

Searles Castle
At Windham



THANK YOU FOR CONSIDERING SEARLES CASTLE AT WINDHAM FOR YOUR MOST SPECIAL OF DAYS. WE WELCOME THE OPPORTUNITY TO ACT AS YOUR HOSTS IN CREATING A UNIQUE AND ELEGANT SETTING FOR THIS VERY SPECIAL EVENT.

PLEASE BE ASSURED THAT WE WOULD TAKE THIS RESPONSIBILITY VERY SERIOUSLY; FROM THE INITIAL PLANNING STAGES, THROUGH THE EXTRAORDINARY DAY ITSELF. THESE ARE THE DAYS YOU WILL REMEMBER FONDLY FOR THE REST OF YOUR LIVES. WE WOULD BE HONORED TO PLAY A ROLE IN THE SUCCESS OF YOUR WEDDING DAY.

FOR EIGHTEEN YEARS, WE WERE OWNERS/MANAGERS OF A LARGE BANQUET FACILITY IN SOUTHERN NEW HAMPSHIRE. IN THE SPRING OF 2001, WE REALIZED A CHANGE WAS IN ORDER. OUR CONCERN WAS THAT BUSINESS GROWTH (OVER TWO HUNDRED WEDDINGS PER YEAR) HAD BEEN ACCOMPLISHED AT THE EXPENSE OF THAT "EXTRA" PERSONAL ATTENTION TO OUR BRIDES, GROOMS AND FAMILIES. BY JULY, A DECISION HAD BEEN MADE TO DIVEST AND TO LOOK FOR SOMETHING MORE FULFILLING.

HAVING HOSTED MANY EVENTS OVER THE YEARS AT SEARLES CASTLE, WE HAD GAINED THE RESPECT AND ADMIRATION OF THE SISTERS OF MERCY AS EVENT MANAGERS. IN AUGUST OF 2001 WE RECEIVED A CALL ASKING US TO CONSIDER MANAGING THE EVENTS AT SEARLES CASTLE.

WE REALIZED THAT WHAT WE HAD ENJOYED MOST ABOUT OUR CAREERS WAS OUR RELATIONSHIP WITH OUR BRIDES, GROOMS AND PARENTS. CONTACTING THE SISTERS OF MERCY, WE PROPOSED ADDING COURTYARD WEDDING RECEPTIONS TO THE LIST OF EVENTS OFFERED AT SEARLES CASTLE. WHERE THIS HAD BEEN REQUESTED MANY TIMES BEFORE BY INDIVIDUALS, AND HAD NEVER BEEN APPROVED, WE WERE DELIGHTED TO RECEIVE THE GO-AHEAD.

THE THOUGHT OF A BEAUTIFUL WHITE TENT IN THE FANTASY LAND OF A CASTLE COURTYARD, A SMILING BRIDE AND GROOM, BEAMING PARENTS AND GUESTS ENJOYING A RECEPTION LIKE NO OTHER, WAS TOO TEMPTING TO REFUSE, AND, THUS WAS BORN SEARLES CASTLE EVENT MANAGEMENT INC.

WITH THE MANAGEMENT TEAM ADDITION OF OUR DAUGHTER AND SON-IN-LAW, ALLISON AND SCOTT, SEARLES CASTLE OFFERS A FAMILY OF WEDDING PROFESSIONALS WITH A TOTAL OF OVER FIFTY YEARS OF WEDDING EXPERIENCE AND A LIST OF SUCCESSFUL RECEPTIONS NUMBERING IN THE THOUSANDS.

OUR RELATIONSHIP WITH THE AREA'S PREMIER WEDDING RELATED PROFESSIONALS IS ONE BASED ON ONLY THE HIGHEST LEVEL OF RESPECT. AS FOR ELEGANCE, CREATIVITY AND ATTENTION TO DETAIL, THE REPUTATION OF SEARLES CASTLE AT WINDHAM IS SECOND TO NONE.

ABOVE ALL, OUR SUCCESS HAS ALWAYS BEEN DUE TO ONE MAJOR FACTOR. WE REALLY DO CARE.

ENCLOSED IS INFORMATION REGARDING OUR RENTAL ARRANGEMENTS, MENU SELECTIONS, WEDDING PACKAGE OPTIONS AND A BRIEF HISTORY OF THE BEAUTIFUL SEARLES CASTLE AT WINDHAM ESTATE.

IT WOULD BE OUR PLEASURE TO MEET WITH YOU AT YOUR CONVENIENCE TO INTRODUCE YOU TO OUR FACILITY AND TO DISCUSS THE DETAILS OF YOUR WEDDING AND RECEPTION. IF YOU HAVE ANY QUESTIONS, OR IF WE CAN BE MORE HELPFUL WITH YOUR PLANNING, PLEASE FEEL FREE TO CONTACT US.

