



CHÂTEAU MERRIMACK

RESORT AND SPA



Stunning Settings, Timeless Memories



A 22% service charge and applicable taxes will be applied to all pricing and subject to change without notice.
Chateau Merrimack Resort & Spa 160 Pawtucket Boulevard, Tyngsboro, Massachusetts Phone: 1.978.419.4300

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 Rehearsal Dinners, Ceremonies, Receptions, Farewell Brunch & any other Event!

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 jetted 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 may be provided, so you have one less thing to worry about. Our experienced wedding consultant will ensure your Wedding vision becomes a reality.



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OUR CEREMONY VENUES



ENCHANTED FALLS

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

Seats 75 Guests

Rental Fee: Monday-Thursday @ \$850

Friday -Sunday @ \$1,250

PINO TERRACE

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

Seats 130 Guests

Rental Fee: Monday-Thursday @ \$1,500

Friday -Sunday @ \$2,000

THE LAWN





Outdoor pergola on manicured lawn with a backdrop of rolling hills and surrounded by trees.

Seats 300 Guests

Rental Fee: Monday-Thursday @ \$1,750

Friday -Sunday @ \$2,500

Your Ceremony Inclusions:

-  White Garden Chairs
-  Fruit Infused Water Station
-  Additional Tables/Linens, as Needed. IE. Unity, Guest Sign In
-  Ceremony Rehearsal, Based on Resort Availability

Above fees are for bookings of both Ceremony & Reception.
Please contact our Wedding consultant for Ceremony only rental fees.



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OUR VENUES ~ Cocktail Hour & Reception

THE LIBRARY (Cocktail Hour Only)

For Up to 60 Guests

Rental Fee: Monday-Thursday @ \$1,000
Friday -Sunday @ \$1,500

DERBY

For Up to 75 Guests

Rental Fee: Monday-Thursday @ \$1,500
Friday -Sunday @ \$2,000

PINO TERRACE

For Up to 125 Guests

Rental Fee: Monday-Thursday @ \$2,000
Friday -Sunday @ \$3,000

THE LAWN

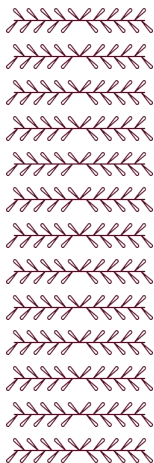
For Up to 300 Guests

Rental Fee: Monday-Thursday @ \$2,500
Friday -Sunday @ \$3,500



*Reception Rental Fee 50% Off with Achieved Catering Food and Beverage Minimum of \$10,000.

Your Wedding Inclusions:



- Experienced Wedding Specialist
- Wedding Party 'Get Ready' Room
- Guest Tables and Chairs
- Classic Floor Length Linens ~ Choice of White, Gold, or Black
- Luxury Flatware and Glassware for Table Setting
- Votive Candles to Enhance Your Centerpieces
- Additional Tables/Linens, as Needed. IE. Cake, Gift
- Sparkling Wine Toast for Everyone
- Exclusive Access to Resort for Photos
- Menu Tasting for Wedding Couple
- Complimentary Deluxe King Guest Room for Wedding Couple on Wedding Night
- VIP Amenity for Wedding Couple on Wedding Night
- Specially Reduced Guest Room Rates



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COCKTAIL HOUR

HORS D'OEUVRES

Select Two of the Following Butler Passed Hors D'Oeuvres & One Stationary Display
Included in Plated and Buffet Price Per Person

COLD

Antipasto Skewer, Mozzarella, Artichoke (V)
Beef Tenderloin Crostini, Horseradish Aioli
Boursin & Crab Stuffed Mushroom
Crudit  Cup, Red Pepper Hummus (VE, GF)
Lump Blue Crab Tart, Lemon Aioli
Tomato Bruschetta, Herb Crostini (V)
Vegetarian Grape Leaves (V)
Quinoa & Herb Stuffed Mushroom (V)

HOT

Buffalo Chicken Spring Rolls, Blue Cheese
Crisp Falafel, Tahini Dipping Sauce (V)
Coconut Shrimp, Spicy Citrus Sauce
Mini Mediterranean Beef Skewer (GF, DF)
Miniature Crab Cakes, Red Pepper Aioli
Sausage & Cheese Stuffed Mushroom
Spanakopita (V)
Vegetarian Spring Roll (V)

