

Making Memories Since 1827



MIDDLEBURY INN



Vermont Weddings at the Middlebury Inn

Thank you for considering the Middlebury Inn as the host for your Vermont wedding reception. Let us pamper you with our in-house spa services, attention to detail, fantastic food, and extraordinary service here at the historic Middlebury Inn. Our classic New England Inn boasts unique, yet functional space and décor, in an historic atmosphere. Our full-service hotel with meeting, catering and banquet services offers the finest wedding reception location in central Vermont.

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Reception Rooms and Fees at the Middlebury Inn

The Founder's Room is a formal, luxurious ballroom that will create memories for years to come. The Founder's Room, Stewart Library and the Willard Room open together into one magnificent Ballroom. Suited perfectly for large weddings, our ballroom can comfortably seat 150 or host stand up receptions for 250. The room by itself is ideal for weddings of up to 84 guests with a dance floor. **Rental Fee \$750-**

The Willard Room can be used for smaller weddings, cocktail parties or bridal showers and can seat up to 42 guests dining room-style, or over 50 for cocktail functions. **Rental Fee \$250-**

Morgan's Tavern is perfect for that special cocktail reception or after-wedding celebration spot. The Tavern can accommodate sit down groups of up to 65 people and cocktail receptions for over 100. The Veranda can be combined seasonally with the Tavern space to create a free and open event. **Rental Fee \$250-**

The Stewart Library is an intimate setting for small weddings or rehearsal dinners of 10-20 guests. The atmosphere is one of elegant grace. **Rental Fee \$200-**

The Lovely Outdoor Courtyard can be open-air or tented to provide a perfectly delightful outdoor setting. Nestled between two historic inn buildings, overlooking the town of Middlebury and surrounded by lush landscaping, the Courtyard is perfect for an outdoor cocktail function or for your wedding ceremony. Tent and equipment are not included in space rental. **Rental Fee \$250-**

Rooms
& Fees

Additional Special Event Ideas

The gathering of family and friends is the perfect reason to arrange other events such as a Rehearsal Dinner, Bridal Luncheon, Farewell Breakfast or Brunch. Be sure to ask our Wedding Coordinator for special menus available for just such an occasion.

Included Complimentary Services

- Personalized Consultation
- Complimentary Bridal Suite
- Complimentary Parking
- White or Ivory Linen Table Cloths & Napkins
- China, Glassware and Silverware
- Skirted Display Tables for Wedding Cake and Gifts
- Use of Garden Area (upon availability) for Photographs



Hors d'oeuvres

All Hors d'oeuvres are sold in increments of 25 pieces unless specified.

Cold

Shrimp Cocktail with a Variety of Sauces (Choice of 2: Traditional Cocktail, Lime Cumin Mayo, Horseradish Cream Sauce)	\$55
Tenderloin of Beef Canapés (Choice of 1: Horseradish Cream Sauce or Red Onion Compote)	\$62
Smoked Trout Canapés	\$55
Boursin Stuffed Cherry Tomatoes	\$35
Fresh Fruit Skewers	\$50
Bacon-Wrapped Dates with Bayley Hazen Blue Cheese	\$50
Caprese Skewers	\$50
Melon and Prosciutto	\$50

Hot

Chicken Satay with Thai Peanut Dipping Sauce	\$55
Maple-Glazed Scallops Wrapped in Bacon	\$90
Assorted Mini Quiche (Lorraine, Spinach & Mushroom, Crab & Asiago)	\$65
Spanakopita	\$45
Mini Crab Cakes with Lime Cumin Mayo	\$90
Black Bean Cakes with Chipotle Aioli	\$50
Tomato, Basil & Mozzarella Bruschetta	\$50
Shrimp Scampi Skewers	\$55

Hors
d'oeuvres

Stationary Platters

All Platters are sold in increments of 25 guests unless specified.

