



THE BARN

THE INN ON MAIN 200 N. MAIN ST. WOLFEBORO NH 03894



NOVEMBER 1 – DECEMBER 31

INDOOR ONLY

SUNDAY \$2000/DAY

MONDAY – THURSDAY \$1200/DAY

FRIDAY – SATURDAY \$3500/DAY

JANUARY 1 – MAY 24

INDOOR ONLY

SUNDAY \$2000/DAY

MONDAY – THURSDAY \$1200/DAY

FRIDAY – SATURDAY \$3500/DAY

MAKE IT A WEDDING TWO OR THREE DAY GETAWAY FOR YOU AND YOUR GUESTS. ENJOY OUR VENUE FOR THE REHEARSAL DINNER & RECEPTION OR RECEPTION & MORNING AFTER BRUNCH OR ALL THREE EVENTS.

A 50% DISCOUNT OFF THE LOWER OF THE TWO OR THREE DAY VENUE FEES NOVEMBER 1 - MAY 24. *

MAY 25 – OCTOBER 31

SUNDAY \$4000/DAY

MONDAY – THURSDAY \$3500/DAY

FRIDAY – SATURDAY \$6500/DAY



ULTIMATE WEDDING GETAWAY

MAY 25 – OCTOBER 31

TWO DAYS \$9,500 THREE DAYS \$13,000

YOUR WEDDING GETAWAY INCLUDES.

THE BARN, OUTSIDE PATIO AREA & BAR, TIMBER FRAME TENT, OUTSIDE SEATING AREA, CEREMONY REHEARSAL & DINNER AREA, WEDDING CEREMONY, RECEPTION & DAY AFTER BRUNCH AREA.

BIRCH TREE ARBOR, WHITE WEDDING CEREMONY CHAIRS, WICKER "LOUNGE SEATING", GAS FIRE TABLES, HIGH TOP DRAPED COCKTAIL TABLES & FOUR PATIO HEATERS.

*FOOD & BEVERAGE SERVICES MUST BE UTILIZED FOR ALL EVENTS AND IS NOT INCLUDED.

ENJOY THE ENTIRE PROPERTY FOR YOU AND YOUR GUEST. AN OPTIONAL FULL INN ROOM BLOCK FOR TWO NIGHTS IS AVAILABLE OR OPT FOR THREE NIGHTS AT A 10% DISCOUNTED RATE



