

Weddings





Welcome to the Exeter Inn!

Congratulations on your engagement!

Celebrate your special day with an unforgettable wedding at the historic Exeter Inn, where elegance meets unexpected charm. Our venue seamlessly blends classic allure with contemporary style, providing a picturesque setting for you and up to one hundred of your closest friends and family.

Nestled in the heart of New Hampshire, our 1930s boutique hotel offers a unique backdrop for your celebration. Picture-perfect moments await, whether you choose to exchange vows in the lush courtyard enveloped by natural greenery or make a grand entrance through the great hall, adorned with expansive archways and original paned glass windows.

Delight in the culinary experience with our award-winning menus, tailored to suit your preferences, traditions, and budget. Our expert culinary team is dedicated to crafting a dining experience that exceeds your expectations, while our banquet support staff ensures every detail is flawlessly executed.

With the guidance of our Sales Manager, every aspect of your special day is meticulously planned and tailored to your vision. From the initial consultation to the last dance, we are committed to making your wedding a truly memorable occasion.

Experience the magic of a wedding at the Exeter Inn, where timeless elegance meets contemporary allure, creating the perfect backdrop for your love story.

We look forward to helping you create your perfect day!

Warm regards,
The Exeter Inn Team



Staying at the Inn

Nestled in the heart of Exeter, NH, among the stately old growth trees and lush lawns of Phillips Exeter Academy, The Exeter Inn is a celebration of New England heritage. Built in 1932, our boutique hotel boasts a graceful Georgian façade and richly detailed millwork and architecture throughout.

Our 44-room boutique hotel, just 25 minutes south of Portsmouth and right in downtown Exeter, features cozy and comfortable guest rooms and suites with TVs, keurigs, and more.



The Inn

For the wedding couple, we highly recommend indulging in one of our luxurious suites! Our Jacuzzi Suite is a top favorite among couples, offering the perfect setting for romantic getaways. This spacious suite includes a comfortable living room area, a lavish king-sized bed, and a deep-soaking Jacuzzi tub designed for two, providing an intimate and relaxing atmosphere.

In addition to our exquisite accommodations, we offer an array of amenities to enhance your stay with us. Your guests can delight in a variety of outdoor activities, including lawn games such as cornhole and ladder toss, which are perfect for some friendly competition. We also provide inviting fire pits where guests can gather and enjoy the warmth of a crackling fire, adding a cozy touch to your wedding celebrations.

Guest Rooms



Make Your Dream a Reality!



Your Wedding Package Includes:

- Customized Buffet or Plated Dinner Menus
- Cake Cutting Service
- Champagne Toast
- Choice of Wedding White or Ivory Floor-Length Table Linens Selection of Napkin Color
- Complimentary Overnight Bridal Suite Room for Your Wedding Night
- Professional Staff Available for Your Every Need
- Wedding Menu Tasting for Booked Couples with Plated Dinner
- Happy Anniversary! Enjoy a dinner for two in our restaurant! \$100 value.

On-Site Wedding:

\$750.00 Ceremony Fee
\$2,500.00 Room Rental Fee (Ballroom)

Food & Beverage Minimums:

	Fridays & Sundays	Saturday & Holiday Sundays
May-October	\$9,000	\$15,000
November - April	\$7,500	\$10,000

Buy-Out Options:

Ballroom & Restaurant Buy-Out:
\$7,500 before tax

Or

Whole Inn & 44 Guest Room Buy Out:

Off-Season: \$16,000 before tax
(November - April)

Peak Season: \$29,000 before tax
(May - October)



Packages

TEI Wedding Packages:

The “Exeter Inn Love” Package Includes:

(3) selected Passed Hors d’oeuvres
1 Hour Deluxe Open Bar
Choice of Salad
Selection of Two Main Courses
Selection of Starch
Chef’s Seasonal Vegetable & Rolls and Butter
Coffee Station with Assorted Teas
165.00 per person + tax and fees

