



RECEPTION PACKAGES

SIMPLY ELEGANT PLATED PACKAGE
A FULL HOUR OF HORS D'OEUVRES, FIRST COURSE, ENTRÉE,
CHAMPAGNE TOAST, COFFEE & TEA SERVICE

INTIMATE RECEPTION PACKAGE
FIRST COURSE, ENTRÉE, COFFEE & TEA SERVICE

FOR COCKTAIL HOUR, ENJOY HORS D' OEUVRES IN OUR CHAROLAIS ROOM,
GRAND TERRACE OR GRAND FALLS GARDEN WITH YOUR CHOICE OF BAR OPTIONS

SIMPLY ELEGANT PACKAGE

INCLUDES A FULL HOUR OF HORS D'OEUVRES, DINNER SERVICE,
CHAMPAGNE TOAST, COFFEE & TEA SERVICE

STATIONARY HORS D'OEUVRES- SELECT ONE

NEW ENGLAND CHEESE AND CHARCUTERIE

Vermont Cheddar, Manchego, Brie, Buttermilk Blue Cheese, Goat Cheese, Grapes,
Berries, Dried Fruit. 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 Olives, Hummus, Roasted Carrot & Feta
Salad, Tabbouleh. Served with Pita Chips, Crackers & Baguettes

SERVER PASSED HORS D'OEUVRES- SELECT FOUR

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
Toasted Panko

THAI CHICKEN & CASHEW SPRING ROLLS
Sweet Chili Sauce

MUSHROOM ARANCINI
Tomato Jam

BACON WRAPPED BEEF TENDERLOIN
Maple Soy Glaze

LOBSTER MAC & CHEESE
Toasted Panko

PORK & MUSHROOM POT STICKERS
Sweet Chili Sauce

PETITE CROQUE MONSIEUR
Sweetened Dijon, Ham & Cheese Squares

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, Frisée & Garlic Aioli

ALL PRICING IS SUBJECT TO A 20% FUNCTION FEE AND 9% NH STATE TAX

SIMPLY ELEGANT PACKAGE

FIRST COURSE- SELECT ONE

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 (Cannot be made GF)

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

SERVED WITH FRESH INN BAKED BREADS & BUTTER

ENTRÉE- SELECT TWO PLUS A VEGETARIAN

ALL NATURAL ROSEMARY & SHALLOT ROASTED CHICKEN BREAST

Herbed Chicken Jus, Gremolata

HERB ROASTED ATLANTIC SALMON

Pomegranate Gastrique, Radish Salad, Sesame Seeds

SEAFOOD STUFFED SOLE

Scallop, Shrimp & Crab Stuffing, Chive Beurre Blanc (Cannot be made GF)

HONEY & GARLIC ROASTED DUROC PORK LOIN

Local Apple Compote, Pecans

TRIO OF GRAINS

Chef's Selection, Seasonal Vegetables, 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

SELECT ONE STARCH & ONE VEGETABLE TO ACCOMPANY BOTH ENTRÉES, LISTED ON PAGE SIX

COFFEE AND TEA SERVICE INCLUDED

INTIMATE RECEPTION PACKAGE

FIRST COURSE, ENTRÉE, COFFEE & TEA SERVICE

STATIONARY HORS D'OEUVRES- OPTIONAL

IMPORTED & DOMESTIC CHEESE \$7 PER PERSON

Vermont Cheddar, Buttermilk Blue, Brie, Manchego, Herbed Goat Cheese, Grapes, Dried Fruit, Crackers & Baguette

BAKED BRIE PLATTER \$54- SERVES 25 GUESTS

Served with Dried Fruits, Fresh Baked Sliced Bread, & Crackers

CHARCUTERIE \$7 PER PERSON

San Daniele Prosciutto, Coppa, Soppressata, Mustards, Cornichon, Crackers & Baguettes

CRUDITES & DIP \$6 PER PERSON

Carrot, Celery, Sweet Peppers, Broccoli Crowns, Mushrooms, Tomatoes, Cucumber, Seasonal Dips

TAPAS DISPLAY \$10 PER PERSON

Chick Pea Salad, Hummus, Tzatziki Dip, Marinated Olives, Tomato & Feta Salad, Pita Chips

