

*As you look through your veil on to the serene waters of Lake Winnepesaukee and out to the picturesque mountain views, you realize that not only have you found the perfect person but that you are in the midst of perfection. You can rest assured that you and your guests will always remember this...*

*...magical escape to the lake.*



## Passed Hors d'oeuvres... *a nibble here, a nibble there*

*Priced per 100 pieces.*

Jumbo Shrimp Cocktail *horseradish cocktail sauce and fresh lemon* 350.

Lobster and Mango Salad *on top of seasoned crostini with petite greens* 350.

Chipotle and Molasses Seared Tuna *with a scallion crème fraîche atop crisp tortilla* 325.

Scallops Wrapped in Bacon *tossed with maple syrup and lime juice* 325.

Coconut Crusted Shrimp *sweet chili lime sauce* 300.

Crab Cakes *roasted red pepper rémoulade* 200.

Smoked Salmon *on a rye crisp with cucumber relish and citrus crème fraîche* 175.

Beef Tenderloin Duxelles en Croûte *with truffle dijonnaise* 350.

Smoked Sea Salt Crusted Beef Carpaccio *on rosemary focaccia with a tarragon and caper aioli* 350.

Raspberry Marinated Duck Satay *orange marmalade* 275.

Smoked Chicken Quesadilla Rolls 225.

Chicken Tempura *drizzled with honey soy sesame glaze* 175.

Bleu Cheese and Cranberry Puff 275.

Antipasto Kabob *olive, sundried tomato, artichoke and fresh mozzarella* 275.

Stuffed Mushroom Caps *caramelized shallot, tomato, spinach and goat cheese* 250.

Bruschetta *marinated fresh tomatoes on grilled flatbread with basil and balsamic reduction* 225.

Sweet Baby Bell Peppers *stuffed with creamy pico de gallo and corn* 200.

Greek-Style Feta Cheese and Spinach Phyllo Wraps 200.

Asparagus with Asiago Cheese *wrapped in phyllo* 200.

Strawberry and Pineapple Dippers *cocoa infused crème* 200.

Wild Mushrooms *melted fontina on dill toast* 175.

Roasted Apples and Creamy Brie *in phyllo cups* 175.

Vegetable Spring Rolls *asian dipping sauce* 175.

## Hors d'oeuvre Displays... *presentation is everything* *Priced per guest.*

### **Raw Bar**

Oysters, Little Neck Clams and Jonah Crab Claws with Cocktail Sauce, Horseradish, Lemons, Tabasco Sauce and Red Wine Mignonette 15. *Jumbo Shrimp additional 4.*

### **Antipasto**

Assorted Meats and Cheeses with Roasted Marinated Vegetables, Olives, Pepperoncinis, Toasted Breads, Dips and Seasoned Oils 8.

### **Lobster Corn Chowder Station**

Fresh Lobster Corn Chowder topped with sautéed lobster meat presented by a Chef 8.  
*Sweet Cornbread additional 1.*

### **Trio of Dips**

Chilled Avocado and Crab, Baked Creamy Fire Onion, Baked Fire-Roasted Corn and Pico de Gallo accompanied by assorted Breads, Crackers and Vegetables 7.

### **Traditional Smoked Salmon**

Served with Rye Toast Points, Crostini, Horseradish Sauce, Capers, Red Onions and Boiled Egg 6.

### **Handcrafted Domestic and Imported Cheese Display**

Locally made Cheeses from Sandwich Creamery and Imported Cheeses with Grapes, Berries, Crackers and French Bread. 5.

### **Sliced Fresh Fruit Display**

Assorted Fresh Fruit thinly sliced and accompanied by Grapes, Berries and a Honey Yogurt Dip 4.

### **Aged Cheddar Block and Roasted Red Pepper Dip**

Served with an assortment of Crackers 3.

### **Fresh Vegetable Crudités**

Roasted Garlic Hummus 3.

