



ABENAQUI COUNTRY CLUB

Banquet Menus

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ABENAQUI COUNTRY CLUB 603.379.8323

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Hors d'oeuvres

Herb & Gorgonzola Arrancini	\$3.75
Bruschetta with Marinated Tomato	\$3.00
Shrimp Cocktail	\$4.00
Smoked Salmon Canapés	\$3.50
Olive Tapenade Canapés	\$3.25
Ahi Tuna on a Wonton	\$4.00
Italian Meatballs	\$3.00
Vegetable Spring Rolls	\$3.00
Sausage and Cheddar Stuffed Mushroom Caps	\$3.00
Brie, Almond and Raspberry Puff Pastry	\$3.25
Mini Beef Wellington	\$4.50
Sesame Chicken Tenderloin with Sweet Chili Glaze	\$3.50
Mustard Crusted Lamb Chops	\$6.25
Maine Lobster Crostini	\$5.75
Beef Tenderloin Crostini	\$4.75
Spanakopita	\$3.50
Chicken Lemongrass Dumpling	\$3.75
Scallops wrapped in Bacon	\$4.00
Spinach and Cheddar Cheese stuffed Mushroom Caps	\$3.00
Mini Crab Cakes with Saffron Remoulade	\$4.75

Selections are priced per piece and offered in quantities of 50 or 100

Hors d'oeuvres Displays

Gourmet Cheese Display

Fresh Fruit, Berries, Imported and Domestic Cheeses,
Assorted Crackers

\$10

Add Crudit  Platter \$4.00

Fresh Fruit Platter

\$7.00

Tapas Table

An array of Goat Cheese, Tabboule, Greek Olives, Roasted Sweet Peppers,
Italian Squash, Eggplant, Roasted Chorizo Sausage, Olive Tapenade,
Garlic Hummus, Pita

\$12

Antipasto Tray

Sliced Italian Charcuterie, Grilled Seasonal Vegetables,
Marinated Mushrooms, Artichoke Hearts, Olives, Italian Cheeses,
Tomato, Basil Toasted Focaccia Bread

\$12

Raw Bar

Shrimp, Littleneck Clams, Oysters, Cocktail Sauce,
Mignonette, Tabasco

\$26

Smoked Salmon Display

Chopped Egg, Cr me Fraiche , Capers, Dijon, Red Onion

\$13

Plated Dinners

APPETIZERS

(Choose One)

Ahi Sesame Tuna, Wasabi, Sweet Soy \$11
Vine Ripe Tomato and Mozzarella Bruschetta \$8
Maine Crab Cake \$12
Chilled Shrimp, Lemon Wedges, Cocktail Sauce \$14

SOUPS

(Choose One)

Broccoli Cheddar
Tomato Bisque
Gazpacho
\$6.00 per person
New England Clam Chowder
Lobster Bisque
\$7.00 per person

SALADS

(Choose One)

Garden Salad
Carrots, Cucumbers, Red Onion,
Roma Tomatoes, Balsamic Vinaigrette

Classic Caesar
Romaine Lettuce, Shredded Romano, Caesar Dressing, Croutons

Berry Salad
Bibb Greens, Seasonal Berries, Caramelized Walnuts,
Gorgonzola Cheese, Zinfandel Dressing.

Wedge Salad
Iceberg Lettuce, Bleu Cheese Crumbles, Bacon, Cherry Tomato

ENTREES

CHICKEN

Chicken Saltimbocca

Prosciutto, Sage, Brown Jus \$39

Chicken Picatta

Capers , White Wine Sauce \$39

Roasted Caprese Chicken

Roma Tomato, Mozzarella, Balsamic Glaze \$39

BEEF

New York Strip

Bleu Cheese Butter \$52

Filet Mignon

Beef Tenderloin, Madeira Demi-Glace \$52

Add to Filet

Garlic Shrimp add \$5 per person

Pan Seared Scallops \$6 per person

Lobster Tail \$11 per person

SEAFOOD

Herb Crusted Haddock

Lemon Beurre Blanc \$40

Pan Seared Salmon

Sesame Soy Glaze \$48

Garlic Scampi

Pan-Seared Shrimp, Fresh Garlic, White Wine Sauce \$42

Grilled Tuna

Grilled Tuna Steak, Ponzu \$49

VEGETARIAN

Spinach Lasagna Roll

Ricotta Cheese, Parmesan, Spinach,
House made Marinara, Mozzarella \$38

Pasta Primavera

Season Vegetable Medley, White Wine, Garlic \$38

ACCOMPANIMENTS

(Choose one)

Broccolini with Lemon Butter
Honey Glazed Julienned Carrots
Green Beans with Fresh Herbs
Asparagus

(Choice of one)

Garlic Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Rice Pilaf

All Prices Are Subject to 20% Service Charge and 9 % Sales Tax

Dinner Buffets

Minimum of 75 guests

All Dinner Buffets Include Warm Rolls, Butter,
Coffee, Decaffeinated Coffee and Hot Teas.

