

INN AT
PLEASANT
LAKE
NEW LONDON, NEW HAMPSHIRE



Weddings and Elopements

"When you realize you want to spend the rest of your life with somebody, you want the rest of your life to start as soon as possible."

– When Harry Met Sally



A CELEBRATION TO REMEMBER

The most remarkable experiences are those founded in genuine connection. Your wedding will be one of the most memorable occasions in your life, surrounded by the people most central to each of you, all present to celebrate this amazing milestone as you set off on the path of “we.” At Inn at Pleasant Lake, we have the expertise, experience, and passion essential to delivering on this expectation.

Set on five lush acres along the northern shores of Pleasant Lake, surrounded by green forests and rolling mountains, Inn at Pleasant Lake is an expansive property offering spectacular views, personalized service, an array of year-round activities, and all the comforts and charm of small-town New England.

Built in 1790, this sought after destination has been welcoming guests since the 1860’s, featuring ten well-appointed guest rooms, Oak & Grain, a farm-to-table lake front dining experience, a cozy sitting room, expansive greens and a historic English gable barn.

Our sister property, The New London Inn, is just 1½ miles up the road, located on Main St in New London. This historic icon of the community offers an additional 23-guest rooms along with the area’s most sought-after dining room and lounge, The Elms Restaurant & Bar.



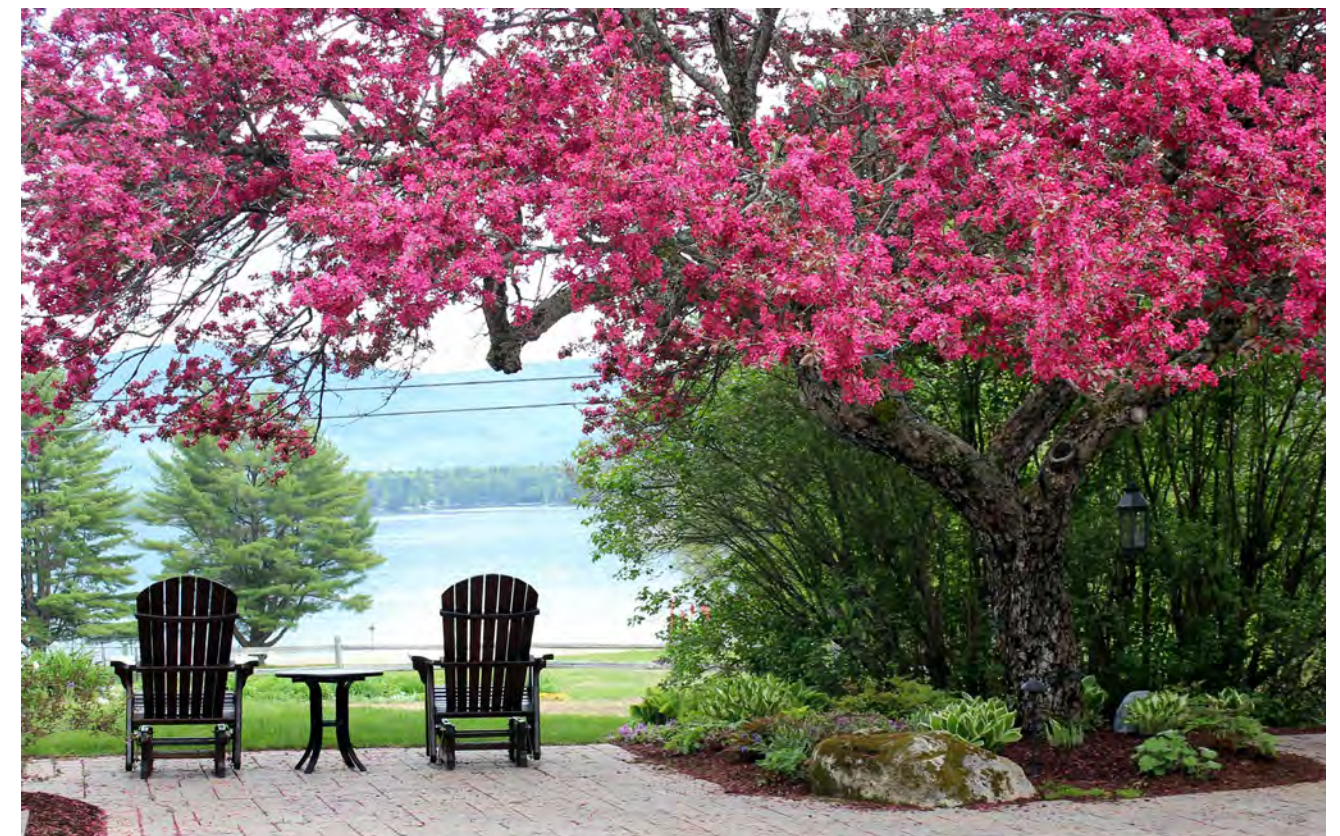
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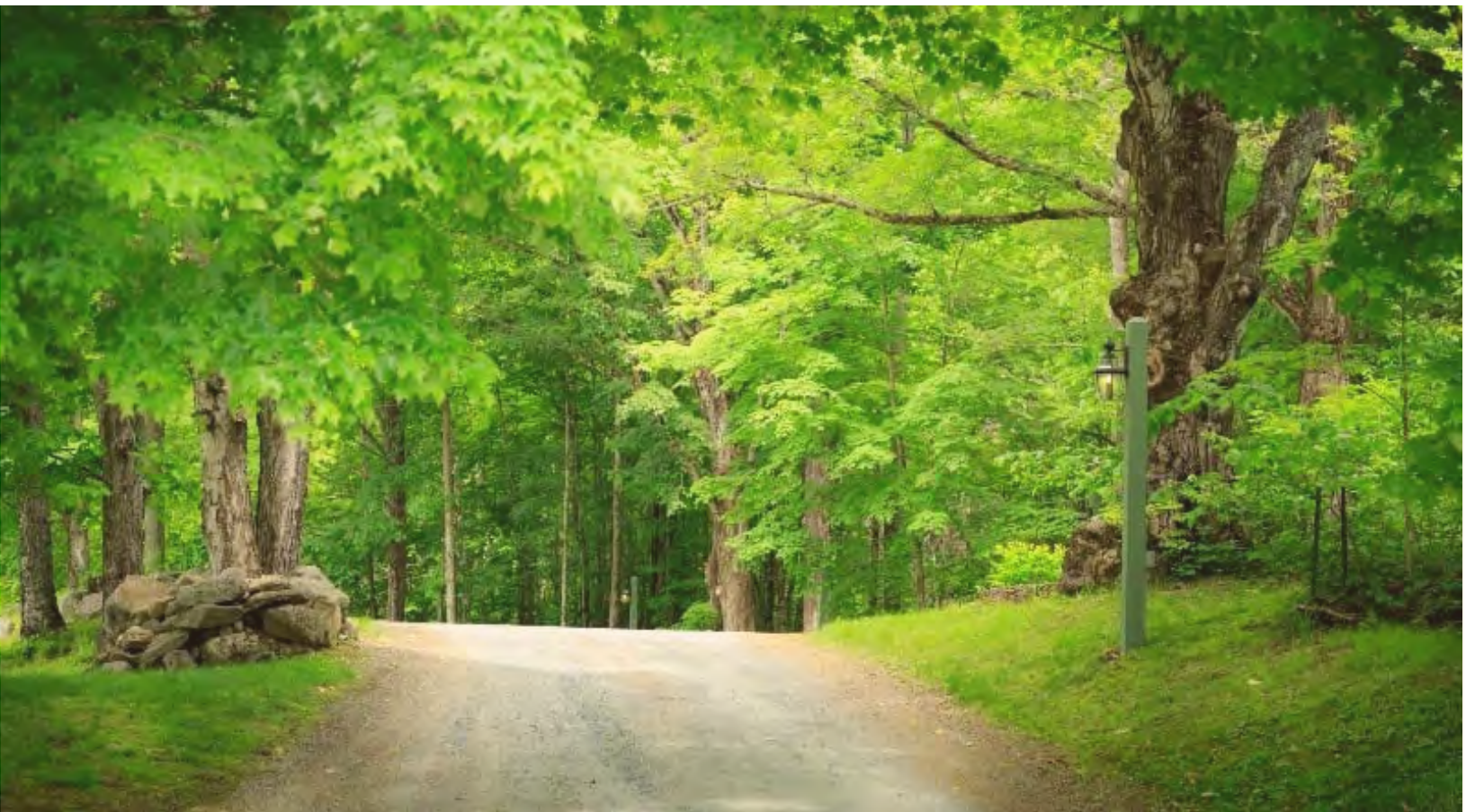
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LOCATION