WE LOOK FORWARD TO THE OPPORTUNITY TO MAKE YOUR EVENT AS SPECIAL AS YOU ENVISION.

MOST SINCERELY,

DAVID & LINDA KOLIFRATH
SCOTT & ALLISON ROBB
SEARLES CASTLE EVENT MANAGEMENT INC.



Searles Castle Menus

EACH OF OUR MENUS; THE CLASSIC, ELEGANT, AND GRAND RECEPTION MENUS, AS WELL AS THE PLATED SELECTIONS, ARE MEANT TO SERVE AS SUGGESTIONS AND TO PROVIDE A BASIS FOR OUR PRICING STRUCTURE. PLEASE BE ASSURED THAT WE ARE MORE THAN HAPPY TO DESIGN A CUSTOM MENU TO MEET YOUR PARTICULAR NEEDS!

EACH MENU INCLUDES:
A DELICIOUS ASSORTMENT OF SIX HORS D'OEUVRES PER GUEST
(TWO STATIONARY HORS D'OEUVRES AND FOUR BUTLER
PASSED HORS D'OEUVRES)
YOUR CHOICE OF A TRADITIONAL OR GOURMET SALAD
FRESH VEGETABLES OF YOUR CHOICE
A STARCH OF YOUR CHOICE
DINNER ROLLS AND FRESH HERBED BUTTER
A COMPLETE COFFEE BUFFET
YOUR CHOICE OF EMBELLISHMENT FOR YOUR WEDDING CAKE

Dinning Formats

SEARLES CASTLE AT WINDHAM OFFERS TWO FORMATS FOR
YOUR DINNER SERVICE:

ENTRÉE STATION SERVICE OFFERS A WIDE VARIETY OF ENTREES TO YOUR GUESTS, HOWEVER IT REQUIRES THEM TO LEAVE THEIR TABLE AND VISIT THE ENTRÉE STATION. A MEMBER OF OUR STAFF INVITES GUESTS UP TO THE BUFFET A FEW TABLES AT A TIME. THIS FORMAT DOES NOT REQUIRE ANY TRACKING OF GUESTS' MEAL SELECTIONS, AS EACH GUEST IS OFFERED A PORTION OF EACH ENTRÉE.

PLATED SERVICE OFFERS YOUR GUESTS ONE COMPLETE ENTRÉE, HOWEVER IT AFFORDS THEM THE FULL SERVICE OF OUR PROFESSIONAL WAIT STAFF. THIS FORMAT REQUIRES EACH GUEST'S ENTRÉE CHOICE BE COUNTED AND TRACKED TO PROVIDE EFFICIENT FIVE STAR SERVICE.

Searles Castle at Windham All Inclusive Menus

ALL RECEPTION MENUS INCLUDE THE FOLLOWING:

Stationary Hors d'oeuvres

PLEASE SELECT TWO ITEMS FROM THE FOLLOWING LIST:

CRUDITÉS OF FRESH VEGETABLES WITH HERB DIP
INTERNATIONAL CHEESE DISPLAY WITH ASSORTED CRACKERS AND FRESH FRUIT DISPLAY
MEXICAN LAYERED BLACK BEAN DIP WITH ASSORTED TORTILLA CHIPS
TOMATO BASIL BRUSCHETTA WITH HOMEMADE CROSTINI
SEE UPGRADE PAGE FOR ADDITIONAL SELECTIONS

Butler Passed Hors d'oeuvres

PLEASE SELECT FOUR ITEMS FROM THE FOLLOWING LISTS

(CHILLED HORS D'OEUVRES)

CUCUMBER CUPS WITH BOURSIN AND DILL
SKEWERED TORTELLINI WITH PESTO CHEESE SAUCE
PROSCIUTTO WRAPPED ASPARAGUS WITH ORANGE BALSAMIC GLAZE
SMOKED SALMON AND CHIVE CRÈME FRAICHE IN PUFF PASTRY
CHICKEN WALNUT SALAD IN PASTRY PUFFS
HOMEMADE RICOTTA WITH SUN DRIED TOMATO AND FRESH HERBS
TOMATO BASIL BRUSCHETTA ON GARLIC RUBBED CROSTINI
FRESH FIGS WRAPPED WITH SMOKED HAM
CHICKEN ROULADE WITH CRANBERRY CONSERVE
FRESH HONEYDEW MELON AND CANTALOUPE WRAPPED WITH PROSCIUTTO
PEANUT CURRY CHICKEN SALAD IN WONTON CUPS
CUCUMBER ROUNDS WITH SMOKED SALMON MOUSSE
CUCUMBER CUPS WITH SHRIMP AND PORT MAYO
FILET OF BEEF WITH PORT REDUCTION AND CARAMELIZED ONIONS EN CROUSTADE
AVOCADO CRAB CAKES WITH RED PEPPER AOLI
SKEWERED TOMATO, MOZZARELLA AND BASIL WITH BALSAMIC GLAZE
JUMBO SHRIMP COCKTAIL WITH ZESTY COCKTAIL SAUCE
SPICY TUNA TARTAR ON WONTON SQUARES
BEEF CARPACCIO ON CROSTINI WITH HORSERADISH CREAM
POTATO LATKES WITH SOUR CREAM AND HOMEMADE APPLE PEAR CHUTNEY

