THE BEST VENUE for THE PERFECT WEDDING

WHITE MOUNTAIN HOTEL WEDDINGS

“THE ONLY THING WE OVERLOOK IS THE MOUNTAINS”
PICTURE-PERFECT LOCATION

Thank you for your interest in The White Mountain Hotel and Resort for your wedding or elopement. Nestled beneath White Horse Ledge in scenic North Conway, NH, we provide ambiance and elegance in a picturesque New England setting. Whether you are planning an intimate affair or a lavish celebration, we are the “Number #1 choice for couples planning the perfect destination wedding.”

AWARD-WINNING CUISINE

Outstanding customer service, award-winning cuisine, and the finest attention to detail are what set us apart from the competition. Schedule a wedding meeting today to see why we have been the #1 choice of couples for 30 years. All of our venues afford panoramic views that are second to none. Service, attention to detail, and our highly trained staff are our greatest strengths and will make planning your dream wedding stress-free.

Enclosed, please find our current Wedding Package with all the information you will need to plan your dream wedding. Our menus are designed by our Executive Chef and are created in a manner that is consistent with our excellent reputation for superior cuisine. Custom menu planning is also available.

ALL NEW
CATHEDRAL BALLROOM - COMING SUMMER 2022

CONTACT INFORMATION

Carol L. Sullivan, Director of Sales and Marketing
The White Mountain Hotel & Resort, 800-533-6301 Extension 412, weddings@whitemountainhotel.com
SPECIAL OFFER ** BOOK NOW

BOOK YOUR WEDDING, for 2020 OR 2021 and receive a FREE ENGAGEMENT PHOTO SESSION with AbbeyJaneCreative. Special promotional dates do not apply *offer expires April 1, 2021

WEDDING PACKAGE INCLUSIONS

- Professional Coordination prior to the day and on the day of your wedding
- A selection of passed hors d’oeuvres
- 1-hour open bar cocktail reception **
- Champagne or sparkling cider toast
- Multi-course dinner
- Complimentary cake cutting
- Complimentary white table linen in Ledges Restaurant, Echo and Cathedral Ballrooms
- Your choice of coordinating linen napkins for that special touch
- Complimentary parquet dance floor in the Echo Ballroom
- Complimentary suite for the bride and groom Friday and Saturday nights. **
- Complimentary gift for the Bride and Groom in your suite **
- 9% NH state tax and 18% gratuity and administrative fee

**Does not apply to the brunch package

Wedding Menus can be customized and enhancements added to fit your vision
What is a typical time schedule for each wedding?

**Friday and Saturday Weddings:**
A typical DAYTIME wedding in our Ledges Restaurant and Echo Ballroom is as follows: Ceremony on property at 12:30 pm, Cocktail Reception from 1:00 – 2:00 pm, Dinner in Ledges Restaurant from 2:00 – 4:00 pm, Cake-cutting and Wedding Reception in the Echo Ballroom from 4:00 – 8:00 pm. Wedding dinners must be served in Ledges Restaurant by 2:00 pm.

A typical EVENING wedding in Echo Ballroom is as follows: Ceremony on property at 4pm, Cocktail Reception from 4:30-5:30pm, Dinner and dancing from 5:30-9:30pm.

**Midweek Weddings:**  A typical Midweek Wedding Reception schedule in our Echo Ballroom is as follows: Ceremony on property at 12:30 pm, Cocktail Reception in the Echo Ballroom from 3:00 to 4:00 pm, Dinner, Dancing and Reception in the Echo Ballroom from 4:00 pm to 8:00 pm. Midweek Weddings are available Sunday thru Thursday. They are not available on Friday or Saturday.

How many entrées can I select?

Menu and meal selections will be planned with the assistance of our Wedding Coordinator. Our Executive Chef is happy to work with you on any special menu planning and can accommodate most special meal requests. All Packages include your choice of up to two (2) entrées. If you wish to offer your guests a third entrée selection, there is a $6.00 per person surcharge.

When are final counts and meal selections due?

Food and beverage selections including hors d’oeuvres, entrée selections, wine selections, enhancements, etc. are due 90 days prior your wedding date. Guaranteed final meal choices and counts are due 30 days prior to your wedding date.

What are the requirements for Bar Services?

The White Mountain Hotel & Resort offers many different options for bar service during your Cocktail Reception, Dinner Service and Wedding Reception from hosted bars to cash bars. Our Wedding Coordinator will work with you to plan the perfect event.
Frequently Asked Questions (continued)

What is the Minimum and Maximum Number of Guests?

Weekend Wedding in the Echo Ballroom:
DAYTIME: The minimum guaranteed count required for a Saturday Wedding is 50 Adults. The Maximum in Ledges Restaurant and the Echo Ballroom is 120 Guests.

EVENING: The minimum guaranteed count required for a Wedding is 50 Adults. The Maximum in the Echo Ballroom is 70 Guests. NOTE: A fifteen (15) room block required for evening weddings.

Midweek Wedding: The minimum guaranteed count required in the Echo Ballroom for a Midweek Wedding (Sunday thru Thursday) is 21 Adults. The Maximum in the Echo Ballroom for a Midweek Wedding is 70 Guests.

Are there Discounted Group Room Rates available?

Yes. Discounted group room rates are available for a block of 10 to 20 rooms during the months of November through July. We offer a 15% discount off our published room rates during the months of November through July. Discounted group room rates are not available during the months of August, September or October or over any holiday weekends, holiday period, or school vacation periods. Overnight accommodations during the months of August, September and October, holiday periods, holiday weekends, and school vacation periods will be at our published retail rates. There is a two-night minimum booking on the weekend, therefore all guest room blocks will be for both Friday and Saturday evening. This includes the Newlywed Suite. Please check with the Sales Department for room availability, and the block may be limited based on available space at the time of booking. The White Mountain Hotel & Resort is a smoke-free facility. All guest rooms, function facilities, and public areas are non-smoking. A $250.00 cleaning fee will be assessed for smoking in any area inside the Hotel.

