



BVI HOLIDAY  
COLLECTION 2016

BEDFORD  
VILLAGE INN



THE  
GRAND  
AT BEDFORD VILLAGE INN





## HOLIDAY LUNCHEON

GROUPS OF 20 OR MORE | \$32 PER PERSON

### APPETIZERS

(SELECT ONE)

#### MIXED FIELD GREENS

Dried Cranberries, Chives, Toasted Pepitas, Cider Vinaigrette

#### BABY SPINACH

Toasted Walnuts, Shaved Sweet Onions,  
Goat Cheese, Cranberry Vinaigrette

#### CAESAR SALAD

Parmesan, Focaccia Croutons & Lemon

#### ROASTED WINTER SQUASH BISQUE

Toasted Pumpkin Seeds & Maple Cream

#### NEW ENGLAND CLAM CHOWDER

Chive Garnish

### ENTREES

(SELECT TWO)

ENTREE COUNTS REQUIRED 7 DAYS IN ADVANCE

#### ALL NATURAL STATLER CHICKEN BREAST

Glace de Poulet, Gremolata

#### SCOTTISH SALMON FILLET

Maple Soy Glaze, Scallion, Sesame

#### DUROC PORK LOIN CHOPS

Cranberry Apple Chutney, Toasted Pecans

#### ROOT VEGETABLE & COUS COUS STUFFED WINTER SQUASH

Blue Cheese Bread Crumbs, Herb Salad\*

#### CAMPANELLE PASTA

Seasonal Vegetables & Parmesan Cheese\*

#### SLOW ROASTED SIRLOIN

Port Wine Demi Glace, Crispy Onions (\$4 surcharge)

ENTREES ACCOMPANIED BY CHEFS SELECTION OF STARCH & VEGETABLE

\*ITEMS DO NOT COME WITH STARCH AND VEGETABLE

### DESSERT

(SELECT ONE)

#### DARK CHOCOLATE CRÈME BRULÉE

Whipped Cream, Cherry Compote

#### BUTTERMILK PANNA COTTA

Cranberry Nutmeg Jam, Gingersnap

#### CHOCOLATE MOUSSE

Coffee Pastry Cream, Coconut Powder, Strawberries

#### APPLE BERRY CRISP

Cardamom Crust, Vanilla Bean Chantilly Cream

#### BVI CUSTOMIZED CHOCOLATE BAGS

Candy Cane Garnish (\$8 upcharge per person)

# HOLIDAY COCKTAIL RECEPTION TIER ONE

GROUPS OF 50 OR MORE | GUEST MUST PROVIDE EXACT COUNTS SEVEN DAYS OUT | \$64 PER PERSON

## STATIONARY HORS D'OEUVRES

(SELECT ONE)

### NEW ENGLAND CHEESE & CHARCUTERIE DISPLAY

Smoked Mozzarella, Vermont Cheddar, Swiss, Manchego & Vermont Goat Cheeses served with Grapes, Dried Fruits & Nuts  
A Selection of Imported & Domestic Meats with Mustards & Pickles, Served with Crackers & Baguettes

### VEGETABLE CRUDITÉS

Tomatoes, Squashes, Mushrooms, Sweet Bell Peppers, Carrots & Cucumbers Served with Seasonal Dips

### TAPAS DISPLAY

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

### FRESH FRUIT DISPLAY

Sliced Melons, Pineapple, Kiwi, Watermelon & Mixed Berries  
Served with Local Honey & Minted Yogurt

## PASSED HORS D'OEUVRES

(SELECT FOUR)

### POACHED SHRIMP

Bloody Mary Cocktail Sauce

### PETITE CROQUE MONSIEUR

CHICKEN SATAY  
Spicy Peanut Sauce

### PETITE LOBSTER TACO

### BACON WRAPPED SCALLOP

Honey Mustard Glaze

### GOAT CHEESE & LEEK STUFFED MUSHROOM

### PORK & MUSHROOM POTSTICKER

SMOKED SALMON SALAD  
Cucumber, Crème Fraiche

### THAI CHICKEN & CASHEW SPRING ROLL

### ASSORTED PIZZETTAS

### LOBSTER MAC N CHEESE

### PUTENESCCA BRUSCHETTA

### GARLIC SHRIMP

BACON WRAPPED BEEF TENDERLOIN

### MINI FALAFEL Tzatziki

### TOMATO, MOZZARELLA & BASIL SPIEDINI

DEVILED EGGS WITH SMOKED SALMON MOUSSE

PROSCIUTTO WRAPPED MEDJOOL DATE  
Black Pepper Goat Cheese

### MUSHROOM ARANCINI Tomato Jam

## CARVING STATION

SERVED WITH CHEFS SELECTION OF SEASONAL STARCH & VEGETABLE, HOUSE BAKED ROLLS & BUTTER (SELECT ONE)

