



Wedding Packages

BVI WEDDINGS OUR WEDDING PACKAGES ARE FRESH, NEW AND VIBRANT-LIKE LOVE ITSELF AND DESIGNED TO MAKE IT EASY FOR YOU TO RELAX AND ENJOY THE PLANNING OF YOUR SPECIAL DAY. WHAT ELSE WOULD YOU EXPECT FROM THE FABULOUS TEAM AT NEW HAMPSHIRE'S MOST ROMANTIC RESTAURANT AND INN. THE BEDFORD VILLAGE INN'S MENU SHOWCASES LOCAL FOOD WITH PRODUCERS WHO RESPECT ARTISANAL TECHNIQUES. INGREDIENTS COME FROM NEARBY FARMS IN NEW HAMPSHIRE, MASSACHUSETTS, VERMONT AND MAINE. OUR CHEFS WORK HARD TO INDIVIDUALLY SELECT THE BEST OF ALL PRODUCTS, AND TO CREATE A MENU THAT BEST TAKES ADVANTAGE OF NATURE AND THE SEASONS.

PACKAGES & ENHANCEMENTS

GOLD PACKAGE
PAGE TWO & THREE

SILVER PACKAGE
PAGE FOUR & FIVE

PLATINUM PACKAGE
PAGE SIX & SEVEN

MENU ENHANCEMENTS
PAGE EIGHT & NINE

TESTIMONIALS & ACCOLADES
PAGE TEN

Gold Package



The Bedford Village Inn's GOLD COCKTAIL RECEPTION is a buffet styled package including the following: A 5 ½ Hour Reception (evening events), Champagne Toast, Coffee & Tea Service, White or Ivory Linens and Napkins, Post Wedding Breakfast complimentary for 30 Guests (evening events only).

A minimum of 80 Guests is required.

STATIONARY HORS D'OEUVRES

PLEASE SELECT TWO

NEW ENGLAND CHEESE AND CHARCUTERIE DISPLAY

Imported & domestic selection of cheeses including smoked mozzarella, Vermont Cheddar, Swiss cheese, Vermont Goat cheese & Manchego served with Grapes, Dried Fruits & Nuts
A selection of Imported and Domestic Meats with Mustards & Pickels served with Crackers and Baguettes.

FRESH VEGETABLE CRUDITÉS

A crisp lineup of tomatoes, squashes, mushrooms, sweet bell peppers, carrot & celery sticks, and cucumbers served with seasonal dips.

SLICED FRUIT DISPLAY

Selection of seasonal delicacies; cantaloupe, honeydew, watermelon, pineapple, kiwi, and mixed berries. Served with local Honey and Minted Yogurt.

TAPAS DISPLAY

Chick Pea Salad, Marinated Olives, Hummus, Roasted Carrot & Feta Salad, Tabbouleh, Pita Chips, Crackers & Baguettes

PASSED HORS D'OEUVRES

PLEASE SELECT FOUR

POACHED SHRIMP, *bloody mary cocktail sauce*

PETITE CROQUE MONSIEUR

CHICKEN SATAY, *spicy peanut sauce*

PETITE LOBSTER TACO

BACON WRAPPED SCALLOPS, *honey mustard glaze*

GOAT CHEESE & LEEK STUFFED MUSHROOMS

PORK & MUSHROOM POT STICKERS

SMOKED SALMON SALAD, *cucumber crème*

fraiche

THAI CHICKEN & CASHEW SPRING ROLLS

PUTENESCCA BRUSCHETTA

GARLIC SHRIMP

BACON WRAPPED BEEF TENDERLOIN

MINI FALAFEL, *tzatziki*

TOMATO, MOZZARELLA & BASIL SPIEDINI

ASSORTED PIZZETTAS

LOBSTER MAC & CHEESE

DEVEILED EGGS, *with smoked salmon mousse*

PROSCIUTTO WRAPPED MEDJOOOL DATE, *with black*

pepper goat cheese

MUSHROOM ARANCINI, *tomato jam*

PRICING

Prices are subject to a 20% Function Fee and NH State Tax. The Bedford Village Inn reserves the right to increase prices depending on market conditions.



