



WEDDINGS AT NORWICH INN PACKAGES & PRICING

2024



WEDDING PACKAGES

	ROSE PACKAGE	LILY PACKAGE	ORCHID PACKAGE
	\$140++ per person	\$155++ per person	\$170++ per person
Number of Hours	5 Hour Reception <i>Add ½ Hour for Ceremony</i>	5 Hour Reception <i>Add ½ Hour for Ceremony</i>	5 Hour Reception <i>Add ½ Hour for Ceremony</i>
Cocktail Hour	<ul style="list-style-type: none"> • 1 Hour of Quality Open Bar • Harvest Cheese Display • 4 Butler Passed Hors D'oeuvres from Tier One 	<ul style="list-style-type: none"> • 1 Hour of Premium Open Bar • Harvest Cheese Display • 5 Butler Passed Hors D'oeuvres from Tier One & Two 	<ul style="list-style-type: none"> • 1 Hour of Premium Open Bar • Harvest Cheese Display • 6 Butler Passed Hors D'oeuvres from Tier One, Tier Two & Tier Three
Reception	<ul style="list-style-type: none"> • 3 Hours of Quality Open Bar • Champagne Toast • Two Course Plated Dinner <ul style="list-style-type: none"> • Wedding Cake • Coffee & Tea Service 	<ul style="list-style-type: none"> • 3 Hours of Premium Open Bar • Champagne Toast • Three Course Dinner <ul style="list-style-type: none"> • Wedding Cake • Coffee & Tea Service 	<ul style="list-style-type: none"> • 3 Hours of Premium Open Bar <ul style="list-style-type: none"> • Champagne Toast • Three Course Dinner <ul style="list-style-type: none"> • Wedding Cake • Coffee & Tea Service • Tableside Wine Service <p style="text-align: center;">Or</p> <ul style="list-style-type: none"> • Upgrade to Super Premium Bar

*Prices are subject to a taxable 21% service charge and 7.35% CT sales tax. Vendors and Children 11 & under are \$39++, Minors (12-20) are \$89++
This pricing is valid through December 31, 2024. Pricing for 2025 will not increase more than 10% of current pricing.*

GUEST COUNT REQUIREMENTS

FRIDAY | 50 Adult Guests **SATURDAY** | 75 Adult Guests **SUNDAY** | 50 Adult Guests

MONDAY-THURSDAY | 25 Adult Guests

HOSPITALITY PACKAGES

These packages are in addition to your per person price and are inclusive of service charge and tax.

<p>RECEPTION WITH ONSITE CEREMONY</p> <p>\$3,500</p> <p>INCLUDES:</p> <ul style="list-style-type: none"> • Bridal Suite with Complimentary Brunch & Mimosas • Groom's Suite with Complimentary Lunch & Beer <ul style="list-style-type: none"> • Set-up & Break-down of Event • Dress Rehearsal (Day Before the Wedding) • Water Station for Ceremony & Reception <ul style="list-style-type: none"> • White Garden Chairs for Ceremony <ul style="list-style-type: none"> • Power at the Ceremony Site • Reception & Cocktail Tables • Tablecloths & Choice of Color Napkin <ul style="list-style-type: none"> • Plates, Silverware, Glassware 	<p>RECEPTION ONLY</p> <p>\$2,750</p> <p>INCLUDES:</p> <ul style="list-style-type: none"> • Bridal Suite with Complimentary Brunch & Mimosas • Groom's Suite with Complimentary Lunch & Beer <ul style="list-style-type: none"> • Set-up & Break-down of Event • Water Station for Reception • Reception & Cocktail Tables • Tablecloths & Choice of Color Napkin <ul style="list-style-type: none"> • Plates, Silverware, Glassware
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ALL THE DETAILS

OVERNIGHT HOTEL SUITE FOR THE BRIDE & GROOM

The bride and groom receive a complimentary guest suite at the inn on the night of their wedding. You also have the option to reserve additional rooms for your guests at a discounted rate. These rooms are subject to the property-wide 4pm check-in and 12pm check-out.

COUPLES MASSAGE

All packages include a Serenity Couples' Massage for the bride and groom. You can enjoy the services on your wedding weekend or up to a year from your wedding date.

SPA

Our award-winning spa is available for you and your guests! Your guests can access our facilities and choose from our wide selection of services to relax before or after your wedding!

TASTING

Once you have booked your wedding, we invite you to come in for a tasting to try the selections you would like to offer on your wedding day.

WEEKEND FESTIVITIES

Why should the fun stop at the wedding? Here at The Spa at Norwich Inn, you can have an entire wedding weekend! We offer a 10% discount if you want to add a rehearsal dinner, welcome party or farewell breakfast.

