

CHÂTEAU MERRIMACK

RESORT AND SPA



Stunning & Unforgettable Weddings





Welcome To Chateau Merrimack Resort & Spa

SOPHISTICATION & ELEGANCE

Chateau Merrimack Resort & Spa is an exquisite wedding venue in Tyngsboro, Massachusetts, overlooking the scenic Merrimack River. Completely renovated inside and out, this resort sits on 12 lush acres of manicured lawn offering unparalleled views of the streaming creek and is ideal for hosting indoor and outdoor receptions and ceremonies.

WEDDINGS WORTH REMEMBERING

Sleek lines, dramatic lighting, upscale décor, and an array of entertainment are all signature staples at Chateau Merrimack. Emanating a chic vibe, weddings can range from contemporary vintage to sophisticated luxury and everywhere in between. The venue features a full-service spa, three distinct food and beverage outlets, great outdoor fire pit patios, and an impressive 60,000-bottle wine vault, which can be booked for intimate affairs.

SPECTACULAR SETTING

This gorgeous setting provides a spectacular destination for a romantic getaway in New England. When your festivities end, you and your loved ones can retire to 30 luxury suites featuring luxury amenities. These comfortably furnished rooms feature balconies, enclosed porches, fireplaces, and spacious hot tubs.

WORLD-CLASS SERVICE

The dedicated team at Chateau Merrimack Resort & Spa would be delighted to host your momentous occasion and will strive to bring your vision to life. The staff will set up the venue for your special day so you won't have to lift a finger. Glassware, China, silverware, tables, chairs, and more can be provided, so you have one less thing to worry about. The experienced wedding planner will ensure your wedding day represents and celebrates your authentic love story.



Meeting & Event Space Rental Fees

FACILITY RENTAL- DAY RATES

(Between 7:00 am - 3:00 pm)

THE LIBRARY	\$1,500
DERBY	\$850
BORDEAUX	\$500
PHOENICIAN GARDEN	\$1,500
JUJU COURTYARD	\$1,500
WINE VAULT	\$850
EVENT TENT	\$3,500

FACILITY RENTAL- NIGHT RATES

(Between 4:00 pm - 12:00 am)

THE LIBRARY	\$3,000
DERBY	\$1,500
BORDEAUX	\$750
PHOENICIAN GARDEN	\$3,000
JUJU COURTYARD	\$3,000
WINE VAULT	\$1,500
EVENT TENT	\$5,500

*All fees are subject to change and are based on seasonal availability.





Stunning Ceremonies

Ask your wedding coordinator about hosting your rehearsal dinner in one of our private dining rooms, or experiencing the essence of the very exclusive wine vault.

ENCHANTED FALLS CEREMONY - \$850

SEATS 100 GUESTS

Offers a cozy spot to share your vows, under a canopy of trees, in a flower garden with a gorgeous stone statue water fountain.

INCLUDES

- Your choice of three beautiful chair types lined up perfectly with seating for up to 100 guests
- Coordinator to facilitate the ceremony
- Weather back-up location
- Ceremony rehearsal one to two days prior to your wedding day

JUJU COURTYARD CEREMONY - \$1500

SEATS 250 GUESTS

Enjoy ceremonies or dinner parties setup on gorgeous stone pavers under canopy of trees

INCLUDES

- Your choice of three beautiful chair types lined up perfectly with seating for up to 250 guests
- Coordinator to facilitate the ceremony
- Weather back-up location
- Ceremony rehearsal one to two days prior to your wedding day

PHOENICIAN GARDEN CEREMONY - \$1,500

SEATS 300 GUESTS

Enjoy a gorgeous new stone patio and trellis under a shaded canopy of trees, next to a flowing natural stream.

INCLUDES

- Your choice of three beautiful chair types lined up perfectly for seating for up to 300 guests
- Coordinator to facilitate the ceremony
- Weather back-up location
- Ceremony rehearsal one to two days prior to your wedding day

VINEYARD - \$2500

SEATS 500 GUESTS

Outdoor gazebo trellis on manicured lawn, surrounded by trees and fields

INCLUDES

- Your choice of three beautiful chair types lined up perfectly for seating for up to 500 guests
- Coordinator to facilitate the ceremony
- Weather back-up location
- Ceremony rehearsal one to two days prior to your wedding day

*All food and beverage is subject to a 13% service charge, 9% taxable administration fee, and a 7% tax.



