

*The Spa at  
Norwich Inn*



# Wedding Menus

# THE SPA AT NORWICH INN

## Brunch Wedding Package

### Cocktail Hour

*Fresh Fruit & Berry Display with Vanilla Yogurt and Granola Topping*  
*An Assortment of Mini-Muffins with Jams and Jellies*  
*Hors D'oeuvres passed Butler Style:*  
*Mini Quiches, Strawberries filled with Citrus Cream Cheese, Prosciutto wrapped Melon & Vegetable Spring Rolls*

### Brunch Buffet

*Orange & Grapefruit Juices*  
*Norwich Inn Bakery Basket with Assorted Freshly Baked Bagels, Muffins, Croissants and Danish*  
*Smoked Salmon Served with traditional accompaniments*  
*Texas Style French Toast with Vermont Maple Syrup*  
*Breakfast Sausage & Maple Smoked Bacon*  
*Grilled Breakfast Potatoes*

### Specialty Salads

*(Please select Two)*

*Spinach, Orange & Red Onion*  
*Tomato & Fresh Herb Tabbouleh Salad*  
*Marinated Cucumber & Tomato Salad*  
*Traditional Potato Salad*

*Caesar Salad Romano*  
*Marinated Pasta Salad*  
*Tomato, Fresh Mozzarella & Basil with Balsamic Vinegar*  
*Assorted Mixed Greens with house dressing*

### Hot Entrées

*(Please Select Two)*

*Chicken Parmesan*  
*Sautéed Chicken Piccata with Lemon Caper Butter*  
*Grilled Chicken Breast with a Garlic Crust & Herb Jus Lie*  
*Poached Salmon with Fresh Dill Beurre Blanc*  
*Boston Baked Scrod Crusted with Lemon Cracker Crumbs*  
*& Citrus Beurre Blanc*  
*Roasted Pork Loin with an Apricot & Sherry Glaze*  
*Shrimp Farfalle with a Creamy Garlic Alfredo*

*Tortellini with Vegetables & Herbs*  
*Farfalle Pasta Tossed with Smoked Chicken & a Sun-dried*  
*Tomato Cream Sauce*  
*Baked Crab Cakes with Corn and Cilantro Aioli*  
*Herb Marinated London Broil au jus*  
*Toasted Salmon on a bed of Lentils with a Basil Aioli*  
*Oriental Beef & Broccoli Stir-Fry over White Rice*  
*Wild Mushroom Beef Stroganoff*

### Omelet Station

*Eggs & Omelet's made to Order*

### Carving Stations

*(Please Select One)*

#### Roasted Prime Rib of Beef

*with Horseradish Cream & Natural Jus*

#### Roasted Turkey Breast

*with Cranberry Chutney & Giblet Gravy*

*Supplement an additional carving station for an additional \$9.95 per person*

#### Honey Glazed Ham

*with Natural Jus*

#### Corned Beef

*Kosher – Style. Cooked with Steam until Tender*

### Dessert

*Custom Designed Wedding Cake*  
*Coffee, Decaffeinated Coffee & Assorted Gourmet Teas*

*Chilled Champagne Toast with Strawberry Garnish*  
*Three-hour Open Bar, including cocktail hour, with Quality Brand Liquors, featuring Mimosas & Bloody Mary's*

**\$95.00 per person**

*All pricing is subject to a 20% service charge and CT sales tax. Prices, service charge and tax are subject to change.*

[www.TheSpaAtNorwichInn.com](http://www.TheSpaAtNorwichInn.com)

rev. 12/06

# THE SPA AT NORWICH INN

## Canterbury Wedding Package

Available anytime Nov-Apr. Not available Saturday's after 4pm May-Oct

### Cocktail Reception

*Domestic and Imported Cheese & Fruit Display  
Seasonal Vegetable Crudite & Dipping Sauce*