SLICED FRUIT \$6 PER PERSON

Cantaloupe, Honeydew, Pineapple, Watermelon, Berries, Kiwi

SERVER PASSED HORS D'OEUVRES- OPTIONAL

\$2.95 PER PIECE, MINIMUM OF TWO DOZEN PER ORDER

HORS D'OEUVRES PACKAGES INCLUDE A SELECTION OF FOUR

\$12 PER PERSON FOR 45 MINUTES / \$16 PER PERSON FOR A FULL HOUR

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

Toasted Panko

THAI CHICKEN & CASHEW SPRING ROLLS

Sweet Chili Sauce

MUSHROOM ARANCINI

Tomato Jam

BACON WRAPPED BEEF TENDERLOIN

Maple Soy Glaze

LOBSTER MAC & CHEESE

Toasted Panko

PORK & MUSHROOM POT STICKERS

Sweet Chili Sauce

PETITE CROQUE MONSIEUR

Sweetened Dijon, Ham & Cheese Squares

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 MEDJOOB DATE

Black Pepper Goat Cheese, Gluten-Free

COMPRESSED WATERMELON

Petite Squares with Feta & Mint, Gluten-Free

BLT CROSTINI

Crispy Prosciutto, Cherry Tomato, Frisée & Garlic Aioli

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INTIMATE RECEPTION PACKAGE

FIRST COURSE- SELECT ONE

CARROT GINGER SOUP

SMOKED TOMATO BISQUE

NEW ENGLAND CLAM CHOWDER

POTATO & CARAMELIZED ONION SOUP

GARDEN SALAD, CHERRY TOMATOES, CUCUMBERS, CARROT RIBBONS, RED WINE VINAIGRETTE

BABY SPINACH, BLUEBERRIES, TOASTED ALMONDS, BRIOCHE CROUTONS, LEMON HONEY VINAIGRETTE

SERVED WITH FRESH INN BAKED BREADS & BUTTER

ENTRÉE- SELECT TWO PLUS A VEGETARIAN

ROASTED FRENCHED STATLER CHICKEN BREAST

Sweet Onion Jus

PROSCIUTTO WRAPPED CHICKEN BREAST

Parmesan & Basil Stuffing, Mustard Infused Glace De Poulet

CRAB & LEEK STUFFED SOLE

Anise Beurre Blanc

PAN SEARED SALMON FILLET

Arugula & Roasted Tomato Pesto (Pesto Does Not Contain Nuts)

HERB ROASTED COD LOIN

Warm Mediterranean Salad

MAPLE SMOKED PORK LOIN MEDALLION

Bourbon Apple Butter

CENTER CUT FILET MIGNON

Red Wine Demi-Glace

SLOW ROASTED SIRLOIN

Port Demi Demi-Glace

VEGETARIAN PASTA

Shaved Parmesan, Baby Arugula

GRAINS & ROASTED VEGETABLES

Basil Pesto, Baby Greens

SELECT ONE STARCH & ONE VEGETABLE TO ACCOMPANY BOTH ENTRÉES, LISTED ON PAGE SIX

COFFEE AND TEA SERVICE INCLUDED

ENTRÉE ACCOMPANIMENTS

SELECT ONE STARCH & ONE VEGETABLE TO ACCOMPANY BOTH ENTRÉES
VEGAN & VEGETARIAN ENTRÉES ARE NOT ACCOMPANIED BY A STARCH OR VEGETABLE

STARCHES

ROASTED YUKON GOLD POTATOES
Rosemary & Thyme

ROASTED FINGERLING POTATOES
Dijon & Herbs

WHIPPED YUKON POTATOES
Sour Cream, VT Butter

CRUSHED RED BLISS POTATOES
Green Onion, Cheddar

ROASTED SWEET POTATOES
Maple & Chili Flake

COUSCOUS
Basil Pesto, Tomatoes

GINGERED BASMATI RICE
Green Onion

WILD RICE PILAF
Fines Herbs

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

ROASTED ROOT VEGETABLES
Caraway Honey Butter- Carrots, Parsnips & Turnips

ASPARAGUS
Lemon Garlic Butter

HARICOT VERT
Caramelized Onions, Pine Nuts

GLAZED PETITE CARROTS
Brown Sugar, Cinnamon

BROCCOLI
Chili Flake, Garlic

ROASTED CAULIFLOWER
Almond, Sultanas

BRUSSELS SPROUTS
Applewood Bacon, Walnuts

ROASTED GREEN & YELLOW SQUASH
Thyme, Tiny Tomatoes

ROASTED BABY ZUCCHINI
Garlic, Extra Virgin Olive Oil

CHILDREN'S MENU

SELECT ONE OPTION FOR ALL CHILDREN ATTENDING

\$30 PER CHILD UNDER 10

CHICKEN TENDERS French Fries (Cannot be made GF or Nut Free)	MAC & CHEESE House Made	PASTA House Made, Marinara or Plain	GRILLED CHEESE French Fries (Cannot be made GF or Nut Free)
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VENDOR MEALS

