

# The Wolfeboro Inn

From HayCreek  Hospitality

*Love is love. All, everything that I understand, I understand only because I love. Everything is, everything exists, only because I love.*  
— Leo Tolstoy



0426160 [www.fotosearch.com](http://www.fotosearch.com)



## *Wedding Packages Include:*

- *Champagne Toast*
- *Private Bartender During Wedding*
- *Your Choice of Buffet or Plated Dinner*
- *Choice of Colors for Linens and Napkins*
- *Votive Candles and Mirrors to Accent Your Centerpieces*
- *Beautiful Lake Winnepesaukee and tended garden for pictures*
- *Complimentary Cake Cutting and Dessert Selections*
- *Complimentary overnight standard room for the night of Wedding*
- *On Site Wedding Coordinator*
- *Room Service Breakfast for the Bride and Groom the morning following the wedding*



## *The Courtyard*

### **Cocktail Reception**

*Imported and Domestic Cheeses with Artisan Breads & Cracker Selection  
Fresh Vegetable Crudite with assorted dipping sauce*

### **Choice of 3 Passed Hors D'oeuvres**

#### **Hot Selections**

*Scallops Wrapped in Bacon  
Vegetable Egg Rolls with Sweet Chili Sauce  
Mushroom Strudel  
Spinach and Feta in Phyllo  
Seafood Stuffed Mushrooms  
Teriyaki Beef Tenders  
Sesame Chicken Tenders with Orange Ginger Glaze  
Sweet and Sour Meatballs*

#### **Cold Selections**

*Chef's Assorted Canapes  
Sundried Tomato Bruschetta  
Chef's Assorted Crostini's  
Prosciutto Wrapped Grilled Asparagus Tips  
Fresh Fruit Skewers*

## *The Courtyard*

### *Plated or Buffet*

#### **Starter**

(Choice of One)

*Tropical Fruit Cocktail*

*Assortment of Baby Lettuces with a Blueberry Vinagrette Dressing*

*Classic Caesar Salad*

*Baby Spinach with dried cranberry, spiced pecan and gorgonzola*

*New England Classic Clam Chowder*

#### **Main Course**

(Choice of Two)

*Grilled NY Sirloin of with Wild Mushroom Port Wine Au jus*

*Maine Crab Stuffed Baked Haddock with Herb Butter*

*Grilled Salmon and Citrus Buerre Blanc*

*Boursin Stuffed Chicken Breast with fresh tomato Buerre Blanc*

*Maple Glazed Pork Loin*

*Pecan Crusted Chicken with Frangelico Sauce*

#### **Starch**

(Choice of One)

*Roasted Garlic Whipped Potatoes*

*Palsied Buttered Red Bliss Potatoes*

*Wild Rice Pilaf*

#### **Chef's Fresh Seasonal Vegetables**

*Assorted Rolls and Butter*

***\$55.00 Per Person***

***Please add 20% Service Charge and 8% NH State Sales Tax***

*Prices and menus subjected to change*



## *The Lakeside*

### **Cocktail Reception**

*Imported and Domestic Cheeses with Artisan Breads & Cracker Selection  
Fresh Vegetable Crudite with Assorted Dipping Sauces*

### **Choice of Four Passed Hors D'oeuvres**

#### **Hot Selections**

*Scallops Wrapped in Bacon  
Assorted Quichettes  
Seafood Stuffed Mushrooms  
Sesame Chicken with Orange Ginger Glaze  
Sweet & Sour Meatballs  
Teriyaki Beef Tenders  
Vegetarian Spring Rolls with Sweet Chili Sauce  
Mushroom Strudle*

#### **Cold Selections**

*Chef's Assorted Canapes  
Sundried Tomato Bruschetta  
Prosciutto Wrapped with Grilled Asparagus Tips  
Fresh Fruit Skewers  
Chef's Assorted Crostini's*

# *The Lakeside*

## *Plated or Buffet*

### **Starters**

(Choose one)

*Maine Crab Cake with Roasted Tomato Aioli*  
*Spinach and Garlic Ravioli with Sage Browned Butter*  
*Tropical Fruit Cocktail*  
*Lobster Bisque*

### **From Our Fresh Garden**

(Choose one)

*Assorted Baby Lettuce with Blueberry Vinaigrette Dressing*  
*Classic Caesar Salad*  
*Baby Spinach with dried Cranberries, spiced pecan & Gorgonzola*

### **Main Course**

(Choice of Two)

*Grilled Filet Mignon with Mushroom Port Wine Au Jus*  
*Roasted Prime Rib of Beef with Au Jus*  
*Grilled Salmon with Citrus Buerre Blanc*  
*Maine Crab Stuffed Baked Haddock with Herb Butter*  
*Surf and Turf: Petit Filet with Seafood Stuffed Gulf Shrimp*  
*Grilled Swordfish with Mango & Pineapple Relish*  
*Boursin Stuffed Chicken Breast with fresh Tomato Beurre Blanc*  
*Maple Glazed Pork Loin*