Wedding Packages

WEDDING PACKAGES ARE FOR A MINIMUM OF 25 GUESTS

All packages include a personalized experience with a dedicated and experienced consultant to assist with your planning, including:

- Menu tasting
- Private VIP room with champagne
- Light hors d'oeuvres for the wedding party
- Banquet tables (your choice of three types of chairs, white house linen tablecloths, and napkins)
- LED candles for reception
- VIP room day of wedding
- Five-hour reception
- Guest room for bride and groom the night of the wedding
- Special group room rate for your out-of-town guests
- Luxury in-room amenities

OPTIONAL

- Customized Tiered Wedding Cake based on number of guests, by one of our preferred vendors for an additional fee of market price per guest.
- Custom Designed Floral Centerpieces from our partnered florist \$85 for head table and \$65 for each guest table.





Wedding Packages continued

THE MERRIMACK PACKAGE

Includes:

- A dedicated and experienced consultant to assist with your planning
- Menu tasting for up to two people
- Private VIP Room with champagne & hors d'oeuvres for the wedding party before the grand introductions
- Four Course Dinner prepared by our expert culinary team
- Access to beautifully landscaped grounds for outdoor pictures
- Round banquet tables and your choice of three (3) types of chairs
- White House linen tablecloths and napkins
- LED candles for reception
- VIP wedding party room
- Five-Hour event
- Guest room for bride and groom the night of the wedding

COURTYARD PACKAGE

(includes everything from Merrimack Package, plus):

- Guest room for bride and groom
- Overnight stay with dinner or breakfast on your 1st anniversary

PINO PACKAGE

(includes everything from Merrimack Package, plus):

- Up lighting package

PASHA PACKAGE

(includes everything from Merrimack Package, plus):

- One additional hour
- Your choice of one (1) hour of outdoor ceremony space with chairs, or a three (3) hour
- Private dining space for rehearsal dinner or welcome reception.

(NOTE: This is for space only. Catering costs, service fees and taxes will apply).



CHÂTEAU MERRIMACK

RESORT AND SPA



Catering Menu

Thank You for Considering Chateau Merrimack Resort & Spa We look forward to hosting you soon!

All food and beverage is subject to a 13% Service charge, a 9% taxable administration fee and a 7% tax.
Prices are subject to change up to three months prior to your event.



Cocktail Reception

CHILLED HORS D'OEUVRES STATIONARY SELECTIONS

New England Artisanal Cheese Display
\$800 (serves 100)

A Variety of Locally Sourced Cheeses; Served with
Cranberry Relish, Balsamic Onion Chutney, Stone Ground
Mustard and Artisan Crackers

Imported Cheese Board, Garni
\$200 (serves 25)

Swiss, Vermont Cheddar, Dill Havarti, Gorgonzola, and
Goat Cheeses; Served with Assorted Cracker

Fresh Fruit Platter
\$195 (serves 25)

Honeydew, Pineapple, Cantaloupe, Strawberries, and Grape

Vegetable Crudit 
\$185 (serves 25)

Baby Carrots, Celery Sticks, Broccoli Florets, Sliced
Cucumbers, Cherry Tomatoes, and Assorted Sliced Peppers
with Buttermilk Ranch

Mediterranean Platter
\$900 (serves 100)

Vegetable Crudit  From Above Paired with a Trio of House-
Made Hummus, Marinated Chickpea Salad Tabbouleh Salad,
Pita Bread, Pita Chips

HOT HORS D'OEUVRE PASSED SELECTIONS

Priced per 25 pieces; Please allow 3-4 passed hors
d'oeuvres per guest

Vegetarian Hors D'oeuvres
Spanakopita \$125

Pear and Brie in Phyllo \$125

Artichoke Antipasto Skewer (GF) \$125 Fig &

Fontina Triangles \$150

Smoked Gouda Arancini \$150

Seafood Hors D'oeuvres

Fried Coconut Shrimp \$155

Mini Lump New England Crab Cakes \$155 Firecracker

Shrimp & Sweet Chili Sauce \$188

Grilled Vegetable Platter
\$900 (serves 100)

Balsamic Marinated Summer Squash, Zucchini, Asparagus,
Portabello Mushrooms, Assorted Peppers, and Carrot Sticks
Served with Roasted Pepper Aioli

Roman Bread Basket
\$450 (serves 100)

Garlic Breadsticks and Italian Herb Focaccia Accompanied by
Rosemary Olive Oil, Extra Virgin Olive Oil Roasted Garlic Oil,
Basil Pesto, Olive Tapenade, Lentils in Oil, and Grated
Pecorino- Romano Cheese

