

Colby Hill Inn | THE GRAZING ROOM

A COUNTRY **ECO** RETREAT & DINING DESTINATION

Thank you for your interest in holding an event at Colby Hill Inn & The Grazing Room! Our property was founded in 1797 as a private residence and became a working farm in the 1820s with up to 200 acres at one time. It was established as an inn in 1959 and currently holds 5 acres that include meadows with heirloom apple trees; organic culinary gardens; a gazebo; patio for outdoor dining; perennial gardens; an in-ground swimming pool; and stables for four goats. Our property also features two spectacular barns that date back to the 1840s, one of which contains our “Goat Bar” for outdoor events and the other has been renovated and fortified to hold up to 130 for events. Outdoors, we can accommodate up to 150 on the Main Lawn or Meadows.

The inn offers **14 distinct guest rooms**, all of which have private baths; two suites and two rooms are located in the Carriage House. The main inn has two parlors, one more formal with a fireplace and the other serves as a library and television/game room.

The Inn also operates a **farm-to-table certified restaurant named The Grazing Room** under the direction of Chef Proprietor Bruce Barnes, formerly the Senior Executive Chef at the World Bank in Washington, D.C. and the owner of two West Village restaurants in the 1990s. In 2016, we were elected “One of the Top 10 New Restaurants in the state” – New Hampshire Magazine.

INTRODUCTION TO PRIVATE DINNERS & EVENTS

Colby Hill Inn defines a **Private Dinner or Event** for any party of more than 12 guests, and we can accommodate up to 150 guests outdoors. A facility fee is charged for a private dinner/event on top of the cost of food and beverage since at least one of our dining rooms will need to be closed to other guests; any size event or meeting outside of normal dinner hours or requiring outdoor or barn set-up also incurs a facility fee. A private event will have at least one server per 14-20 guests, depending upon the event and required service.

For a private event, a minimum of \$25 per person is required for food expenditures alone during a luncheon plus a 9% food/beverage sales tax and 20% food/beverage service gratuity; a dinner event begins at \$46 per person.

The Inn has five primary spaces for **private events across our five acres**:

- 1) **The Restaurant.** The entire restaurant can accommodate a total of **60 guests**. The front dining room can accommodate up to 34 and the rear 26. The rear Henniker Dining Room,

recently embellished with a beautiful mural of farm and town scenes based upon an 1803 map of Henniker, has partitions to make your event completely private; or, your group could eat in the front Garden Room and other diners would eat in the partitioned Henniker Room. Partitions are required if your group tends to be loud. Adjacent to the dining rooms are two parlors which are great for social gatherings and lead outside via the patio (an additional seating area for 20);

- 2) **The Gardens/Lawn.** The main lawn consists of lush gardens against the iconic barns. The lawns offer a gazebo which has been very popular for ceremonies; a towering locust tree has also provided a wonderful canopy for ceremonies. The main lawn can accommodate a tent for up to 120. Within the former pig barn, we house the **Barn Bar** which is a full-service bar for private events. The goat pen, built into the underbelly of the barn, extends into the grounds and the goats provide great entertainment to your guests (or they can graze in the meadows during your event until dusk). The gazebo, an arched trellis, an antique wagon, the goat pen, and several wagon wheels are all great features for decorating;
- 3) **The Meadows.** From the main grounds, we encourage you to consider leading your guests to our extended meadows on the lower part of the property. The meadows are lined with wild flowers, “secret gardens” and trees as well as a creek; they also look upon an extensive pasture adjacent to our property. With this setting, you should consider providing a fun “trail” to your event of lanterns, decoration, or creative signage. The meadows can accommodate up to 150 guests; they are also a perfect setting for picnics;
- 4) **The Swimming Pool.** The pool is a very private area and serves well for a small cocktail reception, barbeque or pool party. In order to use the pool for a private event, the host or his/her guests must be staying in all four rooms of the Carriage House; or
- 5) **The Barn.** The Main Barn is a fantastic space for rustic events up to 130 guests. We undertook a major renovation in 2017 to fortify the foundation and provide better functionality and safety for events. At the same time, we did our best to maintain this impressive structure as it was originally built in the 1840s. The barn has two restrooms, a service bar, fortified dance floor and options for sitting guests on the first and/or second floors. We generally decorate the barn with battery-operated candles, lanterns, toule and string lights (no open flames are allowed).

SECURING YOUR PREFERRED DATE

We list all available weekend dates on the Wedding Page of our website. Once you are prepared to commit to a date to hold your event or wedding at Colby Hill Inn, we require an **event deposit** that includes your full facility fee and, if booking guest rooms, a one-night deposit on at least four rooms.

