

The
GRAND BALLROOM
River Walk



WELCOME TO RIVERWALK RESORT AT LOON MOUNTAIN

The

GRAND BALLROOM

RiverWalk

"Where every I do is extraordinary."

Imagine saying "I do" with nature's grandeur as your backdrop and creating memories for a lifetime with family and friends gathered around.

Nestled amidst the breathtaking beauty of the White Mountains of New Hampshire, RiverWalk offers an idyllic setting for your wedding weekend.

Our professional, creative and detail-oriented staff will be there to assist every step of the way and always ready to bring some levity to every situation.

This four-season destination in the heart of the White Mountains surrounded by the 750,000-acre White Mountain National Forest, the towns of Lincoln/Woodstock have been a tourist destination for more than 100 years. Home to one of the premier ski resorts in the east, world famous hiking trails, spectacular mountain vistas, an iconic scenic highway and enough outdoor adventure to last a lifetime.

Our classically elegant Grand Ballroom at Riverwalk Resort is the newest event facility in New England. This beautiful room boasts floor to ceiling windows, elegantly appointed chandeliers and lighting, built in bar and a stunning view with 5500 square feet of space and seating up to 400. The Grand Ballroom features a beautiful foyer with built in bars and is adorned with a covered wraparound deck and gazebo. (porch and gazebo are heated in the cooler months). We can also cater for small weddings, rehearsal dinners, wedding breakfasts and offer multiple locations on the property for those events.



Riverwalk Resort, in partnership with Chef Joe's Catering, is pleased to present their premier Catering Wedding Menus. By consistently offering the best quality products and services, the chefs of Chef Joe's Catering always deliver an extraordinary culinary experience. These menus are just samples of what lies ahead for that special dinner. The expert staff of Chef Joe's catering can customize and personalize any menu. Riverwalk Resort and Chef Joe's professionals will help you create that special day just the way you imagine it.

Separate Riverwalk Catering menus prepared in-house will be available for smaller groups and the Rhythm catering menus will be available for in-room entertaining.

Venues

THE VINEYARD for that special ceremony for up to 60 minutes. This beautiful landscape overlooks the Pemigewasset River and offers unlimited photographic opportunities. The ceremony fee includes The Vineyard, white garden chairs for all guests, the backyard Gazebo, microphone and speaker system, and a reservation for a ceremony rehearsal one day prior to the ceremony.

THE GRAND BALLROOM venue fee includes a professional wedding coordinator on the day of your wedding, a five-hour reception with use of the 3500 square foot foyer for your pre-dinner cocktails and hors d'oeuvres. The 2300 square foot outdoor covered wraparound porch and gazebo is also included. Set-up with all tables, chairs, plates, silverware, table linens (white only) and coordinated napkin color of choice are included. Riverwalk provides a state-of-the-art sound system, microphone and portable dance floor.

2024/2025 WEDDING PRICING

	Wedding Ceremony Vineyard/Gazebo/Salon	Grand Ballroom Facility Usage Fee	Food & Beverage Minimum Requirement
<u>May - October</u>			
Friday & Sunday	\$950	\$4,675**	\$8,000
Saturday	\$1,150	\$8,175**	\$12,000
Sunday Holiday Weekend	\$1,150	\$6,175**	\$12,000
<u>November - April</u>			
Friday & Sunday	-	*\$3,675**	\$6,500
Saturday	-	*\$5,675**	\$9,500
Sunday Holiday Weekend	-	*\$5,675**	\$9,500

***A complimentary Wedding Suite for the bride and groom for two nights when hosting their reception in the Grand Ballroom. This fee is negotiable if the bride and groom have accommodations elsewhere.*

**Facility usage fee includes use of Grand Ballroom gazebo for wedding ceremony or rain back-up.*

Food and Beverage minimums do not include tax & service fees.

Our on-site Seven Birches Winery is opening in RiverWalk west in late March 24, The perfect place to welcome family and friends. The new facility has an expanded public wine tasting area (inside and outside), a private "Club Lounge" allowing for club members and private events, and a state-of-the-art winery production facility. The highlight of this winery is certainly our 4, 75-barrel, brite tanks that sit on the winery floor and rise through the new tasting room on the level above. There's no doubt these new tanks will allow for more and better beverages, and a truly unique winery experience here in the White Mountains. Rhythm Catering menus at Seven Birches winery can complement your gathering.

