

BANQUET MENU



*The Spa at
Norwich Inn*
DEFINING HEALTH & WELLNESS

860.425.3682 | 607 West Thames Street | Norwich, CT 06360

Your Choices

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Continental & Breakfast Buffets

(Final Guarantee Due 2 Weeks Prior)

Buffets are based on 1.5-hour service time. Additional charges may be incurred for extending service time.

All buffets are a minimum of 25 guests.

Continental Breakfast: Designed for a maximum of one hour of service. Desserts, pastries, fruits, etc. are not transferrable to refreshment breaks.

The Continental \$21

Orange Juice, Cranberry Juice & Grapefruit Juice | Norwich Inn Bakery Basket
Assorted Coffee Cake & Breakfast Breads | Fruit Bowl with Assorted Melon & Fresh Berries
Individual Greek Yogurt | Coffee, Decaffeinated Coffee & Assorted Tea

Deluxe Continental \$23

Orange Juice, Cranberry Juice & Grapefruit Juice | Norwich Inn Bakery Basket | Assorted Bagels with Flavored Cream Cheese
Assorted Coffee Cake & Breakfast Breads | Fruit Bowl with Assorted Melon & Fresh Berries | Individual Greek Yogurt | House-Made Granola | Coffee, Decaffeinated Coffee & Assorted Tea

Wrap & Roll \$25

Orange Juice, Cranberry Juice & Grapefruit Juice | Fruit Bowl with Assorted Melon & Fresh Berries | Norwich Inn Bakery Basket
Breakfast Burritos (*Scrambled Eggs, Avocado, Jack Cheese & Tomato*) | Bacon, Egg & Cheese Sandwiches on a Hard Roll
Seasoned Home Fries | Coffee, Decaffeinated Coffee & Assorted Tea

Executive Continental \$26

Orange Juice, Cranberry Juice & Grapefruit Juice | Norwich Inn Bakery Basket | Assorted Bagels with Flavored Cream Cheese
Assorted Coffee Cake and Breakfast Breads | Fruit Bowl with Assorted Melon & Fresh Berries | Individual Greek Yogurt
House-Made Granola & Steel Cut Oats | Assorted Individual Cereals with Soy & Almond Milk
Coffee, Decaffeinated Coffee & Assorted Tea
Add Grave Lox with Slivered Onion, Capers, Sliced Tomato & Avocado \$5.50

New Englander Breakfast Buffet \$29

Orange Juice, Cranberry Juice & Grapefruit Juice | Fruit Bowl with Assorted Melon & Fresh Berries | Norwich Inn Bakery Basket
Assorted Coffee Cake & Breakfast Breads | Brioche French Toast with Fresh Berries & Maple Syrup
Fluffy Scrambled Eggs with Chive & Tomato | Bacon & Sausage (*Turkey Sausage Available*) | Breakfast Potatoes
Coffee, Decaffeinated Coffee & Assorted Tea

Benedict Breakfast Buffet \$31

Orange Juice, Cranberry Juice & Grapefruit Juice | Fruit Bowl with Assorted Melon & Fresh Berries | Norwich Inn Bakery Basket
Assorted Coffee Cake & Breakfast Breads | Traditional Eggs Benedict | Blueberry Pancakes with Warm Maple Syrup
Bacon & Sausage (*Turkey Sausage Available*) | Breakfast Potatoes | Coffee, Decaffeinated Coffee & Assorted Tea

The Executive Breakfast Buffet \$38

Orange Juice, Cranberry Juice, Grapefruit Juice & Smoothies | Fruit Bowl with Assorted Melon & Fresh Berries
Norwich Inn Bakery Basket | Coffee Cake & Breakfast Breads | Individual Greek Yogurt
House-Made Granola | Eggs Benedict Florentine | Cheese Blintzes with Fresh Berry Compote
Bacon & Sausage (*Turkey Sausage Available*) | Breakfast Potatoes | Coffee, Decaffeinated Coffee & Assorted Tea

Plated Breakfast

The Quick Sandwich \$19

Please Choose (1) One Breakfast Sandwich For All

Orange Juice | Seasonal Fruit Cup | Egg on English Muffin with Bacon | Egg & Cheese or Croissant with Egg & Cheese | Breakfast Burrito with Egg, Avocado, Tomato & Jack Cheese | Hash Brown Potatoes | Coffee, Decaffeinated Coffee & Assorted Tea

The Early Riser \$21

Orange Juice | Bakery Basket of Danish, Muffins & Croissants | Fresh Fruit Medley
Fluffy Scrambled Eggs with Fresh Tomato & Chives | Bacon or Turkey Sausage | Breakfast Potatoes | Toast with Butter & Jam
Coffee, Decaffeinated Coffee & Assorted Tea

The Sweet Tooth \$27

Orange Juice | Bakery Basket of Danish, Muffins and Croissants | (2) Chocolate Chip Pancakes with Maple Syrup | (2) Cheese Blintzes with Blackberry Compote | Maple Sausage & Hickory Smoked Bacon | Coffee, Decaffeinated Coffee, Assorted Tea & Hot Chocolate

The Big Breakfast \$33

Orange Juice | Warm Croissants with Butter | Fresh Fruit Cocktail | Blueberry Pancakes with Vermont Maple Syrup
Crab Cake Benedict (*Crab Cake, Poached Egg, Hollandaise*) | Garbanzo Bean Hash | Hickory Smoked Bacon
Breakfast Potatoes | Coffee, Decaffeinated Coffee & Assorted Tea

Grab & Go (Boxed) Breakfast \$20

Please Choose (1) One Breakfast Sandwich For All

English Muffin with Bacon, Egg & Cheese | Croissant with Egg & Cheese | Breakfast Burrito with Egg, Avocado, Tomato & Jack Cheese
Bottle of Orange Juice & Water | Blueberry Muffin & Banana | Napkin, Wet Nap & Plastic Cutlery

Breakfast Enhancements

Omelet Station \$14/Person *(Attendant Required | \$125 Each | 25 Person Minimum)*

Omelets made to order with an assortment of fillings to include:

Cheese | Mushrooms | Scallions | Diced Ham | Sausage | Bacon | Green Peppers | Onions | Spinach | Tomatoes

Breakfast Sandwiches \$10 *(Choose 2, Served Buffet Style)*

English Muffin with Bacon, Egg & Cheese

Croissant with Egg & Cheese

Breakfast Burrito with Egg, Avocado, Tomato & Jack Cheese

Additions

Bagels with Lox *(Everything Bagels, Smoked Salmon, Chive Cream Cheese, Slivered Onion & Capers)* \$16

Steel Cut Oats *(Piping Hot with our own Norwich Inn Honey, Cinnamon, Brown Sugar & Sultana Raisins)* \$8

Eggs Benedict *(Poached Egg, Canadian Bacon on a Buttery English Muffin with Hollandaise Sauce)* \$10

Lobster Benedict *(Hand Picked Lobster Meat, Buttery English Muffin, Poached Egg & Hollandaise)* \$26

Multi Grain Pancakes *(Apricot Butter & Vermont Maple Syrup)* \$7

French Toast *(Brioche Toast, Apple Butter & Vermont Maple Syrup)* \$7

House-made Granola *(Complete with Flax Seed, Mixed Nuts & Dried Fruit)* \$6

Individual Greek Yogurt *(Reduced Fat Available Upon Request)* \$4 Each

Whole Fresh Fruit \$2 Each

Assorted Cereals \$3.50 Each



Prices are subject to a 21% service charge and applicable CT sales tax.

