Entertainment

Get Down Tonight Entertainment

www.getdowntonight.com, manager@getdowntonight.com, (603) 890-1204

\$1,200 - 5 Hour Reception. - Average savings of \$100 to \$600

Add ½ Hour Ceremony Music - \$100

DJs with less experience are available at a lower rate. The more experienced DJ's may require an additional fee.

Inquire with Get Down Tonight for rates.

Precious Moments Wedding Films

www.preciousmomentsweddingfilms.com, pmvideo@mac.com, (603)886-0212

\$1600 - 5 Hours of documentary coverage. - \$300 savings.

Photography

Tom Gibbons Photography or Dan Doke Photography or NuView Photography

www.gibbonsphoto.com, gibbonsphoto@me.com, (603) 472-4646

www.dandoke.com, pam@dandoke.com, 978-664-3811

www.nuviewphotography.com, paul@nuviewphotography.com, (603) 893-4011

\$1900 - Up to 6 hours of coverage. - \$200 savings.

Limousine

Black Tie Limousine

www.blacktielimo.com, info@blacktielimo.com, (800) 624-9990

\$375 - 3 Hour Service which can be split into 2 rides. The 2nd transfer would be a luxury sedan - \$25 savings.

Up Lighting and Monogram – Birch Wood Vineyards

Room accented with state-of-the-art festive LED up lights to match the colors of your wedding.

Add a monogram with first names and last name initials displayed above our fireplace mantle.

18 Up Lights \$275

Monogram \$175

30 Up Lights \$475

Add Monogram to Up Lighting \$125

Photo Booth

Get Down Tonight Photo Booth or Magic Mirror

www.getdowntonight.com, manager@getdowntonight.com, (603) 890-1204

Whether you want the traditional Photo Booth style photo strips or the frameable 4"x6" photocard from the new interactive and animated Magic Mirror, Get Down has the photo booth for you!

Includes Photo Booth Attendant, Unlimited Photo Booth Pictures & Custom Designed Photo!

Inquire with Get Down Tonight for rates, availability and add-ons!

Specialty Linens

Perfect Parties

www.perfectpartylinen.com, (603)883-3878

Visit their Nashua, NH showroom with many types of specialty linens ranging from table overlays, runners, chair sashes and colored napkins.

Includes set up and delivery - Up to a 10% savings.

**When contacting our preferred vendors, please let them know you are booked with
Birch Wood Vineyards and would like to schedule a consultation meeting.**

Birch Wood Vineyards Preferred Vendors

Wedding Cake (Included in our menu packages)

Chickadee Hill Cakes www.chickadeehillcakes.com (603) 887-CAKE

Jacques Pastries at www.jacquespastries.com (603) 485-4035

Centerpieces

Schedule an appointment for a consultation with our florist professionals to design the floral arrangements for your guest tables and head table.

Britton Designs www.brittondesigns.com (603) 247-7794

Ford Flowers www.fordflowers.com (603) 893-9955

Salon

C. Melucci Salon & Spa – (603) 378-9197 www.cmelucci.com

Ceremony Officiators

Barbara LaPointe (603) 890-1204

Jeffrey M. DeMarco (603) 867-7976

Father Matthew Michaud (603) 396-7564

Dan Griffiths (978) 376-6925

Bus Shuttle

Student Transportation of America (603) 589-9205 Contact Chris or Jen

First Student (603) 893-1631 Contact Heather, heather.toupin@firstgroup.com -Town of Salem School Bus Service

Local Accommodations

Holiday Inn - Salem, NH (603) 893-5511 (15 Minutes)

Crowne Plaza - Nashua, NH (603) 595-4102 (35 Minutes)

DoubleTree by Hilton - Andover MA (978) 725-4447 (25 Minutes)

Hilton Garden Inn - Manchester, NH (603) 669-2222 (25 Minutes)

Hampton Inn - Haverhill MA (978) 374-7755 (25 Minutes)

Exeter Inn - Exeter NH (603) 772-5901 (35 Minutes)

Rehearsal Dinner Locations

Tuscan Kitchen - 67 Main St, Salem, NH 03079 (603) 952-4875

Black Water Grille - 43 Pelham Rd, Salem, NH 03079 (603) 328-9013

Jocelyn's Mediterranean - 355 S Broadway, Salem, NH 03079 (603) 870-0045

Common Man - 88 Range Rd, Windham, NH 03087 (603) 898-0088

Fratello's - 155 Dow St, Manchester, NH 03101 (603) 624-2022

Cabonnay - 55 Bridge St, Manchester, NH 03101 (844) 946-3473

Foundry - 50 Commercial St, Manchester, NH 03101 (603) 836-1925

Sabatino's - 1 E Broadway, Derry, NH 03038 (603) 432-7999

**When contacting our preferred vendors, please let them know you are booked with
Birch Wood Vineyards and would like to schedule a consultation meeting.**