



# 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, The Oak Room - our lake front chophouse, a cozy parlor 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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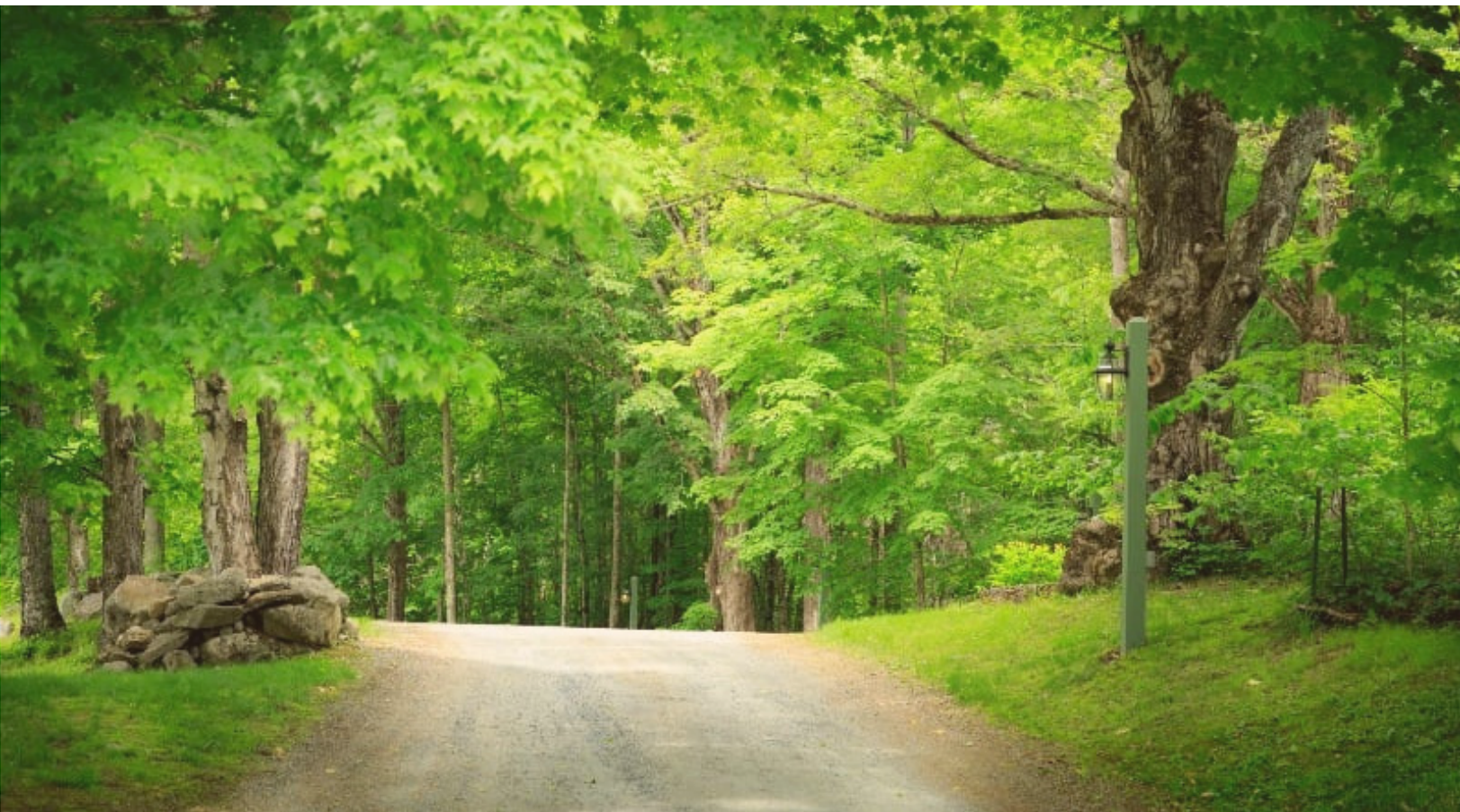
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## LOCATION

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

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### 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

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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

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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 Parlor Room

Size: 540 sf | Capacity: 35 Reception

This Parlor, outfit with comfortable seating, table games and 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

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The Oak Room Restaurant - Main Dining Room

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

Outfit in oak paneling, warm colors, velvet and cane backed chairs, and an upholstered ceiling, with views overlooking Pleasant Lake, the dining room at The Oak Room effuses the character one would expect of a historic New England Inn.



