

# GREAT HALL WEDDINGS

ALL WEDDING PACKAGES IN THE GREAT HALL INCLUDE A 5 1/2 HOUR RECEPTION, CHAMPAGNE TOAST, COFFEE & TEA SERVICE, IVORY LINENS & NAPKINS, AS WELL AS A FAREWELL BRUNCH COMPLIMENTARY FOR 30 GUESTS (EVENING EVENTS ONLY).

# Silver Package

PLATED PACKAGE

## STATIONARY HORS D'OEUVRES- SELECT ONE

### NEW ENGLAND CHEESE AND CHARCUTERIE

*Vermont Cheddar, Manchego, Brie, Buttermilk Blue Cheese, Goat Cheese, Grapes, Berries & Dried Fruit  
A Selection of Imported and Domestic Meats, Mustards & Pickles served with Crackers & Baguettes*

### FRESH VEGETABLE CRUDITÉS

*Tomatoes, Squashes, Mushrooms, Sweet Bell Peppers, Carrots, Celery, & Cucumbers  
Served with Seasonal Dips, Gluten-Free Dips Upon Request*

### SLICED FRUIT

*Selection of Seasonal Delicacies; Cantaloupe, Honeydew, Watermelon, Pineapple, Kiwi, & Mixed Berries  
Served with Local Honey & Minted Yogurt*

### ASSORTED TAPAS

*Chickpea Salad, Marinated Plives, Hummus, Roasted Carrot & Feta Salad, Tabbouleh  
Served with Pita Chips, Crackers & Baguettes*

## SERVER PASSED HORS D'OEUVRES- SELECT FOUR

### COLD

#### POACHED SHRIMP

*bloody mary cocktail sauce  
gluten-free*

#### PETITE LOBSTER TACO

*lobster salad, romaine*

#### PUTTANESCA BRUSCHETTA

*tomato & olive*

#### TOMATO, MOZZARELLA & BASIL SPIEDINI

*balsamic glaze  
gluten-free*

#### PROSCIUTTO WRAPPED MEDJOOOL DATE

*black pepper goat cheese  
gluten-free*

#### COMPRESSED WATERMELON

*petite squares with feta & mint  
gluten-free*

#### BLT CROSTINI

*crispy prosciutto, cherry tomato, frisee & garlic aioli*

### HOT

#### CHICKEN SATAY

*spicy peanut sauce*

#### GARLIC SHRIMP

*gluten-free*

#### HAM & ARUGULA FLATBREAD

*bechemel, caramelized onion & truffle oil  
vegetarian upon request*

#### MINI FALAFEL

*tzatziki*

#### BACON WRAPPED SCALLOPS

*honey mustard glaze*

#### GOAT CHEESE & LEEK STUFFED MUSHROOMS

#### THAI CHICKEN & CASHEW SPRING ROLLS

#### MUSHROOM ARANCINI

*tomato jam*

#### BACON WRAPPED BEEF TENDERLOIN

#### LOBSTER MAC & CHEESE

#### PORK & MUSHROOM POT STICKERS

# Silver Package

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\* CANNOT BE MADE GLUTEN-FREE