All prices and service charge are subject to change and will be guaranteed 90 days in advance.

Morning & Afternoon Breaks

(Final Guarantee Due 2 Weeks Prior)

Refreshment breaks are based on 1.5 hour service time. Additional charges may be incurred for extending service.

Beverage Break \$11

Coffee | Decaffeinated Coffee | Assorted Tea | Assorted Sodas | Bottled Water | Assorted Fruit Juice

Sweet Surrender \$14

Assorted Cookies & Brownies | Whole Milk & Chocolate Milk | Coffee, Decaffeinated Coffee, Assorted Tea & Bottled Water

Healthy Regeneration \$16

Trail Mix | Smart Food, Granola & Energy Bars | Bottled Water, Gatorade, Coffee, Decaffeinated Coffee & Assorted Tea

Frozen, Sweet and Salty \$16

Assorted Good Humor Ice Cream Bars | Assorted Cookies | Mini Pretzels | Assorted Sodas | Bottled Water

Energy Builder \$19

Assorted Smoothies | Seasonal Whole Fruit | Granola & Energy bars | Coffee, Decaffeinated Coffee & Assorted Tea

Build Your Own Fruit & Granola Parfaits \$20

Fresh Strawberries, Blueberries & Raspberries | Greek Yogurt & Granola | Fresh Seasonal Assorted Melon
Coffee, Decaffeinated Coffee & Assorted Tea

Batter-Up... \$18

Popcorn & Peanuts | Crispy Tortillas with Cheddar Cheese Sauce | Warm Soft Pretzels with Mustard | Mini Franks in a Blanket
Assorted Sodas, Lemonade & Iced Tea

Chocolate Chocolate \$21

Assorted Chocolate Chip Cookies | Chocolate Brownies | Chocolate Dipped Strawberries | Assorted Candy Bars | Chocolate Milk
Coffee, Decaffeinated Coffee & Assorted Tea | Assorted Sodas | Bottled Water

Additions

Coffee, Decaffeinated Coffee & Assorted Tea \$4.25

Sliced Fruit & Berries \$8

Bottled Water \$3

Freshly Brewed Iced Tea \$4.25

Assorted Soda \$4.25



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Lunch Buffets

(Final Guarantee Due 2 Weeks Prior)

Buffets are based on 1.5-hour service time. Additional charges may be incurred for extending service time.

All buffets are a minimum of 25 guests.

Luncheon dessert may not be served separately from lunch as part of an afternoon break.

New England Fisherman's Buffet \$38

New England Clam Chowder | Warm Rolls with Whipped Butter
Spa Garden Salad with Assorted Dressings | Traditional Baked Haddock with Butter Cracker Crust
Herb Marinated Chicken Breast with a Lemony – Roasted Tomato Velouté | Boiled New Potatoes with Butter & Fresh Dill
Fire Roasted Vegetable Medley | Warm Apple Crisp with Whipped Cream | Coffee, Decaffeinated Coffee & Assorted Tea

Amore Mio Lunch Buffet \$39

Minestrone Soup | Fresh House-made Focaccia | Spa Garden Salad with Assorted Dressings
Tri-Color Pasta Salad with Shaved Parmesan & Lemon-Truffle Vinaigrette | Chicken Parmesan | Haddock Piccata
Escarole Sautéed with Garlic & Olive Oil | Cannoli, Tiramisu & Biscotti | Coffee, Decaffeinated Coffee & Assorted Tea

Texas BBQ Lunch Buffet \$42

Grilled Corn Chowder | Corn Bread Muffins with Whipped Butter | Cucumber & Tomato Salad | Coleslaw & Potato Salad
Boneless BBQ Chicken Breast | BBQ Pulled Pork (*Slow Smoked with Tangy North Carolina BBQ Sauce*)
Grilled Salmon with Citrus Glaze | Sweet Potato Fries | Buttery Corn on the Cob | Watermelon
Coffee, Decaffeinated Coffee & Assorted Tea

Southwest Fajita Buffet \$42

Chicken Tortilla Soup | House-made Tortilla Chips with Chipotle Salsa (*On Tables in Place of Bread*)
Grilled Corn Salad with Crumbled Cotija Cheese
Smokehouse Chopped Salad (*Romaine Lettuce with Crispy Bacon, Grape Tomato, Smoky Cheddar & Dressed with a Chipotle Ranch Dressing*)
Beef Fajita & Chicken Fajita (*Chili, Lime & Cilantro Marinated Beef & Chicken Served with Sautéed Onions, Peppers, Tomatoes & Flour Tortilla Shells*)
Black Beans & Rice | Salsa | Guacamole | Sour Cream | Diced Tomato | Olives | Green Onions | Jalapeños
Shredded Cheddar Cheese | Churros with Cinnamon Sugar | Coffee, Decaffeinated Coffee & Assorted Tea

Rocky Neck \$34

Spa Garden Salad (*House Greens, Cucumber, Carrot, Tomato, Shaved Onion, Croutons & Assorted Dressings*) | Warm Rolls & Whipped Butter
Pan Roasted Salmon with a Basil Pesto & Sundried Tomato Confetti
Chicken Primavera (*Penne Pasta & a Cheesy Alfredo Sauce, Garnished with Fresh Herbs & Grape Tomatoes*)
Tarragon & Turmeric Basmati Rice Pilaf | Oven Roasted Vegetable Medley | Chef's Choice Dessert
Coffee, Decaffeinated Coffee & Assorted Tea

Lunch Buffets (Continued)

(Final Guarantee Due 2 Weeks Prior)

Buffets are based on 1.5-hour service time. Additional charges may be incurred for extending service time.

All buffets are a minimum of 25 guests.

Luncheon dessert may not be served separately from lunch as part of an afternoon break.

