

INDIAN HEAD RESORT

180 ACRES OF SCENIC SPLendor IN THE HEART OF NEW HAMPSHIRE'S WHITE MOUNTAINS



Indian Head Resort's wedding packages offer the Bride and Groom the luxury of a relaxed and delightful planning experience. With Private Shadow Lake and the picturesque White Mountains as your backdrop we will help you create beautiful memories of your special day.



Indian Head Resort's Wedding Packages Include

- A Garden Gazebo Ceremony
- A 6 Hour Reception
- A Personal Wedding Coordinator
- Champagne Toast
- Cake Cutting
- White Linens, Napkins, Chair Covers and Sashes
- Complimentary Bridal Room



Call For an Appointment to View this Spectacular Location for Your Special Event

Indian Head Resort, Lincoln, NH (888)343-8000,
weddings@indianheadresort.com, www.indianheadresort.com

Let us celebrate the occasion
with wine and sweet words.—Plautus

Shadow Lake Package



Hors D'oeuvres Reception

A stationary appetizer display with International Cheeses, Fresh Fruit Display, Fresh Vegetables with Dipping Sauces, Tapanade, Hummus, Fresh Mozzarella and Tomatoes & Olives.

Also your choice of three passed Hors D'oeuvres

Toasts All Around

All of your guests will receive a complimentary glass of champagne to toast your future

Buffet Dinner

Your choice from our delicious menu selections

Two Salad Selections

Choice of One of Each Entrée

Poultry Entrée

Seafood Entrée

Pork or Beef Entrée

Vegetarian Entrée

Three Accompaniments

Homemade Rolls, Breads and Creamy Herb Butter

Coffee and Tea Service

Cake Cutting Service



\$54.99 per person

Tax & Gratuities Additional

Minimum of 75 People



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Two souls but with a single thought, two hearts that
beat as one– Franz Joseph von Munch-Bellinghausen

Mountain Top Package



Hors D'oeuvres Reception

A stationary appetizer display with International Cheeses, Fresh Fruit Display, Fresh Vegetables with Dipping Sauces, Tapanade, Hummus, Fresh Mozzarella and Tomato & Olives.

Also your choice of three passed Hors D'oeuvres

Toasts All Around

All of your guests will receive a complimentary glass of champagne to toast your future

Four Course Plated Dinner

Your choice from our delicious menu selections

First Course: Soup

Choice of One

Second Course: Salad

Choice of One

Third Course: Entrée

Choice of Two: Poultry, Seafood, Pork or Beef Entrée

Choice of One Vegetarian

Choice of Two Accompaniments per Entrée

Homemade Rolls and Creamy Herb Butter

Fourth Course: Dessert

Cake Cutting Service with or without Ice Cream

Coffee and Tea Service



\$74.99 per person

Tax & Gratuities Additional

Minimum of 75 People



Moss Creek Photography

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Marriage is more than sharing a life together;
It's building a life together.— Norm Wright

Hors D'oeuvres



Pesto Cream Filled Cherry Tomatoes
Spanikopita
Vegetarian Potstickers with Sweet & Sour Drizzle
Grilled Skewered Teryaki Chicken
Chicken & Vegetable Quesadillas with Red Pepper Aioli
Tomato Mozzarella Bruschetta
Raspberry Brie Turnover
Sausage en Croute with Spicy Honey Mustard Drizzle
Fried Ravioli
Garlic Pesto Crostini
Mini Quiche
Spring Rolls

Add \$2. per person

Mini Maryland Style Crab Cakes with Red Pepper Aioli
Szechuan Beef Skewers
Crab Stuffed Mushroom Caps
Beef Tenderloin on Crostini with Chive Cream
Tomato Mozzarella Shrimp Bruschetta
Asparagus Wrapped in Prosciutto

Market Value

Clams & Oysters Casino
Scallops Wrapped in Bacon
Crispy Coconut Shrimp
Mini Lobster Quesadillas
Shrimp Cocktail
Grilled Shrimp Wrapped in Bacon
Roasted Fingerling Potatoes with Crème Fraiche & Smoked Salmon
Chilled Golden Gazpacho "Shots" with Jumbo Lump Crab and Pico De Gallo

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Love is not a matter of counting the years,
but making the years count.– Michelle St. Amand

