

WEDDING PACKAGES

COCKTAIL HOUR

Enjoy a full hour of hors d' Oeuvres in our Back Barn Gardens, Courtyard Gardens*
or interior of the Great Hall with use of the side Silo Patio with your choice of bar options*

CHEESE & CRUDITÉS DISPLAY INCLUDED

NEW ENGLAND CHEESE

Vermont Cheddar, Manchego, Brie, Buttermilk Blue Cheese, Goat Cheese, Grapes,
Berries, Dried Fruit, Mustards & Pickles Served with Crackers & Baguettes

FRESH VEGETABLE CRUDITÉS

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

STATIONARY HORS D'OEUVRES ADDITIONS

SLICED FRUIT

Selection of Delicacies; Cantaloupe, Honeydew,
Watermelon, Pineapple, Kiwi. Served with Mixed Berries

EAST STATION

Soba Noodle Salad, Tuna Tartare on Cucumber, Ginger Shoyu Vegetables,
Citrus Sesame Cocktail Shrimp with Sweet Soy Aioli, Kimchi,
Edamame with Sesame & Sea Salt

SMOKED SALMON

Caper, Red Onion, Cucumber, Hard Boiled Egg,
Dill Crème Fraiche, Pumpnickel Crostini

MEZE STATION

Fresh Mozzarella, San Daniele Prosciutto,
Chilled Balsamic Roasted Vegetables, Marinated Artichokes,
Olive Tapenade, Giardiniera, Pita Chips,
Balsamic Vinegar and Extra Virgin Olive Oil
(Gluten Free without Pita Chips)

ASSORTED TAPAS

Chickpea Salad, Marinated Olives, Hummus,
Tomato & Feta Salad, Tzatziki Dip.
Served with Pita Chips, Crackers & Baguettes

CHARCUTERIE

Selection of Imported and Domestic Meats

SHELLFISH DISPLAY & RAW BAR

TIER ONE

Display of Shrimp Cocktail

TIER TWO

Display of Shrimp Cocktail, Oysters & Little Neck Clams

TIER THREE

Display of Shrimp Cocktail, Oysters, Little Neck Clams, Tuna Tartare & Crab Claw

All pricing is subject to 22% Function Fee and the NH State Tax at the time of your event.
*additional set-up fees apply for cocktail hour in this space, please refer to booking guidelines

COCKTAIL HOUR CONTINUED

SERVER PASSED HORS D'OEUVRES *Select Four*

HOT

CHICKEN SATAY

Spicy Peanut Sauce

FRIED SHRIMP

Citrus Aioli, Corn Relish

HAM & ARUGULA FLATBREAD

*Bechemel, Caramelized Onion, Truffle Oil
Vegetarian Upon Request*

MINI FALAFEL

Tzatziki

BACON WRAPPED SCALLOPS

*Honey Mustard Glaze
Gluten Free Upon Request*

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

SMOKED PORK BELLY

*Cider Gastrique, Dairy Free, Gluten Free Upon
Request*

BEEF MEATBALL

Romanesco

MINIATURE CRAB CAKES

PAN SEARED SCALLOP

Caramelized Onion & Bacon Jam

DUCK MEATBALLS

Sticky Ginger Soy

LOBSTER & CORN HUSH PUPPIES

Herbed Buttermilk Dressing

LAMB LOLLIPOPS

Mint Chimichurri

COLD

POACHED SHRIMP

Bloody Mary Cocktail Sauce, Gluten Free

PETITE LOBSTER TACO

Lobster Salad, Romaine

BLT CROSTINI

Crispy Prosciutto, Cherry Tomato, Frisée & Garlic Aioli

BALSAMIC VEGETABLE SPIEDINI

Vegan, Gluten Free

CAPRESE SALAD

*Basil Crumbs
Dairy or Gluten Free Upon Request*

EGGPLANT CAPONATA CROSTINI

Herbs, Vegan

PROSCIUTTO, PEPPADEW & MOZZARELLA SPIEDINI

WATERMELON & FETA

Micro Basil

ROASTED BEET SALAD

Whipped Ricotta, Citrus

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RECEPTION PACKAGES

SIMPLY ELEGANT PACKAGE

*Stationary New England cheese & crudités display
and four server passed hors d'Oeuvres,
first course, entrée, sparkling wine toast, coffee & tea service*

ESTATE PACKAGE

*Stationary New England cheese & crudités display
and four server passed hors d'Oeuvres,
first course, entrée, sparkling wine toast, coffee & tea service*

SPARKLING WINE TOAST

Arranged tableside -- readied by our team for speeches following introductions and first dance (if planned for)