The Oak Room 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 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 \$5950; November-May \$4000

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

Spaces for Bridal & Groom Party Preparations

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 THE OAK ROOM RESTAURANT

Inn at Pleasant Lake is home to the celebrated Oak Room 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 may custom create your menu from our sample menu offerings on the pages that follow. Pricing for food & beverage is based on selections. 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  
 Deviled Eggs with Chives and Crispy Potato  
 Figs & Goat Cheese Wrapped in Prosciutto  
 Rosemary Focaccia with Eggplant Caviar & Shiitake Mushroom  
 Goat Cheese and Olive Tapenade on Crostini  
 Maine Lobster Salad on Toasted Brioche  
 Seared Beef on Crostini with Chimichurri  
 Belgian Endive Petals with Grilled Chicken Salad  
 Manchego Cheese & Jam Tartlet  
 Bruschetta with Tomato Basil Salad and Shaved Parmesan

### HOT HORS D' OEUVRES

*Available Passed or Plattered*

Shrimp and Chorizo Brochette  
 Mini Crab Cakes with Sauce Remoulade  
 Spinach, Feta and Pine Nut in Phyllo  
 Lemon-Garlic Chicken Skewer with Romesco Sauce  
 Scallops Wrapped with Applewood Smoked Bacon  
 Local Sausage in Puff Pastry with Honey Mustard  
 Mushrooms Caps stuffed with Pesto  
 Baked Brie, Raspberry & Almond in Phyllo  
 Miniature Beef Wellington with Horseradish Cream  
 Mushroom & Truffle Arancini with Marinara

### RECEPTION ENHANCEMENTS

#### Chilled Seafood Display

Poached Gulf Shrimp with Cocktail Sauce & Lemon Wedges  
 Mussels on the Half Shell with Pico de Gallo  
 Oysters on the Half Shell with Cucumber Mignonette

#### Display of Seasonal Crudité

Served with Blue Cheese Dip and Pesto Aioli

#### Display of Regional Artisanal Cheeses

Served with crackers, crusty bread, dried fruit, nuts and jam

#### Assorted Charcuterie & Garniture

Served with whole grain mustard, cornichons, fig jam and crostini

#### Display of Regional Artisanal Cheeses & Charcuterie

Served with crackers, crostini, grain mustard, cornichon, nuts and jam

#### Display of Seasonal Fresh Fruit

#### Tortilla Chips & Dips

Served with Pico de Gallo, Black Bean Hummus, & Guacamole

## 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

(Minimum Fifty Guests)

Clam Chowder  
 with Potato, Bacon and Milk

Lobster "Rolls"  
 Butter-Basted Lobster on Mini Buns

Fried Clam Strips  
 Tartar Sauce

### Mediterranean Selections

(Minimum Fifty Guests)

#### 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

### Antipasti

(Minimum Fifty Guests)

#### 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

### The Pasta Bar

(Select Two Pastas)

Butternut Squash Ravioli  
 with Mushrooms & Crispy 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

(Minimum Thirty Guests)

### Reception Carving Stations

Culinary Attendant Required

#### *Roasted Black Pepper Beef Tenderloin*

Served with Sourdough Rolls  
 Horseradish Cream, Grain Mustards

#### *Herb Roasted Breast of Turkey*

Served with Brioche Rolls  
 Cranberry Relish and Herb Mayo

#### *Oregano Roasted Leg of Lamb*

Served with Warm Pita  
 Olive Gremolata and Garlic Yogurt

#### *Baked Spiced Salmon*

Served with Lemon-Caper Beurre Blanc

#### *Honey Roasted Ham*

Served with Sweet Rolls  
 Pan Juice & Hot Honey Mustard



# 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**

(seasonal soups are shown as example)

(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

Yellowfin Tuna Tartare, Cucumber, Shallots, Sweet Potato Chip, Avocado Puree

Jumbo Shrimp Cocktail, Fresh Horseradish Cocktail Sauce, Watercress

Marinated Tomato Bruschetta, Grilled Bread, Micro Basil

Beef Carpaccio with Kalamata Olive, Radish, Baby Arugula

### **Entree Selections**

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

Stuffed Portobello Mushroom with Tomato-Basil Puree

Herb Crusted Local Cod with Horseradish Cream

Roasted Chicken with Sundried Tomato and Oregano au Jus

Pan Seared Salmon with Salsa Fresca

Chicken Saltimbocca, Sage, Prosciutto and Mushroom Marsala Sauce

Roasted Breast of Duck, Dried Cherry & Port Reduction

Grilled Bistro Filet (Teres Major) with Garlic-Herb Butter

Pan Seared Sea Scallops with Black Pepper Beurre Blanc

Grilled Filet Mignon with Red Wine Demi Glace Sauce

Grilled Rack of Lamb with Rosemary Jus

Grilled 6oz NY Strip and Jumbo Shrimp with Bernaise

### **Dessert Selections**

Vanilla Crème Brulée 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 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  
Lemon-Garlic Grilled Chicken Breast with Garlic-Yogurt Sauce  
Pan Seared Salmon with Salsa Fresca  
Roasted Pork Tenderloin with Apple & Sage Chutney  
Grilled Bistro Steak with Chimichurri

### 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





## After-Party Menus

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 Sausages and Honey Mustard

Crispy Potato Chips with Three Onion Dip

Assorted Mini Quesadillas with Guacamole and Chalula Sour Cream

### Flatbread Pizzas

choose two

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 (available spiked with Bourbon)

Hot Spiced Cider (available with rum)

Coconut Water

Fresh Baked Chocolate Chip Cookies and Milk

## Beverage Service

We will work with you to build a custom beverage program  
for your event.