Slider Buffet \$39

Steak House Salad (*Romaine Lettuce, Applewood Smoked Bacon, Crumbled Blue Cheese, Brioche Croutons, Candied Walnuts, Red Wine Vinegar & Extra Virgin Olive Oil*) | Potato Salad

Cottage Cheese with Fresh Fruit | Pulled Pork Sliders with Super Slaw | Kobe Beef Sliders with Smoked Tomato Jam

Shrimp Salad Sliders with fresh Dill and Avocado | Pickle Fries | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

Add Lobster Sliders \$12

A Taste of Asia Buffet \$39

Carrot Ginger Soup | Warm Rolls & Whipped Butter | Napa Cabbage & Celery Heart Salad with Sesame-Soy Vinaigrette

Cold Soba Noodle Salad with Wasabi Vinaigrette | Orange Chicken with a Mandarin Orange Glaze | Teriyaki Glazed Salmon with Wasabi

Wasabi Mashed Potatoes | Vegetable Stir Fry | Fresh Pineapple & Tapioca Pudding | Coffee, Decaffeinated Coffee & Assorted Tea

All American Lunch Buffet \$41

Tomato Basil Soup | Warm Rolls & Whipped Butter | Spa Garden Salad with Assorted Dressings | Macaroni Salad

Meatloaf with Wild Mushroom Gravy | Grilled Salmon with Citrus Glaze | Chive Mashed Potatoes | Roasted Vegetable Medley

Cream Puffs with Macerated Strawberries | Coffee, Decaffeinated Coffee & Assorted Tea

Ballpark Buffet \$31

Field of Greens tossed with Grilled Corn, Toasted Peanuts, Spring Onion, Tomato & Sweet Vidalia Onion | Potato Salad

Fresh Fruit with Cottage Cheese | Hamburgers on Buttery Brioche Roll | Bratwurst on a Split Top Roll with Grilled Onions

Corn on the Cob | French Fries | Popcorn & Peanuts, Ice Cream Bars | Coffee, Decaffeinated Coffee & Assorted Tea

New England Buffet \$34

New England Clam Chowder | Spa Garden Salad | Traditional Baked Haddock with Butter Cracker Crust

Chicken Breast with a Lemon Roasted Tomato Velouté | Boiled New Potatoes with Butter & Fresh Dill | Roasted Vegetable Medley

Warm Rolls & Whipped Butter | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

The Norwich Inn Buffet \$32

Spa Garden Salad | New England Baked Haddock with Traditional Lemon, Garlic, White Wine & Butter Cracker Crumb Topping

Chicken Marsala (*Pan Sautéed Breast with a Medley of Mushrooms, Sweet Marsala wine, Cognac, Fresh Herbs & Rich Demi Glaze*)

Roasted Shallot Mashed Potatoes | Roasted Vegetable Medley | Warm Rolls & Whipped Butter | Chef's Choice Dessert

Coffee, Decaffeinated Coffee & Assorted Tea

Rose Garden Tea \$36

Classic Caesar Salad (*Romaine Hearts, Parmesan Cheese, Croutons & House-Made Caesar with a Hint of Lemon*) | Fresh Fruit Salad

Norwich Inn Super Slaw | Tuna Salad on a Mini Sub Roll | Egg Salad on Mini Naan | Waldorf Chicken Salad on a Mini Brioche Roll

Grilled Vegetable Sliders on House-Made Focaccia with Baby Arugula & Basil Pesto Aioli | House-Made Potato Chips

Fresh Baked Scones with Orange Marmalade & Whipped Butter | Coffee, Decaffeinated Coffee and Revolution Teas

Lunch Buffets (Continued)

(Final Guarantee Due 2 Weeks Prior)

Buffets are based on 1.5-hour service time. Additional charges may be incurred for extending service time.

All buffets are a minimum of 25 guests.

Luncheon dessert may not be served separately from lunch as part of an afternoon break.

Hot Sandwich Buffet \$34

Soup Du Jour | Garden Salad | Potato Salad | Cottage Cheese with Fresh Fruit
Cured Olives | Cherry Peppers | Marinated Vegetables | Gherkin's Pickles
Grilled Manchego Cheese & Chorizo on Buttery Sourdough Bread | Open-Faced Tuna Melt with Swiss Cheese & Tomato
Hot Roast Beef on a Buttery Brioche with Boursin Cheese | Hot Grilled Ratatouille Vegetable Wraps with Basil Pesto & Baby Arugula
Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

Wrap It Up \$34

Soup Du Jour | Classic Caesar Salad | Tabbouleh Salad | Roasted Red Pepper Hummus | Cottage Cheese with Fresh Fruit
Tuna Salad on a Wheat Flour Tortilla | Shaved Turkey, Bacon, Lettuce, Tomato & Mayonnaise on a Sundried Tomato Tortilla
Shaved Roast Beef, Smoked Cheddar, Horseradish Spread, Shredded Lettuce & Tomato on a Spinach Tortilla
Grilled Vegetables, Baby Arugula, Basil Pesto & Sprouts on a Spinach Tortilla | Chef's Choice of Dessert
Coffee, Decaffeinated Coffee & Assorted Tea

Executive Deli Buffet \$35

Soup Du Jour | Tabbouleh Salad | Classic Caesar Salad | Tuna Salad | Deli Style Sliced Meats & Cheeses
(Oven Roasted Turkey Breast, Rare Roast Beef, Prosciutto Ham, Genoa Salami, American Cheese, Cheddar Cheese, Swiss Cheese, Provolone Cheese)
Shredded Lettuce | Sliced Tomato | Cured Olives | Cherry Peppers | Gherkin's Pickles | Marinated Vegetables | Mayonnaise
Dijon & Whole Grain Mustard | Olive Oil & Red Wine Vinegar | Multigrain Bread | Rye Bread | Rolls
Wheat Flour Wraps | Gluten Free Bread | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

Touch of Italy Buffet \$34

Minestrone Soup | Spa Garden Salad | Haddock Picatta | Chicken Parmesan | Penne alla Vodka | Vegetable Ratatouille
Fresh Focaccia | Chef's Choice Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

The Salt Rock \$37

Soup Du Jour | Classic Caesar Salad (Romaine Hearts, Parmesan Cheese, Croutons & House-Made Caesar with a Hint of Lemon) | Lemon Chicken with Artichokes | Honey-Lavender Salmon (Norwich Inn Honey-Lavender Glaze) | Chive Mashed Potatoes | Chef's Choice Seasonal Vegetable
Warm Rolls & Whipped Butter | Chef's Choice Dessert | Coffee, Decaffeinated Coffee & Assorted Teas

Plated Lunch & Entrée Salads

(Final Guarantee Due 2 Weeks Prior)

Luncheon dessert may not be served separately from lunch as part of an afternoon break.

Caesar Salad \$21

Crisp Romaine Lettuce, House-made Croutons, Caesar Dressing, Shaved Parmesan & Topped with your Choice of:

Grilled Marinated Chicken Breast \$21 | Grilled Marinated Steak Tips \$26 | Grilled Salmon \$24 | Grilled Shrimp \$23 | Lobster Salad \$41

Cobb Salad \$23

Crisp Greens Tossed in our House Balsamic Vinaigrette | Grilled Chicken | Avocado | Tomato | Blue Cheese | Hardboiled Egg | Spring Onion

Turkey Wrap \$27

Classic Caesar Salad (*Romaine Hearts, Parmesan Cheese, Croutons & House-made Caesar Dressing*)

Turkey Club Wrap (*Shaved Turkey, Bacon, Lettuce, Tomato & Mayonnaise on a Whole Wheat Flour Tortilla*)

Super Slaw (*Shaved Brussel Sprouts, Cabbage, Kohlrabi*) | House-made Chips | Tiramisu | Coffee, Decaffeinated Coffee & Assorted Tea

Pad Thai Salad \$28

Field Greens Tossed in a Peanut-Tamarind Vinaigrette | Grilled Tofu | Hardboiled Egg | Toasted Cashews | Scallions | Tomato | Fried Wontons | Your Choice of Grilled Chicken or Shrimp