### **Non Alcoholic Beverage Station**

Iced Tea and Lemonade 3.

# Plated Dinner... *palatable pleasures*

*Priced per guest.*

## **Appetizers**

- Grilled Marinated Duck Breast *raspberry balsamic reduction* 10.  
Jumbo Shrimp Cocktail *horseradish cocktail sauce and fresh lemon (3 pcs.)* 8.  
Crab Cake *roasted red pepper remoulade* 7.  
Lobster Corn Chowder 6.  
Wild Mushroom, Leek and Roasted Tomato Tart *goat cheese cream and baby arugula* 6.  
Butternut Ravioli *sage brown butter cream sauce* 5.  
Chef's Soup *minestrone, butternut squash and apple bisque or clam chowder* 4.

## **Salads**

- Orchard Salad *broken sweet pecans, dried cranberries, goat cheese and roasted apples over a crisp bed of greens with maple balsamic vinaigrette* 5.  
Salad Caprese *fresh mozzarella, vine-ripened tomato and fresh basil, drizzled with olive oil and balsamic reduction* 5.  
Iceberg Wedge *crispy bacon, bleu cheese dressing and shaved red onions* 4.  
Boathouse Salad *gorgonzola, candied hazelnuts and balsamic vinaigrette* 4.  
Classic Caesar Salad *ciabatta crostini and parmesan cheese* 3.  
Field Greens Salad *with crisp vegetables included*

**Intermezzo** – *A palate refresher between courses* – Raspberry or Lemon Sorbet *fresh sprig of mint* 3.

## **Entrée Selections**

*Please select two entrées to offer your guests. A vegetarian entrée may be chosen as a third option.*

**Mixed Grille Entrées** – *Petite Filet Mignon served with your choice of...*

Baked Stuffed Lobster Tail 65. • Baked Stuffed Shrimp 46. • Jonah Crab Cake *roasted red pepper remoulade* 45.

## **Entrées**

- Filet Oscar *petite filet mignon with fresh lobster and béarnaise sauce* 46.  
Applewood Smoked Bacon Wrapped Filet of Beef *pomegranate demi-glace* 43.  
Portsmouth Pie *shrimp, lobster, haddock, sweet cream and buttery crumbs* 40.  
Filet Mignon *port wine demi-glace* 39.  
Slow-Roasted Sliced New York Sirloin *marsala demi-glace and horseradish crème fraîche* 34.  
Atlantic Salmon *citrus chive crème fraîche* 32.  
Seafood Stuffed Haddock *lobster sherry cream sauce* 31.  
Oven-Roasted Chicken *stuffed with asparagus and mozzarella, topped with a charred tomato gastrique* 30.  
Goat Cheese Crusted Chicken *truffled madeira jus lié* 30.

## Plated Dinner... *continued*

Apple Brie Chicken *apple stuffing, topped with a creamy brie sauce* 30.

Herb Marinated Grilled Chicken Breast *pesto mornay* 29.

Roasted Pork Loin *bourbon apricot cranberry glaze* 30.

Roasted Vegetable Three Cheese Cannelloni *topped with spinach crème rosa* 26.

Butternut Squash *stuffed with quinoa pilaf and roasted vegetables drizzled with NH Maple Syrup* 26.

Mediterranean Pistachio Crusted Tofu *with a saffron cous cous* 26.

Grilled Eggplant Rollatini *vegetable medley, seasoned tofu leek with a tomato misto* 26.

### **Choice of Starch**

Traditional Whipped Potatoes • Herb Roasted Potatoes • Harvest Vegetable Rice Pilaf

### **Premium Starch**

Truffled Parmesan Whipped Potatoes • Leek and Cranberry Rice Pilaf *additional* 1.

The following items are included with all plated dinner selections: artisan bread, choice of starch, chef's choice of seasonal vegetable and coffee service. *Sweet Cornbread additional* 2.