### Dinner

#### **Appetizers**

*(Please Select One)*

*Onion Bisque*

*Lobster Bisque with Fresh Lobster Garnish*

*Tortellini with a Sherry Plum Tomato Sauce*

*Seasonal Fruit with Raspberry Coulis*

*Organic Field Greens with House Dressing*

*Traditional Caesar Salad with Multi-Grain Croutons*

#### **Entrees**

*(Please Select Two)*

*Sautéed Chicken with Wild Mushroom & Port Ragout*

*Prime Rib of Beef au Jus with Horseradish Cream Sauce*

*Crispy Chicken Breast with Bacon, Shitake, & Honey Dijon Sauce*

*Boston Baked Scrod Crusted with Lemon Cracker Crumbs & Citrus Beurre Blanc*

*Breast of Chicken Piccata with Lemon & Capers*

*Roasted Salmon with Maple Ginger Glaze*

#### **Dessert**

*Custom Designed Wedding Cake*

*Coffee, Decaffeinated Coffee & Assorted Gourmet Teas*

*Chilled Champagne Toast with a Strawberry Garnish*

*One-hour Cocktail Reception Open Bar with Quality Brand Liquors*

*\$75.00 per person*

*All pricing is subject to a 20% service charge and CT sales tax. Prices, service charge and tax are subject to change.*

[www.TheSpaAtNorwichInn.com](http://www.TheSpaAtNorwichInn.com)

**THE SPA AT NORWICH INN**  
**Kensington Wedding Package**

**Cocktail Reception**

*Domestic and Imported Cheese & Fruit Display*  
*Seasonal Vegetable Crudite & Dipping Sauce*  
*Choice of Four Passed Hors D'oeuvres*

**Dinner**

**Appetizers**

*(Please Select One)*

*New England Clam Chowder*  
*Lobster Bisque with Fresh Lobster Garnish*  
*Fresh Fruit & Berries with Raspberry Coulis*  
*Fontina & Prosciutto Sachetini Pasta with a Fresh Tomato*  
*& Balsamic Concassé*  
*Grilled Vegetables Display, drizzled with Balsamic Reduction*  
*& Herbed Olive Oil*

**Salads**

*(Please Select One)*

*Organic Field Greens with Cucumber, Tomato, Red Onion,*  
*and Carrot tossed in Champagne Vinaigrette*  
*Traditional Caesar Salad with Multi-Grain Croutons*  
*Salad of Romaine with cucumber, tomato, red onion, and carrot*

**Entrees**

*(Please Select Two)*

*Filet Mignon with Ruby Port Demi Glace*  
*Prime Rib of Beef au Jus with Horseradish Cream Sauce*  
*Crispy Chicken Breast with Bacon, Shitake, Honey Dijon Sauce*  
*Chicken Breast filled with Chevre, Sun-dried Tomatoes, Fresh Basil & Pine Nuts presented with Light Chardonnay Crème Sauce*  
*Lemon Grass Skewered Prawns basted with Garlic Butter over tangy, toasted Orzo Pasta*  
*Five Baked Stuffed Prawns with Crab & Cracker Stuffing*  
*Roasted Salmon with Maple Ginger Glaze*  
*Seared Sea Bass with Tropical Fruit Salsa*

**Dessert**

*Custom Designed Wedding Cake*  
*Coffee, Decaffeinated Coffee & Assorted Gourmet Teas*  
  
*Champagne Toast with a Strawberry Garnish*  
*Four-hour Open Bar, including of cocktail hour, with Quality Brand Liquors*

*\$105.00 per person*

*All pricing is subject to a 20% service charge and CT sales tax. Prices, service charge and tax are subject to change.*

[www.TheSpaAtNorwichInn.com](http://www.TheSpaAtNorwichInn.com)

**THE SPA AT NORWICH INN**  
**Windsor Wedding Package**

**Cocktail Reception**

*Domestic and Imported Cheese & Fruit Display*  
*Seasonal Vegetable Crudite & Dipping Sauce*  
*Choice of Five Passed Hors D'oeuvres*

