



Congratulations on your Engagement!

Let us take care of the details...

The Amherst Wedding Package is available in three Menu Options to best suit your budget.

Each menu option always comes with a vegetable crudite, champagne or sparkling cider toast and the Riverside Buffet. All prices are inclusive, therefore, there are NO hidden fees at the Amherst Country Club. All of the options include the following:

- Room Fee
 - Wedding Coordinator
 - Cake Cutting by the Chef
 - Choice of Napkin Colors
- Private Outdoor Area for Photo's
 - Dedicated Bartender
 - Set Up Fees
- Escort for On Course Photographs

Our Package Includes Golf for Four
Complimentary for the bride, groom or guests



Standard Riverside Buffet

Champagne or Sparkling Cider Toast
Fresh Vegetable Crudite' with roasted garlic dip
Riverside Buffet with your choice of Two Hot Entrée's, Two Vegetables,
One Salad and One Starch

\$35.00 per person

Ponemah Riverside Buffet

Champagne or Sparkling Cider Toast
World Class Cheese and Fruit Mirror
Fresh Vegetable Crudite with Roasted Garlic Dip
Riverside Buffet with your choice of Two Hot Entrée's, Two Vegetables,
One Salad and One Starch

\$40.00 per person

Amherst Riverside Buffet

Champagne or Sparkling Cider Toast
World Class Cheese and Fruit Mirror
Two Hot or Cold Horsd'Oeuvres
Riverside Buffet with your choice of Three Hot Entrée's, Two Vegetables,
One Salad and One Starch

\$45.00 per person

Prices do not include 9% NH rooms and meals tax and 18% gratuity



Hors D'Oeuvres

- Seafood Stuffed Mushroom Caps
 - Cocktail Meatballs
- Pacific Rim Teriyaki Skewers (Beef or Chicken)
 - Spanikopita
- Atlantic Scallops Wrapped in Applewood Smoked Bacon
 - Assorted Miniature Quiches
- Toasted Crostini with Boursin and Woodgrilled Sirloin
 - Cocktail Franks in Pastry
 - Antipasti Skewers
(Fresh Buffalo Mozzarella, Fresh Basil, Grape Tomato and Genoa Salami)
 - Crab Ragoons

Salads

- Tossed Field Greens
(with our homemade champagne vinaigrette)
- Tossed Caesar Salad
(finished with shared parmesan)
- Tossed Greek Salad



Entrée's

- **Chicken Cordon Bleu**

Finished with our homemade hollandaise sauce

- **Roast Loin of Pork Normandy**

Whole loin stuffed with currants, apples and bread stuffing and finished with apple cider and calvados reduction

- **Baked Lasagna**

- **Chicken Marsala**

Medallions of chicken sautéed and finished with mushrooms and marsala wine

- **Baked Stuffed Haddock**

Pole-caught haddock topped with our scrumptious crab and shrimp stuffing with a hint of roasted garlic and fine sherry

- **Sliced Roast of Sirloin**

Finished with our house made béarnaise sauce

- **Pasta Primavera**

Tossed with chef's seasonal vegetables and finished with sauce crème rosa

- **Baked Ham Hawaiian**

Tender Smithfield ham topped with our sweet and sour pineapple sauce

- **Riverside Breast of Chicken**

Boneless breast of chicken stuffed thanksgiving style and finished with our signature cider gravy

- **Grilled Swordfish Curacao**

Hearty wood grilled swordfish steak topped with mango cilantro salsa

- **Roast Sirloin of Beef**

Slow roasted angus sirloin finished with sauce bordelaise



Vegetables

- Honey Glazed Carrots
- Zucchini and Summer Squash Medley
 - Green Beans Almandine
 - Fresh Steamed Broccoli
(with hollandaise sauce)

Starches

- Herb Roasted Red Bliss Potato
- Jasmin Confetti Rice Pilaf
- Roasted Garlic Mashed Potato
- Linguini with Marinara Sauce
 - Fettucini Alfredo
 - Baked Idaho Potato
(with housemade compound butter)

Thank you for choosing the Amherst Country Club to share in your very special day.

*Heather Chase Ignaszewski
Wedding Coordinator*