### **Children's Menu**

Please choose one of the following to be served to children under 12 attending your event.

All children's meals served with a fruit cup.

Grilled Chicken *with starch and vegetable* 15.

Chicken Fingers *french fries* 15.

Pasta *creamy cheese sauce* 15.

Mini Cheese Pizza 15.

# Chef's Dinner Table... *variety is the spice of life*

*Priced per guest and require a minimum of 50 guests.*

## **Salads**

*Please choose two of the following salads to accompany your entrées.*

Field Greens Salad *assorted dressings* • Classic Caesar Salad  
Spinach Salad *mandarin oranges, toasted almonds, hearts of palm, citrus vinaigrette*  
Greek Salad *cucumbers, tomatoes, red onions, black olives and feta cheese*  
Honey Dijon Dill Potato Salad • Fresh Fruit Salad • Vegetarian Pasta Salad

## **Premium Salads**

Marinated Roasted Vegetables *topped with aged parmesan*  
Salad Caprese *fresh mozzarella, vine-ripened tomato and basil, drizzled with olive oil and balsamic reduction*  
*premium salads additional 1.*

## **Chef's Table Entrées**

*Please choose two or three...*

Steak Tips *cracked pepper gorgonzola demi-glace*  
Seafood Stuffed Haddock *lobster sherry cream sauce*  
Atlantic Salmon *citrus chive crème fraîche*  
Apple Brie Chicken *apple stuffing, topped with a creamy brie sauce*  
Herb Marinated Chicken *pesto mornay*  
Goat Cheese Crusted Chicken *truffled madeira jus lié*  
Oven-Roasted Chicken *stuffed with asparagus and mozzarella, topped with a charred tomato gastrique*  
Roasted Pork Loin *bourbon apricot cranberry glaze*  
Gourmet Macaroni and Cheese *baked cavatappi with creamy smoked gouda and parmesan*  
Roasted Vegetable Three Cheese Cannelloni *topped with spinach crème rosa*

## **Choice of Starch**

Traditional Whipped Potatoes • Herb Roasted Potatoes • Harvest Vegetable Rice Pilaf

## **Premium Starch**

Truffled Parmesan Whipped Potatoes • Leek and Cranberry Rice Pilaf *additional 1.*

2 Entrée Chef's Table 34. • 3 Entrée Chef's Table 37.

The following items are included with chef's table selections: artisan bread, choice of starch, chef's choice of seasonal vegetable and coffee station. *Sweet Cornbread additional 2.*

## **Chef's Table Enhancements – Priced per guest**

### **Chef Attended Carving Stations**

Slow Roasted Leg of Lamb *rosemary au jus* 12.  
Slow Roasted NY Sirloin *maraschino demi glace and horseradish crème fraîche* 12.  
Roasted Pork Loin *apple walnut stuffing and bourbon apricot cranberry glaze* 10.  
Roast Turkey *stuffing and pan gravy* 10.

### **Soup Station**

Chef attended Lobster Corn Chowder 8.  
Soup Choices *minestrone, butternut squash and apple bisque or clam chowder* 4.

## Themed Dinners.. *for any occasion*

*Priced per guest and require a minimum of 40 guests. Themed dinners include a coffee and tea station.*

### **New England Clam Bake**

Field Greens Salad *assorted dressings* • New England Clam Chowder  
Steamers • Whole Maine Lobster (*one per person*)  
Braised Sweet BBQ Chicken and Chorizo  
Steamed Corn on the Cob • Red Bliss Potatoes • Cornbread  
Sliced Watermelon • Build-Your-Own Strawberry Shortcake Market Price  
*à la mode additional 3.*

### **Italian Cucina**

Field Greens Salad *with an Italian balsamic vinaigrette* • Classic Caesar Salad • Garlic Bread  
Seasonal Vegetable • Roasted Vegetable Three Cheese Cannelloni *topped with spinach crème rosa*  
Creamy Chicken Marsala • Fettuccine • Meatballs *in a spicy marinara* • Tiramisu 37.