Facility Fee: Facility fees vary based upon the number of guests and amount of property utilized. This fee includes staff time to meet with the host(s) throughout the planning phases as well as set-up and break-down of the event. The fee also includes exclusive use of the designated areas for your event during the designated time, including any time requested for decorating, photographing, etc.

Any tables, chairs, serveware, linens or decorations owned by the inn may be utilized at no extra charge. The Inn will update the host(s) as we proceed on enhancing our supplies. We will provide a list of vetted vendors and rental companies; however, other vendors may be utilized. We request details on any expected deliveries so we can ensure accurate receipt. We also include a professionally printed menu for your event. There would be no extra fee to hold a rehearsal dinner prior to a wedding.

Non-Refundable Facility Fees (inclusive of Planning Services, menu, and The Inn's event supplies – tables, chairs, serveware, linens)

# of Guests	Indoors Only – use of Patio included	Lawn with Goat Barn or Meadow Event Event	Barn Event
12-25 Guests	\$150	\$350 (* \$200 combined with barn for full exclusive use of grounds)	\$750
26-50 Guests	\$250 (*\$500 to close full restaurant during normal operation)	\$550 (* \$300 combined with barn)	\$1,800
51-80 guests	N/A (*up to 56 in restaurant, same as 26-50)	\$900 (* \$500 combined with barn)	\$2,700
81-100 guests	N/A	\$1,250 (* \$700 combined with barn)	\$3,400
101-125 guests	N/A	\$1,500 (* \$800 combined with barn)	\$4,000
126-150 guests	N/A	\$1,900 (* \$1,200 combined with barn)	\$4,500

Guest Room Deposit: For any events of 50 or more, we require the host to book the entire inn. We offer a 10% discount and all rooms for you and your guests. As part of your **event deposit**, we require a one-night deposit on the Carriage House four rooms (\$950.40 plus 9% sales tax = \$1,035.94) to hold the entire inn (14 rooms). At the time of making your deposit, you may decide to assign these rooms to guests for whom you will cover their rooms; or, select just your room, and as rooms are filled by guests we will apply your deposit towards the cost of your event/wedding. We will notify you at least monthly of any reservations made.

All guests will be charged 50% of their stay plus tax upon booking the reservation. The remaining 50% is due upon check-out. We will offer your guests a 10% discount.

DETAILS on GUEST ROOMS

Room Description and normal cost:

Room 1: Queen, first floor main inn, corner room, fireplace, sleigh bed, bath/shower. \$239 per night.

Room 2: Queen, first floor main inn, corner room facing gardens, 28" tv, bath/shower. \$219 per night.

Room 3: King, fireplace, corner room, second floor main inn, bathroom renovated with Restoration Hardware fixtures, bath/shower. \$260 per night.

Room 4: King, fireplace, corner room overlooking gardens, Restoration Hardware sofa, bath/shower, bath/shower. \$260 per night.

Room 5: Queen, bath with shower, second floor main inn. \$179 per night. Guest TBD

Room 6: Queen, gas fireplace, second floor main inn, bath/shower. \$239 per night.

Room 7: Queen, bath with shower, second floor main inn. \$179 per night.

Room 8: Queen, bright room overlooking gardens, second floor main inn, bath with shower. \$219 per night.

Room 9: Queen and twin sofa, large corner room, tv, bath/shower. \$219 per night.

Room 10: Double and twin beds, bath with shower, bright overlooking gardens, tv. \$219 per night.

Suite 1: Queen canopy bed, gas fire place, mini fridge, tv/dvd, deck to pool, 2-person whirlpool, bath with Rainwater shower, couch. \$329 per night.

Suite 2: Queen bed, gas fire place, mini fridge, tv/dvd, deck to pool, 2-person whirlpool, bath with Rainwater shower. \$329 per night.

Room 24: Large Queen room with loveseat sofa bed, bath with shower, shared living room with Room 25, tv. \$219 per night.

Room 25: Queen, pool view, bright, bath with shower plus clawfoot tub, shared living room with Room 24. \$179 per night.

CATERING OPTIONS

BEVERAGES

Welcome Beverage Station (set prior to and during event)(pick 3): \$4.50 pp

- Passion Fruit Iced Tea
- Iced Tea
- Strawberry & Basil Lemonade
- Raspberry & Thyme Lemonade
- Seasonal Agua Fresca (such as Cucumber & Mint, Grapefruit & Ginger, or Lemon & Lavender, or Melon & Lime)
- Apple Cider or Mulled Cider
- Hot Coffee & Tea
- Iced Coffee
- Hot Chocolate or Chocolate Milk

All alcohol may be during a reception or at dinner as an Open Bar, Cash Bar or a combination of both with a set limit for consumption paid by host(s).

