



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.
- One-hour open bar.
- 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.



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Gold Wedding Package: \$132.00 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.

Platinum Wedding Package: \$145.00 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.

Food & Beverage Minimums

The Exeter Inn operates on a minimum food & beverage requirement as noted below. Only food and beverage cost go towards the minimum.

All Saturdays, May through October & Holiday Sunday's - \$11,600.00 Food & Beverage Minimum.

Friday and Sundays, May through October - \$10,000.00 Food & Beverage Minimum.

Saturdays, November through April - \$8,125.00 Food & Beverage Minimum.

Friday and Sundays, November through April - \$6,600.00 Food & Beverage Minimum.

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.

~Gold Package~
\$132.00 per person

~Stationary Hors d'oeuvres~
(Please 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~
~Smoked Salmon Display~
Smoked Salmon with Capers, Cornichons, Cucumbers, Red Onions, Hard Boiled Eggs, Lemons & Lavash
\$12.00 per person

~Passed Hors D' oeuvres~
(Please Select Four)
Prosciutto Wrapped Dates, Black Pepper Goat Cheese Mousse
Bacon Wrapped Scallops / **Add \$2.00 per person**
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 / **Add \$2.00 per person**
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 / **Add \$2.00 per person**

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~ Appetizers ~

(Please Pre-Select One)

Crispy Crab Cake, Old Bay Aioli & Herb Salad / **Add \$4.00 per person**
Crispy Parmesan Polenta, Roasted Tomato & Mushroom Ragout
Cheese Agnolotti, Fire Roasted Tomato Sauce, Parmesan & Fried Basil
Penne Alla 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, Soubise Sauce

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

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~Platinum Package~

\$145.00 per person

~Stationary Hors d' oeuvres~

(Please Pre-Select Three)

~New England Cheese Table~

Brie en Croute with Chutney, Great Hill Blue Cheese, Vermont Cheddar & Goat Cheese, Maple Roasted Nuts, Local Honey, Dried Fruits, Crackers & Lavash

~Artisan Cheese Display~

An Assortment of English, French & Italian Cheeses served with Regional Garnishes,
Crusty Baguettes, Crackers, Foccacia & Dried Fruits

~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

\$21.00 per person

~Passed Hors d'oeuvres~

(Please Pre-Select Six)

Prosciutto Wrapped Dates, Black Pepper Goat Cheese Mousse

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

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~ 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
Potato Gnocchi Tossed English Peas, Duck Confit, Gorgonzola Dolce
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

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----- **ADDITIONAL BAR OPTIONS PRICED PER HOUR** -----

PREMIUM BAR

First Hour: \$26.00 per person
Second Hour: \$18.00 per person
Each Additional Hour: \$12.00 per person

DELUXE BAR

First Hour: \$23.00 per person
Second Hour: \$15.00 per person
Each Additional Hour: \$10.00 per person

HOUSE WINE & BEER BAR

First Hour: \$16.00 per person
Second Hour: \$12.00 per person
Each Additional Hour: \$10.00 per person

----- **FESTIVE EXTRA'S** -----

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

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