

# *Weddings*





# Welcome to the Exeter Inn!

Congratulations on your engagement!

The Exeter Inn welcomes the opportunity to host your special day.

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.

We accept a limited number of weddings each season to ensure each wedding receives the attention to detail it deserves and you desire.

We look forward to helping you create your perfect day!

Warm regards,  
The Exeter Inn Team





## Staying at the Inn

Nestled in the heart of Exeter, NH, among the stately old growth trees and lush lawns of Phillips Exeter Academy, The Exeter Inn is a celebration of New England heritage. Built in 1932, our boutique hotel boasts a graceful Georgian façade and richly detailed millwork and architecture throughout.

Our 44-room boutique hotel, just 25 minutes south of Portsmouth and right in downtown Exeter, features cozy and comfortable guest rooms and suites with TVs, keurigs, and more.



# The Inn

For the wedding couple, we recommend one of our suites! Our Jacuzzi Suite, perfect for romantic getaways, with a king bed and deep-soaking Jacuzzi tub for two.

For wedding weekend dates, we require a two-night minimum for room blocks of 5+ guest rooms.

For you and your guests enjoyment while you're with us, we provide as assortment of amenities. We have several lawn games, including corn hole, ladder toss and more. We also have gas firepits on our patio.

We also provide beach cruiser bicycles, so that you can explore the area and local boutiques.

# Guest Rooms



# Packages

## Make Your Dream a Reality Packages (Pick One):

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

Deluxe Open Bar for One-Hour  
Four Passed Hors d'oeuvres  
Choice of (2) Chef Tables  
Champagne Toast  
Three Course Meal:

(2) Entrees plus (1) Vegetarian/Vegan or Gluten Free.

### Food & Beverage Minimums

	Fridays & Sundays	Saturday & Holiday Sundays
May-October	\$10,000	\$11,600
November - April	\$6,600	\$8,125

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

Premium Open Bar for One-Hour  
Six Passed Hors d'oeuvres  
Choice of (3) Chef Tables  
Champagne Toast  
Three Course Meal:

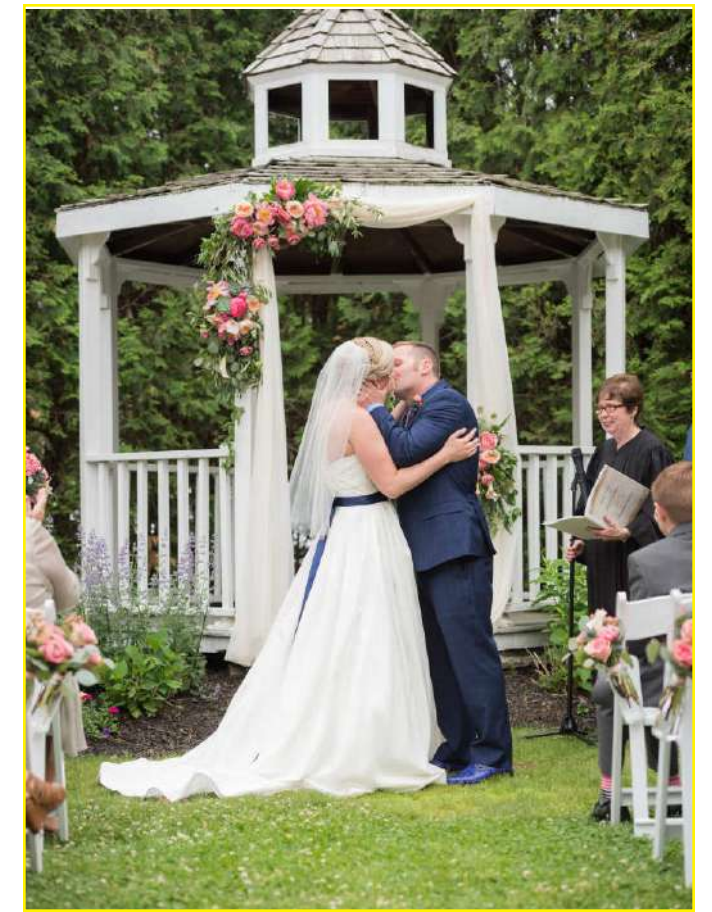
(3) Entrees plus (1) Vegetarian/Vegan or Gluten Free.



# Ceremony



On property ceremonies can take place on either our upper lawn or lower lawn overlooking picturesque Casco Bay. Otherwise, you can say I do at Hamilton Beach just walking distance from the Inn.



