

# GREAT HALL WEDDINGS

ALL WEDDING PACKAGES IN THE GREAT HALL INCLUDE A 5 1/2 HOUR RECEPTION, CHAMPAGNE TOAST, COFFEE & TEA SERVICE, WHITE OR 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

*Imported & domestic selection of meats and cheeses including smoked mozzarella, Vermont cheddar, Swiss cheese, Vermont goat cheese & manchego  
Served with grapes, dried fruits, mustards, pickles, crackers & baguettes*

### FRESH VEGETABLE CRUDITÉS

*A crisp line up of 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

*Chick pea salad, marinated olives, 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

#### SMOKED SALMON SALAD

*cucumber crème fraiche  
gluten-free*

#### PUTTANESCA BRUSCHETTA

#### TOMATO, MOZZARELLA & BASIL SPIEDINI

*balsamic glaze  
gluten-free*

#### PROSCIUTTO WRAPPED MEDJOOOL DATE

*black pepper goat cheese  
gluten-free*

#### DEVILED EGGS

*smoked salmon mousse  
gluten-free*

### HOT

#### CHICKEN SATAY

*spicy peanut sauce*

#### GARLIC SHRIMP

*gluten-free*

#### 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

#### ASSORTED PIZZETTAS

*vegetarian upon request*

#### LOBSTER MAC & CHEESE

#### PORK & MUSHROOM POT STICKERS

#### PETITE CROQUE MONSIEUR

# Silver Package

---

\* CANNOT BE MADE GLUTEN-FREE

## FIRST COURSE- SELECT ONE

SERVED WITH FRESH INN BAKED BREADS & BUTTER

### CAESAR SALAD

*Romaine Hearts, Traditional Caesar Dressing, Grated Parmesan, Focaccia Croutons*

### 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

*Sweet Onion Cream, Roasted Cherry Tomatoes*

### SEAFOOD STUFFED SOLE\*

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

### HONEY & GARLIC ROASTED DUROC PORK LOIN

*Local Apple Compote, Pecans*

### VEGAN CAULIFLOWER STEAK

*Red Pepper Puree, Chick Pea & Herb Salad, Marinated Portobello Mushrooms*

### 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

*Imported & domestic selection of meats and cheeses including smoked mozzarella,*

*Vermont cheddar, Swiss cheese, Vermont goat cheese & manchego*

*Served with grapes, dried fruits, mustards, pickles, crackers & baguettes*

### FRESH VEGETABLE CRUDITÉS

*A crisp line up of 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

*Chick pea salad, marinated olives, 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

#### SMOKED SALMON SALAD

*cucumber crème fraiche*

*gluten-free*

#### PUTTANESCA BRUSCHETTA

#### TOMATO, MOZZARELLA & BASIL SPIEDINI

*balsamic glaze*

*gluten-free*

#### PROSCIUTTO WRAPPED MEDJOOOL DATE

*black pepper goat cheese*

*gluten-free*

#### DEVILED EGGS

*smoked salmon mousse*

*gluten-free*

### HOT

#### CHICKEN SATAY

*spicy peanut sauce*

#### GARLIC SHRIMP

*gluten-free*

#### 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

#### ASSORTED PIZZETTAS

*vegetarian upon request*

#### LOBSTER MAC & CHEESE

#### PORK & MUSHROOM POT STICKERS

#### PETITE CROQUE MONSIEUR

# Gold Package

\* CANNOT BE MADE GLUTEN-FREE

## PASTA STATION- SELECT TWO

SERVED WITH CAESAR SALAD & HOUSE MADE FOCACCIA

### ORECCHIETTE

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

### CAMPANELLE 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*

### FARFALLE

*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

*Imported & domestic selection of meats and cheeses including smoked mozzarella, Vermont cheddar, Swiss cheese, Vermont goat cheese & manchego  
Served with grapes, dried fruits, mustards, pickles, crackers & baguettes*

### FRESH VEGETABLE CRUDITÉS

*A crisp line up of 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

*Chick pea salad, marinated olives, 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

#### SMOKED SALMON SALAD

*cucumber crème fraiche  
gluten-free*

#### PUTTANESCA BRUSCHETTA

#### TOMATO, MOZZARELLA & BASIL SPIEDINI

*balsamic glaze  
gluten-free*

#### PROSCIUTTO WRAPPED MEDJOOOL DATE

*black pepper goat cheese  
gluten-free*

#### DEVILED EGGS

*smoked salmon mousse  
gluten-free*

### HOT

#### CHICKEN SATAY

*spicy peanut sauce*

#### GARLIC SHRIMP

*gluten-free*

#### 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

#### ASSORTED PIZZETTAS

*vegetarian upon request*

#### LOBSTER MAC & CHEESE

#### PORK & MUSHROOM POT STICKERS

#### PETITE CROQUE MONSIEUR

# Platinum Package

---

\* CANNOT BE MADE GLUTEN-FREE

## FIRST COURSE- SELECT ONE

SERVED WITH FRESH INN BAKED BREADS & BUTTER

### CAESAR SALAD

*Romaine Hearts, Traditional Caesar Dressing, Grated Parmesan, Focaccia Croutons*