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

NEW ENGLAND CLAM CHOWDER

Traditional Recipe, Chives (Cannot be made GF)

ROASTED TOMATO BISQUE

Traditional Recipe, Chives (Cannot be made GF)

LOBSTER BISQUE

Crème Fraîche, Chives

CORN BISQUE | AVAILABLE JUNE - AUGUST ONLY

Charred Corn Salad

BUTTERNUT SQUASH BISQUE | AVAILABLE SEPTEMBER - MARCH ONLY

Maple Cream, Toasted Pumpkin Seeds

ROASTED BEET SALAD

Watercress, Shaved Onion, Pistachios, Feta, Citrus Vinaigrette

HEIRLOOM TOMATO & BURRATA SALAD | AVAILABLE JUNE - AUGUST ONLY

Arugula, Sour Dough Croutons, Corn Vinaigrette

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MAIN COURSE

ENTRÉE - *select two*

Served with your choice of starch & vegetable

HONEY & GARLIC ROASTED DUROC PORK LOIN
Local Apple Compote

ALL NATURAL ROSEMARY & SHALLOT ROASTED CHICKEN BREAST
Herbed Chicken Jus, Gremolata

CHICKEN PAILLARD
Herbed Lemon Beurre Blanc, Arugula & Tomato Salad

BRAISED BEEF SHORT RIB
Madeira Demi-glace

HERB ROASTED COD LOIN
Nut-free Kale Pesto

HERB ROASTED ATLANTIC SALMON
Champagne Citrus Beurre Blanc

GRILLED SWORDFISH
Chimmichuri

PAN SEARED SEA SCALLOPS
Pomegranate Gastrique

SLOW ROASTED SIRLOIN STEAK
Whole Grain Mustard Demi Glace

HERB ROASTED FILET MIGNON
Port Wine Demi Glace, Crispy Onions

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 & Bearnaise

FILET OF BEEF & HALF MAINE LOBSTER
Petite Filet Mignon & Roasted Maine Lobster, Red Wine Demi Glace & Bearnaise

VEGETARIAN ENTRÉE - *select one*

vegan where noted

CAMPANELLE PASTA
Chef's Selection, Seasonal Vegetables, Shaved Parmesan

TRIO OF GRAINS
*Seasonal Vegetables, Olive Oil, Parmesan Cheese, **Vegan***

THREE CHEESE RAVIOLI
Marinara, Pecorino Pepato

All pricing is subject to 22% Function Fee and the NH State Tax at the time of your event.

ENTRÉE ACCOMPANIMENTS – *select one starch & one vegetable to accompany both entrées*

VEGAN & VEGETARIAN ENTRÉES ARE NOT ACCOMPANIED BY A STARCH OR VEGETABLE

IF AN ADDITIONAL STARCH & VEGETABLE IS DESIRED, THERE WILL BE A \$5 PER PERSON PLATING FEE
charged per guest, for full final guest count

STARCHES

ROASTED YUKON GOLD POTATOES
Rosemary & Thyme

ROASTED FINGERLING POTATOES
Dijon & Herbs

WHIPPED YUKON POTATOES
Sour Cream, Vermont Butter

CRUSHED RED BLISS POTATOES
Green Onion, Cheddar

BROWN BUTTER WHIPPED SWEET POTATOES
Vermont Butter

TOASTED FARRO
Charred Scallion & Herb Butter

GINGERED BASMATI RICE
Green Onion

WILD RICE PILAF
Fines Herbs

ROASTED TOMATO RISOTTO CAKE
Parmesan, Herbs

PARMESAN RISOTTO CAKE
Arborio, Herbs

PARMESAN GRIT CAKE
Polenta, Herbs

VEGETABLES

ROASTED ROOT VEGETABLES
Carrots, Parsnips & Turnips, Vermont Butter

ASPARAGUS
Lemon Garlic Butter

HARICOT VERT
Caramelized Onions, Pine Nuts

GLAZED PETITE CARROTS
Brown Sugar, Cinnamon

BROCCOLI
Chili Flake, Garlic

ROASTED CAULIFLOWER
Almond, Golden Raisins

SHAVED BRUSSELS SPROUTS
Applewood Bacon, Walnuts

ROASTED GREEN & YELLOW SQUASH
Thyme, Tiny Tomatoes

VEGETABLE MEDLEY
Zucchini, Summer Squash, Cherry Tomato, Roasted Pepper, Arugula, Garlic

CHILDREN'S MENU

SELECT ONE OPTION FOR ALL CHILDREN ATTENDING
Age 10 & under only

CHICKEN TENDERS
French Fries (Cannot be made GF or Nut Free)

MAC & CHEESE
House Made

PASTA
House Made, Choice of Marinara or Plain Pasta with Butter

GRILLED CHEESE
French Fries (Cannot be made GF or Nut Free)

VENDOR MEALS

VENDORS HAVE THE CHOICE FROM COUPLES CHOSEN ENTREES

Pricing is based on entrée cost only (hors d'oeuvres, first course, sparkling wine toast, coffee & tea service are not included) DJ, Band, Photographer, Videographer, etc. will enjoy dinner immediately after all of your guests are served. Dietary Restrictions and Allergies can be accommodated.

