



Three Chimneys Inn
ffrost Sawyer Tavern

Three Chimneys Inn is a unique setting to host your next meeting. Nestled atop Valentine Hill overlooking Oyster River, surrounded by trees and flowering plants, this historic Inn will set the stage for an unforgettable experience.

Facility Fees...

Includes set-up/breakdown of tables and chairs, white table linen, choice of color napkin, water, candy, pads of paper and pen.

Madbury Room...

1900+/- square feet – 110 guest maximum

Sunday thru Thursday – Half Day... 400; Full Day... 500

Friday & Saturday – Half Day... 500; Full Day... 600

Saturday – Half Day (May – October)... 750; Full Day... 1,000

Orchards Room...

500+/- square feet – 36 guest maximum

Sunday thru Thursday... 250

Friday & Saturday... 300

Saturday (May – October)... 500

Maples & Coppers Dining Rooms...

Maples – 36 guest maximum; Coppers – 20 guests maximum

Sunday thru Thursday... 300

Friday & Saturday... *varies based on availability*

Audio/Visual Equipment & Extras...

Floor Easel *paper pad and pens*... 25

Whiteboard *pens*... 15

Fire Pit *Terrace*... 25

Table Runners... 25

Bluetooth Speaker... 25

Microphone & Speaker... 75

LCD Projector... 150

Services...

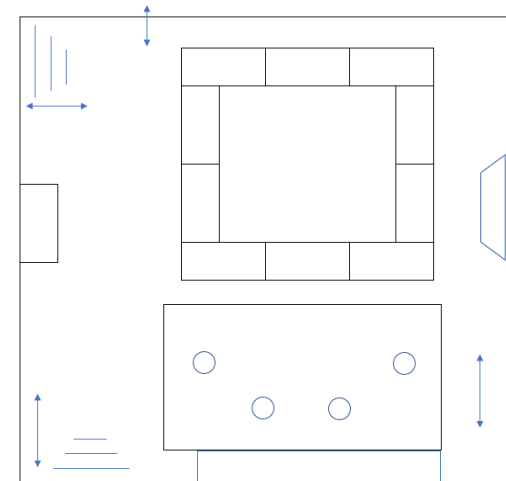
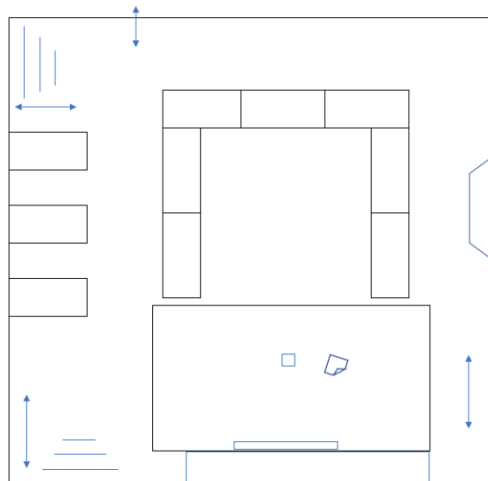
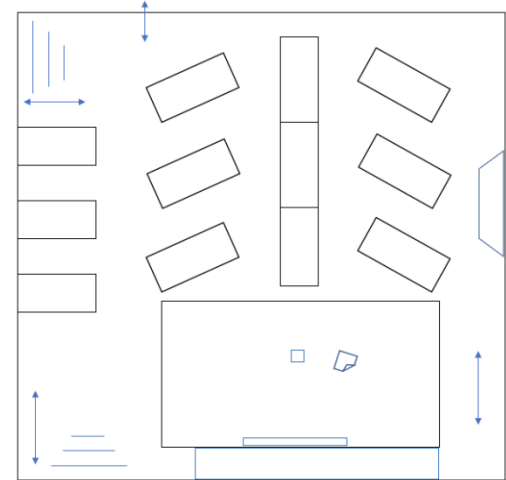
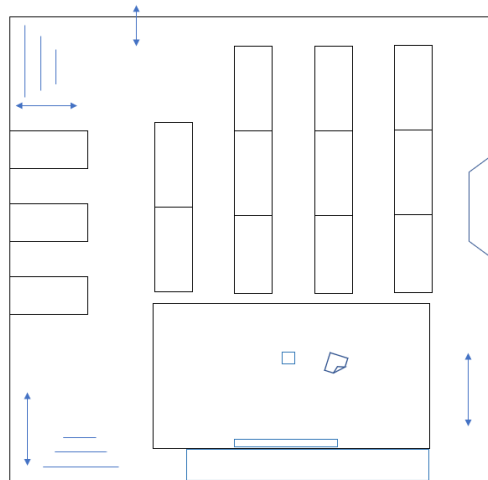
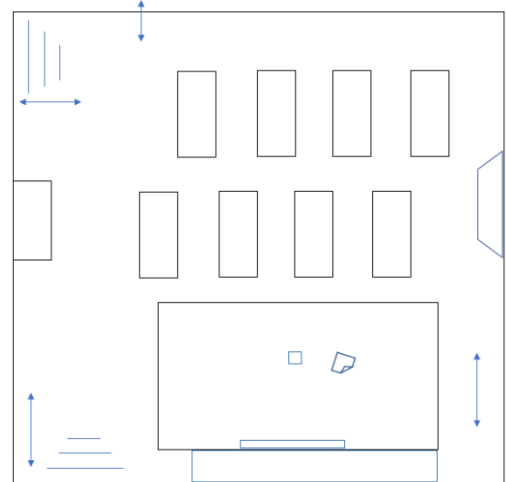
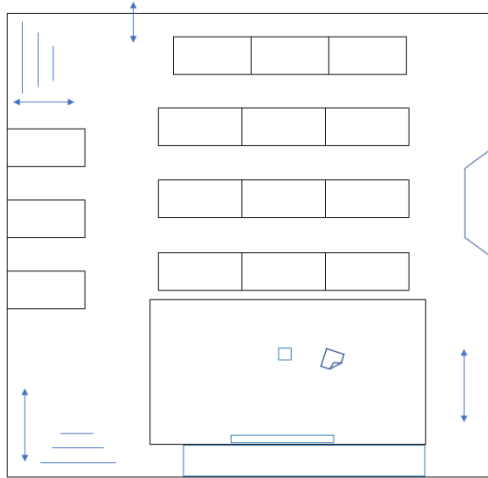
Cocktail Service... 30 *per hour per server*

