



MIDDLEBURY INN

1827

Gold Wedding Package

\$94.00 per guest plus tax and gratuity

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*)

You and your guests will have the use of the Morgan's Tavern for your cocktail hour.

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 and depending on availability

Customized Tiered Wedding Cake or Cupcakes

provided by either Gourmet Provence or Otter Creek Bakery

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 to you as part of the Gold Package)

Parquet Dance Floor up to 12' X 15'

Inn Owned Ivory Linen & Cloth Dinner Napkins

Lace, Navy, Red and a Variety of Rose colored Toppers are also available as part of this package

Inn Owned Banquet China, Flatware and Glassware

Inn Owned Votive Candle Holders & Candles

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Special Discounted Room Rates for Out of Town Guests

Complimentary Luxury Accommodations

Overnight stay for the couple on their Wedding Night

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Complimentary Overnight Stay for the couple on their First Anniversary

Complimentary Parking for all Guests

At the Middlebury Inn we pride ourselves on the flexibility of our function spaces and our ability to use those spaces in a seamless and fluid manner, therefore minimizing any interruption in your guests wedding day experience and allowing our couples to create a timeline that best suits their ideal wedding vision.

Here is a sample Wedding Timeline with Ceremony

<i>Time</i>	<i>Itinerary Item</i>	<i>Set-up</i>	<i>Number of Guests</i>	<i>Notes</i>
3:30 PM-4:15 PM	Wedding Ceremony	Ceremony Seating	100	
4:15 PM-4:30 PM	Transition	--	100	
4:30 PM-5:30 PM	Cocktail Hour	Reception	100	
5:30 PM-5:45 PM	Transition	--	100	
5:45 PM-7:00 PM	Dinner	Banquet Round	100	
7:00 PM-10:00 PM	Dancing	Dance Floor	100	
10:00 PM	Founder's Room			

Artistic Displays

(Selection of Two)

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.

Butler Passed Hors d'Oeuvres

(Selection of Three)

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

℥ - Baby Spinach, Roasted Garlic & Chèvre Stuffed Mushrooms - *℥*

Smoked Salmon Deviled Eggs with Capers & Pickled Red Onions - *℥*

℥ - Tomato Caprese Skewers with a Balsamic Drizzle - *℥*

Smoked Bacon Wrapped Shrimp with Maple Barbecue Sauce - *℥*

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

℥ - Tart Cherry, Brie & Walnut Crostini

Mini Crab Cakes with Caper-Dill Aioli

Braised Short Rib Bites with Potato Crisp and Crème Fraiche - *℥*

℥ - Chef's Selection of Miniature Quiche Phyllo Cups

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

℥ - Roasted Tomato Tart with Gorgonzola Cheese and Herbs

Maple Glazed Vermont Cabot Cheddar Stuffed Meatballs - *℥*

Crispy Chicken and Waffles with Orange Maple Butter - *℥*

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

Shrimp and Bleu Cheese Polenta Bites with a Buffalo Glaze - *℥*

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

℥ - gluten free | *℥* - vegetarian

All menus are subject to change.

The Vermont Department of Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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.

Freshly Baked Rolls with Local Cabot Butter

Soup

(Selection of One)

New England Clam Chowder

Vermont Cheddar Ale

Slow Roasted Tomato Basil

Wild Mushroom Bisque

Butternut & Apple

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

Entrées

(Selection of Two)

Roasted NY 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.*

Crispy Herb Marinated Chicken Breast

with Citrus, Shallot and Herb Butter

Braised Pork Shoulder

with Woodchuck Cider Reduction.

Pan-Seared Salmon

topped with Cracker Crumb Stuffing and Saffron Aioli.

Vegetable Sauté

*Onions, Peppers, Carrots, Mushroom, Snow Peas and
Broccolini, Served on a Bed of Jasmine Rice*

Surf and Turf (*\$8.00 additional per guest*).

Butter Poached Maine Lobster Tail and 4oz Beef Filet

Chef Assigned Starch and Vegetable

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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)

New England Clam Chowder
Vermont Cheddar Ale
Slow Roasted Tomato Basil
Butternut & Apple

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.

Classic Caesar Salad
with House-made Dressing and Croutons.

Baby Potato and Egg Salad
with Rosemary Dijon Dressing.

Entrées

(Selection of Two)

Garlic Rubbed Beef Sirloin *(Chef Attended Carving Station)*
with a Jameson Peppercorn Sauce.

Crispy Herb Marinated Chicken Breast
with Portobello Mushroom and Garlic Crème.

Rosemary Crusted Pork Loin
with a Maple Bourbon Glaze.

Pan-Seared Salmon
*topped with Fennel Confit, Sundried Tomatoes and a
Roasted Orange Beurre Blanc.*

Grilled Vegetable Napoleon
*with Portobello, Zucchini, Roasted Red Pepper, and Smoked Mozzarella.
Topped with a Balsamic Reduction and Extra Virgin Olive Oil.*

Accompaniments

(Selection of Two)

Garlic Mashed Potatoes
Herb Roasted Baby Red Potatoes
Wild Rice Pilaf

Root Vegetable Gratin
Julienned Seasonal Vegetables

Freshly Baked Rolls with Local Cabot Butter

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