What are the Payment Requirements?

A $1,000.00 non-refundable deposit is due with your signed contract within 7 days of the contract being issued. 50% of your estimated total is due 120 days prior to the wedding. Your final estimated payment is due 30 days prior to the wedding. All payments are non-refundable upon receipt. Final guaranteed choices for each individual guest, and meal counts for each entrée selection are due 14 days prior to Reception. Any remaining balance is due on the day of the wedding.

Can I have my ceremony on Property?

Yes. Several options are available for your Wedding Ceremony. For a list of the local churches or a Justice of the Peace, please refer to our Local Service Guide included in this planning package. If you should decide to hold your ceremony on the Hotel’s property, your choices are the Gazebo on the Golf Course or the Hotel Gazebo on the North Lawn or the Echo Ballroom. All ceremony locations on property provide electrical power for musical equipment, chair set up and break down, and maintenance of the grounds.

Can we schedule a tasting?

Yes. After a contract has been signed and deposit has been received, we can schedule a tasting for the wedding couple. A tasting of two (2) entrees can be arranged in Ledges Restaurant at 5:30 pm. If you wish to taste more than two (2) entrees, there will be a $25.00 per plate charge for additional entrees. Reservations and entrée selections must be made with the Wedding Coordinator two weeks prior to the tasting.

Are there any additional Fees?

$1,000.00 Facility Fee
$150.00 Bar Set up Fee (per bar) in the Echo Ballroom, Poolside or Cathedral Ballroom
$250.00 Ceremony Fee to hold your wedding ceremony on property (Includes Chair Rental Set-up & grounds maintenance)
$2.00 per bag – Gift Bag Room Delivery Fee
“New England Farm to Table” Wedding Package

$199.00 per person
Inclusive of 9% NH State Tax and 18% Gratuity and Administrative Fee

One choice of either Appetizer or Soup, Salad Selection, Entrée and Dessert featuring all New England Sourced Specialty Ingredients*

Passed Hors D’oeuvres (Select Two)

**Housemade Spent Grain Pretzels**
with Iron Mike Beer cheese and assorted crusty breads for dipping

**Fresh Crudités** featuring local and in season vegetables from Pine View Farms, Weston’s, etc. served with House Made Herbed Dip

**Vermont Cheese Board** featuring assorted cheeses from Cabot, Jasper Hill, Vermont Butter & Cheese, Shelburne Farm, etc.

**Passed Hors D’oeuvres** (Select up to Four)

Iced Jumbo Shrimp Cocktail
Maine Lobster Arancini
Smoked Chicken Caprese on a crispy Ciabatta crostini
North Country Smokehouse Shoulder bacon wrapped scallops glazed with fuller maple syrup
Local grilled mushrooms with Vermont butter and Chevre in phyllo
Deconstructed mini Beef Wellington featuring pates from New England Charcuterie and filet mignon from New England Family Farms
Local beet and goat cheese salad spoons with local micro greens, crispy Pancetta and honey mead dressing from Sap House Meadery
Maine Peekytoe Crab Cakes on a crispy wanton with shaved local radish salad

Select One Item below from either the Appetizer or Soup Selections:

**Appetizer**
Smoked Salmon Tartare Spoons
Mini Crab Cakes with Chive Aioli
Miso Salmon Crudo Spoon
Deconstructed Mini Beef Wellington

**Soup**
Soup Du Jour
Award Winning Clam or Seafood Chowder
New England Lobster Bisque

**Salad** (Select One)
Locally Sourced Garden Salad with house roasted beets, toasted almonds and a baked goat cheese crostini
Lamb lettuce with seasonal berries, shaved Tarantaise cheese and a citrus vinaigrette with French bread crisps
Caesar Salad served with our traditional house made egg-less dressing

Prices are subject to change without notice   Menu items and availability are subject to change. All prices are inclusive of 9% NH State Tax and 18% Gratuity and Administrative Fee 2020/2021 White Mountain Hotel Wedding Planner Guide
“New England Farm to Table” Wedding Package”- continued

Entrées (Select up to Two)

**Braised Wagyu Short Ribs** from New England Family Farms. Served over seasonal risotto with local pea shoots and a raspberry mead glaze.

**Smoked Pancetta Wrapped Filet** With a salt cod mashed potato from Green Thumb Farms and a local five onion glaze finished with fried leeks and a house infused herb oil.

**Heirloom Buckspork Pork Tenderloin** Rolled in citrus zest and cracked peppercorn trio served with glazed local pureed Cipollini onions, Maple and Whole Grain Mustard and served with Brookford Farm Cheddar Mashed and Seasonal Vegetables.

**Pan Roasted Misty Knoll Half Chicken** Dusted with fresh herbs from our own garden served with Green Thumb Farm dauphinoise potatoes and local vegetables tossed with Fuller’s honey butter.

**New England Style Fruit De Mer** Fresh Maine Mussels, day boat scallops, bay shrimp and lobster claws in a sweet corn and smoked bacon cream served over warm roasted potatoes with local micro greens and house made cheddar crisps.

**Grilled Atlantic Day Boat Swordfish** With a local corn and arugula basmati salad and a citrus beurre blanc and crispy shallots.

**New England Style Boiled Lobster Dinner** A New England Tradition with all the fixings: 1¼ Lb. Steamed Lobster, Corn on the Cob, mussels and steamers, roasted potatoes, coleslaw, house made corn bread.

