

Weddings
at Norwich Inn

Wedding Packages

607 West Thames Street, Norwich, CT 06360
860-425-3686

Rose Wedding Package

Cocktail Reception

One (1) hour Open Bar with Quality Brand Liquors

Butlered Hors D'oeuvres

(Choice of four)

*Coconut Chicken with Honey –Mustard Sauce
Tomato and Mozzarella Bruschetta
Thai Wrapped Shrimp
Vegetable Spring Rolls with Sweet Thai Chili*

*Curried Chicken Satay with Coconut Sauce
Sausage and Spinach Stuffed Mushrooms
Spanakopita
Beef and Black Bean Shu Mai*

Harvest Display

*Dill Havarti, Yellow Cheddar and Swiss Cheese Display
Accompanied with Fresh Seasonal Fruit, an assortment of crackers and flatbreads*

Dinner

Chilled Champagne Toast with a Raspberry Garnish

Appetizers and Salads

(Please Select One)

*The Spa Garden Salad - Field Greens, Grape Tomatoes, Cucumber and Balsamic Vinaigrette
Classic Caesar Salad - Romaine Ribbons, Parmesan Cheese & Garlic Roasted Croutons
Tomato Basil Bisque - Topped with Brioche Croutons*

Entrées

(Please Select Two, guaranteed entrée counts are due on week prior to the wedding)

***Oven-Roasted Prime Rib of Beef** – Tarragon au jus & Horseradish Cream
Simply Grilled Salmon - Lemon and Roasted Tomato Aioli
Grilled Chicken Breast - Kalamata Olive and Caper Relish finished with a Chicken Jus Lie
Chicken Piccata - Lemon Caper Beurre Blanc
Chicken Marsala - Mushroom-Marsala Wine Reduction*

All entrees include chef's choice of starch and fresh vegetable of the season, and an assortment of warm rolls & sweet butter

Dessert

Traditional Wedding Cake

Coffee, Decaffeinated Coffee & Assorted Gourmet Teas

\$85.00 per person

*Pricing plus applicable service charge and CT sales tax. Prices are subject to change.
860-425-3686*

Lily Wedding Package

Cocktail Reception

One (1) hour Open Bar with Premium Brand Liquors

Butlered Hors D'oeuvres

(Choice of four)

Andouille Sausage in a Puff Pastry
Moroccan Chicken Salad Tartlets
Scallops Wrapped in Bacon
Crab Stuffed Mushrooms with a Mango-Wasabi Coulis

Coconut Shrimp with Papaya-Ginger Sauce
Mini Beef Wellington
Mushroom Arancini with Saffron Aioli
Barbecue Pulled Chicken Spring Rolls

Harvest Display

Smoked Cheddar, Gorgonzola, Horseradish Havarti, Monterey Jack, Swiss, and Cheddar Cheese Display
Accompanied with Fresh Seasonal Fruit, an assortment of crackers and flatbreads

Dinner

Chilled Champagne Toast with a Raspberry Garnish

Three (3) hour Open Bar with Premium Brand Liquors

Appetizers

(Please Select One)

Penne or Rigatoni a la Vodka or Marinara
Wild Mushroom Strudel with Sherry Beurre Blanc
*Angel Hair Pasta Nest with Shrimp with Squash, Carrot &
Red Pepper Ribbons*
*Butternut Squash Soup with Candied Pecans and Crème
Fraîche*

Salads

(Please Select One)

*Cranberry & Goat Cheese Salad – Baby greens, goat cheese,
sun-dried cranberries & spicy walnuts with a Balsamic
Vinaigrette*
*Mesclun Mix – Baby lettuces, tomatoes & cucumbers with a
Raspberry or Balsamic Vinaigrette*
*Classic Caesar Salad - Romaine Ribbons, Parmesan Cheese
& Garlic Roasted Croutons*

Entrées

(Please Select Two, guaranteed entrée counts are due on week prior to the wedding)