Venue Rates



Reception and Additional Services

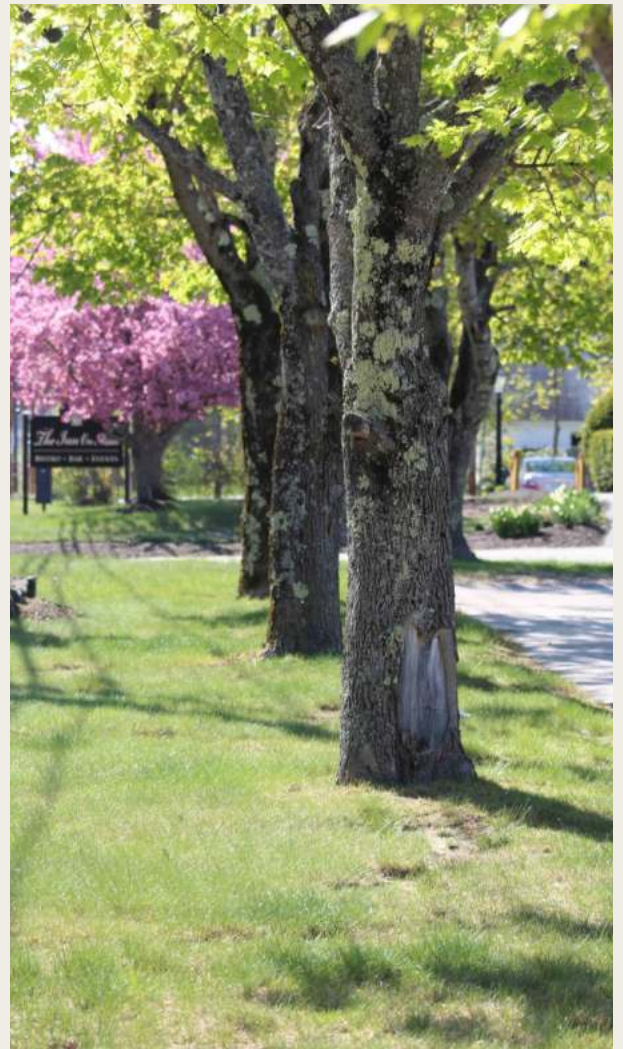
AVAILABLE SERVICES

- OUTDOOR CEREMONY*
- WHITE WEDDING CEREMONY CHAIRS*
- WOOD BIRCH ARBOR*
- PATIO HEATERS*
- DRAPED HIGH TOP COCKTAIL TABLES
- OUTDOOR BAR & COCKTAIL RECEPTION*
- TIMBERFRAME TENT*
- WICKER LOUNGE SEATING & FIRE TABLES*
- OUTDOOR FIRE PITS
- ADIRONDACK SEATING
- YARD GAMES*
- LATE NIGHT SNACKS
- ADDITIONAL RECEPTION TIME

*INCLUDED WITH MULTI DAY EVENTS

INCLUDED SERVICE

- EXCLUSIVE USE OF THE BARN AND OUTSIDE PATIO AREA
- 5 HOUR RECEPTION
- ROOM BLOCKS FOR UP TO 12 ROOMS
- DAY-OF LEAD EVENT MANAGER
- CHIAVARI CHAIRS FOR RECEPTION
- IVORY FLOOR DROP LINENS AND NAPKINS
- PLATEWARE & FLATWARE
- GLASSWARE AND STEMWARE
- COMPLIMENTARY CAKE CUTTING
- GIFT, BOOK AND SEATING CHART TABLE



Wedding Packages



WINNISQUAM RECEPTION

Three Passed or Stationary Appetizers,
Display Boards or Combination of.

Choice of Salad

Entrée

Two Plated or Buffet Entrees

65.00



Three Passed or Stationary Appetizers,
Display Boards or Combination of.

Choice of Salad

Entrée

Two Plated or Buffet Entrees

75.00



WINNIPESAUKEE RECEPTION

Three Passed or Stationary Appetizers,
Display Boards or Combination of.

Choice of Plated Appetizer

Choice of Salad

Entrée

Two Plated or Three Buffet Entrees

85.00

RUBY RECEPTION

Four Passed or Stationary Appetizers,
Display Boards or Combination of.

Prosecco Toast

Choice of Plated Appetizer

Choice of Plated Salad

Entrée

Two Plated or Three Buffet Entrees

95.00



All receptions include a choice of salad, one starch and vegetable,
fresh bread (upon request), water service, coffee & tea.

Winnepesaukee & Ruby receptions may choose from any menu and substitute
a carving or pasta station for one buffet entrée.

BBQ Receptions

BBQ Hors d'oeuvres



SOUTHERN BBQ

BBQ Chicken, Smoked Ribs, BBQ Pulled Pork,
choice of two Salads, Mac & Cheese, Corn Bread, Baked
Beans, Iced Sweet Tea and Peach Cobbler
60.00

TEXAS STYLE BBQ

Smoked Sausage, Ribs, Brisket, Mac & Cheese,
choice of two Salads, Corn Bread, Baked Beans,
Iced Sweet Tea and Pecan Tarts
68.00

BBQ SIDES

Mac & Cheese
Baked Beans
Egg & Potato Salad
Creamy & Tangy Cole Slaw
Broccoli Salad
Tortellini Salad
Pickled Beets & Onions
Traditional Green Salad
Cucumber & Tomato Salad

ULTIMATE SMOKIN' BBQ

BBQ Chicken, Smoked Ribs, Brisket, Pulled Pork,
Sausage, Choice of Four Sides, Corn Bread,
Iced Sweet Tea and Red Velvet Cake
74.00

Cooked by our Pitmaster from Rubbin Butts BBQ
on site with our smoker



BBQ APPETIZERS

TEXAS "CAViAR" DIP W/ TORTILLA CHIPS
JALEPENO POPPERS
PEPPERJACK CORN NUGGETS
FRIED PICKLES
POBLANO, SPINACH & ARTICHOKE DIP
SANTE FE CHICKEN EGG ROLLS
CHICKEN OR BEEF EMPANADAS
SPICY SAUSAGE QUESO DIP W/ PRETZELS
TEXAS "SUSHI" CHIPOTLE-BACON PINWHEELS