Deluxe Antipasto Table
\$1995 (serves 100)

Bruschetta, Caprese Salad, Mixed Cured Olives,
Marinated Mushrooms, Balsamic Grilled Vegetables,
Roasted Peppers, Hummus, Pita Chips, Sliced Black Pepper-
Coated Salami, Dry

Coppa, Prosciutto, Provolone Cheese Marinated Artichoke
Hearts, and Fried Calamari with Hot Pepper Marinade

Meat Hors D'oeuvres

Crispy Coconut Chicken Bites \$130 Buffalo

Chicken Crisps \$130

Beef Wellington en Croute \$150 Chinese

Chicken Dumplings \$146 Grilled Baby

Lamb Chops \$190 Short Rib en Croute

\$176 Teriyaki Chicken Skewers \$176

Buffalo Chicken Spring Rolls \$165



Merrimack

\$125 per guest

Select Items from

The Merrimack Menu Collection

Cocktail Reception

Select One Stationary Display OR Select Three

Passed Hors D'oeuvres

Formal Toast

Sparkling Champagne

First Course

Select One Salad Served with Warmed Artisan Dinner Rolls

Freshly Whipped Butter

Main Course

Select Up to Two Entrées Select One Vegetable (To be paired with All Entrees) AND Select

One Starch (To be paired with All Entrees)

Dessert Course

Host-provided Wedding Cake Sliced & Served with Locally Prepared Ice Cream

Freshly Brewed Coffee & Hot Tea

THE MERRIMACK MENU COLLECTION

Stationary Displays

Imported Cheese & Cracker Board Fresh

Seasonal Fruit Display Vegetable Crudité Display

Passed Hors D'oeuvres Warm Crispy

Coconut Chicken Bites Buffalo Chicken

Crisps

Beef Wellington en Croute Chicken

Chinese Dumplings Grilled Baby

Lamb Chops

Passed Hors D'oeuvres Chilled

Spanakopita

Pear and Brie in Phyllo Artichoke

Antipasta Skewer

FIRST COURSE

Baby Field Greens

Arcadian Mix, Cucumber, Endives, Radicchio, Red Onion, and Tomatoes

Classic Caesar

Romaine Lettuce, House made Croutons, Parmesan Cheese, Caesar Dressing

Entrees

Vegetable Napoleon Oven

Roasted Statler Chicken

Breast

Chicken Picatta/Marsala/Parmesan Fennel

Crusted Cod

Wild Mushroom Ravioli

Starches

Garlicky Mashed Potato Cake Smoked

Gouda Au Gratin Potato Roasted

Fingerling Potatoes Signature Mac & Cheese

Vegetables

Succotash Vegetable Medley

Creamed Spinach

Roasted Lemon Asparagus Grilled

Vegetable Stack

Dessert

Ice Cream Flavors

Chocolate, Vanilla, Strawberry, Coffee,

Raspberry Sorbet



The Courtyard

\$145 Per Guest

Select Items from Merrimack or The Courtyard
Menu Collections

Cocktail Reception

Select One Stationary Display and Select Two Passed Hors
D'oeuvres or Select Four Passed Hors D'oeuvres

Formal Toast

Sparkling Wine

First Course

Select One Salad Served with Warmed Artisan Dinner Rolls
Freshly Whipped Butter

Main Course

Select Up to Two Entrées Select One Vegetable (To be
paired with All Entrees) AND Select One Starch (To be paired
with All Entrees)

Dessert Course

Host-provided Wedding Cake Sliced & Served with Locally
Prepared Ice Cream OR Chocolate Dipped Strawberries
Freshly

Brewed Coffee & Hot Tea

THE COURTYARD MENU COLLECTION

Stationary Displays

Mediterranean Display

Imported Cheese & Cracker Board Flatbread
Station

Passed Hors D'oeuvres Warm

Short Rib en Croute Teriyaki

Chicken Skewers Buffalo Chicken

Spring Rolls

FIRST COURSE

Bartlett Pear and Arugula Endives, Candied
Walnuts, Parmesan, Champagne Vinaigrette

