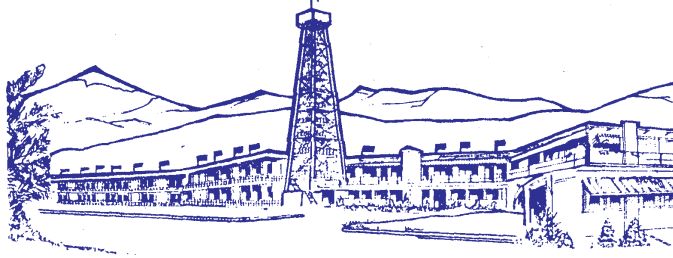




INDIAN HEAD RESORT



Greetings From The Famous Indian Head Resort

Surrounded by the majestic beauty of the White Mountain National Forest, The Indian Head Resort is located on one hundred and eighty acres near the southern entrance to Franconia Notch State Park. Our area is home to many major attractions and magnificent natural geological wonders, scenic mountain passes, winding rivers, waterfalls, covered bridges and old fashioned New England Villages. All of us at Indian Head Resort take pride in providing unforgettable hospitality and dining experiences for all of our guests. We look forward to having you join us for a memorable visit to Indian Head Resort and the White Mountains of New Hampshire.

Discover the World of Indian Head Resort

Whether you are planning your Wedding your Reception or a Honeymoon at the Indian Head Resort we pride ourselves on exceptional entertainment, delicious home style meals and friendly personal service. Our dedicated team of professionals will attend to your every need to ensure that you and your guests have a comfortable and pleasant experience. Festive cocktail receptions, the choice of 40 items from our Profile Room Breakfast and Dinner menus, extensive Buffet and Banquet menus, Floor Shows and Dance Bands that will keep you smiling. For those considering lodging, you will find breathtaking views from your private balconies and a full range of resort facilities including heated indoor pool, hot spa, saunas and game room and more, plus our very popular heated outdoor pool and hot spa **open all year!**

Outstanding Value and Service

Our Group Programs Office is prepared to work with you to custom design a Wedding Package that will meet and exceed your needs and expectations. We are committed to putting our decades of experience into designing a fun-filled, heartwarming day that will create lasting memories of your wedding in the beautiful White Mountains of New Hampshire. So, take some time and read over the enclosed information and please give us a call if you have any questions or need any other information. Thank you for your interest in Indian Head Resort.

Congratulations on Your Wedding Plans!

*Thank you for considering **Indian Head Resort** for your Wedding. Our unique location in the heart of New Hampshire's spectacular White Mountains provides an ideal place for your special day. We also feature large dance floors and function rooms coupled with our full resort facilities and award winning hospitality. The best of everything in one convenient location!*



- *Newly rennovated Lakeview Function Room - Perfect for your Wedding and Reception*
- *Complete buffet or sit down service. Our Profile Room is famous for fine food.*
- *180 acres of breathtaking views - Outstanding photo opportunities.*
- *Garden overlooking Shadow Lake, nestled at the foot of the White Mountains.*
- *Seating capacity for 175 people, large dance floor, spacious bandstand.*
- *Full service bar. Excellent service oriented staff.*
- *Complimentary Bridal room complete with champagne service.*
- *White or Hunter Green linens. White tapers on each table.*
- *Accommodations for your guests with spectacular mountain and lakeside views.*

- *Invitations, Response Cards, Reception Cards*
- *Dinner*
- *Wedding Reception*
- *Florist*
- *Jeweler*
- *Bakery*
- *Wedding Cake*
- *Photographer*
- *Music - DJ or Live Bands*
- *Decorations*
- *Canopy/Tent*
- *Tuxedos & Gowns*
- *Transportation/Limo*
- *Parking*
- *Gifts*
- *Favors & MORE!*





INDIAN HEAD RESORT



Reception Room Information

The newly renovated Lakeview Room, overlooking Shadow Lake and Mt. Liberty makes for a very romantic, beautiful wedding and/or reception. The Lakeview Room can comfortably seat 175 people.

Function Room Fee: \$600. allots a 6 hour block of time

Price* of dinner includes: Table linens and all setups (except if special ordered colors we do not have in stock) Our white or hunter green linen is provided. Specialty linen is available for an additional charge. Champagne toast, cutting the cake, serving staff and bartenders. ***We can customize any wedding package to your needs and price accordingly.*** NH Room and Meals Tax and Gratuities Additional. ****Based on 75 people or more***

Garden Weddings located on the shore of our very own Shadow Lake with breathtaking views of the Franconia Notch Ridge.