Salad



Five Leaf Tossed Salad with Two Dressings

Caesar Salad

Tricolor Pasta Salad

Red Bliss Potato Salad

Tomato Onion Salad with Balsamic Vinaigrette

Spicy Black Bean, Rice, Corn & Tomato Salad

Cucumber & Onion Salad with Sour Cream Yogurt Sauce

Broccoli Cashew Salad

Tomato, Basil & Fresh Mozzarella Salad

Add \$2. per person

Spinach Salad with Gorgonzola, Dried Cranberries, Toasted Pecans, Carrots & Onions with a
Maple Balsamic Dressing

Grilled Chicken Caesar Salad

Five Leaf Field of Greens, Candied Walnuts, Feta Cheese with Balsamic Vinaigrette

Cheese Filled Tortellini Pasta Salad with Sundried Tomato & Vermont Cheddar

Grilled Asparagus & Brie with Fresh Raspberry Vinaigrette

Soup



New England Clam Chowder

Pumpkin Bisque with Cranberries

Lobster Bisque

Chilled Golden Gazpacho with Parmesan Croutons

Cucumber Dill Soup (Cold Soup)

White Bean & Sausage

Miso Soup

Vegetable Lentil Soup

Minestrone Soup

Shrimp Chowder

May you live as long as you wish
and love as long as you live. - Robert A. Heinlein

Buffet Entrée Selections



Poultry

Chicken Marsala

Roast Turkey with Homemade Stuffing, Gravy & Cranberry Sauce

Chicken Parmesan served with Penne Pasta

Grilled Chicken & Artichokes, lightly sauteed with a Savory Creamy Artichoke Sauce

Chicken Francois, lightly sauteed in a White Wine & Lemon Sauce served on Fresh
Sauteed Vegetables

Crispy Chicken with a Honey Dijon Beurre Blanc

Pecan Encrusted Chicken Breast with Port Wine Reduction (Add \$5. per person)

Goat Cheese & Sun Dried Tomato Stuffed Chicken Breast with Asiago Cream Sauce
(Add \$5. per person)

Cashew Encrusted Chicken Breast Duets with Rosemary Thyme Brown Sauce
(Add \$5. per person)

Seafood

Baked Salmon with Lemon White Wine Dill Buerre Blanc Sauce

Baked Stuffed Haddock with a Creamy Beurre Blanc Sauce

Panko & Herb Encrusted Haddock Filet with Hollandaise Sauce

Seafood Lasagna, made with Fresh In-Season Seafood, layered in a Cream Sauce
(Add \$8. per person)

Cilantro Lime Grilled Sea Bass with Lemongrass-Coconut Cream Sauce & Pineapple Mango
Chutney (Add \$8. per person)

Seafood Alfredo (Add \$5. per person)

Seafood Newburg (Add \$5. per person)

Anyone can catch your eye, but it takes
Someone special to catch your heart.- Unknown

Pork & Beef

Roasted Pork With Chunky Cranberry Glaze or Warm Apple Cream Sauce

Sliced Boneless Pork Au Poivre

Marinated Beef, Grilled with a Mushroom & Garlic Sauce

Red Wine Braised Beef with Carmelized Onions, Thyme & Honey

Fresh Maple Sugar Cured Ham served with a Mango/Cranberry Chutney

Roasted Stuffed Pork Loin with Finnish Sausage & Milk-Cracker Stuffing
(Add \$3. per person)

Beef Tenderloin Medallions in a Red Wine Mushroom Sauce
(Add \$8. per person)

Garlic Rubbed Lamb with a Savory Rosemary & Roasted Garlic Sauce
(Add \$8. per person)

Vegetarian

Vegetarian Lasagna with Ricotta Cheese Filling & Marinara

Brazilian Rice & Beans with Fresh Jicama, Peppers & Tomatillo Salsa

Grilled Vegetable Napoleon

Tricolor Tortellini Alfredo

Stuffed Shells in Marinara

Penne served with Choice of: Aglio Olio, Tomato Basil Cream Sauce or Ala Vodka Sauce

Stuffed Roasted Portabella Mushrooms, Spinach, Red Peppers, Goat Cheese &
Balsamic Vinegar

Wild Mushroom Ravioli tossed in Pesto served over Fresh Spinach with a Asiago Cream Drizzle

In Season Roasted Vegetables served over Rice Noodles, lightly tossed in Sesame Oil
(Vegan and Gluten Free)