Spinach & Fontina Stuffed Chicken Breast – wrapped in Bacon with a Port Wine Demi-Glace
Baked Salmon – Roasted Rice Wine Vinegar & Edamame Puree
Oven-Roasted Prime Rib of Beef – Tarragon au jus & Horseradish Cream
Grilled Chicken Breast Provençal – Artichokes, Lemon, Tomato, Tarragon & White Wine
Broiled Filet Mignon – Bordelaise Sauce
Crab Stuffed Filet of Sole – Lemon Caper Sauce

All entrees include chef's choice of starch and fresh vegetable of the season, and an assortment of warm rolls & sweet butter

Dessert

Traditional Wedding Cake

Coffee, Decaffeinated Coffee & Assorted Gourmet Teas

\$115.00 per person

*Pricing plus applicable service charge and CT sales tax. Prices are subject to change.
860-425-3686*

Orchid Wedding Package

Cocktail Reception

One (1) hour Open Bar with Premium Brand Liquors

Butlered Hors D'oeuvres

(Choice of six)

Shrimp Tempura with Wasabi Aioli
Seared Rare Abi on Crispy Wonton with Wakame & Ginger
Potato Pancakes with Goat Cheese & Mushroom Ragout
Avocado & Tuna Spring Rolls with Papaya-Ginger Coulis
Banana Walnut Crostini with Apple Cider-Glazed Pork
Tenderloin

Beef Carpaccio wrapped Asparagus
Porcini Mushroom Risotto Balls
Chicken & Lemongrass Pot Stickers
Teriyaki Beef Skewers
Lobster Salad Tartlets

Harvest Display

Gorgonzola, Jarlsberg, Huntsman, Port Salut, Imported Provolone, Smoked Cheddar and Herbed Havarti Cheese Display
Accompanied with Fresh Seasonal Fruit, an assortment of crackers and flatbreads

Dinner

Chilled Champagne Toast with a Raspberry Garnish

Three (3) hour Open Bar with Premium Brand Liquors
House Wine Service with Dinner – Please select One (1) White and One (1) Red
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

Appetizers (Please Select One)

Chipotle Dusted Crab Cakes with Tomato Concasse & Chestnut Honey
Duck Confit Vol-au-Vent with Blackberry Sauce
Potato Gnocchi with Pancetta, Broccoli Rabe & Tomato jus with Pecorino Romano & Pine Nuts
New England Lobster Bisque with Crème Fraîche & Chives

Salads (Please Select One)

Norwich Inn Roasted Pear Salad – Baby Mixed Greens, Stilton Cheese & Candied Pecans with White Balsamic-Pear Dressing
Baby Spinach Salad – Roasted Mushrooms, Radicchio, Grape Tomatoes with Lavender-Honey Dressing
Caprese Salad – Fresh Mozzarella, Sliced Tomato & Basil drizzled with Extra Virgin Olive Oil & Aged Balsamic

Entrées

(Please Select Two, guaranteed entrée counts are due on week prior to the wedding)

Free-Range Chicken Breast – filled with Ricotta, Shiitake Mushrooms and Roasted Tomatoes with a Shallot Demi-Glace

Chateaubriand – Béarnaise Sauce

Andouille & Seafood Stuffed Filet of Salmon – Creole Meunière Sauce

Grilled Swordfish – Rock Shrimp Ragout

Broiled Filet Mignon – Chimichurri and Bordelaise Sauce

Duet of Filet Mignon and Crab Cakes (2) – Port Wine Demi-Glace

All entrees include chef's choice of starch and fresh vegetable of the season, and an assortment of warm rolls & sweet butter

Dessert

Traditional Wedding Cake
Coffee, Decaffeinated Coffee & Assorted Gourmet Teas

\$135.00 per person

Pricing plus applicable service charge and CT sales tax. Prices are subject to change.
860-425-3686