ATTENTION TO DETAIL

We understand that your wedding day is one of the most important days of your life, and we intend to make it all about you.

BRIDAL SUITE

We invite you to get ready onsite! We offer our spacious Conservatory to act as your bridal suite starting at 9am on the morning of your wedding. Don't worry, we didn't forget about the groom-not only do you receive a hotel suite for the night of your wedding, you also have it for the night before. The groom and his groomsmen can get ready at their leisure in the suite!

WEDDING PLANNER

Any bride knows that there are hundreds of little details that go hand in hand with planning a wedding. Here at the Spa at Norwich Inn, our wedding coordinator will assist you with all questions and concerns and be there for you every step of the way, from booking to the big day!

RECEPTION MENUS

SAMPLE COCKTAIL HOUR SELECTIONS

STATIONARY HORS D'OEUVRES

Included in Rose, Lily & Orchid Package

Harvest Cheese Presentation

Special Selection of Imported & Domestic Cheeses | Grapes | Berries | Assorted Crackers & Flatbreads

PASSED HORS D'OEUVRES

Rose Package, Select Four from Tier One | **Lily Package**, Select Five from Tiers One or Two

Orchid Package, Select Six from Tiers One, Two or Three

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 & Herb Dip

Chicken Quesadilla

Kobe Beef Franks in a Blanket with Chipotle Ketchup

Mini Chicken Cordon Bleu

Buffalo Chicken Puffs

Spinach and Feta wrapped in Phyllo Dough

Bruschetta Trio (Basil Pesto, Olive Tapenade, Fresh Tomato-Basil)

Spinach & Feta Stuffed Mushrooms

Cheddar Jalapeño Poppers

TIER TWO

Scallops & 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 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 & Tomato Jam

TIER THREE

Ancho Crusted Tuna Bites with Wasabi Aioli

Shrimp Cocktail

Amaretto Shrimp with Candied Walnut Dust

Boneless Short Ribs wrapped in Bacon with Horseradish Crème

Lamb Meatballs on Pita with Cucumber Tzatziki

Crispy Polenta Cakes with BBQ Pulled Pork & Tobacco Onion Rings

Crab & Toasted Corn Fritters with Coconut Reduction

Curry Roasted Cauliflower with Harissa Yogurt

Asparagus & Roasted Red Pepper Arancini with Saffron Rui

COCKTAIL HOUR ENHANCEMENTS

(pricing is in addition to packages)

Assorted Sushi Rolls

(with Wasabi, Pickled Ginger & Tamari)

\$24++ per person

Sliders

Mini Lobster Slider Rolls *(Market Price)*

Mini Crab Cake Sliders *(With California Slaw & Pickled Remoulade)* \$16++ per person

Kobe Beef Sliders \$16++ per person

Duck BLT Sliders \$16++ per person

Meatball Sliders \$10++ per person

Made to Order Pasta Station

(attendant required \$125 each)

Assorted Pastas Prepared by our Chef to your Liking with a Variety of Selected Ingredients

\$20++ per person

Carved Chateaubriand

(attendant required \$125 each)

Mini Brioche Rolls | Rich Demi Glaze | Sauce Béarnaise | Fresh Horseradish Aioli

\$28++ per person

The Butcher Block

Prosciutto | Mortadella | Capicola | Genoa | Imported Provolone

Gorgonzola Stuffed Cherry Peppers | Marinated Olives | Norwich Inn Honey | Candied Nuts

Green Grapes | Fresh Berries

\$19++ per person

Raw Bar

(one each per person)

Shrimp Cocktail | Oysters & Clams on the Half Shell | Cocktail Sauce | Remoulade | Sauce Mignonette

(Market Price)

Captain's Raw Bar

Jumbo Shrimp Cocktail | Blue Point Oysters & Cherry Stone Clams on the Half Shell | Cold Lobster Cocktail

Chilled Alaskan King Crab | Smoked Trout

(Market Price)

SAMPLE PLATED DINNER SELECTIONS

APPETIZER COURSE

Lily & Orchid Package, Select One

Lobster Bisque

Sherry & Lump Crab

Penne a la Vodka

Tomato Basil and Gorgonzola Bisque

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

Butternut Squash Bisque

Candied Pecans & Crème Fraîche Southern Style Shrimp & Grits

Wild Mushrooms Ragout

Crumbled Gorgonzola, Creamy Herb Polenta

Penne Pasta Cruda

Penne Pasta with Fresh Pomodoro, Shaved Parmesan Reggiano, Fresh Herbs

Roasted Cauliflower Bisque

Fresh Sage, Capers, Parmesan

House-Made Gnocchi

Grappa and Gorgonzola Reduction, Sultana Raisins, Toasted Pignoli Nuts

Amaretto Shrimp

Dusted & Fried, Dipped in Spicy Amaretto Aioli with Crushed Candied Walnuts

SALAD COURSE

Rose, Lily & Orchid Package, Select One

The Spa Garden Salad

Field Greens, Grape Tomatoes, Cucumber, Carrot, House Balsamic Vinaigrette

Classic Caesar Salad

Romaine Hearts, Parmesan Cheese, Croutons, House-made Caesar with a Hint of Lemon

