

**Beacon Resort
Wedding Planner**



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





The Beacon Resort

A Full Service Family Operated Resort

Let our family take care of yours on the happiest day of your life.

Function Rooms

Our Clermont Room, seats up to 150 guests is a beautifully appointed private dining room, features mountain views, a full size dance floor, full bar and private restrooms. Dad's Ballroom, seats up to 600, perfect for your large wedding this newly renovated space is elegant and spacious, with oversize dance floor, stage for your band or DJ and an adjoining lounge area for your cocktail reception.

Our Hotel

Your package will included a complimentary Bridal Room complete with champagne. Discount Room Blocks available for your guests. Choosing from Deluxe Suites and Rooms with Jacuzzis to Cozy Cottages we have accommodations to suite your style and your pocketbook.

Two Indoor Pools, Two Outdoor Pools with Jacuzzis & Saunas
Our Dining room serves Breakfast & Dinner Daily.

Our Services

All of our special events are customized to suit your personal needs.

The Beacon is famous for our food, the best in the valley, featuring delicious large portions and affordable pricing.

We look forward to the opportunity to assist you in planning your special event.

Call or e-mail us to schedule your tour and consultation on your special event:

Nicole Marien or Wendy Holden

603-745-8800 or 1-800-343-8777

557 US Route 3, Lincoln, NH

www.beaconresort.com group@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 Wedding Menu

\$30.00 Per Person

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

*Carafes of Wine will be provided on each table,
on a complimentary basis, for your wedding toast.*

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

Ice Cream served with the Wedding Cake on a Complimentary Basis

The Following Desserts are available at an additional cost

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

The Wedding Buffet

\$30.00 Per Person

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

*Carafes of Wine will be provided on each table,
on a complimentary basis, for your wedding toast.*

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

Dessert

Ice Cream served with the Wedding Cake on a Complimentary Basis

The Following Desserts are available at an additional cost

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

50 person minimum required for private Buffet

Buffet Will be Substituted by a Three Choice Menu

50 person minimum is not met.

*Wedding Cake is not included, we are happy to suggest a baker to create your
Wedding Cake for you.*

The Deluxe Wedding Buffet

\$32.00 Per Person

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

*Carafes of Wine will be provided on each table,
on a complimentary basis, for your wedding toast.*

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

Dessert

Ice Cream served with the Wedding Cake on a Complimentary Basis

The Following Desserts are available at an additional cost

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

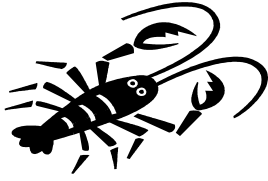
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50 person minimum required for private Buffet

Buffet Will be Substituted by a Three Choice Menu

50 person minimum is not met.

*Wedding Cake is not included, we are happy to suggest a baker to create your
Wedding Cake for you.*

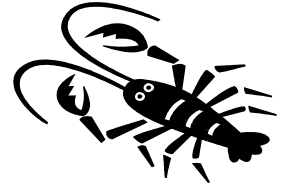


Dad's

Famous Lobsterbake

\$35.00 Per Person

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



*Carafes of Wine will be provided on each table,
on a complimentary basis, for your wedding toast.*

Homemade Clam Chowder

(Served to you)

Steamed Mussels

(Served to you with Drawn Butter)

BUFFET

Everyone gets a Boiled Lobster or Lazy Man Lobster !

Pre-Order Required on Lobsters

PLUS.....

Prime Rub au Jus Baked Chicken

Corn on the Cob

Baked Potato

(with Sour Cream)

Fresh Garden Salad Cole Slaw

Rolls & Butter

Dessert

Ice Cream served with the Wedding Cake on a Complimentary Basis

The Following Desserts are available at an additional cost

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

50 person minimum required for Lobsterbake Available June through September

Wedding Cake is not included we are happy to recommend a baker to you