**Shoyu Glaze Atlantic Salmon** With wasabi mashed potato, Shoyu and McIrees glaze with crispy wontons and local pea shoots.

**Chef’s Vegetarian Medley** Prepared using Fresh and Local Ingredients.

*Note: Menu will vary depending on seasonal availability and will be custom planned based on availability.
“Casual Elegance” Wedding Package

$179.00 per person
Inclusive of 9% NH State Tax, 18% Gratuity and Administrative Fee

Passed Hors D’oeuvres
Fresh Seasonal Crudités served with Herbed Dip
Domestic & International Cheese, Fruit, and Cracker Platter

Passed Hors d’oeuvres (Select up to Three)
Nori Wrapped Tuna Bites with Soy Syrup
Honey Ginger Teriyaki Beef
Sweet Chili Scallops and Bacon
Iced Jumbo Shrimp Cocktail
Short Rib Stuffed Mushrooms wrapped in Phylo
Spinach and Feta Spanikopitas
Fresh Caprese Skewer
Lobster Arancini

Select One Item below from either the Appetizer or Soup Selections:

Appetizer
Smoke Salmon Tartare Spoons
with capers and lemon dill crème fraiche

Seared Deep Sea Red Crab Cakes
with chive aioli and heirloom tomato compote

Herb Smoked Lamb Carpaccio
with mache, capers and cracked pink peppercorns

Mini Truffled Filet Towers
with house made truffle aloutte

Soup
Homemade Soup of the Day
Seasonal offerings available

Award Winning Seafood Chowder
Award Winning Clam Chowder

Award Winning Chili

Salad (Select One)
Mixed Fresh Greens
with heirloom cherry tomatoes, shaved cucumber and carrots

Grilled Caesar
with our housemade eggless Caesar dressings, crispy smoked Pancetta and boiled egg

Belgium Endive and Arugula
with housemade croutons, fresh berries, and spiced walnuts in a citrus vinaigrette

Fresh Butter Lettuce
with Grafton cave aged cheddar, roasted acorn squash and French Bread Romano crisps
“Casual Elegance” Wedding Package—continued

Entrées (Select up to Two)

Pan Roasted Filet Mignon
With marinated Oyster mushrooms Fois Gras butter and a Cabernet glace

Grilled Filet Mignon
With roasted garlic chive butter, crispy fried shallots and an herb infused demi glace

Roasted Herb Rubbed Sirloin
With local grilled & marinated mushrooms and Cipollini onions, infused with an herbed Pinot Noir infused bordelaise

Chef Trimmed Prime Rib of Beef Au Jus
Hand rubbed and rolled with fresh herbs and roasted garlic, served with a house made herb popover and Au Jus

Seared Organic Scottish Salmon
With an emulsified caper brown butter and crispy fried leeks

Crab & Panko Baked Haddock
Finished with a chive beurre fondue

Grilled Shrimp and Scallops
With a lobster beurre blanc and micro green salad

Pancetta Wrapped Airline Chicken
With a roasted heirloom tomato relish and 25 year balsamic and toasted rosemary infused EVOO

Whole Grain Mustard Crusted Lamb Rack
With a rosemary Jus Lie and marche micro salad

Starch (Select One)

Cabot cheddar mashed potato           Rice Pilaf
Dauphinoise potato                  Four cheese Mac and Cheese
Roasted tri-color fingerlings        Truffle Mac and Cheese
“The Classic” Wedding Package

$139.00 per person
Inclusive of 9% NH State Tax and 18% Gratuity & Administrative Fee

Passed Hors D’oeuvres (Select One)
Fresh Seasonal Crudités served with Herbed Dip
Domestic Cheese, Fruit, and Cracker Platter

Passed Hors D’oeuvres (Select up to Two)
Sweet Chili Scallops and Bacon
Spinach and Feta Spanikopitas
Fresh Caprese Skewer

Garlic Sesame Chicken & Pineapple Skewer
Honey Ginger Teriyaki Beef
Sundried Tomato & Feta Crostini

Soup or Salad (Select One)
Soup du Jour
Garden Salad served with Homemade House Dressing

Soup (Select up to Two)

Entrées (Select up to Two)

Baked Seafood Stuffed Haddock
Fresh haddock stuffed with a seafood stuffing and topped with a lemon wine butter

Grilled Salmon
Atlantic salmon brushed with olive oil, pan seared served with lemon dill hollandaise sauce

Whitehorse Chicken en Croute
A chicken breast stuffed with Boursin cheese, baked in a flaky crust and served with a caramelized red onion and golden raisin chutney

Cathedral Chicken
A Statler chicken breast stuffed with an apricot and currant stuffing and topped with a light apple butter sauce, served with apple onion chutney

Pork Tenderloin - Chef’s preparation

Sliced Roast Sirloin of Beef
Herb Crusted Sirloin served with a Bordelaise Sauce

Chef Trimmed Prime Rib of Beef Au Jus
Served with Herbed Popovers

OR SELECT ONE SURF AND TURF ENTRÉE FOR ALL GUESTS:
Surf & Turf – (Choice of two from list below)

One Grilled 6 oz. Black Angus Filet Mignon
Three Jumbo Grilled Shrimp
Two Jumbo Seared Scallops

Vegetarian Medley – Chef’s Selection of Entrée

Each entrée is served with the Chef’s selection of fresh seasonal Vegetable & Potato or Rice
2020 Wedding Package Special
August 29th, September 12th, November 7th, December 19th ONLY!

