

Gate City Package

Four Hours of Service

WELCOMING RECEPTION

Cocktail Hour

Select Two Stationary Displays

Three Passed Hors d'Oeuvres

THREE COURSE PLATED DINNER

Four Course Additional \$5

Sparkling Wine Toast

First Course

(Select One)

Chef's Soup

Seasonal Fresh Ingredients

New England Clam Chowder

Caesar Salad

Hearts of Romaine, Rustic Croutons, Parmesan, Caesar Dressing

Wedge Salad

Iceberg Lettuce, Bacon Bits, Cippolini Onions, Fried Carrots, Bleu Cheese Dressing

Artisan Field Green Salad

Pickled Onions, Cucumbers, Roasted Cherry Tomatoes, Sienna Vinaigrette

Mushroom Risotto Fritters

Herbs, Goat Cheese, Petite Greens, Pomodoro Sauce

Caprese Salad

Fresh Tomato & Mozzarella, Basil, Balsamic Onions, Basil Oil

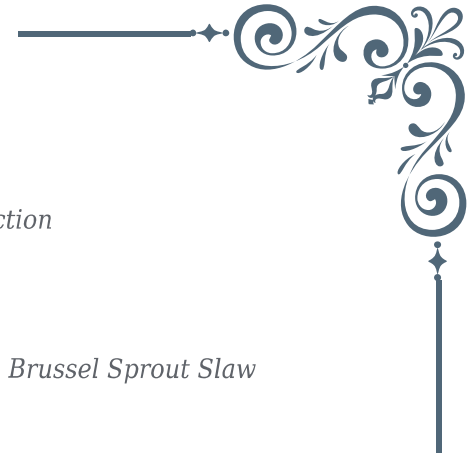
Beet & Goat Cheese Salad

Field Greens, Shaved Celery, Roasted Beets Goat Cheese, Maple Sherry Vinaigrette

Cheese Tortellini

Spinach, Roasted Red Pepper Pesto Cream

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Baked Proscuitto Spedini

*Mozzarella, Arugula, Balsamic Reduction
(Additional \$3)*

Crispy Pork Belly

*Blackberry Port Wine Reduction, Sweet Potato Puree, Brussel Sprout Slaw
(Additional \$5)*

Lobster Salad

*North Atlantic Lobster, Celery, Apples, Dijon, Crème Fraiche, Field Greens, Sweet Potato Chips
(Market Price)*

Main Course

*(Select Two Pre-determined Entrees)
(Three Pre-determined Entrees Additional \$3pp)
Chefs Selected Accompaniments*

Stuffed Chicken Breast \$106

Cranberry Cornbread Stuffing, Maple Veloute

Hunter's Chicken \$106

Pan-Roasted French Cut Chicken Breast, Wild Mushroom Ragout

Herb Grilled Pork Chop \$106

Port Fig Reduction

Spinach & Roasted Garlic Ravioli \$106

Mushrooms, Crisp Bacon, Burgundy Demi-Glaze, Whipped Ricotta

Vegetable Lasagna \$116

Pomodoro Sauce

Seafood Stuffed Haddock \$116

Lemon Beurre Blanc

Pan Seared Salmon Fillet \$116

Grilled Pineapple Salsa

Grilled Top Sirloin Steak \$127

Prepared Medium Rare, Mushroom & Caramelized Onion Brandy Sauce

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Herb Roasted Prime Rib of Beef \$127

Minimum of 15

Prepared Medium Rare, Au Jus, Horseradish Cream

Braised Short Ribs \$134

Smoked Demi Glace

Grilled Filet Mignon (Market Price)

Prepared Medium Rare, Au Poirve Sauce

Twin Lobster Tail (Market Price)

Chef Grains, Vegetable Medley, Pea Puree

Desserts

(Select One)

Wedding Cake

Prepared by your Preferred Bakery

Petite Four Display

Served Family Style per Table

(Additional \$8)

Freshly Brewed Regular & Decaf Coffees, Fine Quality Teas

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"After Party" Late Night Enhancements