Poached Pear

(Lily & Orchid Packages)

English Stilton, Candied Walnuts, Delicate Greens, House Balsamic Vinaigrette

ENTRÉE COURSE

Rose, Lily & Orchid Package, Select Two + Vegetarian
\$7++ per person to add third entrée selection to all packages

Grilled New York Strip Steak

Pinot Noir-Blue Cheese Butter, Garlic Mashed Potatoes, Sautéed Spinach

Steak au Poivre

Pepper Crusted NY Strip, Brandy & Green Peppercorn Sauce, Herb Roasted Fingerling Potatoes, Sautéed Broccolini

Prime Rib Au Jus

Roasted Garlic Horseradish Twice Baked Potatoes & a Roasted Tomato Florentine

Boneless Short Ribs

Roasted Root Vegetables, Creamy Chive Risotto

ENTRÉE COURSE (cont'd)

Chicken Marsala

Chicken, Mushroom Marsala Sauce, Twice Baked Potatoes, Sautéed Broccolini

Chicken Francaise

Egg Battered Chicken Breast, Lemon Caper Velouté, Twice Baked Potatoes, Asparagus Bundles

Chicken Saltimbocca

Chicken, Sage, Prosciutto, Sweet Brandy Reduction, Garlic Mashed Potatoes, Sautéed Spinach

Mediterranean Chicken

Chicken Breast Stuffed with Fresh Mozzarella & Roasted Red Peppers, Basil Pesto Cream, Parmesan Risotto, Asparagus Bundles

Spinach & Fontina Stuffed Chicken Breast

Wrapped in Bacon & Topped with a Shallot Demi Glaze with Twice Baked Potato, Roasted Cauliflower

Panko Crusted Cod

Scampi Style Sauce, Jasmine Rice Pilaf, Sautéed Broccolini

Honey Lavender Salmon

Norwich Inn Honey-Lavender Glaze, Asparagus Bundles, Jasmine Rice Pilaf

Grilled Swordfish with Lemon

Caper Beurre Blanc, Roasted Garlic Mashed Potatoes, Sautéed Broccolini

Salmon Piccata

Pan Roasted Salmon, Lemon-Caper Beurre Blanc, Twice Baked Potato & a Roasted Tomato Florentine

Shrimp Scampi

Sautéed Shrimp, Garlic, White Wine, Butter and Herbs, Duchess Potatoes, Asparagus Bundles

Vegetable Stir Fry (Vegan)

Seasonal Vegetable Cantonese Style Stir Fry with Soba Noodles

Vegetarian Strudel

Roasted Vegetables & Basil Pesto Wrapped in a Flakey Pastry Shell with Roasted Tomato Coulis

Eggplant Rollatini

Grilled Eggplant, Ricotta Cheese, Mozzarella Cheese, Marinara Sauce

Roasted Vegetable Primavera (Vegan)

Seasonal Vegetables, Garlic, Extra Virgin Oil, Fresh Herbs, Penne Pasta

Roasted Butternut Squash Carbonara

Roasted Butternut Squash, Cippolini Onions, English Peas, Chipotle, Spinach Fettuccine, Shaved Manchego Cheese

Tofu Parmesan

Crispy Tofu, Fresh Mozzarella, Heirloom Tomatoes, Basil Pesto

ENTRÉE ENHANCEMENTS

Please ask your Wedding Sales Consultant for today's market price.