# Cocktail Hour -



# Cocktail Hour - Hors d'oeuvres

## Gold Stationary Hors d'oeuvres

Please Pick 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

~Additional~

~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  
\$21.00 per person

## Platinum Stationary Hors d'oeuvres

Please Pick Three:

~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

~Additional~

~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  
\$21.00 per person

## Gold Passed Hors d'oeuvres

Please Pick Four:

Roasted Shrimp Skewers, Almond Romesco Sauce

Crispy Vegetable Eggrolls, Mai Ploy

Fontina Arancini, Spicy Tomato Jam

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

Prosciutto Wrapped Jumbo Asparagus

Roasted Chicken & Poblano Tostada, Lime Crema

Portobello & Fontina Flatbread, Roasted Red Onions

Sausage, Ricotta & Tomato Flatbread

Duck Confit, Tostada, Lime Crema & Pico de Gallo

Pigs in a Blanket, Grain Mustard

Buttermilk Fried Chicken, Grain Mustard Truffle

Spanakopita, Tzatziki Sauce

~Additional~ \$2.00/person

Coconut Fried Shrimp, Mango Coulis

Bacon Wrapped Scallops

Miniature Crab Cakes, Old Bay Aioli

## Platinum Passed Hors d'oeuvres

Please Pick Six:

Bacon Wrapped Scallops

Roasted Shrimp Skewers, Almond Romesco Sauce

Crispy Vegetable Eggrolls, Mai Ploy

Fontina Arancini, Spicy Tomato Jam

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

Prosciutto Wrapped Jumbo Asparagus

Coconut Fried Shrimp, Mango Coulis

Roasted Chicken & Poblano Tostada, Lime Crema

Portobello & Fontina Flatbread, Roasted Red Onions

Sausage, Ricotta & Tomato Flatbread

Duck Confit, Tostada, Lime Crema & Pico de Gallo

Pigs in a Blanket, Grain Mustard

Buttermilk Fried Chicken, Grain Mustard Truffle

Spanakopita, Tzatziki Sauce

Miniature Crab Cakes, Old Bay Aioli



# Reception



# Reception-

## Gold Package

~ Appetizers ~

(Please 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, Parmesan Shards

~ Salad ~

(Please Pre-Select One)

Seasonal Greens, Carrot Ribbons, Cucumbers & Cherry Tomatoes, Champagne Vinaigrette  
Baby Spinach Salad, Blue Cheese, Red Onions, Hard Boiled Egg & Candied Walnut  
Vinaigrette  
Caesar Salad, Anchovies, 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~

~Entrees~

(Please Pre-Select Two)

Herb Roasted Atlantic Salmon, Olive & Herb Salad  
Herb Crusted Haddock, Lemon, Capers, Brown Butter  
Garlic & Fennel Crusted Pork Loin, Roasted Garlic Jus  
Chicken Francese, Lemon, Butter, Parsley  
Rosemary Roast Statler Chicken Breast, Herb Chicken Jus  
Broccoli, Ricotta & Roasted Pepper Stuffed Chicken Breast, Spinach Velouté  
Grilled Top Sirloin of Beef, Red Wine Demi-Glace  
Garlic & Pesto Penne, Grilled Vegetables (V)  
Vegetable Napoleon, Grilled Eggplant, Zucchini, Red Pepper & Mozzarella, Pesto Olive Oil (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

## Platinum Package

~ Appetizers ~

(Please Pre-Select One)

Crispy Crab Cake, Old Bay Aioli & Herb Salad  
Cucumber, Seaweed Salad, Seared Tuna, Wasabi Crème Fraiche  
Crispy Parmesan Polenta topped, Roasted Tomato & Mushroom Ragout  
Penne Ala Vodka, Parmesan Shards

~ Salad ~

(Please 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~

~Entrees~

(Please Pre-Select Three Proteins & One Vegetarian)

Roasted Atlantic Salmon, Olive & Herb Salad  
Herb Crusted Haddock, Lemon, Capers, Brown Butter  
Grilled Pork Tenderloin, Roasted Porcini Mushroom Sauce  
Petite Filet Mignon, Herb Butter  
Wild Mushroom & Brioche Stuffed Chicken Breast, Cranberry Gastrique  
Spice Rubbed Top Sirloin, Chimichurri  
Roasted Statler Chicken Breast, Wild Mushroom Sauce  
Garlic & Pesto Gnocchi, Grilled Vegetables, Parmesan Shards (V)  
Vegetable Napoleon, Grilled Eggplant, Zucchini, Red Pepper & Mozzarella, Pesto Olive Oil (V)  
Seared Local Scallops, Crab Chive Butter / Add \$8.00 per person

~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

# Bar Packages-

## --- 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 Extras

## Desserts:

Wedding Cake by Jacques  
\$5.00 per person

Soft Baked Cookie & Hot Chocolate Station  
Mini Marshmallows, Whipped Cream, Crushed  
Peppermint, Shaved Chocolate  
\$8.00 per person

Hot Apple Cider & Donut Stations  
Freshly Baked Apple Cider Donuts, Local Apple Cider  
\$8.00 per person

Add Chocolate Covered Strawberries to Cake  
Service  
\$3.25 per Strawberry



# Complimentary with Packages

- 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.

\$1,500.00 Facility Fee  
\$500.00 Ceremony Fee



## Deposits & Policies

A non-refundable deposit of \$2,500.00 at the time of confirmation. The remaining balance will be paid in three instalments; 9 months 50%, 6 months 25% & 3 months the remaining balance is due. Weddings booked less than one year prior to your wedding dates, a 50% non-refundable deposit is due at time of confirmation and the remaining balance paid in full 3 months prior to your wedding date.

\* All pricing above does not include New Hampshire State Tax (8.5%), Service Charge (15%) and 6% Admin Charge.

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.