$125.00 per person
Inclusive of 9% NH State Tax and 18% Gratuity and Administrative Fee

Package includes:
Champagne or Sparkling Cider Toast
Three Passed Hors D’oeuvres during your cocktail reception
Choice of either Soup du Jour or Garden Salad
Choice-2 Entrée served with freshly baked rolls
Wedding Cake Included from Autumn Nomad Bakery served with a Chocolate Dipped Strawberry
Private use of the Echo Ballroom
Parquet Dance Floor in the Echo Ballroom
Gift for the Newlywed Couple in your Suite
Your choice of coordinating napkin color

Included Suite for the Newlywed Couple on Friday and Saturday night of the Wedding
FREE GOLF** for the Bride and Groom on the wedding weekend
Professional on-site wedding coordinator with personalized attention

Passed Hors D’oeuvres (Select One)
Domestic Cheese, Fruit, and Cracker Platter
Fresh Seasonal Crudités served with Herbed Dip

Passed Hot & Cold Hors D’oeuvres (Select Two)
Spinach & Feta Spanikopitas
Garlic Sesame Chicken and Pineapple Skewers
Honey Ginger Teriyaki Beef
Sundried Tomato and Feta Crostini
Fresh Caprese Skewer

Soup or Salad (Select One)
Soup du Jour
Mixed Greens with Homemade House Dressing

Entrées (Select up to Two) Each entrée is served with the chef’s selection of fresh Vegetable & Potato or Rice
Whitehorse Chicken en Croute
A chicken breast stuffed with Boursin cheese, baked in a flaky crust and served with a caramelized red onion and golden raisin chutney

Sliced Roast Sirloin of Beef
Herb Crusted Sirloin served with a Bordelaise Sauce

Baked Stuffed Haddock
Haddock with a Florentine stuffing, topped with a lemon shallot tarragon sauce

Apple Stuffed Pork Loin
A pan roasted pork loin with an apple stuffing, finished with apple pan sauce

Vegetarian Medley
Chef’s Selection, please ask for available menus

Cathedral Chicken
A Statler chicken breast stuffed with an apricot and currant stuffing and topped with a light apple butter sauce, served with apple onion chutney

Minimum 40-70 guests 4pm ceremony, 4:30-9:30 Cocktail/Dinner/Dancing Reception in Echo Ballroom
Minimum 75-120 guests 12/12:30pm ceremony, 1-2pm Cocktail Reception/2-4pm Dinner in Ledges Restaurant/4-7pm Dancing in Echo Ballroom. Timing can be adjusted according to your ceremony location and time.

**Does not include a cart
**Children’s Sit-Down Dinner Menu**

$22.00 per child, Inclusive

Menu available For Children 11 and under with a Sit-Down Dinner Reception
All children’s meals include Hors D’Oeuvres, Entrée, Ginger Ale Toast and Dessert

**Entrée (Select One)**

- Macaroni and Cheese
- Chicken Nuggets with French Fries
- Hamburger with French Fries
- Hotdog with French Fries

**Wedding Enhancements**

**Bridal Continental Breakfast – Individually Boxed**

- Fresh Cut Fruit Platter, Granola & Yogurt
- Fresh Baked Muffins and Pastries
- Mimosa’s with Orange Juice-One (1) Bottle of Champagne for every 5 guests
- Coffee and Tea

**Custom Stations**

- International Coffee Station - $13.00 per person
- Assorted Custom Candy Buffet - $16.00 per person
- A Chef-Attended Carving Station can be added to any Wedding Menu.
  Prime Rib of Beef, Roast Sirloin of Beef, Pork Steamship Round,
  Traditional Roasted Turkey, Brown Sugar Roasted Ham

**“New England Seacoast Raw Bar”* - $26.00 per person

Raw Bar Includes: Peel & Eat Shrimp, Littlenecks, Oysters, Crab Claws, Mussels

*Seasonal Availability

**Additional Courses**

Our Wedding Coordinator will be happy to work with you in planning a custom Appetizer Course for your dinner
Pasta Course served prior to soup or salad $13.00 per person
A Sorbet Course to cleanse the palate before the Main Course $6.50 per person, plus tax and gratuity

**Specialty Cocktails**

Specialty Cocktails and “Signature Wedding Drinks” can be arranged.

**Elegant Garnish**

Elegantly garnish your champagne toast with a fresh red raspberry - $3.00 per person
Wedding cake garnish with a chocolate dipped strawberry on the plate - $4.00 per person

Menu is inclusive of 9% NH State Tax and 18% Gratuity and Administrative Fee
Prices are subject to change without notice
Menu items and availability are subject to change
2020/2021 White Mountain Hotel Wedding Planner Guide
Rehearsal Dinner Menu

SAMPLE MENU

Note: Menu changes seasonally and this menu will change based on availability from the current dinner menu on the date of the rehearsal dinner

$58.00 per person, Inclusive

Hosted in Ledges Restaurant for up to 25 guests
Parties over 25 guests will be hosted in the Echo Ballroom

**Entrées**

**Broiled Haddock**
Fresh Haddock prepared with lemon, white wine, butter and Ritz cracker crumbs, house rice and farm fresh vegetables

**Almond Crusted Haddock**
Baked to a golden brown, served with Caponata vegetables and Chef's choice of starch and farm fresh vegetables.

**Fine Herb Grilled Salmon (GF)**
Served over garlic roasted bliss potatoes and wilted spinach, finished with a roasted tomato Choron sauce.

