

The Norwich Inn



Lodging & Event Planner

Welcome to The Norwich Inn ~

The Norwich Inn is a historic, full-service Vermont country inn located in Norwich, just across the river from Hanover, New Hampshire. An Inn has been on the Main Street site since 1797; the current Victorian Structure since 1890. We are proud to offer 38 guest rooms, a pub and dining room known as Jasper Murdock's Alehouse and a microbrewery featuring hand-crafted English Ales, sold only on-site.

Stay with us ~

With comfort and convenience at a short distance from Dartmouth College and surrounding areas, The Norwich Inn provides a variety of Vermont lodging options which can accommodate individual needs for space and budget. All rooms have free high speed internet access and complimentary parking. There are 16 rooms available in the historic Main Inn. Each is decorated with Victorian antiques and traditional country furnishings. Two newly-constructed buildings now stand where the Carriage House and Vestry used to be. The Ivy Lodge has 4 king bedded rooms, all with cozy fireplaces and spacious bathrooms. Two of the rooms are "pet friendly". The Walker House, named for the Inn's proprietor during the Roaring 20's, Ma Walker, has 18 rooms; a mixture of Kings, Double Queens, and Queen bedded-rooms. Again, all have gas fireplaces and spacious bathrooms. Both buildings maintain much of the character and "funkiness" of the Inn, while providing the modern conveniences travelers expect.



~ Please inquire about Room Block availability for your event.

Function Rooms ~

The Norwich Inn has a variety of function rooms suitable for receptions, dinner and other special events. Rental fees vary depending on function space as well as food and beverage minimums.



The Parlor



The Terrace



The Library

- The Cellar seats up to 40 people for banquets, 80 for receptions and requires a \$40 per person minimum with a minimum headcount of 15. If not met, a \$200 rental fee will apply.
- The Terrace seats up to 40 people for banquets, 60 for receptions and requires a \$25 per person minimum with a minimum headcount of 25. If not met, a \$150 rental fee will apply.
- The Library seats up to 20 people and requires a \$20 per person minimum with a minimum headcount of 10 people. If not met a \$100 rental fee will apply.
- The Dining Room is available for private functions based on availability and requires a \$2000 minimum with a minimum headcount of 45. If not met, a \$500 rental fee will apply.
- The Parlor of the Inn is available for private functions and requires a \$20 per person minimum and a mandatory rental fee of \$75.



The Terrace



The Wine Cellar

Audio Visual ~ The Following items are available to support your meeting.

- Flipchart easel with Post-It pad and markers \$25
- Projector Screen \$25
- Conference Phone \$39
- LCD projector \$89
- Pads, pens, mints and ice water are complimentary.

Event Planning ~

Timely planning ensures the optimum level of service and experience for your event. If possible, event planning should be begin at least three weeks prior to your function by providing us with directional details regarding set up requirements, food and beverage selections, audio-visual requirements and sleeping room blocks. Events exceeding 25 guests will require a Function Contract.

Forty-Eight (48) hours prior to your event, we require a final headcount, final entrée counts, and a signed Banquet Event Order (BEO) for confirmation of your event. You will be allowed a 5% attrition in the agreed upon headcount. If the headcount falls below the 95% amount, final billing will be based on the difference between the 95% and the actual turnout. If you do not supply us with a final headcount 48 hours prior, we will use the estimated headcount given at the time of initial booking. If your headcount increases, please let us know so we can make the appropriate additions on our end in terms of food, beverage and billing. All prices include set up, take down, linens, china, flatware and glassware. Decorations such as centerpieces and candles must be preapproved and we ask that you refrain from affixing any items to the walls of any function room. Events with music or entertainment need to have prior authorization from Norwich Inn management. Please use this planner's menus as a guide. If there is something you envision for your event that you don't see here, just ask! We are happy to custom create a menu just for you. We can also accommodate many different dietary requirements including vegan and gluten-free.



Payments, Cancellations, Deposits & Billing ~

Approved arrangements for direct billing of the balance can be made in advance. If prior arrangements have not been made, the total balance is due and payable at the conclusion of your event. After all the planning is complete we understand that some things can't be foreseen. If you need to cancel your event prior to two weeks for your confirmed date there will be no charge to you. Cancellations within the 14 day time period leading up to your event will be subject to room rental fees and food and beverage minimums to be determined by your event coordinator. 9% VT Rooms and Meals Tax as well as 18% gratuity will be automatically added to your final bill. Clients requesting multiple bills will be subject to a 20% gratuity. Gratuities are charged on the final bill including taxes.