CREATE YOUR BUFFET

(Choose Two Entrees)
(Served with choice of accompaniments)

Chicken Marsala, Prosciutto, Marsala Demi-Glace
Herb Crusted Haddock, Lemon Buerre Blanc
Pan Seared Salmon, Sesame Soy Glaze
Jumbo Shrimp Scampi

Chicken Picatta, Lemon, Capers

Wild Mushroom Ravioli, Parmesan Cream

Penne Pasta, Feta, Roasted Tomato, Kalamata Olives, Garlic, Olive Oil
\$45 per person

ENHANCE YOUR BUFFET

Carving Stations

Carving attendant \$100

Roast Beef Tenderloin with light herb, garlic crust and demi glace \$11 per person

Roast Turkey Pan Gravy \$6 per person

Roasted Prime Rib with light herb, garlic crust and au jus \$1 per person

London Broil with jus \$9 per person

Baked Ham \$6 per person

Pasta Station

Ravioli (Mushroom or Cheese), Penne, Tortellini
Served with Crusty Bread

Sauces

Marinara

Alfredo

Pesto

\$12 per person

ACCOMPANIMENTS

(Choose one)

Broccolini with Lemon Butter
Honey Glazed Julienned Carrots
Green Beans with Fresh Herbs
Asparagus

(Choice of one)

Garlic Mashed Potatoes
Herb Roasted Red Bliss Potatoes
Rice Pilaf

SALADS

(Choose One)

Garden Salad

Carrots, Cucumbers, Red Onion,
Roma Tomatoes, Balsamic Vinaigrette

Classic Caesar

Romaine Lettuce, Shredded Romano, Caesar Dressing, Croutons

Berry Salad

Bibb Greens, Seasonal Berries, Caramelized Walnuts,
Gorgonzola Cheese, Zinfandel Dressing.

Wedge Salad

Iceberg Lettuce, Bleu Cheese Crumbles, Bacon, Cherry Tomato

Traditional New England Clam Bake

New England Clam Chowder

Steamers

1 1/4 lbs. Lobsters

Roasted Chicken

Roasted Red Potato, Corn on the Cob, Corn Bread

Market Price

Dessert

Profiterole

Paté a Choux, Ice Cream, Chocolate Sauce, Strawberries

Tiramisu

Mascarpone, Lady Fingers, Dark Rum

Apple Pie

Vanilla Ice Cream

Carrot Cake

Cream Cheese Frosting, Caramel Sauce

Key Lime Pie

Lime Custard, Graham Cracker Crust, Whipped Cream

Fresh Berries and Sponge Cake

Seasonal Berries, Vanilla Sponge Cake, Whipped Cream

Dessert Stations

Petit Fours

Assortment of Bite Size
Pastries Cakes

Assorted Cookies and Brownies

Lemon Shortbread, Raspberry Cream,
Pecan, Chocolate Chip, Oatmeal Raisin

Sundae Bar

Vanilla Ice Cream with an
Assortment of
Toppings and Sauces

Viennese Platter

Mini Pastries, Butter Cookies,
Assorted Cakes

All Desserts \$9 per person

Beverage

Hosted Bar

Sodas	\$3.00
Juices	\$2.50
Domestic Beer	\$6.00
Imported Beer	\$7.00
Wine	\$9.00
Call Brand Cocktails	\$9.00
Premium Brand Cocktails	\$10.00
Toast - House Champagne	\$10.00
House Wine	\$9.00
Champagne Punch	\$75 per gallon
Non-Alcoholic Punch	\$50 per gallon

Estimated Cost

First Hour	\$18.00
Each Additional Hour	\$9.00

NON-ALCOHOLIC BEVERAGES

Per Person

- Assorted Sodas \$3 per person
- Lemonade and Iced Tea \$3 per person
- Sparkling Mineral Water \$3 per person
- Coffee, Tea, Decaffeinated Coffee \$3 per person

RED WINES

Tunnel of Elms Cabernet Sauvignon

WHITE WINES

Tunnel of Elms Chardonnay
Tunnel of Elms Pinot Grigio

General Information

Abeniqui Country Club has an excellent reputation for attention to detail and a personal interest in making any special occasion very special! In order to assist you and your guests, please read the following and discuss any questions with the General Manager or Event Coordinator. The Host, while on Club premises, must comply with the Banquet Policy, all rules and regulations of the Club, the Board of Governors and the Management.