Take advantage of Solstice North Day Spa located at RiverWalk East. Relax and renew before the festivities begin. This beautiful, full service facility offers many different services including, but not limited to: massage, facials, manicures, pedicures and so much more. Coming in the future will be the new and expanded spa in the RiverWalk west building.

The Toast at La Vista offers the traditional breakfast of your dreams. Located right inside RiverWalk, this spot is known for their breakfast cantina burritos, eggs benedict, and Bananas Foster French Toast. The Toast at La Vista seamlessly combines classic breakfast foods with La Vista style cuisine.

La Vista - Authentic Italian Cuisine located in the heart of the east building at RiverWalk Resort, serves delicious Italian dishes for the whole family. This resort restaurant and bar can accommodate up to 120 guests with more seating on the covered deck overlooking the pools during the warmer months.

The main bar with classic wood and marble features has 18 seats with the pizza bar offering another 8 seats for guests. The main dining area is adorned with a pergola and booth seating in addition to another larger seating area able to accommodate multi-family reservations.

Rhythm Tap and Grille - Located in RiverWalk West will open in June of 2024 for lunch and dinner seven days a week.. The future Rhythm Tap & Grille will be an upscale, American-grill-style destination restaurant with a thoughtful menu and full bar. Rhythm Tap and Grille will include locally sourced food, locally crafted beverages and food and beverage pairings only available in the White Mountains.

Whatever you're looking for to host an extraordinary event we can make that happen!