**Herb Roasted Half Chicken (GF)**
House roasted half chicken rubbed with fresh herbs and pan jus, served with Chef's choice of starch and farm fresh vegetables

**Pepper Crusted Strip Steak (GF)**
Served with pan jus, horseradish aioli Chef's choice of starch and farm fresh vegetables

**Char Grilled Filet Mignon (GF)**
Served over a roasted portabella mushroom and finished with a cabernet glacé, Great Hill bleu cheese butter

**Vegetarian/Vegan Entrée**
Chef's choice of a specialty vegetarian or vegan entrée will be prepared

All entrées served with either soup du jour or garden salad with house dressing, Chef's choice of starch, vegetable and dessert, house baked breads, and coffee or tea

There is a Bar Set-up Fee of $150.00 for parties of 50 or more served in the Echo Ballroom.

All group dinners will select up to Three (3) Entrees to offer to your guests.

Final guaranteed counts and meal selections due to the Sales Office 14 days prior to event.
Rehearsal Dinner
BBQ Menu
Chef Attended and Served
$58.00 per person, Inclusive
(A minimum of 25 guests required for this menu)

Choice of Two:
BBQ Steak Tips
BBQ Chicken Quarters
Hand Pulled BBQ Pork
Hand Pulled BBQ Chicken
BBQ Ribs ($3.00 per person surcharge)

Choice of One:
Veggie Burgers
Handmade 6 oz. Burgers with sliced tomato, sliced onions and lettuce
Grilled Italian Sausage with peppers and onions
Grilled Portabello Mushrooms

Choice of Four:
Corn on the Cob
BBQ Baked Beans
Roasted Red Potatoes
Garden Salad with House Dressing
Homemade Cole Slaw
Homemade Pasta Salad
Homemade Potato Salad
Homemade Cornbread

Includes:
Watermelon
Brownies & Cookies
Ice Tea & Lemonade

Menu is inclusive of 9% NH State Tax and 18% Gratuity and Administrative Fee
Prices are subject to change without notice
Menu items and availability are subject to change
2020/2021 White Mountain Hotel Wedding Planner Guide
Rehearsal Dinner
Lobster Bake Menu
Chef Attended and Served

$ Market Price – Please ask for a quote on your date
(A minimum of 25 guests required for this menu)

Buffet Menu Includes
1 ¼ lb. Maine Lobster  (1 ticket per person)
Handmade Grilled Hamburgers
Grilled Italian Sausage w/onions & peppers
BBQ Chicken Quarters
Mussels
Steamers
Corn on the Cob
Corn Bread

Select One Side
Roasted Red Potatoes
Homemade Cole Slaw
Garden Salad with House Dressing
Pasta Salad

Dessert
Watermelon
Strawberry Shortcake

Select Two Beverages
Coffee, Tea and Decaf
Lemonade
Iced Tea
Bottled Water
Fruit Infused Water

Bar set up fee is $150.00

*price subject to change based on current market price of lobsters, clams and mussels
** price not guaranteed until contract is issued and signed and is still subject to market pricing

Pricing will be inclusive of 9% NH State Tax and 18% Gratuity and Administrative Fee when quoted
Prices are subject to change without notice
Menu items and availability are subject to change
2020/2021 White Mountain Hotel Wedding Planner Guide
Beverage Service Menu

**Premium Selections**
- Absolut Vodka
- Tanqueray Gin
- Bacardi Rum
- Captain Morgan

- Buffalo Trace
- Johnnie Walker Red
- Dewar’s Scotch
- Jack Daniels Bourbon

- V.O.
- Cuervo Gold Tequila
- Hornitos

**Top Shelf Selections**
- Cold River
- Belvedere Vodka
- Bombay Sapphire Gin
- Makers Mark

- Chivas Scotch
- Glenlivet
- Don Julio

- Patron
- Tullamore Dew
- Grand Marnier

**Open Bar Prices based Upon Consumption**

**Liquor**
- Premium Brands $9.00
- Top Shelf Brands $12.00

**Two Liquor Drinks**
- Premium Brands $10.00
- Top Shelf Brands $14.00

**Cognacs**
- Grand Marnier $11.00
- Remy Martin $13.00
- Courvoisier VS $11.00

**Beer**
- Domestic Bottled $4.50
- Imported Bottled $5.00
- Imported/Micro Draft $5.00

**House Wine (5 oz. glass)**
- House Wine $7.00
- Premium Wines $9.00

**Beverages**
- Soda $2.00
- Juice $2.00
- Sparkling Water $2.00

**Punch Bowls (per 25 people)**
- Fruit Punch $50.00
- Fruit Punch w/ Alcohol $85.00
- Strawberry Champagne Punch $95.00

There will be a $150.00 set-up fee per bar for all bars not held in the Tullamore Tavern

Note: Beverage Services menu is subject to 9% NH State Tax and 18% Gratuity and Administrative Fee.
Elopement, Vow Renewal & Recommitment Packages

Elope, Renew your Vows or Plan a Recommitment Ceremony in the White Mountains of New Hampshire with one of our very special Packages planned just for smaller groups of up to 20 guests.

Elopement, Vow Renewal & Recommitment Packages are offered throughout the year with the exception of certain holiday periods, holiday weekends and school vacation periods. Call for Details.

Midweek and Weekend Packages

Reserve a two night Package at the luxurious White Mountain Hotel & Resort and celebrate your nuptials in the beauty of the White Mountains. Enjoy panoramic mountain vistas, a romantic candlelight dinner for two, all in a breathtaking mountain setting. Package includes two nights deluxe accommodations in a Superior Suite, strawberries dipped in chocolate and a bottle of Perrier Jouet champagne in your room upon arrival, breakfast for two each morning (Grand Sunday Brunch on weekend package), ceremony on property at 5:00 pm in our beautiful gazebo and the services of a Justice of the Peace to perform the ceremony, a 5-Course candlelit dinner for two immediately following the ceremony with a champagne toast, and a personal wedding cake for two.