### 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

*Sweet Onion Cream, Roasted Cherry Tomatoes*

### SEAFOOD STUFFED SOLE\*

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

### HONEY & GARLIC ROASTED DUROC PORK LOIN

*Local Apple Compote, Pecans*

### VEGAN CAULIFLOWER STEAK

*Red Pepper Puree, Chick Pea & Herb Salad, Marinated Portobello Mushrooms*

### 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*

# 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
- TRIO OF GRAINS\*  
*Chef's Selection*
- 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 CARAMELIZED ONIONS & PINE NUTS
- BROWN SUGAR & CINNAMON GLAZED PETITE CARROTS
- BROCCOLI WITH CHILI FLAKE & GARLIC
- PROVENCAL TOMATO & VEGETABLE STEW  
*Zucchini, Summer Squash, & Eggplant*
- 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 ..... \$25 PER CHILD

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 ..... \$40

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

TIER TWO: SHRIMP, OYSTERS & LITTLE NECK CLAMS DISPLAY

TIER THREE: SHRIMP, OYSTERS, LITTLE NECK CLAMS, TUNA TARTARE & CRAB CLAW

## INTERMEZZO & ADDITIONAL COURSES

INTERMEZZO

*Seasonal Selection of Sorbet to Cleanse the Palate; Lemon, Strawberry, Mixed Berry, Orange, Lime & Peach*

ADDITIONAL PASSED HOR D'OEUVRES

ADDITIONAL STATIONARY HOR D'OEUVRES

ADDITIONAL SOUP OR SALAD

ADDITIONAL ENTRÉE

## LATE NIGHT SNACKS

MINIMUM OF 2 SELECTIONS, 50 PER ORDER

### PIZZAS\*

*Mini Pizzas with Assorted Toppings*

### TAVERN SLIDERS\*

*Served with Lettuce, Tomato & Onion*

### LOBSTER MAC 'N' CHEESE\*

*Creamy Elbow Macaroni & Herbed Bread Crumbs*

### TAPAS

*Chick Pea Salad, Marinated Olives, Hummus, Roasted Carrot & Feta Salad, Tabbouleh, Pita Chips, Crackers & Baguettes*

### MINI CRAB CAKES\*

*Sweet & Spicy Honey Mustard Sauce*

### ICE CREAM SUNDAES

*Whipped Cream, Macerated Strawberries, Marshmallows, Chocolate & White Chocolate Chips, Rainbow Sprinkles, Chocolate Sprinkles, Oreo Crumbles, Chocolate & Caramel Sauce*

### BAKESHOP COOKIES, BROWNIES & BARS\*

### CRUDITÉS & DIP

*Green & Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots & Cucumbers; Served with Two Seasonal Dips*

## DESSERT ENHANCEMENTS

### VIENNESE DISPLAY\*

*An Impressive Array of Fine Pastries Including Decadent Layered Cakes, Seasonal Fruit Tarts, A Variety of Bars, Mousses & Petite Fours*

### EUROPEAN CHOCOLATE FOUNTAIN

### GRAND MARNIER TRUFFLE, CAKE EMBELLISHMENT

*House Made Valrhona Chocolate Truffles to Accompany Each Piece of Cake Served*

### CHOCOLATE COVERED STRAWBERRY, CAKE EMBELLISHMENT

*Hand Dipped Chocolate Covered Strawberries Prepared to Accompany Each Piece of Cake Served*

### BVI SIGNATURE CHOCOLATE BAG\*

*White and Dark Chocolate Mousses, Assortment of Berries & Chambord Sponge Cake- Customize Filling and Monogram*

### BVI CUPCAKES\*

*Enhance any Dessert with a Freshly Baked BVI Cupcake*

\* CANNOT BE MADE GLUTEN-FREE

# Beverage & Bar Enhancements

## HOSTED BAR

### PREMIUM 5 HOUR OPEN BAR

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

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 PRICING

LIQUOR & CORDIALS ..... \$7.75 & UP  
 BEER ..... IMPORTED \$5 /DOMESTIC \$4.75  
*Confirmed 4 Weeks Prior to the Wedding*  
 WINE & CHAMPAGNE ..... \$9  
 SOFT DRINKS & JUICES ..... \$2.50

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

CUSTOM ICE LUGE MARTINI STATION

CHAMPAGNE TOAST GARNISH

*Half Cut Strawberries, Elderflower Liqueur, Chambord Liqueur*

WINE SERVICE WITH DINNER

*Purchased by the case, 12 bottles per case*

MULLED APPLE CIDER STATION

HOT CHOCOLATE STATION

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

ESPRESSO & CAPPUCINO STATION

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