Grilled Tofu with Tamarind Glaze, sauteed with Fresh In Season Vegetables, Shallots, Garlic &
Olive Oil, served over Rice (Vegan and Gluten Free)

Stuffed Eggplant Towers with Ricotta, Parmesan, Spinach Filling with Vodka Cream Sauce
(Add \$3. per person)

Baked Mushroom Strudel with Balsamic Reduction & Goat Cheese (Add \$3. per person)

Grilled Vegetable Meange Red & Green Peppers, Zucchini, Squash & Eggplant topped lightly
with Parmesean Cheese, seasoned with Oil & Vinegar (Add \$3. per person)

All you need is love.- John Lennon

Buffet Accompaniments



Garlic Whipped Potatoes

Wild Rice with Pecans & Cranberries

Roasted Red Bliss Potatoes

Cheddar Thyme Cous Cous

Scallop Potatoes

Garden Rice Pilaf

Whipped Sweet Potatoes

Parmesan Risotto

Roasted Fingerling Potatoes with Orange Glaze (Add \$2. per person)

Roasted Sweet Potato Rounds with Brown Sugar Glaze (Add \$2. per person)

Roasted Peruvian "Purple" Potatoes with Italian Herbs & Extra Virgin Olive Oil
(Add \$2. per person)

Vegetables

Fresh Broccoli with a Parmesan Cream Sauce

Maple Glazed Baby Carrots

Green Beans Almondine

Creamy Butternut Squash

Roasted Root Vegetable Medley

Fresh Vegetable Medley with Olive Oil & Garlic

Steamed or Roasted Asparagus with Hollandaise Sauce

Asparagus, Braised Red Onion & Orange Chutney with Citrus Cream Sauce
(Add \$2. per person)

Grilled Vegetable Skewers With Lemon Thyme Dipping Sauce (Add \$2. per person)

Wild Mushroom & Spinach Sauté tossed with Radiatore Pasta topped with
Shaved Parmigiano-Reggiano Cheese & Creamy Asiago Sauce (Add \$2. per person)

There is only one happiness in life,
to love and be loved.– George Sand

Buffet Carving Stations



Steamship Round with a Burgandy Peppercorn Sauce
(Add \$5. per person)

Prime Rib of Beef Au Jus served with Horseradish, Sour Cream & Chives
(Add \$5. per person)

Roasted New York Sirloin with a Mushroom Bordelaise Sauce
(Add \$7. per person)

Filet Mignon with a Bearnaise Sauce or “Diablo Sauce”
(Add \$9. per person)

Buffet & Plated Chef Attended Stations



Chef Attended Pasta Station
(Add \$5. per person)

Assorted Homemade Pasta, White and Wheat Varieties & Cheese Tortellinis
Prepared to order with Fresh Ingredients and Sauces

Chef Attended Sushi Station
(Add \$10. per person)

Four Different Types of Sushi: Shrimp, Salmon & Two Vegetarian, also includes: Sushi Grade Ahi
Tuna Seared to Perfection & Rolled in Both Black and White Sesame Seeds
served with Lemon Aioli & Fried Wontons

Chef Attended Mexican Station
(Add \$7.50 per person)

Black Bean & Corn Flautas, Mexican Rice, Refried Beans with Cheddar Cheese
Tortilla Chips with Roasted Tomato Salsa
Diablo Fajitas: Warm Flour Tortillas with Grilled Chicken or Fajita Beef with Toppings of
Cheddar Cheese, Diced Tomatoes, Diced Onions, Sour Cream, Guacamole, Salsa,
Sauteed Onions & Bell Pepper Strips

Chef Attended Seafood Station
(Current Market Value)

Cracked Crab Claws, Smoked Salmon Display, Shrimp Cocktail, Mussels steamed with a Red
Pepper Sauce, Oysters & Cherry Stones on the Half Shell
Mesclum Greens Salad with Citrus Vinaigrette
Served with Cocktail Sauce & Hot Drawn Butter

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I love the way you love me.- Unknown

Plated Entrée Selections



Poultry

Chicken Marsala

Roast Turkey with Homemade Stuffing, Gravy & Cranberry Sauce

Chicken Parmesan served with Penne Pasta

Grilled Chicken & Artichokes, lightly sauteed with a Savory Creamy Artichoke Sauce

Chicken Francois, lightly sauteed in a White Wine & Lemon Sauce served on Fresh Sauteed Vegetables