Set up fees \$500.00

Set up fees includes: Set up and breakdown of chairs, garden manicured and lawn freshly mowed.

The cost for outdoor receptions will be subject to our rental fees that are determined by our outside supplier for tent, tables, etc.

One complimentary room will be provided with champagne for the bride and groom.

Group discounted room rates are available upon request.

Deposits & Payment

All deposits are non-refundable

Initial Deposit: \$600 deposit is required at the time of securing date

Second Payment: 50% due six months before the wedding date

Third Payment: 75% due six weeks before wedding date

Final Count: Due ten days before the wedding date

Final Payment: Due one week before the wedding date

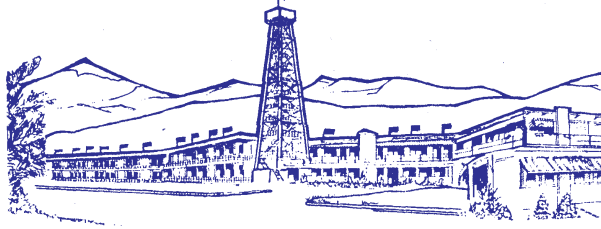
Indian Head Resort • 888-343-8000 • (603) 745-8000

Exit 33 off I-93 • Route 3 • Lincoln, NH 03251

E-mail: groups@indianheadresort.com Web: www.indianheadresort.com



INDIAN HEAD RESORT



Value Season Wedding Package Menu

\$39.95 per Person, Tax and Gratuities Additional

Valid during November through April Only No Lakeview Reception Room Fee!

Included Appetizers:

Cheese Display & Crudites

Choice of Two Passed Appetizers:

- Chicken Mousse on Cheddar
- Pesto Cream Filled Cherry Tomatoes
- Spanikopita
- Baked Piadina,
- Sweet & Sour Chicken Skewers
- Mini Maryland Style Crab Cakes with Red Pepper Rioli
- Assorted Canapes
- Bruschetta
- Chicken Satay
- Fried Ravioli
- Garlic Pesto Crostini
- Mini Quiche
- Sausage en Croute with Spicy Honey Mustard Drizzle

Buffet Selections

Salads: Choice of Two

- Tossed Salad with Two Dressings
- Caesar Salad
- Pasta Salad
- Potato Salad

Entrée: Choice of Two

- Baked Stuffed Nantucket Cod
- Chicken Marsala
- Roasted Pork with Chunky Cranberry Glaze or Warm Apple Cream Sauce
- Roasted Turkey with Stuffing and Gravy
- Yankee Pot Roast with Homemade Gravy



Vegetarian: Choice of One

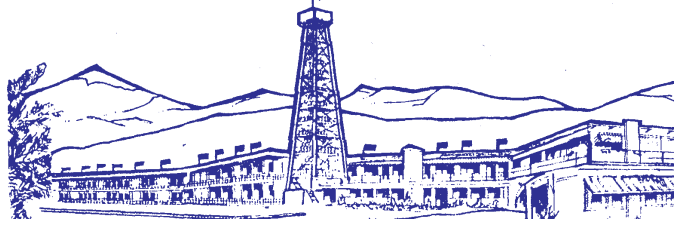
- Vegetarian Lasagna with Ricotta Cheese Filling and Marinara
- Vegetable Teriyaki Lo Mein
- Stuffed Eggplant Towers with Ricotta Parmesan Spinach Filling with Vodka Cream

Accompaniment: Choice of Two

- Garlic Chive Mashed Potatoes
- Roasted Sweet Potato Rounds
- Garden Rice Pilaf
- Roasted Root Vegetable Medley
- Fresh Broccoli with Parmesan Cream
- Butternut Squash Mash
- Sweet Potato Mash
- Roasted Red Bliss Potatoes



INDIAN HEAD RESORT



Kancamangus Party Platter Appetizers *Personalize to Suit Your Event - Call for Current Pricing*

