

The Inn at Harvard Signature Wedding Package Includes the Following: (For 100 guests or more)

A dedicated team of wedding professionals including a Wedding Coordinator, Food and Beverage Manager, Executive Chef and attentive service staff all committed to planning a wedding which reflects your personal taste, style and budget

Our Wedding Coordinator can also assist you in finding the following:
Entertainment, Floral Designer, Photographer, Videographer, a Wedding Cake and any other personal touches you wish for your special day

Function room rental fee waived

Complimentary Guest Room for Bride & Groom

Three Course Dinner

Hors D'oeuvres Reception

Champagne Toast

Discounted valet parking for your guests

White floor length linens and dinner napkins

The Inn at Harvard requires a deposit for the rental of the Atrium Living Room at the time of the booking. Prices do not include an 18% service charge, 6% administrative fee and a 5% sales tax where applicable. Final payment in addition to the number of guaranteed guests is due 72 hours in advance of the date of the wedding either by certified check or cashiers check.

The Reception

One hour Hors D'oeuvres Reception.

Imported & Domestic Cheese Display
An Array of Fine Imported & Domestic Cheeses
Served with Assorted Crackers & Fresh Breads and a Fresh Fruit Garnish

Please select three passed hors d'oeuvres

Hot Passed Hors D'oeuvres

Chicken Sate with Peanut Dipping Sauce
Scallops Wrapped in Bacon
Shitake Mushroom Crostini
Parmesan Artichoke Hearts
Potato Blinis with Smoked Salmon & Crème Fraiche
Maine Crab & Corn Cakes with Chipotle Aioli
Miniature Brie Tartlet with a Warm Apple Compote
Fried Crab Wantons with Tamari Ginger Dipping Sauce
Spanikopita

Cold Passed Hors D'oeuvres

Goat Cheese, Grape & Pistachio Truffles
Smoked Salmon Crepinette with Caviar & Dill Cream Cheese
Seared Tuna on Crispy Wonton with Wasabe Aioli
Smoked Chicken Wrapped in a Flour Tortilla with Spinach & Creamy Pepper Relish

First Course

Please choose one of the following:

Butternut Squash Bisque

Roasted Red Pepper Soup with Asiago Cheese

Wild Mushroom Strudel with a Port Wine Allemande Sauce

Baby Spinach & Watercress Salad
With Triple Crème Brie melted on Sourdough Bread with a Sherry-Walnut Vinaigrette,
Pancetta & Fresh Applesauce

Baby Greens tossed with a Sherry-Walnut Vinaigrette
Topped with Dried Cranberries, Maytag Bleu Cheese & Walnuts

Traditional Caesar Salad

Assorted Baby Greens Tossed with Balsamic Vinaigrette or Creamy Peppercorn Dressing

Entrée Selection & Package Price

Please select an entrée. If more than one entrée is selected the higher price will be charged.

Grilled New York Sirloin

With a Sauce of Mushrooms, Tomatoes & Fresh Marjoram Served with Gratin Potatoes

\$120.00 Per Person

Roast Chicken Breast

With Shitake Mushrooms, Roasted Red Peppers, Fresh Marjoram, Sundried Tomatoes & Pearl Onions

\$100.00 Per Person

Atlantic Salmon Filet

Topped with Fried Belon Oysters, Salsify Puree & Black Truffle Vinaigrette

\$120.00 Per Person

Filet Mignon with a Caramelized Onion & Madeira Sauce

Served with Wild Mushroom Mashed Potatoes

\$125.00 Per Person

Pan Roasted Cod Filet with Grilled Sea Scallops

Over Chive Whipped Potatoes & Herb Butter Sauce

\$120.00 Per Person

Roast Chicken Breast

Served on Goat Cheese Polenta with Caramelized Red Onions & Herb-Garlic Sauce

\$100.00 Per Person

Grilled Breast of Duck with a Cranberry Port Sauce

Served with Mashed Sweet Potatoes

\$120.00 Per Person

Balsamic Glazed Rack of Lamb with Roasted Garlic & Sundried Tomato Vinaigrette

Served with Herbed Risotto

\$130.00 Per Person

Dinner Selections will be accompanied by a seasonal vegetable and coffee, decaffeinated coffee, or tea.
Vegetarian options are available.

Dessert Suggestions

Please select a dessert to complete your Wedding Package

Chocolate Blackout Cake with Coconut Cookies & Cafe Au Lait Sauce

Chocolate & Raspberry Napoleon with Raspberry Sauce

Fresh Fruit Cocktail with Raspberry Sorbet

Freshly Baked Shortcake with Fresh Berries & Cream

Warm Apple Strudel with Vanilla Ice Cream

Warm Chocolate Bread Pudding served with Vanilla Ice Cream

Chocolate Mousse Cake with Whipped Cream

White Chocolate Cheesecake with Fresh Berries & Raspberry Sauce

Viennese Dessert Display

Tortes, Gateau & Tarts

Napoleons, Truffles

Chocolate Dipped Strawberries

~Additional \$10.00 Per Person~

Wine Selections
The Inn at Harvard

Champagne and Sparkling Wines		Bottle
NV	Moet, White Star, Epernay, <i>France</i>	77.00
NV	Domaine Chandon, Carneros, Blanc de Noirs, <i>California</i>	49.00
White Wines		
2003	Pinot Grigio, Campanile, <i>Friuli, Italy</i>	35.00
2004	Sauvignon Blanc, Casa Lapostolle, Chile	29.00
2003	Sauvignon Blanc, KWV, South Africa	30.00
2003	Chardonnay, Burlwood Cellars, <i>California</i>	32.00
2002	Chateau Ste. Michelle, Chardonnay, <i>Washington</i>	39.00
2003	Chardonnay Rutherford Ranch, <i>Napa Valley</i>	36.00
Blush Wines		
2003	White Zinfandel, Beringer, <i>California</i>	29.00
Red Wines		
2003	Bonarda, Santa Julia, Argentina	31.00
2001	Rioja, Marques de Caceres, Crianza, Spain	38.00
2002	Pinot Noir, Rodney Strong, Russian River	45.00
2003	Shiraz, Black Opal, Australia	32.00
2002	Syrah, Kendall Jackson, Vintner's Reserve, <i>California</i>	41.00
2001	Merlot, Domaine de Limbardie, France	34.00
2002	Merlot Reserve, Frei Brothers, Sonoma	43.00
2003	Merlot Reserve, Rutherford Ranch, Napa Valley	40.00
2003	Cabernet Sauvignon Rutherford Ranch, Napa Valley	38.00
2003	Cabernet Sauvignon, Burlwood Cellars, <i>California</i>	32.00
2002	Cabernet Sauvignon, J. Lohr Estate, "Seven Oaks" <i>California</i>	46.00