Crispy Chicken with a Honey Dijon Beurre Blanc

Pecan Encrusted Chicken Breast with Port Wine Reduction

Goat Cheese & Sun Dried Tomato Stuffed Chicken Breast with Asiago Cream Sauce

Cashew Encrusted Chicken Breast Duets with Rosemary Thyme Brown Sauce

Seafood

Baked Salmon with Lemon White Wine Dill Buerre Blanc Sauce

Baked Haddock with a Creamy Beurre Blanc Sauce

Baked Stuffed Shrimp with a Lump Crab Stuffing

Panko & Herb Encrusted Haddock Filet with Hollandaise Sauce

Seafood Lasagna, made with Fresh In-Season Seafood, layered in a Cream Sauce

Cilantro Lime Grilled Sea Bass with Lemongrass-Coconut Cream Sauce & Pineapple Mango Chutney

Seafood Medley with Penne Pasta

Seafood Newburg with Puff Pastry

Grow old along with me!

The best is yet to be.– Robert Browning

Pork & Beef

Roasted Pork With Chunky Cranberry Glaze or Warm Apple Cream Sauce

Sliced Boneless Pork Au Poivre

Roasted Stuffed Pork Loin with Finnish Sausage & Milk-Cracker Stuffing

Beef Tenderloin Medallions in a Red Wine Mushroom Sauce

Garlic Rubbed Lamb with a Savory Rosemary & Roasted Garlic Sauce

Prime Rib of Beef Au Jus served with Horseradish, Sour Cream & Chives

Roasted New York Sirloin with a Mushroom Bordelaise Sauce

(Add \$4. per person)

Filet Mignon with a Bearnaise Sauce or “Diablo Sauce”

(Add \$6. per person)

Vegetarian

Vegetarian Lasagna with Ricotta Cheese Filling & Marinara

Brazilian Rice & Beans with Fresh Jicama, Peppers & Tomatillo Salsa

Grilled Vegetable Napoleon

Tricolor Tortellini Alfredo

Stuffed Shells in Marinara

Penne served with Choice of: Aglio Olio, Tomato Basil Cream Sauce or Ala Vodka Sauce

Stuffed Roasted Portabella Mushrooms, Spinach, Red Peppers, Goat Cheese &
Balsamic Vinegar

Wild Mushroom Ravioli tossed in Pesto served over Fresh Spinach with a Asiago Cream Drizzle

In Season Roasted Vegetables served over Rice Noodles, lightly tossed in Sesame Oil
(Vegan and Gluten Free)

Grilled Tofu with Tamarind Glaze, sauteed with Fresh In Season Vegetables, Shallots, Garlic &
Olive Oil, served over Rice (Vegan and Gluten Free)

Stuffed Eggplant Towers with Ricotta, Parmesan, Spinach Filling with Vodka Cream Sauce

Baked Mushroom Strudel with Balsamic Reduction & Goat Cheese

Grilled Vegetable Melange Red & Green Peppers, Zucchini, Squash & Eggplant,
seasoned with Oil & Vinegar

My love for you is a journey.

Starting at forever and ending at never.– Unknown

Plated Accompaniments



Savory Sides

Garlic Whipped Potatoes

Wild Rice with Pecans & Mushrooms

Roasted Red Bliss Potatoes

Cheddar Thyme Cous Cous

Scallop Potatoes

Garden Rice Pilaf

Whipped Sweet Potatoes

Parmesan Risotto

Roasted Fingerling Potatoes with Orange Glaze

Roasted Sweet Potato Rounds with Brown Sugar Glaze

Roasted Peruvian “Purple” Potatoes with Italian Herbs & Extra Virgin Olive Oil

Vegetables

Fresh Broccoli with a Parmesan Cream Sauce

Maple Glazed Baby Carrots

Green Beans Almondine

Creamy Butternut Squash

Roasted Root Vegetable Medley

Fresh Vegetable Medley with Olive Oil & Garlic

Steamed or Roasted Asparagus with Hollandaise Sauce

Asparagus, Braised Red Onion & Navel Orange Chutney with Citrus Cream Sauce

Grilled Vegetable Skewers With Lemon Thyme Dipping Sauce

Wild Mushroom Sautee tossed with Radiatore Pasta topped with Shaved Parmigiano-Reggiano
Cheese & Creamy Asiago Spinach Sauce

