

THE
Granite Mountain Ballroom
WEDDINGS, MEETINGS & EVENTS



Wedding Packages 2022-2023



EXCLUSIVE WEDDINGS

WEDDING PACKAGES

ALL PACKAGES INCLUDE:

- Dedicated Wedding Specialist to assist with the coordination of your wedding
- House Sparkling Wine Toast
- Coffee and Premium Tea Service
- Seasonally Infused Water Station
- Artisan Fruit and Cheese Display
- Private Menu Tasting for up to four guests
- Preferred Rate for overnight guest rooms with a customized booking link
- Complimentary suite for the couple on the night of the wedding
- Customized wedding linens with coordinating napkins
- Dance Floor
- Room Rental

GRANITE MOUNTAIN ELITE - \$150

WEDDING EXPERIENCE INCLUDES THE FOLLOWING:

- Three-Hour Open Premium Bar & Signature Cocktail
- Butler Passed Sparkling Wine and Non-Alcoholic Sparkling Beverages upon arrival
- Five Butler Passed Hors d'oeuvres
- Garden Vegetable Crudit 
- One Additional Reception Station
- Wine Service with Dinner Featuring House Wines
- Luxurious Three Course Plated Dinner to Include:
 - Handcrafted Plated Salad
 - Selection of Two Entrees plus a Vegetarian Option
 - Signature Custom Wedding Cake
 - Late Night Delight Station

LEBANON EXCLUSIVE - \$125

WEDDING EXPERIENCE INCLUDES THE FOLLOWING:

- Two-Hour Open Premium Bar & Signature Cocktail
- Four Butler Passed Hors d'oeuvres
- Garden Vegetable Crudit 
- Wine Service with Dinner Featuring House Wines
- Luxurious Three Course Plated Dinner to Include:
 - Handcrafted Plated Salad
 - Selection of Two Entrees plus a Vegetarian Option
 - Signature Custom Wedding Cake

NEW ENGLAND ROMANCE - \$105

WEDDING EXPERIENCE INCLUDES THE FOLLOWING:

- One Hour Open Premium Bar During the Cocktail Reception
- Three Butler Passed Hors d'oeuvres
- Luxurious Three Course Plated Dinner to Include:
 - Handcrafted Plated Salad
 - Selection of Two Entrees plus a Vegetarian Option
 - Signature Custom Wedding Cake

UPPER VALLEY PARTY - \$95

WEDDING EXPERIENCE INCLUDES THE FOLLOWING:

- Four Butler Passed Hors d'oeuvres
- Salad Station
- Pasta Station
- One Carving Station
- One Reception Station
- Petite Dessert Display

EXCLUSIVE WEDDINGS

RECEPTION

BUTLER PASSED HORS D'OEUVRES:

Chilled

- Smoked Salmon and Cucumber Canapé
- Crab and Avocado Maki Roll
- Shrimp Tempura Maki Roll
- Spicy Tuna Maki Roll
- Jumbo Shrimp Cocktail
- Lobster Salad, Brioche Roll

Hot

- Mediterranean Chickpea Falafel
- Baby Spinach and Boursin Crostini
- Tomato and Mozzarella Bruschetta
- Spanakopita
- Fried Pork Pot Stickers, Assorted Dipping Sauces
- Vegetable Spring Rolls, Sweet Thai Chili Sauce
- Vegetarian Spinach and Herb Stuffed Mushroom
- Sesame Crusted Chicken, Sweet Chili Sauce
- Grilled Chicken Quesadilla, Chipotle Crème Fraiche
- Beef Teriyaki Satay, Thai Peanut Sauce
- Pork Tenderloin Satay, Thai Peanut Sauce
- Curried Chicken Satay, Thai Peanut Sauce
- Beer Battered Jumbo Shrimp Remoulade
- Mini Meatballs with Mushroom Gravy
- Southern Style Crab Cakes, Remoulade
- Jumbo Scallops and Applewood Bacon

SALAD STATION

Classic Caesar

- Crisp Romaine Hearts, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing

Garden Salad

- Mixed Field Greens, Shaved Cucumbers, Red Onions, Tomatoes, Carrots, Garden Herb Vinaigrette