Scallop & White Truffle Salad \$39

Seared Scallops | Baby Arugula & Chicory Tossed in a Lemon-White Truffle Vinaigrette | Crispy Pancetta | Roasted Red Peppers | Shaved Parmesan Reggiano

The Sandwich Board \$31

Choice of (1) One Salad:

The Spa Garden Salad (*Field Greens, Grape Tomato, Cucumber, Carrot & House Balsamic Vinaigrette*)

Classic Caesar Salad (*Romaine Hearts, Parmesan Cheese, Croutons & House-made Caesar Dressing*)

Blue Cheese Wedge Salad (*Iceberg Lettuce, Slab Bacon, Danish Blue Cheese, Brioche Croutons, Extra Virgin Olive Oil & Red Wine Vinegar Reduction*)

Choice of (3) Three Sandwiches: (*Final counts required 72 business hours prior for all sandwich choices*)

Kensington's Waldorf Chicken Sandwich on Toasted Wheat Bread | Classic Turkey Club on Whole Wheat Flour Tortilla

Grilled Manchego Cheese & Chorizo on Buttery Sourdough Bread | Open Faced Tuna Melt with Swiss Cheese & Tomato

Hot Roast Beef on a Buttery Brioche with Boursin Cheese | Hot Grilled Ratatouille Vegetable Wrap with Basil Pesto & Baby Arugula

House-made Chips | Super Slaw (*Shaved Brussel Sprouts, Cabbage, Kohlrabi*)

Coffee, Decaffeinated Coffee & Assorted Tea

Lunch & Entrée Salads Also Include:

Warm Rolls & Whipped Butter | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

Plated & Boxed Lunch

(Final Guarantee Due 2 Weeks Prior)

Plated Luncheon:
Designed for a maximum of 2 hours of service. Desserts, pastries, fruits, etc. are not transferrable to refreshment breaks.

Maximum of 2 entrees may be chosen.

Luncheon dessert may not be served separately from lunch as part of an afternoon break.

Plated Lunch \$37

Choice of (1) One Salad:

The Spa Garden Salad (Field Greens, Grape Tomato, Cucumber, Carrot & House Balsamic Vinaigrette)

Classic Caesar Salad (Romaine Hearts, Parmesan Cheese, Croutons & House-made Caesar Dressing)

Blue Cheese Wedge Salad (Iceberg Lettuce, Slab Bacon, Danish Blue Cheese, Brioche Croutons, Extra Virgin Olive Oil & Red Wine Vinegar Reduction)

Choice of (2) Two Entrees: (Two entrees may be chosen. Please Add \$7 for a 3rd choice.)

Chicken Piccata (Sautéed Chicken, Lemon Caper Velouté, Duchess—Chive Potatoes, Asparagus Bundles)

Chicken Marsala (Chicken, Mushroom Marsala Sauce, Twice Baked Potatoes, Sautéed Spinach)

Flat Iron Steak (8oz) (Shiraz Reduction, Horseradish & Goat Cheese Scented Twice Baked Potatoes & Asparagus Bundles)

Beef Bourguignon (Mushrooms, Cipollini Onions & Pinot Noir Reduction, Blue Cheese Butter, Garlic Mashed Potatoes & Sautéed Spinach)

Blackened Cod (Lemon—Thyme Roasted Fingerling Potatoes, Grilled Asparagus & Hollandaise)

Teriyaki Salmon (Pan Roasted Salmon, Teriyaki Glaze, Wasabi Mashed Potatoes & Baby Bok Choy)

Honey Lavender Salmon (Grilled Salmon, Norwich Inn Honey-Lavender Glaze, Jasmine Rice Pilaf & Green Beans Almandine)

Grilled Tofu Stir-Fry (Soba Noodles & Cantonese-Style Sauce - Vegan)

Roasted Vegetable Primavera (Penne Pasta, Seasonal Vegetables, Garlic, Extra Virgin Olive Oil & Fresh Herbs)

Plated Lunch Entrées Also Includes:

Warm Rolls & Whipped Butter | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

Grab & Go (Boxed) Lunch \$26

Please Choose Two (2) Sandwiches: (Final counts required 72 business hours prior for all sandwich choices)

Waldorf Chicken Sandwich on Toasted Wheat Bread | Classic Turkey Club on Whole Wheat Flour Tortilla

Roast Beef on Brioche with Boursin Cheese | Hot Grilled Ratatouille Vegetable Wrap with Basil Pesto & Baby Arugula

Gourmet Potato Chips | Whole Fresh Fruit | Cookies | Bottled Water | Wet-Nap & Napkin

Hors d'Oeuvres

Tier One \$150 *(Per 50 Pieces)*

Scallops Wrapped in Bacon | Crab Rangoon with Sweet Chili Sauce | Shrimp Spring Roll
Fried Calamari with Tomato Jam | Sausage & Pecorino Romano Stuffed Mushrooms | Mini Beef Wellington with Fresh Horseradish & Herb Dip | Chicken Quesadilla | Kobe Beef Franks in a Blanket with Chipotle Ketchup | Mini Chicken Cordon Bleu
Buffalo Chicken Puffs | Spinach & Feta Wrapped in Filo Dough | Spinach & Feta Stuffed Mushrooms
Bruschetta Trio (*Basil Pesto, Olive Tapenade, Fresh Tomato-Basil*) | Cheddar Jalapeño Poppers

Tier Two \$175 *(Per 50 Pieces)*

Scallops & Water Chestnuts Wrapped in Bacon | Smoked Salmon, Dill Cream Cheese in a Cucumber Cup
Mini Crab Cake with Pickled Remoulade | Clam Fritters with Pickled Remoulade
Andouille Sausage en Croute with Pickled Mustard Seed | Southwest Chicken Egg Rolls with Spicy Aioli
Mini Beef Empanadas with Chipotle Salsa | Waffle Coated Chicken Bites with Maple-Ginger Glaze
Antipasto Skewers (*Fresh Mozzarella, Tomato, Olive & Basil*)
Asparagus & Manchego Cheese Wrapped in Flaky Pastry Dough with Aged Balsamic Vinegar
Fried Ravioli with Sweet Onion & Tomato Jam

Tier Three \$200 *(Per 50 Pieces)*

Ancho Crusted Tuna Bites with Wasabi Aioli | Shrimp Cocktail | Amaretto Shrimp with Candied Walnut Dust
Boneless Short Ribs Wrapped in Bacon with Horseradish Crème
Lamb Meatballs with Cucumber Tzatziki | Crispy Polenta Cakes with BBQ Pulled Pork & Tobacco Onion Rings
Crab & Toasted Corn Fritters with Coconut Reduction | Curry Roasted Cauliflower with Harissa Yogurt
Asparagus & Roasted Red Pepper Arancini with Saffron Rici



Displayed Items

Display Stations:
Designed to enhance your reception. When ordering stations, the guarantee must equal the full expected number of attendees. Should you desire to create a buffet dinner from several stations, additional charges will apply.

All carving stations required an attendant. \$125 per attendant. 1 attendant up to 100 guests for 1 item, 1 attendant up to 65 guests for 2 items.