Bartender Service... 25 *per hour per bartender*



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Sample Floor Plans...





Three Chimneys Inn
Hoffrost Sawyer Tavern

Early Start Breakfast... 20 person minimum

Baked Pastries and Muffins

Fresh Fruit & Berry Platter

Assorted Yogurts

House-made Granola

Coffee, Decaf & Herbal Teas

Package price ... 17

Priced per guest.

May add soft drinks or juice for \$3.00 a person.

Standard Breakfast... 20 person minimum

Scrambled Eggs *fresh herbs*

Applewood Smoked Bacon

Assorted Pastries & Muffins

Home Fries

Fresh Cut Fruit

House-make Granola

Assorted Yogurts

Buffet Package price ... 22

Priced per guest.

May add soft drinks or juice for \$3.00 a person.



Three Chimneys Inn
Hoffrost Sawyer Tavern

Full Breakfast... 20 person minimum

Sides ~ *includes the following*

Baked Pastries and Muffins

Fresh Fruit Salad

Maple Sausage Links OR Applewood Smoked Bacon

Home Fries

Assorted Yogurts & House-made Granola

Entrees ~ *two selections for entire group*

Scrambled Eggs *fresh herbs & Asiago cheese*

Frittata *spinach, tomato & feta or bacon, mushroom & Swiss*

French Toast *New Hampshire maple syrup*

Warm Oatmeal *apples, raisins, brown sugar*

Buttermilk Pancakes *New Hampshire maple syrup*

Includes: Coffee, Decaf and Herbal Teas

Buffet Package price ... 25

Priced per guest.

May add soft drinks or juice for \$3.00 a person.

Deli Luncheon Buffet... 20 person minimum

The following items are included: chips, pickles, condiments, sliced bread and coffee station.

