



The Quechee Inn at Marshland Farm



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Weddings at The Quechee Inn



The Quechee Inn at Marshland Farm is a place that will capture your imagination and your heart. Elegance, professionalism and attention to detail are only the beginnings of what we have to offer you on this special day. It is our pleasure to provide you with an experience that will remain in your hearts forever. Our team of experts will assist you in each detail along the way.

The Quechee Inn Offers You:

- ~ A professional wedding coordinator and staff to assist you in the planning this special day.
- ~ Elegantly tasteful cuisine prepared by Executive Chef, Edward C. Kroes who uses only the freshest products from local purveyors.
- ~ A level of comfort knowing that our staff is there for you every step of the way.
- ~ Twenty-five beautifully appointed guest rooms providing historical ambiance with modern day conveniences and amenities.
- ~ Wilderness Trails on site offering: Vermont fly fishing, canoeing, mountain biking, hiking, and much more.

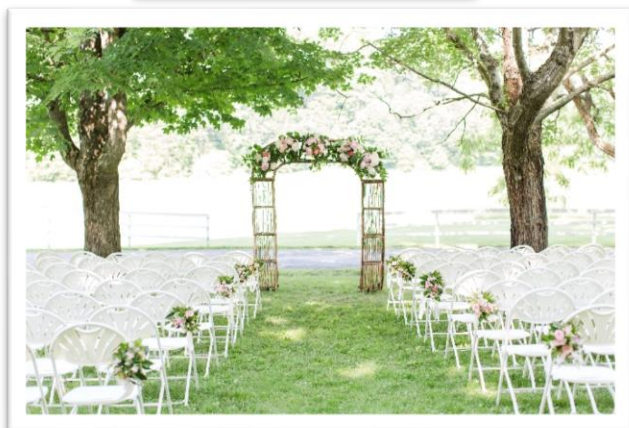




Welcome to The Quechee Inn at Marshland Farm

If you're looking for wedding venues in Vermont, look no further than The Quechee Inn at Marshland Farm. Each wedding is unique and never a repeat of one before. With a backdrop of the Ottauquechee River, historic red barns, and lush green meadows, wedding guests enjoy exceptional cuisine and spirits as-well-as friendly, unsurpassed service from our staff. For your destination wedding in late spring, summer and early fall, we offer full-service catering for up to 180 guests in our fully tented brick courtyard. The Quechee Inn at Marshland Farm is one of the premier wedding locations in Vermont. It is a wonderful place for family and friends to gather. Bikes, kayaks, and canoes are available here for your use all weekend long. Planned outdoor activities such as fly-fishing trips or canoes trips can be easily scheduled at on site

Wilderness Trails. You can even arrange for a hot air balloon ride! Our guests also have privileges at The Quechee Club, a private club offering indoor and outdoor swimming, tennis and golf. Conveniently located just off the junction of I-89 and I-91, with beautiful, historic Woodstock, VT only 10 minutes away and Hanover, NH and Dartmouth College are a quick 15-minute trip.





Venue Cost & Information

Tent Fee:

The cost to rent the tent is \$22.00 per person and includes the following:

- Thirty- two hundred (3,200) square foot framed tent that sits on a brick courtyard nestled in between a historic red barn
- Twelve-hundred (1,200) square foot adjacent side tent where we can host the bar. The side tent is used as a backup plan for the ceremony if the weather is inclement
- Tables
- High top tables
- White wedding chairs
- Dance floor
- Two chandeliers and four strands of bistro lighting

Site Fee:

Price ranges from \$1,000 to \$1,500 and includes the following:

- Linen
- China
- Flatware
- Glassware
- Setup and breakdown
- Exclusive use of the property on your wedding day and up until checkout Sunday morning at 11 am *

Ceremony Fee:

\$200.00

Lodging Information:

When you book The Quechee Inn at Marshland Farm for your wedding our twenty-five (25) guest rooms become yours for the weekend. This gives you exclusive use of the property the day of your wedding. We require the twenty-five (25) guest rooms to be reserved by your group for both Friday and Saturday evenings. We have a range of room types available to accommodate the needs of you and your guests. A full breakfast is included both mornings. Rooms are based on double occupancy. Additional guests in each room incur a \$25 charge per person. This charge includes breakfast.

Guest rooms are subject to the current 10% Vermont tax.

