



The Wolfeboro Inn

From HayCreek  Hotels

Wedding Packages

Above prices are per person and do not include 20% service charge or 9%NH state tax
Special dietary needs accommodated on request * All prices subject to change

The Wolfeboro Inn

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Your Personalized Wedding Package Includes:

Customized Buffet or Plated Dinner Menus

Cake Cutting Service

Champagne Toast

Choice of Wedding White or Ivory Floor-Length Table Linens

Selection of Napkin Color

Complimentary Overnight Room for Your Wedding Night

Personal On-Site Wedding Coordinator to Plan and Oversee Your Special Day

A Well Trained Professional Staff Available for Your Every Need

Wedding Menu Tasting for Booked Couples

Happy Anniversary! A complimentary stay to use on or around your first anniversary, as a gift from us to you!

Some date restrictions apply.

Courtyard Wedding

International Cheese Display
Vegetable Crudit  Display
Three Passed Hors D'oeuvres
Choice of Salad
Selection of Two Main Courses
Selection of Starch
Chef's Seasonal Vegetable & Rolls and Butter
Coffee Station with Assorted Teas
\$73.00 PER PERSON

Small Plates Wedding

International Cheese Display
Choice of One Additional Display
Three Passed Hors D'oeuvres
Selection of Four Stations
Coffee Station with Assorted Teas
\$85.00 PER PERSON

Lakeside Wedding

International Cheese Display
Choice of One Additional Display
Four Passed Hors D'oeuvres
Choice of Appetizer
Choice of Salad
Selection of Three Main Courses*
Selection of Starch
Chef's Seasonal Vegetable & Rolls and Butter
Coffee Station with Assorted Teas
\$93.00 PER PERSON

Grandview Wedding

One Hour Open Bar with Premium Brand Liquor, Beer, Wine & Soda
International Cheese Display
Choice of One Additional Display
Four Passed Hors D'oeuvres
Choice of Appetizer
Choice of Salad
Selection of Three Main Courses*
Selection of Starch
Chef's Seasonal Vegetable & Rolls and Butter
Coffee Station with Assorted Teas
\$103.00 PER PERSON

Premium Wedding

Five Hour Open Bar with Premium Brand Liquor, Beer, Wine & Soda
International Cheese Display
Choice of One Additional Display
Four Passed Hors D'oeuvres
Choice of Appetizer
Choice of Salad
Selection of Three Main Courses*
Selection of Starch
Chef's Seasonal Vegetable & Rolls and Butter
Coffee Station with Assorted Teas
S'mores Station During Reception
Choice of Late Night Subs or Two Slices of Pizza Per Guest
\$153.00 PER PERSON

*Package prices, except for Small Plates, are listed for a buffet dinner. Plated dinners are \$10.00 additional per person and include a selection of two main courses instead of three.

Displayed Hors D'oeuvres

SELECT ONE FOR SMALL PLATES, LAKESIDE, GRANDVIEW AND PREMIUM

Vegetable Crudités with Ranch Dressing and Greek Olive Hummus

Cold Poached Salmon with Traditional Green Herb Sauce

Baked Brie with Toasted Baguettes and Sun Dried Cherry and Basil Conserve

Artisan Cured Meat Platter with Dry Cured Sausages, Hams and Prosciutto,
Served with Crusty Breads, Mustards, Spiced Olives and Relishes

Sliced Fresh Seasonal Fruit with Honey Yogurt Dip and Nutella Dip

GRANDVIEW AND PREMIUM UPGRADES

Chilled Shrimp with Dill Caper Cocktail Sauce and Basil Garlic Aioli

Smoked Seafood Platter of Ducktrap Smoked Shrimp, Scallops and Mussels,
Served with Flatbreads, Mustard Sauce and Cornichons

ADD-ON OPTIONS

Hand Rolled Sushi Display with Pickled Ginger and Wasabi – Ask for Pricing

Raw Bar: Littleneck Clams, Oysters, Cocktail Shrimp and Crab Claws – Market Price