Stations are based on a 1 ½ hour service time. Additional charges may be incurred for extending service time.

Baby Vegetable Crudités \$14

Cheese Fondue

Cured Pit Ham \$18

Whole Grain Mustard, Dijon Mustard & Pineapple Glaze

Deluxe Cheese Presentation \$16

Special Selection of Imported & Domestic Cheeses | Grapes | Berries | Assorted Crackers & Flatbreads

Grilled Vegetable Display \$14

Baby Carrots | Zucchini | Patty Pan Squash | Purple Cauliflower | Sweet Baby Bell Peppers | Asparagus | Cucumber & Celery Hearts
Ranch Dip | Roasted Red Pepper Hummus

Mediterranean Antipasto Station \$14

Roasted Red Pepper Hummus | Tabbouleh | Baba Ghanoush | Grilled Pita | Baguette & Lavash

Cider and Citrus Brined Pork Loin \$18

Slowly Roasted & Crusted with Fresh Herbs | Warm Mango Chutney

The Butcher Block \$19

Prosciutto | Mortadella | Capicola | Genoa | Imported Provolone | Gorgonzola Stuffed Cherry Peppers | Marinated Olives
Norwich Inn Honey | Candied Nuts | Green Grapes | Fresh Berries

Smoked Salmon Platter \$17

Shaved Bermuda Onion | Capers | Hard Cooked Egg | Bagel Chips | Crème Fraiche & Lemon

Raw Bar \$26 *(One Each Per Person)*

Shrimp Cocktail | Oysters & Clams on the Half Shell | Cocktail Sauce | Remoulade | Sauce Mignonette

Captain's Raw Bar *(Market Price)*

Jumbo Shrimp Cocktail | Blue Point Oysters & Cherry Stone Clams on the Half Shell | Cold ½ Lobster Cocktail
Chilled Alaskan King Crab | Smoked Trout

Displayed Items (Continued)

Display Stations:
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Stations are based on a 1 ½ hour service time. Additional charges may be incurred for extending service time.

Sushi & Sliders

Assorted Sushi Rolls *(With Wasabi, Pickled Ginger & Tamari)* \$24

Mini Lobster Slider Rolls *Market Price*

Mini Crab Cake Sliders *(With California Slaw & Pickled Remoulade)* \$16

Kobe Beef Sliders \$16

Duck BLT Sliders \$16

Meatball Sliders \$10

Pasta Station \$20 *(Attendant Required | \$125 Each | 1 Attendant Per 75 Guests)*

Assorted Pastas Prepared by our Chef to your Liking with a Variety of Selected Ingredients

Carved Chateaubriand \$28

Mini Brioche Rolls | Rich Demi Glaze | Sauce Béarnaise | Fresh Horseradish Aioli

Carved Steamship Round *(Market Price)*

Mini Brioche Rolls & Appropriate Condiments

Turkey Breast \$15

Slow Roasted Turkey Breast | Cranberry Chutney | Giblet Gravy

Prime Rib \$25

Herb Rubbed & Slow Roasted with Horseradish & Au Jus

Whole Tom Turkey \$18

Rubbed with Butter & Sage, Roasted for Hours & Carved | Cranberry Chutney | Giblet Gravy

Chef's Dessert Display \$16

Assortment of Fresh Sweets, Pastries & More



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Dinner Buffets

(Final Guarantee Due 2 Weeks Prior)

Buffets are based on 1.5-hour service time. Additional charges may be incurred for extending service time.

All buffets are a minimum of 25 guests.

New Englander Buffet \$46

New England Clam Chowder | Spa Garden Salad with Assorted Dressings | Classic Caesar Salad with Parmesan & Croutons
Warm Rolls & Whipped Butter | Traditional Baked Haddock with Butter Cracker Crust
Braised Beef Brisket with Apple & Cabbage “Slaw” | Boiled New Potatoes with Butter & Fresh Dill
Fire Roasted Vegetable Medley | Warm Apple Crisp with Fresh Whipped Cream | Coffee, Decaffeinated Coffee & Assorted Tea

Asiatic Lily Buffet \$44

Carrot Ginger Soup | Warm Rolls & Whipped Butter | Napa Cabbage & Celery Heart Salad with Sesame-Soy Vinaigrette
Cold Soba Noodle Salad with Wasabi Vinaigrette | Orange Chicken with Mandarin Orange Glaze | Teriyaki Beef Pepper Steak
Pork Fried Rice (*Vegetarian Also Available*) | Vegetable Stir Fry | Fresh Pineapple & Tapioca Pudding
Coffee, Decaffeinated Coffee & Assorted Tea

Tuscan Sunset Buffet \$49

Minestrone Soup | Fresh House-made Focaccia | Spa Garden Salad with Assorted Dressings
Tri-Color Pasta Salad with Shaved Parmesan & Lemon-Truffle Vinaigrette | Grilled Marinated Chicken Breast with Fresh Mozzarella Tomato & Basil Pesto | Haddock Piccata | Penne Alla Vodka | Ratatouille | Cannoli, Tiramisu & Biscotti | Coffee, Decaffeinated Coffee & Assorted Tea

BBQ Buffet \$52

Grilled Corn Chowder | Corn Bread Muffins with Whipped Butter | Cucumber-Tomato Salad | Coleslaw | Boneless BBQ Chicken Breast
House-Rubbed St. Louis Ribs | Grilled Salmon with Citrus BBQ | Loaded Baked Potatoes | Buttery Corn on the Cob | Watermelon
Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

Cactus Flower Buffet \$44

Chicken Tortilla Soup | Warm Rolls & Whipped Butter | Grilled Corn Salad with Crumbled Cotija Cheese
Smokehouse Chopped Salad (*Romaine Lettuce, Crispy Bacon, Grape Tomato & Smoky Cheddar Dressed with Chipotle Ranch Dressing*)
Beef & Chicken Fajita (*Chili, Lime & Cilantro Marinated Beef & Chicken, Sautéed Onions, Peppers, Tomatoes & Flour Tortilla Shells*)
Black Beans & Rice | Salsa | Guacamole | Sour Cream | Diced Tomato | Olives | Green Onions | Jalapeños
Shredded Cheddar Cheese | Tres Leches Cake | Coffee, Decaffeinated Coffee & Assorted Tea



Prices are subject to a 21% service charge and applicable CT sales tax.

All prices and service charge are subject to change and will be guaranteed 90 days in advance.

Dinner Buffets (Continued)

(Final Guarantee Due 2 Weeks Prior)

Buffets are based on 1.5-hour service time. Additional charges may be incurred for extending service time.

All buffets are a minimum of 25 guests.