Inn at Pleasant Lake is located at the north end of Pleasant Lake in the town of New London, New Hampshire. New London is situated in the beautiful Dartmouth-Lake Sunapee Region, conveniently located 90-minutes from Boston and a scenic morning's drive from New York. Our most convenient airport is Manchester-Boston Regional Airport, an easy 45-minute drive away.

With four distinct seasons, the options are plentiful for the type of wedding you seek. Summer is peak season, featuring lush landscaping, warm evening temperatures and the beauty of lake-living. Fall is renowned for the stunningly colorful beauty of the foliage, attracting leaf-peepers from the world over. Winter features all the New England charm that you might expect, including snow-covered landscapes, nearby skiing at Mt Sunapee and Ragged Mountain, snowmobiling, hot cocoa and crackling fires. Spring offers mild temperatures and the beautiful greening of the surroundings.





VENUES - OUTDOOR



The Green at the Inn

Size: 5000 sf | Capacity: 250 people

Our most popular location for larger weddings. This area is situated adjacent to the Inn, Patio and Barn with picturesque views of Lake Pleasant. Our local tent vendor has many options to suit the area, providing a quintessential setting for your New England celebration.



Wedding Arbor & Garden

Adjacent to The Green, this location is most used for ceremonies

Located at the southern end of The Green and overlooking the serene setting that is Pleasant Lake, the Wedding Arbor is fit for ceremonies of all sizes. Embellish the Arbor with décor of your choosing, making for a truly magical feel.

VENUES - OUTDOOR



The Field at the Inn

Size: 7500 sf | Capacity: 300 people (buffet only at this capacity)

The Field lies to the west of the Historic Barn, extending from the barn to the gravel drive. This level field is ideal for casual celebrations with a large crowd. From beer garden themes to dinner and dancing, you'll enjoy the feeling of nature's majesty.



The Patio

Size: 650 sf | Capacity: 40 Seated; 60 Reception

Nestled between the Inn and Barn, The Patio is perfect for smaller cocktail receptions, rehearsal dinners and sun-soaked morning-after brunches. Shade sails, string lights and piped in music set the backdrop for festive occasions.

VENUES - INDOOR



Historic Barn

Size: 1750 sf | Capacity: 50 People Seated; 100 Reception

Our Historic Barn, originally erected in 1789, is the perfect space for groups up to 100. From smaller weddings with live music and dancing under the twinkling lights to rehearsal dinners and intimate ceremonies, the barn effuses authentic charm.



The Sitting Room

Size: 540 sf | Capacity: 35 Reception

This Sitting Room, outfit with comfortable seating and a wood-burning fireplace, is ideal for small groups to gather for cocktail receptions and social lounging.



The Red Room

Size 250 sf | Capacity: 10 Reception

The Red Room is popular for intimate gatherings and private dinners for 2-4.

VENUES - INDOOR



Oak & Grain Restaurant - Main Dining Room

Size: 900 sf | Capacity: 48 seated; 75 reception

Outfit in oak furniture, drapery, and an upholstered ceiling, with views overlooking Pleasant Lake, the dining room at Oak & Grain Restaurant effuses the character one would expect of a historic New England Inn.



Oak & Grain Restaurant - Sunroom

Size: 475 sf | Capacity: 30 seated; 45 reception

This window-wrapped space features majestic views of Pleasant Lake and the rolling hills within which the Inn rests. Frequently used for smaller wedding receptions, this room can also be paired with the Main Dining Room for larger indoor receptions.

WHY CHOOSE US

Having hosted hundreds of celebrations at the Inn at Pleasant Lake, our staff is well-versed at bringing your vision to life. Celebrate love in our authentic New England spaces – the Inn, the gardens, and our historical barn, as well as our in-town sister property, the New London Inn, which have been welcoming guests since the 1860s.

We offer our couples a full-service approach – from where you stay to your rehearsal dinner and welcome party, through the big day to the farewell brunch before you leave for your honeymoon. We are with you every step to make all your wedding dreams come true. With decades of combined experience hosting weddings grand and intimate, we understand what it takes to make memorable celebrations come together flawlessly.



PACKAGES

To make your wedding planning easier, we offer three different wedding packages that are based on the size and scope of your wedding plans:

Intimate Elopements

2 - 12 people

Semi-Private Weddings

13 – 49 people

Custom Private Weddings

50+ people

Each package offers a fully customizable event, from décor and table layouts to menus, spirit, and style. We specialize in making sure that every event fits your vision. Included with each package is a two-night stay in our bridal suite as well as your choice of location for your ceremony on-site and many other amenities.



INTIMATE ELOPEMENT PACKAGE

Brides and Grooms love our Elopement Package, designed to take the stress out of wedding planning to allow you to concentrate on each other as you begin your new life together.

Starting at \$2300 for 2

Additional Guests: \$150 per person plus best available rate of Inn Rooms

Includes:

Two-Night Stay with Breakfast for Bride & Groom

Welcome Toast & Room Amenity for Bride & Groom

Flowers for the Wedding Couple

Choice of On-site Ceremony Locations with an Officiant

Seasonal Four-Course Wedding Dinner for Two

Champagne Toast for All guests

Petite Wedding Cake

Custom Layouts, Set-Up and Break-Down of Furniture

Curated Vendor List of Local Professionals

Coordination and Execution of Your Event*

**Coordination does not entail party planning services. Bride and Groom will need to hire or otherwise handle party planning, including booking of vendor services (The Inn will handle booking of tent, furniture, equipment, restrooms, linens and wares rentals). Coordination applies only to Inn provided services and coordination with hired third-party vendors.*



SEMI-PRIVATE WEDDING PACKAGE

Our Semi-Private Weddings are ideal for smaller groups that do not require full privacy of the Inn grounds. This helps keep costs flexible while still getting all the charm of our beautiful property.

Base Package:

\$2000 (13-20 guests), \$2500 (21-30 guests), \$3000 (31-49 guests)

plus all applicable Food & Beverage Minimum Requirements

(25% off November–April, certain blackout dates may apply)

Includes:

Two-Night Stay with Breakfast for Bride & Groom

Welcome Toast + Room Amenity for Bride & Groom

On-Site Ceremony with Provided Seating and Officiant

Champagne Toast for All Guests

No Added Venue Rental Fees For Spaces Used On Wedding Evening

Custom Selected Food & Beverage Menus from our Menu Package

Custom Table Layouts Utilizing In-House Furniture

Set-Up And Break-Down of In-House Furniture

Curated Vendor List of Local Professionals

Coordination and Execution of Your Event*

**Coordination does not entail party planning services. Bride and Groom will need to hire or otherwise handle party planning, including booking of vendor services (The Inn will handle booking of tent, furniture, equipment, restrooms, linens and wares rentals). Coordination applies only to Inn provided services and coordination with hired third-party vendors.*



CUSTOM PRIVATE WEDDING PACKAGE

Our Custom-Private Weddings are intended for larger celebrations that desire full privacy of the Inn grounds. With this package you and your guests will enjoy exclusive use of all the Inn has to offer. Let your imagination run wild.