Grilled Filet Mignon

Mushroom Marsala, Creamy Parmesan Polenta, Sautéed Broccolini

Duet Grilled Filet Mignon

Merlot Reduction, Seafood Stuffed Shrimp, Vegetable Ratatouille, Garlic Mashed Potatoes

Baked Salmon

Stuffed with Shrimp & Crab, Dressed with an Orange Hollandaise, Jasmine Rice Pilaf, Grilled Asparagus

Lobster & Salmon Wellington

Grilled Salmon, Picked Lobster Meat, Melted Brie & Creamy Potato Baked inside a Flaky Pastry Shell with Asparagus & Sauce Béarnaise

Macadamia Crusted Chicken

Mango Salsa, Jasmine Rice Pilaf, Asparagus Bundles, Lime Beurre Blanc

BAR PACKAGES

Included in Rose Package, **Four Hour Open Quality Bar**

<p><u>Liquor</u></p> <p>New Amsterdam Vodka Bacardi Rum Cutty Sark Whiskey Beefeater Gin Tortilla Gold Tequila Jim Beam Bourbon Seagram's 7 Whiskey</p>	<p><u>Liqueur</u></p> <p>Peachtree Schnapps Kamora Coffee Liqueur Amaretto Irish Crème Crème de Cassis</p> <p><u>Wine</u></p> <p>Chardonnay Cabernet Sauvignon Merlot</p>	<p><u>Beer</u></p> <p>Budweiser Bud Light Sam Adams Sam Adams Seasonal Non-Alcoholic Option</p>
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Included in Lily & Orchid Package, **Four Hour Open Premium Bar**

\$2++ per person for brand substitution | \$10++ per person to upgrade to Rose Package

<p><u>Liquor</u></p> <p>Tito's Vodka Bacardi Rum Captain Morgan Rum Jack Daniel's Whiskey Seagram's VO Whiskey Dewar's Scotch Tanqueray Gin Jose Cuervo Tequila</p>	<p><u>Liqueur</u></p> <p>Peachtree Schnapps Kahlua Amaretto Disaronno Bailey's Irish Crème Chambord</p> <p><u>Red Wine</u></p> <p>Pinot Noir Cabernet Sauvignon Merlot</p>	<p><u>White Wine</u></p> <p>Pinot Grigio Chardonnay Champagne</p> <p><u>Beer</u></p> <p>Budweiser Bud Light Sam Adams Sam Adams Seasonal Non-Alcoholic Option</p>
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Option to upgrade in Orchid Package, Super Premium Bar

\$4++ per person for brand substitution | \$15++ per person to upgrade to Rose or Lily package

<p><u>Liquor</u></p> <p>Grey Goose Vodka Mount Gay Rum Captain Morgan Rum Johnny Walker Black Bombay Sapphire Gin Patron Silver Tequila Maker's Mark Bourbon Crown Royal Whiskey</p>	<p><u>Liqueur</u></p> <p>Peachtree Schnapps Kahlua Amaretto Disaronno Bailey's Irish Crème Chambord Sambuca Grand Marnier</p> <p><u>Red Wine</u></p> <p>Pinot Noir Cabernet Sauvignon</p>	<p><u>White Wine</u></p> <p>Pinot Grigio Chardonnay Champagne</p> <p><u>Beer</u></p> <p>Budweiser Bud Light Sam Adams Sam Adams Seasonal Non-Alcoholic Option</p>
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Tableside Wine Service

(pricing is in addition to your standard package)

House White and House Red served tableside during dinner

\$10++ per person

OUR STORY

Built in 1929, the original Norwich Inn was a haven for the rich and famous, drawing such luminaries as George Bernard Shaw, Charles Laughton, Frank Sinatra, and the Prince of Wales. The Inn benefited not only from its premium location, midway between New York and Boston in beautiful eastern Connecticut, but also from the word-of-mouth inspired by its architectural elegance and unrivaled surroundings. The classic Georgian Colonial revival structure, with its handsome front portico, door, and fanlight, included 75 guestrooms and boasted an expansive, rolling golf course.

Today, The Spa at Norwich Inn is an intimate retreat and home to an elegant, full-service spa offering a blend of fitness programs, nutritional instruction and beauty and body treatments redefining the concept of health and wellness. The essential ingredient to a stay at The Spa at Norwich Inn is personal attention. The Spa at Norwich Inn is a member of the Historic Hotels of America, a program of the National Trust for Historic Preservation.

HOTEL INFORMATION

When holding your event at the Spa at Norwich Inn, please consider staying with us. For your out-of-town guests, we offer a variety of gracious overnight accommodations at a discounted rate. Each of our forty-nine guestrooms has unique characteristics, dating to the Inn's opening in 1929. The views will delight you: floral gardens, a stately courtyard, an enchanting reflecting pool, and more. Each of our rooms features elegantly refined décor, plush bathrobes, and a bathroom supplied with spa amenities. All rooms are subject to a resort fee that allows you access to all the facilities in our Spa. Our check-in time is 4pm and our checkout time is 12pm.



For additional information, please contact Malana Dougherty-Jarzabek,
Senior Sales Manager at 860-425-3687, MDoughertyjarzabek@thespaatnorwichinn.com.

Weddings
at Norwich Inn

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