A SELECTION OF THREE PASSED APPETIZERS IS
INCLUDED WITH YOUR BBQ RECEPTION. ITEMS FROM
THE "ALL RECEPTION HORS D'OEUVRÉS" MAY BE
SUBSTITUTED





Boards Display



CHEESE BOARDS

Assorted domestic cheeses with Carr's crackers, fresh grapes, berries

Assorted imported cheeses, grapes, candied nuts, berries

LOCAL CHEESE AND CHARCUTERIE

Assorted imported cheeses, dried salumi's, olives, hummus, assorted peppers, pickled vegetables, grapes, naan bread, candied nuts, berries, crackers

CRUDITÉ

Seasonal raw vegetables with our creamy garlic-peppercorn dip

BRUSCHETTA

Naan bread with marinated roasted tomatoes, sundried tomato, olives

TENDERLOIN CROSTINI BAR**

Shaved tenderloin, crostini, cornichons, red onion, grain mustard, horseradish cream sauce

TAPENADES

Traditional hummus, artichoke-spinach & tomato and mixed olive tapenades, pita bread

MEDITERRANEAN DISPLAY**

Imported cheeses, grapes, candied nuts, berries, traditional hummus, assorted olives, roasted tomato's, tabbouleh, marinated peppers, mini naan breads

BAKED BRIE

Imported brie cheese in puff pastry with your choice of raspberry or orange marmalade preserves

SMOKED SALMON** MARKET \$\$

Norwegian smoked salmon, traditional accompaniments of capers, red onion, chopped eggs, dill cream

RAW BAR** MARKET \$\$

Oysters, little neck clams and/or jumbo shrimp, cocktail sauce, horseradish, lemons, tabasco & red wine mignonette

SPINACH & ARTICHOKE DIP

Warm spinach, artichoke & cheese dip served with assorted crackers and naan bread

**additional for Squam & Winnisquam Receptions



ALL RECEPTIONS

Asian Chicken Dumpling
 Teriyaki Chicken Brochettes
 Mini Wild Mushroom Tartlets
 Raspberry & Brie in Phyllo
 Coconut Chicken Fingers
 Teriyaki Beef Brochettes
 Mini Falafel Bites
 Stuffed Mushroom Caps
 Greek Spanakopita
 Pork Potstickers
 Asparagus Tips in phyllo
 Mini Vegetable Spring Rolls
 Boneless Buffalo Fingers
 Smoked Gouda Arancini
 Chicken Pot Pie
 Candied Bacon Skewers
 Antipasto Skewers
 Beef or Chicken Empanada
 Fig Jam & Fontina in Phyllo
 Mini Rueben Sandwiches
 Mini Philly Steak Bites
 Beef Shortrib & Gorgonzola in Puff Pastry
 Mini Wagyu Cheeseburgers
 Miniature Grilled Chees

RUBY & WINNIPESAUKEE RECEPTIONS

Scallops Wrapped in Bacon
 Grilled Sweet Chili Shrimp Skewers
 Miniature Crab Cakes
 Chilled Tenderloin Toast Points
 Coconut Shrimp, Mango Chutney
 Jumbo Shrimp Cocktail (2pp)
 Miniature Beef Wellingtons
 Candied Pork Belly Bites
 Andouille & Shrimp Kabobs
 Kobe Beef, Blue Cheese & Bacon Bites
 Lobster Sliders
 Shrimp Scampi Risotto Bites
 Asparagus & Fontina Arancini
 Smoked Salmon Crostini
 Crab Stuffed Mushroom Caps
 Lobster Pot Pie

These hors d'oeuvres are included with our Ruby & Winnepesaukee Reception packages and are available to our Winnisquam & Squam Packages for an additional fee.