Baby Spinach Salad

- Crumbled Aged Blue Cheese, Macerated Red Onion, Toasted Almonds, Mixed Berry Champagne Vinaigrette

Caprese Salad

- Assorted Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil, Balsamic Reduction

PASTA STATION

- Ravioli, Penne Pasta, Bow Tie Pasta, Mushrooms, Bolognese, Garden Herb Pesto, Marinara Sauce
- Roasted Vegetable Ratatouille, Garlic Bread, Shaved Parmesan Cheese

CARVING STATION

Roasted Pork Tenderloin

- Maple Caramelized Apples Onions, Cider Pan Jus, Dijon Mustard Aioli, Sliced Rolls

Carved Prime Rib of Beef

- Horseradish Cream, Rosemary Jus, Dijon Mustard Aioli, Sliced Rolls

Roasted Breast of Turkey

- Warm Cranberry Apple Compote, Pan Gravy, Sliced Rolls



RECEPTION

RECEPTION STATIONS

Antipasto

- Imported and Local Charcuterie and Cheeses Assortment of Roasted and Pickled Vegetables, Olives, Mustard Assorted Crackers, Crostini

Mediterranean Station

- Hummus, Chick Pea Falafel, Marinated Olives, Roasted Red Pepper Pesto, Tabbouleh, Pita Chips

Dim Sum

- Pork Dumplings Vegetable Spring Rolls, Ponzu Sauce, Sweet Thai Chili Sauce, Spicy Peanut Sauce, Wakame Salad

LITTLE ONES - \$40

- Fruit Cup, Soft Drinks and Milk, Wedding Cake
- Cheeseburger Sliders, Ketchup, French Fries
- Pasta and Cheese, Buttered Pasta, Grated Parmesan
- Pasta and Meatballs, Tomato Basil Sauce
- Breaded Chicken Tenders, French Fries, Barbeque Sauce
- Petite 6 oz. Grilled Sirloin Steak, Chef's Selection Starch and Vegetables, \$3 upcharge

ENHANCEMENTS

Antipasto - \$12

- Imported and Local Charcuterie and Cheeses Assortment of Roasted and Pickled Vegetables, Olives, Mustard Assorted Crackers, Crostini

Mediterranean Station - \$12

- Hummus, Chick Pea Falafel, Marinated Olives, Roasted Red Pepper Pesto, Tabbouleh, Pita Chips

Dim Sum - \$12

- Pork Dumplings, Vegetable Spring Rolls, Ponzu Sauce, Sweet Thai Chili Sauce, Spicy Peanut Sauce, Wakame Salad

Raw Bar - \$18

- Jumbo Shrimp Cocktail, Oysters and Clams on the Half Shell, Horseradish, Traditional Cocktail Sauce
- Garlic Aioli, Mignonette Hot Sauce, Lemons

Sushi Station - \$14

- Spicy Tuna Maki Roll, Shrimp Tempura, Crab Maki Roll and Avocado Maki Roll,
- Ponzu Sauce, Pickled Ginger, Wasabi



EXCLUSIVE WEDDINGS

WEDDING PLATED SELECTIONS

SALADS

Classic Caesar

- Crisp Romaine Hearts, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing

Garden Salad

- Mixed Field Greens, Shaved Cucumbers, Red Onions, Tomatoes, Carrots, Garden Herb Vinaigrette

Baby Spinach Salad

- Crumbled Aged Blue Cheese, Macerated Red Onion, Toasted Almonds, Mixed Berry Champagne Vinaigrette

Caprese Salad

- Assorted Heirloom Tomatoes, Fresh Mozzarella, Basil, Olive Oil, and Balsamic Reduction