Base Package:

June-October \$6450; November-May \$4250

plus all applicable Food & Beverage Minimum Requirements

Includes:

Two-night Stay with Breakfast For Bride & Groom

Welcome Toast + Room Amenity For All Guests Staying On Property

On-Site Ceremony in the Location of Your Choosing

Full Privacy of Inn Property on Wedding Night

Waiver of Additional Venue Rental Fees for Wedding Day

Full Breakfast for All Overnight Inn Guests

Custom Selected Food & Beverage Menus from our Menu Packages

Custom Layouts, Set-Up and Break-Down of In-House Furniture
(Tent And Furniture Rentals May Be Required)

All Service Staff required to Execute your Events

Curated Vendor List of Local Professionals

Coordination And Execution Of Your Event*

**Coordination does not entail party planning services. Bride and Groom will need to hire or otherwise handle party planning, including booking of vendor services (The Inn will handle booking of tent, furniture, equipment, restrooms, linens and wares rentals). Coordination applies only to Inn provided services and coordination with hired third-party vendors.*



CATERED BY
OAK & GRAIN RESTAURANT

Inn at Pleasant Lake is home to the celebrated Oak & Grain Restaurant. All food & beverage for your events are prepared by our in-house culinary staff and features regionally inspired farm-to-table cuisine that is informed by the season's bounty, including our onsite herb gardens and plentiful fruit trees. Custom craft cocktails and a thoughtful wine selection are available for your enjoyment.

Elopement guests will experience a 4-course dinner menu with options for guest enjoyment. For larger groups, you will custom create your menu from our robust offerings on the pages that follow. Beverage options are tailored to what best suits your budget and the style of your festivities. Please inquire about custom cocktails as well as spirit-free drink options. Our beverage team is ready to craft something special for your tastes and personalities.

While we make spectacular desserts, we leave the wedding cakes to the experts. We are happy to refer you to a great local bakery.



RECEPTION OFFERINGS

It is suggested that for a one-hour cocktail reception to serve 5 pieces per person paired with 2-3 displays or stations

CHILLED HORS D' OEUVRES *Available Passed or Plattered*

| | |
|--|------------------------|
| Smoked Salmon and Citrus Crème Fraiche on Cucumber | \$225.00 per 50 pieces |
| Rosemary Focaccia with Eggplant Caviar & Shiitake Mushroom | \$205.00 per 50 pieces |
| Goat Cheese and Olive Tapenade on Crostini | \$205.00 per 50 pieces |
| Chilled Shrimp Cocktail with Tomato-Horseradish Jam | \$255.00 per 50 pieces |
| Seared Beef on Crostini with Chimichurri | \$245.00 per 50 pieces |
| Belgian Endive Petals with Grilled Chicken Salad | \$215.00 per 50 pieces |
| Manchego Cheese & Jam Tartlet | \$215.00 per 50 pieces |
| Bruschetta with Tomato Basil Salad and Shaved Parmesan | \$215.00 per 50 pieces |

HOT HORS D' OEUVRES *Available Passed or Plattered*

| | |
|--|------------------------|
| Shrimp and Chorizo Brochette | \$265.00 per 50 pieces |
| Figs & Goat Cheese Wrapped in Prosciutto | \$220.00 per 50 pieces |
| Mini Crab Cakes with Sauce Remoulade | \$240.00 per 50 pieces |
| Spinach, Feta and Pine Nut in Phyllo | \$205.00 per 50 pieces |
| Lemon-Garlic Chicken Skewer with Romesco Sauce | \$215.00 per 50 pieces |
| Scallops Wrapped with Applewood Smoked Bacon | \$235.00 per 50 pieces |
| Beef Hot Dogs in Puff Pastry with Honey Mustard | \$215.00 per 50 pieces |
| Mushrooms Caps stuffed with Pesto | \$210.00 per 50 pieces |
| Baked Pear & Roquefort in Phyllo | \$205.00 per 50 pieces |
| Miniature Beef Wellington with Horseradish Cream | \$265.00 per 50 pieces |
| Mushroom & Truffle Arancini with Marinara | \$215.00 per 50 pieces |

RECEPTION ENHANCEMENTS

| | |
|--|--------------------------------|
| Chilled Seafood Display | |
| Poached Gulf Shrimp with Cocktail Sauce & Lemon Wedges | \$375.00 per 50 pieces |
| Mussels on the Half Shell with Pico de Gallo | \$250.00 per 50 pieces |
| Oysters on the Half Shell with Cucumber Mignonette | \$405.00 per 50 pieces |
| Display of Seasonal Crudit  | \$6.75 per person |
| Served with Blue Cheese Dip and Pesto Aioli | \$ 140.00 twenty-five portions |
| Display of Local Craft Cheeses | \$9.75 per person |
| Served with crackers, crusty bread, dried fruit, nuts and jam | \$ 205.00 twenty-five portions |
| Assorted Charcuterie & Garniture | \$10.50 per person |
| Served with whole grain mustard, cornichons, fig jam and crostini | \$220.00 twenty five portions |
| Display of Artisanal Cheeses & Charcuterie | \$12.95 per person |
| Served with crackers, crostini, grain mustard, cornichon, nuts and jam | \$ 265.00 twenty-five portions |
| Display of Seasonal Fresh Fruit | \$8.75 per person |
| | \$ 195.00 twenty-five portions |
| Tortilla Chips & Dips | \$9.75 per person |
| Served with Pico de Gallo, Black Bean Hummus, & Guacamole | \$205.00 twenty-five portions |
| Assorted Baked Cookies and Fudge Brownies | \$9.75 per person |
| | \$205.00 twenty five portions |

SIGNATURE RECEPTION STATIONS & CARVING STATIONS

for a reception-only event, we generally recommend 4-6 passed Hors d'oeuvres, 2-3 Reception Enhancements, 2 Signature Reception Stations, and 1 -2 Carving Stations

New England Classics

Clam Chowder
Petite tastings of the New England Classic

Lobster "Rolls"
Butter-Basted Lobster on Mini Buns

Fried Clam Cakes
Tartar Sauce

\$ 26.00 per person
(Minimum Fifty Guests)

Mediterranean Selections

TOASTED PITA & DIPS

Hummus, Eggplant Caviar, Tapenade

ASSORTED MEZZE

Assorted Olives with Feta & Orange Peel



Marinated & Roasted Mixed Mushrooms



Stuffed Grape Leaves in Lemon & Olive Oil



Lentils with carrots, onion, celery



Marinated Tomatoes with Oregano



Cucumber and Dill Tzatziki

\$ 22.00 per person
(Minimum Fifty Guests)

Antipasti

Caprese Salad

Tomato, Fresh Mozzarella, Basil

Marinated Vegetables

Mushrooms, Artichokes, Roasted Peppers, Pepperoncini, Roasted Garlic

Assorted Cheese & Charcuterie

Seasonal Jam, Whole Grain Mustard & Cornichons & Crusty Bread

Fresh Baked Focaccia

Fontina, Zucchini, Herb Oil

\$ 24.00 per person
(Minimum Fifty Guests)

The Pasta Bar

(Select Two Pastas)

Butternut Squash Ravioli
with Mushrooms & Sage

Penne with Grilled Chicken,
Pesto, & Mascarpone

Spinach Tortellini with
Cherry Tomatoes & Olive Oil

Orecchiette with Italian Sausage
and Crushed Tomato Sauce

Gnocchi with Herb Cream Sauce

Accompanied by Fresh Baked Focaccia and Parmesan

\$ 21.50 per person
(Minimum Thirty Guests)