Boston Bibb

Maytag Bleu Cheese, Toasted Pecans, Crisp Pancetta,
Pomegranate Vinaigrette

Mesclun Mix

Raspberries, Feta, Radish, White Balsamic
Vinaigrette

Entrees

Pasta Primavera

Chicken Madeira

Fennel and Garlic Pork Chop Seared

Filet of Salmon Baked Stuffed

Shrimp

10 oz Sirloin Steak

Starches

Garlicky Mashed Potato Cake Smoked

Gouda Au Gratin Potato Roasted

Fingerling Potatoes Signature Mac &
Cheese

Vegetables

Succotash Vegetable Medley

Creamed Spinach

Roasted Lemon Asparagus Grilled

Vegetable Stack

Dessert

Ice Cream Flavors

Chocolate, Vanilla, Strawberry, Coffee,
Raspberry Sorbet

Dipping Chocolate Flavors

Milk, Dark, or White Chocolate





The Pino

\$165 Per Guest

Select Items from Pino, Merrimack or The
Courtyard Menu Collections

Cocktail Reception

Select Two Stationary Display and Select Three Passed Hors
D'oeuvres or Select Six Passed Hors D'oeuvres

Formal Toast

Champagne or Sparkling Wine

First Course

Select One Salad Served with Warmed Artisan Dinner Rolls
Freshly Whipped Butter

Main Course

Select Up to Two Entrées Select One Vegetable (To be
paired with All Entrees) and Select One Starch (To be paired
with All Entrees)

Dessert Course

Host-provided Wedding Cake Sliced & Served with Locally
Prepared Ice Cream and Chocolate Dipped Strawberries or
Assorted Chocolate Truffles for the Table

Brewed Coffee & Hot Tea

THE PINO MENU COLLECTION

Stationary Displays Deluxe

Antipasto Table Fresh Fruit
Platter

Flat Bread with Hummus Station

Passed Hors D'oeuvres Warm Mini Lump

New England Crab Cakes Fried Coconut
Shrimp

Grilled Baby Lamb Chops

Firecracker Shrimp & Sweet Chili Sauce

Passed Hors D'oeuvres Chilled

Pear and Brie Phyllo
Fig and Fontina Triangles
Smoked Gouda Arancini

FIRST COURSE

Caprese

Sliced Local Tomatoes, Fresh Mozzarella, Basil, Extra Virgin
Olive Oil, balsamic Reduction

Boston Bibb

Maytag Bleu Chees, Toasted Pecans, Crisp Pancetta,
Pomegranite Vinaigrette

Sicilian Mixed Baby Greens

Artichoke Hearts, Kalamata Olives, Green Beans, Roasted
Tomato, Parmesan Crisp, Italian Dressing

Entrees

Stuffed Chicken with Apricots and Cranberries Stuffed

Lobster Tail ~ Market Price

8 oz Filet Mignon with Demi Half

Rack of Lamb

Duet of 2 Stuffed Shrimp and Frenched Chicken, Lemon
Beurre Blanc ~ Duet of 2 Stuffed Shrimp and 8 oz Sirloin
Steak, Guinness Demi

Starches

Garlicky Mashed Potato Cake Smoked

Gouda Au Gratin Potato Roasted

Fingerling Potatoes Signature Mac &
Cheese

Vegetables

Succotash Vegetable Medley

Creamed Spinach

Roasted Lemony Asparagus Grilled

Vegetable Stack

Dessert

Ice Cream Flavors

Chocolate, Vanilla, Strawberry, Coffee,
Raspberry Sorbet

Dipping Chocolate Flavors

Milk, Dark, or White Chocolate



The Pasha

\$225 Per Guest

Select Items from Pasha Menu Collection

Cocktail Reception

Select Two Stationary Display and Select Three Passed Hors D'oeuvres or Select Six Passed Hors D'oeuvres

Formal Toast

Champagne Toast

Stations Dinner

Salad Bar is Included Dinner Rolls & Whipped Butter

Select Three Additional Entrées

Dessert Course

Host-provided Wedding Cake Sliced & Presented on Stationary Display Ice Cream Sundae Bar

Brewed Coffee & Hot Tea

THE PASHA

Cocktail Reception

Select Two Stationary Display

Stationary Displays

All Stationary Displays Listed in Merrimack, Courtyard, Pino

Passed Hors D'oeuvres

All Passed Hors D'oeuvres Listed in Merrimack, Courtyard, Pino

ENTREES MEAT

Carved Tenderloin

Flavored Mashed Potato, Grilled Vegetable Platter, Dinner Rolls, Horseradish Cream Sauce, Classic Demi

Beef Short Rib

Sugar Snaps Peas, Slow Braised Beef Short Rib, Chopped Bacon, Caramelized Onion, Sour Cream

Prime Rib

Roasted Yukon Gold Potatoes, Grilled Vegetable Platter, Au-Jus, Horseradish Cream Sauce, House Potato Chips