Gold Package

Pasta Station

PLEASE SELECT TWO. THE GOLD RECEPTION PASTA STATION INCLUDES CAESAR SALAD & HOUSE MADE FOCACCIA

ORECCHIETTE

Roasted Chicken, Broccoli, White Beans, Cherry Tomatoes, Parmesan, Lemon

BAKED RIGATONI

Italian sausage, Tomato Sauce, Mozzarella, Basil

CAMPANELLE SCAMPI

Roasted Baby Shrimp, Tomatoes, Garlic Butter, White Wine, Parsley

FARFALLE

Roasted Eggplant, Tomatoes, Basil, Pancetta, Mushrooms, Herbed Ricotta

PENNE

Gorgonzola Cream, English Peas, Walnuts, Parmesan, Prosciutto

CHEESE TORTELLINI

Cherry Tomatoes, Parmesan Cream Sauce, Roasted Mushrooms

Carving Station

PLEASE SELECT ONE. PLATING SERVICE INCLUDED. THE GOLD PACKAGE CARVING STATION IS SERVED WITH SELECTION OF STARCH, AND FRESH INN BAKED ROLLS & BUTTER.

SLOW ROASTED SIRLOIN OF BEEF

Horseradish Cream & Red Wine Au Jus

SAGE ROASTED TURKEY BREAST

Cranberry Orange Chutney & Turkey Gravy

MAPLE & BROWN SUGAR GLAZED PORK LOIN

Sweet Potato & Kielbasa Glaze, Apple Chutney

SMOKED COUNTRY HAM

Pineapple Clove Chutney & Maple Mustard

ROSEMARY & GARLIC RUBBED LEG OF LAMB

Minted Lamb Jus, Kalamata Olive Salad

STARCHES

Herb Roasted Yukon Gold Potatoes, Dijon Roasted Fingerling Potatoes, Pesto Cous Cous with Tomatoes, Gingered Basmati Rice with Green Onion, Sour Cream Whipped Yukon Potatoes, Green Onion & Cheddar Crushed Red Bliss Potatoes, Wild Rice Pilaf, Roasted Sweet Potatoes with Maple & Chili, Parmesan Polenta Cakes, Trio of Grains, Florentine Risotto Cake, Parmesan Risotto Cake

Entree Selection

PLEASE SELECT ONE WITH CHOICE OF VEGETABLE

NEW ENGLAND SEAFOOD STEW

Local Whitefish, Scallop, Clam, Mussel & Shrimp in a Tomoato Fennel Broth
Saffron Rouille

SEAFOOD STUFFED SOLE

Scallop, Shrimp & Crab Stuffing, Chive Beurre Blanc

ROASTED ATLANTIC SALMON

Tomato Capers Relish

ROSEMARY & SHALLOT ROASTED STATLER CHICKEN BREAST

Herbed White Wine Chicken Jus

CRISPY EGGPLANT & RICOTTA NAPOLEONS

Tomato Basil Sauce & Crispy Basil

MUSHROOM LEEK & GOAT CHEESE STUFFED BREAST OF CHICKEN

Sherry Cream

VEGETABLES

Roasted Root Vegetables with Caraway Honey Butter, Asparagus with Citrus & Garlic, Haricot Vert with Caramelized Onions & Pine Nuts, Brown Sugar & Cinnamon Glazed Petite Carrots, Broccoli with Chili Flake & Garlic, Provencal Tomato & Vegetable Stew, Roasted Cauliflower with Almond & Sultanas, Brussels Sprouts with Applewood Bacon & Walnuts, Thyme Roasted Green & Yellow Squash with Tiny Tomatoes, Roasted Baby Zucchini



Silver Package

Our SILVER PACKAGE is our Signature Plated Package, including the following: A 5 ½ Hour Reception (evening events), Champagne Toast, Coffee & Tea Service, White or Ivory Linens and Napkins, Post Wedding Breakfast complimentary for 30 Guests (evening events only). PRICING LISTED NEXT TO EACH ENTREE.