HONEY & GARLIC ROASTED DUROC PORK LOIN
ROSEMARY & SHALLOT ROASTED CHICKEN BREAST
CHICKEN PAILLARD
BRAISED BEEF SHORT RIB
HERB ROASTED COD LOIN
HERB ROASTED ATLANTIC SALMON

GRILLED SWORDFISH
PAN SEARED SEA SCALLOPS
SLOW ROASTED SIRLOIN STEAK
HERB ROASTED FILET MIGNON
ALL VEGETARIAN ENTRÉES
ALL COMBINATION ENTRÉES

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MENU ENHANCEMENTS

DINNER ENHANCEMENTS

INTERMEZZO

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

ADDITIONAL PASSED HOR D'OEUVRES.

ADDITIONAL SOUP OR SALAD COURSE

ADDITIONAL ENTRÉE

LATE NIGHT SNACKS

MINIMUM ORDER: 2 SELECTIONS 50 PER ORDER | 1 SELECTION 100 PER ORDER

*please note you are not required to order for the full guest count if it is to exceed the minimum order
latest serving time- 90 minutes prior to reception end time*

SAVORY

PIZZAS

Mini Pizzas, Assorted Toppings, Two Slices Per Person

TAVERN SLIDERS

Lettuce, Tomato, Onion, Two Sliders Per Person

MINI FRIED CHICKEN SANDWICHES

Pickle Mustard, Bread & Butter Pickles, Hawaiian Buns

SWEET

BOMBOLONI (ITALIAN FILLED DONUTS)

Boston Cream, Strawberry Frosted, Lemon Diplomat, Chocolate Filled

BAKESHOP COOKIES, BROWNIES & BARS

House Baked Assortment, Two Per Person

HOUSE MADE CANNOLIS

*Assorted Pistachio, Chocolate Chip, Cookies & Cream, Peanut Butter Cup
& Raspberry White Chocolate. Three Cannolis Per Person.*

DESSERT ENHANCEMENTS

Complimentary cake cutting and service for outside wedding cakes and dessert

VIENNESE DISPLAY

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

House Made 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

EST. 1989 White and Dark Chocolate Mousses, Assortment of Berries & Chambord Sponge Cake- Customize Filling and Monogram

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RECEPTION BAR PACKAGES

OPTION 1:

- OPEN BAR PACKAGE, 5 HOUR OPEN BAR -

Includes a standard selection of 5 Beers, House Sparkling, Rosé, Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, House Liquors, Soft Drinks, Juices, Mixers and Garnishes.

PLEASE SELECT THE BAR TIER BELOW, OFFERINGS PER TIER LISTED BELOW

CLASSIC BAR

VODKA

Smirnoff, Svedka, Svedka Raspberry

WHISKEY

Jameson, Dewars, Seagrams 7, Seagrams VO, Canadian Club, Crown Royal, Southern Comfort, Old Grand Dad, Jim Beam, J&B Scotch Whiskey, Johnnie Walker Red Label, Jack Daniel's

GIN

Beefeater

TEQUILA

Mi Campo Blanco, Mi Campo Reposado

RUM

Captain Morgan, Malibu, Bacardi, BVI Real McCoy 3 Year-Aged

CORDIALS

Frangelico, Drambuie, Amaretto Di Saronno, Kahlua, Courvoisier, Bailey's, Midori, Disaronno, Chambord

PREMIUM BAR

VODKA

Smirnoff, Svedka, Svedka Raspberry, Double Cross, Tito's, Grey Goose

WHISKEY

Jameson, Dewars, Seagrams 7, Seagrams VO, Canadian Club, Crown Royal, Southern Comfort, Old Grand Dad, Jim Beam, J&B Scotch Whiskey, Johnnie Walker Red Label, Johnnie Walker Black, Maker's Mark, Chivas Regal, Jack Daniel's, Sagamore Rye, Glendronach 12 yr, Woodford Reserve BVI Private Barrel

GIN

Beefeater, Tanqueray, Bombay Sapphire, Bimini, BVI Private Label Gin

TEQUILA

Mi Campo Blanco, Mi Campo Reposado, Casa Nobles Crystal

RUM

Captain Morgan, Malibu, Bacardi, BVI Real McCoy 3 Year-Aged

CORDIALS

Frangelico, Drambuie, Amaretto Di Saronno, Kahlua, Courvoisier, Bailey's, Midori, Disaronno, Chambord, Grand Marnier

OPTION 2:

- OPEN BAR BY CONSUMPTION -

All beverages are charged per drink ordered. Consumption bar includes a standard selection of 5 Beers, House Champagne, Rosé, Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, House Liquors, Soft Drinks, Juices, Mixers and Garnishes.

