



## THE EXETER INN

### WEDDING PACKAGES

**The Exeter Inn will only hold one wedding a day. "Some days aren't meant to be shared."**

A wedding at the historic Exeter Inn is elegant yet unexpected, classic with a dash of contemporary style, immaculately planned with plenty of room for you and up to one hundred of your closest friends and family. Celebrate your special occasion with an unforgettable gathering at our charming 1930's boutique New Hampshire hotel. Let our graceful Georgian façade be the backdrop for your special day. Celebrate romance in the lush courtyard surrounded by natural greenery or plan your grand entrance through the great hall with expansive archways and original paned glass windows. Enjoy the experience of our award-winning menus with the option to customize for any taste, traditions, and budget. Every special detail and request are directed by a personal wedding consultant and professionally executed by the expert culinary team and banquet support staff.

#### **All Packages Include:**

- One hospitality room for the wedding party with choice of morning or afternoon refreshments in your suite or hospitality room.
- Hors d'oeuvres and menu selection from the wedding package of your choice.
- Champagne toast to celebrate your marriage.
- Preferred room rates for your overnight guests (based on availability at time of contract.)
- Complimentary overnight accommodation for the happy couple on the day of the wedding.
- Complimentary overnight stay on your one-year anniversary (based on availability.)
- Outside setting & magnificent grounds with great spots for photography on your special day.

#### **Gold Wedding Package: \$110.00 per person.**

Four Passed Hors d'oeuvres, (1) Chef Tables, Champagne Toast, Three Course Meal (2) Entrees

#### **Platinum Wedding Package: \$120.00 per person**

Six Passed Hors d'oeuvres, (2) Chef Tables, Champagne Toast, Three Course Meal (3) Entrees

#### **\$1,500 Facility Fee & \$500.00 Ceremony Fee**

**Tax & Service Charge:** All Food and Beverage related charges are subject to an 8.5% New Hampshire State Tax. A Non-Taxable Service Charge of 15% will be added to all banquet and conference food and beverage charges and will be given in its entirety to the service personnel. This Service Charge is not a gratuity. In addition, there is a Taxable 6.0% Administrative Charge that is to be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.



## THE EXETER INN

### ~Gold Package~

**\$110.00 per person**

### ~Stationary Hors d'oeuvres~

(Pre-Select One)

### ~Imported & Domestic Cheese~

A Selection of International & Regional Favorites, Served with Crackers, Grapes, Dried Fruits & Nuts

### ~Crudités & Dip~

A Colorful Array of Vegetables Including Green and Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots & Cucumbers, Served with Two Seasonal Dips

### ~Addition~

#### ~New England Raw Bar~

Oysters & Clams on the Half Shell, Chilled Prince Edward Island Mussels steamed in Garlic & White Wine, Shrimp Cocktail & Crab Claws with an assortment of Condiments

**\$25.00 per person**

### ~Passed Hors D' oeuvres~

(Pre-Select Four)

Bacon Wrapped Scallops / **Add \$2.00 per person**  
Beef Satay with Ale Steak Sauce/ **Add \$2.00 per person**  
Crispy Vegetable Eggrolls, Mai Ploy  
Roasted Red Pepper Arancini, Saffron Aioli  
Mozzarella, Arugula Pesto & Yellow Tomato Skewer  
Goat Cheese & Leek Stuffed Cremini Mushrooms  
Smoked Salmon, Crème Fraiche, Pickled Onion, Latkes  
Tuna Tartar Cucumber Rolls, Wasabi Tobiko  
Coconut Fried Shrimp, Mango Coulis  
Roasted Chicken & Poblano Tostada, Lime Crema  
Portobello & Fontina Flatbread, Roasted Red Onions  
Chef V's Pork & Beef Miniature Meatballs, Roasted Tomato Sauce  
Duck Confit, Tostada, Lime Crema & Pico de Gallo  
Pigs in a Blanket, Grain Mustard  
Miniature Beef Wellington, Bearnaise / **Add \$2.00 per person**  
Buttermilk Fried Chicken & Waffles, Hot Honey  
Spanakopita, Tzatziki Sauce  
Miniature Crab Cakes, Old Bay Aioli / **Add \$2.00 per person**



## THE EXETER INN

### ~ Salad ~

(Pre-Select One)

Seasonal Greens, Carrot Ribbons, Cucumbers & Cherry Tomatoes, Champagne Vinaigrette  
Caesar Salad, Parmesan & Focaccia Croutons  
Roasted Beets, Arugula, Toasted Pine Nuts, Honey Lemon Vinaigrette  
Chopped Romaine Salad, Red Onions, Cherry Tomatoes, Olives, Feta Cheese & Red Wine Vinaigrette