We offer beverage service in a variety of formats and with  
several pricing tiers, from standard to premium spirit brands, as  
well as varied selections of wine & beer, both domestic and  
international.

You may choose between Hosted and Cash Bars, Drinks by the  
hour or based on consumption.

We offer full tended bars, Champagne Toast packages, and  
custom craft cocktails per your specifications.

# Farewell Breakfasts And Hearty Brunch Buffets

## The Cafe

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

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

Freshly Brewed Coffee, Decaffeinated Coffee,  
Medley of Tea

## 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

## 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

## 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

## BRUNCH ENHANCEMENTS

Omelet Station  
Assorted Vegetables, Meats, and Cheeses  
(requires chef attendant)

Champagne Cocktail Bar  
with Prosecco and Orange, and Peach Juice

Bloody Mary Bar  
Assorted Gourmet Garnish Skewers

## 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 Tartine 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

Wilted Garlicky Greens

Marinated Tomatoes, Red Onion & Feta

Applewood Smoked Bacon and Maple Sausage

Warm Seasonal Bread Pudding  
Butterscotch Sauce, Chantilly Cream

Freshly Brewed Coffee and Medley of Tea

## HEALTHY START ADD-ONS

*can be added to any breakfast package  
priced per person*

Assorted Fresh Pressed Juices

Steel Cut Oats  
Brown Sugar, Nuts, Dried Fruit

Granola & Greek Yogurt Parfaits  
with Fresh Berries

Chia Seed Pudding  
Almond milk, Cashews, Goji Berries

Hard-Boiled Eggs

Chicken or Plant-Based Breakfast Sausage

Mushroom, Potato & Spinach  
Egg White Frittata

## BREAKFAST ENHANCEMENTS

*can be added to any breakfast package  
priced per person*

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

Soft Cheese and Sliced Country Ham  
with Baguette

Brioche French Toast with Maple Syrup

Egg & Cheese English Muffin Sandwiches

Sausage, Potato, Egg & Cheese  
Breakfast Burritos

Smoked Salmon Platter  
Bagels, Cream Cheese, Dill Goat Cheese,  
Tomato, Onion & Capers

## 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

### Main Street Sandwiches

(Minimum Twenty Guests)

Salad of 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

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

Apple Cobbler with Chantilly Cream

Freshly Brewed Coffee and Medley of Tea

### 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

Roasted Cauliflower  
Romesco, Chimichurri and Herb Salad

Grilled Salmon  
with Caramelized Onion, Polenta, and Ratatouille

Citrus Cannoli with Fresh Berries

Freshly Brewed Coffee and Medley of Tea

### Buffet Enhancements

All priced as per person buffet add-ons

Assorted Individual Potato Chip Bags

Purple Cabbage and Broccoli Slaw

Farfalle Pasta Salad with Basil, Onion, Tomatoes, Olives & Feta

Israeli Couscous with Pickled Mushrooms and Chimichurri

Seasonal Soup of The Day

### Beverages

Freshly Brewed Coffee

Freshly Brewed Decaffeinated Coffee

The Harney & Sons Medley of Teas

Iced Tea (Choice of Earl Grey-Lemon-Cinnamon Spiced-Orange)

Fresh Lemonade

Assorted Fresh Pressed Juices

Assorted Soft Drinks

Still and Sparkling Waters

Fresh Orange Juice

Apple Juice, Cranberry Juice or Vegetable Juice

### Morning Snacks & Refreshments

Chia Seed Pudding

Greek Yogurt Parfaits (Greek Yogurt, Granola, Blueberries)

Sliced Fresh Fruit and Berries

Assorted Bakeries (Danish, Muffins, Croissants)

Assorted Breakfast Breads (Banana-Walnut, Coffee Crumble)

Blue Loon Pecan Sticky Buns

Croissants with Sweet Butter

Assorted Fruit and Bread Slices

Assorted Bagels with Cream Cheese

Sliced Breads, Butter, Preserves (setup with toaster)

### Afternoon Snacks & Refreshments

Basket of Fresh Whole Fruit (Apples, Bananas, Pears, Oranges)

Individual Bags of Assorted Chips

Assorted Cookies (Choc Chip-Oatmeal-Snickerdoodles)

Truffled Popcorn

Fudge and Walnut Brownies

Vegetable Crudité with Hummus

Tortilla Chips and Dips (Pico de Gallo, Guacamole)

Conference Rations (M & M's-Terra Chips -Raisinets-Hershey Bars-Good N' Plenty).