Pricing varies depending on the date. Please inquire with the Reservations Department for Weekend and Midweek Packages. Also, please refer to the Elopement “Frequently Asked Questions” page for further details.
Elopement, Vow Renewal or Recommitment Package
Frequently Asked Questions

What does the Package include?

- Overnight accommodations in a Superior Suite
- Strawberries dipped in chocolate delivered to your Suite
- A bottle of Perrier Jouet Champagne in your Suite upon arrival
- Wedding Ceremony at the Gazebo on Property at 5:00 pm
- Services of a Justice of the Peace to perform the ceremony on property
- A 5-Course Dinner for two served in the Ledges Restaurant immediately following the ceremony at 5:30 pm
- A personal wedding cake for two served after dinner with either Sorbet or A Chocolate Dipped Strawberry
- Champagne toast with dinner (Sparkling Cider and Ginger Ale also available)
- Breakfast for two each morning (Grand Sunday Brunch on weekend package)

What is the time schedule for these Events?

The wedding ceremony is held at our Gazebo at 5:00 pm, and is performed by a local Justice of the Peace. In the event of inclement weather, or winter elopements, the spectacular granite fireplace in our lobby is the setting for your intimate ceremony.

What are the details for the Elopement or Vow Renewal or Recommitment Dinner?

The celebration dinner is held in our Ledges Restaurant immediately following the ceremony at 5:30 pm. The dinner in Ledges Restaurant is a 5-course order off the menu dinner that includes both soup du jour and garden salad with house dressing, an Amuse Bouche' appetizer course, entrée off the menu, and dessert off the menu or sorbet or chocolate dipped strawberry served with your wedding cake. A glass of champagne is included for the Bride and Groom. A personal wedding cake for two is included in the package and consists of a white cake with white frosting. The Ledges Restaurant is open to the public 7 nights per week, and there will be other guests in the Restaurant during dinner hours.

How many guests can be accommodated at this Event?

The maximum number of guests that can be accommodated in the Ledges Restaurant with an elopement, vow renewal or commitment package is 20 guests (including children). If the count goes over 20 guests, the package will no longer be considered our Elopement, Vow Renewal or Recommitment Package, and will be converted to a traditional Wedding Package Plan and Wedding Menu Pricing. Events that go over the maximum of 20 guests will not be hosted in the Ledges Restaurant and will be rescheduled in our Echo Ballroom at an available date and time. This policy has no exceptions.

What is the cost for additional guests at the Elopement, Vow Renewal or Recommitment?

Maximum of 18 additional guests, (plus the bride and groom for a total of 20). If guests are joining the Bride and Groom for dinner the additional costs are as follows and include: 

- **5-Course Dinner, Champagne Toast, and Wedding Cake**
  - Additional Adult Meal Package: $79.00 per person, plus tax and gratuity
  - Additional Children Meal Package: $24.00 per child (up to age 11), plus tax and gratuity

Prices are subject to change without notice. Menu items and availability are subject to change. All Elopement pricing is subject to 9% NH State Tax and 18% Gratuity and Administrative Fee.
What packages are available for more than 20 guests?

If you are planning an intimate wedding reception for more than 20 guests, we suggest one of our 4 Wedding packages. Please refer to our Wedding Packages for more information and details.

When are Elopement, Vow Renewal and Recommitment Ceremony Packages Available?

These packages are available anytime during the year, with a few exceptions during peak fall foliage periods. There are also other dates throughout the year that are not available for an Elopement, Vow Renewal or Recommitment Package, i.e. Christmas Eve, Christmas Day and New Year’s Eve are not available. Certain holiday periods such as school vacation weeks, and other dates may not be available based on the schedule of the Justice of the Peace. Please call the Sales Office at 1-800-533-6301 for specific details and availability.
Bands
Airtight www.airtightband.com 603-303-5234
Cuzin Richard Entertainment www.cuzinrichard.com 603-502-0570
Northstar Entertainment www.northstarevents.com 800-935-2263
Wicked Smart Horn Band wickedsmarthornband@gmail.com 603-348-2036

Musicians
Heather Pierson, WMH house pianist www.heatherpierson.com 603-733-6350
Michael Jewel, WMH house pianist 603-356-7738
K. Kelly Muse, WMH house pianist 207-756-3574
Claire Gardner, Vocals & pianist (solo or full band ensemble) 603-986-7918
Local Rhapsodies (Flute & Piano) Lauren Houlihan & Rebecca Moore 603-762-1459
Mary Littlefield, Violinist & Vocalist marydresser@gmail.com 207-975-3563
Mountain Aire Strings www.mountainairestrings.blogspot.com 603-556-9211/603-447-5266

Disc Jockeys
Judy’s Music Entertainment www.judysmusicentertainmentservices.com 603-723-7499
Sound Dimension sounddimension@comcast.net 603-203-1038
Chuck Noel Djchucknoel14@gmail.com 978-376-9864
Peak Entertainment, Inc. www.peakdj.com 802-888-6978
The Music Man www.themusicmandjservice.com 207-423-4859

Beauty Salons
The Cut Off Salon and Day Spa www.cutoffspa.com 603-356-6276
The Root Cellar www.therootcellarnh.com 603-356-6995
Debony Salon & Spa www.debonysalon.com 603-383-9366

Bridal Apparel and Formal Wear
Betty Dee Bridal Fashions www.bettydeefashions.com 603-752-5141

Wedding Cakes
Autumn Nomad Bakery www.autumnnomad.com 603-383-8227
Sugar Maker Bakery thesugarmakerbakery@gmail.com 603-383-9545

