

Congratulations on your engagement!

Thank you for your interest in Ragged Mountain Resort for your special day! At Ragged Mountain we pride ourselves on creating the ultimate experience for you and your guests. Our excellent food, attentive service and exquisite mountain setting will create a lifetime of memories.

The following helpful information will assist you in planning your wedding day at Ragged Mountain. Should you have a special request, we will do our best to accommodate your needs. Please remember, you are not limited to the following menu items only. Our Executive Chef is available to design your custom menu to your liking. Our Elmwood Lodge is available for a (6) hour period and includes custom room set up, a bartender and banquet staff, white linens, flatware, stemware, china, and a changing room for the wedding party.

Ragged Mountain offers a picturesque, outdoor, hand crafted wedding ceremony site, located a short distance from the Lodge, along with an indoor weather back-up area if needed. We can accommodate up to 300 guests in our Elmwood Lodge, which has a beautiful fireplace and vaulted ceilings along with beautiful views of Spear Mountain and Ragged Peak. For your overnight guests, we offer a few different types of accommodations onsite as well as with our lodging partners. Please inquire for details.

If you haven't already done so, please contact me to make arrangements for a site inspection. Please visit our website to view our wedding photo gallery at <http://www.raggedmountainresort.com/weddings.html>. Our exceptional guest service and attention to detail is what defines the Ragged Mountain experience. Anything we can do to make your special day one you and your guests will cherish for a lifetime is our pleasure. Find out for yourself what makes Ragged Mountain a favorite wedding location!

Sincerely,

Jill Inman

Wedding Sales

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Wedding Packages and Menus

Exchange vows on your special day at our exquisite, hand crafted wedding site with breath-taking mountain views in the background. After the ceremony, share the celebration with family and friends at your reception in Ragged Mountain Resort's spacious Elmwood Lodge.



Rates and Fees: The Ragged Mountain Resort Wedding Package is \$18 per person.

The package includes the following amenities:

- ☞ Six hours use of the facility following the ceremony*
- ☞ Set-up of individualized floor plan*
- ☞ Table linens*
- ☞ Flatware, stoneware, and china*
- ☞ Bartender and banquet staff*
- ☞ Changing room for the wedding party*
- ☞ RMR Wedding Coordinator and Function Hostess*



Ragged Mountain Resort Event Policies

- ☞ *A signed contract and a non-refundable /non-transferrable "Save the Date" deposit of \$400 is required to guarantee your reservation. 50% of the estimated total is required 6 months prior to your event, cancellation within 6 months of your scheduled event will result in forfeiture of your 50%. The outstanding balance and menu selections are due 30 days prior to your event. Cancellation within 30 days of your scheduled event will result in forfeiture of your minimum. Your guaranteed numbers and any overages are due 14 days prior to your event.*
- ☞ *All food and beverage will be provided by Ragged Mountain Resort and are subject to a 9% NH food, beverage and lodging tax and an 18% RMR Service Charge.*
- ☞ *All menu prices are subject to change without notice. Contracted menu prices are guaranteed within 90 days of your event. Your Wedding Coordinator will confirm all pricing 90 days prior to your event.*
- ☞ *All food and beverage items (excluding specialty wedding cakes) must be purchased through Ragged Mountain Resort. There is a \$1.75 per person cake service fee, which includes cutting, plating and serving.*
- ☞ *Receptions must end prior to 11 p.m.*
- ☞ *A credit card will be required on your account to cover any incidentals or additional fees that may be incurred.*
- ☞ *The Wedding Party will be financially responsible for any damages to the buildings or grounds of Ragged Mountain Resort.*
- ☞ *You are responsible for any decorations, centerpieces, etc. along with set up and take down of these decorations. If you require additional time for set up, please make arrangements with Ragged Mountain Resort.*
- ☞ *All alcohol must be purchased through Ragged Mountain Resort. Any off premise alcohol will be confiscated immediately. Please be aware that Ragged Mountain will ask for a valid photo ID if alcohol is being ordered, including those in the wedding party - it's the law.*
- ☞ *If you will have a DJ, please be sure to inform them that the Ceremony and Reception sites are in separate locations.*
- ☞ *We can provide a tent or audio visual equipment, for an additional fee*





∞ Wedding Buffet Selections ∞

\$32.00 per person

All buffet options come with your choice of salad, fresh seasonal vegetable, Chef's appropriate accompaniment, artisan breads, and coffee service.