Fresh Garden Crudités with 2 Dips	\$75
Dilled Shrimp Dip with Toasted Bagel Chips	\$95
Garden Salsa with Tortilla chips	\$55
Roasted Corn Salsa with Blue Tortilla chips	\$60
Hummus with Pita Chips	\$55
Smoked Salmon Platter (Red Onion, Capers, Chopped Egg, Dill Cream Cheese, Cocktail Rye)	\$100
Vermont Artisan Cheese Platter	\$85
Baked Spinach & Artichoke Dip with French Bread	\$70

Dessert Stations

All are priced per person with a 20 person minimum

*Cookies and Brownies	\$4.00
*Chocolate Fountain (per hour) with pretzels, shortbread, marshmallows, and fruit	\$8.00
*Bistro Dessert Selection (Red Velvet Layer Cake, Strawberry Cheesecake Cream Pie, Turtle Cream Pie, Classic Cheesecake, Key Lime Pie, Peanut Butter Cream Pie)	\$4.00

Hors
d'oeuvres



Plated Entrees at the Middlebury Inn

Entrée price includes:
 One Soup or Salad
 Our Inn-made Anadama Rolls with Cabot Butter
 Chef's Choice of Starch and Vegetable

Soups

New England Clam Chowder
 Chilled Strawberry Soup
 Hearty Tomato Bisque
 Curried Chicken and Apple
 Chilled Garden Gazpacho

Salads

Mixed Garden Greens with Choice of Dressing
 Caesar Salad
 Vine-Ripened Tomato and Mozzarella with Balsamic Reduction
 Fresh Fruit on Bibb Lettuce with Yogurt

Entrees

Beef

Chateau Steak with Maître d' Butter	\$28
Roast Sirloin with Shiitake Mushroom Sauce	\$32
Roast Prime Rib of Beef au jus lie	\$35
Surf and Turf (6oz. Filet Mignon and Shrimp Scampi)	\$35
Filet Mignon with Béarnaise Sauce	\$39

Pork

Maple-Glazed Pork Loin with Grain Mustard Cream Sauce	\$29
Pork Tenderloin with a Raspberry Sauce and Balsamic Reduction	\$33

Fish

Poached Filet of Salmon with Hollandaise	\$28
Crab Stuffed Filet of Sole with Dill Beurre Blanc	\$33
Grilled Ahi Tuna with Wasabi Ginger Lime Sauce	\$33
Black and White Sesame Crusted Salmon with Miso Mirin Marinade	\$35
Lobster and Shiitake Thermidor in Puff Pastry	\$39

Poultry

Breast of Chicken Piccata	\$27
Hunter Style Chicken	\$28
Chicken Statler with Mushroom Marsala Sauce	\$30

Vegetarian

Ratatouille Stuffed Portabella Mushroom	\$24
Portabella Bourguignon	\$25
Wild Mushroom Ravioli with Spinach Cream Sauce	\$27

If offering a choice of two entrees, a charge of \$3.00 per person will be added.
 Pre-counts must be communicated with final guarantee.

Plated
Entrees



Buffet Dinner

Includes our Inn-made Anadama Rolls with Cabot Butter

Plated Soups

(Choose One)

New England Clam Chowder
Hearty Tomato Bisque
Chilled Garden Gazpacho

Chilled Strawberry Soup
Curried Chicken and Apple

Salads

(Choose Two)

Mixed Garden Greens with Choice of Two Dressings
Vine-Ripened Tomato and Mozzarella with Balsamic Reduction
Chef Peter's Cole Slaw
Caesar Salad
Sesame Noodles in a Thai Peanut Sauce
Dilled Red Potato Salad

Entrées

(Choose Two)

Roast Prime Rib of Beef au Jus Lie (Carved)
Roast Sirloin with Shiitake Mushroom Demi-glace (Carved)
Maple Glazed Pork Loin with Grain Mustard Cream Sauce
Poached Filet of Salmon with Lemon Dill Aioli and Cucumber Mint Raita
Black and White Sesame Crusted Salmon with Miso Mirin Marinade
Crab Stuffed Fillet of Sole Dill with Beurre Bland
Grilled Ahi Tuna with Wasabi Ginger Lime Sauce
Breast of Chicken Piccata
Hunter Style Chicken
Ratatouille Stuffed Portabella Mushroom
Portabella Bourguignon
Wild Mushroom Ravioli with Spinach Cream Sauce

Starch

(Choose Two)

Wild Rice Pilaf
Parsley New Potato
Roasted Red Potato
Roasted Garlic Mashed Potato
Penne Pasta Tossed with Pesto

Seasonal Vegetable Included.