Reception Carving Stations

Culinary Attendant Required, \$ 85.00 per hour

Roasted Black Pepper Beef Tenderloin

Served with Sourdough Rolls
Horseradish Cream, Grain Mustards
\$ 525.00 per Tenderloin
(Serves Approximately 25 Guests)

Herb Roasted Breast of Turkey

Served with Brioche Rolls
Cranberry Relish and Herb Mayo
\$ 355.00 per Turkey Breast
(Serves Approximately 20 Guests)

Oregano Roasted Leg of Lamb

Served with Warm Pita
Olive Gremolata and Garlic Yogurt
\$ 415.00 per Boneless leg
(Serves Approximately 25 Guests)

Baked Spiced Salmon

Served with Lemon-Caper Beurre Blanc
\$ 315.00 per Side of Salmon
(Serves Approximately 20 Guests)

Honey Roasted Ham

Served with Sweet Rolls
Au Jus & Hot Honey Mustard
\$ 295.00 per Ham
(Serves Approximately 35 Guests)

Plated Dinner Menus

For parties 24 guests or more.
 Less than 24 refer to Restaurant Private Dining Dinner Menus
 Counts for each Entrée and guarantees are due a minimum +7 days prior to event.

BUFFET OPTION

The three-course menu can be served as a buffet as well. Please choose 1 Soup or 1 Salad, 2 Entrée Choices and 1 Dessert. Priced at highest priced entrée selection. We recommend adding 1-2 selections from the reception and/or dinner buffet enhancements to offer a more elaborate buffet.

Three Course Dinner

Choose 1 selection from Soup-Salad, 2 selections from Entrée (ok to add a vegetarian selection as a third choice) and 1 selection from dessert. Priced at highest price entrée selection.

Four Course Dinner

Choose 1 selection from Soup-Salad, 1 selection from Appetizers (2 if served family-style), 2 selections from Entrée (ok to add a vegetarian selection as a third choice) and 1 selection from dessert. Priced as highest price appetizer + highest priced entrée selection

All Dinners are accompanied with Dinner Rolls with Butter, Coffee and Tea

Soup-Salad

- (Spring) Chilled Puree of Asparagus & Spring Onion Soup with Lemon and Mint
- (Summer) Chilled Heirloom Tomato Gazpacho with Basil Oil and Pine Nuts
- (Fall) Butternut Squash & Apple Puree with Pumpkin Seeds and Balsamic Reduction
- (Winter) Celery Root & Potato Puree with Smoked Paprika Oil and Crispy Parsnips

Mixed Field Greens with Carrot, Radish, Cherry Tomatoes, and Sherry Vinaigrette

- Romaine Lettuce with Croutons and Green Goddess Dressing
- Arugula, Shaved Parmesan, Lemon Juice, Extra Virgin Olive Oil
- Baby Spinach, Blue Cheese, Candied Walnuts, and Balsamic Vinaigrette

Appetizers

- Cured Salmon, Pickled Mustard Seeds, Crostini, Lemon-Caper Crème Fraiche \$16.
- Yellowfin Tuna Tartare, Cucumber, Shallots, Sweet Potato Chip, Avocado Puree \$15.
- Jumbo Shrimp Cocktail, Fresh Horseradish Cocktail Sauce, Watercress \$18.
- Marinated Tomato Bruschetta, Grilled Bread, Micro Basil \$15.
- Beef Carpaccio with Kalamata Olive, Radish, Baby Arugula \$17.

Entree Selections

All Entrees Served with Chef's Selection of Seasonal Vegetable and Starch

- Stuffed Portobello Mushroom with Tomato-Basil Puree \$55.
- Herb Crusted Local Cod with Horseradish Cream \$58.
- Roasted Chicken with Sundried Tomato and Oregano au Jus \$58.
- Pan Seared Salmon with Salsa Fresca \$58.
- Chicken Saltimbocca, Sage, Prosciutto and Mushroom Marsala Sauce \$61.
- Grilled Bistro Filet (Teres Major) with Garlic-Herb Butter \$62.
- Pan Seared Sea Scallops with Black Pepper Beurre Blanc \$65
- Roasted Breast of Duck, Dried Cherry & Port Reduction \$65.
- Grilled Filet Mignon with Red Wine Demi Glace Sauce \$71.
- Grilled Rack of Lamb with Rosemary Jus \$73.
- Grilled 6oz NY Strip and Jumbo Prawn with Crab Bernaise \$75.

Dessert Selections

- Vanilla Crème Brûlée with Fresh Berries *(40 person max)*
- White & Dark Chocolate Mousse Cake
- Raspberry White Chocolate Cheesecake
- Flourless Chocolate Cake
- Farmstead Cheese Plate with Jam and Crostini
- Bowl of Mixed Berries and Seasonal Fruit

Wedding Cakes will be charged a \$3.00 per person cake plating fee.
 This fee will be waived if you prefer that your cake is being served in lieu of our house-made dessert.

Family-Style Dinner Menus

For parties 24 guests or more.
Less than 24 refer to Restaurant Private Dining Dinner Menus

Three Course Dinner Served Family Style

Choose 1 selection from Salad, 2 selections from Entrée, 2 selections from Sides and 1 selection from Dessert. Priced at highest price entrée selection.

All Dinners are accompanied with Dinner Rolls with Butter, Coffee and Tea

Salads

Baby Field Greens with Shaved Fennel and Radish, Citrus Vinaigrette

Romaine Lettuce with Tomato, Croutons and Caesar Dressing

Baby Kale, Cucumber, Preserved Lemon, and Caper Vinaigrette

Main Selections

Grilled Vegetable Skewers with Charred Eggplant Tahini \$55.

Lemon-Garlic Grilled Chicken Breast with Garlic-Yogurt Sauce \$57.

Pan Seared Salmon with Salsa Fresca \$59.

Roasted Pork Loin with Apple & Sage Chutney \$59.

Grilled Beef Loin Flap with Chimichurri \$61.

Sides

Yukon Gold Mashed Potatoes

Blistered Baby Carrots

Rosemary-Garlic Roasted Potatoes

Olive and Sundried Tomato Orzo

Haricot Vert with Parmesan and Breadcrumbs

Dessert Selections

House Baked Cookies & Brownie

Assorted Petite Fours

Mini Cheesecake Bites

Farmstead Cheese Plate with Jam and Crostini

Beverage Service

Celebrate with a Champagne Toast - offered with house prosecco for \$8 per person

Hosted Hourly Full Bar Service

Priced Per Person by the Hour

First Hour Per Person:

Premium Brands \$ 24.00 per person
House Brands \$ 20.00 per person

Each Additional Hour Per Person

Premium Brands \$ 16.00 per person
House Brands \$ 12.00 per person

Hourly Price includes Mixed Drinks, Beer, Wine, Juice and Soft Drinks

Hosted Hourly Wine & Beer Only Bar Service

Priced Per Person by the Hour

First Hour Per Person:

Premium Brands \$ 24.00 per person
House Brands \$ 16.00 per person

Each Additional Hour Per Person

Premium Brands \$ 14.00 per person
House Brands \$ 10.00 per person

Hourly Price includes Beer, Wine, Juice and Soft Drinks

Hosted Per Drink Basis Bar Service

| | Premium Brands | House Brands |
|-------------------------------------|-----------------|-----------------|
| Cocktails | \$ 13.00 | \$ 11.00 |
| Domestic Beer | \$ 7.00 | \$ 6.00 |
| Imported/Craft Beer | \$ 9.00 | \$ 8.00 |
| Wine (Bottle) | \$ 50.00 Bottle | \$ 45.00 Bottle |
| Soft Drinks / Juice / Mineral Water | \$ 4.00 | \$ 4.00 |