One should believe in marriage
as in the immortality of the soul- Horone de Balzac

Value Season Wedding Package



\$44.95 Per Person, Tax and Gratuities Additional
Valid November through April
Lakeview Reception Room Fee Waived

Included Stationary Hor D'oeuvres

Cheese Display , Fresh Fruit Display and Fresh Vegetables with Dipping Sauces

Choice of Two Passed Hor D'oeuvres

Chicken Mousse on Cheddar
Pesto Cream Filled Cherry Tomatoes
Spanikopita
Vegetarian Potstickers with Sweet & Sour Sauce
Sweet & Sour Chicken Skewers
Tomato Mozzarella Bruschetta
Mini Maryland Style Crab Cakes with Red Pepper Aioli
Fried Ravioli
Garlic Pesto Crostini
Mini Quiche



Buffet Selections

Choice of Two Salads
Tossed Salad with Two Dressings
Caesar Salad
Tricolored Pasta Salad
Potato Salad

Continued...

The highest happiness on earth is marriage.- William Lyon Phelps

Value Season Wedding Package



Buffet Selections

(continued)

Choice of Three Entrées

Chicken Marsala

Roast Turkey with Stuffing, Gravy & Cranberry Sauce

Roast Pork with Apple Cream Sauce or Chunky Cranberry Glaze

Baked Haddock with a Creamy Beurre Blanc Sauce

Crispy Chicken with Honey Dijon Beurre Blanc

Chicken Parmesan with Penne Pasta

Red Wine Braised Beef and Carmelized Onions with Thyme & Honey dizzled with a Red Wine
& Mushroom Sauce

Panko & Herb Encrusted Haddock with Hollandaise Sauce

Choice of One Vegetarian

Wild Mushroom Ravioli tossed in Pesto served over Fresh Spinach with a Asiago Cream Drizzle

Baked Stuffed Shells

Vegetable Teriyaki Rice Noodles

Vegetarian Lasagna with Ricotta Cheese Filling & Marinara

Stuffed Eggplant Towers with Ricotta Parmesan Spinach Filling with Vodka Cream Sauce

Choice of Three Accompaniments

Garlic Mashed Potatoes

Roasted Sweet Potato Rounds

Garden Rice Pilaf

Roasted Root Vegetable Medley

Fresh Broccoli with Parmesan Cream Sauce

Butternut Squash

Roasted Red Bliss Potatoes

Whipped Sweet Potatoes

Some love lasts a lifetime,
true love lasts forever. ~Unknown

Rehearsal Dinner



\$40. Per Person, Inclusive of Tax & Gratuities

Seating is in our Lakeside Lounge
Overlooking our private Shadow Lake & the Franconia Notch Mountain Range

Choice of Salad

Tossed Salad with Mixed Greens

Tomato, Basil & Fresh Mozzarella Brushetta drizzled with Balsamic Vinaigrette Reduction &
Ciabatta Bread

Caesar Salad

Choice of Entrée

Prime Rib

Slow Roasted Daily served with Mashed Potato, Baked Potato, Sweet Potato Mashed, French
Fries or Garden Rice Pilaf, Seasonal Vegetable & Homemade Bread

Creamy Lemon Herb Wild Salmon

Grilled with a Creamy Herb Beurre Blanc served with Mashed Potato, Baked Potato, Sweet
Potato Mashed, French Fries or Garden Rice Pilaf, Seasonal Vegetable & Homemade Bread

Grilled Chicken with Mixed Vegetables

Grilled Chicken Breast with Asparagus, Red Peppers, Zucchini & Summer Squash served with
Mashed Potato, Baked Potato, Sweet Potato Mashed, French Fries or Garden Rice Pilaf, Seasonal
Vegetable & Homemade Bread

Vegetable Medley

Grilled Fresh Vegetables sautéed in Garlic & Olive Oil served over Rice Noodles with
Avocados, Mushrooms & Tomatoes sprinkled over top with Shaved Parmesan

Choice of Dessert

Hot Indian Pudding

Apple Pie a La Mode

Sliced Fruit with Whipped Topping

Strawberry Shortcake

Brownie Sundae

New York Cheese Cake

Key Lime Pie

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My whole heart for
my whole life. - Unkown