## FIRST COURSE- SELECT ONE

SERVED WITH FRESH INN BAKED BREADS & BUTTER

### CAESAR SALAD

*Romaine Hearts, Shaved Parmesan, Toasted Baguette, Lemon*

### ARTISANAL GREENS SALAD

*Cucumber, Tomato, Carrot, Radish, Balsamic Vinaigrette*

### CHOPPED ROMAINE SALAD

*Red Onion, Cherry Tomatoes, Olives, Feta Cheese, Red Wine Oregano Vinaigrette*

### SPINACH SALAD

*Goat Cheese, Toasted Walnuts, Dried Cranberries, Local Maple Vinaigrette*

### BVI CLAM CHOWDER\*

*Traditional Recipe, Chives*

### BROCCOLI & VERMONT CHEDDAR SOUP

*Roasted Broccoli Florets, Green Onions*

### BUTTERNUT SQUASH BISQUE

*Maple Cream, Toasted Pumpkin Seeds*

### ROASTED TOMATO BISQUE

*Parmesan, Focaccia Croutons, Olive Oil*

## ENTRÉE- SELECT TWO PLUS A VEGETARIAN OPTION

SERVED WITH A CHOICE OF STARCH & VEGETABLE- SEE PAGE 7 FOR ACCOMPANIMENTS

### ALL NATURAL ROSEMARY & SHALLOT ROASTED CHICKEN BREAST

*Herbed Chicken Jus and Gremolata*

### HERB ROASTED ATLANTIC SALMON

*Pomegranate Gastrique, Radish Salad and Sesame Seeds*

### SEAFOOD STUFFED SOLE\*

*Scallop, Shrimp & Crab Stuffing, Chive Beurre Blanc*

### HONEY & GARLIC ROASTED DUROC PORK LOIN

*Local Apple Compote, Pecans*

### TRIO OF GRAINS

*Chef's Selection, Seasonal Vegetables and Shaved Parmesan*

### VEGETARIAN CAMPANELLE PASTA

*Seasonal Vegetables, Olive Oil, Parmesan Cheese*

### SLOW ROASTED SIRLOIN STEAK

*Dijon Mustard Demi Glace*

### HERB ROASTED FILET MIGNON

*Port Wine Demi Glace, Crispy Shallots*

### FILET OF BEEF & ATLANTIC SALMON

*Petite Filet Mignon & Fine Herb Crusted Salmon Filet, Red Wine Demi Glace & Orange Beurre Blanc*

### FILET OF BEEF & JUMBO SHRIMP

*Petite Filet Mignon & Herb Roasted Jumbo Shrimp, Red Wine Demi Glace & Tomato Caper Relish*

### FILET OF BEEF & HALF MAINE LOBSTER

*Petite Filet Mignon & Soft Herb Roasted Maine Lobster, Red Wine Demi Glace & Shallot Lemon Compound Butter*

# Gold Package

BUFFET STATION PACKAGE

## STATIONARY HORS D'OEUVRES- SELECT TWO

### NEW ENGLAND CHEESE AND CHARCUTERIE

*Vermont Cheddar, Manchego, Brie, Buttermilk Blue Cheese, Goat Cheese, Grapes, Berries & Dried Fruit  
A Selection of Imported and Domestic Meats, Mustards & Pickles served with Crackers & Baguettes*

### FRESH VEGETABLE CRUDITÉS

*Tomatoes, Squashes, Mushrooms, Sweet Bell Peppers, Carrots, Celery, & Cucumbers  
Served with Seasonal Dips, Gluten-Free Dips Upon Request*

### SLICED FRUIT

*Selection of Seasonal Delicacies; Cantaloupe, Honeydew, Watermelon, Pineapple, Kiwi, & Mixed Berries  
Served with Local Honey & Minted Yogurt*

### ASSORTED TAPAS

*Chickpea Salad, Marinated Plives, Hummus, Roasted Carrot & Feta Salad, Tabbouleh  
Served with Pita Chips, Crackers & Baguettes*

## SERVER PASSED HORS D'OEUVRES- SELECT FOUR

### COLD

#### POACHED SHRIMP

*bloody mary cocktail sauce  
gluten-free*

#### PETITE LOBSTER TACO

*lobster salad, romaine*

#### PUTTANESCA BRUSCHETTA

*tomato & olive*

#### TOMATO, MOZZARELLA & BASIL SPIEDINI

*balsamic glaze  
gluten-free*

#### PROSCIUTTO WRAPPED MEDJOOOL DATE

*black pepper goat cheese  
gluten-free*

#### COMPRESSED WATERMELON

*petite squares with feta & mint  
gluten-free*

#### BLT CROSTINI

*crispy prosciutto, cherry tomato, frisee & garlic aioli*

### HOT

#### CHICKEN SATAY

*spicy peanut sauce*

#### GARLIC SHRIMP

*gluten-free*

#### HAM & ARUGULA FLATBREAD

*bechemel, caramelized onion & truffle oil  
vegetarian upon request*

#### MINI FALAFEL

*tzatziki*

#### BACON WRAPPED SCALLOPS

*honey mustard glaze*

#### GOAT CHEESE & LEEK STUFFED MUSHROOMS

#### THAI CHICKEN & CASHEW SPRING ROLLS

#### MUSHROOM ARANCINI

*tomato jam*

#### BACON WRAPPED BEEF TENDERLOIN

#### LOBSTER MAC & CHEESE

#### PORK & MUSHROOM POT STICKERS

# Gold Package

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## PASTA STATION- SELECT TWO