DISPLAYS

Local Farm Stand and Imported Cheeses

Assorted Cheeses ~ Cheddar, Swiss, Smoked Gouda, Pepper Jack with Water Crackers

Crudit 

Seasonal Selection of Market Vegetables, Ranch Dressing, Red Pepper Hummus

Seasonal Fruits & Berries

Assorted Sliced Melons, Seasonal Berries, Citrus Dipping Sauce

ENHANCEMENTS

Pricing Per Guest. One Hour of Service. 25 Guest Minimum

Mezza Table \$19

Grilled Sliced Zucchini & Yellow Squash, Mediterranean Olives, Baba Ghanoush, Tabbouleh,
Tzatziki, Hummus, Pita Bread and Pita Chips

New England Seafood Bar on Ice *Market Price*

Jumbo Shrimp, Snow Crab Cocktail Claws, Local New England Oysters
Served with Cocktail Sauce, Lemons, Petite Hot Sauce and Horseradish

Tuscan Antipasto Board \$26

Black Pepper Salami, Pepperoni, Prosciutto, Bocconcini, Asiago & Provolone Cheeses. Imported
Olives, Roasted Red Peppers, Marinated Mushrooms & Artichoke Hearts, Italian Herbs & Olive
Oil, Rustic Sliced Bread & Break Sticks

(V) Vegetarian (VE) Vegan (GF) Gluten free (DF) Dairy Free

Due to current supply chain challenges, products and pricing may be altered. Reasonable and comparable substitutions will be offered. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

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WEDDING DINNERS

Included in Plated or Buffet Price Per Person

Butler Passed Hors D'Oeuvres & One Stationary Display,

Sparkling Wine Toast, Artisan Dinner Rolls and Creamery Butter, Coffee and Assorted Hot Teas

Plated Dinners Require Menu Cards



SALAD COURSE CHOICES

Please Select One

Chateau Garden (V, DF) *Fresh Field Greens, Market Vegetables, Assorted Dressings*

Classic Caesar (V) *Fresh Romaine, Shaved Parmesan, Croutons, Caesar Dressing*

Organic Mixed Greens (V, GF) *Crumbled Goat Cheese, Shaved Green Apple, Dry Cranberries, Candied Walnuts, Aged Balsamic Dressings*

Caprese (V) *Fresh Mozzarella, Vine Ripe Tomato, Basil Leaves, Sea Salt & Virgin Olive Oil*

ENTRÉE CHOICES

Please Select Three, Including Vegetarian Option

POULTRY

Chili and Maple Glazed Chicken Breast **\$105**

Garlic Lemon Roasted Chicken Breast **\$105**

Mediterranean Chicken, Capers, Olives **\$105**

SEAFOOD

Mizo Glazed Salmon (DF) **\$110**

Mediterranean Sea Bass Fillet, Tahini Lemon Sauce **\$125**

Olive and Tomato Crusted Cod Loin, Viarge Sauce **\$110**

BEEF

Garlic and Pepper Ribeye **\$129**

Thyme Roasted Filet Mignon, Red Wine Jus **\$141**

DUET ENTRÉE:

Grilled Chicken Breast & Shrimp **\$135**

Filet of Beef & Two Scampi Style Jumbo Prawns **\$152**

6 oz. Filet Mignon & Half Main Lobster Tail **Market Price**

SPECIAL DIETARY

Roasted Peppers & Spinach Pasta (V) **\$75**

Grilled Vegetable Napoleon (VE,GF) **\$75**

Wild Mushroom Ravioli (V) **\$75**

OTHER MEALS

Kids Meals: Chicken Fingers, Fries and Fruit Cup **\$35**

Vendor Meals: Chef's Choice of Chicken or Vegetarian Entrée **\$45**

Accompaniments

Select One Vegetable and One Starch ~
Blanket Pairing for Entrée(s) Selection(s)

Asparagus, Lemon Scented

Broccolini, Garlic & Olive Oil

Carrots, Honey Glaze

Green Beans, Herb Butter

Zucchini, Yellow Squash, Red Onion Medley

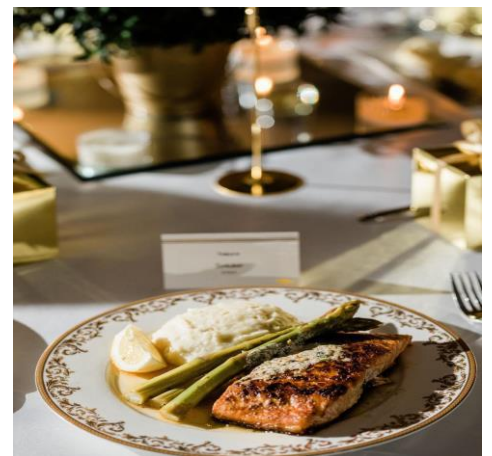
Fingerling Potatoes, Roasted

Red Bliss Potatoes, Shallots & Dill

Risotto, Parmesan

Saffron Rice

Whipped Potatoes, Parmesan or Garlic



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PLATED DINNER ENHANCEMENTS

Pricing Per Guest. 25 Guest Minimum.

