



The Wolfeboro Inn

Wedding Package Details 2022

Wedding Packages Below Include:

Choice of Buffet, Family Style, or Plated Service Options

Cake Cutting Service

Champagne Toast

Choice of White or Ivory Floor Length Table Linens

Selection of Napkin Color

Personal On-Site Coordinator to Plan and Oversee your Special Day.

Trained and Professional Staff

Menu Tasting for Booked Couples

Complimentary Overnight Room for your Wedding Night

(Land Events Only)

Complimentary One Night Stay a Year Later for Anniversary

(no weekends or suites, some restrictions apply)

All Food and Beverage is subject to 15% Service Fee, 7% Administrative Fee, and 9% New Hampshire Tax

Indoor Function Spaces are taxed.

Packages

Ever After

Choice of three passed appetizers

Choice of Plated Salad

Choice of Two Main Entrees

(vegetarian or specialty meals available)

Choice of One Starch and One Vegetable

Rolls and Butter

Coffee, Tea, Water

Family Style or Buffet: \$95 per person-/Plated Dinner \$105 per person

Love Story

One Stationary Display- choice of Crudit  or Antipasto

Choice of three passed appetizers

Choice of Plated Salad

Choice of Two Main Entrees

(vegetarian or specialty meals available)

Choice of One Starch and One Vegetable

Rolls and Butter

Coffee, Tea, Water

Family Style or Buffet \$ 105 per person/ Plated Dinner \$115 per person

Better Together

Stationary Charcuterie Display- Seasonal Selection of Local and Imported Cheeses, Artisan Cured Meats, Fresh Vegetables Crudité, Chutneys, Crackers, and Accompaniments

Stationary Shrimp Cocktail Presentation

Choice of three passed appetizers

Choice of Plated Salad

Choice of Two Main Entrees

(vegetarian or specialty meals available)

Choice of One Starch and one Vegetable

Rolls and Butter

Coffee, Tea, and Water

Choice of either Pizzas or Beef Sliders for your late night

Family Style or Buffet- \$120 per person/Plated- \$130 per person.

Wedding Menus 2022

Stationary Options-Cocktail hour

Charcuterie Board with Seasonal Selections of Local Cheeses, Artisan Cured Meats, Fresh Vegetable Crudites, Chutneys, Crackers, and Accompaniments

Antipasto Display

Assortment of Salami, Cheese, Marinated Artichokes and Olives, Roasted Red Peppers, and Grilled Vegetables.

Fresh Shrimp Cocktail

Poached Shrimp, Cocktail Sauce and Lemon Wedges.

Passed Hors Oeuvres

Cold Selections:

Caprese Skewers

Deviled Eggs

Vegetarian Selections:

Brie, Pear, and Almond Beggars Purses

Vegetarian Spring Rolls

Spanakopita

Main Selection:

Bacon Wrapped Scallops

Caramelized Onion and Bacon Jam Quinoa Tarts

Buffalo Chicken Spring Rolls

Sweet Chili Meatballs

Pan- Seared Asian Pork Dumplings

Shrimp Tempura with Sweet Chili Sauce

Mac n Cheese Bites

Reuben Fritters

Salad Selections-Plated

Caesar Salad with Parmesan and House Made Croutons

Seasonal Salads:

Spring and Summer: Field Greens with cucumber, watermelon, blueberries, and feta cheese in a champagne vinaigrette

Fall and Winter Salad: Field Greens with Shaved Red Onion, Dried Cranberries, Candied Walnuts, and Goat Cheese in an Apple Cider Vinaigrette

Main Entrée's

Herb Roasted Statler Chicken with Pancetta Cognac Demi-Glace

Lemon Rosemary Statler Chicken

Cumin Lime Spiced Pan Seared Salmon with Roasted Corn Salsa

Baked Haddock with a Seafood Crumb Topping

Braised Boneless Short Ribs in a Rich Red Wine Sauce and Braised Vegetables

Petite Filet with a Roasted Shallot Demi-Glace- upcharge of \$6 per person

House Made Bourbon Marinated Steak Tips

Vegetarian Options:

Grilled Vegetable Eggplant, Zucchini, Portabella Mushroom and Mozzarella in a Garlic Butter

Balsamic Glazed Julienne Vegetable Stuffed Crepe with Red Pepper Coulis

Starch Selections:

Brown Butter Mashed Potatoes

Herb Roasted Potatoes

Cranberry Wild Rice Pilaf

Vegetable Selections:

Lemon Dill Green Beans

New Hampshire Made Maple Syrup and Walnut Glazed Carrots

Roasted Brussel Sprouts with North Country Smokehouse Bacon

Spiced Butternut Squash with Apples

Roasted Zucchini, Tomato, and Yellow Squash in Garlic Butter

Late Night Selections:

Popcorn Bar \$6.00 per person

Freshly Popped Popcorn with Flavored Seasonings and Salts, and Assorted Toppings

Hot Dogs-\$5 per person

Hot Dogs, Buns, Relish, Onions and Condiments

Make your Own Slider Bar- \$5 per person

Ground Beef Patties, Buns, Lettuce, Tomato, Onion, Cheese, and Condiments

Pizza- \$15 per Pizza

Cheese or Pepperoni

Mini Mac n Cheese Bar- with Bacon, Tomato, and Diced Chicken \$ 8.00 per person

Enhance your Event:

Special Surprises to Delight you!

Getting Ready- Homemade Coffee Cakes, Croissants, and Fresh Fruit

\$12.00 per person

(optional to add on coffee, tea, and juices) \$

Assorted Lunch Wrap Platter

Choose from Oven Roasted Turkey with Cranberry Aioli, Brie, and Farm Greens

Grilled Chicken Caesar Salad Wrap

Wolfeboro Inn Tuna Wrap

Marinated and Grilled Seasonal Vegetables with Farm Greens and Goat Cheese

Potato Chips and Bottled Water

\$16 per person

*Enhancement:
Mini Cheese and Crudité*

Serves up to 10 guests.

\$45

Ask about our specials for off season and micro weddings!



Contact our Sales Office for more information:

Connie Clark/Director of Sales and Marketing

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