

YOUR GUIDE TO

*Weddings
&
Custom Events*

AT BARNSTEAD INN



Create a Wedding Experience That's Uniquely Yours

*Welcome to Barnstead Inn, the perfect place for your exclusive Vermont wedding!
We take pride in helping you bring your wedding vision to life.*

The Barnstead Inn originated as a working farm in the 1830's with the original farmhouse, carriage house, and cow barn still on the property. In the 1960's the farm was converted into a countryside inn, The Barnstead is now a second-generation family owned and operated B&B.

Located in Manchester Center, VT, The Barnstead Inn is a wedding and event venue that also offers luxury lodging. Nestled in the city's heart, the inn is near the energy and amenities that downtown has to offer. This venue has an idyllic ambience and stunning grounds that make an ideal backdrop for weddings and events.

The Barnstead Inn is renovated, with twenty one rooms and suites, and features a carefully implemented modern luxury farmhouse design to provide the sophisticated social travelers a one-of-a-kind experience. Overall, it has a contemporary and luxurious vibe blended with the classic qualities of Vermont.





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Barnstead Inn Property Block

\$5,000
May-August

\$6,500
September-October

- Exclusive access to Barnstead Inn property – including event spaces, blocks all rooms, and grounds for your special weekend. No other guests or event will be on site during a property block.
- Exclusive use of common spaces/property: Ceremony locations (overlooking the mountains and property), Stonewall Tavern, living room with fireplaces, 4 outdoor fire pits (3 gas and 1 wood) including Adirondack chairs, patio, patio tables & chairs, gazebo, outdoor bar, stools, heated saltwater pool, and beautifully manicured green spaces.
- Event Coordinator time during the planning process (15 hours, \$50/hour beyond 15 hours)
- One-night complimentary in a two-person suite.
- Innkeeper to staff Stonewall Tavern for your guests 3:00pm - 10:00pm (normal hours 5:00-9:00).
- Local, made to order breakfast for all guests of Barnstead Inn.
- Two unisex bathrooms. Restroom necessity baskets.
- Event(s) set up and breakdown
- Parking for overnight guests and nearby parking for off-site guests.
- Ceremony site
- Children of any age welcome
- Small events fee \$500 (non-buyout)





Elopement Pricing

*Micro Elopement Package- starting at \$3,985.
For 10 people.*



Includes...

- 2-night stay in the Hildene Suite (or similar)
- Event Fee
- Officiant – 2 hours planning, travel and ceremony
- Hair- Bride
- Cake- Micro
- Photography- Micro Elopement
- Flowers- 1 Bride's bouquet, 1 boutonniere \$200 allowance

Individual Customization

Event Fee ~ \$1,000

Officiant ~ \$200 – Includes 2 Hours Planning, Travel And Ceremony

Hair ~ \$250 Bride, \$150 For Each Additional Style

Cakes

(Top Tier Anniversary Box & Base Provided Upon Request).

Pricing Is For Rustic Naked Or Textured Buttercream. Many Assorted Cake, Frosting And Filling Flavors, including Gluten Free, Dairy Free and Vegan Options.

- **Micro** - \$135- 18 Serving Micro Cake- 4" & 6" Tiers, 4 Layer, 8" Tall.
(12 Servings If Reserving The Top Tier. Box & Base For The Top Tier Provided).
- **Mini** - \$265 - 30 Serving Mini Cake- 4" & 6" Tiers, 12 Layer, 12" Tall.
(24 Servings If Reserving The Top Tier. Box & Base For The Top Tier Provided).
- **Small** - \$330- 44 Serving Small Cake- 6" & 9" Tiers, 8 Layer, 8" Tall.
(32 Servings If Reserving The Top Tier.)

