The
GRAND BALLROOM
RiverWalk

WELCOME TO RIVERWALK RESORT AT LOON MOUNTAIN

The

GRAND BALLROOM

RiverWalk

"Where every I do is extraordinary."

Imagine saying "I do" with nature's grandeur as your backdrop and creating memories for a lifetime with family and friends gathered around.

Nestled amidst the breathtaking beauty of the White Mountains of New Hampshire, RiverWalk offers an idyllic setting for your wedding weekend.

The professional, creative and detail-oriented staff of Mountainside Culinary Group, LLC., the culinary division at RiverWalk Resort,will be there to assist with every step of your journey.

This four-season destination in the heart of the White Mountains surrounded by the 750,000-acre White Mountain National Forest, the towns of Lincoln/Woodstock have been a tourist destination for more than 100 years. Home to one of the premier ski resorts in the east, world famous hiking trails, spectacular mountain vistas, an iconic scenic highway and enough outdoor adventure to last a lifetime.

Our classically elegant Grand Ballroom at Riverwalk Resort is the newest event facility in New England. This beautiful room boasts floor to ceiling windows, elegantly appointed chandeliers and lighting, built in bar and a stunning view with 5500 square feet of space and seating up to 400. The Grand Ballroom features a beautiful foyer with built in bars and is adorned with a covered wraparound deck and gazebo. (porch and gazebo are heated in the cooler months). We can also cater for small weddings, rehearsal dinners, wedding breakfasts and offer multiple locations on the property for those events.

Mountainside Culinary Group, LLC., is pleased to present their premier Catering Wedding Menus. By consistently offering the best quality products and services, our culinary team always delivers an extraordinary culinary experience. These menus are just samples of what lies ahead for that special dinner. Our Chefs can customize and personalize any menu. Riverwalk Resort's and the Mountainside Culinary Team professionals will help you create that special day just the way you imagine it.

Venues

THE VINEYARD for that special ceremony for up to 60 minutes. This beautiful landscape overlooks the Pemigewasset River and offers unlimited photographic opportunities. The ceremony fee includes The Vineyard, white garden chairs for all guests, the backyard Gazebo, microphone and speaker system, and a reservation for a ceremony rehearsal one day prior to the ceremony.

THE GRAND BALLROOM venue fee includes a professional wedding coordinator on the day of your wedding, a five-hour reception with use of the 3,500 square foot foyer for your pre-dinner cocktails and hors d'oeuvres. The 2,300 square foot outdoor covered wraparound porch and gazebo is also included. Set-up with all tables, chairs, plates, silverware, table linens (white only) and coordinated napkin color of choice are included. Riverwalk provides a state-of-the-art sound system, microphone and portable dance floor.

2026/2027 WEDDING PRICING

	Wedding Ceremony Vineyard/Gazebo/Salon	**Grand Ballroom Facility Usage Fee**	**Food & Beverage Minimum Requirement**
May - October			
Friday & Sunday	$950	$7,175**	$8,000
Saturday	$1,150	$8,992.50**	$12,000
Sunday Holiday Weekend	$1,150	$8,992.50**	$12,000
November - April			
Friday & Sunday	$950	*$6,675**	$6,500
Saturday	$1,150	*$6,675**	$9,500
Sunday Holiday Weekend	$1,150	*$6,675**	$9,500

***A complimentary Wedding Suite for the bride and groom for two nights when hosting their reception in the Grand Ballroom. This fee is negotiable if the bride and groom have accommodations elsewhere.*

Food and Beverage minimums do not include tax & service fees.

Our on-site Seven Birches Winery opened in RiverWalk West Wing in late May 2024 and is the perfect place to welcome family and friends. The new facility has an expanded public wine tasting area (inside and outside), a private "Club Lounge" allowing for club members and private events, and a state-of-the-art winery production facility. The highlight of this winery is certainly our 4, 75-barrel, brite tanks that sit on the winery floor and rise through the new tasting room on the level above. These new tanks allow for more and better beverages, and a truly unique winery experience here in the White Mountains. Rhythm Catering menus at Seven Birches winery can complement your gathering. Seven Birches welcomes opportunities for wedding welcome parties.