The “Epoch Romance” Package Includes:

(3) selected Passed Hors d’oeuvres
(1) Stationary Hors D’oeuvres Display
1 Hour Premium Open Bar
Choice of Salad
Selection of Two Main Courses
Selection of Starch
Chef’s Seasonal Vegetable & Rolls and Butter
Coffee Station with Assorted Teas
185.00 per person + tax and fees

“Epoch Elegance” Package Includes:

(4) selected Passed Hors d’oeuvres
(2) Stationary Hors D’oeuvres Displays
1 Hour *Premium Open Bar
Choice of Salad
Selection of Three Main Courses
Selection of Starch
Chef’s Seasonal Vegetable & Rolls and Butter
Coffee Station with Assorted Teas
195.00 Per Person + tax and fees



The Ceremony



The Gazebo

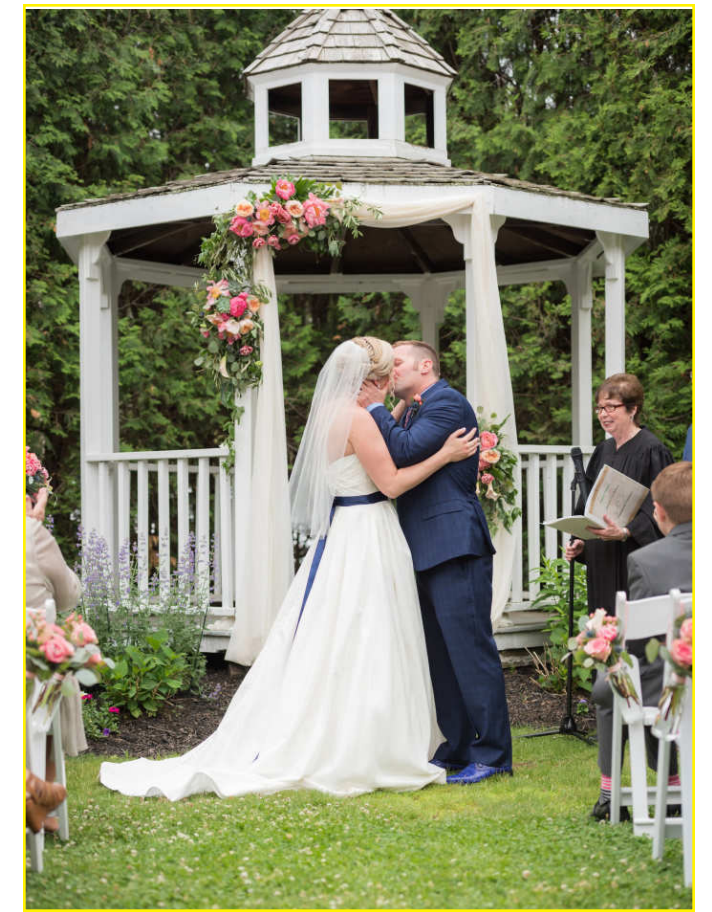
Gather around the romantic garden gazebo, with a backdrop of evergreens, while friends and family witness the exchanging of vows from white wooden chairs that line a naturally green isle.

Followed by your Outdoor Cocktail Hour with Garden Reception

Capture an elegant celebration under a traditional sailcloth tent, surrounded by the original brick façade, garden, and evergreens of the Inn's courtyard.

Patio Grounds

Start the celebration in our courtyard on the stone patio, with butler passed hors d'oeuvres, stationary displays, and cocktails.



