

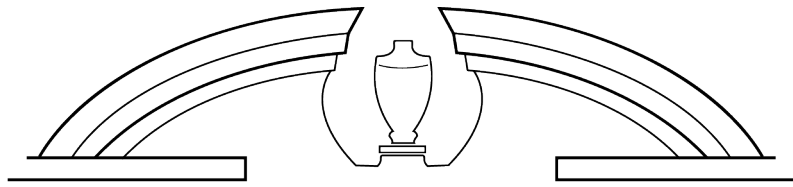
# MIDDLEBURY INN

1827



## 2018 WEDDING GUIDES





# MIDDLEBURY INN

— 1827 —

Suddenly, quietly, you realize that – from this moment forth – you will no longer walk through this life alone. Like a new sun this awareness arises within you, freeing you from fear, opening your life. It is the beginning of love, and the end of all that came before.

—Robert Frost

Thank you for considering the Middlebury Inn as the host for your wedding reception. Let us pamper you with our in house spa services, attention to detail, fantastic food, and extraordinary service that you will find at the historic Middlebury Inn. The Inn boasts unique yet functional space and décor, in an historic atmosphere. Our full-service hotel with meeting, catering and banquet services offers the finest wedding reception location in central Vermont.



# RECEPTION ROOMS



THE FOUNDER'S ROOM IS A FORMAL, LUXURIOUS BALLROOM THAT WILL CREATE MEMORIES FOR YEARS TO COME. THE FOUNDERS ROOM, STEWART LIBRARY AND THE WILLARD ROOM OPEN TOGETHER INTO ONE MAGNIFICENT BALLROOM. SUITED PERFECTLY FOR LARGE WEDDINGS, OUR BALLROOM CAN COMFORTABLY SEAT 150 OR HOST STAND UP RECEPTIONS FOR 250. THE ROOM BY ITSELF IS IDEAL FOR WEDDINGS OF UP TO 84 GUESTS WITH A DANCE FLOOR.

THE WILLARD ROOM CAN BE USED FOR SMALLER WEDDINGS, COCKTAIL PARTIES OR BRIDAL SHOWERS AND CAN SEAT UP TO 42 GUESTS DINING ROOM-STYLE, OR OVER 50 FOR COCKTAIL FUNCTIONS

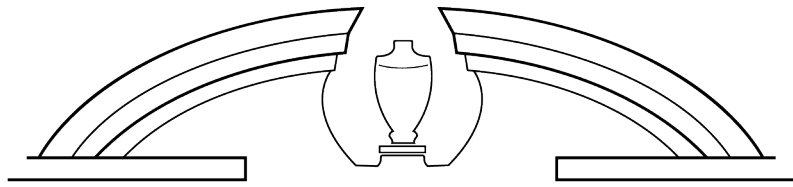
MORGAN'S TAVERN\* IS PERFECT FOR THAT SPECIAL COCKTAIL RECEPTION OR AFTER WEDDING CELEBRATION SPOT. THE TAVERN CAN ACCOMMODATE SIT DOWN GROUPS OF UP TO 65 PEOPLE AND COCKTAIL RECEPTIONS FOR OVER 100. THE VERANDA CAN BE COMBINED SEASONALLY WITH THE TAVERN SPACE TO CREATE A FREE AND OPEN EVENT.

THE STEWART LIBRARY IS AN INTIMATE SETTING FOR SMALL WEDDINGS OR REHEARSAL DINNERS OF 10-24 GUESTS. THE ATMOSPHERE IS ONE OF ELEGANT GRACE.

THE LOVELY OUTDOOR COURTYARD CAN BE OPEN-AIR OR TENTED TO PROVIDE A PERFECTLY OUTDOOR SETTING. NESTLED BETWEEN TWO HISTORIC BUILDINGS, OVERLOOKING THE TOWN OF MIDDLEBURY AND SURROUNDED BY LUSH LANDSCAPING, THE COURTYARD IS PERFECT FOR AN OUTDOOR COCKTAIL FUNCTION OR FOR YOUR WEDDING CEREMONY. TENT AND EQUIPMENT ARE NOT INCLUDED IN SPACE RENTAL.

\*PRIVATE USE OF THE MORGAN'S TAVERN BETWEEN THE HOURS OF 5:00 PM AND 9:00 PM WILL INCUR AN ADDITIONAL \$500 FEE.





