

BEDFORD VILLAGE INN

WEDDING COLLECTION

THE GRAND CHAROLAIS ROOM

TIMELESS BEAUTY & RUSTIC ELEGANCE

The Bedford Village Inn sets the stage for truly extraordinary weddings here in the heart of New England. Our 10-acre New Hampshire estate is impeccably landscaped, with wisteria-lined walkways and elegant fountains; choose from a range of splendid indoor and outdoor wedding venues, guaranteed to provide the perfect setting for your very special occasion. Our unparalleled service paired with the BVI's undeniably breathtaking property and grounds will ensure an unforgettable experience for you and all of your honored guests.

Our Bedford, NH Resort was once the site of a working farm, built in 1810. A multi-million dollar restoration has transformed the farm into our Nationally acclaimed luxury Inn, Boutique Hotel & Restaurant. Our gorgeously designed suites retain the rustic charm of days gone by, while simultaneously offering modern comfort. You will also receive exclusive wedding rates for suites in the Grand Boutique Hotel at the Bedford Village Inn, which offers 50 overnight rooms. Guests staying overnight may take advantage of all of the amenities offered on property, including our Salon and Spa, Luxe.

WEDDING PACKAGES

COCKTAIL HOUR

Enjoy a full hour of hors d'oeuvres in our Waterfall Gardens, or interior of the Charolais Room with your choice of bar options*

CHEESE & CRUDITÉS DISPLAY INCLUDED WITH SIMPLY ELEGANT PACKAGE**

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

Capers, Red Onion, Cucumber, Hard Boiled Egg, Dill Crème Fraîche, Pumpkinseed Crostini

MEZZE STATION

Fresh Mozzarella, San Daniele Prosciutto, Chilled Balsamic Roasted Vegetables, Marinated Artichokes, Olive Tapenade, Giardiniera, Pita Chips, Balsamic Vinegar, 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 & 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

COCKTAIL HOUR CONTINUED

SERVER PASSED HORS D'OEUVRES

Simply Elegant Packages include FOUR selections

A la carte pricing applies to Intimate Reception Package – please see hors d'oeuvres menu

HOT

CHICKEN SATAY

Spicy Peanut Sauce

FRIED SHRIMP

Citrus Aioli, Corn Relish

HAM & ARUGULA FLATBREAD

*Béchamel, 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 POTSTICKERS

Sweet Chili Sauce

SMOKED PORK BELLY

*Cider Gastrique
(Dairy-Free or 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-Free or Gluten-Free Upon Request)*

EGGPLANT CAPONATA CROSTINI

*Herbs
(Vegan)*

PROSCIUTTO, PEPPADEW & MOZZARELLA SPIEDINI

WATERMELON & FETA

Micro Basil

ROASTED BEET SALAD

Whipped Ricotta, Citrus

RECEPTION PACKAGES

SIMPLY ELEGANT PACKAGE

Stationary New England cheese & crudité display & four server passed hors d'oeuvres, first course, entrée, sparkling wine toast, coffee & tea service

INTIMATE RECEPTION PACKAGE

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 Gluten-Free)

ROASTED TOMATO BISQUE

Traditional Recipe, Chives (Cannot be made Gluten-Free)

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, Sourdough Croutons, Corn Vinaigrette

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
Chimichuri

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 Fillet, Red Wine Demi-Glace & Orange Beurre Blanc

FILET OF BEEF & JUMBO SHRIMP
Petite Filet Mignon & Herb Roasted Jumbo Shrimp, Red Wine Demi-Glace & Béarnaise

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

VEGETARIAN ENTRÉE - *select one*

vegan where noted

CAMPANELLE PASTA
Seasonal Vegetables, Shaved Parmesan

TRIO OF GRAINS
Seasonal Vegetables, Olive Oil, Parmesan Cheese
(Vegan)

THREE CHEESE RAVIOLI
Marinara, Pecorino Pepato

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 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 Herbes

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

HARICOTS VERTS
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

MAC & CHEESE
House Made

PASTA
House Made with Marinara (served on side) or Plain Pasta with Butter

GRILLED CHEESE
French Fries

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

MENU ENHANCEMENTS

DINNER ENHANCEMENTS

INTERMEZZO

Seasonal selection of sorbet to cleanse the palate: Lemon, Strawberry, Mixed Berry, Orange, Lime & Peach

ADDITIONAL PASSED HORS D'OEUVRES

ADDITIONAL SOUP OR SALAD

ADDITIONAL ENTRÉE

LATE NIGHT SNACKS

MINIMUM ORDER: 2 SELECTIONS 25 PER ORDER | 1 SELECTION 50 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- 30 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 (Minimum Order of 50)

BAKE SHOP COOKIES, BROWNIES & BARS

House Baked Assortment (Two Per Person)

HOUSE MADE CANNOLI

Assorted Pistachio, Chocolate Chip, Cookies & Cream, Peanut Butter Cup & Raspberry White Chocolate. (Three Cannoli 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 & Petit 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

RECEPTION BAR PACKAGES

OPTION 1:

- OPEN BAR PACKAGE, 4 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 & 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

Beehive

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

Beehive, 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 & 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 & Garnishes.*

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

RASPERRY ROSÉ MULE

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

SPRITZ VENEZIANO

Orange Aperol, Prosecco, Sparkling Soda, Orange Garnish

GIN MARTINIS & COCKTAILS

FRENCH 75

Sparkling Wine, Gin, Lemon Juice, Simple Syrup

FLORADORA

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

BEE'S KNEES

Gin, Lemon Juice, Honey Simple Syrup, Lemon Garnish

BOURBON | WHISKEY MARTINIS & COCKTAILS

MAPLE MANHATTAN

Bourbon Whiskey, Maple Simple Syrup, 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 | AVAILABLE AUGUST - NOVEMBER ONLY

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

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

SPICY MARGARITA

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

COCONUT MARGARITA

Tequila, Coconut Simple, Coconut Cream, Crème de Cacao, Agave, Triple Sec, Fresh Lime Juice

OLÉ CAFÉ - COFFEE MARGARITA

Tequila, Triple Sec, Agave, Fresh Brewed Iced Coffee, Cinnamon Sugar Rim, Orange Reel for 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 Syrup, 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

CONSUMPTION BAR

LIQUOR & CORDIALS

BEER

Budweiser, Bud Light, House Seltzer, House IPA, House Seasonal, House Rotating Selection, Non-Alcoholic

WINE & CHAMPAGNE

House Champagne, Rosé, Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

SOFT DRINKS & JUICES

Pepsi, Diet Pepsi, Ginger-Ale, Club Soda, Tonic Water, Cranberry, Orange, Pineapple, Grapefruit

THE BAR OFFERS 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.