* On the evening before your wedding the inn's restaurant will be open to both your guests in-house and the public; unless you choose to host your rehearsal dinner on property. Depending on the size of your dinner the innkeeper will approve the closure of the restaurant to the public. *



HORS D'OEUVRES

Butler Styled Passed ***(Priced per 50 Piece Minimum)***

HOT

Assorted Bruschetta	\$ 100
Baked Stuffed Mushroom Caps	\$ 100
Curried Chicken Satay with Peanut Sauce	\$ 100
Mini Crab Cakes	\$ 120
Spicy Vegetable and Shiitake Spring Rolls	\$ 100
Roasted Shrimp in Scampi Butter Sauce	\$ 130
Blackened Scallops with Cilantro Lime Aioli	\$ 130
Spicy Thai Shrimp Spring Rolls	\$ 120
Assorted Beef Pork and Chicken Satay with Dipping Sauces	\$ 120
Mini Beef Wellington	\$ 130
Grilled Lamb Rack Lollipops with Basil Mint Pesto (For 25 pieces)	\$ 165

COLD

Smoked Tomato, Fresh Mozzarella, Basil Pesto Canapés	\$ 100
Cucumber Canapés with Whipped Dill Cream Cheese and Smoked Salmon	\$ 120
Spicy Tuna and Vegetable Maki With Wasabi Ponzu Dipping Sauce	\$ 100
Brandied Duck Liver Mousse with Green Apple on Garlic Crostini	\$ 100
Tempura Shrimp Siracha Mayonnaise Maki Roll with Wasabi Ponzu Dipping Sauce	\$ 100
Shrimp Cocktail Served in Phyllo Cup Pastry	\$ 130
Asparagus Tips and French Brie Wrapped in Prosciutto Ham	\$ 95

On Display

Assorted Raw Bar Station – Oysters, Little Neck Clams, Shrimp Cocktail	<i>(Market Price)</i>
Shrimp Cocktail Station (50-piece minimum)	\$ 150
Smoked Salmon with traditional accompaniments (one side)	\$ 150
Crudité and Dip	\$ 3 pp
Imported and Local Vermont Cheese and Fresh Fruit with Crackers	\$ 7 pp
Add on to the Cheese and Fruit Tray:	
Charcuterie – Sopresseta, Saucisson de Canard, Salami with Fennel	\$ 10 pp

All items are subject to a 10% VT State meals tax, 17% service charge, and a taxable
3% administrative fee



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Entrees

All entrees are served with seasonal vegetables, starch and fresh baked rolls and a first course garden salad.
Additional specialty salad additions are priced below.

Specialty Salad Additions

Quechee Inn House Salad – Mesclun greens tossed with dried fruit mélange, fresh berries and pear, crumbled blue cheese or goat cheese, dressed with a champagne vinaigrette and balsamic gastrique +\$3.00

Classic Caesar Salad- Romaine hearts, white anchovies, house baked garlic croutons, with shaved Reggiano cheese curls +\$2.00

MEATS

Grilled Cracked Pepper Rosemary Top Sirloin Steak	\$37
Grilled Center Cut Pork Loin Chop with an Apple Cider Rosemary Demi-Glace	\$36
Seared Beef Tenderloin Medallions Au Poivre	\$44
Grilled New York Strip Steak with Sautéed Wild Mushrooms and Sauce Béarnaise	\$42
Roast Prime Rib with Rosemary Au Jus*	\$42
Blackened Beef Tenderloin and Jumbo Shrimp with Boursin Cream Sauce	\$46
Grilled Filet Mignon with a Cabernet infused Demi	\$45
Roast Dijon and Hazel Nut Encrusted Rack of Lamb	\$47

POULTRY

Herb Marinated Roasted Statler Chicken Breast with Rosemary Demi jus	\$34
Lemon Chicken with chopped Tomatoes, Chardonnay, and Thyme	\$32
Chicken Roulade stuffed with Spinach, Smoked Gruyere, and Roasted Garlic	\$35
Baked Chicken Breast with Prosciutto Ham, Vermont Cheddar and Asparagus En Crouete	\$36
Seared Sliced Duck Breast Grand Mariner Orange Demi-Glace	\$38

SEAFOOD

Char Grilled Salmon Fillet with an Orange and Fresh Ginger Honey Glaze and Buttered Leeks	\$36
Baked Stuffed Shrimp	\$36
Seafood Stuffed Sole Fillets with Sherried Lobster Veloute	\$38
Pan Seared Scallops En Crouete with Baby Spinach in a Brie Mornay with Puff Pastry	\$40
Blackened Grouper Fillets with Scallion Beurre Blanc	\$40
Potato Latke Encrusted Halibut with Sauce Maltese	\$42