Photography

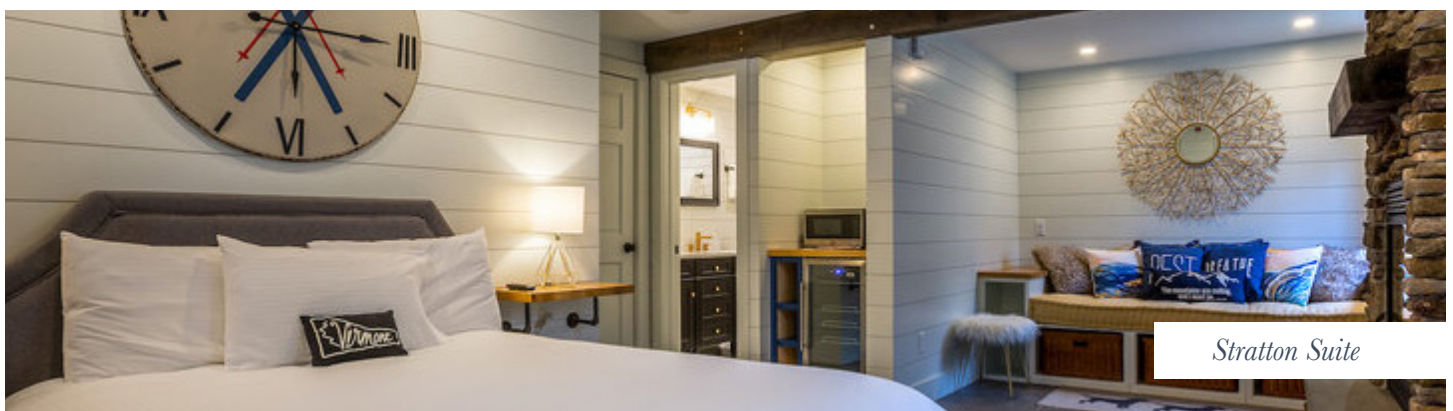
- **Micro Elopement** - \$1400- 2 Hour, 60+ Images Edited And Provided Via Usb.
- **Intimate** - \$2,700- 4 Hour, 150+ Images Edited And Provided Via Usb.
- **Quaint** - \$3,900- 6 Hour, 300+ Images Edited And Provided Via Usb.
- Add A 2nd Photographer For \$150/Hr

Flowers - To Be Determined, Based On Selection

Cow Barn Rooms & Suites

Weekend rates/per night

Chittenden Room	Queen - large shower, sleeps 2.	1st floor	\$310
Doc Fisher Room	King - large shower, sleeps 2.	1st floor	\$360
Equinox Room	King - shower, sleeps 2.	1st floor	\$360
Arlington Room	Two queens - shower, sleeps 4. (based on 2-person occupancy)	1st floor	\$360 (\$30/pp/night for guest 3 &4)
JB Hollister Room	Queen - tub/shower, sleeps 2	2nd floor	\$260
Green Mountain Room	Queen - shower, sleeps 2.	2nd floor	\$260
President Coolidge Room	King - shower, sleeps 2.	2nd floor	\$280
Bromley Room	King - tub/shower, sleeps 2.	2nd floor	\$280
Battenkill River Suite	King - Sun room with fireplace 2 tv's - shower, sleeps 2.	1st floor	\$460
Witherell Farm Room	King - shower, sleeps 2.	Private entry, 1st floor	\$380
Stratton Suite	Queen bed & custom day bed (twin) Fireplace, large shower, sleeps 3. (given rate based on 2-person occupancy)	Private entry, 1st floor	\$400 (\$30/night for guest 3)
Hildene Suite- "Honeymoon Suite"	King, Oversized 2-person shower and separate freestanding tub, sleeps 2.	Private entry, 1st floor	\$590



Stratton Suite

Grey Barn

*Weekend Rates/Per Night
(Office Building With Common Space And Tavern)*

Dorset Room	Two queen beds - shower, sleeps 4. (given rate based on 2-person occupancy)	2nd floor, above tavern/ common space	\$360 (\$30/pp for guest 3 & 4)
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Can be rented jointly with Norman Rockwell as 2-bedroom suite. Shares a single exterior entry between Dorset and Norman Rockwell Rooms.

Norman Rockwell Room	King - shower, sleeps 2.	2nd floor, above tavern/ common space	\$360
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Can be rented jointly with Dorset as a 2-bedroom suite. Shares a single exterior entry between Dorset and Norman Rockwell Rooms.