ENTREES

Crab and Lobster Stuffed Jumbo Shrimp

- Citrus Herb Butter Sauce

Stuffed Statler Chicken Breast

- Baby Spinach, Mushrooms, Boursin, Tarragon Cream Sauce

Garlic Crusted Grilled New York Sirloin

- Garlic and Herb Chimichurri

Sole Fillets Stuffed with Atlantic Shellfish

- Herbed Bread Crumbs, Thermidor Sauce

Spice Rubbed Pork Tenderloin

- Roasted Onion and Vermont Maple Demi

New England Maple House Chicken

- Roasted Maple Brined Statler Chicken Breast, Herb Studded Pan Sauce

Pork Tenderloin Medallions

- Bacon Apple Chutney

Grilled Atlantic Salmon

- Vine Ripe Tomato and Shallot Crust, Lemon-Basil Sauce

Pan Seared Beef Sirloin

- Classic Béarnaise, Crispy Onions

Jumbo Gulf Shrimp Scampi

- Garlic Roasted Shrimp, Lemon-herb Butter Sauce

Four Cheese Ravioli Margherita

- Fresh Tomatoes, Basil, Fresh Mozzarella, Olive Oil

Vegetable Ratatouille

- Grilled Eggplant, Zucchini, Squash, Peppers, Tomatoes, Curried Tomato Sauce, Steamed Jasmine Rice

EXCLUSIVE WEDDINGS

LATE NIGHT DELIGHTS

Flat Bread Pizza — \$12

- Assorted Pesto, Veggie, Meat topped Flatbreads

Gourmet Coffee Bar— \$10

- Dark Roast Coffee, Iced Coffee, Whipped Cream Chocolate Syrup, Caramel Syrup, French Vanilla Syrup Hazelnut Syrup, Chocolate Powder, Cinnamon, Chocolate Sprinkles, Italian Biscotti, Chocolate Covered Espresso Beans

Gourmet Popcorn Mix- \$9

- Three Selections of Chef's Choice Sweet and Savory Popcorn, Trail Mix

The Dipper — \$12

- House-Made French Onion Dip, Spinach Artichoke Dip, Fresh Salsa, Tortilla Chips, Toasted Pita Chips, Kettle Style Potato Chips

The Pretzel Bar -\$9

- Warm Bavarian Pretzels, Three Cheese Sauce, Salted Caramel Chocolate Fondue, Stone Ground Mustard

Cookie Jar -\$9

- Coconut Macaroons, Chocolate Fudge Brownies, Assorted Cookies

BREAKFAST

FAREWELL WEDDING BREAKFAST BUFFET -\$24

- Fresh Sliced Seasonal Fruit
- Assorted Greek Yogurts & Granola
- Assorted Breakfast Pastries & Muffins
- Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon and Country Sausage
- Buttermilk Pancakes, New England Maple Syrup
- Roasted Breakfast Potatoes
- Fresh Assorted Juices
- Freshly Brewed Coffee & Tea

BRIDAL HOSPITALITY CONTINENTAL BREAKFAST -\$14

- Fresh Sliced Seasonal Fruit
- Assorted Breakfast Pastries & Muffins
- Assorted Greek Yogurts & Granola
- Fresh Assorted Juices
- Freshly Brewed Coffee & Tea

EXCLUSIVE WEDDINGS

THEMED REHEARSAL DINNERS

All Buffet Dinners Include Freshly Baked Rolls, Chef's Selection of Seasonal Starch and Seasonal Vegetables, Dessert Display, Freshly Brewed Coffee & Tea

"A TOUCH OF ITALY" - \$52

- Caesar Salad, Crisp Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, Creamy Caesar Dressing
- Italian Style Vegetable Soup
- Sausage with Peppers and Onions or Meatballs with Marinara
- Salmon, Shrimp, Mussels, Chorizo
- Chicken Saltimbocca
- Pesto Tortellini
- Penne Marinara
- Garlic Bread
- Spiced Rum and Mascarpone Tiramisu

GERMAN NIGHT - \$50

- German Style Potato Salad
- Cider Braised Red Cabbage
- Sauerkraut
- Bratwurst
- Knockwurst
- Beef Sauerbraten
- Chicken Cutlet Schnitzel
- German Style Chocolate Cake