Bar Services



Cash Bar

Cocktail - House	\$5.00 & up
Cocktail - Call	\$5.50 & up
Cocktail - Premium	\$6.00 & up
Domestic Beer	\$3.50 & up
Imported Beer	\$4.50 & up
House Wine	\$6.25 & up
Soda	\$2.00

Wine List

White Wine		Red Wine		Sparkiling Wine	
Clean Slate, Riesling	\$26	Bridlewood, Pinot Noir	\$22	J.Roget	\$11
Ecco Domani, Pinot Grigio	\$20	Red Rock, Merlot	\$22	Korbel	\$23
Lindemans, Chardonnay	\$24	Columbia Crest, Merlot	\$27	Freixenet (Split)	\$9
Clos Du Bois, Chardonnay	\$25	Lindeman's, Shiraz	\$22		
William Hill, Chardonnay	\$22	Layer Cake, Shiraz	\$29		
		Alamos, Malbec	\$25		
Blush Wine		Louis M. Martin, Cabernet Sauvignon	\$22		
Beringer, White Zifandel	\$14	Smoking Loon, Cabernet Sauvignon	\$22		
		Santa Rita Reserve, Cabernet Sauvignon	\$25		

An open bar is available for any wedding event.
Please call for a customized bar package.

Included in your wedding package :
**A bartender from your Hor D'oeuvres Reception until
the Last Dance**
Champagne Toast for all your Guests

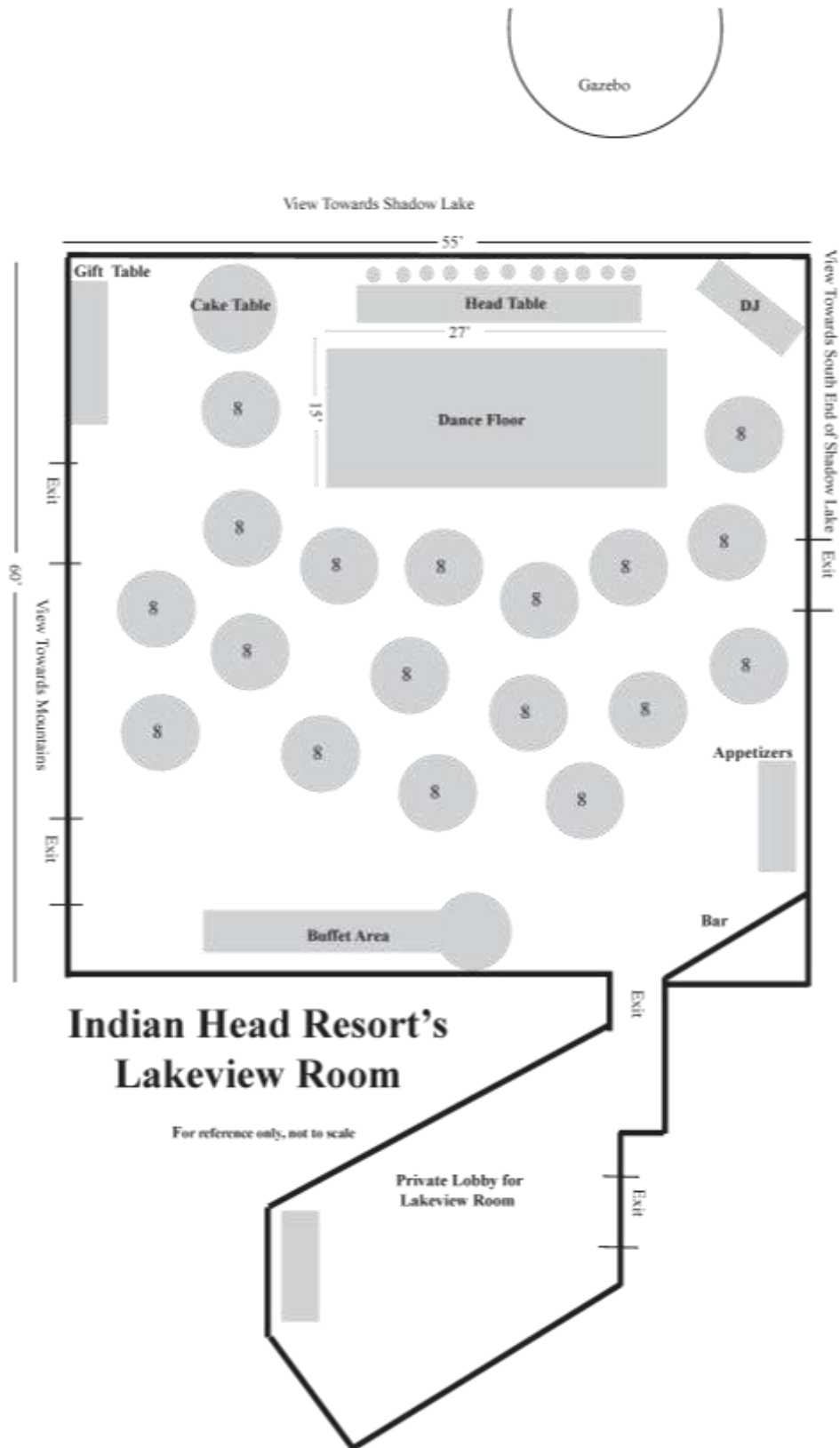
If you would like to offer your guests bottles of wine for each table during dinner, this can be added to your package. Please follow the pricing above. Don't see your favorite varieties please call for pricing and availability.