### **Starch**

(Choice of One)

*Roasted Garlic Whipped Potatoes*  
*Wild Rice Pilaf*  
*Brie & Asparagus Risotto*

*Baked Idaho Potatoes*  
*Parsley Butter Red Bliss Potatoes*

### **Chef's Fresh Seasonal Vegetables**

### **Assorted Rolls and Whipped Butter**

**\$60.00 Per Person**

**Please Add 20% Service Charge and 8% NH State Sales Tax**

*Prices and menus subjected to change*



## *The Grandview*

### **Cocktail Reception**

*Imported and Domestic Cheeses with Artisan Breads & Cracker Selection  
Fresh Vegetable Crudite with Assorted Dipping Sauces  
Raw Bar Selection*

### **Choice of Four Passed Hors D'oeuvres**

#### **Hot Selections**

*Scallops Wrapped in Bacon  
Assorted Quichettes  
Seafood Stuffed Mushrooms  
Sesame Chicken with Orange Ginger Glaze  
Sweet & Sour Meatballs  
Teriyaki Beef Tenders  
Vegetarian Spring Rolls with Sweet Chili Sauce  
Mushroom Strudel  
Crispy Mini Crab Cakes  
Mini Beef Wellington*

#### **Cold Selections**

*Smoked Salmon Canapés with Caviar  
Sundried Tomato Bruschetta  
Duck Confit en Croute  
Chef's Assortment of Canapes  
Fresh Fruit Skewers  
Seafood Cheviche*

# *The Grandview*

*Plated or Buffet*

## **Starter Course**

*(Choose One)*

*Maine Crab Cake with Roasted Tomato Aioli  
Wild Mushroom Strudel  
Spinach and Garlic Ravioli with Sage Browned Butter  
Shrimp Cocktail  
Tropical Fruit Martini*

## **Soup**

*(Choose One)*

*New England Classic Clam Chowder  
Lobster Bisque  
Roasted Corn & Crab Chowder*

## **From Our Fresh Garden**

*(Choose One)*

*Assortment of Baby lettuce with Blueberry Vinaigrette Dressing  
Classic Caesar Salad  
Baby Spinach with Dried Cranberries, Spiced Pecan & Gorgonzola  
Tomato, Basil, Mozzarella Napoleon with EVOO*

## **Main Course**

*(Choice of Three )*

*Grilled Filet Mignon with Wild Mushroom Port Wine Au Jus  
Prime Rib of Beef with Au Jus  
Grilled Salmon with Citrus Buerre Blanc  
Sugar Cured Grilled New York Strip  
Maine Crab Stuffed Haddock with Herb Butter  
Surf and Turf: Petit Filet with Seafood Stuffed Gulf Shrimp  
Grilled Swordfish with Mango & Pineapple Salsa  
Boursin Stuffed Chicken Breast with fresh Tomato Buerre Blanc  
Maple Glazed Pork Loin  
Bacon Wrapped Filet Mignon with Demi-Glace  
Pan Seared Maple Farm Duck Breast with Cranberry Chutney  
Herb & Toasted Pecan Crusted Halibut with Smoked Peach Salsa  
Beef Wellington with Roast Shallot & Brandy Demi Glace  
Chicken Picatta with Sauteed Shrimp*

## **Starch**

*(Choice of One)*

*Duchess Potatoes                      Twice Baked Potatoes      Rice Pilaf  
Wild Rice                                      Red Bliss Potatoes              Brie & Asparagus Risotto*