(HEATED HORS D'OEUVRES)

TRIANGLES OF QUICHE LORRAINE
CHICKEN SATAY WITH THAI PEANUT SAUCE
MUSHROOM, BASIL AND PARMESAN STUFFED MUSHROOM CAPS
FILO WRAPPED SPANAKOPITA
SKEWERED COCONUT SHRIMP WITH COOL LIME SAUCE
MARINATED CHICKEN AND ARTICHOKE SKEWERS WITH LEMON-THYME MAYO
SESAME BEEF SKEWERS WITH SOY DIPPING SAUCE
ROASTED CHICKEN LOLLIPOPS (CHOICE OF CAJUN OR ORIENTAL)
GRILLED LAMB SKEWERS WITH MINTED YOGURT
PEAR CHEVRE AND LEEK TARTLET
ITALIAN SAUSAGE, RED POTATO AND RED ONION SKEWERS
GOAT CHEESE, SPINACH AND BACON STUFFED MUSHROOMS
TERIYAKI CHICKEN WRAPPED AROUND GOLDEN PINEAPPLE
FRIED RAVIOLI WITH SPICY MARINARA SAUCE
VIETNAMESE RICE WRAPS WITH GROUND PORK, HOISIN, MINT AND BASIL
BEEF EMPANADAS WITH A COOL LIME DIPPING SAUCE
MAINE CRAB STUFFED MUSHROOMS
PESTO PIZZETTA WITH JULIETTE PROSCIUTTO
PEANUT CURRY CHICKEN SALAD ON FRIED WONTON
WARMED LOBSTER SALAD WITH MELTED CHEDDAR ON CROSTINI
SEARED SCALLOPS WITH SAFFRON MAYO
SCALLOPS WRAPPED IN BACON

Salad

PLEASE SELECT ONE SALAD FROM THE LIST BELOW

TRADITIONAL GARDEN SALAD WITH VINAIGRETTE DRESSING
CLASSIC CAESAR SALAD
MIXED GREENS SALAD WITH BALSAMIC VINAIGRETTE DRESSING
GREEK SALAD WITH FETA CHEESE AND KALAMATA OLIVES
SPINACH AND AVOCADO SALAD WITH WARM BACON DRESSING
BRADFORD SALAD WITH WALNUTS, RASPBERRIES AND BLEU CHEESE CRUMBLES AND
RASPBERRY VINAIGRETTE

Starch

PLEASE SELECT ONE STARCH FROM THE LIST BELOW

ROASTED RED BLISS POTATO WITH GARLIC AND ROSEMARY
PARSLEY RUBBED NEW POTATO
GOURMET RICE PILAF
CREAMY MASHED RED BLISS POTATO

Vegetable

YOUR CHOICE OF FRESH SEASONAL VEGETABLE

ALL ENTREES ARE SERVED WITH WARM DINNER ROLLS AND FRESH HERBED BUTTER

Dessert and Coffee

THE FOLLOWING ITEMS ARE INCLUDED IN EACH ENTRÉE PRICE

A COMPLETE COFFEE AND TEA STATION
COFFEE STATION WILL BE AVAILABLE AFTER DINNER AND
WILL REMAIN AVAILABLE THROUGHOUT YOUR EVENT

AN EMBELLISHMENT FOR YOUR WEDDING CAKE
PLEASE SELECT ONE OF THE FOLLOWING:

FRESH STRAWBERRY PUREE
FRESH RASPBERRY PUREE
HANDMADE CHOCOLATE DIPPED PIROUETTE COOKIE

Plated Service Selections

FOR OUR PLATED DINNER SERVICE YOU MAY OFFER YOUR GUESTS A CHOICE OF UP TO THREE ENTRÉES. IF OFFERING A CHOICE OF ENTRÉES TO YOUR GUESTS, AN EXACT COUNT IS REQUIRED AND MEAL SELECTIONS SHOULD BE INDICATED ON A SEPARATE SPREADSHEET.