Sparkling Toast:

- Served immediately following ceremony
- Served during toasting (time to be identified by couple)\

- Cava, Avinyó (Reserva 2013), Spain \$47 bottle
- Champagne, Dom Perignon, France \$285 bottle
- Champagne, Korbel Brut, California \$36 bottle
- Champagne, Moët & Chandon, Impérial, France \$89 bottle
- Champagne, Taittinger Brut La Francaise \$94 bottle
- Champagne, Veuve Cliquot, Brut (Yellow Label), France \$98 bottle
- Champagne, Veuve Cliquot Ponsardin, Rose, France \$114 bottle
- Prosecco, Il Colle, Italy \$43 bottle
- Sparkling Cider, Contoocook Orchard or Farnum Hill (NH) \$32 bottle

- Sparkling Cider (non-alcoholic), Martinelli's or local \$12 bottle
- Sparkling Wine (Sekt), Cabernet Sauv. Rosé, Steininger, Austria \$69 bottle

Punch Bowl: \$6 per person
 Champagne or Prosecco – rum, pomegranate (or raspberry), fresh mint, lemon on ice

Punch is served in a vintage crystal punch bowl with glass ladle.

Beer & Wine Bar: Beer \$5 per bottle, Wine \$34 per bottle or \$9 per glass
**higher priced wines available at your request (see Full Wine List)*

- Pick any 8 (12 oz.) beers from our beer list
- Pick up to 6 wines to offer your guests

White

- Chardonnay, Buehler, CA; La Noble (unoaked), France
- Pinot Grigio, Nec Otium, Italy
- Riesling, La Belle, NH
- Rosé, Gmork, Anton Bauer, Austria
- Sauvignon Blanc, Mapuche, Chile; Frey (organic), Sonoma County; Whitehaven, NZ
- Viognier, Wild Thing, Carol Shelton Vineyards, Mendocino CA

Red

- Cabernet Sauvignon, Root: 1, Chile
- Chianti Classico, Rocca delle Macie, Italy
- Malbec, Vista Flores – Catena, Argentina
- Merlot, The Path, CA
- Pinot Noir, Culpeo (organic), Chile
- Rosso, Circa, Italy
- Petite Sirah, Bogle, CA

New England Craft Beer Tasting: \$6 per person
Select a variety of New England craft beer for the tasting table. Smuttynose is often willing to send a representative at no extra charge.

Bourbon Tasting Bar: \$12 per tasting of 3
Our full collection of bourbons will be out for tasting in shot glass-sized samples.

Contocook Cider Tasting Bar: \$30 per bottle consumed

Four varieties of a wonderful, local hard cider, guest can have a hearty glass of one or a sampling of all four. Great for fall; buckets of freshly picked apples to set the theme.

Cocktails/Spirits (pick up to 6 selections for bar menu):

- | | |
|--|-------------------|
| ➤ Signature Event Cocktail | \$10-12 per glass |
| ➤ Bourbon on Rocks | \$10-16 per glass |
| ➤ Gin or Vodka with Tonic; other with Coke or Ginger Ale | \$10 per glass |
| ➤ Bee's Knees | \$12 per glass |
| ➤ Cosmopolitan or Cape Codder | \$12 per glass |
| ➤ Fainting Goat | \$12 per glass |
| ➤ Espresso Martini | \$12 per glass |
| ➤ Heniker Maple Leaf | \$12 per glass |
| ➤ Manhattan | \$10 per glass |
| ➤ Salty Pear | \$12 per glass |
| ➤ Variety of Chocolate Dessert Cocktails | \$12 per glass |
| ➤ Other as requested | tbd |

After Dinner (Hot) Beverage Station

\$130 per 50 guests

- Hot Coffee or Iced Coffee
- Hot Chocolate or Chocolate Milk
- Hot Tea or Iced Tea
- Water with lemon

FOOD STATIONS

Food stations may be served during a reception or combined to create a fun alternative to a buffet or seated dinner.

