

Awards Banquet

YOUR RENTAL FEE INCLUDES:

Use of our Entire facility to hold up to 500 guests for 5.5 hours*

Photo opportunities on our meticulously maintained grounds featuring Cobbett's Pond
or inside our beautifully decorated facility complete with indoor waterfall

House linens to include white or ivory table cloths, your choice of 24 napkin colors, Chiavari chairs

Lighting and draping over our oversized 1,800sq. foot stationary dance floor

Up lighting throughout the dining room, colors of your choice

Access to outdoor fireplaces, exclusive patio sound system and outdoor heaters on upper patios

\$1,000 HALL RENTAL FEE

please contact our sales office for pricing to accommodate a smaller event

INTERNATIONAL CHEESE & CRACKER DISPLAY

DINNER BUFFET

CHOOSE ONE

Mixed Greens Garden Salad with Balsamic Vinaigrette (GF, DF)
Caesar Salad

Dinner Rolls & Butter included

CHOICE OF TWO

Chicken & Broccoli Alfredo
Garlic, White Wine & Olive Oil Pasta Primavera (DF)
Italian Style Meatballs
Chicken Parmesan
Honey Ginger Marinated & Grilled Chicken Breast (GF, DF)
Chicken Tenders
Roasted Turkey Breast with Pan Gravy (GF)

ACCOMPANIMENT DISHES

CHOOSE ONE FROM EACH COLUMN

Seasonal Vegetable Medley (GF, DF)

Honey Glazed Carrots (GF, DF)

Green Beans Almondine (GF)

Buttered Broccoli (GF)

Homestyle Mashed Potatoes (GF)

Vegetable Rice Pilaf (GF, DF)

Macaroni & Cheddar with Ritz Topping

Penne with Tomato Basil Sauce

DESSERT

CHOICE OF ONE

Cookie & Brownie Platter
Stationed Display or Per Table

REFRESHMENTS

Soft Drink Ticket 1 PER PERSON

Coke, Diet Coke, Sprite & Gingerale

\$ 25 PER PERSON

PLEASE ADD 22% SERVICE CHARGE AND 8.5% NH ROOMS AND MEALS TAX (2024)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have a comprised immune system.