*~Freshly Baked Dinner Rolls with Creamery Whipped Butter~*

### ~ Appetizers ~

(Pre-Select One)

Crispy Crab Cake, Old Bay Aioli & Herb Salad / **Add \$4.00 per person**  
Cheese Agnolotti, Fire Roasted Tomato Sauce, Parmesan & Fried Basil  
Penne Ala Vodka, Shaved Parmesan

### ~Entrees~

(Please Pre-Select Two)

Roasted Atlantic Salmon, Fennel & Herb Salad, Orange Butter Sauce  
Herb Crusted Haddock, Lemon, Capers, Brown Butter  
Grilled Pork Tenderloin, Roasted Porcini Mushroom Sauce  
Garlic & Fennel Crusted Pork Loin, Roasted Garlic Jus  
Red Wine Marinated NY Strip Steak, Garlic Herb Butter / **Add \$5.00 per person**  
Grilled Top Sirloin of Beef, Red Wine Demi-Glace  
Braised Short Rib, Creamy Polenta, Natural Jus / **Add \$5.00 per person**  
Rosemary Roasted Statler Chicken Breast, Herb Chicken Jus  
Chicken Frances, Lemon, White Wine, Butter Sauce  
Spinach, Ricotta & Roasted Red Pepper Stuffed Chicken Breast, Spinach Velouté  
Whipped Ricotta Manicotti, Balsamic Tomato Chutney, Toasted Almond Pesto (V)  
Ratatouille Roulade, Red Pepper Coulis, Herb Bread Crumb & Balsamic Reduction (V)

### ~Duet~

(Only Choice along with a Vegetarian/Vegan Option)

Grilled Top Sirloin & Jumbo Shrimp, Herb Butter

***All Entrees Accompanied by Chefs Selection of Starch & Seasonal Vegetable***

***Regular & Decaf Coffee, Assorted Tea Station***



# THE EXETER INN

## ~Platinum Package~

### Stationary Hors d'oeuvres

(Pre-Select Two)

### Imported & Domestic Cheese~

A Selection of International & Regional Favorites, Served with Crackers, Grapes, Dried Fruits & Nuts

### ~Crudités & Dip ~

A Colorful Array of Vegetables Including Green and Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots & Cucumbers, Served with Two Seasonal Dips

### ~Mediterranean~

Hummus, Baba Ganouj, Chickpea Salad, Tabbouleh, Roasted Peppers & Stuffed Grape Leaves with Crispy Pita Bread, Crackers & Toasted Baguette

### ~Addition~

#### ~New England Raw Bar~

Oysters & Clams on the Half Shell, Chilled Prince Edward Island Mussels steamed in Garlic & White Wine, Shrimp Cocktail & Crab Claws with an assortment of Condiments

**\$25.00 per person**

### ~Passed Hors d'oeuvres~

(Please Select Six)

Bacon Wrapped Scallops  
Beef Satay with Ale Steak Sauce  
Crispy Vegetable Eggrolls, Mai Ploy  
Roasted Red Pepper Arancini, Saffron Aioli  
Mozzarella, Arugula Pesto & Yellow Tomato Skewer  
Goat Cheese & Leek Stuffed Cremini Mushrooms  
Smoked Salmon, Crème Fraiche, Pickled Onion, Latkes  
Tuna Tartar Cucumber Rolls, Wasabi Tobiko  
Coconut Fried Shrimp, Mango Coulis  
Roasted Chicken & Poblano Tostada, Lime Crema  
Portobello & Fontina Flatbread, Roasted Red Onions  
Chef V's Pork & Beef Miniature Meatballs, Roasted Tomato Sauce  
Duck Confit, Tostada, Lime Crema & Pico de Gallo  
Pigs in a Blanket, Grain Mustard  
Miniature Beef Wellington, Bearnaise  
Buttermilk Fried Chicken & Waffles, Hot Honey  
Spanakopita, Tzatziki Sauce  
Miniature Crab Cakes, Old Bay Aioli



## THE EXETER INN

### ~ Salad ~

(Pre-Select One)

Seasonal Greens with Carrot Ribbons, Cucumbers & Cherry Tomatoes, Champagne Vinaigrette  
Baby Spinach Salad with Blue Cheese, Red Onions, Hard Boiled Egg & Toasted Walnut Vinaigrette  
Caesar Salad, Anchovies, Parmesan, Focaccia Croutons  
Roasted Beets, Arugula, Feta, Toasted Pine Nuts, Lemon Honey Vinaigrette  
Chopped Romaine Salad, Red Onions, Cherry Tomatoes, Olives, Goat Cheese & Red Wine Vinaigrette