Vermont Country Breakfasts ~

All pricing is per person and subject to tax and gratuity.



Small Beginnings Breakfast \$8

Pastries & Muffins
Coffee & Tea
Selection of Juices

Country Continental \$12

Fresh Fruit
Pastries & Muffins
Norwich Inn Granola with Yogurt & Milk
Coffee & Tea
Selection of Juices

Select Breakfast Menu \$14

This allows your guests to choose their breakfast entrée at the time of your event and is based off of our restaurant menu.

Pastries & Muffins
Choice of Four Pre-Selected Entrées
Coffee & Tea
Selection of Juices

Bountiful Breakfast Buffet \$16

Fresh Fruit
Pastries & Muffins
Norwich Inn Granola with Yogurt & Milk
Farm Fresh Scrambled Eggs
Sausage or Bacon
Pancakes or French Toast
Homefries
Coffee & Tea
Selection of Juices



Lunch ~

All pricing is per person and subject to tax and gratuity.

Soup, Salad, Half Sandwich \$14

Can be served plated or as a buffet

Cup of Soup of the Day

Field Green Salad with Seasonal Vinaigrette

Choice of Three Sandwiches (including vegetarian option)

Fresh Kettle Potato Chips

Assorted Cookies & Brownies

Coffee & Tea

Lemonade & Iced Tea



Light Lunch Menu \$15

Ideal for Bridal/Baby Showers & Teas

Fresh Fruit

Field Green Salad with Seasonal Vinaigrette

Quiche

Selection of Tea Sandwiches

Assorted Cookies & Brownies

Coffee & Tea

Lemonade & Iced Tea



Select Lunch Menu \$20

This allows your guests to choose their lunch entrée at the time of your event and is based off of our restaurant menu.

Choice of Appetizer:

~ Cup of Soup of the Day

~ Field Green Salad

Choice of Four Pre-Selected Entrées

Coffee & Tea

Lemonade & Iced Tea

Add Choice of Two Desserts for an additional \$5/person

Receptions ~

Hors D'Oeuvres Displays

Small Serves 15-20 people ~ Large Serves 30-40 people

Vegetable Crudités Small \$79 ~ Large \$140
assorted seasonal vegetables with buttermilk ranch dip

International Cheeses Small \$90 ~ Large \$170
variety of domestic and imported cheeses with fresh berries, assorted crackers and fruit

Baked Brie en Crôte \$70
French brie baked in puff pastry with sliced apples and crostini

Spinach & Artichoke Dip \$45
with crispy fried flour tortillas for dipping

Seasonal Fruit Display \$100
skewered melons, berries & exotic fruits served in a watermelon bowl

Shrimp Cocktail 24 for \$55 ~ 48 for \$100
fresh jumbo shrimp with cocktail sauce & lemon



Tortilla Chips with Housemade Salsa & Guacamole \$39

Passed or Displayed Hors D'Oeuvres

Priced by the Dozen ~ Minimum order of any one kind is 4 dozen

Served Hot:

Sea Scallops Wrapped in Maple Smoked Bacon	\$32
Maine Crab Cakes with Remoulade Sauce	\$32
Pork Potstickers with Ginger Soy Dipping Sauce	\$30
Boursin & Spinach Stuffed Mushrooms	\$24
Grilled Beef Satay with Thai Peanut Dipping Sauce	\$32
Crispy Asian Chicken with Sweet Chili Dipping Sauce	\$19

Served Cold:

Smoked Salmon in Cucumber Cups with Curried Avocado Cream Cheese	\$28
Fresh Tomato, Basil & Mozzarella Bruschetta	\$20
Beef Tenderloin Carpaccio with Horseradish Cream on Crostini	\$30
Gazpacho Shooters	\$22
Grilled Eggplant Involтинis Stuffed with Vermont Chèvre & Red Peppers	\$22
Prosciutto Wrapped Melon	\$15

Dinner ~

Appetizers

Soups:

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|-------------------------------------|-----|
| New England Clam Chowder | \$8 |
| Whistling Pig Cheddar Ale Soup | \$7 |
| Butternut Squash & Nutmeg Bisque | \$7 |
| Chicken with White Bean & Vegetable | \$7 |



Salads:

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|---|-----|
| Spring Green Salad
<i>with lemon tarragon vinaigrette</i> | \$7 |
| Caesar Salad
<i>with parmesan, crisp romaine & herbed lemon tarragon vinaigrette</i> | \$8 |
| Caprese Salad
<i>with tomatoes, fresh mozzarella & basil</i> | \$9 |

Entrées

Chicken:

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|---|------|
| House-Smoked Half Chicken
<i>with chive whipped potatoes & chipotle cilantro butter</i> | \$21 |
| Chicken Saltimbocca
<i>sautéed with mushrooms & prosciutto in a Marsala sage pan sauce</i> | \$22 |
| Stuffed Hogwash Farms Chicken Breast
<i>with shiitakes, roasted red peppers & Vermont chèvre</i> | \$26 |



Pork:

- | | |
|--|------|
| Jamaican Jerked Pork Tenderloin
<i>with Ancho melon salsa & sweet mashed potatoes</i> | \$26 |
| Slow Roasted Maple Glazed Pork Loin
<i>roasted pears, sage & gorgonzola cream</i> | \$26 |



Beef:

Slow Roasted Prime Rib \$32
au jus with horseradish whipped potatoes

Grilled Filet Mignon \$36
with red bliss mashed potatoes & grilled asparagus with béarnaise

New York Strip Steak \$32
with roasted potatoes & smoked gouda cream

Seafood:

Grilled Yellowfin Tuna \$28
with basil risotto, tomato confit & balsamic glaze

Grilled Atlantic Salmon \$26
with calico rice blend & lemon thyme beurre blanc

Turmeric-Dusted Halibut \$32
with Moroccan spiced lentils & lemon curry yogurt

Frutti Di Mare \$32
with sautéed scallops, shrimp, lobster & mussels in a saffron fennel broth



Vegetarian:

Grilled Vegetable Napoleon \$22
with seasonal grilled vegetables, layered with local Vermont chèvre & served with red pepper coulis

Mediterranean Vegetable Risotto \$23
with sun-dried tomatoes, artichokes, Kalamata olives & spinach with balsamic reduction

Herbed Spaetzle \$23
tossed with chick peas, red cabbage & broccoli raab in a roasted garlic cream

Other:

House-Smoked Cavendish Farms Twin Quail \$28
with grilled sweet potatoes, braised red cabbage & fig demi

Seared Rack of Lamb \$30
with crispy cheddar polenta & jalapeno cream

Desserts ~

All desserts are available for special order for private dinner parties. However, our pastry chef can make just about any dessert you would like with enough advance notice. We can even make custom ice creams & sorbets. All desserts are \$6.50 each.

Apple Crisp à la Mode

Peach Cobbler à la Mode

Molten Chocolate Cake

White & Dark Chocolate Mousse with Fresh Berries

Tiramisu

Port Wine Poached Pear with Toasted Almonds & Nutmeg Whipped Cream

Strawberry Shortcake (seasonal)

Jasper Murdock's Stout Cheesecake



Cakes ~

Special order cakes are priced to serve ten (10) guests.

In addition to those listed, we can create almost any style cake you request.

Please add an additional \$10 for writing on cakes.



Carrot Cake with Cream Cheese Frosting \$50

Triple Chocolate Cake \$55

Chocolate cake layered with dark chocolate mousse & covered in rich chocolate ganache

White Cake with Buttercream & Fruit Filling \$55

Wine, Beer & Bar Selections



We can provide you with a number of options that will fit your event and your budget from open host cocktail service to cash bars or a wine service with your meal. Please consult with your event coordinator regarding these options and your selections.

Wine ~

The Norwich Inn proudly features a newly constructed wine cellar with over 2000 bottles and vintages from all over the world allowing us to offer you one of the largest selections of wine in the State of Vermont. Please inquire about our current wine list.

Beer ~

Jasper Murdock's Ales are crafted from fine English malts, with hops grown in England, locally, and in our own hop garden at the Inn. Because filtration can strip flavor and body from a beer, the ale yeast is allowed to settle out naturally in an extended cold-aging period to ensure that all the goodness reaches your palate. The beer is then pumped underground from the beer cellars to our pub at the Inn. Our ales have won 4 silver medals and 1 gold medal in the last three years at the Great International Beer Competition and are sold only at The Norwich Inn.



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ESTABLISHED 1797

The Norwich Inn
325 Main Street
P.O. Box 908
Norwich, Vermont 05055

Alanna Mayer
Director of Sales & Marketing
(802) 649-1143
alanna@norwichinn.com

www.norwichinn.com