SLOW ROASTED SIRLOIN OF BEEF  
Horseradish Cream & Red Wine Au Jus

CHIPOTLE LIME FLANK STEAK  
Chimichurri & Tropical Fruit Salsa

### MAPLE & BROWN SUGAR GLAZED PORK LOIN

Sweet Potato & Kielbasa Glaze, Apple Chutney

SAGE ROASTED TURKEY BREAST  
Cranberry Orange Chutney & Turkey Gravy

SMOKED COUNTRY HAM  
Pineapple Clove Chutney & Maple Mustard

### ROSEMARY & GARLIC RUBBED LEG OF LAMB

Minted Lamb Jus, Kalamata Olive Salad

## PASTA AL DENTE

INCLUDES CAESAR SALAD & HOUSE MADE FOCACCIA  
(SELECT TWO)

### ORECCHIETTE

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

### FARFALLE

Roasted Winter Squash, Mushrooms, Kale, Brown Butter Sage Cream

### BAKED RIGATONI

Italian Sausage, Tomato Sauce, Mozzarella, Basil

### PENNE

Gorgonzola Sauce, English Peas, Walnuts, Parmesan, Prosciutto

### POTATO GNOCCHI

Braised Lamb, Roasted Root Vegetable, Cipollini Onions, Arugula

### CAMPANELLE SCAMPI

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

## HOLIDAY VIENNESE TABLE

An Array of Pastries to include  
Decadent Layered Cakes, Seasonal Fruit Desserts, Bars, Mousses, Petite Fours & French Macaroons



# HOLIDAY COCKTAIL RECEPTION TIER TWO

GROUPS OF 50 OR MORE | GUEST MUST PROVIDE EXACT COUNTS SEVEN DAYS OUT | \$98 PER PERSON

## STATIONARY HORS D'OEUVRES

(SELECT ONE)

### NEW ENGLAND CHEESE & CHARCUTERIE DISPLAY

Smoked Mozzarella, Vermont Cheddar, Swiss, Manchego & Vermont Goat Cheeses served with Grapes, Dried Fruits & Nuts  
A Selection of Imported & Domestic Meats with Mustards & Pickles, Served with Crackers & Baguettes

### VEGETABLE CRUDITÉS

Tomatoes, Squashes, Mushrooms, Sweet Bell Peppers, Carrots & Cucumbers Served with Seasonal Dips

### TAPAS DISPLAY

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

### FRESH FRUIT DISPLAY

Sliced Melons, Pineapple, Kiwi, Watermelon & Mixed Berries  
Served with Local Honey & Minted Yogurt

## PASSED HORS D'OEUVRES

(SELECT FIVE)

### POACHED SHRIMP

Bloody Mary Cocktail Sauce

### PETITE CROQUE MONSIEUR

CHICKEN SATAY  
Spicy Peanut Sauce

### PETITE LOBSTER TACO

BACON WRAPPED SCALLOP  
Honey Mustard Glaze

GOAT CHEESE & LEEK STUFFED MUSHROOM

PORK & MUSHROOM POTSTICKER

SMOKED SALMON SALAD  
Cucumber, Crème Fraiche

THAI CHICKEN & CASHEW SPRING ROLL

ASSORTED PIZZETTAS

### LOBSTER MAC N CHEESE

PUTENESCCA BRUSCHETTA

GARLIC SHRIMP

BACON WRAPPED BEEF TENDERLOIN

MINI FALAFEL  
Tzatziki

TOMATO, MOZZARELLA & BASIL SPIEDINI

DEVEILED EGGS WITH SMOKED SALMON MOUSSE

PROSCIUTTO WRAPPED MEDJOL DATE  
Black Pepper Goat Cheese

MUSHROOM ARANCINI  
Tomato Jam

## CHEF ATTENDED SPECIALTY STATION

(SELECT ONE)

### ANTIPASTO STATION

Chef Carved San Danielle Prosciutto, Gorgonzola, Parmesan Reggiano, Marinated Olives, Balsamic Onion Jam, Roasted Peppers, Artichokes, Melons, Figs, Breadsticks & Crostini