Carved Lamb

Fingerling Potatoes, Roasted Brussel Sprouts with Bacon, Rosemary Demi, Horseradish Cream Sauce

SEAFOOD

Salmon (Whole, Roasted)

De-Constructed Caesar Salad, Quinoa Salad, Mashed Sweet Potato, Lemon Dill Aioli

THE GRAND FINALE

Deluxe Pastry Buffet \$15 person (served to a minimum of 100 guests)

for 100 guests, choose 4 items

for 150 guests, choose 6 items

for 200 guests, choose 8 items

for 250 guests, choose 10 items

Strawberry Cheesecake Turtle

Cheesecake Tiramisu Torte

Lemon Meringue Tart Carrot Cake

Tres Leche Cake Raspberry

Chocolate Cake

Boston Cream Cake Red Velvet Cake Maple Swirl Cheesecake

Chocolate Fudge Cake Assorted

Macaroons Assorted Miniature

Pastries

\$15 person (served to a minimum of 100 guests)

Make Your Own Sundae Bar

Hand-Scooped Ice Cream:

Vanilla, Coffee, and Chocolate Assorted Toppings: Crushed

Oreo Cookies, Heath Bar Pieces, Chocolate and Rainbow

Sprinkles M&Ms, Cherries, Chocolate Fudge, Whipped Cream

\$12 per person

Add Chocolate Dipped Strawberries \$4.50 each Add Warm

Brownies and Cookies

\$5.50 per person





Bar and Beverage Information

Deluxe Open Bar

1 Hour \$35 per person 5

Hour \$65 per person

Liquors Included: Titos, Grey Goose, Patron, Bacardi, Captain Morgan, Glenlivet, Johnny Red, Jack Daniels, Makers Mark, Jameson, Tanqueray, Amsterdam Gin/Vodka,

Beer, Wine & Soft Drinks

1 Hour \$25 per person 5

Hour \$55 per person

Selection of Wine Domestic & Imported Beers Soda/Soft Drinks

Pre-Mixed Cocktails Select

Two

\$400 per gallon

Approximately 35 Servings Per Gallon

Bloody Mary, Mimosa, Champagne Punch, Sex on the Beach, Sea Breeze

Deluxe Pre-Mixed Cocktails Select

Two

\$450 per gallon

Approximately 35 Servings Per Gallon

Red or White Sangria, Vodka Doli, Peach Bellini, Dark 'n Stormy, White Russian, Margarita, Long Island Iced Tea, Pearl Harbor, Espresso Martini, Cosmopolitan

Deluxe Pre-Mixed Non-Alcoholic Beverages

\$200 per gallon

Approximately 35 Servings Per Gallon

Fruit Punch, Lemonade, Arnold Palmer, Unsweetened Iced Tea

Toasts

\$9 per guest

Choice of House Champagne, Chardonnay, White Zinfandel, Non-Alcoholic Sparkling Cider

Premium Open Bar

Charged On A Per Drink Basis

Ceiling Or Time Limit May Be Designated

Premium Cocktails

\$10 - \$16

Domestic Beer \$8

Imported Beer \$9

Glass of House Wine \$16 Soda

\$4

Juice \$5

Pre-Mixed Cocktails Select

Two

\$400 per gallon

Sold By The Gallon With Approximately 35 Servings

Per Gallon

Bloody Mary Mimosa Champagne Punch Sex On The Beach Sea Breeze

Premium Pre-Mixed Cocktail Select

Two

\$450 per gallon

Approximately 35 Servings Per Gallon

Red or White Sangria, Vodka Doli, Peach Bellini, Dark 'n Stormy, White Russian, Margarita, Long Island Iced Tea, Pearl Harbor, Chocolate Pomegranate Martini, Lemon Drop Espresso Martini, Classic Citron Orange Cosmopolitan, Grape Raspberry Cosmopolitan

Pre-Mixed Non-Alcoholic Beverages

\$200 per gallon

Approximately 35 Servings Per Gallon

Fruit Punch, Lemonade, Arnold Palmer, Unsweetened Iced Tea

Toasts

\$9 per guest

Wines & Champagnes

Wine Service During Dinner Can Be Provided By Placing Bottles Of Wine Directly On Guests' Tables, Or Wine Can Be Offered To The Guests

And Poured By Our Waitstaff During The Course Of Dinner





The Details

MENUS & PRICING

Wedding Package Options require a minimum of 25 guests. Menu prices are subject to change and are only guaranteed three (3) months before the function date. Menu selections, room arrangements, and other pertinent details must be submitted to the Sales/Catering Office three (3) weeks before the function date; otherwise, menu selections may be limited. Our Catering Managers and our Executive Chef will be happy to customize a menu to meet your specific event needs.