**Dinner**

**Appetizers**

*(Please Select One)*

*Pasta with Organic Baby Vegetables & Shrimp  
in a Creamy Garlic Sauce*  
*Fresh Fruit & Berries with Raspberry Coulis*  
*Mushroom Strudel with Sherry Cream Sauce*  
*Lobster Bisque with Fresh Lobster Garnish*  
*Jumbo Lemon Grass Skewered Prawns*

**Salads**

*(Please Select One)*

*Roasted Baby Vegetable & Frisee Salad  
with Gorgonzola Crumbles & White Truffle Oil*  
*Traditional Caesar Salad with Multi-Grain Croutons*  
*Boston Bibb & Radicchio Topped with Char-broiled  
Hearts of Palm & Citrus Dressing*  
*Tomato & Fresh Mozzarella Drizzled with Balsamic Reduction  
& Carrot Infused Oil*  
*Organic Field Greens with Cucumber, Tomato, Red Onion, and  
Carrot tossed in Champagne Vinaigrette*

**Intermezzo**

*Lemon Champagne Sorbet garnished with Fresh Berries*

**Entrees**

*(Please Select Two)*

*Filet Mignon with Wild Mushroom Demi-glace*  
*Prime Rib of Beef au Jus with Horseradish Cream Sauce*  
*Delmonico Steak with Gorgonzola Crust & Veal Demi*  
*Baked Crab Cakes with Corn & Cilantro Aioli and a Red Pepper Coulis*  
*Roasted Salmon with Garlic & Herb Streusel Topping and a Caper Cream Sauce*  
*Duet Plate of Filet Mignon & Baked Stuffed Prawns with Crab & Cracker Stuffing*  
*Lemon Grass Skewered Jumbo Prawns basted with Garlic Butter over tangy, toasted Orzo Pasta*  
*Mushroom Dusted Seared Sea Bass with a Chardonnay & Leek Creme*  
*Five Baked Stuffed Prawns with Crab & Cracker Stuffing*  
*Lobster & Mushroom filled Breast of Chicken*  
*Garlic Crusted Chicken with Herb Jus lie*

**Dessert**

*Custom Designed Wedding Cake*  
*A Platter of White & Dark Chocolate Dipped Strawberries per table*  
*Coffee, Decaffeinated Coffee & Assorted Gourmet Teas*

*Passed Champagne or Signature Drink & Sparkling Water upon arrival at the Cocktail Reception*  
*Chilled Champagne Toast with a Strawberry Garnish*  
*Four-hour Open Bar, including cocktail hour, with Premium Brand Liquors*

**\$125.00 per person**

*All pricing is subject to a 20% service charge and CT sales tax. Prices, service charge and tax are subject to change.*

[www.TheSpaAtNorwichInn.com](http://www.TheSpaAtNorwichInn.com)

**THE SPA AT NORWICH INN**  
**Regency Wedding Package**

**Cocktail Reception**

*Domestic and Imported Cheese & Fruit Display  
Seasonal Vegetable Crudité & Dipping Sauce  
Choice of Five Passed Hors D'oeuvres*

**Stations**

*(Please Select Two)*

**Pasta Station**

*Farfalle Pasta with a choice of Fresh Basil, Alfredo  
or Marinara Sauce*

**Sushi Bar**

*A Selection of Sushi to include: Spicy Tuna, Shrimp &  
Smoked Salmon with Wasabi, Pickled Ginger, and Tamari*

**Carving Station**

*(Please Select One Meat)*

*Choice of Roasted Chicken Gallantine, Glazed Pork Loin  
or Roast Tenderloin*

*Presented with an Assortment of Condiments, Sauces & a  
selection of Breads*

**Pot Stickers Stir-Fry Station**

*Chicken Filled Pot Stickers  
Finished with Choice of Honey Soy Glaze or Hot & Spicy Sauce*