### NEW ENGLAND RAW BAR

Cape Cod Oysters & Clams on the Half Shell, Citrus Poached Shrimp, Chilled Maine Mussels, Bloody Mary Cocktail Sauce, Horseradish, Mignonette & Lemon

### PAELLA STATION

Traditional Spanish Recipe with Clams, Mussels, Chicken & Chorizo over Short Grain Spanish Rice with Saffron Peas & Roasted Peppers

### MINI BURGERS

Prime Ground Beef, Toasted Brioche Buns, Assorted Cheeses, Condiments & Toppings

### MINI SALAD STATION

Chef's Selection of Three Petite Seasonal Salads  
Served with House Made Rolls & Whipped Vermont Butter

### FROM THE EAST

Served with Steamed Jasmine Rice & Lo Mein Noodle Salad

(SELECT ONE)

SPICY GINGER CHICKEN  
with Chinese Broccoli

STIR FRIED SESAME CHICKEN  
with Bok Choy

BEEF & BROCCOLI  
in Garlic Soy Sauce

ORANGE BEEF  
in Garlic & Chili Sauce

SHRIMP & SCALLOP STIR FRY

## CARVING STATION

SERVED WITH CHEF'S SELECTION OF SEASONAL  
STARCH & VEGETABLE, HOUSE BAKED ROLLS & BUTTER  
(SELECT ONE)

### SLOW ROASTED SIRLOIN OF BEEF

Horseradish Cream & Red Wine Au Jus

### CHIPOTLE LIME FLANK STEAK

Chimichurri & Tropical Fruit Salsa

### MAPLE & BROWN SUGAR GLAZED PORK LOIN

Sweet Potato & Kielbasa Glaze, Apple Chutney

### SAGE ROASTED TURKEY BREAST

Cranberry Orange Chutney & Turkey Gravy

### SMOKED COUNTRY HAM

Pineapple Clove Chutney & Maple Mustard

### ROSEMARY & GARLIC RUBBED LEG OF LAMB

Minted Lamb Jus, Kalamata Olive Salad

## PASTA AL DENTE

INCLUDES CAESAR SALAD & HOUSE MADE FOCACCIA  
(SELECT TWO)

### ORECCHIETTE

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

### FARFALLE

Roasted Winter Squash, Mushrooms, Kale,  
Brown Butter Sage Cream

### BAKED RIGATONI

Italian Sausage, Tomato Sauce,  
Mozzarella, Basil

### PENNE

Gorgonzola Sauce, English Peas,  
Walnuts, Parmesan, Prosciutto

### POTATO GNOCCHI

Braised Lamb, Roasted Root Vegetable,  
Cipollini Onions, Arugula

### CAMPANELLE SCAMPI

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

## HOLIDAY VIENNESE TABLE

An Array of Pastries to include  
Decadent Layered Cakes,  
Seasonal Fruit Desserts, Bars,  
Mousses, Petite Fours,  
& French Macaroons





# HOLIDAY DINNER *e* TIER ONE

GROUPS OF 25 OR MORE

## APPETIZERS

(SELECT ONE)

### ROASTED WINTER SQUASH SOUP

Chili Toasted Pumpkin Seeds,  
Local Maple Cream

### NEW ENGLAND CLAM CHOWDER

Chive Garnish

### WINTER MINISTRONE

Crispy Bacon, Parmesan, Olive Oil

### SPINACH SALAD

Toasted Walnuts, Shaved Sweet Onions,  
Goat Cheese, Cranberry Vinaigrette

### MESCLUN SALAD

Dried Cranberries, Chives,  
Toasted Pepitas, Cider Vinaigrette

### BABY KALE SALAD

Roasted Beets, Blue Cheese,  
Toasted Farro, Balsamic Vinaigrette

## ENTREES

(SELECT TWO | COUNTS REQUIRED SEVEN DAYS PRIOR TO EVENT)