Passed Hors D'oeuvres

SELECT THREE FOR COURTYARD AND SMALL PLATES

SELECT FOUR FOR LAKESIDE, GRANDVIEW AND PREMIUM

Vegetarian Spring Rolls

Pan Seared Asian Pork Dumplings with
Ginger Dipping Sauce

Spanakopita

Sweet Chili BBQ Meatballs

Swedish Meatballs

Prosciutto Wrapped Asparagus Tips

Fresh Tomato Bruschetta

Bacon Wrapped Scallops

Crabmeat Stuffed Mushrooms

Deviled Eggs with Horseradish, Bacon and Dill

Asparagus and Mozzarella Arancini with
Tomato Chipotle Drizzle

Sirloin Bites

Grilled Tamarind and Coconut Spiced
Chicken Satay

LAKESIDE UPGRADES

Mini Crab Cakes

Sashimi Tuna on Sliced Cucumber with Wasabi and Ginger

Herbed Goat Cheese and Spiced Cherry Crostini

Grilled Shrimp with Aromatic Spices and
Yuzu Pesto

GRANDVIEW AND PREMIUM UPGRADES

Mini Lobster Rolls

Smoked Salmon on Pumpernickel Crostini with American Caviar and Crème Fraiche

Appetizer

SELECT ONE FOR LAKESIDE, GRANDVIEW AND PREMIUM
OR SUBSTITUTE FOR ONE ADDITIONAL PASSED HORS D'OEUVRE

Lobster, Scallop and Sweet Corn Cakes on Baby Greens with Caper, Dill and Lemon Rouille

Fresh Watermelon with Local Goat Feta Cheese on Pea Shoots, with Cracked Pepper and Balsamic Drizzle

Carrot, Ginger and Lemongrass Soup

Cauliflower, North Country Smokehouse Bacon, Chard and Cheddar Soup

New England Clam Chowder

Salad

SELECT ONE SALAD

Mixed Greens and Vegetables with Ranch and Balsamic Vinaigrette

Traditional Caesar Salad

Spinach Salad with Gorgonzola Cheese, Candied Walnuts, Red Onion and Dried Cranberries
with Seasonal Fruit Vinaigrette

Enhance Your Dinner

Soft Polenta with North Country Smoke House Artisanal Applewood Smoked Bacon	\$3.00 per person
Spinach and Parmesan Mashed Potatoes	\$3.00 per person
Truffled Mashed Potatoes with Fresh Garden Chives	\$3.00 per person
Roasted Fresh Asparagus	\$3.00 per person

CHEF ATTENDED STATIONS

ALL STATIONS REQUIRE A \$100.00 CHEF ATTENDANT FEE

CARVING STATIONS

Slow Roasted Prime Rib Served with Au Jus and Horseradish Cream	\$12.00 per person
Roasted Beef Tenderloin with Wild Mushroom and Fresh Rosemary Sauce	\$16.00 per person

RISOTTO STATION

Vegetarian risotto \$8.00 per person

Chef sauté items include:

Asparagus, spinach, prosciutto, grilled chicken, mushrooms, tomatoes, shredded parmesan and cracked pepper

Add fresh shrimp \$3.00 per person

ASIAN STATION

Thai noodles with ginger, stir fried vegetables and chicken \$8.00 per person

Add fresh shrimp \$3.00 per person

Main Courses

Crab and Asparagus Stuffed Baked Haddock with Fresh Dill Cream

Grilled Salmon with Coconut Curry, Topped with Fresh Pineapple and Mango Salsa

Grilled Chicken Breast with Pesto Roasted Mushrooms and Marsala

Maple Brined Slow Roasted Pork Loin with Herbed Pan Sauce and Dried Pear, Rum and Cherry Conserve

Grilled Salmon with Citrus Basil Beurre Blanc and Grilled Tomato Relish

Braised Boneless Short Ribs with Red Wine Sauce, Braised Vegetable Garnish with Gremolata

Stuffed Chicken Breast with Herbed Goat Cheese, Spinach and Bacon with Madeira Pan Sauce

LAKESIDE, GRANDVIEW AND PREMIUM UPGRADES

Roasted Beef Tenderloin Medallions with Cognac Demi-Glace and Béarnaise Sauce

Surf & Turf: Roasted Beef Tenderloin Medallions with Pan Bronzed Shrimp in Lobster Sauce

Rack of Lamb, with Cabernet Shallot Jus and Basil Goat Cheese Pesto

Slow Roasted Pork Loin, with Moroccan spices and Roasted Grapes with Fresh Marjoram

Grilled Chicken Breast with NH King Oyster Mushrooms and Madeira Pan Sauce,
Garnished with Lobster Chive Butter

Grilled Swordfish with Herbed Olives and Fresh Orange Filets, Drizzled with
Roasted Tomato Oil and Homemade Shiraz Vinegar

Atlantic Cod with Jonah Crab, Heirloom Tomatoes and Tarragon Vermouth Sauce

Griddled Salmon Topped with Sautéed Shrimp, Melted Leeks, and Shaved Crimini Mushrooms,
Drizzled with Truffle Oil and Basil Vinaigrette

Slow Roasted New York Sirloin with Wild Mushroom Basil Sauce, Topped with Crispy Fried Onions

VEGETARIAN, VEGAN AND GLUTEN-FREE MEALS AVAILABLE UPON REQUEST.