Cold Appetizers

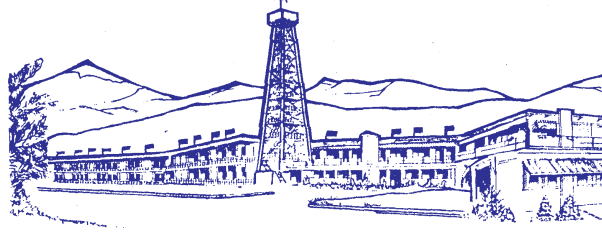
- Domestic and Imported Cheese Display
- Fresh Vegetable Crudites with Dip
- Fresh Fruit Display
- Fresh Fruit Brochette Skewers with Honey Mint Yogurt Sauce
- Pesto Cream Filled Cherry Tomatoes
- Chilled Jumbo Shrimp Cocktail
- Tomato Mozzarella Shrimp Bruschetta
- Smoked Salmon Platter
- Smoked Chicken on Cheddar
- Chilled Golden Gazpacho "Shots" with Jumbo Lump Crab and Pico de Gallo
- Antipasto Skewers with Fresh Mozzarella and Artichokes
- Antipasto Display
- Fresh Sushi Display
- Baked Brie with Fresh Bread and Berries

Hot Appetizers

- Tenderloin, Chicken and Vegetable Quesadillas with Poblano Pepper Cream Sauce
- Portabella Mushroom and Parmesan Cheese Bruschetta
- Sausage en Croute with Spicy Honey Mustard Drizzle
- Spanikopita
- Beef Tenderloin on Crostini with Chive Cream
- Baked Piadina
- Szechuan Beef Skewers
- Crab Stuffed Mushroom Caps
- Maryland Style Crab Cakes
- Salami Coronets
- Baked Artichoke Cream Wrapped in Phyllo
- Grilled Skewered Shrimp with Cilantro Lime Crème Fraiche
- Prosciutto Wrapped Asparagus
- Muscovy Duck Breast with Raspberry Cream on Pound Cake
- Grilled Vegetable and Goat Cheese Napoleon
- Crispy Coconut Shrimp
- Roasted Fingerling Potato with Crème Fraiche and Smoked Salmon
- Mini Lobster Quesadilla



INDIAN HEAD RESORT



Shadow Lake Wedding Buffet

\$49.95 per Person, Tax and Gratuities Additional

Included Appetizers:

Domestic and Imported Cheese Display, Fresh Vegetable Crudites with Dip, Fresh Fruit Display

Passed Appetizers: Choice of Three

- Chicken and Vegetable Quesadillas with Poblano Pepper Cream Sauce
- Portabella Mushroom and Parmesan Cheese Bruschetta
- Pesto Cream Filled Cherry Tomatoes
- Sausage en Croute with Spicy Honey Mustard Drizzle
- Spanikopita Baked Piadina Mini Quiche Garlic Pesto Crostini
- Fried Ravioli Chicken Satay Bruschetta Assorted Canapes

Add \$2.00 per Person

- Tomato Mozzarella Shrimp Bruschetta Smoked Chicken on Cheddar
- Beef Tenderloin on Crostini with Chive Cream Szechuan Beef Skewers
- Crab Stuffed Mushroom Caps Maryland Style Crab Cakes
- Salami Coronets Baked Artichoke Cream Wrapped in Phyllo

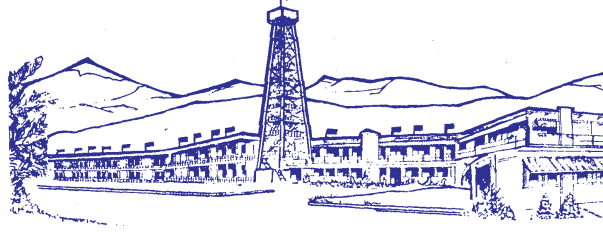
Add \$3.00 per Person

- Grilled Skewered Shrimp with Cilantro Lime Crème Fraiche
- Prosciutto Wrapped Asparagus
- Muscovy Duck Breast with Raspberry Cream on Pound Cake
- Grilled Vegetable and Goat Cheese Napoleon
- Chilled Golden Gazpacho "Shots" with Jumbo Lump Crab and Pico de Gallo
- Crispy Coconut Shrimp
- Roasted Fingerling Potato with Crème Fraiche and Smoked Salmon
- Antipasto Skewers with Fresh Mozzarella and Artichokes
- Mini Lobster Quesadilla

Continued on next page...