BAKED STUFFED BREAST OF CHICKEN WITH NEW ENGLAND BREAD PUDDING STUFFING, TOPPED WITH A CIDER CREAM SAUCE

BOSTON BAKED HADDOCK WITH LEMON BUTTER SAUCE

CHICKEN PICATTA LIGHTLY BREADED, IN A SAUCE OF LEMON, WHITE WINE AND CAPERS

CLASSIC CHICKEN CORDON BLEU WITH A SUPREME SAUCE

ROAST STUFFED CHICKEN MOZEL WITH BLEU CHEESE, APPLE, BACON, SHREDDED CABBAGE AND CARAWAY STUFFING, TOPPED WITH A RIESLING SAUCE

MARINATED GRILLED CHICKEN DIJON WITH AN ORANGE DIJON SAUCE

MARINATED GRILLED TENDERLOIN TIPS WITH A CARAMELIZED SWEET ONION AND MUSHROOM SAUCE

ROASTED BUTTERFLIED TENDERLOIN STEAK AU POIVRE FINISHED IN A PEPPERED, BRANDY CREAM SAUCE

NEW YORK SIRLOIN STEAK, SEASONED AND GRILLED
TOPPED WITH MUSHROOM SAUCE

FILET MIGNON, GRILLED 10OZ CENTER CUT WITH A RED WINE SHALLOT SAUCE

THICK CUT PORK CHOP, MAPLE AND HONEY MARINATED, HICKORY
SLOW-ROASTED

BONELESS LAMB LOIN, SLICED AND SEARED SERVED WITH
JUNIPER INFUSED AU JUS AND CURRANTS

FRESH ATLANTIC SALMON GRILLED AND SERVED WITH A
RICH BEURRE BLANC SAUCE

TRADITIONAL BAKED STUFFED SHRIMP WITH SEAFOOD STUFFING,
DRIZZLED WITH FRESHLY DRAWN BUTTER

BAKED STUFFED FILET OF SOLE WITH SPINACH AND FENNEL STUFFING,
SERVED WITH A PERNOD SAUCE

CHICKEN OSCAR SMOTHERED WITH WRAPPED AROUND SNOW CRAB AND ASPARAGUS,
SMOTHERED WITH HOLLANDAISE SAUCE

GRILLED VEGETABLE PLATE WITH GOURMET RAVIOLI DRIZZLED WITH
PESTO INFUSED OIL

SURF AND TURF 6OZ FILET MIGNON WITH RED WINE SHALLOT SAUCE ACCOMPANIED BY
TWO BAKED STUFFED SHRIMP WITH FRESHLY DRAWN BUTTER
SUBSTITUTE FRESH LOBSTER TAIL

ROAST PRIME RIB OF BEEF AU JUS, ROASTED MEDIUM RARE AND SLICED

PASTA PRIMAVERA WITH MARINARA OR ALFREDO SAUCE AND PARMESAN CHEESE

VEGAN, VEGETARIAN, GLUTEN-FREE AND OTHER SPECIAL DIETARY REQUESTS ALONG WITH
CHILDREN'S MEALS AVAILABLE UPON REQUEST.

ADDITIONALLY WE WOULD BE MORE THAN HAPPY TO ENTERTAIN YOUR IDEAS
FOR A CUSTOMIZED OR ETHNIC MENU.

AS A REMINDER, ALL ENTREES PRICES INCLUDE THE AFOREMENTIONED STATIONARY HORS
D'OEUVRES; BUTLER PASSED HORS D'OEUVRES, SALAD, STARCH, VEGETABLE, WARM ROLLS
AND BUTTER, AN EMBELLISHMENT FOR YOUR WEDDING CAKE AND A COMPLETE COFFEE
BUFFET.

Entrée Station Service Menus

The Classic Wedding Reception Menu

CHEF ATTENDED ENTRÉE SELECTIONS

PLEASE SELECT TWO:

BAKED BREAST OF CHICKEN WITH CLASSIC BREAD STUFFING
CHICKEN BROCCOLI AND ZITI ALFREDO
SAUTÉED SIRLOIN TIPS WITH BORDELAISE
CHICKEN PICATTA WITH LEMON AND CAPERS
BAKED FRESH HADDOCK (LIGHTLY BREADED)

CHEF ATTENDED CARVING ITEMS

PLEASE SELECT TWO:

ROAST TOP ROUND OF BEEF SERVED WITH A MUSHROOM SAUCE
VIRGINIA BAKED HAM SERVED WITH A PINEAPPLE RAISIN SAUCE
ROASTED BREAST OF TURKEY SERVED WITH A SAUCE SUPREME AND
CRANBERRY CHUTNEY

The Elegant Wedding Reception Menu

CHEF ATTENDED ENTRÉE SELECTIONS

PLEASE SELECT TWO:

CHICKEN CORDON BLEU
CHICKEN FRANÇAISE
SHRIMP AND SCALLOP ALFREDO
MINTED GRILLED LAMB BROCHETTES
FRESH SALMON STEAK WITH LEMON BUTTER
SLICED NEW YORK SIRLOIN STEAK

CHEF ATTENDED CARVING ITEMS

PLEASE SELECT TWO:

ROAST TOP ROUND OF BEEF SERVED WITH A MUSHROOM SAUCE
PECAN CRUSTED PORK LOIN SERVED WITH A PEAR CHUTNEY
MUSTARD RUBBED LEG OF LAMB
ROASTED BREAST OF TURKEY SERVED WITH A SAUCE SUPREME AND
CRANBERRY CHUTNEY

The Grand Wedding Reception Menu

CHEF ATTENDED ENTRÉE SELECTIONS

PLEASE SELECT TWO:

BAKED SHRIMP STUFFED WITH A SEAFOOD STUFFING
PAN SEARED SWORDFISH STEAK WITH A SWEET RED PEPPER SAUCE
TOURNEDOS OF BEEF FLAMBÉ WITH SAUCE ROBERT
DIJON CHICKEN WITH VERMOUTH

CHEF ATTENDED CARVING ITEMS

PLEASE SELECT TWO:

ROASTED LOIN OF LAMB SERVED WITH A MINTED YOGURT SAUCE
ROASTED TENDERLOIN OF BEEF SERVED WITH A RED WINE AND SHALLOT SAUCE
HONEY GLAZED PORK TENDERLOIN SERVED WITH AN APPLE PEAR CHUTNEY
COLD POACHED SALMON WITH FRESH DILL MAYO AND CUCUMBER

Upgrades and Enhancements

THE FOLLOWING APPETIZERS ARE AVAILABLE TO BE SERVED TO YOUR GUESTS AS AN ADDITIONAL COURSE TO YOUR DINNER SERVICE.

Soups

MINISTRONE SOUP WITH FRESH PARMESAN CHEESE
GAZPACHO
SQUASH AND APPLE BISQUE WITH GRUYERE
WILD MUSHROOM SOUP WITH HERB CROUTON
CORN AND CRAB CHOWDER WITH SWEET RED PEPPER PUREE
LOBSTER BISQUE WITH FRESH LOBSTER MEAT

Plated Appetizers

FRESH FRUIT MÉLANGE WITH MINT
PASTA COURSE OF ZITI WITH MARINARA AND PARMESAN
MARINATED GRILLED ASSORTED MUSHROOMS ON FIELD GREENS
SMOKED CHICKEN AND AVOCADO QUESADILLA WITH SALSA AND SOUR CREAM
WARMED CARAMELIZED SWEET ONION TART WITH HERBED GOAT CHEESE
TRI-COLOR CHEESE TORTELLINI WITH ALFREDO SAUCE PARMESAN
WILD MUSHROOM RAVIOLI WITH A VARIETY OF SAUTÉED MUSHROOMS
IN A LIGHT SAGE DEMI-GLACE

MARYLAND CRAB CAKES WITH SWEET RED PEPPER AIOLI AND FRISSEE
MEDITERRANEAN VEGETABLE RAVIOLI WITH FRESH CHOPPED TOMATO BASIL SAUCE
AND SPICED SQUASH
STRIPED TOMATO & MASCARPONE RAVIOLI DRIZZLED WITH HAZELNUT OIL,
GREMOLATA CRUMBS AND SUN DRIED TOMATO TAPENADE
LAYERED VEGETABLE & SALMON TERRINE WITH TRUFFLE OIL, MACHE & LEMON
GLAZE

PROSCIUTTO, CARAMELIZED ONION & RICOTTA AGNOLOTTI
IN A GARLICKY BROTH WITH SHAVED PARMESAN
LOBSTER AND FENNEL STUFFED PORTABELLA MUSHROOM

EXTRA JUMBO SHRIMP COCKTAIL (4 PER PERSON)
WITH A ZESTY COCKTAIL SAUCE AND REMOULADE
CREAMY WHIPPED POTATO WITH LOBSTER AND CHIVES
SERVED IN A MARTINI GLASS
NATIVE MAINE LOBSTER RAVIOLI
WITH A NAPPE OF LEMON CREAM AND TARRAGON
BEEF CARPACCIO EN CROUSTADE WITH SAPA REDUCTION
AND HORSERADISH CRÈME FRAICHE

Additional Stationary Hors D'oeuvre Displays

ASSORTED SUSHI STATION

AN ASSORTMENT OF SUSHI SERVED WITH FRESH WASABI, SHAVED GINGER AND SOY SAUCE

ON ASIAN INSPIRED PLATTERS WITH INDIVIDUAL CHOP STICKS FOR YOUR GUESTS

GOURMET CHIPS AND DIPS

TOMATILLO SALSA, LENTIL SALAD, TZATZIKI AND TOMATO BASIL BRUSCHETTA SERVED WITH ASSORTED GOURMET CHIPS

CREOLE CRAB CAKE STATION

A CHEF MANNED STATION WITH SILVER DOLLAR CREOLE CRAB CAKES FLAMBÉED WITH COURVOISIER AND FINISHED WITH A SPICY CREOLE PEPPER JELLY