All American Buffet \$45

Tomato-Basil Soup | Rolls & Whipped Butter | Spa Garden Salad with Assorted Dressings | Cole Slaw
Meatloaf with Wild Mushroom Gravy | Grilled Salmon with Citrus Glaze | Chive Mashed Potatoes | Baked Macaroni & Cheese
Roasted Vegetable Medley | Bread Pudding with Vanilla Ice Cream & Salted Carmel | Coffee, Decaffeinated Coffee & Assorted Tea

Fisher's Island Buffet *(Market Price, Minimum of 35 guests)*

Lobster Bisque | Fresh House-made Focaccia | Traditional Caesar Salad with Parmesan & Croutons
Arugula & Baby Kale Salad with Grape Tomatoes, Bacon, Smoky Blue Cheese, Walnuts & a Buttermilk Vinaigrette
Smoked Salmon with Traditional Accoutrement | Filet Mignon with Fresh Tomato "Bruschetta" & Aged Balsamic Vinegar
Lobster Mac & Cheese | Free Range Chicken with Wild Mushrooms, Red Wine Reduction & Shaved Truffles
Garlic Mashed Potatoes | Sautéed Asparagus Medley | Cheese Cake | Ultimate Chocolate Cake
Coffee, Decaffeinated Coffee & Assorted Tea

New England Clam Bake *(Market Price, Minimum of 35 guests)*

Choice of Clam Chowder (New England, Rhode Island or Manhattan) | Buttermilk Biscuits with Whipped Butter | Spa Garden Salad with Assorted Dressings | Warm Bacon Potato Salad | Chorizo & Crab Stuffed Quahogs | 1 lb. Maine Lobster with Plenty of Drawn Butter
Grilled Marinated Flank Steak with Kale & Cilantro Chimichurri | Shrimp & Scallop Scampi Tossed with Penne, Spinach & Fresh Tomatoes
Boiled New Potatoes with Fresh Butter & Fresh Dill | Grilled Zucchini & Summer Squash Medley | Blueberry Cobbler
Cream Puffs | Assorted Chocolate Truffles | Coffee, Decaffeinated Coffee & Assorted Tea



Prices are subject to a 21% service charge and applicable CT sales tax.

All prices and service charge are subject to change and will be guaranteed 90 days in advance.

Plated Dinners

(Final Guarantee Due 2 Weeks Prior)

Three Course Dinner \$49

Soup & Salads *(Upgrade to Soup & Salad, 4 Courses Total, for an Additional \$10 Per Person)*

Choice of (1) One Soup or (1) One Salad:

Traditional New England Clam Chowder | Apple Butternut Bisque with Norwich Inn Honey | Lobster Bisque

Minestrone | Roasted Cauliflower Bisque with Fresh Sage, Capers & Shaved Parmesan

The Spa Garden Salad (Field Greens, Grape Tomato, Cucumber, Carrot & House Balsamic Vinaigrette)

Classic Caesar Salad (Romaine Hearts, Parmesan Cheese, Croutons & House-made Caesar with a Hint of Lemon)

Blue Cheese Wedge Salad (Iceberg Lettuce, Slab Bacon, Danish Blue Cheese, Brioche Croutons, Extra Virgin Olive Oil & Red Wine Vinegar Reduction)

Entrées

Choice of Two Entrees: *(Two entrees may be chosen. Please Add \$7 for a 3rd choice.)*

Chicken Piccata (Chicken, Lemon-Caper Velouté, Duchess-Chive Potatoes & Asparagus Bundles)

Chicken Marsala (Chicken, Mushroom Marsala Sauce, Twice Baked Potatoes & Sautéed Spinach)

Blackened Cod (Lemon-Thyme Roasted Fingerling Potatoes, Grilled Asparagus & Hollandaise)

Teriyaki Salmon (Pan Roasted Salmon, Teriyaki Glaze, Wasabi Mashed Potatoes & Baby Bok Choy)

Honey Lavender Salmon (Grilled Salmon, Norwich Inn Honey-Lavender Glaze, Jasmine Rice Pilaf & Green Beans Almandine)

Vegetarian Strudel (Roasted Vegetables & Basil Pesto Wrapped in a Flaky Pastry Shell with Roasted Tomato Coulis)

Roasted Spaghetti Squash (Garbanzo Beans, Roasted Grape Tomato, Salsa Fresca, Crispy Tortilla Strips & Cilantro Chimichurri – Vegan)

Grilled New York Strip Steak (Pinot Noir-Blue Cheese Butter, Garlic Mashed Potatoes & Sautéed Spinach) **Add \$6**

Filet Mignon Medallions (Shiraz Reduction, Horseradish & Goat Cheese Scented Twice Baked Potatoes & Asparagus Bundles) **Add \$8**

Filet & Shrimp (Grilled Filet with a Truffle Demi-Glaze, Stuffed Shrimp & Lemon Beurre Blanc, Chive Mashed Potatoes & Asparagus Bundles) **Add \$12**

Plated Dinner Entrées Also Include:

Warm Rolls & Whipped Butter | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea



Prix-Fixe Dinner

(Final Guarantee Due 2 Weeks Prior)

Four Course Prix-Fixe Dinner \$62

Soup *(Choice of One)*

Soup Du Jour | Traditional New England Clam Chowder | Apple Butternut Bisque with Norwich Inn Honey | Lobster Bisque
Minestrone with Roasted Pancetta & Escarole | Roasted Cauliflower Bisque with Fresh Sage, Capers & Shaved Parmesan

Salad *(Choice of One)*

The Spa Garden Salad (Field Greens, Grape Tomato, Cucumber, Carrot & House Balsamic Vinaigrette)

Classic Caesar Salad (Romaine Hearts, Parmesan Cheese, Croutons & House-made Caesar with a Hint of Lemon)

Blue Cheese Wedge Salad (Iceberg Lettuce, Slab Bacon, Danish Blue Cheese, Brioche Croutons, Extra Virgin Olive Oil & Red Wine Vinegar Reduction)

Entrées

Choice of Two Entrees: *(Two entrees may be chosen. Please Add \$7 for a 3rd choice.)*

Chicken Française (Egg-Battered Chicken, Lemon-Caper Velouté, Duchess-Chive Potatoes & Asparagus Bundles)

Chicken Cordon Blue (Chicken Breast Stuffed with Westphalian Ham & Gruyere Cheese, Light Dijon Cream, Chive Mashed Potatoes & Stuffed Tomato Florentine)

Prime Rib Au Jus (Roasted Garlic-Horseradish Twice Baked Potatoes & a Roasted Tomato Florentine)

Panko Crusted Cod (Scampi-Style Sauce, Jasmine Rice Pilaf & Sautéed Broccolini)

Teriyaki Salmon (Pan Roasted Salmon, Teriyaki Glaze, Wasabi Mashed Potatoes & Baby Bok Choy)

Salmon Sambuca (Pan Roasted Salmon, Sambuca Cream Sauce, Chive Mashed Potatoes, Roasted Fennel & Cauliflower)

Crab Stuffed Shrimp (Twice Baked Potato, Sautéed Spinach & Lemon-Herb Butter)

Roasted Butternut Squash Carbonara (Roasted Butternut Squash, Cipollini Onions, English Peas, Chipotle, Spinach Fettuccini & Shaved Manchego Cheese)

Teriyaki Filet Mignon (8oz) (Sweet Pepper Relish, Wasabi Mashed Potatoes & Baby Bok Choy) **Add \$6**

Filet & Crab (Pan Roasted Filet with a Green Peppercorn Sauce, Jumbo Lump Crab Cake, Roasted Garlic Mashed Potatoes & Sautéed Spinach) **Add \$8**