SERVED WITH CAESAR SALAD & HOUSE MADE FOCACCIA

### ORECCHIETTE

*Roasted Chicken, Broccoli, White Beans, Cherry Tomatoes, Parmesan, Lemon*

### GARGANELLI SCAMPI

*Roasted Baby Shrimp, Tomatoes, Garlic Butter, White Wine, Parsley*

### PENNE

*Gorgonzola Cream, English Peas, Walnuts, Parmesan, Prosciutto*

### BAKED RIGATONI

*Italian sausage, Tomato Sauce, Mozzarella, Basil*

### CAMPANELLE

*Roasted Eggplant, Tomatoes, Basil, Pancetta, Mushrooms, Herbed Ricotta*

### CHEESE TORTELLINI

*Cherry Tomatoes, Parmesan Cream Sauce, Roasted Mushrooms*

## CHEF ATTENDED CARVING STATION- SELECT ONE

SERVED WITH A CHOICE OF STARCH AND FRESH BAKED BREADS & BUTTER- SEE PAGE 7 FOR ACCOMPANIMENTS

### SLOW ROASTED SIRLOIN OF BEEF

*Horseradish Cream & Red Wine Au Jus*

### SAGE ROASTED TURKEY BREAST

*Cranberry Orange Chutney & Turkey Gravy*

### MAPLE & BROWN SUGAR GLAZED PORK LOIN

*Sweet Potato & Kielbasa Glaze, Apple Chutney*

### SMOKED COUNTRY HAM

*Pineapple Clove Chutney & Maple Mustard*

### ROSEMARY & GARLIC RUBBED LEG OF LAMB

*Minted Lamb Jus, Kalamata Olive Salad*

## ENTRÉE STATION- SELECT ONE

SERVED WITH A CHOICE OF VEGETABLE- SEE PAGE 7 FOR ACCOMPANIMENTS

### NEW ENGLAND SEAFOOD STEW

*Local Whitefish, Scallop, Clam, Mussel & Shrimp in a Tomato Fennel Broth Saffron Rouille*

### ROASTED ATLANTIC SALMON

*Tomato Caper Relish*

### CRISPY EGGPLANT & RICOTTA NAPOLEONS\*

*Tomato Basil Sauce & Crispy Basil*

### SEAFOOD STUFFED SOLE\*

*Scallop, Shrimp & Crab Stuffing, Chive Beurre Blanc*

### ROSEMARY & SHALLOT ROASTED STATLER CHICKEN BREAST

*Herbed White Wine Chicken Jus*

### MUSHROOM LEEK & GOAT CHEESE STUFFED BREAST OF CHICKEN\*

*Sherry Cream*

# Platinum Package

5 HOUR OPEN BAR  
WINE SERVICE WITH DINNER  
PASSED SIGNATURE COCKTAILS

## STATIONARY HORS D'OEUVRES- SELECT TWO

### NEW ENGLAND CHEESE AND CHARCUTERIE

*Vermont Cheddar, Manchego, Brie, Buttermilk Blue Cheese, Goat Cheese, Grapes, Berries & Dried Fruit  
A Selection of Imported and Domestic Meats, Mustards & Pickles served with Crackers & Baguettes*

### FRESH VEGETABLE CRUDITÉS

*Tomatoes, Squashes, Mushrooms, Sweet Bell Peppers, Carrots, Celery, & Cucumbers  
Served with Seasonal Dips, Gluten-Free Dips Upon Request*

### SLICED FRUIT

*Selection of Seasonal Delicacies; Cantaloupe, Honeydew, Watermelon, Pineapple, Kiwi, & Mixed Berries  
Served with Local Honey & Minted Yogurt*

### ASSORTED TAPAS

*Chickpea Salad, Marinated Plives, Hummus, Roasted Carrot & Feta Salad, Tabbouleh  
Served with Pita Chips, Crackers & Baguettes*