The

GRAND BALLROOM

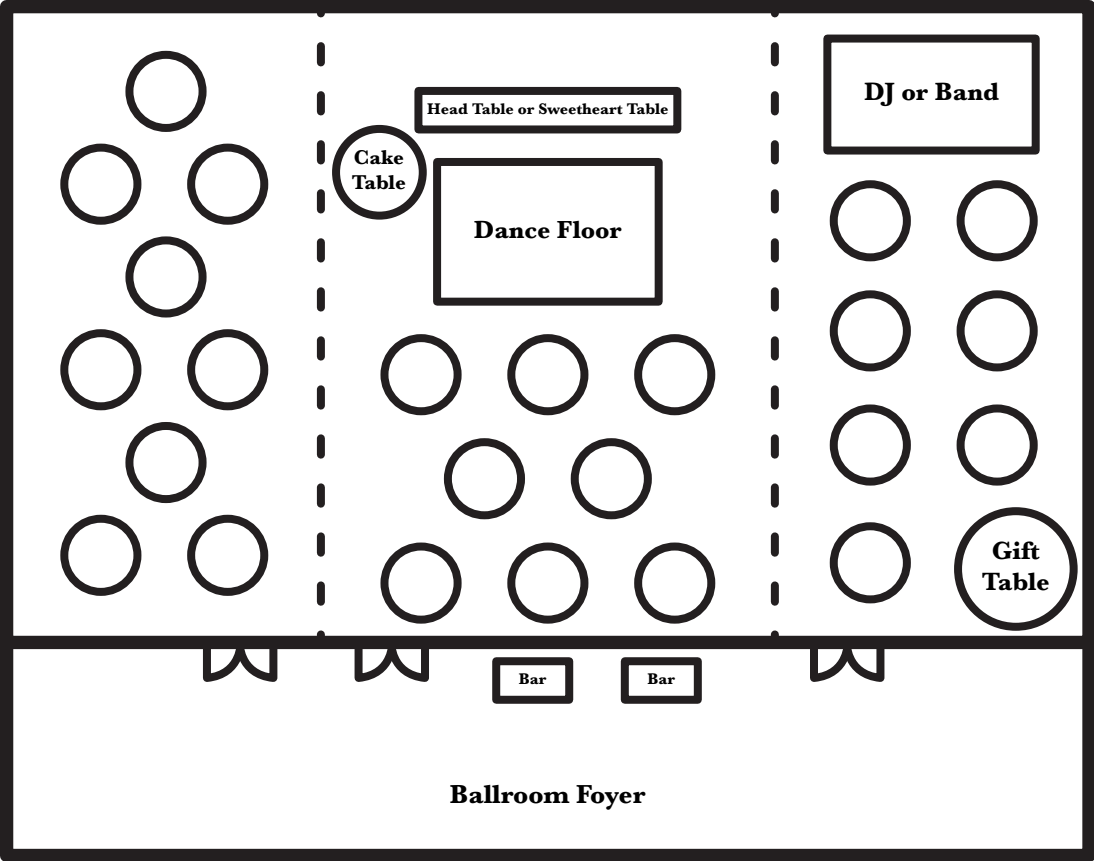
River Walk



The Valley Room

The Mountain Room

The Riverside Room



Presidential Buffet - Option 1

STATIONARY APPETIZER:

Charcuterie ~ A mirrored rustic display of local & imported cheese ~ fine cured meats & salamis ~ assortment of fruit jams ~ dried & fresh fruits ~ petit vegetables nuts & seeds ~ marinated vegetables ~ artisan breads & crackers

PASSED APPETIZERS:

Crab Conquilese Stuffed Mushrooms

Shrimp Cocktail Shooters

Pan Seared Pork Dumplings ~ Seaweed Salad ~ Sesame Drizzle

Prosciutto Wrapped Asparagus

Brie and Fig Jam Crostini ~ Apple ~ Honey

BUFFET MENU:

Fresh Baked Rolls and Breads

Artisan Salad ~ Garden Vegetables

Baby Spinach and Arugula Salad ~ Fresh Berries ~ Goat Cheese Candied Pecans

Roasted Broccoli ~ Cauliflower ~ Baby Carrots ~ Steamed Green Beans ~ Herb

Oil Roasted Garlic and Chive Mashed Potatoes ~ Parmesan, Basil and Sundried Tomato Basmati Rice

Gnocchi ~ Fire Roasted Corn ~ Zucchini ~ Summer Squash ~ Basil Brown Butter ~ Shaved Asiago

Baby Spinach and Goat Cheese Stuffed Chicken Breast ~ Mango Basil Butter

Carving Station ~ Cherry Wood Roasted Certified Black Angus Inside Round ~ Forest Mushroom Au Jus ~ Horseradish Cream Sauce

\$82.50 per person, plus 8.5% NH sales tax and 22% gratuity

Presidential Buffet - Option 2

STATIONARY APPETIZER:

Charcuterie ~ A mirrored rustic display of local & imported cheese ~ fine cured meats & salamis ~ assortment of fruit jams ~ dried & fresh fruits ~ petit vegetables nuts & seeds ~ marinated vegetables ~ artisan breads & crackers

PASSED APPETIZERS:

Tuna Tartar ~ Seaweed Salad ~ Avocado ~ Wasabi Aioli ~ Fried Ginger ~ Wonton Chip

Mountain View Farms Forest Mushroom Toast ~ Mushroom Tarragon Conquilese

Goat Cheese and Prosciutto Crostini ~ Poached Pear ~ Garlic Confit

Braised Red Wine Short Rib (boneless) ~ Cheddar Polenta Cake ~ Crispy Root Vegetables

BUFFET MENU:

Fresh Baked Rolls and Breads

Artisan Salad ~ Garden Vegetables

Baby Spinach and Arugula Salad ~ Dried Cranberries ~ Goat Cheese ~ Granny Smith Apple ~ Candied Pecans ~ Maple Vinaigrette

Roasted Broccoli ~ Cauliflower ~ Rainbow Carrots ~ Steamed Green Beans ~ Herb Oil

Roasted Garlic and Chive Mashed Potatoes

Forbidden Black Rice ~ Roasted Sweet Potato ~ Green Onion ~ Pomegranate

Gnocchi ~ Baby Kale ~ Roasted Butternut Squash ~ Sage Brown Butter

Imported Ham and Cave Aged Cheddar Stuffed Chicken Breast ~ Apple Brandy Cream Sauce

Carving Station ~ Cherry Wood Roasted Certified Black Angus Inside Round ~ Forest Mushroom Au Jus ~ Horseradish Cream Sauce