Take advantage of Solstice North Day Spa located at RiverWalk East Wing. Relax and renew before the festivities begin. This beautiful, full service facility offers many different services including, but not limited to: massage, facials, manicures, pedicures and so much more.

La Vista - Authentic Italian Cuisine located in the heart of the east building at RiverWalk Resort, serves delicious Italian dishes for the whole family. This resort restaurant and bar can accommodate up to 120 guests with more seating on the covered deck overlooking the pools during the warmer months. Open for dinner Thursday to Tuesday.

The main bar with classic wood and marble features has 18 seats with the pizza bar offering another 8 seats for guests. The main dining area is adorned with a pergola and booth seating in addition to another larger seating area able to accommodate multi-family reservations.

Rhythm Tap and Grille located off the Main Lobby, is an American-grill-style destination restaurant that has a thoughtful menu and full bar. Rhythm Tap & Grille features locally sourced menu items, crafted beverages and F&B pairings only found in the White Mountains. The indoor/outdoor bar with deck offers a full liquor selection with 15+ draft selections of local beers and our made onsite Rhythm Ciders. Open for lunch and dinner Wednesday through Monday.

Whatever you're looking for to host an extraordinary event we can make that happen!

The

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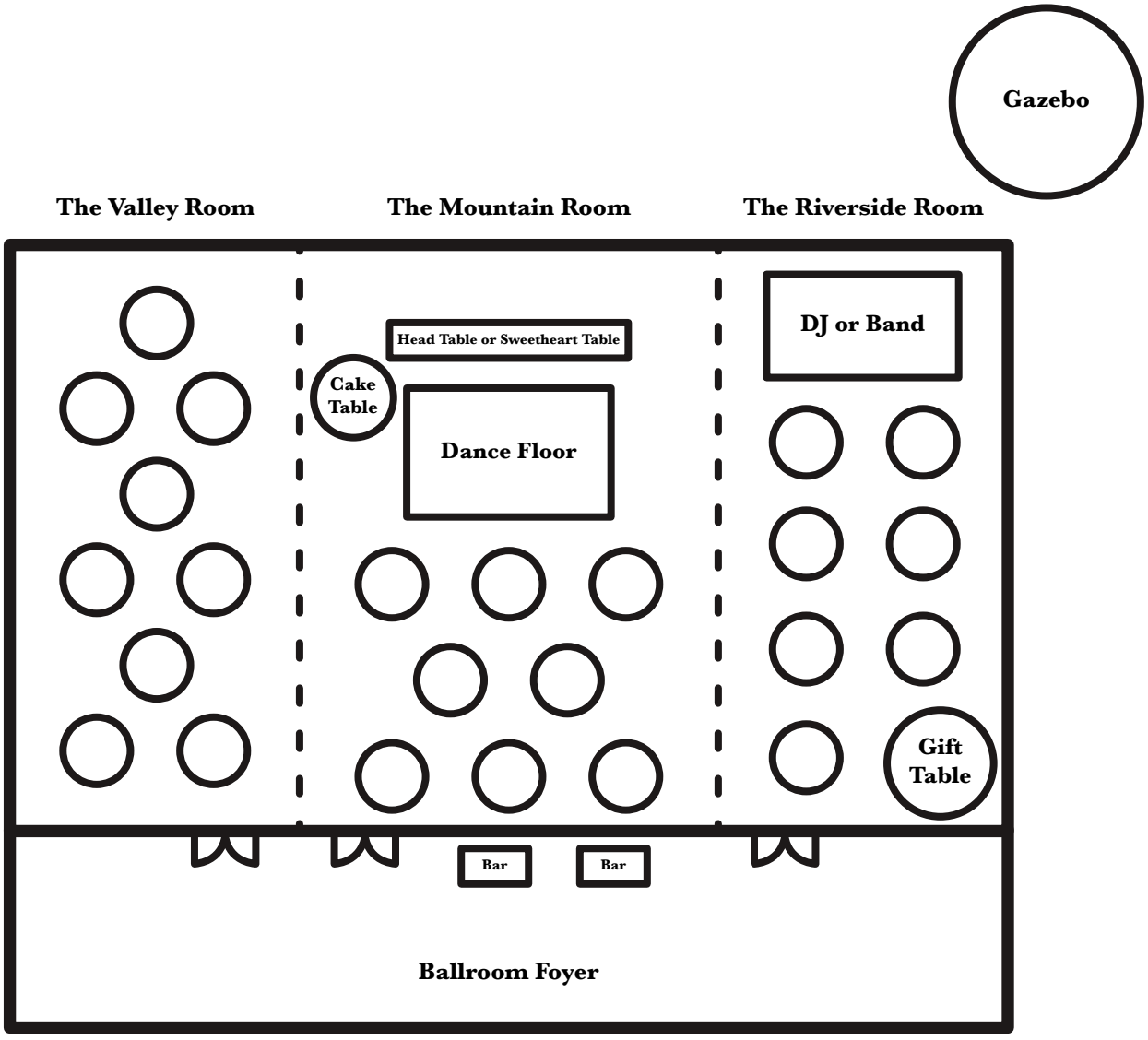