Salads and Plated Appetizers



TRADITIONAL CAESAR

Traditional Caesar Salad with Shaved
Parmesan, Asiago & Romano Cheese,
Herbed Croutons

CAPRESE

Fresh Buffalo Mozzarella, Vine Ripe
Red & Roasted Tomato,
Basil, Olive Oil, Balsamic Glaze

GREEK

Kalamata Olive, Tomato, Feta
Cheese, Cucumbers, Red Onion,
Garlic Croutons, Greek Dressing

SPINACH SALAD

Fresh Baby Spinach with Chopped
Egg, Bacon, Tomato, Red Onion,
Goat Cheese, Balsamic Vinaigrette

HOUSE SALAD

Fresh Field Greens, Balsamic
Vinaigrette, Dried Cranberries,
Roasted Sunflower Seeds

THE WEDGE

Iceberg Lettuce, House Blue Cheese
Dressing, Applewood Smoked Bacon,
Tomato, Green Onion
& Blue Cheese Crumbles
(Plated Only)

BUTTERNUT SQUASH BISQUE

Cinnamon Croutons

TOMATO BISQUE

Parmesan Croutons

RUBY & WINNIPESAUKEE PLATED COURSE

WILD MUSHROOM TARTLET

Cognac Cream

BUTTERNUT SQUASH RAVIOLI

Maple Sage Cream

SLOW BRAISED PORK BELLY

Cider Aioli

BISTRO CRAB CAKE

Old Bay Remoulade

SMOKED BRISKET

Sweet Potato Puree

SHRIMP COCKTAIL

Three Jumbo Shrimp, Cocktail Sauce

NEW ENGLAND CLAM CHOWDER

BUTTERNUT SQUASH BISQUE

Cinnamon Croutons

TOMATO BISQUE

Mini Grill Cheese

These hors 'd'oeuvres are included with our Ruby & Winnepesaukee Reception packages and are available to our Winnisquam & Squam Packages for an additional fee.





Main Courses

ALL RECEPTIONS

MAC & CHEESE
 HERB ROAST CHICKEN BREAST
 MISO GLAZED SALMON
 GRILLED TENDERLOIN TIPS
 ROAST PORK LOIN
 ROAST TURKEY
 BOURBON GLAZED HAM
 HERB CRUSTED HADDOCK
 CHICKEN, BROCCOLI, ZITI
 SPINACH & GARLIC RAVIOLI
 WILD MUSHROOM RAVIOLI
 CHICKEN MARSALA OR PICATTA
 SLOW ROASTED BEEF SHORT RIBS
 CHICKEN PARMESAN
 BOURBON TURKEY TIPS
 TERIYAKI TOP SIRLOIN

RUBY & WINNIPESAUKEE RECEPTIONS

SHRIMP SCAMPI
 JUMBO LUMP CRAB CAKES
 ROAST PRIME RIB OF BEEF
 FILET MIGNON (PLATED)
 SEA BASS (PLATED)
 LOBSTER MAC & CHEESE
 HALF RACK OF LAMB (PLATED)
 GRILLED NY STRIP (PLATED)
 PAN SEARED RARE AHI TUNA
 LOBSTER RAVIOLI
 SEAFOOD NEWBURGH
 ROAST WHOLE SIRLOIN
 TRADITIONAL PORCHETTA
 SMOKED BRISKET
 DUROC PORK CHOP (PLATED)
 SURF & TURF (PLATED)

Vegetables & Starches

Oven Roasted Carrots
 Green Beans
 Broccolini
 Asparagus
 Assorted Summer Squashes
 Green Bean Casserole
 Broccoli Casserole
 Shaved Brussel Sprouts

Red Bliss Mashed Potato
 Roasted Garlic Mashed
 Cheddar Mashed
 Sweet Potato Mashed
 Rice Pilaf
 Herbed Wild Rice
 Scalloped Potato
 Roasted Fingerling Potato's
 Rosemary & Thyme
 Roasted Potato





CARVED

ROAST LOIN OF PORK

Parmesan-Mustard Encrusted

ROAST PRIME RIB OF BEEF

Au Jus & Horseradish Cream Sauce

ROASTED TURKEY BREAST

Traditional Gravy, Cranberry Relish

MAPLE-CIDER GLAZED APPLEWOOD

SMOKED HAM

Rum Raisin & Whole Grain Honey Mustard

PEPPER & GARLIC ROASTED BEEF

TENDERLOIN

Horseradish Cream Sauce

PEPPER & GARLIC ROASTED NY SIRLOIN

Horseradish Cream Sauce

PASTA

SHRIMP PENNE PESTO

Traditional basil or sundried tomato pesto,
parmesan cheese, penne pasta

Wild Mushroom Tortellini

Porcini Mushroom Cream Sauce

LOBSTER MAC & CHEESE

Parmesan, Cheddar, Asiago

LOBSTER RAVIOLI

Sweet Chili Lobster Cream

Chef Stations may be substituted for one buffet entrée with our Ruby & Winnepesaukee Reception packages, Chef stations are available at additional cost to all reception packages.