Lavender Wedding Package
Especially designed for weddings of 12-35 people

Cocktail Reception

One (1) hour Open Bar with Premium Brand Liquors

Butlered Hors D'oeuvres

Your choice of any 4 of the following

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| <i>Coconut Chicken with Honey –Mustard Sauce</i> | <i>Tomato and Mozzarella Bruschetta</i> |
| <i>Thai Wrapped Shrimp</i> | <i>Vegetable Spring Rolls with Sweet Thai Chili</i> |
| <i>Curried Chicken Satay with Coconut Sauce</i> | <i>Sausage and Spinach Stuffed Mushrooms</i> |
| <i>Spanakopita</i> | <i>Beef and Black Bean Shu Mai</i> |
| <i>Andouille Sausage in a Puff Pastry</i> | <i>Coconut Shrimp with Papaya-Ginger Sauce</i> |
| <i>Moroccan Chicken Salad Tartlets</i> | <i>Mini Beef Wellington</i> |
| <i>Scallops Wrapped in Bacon</i> | <i>Mushroom Arancini with Saffron Aioli</i> |
| <i>Crab Stuffed Mushrooms with a Mango-Wasabi Coulis</i> | <i>Barbecue Pulled Chicken Spring Rolls</i> |
| <i>Shrimp Tempura with Wasabi Aioli</i> | <i>Beef Carpaccio wrapped Asparagus</i> |
| <i>Seared Rare Abi on Crispy Wonton with Wakame & Ginger</i> | <i>Porcini Mushroom Risotto Balls</i> |
| <i>Potato Pancakes with Goat Cheese & Mushroom Ragout</i> | <i>Chicken & Lemongrass Pot Stickers</i> |
| <i>Avocado & Tuna Spring Rolls with Papaya-Ginger Coulis</i> | <i>Teriyaki Beef Skewers</i> |
| <i>Banana Walnut Crostini with Apple Cider-Glazed Pork Tenderloin</i> | <i>Lobster Salad Tartlets</i> |

Harvest Display

*Gorgonzola, Jarlsberg, Huntsman, Port Salut, Imported Provolone, Smoked Cheddar and Herbed Havarti Cheese Display
Accompanied with Fresh Seasonal Fruit, an assortment of crackers and flatbreads*

Dinner

Chilled Champagne Toast with a Raspberry Garnish

*Premium Wine with Dinner – 2 Bottles per table, please select 2 wines
Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot*

Appetizers (Please Select One)

- Lobster Bisque with Crème Fraîche & Chives*
- New England Clam Chowder*
- Tomato Basil Bisque with Brioche Croutons*
- Potato Gnocchi with smoked chicken, roasted tomatoes and garlicky escarole*
- Wild Mushroom Strudel with Sherry Beurre Blanc*
- Pappardelle Pasta - Pesto, sun-dried tomatoes, sunflower seeds & Pecorino Romano*
- Sizzlin' Blue Crab Cakes sizzling lemon butter & Chipotle aioli*

Salads (Please Select One)

- Roasted Pear, Pecan, and Stilton Salad*
- Young mixed greens with white balsamic-pear dressing*
- Goat Cheese and Portabella Mushroom Salad - Romaine ribbons, roasted peppers, red onion and a Pommery mustard-honey dressing*
- Strawberries with Mint, Pine Nuts and Feta Cheese*
- Caesar Salad - Romaine ribbons, plum tomatoes, shaved parmesan and croutons*

Lavender Wedding Package continued

Entrées

(Please Select Two, guaranteed entrée counts are due one week prior to the wedding)

Crab Crusted Salmon – Shoestring Potatoes, Glazed Pecans & Mennière Sauce

Cast Iron Roasted Filet of Beef – Mini Shepherd's Pie and Skillet Greens Béarnaise Sauce

Grilled Petite Filet & Butter Poached Shrimp wrapped in Bacon – Crispy Polenta & Roasted Asparagus

Free-Range Chicken Breast – filled with Ricotta, Shiitake Mushrooms and Roasted Tomatoes with a Shallot Demi-Glace

Roasted Chicken Dijonnaise – Butter Roasted Potatoes, Crispy Shoestring Onions & Grilled Asparagus

