

Welcome to The Derryfield

Our beautiful ballroom, and all of its included amenities, has been designed so that all of the ingredients — from planning to celebrating your wedding reception — can be a pleasure.

Wedding packages have been developed to make planning your reception relaxed and enjoyable. Menus have been created to offer choices that are purely inspiring. Dedicated to the art of service, our attention to detail and fresh inventive cuisine ensure that your reception will be a dream come true.

Our ballroom is available to accommodate more than 200 guests for dinner and dancing and more than 300 guests for elegant cocktail or station receptions. Smaller semi-private areas are available in our restaurant for more intimate group gatherings.

Our wedding packages include the *Classic* and *Lavish*. The *Classic* package is priced by your entrée or buffet selection. It includes enticing hors d'oeuvres and a sumptuous four-course plated or buffet dinner, as well as the features listed on the following page.

The *Lavish* packages include the features of the *Classic* package along with the individual amenities. The *Lavish* package prices are based on your entrée or buffet selection price, plus an additional per person price.

Other unique menu enhancements — priced a la carte — are listed within the enclosed package.

Consider The Derryfield for your special day. We will take great care to see that your reception is quite simply...sensational.

It's not just a day. *It's your wedding day!*

Wedding Packages

All packages include the personalized service of a wedding coordinator to assist you in the planning of your reception.

Classic

Elegant Specialty Floor Length Linen Overlays	Sparkling Champagne Toast
Hurricane and Candle Centerpieces	A Selection of Three Hot or Cold Hors d'oeuvres
Selection of Colored Napkins	Elegant Four-Course Dinner or Dinner Buffet
Personal Server for the Bridal Party	'Finale' Coffee Buffet

The Classic package price is based upon entrée or buffet selection.

Lavish

Revel in the ultimate reception with these Lavish features:

Your Chosen Beautiful Tiered Wedding Cake	Goblet of House Chardonnay or Cabernet Sauvignon, poured with dinner
International Cheese and Seasonal Fruit Display	Limousine for up to Three Hours Including Gratuity
Choice of Two Entrées or Dinner Buffet	DJ for Four Hours
'Finale' Coffee Buffet with Elegant Royal Sweets Table	

The Lavish package price is based upon entrée or buffet selection, plus \$29 per person.
(Minimum of 150 ppl)

*NH state tax and an eighteen percent service charge will be added to prices.
Menu prices are subject to change.*

Canapés & Hors d'oeuvres

Please select three from the following. Served butler style.

Hors d'oeuvres

Scallops Wrapped in Bacon
with a maple cider glaze

Crispy Phyllo Triangles
with spinach and feta filling

Brie Wrapped in Phyllo Dough
with raspberry preserves

Gorgonzola Purse
wrapped in a puff pastry

Tempura Battered Chicken
with sweet and sour housin sauce

Stuffed Mushroom Caps
seafood crumb stuffing

Petite Crab Cakes
with caper remoulade

Seafood Turnovers
stuffed with lump crab

Baby Beef Wellingtons
topped with truffle sauce

Miniature Andouille Sausage Calzones

Key Lime Grilled Gulf Shrimp

Vegetable Spring Rolls
with wasabi dip

Beef Tenderloin Crostini
served with a horseradish aoli

Smoked Salmon
with herb cream cheese
on a slice of cucumber

*NH state tax and an eighteen percent service charge will be added to prices.
Menu prices are subject to change.*

Enhanced Hors d'oeuvres Displays

Displays must be ordered for the number of guests in your party.
Prices are listed per person unless otherwise specified.

Cold Presentations

Seasonal Market Crudité

A selection of market fresh
vegetables with a wasabi dip

3-

Imported and Cheese Display

Imported cheeses
with artisan bread

4-

Fresh Fruit Display

A variety of melons and other
vine-fresh fruits and berries
presented with creamy yogurt dips

4-

Mediterranean Tapas Display

A selection of imported cheeses,
marinated vegetables, country olive mix,
tabouli, hummus and artisan breads

6.5-

Shrimp Cocktail Presentation

Shrimp poached in our blend
of soaked spices with Bloody Mary
cocktail sauce

295-

(one hundred pieces)

Enhanced Hors d'oeuvres Stations

Stations must be ordered for the number of guests in your party.

Carving Stations

Chef attended. \$75 per station carver fee.

Stations are presented with freshly baked breads, rolls and creamery butter.

