



# *Signature Wedding Package*

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*A dedicated team of wedding professionals including a Wedding Coordinator, General Manager, Executive Chef and attentive service staff all committed to planning a wedding which reflects your personal taste, style and budget.*

*Our Wedding Coordinator can also assist you in finding the following:  
Entertainment, Floral Designer, Photographer, Videographer,  
Wedding Cake and any other personal touches you wish for your special day!*

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*Function room rental fee waived  
for Atrium Living Room and/or Harvard Crimson Room*

*Complimentary Guest Room for Bride & Groom*

*Three Course Dinner*

*Hors D'oeuvres Reception*

*Champagne Toast*

*Valet parking for your guests*

*White floor length linens and dinner napkins*

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*The Inn at Harvard requires a deposit of \$7,500.00 for the event at the time of booking. Prices do not include an 18% gratuity, 6% administrative fee and 5% sales tax where applicable. Final payment in addition to the number of guaranteed guests is due 5 business days in advance of the date of the wedding either by certified check or cashiers check.*



The INN at  
HARVARD

# *The Reception*

*Hors D'oeuvres Cocktail Hour*

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## *Imported and Domestic Cheese Display*

*An Array of Fine Imported & Domestic Cheeses  
Served with Assorted Crackers & Fresh Breads and a Fresh Fruit Garnish*

## *Garden Vegetable Crudité*

*Fresh Seasonal Vegetables with an Herb Dipping Sauce*

## *Hot Passed Hors D'oeuvres*

*(Please select four passed hors d'oeuvres)*

*Chicken Sate with Peanut Dipping Sauce*

*Scallops Wrapped in Bacon*

*Shiitake Mushroom Crostini*

*Beef Wellington*

*Vegetable Spring Roll*

*Potato Blinis with Smoked Salmon & Crème Fraiche*

*Maine Crab & Corn Cakes with Chipotle Aioli*

*Miniature Brie Tartlet with Warm Apple Compote*

*Fried Crab Wantan with Tamari Ginger Dipping Sauce*

*Spanakopita*

## *Cold Passed Hors D'oeuvres*

*Goat Cheese, Grape & Pistachio Truffles*

*Smoked Salmon Crepinette with Dill Cream Cheese*

*Seared Tuna on Crispy Wantan with Wasabi Aioli*

*Smoked Chicken Wrapped in a Flour Tortilla with Spinach & Creamy Pepper Relish*

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*The Seated Dinner*  
*An Elegant Three Course Meal*

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*First Course*

*(Please select one of the following)*

*Mixed Greens topped with Tangerine, Goat Cheese  
& Walnuts Tossed in a Raspberry Vinaigrette*

*Baby Greens tossed with a Sherry-Walnut Vinaigrette  
Topped with Dried Cranberries, Maytag Bleu Cheese & Walnuts*

*Traditional Caesar Salad*

*Assorted Baby Greens Tossed with Balsamic Vinaigrette*

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*Entree Selection with Package Price*

*Stuffed Chicken Breast Florentine*  
*Wild Rice, Béchamel Sauce*

*\$115.00 per person*

*Stuffed Chicken Breast*  
*Herb Bread, Prosciutto & Monterrey Cheese Stuffing,  
Seasonal Rice, Shiitake Mushrooms Glaze*

*\$115.00 per person*

*Grilled Atlantic Salmon Filet*  
*Creamy Mashed Potatoes, Seasonal Greens,  
Lemon Beurre Blanc*

*\$125.00 per person*

*Grilled Swordfish* *\$125.00 per person*  
*Wild Rice, Citrus Beurre Blanc*

*Grilled New York Sirloin* *\$125.00 per person*  
*Mushrooms, Tomatoes & Fresh Marjoram Sauce,*  
*Mashed Potatoes*

*Grilled Filet Mignon* *\$135.00 per person*  
*Caramelized Onion & Madeira Sauce,*  
*Wild Mushroom Mashed Potatoes*

*Grilled Rack of Lamb* *\$135.00 per person*  
*With Roasted Garlic & Sundried Tomato Vinaigrette,*  
*Herbed Risotto, Seasonal Greens*

*Grilled Salmon & Chicken Breast,* *\$125.00 per person*  
*Dill Cream Sauce, Seasonal Rice, Greens*

*Dinner Selections are accompanied by Seasonal Vegetables.*  
*Vegetarian options are available upon request: Hot Risotto and Seasonal Vegetables*

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## *Dessert Course*

*Fresh Fruit Cocktail with Raspberry Sorbet*

*Coffee, Decaffeinated Coffee, and Assorted Tea*

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## Wine Selections

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### House Wines

<i>Cabernet Sauvignon, Hayes Ranch, California</i>	\$32.00
<i>Chardonnay, Hayes Ranch, California</i>	\$32.00

### Champagne & Sparkling Wines...

<i>Heidsieck Monopole Blue, Epernay, France</i>	\$79.00
<i>Wente Sparkling, California</i>	\$49.00
<i>Cordorniu Original, Penedes, Spain</i>	\$36.00

### White Wines...

<i>Pinot Grigio, Tamas, California</i>	\$37.00
<i>Pinot Grigio, Ecco Domani, Italy</i>	\$35.00
<i>Sauvignon Blanc, Wente, California</i>	\$34.00
<i>Sauvignon Blanc, Whitehaven, New Zealand</i>	\$32.00
<i>Riverbank Riesling, Wente, California</i>	\$30.00
<i>Chardonnay Riva Ranch Wente, California</i>	\$40.00

### Blush Wines...

<i>White Zinfandel, Beringer, California</i>	\$32.00
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### Red Wines...

<i>Pinot Noir, Wente, California</i>	\$48.00
<i>Syrah, Wente, California</i>	\$39.00
<i>Shiraz, Mc Williams, Australia</i>	\$32.00
<i>Zinfandel, Tamas, California</i>	\$39.00
<i>DOCG Chianti, Davinci, Italy</i>	\$35.00
<i>Red Meritage, Murrieta's Well, California</i>	\$45.00



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# Beverage Service

## Premium Brand Liquors

Makers Mark	Grey Goose	Myers
Johnnie Walker Black	Bombay Sapphire	Wild Turkey
Mount Gay	Tanqueray	Canadian Club

## Well Brand Liquors

Absolute	Seagrams	Jim Beam
Beefeaters	Bushmills	J&B
Bacardi	Jack Daniels	Cutty Sark

## Cordials

Kahlua	Jameson's	Grand Marnier
Bailey's Irish Cream	Amaretto Disaronno	B & B
Frangelico	Sambuca Romana	Courvoisier VSOP
Drambuie		

## Imported and Domestic Beer

Budweiser	Heineken
Bud Light	Amstel Light
Samuel Adams	A Non-alcoholic Selection

## Premium Bar

(Charge based on consumption at per drink price)

Cabernet Sauvignon, Hayes Ranch, California	\$32.00 per bottle
Chardonnay, Hayes Ranch, California	\$32.00 per bottle
Imported & Domestic Beer	\$5.25 per bottle
Premium Brand Liquors	\$7.00 per drink
Well Brand Liquors	\$6.50 per drink
Cordials	\$7.50 per drink
Soda & Mineral Water	\$4.00 per bottle

*Bartender Fee ...* \$75.00 per Bartender

*Cash Bar...* Cash Bars may be ordered by special arrangement

*Special Requests ...* We would be happy to provide any not listed above