Level One Food Stations

- Tuscan Antipasti – a selection of prosciutto, mushroom and traditional chicken mousse crostini, marinated eggplant, olives, tomato bruschetta, bocconcini mozzarella. *\$16 per person*
- Mediterranean Antipasti - grilled and roasted garden vegetables, chickpea hummus and red pepper-walnut hummus with herbed flat breads, olives, marinated feta cheese, falafel or grape leaves. *\$15 per person*

- Rustic Crostini Bar: selection of four seasonal crostini topping and spreads, selection of rustic breads and seasoned flat breads. *\$14 per person.*
- Farmers Cheese Board – Farmers Table of local cheeses and cured meats, house-made pickles, organic vegetable crudité and two dips, fresh fruit, accoutrements such as local honey comb and mustards, fig paste, grilled breads and artisanal crackers. *Basic – without meats, dips or crudité \$15 pp; Deluxe – full description. \$22 pp*
- From the Garden Crudité – served with three dips or sauces. *\$8 per person*
- House Cured Salmon Platter - rustic country breads and a selection of spreads. *\$16 per person*
- Shrimp Cocktail – jumbo shrimp, Bloody Mary cocktail sauce, lemon. *\$18 per person*
- Salad Shaker Station – various greens, house-made croutons, chopped vegetables, three dressing choices, and loads of salad fixings – add your favorites to a Mason jar and shake it up! *\$18 per person*

Level Two Food Stations - \$25 per person unless otherwise noted

- Oyster Raw Bar: serving a selection of local Oysters, mignonette and cocktail sauce, lemon
- Brassiere Raw Bar: also includes shrimp, clams, Jonah crab claws, fresh crab salad or chowder, and lobster claws and tails (*Market Price*)
- Fish Fry: Crispy fried Portsmouth cod/haddock and popcorn shrimp, creamy coleslaw, house-made French fries, hushpuppies, malt-infused tartar sauce, ketchup and Colby Hill Inn’s Bloody Mary Cocktail Sauce
- Salumeria: shaved local prosciutto, selection of house cured meats and pâtés, local spiced mustard, fig jam, dried fruit and pickled garden vegetables, mini gourmet sandwiches (roast chicken with basil aioli and oil-cured tomato on ciabatta; roast vegetables and goat cheese on roll); and two traditional antipasti (ciliegini mozzarella and tomato salad; arugula, shaved fennel, orange and roast pinenuts)
- Oktoberfest: traditional German sausages, house-made sauerkraut, soft pretzels, crunchy rolls, selection of mustards and German potato salad
- Asian Dim Sum and Sate Station: selection of three traditional dim sum, one satay, cold sesame noodles in mini take-out containers, napa cabbage slaw
- Korean Tacos Bar: choice of Bulgogi beef, chicken or pork, kimchi slaw, avocado crème, tomato salsa, queso fresco, sriracha mayo, fresh flour tortillas, rice and gingered black beans
- Mini Taco Station: choice of beef machaca, pork pibil or grilled chili spiced zucchini and portobello mushrooms, pica de gallo, guacamole, pickled red onions and

jalapeños, fresh flour tortillas, cilantro rice, spicy red beans

- Comfort Food Station – (pick two entrees) all-beef hot dogs, chili, chicken and dumplings, fried chicken, meat loaf, veggie lasagna, nacho or chicken casserole; (pick two sides) mashed potatoes, corn on the cob, green bean casserole, mac and cheese, creamed spinach, cole slaw, potato salad. *\$25 per person*
- Italian Station – chicken or eggplant parmesan, baked penne with organic spinach and local ricotta, linguini marinara with beef or turkey meat balls (on side), Caesar salad, cherry tomatoes with cieligini mozzarella and basil, garlic bread. *\$30 per person*
- Country Farm Station – buttermilk fried chicken, vegetarian shepherd’s pie or barbecued brisket, maple baked beans, country potato salad OR mac & cheese, mixed greens or green bean salad, corn bread or buttermilk biscuits with honey butter. *\$30 per person*

Level Three Food Stations –

- Clam Bake: Fresh Portsmouth lobsters, clams and mussels, fresh corn, salt potatoes, cole slaw, drawn butter, Parker House rolls, chowder, watermelon, fruit pie à la mode. *At Market price (a preliminary estimate will be confirmed 30 days prior to event).*
- Pan Asian Dinner Party (\$35 per person – pick 2 meat, 2 veggie): Kung Pao Prawns Rice Bowl; Teriyaki Beef Noodles (or Vegetarian Sesame Noodles) in Mini Take-Out Box; Malaysian Chicken Satay Skewers with Peanut Sauce; Bánh Mì Bowls with Lemongrass Pork; Layered Asian Salad & Slaw with Hot & Sour Vinaigrette in Mason Jar; Smoky Miso Aubergines (mini plate); Stir-Fried Smack Cucumbers (mini bowl); Steamed Pork Buns; Seared Tuna Tataki; Sri Lankan Fish Curry & Rice Bowl
- Pig Roast: whole pig, maple baked beans, red potato salad, coleslaw, corn on the cob, seasonal garden salad, corn bread or country biscuits, watermelon, fruit pie à la mode. *\$65 per person*
- Farmhouse Barbeque Standard: choice of two entrees (see below), two composed seasonal salad, two sides, sliced watermelon, fruit pie à la mode. *\$60 per person*
- Farmhouse Barbeque Deluxe: choice of three entrees (see below), two composed seasonal salad, four sides, sliced watermelon, fruit pie à la mode. *\$80 per person*
 - **Smokehouse Entrees** - barbequed brisket, barbequed pork butt; barbequed chicken or turkey; barbequed beef or pork short ribs
 - **Grilled Entrees** – marinated sliced flank or skirt steak, lemon & rosemary turkey or chicken, Greek-style leg of lamb, lacquered pork chops

- **Kitchen Entrees** - buttermilk fried chicken, vegetarian or chicken pot pie, baked mac and cheese (also available as side).