May offer gluten-free bread upon request – additional 1.50 per person

Soup ~ *one selection for entire group*

New England Clam Chowder

Creamy Mushroom Bisque

Butternut Squash Apple Bisque

Creamy Tomato Bisque

Salads ~ *two selections for entire group*

Mixed Greens Salad *seasonal accompaniments and house vinaigrette*

Caesar Salad *Asiago cheese, croutons and Italian anchovies*

Arugula Salad *shaved fennel, mushrooms, Asiago cheese and lemon vinaigrette*

Potato Salad

Pasta Salad

Quinoa Salad

Deli Selection

Roast Beef Cheddar

Turkey Swiss

Ham American

Chicken Salad Grilled Vegetables

Dessert ~ *one selection for entire group*

Assorted Cookies and Brownies

Chocolate Mousse

Buffet Package price ... 25

Priced per guest. May add soft drink or juice for \$3.00 a person.

Hot Luncheon Buffet... 20 person minimum ~ served before 2pm

The following items are included: dinner rolls, accompanying starch, Chef's choice seasonal vegetable, and coffee station.

Starters ~ *two selections for entire group*

New England Clam Chowder

Creamy Tomato Bisque

Mixed Greens Salad *seasonal accoutrements and house vinaigrette*

Caesar Salad *Asiago cheese, croutons and Italian anchovies*

Arugula Salad *shaved fennel, mushrooms, Asiago cheese and lemon vinaigrette*

Chef's Table Entrées ~ *two selections for entire group*

Many items are gluten-free or can be made gluten-free.

Other dietary restrictions can be accommodated with special meal at no charge.

Chicken Carbonara *bacon, caramelized onions, Romano cheese sauce and penne pasta*

Shepherd's Pie *braised beef, corn, onion, and mashed potato crust*

Smoked & Slow Roasted County Ham *maple pineapple jam, bourbon glaze, sweet potato hash*

Grilled Salmon *buttered parsley potatoes, butter sauce*

Orecchiette Pasta *Tuscan kale, roasted squash, charred tomatoes, Romano cheese and vegetable brood*

Vegetable Strudel *with cous cous, Arugula and red pepper fondue*

Dessert ~ *one selection for entire group*

Assorted Cookies and Brownies

Chocolate Mousse

Seasonal Cobbler

Buffet Package price ... 30

Priced per guest. May add soft drink or juice for \$3.00 a person

Passed Hors d'oeuvres

Priced per 100 pieces. Passed hors d'oeuvres may be ordered in increments of 25 pieces.

Hot

- Bacon Wrapped Scallops ... 400
- Coconut Shrimp *with pineapple chili dipping sauce* ... 350
- Lobster Fritter Shooters *curried coconut broth* ... 375
- Mini Crab Cakes *spicy aioli* ... 350
- Petite Quiche *spinach & Swiss cheese and Cheddar cheese & bacon* ... 225
- Marinated Chicken Satay *Thai peanut dipping sauce* ... 250
- Beef Teriyaki *marinated beef on a skewer with a soy dipping sauce* ... 325
- Chorizo Quesadillas *pepper jack cheese and avocado mousse* ... 325
- Lamp Lollipops *tzatziki yogurt sauce* ... 800
- Classic Spanakopita ... 275
- Stuffed Mushroom Caps *brie and herb or goat cheese and herb* ... 250
- Arancini *herb and cheese* ... 250
- Fried Terra Cotta Ravioli *mushroom, brown butter sage aioli* ... 275

Cold

- Tuna Wonton *seared rare chilled with citrus soy glaze* ... 375
- Shrimp Cocktail *traditional cocktail sauce and lemon* ... 350
- Assorted Bruschetta *tomato with fresh mozzarella; grilled vegetable salsa;*
goat cheese with roasted red peppers ... 250
- Tomato & Mozzarella Skewers *fresh basil* ... 250
- Mini Phyllo Cups *chicken salad* ... 250 *lobster salad* ... 375
- Canape Trio: *smoked salmon & cucumber; beef tenderloin & horseradish sour cream;*
lobster & asparagus with lemon garlic aioli sauce ... 350

Please inquire about gluten-free, vegetarian, and vegan items.

A \$1.50 per person will be applied to events with gluten-free items.



Hors d'oeuvres Displays

Priced per guest ~ 25 person minimum.