### **Hawaiian Luau**

Fresh Hawaiian Fruits • Slow Roasted Pork • Seasonal Tropical Seafood *citrus salsa* • Grilled Chicken  
Polynesian Risi Bisi (*Hawaiian Rice*) • Snow Peas *sesame oil* • Island Breads • Chef's Tropical Dessert 36.

### **South of the Border**

Field Greens Salad *with roasted corn, Monterey Jack cheese and spicy avocado dressing* • *Make Your Own* Chicken  
and Beef Fajitas *with peppers and onions* • Spanish Rice • Jalapeño Scented Black Beans • Tortilla Chips *salsa*  
*and guacamole* • Chef's Choice Dessert 34.

### **Lakeside BBQ**

Field Greens Salad *assorted dressings* • Burgers • Hot Dogs • Bone-in BBQ Chicken  
Homemade Veggie Burgers • Vegetarian Pasta Salad • Baked Beans • Corn on the Cob  
Biscuits • Watermelon • S'Mores 30.

### **Themed Dinner Enhancements**

#### **Soup Station**

Chef attended Lobster Corn Chowder 8.  
Soup Choices *minestrone, butternut squash and apple bisque or clam chowder* 4.

#### **Non Alcoholic Beverage Station**

Iced Tea and Lemonade 3.

#### **Just ask...**

*If you envision a theme not listed here, just ask and we will do our best to bring your vision to fruition.*

## Dessert... *how sweet it is*

*Priced per guest.*

### **Chocolate Fountain**

Dipping Fruit and other delights in a Cascade of Warm, Delicious Chocolate 9. *(25 guest minimum)*

### **Cakes & Cups**

Cupcakes: Chocolate, Vanilla, Red Velvet, Lemon, Chocolate Peanut Butter and Jelly Roll

Mousse Cups: Chocolate, Vanilla, Raspberry, Lemon, Orange 9.

### **Sweet Assortment**

Assortment of Gourmet Dessert Bars, Cannolis, Petit Fours, Eclairs and Mini Cheesecakes 9.

### **Ice Cream Shoppe**

Common Man Homemade Vanilla Ice Cream, Hot Fudge, Homemade Whipped Cream and Cones with an assortment of Toppings 7. *(25 guest minimum) additional flavor or root beer 1.*

### **Strawberry Shortcake**

Macerated Strawberries, Homemade Biscuits, Whipped Cream and White Chocolate Shavings 5. *à la mode additional 3.*

### **Specialty Coffee Station** – *Our coffee is roasted locally in Plymouth N.H.*

Gourmet Coffee presented with Cinnamon Sticks, Chocolate Covered Espresso Beans, Rock Candy Swizzle Sticks, Flavor Shots, Homemade Whipped Cream and Brown Sugar. 5. *(2.5 hours)*

**Chocolate Dipped Strawberries** 2.50 each

## Late Night Snacks... *everybody loves to snack*

*Priced per guest and require a minimum of 50 guests..*

**Calzones** Steak & Cheese and Spinach & Feta with marinara sauce for dipping. 7.

**Petite Cheeseburgers** Seasoned French Fries and zesty ketchup. 4.

**Cookies and Milk** Freshly Baked Cookies wrapped fresh to go and served with Cold Milk shooters. 3.

**Ballpark** Individual bags of Cracker Jacks and warm Baked Pretzels with mustard for dipping. 3.

**Grilled Cheese Sticks** With Tomato Soup shooters. 3.

**S'mores** Warm Fluff and melted Chocolate over Graham Crackers. 2.

## Farewell Buffet... *bon voyage*

*All items are priced per guest and based on food service for 1 1/2 hours.*

### **Chef's Winnepesaukee Brunch Table**

Choice of One: Scrambled Eggs, Egg Strata or Egg Frittata Florentine

Choice of One: French Toast, Crisp Belgian Waffles or Pancakes

Choice of Two: Creamy Chicken Marsala, Baked Country Ham *cinnamon apple compote*, Sliced Roast Turkey, Pasta Primavera or Baked Haddock