Non-Hosted Per Drink Basis Bar Service

| | Premium Bar | House Bar |
|-------------------------------------|-------------|-----------|
| Cocktails | \$ 14.00 | \$ 12.00 |
| Domestic Beer | \$ 8.00 | \$ 8.00 |
| Imported Beer | \$ 9.00 | \$ 9.00 |
| Wine (By Glass) | \$13.00 | \$11.00 |
| Soft Drinks / Juice / Mineral Water | \$ 4.50 | \$ 4.50 |

Additional Bartenders (One Included), Three Hour Minimum

\$ 85.00 Per Bartender, First Hour

\$ 45.00 Per Bartender, Each Additional Hour

Brand Examples, Subject to Change:

| | Premium | House |
|---------|-----------------|-------------|
| Vodka | Grey Goose | Tito's |
| Gin | Bombay Sapphire | Beefeater |
| Bourbon | Maker's Mark | Jim Beam |
| Tequila | Patron Silver | Jose Cuervo |
| Rum | Flor de Cana | Bacardi |

Late Night / After Party Menus

For parties 24 guests or more.

Keep the good vibes going and shift the mode into an after-party celebration with fresh tunes and some late-night snacks

All Late Night / After Party Selections are Served Buffet-Style
 [May Require Reserving The Barn for an Additional Hour of Service]

Finger Food

| | |
|---|-----------------|
| House Made "Pigs in a Blanket" with Local Sausage and Honey Mustard | \$8 per person |
| Crispy Potato Chips with Three Onion Dip | \$6 per person |
| Assorted Mini Quesadillas with Guacamole and Chalula Sour Cream | \$12 per person |

Flatbread Pizzas

Choose Two for \$15 per person

- Margarita – Crushed Tomato Sauce, Fresh Mozzarella, Basil
- Big Country – Local Sausage, Mozzarella, Tomato Sauce
- The Love – Parmesan, Garlic, Preserved Lemon, Oregano
- Mediterranean – Grilled Chicken, Potato, Mozzarella, Pesto

Beverages & Sweet Treats

| | |
|---|-----------------|
| House Made Hot Chocolate | \$45 per gallon |
| <i>Spiked with Bourbon</i> | \$65 per gallon |
| Hot Spiced Cider | \$35 per gallon |
| <i>Spiked with Rum</i> | \$60 per gallon |
| Coconut Water | \$8 per person |
| Fresh Baked Chocolate Chip Cookies and Milk | \$8 per person |



Farewell Breakfasts And Hearty Brunch Buffets

The Cafe

Selection of Chilled Juices
Orange Juice, Apple Juice, Cranberry Juice

Assortment of Muffins, Danish, Croissants
Sweet Butter and Preserves

Freshly Brewed Coffee, Decaffeinated Coffee, Medley of Tea
\$ 23.00 per person

The Continental

Selection of Chilled Juices
Orange Juice, Apple Juice, Cranberry Juice

Assortment of Muffins, Danish, Croissants
Sliced Breakfast Toast
Sweet Butter and Preserves

Sliced Fruit and Seasonal Berries

Freshly Brewed Coffee, Decaffeinated Coffee, Medley of Tea
\$ 27.50 per person

The American Breakfast

Selection of Chilled Juices
Orange Juice, Apple Juice, Cranberry Juice

Assortment of Muffins, Danish, Croissants
Sliced Breakfast Toast
Sweet Butter and Preserves

Sliced Fruit and Seasonal Berries

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon and Maple Sausage
Herbed Breakfast Potatoes

Freshly Brewed Coffee, Decaffeinated Coffee, Monaco
Medley of Tea

\$ 33.50 per person

Lakeside

(Minimum Twenty Guests)

Orange Juice, Apple Juice, Cranberry Juice

Fresh Fruit Salad
Assorted Breakfast Pastries

Artisanal Cheese & Charcuterie Board
Baguette, Seasonal Jam, Grainy Mustard

Market Greens Salad
Spring Mix, Cucumber, Radish, Carrot, Walnut,
Dried Cranberry, Citrus Vinaigrette

Bagel Station

Smoked Salmon, Sliced Red Onion, Tomatoes, Capers,
Cream Cheese, Sprouts

Scrambled Eggs
Applewood Smoked Bacon and Maple Sausage
Herbed Breakfast Potatoes

Brioche French Toast with Maple Syrup

Cinnamon Coffee Crumb Cake

Freshly Brewed Coffee and Medley of Teas

\$58 per person

BRUNCH ENHANCEMENTS

Omelet Station
Assorted Vegetables, Meats, and Cheeses
\$ 12.00 per person
(requires chef attendant \$85.00 per hour)

Champagne Cocktail Bar
with Prosecco and Orange, and Peach Juice
\$ 24 per person

Bloody Mary Bar
Assorted Gourmet Garnish Skewers
\$ 28 per person

The Weekender

(Minimum Fifty Guests)

Orange Juice, Apple Juice, Cranberry Juice

Sliced Fruit and Seasonal Berries
Assorted Muffins, Croissants, Scones

Bagel Station

Smoked Salmon, Sliced Red Onion, Tomatoes, Capers Cream Cheese

Market Greens Salad
Spring Mix, Cucumber, Radish, Carrot, Walnut, Dried Cranberry, Citrus
Vinaigrette

ENTRÉE SELECTIONS

(Choice of Three)

Spinach and Gruyere Cheese Quiche
Croque Madame Sandwiches, Sunnyside Up Egg
Soft Scrambled Eggs, Chives & Crème Fraiche
Mushroom, Potato and Spinach Frittata
Brioche French Toast with Maple Syrup
Avocado Toast, Chive, Radish, Sprouts,
Chicken Salad Wraps with Apple & Celery
Grilled Steak and Eggs, Chimichurri
Roasted Salmon, Cucumber Salsa

ACCOMPANIMENT

(Choice of Three)

Gruyere Polenta
Herbed Roasted Potatoes
Country Potato & Onion Hash
Cheddar Cheese Grits
Roasted Seasonal Vegetables
Sautéed Spinach, Marinated Tomatoes & Feta
Applewood Smoked Bacon and Maple Sausage

Warm Apple Bread Pudding
Butterscotch Sauce, Chantilly Cream

Freshly Brewed Coffee and Medley of Tea

\$ 68.00 per person

HEALTHY START ADD-ONS

can be added to any breakfast package
priced per person

Assorted Fresh Pressed Juices
\$12

Steel Cut Oats
Almond Milk, Nuts, Dried Fruit
\$8

Granola & Greek Yogurt Parfaits
with Fresh Berries
\$8

Chia Seed Pudding
Almond milk, Cashews, Goji Berries
\$8

Hard-Boiled Eggs
\$3

Plant-Based Breakfast Sausage
\$7

Mushroom, Potato & Spinach Egg White Frittata
\$8

BREAKFAST ENHANCEMENTS

can be added to any breakfast package
priced per person

Assorted Bagels with Cream Cheese
(Plain, Vegetable & Chive, Maple Walnut)
\$10

Maple Sausage and Country Ham
\$10

Brioche French Toast with Maple Syrup
\$8

Egg & Cheese English Muffin Sandwiches
\$8

Sausage, Potato, Egg & Cheese
Breakfast Burritos
\$10

Smoked Salmon Platter
Bagels, Cream Cheese, Tomato, Onion & Capers
\$18

Lunch Buffets, Snacks And Refreshments

Green Up

(Minimum Twenty Guests)

Build Your Own Chopped Salad, Including:

Romaine Lettuce, Mesclun Mix, Baby Spinach, Onion, Tomato, Cucumber, Mushroom, Artichoke, Roasted Broccoli, Olives, Chickpeas, Roasted Red Pepper, Nuts and Seeds, Parmesan, Croutons, Hard Boiled Eggs, Grilled Chicken,