A credit card will be filled for payment prior to your event and the balance due will be charged at the close of the evening.

OPTION 3:

- BAR CAP -

A bar cap is set prior to the wedding; all beverages are charged per drink ordered until cap is met. Cash bar may follow.*

Bar offerings include a standard selection of 5 Beers, House Champagne, Rosé, Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, House Liquors, Soft Drinks, Juices, Mixers and Garnishes.

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SIGNATURE COCKTAILS

Included with the Classic and Premium Open Bar Packages, you may choose up to two signature cocktails which will be available at the bar the entire reception and server passed following the ceremony and throughout cocktail hour. For bars based on consumption, please refer to the pricing listed next to each cocktail.

WINE BASED COCKTAILS & SPRITZERS

RED SANGRIA

Red Wine, Raspberry Vodka, Assorted Fruit

RASPBERRY ROSÉ MULE

Rosé Wine, Ginger Beer, Lime Juice, Raspberry Simple Syrup

SPRITZ VENEZIANO

Orange Apertif, Prosecco, Sparkling Soda, Orange Garnish

TEQUILA COCKTAILS

CRANBERRY MARGARITA

Tequila, Cranberry Juice, Triple Sec, Lime Juice

POMEGRANATE GRAPEFRUIT PALOMA

Tequila, Pomegranate Liqueur, Grapefruit Juice, Agave, Soda Water

FRESH MARGARITA

Tequila, Agave, Triple Sec, Fresh Lime Juice

BOURBON | WHISKEY MARTINIS & COCKTAILS

MAPLE MANHATTAN

Bourbon Whiskey, Maple Simple, Sweet Vermouth, House Bitters

JACK OF SPADES | AVAILABLE AUGUST - NOVEMBER ONLY

Cognac, Apple Cider, Lemon Juice, Honey Simple Syrup, Prosecco

HONEY BOURBON LEMONADE

Bourbon Whiskey, Honey Simple Syrup, Lemonade

PEACH OLD FASHIONED

Bourbon Whiskey, Peach Simple Syrup, Cherry, Bitters, Soda Water

SPIKED APPLE CIDER

Bourbon, Ginger Liqueur, Apple Cider, Lemon Juice

RUM COCKTAILS

BLUEBERRY MOJITO

Rum, Blueberry Simple Syrup, Lime Juice, Soda Water, Mint

RUM PUNCH

White Rum, Pineapple Juice, Orange Juice, Ginger Ale

SPICY MARGARITA

Jalapeño Tequila, Silver Tequila, Triple Sec, Fresh Lime Juice

GIN MARTINIS & COCKTAILS

FRENCH 75

Sparkling Wine, Gin, Lemon Juice, Simple Syrup

FLORADORA

Gin, Lime Juice, Raspberry Simple, Ginger Ale, Raspberry

BEE'S KNEES

Gin, Lemon Juice, Honey Simple, Lemon Garnish

VODKA MARTINIS & COCKTAILS

POMEGRANATE MULE

Vodka, Pomegranate Liqueur, Lime Juice, Ginger Beer

CARAMEL APPLE MULE | AVAILABLE AUGUST - NOVEMBER ONLY

Vodka, Apple Cider, Caramel Simple, Lime Juice, Ginger Beer

ESPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso, Simple Syrup

PUMPKIN MARTINI | AVAILABLE SEPTEMBER - NOVEMBER ONLY

Pumpkin Liqueur, Vanilla Vodka, Irish Cream, Cinnamon, Nutmeg

MANGO MULE

Vodka, Mango Simple Syrup, Lime Juice, Ginger Beer

ALL BARS IN THE GREAT HALL OFFER A STANDARD SELECTION OF BEER, WINE AND LIQUOR

ALL ADDITIONAL SPECIALTY BEVERAGES MUST BE ORDERED SEPARATELY NO LATER THAN THREE WEEKS PRIOR TO EVENT DATE. SPECIAL ORDERED 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.

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