Cocktail Hour



Hors d'oeuvres

Stationary Hors d'oeuvres

Crudités & Dip

A Colorful Array of Vegetables Including Green and Yellow Squash, Sweet Baby To-matoes, Mushrooms, Sweet Bell Peppers, Carrots & Cucumbers, Served with Two Seasonal Dips

Imported & Domestic Cheese Charcuterie Board

A Selection of International & Regional Favorites, Served with Crackers, Grapes, Dried Fruits & Nuts

Delightful Enhancements

New England Raw Bar

*Priced per piece

Oysters

Clams on the Half Shell,

Chilled Prince Edward Island Mussels steamed in Garlic & White Wine,

Shrimp Cocktail

Crab Claws with an assortment of Condiments



Passed Hors d'oeuvres

Beef Satay with Ale Steak Sauce
Crispy Vegetable Eggrolls, Mai Ploy
Roasted Red Pepper Arancini, Saffron Aioli
Mozzarella, Arugula Pesto & Yellow Tomato Skewer
Goat Cheese & Leek Stuffed Cremini Mushrooms
Smoked Salmon, Crème Fraiche, Pickled Onion, Latkes
Tuna Tartar Cucumber Rolls, Wasabi Tobiko
Coconut Fried Shrimp, Mango Coulis
Roasted Chicken & Poblano Tostada, Lime Crema
Portobello & Fontina Flatbread, Roasted Red Onions
Chef V's Pork & Beef Miniature Meatballs, Roasted Tomato Sauce
Duck Confit, Tostada, Lime Crema & Pico de Gallo
Buttermilk Fried Chicken & Waffles, Hot Honey
Spanakopita, Tzatziki Sauce

~Additional~

Bacon Wrapped Scallops. Add \$3.00/person

Miniature Crab Cakes, Old Bay Aioli. Add \$3.00/person



Reception



Reception

Sample Dinner Options

Appetizer (Add-On):

Cheese Agnolotti, Fire Roasted Tomato Sauce \$10/pp
Parmesan & Fried Basil Penne Ala Vodka, Parmesan Shards \$10/pp

First Course

Please select one:

Baby Spinach Salad with Blue Cheese, Red Onions, Hard Boiled Egg & Toasted Walnut Vinaigrette

Caesar Salad, Parmesan, Focaccia Croutons

Roasted Beets, Arugula, Feta, Toasted Pine Nuts, Lemon Honey Vinaigrette

Chopped Romaine Salad, Red Onions, Cherry Tomatoes, Olives, Goat Cheese & Red Wine Vinaigrette

Main Entrees

Please Pre-Select (2) Proteins & One Vegetarian:

Roasted Atlantic Salmon, Olive & Herb Salad

Herb Crusted Haddock, Lemon, Capers, Brown Butter

Grilled Pork Tenderloin, Roasted Porcini Mushroom Sauce

Garlic & Fennel Crusted Pork Loin, Roasted Garlic Jus

Herb Marinated Top Sirloin, Garlic Herb Butter

Chicken Francese, Lemon, White Wine, Butter Sauce

Rosemary Roasted Statler Chicken Breast, Herb Chicken Jus

Spinach, Ricotta & Roasted Red Pepper Stuffed Chicken Breast, Spinach Velouté

Whipped Ricotta Manicotti, Balsamic Tomato Chutney, Toasted Almond Pesto (V)

***Entrée Enhancement options*

Petite Filet Mignon, Bearnaise. Add \$5.00/pp

Braised Short Rib, Creamy Polenta, Natural Jus. Add \$5.00/pp

Duet Entrée - Petite Filet of Beef & Grilled Jumbo Gulf Shrimp, Herb Butter Add \$10 pp

All Entrees Accompanied by Chefs Selection of Starch & Seasonal Vegetable
Regular and Decaf Coffee, Assorted Tea Station



Bar Selections



*Cash Bar & Consumption Bar Pricing

Charged per Glass or bottle of wine.

