

~Wedding Menu Enhancements~

*Creative Offerings to enhance your hors d'oeuvres presentation prior to dinner service
or to accompany your Cocktail Reception*

~New England Raw Bar~ \$14 per person

*To Include East Coast Oysters and Littleneck Clams on the Half Shell, Prince Edward Island
Mussels Steamed in Garlic and Vermouth, Chilled Seafood 'Martinis' &
Jumbo Shrimp Cocktail with Horseradish Dipping Sauce*

~A Taste of Spain~ \$11 per person

Traditional Paella with Clams, Mussels, Shrimp, Chicken & Chorizo over Saffron Rice

~Parma Prosciutto~ \$12 per person

*The Worlds Finest Prosciutto Hand Carved to Order & served with Figs, Melons,
Regular, Gorgonzola, Parmesan Reggiano and Extra Virgin Olive Oil*

~Thai Curry Shrimp~ \$11 per person

*Sweet Baby Shrimp with Bamboo Shoots, Scallions, Snow Peas & Mushrooms
With Rice Noodles & Spicy Red Curry Sauce*

~Bay Scallop Sauté~ \$10 per person

*Fresh Scallops Sautéed with Garlic, Tomatoes, White Wine, Lemon,
Butter Basil & Parsley Presented in Tiny Phyllo Cups*

Prices are subject to 20% Function Fee and 9% N.H. State Tax.

The BVI reserves the right to increase any price depending on market conditions. The BVI will
make every effort to minimize the impact on our clients if such conditions occur.

~Wine Service with Dinner~

Let our Wedding Coordinators suggest wines from our Wine Spectator Award Winning Wine List to enhance your guests dining experience. The Bedford Village Inn is one of only two in the United States for which the prestigious Stag's Leap Wine Cellars in Napa Valley will produce two private label wines. This new association of Stag's Leap Winery and the Bedford Village Inn in itself is like one of the honored vintages- a perfect blend of a prestigious California Vineyard in a respected New England cellar.

Bedford Village Inn Private Label Hawk Crest Chardonnay

Aromas of crisp Granny Smith Apples, peaches, a hint of vanilla and mellow oak fill the nose. The mouth feel is supple and creamy, full of apples and Bartlett pears.

Bedford Village Inn Private Label Hawk Crest Cabernet Sauvignon

Gentle Aromas of dried cranberry, roasted pine nuts & green tea form a welcome with a plush Cabernet character highlighted by huckleberry, Bing cherry & sage. Followed by a taut, seamless finish.

Bedford Village Inn Private Label Stag's Leap Chardonnay

Restrained aromas of vanilla bean and citrus opens into flavors of ripe peach, pineapple and lychee, carried along on vanilla undertones and brightened by a lacy acidity. The wine is long as the finish evokes honeydew melon and crème brulee.

Bedford Village Inn Private Label Stag's Leap Cabernet Sauvignon

The nose is filled with the scent of lusciously ripe red plums & black currants accented with violets & caramel from the French oak. The flavor lingers, leaving a persistent note of dried red cherry in the finish.

~Dreamy Martini Station~ \$1200 includes 120 Servings

Three and a Half Foot Martini Glass Sculpted from Ice. Fill it with your favorite Martini indulgence.

Try Cosmopolitan, Sour Apple, Lemon Drop or your very own creation.

~All Time Favorites~ Champagne Flute \$6 each

Create your own Signature Drink, named after your special someone or your Wedding Theme. Cranberry Juice, Peach Schnapps and Champagne served in a sugar rimmed Champagne flute.

Prices are subject to 20% Function Fee and 8% N.H. State Tax

The Prices on this menu will be in effect for the 2008 calendar year; however, the BVI reserves the right to increase any price depending on market conditions. The BVI will make every effort to minimize the impact on our clients if such conditions occur.