Salads

— Please *choose one* —

Fresh Garden Salad
Mixed Mesclun Greens with Dried Fruit Medley
Spinach and Spring mix with Bacon and Egg
Greek Salad

Dressing Options
Parmesan Peppercorn
Blueberry Pomegranate Vinaigrette
Bleu Cheese
Italian

Entrees

— Please *choose two* —

Chicken Bruschetta

Pan-seared, skin-on Chicken Breast
Topped with Roma Tomatoes, Roasted Garlic,
Shallot, and fresh Basil, finished
with Asiago Cheese

Chicken Saltimbocca

Boneless Chicken Breast
topped with fresh Sage, Prosciutto,
and Provolone Cheese with
Alfredo

Chicken Florentine

Sautéed Chicken Breast with Spinach, and
Smoked Gouda Stuffing

Roast Pork Loin

Center cut Pork Loin with Pineapple
& Mango Chutney

Baked Stuffed Haddock

Shrimp and Scallop Stuffing

Marinated Sirloin Tips

Tender Sirloin Tips with a flavorful
mixture of Garlic and Fresh Herbs

Boneless Beef Short Ribs

Cooked until fork-tender, with
a Bourbon Barbecue Sauce

Vegetable Lasagna

Fresh Seasonal Vegetables layered with
Ricotta, Mozzarella, and Alfredo

Eggplant Casserole

Fresh Eggplant layered with Bruschetta
and topped with Mozzarella and Provolone

Chef-Attended Carving Stations

Carving station selections are served with warm artisan rolls, appropriate sauce, and condiments.

Beef Tenderloin Filet

\$8.00 per person

Roast Pork Loin

\$5.00 per person

Turkey Breast

\$5.00 per person

Roast Sirloin Au Poivre

\$6.00 per person

Boneless Leg of Lamb

\$9.00 per person

All menu items subject to a 9% NH Food, Beverage, and Lodging Tax and an 18% RMR Service Charge. Prices are subject to change.



∞ Wedding Plated Dinner Selections ∞

All entrees include choice of salad, assorted dinner breads, and coffee service.
Our Chef will select the appropriate accompaniment and fresh seasonal vegetable to complement the entrée.

Salads

— Please *choose one* —

Fresh Garden Vegetables with Mixed Greens
Mesclun Greens with Dried Fruit Medley
Baby Spinach with Bleu Cheese



Entrées

Mediterranean Chicken

\$27.00 per person

Crispy-skin marinated Chicken Breast
topped with Plum Tomatoes, Roasted Garlic, Kalamata
Olives, Capers, and Feta Cheese

Chicken Florentine

\$26.00 per person

Breast of Chicken Stuffed with
Spinach and Smoked Gouda

Turkey Medallions

\$26.00 per person

Turkey Cutlets wrapped in Bacon
with Cranberry Bourbon Glaze

Prime Rib

\$30.00 per person

Served au jus

Filet Mignon

\$32.00 per person

8-oz. center cut Filet with
Rosemary Demi-glace

Surf and Turf

\$27.00 per person

Filet Mignon and Baked Stuffed Shrimp



∞ Wedding Plated Dinner Selections ∞

Entrées

Baked Stuffed Shrimp

\$30.00 per person

Jumbo Shrimp with Crab
Stuffing and Lemon Butter

Crab-Stuffed Haddock

\$28.00 per person

Fresh Haddock rolled with
Maine Crab Stuffing

Salmon Caesar

\$28.00 per person

Fresh Atlantic Salmon Filet wrapped in
Prosciutto and roasted with
Caesar Sauce

Spring Lamb Chops

\$30.00 per person

Prepared with Dijon Mustard,
Fresh Rosemary, and Roasted
Garlic Crumbs

Eggplant Napoleon

\$24.00 per person

Fresh Eggplant layered with
Spinach, Ricotta, Roasted Tomatoes,
and a blend of Italian Cheeses