STATIONARY HORS D'OEUVRES

PLEASE SELECT ONE

NEW ENGLAND CHEESE AND CHARCUTERIE DISPLAY

Imported & domestic selection of cheeses including smoked mozzarella, Vermont Cheddar, Swiss cheese, Vermont Goat cheese & Manchego served with Grapes, Dried Fruits & Nuts
A selection of Imported and Domestic Meats with Mustards & Pickels served with Crackers and Baguettes.

FRESH VEGETABLE CRUDITÉS

A crisp lineup of tomatoes, squashes, mushrooms, sweet bell peppers, carrot & celery sticks, and cucumbers served with seasonal dips.

SLICED FRUIT DISPLAY

Selection of seasonal delicacies; cantaloupe, honeydew, watermelon, pineapple, kiwi, and mixed berries. Served with local Honey and Minted Yogurt.

TAPAS DISPLAY

Chick Pea Salad, Marinated Olives, Hummus, Roasted Carrot & Feta Salad, Tabbouleh, Pita Chips, Crackers & Baguettes

PASSED HORS D'OEUVRES

PLEASE SELECT FOUR

POACHED SHRIMP, *bloody mary cocktail sauce*

PETITE CROQUE MONSIEUR

CHICKEN SATAY, *spicy peanut sauce*

PETITE LOBSTER TACO

BACON WRAPPED SCALLOPS, *honey mustard glaze*

GOAT CHEESE & LEEK STUFFED MUSHROOMS

PORK & MUSHROOM POT STICKERS

SMOKED SALMON SALAD, *cucumber crème*

fraiche

THAI CHICKEN & CASHEW SPRING ROLLS

PUTENESCCA BRUSCHETTA

GARLIC SHRIMP

BACON WRAPPED BEEF TENDERLOIN

MINI FALAFEL, *tzatziki*

TOMATO, MOZZARELLA & BASIL SPIEDINI

ASSORTED PIZZETTAS

LOBSTER MAC & CHEESE

DEVEILED EGGS, *with smoked salmon mousse*

PROSCIUTTO WRAPPED MEDJOOOL DATE, *with black*

pepper goat cheese

MUSHROOM ARANCINI, *tomato jam*

PRICING

Prices are subject to a 20% Function Fee and NH State Tax. The Bedford Village Inn reserves the right to increase prices depending on market conditions.



Silver Package

First Course

PLEASE SELECT ONE FIRST COURSE OPTION, ACCOMPANIED BY INN BAKED BREADS & BUTTER

CAESAR SALAD

Romaine Hearts, Traditional Caesar Dressing, Grated Parmesan, Focaccia Croutons

ARTISANAL GREENS SALAD

Cucumber, Tomato, Carrot, Radish, Balsamic Vinaigrette

CHOPPED ROMAINE SALAD

Red Onion, Cherry Tomatoes, Olives, Feta Cheese, Red Wine Oregano Vinaigrette

SPINACH SALAD

Goat Cheese, Toasted Walnuts, Dried Cranberries, Local Maple Vinaigrette

BVI CLAM CHOWDER

Traditional Recipe, Chives

BROCCOLI & VERMONT CHEDDAR SOUP

Roasted Broccoli Florets, Green Onions

BUTTERNUT SQUASH BISQUE

Maple Cream, Toasted Pumpkin Seeds

ROASTED TOMATO BISQUE

Parmesan, Focaccia Croutons, Olive Oil

Entrées

PLEASE SELECT TWO AND THE OPTIONAL VEGETARIAN IF NEEDED

ENTREE COUNTS ARE REQUIRED TEN DAYS PRIOR TO YOUR WEDDING DATE

ALL NATURAL ROSEMARY & SHALLOT ROASTED CHICKEN BREAST

Herbed Chicken Jus and Gremolata

HERB ROASTED ATLANTIC SALMON

Sweet Onion Cream, Roasted Cherry Tomatoes

SEAFOOD STUFFED SOLE

Scallop, Shrimp & Crab Stuffing, Chive Beurre Blanc

HONEY & GARLIC ROASTED DUROC PORK LOIN

Local Apple Compote, Pecans

SLOW ROASTED SIRLOIN STEAK

Dijon Mustard Demi Glace

HERB ROASTED FILET MIGNON

Port Wine Demi Glace, Crispy Shallots

CAULIFLOWER STEAK *Vegan

Red Pepper Puree, Chick Pea & Herb Salad, Marinated Portabello Mushrooms

CAMPANELLE PASTA *Vegetarian

Seasonal Vegetables, Olive Oil, Parmesan Cheese 85.