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— 1827 —

# SILVER WEDDING PACKAGE



## THE SILVER WEDDING RECEPTION PACKAGE INCLUDES:



Complimentary Tasting for Two

Cocktail Hour – 1 Hour Open Beer & Wine Bar

Selection of One Artistic Display

Selection of Two Passed Hors d'oeuvres

Customized Dinner Menu  
Choice of Plated or Buffet Menu

Kenwood Brut Champagne Toast  
Additional Champagne options are available for an additional charge and

Petit four Display

Complimentary Cake Cutting Service

New England Coffee Service  
with a Variety of Herbal Tea

The Silver Wedding Package Also Includes:  
(In Addition to the wedding reception the following items are available to you as part of  
the Silver Package)

Parquet Dance Floor up to 12' X 15'

Ivory Linen & Cloth Dinner Napkins  
Lace Toppers are also available as part of this package

Banquet China, Flatware and Glassware

Votive Candle Holders & Candles

Special Discounted Room Rates for Your Guests

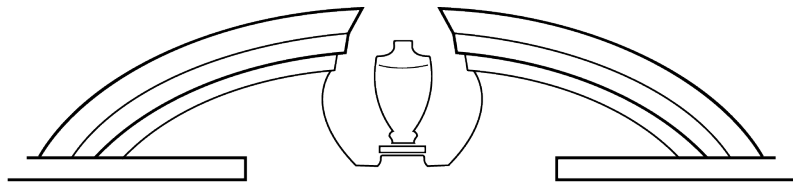
Complimentary Luxury Accommodations  
Overnight stay for the couple on their Wedding Night

Complimentary Overnight Stay for the couple on their First Anniversary

Complimentary Parking for all Guests

\$83.00 per guest plus tax and gratuity

Prices are subject to a 21% service charge and applicable taxes.



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— 1827 —

# GOLD WEDDING PACKAGE



## THE GOLD WEDDING RECEPTION PACKAGE INCLUDES:



Complimentary Tasting for Two  
You are welcome to invite additional guests to join you for your wedding tasting

Cocktail Hour – 1 Hour Open Call Bar (House Liquor)

Selection of Two Artistic Displays

Selection of Three Passed Hors d'oeuvres

Customized Dinner Menu  
Choice of Plated or Buffet Menu

Kenwood Brut Champagne Toast  
Additional Champagne options are available for an additional charge a

Petit four Display

Complimentary Cake Cutting Service

New England Coffee Service  
with a Variety of Herbal Tea

The Gold Wedding Package Also Includes:  
(In Addition to the wedding reception the following items are available as part of the Gold Package)

Parquet Dance Floor up to 12' X 15'

Ivory Linen & Cloth Dinner Napkins  
Lace, Navy, Red and a Variety of Rose colored Toppers are also available as part of this package

Banquet China, Flatware and Glassware

Inn Owned Votive Candle Holders & Candles

Special Discounted Room Rates for Your Guests

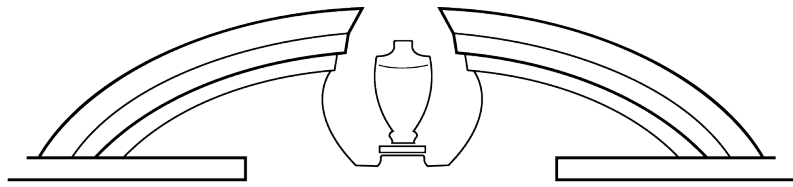
Complimentary Luxury Accommodations  
Overnight stay for the couple on their Wedding Night

Complimentary Overnight Stay for the couple on their First Anniversary

Complimentary Parking for all Guests

\$95.00 per guest plus tax and gratuity

Prices are subject to a 21% service charge and applicable taxes.