Native Day Boat Diver Scallops – Slab Bacon & caramelized Onion Risotto

Simply Grilled Salmon – Goat Cheese Polenta, Herb Roasted Vegetables & Portabella Fries

All entrees include chef's choice of starch and fresh vegetable of the season, and an assortment of warm rolls & sweet butter

Dessert

Please select one Dessert from our Dinner Dessert Menu

(a Customized 3 tier wedding cake can also be provided in addition to dessert for \$350.00)

Coffee, Decaffeinated Coffee & Assorted Gourmet Teas

\$129.00 per person

12-34 people

Pricing plus applicable service charge and CT sales tax. Prices are subject to change.

860-425-3686

Elopement Packages

Elegant Elopement

Luxurious accommodations for one night in a suite

*A gourmet three-course dinner for two served in Kensington's Restaurant with a petite wedding cake
Freshly picked rose petals scattered from door to bed, one dozen jumbo strawberries dipped in chocolate
and a chilled bottle of Iron Horse Sparkling Wine
Breakfast for two in Kensington's Restaurant*

A 50-minute Swedish Massage for each in our Couples Massage Room

*A pair of white velour robes, embroidered with "Bride" & "Groom"
A specialized spa gift for the Bride and Groom*

\$1,161* per couple

* Pricing plus CT occupancy tax, Resort Fee, applicable service charge, gratuity and CT sales tax.
Prices are subject to change.

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## Spa Elopement

*Luxurious accommodations for one night in a suite*

*A gourmet three-course dinner for two served in Kensington's Restaurant with a petite wedding cake  
Freshly picked rose petals scattered from door to bed, one dozen jumbo strawberries dipped in chocolate  
and a chilled bottle of Iron Horse Sparkling Wine  
Breakfast for two Kensington's Restaurant*

*A 50-minute Swedish massage for each in our Couples Massage Room  
Choice of any 50-minutes Facial Treatment for each*

*A pair of white velour robes, embroidered with "Bride" & "Groom"  
A specialized spa gift for the Bride and Groom*

**\$1,411\* per couple**

\* Pricing plus CT occupancy tax, Resort Fee, applicable service charge, gratuity and CT sales tax.  
Prices are subject to change.

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860-425-3686*

## Wedding Enhancements

### Viennese Table

*Featuring Whole Cheesecakes, Pies, Mousse, Petit Fours, Specialty Cookies, Chocolate covered fruits, and creations*  
\$12.95 per person

### Sweetheart Pastry Table

*Featuring Specialty Cookies, White & Dark Chocolate Dipped Strawberries & assorted Petit Fours*  
\$9.95 per person

### Specialty Cookies

*A selection of Italian Cookies*  
\$25.00 per table

### Chocolate Dipped Strawberries

*1 dozen per table per tray*  
\$38.00

## Beverage Service Enhancements

### Wine Service with Dinner: Choose one Red & one White Wine:

**House Brand** – *Coastal Vines Chardonnay, Cabernet Sauvignon, Merlot or White Zinfandel from California*  
\$4.00 per person (one pass) or \$25.00 per bottle

**Premium Brand** - *Mezzacorona Pinot Grigio or Pinot Noir from Italy*  
\$6.00 per person (one pass) or \$32.00 per bottle

**Super-Premium Brand** – *Kenwood Chardonnay, Cabernet Sauvignon, Merlot, Pinot Noir or Pinot Noir Rose from Sonoma, California*  
\$8.00 per person (one pass) or \$40.00 per bottle

*If these selections do not meet your needs a complete wine list is available for your review. If you don't see your favorite wine, please ask. Any in stock wine can be added to your bar per the bottle price at current restaurant pricing; special orders not in stock can incur additional charges.*

*We reserve the right to substitute product of equal or better quality.*

### On-site Ceremony Fee

\$250.00-\$500.00 depending on the number of attendees

Chair Covers \$3.00 per chair - Chair Sashes \$3.50 per chair

*Pricing plus applicable service charge and CT sales tax. Prices are subject to change.*  
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