Combination Entrées

FILET OF BEEF & ATLANTIC SALMON

Petite Filet Mignon & Fine Herb Crusted Salmon Filet
Red Wine Demi Glace & Orange Beurre Blanc
MARKET

FILET OF BEEF & JUMBO SHRIMP

Petite Filet Mignon & Herb Roasted Jumbo Shrimp
Red Wine Demi Glace & Tomato Caper Relish
MARKET

FILET OF BEEF & HALF MAINE LOBSTER

Petite Filet Mignon & Soft Herb Roasted Maine Lobster
Red Wine Demi Glace & Shallot Lemon Compound Butter
MARKET

*PLEASE SELECT ONE STARCH & VEGETABLE TO ACCOMPANY YOUR ENTREE SELECTIONS. THESE CHOICES DO NOT ACCOMPANY VEGAN OR VEGETARIAN ENTREES. THE STARCH & VEGETABLE WILL BE THE SAME FOR BOTH OF YOUR STANDARD ENTREE SELECTIONS. STARCH & VEGETABLE SELECTIONS MAY BE FOUND UNDER THE GOLD PACKAGE (PAGE



Platinum Package

The Bedford Village Inn's PLATINUM RECEPTION is our luxury plated package including the following: A 5 ½ Hour Reception (evening events), Full Open Bar for 5 hours including wine service with dinner and two signature cocktails of your choosing, Champagne Toast, Coffee & Tea Service, White or Ivory Linens and Napkins, Post Wedding Breakfast complimentary for 30 Guests (evening events only).

STATIONARY HORS D'OEUVRES PLEASE SELECT TWO

NEW ENGLAND CHEESE AND CHARCUTERIE DISPLAY

Imported & domestic selection of cheeses including smoked mozzarella, Vermont Cheddar, Swiss cheese, Vermont Goat cheese & Manchego served with Grapes, Dried Fruits & Nuts
A selection of Imported and Domestic Meats with Mustards & Pickels served with Crackers and Baguettes.

FRESH VEGETABLE CRUDITÉS

A crisp lineup of tomatoes, squashes, mushrooms, sweet bell peppers, carrot & celery sticks, and cucumbers served with seasonal dips.

SLICED FRUIT DISPLAY

Selection of seasonal delicacies; cantaloupe, honeydew, watermelon, pineapple, kiwi, and mixed berries. Served with local Honey and Minted Yogurt.

TAPAS DISPLAY

Chick Pea Salad, Marinated Olives, Hummus, Roasted Carrot & Feta Salad, Tabbouleh, Pita Chips, Crackers & Baguettes

PASSED HORS D'OEUVRES PLEASE SELECT SIX

POACHED SHRIMP, <i>bloody mary cocktail sauce</i>	PUTENESCCA BRUSCHETTA
PETITE CROQUE MONSIEUR	GARLIC SHRIMP
CHICKEN SATAY, <i>spicy peanut sauce</i>	BACON WRAPPED BEEF TENDERLOIN
PETITE LOBSTER TACO	MINI FALAFEL, <i>tzatziki</i>
BACON WRAPPED SCALLOPS, <i>honey mustard glaze</i>	TOMATO, MOZZARELLA & BASIL SPIEDINI
GOAT CHEESE & LEEK STUFFED MUSHROOMS	ASSORTED PIZZETTAS
PORK & MUSHROOM POT STICKERS	LOBSTER MAC & CHEESE
SMOKED SALMON SALAD, <i>cucumber crème fraiche</i>	DEVEILED EGGS, <i>with smoked salmon mousse</i>
THAI CHICKEN & CASHEW SPRING ROLLS	PROSCIUTTO WRAPPED MEDJOOOL DATE, <i>with black pepper goat cheese</i>
	MUSHROOM ARANCINI, <i>tomato jam</i>

PRICING

Prices are subject to a 20% Function Fee and NH State Tax. The Bedford Village Inn reserves the right to increase prices depending on market conditions.