Accompanied by crisp bacon, sausage, breakfast potatoes, fresh fruit salad, vegetarian pasta salad, an assortment of breakfast pastries, and a selection of chilled juices, coffee and tea. 26. *(30 guest minimum)*

### **Chef's Meredith Bay Breakfast Table**

Choice of One: Scrambled Eggs, Egg Strata or Egg Frittata Florentine

Choice of One: French Toast, Crisp Belgian Waffles or Pancakes

Accompanied by crisp bacon, sausage, breakfast potatoes, fresh fruit salad, an assortment of breakfast pastries, and a selection of chilled juices, coffee and tea. 19. *(30 guest minimum)*

### **Brunch Enhancements**

Chocolate Fountain 9. *(50 guest minimum)*

Chef Carved Honey Ham 7.

Chilled Peel & Eat Shrimp Display *horseradish cocktail sauce and fresh lemon* 5.

Bloody Mary and Mimosa Bar 5.

Fresh Squeezed Orange Juice 3.

## In-Room Services... *treats that are sure to please*

### **In-Room Bridal Breakfast**

An assortment of Breakfast Pastries, assorted Whole Fresh Fruit and Yogurt served with chilled Orange Juice, Coffee and Tea. 11.\*

### **In-Room Bridal Lunch**

Assorted Gourmet Sandwiches, Pasta Salad, Whole Fresh Fruit and Dessert accompanied by Potato Chips and Bottled Water. 20.\*

- Tomato, Buffalo Mozzarella, Spinach and Pesto Aioli
- Turkey with a Roasted Garlic Herb Spread
- Roast Beef with Caramelized Onions, Chipotle BBQ and Cheddar Cheese
- Capicola, Roasted Red Peppers, Provolone and Salami

*\* There is a 7. in-room service charge.*

## Beverages... *nectar of the gods*

### For Toasting...

Lunetta Prosecco, Veneto *"Little Man" in Italian – Refreshing, dry and harmonious with crisp fruit flavors and a clean finish.* 5. per guest

Canella Bellini Cocktail di Venezia *Lovely, vibrant sparkling wine together with a sweet blend of fresh white peaches and wild raspberries.* 5. per guest

House Champagne Toast 3. • Sparkling Cider 3.

### Common Man Private Label Wines

Common Man White Zinfandel, CA 6. *glass / 22. bottle* • Common Man Chardonnay, CA 6. / 22.  
Common Man Merlot, CA 6. / 22. • Common Man Cabernet Sauvignon, CA 6. / 22.

### Specialty Wines

Volpe Rosa Pinot Grigio Blue Label, Italy 6. / 22.

Montevina Pinot Grigio, CA 7. / 26.

Santa Rita 120 Sauvignon Blanc, Chile 7. / 26.

Hob Nob Chardonnay, CA 8. / 30.

Hob Nob Pinot Noir, CA 8. / 30.

Bogle Merlot, CA 7. / 26.

Rosemount Estates Shiraz, Australia 7. / 26.

Robert Mondavi Private Selection Cabernet Sauvignon, CA 7. / 26.

