

*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

Please add 6% state sales tax & 20% Service Charge. Prices & Service Charge are subject to change.

www.TheSpaAtNorwichInn.com

THE SPA AT NORWICH INN
Canterbury Wedding Package

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

Salads

(Please Select One)

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

Please add 6% state sales tax & 20% Service Charge. Prices & Service Charge are subject to change.

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

Please add 6% state sales tax & 20% Service Charge. Prices & Service Charge are subject to change.

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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

Please add 6% state sales tax & 20% Service Charge. Prices & Service Charge are subject to change.

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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*

Please add 6% state sales tax & 20% Service Charge. Prices & Service Charge are subject to change.

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THE SPA AT NORWICH INN
Regency Wedding Package

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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

Please add 6% state sales tax & 20% Service Charge. Prices & Service Charge are subject to change.

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THE SPA AT NORWICH INN

Royalty Wedding Package

Cocktail Reception

*Domestic and Imported Cheese & Fruit Display
Seasonal Vegetable Crudit  & 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 saut ed in a light Shallot &
Chablis Cr me wrapped in a Crepe with a Saffron Cr me & 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*

Please add 6% state sales tax & 20% Service Charge. Prices & Service Charge are subject to change.

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THE SPA AT NORWICH INN
Royalty Wedding Package

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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 Clams & 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

Please add 6% state sales tax & 20% Service Charge. Prices & Service Charge are subject to change.

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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

Please add 6% state sales tax & 20% Service Charge. Prices & Service Charge are subject to change.

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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-Marinated 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

Please add 6% state sales tax & 20% Service Charge. Prices & Service Charge are subject to change.

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THE SPA AT NORWICH INN

Wedding Package

Enhancements Available

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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