Florists
Dutch Bloemen Winkel www.dutchbloemenwinkel.com 603-383-9696
Ruthie’s Flower Shop & Event Planning ruthiesflowershop@yahoo.com 603-447-8878
Designed Gardens Flower Studio www.dgflowerstudio.com 603-730-5268
Lemon & Tulips www.lemonandtulips.com 207-935-7700
Blooming Vineyards www.bloomingvineyards.com 603-986-7482
Local Services Guide

(continued)

**Churches**

Christ Church Episcopal
603-356-2062

Conway Village Congregational Church
603-447-3851

Bartlett Congregational Church (UCC)
603-374-2718

First Baptist Church
603-356-6066

First Church of Christ Congregational
603-356-2324

Jackson Community Church
603-383-6187

Our Lady of the Mountain Church
www.ourladyofthemountains.org
603-356-2535

Saint Margaret Anglican Church
www.stmargaretconway.org
603-447-2404

**Justice of the Peace**

Barbara Theriault
btontee@roardunner.com
603-986-5168

Rob Clark
rob@mooserock.com
603-986-5221

Christie Girouard
rrgcec@roadrunner.com
603-447-2328

Kimberly S. Steward
kimthejp@gmail.com
603-387-9496

Kelly Hayden-Wimpory
www.kellythejp.com
603-547-5627

**Photographers and Videographers**

Kris Dobbins Photography
www.krisdobbinsphotography.com
844-448-0721

Jay Philbrick Photography
www.philbrickphoto.com
603-356-9822

Tim Shellmer Photography
www.shellmer.com
603-383-4219

Meg Simone videography
www.mountainlovefilms.com
603-986-6234

Siobhan Bogle
www.themainetinker.com
207-400-0603

The Maine Photo Camper
www.mainticker.com/photocamperphotobooth
207-400-0603

Brian Dalke
www.dalkestudios.com
603-866-1070

Anne Skidmore Photography
www.asweddings.com
603-502-0835

Kelly Cicero Films
www.Kellycicero.com
603-662-8451

Eric McCallister Photography
www.mccallisterphoto.com
603-733-4575

**Authorized Rental Services**

Abbott Rental Service
www.abbottrental.com
603-444-6557/800-287-6557

Wroblewski Party Rental
www.nhtents.com
603-662-5649/603-662-9370

Devine Inspirations
www.mydevineinspirations.com
603-527-8019

Cloth Connection
www.clothconnection.com
845-426-3500

**Transportation**

Grace Limousine
www.gracelimo.com
603-666-0203

Fast Taxi
603-356-0000

Sutton Luxury Limousine
www.suttonlimo.com
603-387-3663

Vin’s Van (shuttle service, local & long distance)
603-662-6459

**Horse-Drawn Carriage**

Wagon Wheel Farm, Josh Battles
603-539-3546

**Dress Pressing**

Carolyn’s Valley Tailor Shop
603-356-2768
Thank you for your interest in the White Mountain Hotel and Resort. The following information and guidelines will help you plan your next function, wedding or event. We will be happy to assist you in making the proper menu selections and special arrangements that will ensure a successful event. All menu selections, meeting room requirements, and special arrangements must be submitted to the sales department at least 14 days prior to the function, except for weddings where menu selections are due 30 days prior to the function.

General Dining Information

Ledges Restaurant offers a full menu of traditional New England favorites and the freshest Maine seafood, along with excellent service, an attentive staff and spectacular panoramic views. Set-time, group seating dinner reservations are suggested at either 6:00 PM or 8:00 PM in the Ledges Restaurant. The Tullamore Tavern offers a full service menu in a relaxed atmosphere.

The dress code for the Ledges Restaurant in the evening is “Resort Casual.” Resort casual is defined as no tee shirts unless covered by a blazer, no shorts, no flip flops and no torn jeans.

Group Room Blocks, General Lodging and Reservation Information

Check-in time is after 3:00 PM and check-out time is prior to 11:00 AM. Should additional time be needed, please check with our front desk staff. Hotel quiet hours are from 11:00 PM to 7:00 AM.

Discounted group room rates are available for a block of 10 or more rooms during the months of November through July. We offer a 15% discount off our published room rates during the months of November through July. Discounted group room rates are not available during the months of August, September or October or over any holiday weekends, holiday period, or school vacation periods. Overnight accommodations during the months of August, September and October, holiday periods, holiday weekends, and school vacation periods will be at our published retail rates. There is a two-night minimum booking on the weekend, therefore all guest room blocks will be for both Friday and Saturday evening. This includes the Newlywed Suite. All room blocks will be held until 30 days prior to arrival at which time the block will be released. Rooms will then become available on a first come, first served basis. All guest rooms are non-smoking. A cleaning of $250.00 will be charged for smoking in any guest room.

Deposits and Cancellation Policy

WEDDING RECEPTIONS: In order to confirm a wedding reception, a copy of the signed contract, along with a non-refundable deposit of $1,000 must be received within seven (7) days of the contract being issued. The deposit is applied directly to the master account. 50% of the estimated final bill will be due four (4) months prior to the event date. Full payment of the final bill will be due thirty (30) days prior to the event, unless other arrangements have been made and agreed upon by the White Mountain Hotel & Resort. All payments are non-refundable upon receipt. Any cancellation of rooms five (5) days or more prior to arrival that have been confirmed via rooming list or direct booking by the guest, will be charged a $25.00 administration fee. Individual rooms already reserved that cancel within five (5) days prior to arrival including the day of arrival will be charged a sum equal to the package amount one night’s lodging and refunded any balance.

