Weddings at "The Rock"

Newmarket, NH

melissakoren.com

Reception Barn, Tent and Backyard

$5,000

$3,500 "Off-Peak"

Up to 200+ Guests
6-Hour Reception & Ceremony
Backyard, Barn, and Tent Lighting
Early Access to Decorate
Tables and Chairs
Basic Linen, China,Cutlery
Indoor Full Service Cash Bar
Plug and Play DJ Equipment
Indoor & Outdoor Sound System
Large Indoor Dance Floor & Lighting
Indoor or Outdoor Ceremony
Ceremony Set-Up
Fire Pit and Wood
Restrooms
Assorted Lawn Games
Set-Up and Cleanup
Dedicated Event Assistant
Use of Electric Golf Carts
Parking Assistance

Food and Service

Contract outside vendors to complete your perfect wedding or take a look at our standard wedding fare attached.

Deposit is required to hold your date
Pricing is subject to change

Food & Service

Quotes Available by Request
Typical Food Package ($30-$45/guest)

Appetizers

Steak Tip and Pesto Crostini
Artichoke Bruschetta
Mini Crab Cakes
Scallops Wrapped in Bacon
Thai Chicken Satay
Choice Chicken Wings
Mini Lobster Rolls
BBQ Pulled Pork Sliders
Homemade Meatball Sliders
Stuffed Mushroom Caps
Cheesy Bread Squares
Appetizer Pizza Slices
Crab Salad stuffed Phyllo Cups
Chicken Salad Puff Pastries
Fruit Cups (in Champagne glasses)
Asparagus wrapped in Prosciutto
Antipasto Skewers
Toasted Ravioli w/ Red Sauce

Appetizer Displays

Italian Caprese Salad Platter
Chips and Salsa Board
Artisanal Cheese Display
accompanied with *either fresh fruit or vegetable crudité*
Mediterranean Hummus Platter
cucumbers, grape tomatoes, artichoke hearts, gourmet olives, pepperoncini, seasoned pita chips, taboola salad, fresh mozzarella cheese
Spinach Dip
served with pita crisps
Antipasto Platter
assorted Italian meats, mozzarella cheese, provolone cheese, roasted red peppers, pepperoncini, gourmet olives, artichoke hearts, rustic bread
Grilled Shrimp Cocktail Display
served with homemade cocktail sauce

Dinner Buffet

Salads

Caesar Salad

Garden Salad

Chef's Salad

Pesto Pasta Salad

Black Bean and Couscous Salad

Entrees

Carved Roast Beef

with au jus and horseradish

Grilled Steak Tips

bourbon, teriyaki, house

Roasted Rosemary Pork Lion

Chicken Marsala

chicken breast sautéed with marsala wine, shallots, and mushrooms

Chicken Piccatta

breaded chicken breast sautéed in a light lemon cream sauce

Creamy Tuscan Chicken

chicken breast, sun dried tomatoes, spinach and parmesan in a creamy alfredo sauce

Chicken and Broccoli Ziti

choice of alfredo or pesto sauce

Pasta Primavera

farfalle with seasonal vegetables

Sides

Herbed Rice Pilaf

Roasted Garlic Mashed Potatoes

Roasted Herb Potatoes

Seasoned Vegetable Medley

Garlic Green Beans

Baked Ziti with Cheese

BBQ

Entrees

Pulled Pork w/ Brioche Roll

Sausage w/ Peppers and Onions

Classic Sirloin Hamburger w/ Brioche Roll

Grilled Steak Tips

BBQ Chicken Breast

Sides

Cornbread

Homemade Country Cole Slaw

Chef's Potato Salad

Mac-n-Cheese

Baked Beans

Seasonal Vegetables

Pizza

Homemade, Hand-Tossed, and Made to Order Pizza Buffet

Additional Services

Coffee & Tea

Popcorn Machine

Watermelon Boat w/ Fresh Fruits

Candy Bar

Cigar Bar

Dessert Bar

brownies, cookies, ice-cream bars, chef pastries

Smores' at the Fire Pit

Custom Solo Cups

Non-Alcoholic Drinks

Late Night Pizza

Champagne Toast

Table Pellegrino

Outside Catering Food "Drop Off" Service- $15/Guest