SOUPS

Lentil Carrot Soup, Lentils, Carrots, Onion, Garlic, Crisply Crouton **\$12**

Lobster Bisque, Tomato, Crema **\$14**

APPETIZERS

Beet Tartare (VE, GF) **\$11**

Classic Chilled Shrimp Cocktail, Cocktail Sauce (4) (GF, DF) **\$19**

Jumbo Lump Crab Cake, Remoulade **\$11**

Seafood Martini, Crabmeat, Shrimp, Scallops, Micro Greens, Citrus Vinaigrette *Market Price*

Roasted Radishes, Lemon Butter, Radish Leaves (V, GF) **\$11**

Roasted Duck Ravioli (2), Gorgonzola Cheese, Raspberry **\$13**

DUET ENTRÉES

Grilled Portobello Mushroom & Vegetable Stack **\$9**

Jumbo Lump Crab Cake, Remoulade **\$11**

Jumbo Shrimp Scampi, Cocktail Sauce (3) (GF) **\$19**

Pan Seared Salmon, Lemon Caper Sauce **\$22**

Petite Filet, Red Wine Demi (GF) *Market Price*

Poached Lobster Tail, Drawn Butter (GF) *Market Price*



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CELEBRATION BUFFET

Included in Plated or Buffet Price Per Person ~

Butler Passed Hors D'Oeuvres & One Stationary Display,

Sparkling Wine Toast, Artisan Dinner Rolls and Creamery Butter, Coffee and Assorted Hot Teas

Pricing Per Guest. 50 Guest Minimum.



HARVEST TABLE

Marinated Olives and Artichoke Hearts
Chateau Garden, Assorted Dressings **OR** Classic Caesar

ENTRÉES

From The Sea

Mahi-Mahi, Citrus Salsa
Seared Salmon, Chardonnay Lemon Basil Sauce
Shrimp Provencal, Angel Hair Pasta
Tilapia Picatta, Capers, Lemon, White Wine

From The Farm

Chicken Marsala
Lemon Rosemary Chicken
Pesto Seared Breast of Chicken, Parmesan Broth
Grilled Duck Breast, Caramelized Cherry Chutney

From The Plains

Grilled Sliced Skirt Steak, Roasted Tomatoes, Chimichurri
Garlic Pepper Crusted Sirloin of Beef, Chianti Demi*
Sour Orange Sliced Pork Loin, Red Onion Mojo
Stuffed Pork Loin, Spinach, Goat Cheese*

Selection of Two Entrées **\$129**

Selection of Three Entrées **\$141**

Selection of Four Entrées **\$153**

***Chef Attendant Fee \$200++**

ACCOMPANIMENTS

Please Select One

Asparagus, Lemon Scented (GF)
Balsamic Brussel Sprouts (GF, DF)
Broccoli Florets, Garlic and Olive Oil
Carrots, Honey Glaze
Green Beans, Herb Butter
Roasted Mediterranean Vegetables (GF, DF)
Zucchini, Yellow Squash, Red Onion Medley

Please Select One

Fingerling Roasted Potatoes, Rosemary
Penne Alfredo **or** Spicy Marinara
Red Bliss Potatoes, Shallots & Dill
Risotto, Parmesan
Saffron Rice
Vegetable Quinoa (VE, GF)
Whipped Potatoes, Parmesan or Garlic



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BEVERAGES

Bar Attendant and Set Up Fee \$200++

Please Consult Your Catering Manager Regarding Special Liquor Requests and Specialty Cocktails



CHATEAU PACKAGE

| | |
|-------------|------|
| One Hour | \$31 |
| Two Hours | \$37 |
| Three Hours | \$43 |
| Four Hours | \$51 |
| Five Hours | \$59 |

Selections

Vodka »»»»» Absolute or Titos
Gin »»»»» Beefeater
Rum »»»»» Bacardi
Bourbon »»»»» Jim Beam
Whiskey »»»»» Seagrams 7
Scotch »»»»» Dewars White Label
Tequila »»»»» Jose Cuervo Gold