\$40 per person

(Minimum of 30 people)

Buffet
Options



Vegetarian Buffet

Includes our Inn-made Anadama Rolls with Cabot Butter

Plated Soups

(Choose One)

Southwestern Chowder
Hearty Tomato Bisque

Chilled Strawberry Soup
Chilled Garden Gazpacho

Salads

(Choose Two)

Mixed Garden Greens with Choice of Two Dressings
Caesar Salad
Vine-Ripened Tomato and Mozzarella with Balsamic Reduction
Wheatberry and Cranberry Salad
Sesame Noodles in a Thai Peanut Sauce
Marinated White Bean Salad
Dilled Red Potato Salad

Entrées

(Choose Two)

Spring Leek Tart
Ratatouille Stuffed Portabella
Eggplant Parmesan
Portabella Bourguignon
Wild Mushroom Ravioli with Spinach Cream Sauce

Starch

(Choose Two)

Wild Rice Pilaf
Parsley New Potato
Roasted Red Potato
Roasted Garlic Mashed Potato
Penne Pasta Tossed with Pesto

Seasonal Vegetable Included.

\$34.50 per person

(Minimum of 30 people)

Vegetarian
Buffet



Elite Buffet

Includes our Inn-made Anadama Rolls with Cabot Butter
 Choice of 2 Stationary Hors D'oeuvre Displays
 Choice of 2 passed Hors D'oeuvres

Plated Soups

(Choose One)

New England Clam Chowder
 Hearty Tomato Bisque
 Chilled Garden Gazpacho

Chilled Strawberry Soup
 Curried Chicken and Apple

Salads

(Choose Two)

Mixed Garden Greens with Choice of Two Dressings
 Caesar Salad
 Vine Ripened Tomato and Mozzarella with Balsamic Reduction
 Wheatberry and Cranberry Salad
 Sesame Noodles in a Thai Peanut Sauce
 Dilled Red Potato Salad

Entrées

(Choose Two)

Roast Prime Rib of Beef au Jus Lie (Carved)
 Roast Sirloin with Shiitake Mushroom Demi-glace (Carved)
 Maple Glazed Pork Loin with Grain Mustard Cream Sauce
 Poached Filet of Salmon with Lemon Dill Aioli and Cucumber Mint Raita
 Black and White Sesame Crusted Salmon with Miso Mirin Marinade
 Crab Stuffed Fillet of Sole Dill Beurre Bland
 Grilled Ahi Tuna with Wasabi Ginger Lime Sauce
 Breast of Chicken Piccata
 Hunter Style Chicken
 Ratatouille Stuffed Portabella Mushroom
 Portabella Bourguignon
 Wild Mushroom Ravioli with Spinach Cream Sauce

Starch

(Choose Two)

Wild Rice Pilaf
 Parsley New Potato
 Roasted Red Potato
 Roasted Garlic Mashed Potato
 Penne Pasta Tossed with Pesto

Seasonal Vegetable Included.

\$55 per person
 (Minimum of 30 people)

Elite
 Buffet



Buffet Brunch

Choice of Two

Baked Ham with Maple Glaze
Grilled Breast of Chicken
Poached Filet of Salmon
Roast Top Sirloin of Beef au jus (Carved)

Choice of One

Scrambled Eggs
Quiche Lorraine
Traditional Eggs Benedict
Smoked Salmon Eggs Benedict

Choice of One

Cabot Cheddar Scalloped Potatoes
Home Fried Potatoes

Choice of Two

Mixed Green Salad with Ranch or Maple Balsamic Dressing
Caesar Salad
Fresh Fruit Salad
Chef Peter's Cole Slaw
Vermont Artisan Cheese Board with Crackers
Ratatouille

Choice of One

Belgian Waffles with Assorted Toppings
Blueberry Pancakes
Our Signature French Toast
Blintzes with Raspberry Compote

Included

Muffins & Scones with Butter and Jam
Bacon and Vermont Maple Sausage
Chef's Choice of Assorted Desserts
Orange and Cranberry Juice

An Omelet Station may be added for a flat fee of \$100.

Counts must be guaranteed 72 hours prior to event.