Plated Dinner Entrées Also Include:

Warm Rolls & Whipped Butter | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea



Prix-Fixe Dinner (Continued)

(Final Guarantee Due 2 Weeks Prior)

Five Course Prix-Fixe Dinner \$79

Soup *(Choice of One)*

Soup Du Jour | Lobster Bisque | Traditional New England Clam Chowder | Apple Butternut Bisque with Norwich Inn & Spa Honey
Tomato-Basil & Gorgonzola Bisque with Toasted Brioche | Minestrone | Roasted Cauliflower Bisque with Fresh Sage, Capers & Shaved
Parmesan

Appetizer *(Choice of One)*

Southern Style Shrimp & Grits | Wild Mushrooms Ragout, Crumbled Gorgonzola & Creamy Herb Polenta

House-made Gnocchi (Grappa & Gorgonzola Reduction, Sultana Raisins & Toasted Pignoli Nuts)

Pasta Cruda (Cavatelli Pasta, Fresh Pomodoro, Ricotta Cheese, Fresh Herbs & Shaved Parmesan Reggiano and Fresh Herbs)

Salad *(Choice of One)*

The Spa Garden Salad (Field Greens, Grape Tomato, Cucumber, Carrot & House Balsamic Vinaigrette)

Classic Caesar Salad (Romaine Hearts, Parmesan Cheese, Croutons & House-made Caesar with a Hint of Lemon)

Poached Pear Salad (Poached Pear, English Stilton, Candied Walnuts, Delicate Greens & a Balsamic Vinaigrette)

Blue Cheese Wedge Salad (Iceberg Lettuce, Slab Bacon, Danish Blue Cheese, Brioche Croutons, Extra Virgin Olive Oil & Red Wine
Vinegar Reduction)

Entrées

Choice of Two Entrees: *(Two entrees may be chosen. Please Add \$7 for a 3rd choice.)*

Chicken Française (Egg-Battered Chicken, Lemon-Caper Velouté, Duchess-Chive Potatoes & Asparagus Bundles)

Chicken Cordon Blue (Chicken Breast Stuffed with Westphalian Ham, & Gruyere Cheese, Light Dijon Cream, Chive Mashed Potatoes,
Stuffed Tomato Florentine)

Prime Rib Au Jus (Roasted Garlic-Horseradish Twice Baked Potatoes & a Roasted Tomato Florentine)

Panko Crusted Cod (Scampi-Style Sauce, Jasmine Rice Pilaf & Sautéed Broccolini)

Grilled Swordfish (Lobster Compound Butter, Saffron-Asparagus Risotto)

Salmon Sambuca (Pan Roasted Salmon, Sambuca Cream Sauce, Chive Mashed Potatoes, Roasted Fennel & Cauliflower)

Crab Stuffed Shrimp (Twice Baked Potato, Sautéed Spinach & Lemon-Herb Butter)

Roasted Butternut Squash Carbonara (Roasted Butternut Squash, Cipollini Onions, English Peas Chipotle, Spinach Fettuccini &
Shaved Manchego Cheese)

Blackened Filet & Shrimp (Filet with Crab Mashed Potatoes, Shrimp Étouffée & Roasted Butternut Squash) **Add \$6**

Walnut & Gorgonzola-Crusted Filet Mignon (Chianti Demi Glaze, Redskin Mashed Potatoes & Asparagus Bundles) **Add \$8**

Veal Osso Bucco (Rich Tomato Reduction, Potato Gnocchi, Spiced Carrots & Traditional Gremolata) **Add \$8**

Plated Dinner Entrées Also Include:

Warm Rolls & Whipped Butter | Chef's Choice of Dessert | Coffee, Decaffeinated Coffee & Assorted Tea

Specialty Bars & Enhancements

Beverage Service:
The Spa at Norwich
Inn is responsible for
the sale and service of
all alcoholic beverages
on the premises as
regulated by the
Connecticut State
Alcoholic Beverage
Commission.
Therefore,
all liquor, beer and
wine consumed on
premises must be
supplied by
The Spa at Norwich
Inn.

Selections based upon
availability. We reserve
the right to substitute
a product of equal or
better quality.

\$125 Bartender Fee per
Bartender

Martini Bar *(An impressive addition to any party. Includes all the accompaniments to a classic martini.)*

Quality Brand \$9.50 Per Drink | Premium Brand \$10.50 Per Drink
Super Premium Brand \$12.50 Per Drink

Cosmo Bar *(Try our Ciroc Red Berry Cosmos...they're to die for!)*

Quality Brand \$9.50 Per Drink | Premium Brand \$10.50 Per Drink
Super Premium Brand \$12.50 Per Drink

Margarita Bar

Choose Two *(Traditional, Mango, Raspberry, Strawberry, Cranberry-Orange, Melon, Watermelon, Ginger)*

Quality Brand \$9.50 Per Drink | Premium Brand \$10.50 Per Drink | Super Premium Brand \$12.50 Per Drink

Specialty Drink Bar

Choose Two *(Mai Tai (\$9), Pina Colada (\$9), Strawberry Daiquiri (\$9), Mimosa (\$9), Red Sangria (\$12), Bloody Mary (\$9), Sparkling Rose (\$12))*
Priced Per Drink

Mimosa Bar

Choose Two *(Traditional (\$9), Blood-Orange (\$12), Apple Cider (\$12), Peach Bellini (\$12), Sparkling Night (Sparkling Moscato & Elderflower Liqueur with Blackberry Garnish \$12))*

Priced Per Drink

Bloody Mary Bar

Choose Two *(NIS Peppar with Absolut Peppar Vodka (\$10), BLT with Bakon Vodka (\$12), Cucumber with Crop Organic Cucumber Vodka (\$12), Bloody Maria with Tanteo Chipotle Tequila (\$12))*

Priced Per Drink

Signature Cocktail

Choose One *(Blood-Orange Cosmo (\$11), Cherry Blossom Martini (\$10), Pear Flower Lemon Drop (\$15), "Farm to Glass" Huckleberry Lemonade (\$12), Hibiscus Cosmo (\$12), Maple Manbattan (\$14), Snowflake Martini (\$12), Chocolate Hazelnut Martini (\$11), Sparkling Rose (\$12) or a Drink of your own creation that has special meaning!)*

Signature or Featured Drinks: Add \$5.00++ Per Person

Signature or Featured Drinks As Addition to Consumption or Cash Bar: Priced Per Signature Drink

Open Bar

For those who wish to know their exact costs prior to the event, open bars are priced per person, by the hour, as follows:

Quality Brand Full Bar \$20

\$7 for Each Additional Hour

Premium Brand Full Bar \$22

\$8 for Each Additional Hour

Super Premium Brand Full Bar \$24

\$9 for Each Additional Hour

Imported & Domestic Beer, Wine & Soft Drinks \$19

\$5 for Each Additional Hour

Quality Brands

New Amsterdam | Bacardi | Cutty Sark | Beefeater | Tortilla Gold Tequila | Jim Beam | Seagram's 7 | Peachtree Schnapps
Kamora | Coffee Liqueur | Amaretto | Irish Crème | Crème de Cassis | House Wines