**Dinner**

**Appetizer**

*(Please Select One)*

*New England Clam Chowder  
Lobster Bisque with Fresh Lobster Garnish  
Sweet & Spicy Amaretto Shrimp with Walnut Crumbs  
Crab Cakes with Corn & Cilantro Aioli with a Red Pepper Coulis  
Tomato & Saffron Poached Scallops with Cilantro Aioli & Tomato Herb Nage  
Jumbo Lemon Grass Skewered Prawns*

**Salads**

*(Please Select One)*

*Traditional Caesar Salad with Multi-Grain Croutons  
Gold & Red Vine Ripened Tomato Napoleon with Fresh Mozzarella & Premium Red Wine Vinegar  
Baby Spinach Salad with Roasted Wild Mushrooms, Root Vegetables, Pine Nuts & Champagne Vinaigrette  
Organic Field Greens with Truffle Vinaigrette, Gorgonzola Crumbles, Toasted Walnuts, and Apple*

*All pricing is subject to a 20% service charge and CT sales tax. Prices, service charge and tax are subject to change.*

[www.TheSpaAtNorwichInn.com](http://www.TheSpaAtNorwichInn.com)

# THE SPA AT NORWICH INN

## Regency Wedding Package

Page 2

### Intermezzo

*Lemon Champagne Sorbet garnished with Fresh Berries*

### Entrées

*(Please Select Two)*

*Duet Plate of Filet Mignon & Grilled Lobster Tail*  
*Prime Rib of Beef au Jus with Horseradish Cream Sauce*  
*Delmonico Steak with Gorgonzola Crust & Veal Demi*  
*Brie & Lobster Encrusted Dry-Aged New York Strip Steak*  
*Mushroom Dusted Seared Sea Bass with a Chardonnay & Leek Crème Sauce*  
*Lemon Grass Skewered Prawns basted with Garlic Butter over tangy, toasted Orzo Pasta*  
*Baked Crab Cakes with Corn & Cilantro Aioli and a Red Pepper Coulis*  
*Roasted Pork Loin with Apricot & Porcini Mushroom Sherry Glaze*  
*Five Baked Stuffed Prawns with Crab & Cracker Stuffing*  
*Roasted Salmon with Garlic & Herb Streusel Topping*  
*Lobster & Mushroom filled Breast of Chicken*  
*Garlic Crusted Chicken with Herb Jus lie*

*A customized Duet Plate may be served to all guests as a combination of two above selections.  
(Prime Rib & Delmonico Steak entrées are not available as Duet Plates)*

### Dessert

*Custom Designed Wedding Cake*  
*Viennese Table featuring Cheesecake, Pies, Mousse, Cakes, Specialty Cookies, White & Dark Chocolate Dipped Strawberries*  
*& assorted Petit Fours*  
*Coffee, Decaffeinated Coffee & Assorted Gourmet Teas*

*Passed Champagne or Signature Drink & Sparkling Water upon arrival at the Cocktail Reception*  
*Chilled Champagne Toast with a Strawberry Garnish*  
*Four-hour Open Bar, including cocktail hour, with Premium Brand Liquors*  
*Wine Service with Dinner*

*\$155.00 per person*

*All pricing is subject to a 20% service charge and CT sales tax. Prices, service charge and tax are subject to change.*

[www.TheSpaAtNorwichInn.com](http://www.TheSpaAtNorwichInn.com)

# THE SPA AT NORWICH INN

## Royalty Wedding Package

### Cocktail Reception

*Domestic and Imported Cheese & Fruit Display  
Seasonal Vegetable Crudité & Dipping Sauce  
Choice of Eight Passed Hors D'oeuvres*

### Stations

*(Please Select Three)*

#### Pasta Station

*Farfalle Pasta with a choice of Fresh Basil, Alfredo  
or Marinara Sauce*

#### Sushi Bar

*A Selection of Sushi to include: Spicy Tuna, Shrimp &  
Smoked Salmon with Wasabi, Pickled Ginger, & Tamari*