PASSED HORS D'OEUVRES

Planned at 2.5 pieces per person at \$4-8.00 per selection

From the Barn

- Satays - Malaysian beef, chicken or lamb, satay dipping sauce
- Asparagus wrapped in prosciutto
- Southwestern Beef Kebob with Aji Chili Dipping Sauce
- Coconut Chicken Lollipop - spicy chili sauce
- Mini Tacos - beef, chicken or pork pibil (margarita shooter extra \$4)
- Braised Burgundy Beef Brisket in Yorkshire Pudding Cup
- Slider - hamburger, roasted turkey, pulled chicken or pork
- Lamb Kofta Skewers – harissa dipping sauce
- Spicy Beef or Pork Empanada

From the Farm (all vegetarian – V)

- Summer Crostini - truffled wild mushroom, tomato & basi, or summer squash & ricotta
- Fall Crostini – truffled wild mushroom; fig goat cheese, toasted pecans, pumpkin ricotta with brown sugared bacon; brie with cranberry-apple chutney
- Black Bean & Manchego Empanada
- Artichoke & Goat Cheese Arincini
- Roast Corn & Sweet Pepper Beignets
- Local Blue Cheese Beignets
- Stuffed Mushrooms – local goat cheese, rosemary
- Mini Southwestern Pepper & Red Bean Quesadillas
- Avocado Summer Rolls with Chili Lime Sauce

- Crispy Three Cheese Mac & Cheese Balls
- Mini Grilled Cheese & Tomato Soup Shooter
- Watermelon Gazpacho Shooter
- Fingerling Potato Skins – smoked cheddar, scallions
- Crispy Spring Rolls with Dipping Sauce
- Veggie Crudit  in a Mini Bucket with Dip

From the Sea

- New England Lobster Rolls (supplemental \$3 per person)
- Shrimp Tempura with Spicy Mango Chili Dipping Sauce
- House-Cured Salmon - salmon roe, dill mascarpone, black bread
- Grilled Maple & Chili Crusted Scallops Wrapped in Bacon
- Mini Crab Cakes with Tomato Remoulade
- Shrimp & Chorizo Skewers with Romesco Sauce
- Wasabi Tuna, Cucumber & Topiko Sushi Rolls
- Mini Fish & Chips – served in a paper cone with malted tartar sauce (Henniker Brewery shooter extra \$2)
- Smoked Salmon Croquet with Beet and Watercress

In the Jar (served in mini Mason or Weck jars)

- Fresh Tortillas - guacamole, and pica de gallo (V)
- Tuna (& Shrimp) Ceviche - aj  amarillo, jerked plantain ribbons
- Artisanal Crudit  Cup - served with Green Goddess dressing (V)
- Chilled Corn Soup – served with fresh crab salad in mason jar
- Garlic Panna Cotta & Roasted Heirloom Tomato Soup (V)
- Seasonal Vegetable Tempura – ponzu dipping sauce
- Avocado, Mango, Tuna Parfait
- Spiced Shrimp Cocktail – served with house Bloody Mary cocktail sauce

CHAMPAGNE BRUNCH

Starting at \$32 per person. Request sample menus.

PLATED LUNCHEON

Soup/or Salad Course: \$8-10 pp

Entrée Course: \$20-25 pp

Dessert Course: Assorted house-made cookies and brownies or gelato/ice cream/sorbet with mini cookie (\$6); mason jar parfait (\$7); cake or pie (\$7, \$10 a la mode); fruit crisp (\$8, \$10 a la mode); duo of mini desserts (\$10); chocolate strawberries (\$5)

LUNCHEON BUFFET

Sandwiches & Soup: Market green salad; soup; one antipasti; selection of 2-3 sandwiches; selection of small desserts, selection of sodas, spa water, iced tea \$30 pp

Hot Buffet: composed salad or anti pasta; soup; selection of 1-2 entrees; selection of small desserts, selection of sodas, spa water, iced tea \$35-45 pp