Platinum Package

First Course

PLEASE SELECT ONE FIRST COURSE OPTION, ACCOMPANIED BY INN BAKED BREADS & BUTTER

CAESAR SALAD

Romaine Hearts, Traditional Caesar Dressing, Grated Parmesan, Focaccia Croutons

ARTISANAL GREENS SALAD

Cucumber, Tomato, Carrot, Radish, Balsamic Vinaigrette

CHOPPED ROMAINE SALAD

Red Onion, Cherry Tomatoes, Olives, Feta Cheese, Red Wine Oregano Vinaigrette

SPINACH SALAD

Goat Cheese, Toasted Walnuts, Dried Cranberries, Local Maple Vinaigrette

BVI CLAM CHOWDER

Traditional Recipe, Chives

BROCCOLI & VERMONT CHEDDAR SOUP

Roasted Broccoli Florets, Green Onions

BUTTERNUT SQUASH BISQUE

Maple Cream, Toasted Pumpkin Seeds

ROASTED TOMATO BISQUE

Parmesan, Focaccia Croutons, Olive Oil

Entrées

PLEASE SELECT TWO AND THE OPTIONAL VEGETARIAN IF NEEDED

ENTREE COUNTS ARE REQUIRED TEN DAYS PRIOR TO YOUR WEDDING DATE

ALL NATURAL ROSEMARY & SHALLOT ROASTED CHICKEN BREAST

Herbed Chicken Jus and Gremolata

HERB ROASTED ATLANTIC SALMON

Sweet Onion Cream, Roasted Cherry Tomatoes

SEAFOOD STUFFED SOLE

Scallop, Shrimp & Crab Stuffing, Chive Beurre Blanc

HONEY & GARLIC ROASTED DUROC PORK LOIN

Local Apple Compote, Pecans

SLOW ROASTED SIRLOIN STEAK

Dijon Mustard Demi Glace

HERB ROASTED FILET MIGNON

Port Wine Demi Glace, Crispy Shallots

CAULIFLOWER STEAK *Vegan

Red Pepper Puree, Chick Pea & Herb Salad, Marinated Portabello Mushrooms

CAMPANELLE PASTA *Vegetarian

Seasonal Vegetables, Olive Oil, Parmesan Cheese 85.

Combination Entrées

FILET OF BEEF & ATLANTIC SALMON

Petite Filet Mignon & Fine Herb Crusted Salmon Filet
Red Wine Demi Glace & Orange Beurre Blanc
MARKET

FILET OF BEEF & JUMBO SHRIMP

Petite Filet Mignon & Herb Roasted Jumbo Shrimp
Red Wine Demi Glace & Tomato Caper Relish
MARKET

FILET OF BEEF & HALF MAINE LOBSTER

Petite Filet Mignon & Soft Herb Roasted Maine Lobster
Red Wine Demi Glace & Shallot Lemon Compound Butter
MARKET

*PLEASE SELECT ONE STARCH & VEGETABLE TO ACCOMPANY YOUR ENTREE SELECTIONS. THESE CHOICES DO NOT ACCOMPANY VEGAN OR VEGETARIAN ENTREES. THE STARCH & VEGETABLE WILL BE THE SAME FOR BOTH OF YOUR STANDARD ENTREE SELECTIONS. STARCH & VEGETABLE SELECTIONS MAY BE FOUND UNDER THE GOLD PACKAGE (PAGE



Menu Enhancements

PASTA STATION

SELECT ONE OF OUR PASTA DISHES OR MACARONI & CHEESE TO ADD AS A STATION

SHELLFISH DISPLAY & RAW BAR

TIER ONE: SHRIMP PLATTER

TIER TWO: SHRIMP, OYSTERS & LITTLE NECK CLAMS

TIER THREE: SHRIMP, OYSTERS, LITTLE NECK CLAMS, TUNA TARTARE & CRAB CLAWS

HONEY & ALMOND COATED GOAT CHEESE

SERVED WITH BERRIES

INTERMEZZO

A SEASONAL SELECTION OF SORBET TO CLEANSE THE PALATE

ADDITIONAL SOUP OR SALAD COURSE

ADD TO ANY PLATED SERVICE BY OFFERING A SOUP AND THEN A SALAD COURSE TO DINNER SERVICE

DESSERT ENHANCEMENTS

CREATIVE OFFERINGS TO ENHANCE YOUR DESSERT COURSE.

