



Reserved Wedding Menu

THE RED LION INN & THE BARN



We look forward to providing you and your guests with the elegant and personalized celebration you deserve. The wedding team at the Red Lion Inn will be by your side every step of the way. Our picturesque grounds paired with our fresh New England cuisine create the reception of a lifetime.

Our Wedding Package includes:

On-site Event Producer to Coordinate + Plan the Wedding of Your Dreams

Two Getting Ready Spaces

The Barn Venue for 5 Hours

After Party Venue for 2 Hours

Full Set Up & Breakdown

Dinner and Cocktail Tables, China, Flatware & Glassware

Full Length Linens & Napkins

Wooden Cross Back Chairs with Ivory Cushions

Waterfall & Lighting of the Rock Face, Located Behind the Grand Staircase

Freshly Brewed Hot Coffee + Tea Station

Menu Tasting for Four

Freshly Brewed Hot Coffee & Tea Station

Upgrades are available throughout the planning process.
Ask our sales team about options!



Cocktail Hour

Stationary Hors D'oeuvres:

select one

Middle Eastern Mezza Station

Imported and Domestic Cheese and Fruit Board

Fresh Vegetable Crudite

OR

Passed Hors D'oeuvres:

select three

Spanikopita, Chive Tzaatziki

Fried Mozzarella, Fennel + Tomato Jam, Basil Pesto

Vegetable Spring Rolls, Apricot Dipping Sauce

Bacon-Wrapped Sea Scallops

Maine Crab Cakes, Cajun Remoulade

Sweet Buffalo Chicken Taco

Chicken + Waffles, Jalepeño Maple Syrup

Buffalo Chicken Bites, Blue Cheese Dressing

Sesame Chicken Skewers, Sweet Chili Sauce

Steak au Poivre Crostini, Roasted Garlic Aioli

All Beef Pigs in a Blanket, Beer Mustard

Pork Dumplings, Ginger + Lemon Grass Sauce



For Dinner

First Course:

select one

Classic Caesar Salad

shaved parmesan, garlic croutons, parmesan frico

Seasonal Greens

goat cheese crumble, dried cranberries, honey and black pepper vinaigrette

Wedge Salad

baby iceberg lettuce, stilton blue cheese, bacon lardons, ranch

Main Courses:

select two

Cabernet-Braised Beef Short Rib

Pan Seared Bistro Filet

Roasted Atlantic Salmon

Traditional Broiled Cod

Pan Seared Statler Chicken

Served with chef selected accompaniments;

Chefs selected vegetarian alternative available upon request.

**Ceremonial Wedding Cake from Montillio's
& Dessert Station provided by The Red Lion Inn**

bar options

specialty wines and liquors available upon request.

BEER + WINE

*cocktail hour +18 |
full reception +35*

Beers

Budweiser, Bud Light, Coors Light, Sam Adams, Sam Adams Seasonal, Michelob Ultra, Corona, Harpoon IPA, Guinness, Assorted Seltzers, Assorted Non-Alcoholic Beer

Wines

Saint Hillaire, Brut Champagne, Sparkling, France, Canyon Road Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

CLASSIC BAR

*cocktail hour +20 |
full reception +45*

Spirits

Smirnoff Vodka, New Amsterdam Gin, Four Roses Bourbon, Plantation 3 Stars Rum, Lunazul Blanco Tequila, Johnny Walker Red Scotch Whiskey

Beers

Budweiser, Bud Light, Coors Light, Sam Adams, Sam Adams Seasonal, Michelob Ultra, Corona, Harpoon IPA, Guinness, Assorted Seltzers, Assorted Non-Alcoholic Beer

Wines

Saint Hillaire Blanquette de Limoux, Sparkling, France
Canyon Road Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

PREMIUM BAR

*cocktail hour +22 |
full reception +50*

Spirits

Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Coconut Rum, José Cuervo Silver Tequila, Jack Daniel's Whiskey, Seagram's 7 Whiskey, Dewars White Label Scotch Whiskey, Baileys

Beers

Budweiser, Bud Light, Coors Light, Sam Adams, Sam Adams Seasonal, Michelob Ultra, Corona, Harpoon IPA, Guinness, Assorted Seltzers, Assorted Non-Alcoholic Beer

Wines

Saint Hillaire Blanquette de Limoux, Sparkling, France
Canyon Road Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon

LUXURY BAR

*cocktail hour +24 |
full reception +60*

Spirits

Grey Goose Vodka, Bombay Sapphire Gin, Hendrick's Gin, Bacardi Silver Rum, Myers's Dark Rum, Patrón Silver Tequila, Jameson Irish Whiskey, Knob Creek Bourbon Whiskey, Maker's Mark Bourbon Whiskey, Johnnie Walker Black Label Scotch Whiskey, Baileys

Beers

Budweiser, Bud Light, Coors Light, Sam Adams, Sam Adams Seasonal, Michelob Ultra, Corona, Harpoon IPA, Guinness, Assorted Seltzers, Assorted Non-Alcoholic Beer

Wines

Saint-Hilaire Blanquette de Limoux, Sparkling, France
Casalini, Pinot Grigio, Italy
Wither Hills, Sauvignon Blanc, New Zealand
Louis Latour, Chardonnay, Ardeche, France
Cono Sur, Pinot Noir, Chile
Smoking Loon, Merlot, California
Avalon, Cabernet Sauvignon, Napa Valley, California

**PLEASE SPEAK WITH YOUR EVENT COORDINATOR
REGARDING SPECIALTY COCKTAIL PRICING!**

Available Menu Upgrades

*Discuss any of these upgrades with your Event
Producer and update your package today!*



Additional Stationary Hors D'oeuvres +10

Additional Passed Hors D'oeuvres +5

Passed Hors D'oeuvres from the Signature Menu +2

Salad from the Signature Menu +3

Main Course from the Signature Menu +5

Several premium selections may result in an increased upcharge

Full Tiered Wedding Cake or Upgraded Dessert Station +10