INDIAN HEAD RESORT



Shadow Lake Wedding Buffet Selections Page 2

Salads: Choice of Two

- Tossed Salad with Two Dressings
- Caesar Salad
- Pasta Salad
- Potato Salad
- Cucumber and Onion Salad with Sour Cream Yogurt Dressing
- Tomato Onion Salad with Balsamic Vinaigrette

Add \$2.00 per Person

- Spinach Salad with Gorgonzola, Dried Cranberries, Toasted Pecans, Carrots, and Onions with a Maple Balsamic Dressing
- Cheese Filled Tortellini Pasta Salad with Sundried Tomato and Vermont Cheddar
- Grilled Chicken Caesar Salad
- Grilled Asparagus and Brie with Fresh Raspberry Coulis

Entrée: Choice of Two

- Baked Stuffed Nantucket Cod
- Chicken Marsala
- Roasted Pork with Chunky Cranberry Glaze or Warm Apple Cream Sauce
- Baked Salmon with Lemon White Wine Dill Buerre Blanc
- Baked Haddock with Creamy Lemon Wine Sauce
- Roasted Turkey with Stuffing and Gravy

Add \$3.00 per Person

- Pecan Encrusted Chicken Breast with Port Wine Reduction
- Baked Salmon with Pesto Buerre Blanc and Gaufrette Sweet Potato Chips
- Roasted Pork Loin with Poblano Pepper Cream Sauce and Mango Chutney
- Roasted Stuffed Pork Loin with Finnish Sausage Milk-Cracker Stuffing
- Seafood Medley with Fettuccini

Add \$5.00 per Person

- Beef Tenderloin Medallions with Red Wine Mushroom Sauce with Fresh Micro Greens and Enoki Mushrooms
- Cashew Encrusted Chicken Breast Duets with Rosemary Thyme Brown Sauce
- Cilantro Lime Grilled Sea Bass with Lemongrass-Coconut Cream Sauce and Pineapple Mango Chutney
- Lobster New Burg with Puff Pastry
- Goat Cheese and Sun-Dried Tomato Stuffed Chicken Breast with Asiago Cream

Vegetarian: Choice of One

- Vegetarian Lasagna with Ricotta Cheese Filling and Marinara
- Vegetable and Tofu Teriyaki Lo Mein
- Brazilian Rice and Bean with Fresh Jicama, Peppers and Tomatillo Salsa
- Grilled Vegetable Napoleon

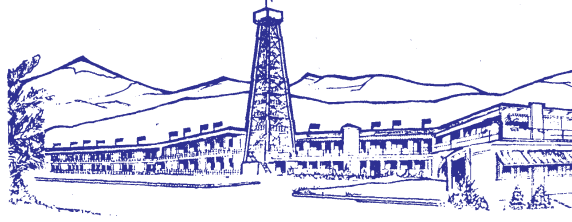
Add \$3.00 per Person

- Baked Stuffed Portabella Mushrooms with Spinach, Trio of Cheese and Garlic Wine Sauce
- Stuffed Eggplant Towers with Ricotta Parmesan Spinach Filling with Vodka Cream
- Baked Mushroom Strudel with Balsamic Reduction and Goat Cheese
- Grilled Vegetable "Teepees"-Red and Green Peppers, Zucchini, Squash and Eggplant topped with a Kalamata Olive, Seasoned with Oil and Vinegar

Continued on next page...



INDIAN HEAD RESORT



Shadow Lake Wedding Buffet Selections Page 3

Accompaniments: Choice of Two

- Garden Rice Pilaf
- Hot Tossed Pasta with Fresh Vegetables and Olive Oil
- Roasted Red Bliss Potatoes
- Cheddar Thyme Cous Cous
- Italian Orzo
- Scallop Potatoes
- Chef's Choice Vegetable
- Fresh Broccoli with Parmesan Cream Sauce
- Green Beans Almondine
- Butternut Squash Mash
- Sweet Potato Mash
- Roasted Root Vegetable Medley

Add \$2.00 Per Person

- Parmesan Rosemary Risotto
- Duet of White and Green Asparagus
- Braised Red Onion and Navel Orange Chutney with Citrus Cream
- Grilled Vegetable Skewers with Lemon Thyme Dipping Sauce
- Roasted Garden Vegetables with Broccoli Rabe
- Gemelli Pasta and Balsamic Roasted Onion Chutney
- Roasted Fingerling Potatoes with Orange Glaze
- Roasted Sweet Potato Rounds with Brown Sugar Glaze
- Wild Mushroom Saute tossed with Radiatore Pasta Topped with Shaved Parmigiano-Reggiano Cheese and Creamy Asiago Spinach Sauce
- Roasted Peruvian "Purple" Potato with Italian Herbs and Extra Virgin Olive Oil