Caesar Dressing, Herb Vinaigrette, Balsamic Vinegar, Extra Virgin Olive Oil, Fresh Lemons

Fresh Baked Bread

Display of Seasonal Fresh Fruit

Freshly Brewed Coffee and Medley of Tea

\$ 38.00 per person

Main Street Sandwiches

(Minimum Twenty Guests)

Spring Mix, Cucumber, Radish, Carrot, Walnut, Dried Cranberry, Citrus Vinaigrette

Grilled & Raw Vegetable Display
Hummus,, Cucumber-Garlic Yogurt

Prepared Sandwiches

(Please Select Three)

Genoa, Mortadella, Ham, and Provolone Cheese with Arugula and Olive Salad

Grilled Chicken with Bacon, Sprouts, Tomato, and Avocado Puree

Roast Beef and Horseradish Cream with Peppered Tomato

Roasted Turkey Breast and Pesto Aioli with Gruyere Cheese

Country Chicken Salad with Celery, Red Onion, Parsley and Apples

Summer Squash and Fresh Mozzarella with Garlic Aioli and Oven Dried Tomatoes

Apple Cobbler with Chantilly Cream
Freshly Brewed Coffee and Medley of Tea

\$44.00 per person (\$37 without dessert)

The Bistro

(Minimum Thirty Guests)

Caesar Salad

Romaine Hearts, Tomato, Croutons, Parmesan

Antipasti Display

Marinated Fresh Mozzarella and Tomatoes
Olive, Artichoke & Feta Salad
Orzo with Asparagus and Mushrooms

Assorted Bread

Entrée Selections

Penne Pasta with Grilled Chicken
Sundried Tomatoes, Pine Nuts, Spinach, Mascarpone

Rosemary Focaccia with Grilled Zucchini
Sweet Pepper and Roasted Garlic-Herb Fonduta

Grilled Salmon
with Caramelized Onion, Polenta, and Ratatouille

Citrus Cannoli with Fresh Berries
Freshly Brewed Coffee and Medley of Tea

\$65.00 per person

Buffet Enhancements

All priced as per person buffet add-ons

| | |
|---|--------|
| Assorted Individual Potato Chip Bags | \$5.00 |
| Purple Cabbage and Broccoli Slaw | \$6.00 |
| Farfalle Pasta Salad with Basil, Onion, Tomatoes, Olives & Feta | \$7.00 |
| Israeli Couscous with Pickled Mushrooms and Chimichurri | \$8.00 |
| Seasonal Soup of The Day | \$6.00 |

Beverages

| | | |
|---|----------|------------|
| Freshly Brewed Coffee | \$ 60.00 | per gallon |
| Freshly Brewed Decaffeinated Coffee | \$ 60.00 | per gallon |
| The Harney & Sons Medley of Teas | \$ 60.00 | per gallon |
| Iced Tea (Choice of Earl Grey-Lemon-Cinnamon Spiced-Orange) | \$ 40.00 | per gallon |
| Fresh Lemonade | \$ 35.00 | per gallon |
| Assorted Fresh Pressed Juices | \$ 12.00 | each |
| Assorted Soft Drinks | \$ 4.00 | each |
| Still and Sparkling Waters | \$ 5.00 | each |
| Fresh Orange Juice | \$ 35.00 | per gallon |
| Apple Juice, Cranberry Juice or Vegetable Juice | \$ 35.00 | per gallon |

Morning Snacks & Refreshments

| | | |
|--|----------|------------|
| Chia Seed Pudding | \$ 8.00 | each |
| Greek Yogurt Parfaits (Greek Yogurt, Granola, Blueberries) | \$ 8.00 | per person |
| Sliced Fresh Fruit and Berries | \$ 8.00 | per person |
| Assorted Bakeries (Danish, Muffins, Croissants) | \$ 48.00 | per dozen |
| Assorted Breakfast Breads (Banana-Walnut, Coffee Crumble) | \$ 46.00 | per dozen |
| Blue Loon Pecan Sticky Buns | \$ 90.00 | per dozen |
| Croissants with Sweet Butter | \$ 42.00 | per dozen |
| Assorted Fruit and Bread Slices | \$ 40.00 | per dozen |
| Assorted Bagels with Cream Cheese | \$ 48.00 | per dozen |

Afternoon Snacks & Refreshments

| | | |
|--|----------|------------|
| Basket of Fresh Whole Fruit (Apples, Bananas, Pears, Oranges) | \$ 6.25 | per person |
| Individual Bags of Assorted Chips | \$ 5.00 | per person |
| Assorted Cookies (Choc Chip-Oatmeal-Snickerdoodles) | \$ 48.00 | per dozen |
| Truffled Popcorn | \$ 4.50 | per person |
| Fudge and Walnut Brownies | \$ 49.00 | per dozen |
| Vegetable Crudit  with Hummus | \$40.00 | per dozen |
| Tortilla Chips and Dips (Pico de Gallo, Guacamole) | \$ 8.50 | per person |
| Conference Rations (M & M's-Terra Chips -Raisinets-Hershey Bars-Good N Plenty). | \$ 8.50 | per person |

OUR SISTER PROPERTY



Set in the heart of picturesque New London, New Hampshire, the New London Inn is a boutique hotel that offers a rich history of hospitality dating back to 1792. Join us for a quintessential New England experience, and explore all that our centrally located area provides. With 23 rooms, The New London Inn is the perfect place for your additional guests to spend the night, just 1.5 miles away on Main Street, in the heart of New London.

THE ELMS

restaurant and bar

The Elms is a lively neighborhood restaurant rooted in classic American cooking, born from seeking out the finest ingredients, sewn together with passion and care. The Elms is the perfect venue for events both intimate and grand - bridal showers, rehearsal dinners, wedding receptions - accommodating private parties in our Ivy Room, full restaurant buyouts for up to 130 people seated, outdoor seated dinners for up to 40 on our back patio, as well as cocktail receptions on our patio or front porch.



VENDORS & GUIDANCE

Our curated vendor list of local professionals, artists, florists, bakers, and rentals will help make your event complete. Our Event Lead will provide you with the list and aid in coordination efforts, guiding you to our trusted specialists.

We are happy to provide a comprehensive to-do list to guide you through the planning process. Our event planning application, Planning Pod, will provide you with the ability to log into your private event portal to communicate with us, review event details, view invoices and process payments. Every detail of your event has been methodically thought through to ensure a seamless guest experience.

We recommend booking your rehearsal dinner and/or welcome party at The Elms restaurant, conveniently located 1.5 miles away, offering a vibrant atmosphere to kick off your celebratory weekend.





FULL INN PRIVACY / GUIDELINES

We are a small inn, so to guarantee you privacy for your event, we require that all 10 of our rooms are booked for the weekend (or weekday if you are booking a midweek wedding). In most cases, your guests will pay for their own rooms, but you must guarantee them as part of your contract.

You will have complete privacy of the Inn and grounds for the day of your wedding from 3pm day of until 11am day following. Should you rent all rooms the evening prior to the event full Inn privacy will begin after the close of Oak & Grain Restaurant on the evening prior.

For all outdoor weddings, you will need to secure rentals and a comfort station for your event. We will assist you through this process. Rentals can be simple or extravagant - the choice is yours!

All alcoholic beverages must be purchased at the inn if they are to be consumed there - this is a New Hampshire Law, and we are required to enforce it. Please be cognizant of it and do not bring outside liquor to the Inn.