NH State Liquor law requires that all alcoholic beverages be supplied by the resort and dispensed by the resort.



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Love is the master key that opens
the gate of happiness.- Oliver Wendell Holmes



There is nothing half so sweet in life
as love's young dream—Thomas Moore

Policies



Details

- Garden Weddings are Located on the Shore of our very own Shadow Lake with Breathtaking Views of the Franconia Notch Mountain Range
 - Ceremony Fee: \$500.00 May Through October, \$300 November through April
 - Includes Aisle Runner, Chair Set-up and Breakdown, Manicured Garden and Lawn Freshly Mowed (in-season) also includes our Greenery Room for inclement weather
- The Lakeview Room, overlooking Shadow Lake and Mt. Liberty makes for a very romantic, beautiful location for your Reception
 - Reception Room Fee: \$1000.00 May through October, November through April fee waived
 - Reserves the Space for Six (6) Hours for up to 170 guests
 - Includes White Tableclothes, Napkins, Chaircovers and Organza Sashes
 - Specialty Linens and Furniture Available for Additional Charge
 - Outdoor Receptions are subject to Rental Fees for tents, tables, etc.
- Our Award Winning Chef has provided a fabulous menu selection for either a Buffet or Sit-Down Plated meal for a minimum of 75 people.
 - Includes all Set-up and Clean-up, Waitstaff, Bartender, Champagne Toast, Cake Cutting Service and Food Tasting for up to 4 people
 - We can Customize any wedding package to your needs. Allergies...just let us know
 - Children Pricing Available (ages 4-12) Half Price plus Five Dollars. Child Friendly Items Available
 - NH Room and Meals Tax 9% and Gratuities 18% Additional.
- Guest Accommodations Available
 - One Complimentary Resort Room For the Bride and Groom complete with Champagne Service for your Wedding Night
 - Group Resort Room Block and Pricing Available



Deposit and Payments

- Initial Deposit \$1,000.00; guarantees your date, non-refundable
- Six (6) Months Prior: 50% of the Approximated Cost
- Six (6) Weeks Prior: 75% of the Approximated Cost
- Final Count Due Fourteen (14) Days Prior
(Plated Counts for Sit-Down Also Due)
- Final Payment Due Ten (10) Days Prior Cash, Checks or Money Orders are accepted; Visa, Mastercard or Discover will add the current Bank Fee charges for any amount over \$1,000.00.

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Whatever our souls are made of,
his and mine are the same. – Emily Bronte

Accolades



Thank you for making my wedding day go so smooth and for all you did to make it a lot less stressful for me. Katie, Bride August 2010

Just wanted to thank you so much for all your work at the wedding it was everything we could have asked for! Again, a great big thank you to you and all of your staff you do a wonderful job and are very good people. Christina, Bride February 2011



Thank you so much for everything! The wedding was just perfect and we couldn't have enjoyed it more. From start to finish it was such a positive experience for us. I also greatly appreciate that I was able to enjoy the day with no worries, because you were on top of everything. We can't thank you



enough. And you should tell everyone to have the YaiYai house as well because that was a great part of being able to socialize with everyone all weekend. We had a wedding party ladies breakfast Sat. before getting our hair done and the gents had a lunch as well and the family had a meeting place all weekend. Please share with everyone how happy we were with the venue, the food, the accommodations and just in general how pleasant everyone was to deal with. Thank you for our beautiful memories. Jennifer & Gene, Parents of the Bride May 2011