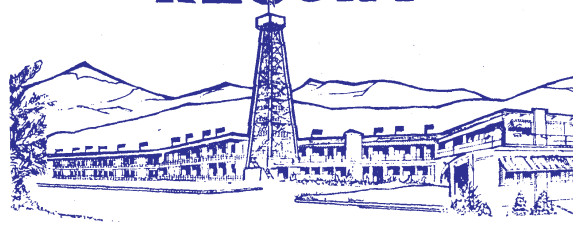
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E-mail: groups@indianheadresort.com Web: www.indianheadresort.com



INDIAN HEAD RESORT



Mountain Top Formal Wedding Menu

Sit Down Service \$69.95 per Person, Tax and Gratuities Additional

Included Appetizers:

Domestic and Imported Cheese Display, Fresh Vegetable Crudites with Dip, Fresh Fruit Display

Passed Appetizers: Choice of Three

- Chicken and Vegetable Quesadillas with Poblano Pepper Cream Sauce
- Portabella Mushroom and Parmesan Cheese Bruschetta
- Pesto Cream Filled Cherry Tomatoes
- Garlic Pesto Crostini
- Sausage en Croute with Spicy Honey Mustard Drizzle
- Spanikopita
- Baked Piadina
- Mini Quiche
- Fried Ravioli
- Chicken Satay
- Bruschetta
- Assorted Canapes
- Nantucket Bread Crumb Stuffed Mushroom Caps

Add \$2.00 per Person

- Tomato Mozzarella Shrimp Bruschetta
- Smoked Chicken on Cheddar
- Beef Tenderloin on Crostini with Chive Cream
- Szechuan Beef Skewers
- Crab Stuffed Mushroom Caps
- Maryland Style Crab Cakes
- Salami Coronets
- Baked Artichoke Cream Wrapped in Phyllo

Add \$3.00 per Person

- Grilled Skewered Shrimp with Cilantro Lime Crème Fraiche
- Prosciutto Wrapped Asparagus
- Mini Lobster Quesadilla
- Muscovy Duck Breast with Raspberry Cream on Pound Cake
- Grilled Vegetable and Goat Cheese Napoleon
- Chilled Golden Gazpacho "Shots" with Jumbo Lump Crab and Pico de Gallo
- Crispy Coconut Shrimp
- Roasted Fingerling Potato with Crème Fraiche and Smoked Salmon
- Antipasto Skewers with Fresh Mozzarella and Artichokes

First Course: Choice of One

Soups

- Soup du Jour
- New England Clam Chowder
- Pumpkin Bisque with Cranberries
- Lobster Bisque

Second Course: Choice of One

Salads

- Tossed Salad
- Caesar Salad
- Pasta Salad
- Cucumber and Onion Salad with Curry Yogurt Dressing
- Tomato Onion Salad with Balsamic Vinaigrette

Add \$2.00 per Person

- Spinach Salad with Gorgonzola, Dried Cranberries, Toasted Pecans, Carrots, and Onions with a Maple Balsamic Dressing
- Cheese Filled Tortellini Pasta Salad with Sundried Tomato and Vermont Cheddar
- Grilled Chicken Caesar Salad
- Grilled Asparagus and Brie with Fresh Raspberry Coulis
- Roasted Fingerling Potatoes with Orange Glaze
- Roasted Sweet Potato Rounds with Brown Sugar Glaze

Continued on next page...

Mountain Top Formal Wedding Menu Page 2

Third Course: Choice of Two (must be preordered)

Entrée

- Baked Stuffed Nantucket Cod Chicken Marsala Roasted Pork with Chunky Cranberry Glaze or Warm Apple Cream Sauce
- Baked Salmon with Lemon White Wine Dill Buerre Blanc Baked Haddock with Creamy Lemon Wine Sauce
- Roasted Turkey with Stuffing and Gravy

Add \$3.00 per Person

- Pecan Encrusted Chicken Breast with Port Wine Reduction Seafood Medley with Angel Hair Pasta
- Baked Salmon with Pesto Buerre Blanc and Gaufrette Sweet Potato Chips
- Roasted Pork Loin with Poblano Pepper Cream Sauce and Mango Chutney
- Roasted Stuffed Pork Loin with Finnish Sausage Milk-Cracker Stuffing