*Specialty wines and beer not listed in the planner must be ordered by the case at least one month prior to your event.*

## Spirits & Libations

*The pricing listed below is based on a single liquor cocktail. Cocktails requiring multiple liquors will be charged accordingly. Specialty martinis and signature drinks are available upon request.*

### Deluxe Liquors

McCormick Triple Sec, Peach Schnapps, Amaretto, Dekuyper Razzmatazz, Apple Pucker, Absolute Vodka (Citron), Bacardi Rum, Baileys Irish Cream, Canadian Club Whiskey, Crown Royal, McCormick Irish Cream, Captain Morgan Spiced Rum, Cointreau, Jameson's Irish Whiskey, Jim Beam Bourbon, Jose Cuervo Gold Tequila, Mount Gay Rum, Seagram's 7, Seagram's VO, Southern Comfort, Stolichnaya Raspberry, Stolichnaya Vodka (orange and vanilla), Tanqueray Gin, Beefeater Gin, Kaluha, Malibu Rum, Amaretto Disaronno, B & B, Bombay Sapphire Gin, J & B Scotch, Chambord Raspberry Liqueur, Chivas Regal, Dewars White Label, Johnny Walker Red Label Scotch, Knob Creek, Makers Mark, Midori Melon Liqueur, Romana Sambuca, Drambuie... *up to 7.*

### Premium Liquors

Glenlivet 12 Year Old Scotch, Grand Marnier, Grey Goose Vodka, Kettle One, Jack Daniels, Johnny Walker Black, José Cuervo 1800, Van Gogh Pomegranate Vodka, Macallan 12 year, Glenlivet 18 year... *up to 13.*

### Beer Selections

Budweiser, Bud Light, Coors Light, Miller Lite, Samuel Adams Light, Samuel Adams, Corona, Heineken... 3. – 4.25 We proudly serve Common Man Ale on draft... 3.75

Assorted sodas and juices are available. 2. – 3.

## *May We Recommend...*

### **Cakes**

Cakes by the Lake, Meredith, NH, (603) 279-1456, [cakesbythelake.com](http://cakesbythelake.com)

Hemlocks Confections, Bristol, NH, (603) 744-5542, [hemlocksconfections.com](http://hemlocksconfections.com)

Jacques Bakery, Suncook, NH, (603) 485-4035, [jacquespastries.com](http://jacquespastries.com)

### **Photographers**

Authentic Eye Photography, Rumney, NH, (603) 786-5048, [authenticeye.com](http://authenticeye.com)

Bharat Parmar Photography, Stoneham, MA, (781) 435-1261, [parmarphoto.com](http://parmarphoto.com)

Emilie Sommer Photography, South Portland, ME, (207) 272-2285, [emilieinc.com](http://emilieinc.com)

Gibbons Photography, Bedford, NH, (888) 387-7779, [gibbonsphoto.com](http://gibbonsphoto.com)

Hinkley Photo, Epsom, NH, (603) 738-4613, [hinkleyphoto.com](http://hinkleyphoto.com)

Joyelle West Photography, Arlington, MA (781) 771-3804, [joyellewest.com](http://joyellewest.com)

Michael Cirelli Photography, Londonderry, NH, (603) 490-1366, [cirellivorks.com](http://cirellivorks.com)

NH Images, Nashua, NH, (603) 888-7204, [nhimages.com](http://nhimages.com)

Philbrick Photography, North Conway, NH, (603) 356-9822, [philbrickphoto.com](http://philbrickphoto.com)

### **Videographers**

Bill Edmunds Wedding Films, Conway, NH, (603) 477-6752, [billedmundsweddingfilms.com](http://billedmundsweddingfilms.com)

Kelly Cicero Films, North Conway, NH, (603) 662-8451, [kellycicero.com](http://kellycicero.com)

Meg Simone, Intervale, NH, (603) 986-6234, [megsimone.com](http://megsimone.com)

NH Images Video, Hillsboro, NH, (603) 865-7445, [nhimages.com](http://nhimages.com)

### **Entertainment**

5 Star Entertainment DJs, Belmont, NH, (603) 630-3280, [nh5star.com](http://nh5star.com)

Aaron Topfer, Nashua, NH, (877) YOURMUSIC, [newhampshiredjandlivemusic.com](http://newhampshiredjandlivemusic.com)

A Good Time DJ, Salem, NH, (800) 783-FUNN, [agoodtimedj.com](http://agoodtimedj.com)