3-5 COURSE PLATED DINNER

**at least three courses must be included*

Soup and/or Salad Course: includes bread plate with goat cheese butter or house-pickled vegetables \$10-12 pp per course

(*couples often request a long plate with both salad and a cup of soup)

Examples of Salads

- Chopped organic kale, tear drop tomato, herbed croutons, buttermilk dressing
- Heirloom tomatoes, baby arugula, fresh local mozzarella, balsamic reduction
- Watermelon, feta, radish, mint, mustard greens, honey-cider vinaigrette
- Field greens, peppered goat cheese, roasted sweet peppers, citrus vinaigrette
- Winter greens, marinated beets, grilled Bosc pear, grapefruit, walnuts, smoked blue cheese, cider vinaigrette
- Organic market greens, cucumber, tomato, cider vinaigrette

Examples of Soups

- Lobster Bisque - served with sweet pepper fritters
- New England Clam Chowder - served with house-made oyster crackers
- Roasted Pumpkin Soup - served with pepitas, pomegranate, maple cream
- Maultaschensuppe - pockets of spinach and veal in consommé
- Cream of Wild Mushroom - served with garlic toast
- Italian Wedding Soup
- Curried Lentil Soup

Plated Appetizer Course: such as oysters on half shell, pierogies, rabbit rilette, Tuscan antipasti, shrimp cocktail, crab cake, cod fritters with pepper aioli \$14-18 pp

Entrée Course: Vegetarian/Chicken (\$28); Salmon (\$30); other fish (\$30-38); sliced steak (\$36); filet (\$40); lobster (market price)

Examples of Composed Entrees

- Herbed Free-Range, Pan-Roasted Chicken Breast - thyme reduction, grilled maple sweet potatoes, lemon spinach
- Buttermilk Fried Local Chicken - zucchini waffle, garlic reduction, sautéed greens
- Smoked & Slow-Braised Local Short Ribs - whipped Yukon potatoes or duck fat-roasted fingerlings, yellow beans
- Tunisian Spiced Roast Leg of Lamb - vegetable tagine, couscous
- Sliced Peppered Local Tenderloin - cabernet reduction, tri-color fingerlings, grilled asparagus or other seasonal vegetable
- Chili-Rubbed Maine Salmon - cilantro and black bean rice, garlic greens
- Grilled Swordfish - citrus vinaigrette, basil millet, zucchini with lemon and mint
- Portuguese Fishermen's Stew – cod, clams, scallops, mussels, potato, linguça
- Lobster, Scallops n' Grits – bourbon mushrooms, kale, saffron grits
- Autumn Polenta – goat cheese, walnuts, wild mushrooms, roast heirloom squash, kale
- North African Eggplant Pie - farro with slow-roasted tomatoes, artichokes, olives, Za'atar yogurt
- House-Made Roast Cauliflower & Goat Cheese Ravioli (or pumpkin gnocchi) - roasted sweet peppers, rosemary, extra virgin olive oil

BUFFET DINNER

\$50-75 pp (based upon entrée selection)

Choose a soup, antipasti or salad; two composed entrées which include two fresh vegetable/grain options; and a dessert. Additional course options may be selected during your planning session.

The salad/soup may be served at the table or included in the buffet, desserts will be served at the table.

A few examples of vegetable options include:

- Fresh green and wax beans, red onion, dill
- Braised zucchini, white beans, fingerling potatoes with preserved lemons and basil crème fraiche
- Roasted corn, lima beans and tomatoes
- Roasted heirloom squash and wild mushrooms
- Artisanal grains, pumpkin seeds, feta cheese
- Grilled summer corn with potatoes, cucumbers, peas
- Field green tomatoes with sriracha-maple salsa

DESSERTS INCLUDED WITH BUFFET OR PLATED DINNERS

Dessert Course: House-made gelato/ice cream/sorbet with mini cookie (\$5); mason jar parfait (\$8); cake or pie a la mode (\$10); trio of mini desserts (\$12); chocolate strawberries (\$6, add shot of dessert wine for \$5)

Examples of Desserts

- Caramel-Apples
- Sea Salted Caramel Layered Chocolate Cake – served with Vanilla Ice Cream
- Poached Pears – served with candied pecans over vanilla ice cream
- Strawberry Buttercream Layered Cake - served with lavender ice cream
- Profiteroles with Fresh Strawberries – served with house-made Strawberry Goat Cheese Ice Cream and house-made Fudge and Caramel Sauce
- Brownie Waffle Sundae – served with maple walnut ice cream and sautéed apples
- Italian Dessert Trio: Blood Orange Panna Cotta, Chocolate Dipped Biscotti, Espresso
- Passion Fruit Sorbet – served with brûlée rice paper & toasted pistachios
- Chocolate Dipped Strawberries - served with optional Beerenauslese dessert ice wine
- Ginger-Lime Curd Layered Coconut Cake with Marshmallow Frosting
- Maple Crème Brûlée – served with orange zest and fresh whipped cream
- Gelato Duo - chocolate stout & sour cherry
- Dessert Trio – champagne sorbet, raspberry panna cotta, chocolate truffle