CHEF'S SELECTION, DETERMINED THE DAY OF

\$50 PER VENDOR

DJ, BAND, PHOTOGRAPHER, VIDEOGRAPHER, ETC. WILL ENJOY DINNER IN THE
LOBBY BAR AFTER ALL OF YOUR GUESTS ARE SERVED
DIETARY RESTRICTIONS AND ALLERGIES CAN BE ACCOMMODATED

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MENU ENHANCEMENTS

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	\$19 PER PERSON

DINNER ENHANCEMENTS

INTERMEZZO	\$5 PER PERSON
Seasonal Selection of Sorbet to Cleanse the Palate; Lemon, Strawberry, Mixed Berry, Orange, Lime & Peach	
ADDITIONAL PASSED HOR D'OEUVRES	\$3 PER PIECE
ADDITIONAL STATIONARY HOR D'OEUVRES	\$7 PER PERSON
ADDITIONAL SOUP OR SALAD	\$12 PER PERSON
ADDITIONAL ENTRÉE	\$18 PER PERSON

LATE NIGHT SNACKS

MINIMUM ORDER OF 50

LATEST SERVING TIME- 30 MINUTES PRIOR TO RECEPTION END TIME

PIZZAS \$11	CHEESE & BACON ARANCINI \$11
Mini Pizzas, Assorted Toppings	Crispy Bite Size Cheese & Bacon Filled
TAVERN SLIDERS \$11	BAKESHOP COOKIES, BROWNIES & BARS... \$11
Lettuce, Tomato, Onion	House Baked Assortment
LOBSTER MAC 'N' CHEESE \$11	HOUSE MADE CANNOLIS \$13
Creamy Elbow Macaroni, Herbed Bread Crumbs	Assorted Pistachio, Chocolate Chip, Cookies & Cream, Peanut Butter Cup & Raspberry White Chocolate Oreo Crumbles, Chocolate & Caramel Sauce
MINI CRAB CAKES \$11	
Sweet & Spicy Honey Mustard	

DESSERT ENHANCEMENTS

COMPLIMENTARY CAKE CUTTING AND SERVICE FOR OUTSIDE WEDDING CAKES AND DESSERT

VIENNESE DISPLAY	\$15 PER PERSON
An Impressive Array of Fine Pastries Including Decadent Layered Cakes, Seasonal Fruit Tarts, A Variety of Bars, Mousses & Petite Fours	
GRAND MARNIER TRUFFLE, CAKE EMBELLISHMENT	\$3 PER PERSON
House Made Chocolate Truffles to Accompany Each Piece of Cake Served	
CHOCOLATE COVERED STRAWBERRY, CAKE EMBELLISHMENT	\$4 PER PERSON
Hand Dipped Chocolate Covered Strawberries Prepared to Accompany Each Piece of Cake Served	
BVI SIGNATURE CHOCOLATE BAG	\$18 PER PERSON
EST. 1985 White and Dark Chocolate Mousses, Assortment of Berries & Chambord Sponge Cake- Customize Filling and Monogram	
BVI CUPCAKES	\$5 PER PERSON
Enhance any Dessert with a Freshly Baked BVI Cupcake	

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BEVERAGE & BAR ENHANCEMENTS

HOSTED BAR- OUTDOOR COCKTAILS HOUR MUST BE HOSTED ON THE MASTER BILL

CONSUMPTION FULL BAR

Final Bill Determined Concluding the Event, See Consumption Pricing Below

BAR CAP

Amount Set Prior to Event

CASH BAR

Guests will be Responsible for all Beverages

CONSUMPTION BAR PRICING

LIQUOR & CORDIALS.....	\$9 & UP
BEER.....	\$6 & UP
Imported and Domestic, Confirmed 4 Weeks Prior to the Wedding	
WINE & CHAMPAGNE.....	\$10
SOFT DRINKS & JUICES.....	\$3.50

ADDITIONAL BEVERAGE SELECTIONS MUST BE PLACED WITH THE EVENT COORDINATOR 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.

BEVERAGE ENHANCEMENTS

PASSED SIGNATURE COCKTAIL.....	AQ
Select up to two specialty cocktails, charged by consumption	
CHAMPAGNE TOAST GARNISH.....	\$2 PER PERSON
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
Cinnamon Sticks, Cranberries, Orange Slices	
EGG NOG STATION.....	\$4.75 PER PERSON
Nutmeg, Cinnamon, Whipped Cream	
HOT CHOCOLATE STATION.....	\$6 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	

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