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— 1827 —

# PLATINUM WEDDING PACKAGE





## THE PLATINUM WEDDING RECEPTION PACKAGE INCLUDES:



Complimentary Tasting for Four

Cocktail Hour – 4 Hour Premium Open Bar

Selection of One Artistic Displays

Selection of Three Passed Hors d'oeuvres

Selection of One Chef Station

Customized Dinner Menu  
Choice of Plated or Buffet Menu

Kenwood Brut Champagne Toast  
Additional Champagne options are available for an additional charge a

Petit for Display

Complimentary Cake Cutting Service

New England Coffee Service  
with a Variety of Herbal Tea

The Platinum Wedding Package Also Includes:

(In Addition to the wedding reception the following items are available to you as part of the Platinum Package)

Parquet Dance Floor up to 12' X 15'

Linen & Cloth Dinner Napkins of any color available

Banquet China, Flatware and Glassware

Votive Candle Holders & Candles

Special Discounted Room Rates for Your Guests

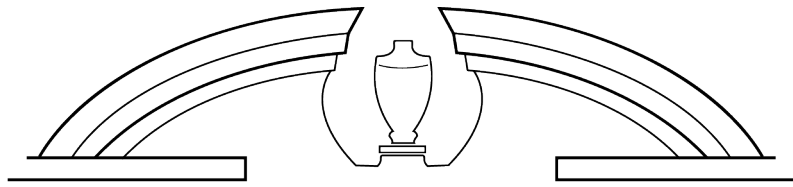
Complimentary Luxury Accommodations  
Overnight stay for the couple on their Wedding Night

Complimentary Overnight Stay for the couple on their First Anniversary

Complimentary Parking for all Guests

\$125.00 per guest plus tax and gratuity

Prices are subject to a 21% service charge and applicable taxes.



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— 1827 —

WEDDING MENU



# Artistic Displays



## Domestic and Imported Cheese Display

The Finest Vermont Cheeses and Award Winning Imports served with assorted Crackers with Fruit Garnish.

## Seasonal Sliced Fruit, Roasted and Candied Nut Display

Artistic Display of Fresh Fruit served with assorted Spiced and Candied Nuts, and Grand Marnier Whipped Cream.

## Antipasti Platter

Marinated Stuffed Olives, Shaved Cured Meats, Vermont Specialty Cheeses, Mixed Peppers, and Artichokes.

## Fresh from the Garden Crudités

with Herb Buttermilk Ranch and Blue Cheese Dip.

## Mediterranean Mezze Platter

Tzatziki Style Cucumbers, Kalamata Olives, Toasted Chickpeas, and Hummus. Served with Grilled Pita and Crackers.

## Cheese Fondue

with Assorted Crackers, Crusty Bread, Apples and Figs.

## Chef Stations



### Street Tacos

An Assortment of Handmade Street Food from across America, Latin America, India and Asia featuring:

Korean BBQ Short rib, Peruvian Pork Carnitas, Punjabi Rice and Beans, Southwest Chicken. Includes: Kimchi, Mango, Queso Fresco, Pico De Gallo, Marinated Cucumbers, Hoisin Sauce, Cilantro, Baby Lettuce, Sautéed Onions, Grilled Lime, Chili Oil.

## Mashed Potato Bar

Gourmet Mashed Yukon Gold Potatoes and Sweet Potatoes served with choice of toppings sautéed to order. Toppings to include: Scallions, Smoked Bacon, Wild Mushrooms, Fresh Corn, Assorted Cheeses, Coconut Curry, Marshmallows, Cinnamon Sugar, and Pecans.

## Gourmet Macaroni & Cheese

Made to order Macaroni and Cheese to include choices of Baby Shrimp, Grilled Chicken Breast, Chorizo, Crab, Smoked Bacon, Seasonal Vegetables, Mushrooms, and Assorted Local Cheeses

Prices are subject to a 21% service charge and applicable taxes.

# Butler Passed Hors d' Oeuvres



A unique presentation of Butler passed hors d'oeuvres served with appropriate dipping sauces.