CHOICE OF STARCH

Roasted Garlic Whipped Potatoes

Rosemary New Potatoes

Rice Pilaf

Soft Polenta with Spinach and Parmesan (Available for Plated Dinners Only)

CHILDREN'S MEAL OF CHICKEN FINGERS AND FRENCH FRIES \$17.00

CHEF'S CHOICE VENDOR MEAL \$35.00

Small Plates Menu

SELECT FOUR STATIONS

SOUP & SALAD STATION

Mixed Green Salad with Strawberries, Caramelized Red Onions and Toasted Almonds
Served with a Fruit Basil Vinaigrette
Roasted Asparagus Salad tossed with a Parmesan Vinaigrette
Also served with Seasonal Soup Offerings and Warm Rolls
Chef Fresh Seasonal Vegetables and Roasted New Potatoes

BISTRO STEAK STATION

Bistro Sirloin, dusted with our house recipe spice rub, grilled to order and served with a selection of House Barbecue Sauce, Chimichurri Sauce, Gorgonzola Pesto Butter, and Crispy Fried onions
Grill Attendant Required \$100.00

SEAFOOD STATION

Grilled to Order Swordfish Medallions and Grilled Salmon Medallions
With selection of Condiments: Pesto Vinaigrette; Lemon Aioli, Corn Salsa; Sesame Ginger Sauce
Chef Attendant Required \$100.00

ASIAN STATION

Thai Noodles with Ginger, Stir Fry Vegetables and a choice of Asparagus or Chicken
Add Fresh Shrimp \$3 per person
Chef Attendant Required \$100.00

PASTA STATION

Pasta - Select Two: Penne, Cheese Tortellini and Fuscilli Pasta
Sauces: Alfredo Cream and Fresh Tomato Basil Sauce
Chef Sauté Items:
Prosciutto, Artichoke Hearts, Mushrooms, Greek Olives, Fresh Tomatoes and Spinach
Served with Warm Focaccia Bread
Chef Attendant Required \$100.00

RISOTTO STATION

Vegetarian Risotto
Chef Sauté Items Include:
Asparagus, Spinach, Shrimp, Prosciutto, Grilled Chicken, Mushrooms, Tomatoes,
Shredded Parmesan, and Cracked Pepper
Chef Attendant Required \$100.00

BURRITO STATION

Warm Flour Tortillas with Guests Choice of
Herbed Rice, Black Beans, Fresh Tomatoes, Fresh Cilantro, Marinated Grilled Chicken,
Chorizo, Shredded Cheese, Shredded Lettuce, Salsa, Guacamole, Sour Cream,
Chipotle Ranch Drizzle, House Hot Sauce, Lime Wedges
Chef Attendant Required \$100.00

Late Night Snacks

SERVED ONE HOUR BEFORE THE END OF THE RECEPTION,
OR FOLLOWING THE RECEPTION IN OUR LOWER LOUNGE

MINIMUM OF 30

MAKE YOUR OWN S'MORES

Graham Crackers, Chocolate Bars and Marshmallows
with Mini Burners and Skewers
\$5.00 Per Person

CHICKEN FINGERS

With Assorted Dipping Sauces
\$6.50 Per Person

MAKE-YOUR-OWN SLIDER BAR

Ground Beef Patties, Buns, Lettuce, Tomato, Onion, Sliced Cheeses,
Mayonnaise & Ketchup
\$5.00 Per Person

MACARONI & CHEESE

\$4.00 Per Person

PIZZA

Cheese Pizza with Your Choice of One Topping:
Mushrooms, Onions, Tomatoes, Black Olives, Bell Peppers, Extra Cheese
Pepperoni, Sweet Sausage or Bacon
Additional Toppings Available - \$1.00 per topping
\$15.00 Per Pizza

KETTLE COOKED POTATO CHIPS WITH A CHOICE OF THREE DIPS

Warm White Bean with Bacon
Warm Chorizo Cilantro
Curried Cucumber
Warm Spinach and Gorgonzola
Warm Buffalo Cauliflower
\$4.00 Per Person

PARTY SUBS

Crusty Long Sub Rolls Stuffed with Ham, Turkey, Provolone, Swiss, Lettuce, Tomato and
Greek Olive Aioli. Served with Kettle Chips
\$6.00 Per Person

JUNK FOOD PLATTER

An Assortment of Mini Candy Bars, Kettle Chips, Popcorn, Roasted Nuts and M&Ms
\$5.00 Per Person

DELI WRAPS

Chicken, Tuna and Egg Salad Wraps with Kettle Chips and House Made Pickles
\$6.00 Per Person

We're Saying "I Do!"