\$28.00 per person
(Minimum of 30 people)

Buffet
Brunch



Wedding Packages

All Packages Include the Following:

Exclusive Use of Banquet Facilities for 5 hour reception
(Excluding overnight rooms)

Dance Floor

Tulle & Lights Décor in Ballroom

All Table Linen (choice of white or ivory)

Wedding Cake

Champagne Toast

Coffee, Decaf & Hot Tea Station

Complimentary Bridal Suite for Wedding Weekend

Wedding Coordinating Services

Complimentary Dinner Tasting

Menu Choice from Our Package Section

All applicable taxes and gratuities

Wedding
Packages



Middlebury Inn Wedding Package Buffets

Package prices include all taxes and service charges to provide you with one convenient price.

~Menu 1~

Choice of 2 Stationary Hors D'oeuvres Displays
 Inn-made Anadama Rolls with Cabot Butter
 Field Green Salad with Maple Balsamic Vinaigrette & Ranch Dressing
 Roasted Pork Loin with Whole Grain Mustard Cream Sauce
 Breast of Chicken with Rosemary Beurre Blanc
 Penne Pasta Tossed with Roasted Mushrooms, Spinach and Cherry Tomatoes
 Seasonal Vegetable and Roasted Red Potatoes

\$68 per person

~Menu 2 - Carvery~

Choice of 2 Stationary Hors D'oeuvre Displays
 Inn-made Anadama Rolls with Cabot Butter
 Field Green Salad with Maple Balsamic Vinaigrette & Ranch Dressing
 Carved Top Sirloin of Beef with Au Jus and Creamy Horseradish Sauce
 Poached Filet of Salmon with Lemon Dill Hollandaise and Cucumber Mint Raita
 Portabella Bourguignon
 Seasonal Vegetable
 Braised Leek Mashed Potato
 Fettuccini

\$72 per person

~Menu 3 - Carvery~

Choice of 1 Stationary Hors D'oeuvre Display
 Choice of 2 passed Hors D'oeuvres
 Inn-made Anadama Rolls with Cabot Butter
 Classic Caesar Salad
 Roasted Prime Rib with Au Jus and Creamy Horseradish Sauce
 Black and White Sesame Crusted Salmon with Miso Mirin Marinade
 Wild Mushroom Ravioli with Spinach Cream Sauce
 Parsley Red Potatoes
 Wild Rice Pilaf
 Seasonal Vegetable

\$78 per person

(All Buffets require a 30 person minimum)

Wedding
 Package
 Buffets



Vegetarian Package Buffet

~ Menu 4 ~

Includes our Inn-made Anadama Rolls with Cabot Butter

Plated Soups

(Choose One)

Southwestern Chowder
Hearty Tomato Bisque

Chilled Strawberry Soup
Chilled Garden Gazpacho

Salads

(Choose Two)

Mixed Garden Greens with Choice of Two Dressings
Caesar Salad
Vine Ripened Tomato and Mozzarella with Balsamic Reduction
Wheatberry and Cranberry Salad
Sesame Noodles in a Thai Peanut Sauce
Marinated White Bean Salad
Dilled Red Potato Salad

Entrées

(Choose Two)

Spring Leek Tart
Ratatouille Stuffed Portabella
Eggplant Parmesan
Portabella Bourguignon
Wild Mushroom Ravioli with Spinach Cream Sauce

Starch

(Choose Two)

Wild Rice Pilaf
Parsley New Potato
Roasted Red Potato
Roasted Garlic Mashed Potato
Penne Pasta Tossed with Pesto

Seasonal Vegetable Included.

