

## *Manor Tent Party Details & Menu*

**Only Available May through mid-October**

75 to 150 Guests: \$35 per person

50 to 75 Guests: \$40 per person

**OPTION:** Add Gourmet Pizza Buffet Service  
between 6:00 - 7:00 pm for additional \$8 per person.

**SAVE \$5** per person when you schedule your party  
for any Sunday - Friday (except holidays) OR anyday during May or June.

**SAVE \$500** on tent rental when you schedule your party on Sunday.



## *Manor Tent Party Details*

- No table linen charges
- Fresh Flowers on all tables
- No cake cutting charge
- No function room rental fee
- No bar set up fee
- No bartender fee
- There is a One Hundred Dollar charge for your personal Party Coordinator
- Tent party dinners must be served by 3:00 p.m.
- There is a Twenty-Three Hundred Dollar charge for your Tent, Tables, Chairs and Dance Floor

## *Manor Tent Party Dinner*

Includes Celebratory Toast of Champagne, Wine or Sparkling Cider.

Our own wood oven baked sourdough breads and whipped butter.

Your choice of Appetizer, Entrée, Dessert, Coffee Service, and Herbal Teas

Menu Below...



# Manor Tent Party Dinner Menu

## APPETIZERS

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(Please select one)

Caesar Salad with Wood-Oven Baked Croutons  
Garden Green Salad with Chianti Vinaigrette  
Iceberg Wedge with Vine-Ripe Tomatoes, Red Onions,  
Crisp Bacon and Bleu Cheese Dressing

## ENTRÉES

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(Your choice of two)  
plus our Vegetarian and Vegan

All Entrées are accompanied by  
Duchesse Potato with Chive,  
Yukon Whipped Garlic Potatoes,  
Truffle Whipped Potatoes,  
Baked Stuffed Potato with Sour Cream &  
Chive OR Parmesan-Peppercorn  
Fresh Herb Risotto Cake

AND

Fresh Green Beans  
with Roasted Red Pepper,  
Medley of Matchstick Vegetables,  
Maple-Dill Buttered Carrots,  
or Grilled Asparagus

Prime Rib of Beef –  
Aged and Roasted with Natural Wood Charcoal. Served with Au Jus.

Beef Wellington –  
Stuffed in Delicate Pastry with Mushroom Duxelle.  
Served with a Port Wine Demi Glace.

Grilled Marinated Breast of Chicken –  
Served with a Mango & Watermelon Salsa and Fresh Lime Juice.

Chicken Cordon Bleu –  
Stuffed with Prosciutto and Swiss Cheese.  
Served with Dijon White Wine Cream Sauce.

Chicken Breast Stuffed with Prosciutto, Broccolini & Fontina Cheese -  
Served with a Rapini Cream Sauce.

Grilled Native Salmon –  
Served atop Fresh Pineapple Salsa and Champagne & Chive Beurre Blanc.

Baked Stuffed Shrimp –  
With Lobster Stuffing served over Lemon-Dill Beurre Blanc.

New England Herb-Roasted Cod –  
Roasted Tomatoes and Lobster Beurre Blanc.

## DESSERT

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We will finish by cutting your cake and serving it to your guests  
with Chocolate dipped Strawberries and Vanilla Ice Cream,  
accompanied by Coffee Service and Herbal Teas

Above prices do not include 9% New Hampshire sales tax and 20% Gratuity

For personal assistance with your Special Occasion,  
please contact Peter or Heidi at 800-525-9100 or 603-356-3113.

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