Aprylle & Reed (flute & guitar), Loudon, NH, (603) 783-8901, [aprylleandreed.com](http://aprylleandreed.com)

Artful Noise String Quartet, Dover, NH (603) 772-1857, [artfulnoise.com](http://artfulnoise.com)

Cuzin Richard Entertainment, Portsmouth, NH, (603) 436-8596, [cuzinrichard.com](http://cuzinrichard.com)

Douglas Rickard (Bagpiper), Manchester, NH, (603) 345-4219

First Class Band, Boston, MA, (781) 878-5686, [firstclassband.com](http://firstclassband.com)

Get Down Tonight DJs, Salem, NH, (888) 411-DOWN, [getdowntonight.com](http://getdowntonight.com)

Hank Agency Group, Newburyport, MA, (617) 628-0400, [hankagency.com](http://hankagency.com)

Holy Cows Band, DJ & Jazz Trio, Meredith, NH, (603) 455-7488, [holycowband.com](http://holycowband.com)

Lisa Young & Co. (band, jazz quartet), Center Harbor, NH, (603) 253-6733, [lisayoungband.com](http://lisayoungband.com)

Main Event Disc Jockey, Bedford, NH, (888) 833-8293, [amainevent.com](http://amainevent.com)

Night Shift Entertainment, Boston, MA (800) 465-1917, [nightshiftent.com](http://nightshiftent.com)

Pat Tecce Entertainment, Wakefield, MA, (781) 246-8215, [pattecce.com](http://pattecce.com)

Pete Chambers DJ & MC Services, Kingston, NH, (603) 347-1030, [petechambers.com](http://petechambers.com)

## **Florists**

Heaven Scent Design, Laconia, NH (603) 527-4328, heavenscentdesign.com

Lakes Region Floral Studio, Laconia, NH, (603) 524-1853, lakesregionfloralstudio.com

Lyndsey Loring Designs, Dover, NH, (603) 743-4855, lyndseyloringdesign.com

Mountain Laurel, Ashland, NH, (603) 968-3059, mountainlaurelflowers.com

## **Hair & Makeup**

Cascade Spa at Mill Falls, Meredith, NH, (603) 677-8620, millfalls.com

The Galleria Salon, Laconia, NH, (603) 527-0505, thegalleriasalon.com

Sun Day's Image Specialist, Laconia, NH, (603) 524-9445, sundayssalonspa.com

## **Transportation**

Distinctive Transportation, Chichester, NH, (877) 627-7522, distinctivetransportationservices.com

Grace Limousine, Manchester, NH, (800) 328-4544, gracelimo.com

LRST Charter & Shuttle, Sanbornton, NH, (603) 286-8181, lrstnh.com

Sutton Luxury Limousine, North Conway, NH, (603) 387.3663, suttonlimos.com

Wolfeboro Trolley Co., Wolfeboro, NH, (603) 569-1080, wolfeborotrolley.com

## **Miscellaneous**

Bridal Attire – Lady of the Lake, Meredith, NH, (603) 279-9967

Divine Linens, Manchester, NH, (603) 647-7841, divinelinenrentals.com

Gift Baskets by Lee's Candy Kitchen, Meredith, NH (603) 279-5175

Ice Sculptures by Jeff Day, Sanbornton, NH, (603) 286-9558, icedesigns-nh.com

## **Churches & Justices of the Peace**

First Congregational Church, Meredith, NH, (603) 279-6271

New Hampton Community Church, New Hampton, NH, (603) 744-8252

St. Joseph's Catholic Church, Laconia, NH, (603) 524-1442

Trinity Episcopal Church, Meredith, NH, (603) 279-6689

Union Church, Meredith Neck, NH, (603) 279-4300

Edward Charest, Moultonboro, NH, (603) 476-2369

Leo Greene, Sandwich, NH, (603) 284-6836

Pat Cassidy, Laconia, NH, (603) 344-6828