V - Baby Spinach, Roasted Garlic & Chèvre Stuffed Mushrooms - G

Smoked Salmon Deviled Eggs with Capers & Pickled Red Onions - G

V - Tomato Caprese Skewers with a Balsamic Drizzle - G

Smoked Bacon Wrapped Shrimp with Maple Barbecue Sauce - G

Crispy Potato Fritters with Cabot Cheddar & Green Mountain Smokehouse Bacon - G

V - Tart Cherry, Brie & Walnut Crostini

Mini Crab Cakes with Caper-Dill Aioli

Braised Short Rib Bites with Potato Crisp and Crème Fraiche - G

V - Chef's Selection of Miniature Quiche Phyllo Cups

Vermont Sausage "Pigs in a Blanket" with Cheddar Ale Sauce

V - Roasted Tomato Tart with Gorgonzola Cheese and Herbs

Maple Glazed Vermont Cabot Cheddar Stuffed Meatballs - G

Crispy Chicken and Waffles with Orange Maple Butter - G

V - Green & Black Olive Tapenade Pita Crisps with Feta Cheese

Shrimp and Bleu Cheese Polenta Bites with a Buffalo Glaze - G

V - Grilled Mediterranean Vegetable Kabob with Red Pepper Coulis - G

V - Chilled Gazpacho Shooters

Scallop Ceviche with Lavash and Green Apple Chile Pepper Vinaigrette - G

Littleneck Clams Casino - G

Crispy Cod and Blue Corn Tostadas with Avocado Puree and Mango Salsa - G

Lamb Chop Lollipop with Cucumber Mint Tzatziki - G

Rhode Island Oyster on a Half Shell with Champagne Mignonette - G

Ahi Tuna Tartare with Pickled Cucumber and WonTon Crisp - G

Tenderloin of Beef Tartare on Pub Style Potato Chip

G - gluten free | V - vegetarian

Prices are subject to a 21% service charge and applicable taxes.

# Plated Dinner Menu



You may give your guests a choice of two entrées as well as a vegetarian or vegan option with your invitations.

Final dinner counts are due 10 days prior to your wedding date.

Soup  
(Selection of One)  
Lobster Bisque

New England Clam Chowder

Fresh Corn & Dill Chowder with Bay Scallops and Baby Potatoes

Potato Leek

Wild Mushroom Bisque

Butternut & Apple

Caramelized Fennel & French Onion  
topped with Swiss and a Crouton

Salad  
(Selection of One)  
Baby Field Greens Salad  
with Toasted Walnuts, Red Onions and Fresh Strawberries.  
Selection of one house-made dressing: Maple Balsamic Vinaigrette, Honey Basil  
Vinaigrette, or  
Herb Buttermilk Ranch.

Classic Caesar Salad with House-made Dressing and Croutons

Roasted Beet Salad  
with Candied Pecans, Crumbled Chèvre, Raspberries, Mixed Greens and  
Champagne Vinaigrette.

Baby Kale Salad  
with Quinoa, Baby Brussels Sprouts, Roasted Butternut Squash, Tart Cherries, Pepitas and  
Cider Shallot Vinaigrette.

Caprese Salad over Arugula with an Aged Balsamic Reduction

Prices are subject to a 21% service charge and applicable taxes.

# Entrées



(Selection of Two)

Roasted 12oz N.Y. Strip with choice of one sauce: Classic Diane Sauce, Jameson Peppercorn or Horseradish & Herb Butter

Fresh Herb and Garlic Rubbed Prime Rib with Au Jus and Horseradish Sour Cream (Carved)

Seared 7oz Beef Filet Mignon (\$4.00 additional per guest), topped with choice of one sauce: Madeira Wine & Roasted Garlic Demi, Horseradish & Herb Butter, Classic Diane Sauce, or Blackberry Port Wine Demi.

Roasted Herb Marinated Chicken Breast with Madeira Wine Sauce and Portabellas Mushrooms

Roasted Pepper, Spinach and Chèvre Stuffed Pork Loin

Broiled Halibut with Arugula Walnut Pesto

Grilled Red Snapper with Vera Cruz Olive and Tomato Sauce

Pan-Seared Salmon topped with Lemon Caper Butter

Roasted Vegetable Pot Pie  
Made with a Caramelized Onion, Wild Mushrooms, Spinach, and Chèvre Gratinée. Topped with a Red Wine Reduction.

Seasonal Root Vegetable Gratin

Diver Scallops  
Porcini Dusted, topped with Saffron Aioli (\$3.00 additional per guest).

Prices are subject to a 21% service charge and applicable taxes.

# Buffet Dinner Menu



You may give your guests a choice of two entrée options  
with your invitations.  
Final dinner counts are due 10 days prior to your wedding date.