TRADITIONAL ANTIPASTO STATION

CHOPPED ICE BERG LETTUCE WITH CHOPPED ITALIAN MEATS AND CHEESES, GARDINERA SALAD, GRILLED BLACKENED VEGETABLES AND ROASTED RED PEPPERS, MARINATED MUSHROOMS AND ARTICHOKEs, HARD BOILED EGGS, ASSORTED ITALIAN OLIVES, PEPPERONCINI, SMOKED SEAFOOD, HOT STUFFED PEPPERS, CAPRESE SALAD AND CRUSTY BREADS

Signature Cocktail

LET US HELP YOU DESIGN A SIGNATURE MARTINI OR COCKTAIL THAT FITS YOUR FLAIR! YOUR CUSTOM COCKTAIL WILL BE PASSED DURING THE COCKTAIL HOUR AND ALSO DISPLAYED AT THE BAR!

Flourished Stemware

ELEGANTLY GARNISH YOUR STEMWARE WITH FRESH STRAWBERRIES ON CHAMPAGNE FLUTES AND LEMON SLICES ON WATER GLASSES

Water Station

UPON ARRIVAL, YOUR GUESTS WILL BE GREETED WITH A DISPLAY OF OVERSIZED GLASS MASON JARS OF ICE WATER WITH SLICED LEMON TO ENJOY BEFORE YOUR CEREMONY AND DURING YOUR COCKTAIL HOUR.

Perhaps a Toast is in order

YOUR CHOICE OF A SPARKLING OR WHITE WINE SERVED IN A CHAMPAGNE FLUTE

CHOOSE FROM A SELECTION OF CHAMPAGNE, FROM KORBEL TO DOM PERIGNON

FLOURISH YOUR WATER GOBLETS WITH FRESH LEMON WHEELS, AND FRESH STRAWBERRIES ON CHAMPAGNE FLUTES

Raw Bar

IMPRESS YOUR GUESTS WITH OUR BEAUTIFUL, NAUTICAL THEMED DISPLAY OF FRESH NATIVE OYSTERS, LITTLENECK CLAMS, COCKTAIL SHRIMP AND CANADIAN SNOW CRAB CLAWS SHUCKED OVER AN ICE FILLED BOAT AND SERVED WITH APPROPRIATE CONDIMENTS.

Something Sweet

STRAWBERRY DIPPING STATION
FRESH STRAWBERRIES SERVED WITH WARM WHITE AND DARK CHOCOLATE, FRESH WHIPPED CREAM, BROWN SUGAR AND CINNAMON

BANANAS FOSTER FLAMBÉ STATION
ADD THAT EXTRA “WOW” FACTOR WITH THIS GREAT CROWD PLEASER! WATCH AS OUR CHEF SAUTÉS FRESH SLICED BANANA IN BANANA LIQUEUR AND BROWN SUGAR. IT IS THEN FLAMBÉED WITH MEYERS DARK RUM AND SERVED OVER VANILLA ICE CREAM

EUROPEAN FINGER PASTRIES
ITALIAN DESSERT DISPLAY WITH COOKIE TRAYS AND ITALIAN PASTRIES

CHOCOLATE FOUNTAIN
SCRUMPTIOUS CHOCOLATE CASCADES FROM THE FOUNTAIN, READY FOR YOU AND YOUR GUESTS TO DIP IN STRAWBERRIES, PINEAPPLE, PRETZELS, MARSHMALLOWS, COOKIES OR ANYTHING EDIBLE THAT GOES WITH CHOCOLATE! THE CHOCOLATE FOUNTAIN IS A UNIQUE AND ELEGANT ENHANCEMENT TO ANY WEDDING DESSERT!

INTERNATIONAL COFFEE AND CORDIAL STATION
OFFER YOUR GUESTS THAT AFTER DINNER DRINK TO KEEP THE DANCING THE NIGHT AWAY! YOU AND YOUR GUESTS WILL BE SERVED YOUR FAVORITE AFTER DINNER LIQUEURS IN FOIL WRAPPED BELGIAN CHOCOLATE CUPS ALONGSIDE A DISPLAY OF A DISPLAY OF LIQUEURS AND COFFEE FOR THE INTERNATIONAL COFFEE OR CORDIAL OF YOUR CHOICE!

Keep the party going with our After Glow Menu

IMPRESS YOUR GUESTS AND GIVE THEM SOME EXTRA ENERGY FOR DANCING THE NIGHT AWAY WITH OUR “AFTER GLOW” MENU! WE DISPLAY YOUR CHOICE OF THE FOLLOWING ITEMS ONE HOUR AFTER CAKE IS SERVED AS A “LATE NIGHT” SNACK FOR YOU AND YOUR GUESTS!