Appetizers Menus

SIGNATURE APPETIZERS:

Mediterranean Lamb Meatballs, Korean Meatballs or Italian Meatballs (select one)
Arancini Balls – Herb cheese or mushroom
Stuffed Mushroom Caps with sausage or vegetarian
Baked Spinach Artichoke Dip served on crostini
Jalapeno Poppers
Phyllo Cups with brie and fig jelly
Fire Roasted Tomato Soup Shooters with cheese crostini
Asian Vegetable Spring Rolls
Flatbreads with goat cheese, fig and arugula
Buffalo Chicken Empanada
Pigs in a Blanket with mustard dipping sauce

PREMIUM APPETIZERS:

Lobster Arancini Balls
Bacon Wrapped Scallops
Bacon Wrapped Shrimp
Chicken Skewers, peanut satay, or teryiaki
Mini Beef Wellingtons
Shrimp Cocktail Shooters with cocktail sauce and lemon wedge
Salmon Canape, cream cheese, red onion and capers

SIGNATURE APPETIZERS:

Choice of 4 pieces per person *$15++ per person*
Choice of 8 pieces per person *$26++ per person*
Choice of 12 pieces per person *$38++ per person*

PREMIUM APPETIZERS:

Choice of 4 pieces per person *$18++ per person*
Choice of 8 pieces per person *$32++ per person*
Choice of 12 pieces per person *$48++ per person*

COMBINATION OF SIGNATURE AND PREMIUM ITEMS:

Choice of 4 pieces per person, 2 signature and 2 premium *$17++ per person*
Choice of 8 pieces per person, 5 signature and 3 premium *$29++ per person*
Choice of 12 pieces per person 8 signature and 4 premium *$44++ per person*

Appetizers Menus Continued

COLD STATIONS:

Charcuterie Board
Assorted cheeses, Italian meats, crackers, fresh seasonal fruit and spreads
$75++ for 10 people / $140++ for 20 people

Mediterranean Antipasto Board
Marinated artichoke hearts, creamy mozzarella, cured meats, olives, roasted peppers and more…
$90++ for 10 people / $170++ for 20 people

Fruit Board
Variety of sliced fresh fruits, Rhythm made dipping sauces and cheeses
$75++ for 10 people / $140++ for 20 people

Veggie Board
Fresh seasonal vegetable crudite
Rhythm made dipping sauces and hummus
$85++ for 10 people / $160++ for 20 people

Wings Board
Chicken wings board to include choice of one sauce: lemon pepper, Asian Zing, barbecue and buffalo
Based on four wings per person
$95++ for 10 people / $180++ for 20 people

Sweet and Savory Cheese Board
Gouda cheese, artisan cheeses, dried fruits, dark chocolate, cashews, wafer cookies, and crackers
$90++ for 10 people / $170++ for 20 people

Buffet Menus

Package to include appetizers, choice of salad, harvest bread basket filled with artisan breads and rolls, 2 entrees and 2 accompaniments

APPETIZERS:

Selection of 4 pieces per person to include 2 signature and 2 premium appetizers
Selectiom of Charcuterie board or vegetable crudité

SALAD:

~Select two~

Traditional Caesar Salad - Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan, and Freshly Baked Croutons
Mixed Green Salad - Locally Sourced Mixed Greens, Cherry Tomatoes, English Cucumbers, Red Onion, and Shredded Carrot. Served with Choice of Dressing: Apple Cider Vinaigrette, Balsamic Vinaigrette, Italian Vinaigrette, Blue Cheese, and Buttermilk Ranch.
Beet Salad - Locally Sourced Mixed Greens, Roasted Beets, Dried Cranberries, Goat Cheese Crumbles, and Candided Walnuts. Served with Choice of Dressing: Apple Cider Vinaigrette, Balsamic Vinaigrette, Italian Vinaigrette, Blue Cheese, and Buttermilk Ranch.
Winter Salad - Locally Sourced Mixed Greens, Roasted Butternut Squash, Blueberries, Toasted Pumpkin Seeds, and Goat Cheese, Served with Choice of Dressing: Apple Cider Vinaigrette, Balsamic Vinaigrette, Italian Vinaigrette, Blue Cheese, and Buttermilk Ranch.
Watermelon Caprese Salad - Fresh Watermelon and Roma Tomatoes, Basil, Mozzarella Cheese, and Balsamic Glaze Drizzle
**Additional seasonal salad option available if desired*

HARVEST BREAD BASKET FILLED WITH ARTISAN BREADS AND ROLLS

ENTREES:

~Select two~

Baked Stuffed Seafood Haddock - Baked Haddock with Shrimp, Scallop, and Crab Stuffing. Rolled in Herb & Butter Crust
Baked Haddock - White Wine Baked Haddock Topped with Seasoned Breadcrumbs and Lemon
Hot Honey Salmon - Pan Seared Salmon with a Hot Honey Glaze
Tuscan Salmon - Salmon Smothered in a Tomato Basil Cream Sauce
Chicken Normandy - Roasted Chicken Breast Smothered in an Apples & Calvados Cream Sauce
Chicken Marsala - Chicken Breast Topped with Creamy Mushroom and Marsala Wine Sauce
Chicken Parmesan - Italian Seasoned Panko Crusted Chicken Breast Topped with Tomato Sauce, Melted Mozzarella and Parmesan Cheese
New York Sirloin - Grilled 6 oz. Sirloin Topped with Garlic & Herb Butter
Pork Tenderloin - Slow Roasted Pork Tenderloin Smothered with Bourbon Glazed Peaches
Filet Tips - Grilled House Special Marinated Filet Tips

ACCOMPANIMENTS:

~Select two~

Honey Glazed Carrots - Sliced Carrots with Honey & Herb Glaze
Grilled Asparagus - Topped with Garlic & Herb Butter
Fresh Garden Green Beans - Tossed with Garlic Butter and Toasted Almonds
Vegetable Medley - Chefs Choice of Assorted Roasted Vegetables
Mashed Potatoes - Garlic Whipped Mashed Potatoes
Mac & Cheese - Cavatappi Pasta Smothered with Housemade Cheese Sauce
Long Grain Wild Rice
Pasta Pamadoro - Pasta Covered in Rich Tomato Pomodoro Sauce

$87 Per Person ++

Plated Menus

Package to include choice of salad, artisan rolls with butter, selection of two entree choices and a vegetarian option

SALAD:

Traditional Caesar Salad - Crisp Romaine Lettuce, Caesar Dressing, Shaved Parmesan, and Freshly Baked Croutons
Mixed Green Salad - Locally Sourced Mixed Greens, Cherry Tomatoes, English Cucumbers, Red Onion, and Shredded Carrot. Served with Choice of Dressing: Apple Cider Vinaigrette, Balsamic Vinaigrette, Italian Vinaigrette, Blue Cheese, and Buttermilk Ranch.
Beet Salad - Locally Sourced Mixed Greens, Roasted Beets, Dried Cranberries, Goat Cheese Crumbles, and Candided Walnuts. Served with Choice of Dressing: Apple Cider Vinaigrette, Balsamic Vinaigrette, Italian Vinaigrette, Blue Cheese, and Buttermilk Ranch.
Harvest Salad - Locally Sourced Mixed Greens, Roasted Butternut Squash, Blueberries, Toasted Pumpkin Seeds, and Goat Cheese, Served with Choice of Dressing: Apple Cider Vinaigrette, Balsamic Vinaigrette, Italian Vinaigrette, Blue Cheese, and Buttermilk Ranch.
Watermelon Caprese Salad - Fresh Watermelon and Roma Tomatoes, Basil, Mozzarella Cheese, and Balsamic Glaze Drizzle
**Additional seasonal salad option available if desired*