NEW ENGLAND CLAM BAKE - \$52

- New England Clam Chowder
- Cole Slaw
- Corn Bread
- Corn on the Cob
- Boiled Red Bliss Potatoes
- Baked Boston Cod
- Garlic White Wine Steamers
- Lemon and Herb Scented Chicken Breast
- Apple Pie, Lemon Bars

Add 1 1/4lb. Lobster at Market Price

NORTHERN COMFORT - \$50

- Cheddar Ale Soup
- Boston Bibb Lettuce, Creamy Ranch Dressing, Tomatoes, Onions, Julienne Carrots, Shaved Cucumbers
- Garlic Herb Chicken Thighs
- Sliced Roasted Sirloin
- House-Made Macaroni and Cheese
- Corn Bread, Honey Butter
- New York Style Cheese Cake, Strawberries, Whipped Cream

EXCLUSIVE WEDDINGS

BEVERAGES

PREMIUM SELECTION BAR PACKAGE

Included in the Plated Weddings Package

- Tito's Vodka
- Bacardi Superior Rum
- Hornitos Silver Tequila
- Bombay Sapphire
- Jack Daniel's
- Jameson Irish Whiskey
- Bulleit Bourbon
- Malibu Rum | Dewar's White Label Scotch
- Kahlua
- House Wine
- Beer
- Champagne Toast
- Assorted Soft Drinks
- Juices
- Mineral Waters

ENHANCE YOUR BEVERAGES - SUPREME LIQUOR SELECTIONS

- Grey Goose Vodka
- Myers Rum
- Milagro Tequila
- Tanqueray Gin
- Maker's Mark Kentucky Bourbon
- Johnnie Walker Black
- Baileys Irish Cream
- Crown Royal Canadian Whiskey
- Flor De Cana 4-Year Rum
- House Wine
- Beer
- Champagne Toast
- Assorted Soft Drinks
- Juices
- Mineral Waters

HOSTED BAR

Open Premium Bar

- Featuring Beer, Wine, Mixed Drinks & Non-Alcoholic Beverages
- First Hour | \$25 | \$19 per Hour for Each Additional Hour

Open Supreme Bar

- Featuring Beer, Wine Mixed Drinks & Non-Alcoholic Beverages First Hour | \$31 | \$25 per Hour for Each Additional Hour

Premium Cash Bar — Hosted Bar

- Martini - \$14
- Wine - \$9
- Mixed Drink - \$12
- Domestic Beer - \$5
- Imported Beer - \$7
- Soft Drink - \$4

Supreme Cash Bar — Hosted Bar

- Martini - \$16
- Wine - \$11
- Mixed Drink - \$14
- Domestic Beer - \$5
- Imported Beer - \$7
- Soft Drink - \$4

POLICIES, FEES, ADDITIONAL INFORMATION

FOOD, BEVERAGE & ALCOHOL

- To ensure safety and compliance with state and local health regulations, all food, beverages and alcohol must be consumed on property and purchased solely through the Granite Mountain Ballroom.

PRICING, SERVICE CHARGE, STATE TAX AND GRATUITY

- A 13% service charge, 7% taxable administrative fee, and 8.5% state tax will be added to all food and beverage.
- A 8.5% state tax will be added to the rental.
- A service charge of 20% is applied to all audio-visual rental equipment.
- Prices are subject to change.
- All catering orders must be received with selections and a signature with the final guest count no later than 14 days prior to the start of the event. This will be considered a guarantee for which you will be charged even if fewer guests attend

MINIMUMS & FEES

- For all buffet functions of fewer than 25 guests, a \$100 surcharge will be applied.
- Chef, Carver, and Attendant fees of \$100 per attendant will apply to your function based on your selected menus.
- A bartender fee of \$75 per bartender.
- One bartender is required for every 75 guests.
- F&B minimum based upon season and day of the week.
- Rental Fee based upon season and day of the week.
- Ceremony Fee based upon season and day of week.

SEASONALITY

The Culinary Team at The Granite Mountain Ballrooms chooses to use seasonal and locally grown fruits and vegetables whenever possible. Because the menus are seasonally driven, not all menu items will be available year-round. Please inquire with your Meetings and Special Events Manager regarding seasonal menu options at the time of your event or possible substitution.