*~Freshly Baked Dinner Rolls with Creamery Whipped Butter~*

### ~ Appetizers ~

(Pre-Select One)

Crispy Crab Cake, Old Bay Aioli & Herb Salad  
Cheese Agnolotti, Fire Roasted Tomato Sauce, Parmesan & Fried Basil  
Penne Ala Vodka, Parmesan Shards

### ~Entrees~

(Pre-Select Two Proteins & One Vegetarian)

Roasted Atlantic Salmon, Fennel & Herb Salad, Orange Butter Sauce  
Herb Crusted Haddock, Lemon, Capers, Brown Butter  
Grilled Pork Tenderloin, Roasted Porcini Mushroom Sauce  
Garlic & Fennel Crusted Pork Loin, Roasted Garlic Jus  
Red Wine Marinated NY Strip Steak, Garlic Herb Butter  
Petite Filet Mignon, Bearnaise Sauce  
Braised Short Rib, Creamy Polenta, Natural Jus  
Chicken Frances, Lemon, White Wine, Butter Sauce  
Rosemary Roast Statler Chicken Breast, Herb Chicken Jus  
Spinach, Ricotta & Roasted Red Pepper Stuffed Chicken Breast, Spinach Velouté  
Whipped Ricotta Manicotti, Balsamic Tomato Chutney, Toasted Almond Pesto (V)  
Ratatouille Roulade, Red Pepper Coulis, Herb Bread Crumb & Balsamic Reduction (V)

### ~Duet~

(Only Choice along with a Vegetarian/Vegan Option)

Petite Filet of Beef & Grilled Jumbo Gulf Shrimp, Herb Butter

***All Entrees Accompanied by Chefs Selection of Starch & Seasonal Vegetable***

**Regular and Decaf Coffee, Assorted Tea Station**



# THE EXETER INN

## ----- BAR OPTIONS -----

### **FOUR HOUR PREMIUM BAR**

\$80.00 per person

### **ONE HOUR PREMIUM BAR**

\$30.00 per person

### **FOUR HOUR DELUXE BAR**

\$64.00 per person

### **ONE HOUR DELUXE OPEN BAR**

\$25.00 per person

### **FOUR HOUR HOUSE WINE, BEER BAR & SODA**

\$52.00 per person

### **ONE HOUR HOUSE WINE, BEER & SODA**

\$20.00 per person

### **SPECIALTY COCKTAILS - MARKET PRICE**

## ----- FESTIVE EXTRA'S & AFTER PARTY -----

(Per 25 people)

### **Soft Baked Cookie & Hot Chocolate Station**

Mini Marshmallows, Whipped Cream, Crushed Peppermint, Shaved Chocolate

\$10.00 per person

### **Hot Apple Cider & Donut Stations**

Freshly Baked Apple Cider Donuts, Local Apple Cider

\$10.00 per person

### **Pretzel Station**

Assorted Pretzels, Cheddar Beer Cheese, Whipped Garlic Butter, Whole Grain Mustard

\$20.00 per person



## THE EXETER INN

### **Festive Extra's & After Party Continued...**

(Per 25 people)

#### **Ice Cream Sundae Bar**

Vanilla & Chocolate Ice Cream, Assorted Candies, Whipped Cream, Hot Fudge, Caramel Sauce, Cherries, Sprinkles  
\$16.00 per person

#### **S'mores Bar**

Assorted Candy Bars, Graham Crackers, Belgium Waffles, Marshmallows  
\$16.00 per person

#### **Hangover Bar**

Loaded Cheese Fries, Nachos, Black Truffle Popcorn, Parmesan Popcorn  
\$18.00 per person

#### **Slider Bar**

Miniature Beef Sliders, Buffalo Chicken Sliders, Bleu Cheese Crumble, French Fries  
\$20.00 per person

#### **Taco Bar**

Shredded Chicken, Ground Beef, Corn & Flour Tortilla, Crema, Salsa Verde, Pico de Gallo, Lime Vegetable Slaw, Red Onions, Jalapenos, Shredded Cheese  
\$22.00 per person

#### **Wedding Cake**

\$10.00 per person

**Tax & Service Charge:** All Food and Beverage related charges are subject to an 8.5% New Hampshire State Tax. A Non-Taxable Service Charge of 15% will be added to all banquet and conference food and beverage charges and will be given in its entirety to the service personnel. This Service Charge is not a gratuity. In addition, there is a Taxable 6.0% Administrative Charge that is to be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.