

2023 & 2024 RECEPTION PACKAGES

ALL PACKAGES INCLUDES A FULL HOUR OF HORS D'OEUVRES, CHAMPAGNE TOAST, COFFEE & TEA SERVICE AND A POST WEDDING BRUNCH COMPLIMENTARY FOR 24 GUESTS (FOR FRIDAY & SUNDAY EVENING WEDDINGS) & 30 GUESTS (FOR SATURDAY EVENING WEDDINGS).

SIMPLY ELEGANT PLATED PACKAGE

OFFERED JANUARY-APRIL AND ALL SUNDAYS EXCEPT ON THE WEEKENDS OF MEMORIAL DAY, LABOR DAY, COLUMBUS DAY & NEW YEAR'S EVE

ONE STATIONARY AND FOUR SERVER PASSED HORS D' OEUVRES
FIRST COURSE, ENTRÉE, CHAMPAGNE TOAST, COFFEE & TEA SERVICE

SILVER PLATED PACKAGE

ONE STATIONARY AND FOUR SERVER PASSED HORS D' OEUVRES
FIRST COURSE, ENTRÉE, CHAMPAGNE TOAST, COFFEE & TEA SERVICE

PLATINUM PLATED PACKAGE

TWO STATIONARY AND SIX SERVER PASSED HORS D' OEUVRES
FIRST COURSE, ENTRÉE, CHAMPAGNE TOAST, COFFEE & TEA SERVICE
WINE SERVICE WITH DINNER & 5 HOUR PREMIUM OPEN BAR, TWO SIGNATURE COCKTAILS

COCKTAIL HOUR

ENJOY A FULL HOUR OF HORS D'OEUVRES IN OUR BACK BARN GARDENS, COURTYARD GARDENS OR GREAT HALL WITH USE OF THE SIDE SILO PATIO WITH YOUR CHOICE OF BAR OPTIONS

STATIONARY HORS D'OEUVRES

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

SLICED FRUIT

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

ASSORTED TAPAS

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

SERVER PASSED HORS D'OEUVRES

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

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

TOMATO WATER SHOOTER
Bacon, Basil, Vegan Upon Request, Gluten Free

EGGPLANT CAPONATA CROSTINI
Herbs, Vegan

PROSCIUTTO, PEPPADEW & MOZZARELLA SPIEDINI
Gluten Free

PLATED PACKAGES

SIMPLY ELEGANT PACKAGE (SUNDAY-NOT INCLUDING HOLIDAYS OR JANUARY-APRIL ONLY)
ONE STATIONARY AND FOUR SERVER PASSED HORS D’ OEUVRES, FIRST COURSE, ENTRÉE, CHAMPAGNE TOAST, COFFEE & TEA SERVICE

SILVER PACKAGE
ONE STATIONARY AND FOUR SERVER PASSED HORS D’ OEUVRES, FIRST COURSE, ENTRÉE, CHAMPAGNE TOAST, COFFEE & TEA SERVICE

PLATINUM PACKAGE
TWO STATIONARY AND SIX SERVER PASSED HORS D’ OEUVRES, FIRST COURSE, ENTRÉE, CHAMPAGNE TOAST, COFFEE & TEA SERVICE
WINE SERVICE WITH DINNER & 5 HOUR PREMIUM OPEN BAR, TWO SIGNATURE COCKTAILS

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
- GREEK SALAD
Red Onion, Cherry Tomatoes, Olives, Feta Cheese, Red Wine Oregano Vinaigrette
- LOCAL KALE SALAD
Carrot, Bell Pepper, Snow Peas, Sesame Seeds, Maple Candied Cashews, Ginger Shoyu Vinaigrette
- BVI CLAM CHOWDER
Traditional Recipe, Chives (Cannot be made GF)
- CAULIFLOWER BISQUE
Parmesan Frico, Herb Oil
- BUTTERNUT SQUASH BISQUE
Maple Cream, Toasted Pumpkin Seeds
- ROASTED TOMATO BISQUE
Parmesan, Focaccia Croutons, Olive Oil