Guarantee Policy

Attendance and menu guarantees are necessary to ensure proper preparation of the food. Estimated attendance and final meal counts must be given at least thirty (30) days prior to arrival, which is the amount that will be paid for unless the count increases. In the event that a final guarantee is not supplied, the estimated number of guests will be considered the final guarantee.
Music and Entertainment Policy
The White Mountain Hotel & Resort reserves the right to control all sound levels that might exceed the comfort levels of other guests. The Hotel's quiet hours are between 11:00 PM and 7:00 AM.

Audio Visual Equipment and Decorations
Any audio visual equipment that is leased or rented will be the responsibility of the group. Special items such as ice carvings, custom floral arrangements and theme decorations can be priced and ordered through the Sales Department. All decorations must be approved by the Hotel and be in accordance with fire regulations.

Food and Beverage
Hotel policy and state licensing laws require that all food, liquor and beverages served at all functions be provided by the White Mountain Hotel & Resort with the exception of wedding cakes. Due to health concerns and Hotel policy, no leftover food or beverage may be taken from the banquet area with the exception of wedding cakes.

Liability
The White Mountain Hotel and Resort reserves the right to control all private functions. The Management reserves the right to pre-approve the amount of alcohol brought into hospitality areas. The Hotel can curtail any function if it goes beyond the 11:00 PM quiet hour. The Hotel cannot assume any responsibility for personal property brought on to the Hotel premises. Alcoholic beverages are not allowed in public areas such as hallways, health club, game room, stairways, elevator and public restrooms. The White Mountain Hotel & Resort must supply all alcoholic beverages consumed at the pool area.

Code 179:5 Prohibited Sales
No licensee, salesperson, nor any other person shall sell or give away or cause or allow or procure to be sold, delivered or given away any liquor or beverages to a person under the age of 21 years old or to a person under the influence of liquor or beverage.

The management and staff of the White Mountain Hotel & Resort look forward to making your next event a success. Please feel free to contact the Sales Department at 800-533-6301 with any questions.
In order to make your event memorable as well as safe, we share the responsibility with you for the safety and well-being of each guest. In cooperation with alcoholic beverage licensing authorities, local enforcement agencies and the comfort of other guest enjoying the hotel, the following policies have been developed.

1. Under the constraints of our liquor license, the Hotel must provide all liquor served and consumed in our function facilities.
2. All functions must purchase food and dry snacks to be served with any alcoholic beverages.
3. We will not serve anyone who is intoxicated or serve any person to the point of intoxication.
4. The legal drinking age in New Hampshire is 21 years of age, and the Liquor Commission requires proof of age upon request. We reserve the right to require a picture ID of anyone who appears to be under the age of thirty. Bracelets or other forms of control may be required when minors are present.
5. Under no circumstances may adults provide alcohol to underage children.
6. We may limit the quantity of multiple liquor drinks served per person.
7. Guests may not transport more than two drinks from a service bar at one time.
8. No more than one drink, with the exception of dinner wine, may be in front of a guest at any one time.
9. Guests may not remove or transport liquor from the function room. Only hotel staff may transport liquor to or from a function room.
10. We do not allow the consumption of alcohol by shots.
11. "Open" bars may serve alcohol up to a maximum of four hours. "Cash" bars may be open for five hours.
12. Hotel Staff must tend all bars.
13. Guests may not bring their own alcoholic beverages into public spaces.
14. If any of the above policies are violated, the hotel may discontinue alcohol beverage service.
15. We ask that you and your guests observe the beginning and ending time for your event and the hotel quiet hours of 11pm to 7am. We reserve the right to remove anyone from our property who engages in disruptive, violent, profane, intoxicated or abusive behavior. As host of your event, you agree that you assume FULL responsibility for the conduct of your guests and for any damages, costs or liabilities that result from you or your guests’ conduct.
16. Our staff has been professionally trained to handle situations of alcohol consumption in excess. Please feel free to let our function manager know if you feel you need our help in dealing with any guest that may need assistance.

I, the undersigned, have read, understood and agree to comply with the above policies:

________________________________                          ______________
Name of Function                                      Date of Function

________________________________                      ______________
Function Host                                        Date

________________________________                       ______________
Hotel Representative                               Date
**Entertainment & Vendor Guidelines**

The White Mountain Hotel and Resort places restrictions on noise levels (i.e. decibel levels, see below) at which entertainment performs on resort property. Before agreeing to perform at the White Mountain Hotel, the entertainment group must understand the provisions below. The Wedding Couple who hire the entertainment are responsible for speaking with the entertainers, and will agree to these provisions when they sign their contract with the White Mountain Hotel and Resort.

**Entertainment Policy**
Highly amplified music will not be permitted.

The White Mountain Hotel and Resort has the authority to reduce volume or to discontinue any entertainment determined to be disruptive. It is agreed that the White Mountain Hotel and Resort will not be held liable with respect to their right to enforce these restrictions. Please view the decibel chart below.

Sound shall be measured with a sound decibel app meeting the Type 1 or 2 performance requirements of the American National Standards Institute (ANSI S1.4-1983) “American National Standard Specifications for Sound Level Meters.” Sound levels shall be measured by the maximum reading on a sound level app set to the A or C weighted scale and slow the response.

Music may not be played beyond 10:30pm.

Set up: Event entertainment vendors are welcome on the property 3 hours in advance of start time. The White Mountain Hotel and Resort does not provide storage space for equipment so please plan accordingly.

Breakdown: Prompt and efficient breakdown is expected as to observe the White Mountain Hotel and Resorts quiet hours and we require vendors to vacate the property within 45 minutes of event end time.

![Decibel Levels Chart](chart.png)

**Decibel Levels**
Per entertainment industry standards and best practices, entertainment shall maintain a maximum SPL or dB level of ~96-100dB(a) on the dance floor.