VEGETARIAN

Grilled Vegetable Ratatouille with basmati rice	\$26
Quattro Formaggio Ravioli with Sautéed Julienne Vegetables in a Local Pesto Cream Sauce	\$30
Saffron Risotto with Sautéed Asparagus Portabella Mushroom and Roasted Red Peppers **	\$35

*Minimum order of 12

**Minimum order of 6

All items are subject to a 10% VT State meals tax, 17% service charge, and a taxable
3% administrative fee



BAR AND BEVERAGE MENU

BEVERAGE PRICING/ CONSUMPTION

Soft Drinks	\$2.50
Sparkling Water	\$3.00
Juice	\$2.50
Beer	\$5.00
Banquet Wine	\$25.00/bottle
Premium Drink	\$8.00
Super-Premium Drink	\$9.00
Luxury Drink	\$10.00

HOSTED BAR PRICING OPTIONS

Open bar billed by consumption:

Open bar based on liquor consumed for a pre-determined length of time.

Open bar billed on a flat fee per guest:

Open bar billed on a flat fee* for all adult guests over (21) years of age in attendance for a pre-determined length of time.

***Flat fee prices: bar includes an assortment of VT craft beer cans, and house wines: chardonnay, pinot grigio, cabernet sauvignon, malbec, and merlot.**

- Premium (1) Hour: \$20 per person
- Premium (2) Hours: \$26 per person
- Premium (3) Hours: \$32 per person
- Premium (4) Hours: \$37 per person
- Premium (5) Hours: \$39 per person

-Offer super-premium brands, add \$5 per person

-Offer luxury brands, Add \$6 per person

-Under (21) Years of Age: \$2.00 per person/hour

PREMIUM LIQUORS

Smirnoff
Beefeater
Bacardi
Seagram's 7
Jim Beam
J&B
Sauza

SUPER PREMIUM LIQUORS

Titos
Tangieray
Chivas
Jack Daniels
Captain Morgan
Bulleit
Dewars
Jose Cuervo

LUXURY LIQUORS

Grey Goose
Bombay Sapphire
Kraken
Crown Royal
Makers Mark
Johnny Walker Black
Hornitos Silver



Liquor, wine, and beer are subject to change

All bars are subject to a 11% VT State liquor tax, 17% service charge, and a taxable 3% administrative fee

Recent Reviews

"I honestly don't know where to begin with this review, because there are just too many amazing things we have to say about the PERFECT wedding weekend the staff at the Quechee Inn helped give us! Michelle Campbell went above and beyond coordinating our rehearsal BBQ and wedding day. She took care of every detail, never getting flustered and going out of her way to help us at the drop of a hat! I am a big worrier, and thanks to Michelle I was actually able to sit back and enjoy my own wedding with my now husband because I completely trusted her! She was a saint answering all of my emails and questions and coordinated the number of vendors and wedding details we had flawlessly. The Inn Keeper Rick was welcoming to all of our guests, along with the wonderful bartenders, servers and house keepers. From the minute we walked in until we left, the staff made everyone feel special, including the operations manager, Collin, who continuously checked in with us to make sure we had everything we needed. Our guests could not stop complimenting the gorgeous venue, delicious food, and incredible staff. We keep hearing how our wedding was one of the best weddings our friends and family have attended, and that is 100% thanks to the Quechee Inn and all they did for us! We could not be happier with our choice and are jealous for anyone having their wedding here in the future - we wish we could do it over and over again!!! We for sure will be visiting lots over our lifetime and the Inn will always hold a special place in our hearts." Stacy – Married 8/18/18

"We had the most amazing time having our wedding at the Quechee Inn at Marshland Farm! The venue was absolutely gorgeous, and we loved having the entire Inn to ourselves for the weekend to spend time with friends and family. Michelle and the rest of the staff were incredible, and they made sure everything was taken care of. Everyone was extremely easy to work with, always checking in to make sure things were going smoothly and getting us anything we might need or have forgotten. The food was delicious and there was not a single hiccup the entire weekend. All our guests had nothing but great things to say and neither do we. I would highly recommend the Quechee Inn to anyone for their wedding weekend. Cheers!!" – Alexandra – Married 7/21/18

"Michelle and her team were fantastic! The entire weekend was a blast start to finish. It was great to have the Inn the entire weekend to accommodate family and friends. The food was incredible. We have had multiple guests commenting on it being the best wedding food they've experienced. Michelle went above and beyond throughout the weekend. We couldn't have been more pleased with the Inn and would recommend them to anyone." – Colleen – Married 10/13/18

"The Quechee Inn at Marshland Farm was the perfect place for our wedding. From the rehearsal dinner the night before to the breakfast the day after the wedding we could not have asked for a better experience. The staff are wonderful and helped to care for every need we had. There were many kids at our wedding and the staff couldn't have been more accommodating. Michelle and Colin are both great to work with, there wasn't one detail that they didn't think of. We highly recommend this venue!" Kerry – Married 7/7/18



Things to do in the area



Wilderness Trails—on site access to renting kayaks, canoes and mountain bikes—local trails for hiking to the Quechee Gorge or the Seven Bridges Trail by the polo field.