#### Raw Bar

*Prawns, Connecticut Oysters on the 1/2 shell & Little Neck  
Clams on the 1/2 shell displayed on a bed of ice and served with  
lemon & cocktail sauce*

#### Carving Station

*(Please Select One Meat)*

*Choice of Roasted Chicken Gallantine, Glazed Pork Loin  
or Roast Tenderloin*

*Presented with an Assortment of Condiments, Sauces, & a  
selection of Breads*

#### Pot Stickers Stir-Fry Station

*Chicken Filled Pot Stickers*

*Finished with Choice of Honey Soy Glaze or Hot &  
Spicy Sauce*

### Dinner

#### Appetizer

*(Please Select One)*

*Lobster Beggar's Purse - Fresh Lobster meat sautéed in a light Shallot &  
Chablis Crème wrapped in a Crepe with a Saffron Crème & Tabikko Red Caviar  
Baked Crab Cakes over Roasted Corn Salsa drizzled with Red Pepper Coulis & Cilantro Pesto  
Ahi Tuna seared rare with Pineapple and Star Annis Relish  
Sweet & Spicy Amaretto Shrimp with Walnut Crumbs  
Jumbo Lemon Grass Skewered Prawns*

#### Soup

*(Please Select One)*

*New England Clam Chowder  
Lobster Bisque with Fresh Lobster Garnish  
Asparagus Vichyssoise  
Butternut Bisque*

#### Salad

*(Please Select One)*

*Manchego Salad: Manchego shavings over crisp Cucumber, Tomato, Green Olives,  
Minced Garlic, Red Onion & Parsley dressed with an aged Sherry Vinegar & Virgin Olive Oil  
Warm Brie en croute served over a bed of Organic Greens, caramelized Walnuts,  
Sun-dried Cranberries, & Dried Apricots with an Apple Cider Vinaigrette  
Gold & Red Vine Ripened Tomato Napoleon with Fresh Mozzarella & Premium Red Wine Vinegar  
Baby Spinach Salad with Roasted Wild Mushroom, Root Vegetables, Pine Nuts & a Molasses Vinaigrette  
Shaved Truffle Field Green Salad with Crumbled Gorgonzola  
Traditional Caesar Salad with Multi-Grain Croutons*

*All pricing is subject to a 20% service charge and CT sales tax. Prices, service charge and tax are subject to change.*

[www.TheSpaAtNorwichInn.com](http://www.TheSpaAtNorwichInn.com)

**THE SPA AT NORWICH INN**  
**Royalty Wedding Package**

Page 2

**Intermezzo**

*Lemon Champagne Sorbet garnished with Fresh Berries*

**Entrées**

*(Please Select Three)*

*Seared Breast of Muscovi Duck*

*Duet Plate of Filet Mignon & Lobster Tail*

*Brie & Lobster Encrusted Dry-Aged New York Strip Steak*

*Lobster, Shrimp, Spinach & Chevre Stuffed Breast of Chicken*

*Seafood & Cracker Crumb encrusted Fresh Lobster Claws & Tails*

*Lemon Grass Skewered Prawns basted with Garlic Butter over tangy, toasted Orzo Pasta*

*Crisp Crusted Free-Range Lamb presented with a Pomegranate-Cabernet Jus lie & Pomegranate Rubies (in season)*

*Naturally Raised Tenderloin of Beef with a Moral Mushroom Demi glace*

*Pheasant Gallantine with a Marsala Black Trumpet Duck Glaze*

*Five Baked Stuffed Prawns with Crab & Cracker Stuffing*

*Delmonico Steak with Gorgonzola Crust & Veal Demi*

*Seared Sea Bass with a Prawn Chardonnay Crème*

*Wild King Salmon with Maple & Ginger Glaze*

*Garlic Crusted Chicken with Herb Jus lie*

*A customized Duet Plate may be served to all guests as a combination of two above selections.  
(Delmonico Steak & Duck entrées not available as Duet Plates)*