ADDITIONAL GUIDELINES

Deposit and Payment

To reserve the inn and grounds for your event, we require you to sign a contract and pay a non-refundable deposit equivalent to your base package price plus 50% of your guest room costs. We encourage you to tour the inn first, as there are no exceptions to this policy. The remaining deposit schedule will be spelled out in your contract, with the balance being paid 30 days prior to your event. Any over- or under-payment on the total cost of the event will be reconciled with a final bill or refund delivered to the client at the conclusion of the event.

Should you elect to cancel your event, all deposits to date are forfeit. However, pending availability, you may reschedule your event up to 180 days prior to your scheduled event, subject to a 15% administrative fee.

We are only able to hold dates with a deposit and signed contract. We encourage you to plan ahead, be flexible and make your venue decisions quickly. Our inn is in very high demand so we are only able to host a few large weddings a year.

The costs of all outside vendors (tents, chairs, linen, flowers, transportation, photographers, etc.) will be the responsibility of the client. The Inn at Pleasant Lake will coordinate with the tent/furniture/equipment/china to bill the Inn directly for services, in which case a taxable 15% administrative fee will be added to the client's master bill. The client is to make all delivery and payment arrangements with all other vendors.

Guarantee Policy

The Inn at Pleasant Lake requires that all menu choices be submitted to the Wedding Events Manager at least three weeks prior to your function and include all vendor meal requirements. A final guaranteed guest count, including individual entrée counts for plated meals, is required three business days prior to the event. This guaranteed count or the actual number served, whichever is greater, will be the number for which you will be charged. The Inn will prepare food for 5% above the guarantee.

Linens and Votives

The Inn at Pleasant Lake offers complimentary floor length table linens, napkins, and votive candles. You may choose either white or ivory linen. Specialty linens, overlays, napkins, and wedding favors may be arranged with outside vendors.

Liquor Policy

The Inn at Pleasant Lake reserves the right to refuse alcohol to any individual or individuals that we feel places our liquor license in jeopardy. Guests may be asked to provide a valid photo ID at any time. Guests unable to provide a valid ID will be refused service of all alcoholic beverages. Beverages chosen, other than those on our Banquet List, are subject to a pre-purchase of the amount we feel necessary to cover your function. New Hampshire Liquor Laws require all alcohol be purchased and served by Inn at Pleasant Lake. Clients are subject to a \$1500 fee if outside alcohol is consumed onsite.

ADDITIONAL GUIDELINES

Miscellaneous

Early access to the rooms for decoration is subject to availability. The removal of fixtures or alterations of the rooms is not permitted. All vendors must remove décor items at the conclusion of an event. The Inn at Pleasant Lake is not responsible for items left behind or not removed.

At the time of the contract, it is the client's responsibility to inform any bands that the dancing portion of the event is to be completely set up one hour prior to the start of the event.

Guest room accommodations

We are delighted to reserve a block of rooms for you and your guests for your wedding weekend. Rooms for your guests will be held in guarantee by your contract, but the individual guests may call to put their rooms on their own credit card payment.

Weekend stays require a two-night minimum stay and holiday weekend stays may require a three night minimum stay. Guest rooms and rates are subject to availability.

Taxes and Service Charges

All food, beverage, and audio-visual equipment rentals are subject to a taxable 22% service charge and the prevailing New Hampshire State tax.

Parking

Onsite parking is available, though limited. Shuttles are encouraged for events of 100 guests or more.

Weather Calls

Weather calls are made with the client, Wedding Events Manager and the Banquet Service Manager. All weather calls are made by 10AM on the day of an event. If at any time during a scheduled outdoors event there is a 40% or greater chance of inclement weather events will be moved to their indoors back up space to ensure the safety of your guests and the Inn staff.

Rentals

Rentals may be required based on party size and/or logistics (tent, tables, chairs, etc.). The Inn at Pleasant Lake will coordinate with the rental company and arrange for the rental of any tent, furniture, equipment and china/glass/silver required for the wedding ceremony and reception. The set-up and removal of rented items is handled by the Inn staff and the rental company. The Inn will also do general set up of tables, chairs, linens, flatware, glassware, and silverware. A service fee of 15% will be added to the cost of all outside rentals. The Inn at Pleasant Lake will be responsible for all clean-up following the wedding reception. Your rental agreement and all deposits will be coordinated directly with the Inn. Rental costs may change based on your selections, guest count changes and changes made by rental company. Any cancellations of rentals handled by the client directly with the rental company are subject to review/approval by the Inn. The Inn cannot be held responsible for unknown cancellations made by client impacting the ability to execute the event properly.

We require that events over 80 guests rent a restroom trailer (comfort station) to accommodate their guests outdoors.

Food & Beverage Minimums and Venue Rental Fees (if applicable)

Inn at Pleasant Lake

| | | | | OFF-PEAK SEASON | | | | PEAK SEASON | | | |
|---|--------------------------|---------------------------------------|-------------------|-------------------------|------|--------------------|------|-------------------------|------|--------------------|------|
| | | | | January - May, November | | | | May - October, December | | | |
| SPACE | FORMAT | CAPACITY | DAYS OF WEEK | VENUE RENTAL FEE | | FOOD & BEV MINIMUM | | VENUE RENTAL FEE | | FOOD & BEV MINIMUM | |
| | | | | AM | PM | AM | PM | AM | PM | AM | PM |
| Restaurant Main Dining Room | Seated | 50 | Sunday - Thursday | 275 | 275 | 800 | 2150 | 275 | 275 | 800 | 3250 |
| | | | Friday - Saturday | 525 | 525 | 1100 | 3250 | 525 | 525 | 1100 | 4250 |
| | Reception | 75 | Sunday - Thursday | 275 | 275 | 800 | 2150 | 275 | 275 | 800 | 3250 |
| | | | Friday - Saturday | 525 | 525 | 1100 | 3250 | 525 | 525 | 1100 | 4250 |
| Restaurant Sun Room | Seated | 30 | Sunday - Thursday | 275 | 275 | 550 | 1650 | 275 | 275 | 550 | 2150 |
| | | | Friday - Saturday | 525 | 525 | 800 | 2150 | 525 | 525 | 800 | 2650 |
| | Reception | 50 | Sunday - Thursday | 275 | 275 | 550 | 1650 | 275 | 275 | 550 | 2150 |
| | | | Friday - Saturday | 525 | 525 | 800 | 2150 | 525 | 525 | 800 | 2650 |
| Full Restaurant Buyout | Seated | 80 | Sunday - Thursday | 525 | 525 | 1350 | 3100 | 525 | 525 | 1350 | 5500 |
| | | | Friday - Saturday | 1100 | 1100 | 1850 | 5750 | 1100 | 1100 | 1850 | 7000 |
| | Reception | 120 | Sunday - Thursday | 525 | 525 | 1350 | 3100 | 525 | 525 | 1350 | 5500 |
| | | | Friday - Saturday | 1100 | 1100 | 1850 | 5750 | 1100 | 1100 | 1850 | 7000 |
| Red Room | Seated (Private Room) | 10 | Sunday - Thursday | 275 | 275 | 275 | 275 | 275 | 275 | 275 | 275 |
| | | | Friday - Saturday | 275 | 275 | 275 | 275 | 275 | 275 | 275 | 275 |
| | Reception | 20 | Sunday - Thursday | 275 | 275 | 275 | 275 | 275 | 275 | 275 | 275 |
| | | | Friday - Saturday | 275 | 275 | 275 | 275 | 275 | 275 | 275 | 275 |
| Patio | Seated | 40 | Sunday - Thursday | | | | | 275 | 275 | 1100 | 2150 |
| | | | Friday - Saturday | | | | | 525 | 525 | 1650 | 2650 |
| | Reception | 60 | Sunday - Thursday | | | | | 275 | 275 | 1100 | 2150 |
| | | | Friday - Saturday | | | | | 525 | 525 | 1650 | 2650 |
| Red Barn | Seated | 50 | Sunday - Thursday | | | | | 525 | 525 | 1650 | 3750 |
| | | | Friday - Saturday | | | | | 800 | 800 | 2150 | 4750 |
| | Dinner/Dancing | 40 | Sunday - Thursday | | | | | 525 | 525 | 1650 | 3750 |
| | | | Friday - Saturday | | | | | 800 | 800 | 2150 | 4750 |
| | Reception | 99 | Sunday - Thursday | | | | | 525 | 525 | 1650 | 3750 |
| | | | Friday - Saturday | | | | | 800 | 800 | 2150 | 4750 |
| Event Lawn Only | Seated | 150 | Sunday - Thursday | | | | | 1650 | | 4250 | |
| | | | Friday - Saturday | | | | | 2150 | | 6500 | |
| | Reception | 200 | Sunday - Thursday | | | | | 1650 | | 4250 | |
| | | | Friday - Saturday | | | | | 2150 | | 6500 | |
| Full Inn Buyout (Includes full privacy of Inn from 3:00pm day of - 11:00am the following day. Room Rates ++. No Packaged Services) | Seated | 80 (Off-Season) 200 (Peak Season) | Sunday - Thursday | 3250 | | 4250 | | 3750 | | 6500 | |
| | | | Friday - Saturday | 4250 | | 6500 | | 6450 | | 8500 | |
| | Reception | 120 (Off Season) 250 (Peak Season) | Sunday - Thursday | 3250 | | 4250 | | 3750 | | 6500 | |
| | | | Friday - Saturday | 4250 | | 6500 | | 6450 | | 8500 | |

