

Weddings
at Norwich Inn

WEDDING PACKAGES

Rose Package

COCKTAIL RECEPTION

One (1) hour Open Bar with Quality Brand Liquors

HARVEST CHEESE DISPLAY

Danish Bleu, Swiss, Cheddar, Pepper Jack and Provolone Cheese;
Garnished with Candied Walnuts, Fresh Fruit, Seasonal Berries and our own Norwich Inn Honey

BUTLERED HORS D'OEUVRES

Choice of four (4) from Tier One

DINNER

Chilled Champagne Toast with Raspberry Garnish

APPETIZER AND SALADS

Choice of one (1)

The Spa Garden Salad – Field Greens, Grape Tomatoes, Cucumber, Carrot,
and House Balsamic Vinaigrette

Classic Caesar Salad – Romaine Hearts, Parmesan Cheese, Croutons
and House-made Caesar with a Hint of Lemon

Tomato Basil and Gorgonzola Bisque – Velvety Tomato Bisque with Basil Infused Oil,
Crumbled Gorgonzola and Toasted Brioche

Pasta Cruda – Penne Pasta with Fresh Pomodoro, Shaved Parmesan Reggiano and Fresh Herbs

ENTRÉES

Choice of two (2)

Advance counts required

Prime Rib Au Jus – Roasted Garlic Horseradish Twice Baked Potatoes and a Roasted Tomato Florentine

Boneless Short Ribs – Roasted Root Vegetables and Creamy Chive Risotto

Chicken Marsala – Chicken, Mushroom Marsala Sauce, Twice Baked Potatoes and Sautéed Spinach

Chicken Française – Egg Battered Chicken Breast, Lemon Caper Velouté,
Dutchess-Chive Potatoes and Asparagus Bundles

Chicken Cordon Blue – Chicken Breast Stuffed with Westphalian Ham and Gruyère Cheese,
Light Dijon Cream, Chive Mashed Potatoes and Stuffed Tomato Florentine

Panko Crusted Cod – Scampi Style Sauce, Jasmine Rice Pilaf and Sautéed Broccolini

Salmon Piccata – Pan Roasted Salmon, Lemon-Caper Beurre Blanc, Twice Baked Potato
and a Roasted Tomato Florentine

Shrimp Scampi – Sautéed Shrimp, Garlic, White Wine, Butter and Herbs,
Dutchess Potatoes and Asparagus Bundles

DESSERT

Traditional Wedding Cake • Coffee, Decaffeinated, & Assorted Teas

\$95 per person

Please add \$10 per person if under 35 guests.

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

Lily Package

COCKTAIL RECEPTION

Four (4) hour Open Bar with Premium Brand Liquors

FARMERS CHEESE DISPLAY

English Stilton, Cave Aged Cheddar, Asiago, Smoked Gouda, and Derby Sage;
Garnished with Candied Walnuts, Fresh Fruit, Seasonal Berries and our own Norwich Inn Honey

BUTLERED HORS D'OEUVRES

Choice of five (5) from Tier One and Tier Two

DINNER

Chilled Champagne Toast with Raspberry Garnish

APPETIZER AND SALADS

Choice of two (2)

The Spa Garden Salad – Field Greens, Grape Tomatoes, Cucumber, Carrot, and House Balsamic Vinaigrette

Classic Caesar Salad – Romaine Hearts, Parmesan Cheese, Croutons

and House-made Caesar with a Hint of Lemon

Blue Cheese Wedge Salad

Poached Pear – English Stilton, Candied Walnuts, Delicate Greens and a Balsamic Vinaigrette

Tomato Basil and Gorgonzola Bisque – Velvety Tomato Bisque with Basil Infused Oil,

Crumbled Gorgonzola and Toasted Brioche

Butternut Squash Bisque – Candied Pecans and Crème Fraîche

Southern Style Shrimp and Grits

Wild Mushrooms Ragout – Crumbled Gorgonzola and Creamy Herb Polenta

Pasta Cruda – Penne Pasta with Fresh Pomodoro, Shaved Parmesan Reggiano and Fresh Herbs

ENTRÉES

Choice of two (2)

Advance counts required

Grilled Filet Mignon – Mushroom Marsala, Creamy Parmesan Polenta and Sautéed Broccolini

Blackened Filet Mignon – Roasted Tomato Demi Glaze, Horseradish Scented Fingerling Potatoes

and Norwich Inn Honey Roasted Butternut Squash

Steak au Poivre – Pepper Crusted NY Strip, Brandy and Green Peppercorn Sauce,

Herb Roasted Fingerling Potatoes and Sautéed Spinach

Chicken Saltimbocca – Chicken, Sage, Prosciutto, Sweet Brandy Reduction,

Garlic Mashed Potatoes and Sautéed Spinach

Mediterranean Chicken – Chicken Breast Stuffed with Fresh Mozzarella and Roasted Red Peppers,