Chef Stations



COFFEE & TEA SERVICE

FEATURING FAIR TRADE & ORGANIC SUMATRA
MANDHELING COFFEE. FRESH ROASTED & LOCAL FROM
WOODSHED ROASTING COMPANY

REGULAR & DECAFFINATED

ASSORTED CAFFINE FREE HERBAL TEA'S
FROM BIGELOW TEA COMPANY

DESSERTS

OUR IN HOUSE PASTRY CHEFS ARE HAPPY TO CREATE
YOUR WEDDING CAKE OR DESSERT BUFFET TO TANTALIZE
YOUR GUEST SWEET TOOTH

COUPLES MAY OUTSOURCE YOUR WEDDING CAKE AND
HAVE OUR STAFF CUT & SERVE YOUR DESSERT AT
NO ADDITIONAL FEE

Coffee, Desserts and Late Nite

LATE NITE BITES

MIN 50 PEICES

MINI PIZZAS

BISTRO WAGYU BEEF SLIDERS

PULLED PORK SLIDERS

SOUTHERN FRIED CHICKEN SLIDERS

MAC & CHEESE

PULLED PORK MAC & CHEESE

CHICKEN OR BUFFALO FINGERS

BAKESHOP COOKIES & BROWNIES

MINI ASSORTED CHOCOLATE BAR

LATEST SERVE TIME 60 MINUTES PRIOR TO
RECEPTION END TIME





BUONO MANGIA

\$48

THE SALADS- TRADITIONAL CAESAR OR CAPRESE

THE BREADS- HOUSE FOCCACIA OR GARLIC BREAD

THE PARMESANS-CHICKEN OR EGGPLANT

THE LASAGNA'S- TRADITIONAL OR BOLOGNESE

THE PENNE'S- CHICKEN & BROCOLLI OR SAUSAGE & MEATBALL

THE SIDES-MEATBALLS AND/OR SWEET SAUSAGE

THE DESSERTS-CANOLLI, TIRAMISU, OR CHEESECAKE

LOCAL ITALIAN PILSNER & ITALIAN WINES

THE GRILL

\$40

THE BEGINNINGS-CHIPS, DIPS & SALSA'S

THE MAINS-AMERICAN KOBE BEEF BURGERS & HOT DOGS, CHICKEN & KIELBASA

THE SALADS-POTATO, MACCARONI & GREEN SALAD

THE SWEETS-COOKIES, BROWNIES & WATERMELON

LOCAL NEW ENGLAND IPA'S & HARD SELTZERS

TACO TOUR

\$40

TAPA-TEXAS CAVIAR, FIVE LAYER & QUESO DIP

TACO BAR- CARNITA'S, FISH, PULLED CHICKEN OR BEEF, GRILLED VEGGIES

TOPS-CHEESE, SALSA, JALEPENOS, GUACAMOLE, SOUR CREAM, SLAW

SIDES-YELLOW RICE & BEANS, STREET CORN SALAD

DESSERTS- LECHE CAKE, CHURROS OR MARGARITA KEY LIME SQUARES

CERVEZAS & MARGARITA BAR

THE LAND MEETS THE SEA

\$68

THE SEA- JUMBO SHRIMP COCKTAIL & MINI LOBSTER SLIDERS

THE SALAD-BABY LETTUCES, CRANBERRIES, SUNFLOWER SEEDS

THE LAND- GRILLED TENDERLOIN & TURKEY TIPS

THE SIDES-PARSLEY & BUTTER FINGERLINGS & ROASTED CARROTS

THE DESSERTS- SEASONAL COBBLER OR INDIVIDUAL CREAM PIES

CRAFT MADE COCKTAIL & MOCKTAILS

50 GUEST MIN ON ALL BUFFETS

ALL ALCOHOL CHARGED ON CONSUMPTION



BISTRO BRUNCH

\$35

FARM FRESH SCRAMBLED EGGS OR EGG CASSEROLES

APPLEWOOD SMOKED BACON & MAPLE SAUSAGE

SHARP CHEDDAR HASHBROWNS

BELGIAN CHOCOLATE CHIP WAFFLES

FRESH FRUIT SALAD

GRANOLA, GREEK YOGURT & FRESH BLUEBERRIES

MINIATURE ASSORTED MUFFINS & FILLED CROISSANTS

ORANGE & CRANBERRY JUICE

FRESH BREWED COFFEE & ASSORTED TEAS

ALSO ENJOY...