ACCOMPANIED BY CHEFS SELECTION OF SEASONAL STARCH & VEGETABLE UNLESS OTHERWISE NOTED

### ROSEMARY MARINATED STATLER CHICKEN BREAST \$57

Glace de Poulet, Radish Salad

### NEW BEDFORD SEA SCALLOPS & GULF WHITE SHRIMP \$69

Saffron Vinaigrette, Roasted Tomato Relish

### SCOTTISH SALMON FILLET \$60

Maple Soy Glaze, Scallion, Sesame

### BROWN SUGAR CURED DUROC PORK LOIN CHOPS \$57

Cranberry Gastrique, Brandied Apples

### CENTER CUT FILET MIGNON \$69

Port Wine Demi Glace, Crispy Onions

### SLOW ROASTED SIRLOIN OF BEEF \$63

Red Wine Demi Glace, Crispy Onions

### ROASTED VEGETABLE & FREGOLA STUFFED WINTER SQUASH \$49

Roasted Pepper & Farro Salad, Tomato Coulis, Red Sorrel (Does Not Come with Starch & Vegetable)

## DESSERT

(SELECT ONE)

### FLOURLESS CHOCOLATE CAKE

Raspberry Jam, Chocolate Glaze,  
White Chocolate Cremeux

### VANILLA BEAN CRÈME BRULÉE

Maple Cookie, Whipped Cream,  
Strawberry

### CHILLED LEMON BUTTERMILK SOUFFLÉ

Blackberry Compote, Whipped  
Mascarpone, Lemon Chip

### DRIED CHERRY & WHITE CHOCOLATE BREAD PUDDING

Vanilla Bean Ice Cream,  
Candied Walnuts

### BVI CHOCOLATE BAG

White & Dark Chocolate Mousses,  
Assorted Berries,  
Chambord Sponge Cake  
\$6 upcharge

# HOLIDAY DINNER *e* TIER TWO

GROUPS OF 25 OR MORE

## APPETIZERS

(SELECT ONE)

### POTATO GNOCCHI

Roasted Tomato Sauce, Basil Pesto, Parmesan

### CRISPY CRAB CAKE

Old Bay Aioli, Celery Salad

### RICOTTA STUFFED

### PORTOBELLO MUSHROOM

Arugula, Butternut & Toasted Pumpkin Seed Salad,  
Smoked Olive Oil

### SPINACH & FETA TURNOVER

Olive, Cucumber & Chick Pea Salad

### CITRUS POACHED SHRIMP

Spicy Cocktail Sauce, Charred Lemons,  
Baby Greens

### BEEF CARPACCIO

Capers, Cornichons, Lemon Aioli,  
Parmesan, Arugula

## SALADS & SOUPS

(SELECT ONE)

### CURRIED WINTER SQUASH BISQUE

Charred Cauliflower, Golden Raisin, Mint

### NEW ENGLAND CLAM CHOWDER

Chive Garnish

### POTATO & ROASTED GARLIC BISQUE

Black Truffle, Crème Fraiche, Chive

### ARUGULA SALAD

San Danielle Prosciutto, Pine Nuts, Parmesan,  
Roasted Lemon Vinaigrette

### MESCLUN SALAD

Dried Cranberries, Shaved Sweet Onions,  
Goat Cheese, Champagne Vinaigrette

### BABY KALE SALAD

Roasted Beets, Walnuts, Vermont Cheddar,  
Balsamic Vinaigrette

## ENTREES

(SELECT TWO)

COUNTS REQUIRED SEVEN DAYS PRIOR TO EVENT  
ACCOMPANIED BY CHEFS SELECTION OF SEASONAL  
STARCH & VEGETABLE UNLESS OTHERWISE NOTED

### ALL NATURAL

### STATLER CHICKEN BREAST \$69

Foie Gras Velouté, Roasted Chestnuts

### LOBSTER & CRAB

### STUFFED GULF OF MAINE SOLE \$75

Fine Herbs, Winter Citrus Beurre Blanc

### COFFEE ROASTED

### LONG ISLAND DUCK BREAST \$75

Madeira Sauce, Green Onion & Fried Sweet Potato Salad

### SCOTTISH SALMON FILLET \$71

Micro Herbs, Smoked Olive Oil, Horseradish, Salmon Roe

### PORCINI CRUSTED VEAL SIRLOIN \$77

Balsamic Demi Glace, Brandied Apples

### CENTER CUT FILET MIGNON \$81

Port Wine Demi Glace, Truffled Gaufrettes

### HERB ROASTED SIRLOIN OF BEEF \$77

Sauce Foyot, Frisee, Fried Shallot

### ANSON MILLS FARRO "RISOTTO" \$59

Boucheron Cheese, Golden Beets,  
Tuscan Kale, Watercress

(Does Not Come with Starch & Vegetable)

## DESSERT

(SELECT ONE)