Add \$5.00 per Person

- Beef Tenderloin Medallions with Red Wine Mushroom Sauce with Fresh Micro Greens and Enoki Mushrooms
- Cashew Encrusted Chicken Breast Duets with Rosemary Thyme Brown Sauce
- Cilantro Lime Grilled Sea Bass with Lemongrass-Coconut Cream Sauce and Pineapple Mango Chutney
- Lobster New Burg with Puff Pastry Goat Cheese and Sun-Dried Tomato Stuffed Chicken Breast with Asiago Cream

Third Course Continued: Choice of One

Vegetarian

- Vegetarian Lasagna with Ricotta Cheese Filling and Marinara Vegetable and Tofu Teriyaki Lo Mein
- Brazilian Rice and Bean with Fresh Jicama, Peppers and Tomatillo Salsa Grilled Vegetable Napoleon

Add \$3.00 per Person

- Baked Stuffed Portabella Mushrooms with Spinach, Trio of Cheese and Garlic Wine Sauce
- Stuffed Eggplant Towers with Ricotta Parmesan Spinach Filling with Vodka Cream
- Baked Mushroom Strudel with Balsamic Reduction and Goat Cheese
- Grilled Vegetable "Teepees"-Red and Green Peppers, Zucchini, Squash and Eggplant topped with a Kalamata Olive, Seasoned with Oil and Vinegar

Third Course Continued: Choice of Two

Accompaniments

- Garden Rice Pilaf Hot Tossed Pasta with Fresh Vegetables and Olive Oil Roasted Red Bliss Potatoes
- Cheddar Thyme Cous Cous Scallop Potatoes Fresh Broccoli with Parmesan Cream Sauce Green Beans Almondine
- Butternut Squash Mash Roasted Root Vegetable Medley

Add \$2.00 per Person

- Parmesan Rosemary Risotto Duet of White and Green Asparagus Gemelli Pasta and Balsamic Roasted Onion Chutney
- Braised Red Onion and Navel Orange Chutney with Citrus Cream Roasted Garden Vegetables with Broccoli Rabe
- Grilled Vegetable Skewers with Lemon Thyme Dipping Sauce Roasted Garden Vegetables with Broccoli Rabe
- Gemelli Pasta and Balsamic Roasted Onion Chutney Roasted Fingerling Potatoes with Orange Glaze
- Roasted Sweet Potato Rounds with Brown Sugar Glaze Roasted Peruvian "Purple" Potato with Italian Herbs and Extra Virgin Olive Oil
- Wild Mushroom Saute tossed with Radiatore Pasta Topped with Shaved Parmigiano-Reggiano Cheese and Creamy Asiago Spinach Sauce

Fourth Course: Choice of One

Dessert

- Pie du Jour
- Dish of Ice Cream/Sherbet
- Mini Chocolate Indulgence

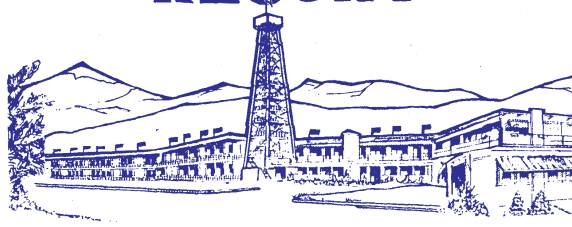
Add \$2.00 per Person

- Tea Pastries Chocolate Covered Strawberries

All Dinners include Rolls, Butter, Coffee and Tea



INDIAN HEAD RESORT



Franconia Notch Wedding Stations

Personalize to Suit Your Event - Great Additions to Any Menu!