Assorted Gourmet Cold Sandwiches

ROASTED TURKEY BREAST WITH CRANBERRY MUSTARD ON WHOLE WHEAT
SHAVED BEEF TENDERLOIN WITH HORSERADISH MAYO ON CIABATTA
THINLY SLICED PORK TENDERLOIN WITH CREAMY DIJON MUSTARD ON SOUR DOUGH
SLICED GRILLED BUFFALO CHICKEN BREAST WITH BLEU CHEESE ON POTATO BREAD
CHICKEN WALNUT SALAD WITH CHOPPED BIB LETTUCE ON CROISSANT
FRESH MAINE LOBSTER SALAD ON CROISSANT (MARKET PRICE)
SLICED VEGETARIAN WRAPS
HOMEMADE EGG SALAD WITH CHOPPED LETTUCE ON FINGER ROLLS
BAKED HAM WITH GRAIN MUSTARD WITH MOZZARELLA ON POTATO BREAD

Slider Bars and Chef Manned Stations

HAMBURGER SLIDERS SERVED WITH ACCOMPANYING CONDIMENTS
CHEESEBURGER SLIDERS WITH CHIPOTLE MAYO AND SLICED RED ONION
GRILLED PB&J SANDWICHES
SAUSAGE SLIDERS WITH JULIENNED ROASTED RED PEPPER AND CARAMELIZED ONION
GRILLED CHEESE SLIDER MADE WITH GOUDA AND CHEDDAR CHEESES ON HEARTY WHITE

CHEF MANNED NACHO STATION
CRISPY TRI-COLOR TORTILLA CHIPS SERVED BY REQUEST, WITH WARM CHEESE SAUCE, DICED TOMATO, SOUR CREAM, SLICED JALAPEÑOS, BLACK OLIVES AND SPICY SALSA.
SERVED IN A PAPER BOAT

CHEF MANNED TACO STATION

AN ASSORTMENT OF HARD AND SOFT TACOS SERVED BY REQUEST, WITH SEASONED GROUND BEEF, SHREDDED LETTUCE, SHREDDED JACK CHEESE, CHOPPED JALAPEÑOS AND SPICY SALSA. SERVED IN A PAPER BOAT

Special Enhancements and Upgrades

WE HAVE ALSO INCLUDED IN THIS PRESENTATION, A SECTION DEVOTED TO SPECIAL ENHANCEMENTS AND UPGRADES. THESE SPECIAL EXTRAS ADD JUST A TOUCH THAT AND ARE SURE TO “WOW” YOUR GUESTS AND MAKE YOUR EVENT EVEN MORE UNIQUE AND ELEGANT.

Courtyard Ceremonies

A PERFECT SETTING FOR YOUR CEREMONY IS THE BACKDROP OF OUR BEAUTIFUL CASTLE. IF HOSTING YOUR RECEPTION AT SEARLES CASTLE AT WINDHAM, A CEREMONY FEE INCLUDES:

ONE ADDITIONAL HALF HOUR OF TIME (ADDED TO 5 HOUR RENTAL)
A WEDNESDAY OR THURSDAY REHEARSAL FOR YOUR WEDDING PARTY
A PERSONAL CONSULTANT AND COORDINATOR
WHITE CEREMONY CHAIR RENTAL AND SET UP

ADD THE USE OF OUR BEAUTIFUL BRIDAL SUITE FOR UP TO ONE AND ONE HALF HOURS PRIOR TO YOUR CEREMONY AS WELL AS USE OF THE CASTLE AND SURROUNDING GROUNDS FOR PHOTOS TAKEN BEFORE CEREMONY AND USE OF THE BRIDAL SUITE.

The Enchantment Package

MAKE YOUR WEDDING DAY A REAL LIFE FAIRY TALE WITH OUR ENCHANTMENT PACKAGE!

ARRIVE TO THE AISLE IN STYLE ON YOUR WEDDING DAY IN OUR CINDERELLA STYLE HORSE DRAWN CARRIAGE, PULLED BY A MAGNIFICENT CLYDESDALE HORSE, COMPLETE WITH A PROFESSIONAL COACHMAN WEARING A SUIT & TOP HAT! WE CAN EVEN CUSTOM DECORATE THE CARRIAGE TO SUIT YOUR WEDDING DÉCOR!

AFTER YOU SAY I DO, YOU’LL BE MET WITH A CHAMPAGNE TOAST AS YOU MAKE YOUR GRAND EXIT THROUGH THE ARCHWAY AS HUSBAND AND WIFE IN THE CARRIAGE, AS IT TURNS AROUND TO SAY “JUST MARRIED”. YOU’LL HAVE ONE HOUR WITH THE CARRIAGE FOR YOUR CEREMONY AND PHOTOS!

THIS PACKAGE ALSO INCLUDES:

CHAMPAGNE AND HAND-DIPPED CHOCOLATE (WHITE OR MILK) COVERED STRAWBERRIES FOR YOU AND YOUR BRIDESMAIDS UPON ARRIVAL AS YOU PREPARE AND GET DRESSED IN BRIDAL SUITES.