## SERVER PASSED HORS D'OEUVRES- SELECT SIX

### COLD

#### POACHED SHRIMP

*bloody mary cocktail sauce  
gluten-free*

#### PETITE LOBSTER TACO

*lobster salad, romaine*

#### PUTTANESCA BRUSCHETTA

*tomato & olive*

#### TOMATO, MOZZARELLA & BASIL SPIEDINI

*balsamic glaze  
gluten-free*

#### PROSCIUTTO WRAPPED MEDJOOL DATE

*black pepper goat cheese  
gluten-free*

#### COMPRESSED WATERMELON

*petite squares with feta & mint  
gluten-free*

#### BLT CROSTINI

*crispy prosciutto, cherry tomato, frisee & garlic aioli*

### HOT

#### CHICKEN SATAY

*spicy peanut sauce*

#### GARLIC SHRIMP

*gluten-free*

#### HAM & ARUGULA FLATBREAD

*bechemel, caramelized onion & truffle oil  
vegetarian upon request*

#### MINI FALAFEL

*tzatziki*

#### BACON WRAPPED SCALLOPS

*honey mustard glaze*

#### GOAT CHEESE & LEEK STUFFED MUSHROOMS

#### THAI CHICKEN & CASHEW SPRING ROLLS

#### MUSHROOM ARANCINI

*tomato jam*

#### BACON WRAPPED BEEF TENDERLOIN

#### LOBSTER MAC & CHEESE

#### PORK & MUSHROOM POT STICKERS

# Platinum Package

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## FIRST COURSE- SELECT ONE

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*Romaine Hearts, Shaved Parmesan, Toasted Baguette, Lemon*

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### SPINACH SALAD

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### BVI CLAM CHOWDER\*

*Traditional Recipe, Chives*

### BROCCOLI & VERMONT CHEDDAR SOUP

*Roasted Broccoli Florets, Green Onions*

### BUTTERNUT SQUASH BISQUE

*Maple Cream, Toasted Pumpkin Seeds*

### ROASTED TOMATO BISQUE

*Parmesan, Focaccia Croutons, Olive Oil*

## ENTRÉE- SELECT TWO PLUS A VEGETARIAN OPTION

SERVED WITH A CHOICE OF STARCH & VEGETABLE- SEE PAGE 7 FOR ACCOMPANIMENTS

### ALL NATURAL ROSEMARY & SHALLOT ROASTED CHICKEN BREAST

*Herbed Chicken Jus and Gremolata*

### HERB ROASTED ATLANTIC SALMON

*Pomegranate Gastrique, Radish Salad and Sesame Seeds*

### SEAFOOD STUFFED SOLE\*

*Scallop, Shrimp & Crab Stuffing, Chive Beurre Blanc*

### HONEY & GARLIC ROASTED DUROC PORK LOIN

*Local Apple Compote, Pecans*

### TRIO OF GRAINS

*Chef's Selection, Seasonal Vegetables and Shaved Parmesan*

### VEGETARIAN CAMPANELLE PASTA

*Seasonal Vegetables, Olive Oil, Parmesan Cheese*

### SLOW ROASTED SIRLOIN STEAK

*Dijon Mustard Demi Glace*

### HERB ROASTED FILET MIGNON

*Port Wine Demi Glace, Crispy Shallots*

### FILET OF BEEF & ATLANTIC SALMON

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### FILET OF BEEF & JUMBO SHRIMP

*Petite Filet Mignon & Herb Roasted Jumbo Shrimp, Red Wine Demi Glace & Tomato Caper Relish*

### FILET OF BEEF & HALF MAINE LOBSTER

*Petite Filet Mignon & Soft Herb Roasted Maine Lobster, Red Wine Demi Glace & Shallot Lemon Compound Butter*

# Entrée Accompaniments

SELECT ONE STARCH & ONE VEGETABLE TO ACCOMPANY BOTH ENTRÉE SELECTIONS  
PLEASE NOTE, THE VEGAN & VEGETARIAN ENTRÉES ARE NOT ACCOMPANIED BY A STARCH OR VEGETABLE