**Dessert**

*Custom Designed Wedding Cake*

*Viennese Table featuring Cheesecake, Pies, Mousse, Cakes, Specialty Cookies, White & Dark Chocolate Dipped Strawberries  
& assorted Petit Fours*

*Coffee, Decaffeinated Coffee & Assorted Gourmet Teas*

*Passed Champagne or Signature Drink & Sparkling Water upon arrival at the Cocktail Reception*

*Chilled Champagne Toast with a Strawberry Garnish*

*Four-hour Open Bar, including cocktail hour, with Super Premium Brand Liquors*

*Premium Wine Service with Dinner*

*\$195.00 per person*

*All pricing is subject to a 20% service charge and CT sales tax. Prices, service charge and tax are subject to change.*

[www.TheSpaAtNorwichInn.com](http://www.TheSpaAtNorwichInn.com)

# THE SPA AT NORWICH INN

## Stations Wedding Package

### Cocktail Reception

*Domestic and Imported Cheese & Fruit Display  
Seasonal Vegetable Crudite & Dipping Sauce*

*Choice of Five Passed Hors D'oeuvres*

### Stationed Selections

#### Salad Station

*Abundant Display of Baby Field Greens with House Made Dressings  
Display of Flame Roasted Golden Squash, Zucchini, Asparagus, Red Bell Peppers, Portobello Mushrooms and Hearts of Palm  
Finished with Balsamic Syrup & Imported Herb-Infused Olive Oil  
Assortment of Freshly Baked Breads and Rolls*

#### Carving Station

*Chef's Attendant Required*

*Slow-roasted Herb and Garlic Rubbed Prime Rib of Beef  
Au Jus with Horseradish Crème*

*Roast Breast of Turkey  
Presented with Cranberry Chutney and Giblet Gravy*

*Steamed Seasonal Vegetable Selections  
Dressed with Extra Virgin Olive Oil and Seasonings  
Garlic and Herb Roasted Russet Potatoes*

#### Pasta Station

*Chef's Attendant Required*

*Assorted Pastas Prepared by our Chef to your liking  
With a variety of selected ingredients to choose from including:  
Marinated Grilled Chicken, Italian Sausage, Sherry-Sautéed Mushrooms,  
Freshly Diced Plum Tomatoes, Roasted Garlic, and Caramelized Onions*

#### Dessert

*Custom Designed Wedding Cake  
Viennese Table featuring Cheesecake, Pies, Mousse, Cakes, Specialty Cookies, White & Dark Chocolate Dipped Strawberries  
& assorted Petit Fours  
Coffee, Decaffeinated Coffee & Assorted Gourmet Teas*

*Chilled Champagne Toast with a Strawberry Garnish  
Four-hour Open Bar, including cocktail hour, with Premium Brand Liquors*

*\$135.00 per person*

*75 person minimum*

*Chef's Attendant Fee - \$75.00 per attendant*

*All pricing is subject to a 20% service charge and CT sales tax. Prices, service charge and tax are subject to change.*

[www.TheSpaAtNorwichInn.com](http://www.TheSpaAtNorwichInn.com)

# THE SPA AT NORWICH INN

## Wedding Packages

### Hors d'oeuvres

*Spanakopita*  
*Scallops Wrapped in Bacon*  
*Chicken Satay with Spicy Peanut Sauce*  
*Roasted Eggplant & Garlic Beggar's Purse*  
*Asian Dumplings with Ponzu Dipping Sauce*  
*Spicy Daikon Sprout Bouquet in a Smoked Salmon Wrap*  
*Vegetable Spring Rolls with an Orange Sesame Dipping Sauce*  
*Asparagus in a Herb Roasted Tenderloin Wrapper*  
*Prosciutto wrapped Marinated Artichoke Hearts*  
*Seared Sea Scallops with a Spicy Curry Sauce*  
*Herb & Pepper seasoned Sirloin Roulades*  
*Ginger Marinated Teriyaki Beef Skewers*  
*Herb-Marinaded Fresh Mozzarella Balls*  
*Mushroom & Leek Puff Pastry Moons*  
*Smoked Salmon Canapés*