## OUR SISTER PROPERTY

# THE ELMS

*restaurant and bar*

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 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 The Oak Room 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.

## 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!”

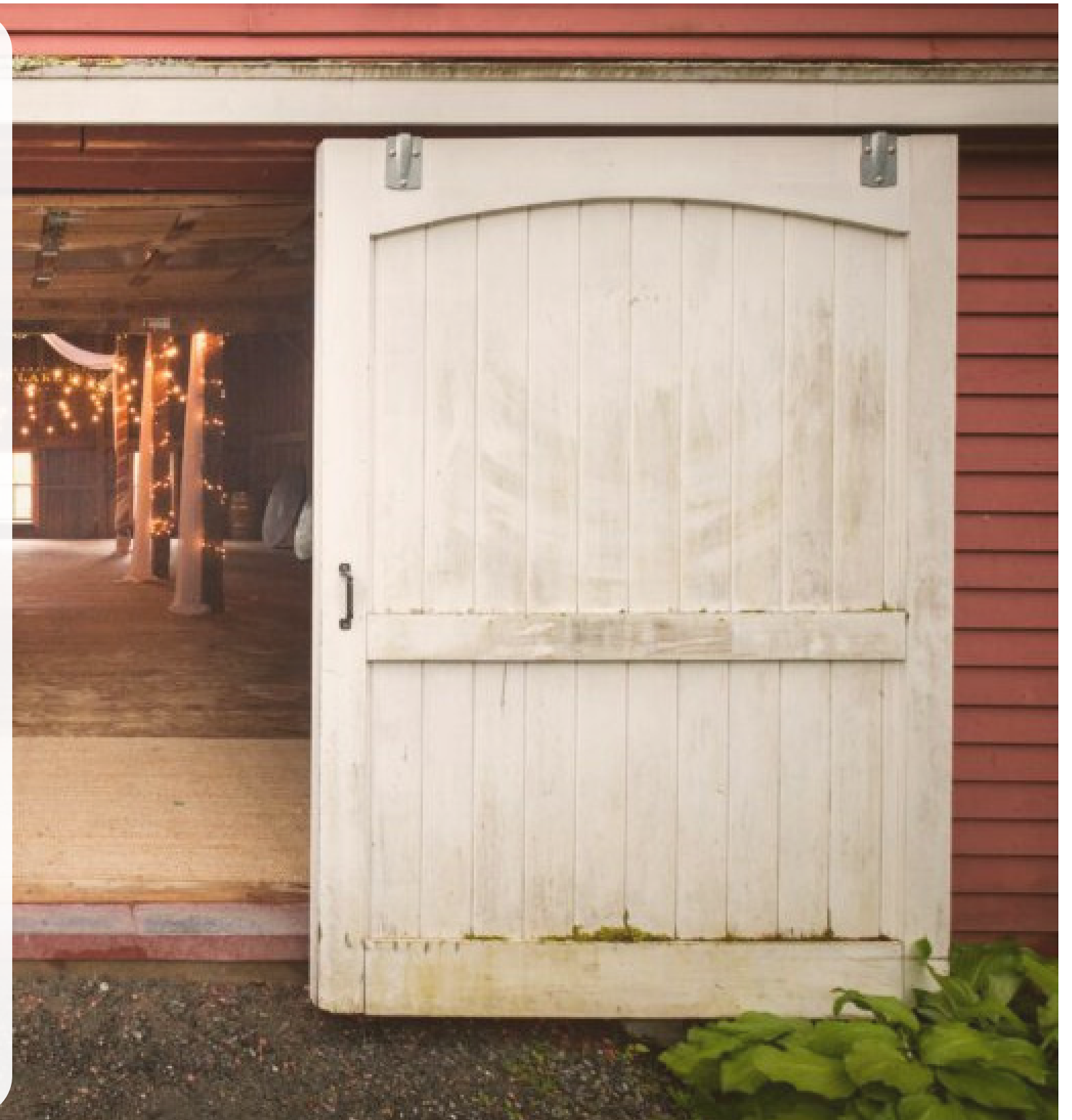
- Jennifer B.

“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 Room 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://www.innatpleasantlake.com/events>

You can also contact us at:

Inn at Pleasant Lake

Phone: 603-873-4833

Email: [events@innatpleasantlake.com](mailto:events@innatpleasantlake.com)

New London Inn

Phone: 603-526-2791

Email: [events@thenewlondoninn.com](mailto:events@thenewlondoninn.com)