Premium Brands

Tito's | Bacardi | Captain Morgan | Dewar's | Tanqueray | Jose Cuervo Tequila | Jack Daniel's | Seagram's VO | Peachtree Schnapps
Kahlua | Amaretto di Saroni | Bailey's Irish Crème | Chambord | Mezzacorona Wines

Super Premium Brands

Grey Goose | Mount Gay | Captain Morgan | Johnny Walker Black | Bombay Sapphire | Patron Silver Tequila | Maker's Mark
Crown Royal | Peachtree Schnapps | Kahlua | Amaretto di Saroni | Bailey's Irish Crème | Chambord | Sambuca | Grand Marnier
Kenwood Wines

Domestic Beer

Budweiser | Bud Light

Premium & Imported Beer

Sam Adams | Sam Adams Seasonal

Beverage Service:
The Spa at Norwich Inn is responsible for the sale and service of all alcoholic beverages on the premises as regulated by the Connecticut State Alcoholic Beverage Commission. Therefore, all liquor, beer and wine consumed on premises must be supplied by The Spa at Norwich Inn.

Selections based upon availability. We reserve the right to substitute a product of equal or better quality.

\$125 Bartender Fee per Bartender

Consumption, Cash, & Wine Service

Cash bars are available for groups with a minimum of 25 people. Cocktail service is available for groups under 25 people. For additional liquor brands, please inquire. Any in-stock liquor can be added to a bar at market price and may incur additional charges. Special orders of non-stocked liquor brands will incur additional charges. Client will be billed for full retail value of the special order.

Consumption Bar

Quality Brands \$8.00 | Premium Brands \$9.00 | Super Premium Brands \$10.00 | Domestic Beer \$6.00
Imported or Premium Beer \$7.00 | Quality Wine by the Glass \$8.00 | Premium Wine by the Glass \$9.00
Super Premium Wine by the Glass \$10.00 | Soft Drinks \$4.25 | Bottled Water \$4.25 | Fruit Juices \$4.25

Cash Bar

Quality Brands \$8.50 | Premium Brands \$9.50 | Super Premium Brands \$10.50 | Domestic Beer \$6.50 | Imported or Premium Beer \$7.50
Quality Wine by the Glass \$8.50 | Premium Wine by the Glass \$9.50 | Super Premium Wine by the Glass \$10.50 | Soft Drinks \$4.50
Bottled Water \$4.50 | Fruit Juices \$4.50

For additional wine selections, please inquire about our award-winning wine list.

Wine Service with Dinner

Choose a Red Wine & a White Wine

Quality House Brands Vista Point (*California*) Chardonnay | Cabernet Sauvignon | Merlot | White Zinfandel

Premium House Brands Mezzacorona (*Italy*) Pinot Grigio | Pinot Noir

Super Premium House Brands Kenwood (*Sonoma, California*) Chardonnay | Cabernet Sauvignon | Merlot | Pinot Noir

As Addition to Open Bar

Quality House Brands \$7.00 Per Person for One Pass

Premium House Brands \$8.00 Per Person for One Pass

Super Premium House Brands \$9.00 Per Person for One Pass

As Addition to Consumption Bar

Quality House Brands \$25.00 Per Bottle

Premium Brands \$32.00 Per Bottle

Super Premium House Brands \$40.00 Per Bottle



Beverage Service:
The Spa at Norwich Inn is responsible for the sale and service of all alcoholic beverages on the premises as regulated by the Connecticut State Alcoholic Beverage Commission. Therefore, all liquor, beer and wine consumed on premises must be supplied by The Spa at Norwich Inn.

Selections based upon availability. We reserve the right to substitute a product of equal or better quality.

\$125 Bartender Fee per Bartender

General Information & Guidelines

All bookings at The Spa at Norwich Inn are subject to the guidelines below. All applicable terms and policies are outlined and contained in your contract. The terms of the contract shall super-cede any of these guidelines.

Food & Beverage

All food and beverage must be supplied and prepared by the Hotel. This is due to liability and legal restrictions. No outside food and beverage are permitted. The Spa at Norwich Inn is the only licensed organization to sell liquor for consumption on the premises. State law requires that all persons must be a minimum of 21 years of age to purchase and consume alcoholic beverages. The Spa at Norwich Inn may at any time in its sole discretion suspend or terminate the service of alcohol. All items ordered must serve the minimum number of guaranteed guests. We do not accept orders for items that serve less than your minimum guarantee. Please refer to catering menus for minimums on menu offerings. These are not subject to reduction.

Catering

No food or beverage of any kind will be permitted to be brought onto or removed from our premises. All items ordered must serve the minimum guaranteed number of guests. Should we serve more guests than the number of meals/attendees guaranteed, then you will be billed for the actual number of guests served. To ensure we are able to supply all your event requirements, catering menus and event details must be confirmed at least two weeks prior to the event. As catering is prepared specifically to order, we do not carry all menu items at all times. Therefore, while we will do our best to accommodate menus received on short notice, please note we cannot guarantee all items would be available should the menu not be received in a timely manner.

Catering Fees

A 21% service charge and CT Sales tax (currently 7.35%) will be added to all food, beverage, audio visual and applicable miscellaneous charges. The services charge is taxable in the State of Connecticut. Room rental fees are subject only to the 7.35% Connecticut Sales Tax. All pricing is quoted per person, unless otherwise indicated. Refreshment breaks and buffets are based on a 1 ½ hour service time. This will ensure high food quality is maintained. Additional charges may be incurred for extending service time. Labor fees for Chef's Attendants and Bartender is \$125 per attendant. This fee is subject to CT Sales Tax. For any contractual discounts, service charge is based on the full retail price. Discounts on service charge are not applicable.

Pricing

Hotel guarantees pricing 90 days prior to your event.

General Information & Guidelines (Continued)

All bookings at The Spa at Norwich Inn are subject to the guidelines below. All applicable terms and policies are outlined and contained in your contract. The terms of the contract shall super-cede any of these guidelines.

Function Rooms

Function rooms are assigned by the hotel based on expected attendance at the time of the booking. The hotel may change groups to a more suitable room if attendance drops or increases. This is based on availability and with approval of the client. We do not assume or accept responsibility for damage to or loss of any merchandise or articles left in any meeting rooms or public areas.

Signage & Décor

All signs must be professionally lettered. The Spa at Norwich Inn reserves the right to prohibit signage or free-standing display items in the lobby, guest room floors or in the elevators. Decorations brought on to the premises by the guest or decorator must be approved by management and meet all local fire codes. Items may not be attached to walls, windows or ceilings with tape, adhesive, nails, or staples.

Smoking

The Spa at Norwich Inn is a non-smoking venue. Designated smoking areas are conveniently located nearby.

Guarantees

Exact menu and final details must be submitted thirty (30) days prior to the date of the event. All bookings at the Spa will require a firm guarantee on planned attendance two weeks prior to your function. Should actual attendance fall below this guaranteed number, you will be charged for the full guaranteed amount. Should actual attendance exceed the guarantee, you will be charged for the actual attendance.