Basil Pesto Cream, Parmesan Risotto and Asparagus Bundles

Honey Lavender Salmon – Norwich Inn Honey-Lavender Glaze, Green Beans Almondine and Jasmine Rice Pilaf

Tuna Provençal – Seared Tuna, Provençal Tomato Sauce, Roasted Garlic Mashed Potatoes and Sautéed Broccolini

Grilled Swordfish with Lemon – Caper Beurre Blanc, Roasted Garlic Mashed Potatoes and Sautéed Broccolini

DESSERT

Traditional Wedding Cake • Coffee, Decaffeinated, & Assorted Teas

\$125 per person

Please add \$10 per person if under 35 guests.

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

Orchid Package

COCKTAIL RECEPTION

Four (4) hour Open Bar with Premium Brand Liquors

IMPORTED CHEESE DISPLAY

Cave Aged Cheddar, Manchego, English Stilton, Wensleydale, Chocolate Chèvre and Derby Sage; Garnished with Candied Walnuts, Fresh Fruit, Seasonal Berries and our own Norwich Inn Honey

BUTLERED HORS D'OEUVRES

Choice of six (6) from Tier One, Tier Two, and Tier Three

DINNER

Chilled Champagne Toast with Raspberry Garnish

House Wines served with dinner

Please select one (1) white and one (1) red: Chardonnay or Pinot Grigio; Cabernet Sauvignon or Merlot

APPETIZER AND SALADS

Choice of one (2)

*The Spa Garden Salad – Field Greens, Grape Tomatoes, Cucumber, Carrot, and House Balsamic Vinaigrette
Classic Caesar Salad – Romaine Hearts, Parmesan Cheese, Croutons and House-made Caesar with a Hint of Lemon*

Blue Cheese Wedge Salad

Poached Pear – English Stilton, Candied Walnuts, Delicate Greens and a Balsamic Vinaigrette

Lobster Bisque – Sherry and Lump Crab

New England Clam Chowder

Tomato Basil and Gorgonzola Bisque – Velvety Tomato Bisque with Basil Infused Oil,

Crumbled Gorgonzola and Toasted Brioche

Butternut Squash Bisque – Candied Pecans and Crème Fraîche

Southern Style Shrimp and Grits

Wild Mushrooms Ragout – Crumbled Gorgonzola and Creamy Herb Polenta

House-made Gnocchi – Grappa and Gorgonzola Reduction, Sultana Raisins and Toasted Pignoli Nuts

Pasta Cruda – Cavatelli Pasta with Fresh Pomodoro, Ricotta, Shaved Parmesan Reggiano and Fresh Herbs

ENTRÉES

Choice of two (2)

Advance counts required

Walnut and Gorgonzola Crusted Filet Mignon – Chianti Demi Glaze, Redskin Mashed Potatoes and Asparagus Bundles

Grilled New York Strip Steak – Pinot Noir – Blue Cheese Butter, Garlic Mashed Potatoes and Sautéed Spinach

Veal Osso Bucco – Rich Tomato Reduction, Spiced Carrots, Potato Gnocchi and Traditional Gremolata

Orange Chicken – Oven Roasted Chicken Breast with a Mandarin Orange Glaze, Yukon Golden Potatoes and Baby Bok Choy

Macadamia Crusted Chicken – with Mango Salsa, Jasmine Rice Pilaf, Asparagus Bundles and Lime Beurre Blanc

Baked Salmon – Stuffed with Shrimp and Crab, dressed with an Orange Hollandaise, Jasmine Rice Pilaf and Grilled Asparagus

Oven Roasted Halibut – Artichoke and Sun-dried Tomato Caponata, Creamy Polenta and Sautéed Broccolini

Lobster and Salmon Wellington – Grilled Salmon, Picked Lobster Meat, Melted Brie and Creamy Potato baked inside a Flaky Pastry Shell with Asparagus and Sauce Béarnaise

Lobster Manicotti – Picked Lobster Meat and Ricotta Cheese baked in a savory Crepe

with a classic Béchamel and a touch of Marinara

Grilled Filet Mignon – Merlot Reduction, Seafood Stuffed Shrimp, Vegetable Ratatouille and Garlic Mashed Potatoes

DESSERT

Traditional Wedding Cake • Coffee, Decaffeinated, & Assorted Teas

\$135 per person

Please add \$10 per person if under 35 guests.