SIGNATURE ENTREES:

Hot Honey Salmon - Pan Seared Salmon with a Hot Honey Glaze, Served with Long Grain Wild Rice and Grilled Asparagus
Tuscan Salmon - Salmon Smothered in a Tomato Basil Cream Sauce, Served with Long Grain Wild Rice and Grilled Asparagus
Baked Stuffed Seafood Haddock - Baked Haddock with Shrimp, Scallop, and Crab Stuffing. Rolled in Herb & Butter Crust, Served with Long Grain Wild Rice and Honey Glazed Carrots
Baked Haddock - White Wine Baked Haddock Topped with Seasoned Breadcrumbs and Lemon, Served with Long Grain Wild Rice and Honey Glazed Carrots
Chicken Normandy - Roasted Chicken Breast Smothered in an Apples & Calvados Cream Sauce, Served with Long Grain Wild Rice and Honey Glazed Carrots
Chicken Marsala - Chicken Breast Topped with Creamy Mushroom and Marsala Wine Sauce, Served with Long Grain Wild Rice and Roasted Vegetable Medley
Chicken Parmesan - Italian Seasoned Panko Crusted Chicken Breast Topped with Tomato Sauce, Melted Mozzarella and Parmesan Cheese, Served with Pasta and Roasted Vegetable Medley
New York Sirloin - Grilled 6 oz. Sirloin Topped with Garlic & Herb Butter, Served with Garlic Mashed Potatoes and Grilled Asparagus
Pork Tenderloin - Slow Roasted Pork Tenderloin Smothered with Bourbon Glazed Peaches, Served with Garlic Mashed Potatoes and Roasted Vegetable Medley
Filet Tips - Grilled House Special Marinated Filet Tips, Served with Garlic Mashed Potatoes and Grilled Asparagus
Butternut Squash Ravioli - Butternut Squash Ravioli Smothered with Parmesan Truffle Cream Sauce, Crispy Prosciutto and Sage

$67 Per Person ++

Plated Menus Continued

PREMIUM ENTREES:

Mango Salsa Swordfish Steak - Grilled Swordfish Steak Topped with Mango Salsa, Served with Long Grain Wild Rice and Grilled Asparagus

Half Roasted Chicken - Half Roasted Chicken Covered with Lemon Demi Glaze, Served with Garlic Mashed Potatoes and Honey Glazed Carrots

Duck Leg Confit - Whole Duck Leg Confit Topped with a Honey, Soy and Ginger Sauce, Served with Garlic Mashed Potatoes and Grilled Asparagus

Beef Tenderloin - 8 oz. Beef Tenderloin Served with Garlic & Herb Butter, Atop Garlic Mashed Potatoes and Grilled Asparagus

Braised Lamb Shank - Slowly Braised Lamb Shank Topped with Red Wine Demiz Glaze, Served with Long Grain Wild Rice and Honey Glazed Carrots

Vegan Quinoa Bowl - With Mixed Seasonal Vegetables and Chickpea Relish

$82 Per Person ++

VEGETARIAN ENTREES:

Eggplant Parmesan - Layers of Breaded Eggplant, Rich Tomato Sauce, Mozzarella and Parmesan Cheese, Topped with Fresh Basil

Creamy Vegetable Risotto - Sauteed Mushrooms, Roasted Asparagus, and Butternut Squash, Served Atop Herb & Parmesan Cheese Risotto

Grilled Vegetable Stack - Grilled Eggplant, Zucchini, and Bell Peppers, with Herb Infused Couscous and Roasted Red Pepper Sauce

Vegan Quinoa Bowl - With Mixed Seasonal Vegetables and Chickpea Relish

$67 Per Person ++

Gluten free and other special dietary need options available upon request

Function Bar

BAR POLICIES: RiverWalk Resort adheres to a "no shot" policy. Alcoholic beverages are only permitted on the outside or inside reception areas. RiverWalk Resort reserves the right to deny alcohol beverage service to any person for any reason. Liquor licenses granted by the NH state liquor commission require that we comply with all applicable regulations. All event bars will close 15 minutes prior to the event end time.