VIENNESE

An Impressive array of Fine Pastries including decadent layered Cakes, Seasonal Fruit Tarts, a variety of Bars, Mousses & Petite Fours.

EUROPEAN CHOCOLATE FOUNTAIN

An Elegant Finish to your Party.

GRAND MARNIER TRUFFLE CAKE EMBELLISHMENT

House Made Valrhona Chocolate Truffles to accompany each piece of Cake served to your Guests.

CHOCOLATE COVERED STRAWBERRY CAKE EMBELLISHMENT

Hand Dipped Chocolate Covered Strawberries prepared to accompany each piece of cake served to your Guests.

BVI SIGNATURE CHOCOLATE BAGS

Personalize your own Chocolate Bag with a Filling of your choice, Accent Color of Bubble Sugar and we also Monogram the outside of the Bag to make it as unforgettable as your Special Event!

BVI CUPCAKES

Create a Tiered Display or simply serve them as a delicious treat to your Guests. Enhance any Dessert offering with a fresh BVI Bakeshop Cupcake.



Menu Enhancements

BEVERAGE ENHANCEMENTS

DREAMY MARTINI STATION

A THREE AND A HALF FOOT MARTINI GLASS SCULPTED FROM ICE. FILL IT WITH YOUR FAVORITE MARTINI INDULGENCE.

SIGNATURE COCKTAIL

YOUR SPECIAL CREATION OF A SIGNATURE DRINK PASSED TO EACH OF YOUR GUESTS

AQ

CHAMPAGNE OR WHITE WINE TOAST GARNISH

PERSONALIZE YOUR TOAST WITH A GARNISH- CRANBERRIES, HALF CUT STRAWBERRIES, POMEGRANATE SEEDS OR A SPLASH OF JUICE TO ADD COLOR.

MULLED APPLE CIDER STATION

AUTUMN SPICED LOCAL CIDER.

HOT CHOCOLATE STATION

HOUSEMADE HOT CHOCOLATE. CRUSHED PEPPERMINT, SHAVED CHOCOLATE, MARSHMALLOW. CINNAMON SPICED WHIPPED CREAM

ESPRESSO & CAPPUCINO STATION

NESPRESSO ESPRESSO, BVI HOSTED ESPRESSO & CAPPUCINO BAR.

WINE SERVICE WITH DINNER

SELECT YOUR IDEAL WINES TO OFFER GUESTS DURING DINNER SERVICE FROM OUR EXTENSIVE LIST; AWARDED THE PRESTIGIOUS AWARD OF EXCELLENCE BY WINE SPECTATOR FOR ITS DEPTH AND RANGE OF WINES.

PLEASE REFER TO OUR FULL WINE LIST FOR PRICES PER BOTTLE

PREMIUM 5 HOUR OPEN BAR

INCLUDED 5 BEER SELECTIONS, HOUSE WINES AND PREMIUM LIQUORS. A COMPLIMENTARY COFFEE STATION IS PLACED OUT FOR YOUR GUESTS TO ENJOY AT THE END OF THE EVENING.

LATE NIGHT SNACKS

ENHANCE THE EVENING BY OFFERING A LATE NIGHT SNACK TO YOUR GUESTS. LATE NIGHT SNACKS ARE TO BE ARRANGED FOR AT LEAST TWO WEEKS PRIOR TO THE EVENT. WE RECOMMEND THESE TO BE SERVED TO YOUR GUESTS AT 10:30PM OR EARLIER. MINIMUM ORDER OF TWO SELECTIONS.