\$82.50 per person, plus 8.5% NH sales tax and 22% gratuity

Presidential Plated

STATIONARY APPETIZER:

Antipasto ~ Fine & imported salamis, pepperoni, prosciutto, capicola, provolone, mozzarella, parmesan, artichoke hearts and marinated vegetables, kalamata olives, mushroom, pepperoncini, roasted tomatoes~ served with crostini's

PASSED APPETIZERS:

Watermelon Skewers ~ Feta ~ Mint
Grilled Cajun Shrimp ~ Wrapped in Bacon
Lamb Greek Meatballs ~ Tzatziki
Mini Beef Wellington

PLATED MEAL:

Tossed Garden Salad ~ Herb Vinaigrette

Fresh Baked Breads and Rolls

Entrees (guests have a choice of one):

- **Pan Seared Statler Chicken Breast** ~ Cucumber Mint and Pepper Orzo Pasta Salad ~ Lemon Raspberry Butter Sauce~ Fruit Salsa ~ Grilled Asparagus
- **Piedmont Steak** ~ Lemon Spinach Cream ~ Roasted Garlic Mashed Grilled Asparagus
- **Gnocchi** ~ Zucchini ~ Summer Squash ~ Fire Roasted Corn and Tomatoes ~ Brown Butter Sage ~ Shaved Asiago

\$88.00 per person, plus 8.5% NH sales tax and 25% gratuity

Penthouse Buffet - Option 1

STATIONARY APPETIZER:

Charcuterie with Baked Brie ~ A mirrored rustic display of local & imported cheese ~ fine cured meats & salamis ~ assortment of fruit jams ~ dried & fresh fruits petit vegetables nuts & seeds ~ marinated vegetables ~ artisan breads & crackers ~ Baked Brie ~ Fig Jam ~ Wrapped in Phyllo ~ Crostinis

PASSED APPETIZERS:

Oysters on the Half Shell ~ Mignonette
Shrimp Cocktail Shooters
Duck Sausage Wrapped in Phyllo ~ Pesto ~ Asiago
Indian Curry Lamb Cigar Bites ~ Crostini ~ Ricotta ~ Peach ~ Honey ~ Balsamic ~ Pistachio

BUFFET:

Fresh Baked Rolls and Breads

Chopped Salad ~ Romaine ~ Cucumber ~ Tomato ~ Bell Peppers Red Onion ~ Imported Olives ~ Marinated Artichokes ~ Chickpeas Pita Chips ~ Lemon Basil Scape Vinaigrette

Watermelon Feta Salad ~ Arugula ~ Mint Vinaigrette

Summer Berry Quinoa Salad ~ Fresh Berries ~ Chopped Kale ~ Goat Cheese ~ Honey Fig Vinaigrette

Roasted Zucchini ~ Summer Squash ~ Steamed Broccolini Cauliflower ~ Cherry Tomatoes ~ Red Onion ~ Herb Oil

Roasted Fingerling Potatoes ~ Garlic Parsley Butter

Sweet Pea and Fontina Raviolis ~ Lemon Truffle Artichoke Cream Sauce ~ Grilled Asparagus ~ Shaved Asiago

Half Bone-In Cherry Wood Roasted Duck ~ L'Orange Basil Sauce

Carving Station ~ Thin Sliced Beef Tenderloin ~ Truffle Bearnaise Horseradish Cream ~ Red Wine Demi Glace

\$141.05 per person, plus 8.5% NH sales tax and 22% gratuity

Penthouse Buffet - Option 2

STATIONARY APPETIZER:

Charcuterie with Baked Brie ~ A mirrored rustic display of local & imported cheese ~ fine cured meats & salamis ~ assortment of fruit jams ~ dried & fresh fruits petit vegetables nuts & seeds ~ marinated vegetables ~ artisan breads & crackers ~ Baked Brie ~ Fig Jam ~ Wrapped in Phyllo ~ Crostinis

PASSED APPETIZERS:

Oysters on the Half Shell ~ Mignonette

Shrimp Cocktail Shooters

Duck Sausage Wrapped in Phyllo ~ Pesto ~ Asiago

Indian Curry Lamb Cigar Bites ~ Crostini ~ Ricotta ~ Peach ~ Honey ~ Balsamic ~ Pistachio