Sandwiches by the Dozen \$250

*Turkey & Swiss on Sourdough with Lettuce, Tomato, Chipotle Aioli
Tuna Salad, Croissant, Lettuce, Tomato
Chicken Salad with Dried Cranberries, Walnuts, Lettuce, Grilled Wrap
Assorted Potato Chips, Pasta Salad
Serves Approx. 25 guests*

Flatbread Display \$225

*Margarita- Tomato Sauce, Roasted Tomatoes, Fresh Mozzarella & Basil
Crispy Buffalo Chicken- Tomato Sauce, Shaved Onions, Fresh Mozzarella
North End- Sweet Sausage, Pesto, Roasted Tomatoes, Caramelized Onions, Arugula
Assorted Potato Chips
Serves Approx. 25 guests*

Slider Trio \$225

*Bacon Cheeseburger, Caramelized Onions
Chicken Parmesan
Pulled BBQ Pork, Coleslaw
Assorted Potato Chips
Serves Approx. 25 guests*

Munchie Madness \$275

*Two Dozen Beef Sliders, Two Dozen Chicken Tenders
Two Pound French Fries, Two Pounds Onion Rings
Serves Approx. 25 guests*

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Beverage Experience

The Event Center Bar Packages

	1 Hour	2 Hours	3 Hours	4 Hours
Soda & Lemonade	\$4.00	\$6.00	\$8.00	\$10.00
Beer, Wine & Soda	\$14.00	\$18.00	\$24.00	\$28.00
*Select Liquors, Beer, Wine & Soda	\$16.00	\$20.00	\$26.00	\$30.00
*Premium Liquors, Beer, Wine & Soda	\$20.00	\$25.00	\$30.00	\$35.00

BEER & WINE BAR PACKAGE

4 Beer Selections (2 Domestic, 2 Premium)

4 Wine Selections (2 House Red, 2 House White)

SELECT BAR PACKAGE

Select Brand Spirits such as Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan's Rum, Jose Cuervo Tequila, Canadian Club Whiskey, Dewar's White Label Scotch & Jim Beam Bourbon, Truly Hard Seltzer

4 Beer Selections (2 Domestic, 2 Premium, 2 Craft)

4 Wine Selections (2 House Red, 2 House White)

PREMIUM BAR PACKAGE

Premium Brand Liquors such as Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan's Rum, Patron Silver Tequila Jack Daniels Whiskey, Johnny Walker Black Scotch & Maker's Mark Bourbon, Truly Hard Seltzer

4 Beer Selections (2 Domestic, 2 Premium, 2 Craft)

4 Wine Selections (2 House Red, 2 House White)

Domestic Beers

Bud Light, Michelob Ultra, Miller Lite, Coors Light

Premium Beers

Corona, Stella Artois, Sam Adams Boston Lager, Sam Adams Seasonal Beer, Blue Moon, Tuckerman's, Truly Hard Seltzer

House Wines

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Craft Beers

Great North IPA, Allagash White, 603 Winni Ale, Jacks Abby House Lager

\$75 per 80 guests Bar Set Up Fee, fee waived with minimum \$350 beverage revenue. Minimum full bar set up 30 guests.

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Bar Enhancements

WINE PAIRINGS

We would be happy to assist you in choosing a Red and a White Wine to complement your event

House Wines \$28

LaBelle Winery Private Label Event Center Wine \$38

Premium Wines Prices Vary

HOSTED & CASH BAR PRICING

Priced Per Drink, Inclusive of Tax

	Host & Cash Bar
Select Cocktails	\$10
Premium Cocktails	\$12
Domestic Beer (Select 2)	\$8
Import and Craft Beer (Select 2)	\$9
House Wine (Select 2 White, 2 Red)	\$9
LaBelle Winery Private Label Event Center Wine	\$10
Premium Wine	Prices Vary
Sparkling Wine	\$9
Craft Beers	\$11

\$75 per 80 guests Bar Set Up Fee, fee waived with minimum \$350 beverage revenue. Minimum full bar set up 30 guests.

