

# Weddings

hosted by

## THE Goldenrod COUNTRY INN

*Welcome,*

*Thank you for considering us for your wedding day.  
We are here to provide you the setting, hospitality, and support to create a fully  
realized celebration of your love.*

*We look forward to welcoming you to  
the Goldenrod Country Inn!*

*Eric & Aaron, Innkeepers*



# *A Simple Elopement*

*Celebrate your love with those who matter the most*

This mini-package is for those seeking the most intimate of wedding ceremonies. Whether you elope alone or have a couple friends by your side for support, we can provide the backdrop for your ceremony and provide you with the celebratory hospitality your love deserves.

## **What's Included:**

- *Use of the wedding pavilion, covered porch, or forest chapel for your ceremony*
- *Complimentary, legal wedding ceremony performed by the innkeeper*
- *A night's stay at the inn (two on a weekend!) with a bottle of bubbles compliments of the inn*
- *Dinner in the tavern to celebrate (available in the dining room or your inn room)*

*Investment: \$350 (Sun-Thurs); \$650 (Fri-Sat)*





# *The Garden Grove Pavillion*

*With you and up to 25 of your friends and family, celebrate in our timber-frame pavilion, nestled among the trees, with gorgeous views of the Goldenrod goat herd.*

**Have your ceremony and reception under one timber-framed roof.  
The site is immersed in New England forest beauty, providing the perfect backdrop  
for your celebration**

## **What's Included:**

- *Use of the wedding pavilion, covered porch, or forest chapel for your ceremony*
- *Complimentary, legal wedding ceremony performed by the innkeeper or the officiant of your choosing*
- *Tables, chairs, and linens as well as house decorations and dining wares*
- *Set-up, break-down, and staff for your 5 hour event*

*Investment: \$1200 + tax/gratuity*





# A Goldenrod Wedding

*With you and up to 75 of your friends and family, be wed under our timber-frame pavilion and enjoy either a garden tent reception or dinner and dancing in Main Dining Room into the night!*

**Reserved for Saturday afternoons, wedding ceremonies are held while the tavern is closed to the public, allowing the full facilities for your wedding. We'll help you decorate or work with your vendors to make the space fit your dreams!**

## What's Included:

- *Use of the wedding pavilion, covered porch, or forest chapel for your ceremony; tent or banquet room for reception*
- *Tables, chairs, and linens as well as house decorations and dining wares*
- *Inn room for the weekend, and spaces for both parties to prepare day of*
- *Set-up, break-down, and event staff for your 5+ -hour event*

*Investment: \$4800 + tax/gratuity*





# Brunch Weddings



*The morning glow through the trees as you greet the morning with your nuptials in the Garden Pavilion,, followed by a brunch buffet in the garden or banquet hall. Available Saturday and Sunday.*

## What's Included:

- Use of the wedding pavilion, covered porch, or forest chapel for your ceremony; tent or banquet room for reception
- Tables, chairs, and linens; house decorations
- Inn room for the weekend, and spaces for both parties to prepare
- Set-up, break-down, and event staff for your 4-hour event

*Investment: \$3600 + tax/gratuity*



- **Bright Morning available as guests arrive**
  - Coffee, tea, juice, and lemon-mint water station
  - Assorted french pastries
  - Toasted bagels, house-made cream cheeses
  - Fresh yoghurt with fruit and granola
    - 10/pp (+tax/grat)
- **Breakfast Essentials:**
  - Coffee, tea, pastries
  - Scrambled local eggs
  - Veggie-cheddar scramble (Tofu scramble +2)
  - Bacon and Sausage
  - Homefries
  - Vegan options upon request
    - 16/pp (+tax/grat)
- **Rooster's Call: add to your buffet (+6, ea)**
  - Bourbon-battered french toast
    - Maple syrup, whipped cream, strawberries
  - Eggs Benedict
    - Homemade Hollandaise, Canadian bacon, poached eggs
  - Shakshouka
    - Poached eggs in a savory tomato stew
    - Served with toasted ciabatta
  - Shrimp and Grits
    - Cheddar grits and cajun shrimp
  - Wings & Tofu Bites (+8)
    - All-natural wings in assorted sauces and homemade tofu bites

**Host the complete, deluxe buffet  
45/pp**





# Farm Fresh Catering



The menu options listed here showcase some of our favorite recipes from the inn; we are also happy to talk about your vision and create a custom package for you.

## Reception Dinner Packages

- Dinner packages include a cocktail-hour hors d'oeuvres display featuring cheese, charcuterie, fruits, vegetables, crackers and various condiments. Additional appetizers are available to add-on.
- All meals come standard as a buffet; we are happy to accommodate seated service; contact us for a unique quote.

### Goldenrod Buffet:

- Choice of two entrees
- Choice of vegetable side and starch
- Salad display featuring house-made dressing and seasonal vegetable toppings
- Coffee and tea station
- Dessert featuring a simple wedding cake or accompaniments to your own.
  - \$28/pp +tax/gratuity

### Deluxe Buffet:

- Choice of three entrees
- Choice of two vegetable sides and starch
- Salad display featuring house-made dressing and seasonal vegetable toppings
- Coffee and tea station
- Dessert featuring a simple wedding cake or accompaniments to your own.
  - \$39/pp +tax/gratuity

## Entrees

- Herb roasted chicken breast with gravy
- Chicken Parmesan
- Chicken Marsalla
- Margherita-stuffed chicken breast with fresh mozzarella, pesto, garden tomatoes
- Jambalaya with chicken, sausage, and shrimp
  
- New England pot roast
- Cabernet-braised beef brisket
- Roast pork chop with spiced apple-honey glaze
- Prime-rib roast with au jus
  
- Salmon Picatta with capers and lemon
- Baked sole with Parmesan
  
- Vegetable Lasagna
- Pasta Primavera
- Eggplant Parmesan

## Sides & Starches

- Cashew maple Brussels sprouts
- Garlic lemon green beans
- Grilled asparagus
- Charred broccolini
- Roasted butternut squash
- Bacon Parmesan Brussels sprouts
  
- Mashed potatoes
- Herb roasted potatoes
- Potatoes au gratin
- Rice pilaf
- Lemon thyme rice
- Linguini con cacio e pepe

## Before & After

**add to your cocktail hour (+6, ea)**

- Shrimp cocktail
- Tofu Bites, cajun spiced and classic, with dipping sauces
- Jumbo naturally-raised wings with sauces
- Oysters on the half shell with accompaniments ( 2 pp)

**after dinner...(+8, ea)**

- Dessert station featuring a variety of simple small bite desserts, chocolate dipped strawberries, as well as your cake.
- Ice cream sundae bar with locally made ice-cream, hot fudge, sugared strawberries, sprinkles, maple syrup, nuts, and other exciting toppings!