### Enhancements Available

#### Sushi Bar

*A Selection of Sushi to include Spicy Tuna, Shrimp & Smoked Salmon*  
*Accompanied by Wasabi, Pickled Ginger, and Tamari*  
*\$18.50 per person*

#### New England Raw Bar

*Prawns on Ice with Cocktail Sauce \$19.50 per person*  
*Connecticut Oysters on the Half shell, Littleneck Clams on the Half shell with*  
*Lemons & Herbed Vinaigrette \$16.50 per person*  
*Split Lobster Tails on Ice, with Cocktail Sauce & Tarragon Crème Fraîche (market price)*  
*Smoked Salmon with Traditional Accompaniments \$9.95 per person*

#### Antipasto Display

*Selection of Italian Cured Meats, Vegetables, Cheeses, and Focaccia Bread*  
*\$7.00 per person*

#### Pasta Station

*Assorted Pastas prepared by our Chef to your liking with a variety of selected ingredients to choose from including:*  
*Marinated Grilled Chicken, Italian Sausage, Sherry-Sautéed Mushrooms, Freshly Diced Plum Tomatoes, Roasted Garlic, &*  
*Caramelized Onions*  
*\$12.00 per Person*

*All pricing is subject to a 20% service charge and CT sales tax. Prices, service charge and tax are subject to change.*

[www.TheSpaAtNorwichInn.com](http://www.TheSpaAtNorwichInn.com)

# THE SPA AT NORWICH INN

## Wedding Package

### Enhancements Available

#### Page 2

#### Scampi Station

*Shrimp & Scallop Scampi prepared to order  
with Minced Garlic, Fresh Lemons, California Chardonnay & a Touch of Butter  
\$12.50 per person*

#### Viennese Table

*Featuring Cheesecake, Pies, Mousse, Cakes, Specialty Cookies, White & Dark Chocolate Dipped  
Strawberries & assorted Petit Fours  
\$12.50 per person*

#### Petite Pastry Table

*Featuring Specialty Cookies, White & Dark Chocolate Dipped Strawberries & assorted Petit Fours  
\$9.50 per person*

*Specialty Cookies \$5.25 per person*

*Chocolate Dipped Strawberries \$35.00 per table*

*Decorated Wedding Cake Plate with Ice Cream in an Edible Chocolate Shell \$7.25 per person*

*Lemon Champagne Sorbet Intermezzo \$4.50 per person*

*Chair Covers \$6.00 per chair*

*Charger Plates \$3.50 per plate*

*Upgrade Overnight Room to the Canterbury or Terrace Suite - \$200.00; Upgrade Overnight Room to the Windsor Suite - \$300.00  
Suites prior and post wedding are based on availability and charged at prevailing rates.*

*Tent pricing available upon request*

### Spa, Salon, and Boutique Services

*Treat your bridal party to a relaxing day at our world class Spa, dedicated to the fine art of pampering and relaxation.*

*Have your hair done at the Salon, your nails done in the Spa, and your make-up applied by our Professional artists in the Boutique.*

*At The Spa at Norwich Inn, we eliminate the stress of rushing around town for multiple appointments on your big day.*

*Mid-Week Bridal Spa Parties receive a 20% discount on all Spa Treatments*

1-800-ASK-4-SPA

*All pricing is subject to a 20% service charge and CT sales tax. Prices, service charge and tax are subject to change.*

[www.TheSpaAtNorwichInn.com](http://www.TheSpaAtNorwichInn.com)