***Chef's Seasonal Vegetables  
Assorted Rolls and Whipped Butter***

***\$99.00 Per Person***

***Please Add 20% Service Charge and 8% NH Sales Tax***

*Prices and menus subjected to change*



## *Enhancements*

### **Carving Stations:**

*Top Round of Beef @ \$6.00 ++ Per Person*

*Honey and Brown Sugar Glazed Black Forest Ham @ \$6.00++ Per Person*

*Roast Turkey with Sage Gravy and Cranberry Sauce @ \$6.00++ Per Person*

*NY Sirloin @ \$8.00 ++ Per Person*

*Roast Prime Rib of Beef Au Jus @ \$8.00++ Per Person*

*Roast Tenderloin of Beef @ \$8.00++ Per Person*

*Attendant Fee \$50.00+ Per Station*

***Pasta Station @ \$5.00 ++ Per Person***

### ***Pastas – Choice of Two***

*Penne Pasta, Linguini, Spaghetti, Farfalle, Spinach and Garlic Ravioli*

### ***Sauces – Choice of Two***

*Marinara, Alfredo, Pesto, Herb Garlic Butter or Sundried Tomato Pesto*

*Attendant Fee \$50.00+ Per Station*

### ***Raw Bar***

*Shrimp, Oysters, Clams, Crab Claws Served over Ice, with Mignotta Sauce,*

*Cocktail Sauce, Crackers and Lemon*

*Market Price*

*Specialty Linens for \$12.00+ and Up*

*Plate of Chocolate Covered Strawberries Per Table \$20.00++*

***Don't forget to ask about Rehearsal Dinner and Farewell Brunch***

*There is no remedy for love but to love more.*

*- Thoreau -*



*Bar Options*  
**Cash Bar Pricing**

<i>Call Liquor Brands</i>	<i>\$6.00 Per Drink</i>
<i>Premium Liquor Brands</i>	<i>\$8.00 Per Drink</i>
<i>Domestic Beer</i>	<i>\$4.75 Per Bottle</i>
<i>Imported &amp; Specialty Beers</i>	<i>\$5.00 Per Bottle</i>
<i>Draft Beer</i>	<i>\$4.75 Per Draft</i>
<i>House Wines</i>	<i>\$6.00 Per Glass</i>
<i>Premium Wines</i>	<i>\$7.00 Per Glass</i>
<i>Glass of House Champagne</i>	<i>\$6.50 Per Glass</i>
<i>Champagne Punch Bowl</i>	<i>\$75.00 Per Bowl</i>
<i>Soft Drinks/Bottled Water</i>	<i>\$2.00 Per Glass</i>

*Open Bar Pricing*

<i>Beer/wine/Soda</i>	<i>\$10.00 Per Person First Hour</i> <i>\$5.00 Per person Each Additional Hour</i>
<i>Call Brands</i>	<i>\$12.50 Per Person First Hour</i> <i>\$7.50 Per Person each additional Hour</i>
<i>Premium Brands</i>	<i>\$14.50 Per Person First Hour</i> <i>\$9.50 Per Person each Additional Hour</i>

***Full Bottles of Wine pricing, upon request***

*Consumption Bars same pricing as Cash Bar, client will be charged on a per drink basis, must have a Credit Card on File.*

*Please add 20% Service Charge and 8% NH State Sales Tax to all Prices*

*All Menus and Prices are subject to change*

*Special Event Facilities Pricing*

**~ Garden Gazebo with Tent ~**

*Have your wedding reception under a white wedding tent*

*Accommodates 75 - 350 guests*

*Space and tent Rental \$4,000.00*

*For High Tension Tents*

*Sperry Tents are available please ask about pricing*

***MUST END BY 10pm, and BUFFET ONLY***

**~ Winnepesaukee Belle ~**

*Cruise along the shores of picturesque Lake Winnepesaukee for your wedding reception aboard our own 70-foot side paddle wheeler!*

*Charter Fee - \$795.00 2 Hours (minimum)*

*\$1,145.00 3 Hours*

*\*\$300.00 for every hours thereafter*

*Memorial Day to Columbus Day*

**~ The Grand Ballroom ~**

*Our elegant ballroom, tastefully decorated to accommodate up to 165 guests.*

*Room rental fee is \$1,500.00 plus 8% NH State Tax.*

*Available daytime or evening*

**~ 1812 Room ~**

*"The room with the view"*

*Maximum Attendance ~ 74 guests*

*Room Rental Fee \$1,200.00 (minimum numbers will apply)*

**~ 1812 & Maple Room ~**

*"The room with the view and more"*

*Maximum Attendance ~ 120 guests*

*Room Rental Fee \$2,100.00 (minimum numbers will apply)*

*\*\* Available Daytime only 10am -4pm \*\*\**

**~ Garden Gazebo Ceremonies ~**

*Exchange your wedding vows in our garden gazebo with beautiful Lake Winnepesaukee as your backdrop*

*Gazebo Ceremony with indoor reception: \$500.00*

*Gazebo Ceremony with Gazebo reception \$200.00*

*If you have it don't have love, you don't need to have anything else.*

*If you don't have it,*

*it doesn't matter much what else you do have.*

*- Sir James M. Barrie -*



*We are pleased you are interested in the Wolfeboro Inn for your wedding ceremony and/or reception! Our lakeside location is both elegant and romantic and magnificently captures the true essence of Wolfeboro; "America's Oldest Summer Resort" Everything you need to make your day memorable and special is at your fingertips...*

*Scenic lakefront location with lavish flower gardens and magnificently landscaped grounds*

*Charming outdoor gazebo overlooking Wolfeboro Bay...perfect for your ceremony, and unforgettable photographs*

*Our own cruise boat, The Winnepesaukee Belle, is ideal for rehearsal dinners, receptions, cocktail cruises, post-wedding cruises or farewell brunches*

*Elegant guestrooms on property for out of town guests*

*Indoor facilities for up to 165 guests and outdoor garden reception area for up to 300*

*Experienced wedding consultant to work with you on your event so it is yours and yours alone*

*Exceptional Traditional and Non-Traditional Cuisine*

*Non-denominational chapel directly across the street and several other churches within a one-mile radius*

*Grow old along with me  
the best is yet to be.*

*- Robert Browning -*





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March 12, 2009