The Sparkler Send Off

LET US SEND YOU OFF IN STYLE! WE’LL PROVIDE YOUR GUESTS WITH SPECIALTY WEDDING SAFE AND LONG LASTING SPARKLERS. WE WILL ALSO COORDINATE WITH YOUR DJ AND PHOTOGRAPHER TO GATHER GUESTS AND CREATE AN AISLE FOR YOU TO EXIT THROUGH THE CASTLE DOORS! WE ALSO COORDINATE COLLECTING AND DISPOSING OF SPARKLERS SAFELY.

Cigar Bar

WE’LL PROVIDE A BAR HIGH TOP TABLE AND LINEN, A CUSTOM “CIGAR BAR” SIGN, SPECIAL ASHTRAYS, MATCHBOOKS AND CUTTERS. WE WILL CONSULT WITH YOU ON CIGAR SELECTION.

PRICE BASED UPON CIGAR SELECTION

Winter Events Held Exclusively Inside the Castle

OUR AUTHENTIC ENGLISH TUDOR CASTLE HAS SEVERAL ROOMS AVAILABLE ON WEEKDAYS AND OFF-SEASON WEEKENDS THAT MAY BE UTILIZED SEPARATELY, OR IN CONJUNCTION WITH EACH OTHER. COCKTAIL RECEPTIONS WITH STATION STYLE MENUS FOR UP TO ONE HUNDRED AND TWENTY FIVE GUESTS AND SEATED REHEARSAL DINNERS, ANNIVERSARY PARTIES, SHOWERS, ENGAGEMENT PARTIES AND OTHER SOCIAL EVENTS FOR UP TO SEVENTY-FIVE GUESTS OR COMBINATIONS OF THE ABOVE CAN BE ACCOMMODATED.

THE CASTLE IS ALSO AVAILABLE FOR BUSINESS EVENTS HELD DURING THE WEEK, WHETHER A FULL DAY SEMINAR OR A BUSINESS LUNCHEON MEETS YOUR NEEDS. MINIMUM FOOD EXPENDITURES MAY APPLY.

Event Services Package

SEARLES CASTLE EVENT MANAGEMENT INC. HAS CONTRACTED THE AREA'S MOST RESPECTED SERVICE PROVIDERS TO ENSURE THAT YOUR EVENT IS PERFECT. YOU HAVE THE LUXURY OF VISITING OUR VENDORS AND PERSONALIZING YOUR SELECTIONS. ONCE YOU HAVE MADE YOUR SELECTIONS, WE WILL THEN TAKE RESPONSIBILITY FOR EVERY PERTINENT DETAIL INCLUDING PAYMENT, DELIVERY AND CONFIRMATION ON ALL POINTS.

USE OF THIS SERVICES PACKAGE MAY PROVIDE GREAT COMFORT IN WHAT CAN BE A STRESSFUL TIME. NOT ONLY ARE YOU DEALING WITH PREMIER VENDORS WHO ARE FAMILIAR WITH OUR OPERATIONS, BUT YOU ALSO RECEIVE A WHOLESALE PRICE. THIS PRICE IS DUE TO THE VOLUME OF BUSINESS AND REFERRALS THAT THESE PROFESSIONALS RECEIVE FROM SEARLES CASTLE AT WINDHAM.

Limousine

BLACK TIE LIMOUSINE PROVIDES ELEGANT AND ATTENTIVE SERVICE FOR UP TO THREE HOURS.

Entertainment

SET UP AN APPOINTMENT WITH GET DOWN TONIGHT ENTERTAINMENT TO REVIEW VIDEOTAPES OF DISC JOCKEYS FILMED AT ACTUAL WEDDINGS.

BANDS

IF YOU PREFER TO HAVE A BAND PROVIDE ENTERTAINMENT AT YOUR WEDDING, WE WILL GLADLY RECOMMEND AN AGENCY AND PROVIDE YOU WITH A CREDIT.

Centerpieces

SELECT YOUR FLORAL ARRANGEMENTS THROUGH
FORD FLOWERS OF SALEM, NEW HAMPSHIRE
SUSANNE'S WEDDINGS OF HAMPSTEAD, NEW HAMPSHIRE OR
FLOWERS BY STEVE OF BRADFORD AND ANDOVER, MASSACHUSETTS.

Cake

SELECT AN AWARD WINNING CREATION FROM JACQUE'S FINE EUROPEAN PASTRIES.

PLEASE NOTE:

NEW HAMPSHIRE MEALS TAX OF 9% AND A GRATUITY OF 20%
ARE APPLICABLE TO FOOD AND BEVERAGE SELECTIONS ONLY.
EVENT SERVICES PACKAGES ARE NOT SUBJECT TO TAX OR GRATUITY.