OTHERWISE KNOWN AS "THE ONLY TIME WE'LL GET TO EAT TODAY"
PRE-ORDER FOR DELIVERY THE DAY OF YOUR WEDDING

WRAPPED UP IN LOVE

CHOOSE 1 WRAP PER PERSON

Turkey, Swiss Cheese, Cranberry Mayonnaise, Lettuce, and Tomato

Curry Chicken Salad with Lettuce and Tomato

Roast Beef with Herbed Cream Cheese, Lettuce, and Tomato

Grilled Seasonal Vegetables, Lettuce, and Tomato

(1) Bag of Chips

Soda or Bottled Water

\$14.00 Per Person

SWEET BEGINNINGS

Fresh Fruit, Freshly-Baked Sweet Breads, and Homemade Coffee Cakes

\$10 Per Person

FUEL FOR THE BIG DAY

Artisan Cured Meats and Sausages with Local and Imported Cheeses,

Crackers, Crudités, and Ranch

\$75.00 Per Platter—Feeds 8-10

STRAWBERRY DELIGHT

Fresh, Ripe, Chocolate-Covered and Plain Strawberries with a Bottle of Champagne and Flutes

\$10.00 Per Person

MIMOSAS

Bottle of Champagne with a Pitcher of Fresh Orange Juice and Flutes

\$5.00 Per Person

Bar Options

CASH BAR & CONSUMPTION BAR PRICING

Call Liquor Brands	\$7.00 per Drink
Premium Liquor Brands	\$9.00 per Drink
Domestic Beer	\$5.00 per Bottle
Imported & Specialty Beers	\$6.00 per Bottle
House Wines	\$7.00 per Glass
Premium Wines	\$9.00 per Glass
Glass of House Champagne	\$6.50 per Glass
Add Strawberry Garnish	\$1.00 per Each
Soft Drinks/Bottled Water	\$2.00 per Glass

OPEN BAR PRICING

Beer, Wine and Soda
\$15 per person cocktail hour, \$7.00 per person each additional hour
\$30 per person full 5 hour reception

Call Brand Liquor
Includes beer, wine and soda
\$17.50 per person cocktail hour, \$9.50 per person each additional hour
\$45 per person full 5 hour reception

Premium Brand Liquor
Includes beer, wine and soda
\$20.50 per person cocktail hour, \$11.50 per person each additional hour
\$52 per person full 5 hour reception

UPGRADES ASK FOR PRICING

Signature Cocktails
Wine Service
Bottled Wine at Guest Tables

CONSUMPTION BAR: CLIENTS WILL BE CHARGED ON A PER DRINK BASIS
A CREDIT CARD MUST BE ON FILE
A MINIMUM OF \$250 OF SALES REQUIRED PER BAR TO WAIVE A \$75 SET-UP FEE

Special Event Facilities Pricing

WEDDING TENT

Includes:

Tent, Tables, Chairs, China, Flatware, Glassware, Dance Floor,
Perimeter Lighting and Sides
Wedding White High Tension & Sailcloth Tent Upgrades Available
Outdoor Receptions End By 10:00pm
Heater Rentals Are Required In Spring and Fall at an Additional Cost
Up to 100 Guests - \$5000
Up to 150 Guests - \$6000
Up to 250 Guests - \$7000

WINNIPESAUKEE BELLE

Up to 100 Guests (64 Guests for a sit-down dinner)
Cruise picturesque Lake Winnepesaukee for your wedding
reception, aboard our 65-foot side paddle wheeler!
Charter Fee - \$875.00 For Two Hours (minimum) +
20% Service Charge for the Captain and the 1st Mate
\$375.00 for Each Hour Thereafter

THE WINNIPESAUKEE BALLROOM

Up to 140 Guests
Room, Tables, Chairs, China, Flatware
\$1,500.00 plus 9% NH State Tax.

1812 ROOM

Up to 60 Guests
Room, Tables, Chairs, China, Flatware
\$700.00 plus 9% NH State Tax
Deck Rental at an Additional Cost, Based on Availability

OUTDOOR CEREMONY

GARDEN GAZEBO

Exchange your wedding vows by our Garden Gazebo
Ceremony with Indoor Reception: \$500.00
Ceremony with Tent Reception: \$200.00

LOWER GARDEN

Exchange your vows in our Lower Garden with
beautiful Lake Winnepesaukee as your backdrop
Ceremony Fee is \$500.00

When you host your wedding with us, your 1812 Room rehearsal dinner facilities fee is waived!
Subject to availability—must be booked in advance

Not ready to call it a night? Ask about post-reception late night snacks!
Off-season pricing and Friday or Sunday pricing available upon request.