Dorset Room





White House Suites And Rooms

Weekend rates/per night

Farmhouse Suite	Two bedroom - King master and 2 full size beds in guest room, sleeps up to 6. 1 full bath w/ large shower. Large eat-in kitchen & living, open concept.	1st floor	\$800
Spring Room	King - walk in shower, sleeps 2.	2nd floor	\$375
Summer Room	King - walk in shower, sleeps 2.	2nd floor	\$375
Autumn Room	King - walk in shower, sleeps 2.	2nd floor	\$375
Winter Room	King - walk in shower, sleeps 2.	2nd floor	\$375
Cabot Suite*	Largest luxury king suite with living room and spacious bathroom (2 person).	2nd floor	\$950
Burton Suite*	Largest luxury king suite with living room and spacious bathroom (2 person).	2nd floor	\$950
Maple Suite**	King - walk in shower, sleeps 2. Sitting room with sleeper sofa to accommodate a 3rd guest. Oversized suite on the 3rd floor.	3rd floor	\$460 (\$30/night for guest 3)
Wilcox Suite**	King. Sleeps 2. Sitting room with sleeper sofa to accommodate a 3rd guest. Oversized suite on the 3rd floor.	3rd floor	\$460 (\$30/night for guest 3)

*Cabot Suite and Burton Suite can be rented jointly as a 2-bedroom private wing

**Maple Suite and Wilcox Suite can be rented jointly as a 2-bedroom suite creating a private 3rd floor.

Room rates for client(s) are provided in a quote attached to contract. Guests are responsible for rates at the time of their booking. The rates are current market value and subject to change.



Winter Room



Farmhouse Suite

Beverages

Sample menu

Beer & Hard Cider

16oz \$8 or otherwise marked

Seasonal Strawberry Whale Cake

Burlington Beer Co. ~ Cream Ale ~ 5.0%

Unified Press

Semi Dry Traditional VT Cider ~ Citizen Cider ~ 5.2%

Heady Topper

Double IPA ~ The Alchemist ~ 8%

Elaborate Metaphor

Unfiltered Vermont IPA ~ Burlington Beer Co. ~ 5.4%

It's Complicated Being A Wizard

Double IPA ~ Burlington Beer Co. ~ 8%

Green State Lager

~ Pilsner ~ Zero Gravity Brewing Company (VT) ~ 4.9%

Barista

~ Double Coffee Porter ~ Burlington Beer Co. ~ 7.3%

Switchback

~ Unfiltered Red Ale ~ Switchback Brewing (VT) ~ 5%

UFO White

~ unfiltered Wheat ~ UFO (VT) 4.8%

Corona ~ Pale Lager ~ 4.5% ~ \$5

Bud Light ~ Light Lager ~ 5% ~ \$4

Michelob Ultra ~ Light Beer ~ 4.2% ~ \$4

High Noon ~ hard seltzer, various flavors ~ 4.5% ~ \$5

Event Bar Liquor Tiers

Consumable Rate

Guest Drink Cost Per Pour

Level 1 (L1) \$10 Level 2 (L2) \$12 Level 3 (L3) \$16

Vodka

L1 Gordon's

L2 Tito's

L3 Grey Goose

Gin

L1 Bernett's

L2 Bombay

L3 Hendricks

Tequila

L1 Montezuma

L2 Espolón

L3 Patron

Rum

L2 Bacardi

Vermont Made

Vodka - L2 Silo

Gin - L3 Bar Hill

Bourbon - L3 Village Garage

Whiskey/Bourbon

L1 Seagram's Seven

L2 Jack Daniel's

L3 Basil Hayden

Whiskey Rye - L2 Bulleit

Whiskey Irish - L2 Jameson

Whiskey Canadian - L2 Crown Royal

Whiskey Scotch - L2 Johnnie Walker Red

Event Wine Choices

Wine Is Sold Per Glass (\$10 Per Glass)

Pinot Grigio

Principato Vigneti, Lombardy, Italy (2021).

Caposaldo, Delle Venezie, Italy (2021).

Fernando Pighin, Figli, Friuli-Venezia Giulia, Italy (2021).

Chardonnay

Longevity Wines Inc, California (2019).

Tribute, Monterey County, California (2020).

Vanderpump, Estate Grown, Sonoma Coast, California (2018).

Sauvignon Blanc

Villa Maria, Sauvignon Blanc Private Bin, Marlborough, New Zealand (2019)

Edna Valley, Central Coast, California (2021),

Whitehaven Wines, Marlborough, New Zealand (2021).

Rose

Famille Perrin, Côtes du Rhône Réserve Rosé, France (2018)

Le Grand Noir, France (2019).

Pico Maccario, Piemonte Lavignone Rosato, Italy (2021).

Bieler Pere et Fils, Coteaux d'Aix-En-Provence Sabine Rose, France (2021).

Cabernet Sauvignon

DeLoach Cabernet Sauvignon, California (2019).

Le Grand Noir, France (2019)

St. Huberts, San Luis Obispo County, California (2019).