Buffet service is limited to 2 hours.

Due to licensing requirements and quality control issues, all food and beverage to be served on the Resort property must be supplied and prepared by the Resort unless previously agreed that it is to be provided by a licensed and insured third-party caterer. If the Resort finds that an un-licensed, un-insured party has brought in food or beverage, the Resort reserves the right to remove such food and beverage, which will be returned upon departure from the Resort premises.

SET UP

White linen tablecloths and napkins are included in our pricing structures. Client-supplied specialty linens provided by an outside vendor must be pre-arranged with your sales manager. Additional set-up charges will apply for installation and removal unless supplied by the vendor.

The Resort does not permit affixing anything to the walls, floor, or ceiling with nails, staples, carpet tape, or other substances. Additionally, centerpieces with an open flame are not allowed in the function area. Using glitter, confetti, birdseed, rice, or similar items is strictly prohibited. Non-compliance will result in a minimum clean-up charge of \$350. Any damages or changes to carpeting, furniture, walls, etc., will be assessed and charged to the contractee by the Banquet or Operations Manager.

CONTRACTED VENDORS

Chateau Merrimack Resort & Spa has contracted with certain providers of services (i.e., florists and specialty linen) that you may elect to use to provide services for your event ("Contracted Vendors"). Although Contracted Vendors are encouraged, you may use your own vendors for these services provided that your proposed vendors meet minimum standards established by Resort.

All third-party vendors must provide proof via email of being licensed and insured no later than 14 business days before your event. This proof must be emailed directly to your Sales Coordinator and will be kept on file for your event.





The Details continued

GUARANTEES

The final guarantee is due 72 hours before the event. This count may not be reduced. We charge for the guarantee or the number served, whichever is greater.

If offering a choice of entrees, the exact count of each selection is required with your guarantee. If no guarantee is received, we will consider the highest number of guests indicated as expected on the banquet event order as the guarantee.

BILLING

A non-refundable, non-transferable deposit is required with a signed contract for all functions. A payment schedule will be arranged and clearly outlined in your contract. If any of the deposits are not made by the dates indicated, the Resort will require you to pay the remaining estimated balance in full in the form of cash or certified check. If deposits are not made on time, the Resort also reserves the right to require immediate full prepayment of all remaining deposits or to cancel the event.

All estimated charges, including an estimation for open bars will be paid seven (7) business days before the function date and must be made in the form of a certified bank check or cash.

All food and beverage is subject to a 13% service charge, 9% taxable administration fee, and a 7% tax.

\$35 RESORT FEE INCLUDES

One on one Concierge Services, luxury in-room amenities, Complimentary European Coffee and Teas, access to WiFi, fitness center, Pasha Lounge, Juju Spa, valet, retail store, 24-hour security, weekly entertainment, business center, elevator access, Pino Mediterranean Steakhouse, Library and a drink ticket up to \$20 per overnight guest.

Upgraded Amenities and Breakfast Packages are available.

LIQUOR POLICY

The Chateau Merrimack Resort & Spa holds a Liquor License granted by the State of Massachusetts and is responsible for complying with its regulations. Neither patrons nor patron's guests shall be allowed to bring alcoholic beverages into Resort. No person under the age of 21 will be allowed to consume or purchase alcoholic beverages.

Should you choose to have a bartender in the room, a taxable \$200 bartender fee will be charged. Banquet bars are available for groups of 25 or more. For groups with less than 25 guests in attendance, a cocktail server is recommended. Cocktail service (taxable) is charged at \$50 for the first hour and \$20 for each additional hour per server.



Local Area

DOWNTOWN BOSTON - 32 miles

LOGAN AIRPORT - 37 miles

MHT AIRPORT - 22 miles

DOWNTOWN LOWELL MA - 5 miles

DOWNTOWN NASHUA, NH - 9.2 miles

PHEASANT LANE MALL "No Sales Tax" - 4 miles

UNIVERSITY OF MASSACHUSETTS LOWELL - 4 miles

LOWELL GENERAL HOSPITAL - 3.5 miles

BOSTON COLLEGE - 37 miles

BOSTON UNIVERSITY - 37 miles

HARVARD UNIVERSITY - 35 miles