### BUCHE DE NOEL

Chocolate Sponge, Espresso Buttercream,  
Meringue Mushrooms

### CHOCOLATE HAZELNUT

### CRÈME BRULÉE

Cinnamon Cream, Hazelnut Brittle

### ALMOND & PEAR GALETTE

Spiced Maple Ice Cream

### WINTER CITRUS CHEESECAKE

Orange Gingersnap Crust, Cranberry Coulis,  
Candied Cranberries

### BVI CHOCOLATE BAG

White & Dark Chocolate Mousses,  
Assorted Berries,  
Chambord Sponge Cake



# HOLIDAY COCKTAIL ENHANCEMENTS

## STATIONARY HORS D'OEUVRES

### CHEESE TABLE \$6PP

Smoked Mozzarella, Vermont Cheddar,  
Swiss, Manchego & Vermont Goat Cheeses  
Served with Grapes, Dried Fruits & Nuts

### VEGETABLE CRUDITÉS \$5PP

Tomatoes, Squashes, Mushrooms, Sweet Bell Peppers,  
Carrots & Cucumbers, Served with Seasonal Dips

### FRESH FRUIT DISPLAY \$6PP

Sliced Melons, Pineapple, Kiwi, Watermelon & Mixed Berries  
Served with Local Honey & Minted Yogurt

### TAPAS DISPLAY \$9PP

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

### BAKED BRIE \$54

(Serves 24 People)

Served with Dried Fruits, Fresh Baguette & Crackers

## PASSED HORS D'OEUVRES

\$3 EACH, MINIMUM 2 DOZEN

### POACHED SHRIMP

Bloody Mary Cocktail Sauce

### PETITE CROQUE MONSIEUR

#### CHICKEN SATAY

Spicy Peanut Sauce

### PETITE LOBSTER TACO

### BACON WRAPPED SCALLOP

Honey Mustard Glaze

### GOAT CHEESE & LEEK STUFFED MUSHROOM

### PORK & MUSHROOM POTSTICKER

### SMOKED SALMON SALAD

Cucumber, Crème Fraiche

### THAI CHICKEN & CASHEW SPRING ROLL

### ASSORTED PIZZETTAS

### LOBSTER MAC N CHEESE

### PUTENESCCA BRUSCHETTA

### GARLIC SHRIMP

### BACON WRAPPED BEEF TENDERLOIN

### MINI FALAFEL

Tzatziki

### TOMATO, MOZZARELLA & BASIL SPIEDINI

### DEVILED EGGS WITH SMOKED SALMON MOUSSE

### PROSCIUTTO WRAPPED MEDJOOOL DATE

Black Pepper Goat Cheese

### MUSHROOM ARANCINI

Tomato Jam

## STATIONARY DISPLAYS

### MINI SALAD STATION \$8PP

Chef's Selection of Three Petite Seasonal Salads  
Served with House Made Rolls &  
Whipped Vermont Butter

### KOREAN CHICKEN LETTUCE WRAPS \$9PP

Sweet Chili Marinated Chicken, Bibb Lettuce Cups,  
Kim Chee, Sesame Tahini Mayonnaise,  
Pickled Radishes

### ROASTED TURKEY MEATBALLS \$9PP

Soft Parmesan Polenta,  
Roasted Mushroom Ragout,  
Garlic Bread, Parmesan & Arugula Salad

## CHEF ATTENDED SPECIALTY STATION

### ANTIPASTO STATION \$13

Chef Carved San Danielle Prosciutto, Gorgonzola,  
Parmesan Reggiano, Marinated Olives, Balsamic Onion Jam,  
Roasted Peppers, Artichokes, Melons,  
Figs, Breadsticks & Crostini

### NEW ENGLAND RAW BAR \$18

Cape Cod Oysters & Clams on the Half Shell,  
Citrus Poached Shrimp, Chilled Maine Mussels,  
Bloody Mary Cocktail Sauce, Horseradish,  
Mignonette & Lemon

### PAELLA STATION \$11

Traditional Spanish Recipe with Clams, Mussels,  
Chicken & Chorizo over Short Grain Spanish Rice  
with Saffron Peas & Roasted Peppers

### PAELLA ENHANCEMENTS

Gulf White Shrimp \$7

Scallops \$7

Split Lobster Tails \$14

### MINI BURGERS \$11

Prime Ground Beef, Toasted Brioche Buns,  
Assorted Cheeses, Condiments & Toppings