BAR PRICING: A hosted bar may be customized to meet your needs but is strictly based on a per consumption basis.

CASH BAR: The bar is set-up with premium and well liquors, beer, wine and soft drinks.
The guests pay for their own beverages.

BAR PACKAGES:

- Liquor, beer, wine and soft drinks (signature drinks)
- Garnishes, mixers, cocktail napkins and straws
- Water station
- Two bartenders
- Additional bartenders *$125 each*
- Final invoice is based on consumption. *Tax (8.5%) and gratuity (22%) added to the final invoice.*

BEER:

Bud Light and Budweiser *$7*
Tuckerman's Pale Ale, Safe Space IPA, and Moat Mountain Czech Pilsner *$9*
High Noon and Truly Berry *$8*
Athletic Non-Alcoholic IPA *$7*

CIDER:

Rhythm Honey Cider, handcrafted on site *$10*

WINE: *$10*

Seven Birches Winery ~ seasonal red and white wines
Josh Cellars Cabernet Sauvignon, Kim Crawford Sauvignon Blanc, Kendall Jackson Chardonnay

SOFT DRINKS: *$4*

Coke, Diet Coke, Sprite & Ginger Ale

SPIRITS

CHOICE OF:
CALL BRAND COCKTAILS: *$12*
Titos, Tanqueray, Bacardi, Captain Morgan, Jack Daniels and Hornitos
PREMIUM BRAND COCKTAILS: *$14*
Grey Goose, Bombay, Mount Gay, Jameson and 1800 Tequila

We can help you craft signature drinks, come up with a budgeted bar estimate and work with Seven Birches Winery to provide wine for the table. Seven Birches can also customize wine labels for your special event.

++ *Denotes 8.5% N.H. meals tax and 22% gratuity*

Late Night Snacks

(Priced per 50 pieces)

Loaded Potato Wedges *$105++*
Crispy golden wedges topped with melted cheddar cheese, bacon crumbles and green onionss
Baby Back Rib Teasers *$150++*
Sweet and tender bourbon barbecue glazed, 2 or 3 rib bones
Salted Artisan Pretzel Stick *$ 115++*
Cheddar Cheese and Mustard Dips
Boneless Buffalo Wings *$125++*
Celery and carrot sticks, ranch and blue cheese dressing
Macaroni and Cheese Bites *$125++*
House made cheese sauce, pepper jack and panko
Chicken Quesadilla Cones *$130++*
Jack Cheeses, Mexican Pico, bundled up with sour cream on the side
Sliders *$155++*
Hand pulled BBQ Pork Slider
Tender pork with a tangy sauce served on sweet Hawaiian Rolls
Petite Black Angus Beef Burger *$155++*
Blue cheese, onion on a brioche roll
Make your Own Taco Bar - choice of two *$19 per person*
Chicken, beef, pork or vegetarian options: portabella, or baked cauliflower
Black beans corn salsa, red onion, lettuce, guacamole, sour cream, queso and Pico de Gallo
Served with soft shell mini tacos
Pizza Selections - choose two *$18 per pizza*
Cheese, Pepperoni, Caprese and Meat Lovers

Strawberry Shortcake Station *$115++*
Strawberries, biscuits and whipped cream
Cookie and Brownie Trays *$105++*
Mini Churros *$105++*
Chocolate and caramel dipping sauces
Family Style Platters of Dessert Bars *$175++*
To include Luscious Lemon, Truffle Meltaway, Oreo Dream and Marble Cheesecake

Wedding Rehearsal Dinner Options

SALADS:

~Choice of One~

Seasonal Tossed Salad with one choice of dressing: Apple Cider Vinaigrette, Ranch or Blue Cheese
Traditional Caesar Salad
Accompanied with Artisan Rolls and Butter

ENTREES:

~Choice of three entrees with pre-selection~

Half Chicken Breast served with a mushroom cream sauce, wild rice and a chef's seasonal vegetable
~
Chicken Parmesan served over spaghetti with a rich Italian tomato sauce
~
Chicken and Broccoli Alfredo - Chicken and broccoli served in a creamy Parmesan cheese sauce served over Cavatappi pasta
~
Meatloaf - A home style traditional favorite with mashed potato and chef's seasonal vegetable
~
Beef Kabobs with onions and peppers grilled and served with wild rice and chef's seasonal vegetable / GF
~
One half rack of pork ribs served with a tangy barbecue sauce served with wild rice and chef's seasonal vegetable
~
Tuscan Salmon, pan seared with garlic, tomato, spinach and cream served with wild rice and vegetable / GF
~
Baked Haddock with breadcrumbs and lemon served with wild rice and vegetables
~
Vegetarian Stuffed Peppers with a tomato-based sauce / Vegetarian
~
Butternut Squash Ravioli with a walnut and maple sauce / Vegetarian

DESSERT:

~Choice of:

Family style platters of dessert bars to include Luscious Lemon, Truffle Meltaway, Oreo Dream and Marble Cheesecake
Coffee Service with regular, decaffeinated coffee and assorted teas

Dinner $49 per person++
Room rental $250++
Bar set up and bartender package $500

We require a place card for each guest identifying meal choice and table number. For suggestions on how to do this please inquire.

RiverWalk
Resort at Loon Mountain

GENERAL POLICIES AND GUIDELINES:

Thank you for your interest in holding your wedding here at RiverWalk. The following information and guidelines will help you plan your wedding.

All food served at RiverWalk Resort must be prepared by Mountainside Culinary Group, LLC. The only exception to this will be the wedding cake or desserts provided by the Bride and Groom.

All beverages must be served by our staff. Outside beverages are not permitted in any of the function areas at any time.

Due to unforeseen changes in market food sourcing that can occur due to supply & demand issues, we reserve the right to adjust a specific menu selection and/or pricing within 30 days of the scheduled event. Any required changes would be discussed and mutually agreed upon as needed.

All food and beverage prices are subject to New Hampshire meals tax of 8.5% and a gratuity of 22% on all buffets and 25% for all plated meals.

DEPOSITS AND CANCELLATION POLICIES:

Wedding Receptions: To confirm a wedding reception, the signed contract along with a non-refundable deposit of $2,500.00 must be received within seven days of the contract being issued. The deposit is applied directly to the master account and applied toward the facility fee. 50% of the estimated bill for Mountainside Culinary Group, LLC., will be due four months prior to the date of the event. Full payment of the bill and a final count of attendees will be due 2 weeks prior to the event unless other arrangements have been made and agreed upon with Mountainside Culinary Group, LLC . All payments are non-refundable upon receipt. Mountainside Culinary, LLC., requires finalized menus 30 days before the event.

Décor: Our Grand Ballroom is classically elegant with a functional flair. Groups are welcome to decorate as long as decorations don't violate fire code. No open flames or candles. The group is responsible for all additional decorations and for damages that may arise because of the decorations. WE DO NOT ALLOW removal of any décor within the facility, hanging pictures on walls, confetti or glitter. Rice and real flower petals are not allowed inside or outside of the venue. The decorations must be removed within 15 hours following completion of the function. All decorations must be approved by the hotel.

Audio Visual Equipment not supplied by RiverWalk will be the responsibility of the group.

Suggested Vendors List*

CAKES/BAKERIES:

Henny B – Littleton, NH – hennybcakes.com
Wicked Good Bakery – Plymouth, NH – wickedgoodbakerynh1.com
Delectables by Dannette – North Conway, NH – delectablesbydanette.com
Painting with Sugar – Lancaster, NH – paintingwithsugar.com
Autumn Nomad – Jackson, NH – autumnnomad.com
Jack & Fins – Littleton, NH – jackandfins.com

FLORISTS

Emily Herzig – Littleton, NH – ehfloral.com
Bouquet Boutique – Lancaster, NH – bouquetboutiquenh.com
Mountain Roots Farm – Bethlehem, NH – mountainrootsfarm.org
Cherry Blossoms – Littleton, NH – cherryblossomfloral.com
The Fuchsia Peony – Ashland, NH – thefuchsiapeony.com
Tarnation Farm – Franconia, NH – tarnationfarm.com
Clementina Floral Company – NH – clementinafloralfloral.com
Fern & Blossom Florals – Hopkinton, NH – fernandblossomflorals.com