Slow Roasted Ribeye

with Madeira and horseradish sauce

12-

Roast Sirloin

au jus

8-

Roast Tenderloin of Beef

served with a cabernet reduction

14-

Maple Glazed Leg of Virginia Ham

8-

Roast Pork Loin

with cider Dijon sauce

8-

Herb Crusted Breast of Turkey

with cranberry orange relish
pan gravy

8-

*NH state tax and an eighteen percent service charge will be added to prices.
Menu prices are subject to change.*

Four Course Wedding Dinners

Includes choice of appetizer, salad, entrée, and wedding cake accompaniment. Served with freshly baked breads, rolls and creamery butter.

Appetizers

Please select one.

Butternut Squash Bisque

Wild Mushrooms Bisque

Hearty Minestrone

Chicken Soup with Pasta

Grilled Vegetable Ravioli

with wild mushroom broth

Asparagus and Vermont

Cheddar Bisque

Enhanced Appetizers

Prices are listed per person.

Lobster and Oyster Chowder

5-

Classic Shrimp Cocktail

8-

Warm Scallop Salad

with mushrooms and zucchini

7-

Crab Cakes

with a lime remoulade dipping sauce

5-

Salades

Please select one.

Organic Mixed Greens

with local goat cheese, dried cranberries and roasted walnuts
balsamic vinaigrette

Classic Caesar Salad

with focaccia croutons
and imported parmesan

Baby Spinach

and Asparagus Salad

with feta, roasted red peppers
and lemon vinaigrette

Tomato Basil Caprese

with mozzarella and
fresh basil and
balsamic reduction

Intermezzo Enhancement

Prices are listed per person.

Selection of Fruit Sorbets

2-

*NH state tax and an eighteen percent service charge will be added to prices.
Menu prices are subject to change.*

Four Course Wedding Dinners (Cont'd)

Entrées

Please select one. All prices are listed per person.

Chicken Derryfield

Pistachio crusted chicken breast
with basil cream

47⁻

Breast of Chicken Boursin

Filled with Boursin cheese and
dusted with bread crumbs

47⁻

Statler Breast of Chicken

With jus

48⁻

Fresh Pan Roasted Swordfish

With a basil pesto crust

55⁻

Seafood Stuffed Haddock

Fresh baked haddock with our seafood
stuffing and a fennel mornay sauce

46⁻

Pan Roasted Salmon

With a maple dijon demi glaze

52⁻

Pan Roasted Tenderloin of Pork

With pan jus

47⁻

N.Y. Strip Steak

Marinated in olive oil and
Montreal seasoning

58⁻

Prime Rib Au Jus

Choice bone out rib,
spice-rubbed and slow roasted

54⁻

Grilled Filet Mignon

Served with a Merlot demi glaze

60⁻

Classic Surf & Turf

Pan-seared Filet with
2 jumbo shrimp

69⁻

**Lobster Entrees
available on request**

*NH state tax and an eighteen percent service charge will be added to prices.
Menu prices are subject to change.*

Wedding Buffets

Dinner Buffets are accompanied by Chef's selection of potatoes and/or rice and seasonal vegetables. Served with freshly baked breads, rolls and creamery butter. Buffet dinners include the features of the wedding packages.

The Fairways

Soups

Please select one.

**Creamy Chicken
and Broccoli Soup**

Hearty Minestrone

**Asparagus and Vermont
Cheddar Bisque**

Chicken Vegetable and Pasta

Salades

Please select two.

Caesar Salad
Tossed Seasonal Greens
Pasta Salad

**Tomato, Basil and
Mozzarella Salad**
Potato Salad

Entrées

Please select three.

Grilled Beef
with red wine peppercorn sauce

Grilled Salmon
served with a lemon dill sauce

Roast Chicken
stuffed with apples and sage

Chicken Marsala
with Shitake and white mushrooms,
pan roasted with a Marsala wine sauce

Seafood Stuffed Haddock
baked in white wine topped with
our own seafood stuffing, served
with a fennel Mornay sauce

Roast Pork Loin
served with a maple horseradish glaze

Citrus Grilled Chicken
with pineapple salsa

Wild Mushroom Ravioli
served with a tomato rosa sauce

Sweet Finishes

Wedding Cake Accompaniments

Please select one.

French Vanilla or Dutch Chocolate Ice Cream with choice of carmel, chocolate fudge or raspberry sauce

Chocolate Dipped Strawberries with dark chocolate coating

Frozen Kahlua Bombe
in a dark chocolate ganache shell
and whipped cream

Enhanced Desserts

Miniature Sweets Table
Display of assorted cookies, biscotti
and miniature sweet treats

5-

Viennese Station
Chef's selection of petit fours, tartlets,
mousse and decadent treats

7-



*NH state tax and an eighteen percent service charge will be added to prices.
Menu prices are subject to change.*