Enhancements & Upgrades

FIREWORKS

Add a 12-minute show to the end of your reception with your choice of colors! \$3,000.00

INDOOR RECEPTION UPLIGHTING

Add a touch of glamour to your indoor reception with our uplights. Your choice of color for \$300.00!

Wedding Policies

FOOD AND BEVERAGE SERVICE

The Wolfeboro Inn is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food, except desserts, served at the Wolfeboro Inn must be prepared by our culinary staff. Food may not be taken off premises after it has been prepared and served. Please note that sale and service of alcoholic beverages are regulated by the state. As a result, the state does not allow guests to bring alcoholic beverages into the Wolfeboro Inn. Current NH state tax (currently 9%) will be calculated on the total of all charges.

FOOD AND BEVERAGE POLICIES

All food and beverage to be served at the Wolfeboro Inn must be supplied and prepared by the hotel. All food and beverage prices are subject to a 15% service charge, 5% administrative fee and a 9% state tax (subject to change without notice).

FINAL GUARANTEE AND PAYMENT SCHEDULE

Your Sales Manager must be notified of the guaranteed attendance figure ten (10) days prior to the event. The number will constitute a guarantee and you will be charged for the number of meals served or the number of meals guaranteed, whichever is greater. A \$1,000.00 deposit is required at time of booking, 50% of anticipated charges due 4 months prior to event, 15% due 2 months prior to event, 20% due 1 month prior to event and final balance due 10 days prior to event. All deposits are non-refundable.

MENU PRICING

Menu prices and prices for other services may increase without notice. All menu prices cannot be guaranteed. There will be a food minimum based upon estimated attendance.

AUDIO VISUAL EQUIPMENT

We will be pleased to arrange any audio visual requirements for your function. Please advise the catering office of your needs a minimum of 14 days prior to your function. Charges will be added to your final estimated total.

SECURITY

The Wolfeboro Inn does not assume any responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event. Inn staff cannot assume responsibility for wedding gifts or cards.

DÉCOR AND ENTERTAINMENT

The Wolfeboro Inn does not permit affixing anything to walls, floors or ceilings with nails, staples, tape or any other substance. No use of Glitter or Confetti is permitted in the decoration of the Tent, 1812 Room or Winnepesaukee Ballroom. If either product is used, there is a \$250 clean up fee. Open-flamed candles are allowed. Candles need to be fully enclosed in glass.

FIREWORKS

A deposit of \$750.00 is required at time of booking. The remainder of the balance is due 10 days prior to event. In case of rain, snow or winds over 20 mph, fireworks may be cancelled for the evening and deposit may be transferred to a later date. Must use deposit within 1 year of booking. All deposits are considered non-refundable and may be transferrable within 1 year of date booked.

State of New Hampshire Alcohol Policy

ALCOHOL POLICY

The Wolfeboro Inn is required to enforce New Hampshire liquor laws, which include the following prohibitions:

- Consuming alcoholic beverages in areas not approved by the liquor commission, including foyers, hallways, kitchens, restrooms, or other areas not approved. (NH Title XIII Section 179:27II)
- Removing beverages from licensed areas (NH Title XIII Section XIII Section 178:22 IV)
- Consuming alcoholic beverages not sold by the licensee (NH Title XIII Section 178:21 Ib)
- Consuming alcoholic beverages sold by the licensee more than 30 minutes after the end of liquor service (NH Title XIII Section 179:17 IV)
- Serving an individual who is visibly intoxicated or who a reasonable and prudent person would know is intoxicated (NH Title XIII Section 179:51)

Consumption of alcohol is not permitted in the lobby, corridors, bathrooms or on the grounds outside the designated reception space. Guests are asked to leave their drinks in the reception space.

Alcoholic beverages not purchased from the inn are only permitted in guest hotel rooms. Any alcohol not purchased from the inn will be removed from the reception space, restaurant, lounge, public spaces and grounds.

The Wolfeboro Inn does not serve shots.

Beverage service will stop approximately 15 minutes before the time the reception is scheduled to end.

We ask respectfully that your guests are made aware of these policies in advance.

The Wolfeboro Inn reserves the right to stop serving individuals or groups who are visibly intoxicated or who fail to abide by laws and policies. Last call times are approximate and may be changed at our discretion.



The Wolfeboro Inn

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Wolfeboro, NH 03894
Tel (603) 569-3016 ext. 804
Fax (603) 569-5375

Please contact your personal wedding coordinator
Laura Leslie