

Congratulations on your Engagement!

Courtyard by Marriott Nashua Wedding Package

(Based on a minimum of 75 people)

For Your Reception

Hospitality / Photo Room includes:
Champagne, Beer, Wine and a Selection of Hors d'oeuvres

Cocktail Hour includes:
A Selection of Cold and Hot Hors d'oeuvres

For Your Dinner

Traditional Toast of Sparkling Champagne garnished with a Fresh Strawberry

Elegant Four-Course Dinner, expertly prepared by our Executive Chef

Luxurious Wedding Cake
Served with an Ice Cream Truffle

An On-Site Event Manger will assist with
Your Special Arrangements and Coordinate your Complimentary Taste Meal

Fresh Floral Centerpieces for each Guest Table & Head Table
with Complimentary Use of our Mirrors and Votive Candles

An Elegant Limousine by "Grace Limousine"

Accommodations for the Bride and Groom
with Complimentary Breakfast for Two the Following Morning

Special Overnight Room Rates for Your Wedding Guests (upon request)

10% Discount on Rehearsal Dinner, Bridal Shower or Post Wedding Brunch

Private On-Site Ceremony Accommodations may be arranged



Courtyard by Marriott Nashua ~ 2200 Southwood Drive ~ Nashua NH 03063 ~ 603.880.9100 2011 Menu
Prices are Inclusive of a 13% State Taxable Service Charge, a 7% State Taxable Administrative Fee, and an 9% State Sales Tax

Wedding Reception Hors d'Oeuvres Selection

Choice of Two of the Following:

International and Domestic Cheese Display
Fresh Garden Vegetable Display
Seasonal Sliced Fruit Display

Choice of Four of the Following:

Seafood

Crab Rangoon
Mini Crab Cakes served with Rémooulade Sauce
Cozy Shrimp Wrapped in Wonton
Coconut Shrimp
Scallops Wrapped in Bacon

Beef

Beef Teriyaki Skewers
Mini Beef Wellington in a Puff Pastry
Beef Spring Rolls

Chicken

Chicken Dijonnaise in a Puff Pastry
Chicken Spring Rolls
Chicken Sesame

Vegetarian

Spanakopita
Herbed Bread and Boursin Cheese Stuffed
Mushroom Caps
Sun Dried Tomato and Feta in Phyllo
Vegetable Spring Roll

Additional Enhancements to your cocktail reception...

Antipasto Display

Prosciutto, Tuna, Salami, Pepperoni, Mozzarella, Provolone, Marinated Mushrooms, Eggplant,
Artichoke Hearts, Sweet Peppers and Olives
\$12.00 per person

Smoked Salmon Platter

Thinly Sliced Smoked Salmon served with Assorted Bagels, Capers, Chopped Eggs,
Diced Red Onions and Cream Cheese
\$16.00 per person

Pasta Station

Penne Pasta with Asparagus, Garlic, Tomatoes, Mushrooms, Onions, Virgin Olive Oil and
Spinach Tortellini with your choice of Alfredo or Pomodoro Sauce
\$9.00 per person



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Wedding Dinner Package

Wedding Celebration Toast

Champagne garnished with a Fresh Strawberry

Appetizer

Choice of One of the Following:

Fresh Seasonal Fruit Plate with a Raspberry Sauce

Penne Pasta Pomodoro

Soup du Jour

New England Clam Chowder

Salad

Choice of One of the Following:

Garden Salad

Garden Fresh Greens with Tomatoes, Shredded Carrots, Sliced Cucumber served with a Choice of Two Dressings

Caesar Salad

Romaine Lettuce Freshly Prepared with Homemade Croutons, Shaved Parmesan Cheese and Caesar Dressing

Additional Enhancements:

Mediterranean Salad

Mixed Greens Tossed with Feta Cheese, Tomatoes, Kalamata Olives, Red Onions and Balsamic Vinaigrette Dressing

Add \$2.00 per person

Individual Antipasto Salad

Prosciutto, Tuna, Salami, Pepperoni, Mozzarella, Provolone, Marinated Mushrooms, Eggplant, Artichoke Hearts, Sweet Peppers and Olives

Add \$5.00 per person

Additional Course Enhancement:

Sorbet Intermezzo

Add \$3.95 per person



Dinner Entrée

A charge of \$2.00 will be added to each entrée price, when more than one selection is chosen.

Vegetable Lasagna \$65.00 per person
Seasonal Vegetables with Ricotta and Mozzarella Cheese

Chicken Basilico \$74.00 per person
Boneless Breast of Chicken Topped with Fresh Basil, Lemon and Prosciutto Cream Sauce

Chicken Maple Dijon \$74.00 per person
Boneless Breast of Chicken sautéed with a Country Maple Dijon Cream Sauce

Herb Crusted Chicken \$74.00 per person
Boneless Breast of Chicken Marinated with Fresh Herbs and Topped with Madeira Cream Sauce

Chicken Boursin \$74.00 per person
Boneless Breast of Chicken Stuffed with Fresh Broccoli and Boursin Cheese, Topped with Velouté Sauce

Swordfish Parmesan \$76.00 per person
Dusted with Parmesan Cheese and Topped with a Lemon Butter Sauce

Broiled Atlantic Salmon \$76.00 per person
Topped with a Creamy Dill Sauce

Broiled New York Sirloin \$82.00
10oz. New York Sirloin served with a Port Demi Glace

Broiled Filet Mignon \$89.00
An 8oz. Filet Topped with Bordelaise Sauce

All above Entrees are Accompanied by our Selection of Seasonal Vegetables and a Starch, Rolls, Butter, and 100% Arabia Gourmet Bean Coffee, Decaffeinated Coffee and Premium Herbal Tea Selection and Soft Drinks



Dessert

Ice Cream Truffle choices:

White Raspberry

Vanilla Ice Cream with Swirls of Raspberry Sherbet, Dipped in White Chocolate and Drizzled with Dark Chocolate

Praline Pecan

A Special Blend of Butter Pecan Ice Cream Dipped in Dark Chocolate and Drizzled with Milk Chocolate

Cappuccino Truffle

A Special Blend of Extra Rich Coffee Ice Cream Dipped in Dark Chocolate and Drizzled with Milk Chocolate

Additional Enhancements to your Dessert Selections...

Continental Coffee Station

100% Arabia Freshly Brewed Gourmet Bean Coffee, Decaffeinated Coffee and Premium Herbal Tea Selection served with Whipped Cream, Chocolate Shavings Cinnamon Sticks, Citrus Rinds and Sugar Cubes
\$5.95 per Person

Viennese Pastry Table

Chef's Selection of Assorted Cakes and Pastries,
100% Arabica Gourmet Bean Coffee Decaffeinated Coffee
and Premium Herbal Tea Selection
\$11.00 per person



Wedding Dinner Buffet

Wedding Celebration Toast

Champagne garnished with a Fresh Strawberry

Assorted Rolls and Butter

Soup du Jour

Fresh Garden Salad

Garden Fresh Greens with Tomatoes, Shredded Carrots, Sliced Cucumber
served with a Choice of Two Dressings

Sliced Roast Sirloin of Beef

Topped with Fresh Herb and a Port Demi Glace
served with Assorted Rolls and Appropriate Condiments

Chicken Basilico

Topped with Fresh Basil, Lemon and Prosciutto Cream Sauce

New England Baked Scrod

Prepared Traditionally with Bread Crumbs and Lemon Butter

Selection of Seasonal Vegetables

Selection of Starch

Wedding Cake Served with choice of Ice Cream Truffle

\$80.00 per Person