### FISH TACOS \$14

Lime & Cilantro Marinated Whitefish,

Soft Flour & Hard Corn Tortillas,

Pico de Gallo, Pineapple Mango Salsa,

Pickled Cabbage Slaw, Guacamole

Served with Seasoned Rice & Black Beans

### FAJITA STATION \$14

Chili Lime Marinated Beef & Chipotle Grilled Chicken,

Sautéed Peppers & Onions, Pepper Jack Cheese,

Soft Flour Tortillas, Salsa, Guacamole & Sour Cream

Served with Seasoned Rice & Black Beans



# PARTY ENHANCEMENTS

## DESSERTS

### HOLIDAY

#### VIENNESE TABLE

\$13PP

An array of Pastries to include  
Decadent Layered Cakes,  
Seasonal Fruit Desserts, Bars,  
Mousses, Petite Fours  
& French Macaroons

### EUROPEAN

#### CHOCOLATE FOUNTAIN

\$13PP

An Assortment of Fruits,  
Cakes, Marshmallow,  
Pretzels & Brownies

## PASSED DESSERTS

\$3.25 EACH, MINIMUM 2 DOZEN

#### PINEAPPLE TARTE TATIN

#### CHOCOLATE MOUSSE CUPS

#### ASSORTED BERRY TOPPED CHEESECAKES

#### CANNOLIS

#### TIRAMISU

#### HAZELNUT MOUSSE CUPS

#### STRAWBERRY SHORTCAKES

#### RICE PUDDING

#### WARM MOLTEN CHOCOLATE CAKES

## COMPANY SLIDESHOWS

Available in the Overlook Room, Charolais Room & Great Hall

All we need is for you to provide the slideshow and we will  
display it for you throughout your party.

*Complimentary*

## JINGLE ALL THE WAY ENTERTAINMENT

Add Entertainment to your Event. Available upon Booking  
in the Great Hall or Charolais Room only.

(Priced Upon Availability & Genre)

## BEER PAIRING

Pair Beer with Each Course or Add to any Hors D'oeuvres Station \$AQ.

## WINE PAIRING

Pair Wine with Each Course or Add to any Hors D'oeuvres Station \$AQ.

## SIGNATURE COCKTAILS

To be Server Passed or Available at the Bar \$AQ.

# EAT, DRINK & BE MERRY!

HOST THIS YEAR'S HOLIDAY PARTY AT THE BEDFORD VILLAGE INN.

Accommodating private groups of 12 guests or less and groups as large as 250 guests, with all sizes in between. Offering an extensive list of private rooms, all beautifully decorated for the Holidays, and one that is sure to meet all the requirements on your list.

Our intimate spaces host private luncheons and dinners, our highly desired Overlook Room, for up to 50 guests, features its own private bar alongside an inviting fireplace, and our newest addition, the Grand Charolais Room, is sure to please accommodating up to 80 guests also boasting an in room private bar and Grand Fireplace. For our Grandest of all, we have the Great Hall, hosting elegant seated dinners for up to 200 guests and merry cocktail parties for 250 guests or less. Please inquire with our event team for more information on packages, pricing and availability. [BviEventTeam@bedfordvillageinn.com](mailto:BviEventTeam@bedfordvillageinn.com) or 603.472.2001.



EAST ROOM



OVERLOOK ROOM



GREAT HALL



CORKS: A WINE BAR



CHAROLAIS ROOM



GORDON ROOM



# ACCOMMODATIONS

No holiday is complete without a stay in one of our spacious but cozy suites, most with fireplaces. Choose from our New England inspired Inn Suites or our new Boutique Hotel Suites in the Grand. Whichever accommodation you choose, all our overnight guests have access to our Fitness Center, Grand Study, Lobby Bar, Patio, outdoor fireplace, outdoor hot tub and year-round, heated, naturally-formed, outdoor salt water pool. Please contact our Group Bookings Department for Specialty Group Rates and Packages. [Groupbookings@bedfordvillageinn.com](mailto:Groupbookings@bedfordvillageinn.com) or **603.472.2001**.



BEDFORD  
VILLAGE INN



THE  
GRAND  
AT BEDFORD VILLAGE INN

Two Olde Bedford Way | Bedford, New Hampshire 03110

BOOK YOUR HOLIDAY  
PARTY TODAY!

FOR BOOKING

Call 603.472.2001, Visit [Bedfordvillageinn.com](http://Bedfordvillageinn.com),  
or send email to [BviEventTeam@bedfordvillageinn.com](mailto:BviEventTeam@bedfordvillageinn.com)



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