\$75 per person

(Minimum of 30 people)

Vegetarian
Package
Buffet



Elite Buffet Package

~Menu 5~

Includes: Inn-made Anadama Rolls with Cabot Butter
Choice of 2 Stationary Hors D'oeuvre Displays
Choice of 2 passed Hors D'oeuvres

Plated Soups

(Choose One)

New England Clam Chowder
Hearty Tomato Bisque
Chilled Garden Gazpacho

Chilled Strawberry Soup
Curried Chicken and Apple

Salads

(Choose Two)

Mixed Garden Greens with Choice of Two Dressings
Caesar Salad
Vine-Ripened Tomato and Mozzarella with Balsamic Reduction
Wheatberry and Cranberry Salad
Sesame Noodles in a Thai Peanut Sauce
Dilled Red Potato Salad

Entrées

(Choose Two)

Roast Prime Rib of Beef au Jus Lie (Carved)
Roast Sirloin with Shiitake Mushroom Sauce (Carved)
Maple Glazed Pork Loin with Grain Mustard Cream Sauce
Poached Filet of Salmon with Lemon Dill Aioli and Cucumber Mint Raita
Black and White Sesame Crusted Salmon with Miso Mirin Marinade
Crab Stuffed Fillet of Sole Dill Beurre Bland
Grilled Ahi Tuna with Wasabi Ginger Lime Sauce
Breast of Chicken Piccata
Hunter Style Chicken
Ratatouille Stuffed Portabella Mushroom
Portabella Bourguignon
Wild Mushroom Ravioli with Spinach Cream Sauce

Starch

(Choose Two)

Wild Rice Pilaf
Parsley New Potato
Roasted Red Potato
Roasted Garlic Mashed Potato
Penne Pasta Tossed with Pesto

\$82 per person

(Minimum of 30 People)

Elite
Buffet
Package



Elite Plated Package

~Menu 6~

Entrée price includes: One Soup and One Salad
Our Inn-made Anadama Roll with Cabot Butter
Chef's Choice of Starch and Vegetable

Soups

(Choose One)

New England Clam Chowder
Chilled Strawberry Soup
Hearty Tomato Bisque
Curried Chicken and Apple
Chilled Garden Gazpacho

Salads

(Choose One)

Mixed Garden Greens with Choice of Dressing
Caesar Salad
Vine-Ripened Tomato and Mozzarella with Balsamic Reduction
Fresh Fruit on Bibb Lettuce with Yogurt

Entrees

(Choose One)

Beef

Roast Sirloin with Shiitake Mushroom Demi-glace
Roast Prime Rib of Beef au jus lie
Surf and Turf (6oz. Filet Mignon and Shrimp Scampi)
Filet Mignon with Béarnaise Sauce

Pork

Maple-Glazed Pork Loin with Grain Mustard Cream Sauce
Pork Tenderloin with a Raspberry Sauce and Balsamic Reduction

Fish

Poached Filet of Salmon with Hollandaise
Crab Stuffed Filet of Sole with Dill Beurre Blanc
Grilled Ahi Tuna with Wasabi Ginger Lime Sauce
Black and White Sesame Crusted Salmon with Miso Mirin Marinade
Lobster and Shiitake Thermidor in Puff Pastry

Poultry

Breast of Chicken Piccata
Hunter Style Chicken
Statler Chicken with Mushroom Marsala Sauce

Vegetarian

Ratatouille Stuffed Portabella Mushroom
Portabella Bourguignon
Wild Mushroom Ravioli with Spinach Cream Sauce

\$82 per person

If offering a choice of two entrees, a charge of \$3.00 per person will be added.
Pre-counts must be communicated with final guarantee.

WWW.MIDDLEBURYINN.COM • WEDDINGS@MIDDLEBURYINN.COM • 1-800-842-4666
All Package prices are inclusive of all taxes and service charges. Menu subject to change without notice.

Elite
Plated
Package



Bar Services

Open Hourly Bar – The fixed price bar includes liquor, beer, and wine or beer and wine, as well as non-alcoholic beverages and fruit garnishes. Your bill will reflect the guaranteed number of adult guests or the actual number of guests, whichever is greater. For anyone under the age of 21, non-alcoholic beverages will be available at a fixed price of \$2.00 per person. Pricing is based on hourly increments. Drinks served before or after the contracted times will be pro-rated and charged accordingly.

<i>Selections</i>	<i>First Hour</i>	<i>Additional Hours</i>
Full Bar Selections	\$14.00 per hour per person	\$12.00 per hour per person
Beer & Wine Only	\$9.00 per hour per person	\$7.00 per hour per person
Non-alcoholic	\$3.00 per hour per person	

Tally Bar

The open tally bar is based upon actual consumption. This full service bar offers a complete selection of domestic and imported beers, wine, liquor and non-alcoholic beverages. Alcohol selections for the tally bar and the amount of time it is offered can be limited upon request to fit within your budget.