Tuscan Ravioli

\$24.00 per person

Filled with Spinach, Crimini Mushrooms,
Red Pepper, Roma Tomatoes, Pecorino-Romano,
and Mozzarella, with Crème Rosa Sauce



∞ Wedding Plated Dessert Selections ∞

Deep-Fried Cheesecake

\$6.00 per person

Creamy Cheesecake wrapped in a Pastry Tortilla, dusted with
Cinnamon Sugar, and drizzled with Raspberry Sauce

Chocolate Fudge Lava Cake

\$6.00 per person

Served warm with White Chocolate
And Raspberry Sauce

Apple Blossoms

\$6.00 per person

Classic Apple Pie filling
wrapped in Flaky Pastry and topped
with Cinnamon Crumble

Two-Bite Delights

\$6.00 per person

For those who can't decide- an assortment of mini Pastries, Baklava,
Mini Cheesecake, Petit Four served buffet-style.



∞ Wedding Appetizers Selections ∞

— Per 50 pieces —



Cold Appetizers

Jumbo Shrimp Cocktail
\$125.00

Gourmet Cheese and Fruit Display
\$100.00

Antipasto
\$125.00

Salmon Pinwheels
\$125.00

A colorful array of Italian Deli and Cheese with Marinated Vegetables

Smoked Salmon rolled with Horseradish and Dill Cream Cheese



Hot Appetizers

Swedish Meatballs
\$100.00

Scallops Wrapped in Bacon
\$125.00

Mini Beef Wellington
\$125.00

Crabcakes
\$150.00

Beef Tenderloin and Wild Mushroom Duxelle wrapped in Puff Pastry

Fresh Maine Crab pan-seared with Cilantro Cream Sauce

Spinach and Cheese Phyllo
\$100.00

Lamb Lollipops
\$150.00

Triangles of flaky Phyllo stuffed with Spinach and Feta

Spring Lamb Chops with fresh Rosemary and Garlic Butter Crumbs

Stuffed Mushroom Caps
Crab \$125.00

Chicken Wings
\$100.00

Prosciutto and Asiago Cheese \$125.00
Vegetarian \$100.00

Buffalo or Teriyaki

Mediterranean Dip
\$100.00

Spinach, Roasted Garlic, Tomatoes, Kalamata Olives, Feta, with Tortilla Chips



☞ Beverage Selections ☜

We offer a full range of spirits, fine wines and beer. You may choose for a full open bar, limited open bar, or a cash bar. We also can special order beverage items, including wine, should you request something specific.

Beverage Prices

<i>Domestic & Imported Draft Beer</i>	<i>\$4.25 to \$7.25</i>
<i>Bottled Beer</i>	<i>\$4.75 to \$6.25</i>
<i>House White Wine</i>	<i>\$5.00</i>
<i>House Red Wine</i>	<i>\$6.00</i>
<i>Soda or Juice</i>	<i>\$1.75</i>
<i>Well Cocktails</i>	<i>\$5.00</i>
<i>Call Brands Cocktails</i>	<i>\$6.00</i>
<i>Premium Cocktails</i>	<i>\$7.00</i>

Toast

<i>Domestic Champagne</i>	<i>\$2.00 per person</i>
<i>Premium Champagne</i>	<i>\$3.00 per person</i>
<i>Non-Alcoholic Sparkling Cider</i>	<i>\$2.00 per person</i>
<i>Ginger Ale</i>	<i>\$1.75 per person</i>

Kegs

<i>Domestic 16 gallon (approx. 200 glasses)</i>	<i>\$225.00</i>
<i>Micro Brew 16 gallon (approx. 200 glasses)</i>	<i>\$300.00 - \$350.00</i>
<i>Domestic 8 gallon (approx. 100 glasses)</i>	<i>\$175.00</i>
<i>Micro Brew 8 gallon (approx. 100 glasses)</i>	<i>\$225.00 - \$250.00</i>

** Additional items available by request*