Carving Stations

Roast Turkey with Gravy and Cranberry Sauce (Add \$3 per Person)

Roasted Ham Glazed with Brown Sugar-Mustard Marinade, Served with Honey Mustard Dipping Sauce (Add \$3 per Person)

Roasted Tenderloin of Beef with Port Wine Reduction (Add \$7 per Person)

Roast Prime Rib of Beef with Au Jus (Add \$6 per Person)

Beef Sirloin with Bourguignon Gravy (Add \$5 per Person)

Raw Bar Classics (Market Price)

Crab Claws, Shrimp, Clams and Oysters served with Appropriate Accompaniments

Pastabilities (Add \$4 per Person)

Choice of Three Pastas: Fettuccini, Cheese Tortellini, Penne or Angel Hair

Served with Alfredo and Marinara with Six Mix-Ins

Parmesan, Olive Oil and Red Pepper Flakes

Sweet Endings (Add \$19 per Table)

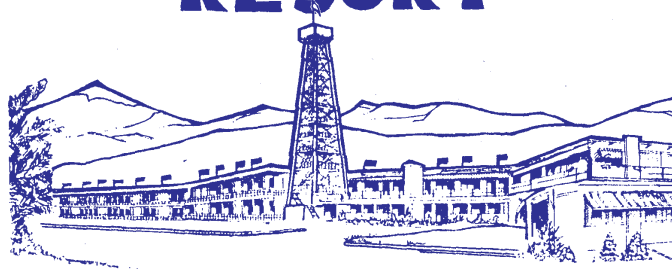
Tea Pastries

Chocolate Covered Strawberries





INDIAN HEAD RESORT



Daydreams Hair and 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.

WEIL CONSULTATION

\$50.00 and up

WEDDING DAY

\$55.00 and up for the Bride

\$50.00 and up for wedding party styles

\$20.00 for make-up application

ON LOCATION

\$200.00 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.

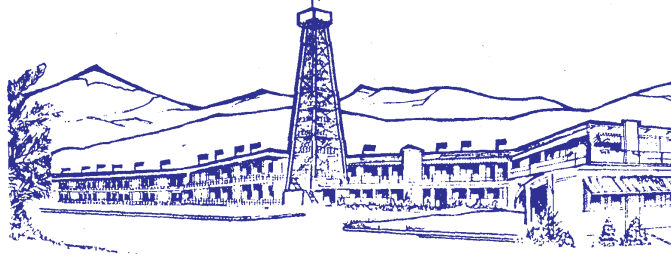
If you have any questions please call. We look forward to helping you feel and look gorgeous on your wedding day!

The Daydreams Staff

Please make any cancellations a week before appointment date or you will be charged full price for services booked.



INDIAN HEAD RESORT



Wedding Arrangements

For your convenience, we have put together a list of local establishments that offer services that can complement your event. If something that you would like is not on the list, please ask; we will get the information you need, we are here to help.

Flowers

Flora Latte - 603-444-7600
Cherry Blossoms 603-444-1015
Main Street Florist 603-745-6006
Floradale Flower Shop- 603-823-7176

Justice of the Peace

William Melekas 603-823-5379
Marianne Peabody 603-726-3914
Maureen Dexter 603-444-5005

Photographers

Thru the Artist's Eye- 603-745-8500
Northern Exposures- 603-536-1131
On the Spot Photography - 603-726-8879
Stephanie Wales Photography - 603-387-5633

Cakes

Cakes by the Lake - 603-279-1456
Jacques Cakes - 603-485-4035
Kathy Girouard - 603-838-6342
Sweet Maidens - 603-536-6322
Ooolala Cakes - <http://oolalacreativecakes.yolasite.com/>

Hair & Make-Up

Daydreams Hair Studio - 603-745-8200
Nancy's Hair Styling - 603-745-9009
Mane Street Styles - 603-444-7130

Limousine Service

Grace Limousine-1-800-328-4544
Celebrity Express-603-859-5775
A&M Limousine-603-286-8282
Prestige Limousine - 877-781-5466

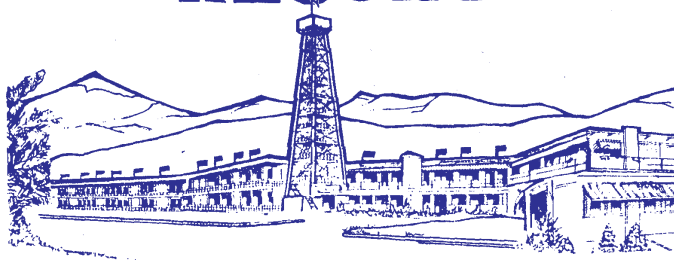
Entertainment

A Goodtime DJ - 800-783-3866
Jammin' DJ - 603-356-3793
Peak DJ.com - 802-888-6978

83010



INDIAN HEAD RESORT



Notes



INDIAN HEAD RESORT



Notes