Beers - \$3-5 each

We proudly offer many Vermont made microbrews, as well as domestic and imported brands, in both bottles and draft.

Wines - \$6-8 each

Please ask to see a current wine list as availability changes based upon supplier stock.

Bar
Services



Policies

Reception Details

The following options are available for children attending the reception. You may pre-select a half portion of the adult entrée/buffet choice at 50% off the adult price. Or you may choose a set menu to be served, such as a fruit cup, chicken fingers with dipping sauce or pasta with or without sauce, for \$10.00 per child plus tax and gratuity. A child is considered 3-10 years old.

Please include meal requirements for musicians and photographers with your final guarantee number. You may wish to discuss consumption of alcoholic beverages with the musicians or DJ prior to signing a contract. Vendor meals may be pre-ordered at a cost of \$25.00 each, plus tax and service.

Middlebury Inn shall not be responsible for your arrangements with vendors should there be a delay in set-up, take down, loss or destruction of products. Florists needing access to the reception location for preparation before the event must verify their arrival time with the Wedding Coordinator no later than 24 hours prior to the event to assure when the room will be available.

If you are planning to have assigned seating, alphabetized place cards and table numbers, a completed diagram with number of guests per table should be provided to the Wedding Coordinator no later than five business days prior to the reception. The diagram should include the table numbers, number of guests at each table and any special needs such as wheelchair space or high chair and booster placement. Round tables can accommodate up to 6 guests.

Unless included with one of our packages, a 12'x15' dance floor may be added to your reception for \$400.00. Dance floor must be reserved when final decision is due.

Deposit and Payment Information

Middlebury Inn will tentatively hold a date for two weeks, at which time a final decision is due. However, if we receive another inquiry before the decision due date, we may contact you and request a decision within 24 hours. Upon final decision, a contract will be forwarded to you for your signature of approval, a valid credit card number for us to hold on file, and an initial non-refundable deposit of \$1,000.00. The deposit will be applied to your final invoice.

An invoice for advanced payment will be calculated based on the guaranteed number of guests multiplied by the estimated food costs per person, as well as estimated bar costs, less your initial deposit. This invoice will be sent 14 days prior to your event. Payment in full is required 10 days prior to the event.

At the close of the event, a final bill will be calculated and any remaining balance is due upon departure. Interest will be added to any unpaid balances. Final billing will be based on the actual number of guests or the guarantee number, whichever is greater and any incidental charges that may have occurred.

Middlebury Inn will refund any excess funds should your payments exceed your actual charges.



Lodging

Based upon availability, we can arrange for a contracted block of rooms with a variety of accommodations, to be held for you with a deposit of \$500.00 per block. Room blocks are reserved with a two night minimum stay per room. Rooms will be held until 30 days prior to your event.

This block may be filled by individuals calling to reserve on a first come first serve basis. If you choose to pay for guest accommodations, a rooming list will be required 30 days prior to your event. Unless you are sending a rooming list, please direct your guests to contact our reservations department by calling 800-842-4666. An advance deposit of \$100.00 per room is due when guests make a reservation from your room block.

The \$500 deposit for the block of rooms may be refunded after the wedding weekend if at least half of wedding rooms were reserved. Should you not meet this stipulation, the deposit is non-refundable.

Room blocks can be arranged without a deposit, however, rooms can only be held until 60 days prior to your event. Two night minimums will still be required for these blocks.

Applicable Taxes and Service Charge

9% Vermont's Rooms & Meals Tax, 1% City Tax, 10% Alcohol Tax, 20% Service Charge will be applied to respective rates, unless otherwise stated.

Reminders

- ***Initial deposit** of \$1000.00 due with signed contract
- ***Final detailing** and menu selection due 30 days or more prior to reception date.
- ***Guaranteed number** of guests is due 14 business days prior to reception date
- ***Final deposit** is due upon receipt of final estimated cost based on guaranteed number, no later than 10 days prior to the reception date.
- ***Seating arrangement** details are due 5 days prior to reception date.
- ***Final payment** is due upon receipt of your final invoice.

Contact Information:

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