Includes: Import/Domestic Beer, Assorted Wines and Soft Beverages

MERRIMACK PACKAGE

| | |
|-------------|------|
| One Hour | \$35 |
| Two Hours | \$41 |
| Three Hours | \$48 |
| Four Hours | \$54 |
| Five Hours | \$63 |

Selections

Vodka »»»»» Ketel One, Great Goose
Gin »»»»» Tangueray, Bombay Sapphire
Rum »»»»» Bacardi, Captain Morgan, Malibu
Bourbon »»»»» Makers Mark, Jack Daniels
Whiskey »»»»» Jack Daniels, Jameson
Scotch »»»»» Johnny Walker Black
Tequila »»»»» Patron Silver

Includes: Import/Domestic Beer, Assorted Wines and Soft Beverages

BEER & WINE PACKAGE

| | |
|-------------|------|
| One Hour | \$27 |
| Two Hours | \$31 |
| Three Hours | \$37 |
| Four Hours | \$43 |
| Five Hours | \$49 |

BEVERAGE STATION

Classic Iced Tea \$9
Lemon, Assorted Sweeteners

Fruit Infused Water \$7
Strawberry, Thyme or Blueberry, Lemon Mint



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DESSERT ENHANCEMENTS

All Stations are Priced Per Guest and Based on 45 Minutes of Service

*Attendant Fee of \$150 Required. 25 Guest Minimum

Bananas Foster Station* \$15

Sautéed Plantation Bananas, Spiced Rum, Buttered Brown Sugar, Vanilla Bean Ice Cream

Chateau Dessert Display \$13

Mini Fruit Tart and Eclairs, Cream Puffs, Brownies and Assorted Cookies, Chocolate Truffles & Strawberries

Ice Cream Sundae Bar \$13

Locally Made Ice Creams -Chocolate, Strawberry & Vanilla Bean
Hot Fudge, Whipped Cream, Broken Cookies, M&Ms, Crushed Oreos, Walnuts, Cherries, Sprinkles

LATE NIGHT EATS

All Stations are Priced Per Guest and Based on 45 Minutes of Service

Late Night Chef Fee of \$100. 25 Guest Minimum

Petites & Fries Table \$25

Mini Beef Sliders, Bacon Jam
BBQ Pulled Chicken Slider, Cabbage Slaw
Balsamic Marinated Portobello Mushroom Burger, Goat Cheese, Roasted Pepper Aioli (V)
French Fries, Ketchup and Mayo

Mini Pizzas \$23

Fresh Mozzarella, Tomato Basil (V)
Pepperoni, Crushed Red Pepper Flakes
Garden Veggies, Goat Cheese and Pesto (V)

Take Me Out \$19

Mini Franks, Ballpark Mustard
Popcorn
Hot Pretzels, Mustard and Melted Cheese



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DETAILS



WHAT IS NEEDED TO SECURE MY DATE?

A signed contract and a \$1,000.00 non-refundable deposit will secure your Date.

DO I NEED TO HIRE A WEDDING PLANNER OR DAY OF COORDINATOR?

The Resort does require a licensed Wedding Planner or Day of Coordinator to ensure your Special day runs smoothly for you and acts as your liaison for the Resort and your other Vendors.

DO I BRING MY OWN OFFICIATE, FLOWERS AND ENTERTAINMENT?

Yes! You may contact the Resort's Wedding consultant for a preferred list or your professional Wedding coordinator can provide you with recommended Vendors. All Vendors must be licensed and insured.

WHAT OVERNIGHT ACCOMMODATIONS ARE AVAILABLE FOR MY GUESTS?

Your Wedding consultant can set up a Wedding room block with special rates for your Guests. Please contact for rates and Resort availability.

DOES THE RESORT OFFER REHEARSAL DINNER AND FAREWELL BREAKFAST OR BRUNCH?

Absolutely! Contact our Wedding consultant for space and menu options. Don't forget refreshments for your 'Get Ready' room!

MAY I PROVIDE GIFT BAGS TO MY GUESTS STAYING AT THE RESORT?

Our Front Desk Agents or Bell Services will be happy to hand out at check in or deliver the gift bags to each Guest room for a nominal fee.

AFTER MY WEDDING IS BOOKED, WHAT'S NEXT?

Now is the time to begin booking your other Wedding Vendors. Our Wedding consultant will be available for you if you need any guidance. In the following months, you will be contacted to schedule the complimentary tasting.