Pinot Noir

Matua Wines, Marlborough, New Zealand (2020).

Etude Lyric Wines, Santa Barbara County, California (2019).

J. Vineyards and Winery, California (2020).

Bubbly

Zardetto, Prosecco Brut, Veneto, Italy.

Jeio, Prosecco Brut, Veneto, Italy.

Domaine Carneros, Brut Methode, Napa County, California.

Non- Alcoholic

Töst ~ Sparkling White Tea, ginger & cranberry \$3

St. Pauli Girl ~ Pale Lager ~ Germany \$5

Soft Drinks ~ Coca cola, diet coke, ginger ale,

sprite, ginger beer, local root beer \$3



Firehouse Pizza

In-House Catering, Pizza...

Sample menu

Bites

Arancini-Porcini Risotto Balls

With parmesan & mozzarella served with house marinara

Spanakopita

Savory spinach & feta phyllo turnover

Savory Crabmeat phyllo turnovers

Savory house made crabmeat filling in phyllo pastry

House made boursin cheese & beef phyllo turnovers

House made boursin cheese & lean ground beef wrapped in phyllo pastry

Brie Bites

Local brie & homemade cranberry sauce with candied pecan in phyllo cups

Roasted mushroom & herbed goat cheese phyllo cups

Rich mix of wild mushrooms, local goat cheese, garlic, shallots, & fresh parsley in a phyllo cup

Homemade mini chicken basil meatball

Served with creamy tomato sauce

Roasted garlic bruschetta

Baguette toasted & topped with fresh basil, roasted garlic, diced tomato, & red onion, finished with a balsamic & olive oil drizzle

Seafood

Garlic roasted shrimp

Wrapped with snow pea served with lemon dill aioli

Blackened tuna

On rice cracker with seaweed salad served with Tamari

House made cocktail crabcakes

Served with homemade tartar sauce

Seared Sea scallops

Wrapped in bacon served with homemade smoked, spicy maple glaze

Skewers

Grilled curried chicken satay

Served with peanut sauce

Parmesan encrusted chicken skewer

Served with marinara & pesto drizzle

Antipasto & or mozzarella & tomato caprese skewers

Mozzarella, artichoke hearts, peppadew, prosciutto, & soppressata or local mozzarella, cherry tomatoes, & a fresh basil drizzle

Veggies

Grilled veggie tower

Potato, parsnip, carrot, zucchini, yellow squash drizzled with rosemary infused olive oil

Crispy Mashed Potato Bites

Smashed salted baby potatoes roasted 'til crispy with fresh parmesan & Vermont cheddar topped with crumbled, homemade bacon bits, sour cream, chives

Salads

Classic green house salad

Crisp greens, tomatoes, carrots, cucumbers, red onion, & homemade croutons (with 2 dressings of choice on the side, i.e., house maple vinaigrette, ranch, blue cheese, French, etc.)

Harvest salad

Baby greens, roasted butternut squash, dried sweet cranberries, toasted pumpkin seeds, Bailey Hazen Bleu, homemade spicy & sweet pecans, maple mustard dressing

Caesar salad

Classic romaine, Parmesan, tomato, & homemade croutons

Other goodies

Charcuterie Board/Bar

Locally sourced & imported meats & cheeses, including local cheeses. Comes with an array of delicious additions such as roasted garlic, pickled giardiniera, local jam, marcona almonds, grapes, & artisan crackers

Pull Apart Cheesy Bread

Artisan round loaf loaded with garlic, shallots, butter, & three cheeses served with a side of marinara sauce.

Firehouse Pizza

Rustic, Wood Fired, Brick Oven 10" Pies

Arugula

Olive oil, caramelized onion, cheese, black pepper, with balsamic asiago garnish

Sausage & Pepper

Fresh ground sausage, red & green peppers, tomato sauce, & cheese

Pepperoni

With tomato sauce & cheese

Veggie & Pepperoni

Green & red peppers, red onion, mushrooms, & cheese

Classic Cheese

Fresh mozzarella with tomato sauce

Cheese with veggies

Green & red peppers, red onion, mushrooms, & cheese

Shitake & Portabella Mushroom

Olive oil, mushrooms, cheese, & black pepper

Margarita

Fresh mozzarella, basil, & tomato sauce

Anchovies

With tomato sauce & cheese

Dessert Pizza

Nutella, roasted walnuts, & mini marshmallows

Rehearsal Dinner

Menu Options

Bites

Grilled Flank Steak

Marinated with olive oil & fresh herbs, thinly sliced Sauces-Chimichurri or Caramelized onion with Bourbon