**\$150.00 Bartender Fee per 50 Guests

Wine by the Bottle:

Robert Mondavi Cabernet Sauvignon \$40.00

Robert Mondavi Pinot Noir \$40.00

Robert Mondavi Chardonnay \$40.00

Robert Mondavi Pinot Grigio \$40.00

Robert Mondavi Sauvignon Blanc \$40.00

Rex Reisling \$32

Casalini Pinot Grigio \$28

La Crema Chardonnay \$48

Liberty School Cabernet \$42

Beer:

Domestic Beer \$6.00, Imported Beer \$7.00, Craft Beer \$9.00

Liquor: Premium Liquor \$15.00 / Deluxe Liquor \$13.00

Wine/Sparkling \$12.00 / Premium Wine per glass \$15

**Banquet Events do not include Draft Beer, Martinis, Specialty Cocktails or Shots.

Open Bar

~ Deluxe Open Bar ~

1ST Hour: \$25.00 per person

2ND Hour: \$20.00 per person Each

Additional Hour: \$15.00 per person/per hour

Vodka: Seacoast & Absolut

Gin: Tanqueray

Rum: Bacardi Silver, Captain Morgan & Goslings

Bourbon /Whiskey: Seagram 7, Canadian Club, Jim Beam, Jameson & Jack Daniels

Tequila: Lunazul

Scotch: Chivas Regal

Domestic Beer: Bud, Michelob Ultra & Sam Adams | Seasonal Imported Beer: Corona Stella Artois,

Craft Beer: Stone Face IPA, Fiddlehead IPA | Non-Alcoholic Beer: Athletic Brewing

Cider: Citizen Cider | Hard Seltzer: White Claw

~Premium Open Bar~

1ST Hour: \$30.00 per person

2ND Hour: \$24.00 per person

Each Additional Hour: \$18.00 per person/per hour

Vodka: Grey Goose & Tito's

Gin: Hendricks

Rum: RumChata, Appleton Estate & Malibu Bourbon

Whiskey: Bulleit, Makers Mark, Knob Creek & Crown Royal

Tequila: Hornitos | Scotch: Dewars, Chivas Regal

Domestic Beer: Bud, Michelob Ultra & Sam Adams | Seasonal Imported Beer: Corona Stella Artois,

Craft Beer: Stone Face IPA, Fiddlehead IPA | Non-Alcoholic Beer: Athletic Brewing

Cider: Citizen Cider | Hard Seltzer: White Claw

Festive Extras

Food & Beverage Add-On's

Bottomless Bubble Bar:

Assorted Juices, Prosecco, Assorted Fruit for Topping
\$40.00 per person

Soft Baked Cookies & Hot Chocolate Station

Assorted Cookies, Mini Marshmallows, Whipped Cream, Crushed Peppermint, Shaved Chocolate
\$15.00 per person

Hot Apple Cider & Donut Stations

Freshly Baked Apple Cider Donuts, Local Apple Cider
\$18.00 per person

Pretzel Station

Assorted Pretzels, Cheddar Beer Cheese, Whipped Garlic Butter, Whyp:e Grain Mustard
\$20.00 per person

Ice Cream Sundae Bar

Vanilla & Chocolate Ice Cream, Assorted Candies, Whipped Cream, Hot Fudge, Caramel Sauce, Cherries, Sprinkles
\$16.00 per person

Slider Bar

Miniature Beef Sliders, Buffalo Chicken Sliders, Bleu Cheese Crumble, French Fries
\$35.00 per person

Taco Station

Shredded Chicken, Ground Beef, Corn & Flour Tortilla, Crema, Salsa Verde, Pico de Gallo, Lime Vegetable Slaw, Red Onions, Jalapenos, Shredded Cheese
\$40.00 per person

Tax & Service Charge: All Food and Beverage related charges are subject to an 8.5% New Hampshire State Tax. A Non-Taxable Service Charge of 15% will be added to all banquet and conference food and beverage charges and will be given in its entirety to the service personnel. This Service Charge is not a gratuity. In addition, there is a Taxable 6.0% Administrative Charge that is to be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff employees, service employees, or service bartenders. Please note that State & Local Taxes are subject to change and that the prevailing tax rates will be imposed when the event occurs.