Simon Pearce—Glass blowing, pottery, retail store and restaurant

VINS— Vermont Institute of Natural Science—birds of prey—daily educational series

Quechee Gorge Village—Cabot Quechee Store, Danforth Pewter, The Vermont Toy and Train Museum, Route 4 Glassblowing Studio, The Farmers Diner, Vermont Country Iron, Deirdre Donnelly Jewelry Art, Quechee Country Store, Thai Silk and Co., Whisper Hill bath and Body, Putney Mountain Winery and more!

Sugarbush Farms—Handmade cheese, maple syrup, jams, mustards and spreads—visit the maple syrup house display or enjoy lunch at the picnic area (bring your own).

King Arthur Flour—The Baker's Store—hard to find ingredients, mixes, bake ware, bakery, café and school. Delicious bakery items!

Longtrail Brewery—Local handcrafted microbrew tastings and lunch

Woodstock Village—Boutique shopping, local cafes

Billings Farm & Museum—Local first class working dairy farm operating with a museum of Vermont's rural heritage

Hanover Village—Home to Dartmouth College, the Hood Museum and much more



Banquet and Event Policies

For your safety and maximum enjoyment of your time at the Quechee Inn, we request that you read and abide by the following policies:

Event Confirmation and Payment: No function will be considered confirmed until a deposit in the amount of \$3,000 has been received and the funds have cleared. Six months prior to your wedding date 50% of the projected total is due. Three months before the date of your wedding 75% of the projected total is due. Two weeks before your wedding date final payment must be received. Please submit all deposit payments by check. A final calculation of the balance due is determined at the conclusion of the wedding and final payment is required no later than the following morning of your wedding. If a refund is owed to you due to overpayment, it will be processed promptly after final costs have been calculated.

Reception Times: Receptions are limited to five hours including the cocktail hour. By Hartford Town Ordinance all outdoor evening weddings must conclude by 10:00 p.m. Our indoor bar and common room area may remain open for an after-reception party for an additional hour at an additional fee of \$150.00. The common room bar will close no later than 12am and all common areas of the inn by 1am and we ask that all guests be in their guest room.

Smoking: The Quechee Inn is a non-smoking facility. There can be no smoking within the inn building or tents. State laws forbid an open flame of any kind. Candles must be shielded by glass enclosures. Violation of the inn smoking policy may result in a request to leave and additional charges for cleaning and repairs. You will be held responsible for any lost room revenue in case of policy violation.

Alcoholic Beverages: As per Vermont law, alcoholic beverages which are not purchased through the Quechee Inn may not be consumed in any public area, including the grounds out of doors. We will gladly supply you with glasses and ice so that you may enjoy your beverages in your room.

Confetti/Fireworks: Please refrain from the use of confetti and bubbles within the inn. Bubbles may be used outdoors as well as flower petals. Rice should not be used for this purpose as it is harmful to the birds and chipmunks that share our grounds. Fireworks and sparklers are not permitted.

Dinner Service: On the evening before your wedding the inn's restaurant will be open to both your guests in-house and the public; unless you choose to host your rehearsal dinner on property. Depending on the size of your dinner the innkeeper will approve the closure of the restaurant to the public.

Your entrées for the wedding must be preselected and counts are due three (3) weeks before the event. Escort cards must be provided for each guest indicating their entrée choice. The cards are due to the wedding coordinator at least twenty-four (24) hours before the start of your event.

Rooms and Check-In/ Check-Out Policies: The inn has twenty-five (25) guest rooms which must be reserved for both Friday and Saturday evenings for a Saturday wedding. Guest rooms will be ready for check-in at 3:00 pm unless an early check-in has been arranged and approved by innkeeper. Early check-in is subject to the previous night's occupancy and may not be available. All overnight guests must check out of guest rooms by 11:00 am unless a late check-out has been arranged and approved by the innkeeper.

Damage: Your guests will be responsible for any excessive damage from their guest room. In the event of excessive damage to the common areas of the inn the booking party will incur any additional charges.

Pets: Unfortunately, we cannot accommodate pets within the inn building.

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