## STARCHES- SELECT ONE

HERB ROASTED YUKON GOLD POTATOES  
*Rosemary & Thyme*

DIJON ROASTED FINGERLING POTATOES

SOUR CREAM WHIPPED YUKON POTATOES

GREEN ONION & CHEDDAR CRUSHED RED BLISS POTATOES

ROASTED SWEET POTATOES WITH MAPLE & CHILI FLAKE

BASIL PESTO COUSCOUS WITH TOMATOES\*

GINGERED BASMATI RICE WITH GREEN ONION

WILD RICE PILAF

FLORENTINE RISOTTO CAKE  
*Spinach & Parmesan Risotto Pan Seared 4 oz.*

PARMESAN RISOTTO CAKE  
*Parmesan Risotto Pan Seared 4 oz.*

PARMESAN POLENTA CAKE  
*Parmesan Polenta Pan Seared 4 oz.*

## VEGETABLES- SELECT ONE

ROASTED ROOT VEGETABLES WITH CARAWAY HONEY BUTTER  
*Carrots, Parsnips & Turnips*

ASPARAGUS WITH CITRUS & GARLIC  
*Lemon Garlic Butter*

HARICOT VERT WITH CAMELIZED ONIONS & PINE NUTS

BROWN SUGAR & CINNAMON GLAZED PETITE CARROTS

BROCCOLI WITH CHILI FLAKE & GARLIC

ROASTED CAULIFLOWER WITH ALMOND & SULTANAS

BRUSSELS SPROUTS WITH APPLEWOOD BACON & WALNUTS

THYME ROASTED GREEN & YELLOW SQUASH  
WITH TINY TOMATOES

ROASTED BABY ZUCCHINI  
*Garlic & Extra Virgin Olive Oil*

## CHILDREN'S MENU- SELECT ONE OPTION

OFFERED FOR CHILDREN UNDER 10

CHICKEN TENDERS\*  
*with French Fries*

GRILLED CHEESE\*  
*with French Fries*

MAC & CHEESE  
*House Made*

MARINARA PASTA  
*House Made*

## VENDOR MEALS

CHEF'S SELECTION, DETERMINED THE DAY OF

VENDORS (DJ, PHOTOGRAPHER, VIDEOGRAPHER, ETC.) ENJOY DINNER IN THE MILK ROOM AFTER ALL OF YOUR GUESTS ARE SERVED

\* CANNOT BE MADE GLUTEN-FREE

# Menu Enhancements & Desserts

## SHELLFISH DISPLAY & RAW BAR

TIER ONE: SHRIMP COCKTAIL .....	\$4 PER PIECE
TIER TWO: SHRIMP, OYSTERS & LITTLE NECK CLAMS DISPLAY .....	\$16 PER PERSON
TIER THREE: SHRIMP, OYSTERS, LITTLE NECK CLAMS, TUNA TARTARE & CRAB CLAW .....	\$18 PER PERSON

## INTERMEZZO & ADDITIONAL COURSES

INTERMEZZO .....	\$5 PER PERSON
<i>Seasonal Selection of Sorbet to Cleanse the Palate; Lemon, Strawberry, Mixed Berry, Orange, Lime &amp; Peach</i>	
ADDITIONAL PASSED HOR D'OEUVRES .....	\$2.95 PER PIECE
ADDITIONAL STATIONARY HOR D'OEUVRES .....	\$6 PER PERSON
ADDITIONAL SOUP OR SALAD .....	\$12 PER PERSON
ADDITIONAL ENTRÉE .....	\$18 SURCHARGE PER PERSON

## LATE NIGHT SNACKS

MINIMUM ORDER: 2 SELECTIONS, 50 PER ORDER OR 1 SELECTION, 100 PER ORDER

### PIZZAS\*

*Mini Pizzas with Assorted Toppings*

### TAVERN SLIDERS\*

*Lettuce, Tomato & Onion*

### LOBSTER MAC 'N' CHEESE\*

*Creamy Elbow Macaroni & Herbed Bread Crumbs*

### MINI CRAB CAKES\*

*Sweet & Spicy Honey Mustard Sauce*

### CHEESE & BACON ARANCINI\*

*Crispy Bite Size Cheese & Bacon Filled Rice Balls*

### BAKESHOP COOKIES, BROWNIES & BARS\*

### HOUSE MADE CANNOLIS

*Assorted Pistachio, Chocolate Chip, Cookies & Cream, Peanut Butter Cup & Raspberry White Chocolate Oreo Crumbles, Chocolate & Caramel Sauce*