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The Event Center | Courtyard by Marriott Nashua | 2200 Southwood Drive Nashua, NH 03063 | EventCenterNashua.com

Celebrate Your Love Story at The Event Center

When hosting your wedding reception with The Event Center, you will experience the professional courtesy and personal attention that you deserve when planning your special day. Our unique brand of warm hospitality ensures that you will be able to enjoy your Wedding Day, just as much as your guests! Each Wedding Package includes all of the following:

Venue Coordinator to assist with the planning of your vision

Private Hospitality Room for the Bridal Party during Cocktail Hour

Tiered Wedding Cake

Beautifully designed and professionally created in your choice of style and flavor

Deluxe Overnight Accommodations for the Bride and Groom

Special Hotel Room Group Rates for your Wedding Guests

Linen Package to Include Floor Length Table Cloths, Chair Covers with Sashes, and your choice of Table Runner or Napkin

Marriott Rewards Points Credited in Advance to Use towards your Honeymoon

LET US EXCEED YOUR EXPECTATIONS!

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Wedding Cocktail Reception Selections

Hors D'Oeuvres

COLD

Prosciutto Wrapped Melon

Balsamic Drizzle

Antipasto Skewer

*Genoa Salami, Olive, Artichoke Heart,
Mozzarella*

Caprese Skewer

Mozzarella, Tomato, Pesto Drizzle

Mozzarella Crostini

Grape Tomato Relish

Roast Beef Crostini

*Horseradish Cream Sauce, Caramelized
Onions*

Smoked Salmon

Chive Cream Cheese, Cucumber

Lobster Roll Slider

Dill Mayonnaise

HOT

Spanikopita

Vegetable Spring Roll

Soy Reduction

Chicken Satay

Spicy Thai Peanut Sauce

Sausage Stuffed Mushroom Caps

Cocktail Franks

Mac and Cheese Bites

Honey Mustard

Baked Brie

Bacon, Red Onion & Apricot Jam

Chicken Cordon Bleu

Beef Satay

Sriracha Soy Lime

Chicken Potsticker

Scallops and Bacon

Chicken or Beef Wellington

Marinated, Grilled Beef Kabob

Zucchini, Yellow Squash, Red Onion, Tomato

Sesame Chicken

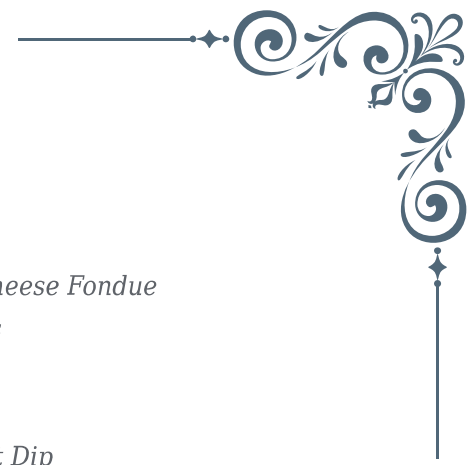
Mini Crab Cake

Tartar Sauce

Coconut Shrimp

Rosemary Grilled Scallop

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Stationary Displays

Chips and Dips

*House-made Salsa, Guacamole, Spinach & Cheese Fondue
Grilled Flatbreads, Tortilla Chips*

Fresh Fruit Display

Sliced Seasonal Fruits, Honey Yogurt Dip

Grilled & Fresh Vegetable Display

*Grilled Portobello Mushrooms, Squash, Asparagus, Sweet Bell Peppers,
Carrots, Cucumbers, Celery Sticks, Broccoli Florets, Cherry Tomatoes
Ranch & Bleu Cheese Dressing*

Cheese Display

*Domestic Cheeses & Accompaniments
Grilled Flatbread, Assorted Crackers*

Antipasto

*Marinated Olives, Roasted Peppers, Asparagus, Roasted Tomatoes,
Grilled Squash & Portobello Mushrooms, Roasted Fennel & Red Onion
Sopressata, Capicola, Provolone, Fresh Mozzarella*

Artisan Cheese Display

*Artisanal Cheese, Dried & Fresh Fruits, Compotes, Grain Mustard
Grilled Flatbread, Assorted Crackers
(Additional \$5pp)*

Charcuterie Display

*Domestic & Premium Cheeses, Cured Meats
Pickled Vegetables, Bacon-Shallot Marmalade, Compotes, Grain Mustard
Toasted French Bread, Assorted Crackers
(Additional \$8pp)*

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