

EVENT PLANNING GUIDE

The Coyote grill is Waterville valley's premier dining location for your bridal, rehearsal dinner, family reunion, bereavement, corporate dinner, after parties, and all of your catering needs. We bring over 30 years of event planning experience. Thank you for choosing the Coyote Grill

THE PROCESS

- **Beverage service and first bites.** We offer open bar, limited selection service, and cash bar options. Platted appetizers that can served on a station, family style or individually.
- **Salad course.** Choose from our list of salads off our seasonal menu.
- **Mains.** We recommend a choice of four mains based on our seasonal menu. These may include beef, chicken, seafood, and vegetarian options. We are happy source specialty ingredients — you would like! For example; lobster, rack of lamb, beef tenderloin, and game meats. Our kitchen is fully staffed with experienced chefs.
- **Desserts.** Choose from our selection from our seasonal menu or from our catering list bring your own cake cutting fee 4 per person
- **Add your finishing touches.** Bring in your flowers, center pieces, gifts, and pictures. No confetti, streamers or poppers.

THE RULES

We can accommodate any special preferences and allergies. Please let us know in advance!

There is a $150 non-refundable booking fee to hold your date and time. If your event is canceled within 10 days of the event date, you will be charged 100% of the food cost.

Prices and availability on the seasonal menus are subject to change several times per year and do not include 8.5% tax and 20% gratuity. There is also a 3% credit card transaction fee, which may be avoided with cash payment.

YOUR EVENT IN FIVE EASY STEPS

1. **Contact us! Fill out an online event form or give us a call at 603-236-4919**
2. **Secure the date and mail in a deposit**
3. **Menu design**
4. **Final touches**
5. **Sit back and enjoy**

98 VALLEY ROAD WATERVILLE VALLEY, NH 603-236-4919

Coyote GRILL

wildcoyotegrill.com