Petite Meatballs

choice of: marinara sauce, sweet & spicy barbeque, or Swedish ... 3.5

Farm Stand Crudité

Fresh seasonal vegetable with onion dipping sauce ... 3

Fresh Fruit Display

Carved Watermelon filled with fresh cut fruit in a honey poppy seed dressing ... 4

Artisanal Cheese Platter

Domestic and Imported cheeses, crostini and stone fruit jam ... 4

Antipasto Platter

Cured Italian meats, grilled vegetables, olives and pepperoncini ... 4.50

Pan Mediterranean Display

Hummus, Tabbouleh, olives, pickled peppers and homemade cracker bread ... 4

Baked Brie

Puff pastry with orange marmalade and French baguette ... 135 (per 50 guests)

Assorted Grilled Flatbreads

Three cheese and spinach; barbeque chicken and cheddar; Brie and apple ... 3

Baked Spinach & Artichoke Dip

Garlic crostini ... 3.5

Add crab ... 4.50

Menu Enhancement

New England Oyster Bar

Three types of Oysters on the half ... Market



Plated Dinner... 25 person minimum

The following items are included with all plated dinner selections: dinner rolls, accompanying starch, Chef's choice seasonal vegetable, and coffee service. All items are priced per guest.

Starters

- Creamy Mushroom Bisque *fresh chives and croutons* ... 7
- Butternut Squash Apple Bisque *cheddar fritter* ... 7
- New England Clam Chowder *marinated scallions and clams* ... 8
- Seasonal Vegetable Risotto *Asiago cheese and herb oil* ... 7
- Southwestern Style Braised Beef *avocado and black bean salad with Chimichurri* ... 13
- Pan Seared Sea Scallops *celery root silk, Swiss chard and orange – carrot vinaigrette* ... 15

Salads

- Mixed Greens Salad *seasonal accompaniments and house vinaigrette... (Included)*
- Caesar Salad *Asiago cheese, croutons and Spanish anchovies* ... 5
- Arugula Salad *shaved fennel, mushrooms, Asiago cheese and lemon vinaigrette* ... 5
- Baby Spinach *watermelon, toasted almonds, bacon and balsamic-blue cheese vinaigrette* ... 5 (seasonal)

Entrée Selections

Please select two entrees, plus a vegetarian selection, for plated dinner events. Pre-selection due 7 business days prior to event. Many items are gluten-free or can be made gluten-free. Other dietary restrictions can be accommodated with special meal at no charge.

Entrées

- Grilled Salmon *wild rice, herb butter sauce and red beet gastrique* ... 37
- Roasted Statler Chicken *whipped buttery mashed potatoes, with sage and prosciutto* ... 36
- Roasted Duck Breast *herb cous cous and pomegranate gastrique* ... 40
- Grilled Pork Tenderloin *sweet potato puree with maple – bourbon sauce* ... 38
- Roasted Center Cut Lamb Chops *crispy gruyere potato croquette with red wine sauce...* 46
- Beef Sirloin *roasted red bliss potatoes and red wine sauce* ... 44
- Beef Tenderloin *butter poached potatoes and Port demi* ... 48
- Roasted Acorn Squash *barley risotto with dried cranberries and pecans* ... 34
- Vegetable Strudel *herbed toasted barley pilaf and red wine vegetable demi* ... 34
- Wild Mushroom Ravioli *peas, crushed walnuts, sage brown butter sauce* ... 34



Buffet Dinner... 25 person minimum

The following items are included with all buffet dinner selections: dinner rolls, accompanying starch, Chef's choice seasonal vegetable, dessert, and coffee station. All items are priced per guest.

Starters

- New England Clam Chowder ... 8
- Creamy Mushroom Bisque *fresh chives and croutons* ... 7
- Butternut Squash Apple Bisque *cheddar fritter* ... 7
- Seasonal Vegetable Risotto *Asiago cheese and herb oil* ... 7
- Pan Seared Crab Cakes *citrus aioli* ... 10
- Fennel Braised Lamb *with ricotta gnudi* ... 12

Salads

- Mixed Greens Salad *seasonal accompaniments and house vinaigrette... (Included)*
- Caesar Salad *Asiago cheese, croutons and Spanish Anchovies* ... 5
- Arugula Salad *shaved fennel, mushrooms, Asiago cheese and lemon vinaigrette* ... 5

Chef's Table Entrées

Many items are gluten-free or can be made gluten-free. Other dietary restrictions can be accommodated with special meal at no charge. Choose two and one vegetarian...