DESSERT ALTERNATIVE - "AFTER DINNER INDULGENCES"

- Farm Milk & Cookies Bar (\$13 per person)
- Whoopie Pie & Milk Bar (\$13 per person)
- Pie À La Mode Station: a variety of pies and locally made vanilla and strawberry ice cream (\$16 per person)
- Cake Station: a variety of cakes (ice cream optional) (\$20 per person)
- Mini Waffle Sundae Bar (\$15 per person)
- Candy Bar: a fun display of nostalgic candies as well as favorites from today (\$16 per person)
- Colored Treats: macaroons, candies, glazed donuts, cupcakes, marshmallow treats, etc. – anything we can come up with that’s in your favorite color! (\$18 per person)
- Chocolate Bar: chocolate truffles, chocolate covered fruit and nuts, chocolate cake and assorted chocolate fondues and dippings (\$18 per person)
- S’mores by the Fire Pit (\$6 per person) – (not offered for groups of more than 20)
- Dessert Buffet: a variety of desserts (\$22 per person)
 - Summer Desserts: key lime pie, bowl of cherries, watermelon slices, chocolate ganache S’mores tart, strawberry shortcake parfaits (\$15 per person)
- Desserts on a Stick – a fun assortment of large and small lollipops, Rice Krispy treats dipped in chocolate and blended with candies, cake pops. (\$16 per person)

WEDDING CAKE FLAVORS (examples)

\$10 per person

We suggest that a small dessert is offered with dinner and that the cake cutting serve as an invitation to get up and dance! However, you may choose to offer only wedding cake as your dessert.

Meet with our pastry chef to discuss layering flavors and your options for buttercream, fondant or ganache frostings. The pastry chef should also be introduced to your florist to pick floral decorations. Here are some of the most-preferred wedding cake flavors:

Red Velvet	Pink Champagne	Chocolate	Vanilla
Carrot	Lemon	White Chocolate & Raspberry	Coconut & Lime
Spice			

CUPCAKE FLAVORS (examples)

\$8 per person

Chocolate Flavors

Butterfinger

Chocolate cake with vanilla buttercream frosting, topped with crumbled Butterfinger candy bar pieces

Chocolate Brownie

Chocolate cake with vanilla buttercream frosting, topped with a baked brownie and chocolate drizzle

German Chocolate

Chocolate cake with toasted coconut buttercream frosting

Chocolate Espresso

Chocolate cake with espresso buttercream frosting, topped with chopped dark Belgian chocolate and a chocolate covered espresso bean

Chocolate Bacon

Chocolate cake with maple buttercream topped with maple drizzle and caramelized bacon

Chocolate Peanut Butter

Chocolate cake with peanut butter buttercream frosting topped with chopped peanuts and a drizzle of chocolate

Chocolate Salted Caramel

Chocolate cake with salted caramel buttercream frosting, topped with a drizzle of caramel

Chocolate Sundae

Chocolate cake with vanilla buttercream frosting, topped with rainbow sprinkles, chocolate sauce and a maraschino cherry

Mint Chocolate Chip

Chocolate cake with mint buttercream frosting, topped with mini chocolate chips

Triple Chocolate

Chocolate cake with mint buttercream frosting, topped with mini chocolate chips

Cookies & Cream

Chocolate cake with cookies & cream buttercream frosting, topped with an Oreo

*Fruit Flavors***Blackforest Cherry**

Chocolate cake filled with homemade cherry compote, topped with vanilla buttercream frosting, more cherry compote and chopped chocolate

Chocolate Raspberry

Chocolate cake filled with a homemade raspberry compote center, vanilla buttercream frosting drizzled with raspberry sauce and topped with shaved chocolate pieces. Also available in vanilla

Luscious Lemon

Vanilla cake filled with homemade lemon custard and topped with lemon buttercream

Mango

Vanilla cake filled with homemade mango compote topped with vanilla mango buttercream

Peaches & Cream

Vanilla cake filled with homemade peach compote topped with vanilla buttercream and more peach compote

Raspberry Lemon White Chocolate

Vanilla cake filled with lemon raspberry compote and topped with raspberry lemon buttercream and chopped white chocolate

Vanilla Strawberry

Vanilla cake filled with homemade strawberry compote and topped with strawberry vanilla buttercream frosting and a fresh sliced strawberry