Food & Beverage Minimums and Venue Rental Fees (if applicable)

The New London Inn

| | | | | OFF-PEAK SEASON | | | | PEAK SEASON | | | |
|--|-----------|----------|-------------------|-------------------------|-----|--------------------|------|--------------------------|-----|--------------------|-------|
| | | | | January - May, November | | | | June - October, December | | | |
| SPACE | FORMAT | CAPACITY | DAYS OF WEEK | VENUE RENTAL FEE | | FOOD & BEV MINIMUM | | VENUE RENTAL FEE | | FOOD & BEV MINIMUM | |
| | | | | AM | PM | AM | PM | AM | PM | AM | PM |
| Restaurant Main Dining Room (excludes bar area) | Seated | 75 | Sunday - Thursday | 275 | 275 | 1350 | 3250 | 275 | 275 | 1350 | 6750 |
| | | | Friday - Saturday | 525 | 525 | 1350 | 5250 | 525 | 525 | 1350 | 8750 |
| | Reception | 120 | Sunday - Thursday | 275 | 275 | 1350 | 3250 | 275 | 275 | 1350 | 6750 |
| | | | Friday - Saturday | 525 | 525 | 1350 | 5250 | 525 | 525 | 1350 | 8750 |
| Restaurant Main Dining Room and Bar | Seated | 85 | Sunday - Thursday | 275 | 275 | 1350 | 4250 | 275 | 275 | 1350 | 8250 |
| | | | Friday - Saturday | 525 | 525 | 1350 | 6750 | 525 | 525 | 1350 | 10500 |
| | Reception | 150 | Sunday - Thursday | 275 | 275 | 1350 | 4250 | 275 | 275 | 1350 | 8250 |
| | | | Friday - Saturday | 525 | 525 | 1350 | 6750 | 525 | 525 | 1350 | 10500 |
| Restaurant Private Dining Room (Ivy Room) | Seated | 50 | Sunday - Thursday | 275 | 275 | 800 | 1750 | 275 | 275 | 800 | 3750 |
| | | | Friday - Saturday | 525 | 525 | 800 | 2250 | 525 | 525 | 800 | 5250 |
| | Reception | 80 | Sunday - Thursday | 275 | 275 | 800 | 1750 | 275 | 275 | 800 | 3750 |
| | | | Friday - Saturday | 525 | 525 | 800 | 2250 | 525 | 525 | 800 | 5250 |
| Full Restaurant Buyout (all 3 spaces) | Seated | 130 | Sunday - Thursday | 525 | 525 | 1800 | 5750 | 525 | 525 | 1850 | 10500 |
| | | | Friday - Saturday | 800 | 800 | 1800 | 8750 | 800 | 800 | 2400 | 12500 |
| | Reception | 200 | Sunday - Thursday | 525 | 525 | 1800 | 5750 | 525 | 525 | 1850 | 10500 |
| | | | Friday - Saturday | 800 | 800 | 1800 | 8750 | 800 | 800 | 2400 | 12500 |
| Back Patio | Seated | 30 | Sunday - Thursday | | | | | 275 | 525 | 525 | 1750 |
| | | | Friday - Saturday | | | | | 275 | 525 | 525 | 2250 |
| | Reception | 50 | Sunday - Thursday | | | | | 275 | 525 | 525 | 1750 |
| | | | Friday - Saturday | | | | | 275 | 525 | 525 | 2250 |
| Front Porch (may require reserving adjacent guest rooms) | Seated | n/a | Sunday - Thursday | | | | | 275 | 525 | 525 | 1750 |
| | | | Friday - Saturday | | | | | 275 | 525 | 525 | 2250 |
| | Reception | 50 | Sunday - Thursday | | | | | 275 | 525 | 525 | 1750 |
| | | | Friday - Saturday | | | | | 275 | 525 | 525 | 2250 |
| Event Lawn (includes patio) | Seated | 100 | Sunday - Thursday | | | | | 525 | 525 | 2750 | 4250 |
| | | | Friday - Saturday | | | | | 525 | 525 | 3750 | 5750 |
| | Reception | 150 | Sunday - Thursday | | | | | 525 | 525 | 2750 | 4250 |
| | | | Friday - Saturday | | | | | 525 | 525 | 3750 | 5750 |
| Full Inn Buyout (Includes full privacy of Inn from 3:00pm day of - 11:00am the following day. Room Rates ++. No Packaged Services) | Seated | 130 | Sunday - Thursday | 3750 | | 5750 | | 3750 | | 10500 | |
| | | | Friday - Saturday | 3750 | | 8750 | | 3750 | | 12500 | |
| | Reception | 200 | Sunday - Thursday | 3750 | | 5750 | | 3750 | | 10500 | |
| | | | Friday - Saturday | 3750 | | 8750 | | 3750 | | 12500 | |

TESTIMONIALS

“The staff worked closely with us in each step of the planning and truly made it the most stress-free experience possible. To say the food was delicious would be an understatement... We could not have asked for a better experience on such an important day, and would recommend it beyond a doubt. If you are looking for stunning views and down-to-earth, thoughtful service, this is the place!”

- Jennifer B.

“The Inn at Pleasant Lake was the perfect venue for our wedding. We had initially looked at this location for their fabulous food - we wanted to avoid "typical wedding food" and the Inn/Oak & Grain had become our favorite NH restaurant. But the gardens, the quaint atmosphere, and the gorgeous lake views sealed the deal.”

- Lauren G

“...amazing to work with and really helped us to make our vision become our reality! They and their staff were on top of everything and really helped to make our Wedding a dream come true. The grounds and Inn are absolutely breathtaking, and so comfortable, they really made us feel right at home. The food is absolutely amazing and took all of our guests on a true culinary experience that we will never forget!”

- Megan M





BOOKING INFORMATION

We encourage you to make an initial inquiry utilizing the inquiry form on our website, which can be found at:

<https://innatpleasantlake.com/nh-wedding-events-rfp.html>

You can also contact us at:

Inn at Pleasant Lake

Phone: 603-873-4833

Email: events@innatpleasantlake.com

New London Inn

Phone: 603-526-2791

Email: stay@thenewlondoninn.com