PIZZAS

Mini Pizzas with Assorted Toppings
minimum of 50 guests

TAVERN SLIDERS

Mini Burgers with Assorted Toppings
minimum of 50 guests

MINI CRAB CAKES

Sweet & Spicy Honey Mustard Sauce
minimum of 50 guests

LOBSTER MAC 'N' CHEESE

Creamy Elbow Macaroni
minimum of 50 guests

CHEESE & BACON ARANCINI

Crispy Bite Size Cheese & Bacon Filled Rice Balls
minimum of 50 guests

CRUDITES & DIP

A Colorful Array of Vegetables Including: Green & Yellow Squash, Sweet Baby Tomatoes, Mushrooms, Sweet Bell Peppers, Carrots & Cucumbers; Served with Two Seasonal Dips
minimum of 50 guests

TAPAS

Chick Pea Salad, Marinated Olives, Hummus, Roasted Carrot & Feta Salad, Tabbouleh, Pita Chips, Crackers & Baguettes
minimum of 50 guests

ICE CREAM SUNDAES

Make your own Ice Cream Sundaes
minimum of 50 guests

BAKESHOP COOKIES, BROWNIES & BARS

minimum of 50 guests



Testimonials & Accolades

Our friends and family have not stopped talking about how wonderful our reception was at The Bedford Village Inn! Both my husband and I agree with them-from the minute we first met our wedding coordinator Melissa Quinn straight through to the end of our reception, we knew we had chosen the best place to have our reception. Melissa quickly responded to my numerous emails and helped with all our requests. No task was too big for the BVI! Bree and Patty were there to greet us when we arrived. They took excellent care of us and our guests. Patty, our personal server, was at my side for all of our needs on the day of our wedding, right down to helping hook up the train on my wedding dress, which was a project in itself! If I misplaced my napkin, Patti appeared out of nowhere and magically placed the napkin on my lap. The food, portions and presentation were superb! With the help of the BVI, we were able to focus on having a very elegant and enjoyable reception. At the end of our reception, everything was carefully packed and ready to be moved to our vehicle. It was all achieved with the professionalism, care and talent of the BVI!

Thank you again for making our wedding a memorable one!

Debra and Eric Thum

We could not have asked for a more amazing experience than our wedding at the BVI (Bedford Village Inn)! Everyone we worked with for the time up to the wedding and on the wedding day were so helpful and accommodating and overall just wonderful. The food was spectacular, and they ensured that the venue exactly matched the winter theme we were going for (I wouldn't be surprised if they even planned the snow)! It was a magical night, and our coordinator Melissa was just the best person to work with. She took care of everything, I said one thing and it was done. She remembered all of the little things I mentioned in passing when I couldn't remember them. On the day of the wedding Bree, and our personal attendee for during the event were apprised of everything that needed to happen and made sure everything went off without a hitch. It was a winter wonderland wedding, everything we could have wanted, and it would not have been possible without everyone involved from the BVI. Obviously the venue is gorgeous, and with just the right amount of snow, and the right people, it was our dream wedding :)

Lindsay

My husband and I were married at St. Anselm College in April 2015. When we began our reception venue search, we looked at a handful of places close by. Bedford Village Inn was the clear winner because of the unique setting and the abundance of experience they have with weddings and events in general. From the time you book an appointment to take a look, it's clear that BVI has their act together. I am a very organized person, so I appreciated that BVI always fit in with my high expectations. They always had an answer for every question and kept the planning process running smoothly. We were provided with a comprehensive packet containing all package information (menu, alcohol, extras), a timeline of milestones with BVI, a list of "what to expect" on the day-of, and more! The final details appointment held several weeks before the wedding was absolutely fantastic and helped to set us at ease.

Megan Lawrence, the Wedding Coordinator, was extremely responsive and always a pleasure to speak with on the phone or via email. About a month before the wedding, we were speaking on a weekly basis. She never made me feel like my questions were silly or that she didn't have time for me. Within five minutes of meeting her when we dropped off décor, my parents concluded that "she is perfect for this job."

We found BVI to be pretty comparable in price to some other venues in the area, perhaps costing us a bit more in the end. Remember, when it comes to booking vendors for your wedding, you get what you pay for! BVI was worth every penny.

Megan