ENTRÉE - SELECT TWO PLUS A VEGETARIAN
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
- HERB ROASTED ATLANTIC SALMON
Champagne Citrus Beurre Blanc
- SEAFOOD STUFFED SOLE
Scallop, Shrimp & Crab Stuffing, Chive Beurre Blanc (Cannot be made GF)
- TRIO OF GRAINS
Chef's Selection, Seasonal Vegetables, Shaved Parmesan
- VEGETARIAN CAMPANELLE PASTA
Seasonal Vegetables, Olive Oil, Parmesan Cheese
- 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

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 FOR FULL FINAL GUEST COUNT)

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

BROWN BUTTER WHIPPED SWEET POTATOES
VT 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, VT 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

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

VENDOR MEALS

CHEF'S SELECTION, DETERMINED THE DAY OF

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

ALL PRICING IS SUBJECT TO FUNCTION FEE AND NH STATE TAX

MENU ENHANCEMENTS

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

DINNER ENHANCEMENTS

- 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 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

PIZZAS	CHEESE & BACON ARANCINI
Mini Pizzas, Assorted Toppings, Two Slices Per Person	Crispy Bite Size Cheese & Bacon Filled, Two Per Person
TAVERN SLIDERS	BAKESHOP COOKIES, BROWNIES & BARS
Lettuce, Tomato, Onion, Two Sliders Per Person	House Baked Assortment, Two Per Person
LOBSTER MAC 'N' CHEESE	HOUSE MADE CANNOLIS
Creamy Elbow Macaroni, Herbed Bread Crumbs, Served Family Style	Assorted Pistachio, Chocolate Chip, Cookies & Cream, Peanut Butter Cup & Raspberry White Chocolate Oreo Crumbles, Chocolate & Caramel Sauce Three Cannolis Per Person
MINI CRAB CAKES	
Sweet & Spicy Honey Mustard, Two Cakes 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

BEVERAGE & BAR ENHANCEMENTS

HOSTED BAR

OPEN BAR TIERS, PER PERSON PRICE

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

CLASSIC 5 HOUR OPEN BAR

PREMIUM 5 HOUR OPEN BAR

ADD PROSECCO TO OPEN BAR \$3.00 PER PERSON ADDITIONAL

GUESTS UNDER 21

CONSUMPTION FULL BAR

Final Bill Determined Concluding the Event

BAR CAP

Amount Set Prior to Event- \$3,500 Bar Cap Minimum*.

\$3,500 HOSTED BAR MINIMUM*

\$3,500 IS REQUIRED TO BE HOSTED FOR ALL BARS. ONCE THE \$3,500 CAP HAS BEEN MET, A CASH BAR MAY FOLLOW

**Bar caps/ hosted bar minimums are not permitted for Weddings that fall on a Saturday in the months of May-October. For Saturdays in the months of May-October, the Bedford Village Inn requires a wine, beer and liquor hosted bar (either our classic open bar package, premium open bar package or an open bar by consumption).

CONSUMPTION BAR PRICING (PRICES INCLUDE TAX)

LIQUOR & CORDIALS.....

BEER

Imported and Domestic, Confirmed 4 Weeks Prior to the Wedding

WINE & CHAMPAGNE

SOFT DRINKS & JUICES.....

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
Refer to Bar Guide for full bar offerings

BEVERAGE ENHANCEMENTS

PASSED SIGNATURE COCKTAIL

Included with Classic and Premium Open Bar. Refer to Signature Cocktail List, select up to two specialty cocktails

CHAMPAGNE TOAST GARNISH

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

Cinnamon Sticks, Cranberries, Orange Slices

EGG NOG STATION

Nutmeg, Cinnamon, Whipped Cream

HOT CHOCOLATE STATION.....

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

ESPRESSO & CAPPUCCINO STATION

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

ALL PRICING IS SUBJECT TO FUNCTION FEE AND NH STATE TAX