Thank you again to Heidi, Lauren, Cid, Peter, Matt and Ryan! Everyone on the staff was fantastic, but the six of you definitely stand out and were always there for anything that we might need. I am so grateful to all that you did to help this family celebrate! I hope that we get to work together again in the future! Leslie, Wedding Coordinator June 2011

Thanks for helping make our wedding so much fun! Heidi, Lauren, Chef Adam and everyone else at Indian Head were wonderful all throughout planning, setup, the wedding day itself, and beyond. Christine and I extend our best wishes to you guys and hope to visit whenever we're in the White Mountains!" Nick, Groom June 2011



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A successful marriage requires falling in love many times, always with the same person. ~ Germaine Greer

Preferred Vendors



Flowers

Emily Herzig Floral Studio 603-444-7600
Blooming Vineyards 603-986-7482
Cherry Blossoms 603-444-1015

ehforal.com
bloomingvineyards.com
cherryblossomfloral.com

Justice of the Peaces and Churches

William Melekas 603-823-5379
Marianne Peabody 603-726-3914
St. Joseph's Catholic Church 603-745-2266
Pemi Valley Church 603-745-6241
Church of the Messiah 603-745-3184



Photographers

Philbrick Photography 603-356-9822 philbrickphoto.com
NH Images 603-888-7204 nhimages.com
Stephanie Wales 603-387-5633 stephaniewalesphotography.com
Thru the Artist's Eye 603-745-8500 artistseye.net

Cakes

Cakes by the Lake 603-279-1456 cakesbythelake.com
Jaques Pastry Shop 603-268-0699 jacquespastries.com
Ooo La La 603-455-2989 oolalacreativecakes.com
Sweet Maidens 603-536-6322 sweetmaidens.net

Entertainment

A Goodtime DJ 800-783-3866 agoodtimedj.com
Jammin' DJ 603-356-6793 jammindj.com
Peak Entertainment 802-888-6978 peakdj.com
Russ Peterson 508-415-6065 russpeterson.com

Hair & Make-up

Daydreams Hair Studio 603-745-8200 daydreamshairsalon.com
Mane Street Styles 603-444-7130

Limousine Services

Grace Limousine 800-783-3866 gracelimo.com

Miscellaneous

Ice Sculptures Indian Head Resort - Chef Adam Parker
Fireworks Indian Head Resort



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Candlelight, moonlight, starlight,
the brightest glow is from love light.—Grey Livingston

Fireworks



Nothing says “Celebration” like Fireworks!!

Everyone loves a good fireworks display, it can add a lovely touch to what was already a memorable event. While everything else can be photographed or video-taped by guests, fireworks are something that requires everyone to put down the camera to just watch, enjoy and remember, which can create a moment of closeness in the group and a feeling of spontaneity.

New for 2012 Indian Head Resort is offering Firework displays
Which can be included to enhance your wedding reception

10 Minutes

\$1,000.00

15 Minutes

\$1,500.00



For more information, on how to incorporate this unique touch to your reception
please call our wedding coordinators at 888-343-8000

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A happy marriage is a long conversation which always seems too short.—Andre Maurois

Daydreams Hair & Nail Studio



603-745-8200
Depot Station
Rt. 112, Lincoln, NH 03251

Let the staff at Daydreams help you with your beauty needs for your wedding day.

Ensure your day and book appointments at least eight weeks in advance. We require a 25% non-refundable deposit of the approximate cost due at time of booking, which will be applied to the services on your wedding day.

Veil Consultation
\$55. and up

Wedding Day
\$60. and up for the Bride
\$55. and up for wedding party styles
\$25. for make-up application

On Location
\$200. fee for traveling within 30 miles
Additional cost for outside the area

Always come in with a button up shirt! When having an updo please come with hair washed and dried.

Waxing services should be done two days prior to wedding day.

We also offer manicures, pedicures and facials that we recommend to be done one day prior to wedding day.

Please call and confirm appointments one week prior to wedding day.

If you have any questions please call.



We look forward to helping you feel and look gorgeous on your wedding day!
Please make any cancellations a week before appointment date

Indian Head Resort, Lincoln, NH (888)343-8000,
weddings@indianheadresort.com, www.indianheadresort.com