BUFFET:

Fresh Baked Rolls and Breads

Chopped Salad ~ Romaine ~ Cucumber ~ Tomato ~ Bell Peppers ~ Red Onion ~ Imported Olives ~ Marinated Artichokes ~ Chickpeas Pita Chips ~ Lemon Basil Scape Vinaigrette

Watermelon Feta Salad ~ Arugula ~ Mint Vinaigrette

Summer Berry Quinoa Salad ~ Fresh Berries ~ Chopped Kale ~ Goat Cheese ~ Honey Fig Vinaigrette

Roasted Zucchini ~ Summer Squash ~ Steamed Broccoli Cauliflower ~ Cherry Tomatoes ~ Red Onion ~ Herb Oil

Roasted Fingerling Potatoes ~ Garlic Parsley Butter

Sweet Pea and Fontina Raviolis ~ Lemon Truffle Artichoke Cream Sauce ~ Grilled Asparagus ~ Shaved Asiago

Half Bone-In Cherry Wood Roasted Duck ~ L'Orange Basil Sauce

Carving Station ~ Thin Sliced Beef Tenderloin ~ Truffle Bearnaise Horseradish Cream ~ Red Wine Demi Glace

\$141.05 per person, plus 8.5% NH sales tax and 22% gratuity

Penthouse Plated

STATIONARY APPETIZER:

Mezze Board ~ Assortment of Grilled Pita ~ Grilled Marinated Eggplant, Zucchini, Summer Squash, Asparagus and Roasted Red Peppers ~ Imported Olives, Marinated Artichokes, Roasted Garlic, Marinated Mushrooms and Cauliflower, Caper Berries and Stuffed Grape Leaves ~ Rainbow Cherry Tomatoes, Sliced Cucumber and Fresh Bell Peppers ~ Tzatziki, Classic Hummus, Harissa Hummus, Tabouleh, Falafel and Feta Cheese

Seared Sesame Tuna and Dumpling Station ~ Seared Sesame Tuna Thin Sliced ~ Seaweed Salad ~ House Kimchi ~ Pickled ginger ~ Wasabi ~ Asian Sesame Glaze ~ Soy Sauce ~ Sriracha Aioli

Pan Fried Pork Dumplings ~ Steamed Vegetable Dumplings ~ Steamed Chicken and Lemon Grass Dumplings

PASSED APPETIZERS:

Mini Lobster Strudel

Beef Carpaccio ~ Brie ~ Crusty Garlic Toast ~ Tapenade ~ Fire Roasted Red Peppers

Kimchi Deviled Eggs ~ Fried Pickled Ginger

Spinach Artichoke Stuffed Mushroom

PLATED MEAL:

Mixed Baby Field Greens and Arugula Salad ~ Fresh Berries ~ Goat Cheese Candied Pecans ~ Honey Fig Vinaigrette

Fresh Baked Breads and Rolls

Entrees (guests have a choice of one):

• **Orange, Feta And Baby Spinach Stuffed Chicken Breast** ~ Tomato Lemongrass Basmati Rice ~ Orange Ginger Glaze ~ Grilled Asparagus

• **Beef Tenderloin** ~ Roasted Garlic and Chive Mashed Potatoes ~ Au Poivre Truffle Bearnaise ~ Grilled Asparagus

• **Sweet Pea and Caramelized Onion Raviolis** ~ Lemon Truffle Artichoke Cream Sauce ~ Sweet Peas ~ Grilled Artichokes ~ Shaved Asiago

\$137.50 per person, plus 8.5% NH sales tax and 25% gratuity

Riverwalk Resort at Loon Suggested Bakers
for Wedding Cakes and Cupcakes

CAKES/BAKERIES:

Henny B – Littleton, NH – hennybcakes.com

Wicked Good Bakery – Plymouth, NH – wickedgoodbakerynh1.com

Delectables by Dannette – North Conway, NH – delectablesbydanette.com

Painting with Sugar – Lancaster, NH – paintingwithsugar.com

Autumn Nomad – Jackson, NH – autumnomad.com

Crumb Bum Bakery – Littleton, NH – crumbbumbakery.com

Jack & Fins – Littleton, NH – jackandfins.com



Function Bar

CASH BAR: Guests pay for their own beverages

CONSUMPTION BAR: The Bride and Groom pay for all drinks with pricing stated below. Options are available for signature drink menus and consumption for a stated time period and then conversion to a cash bar.