ATTENDED BLOODY MARY & MIMOSA BAR

CARVED HAM OR BEEF

CORNERED BEEF HASH

SMOKED SALMON, TRADITIONAL ACCOMPANIMENTS

SOUTHERN FRIED CHICKEN & WAFFLES

ASSORTED CHEESES & CHARCUTIERE

CINNAMON ROLL CASSAROLE

SOUTHERN SHRIMP & GRITTS

PRICE ADDITIONALLY

YOUR MORNING AFTER BRUNCH MAY BE SERVED IN THE
BISTRO, OUR BARN OR UNDER OUR TIMBERFRAME TENT

Fairwell Brunch Buffet





Wine, Beer & Cocktails



COCKTAIL BAR

WINES BY THE GLASS	\$10-15.00
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BUBBLES BY THE GLASS	\$10.00-15.00
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WINE BY THE BOTTLE	\$34-135.00
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COCKTAILS	\$10-15.00
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DOMESTIC & IMPORT CRAFT BEER & CIDERS	\$4-9.00
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SIGNATURE COCKTAILS	\$TBD
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MOCKTAILS	\$3.50
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SPARKLING WINE TOAST	\$3.50-5.00
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SHOTS ARE NOT PERMITTED

Please consult our wedding specialist for all of your cocktail needs.
Clients may opt for a host bar, hosted beer & wine, pre-set spending limit, cash bar or combination of.

A 20% gratuity will be added to all host bars.

SAMPLE SPIRITS

ABSOLUT, TITO'S, TANQUERAY, BOMBAY, CAPT. MORGAN, BACARDI, MALIBU,
JIM BEAM, JACK DANIELS, CROWN ROYAL,
MICAMPO & MILAGRO TEQUILLA, DEWAR'S, JAMESON, KAHLUA

SAMPLE DOMESTIC, IMPORT & CRAFT BEER & CIDERS

BUD, BUD LIGHT, COORS LIGHT, MICHELOB ULTRA, HEINEKEN, CORONA, BLUE
MOON, SAM ADAMS LAGER & SEASONAL, 603, TUCKERMAN,
TWIN BARNES, GREAT NORTH

SAMPLE WINES & BUBBLES

J LOHR, SILVERADO, CAMBRIA, KJ, WENTE, KIM CRAWFORD, VILLA MARIA,
CATENA, MEIOMI, JOSH, THE PRISONER, TRIBUTE, ROBERT MONDAVI



THE BARN

PAYMENTS / DEPOSITS.

DEPOSIT & CANCELLATION POLICY:

A deposit equal to the “Room Rental-Venue Fee” is required at the time of booking/Signing of contract to confirm your event. Deposit refunds on cancellations are handled as follows –

- NOTICE OVER 120 DAYS PRIOR TO EVENT: 50% REFUND OF DEPOSIT
- NOTICE LESS THAN 120 DAYS PRIOR TO EVENT: NO REFUND OF DEPOSIT

FIRST PAYMENT-FOOD & BEVERAGE:

A 50% Food & Beverage deposit on estimated guest count is due 30 days prior to your event.

FINAL PAYMENT-FOOD & BEVERAGE:

Balance of final guarantee/invoice amount is Seven (7) days prior to event. All other charges (host bar, additional time, etc.) must be paid at the conclusion of event if no cc is on file.

Payment may be made by check payable to “O Bistro” or by credit card:

MC/VISA/AMEX/DISCOVER. For all credit card payments, please contact our business office at (603) 677-7170. A 4% transaction fee will be applied to all payments in excess of \$10,000.00 (Ten Thousand). I authorize O Bistro/Inn on Main to charge my credit card for any outstanding balances.

The Barn at Inn On Main and O Bistro- Bar- Events & Venue is NOT responsible for any payment pertaining to vendors. Client is responsible for any fees attributed to service seeking to be provided by client.