## DESSERT ENHANCEMENTS

VIENNESE DISPLAY* .....	\$15 PER PERSON
<i>An Impressive Array of Fine Pastries Including Decadent Layered Cakes, Seasonal Fruit Tarts, A Variety of Bars, Mousses &amp; Petite Fours</i>	
GRAND MARNIER TRUFFLE, CAKE EMBELLISHMENT .....	\$3 PER PERSON
<i>House Made Valrhona Chocolate Truffles to Accompany Each Piece of Cake Served</i>	
CHOCOLATE COVERED STRAWBERRY, CAKE EMBELLISHMENT .....	\$4 PER PERSON
<i>Hand Dipped Chocolate Covered Strawberries Prepared to Accompany Each Piece of Cake Served</i>	
BVI SIGNATURE CHOCOLATE BAG* .....	\$14 PER PERSON
<i>White and Dark Chocolate Mousses, Assortment of Berries &amp; Chambord Sponge Cake- Customize Filling and Monogram</i>	
BVI CUPCAKES* .....	\$5 PER PERSON
<i>Enhance any Dessert with a Freshly Baked BVI Cupcake</i>	

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# Beverage & Bar Enhancements

## HOSTED BAR

### PREMIUM 5 HOUR OPEN BAR

*Includes 5 Beer Selections, House Wines & Premium Liquors, Soft Drinks, Juices*

#### ADD PROSECCO TO OPEN BAR \$2.00 PER PERSON ADDITIONAL

GUESTS UNDER 21 ..... \$5 PER PERSON

CONSUMPTION FULL BAR ..... DETERMINED CONCLUDING EVENT

BAR CAP ..... AMOUNT SET PRIOR TO EVENT, \$2,500 MINIMUM

**HOSTED BAR MINIMUM ..... \$2,500**

*\$2,500.00 IS REQUIRED TO BE HOSTED FOR ALL BARS. ONCE THE \$2,500.00 CAP HAS BEEN MET, A CASH BAR MAY FOLLOW*

## CONSUMPTION BAR

### LIQUOR & CORDIALS

#### BEER

*Confirmed 4 Weeks Prior to the Wedding*

### WINE & CHAMPAGNE

### SOFT DRINKS & JUICES

ALL ADDITIONAL BEVERAGE SELECTIONS MUST BE PLACED WITH THE EVENT MANAGER NO LATER THAN 30 DAYS PRIOR TO EVENT DATE

PLEASE SEE FULL BAR GUIDE PROVIDED BY YOUR PLANNER FOR FULL BAR DETAILS

*Prices and brand availability are subject to change. Special orders: beer, wine and champagne are billed by the case, liquor is billed by the bottle.*

*Minimum orders may apply based on the distributors delivery policies.*

## BEVERAGE ENHANCEMENTS

PASSED SIGNATURE COCKTAIL ..... AQ

CUSTOM ICE LUGE MARTINI STATION ..... \$1200, 120 POURS

CHAMPAGNE TOAST GARNISH ..... \$2 PER GLASS

*Half Cut Strawberries, Elderflower Liqueur, Chambord Liqueur*

WINE SERVICE WITH DINNER ..... PLEASE REFER TO OUR FULL WINE LIST FOR PRICES PER BOTTLE

*Purchased by the case, 12 bottles per case*

MULLED APPLE CIDER STATION ..... \$4.75 PER PERSON

HOT CHOCOLATE STATION ..... \$4.75 PER PERSON

*Housemade Hot Chocolate, Crushed Peppermint, Shaved Chocolate, Marshmallow, Cinnamon Spiced Whipped Cream*

ESPRESSO & CAPPUCCINO STATION ..... \$6 PER PERSON

*Espresso & Cappuccino Bar, Lemon Zest, Cinnamon Sticks, Chocolate Sauce, Carmel Sauce*