BAR POLICIES: RiverWalk Resort adheres to a “no shot” policy. Alcoholic beverages are only permitted on outside or inside reception areas. RiverWalk Resort reserves the right to deny alcoholic beverage service to any person for any reason. Liquor licenses granted by the NH state liquor commission requires that we comply with all applicable regulations. All event bars will close 15 minutes prior to the event end time.

BEER:

Bud Light, Budweiser, Narragansett, PBR 5
Switchback, Stella, Tuckerman's, Corona 6
Great North IPA, 603 Hard Seltzer 7
Allagash White 8
Founders All Day IPA, Moat Mountain Czech Pilsner, Rhythm Cider 10

WINE:

Signature Seven Birches Wine ~ Sauv  Blanc, Pinot Grigio, Chardonnay 8
Cabernet, Pinot Noir, Merlot 9
Other wines are available starting at \$10.00 per glass.

ALCOHOL:

Absolute 9, Titos 10, Kettle One 10, Grey Goose 14, Belvedere 14
Tanqueray 9, Bombay Sapphire 10, Beef Eater 10, Uncle Valls Botanical 12, Hendricks 14
Bacardi 8, Capitan Morgan 9, Kraken 10, Goslings 10, Mount Gay 12
Jack Daniels 9, Jameson 10, Makers Mark 10, Knob Creek 14, Bulit 14
Jose Cuervo 8, Hornitos 9, Milagro 10, Altos 12, Espalon 12, Patron 14

***This menu can be customized. All items must be available in the state of New Hampshire.
A signature drink menu can be created and customized with the team of Chef Joe's.

BAR SET-UP FEE: \$500.00 (cash or consumption bar)

- ~ Liquor, beer, wine and soft drinks (signature drinks)
- ~ Garnishes, mixers, cocktail napkins and straws
- ~ Coolers and ice
- ~ Water Station
- ~ Two bartenders
- ~ Final invoice is based on consumption. *Tax (8.5%) and gratuity (22%) added to final invoice.*



GENERAL POLICIES AND GUIDELINES:

Thank you for your interest in holding your wedding here at Riverwalk. The following information and guidelines will help you plan your wedding.

All food served at RiverWalk must be prepared by RiverWalk Catering or Chef Joe's Catering. The only exception to this will be the wedding cake provided by the Bride and Groom.

All beverages must be served by our staff. Outside beverages are not permitted in any of the function areas at any time.

All food and beverage prices are subject to New Hampshire meals tax of 8.5% and a gratuity of 22% on all buffets and 25% for all plated meals.

DEPOSITS AND CANCELLATION POLICIES:

Wedding Receptions: In order to confirm a wedding reception, the signed contract along with a **non-refundable** deposit of \$2500.00 must be received within seven days of the contract being issued. The deposit is applied directly to the master account and applied toward the facility fee. 50% of the estimated bill for Riverwalk will be due four months prior to the event date. Full payment of the bill will be due one week prior to the event unless other arrangements have been made and agreed upon with RiverWalk. All payments are **non-refundable** upon receipt. RiverWalk requires finalized menus 30 days before the event. Two weeks prior a final count of attendees will be due along with the final payment.

Chef Joe's Catering: A **non-refundable** deposit of \$1000.00 is due when the contract is signed. Once the deposit is received and the contract signed, your date is guaranteed. A final deposit will be due 1 week prior to the event date. A final guaranteed count will be due two weeks prior to the event.

Décor: Our Grand Ballroom is classically elegant with a functional flair. Groups are welcome to decorate as long as decorations don't violate fire code. The group is responsible for all additional decorations and for damages that may arise because of the decorations. **WE DO NOT ALLOW** removal of any décor within the facility. The decorations must be removed within 15 hours following completion of the function. All decorations must be approved by the hotel.

Audio Visual Equipment not supplied by RiverWalk Resort will be the responsibility of the group.

