

*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 Coffee & 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 Coffee & 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 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*

*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 Coffee & 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.*

# *Iris Package*

**DAY PACKAGE AVAILABLE FOR WEDDINGS ENDING NO LATER THAN 4PM**

## **COCKTAIL RECEPTION**

### **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*

*Passed Mimosas and Sangria during the cocktail hour*

## **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*

### **ENTRÉES**

*Choice of two (2)*

*Advance counts required*

*Prime Rib Au Jus – Roasted Garlic Horseradish Twice Baked Potatoes and a Roasted Tomato Florentine  
Chicken Marsala – Chicken, Mushroom Marsala Sauce, Twice Baked Potatoes and Sautéed Spinach  
Chicken Picatta – Lemon-Caper Sauce, Dutchess-Chive Potatoes and Asparagus Bundles  
Panko Crusted Cod – Lemon-butter Buerre Blanc Jasmine Rice Pilaf and Sautéed Broccolini  
Salmon Piccata – Pan Roasted Salmon, Lemon-Caper Beurre Blanc, Twice Baked Potato  
and a Roasted Tomato Florentine*

### **DESSERT**

*Traditional Wedding Cake • Coffee, Decaffeinated Coffee & Assorted Teas*

**\$70 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.*

# Morning Glory Package

**BRUNCH PACKAGE AVAILABLE FOR WEDDINGS ENDING NO LATER THAN 4PM**

## COCKTAIL HOUR

### 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*

*Butler Passed Mimosas & Bloody Mary's during cocktail hour*

## BRUNCH BUFFET

*Chilled Champagne Toast with Raspberry Garnish*

*Orange Juice, Cranberry Juice and Grapefruit Juice • Assorted Coffee Cakes and Breakfast Breads  
Norwich Inn Bakery Basket with Muffins, Croissants, Danish, and Assorted Bagels with Plain & Flavored Cream Cheese  
Fluffy Scrambled Eggs with Chive and Tomato • Crispy Bacon & Breakfast Sausage • Breakfast Potatoes*

*Choice of one (1)*

*Brioche French Toast with Caramelized Apples and Maple Syrup  
Blueberry Pancakes with Maple Syrup • Cheese Blintzes with Fresh Berry Compote*

*Choice of three (3) Omelets Served Buffet-Style*

*Garden with Mushrooms, Chives, Tomato, Arugula and Swiss Cheese  
Southwest with Chorizo, Onion, Red & Green Peppers, and Smoked Cheddar  
3 Cheese with Cheddar, American and Goat Cheese • Eggwhite with Spinach, Tomato and Avocado • Ham & Swiss*

*Choice of two (2) Specialty Salads*

*The Spa Garden Salad with Assorted Dressings  
Steak House Salad – Romaine Lettuce, Applewood Smoked Bacon, Crumbled Blue Cheese,  
Brioche Coutons, Candied Walnuts, Red Wine Vinegar & Extra Virgin Olive Oil  
Marinated Cucumber & Tomato Salad • Tabbouleh Salad • Classic Caesar Salad  
Tri-colored Pasta Salad • Cold Soba noodle salad with Wasabi Vinaigrette • Roasted Corn Salad with Cojita Cheese*

*Choice of two (2) Hot Entrées*

*Chicken Piccata with Lemon Caper Butter • Herb Marinated Chicken Breast • Chicken Parmesan  
Salmon Piccata with Lemon-Caper Beurre Blanc • Honey-Lavender Salmon • Panko Crusted Cod with Scampi Style Sauce  
Wild Mushroom Beef Stroganoff • Roasted Vegetable Primavera with Penne with Garlic, Extra Virgin Olive Oil & Fresh Herbs  
Boneless Short Ribs • Eggplant Rollatini*

*Choice of one (1) Side*

*Creamy Parmesan Polenta • Roasted Root Vegetables • Fire Roasted Vegetable Medley  
Escarole sautéed with Garlic and Oil • Green Beans Almondine • Butternut Squash Hash*

## DESSERT

*Traditional Wedding Cake • Coffee, Decaffeinated Coffee & Assorted Teas*

**\$85 per person**

*35 guest minimum*

*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*



# *Brunch Enhancements*

## **CARVING STATIONS**

### *Prime Rib*

*Herb-Rubbed and Slow Roasted with Horseradish and Au Jus*

*\$18pp*

### *Turkey Breast*

*Breast of the Bird, Slow Roasted and Served with Cranberry Chutney and Giblet Gravy*

*\$13pp*

### *Whole Tom Turkey*

*Rubbed with Butter and Sage, Roasted for Hours and Carved with Giblet Gravy  
and a Cranberry Chutney (includes dark meat)*

*\$10pp*

### *Pork Loin*

*Cider and Citrus Brined Pork Loin, Crusted with Fresh Herbs and Slowly Roasted  
Served with a Warm Mango Chutney*

*\$9pp*

### *Ham*

*Cured Pit Ham Accompanied with Whole Grain Mustard, Dijon Mustard and Pineapple Glaze*

*\$8pp*

### *Leg of Lamb*

*Herb Crusted and Slowly Roasted to a Perfect Medium Rare  
Served with Mint Jelly and Horseradish Cream*

*\$12pp*

### *Beef Tenderloin- The Filet Mignon*

*Herb Crusted, Hard Seared and Roasted to Perfection;  
Served with Sauce Béarnaise and a Rich Bordelaise*

*\$19pp*

*Attendant required, \$100 each*

*1 attendant per 100 guests for 1 carved item*

*1 attendant per 65 guests for 2 carved items*



# *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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