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

Hors d'Oeuvres

TIER ONE

Scallops wrapped in Bacon
Crab Rangoon with Sweet Chili Sauce
Shrimp Spring Roll
Smoked Salmon Mousse in a Potato Cup with Fried Capers
Fried Calamari with Tomato Jam
Sausage and Pecorino Romano Stuffed Mushrooms
Mini Beef Wellington with Fresh Horseradish and Herb Dip
Chicken Quesadilla
Kobe Beef Franks in a Blanket with Chipotle Ketchup
Mini Chicken Cordon Bleu
Buffalo Chicken Puffs
Maple Bourbon Bacon on a Stick
Spinach and Feta wrapped in Phyllo Dough
Bruschetta Trio (Basil Pesto, Olive Tapenade, Fresh Tomato-Basil)
Spinach and Feta Stuffed Mushrooms
Cheddar Jalapeño Poppers

TIER TWO

Scallops and Water Chestnuts wrapped in Bacon
Smoked Salmon, Dill Cream Cheese in a Cucumber Cup
Mini Crab Cake with Pickled Remoulade
Clam Fritters with Pickled Remoulade
Andouille Sausage en Croûte with Pickled Mustard Seed
Southwest Chicken Egg Rolls with Spicy Aioli
Mini Bacon Cheeseburger Bites
Mini Beef Empanadas with Chipotle Salsa
Waffle Coated Chicken Bites with Maple-Ginger Glaze
Antipasto Skewers (Fresh Mozzarella, Tomato, Olive and Basil)
Asparagus and Manchego Cheese wrapped in Flaky Pastry Dough with Aged Balsamic Vinegar
Fried Ravioli with Sweet Onion and Tomato Jam

TIER THREE

Ancho Crusted Tuna Bites with Wasabi Aioli
Shrimp Cocktail
Amaretto Shrimp with Candied Walnut Dust
Lobster Quesadilla with Brie and Mango
Boneless Short Ribs wrapped in Bacon with Horseradish Crème
Lamb Meatballs on Pita with Cucumber Tzatziki
Crispy Polenta Cakes with BBQ Pulled Pork and Tobacco Onion Rings
Warm Figs with Goat Cheese and Aged Balsamic Vinegar
Crab and Toasted Corn Fritters with Coconut Reduction
Curry Roasted Cauliflower with Harissa Yogurt
Asparagus and Roasted Red Pepper Arancini with Saffron Rui
Deviled Duck Eggs with Bourbon Bacon Crumble

Stationary Enhancements

Assorted Sushi Rolls with Wasabi, Pickled Ginger and Tamari - \$19pp

Mini Lobster Slider Rolls - \$21pp

Mini Crab Cake Sliders with California Slaw and Pickled Remoulade - \$14pp

Kobe Beef Sliders - \$12pp

Duck BLT Sliders - \$10pp

Meatball Sliders - \$8pp

Baby Vegetable Crudit  with Cheese Fondue - \$8pp

Grilled Vegetable Display

*Baby Carrots, Zucchini, Patty Pan Squash, Purple Cauliflower, Sweet Baby Bell Peppers, Asparagus, Cucumber and Celery Hearts with Ranch Dip and Roasted Red Pepper Hummus
\$9pp*

Mediterranean Antipasto Station

*Roasted Red Pepper Hummus, Tabbouleh, Baba Ghanoush, Grilled Pita, Baguette and Lavash
\$9pp*

Smoked Salmon Platter

*Shaved Bermuda Onion, Capers, Hard Cooked Egg, Bagel Chips, Cr me Fra che and Lemon
\$14pp*

Raw Bar

*Shrimp Cocktail, Oysters and Clams on the Half Shell (one (1) each per person)
Cocktail Sauce, Remoulade and Sauce Mignonette
\$19pp*

Captain's Raw Bar

*Jumbo Shrimp Cocktail, Blue Point Oysters, and Cherry Stone Clams on the Half Shell,
Cold   Lobster Cocktail, Chilled Alaskan King Crab and Smoked Trout
Market Price*

The Butcher Block

*Prosciutto, Mortadella, Capicola, Genoa, Imported Provolone, Gorgonzola Stuffed Cherry Peppers,
Marinated Olives, Norwich Inn Honey, Candied Nuts, Green Grapes and Fresh Berries
\$14pp*

Chef-attended Carved Chateaubriand

*with Mini Brioche Rolls, Rich Demi Glaze, Sauce B arnaise and a Fresh Horseradish Aioli
\$19pp*

Chef-attended Carved Steamship Round

Market price

Chef-attended Pasta Station

\$16pp



All Wedding Packages

AT THE NORWICH INN INCLUDE:

Overnight Guestroom for the Bride & Groom

Swedish Couples Massage for the Bride & Groom

**Bridal Consultant to Assist with the
Coordination of Your Special Day**

Professional Maître D' to Oversee Your Entire Event

Complimentary Menu Tasting

Complimentary Valet Parking

**Choice of Ivory or White Linens &
Coordinating Linen Napkins**

**10% Discount on Rehearsal Dinner &
Post Wedding Brunch**

On-Site Ceremonies Available When Booked with an Event

(additional fee applies)

WeddingsAtNorwichInn.com

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