Ribeye Steak Kabob

Teriyaki marinade Rainbow Peppers, onion, mushroom caps

Parmesan Crusted Chicken Breast

sauteed in olive oil Lemon Butter Caper Sauce or Fresh Basil Aioli

Grilled Chicken Breast Caprese

Fresh Tomato, Local Mozzarella, Basil Sprig, Balsamic Drizzle

Breast of Chicken Marsala

Fresh mushrooms, shallots, Marsala Wine with a touch of sweet cream and fresh thyme sprig

Grilled Salmon Fillet

Red Pepper Jelly Glaze or Yogurt, cucumber, dill sauce

Baked New England Cod

Lemon pepper, Cabot Cheddar, Buttery Cracker Crumbs

Lemon Fettuccini

Tangled with fresh baby spinach, blistered grape tomatoes, julienne rainbow carrots, olive oil, shaved Parmesan

Manicotti

Handmade crepes filled with fresh ricotta cheese, herbs, baby spinach -baked in house made marinara

Grilled Portobello Mushroom Cap

Filled with quinoa, roasted seasonal veggies, feta crumbles

Sides

Roasted fingerling potatoes,

Olive oil, garlic, fresh herbs

Creamy polenta

Mascarpone cheese, Parmesan

Orzo

Tossed with roasted veggies, olive oil, lemon zest

Mélange of fresh grilled seasonal veggies

Balsamic drizzle

Broccolini

Toasted lemon butter panko crumbs

Roasted baby carrots

Dorset Reserve Maple Syrup

Brunch Offerings

Includes coffee, tea, juice, Virgin Bloody Mary - celery spear only

Eggs Choose one

Frittata

Vermont farm fresh eggs, fresh veggies, Cabot cheddar cheese baked in a savory casserole

Vermont Scramble

Farm fresh eggs, fresh baby spinach, Cabot cheddar cheese

Herbed Eggs

Vermont farm fresh eggs, fresh herbs and cream cheese

Proteins Choose one

Applewood smoked bacon

Vermont Maple Pork Sausage links

Wallingford Locker Cob Smoked Ham

House made chicken sausage

Vegetarian Choose one

Parfait

Served with peanut sauce

Parmesan encrusted chicken skewer

House Made Granola with yogurt

Old Fashioned Oatmeal

Apples, raisings, nuts

Fresh Fruit Salad

Roast Vegetable Hash

Pastries Choose two

Sour Cream Coffee Cake

Apple, blueberry, cinnamon streusel

Muffins

Blueberry, Lemon Poppyseed, Carrot/pumpkin

Donuts

Old Fashioned Cake with cinnamon & sugar or mixed platter

Croissants

Cinnamon rolls with maple icing

Assortment of mixed mini fruit strudels

Bagels

Assortment of flavors

Add on items

Hash

Corned Beef, Roast Turkey, Wallingford Locker Ham - potatoes, peppers, onions - \$5 extra per person

Side of Smoked Salmon

Cream cheese, capers, onions, sliced bagels - \$5 extra per person

...and S'mores

S'mores

The Classic

Graham Crackers – Hershey Chocolate – Marshmallow

The Samoa

Graham Crackers – Mounds Bar – Marshmallow

Nutty Buddy

Graham Crackers – Peanut Butter Cup – Marshmallow

Salty Caramel

Graham Crackers – Sea Salted Caramel Square – Marshmallow

Grasshopper

Graham Crackers – Peppermint Patty – Marshmallow

The Salt Fix

Graham Crackers – Peanut Butter Cup – Salted Pretzel – Marshmallow

White Lover

Graham Crackers – White Chocolate – Marshmallow

Dark Lover

Graham Crackers – Dark Chocolate – Marshmallow

Super Chocolate

Thin chocolate cookies– Chocolate – Marshmallow

Cookie Monster

Thin chocolate chip cookies– Chocolate – Marshmallow

PB & J

Graham Crackers– Peanut Butter Cups – Jelly – Marshmallow

Strawberry Shortcake

Sugar Cookies – Sliced strawberry – Marshmallow

**Pricing based on choice(s), quantities, & current food costs.*



To contact our event specialist call (802) 362-1619 or visit www.barnsteadinn.com/weddings-events.

349 Bonnet Street Manchester Center, VT 05255