## Soup

(Selection of One – Served Tableside with Freshly Baked Rolls and Local Cabot Butter)  
Lobster Bisque

New England Clam Chowder

Fresh Corn & Dill Chowder with Bay Scallops and Baby Potatoes

Potato Leek

Wild Mushroom Bisque

Butternut & Apple

Caramelized Fennel & French Onion topped with Swiss and a Crouton

Seven Bean

## Salad

(Selection of Two)

Baby Field Greens Salad with Toasted Walnuts, Red Onions and Fresh Strawberries  
Selection of two house-made dressings: Maple Balsamic Vinaigrette, Honey Basil  
Vinaigrette, or Herb Buttermilk Ranch.

Fresh Mozzarella and Summer Tomatoes with Basil Puree and Balsamic Reduction

Grilled Summer Vegetables with Citrus Herb Marinade

Classic Caesar Salad with House-made Dressing and Croutons

Lobster & Fresh Corn Salad with Crème Fraiche and Dill Dressing

Ahi Tuna Salad Nicoise with French Herb Vinaigrette

Greek White Bean and Feta Salad with Olives, Cucumbers, Tomatoes, and Dill Dressing

Baby Potato and Egg Salad with Rosemary Dijon Dressing

Prices are subject to a 21% service charge and applicable taxes.

# Buffet Entrées



## (Selection of Two)

Braised Short Rib with Guinness Gravy

Chicken Breast Roulade

Chicken Breast wrapped in Prosciutto, stuffed with Cheddar and Cornbread. Topped with Cranberry Gastrique.

Roasted Herb Marinated Chicken Breast with Madeira Wine Sauce and Portabellas

Roasted Pepper, Spinach and Chèvre Stuffed Pork Loin

Grilled Red Snapper with Vera Cruz Olive and Tomato Sauce

Pan-Seared Salmon topped with Lemon Capers Butter

Roasted Vegetable Pot Pie

Made with a Caramelized Onion, Wild Mushrooms, Spinach, and Chèvre Gratinée. Topped with a Red Wine Reduction.

Seasonal Root Vegetable Gratin

Diver Scallops

Porcini Dusted, topped with Saffron Aioli (\$3.00 additional per guest).

## Selection of Two Accompaniments

Garlic Mashed Potatoes

Herb Roasted Baby Red Potatoes

Wild Rice Pilaf

Truffled Asparagus

Julienned Seasonal Vegetables

Chef's Risotto

Italian Cous Cous

## Chef Attended Carving Station \*Additional Fee Applies

(Selection of One )

Roasted Eye of Yellowfin Tuna

Roasted N.Y. Strip Loin

Latin Style Rubbed Pork Loin

Slow Cooked Beef Tenderloin \$4.00 additional per guest

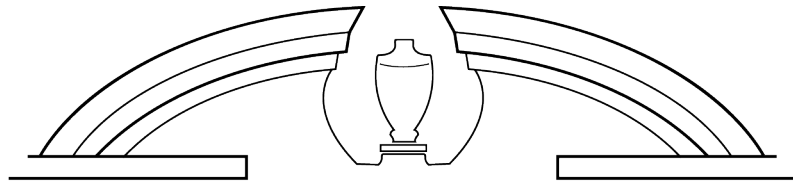
Garlic and Herb Roasted Prime Rib

Slow Roasted Turkey Breast

Duck A l'Orange

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## BEVERAGE SERVICE



# BEVERAGE SERVICE



## CONSUMPTION BAR SERVICE

House Liquor.....	\$8.50
Premium Brands.....	\$10.00
Ultra Brands.....	\$11.00
Local Craft Beer ... ..	\$ 6.00
Domestic Beer.....	\$5.00
Premium Beer.....	\$6.00
House Wines.....	\$8.00

## PACKAGE BAR

### Beer & Wine Brands

\$13.50 first hour/\$7.50 each additional hour

### House Brands

\$17.50 first hour/\$8.50 each additional hour

### Premium Brands

\$20.50 first hour/\$9.50 each additional hour

## CASH BAR

House Liquor Premium Liquor Ultra Liquor Local Beers Premium Beers

Domestic Beers Champagne

Soda/Bottled Water

## WINE SERVICE

Provided Wine Service with Dinner-\$8 per person

# BEVERAGE SERVICE



## BEVERAGE SELECTIONS

### HOUSE BRANDS

Absolut Vodka-Barcardi Silver Rum-Cuervo Gold Tequila  
Beefeaters Gin-Dewars Scotch-Jim Beam Bourbon