PHOTOGRAPHERS

Jackie Fox Photography – jackiefoxphotography.com
Kelsey Converse Photography – kelseyconverse.com
White Mountains Wedding Photograph – whitemountainsweddingphotography.com
Robin Easler Photography – robineaslerphotography.com
Lindsay Hackney – lindsayhackney.com
Sadowski Photography – sadowskiphotography.com
Anne Skidmore Photography – anneskidmore.com
Paulette Couture Photography – collettecouturephotography.com
Eric McCallister Photography – mccallisterphoto.com

VIDEOGRAPHERS

Toast Wedding Film – toastweddingfilms.com
Fisher Video – fishervideoproductions.com
Mountain Love Films – mountainlovefilms.com
APM – apmnh.com

PHOTO BOOTH RENTALS

Smiley's Photo Booths – Kingston, NH – smileysphotobooths.com
XO Photo Booths – Kingston, NH – xohotoboothsnh.com
Magic Mirror of NE – Merrimack, NH – magicmirrorne.com

DJ SERVICES

DJ Shalimar – wolfeborodjshamar.comh
Music Road – nhmusicroad.com
Nazzy Entertainment – nazzydjs.com
Peak Entertainment, D.J.'s Inc. – peakentertainmentproductions.com
D.J. Lori D – djlorid.com
TEEBZ Music entertainment – facebook.com/teebzmusicent

CEREMONY/COCKTAIL HOUR

Occasional Brass – occasionalbrass.com/contact.php
Artful Noise String Quartet – artfulnoise.com

LIVE BANDS

Wicked Smart Horn Band – hornband.com
The Chicken Slacks – facebook.com/ChickenSlacks
Rare Form Band – rareformband.com
The Conniption Fits – conniptionfits.com
Crunchy Western Boys – facebook.com/people/Crunchy-Western-Boys

HAIR SALONS

Daydreams Hair Studio – Lincoln, NH – daydreamshairandnailstudio.com
Luminous Day Spa – Woodstock NH – luminousdayspanh.com
True North Salon and Day Spa – Franconia NH – (603) 823-2029
Fresh Salon and Day Spa – Littleton, NH – (603) 259-3400

SPECIALTY EVENT RENTALS

Peak Event Services – peakeventservices.com
Abbott Rental Services – abottrental.com
Lakes Region Tent and Party Rental – lakesregiontent.com
Christian Party Rental – intents.com
Monadnock Tent and Rentals – monadnocktent.com
Rentals by EB – byemmab.com/rentalsbyeb

LIGHTING AND EVENT SPECIALISTS

Halo Event Lighting – haloeventlighting.com
New England Holiday Light Company – neholidaylight.com
Pink Tie Productions – pinktieproductions.com
SHE/Luxe – sheluxewed.com
Shannon Elizabeth – shannonelizabeth.shop

TRANSPORTATION

ASL Limousine – asllimousineofnh.com
Lakes Region Shuttle – lrairportshuttle.com
Grace Limousine – gracelimo.com//charter-bus-rentals
Wolfeboro Trolley Company – wolfeborotrolley.com
First Student Bus – firststudentinc.com/services

CHURCHES

St. Joseph's Catholic Church – Lincoln, NH – stjosephlincoln.org
Loon Mountain Ministry – Lincoln, NH – loonmtnministry.com
Church of the Messiah – North Woodstock, NH – (603) 745-3148

JUSTICE OF THE PEACE/OFFICIANT

Kerri A Parker – kerri.parker1216@gmail.com – (603) 393-6620
Marianne Peabody – Thornton, NH – (603) 726-3914
Kelly Hayden – Wimpory – kellythejp.com
Judy Johnson – jpjudyjohnson.com/about
Steven Dembow – Merrimack, NH – (603) 429-0902
Pam Power – Waterjunkie603@gmail.com
Deb Bayley – baydeb@outlook.com

**We are providing a suggested vendor list for your convenience.*
RiverWalk Resort does not have any direct affiliations with these vendors.