Payment

A deposit of is required to guarantee the date and is non-refundable. Full payment must be made 10 days prior to the event and is payable only in the form of a certified check or cashier's check. All payments are non-refundable.

Menu

Please contact the Club to arrange the menu at least one month prior to the event. The Club must provide all of the food and liquor. It would be our pleasure to custom design a menu to suit your personal tastes and budget. Split menus are allowed at dinner functions only for the entrée portion and limited to two choices, excluding vegetarian meals and special dietary needs. It is the responsibility of the host to supply all guests with a place card indicating their choice. No food may be taken off the premises.

Menu Guarantees

The correct number of people attending the function must be confirmed 10 business days prior to the event. This number will be considered a guarantee, not subject to reduction. The Club will charge for the guarantee or the number served, whichever is greater. The Club will not be responsible for more than 5% over the guarantee (maximum of 10 people)

Club Surcharge & Tax

All food and beverage prices are subject to a 20% service charge and 9% state tax.

Please Note: per the NH Dept. of Revenue RSA 78-A:6a The house service charge of 20% is taxable at a rate of 9% by the state of NH.

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Restricted Areas:

The putting green next to the member deck and all areas of the golf course are off limits. This is for safety and to keep all areas of the course in the best possible condition for the Members.

The Member Bar and Dining Room is for Members only. No food or drinks may be purchased there and it cannot be used for waiting, sitting or lounging.

Club Capacities and Facility Fees

Usage based on five hours, additional hour please add \$600

Main Ball Room accommodates: 220 people @ \$2900

Abenaki Room accommodates: 50-75 people @ \$800

Bridge Room accommodates 20-35 people @ \$400.00

Governor's Board Room accommodates 14 people @ \$300.

Onsite Ceremony Fee: \$1300 Includes 1/2 ceremony time, white garden chairs & sound system. Weather dependent ceremony tent not included.

Facility Fees includes room set up and breakdown, linens, tables, and chairs.

The above facility fees are based upon usage without food and beverage.

Linens

The Club has an array of linen available to you to best accentuate your event. We would be happy to arrange specialty linens to enhance your personal color scheme at varying prices.

Decorations & Entertainment

The Club will not permit anything to be affixed to the walls or floor. Please be sure to communicate to the Club any special requests you may have. Rice, birdseed, confetti, streamers, etc. are prohibited anywhere on the property. The Club reserves the right to approve all special arrangements and entertainment hired for any function. In deference to our neighbors, excessively loud music is not allowed. We reserve the right to control the volume. It is your responsibility to bring this to the attention of any entertainers prior to their arrival.

Laws & Regulations

The Abeniqui Country Club is responsible for the administration of the regulations set forth by the State of New Hampshire. Under New Hampshire State law no one is allowed to bring in or depart with any alcoholic beverage under any circumstances. The Club reserves the right to limit and control the amount of alcoholic beverages served. Our staff is legally responsible to ask for identification of anyone who appears to be under the age of 21.

Rules & Conduct

The client contact undertakes to conduct the event in an appropriate manner and in full compliance with the applicable laws and Club rules and regulations, assuming any damages due by any person attending the event. Please be sure to inform your guests: Cellular phones are not permitted at the Club; Denim jeans may not be worn and smoking is not permitted inside the Clubhouse.

Security and Liability

The Host is responsible for any damage to the premises by guests or outside contractors and shall repair, replace or clean at their own expense. Abeniqui Country Club will not assume responsibility for the damage to, or loss of, any personal articles left at the Club prior to or following an event. The Club will not assume responsibility for the damage or loss of gifts, personal articles, merchandise or equipment left in the Club prior to, during, or following the event. Liability for damage to the premises will be charged accordingly.

Abeniqui Country Club reserves the right to approve the quality and placement of all (flame-retardant) decorations. The set-up and immediate removal following the function, is the sole responsibility of the Host, unless other arrangements are made with the Club.

Abeniqui Country Club is not responsible for failure to supply any service beyond our reasonable control, i.e. fuel supply, water, gas, electricity, heat, air conditioning.

Audio Visual & Miscellaneous Fees

Podium with microphone: \$35.00

Sound system including cordless microphone and speaker with stand: \$80.00

35 mm projector: \$40.00

LCD projector: \$65.00

Projector Screen: \$30

Monitor with DVD / VCR player-recorder: \$25.00

Bar Set-up Fee - \$275 per bar (hosted or cash)

Food Station Attendant - \$125 per station