- Chicken Carbonara *bacon, caramelized onions, Romano cheese sauce and penne pasta*
- Chicken Parmigiana *fresh mozzarella, Romano cheese, marinara, penne*
- Grilled Salmon *buttered parsley potatoes*
- Baked Haddock *lemon & herb, with wild rice blend*
- Pork Loin *sweet potato puree, maple – bourbon cream sauce*
- Orecchiette Pasta *Tuscan kale, roasted squash, charred tomatoes, Romano cheese and vegetable brodo*
- Vegetable Strudel *herbed toasted barley pilaf and red wine vegetable demi*
- Slow Roasted Prime Rib *roasted garlic whipped mashed potatoes, au jus*
- Beef Tenderloin *butter poached potatoes and Port demi* ... 6
- 2 Entrée Buffet Package price ... 36
- 3 Entrée Buffet Package price ... 42



Children's Menu

*Please choose one of the following to be served to children under the age of 12 years that are attending your event.
All children's meals are served with fruit cup.*

Chicken Fingers *French fries* ... 20

Pasta *marinara sauce, alfredo sauce or with butter* ... 20

Cheese Pizza ... 20

Grilled Cheese *French fries* ... 20

Late Night Snacks...

*Priced per guest and require a minimum of 25 guests.
All late night snacks are served stationed.*

French Fry Bar *sracha coated, herb parmesan, and classic, served with ketchup, red wine gravy and chimichurri*... 5

Maine Family Farm Sliders *lettuce, tomato, cheese, and condiments* ... 7

Pulled Pork Sliders *barbeque sauce* ... 7

Build Your Own S'mores Bar *marshmallows, chocolate, and graham crackers* ... 5

Build Your Own Taco Bar *lettuce, tomato, onion, cheese, salsa, sour cream and guacamole* ... 8

Grilled Cheese *and tomato soup* ... 3

Crispy Chicken Wings *hot, bleu cheese and sweet and sour, served with carrots and celery* ... 7

Rueben Egg Rolls *thousand island dipping sauce* ... 7

Sweets Station *mini assorted desserts* ... 7

Chocolate Chip Cookies *and milk* ... 5

Hot Cocoa and Cider Station *creamy hot chocolate and local hot apple cider. Served with cinnamon sticks, nutmeg, peppermint sticks, marshmallows and homemade whip cream* ... 9



Beverages...

For toasting...

Priced per guest, half pour

House Champagne ... 3

Lamarca Prosecco ... 5

Sparkling Cider ... 3

Seasonal Berry for toasting ... 1

House Wines from California ... 8. glass / 30. bottle

Woodbridge by Robert Mondavi

Pinot Grigio

Chardonnay

White Zinfandel

Pinot Noir

Merlot

Cabernet Sauvignon

Specialty Wines

Specialty wines may be added to a hosted bar upon request

Kendall Jackson Chardonnay 11. / 42.

La Fiera Pinot Grigio 10. / 38.

Contour Pinot Noir 15.50. / 60.

Cocobon Red Blend 10. / 38.

Concannon Cabernet Sauvignon 12.50. / 48.

Specialty wines and beer not listed in the planners must be ordered by the case at least one month prior to your event.

Limit to one draft beer choice for the reception, \$75 keg fee to bring in item not on draft lines.

Host Bars ... *pre-paid per guest*

| <u>Number of Hours</u> | <u>House Beer Wine/Soda</u> | <u>House Brand Cocktails</u> | <u>Call Brand Cocktails</u> | <u>Premium Brand Cocktails</u> |
|------------------------|-----------------------------|------------------------------|-----------------------------|--------------------------------|
| 1 Hour Host | \$16.00 | \$18.00 | \$20.00 | \$23.00 |
| 2 Hour Host | \$20.00 | \$24.00 | \$26.00 | \$29.00 |
| 3 Hour Host | \$26.00 | \$30.00 | \$32.00 | \$35.00 |
| 4 Hour Host | \$30.00 | \$34.00 | \$37.00 | \$39.00 |
| 5 Hour Host | \$34.00 | \$38.00 | \$40.00 | \$43.00 |