### PREMIUM BRANDS

Grey Goose Vodka-Mount Gay Rum-Cuervo Silver Tequila  
Tanqueray Gin-Johnnie Walker Red Scotch-Marker's Mark Bourbon

\*One (1) Bartender is required for every fifty guests. The fee is \$75 per hour with a two (2) hour minimum includes set-up and breakdown

### WINE

House Chardonnay \$28.00 bottle House Cabernet Sauvignon \$29.00 bottle  
House Sparkling Wine \$32.00 bottle

#### WINE ALTERNATIVES

Punkey Sparkling Cider \$14.00 bottle

### LOCAL CRAFT BEER

Shed Mountain-Shed IPA- Long Trail Amber Ale-Harpoon UFO  
Woodchuck Amber-Granny

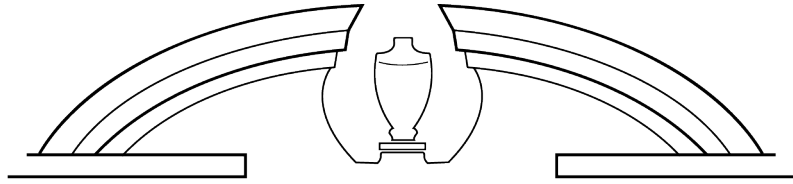
### PREMIUM BEER

Heinken-Amstel Lite-Corona-Clausthaler N/A

### Domestic Beer

Budweiser- Labatt Blue-Coors Lite-Bud Lite

Other Brands Available Upon Request Please Check with Sales Manager

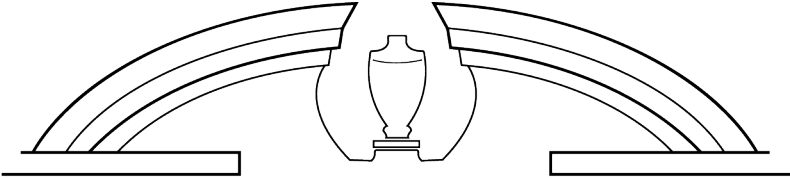


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## THE PORTER MANSION



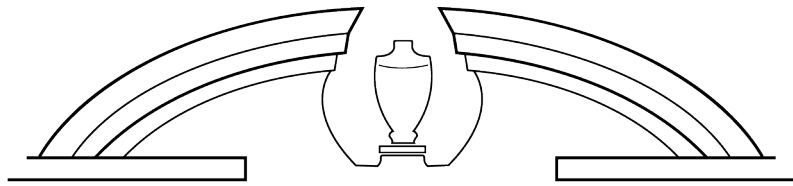


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Built in 1825 as the home of Jonathan Wainwright, the mansion has 9 luxury rooms, each featuring a king or queen bed, most with a queen sofa bed. The mansion also includes our bridal suite, a small service kitchen, and several common areas, that can be used by guests. Often during the summer months, the Mansion is rented by wedding parties over the wedding weekend. If so, we open the entire building to the wedding party, including the kitchen and the Mansion becomes your private oasis during the weekend. We even offer a specialized menu for the Mansion. In the rear of the building is another fully-accessible room with its own private entrance off the courtyard.





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## WATERFALL SPA

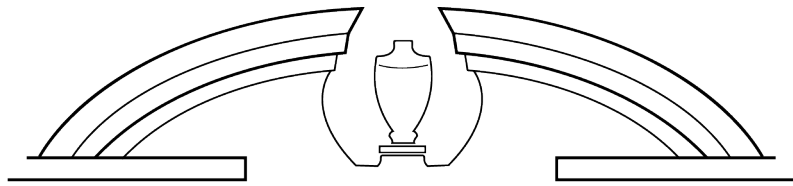


"Because a Relaxed Bride is a Radiant Bride"

Waterfalls Day Spa at the Middlebury Inn offers exclusive services for your special weekend. Surround yourself with family and friends in our spa. You have an option to make the spa exclusive to your VIP guests.

We offer a spa attendant to focus solely on your needs during your wedding weekend. Our exclusive package allows you to create an atmosphere in the spa that suits your individual style: music selection, treatment packages, food and spirits. As a special thank you, each guest on your list experiencing one of our treatments will receive a custom gift bag at the end of the visit.

Ask us about Middlebury Inn and Spa "Complete Spa Wedding Packages"



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