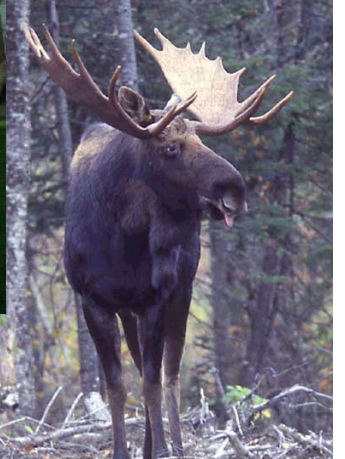


557 US Route 3 - Lincoln, New Hampshire
1-800-343-8777
www.beaconresort.com



The Clermont Room

Banquet seating for up to 135 guests with a dance floor.

Dad's Ballroom

Banquet seating up to 500 with a dance floor

Event Planning Information.

Planning and Paying:

A facility fee deposit, equal to the room rental fee, is due 30 days prior to your event. All menu selections must be made at least 14 days prior to your event.

Final guarantees for your function are due 7 days prior to your event & cannot be reduced thereafter. If notification of final attendance is not received by the deadline, you will be charged for the highest number of people on the original banquet order sheet. The final guaranteed number is the number you will be billed for, unless of course, you have more guests attend. Total payment for your event is due no later than 7 days prior. Incidental charges may be paid the day of the event. All food and beverage costs are subject to a 9% NH State Tax and an 18% service gratuity. All rates are based on a maximum usage time of 4 hours. Planning a longer event, we can make arrangements for a longer block.

All food and beverage is to be provided by The Beacon Resort, Dad's Restaurant. The New Hampshire State Liquor Commission requires that The Beacon Resort, Dad's Restaurant provides all alcoholic beverages consumed at your event.

Details:

A Bar Set Up Fee of \$100 is charged, for a maximum of 4 hours.

There is a \$50 charge for each additional hour of bartender time.

Bar Set up fee is waived for events including dinner.

A Room Rental Fee of \$150 The Clermont Room and \$500 for The Ballroom will apply, for a maximum of 4 hours. Room Rental Fee is waived for events including dinner.

The following is a list of items that are complimentary: House Linen, Flatware, China, Glassware, Tables, Chairs, and Dance Floor.

We are happy to arrange for additional audio / visual needs. Please note we do not staff an audio visual technician, Abbott Rental in Littleton, NH will be contacted to provide equipment we do not own. A rental fee will apply.

The Beacon Resort

Hors d'oeuvres Selections

Hot Items

Fried Chicken Wings
Mild Polish Sausage
Italian Sausage with Peppers
Mini Quiches
Fried Corn Fritters with Maple Syrup Sauce

Cold Items

Assorted Vegetable Platter
(served with a delicious Ranch Dip)
Mild Cheddar Cheese Tray
(garnished with sliced Pepperoni & assorted crackers)
Fresh Fruit Medley
(served with a tangy Yogurt Dip)

Specialty Items

Oysters on the Half Shell \$2.00 each
Smoked Salmon \$.50 each
Iced Gulf Shrimp \$1.50 each
(with Cocktail Sauce & Lemons)
Chilled Maine Lobster (Market Price)
Scallops Wrapped in Bacon \$1.00 each

Deluxe Assortment of Hot & Cold Hors d'oeuvres

\$10.00 when combined with Dinner

\$18.00 without Dinner

Cold Items Only \$6.00 per person with Dinner

We are happy to customize Hors d'oeuvres selection for your function

Prices Available Upon Request

Prices Subject to 18% Gratuity & 9% NH State Tax

Beacon Resort Sit-Down Menu

\$30.00 Per Person

Menu Items Subject 18% Gratuity & 9% NH State Tax

Starter

(choice of one)

Homemade Soup du Jour - New England Style Clam Chowder

Crisp Garden Salad with Our House Dressing - Caesar Salad

Entrée Options

(Choice of Up to Three – Pre Order Required)

Filet Mignon

The finest center cut prepared to perfection

Prime Rib au Jus

A House Specialty at Dad's

Roast Pork Loin

Slow Roasted Pork Loin, sliced and served with gravy

Baked Virginia Ham

Baked to perfection and served with Raisin Sauce

Chicken Oscar

A Tender Boneless Breast of Chicken

Topped with White Asparagus & Crab Meat finished with a Bernaise Sauce

Chicken Boursin

A Tender Boneless Breast of Chicken

Stuffed with Herbs, Cream Cheese & Garlic then Topped with a Mornay Sauce

Baked Stuffed Shrimp

Four Fresh Jumbo Shrimp

Made with Our Own Homemade Seafood Stuffing

Baked Haddock

Fresh North Atlantic Haddock Topped with Bread Crumbs & Butter

Poached Salmon

Fresh Alaskan Filet topped with a Bernaise Sauce

Penne Pasta Primavera

A Vegetarian's Delight! A Fresh Vegetable Medley Lightly Tossed in Penne Pasta

Finished in a Creamy Alfredo Sauce

Entrees are Accompanied with Potato, Vegetable, Bread & Butter

Dessert

Apple Pie a la Mode - The Beacon's "Make Your Own Sundae"

White Chocolate Raspberry Cheesecake - Key Lime Pie - Tiramisu - Fruits of the Forest Pie

Inquire about Pricing for Dad's Assorted Dessert Table

Coffee, Tea, or Decaf Service

Beacon Resort Buffet Menu

\$30.00 Per Person

Menu Subject to 18% Gratuity & 9% NH State Tax

Prime Rib au Jus

Virginia Baked Ham

Chicken Marsala

*Tender Boneless Breast of Chicken
Sautéed with Mushrooms & Marsala Wine
Finished in a Demi Glace'*

Baked Stuffed Haddock

*Fresh Filet of Haddock
Made with Our Own Homemade Seafood Stuffing*

Pasta Bar

*We Provide the Pasta with Marinara Sauce, Alfredo Sauce
And a Fresh Vegetable Medley on the Side
You Can Customize Your Own Pasta Dish!*

Potato du Jour

Garden Salad

Rolls & Butter

Our Famous Dessert Table

*Our Chef Will Prepare a Table with an Assortment of
Desserts For Those with a Sweet Tooth
A Great Way to Complete the Perfect Dinner!*

Coffee, Tea, or Decaf

50 person minimum required for Buffet

The Holiday Buffet

\$32.00 Per Person

Menu subject to 18% Gratuity and 9% NH State Tax

Prime Rub au Jus

Roast Pork

Baked Virginia Ham

Seafood Newburg

Poached Salmon

Chicken Oscar

Au Gratin Potatoes - Vegetable du Jour

Fresh Garden Salad & Assorted Relishes

Assorted Breads

Our Famous Dessert Table

Coffee, Tea or Decaf

50 person minimum required for private Buffet

Our Banquet Facilities:

The Clermont Room (Groups 50-135)

Dad's Ballroom (Groups 150-500)

All Rooms Subject to Availability
Buffet Will be Substituted by a Three Choice Menu when minimum not met



Dad's
Famous Lobsterbake

\$35.00 Per Person

Menu Subject to 18% Gratuity and 9% NH State tax

Homemade Clam Chowder
(Served to you)

Steamed Mussels
(Served to you with Drawn Butter)

BUFFET

Everyone gets a Boiled Lobster! PLUS.....

Prime Rub au Jus

Baked Chicken

Corn on the Cob

Baked Potato
(with Sour Cream)

Fresh Garden Salad

Cole Slaw

Rolls & Butter

Our Famous Dessert Table

Coffee, Tea or Decaf

50 person minimum required for Lobsterbake
Available June through September