*Other Flavors***Bailey's Guinness**

Stout chocolate cake with Baileys Irish Cream buttercream frosting and chopped chocolate

Carrot Cake

Carrot cake with cream cheese frosting and a cinnamon sugar sprinkle

Funfetti

Vanilla cake with baked in rainbow sprinkles, vanilla buttercream frosting and rainbow sprinkles

Lavendar

Vanilla cake with lavender vanilla buttercream

Maple Bacon

Vanilla cake with maple buttercream frosting, chopped bacon and a maple syrup drizzle

Pumpkin

Pumpkin cake with cream cheese buttercream frosting and a cinnamon sugar sprinkle

Red Velvet

Red velvet cake with vanilla buttercream frosting topped with mini chocolate chips

Strawberry Champagne

Champagne cake filled with homemade strawberry compote, vanilla buttercream frosting and a fresh sliced strawberry

White Russian

Vanilla cake infused with vodka, Kahlua buttercream frosting

SERVERS

Your service fee is 20% of all food and beverage. We employ one server for every 14-22 guests, depending upon the intensity of the event. A bartender will also be required for an outdoor bar catering strictly to your party. We often assign two bartenders, but one can help serving dinner since most people have sat during that time; all servers step in to serve wine or champagne at the beginning of the meal. The facility fee provides for staff to help with set-up and break-down of your event. Gratuities may be added at the close of your event at your discretion, simply ask to add a gratuity. The gratuity will be evenly distributed among servers and kitchen hourly staff unless otherwise requested.

FLOWERS

If your vision is simple wildflowers for table settings and some decoration. Consider requesting this

service added to your catering plan. We have tons of vases, repurposed glass, Mason jars, galvanized florist buckets, etc. and can provide flowers at a much lower price from local farmers, our own gardens and a direct-ship source for bulk wildflowers. Tell us what you want and we can provide an estimate.

FREQUENTLY ASKED QUESTIONS

➤ **During what times can we hold an event?**

Since breakfast is included in lodging, we generally suggest to start an event after 11:30 a.m. so your guests can enjoy breakfast; however, we can apply credit of \$20 per inn guest towards a larger breakfast event. Otherwise, your event may start as early as 11:30 a.m. and end as late as 10:00 p.m.

Business Meetings may start as early as required and last a full business day whereas parties may last up to five hours.

➤ **Is the Inn friendly to same-sex marriages?**

We welcome and celebrate all committed couples, period.

➤ **Must we book rooms to have an event?**

For any wedding with 50 or more guests, we require that all 14 guest rooms be booked for two nights. This insures that other guests are not inconvenienced by the festivities and you have ideal privacy. All rooms will be discounted by 10% for your group.

➤ **Can we provide our own food or caterer?**

Colby Hill Inn's on-site restaurant, The Grazing Room, provides all food for functions at the Inn whether in the dining rooms or outdoors. Chef Bruce Barnes offers a wonderful selection to not disappoint!

➤ **Can we supply our own alcohol?**

Colby Hill Inn is the holder of a NH Liquor license and by law all alcohol sold or served in public spaces must be provided by Colby Hill Inn. You may bring alcohol for personal consumption in your guest room.

➤ **What about a cake?**

We can provide birthday and wedding cakes of various sizes and flavors and work with you to develop simple design concepts. Price is dependent upon detailing and number of guests. We can provide tasting of up to three flavors during your planning session. If you opt to have an outside bakery provide the cake, please ensure that it is delivered timely to the inn. We do charge a "plating – cutting - dishwashing fee" for outside cakes of \$1.50 per person to cover the costs of labor and

supply of serviceware.

➤ **Who arranges for rentals?**

As an eco-conscious event planner, we are constantly collecting green items to use for events. Our in-house supplies and furnishings are included in our facility fee. We work with very reputable vendors for other rental items and we have vetted companies to secure the best prices. We take care of ensuring that all rented items are inspected, installed, set up, and removed afterwards – this includes dance floors, tents, tables, chairs, linen, lighting, etc.

➤ **We want to use the property for our photos either before or after the wedding/reception (held elsewhere). What is the photography fee?**

*If you are a lodging guest of the Inn, but are **not** having your wedding or reception here, there is a site fee of \$100 for unlimited use and we request two on-site images provided for our use. Non-lodging requests will be charged \$200.00 for a maximum of 2 hours and two on-site image must be provided for our use.*

➤ **Can we decorate?**

Yes. Just let us know what you have in mind so we may provide some options that have worked well in the past. We can arrange for a decorating staging area between 11-4:00 p.m. the day before your event or up to two hours before your event.