

The Adair Inn

— WEDDINGS & EVENTS —





YOUR ROMANTIC WHITE MOUNTAIN GATHERING

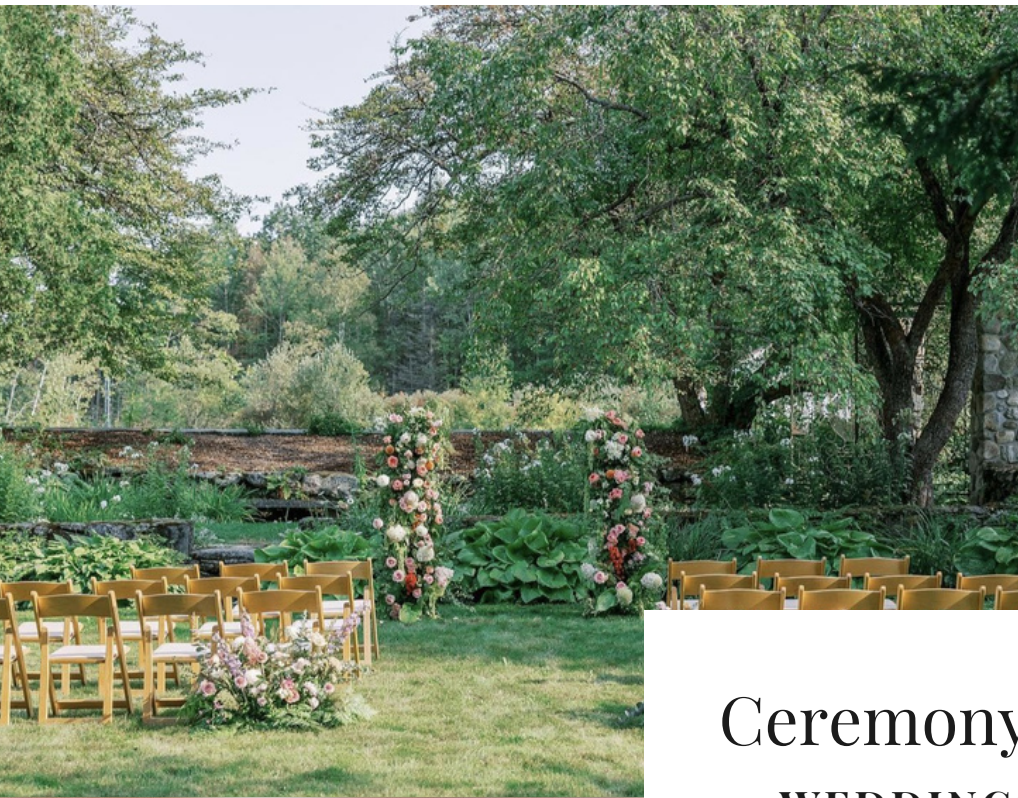
In 1927, Washington attorney, Frank Hogan built Adair as a wedding gift for his only daughter, Dorothy Adair, upon the occasion of her marriage to John W. Guider, also a Washington attorney. Together they entertained many distinguished guests including presidents, Supreme Court justices, actors and sports figures.

The Adair Inn is situated down a long drive bordered by stately pines, gleaming white birch trees and stone walls. Its picturesque setting on a knoll is surrounded by sweeping lawns, ponds, and perennial gardens. The gardens were designed by the Olmsted Brothers of Boston's Emerald Necklace and New York's Central Park fame. Over 200 acres offer lovely strolling paths and magnificent views of Mt. Washington and the Presidential Mountain Range. We invite you to host your wedding in one of our many charming spaces on the estate.

80 GUIDER LANE, BETHLEHEM, NH 03574 | EVENTS@ADAIRINN.COM | (603) 444-2600

A bride in a white gown is shown from the waist down, holding a large bouquet of white flowers. She is standing in a garden with large green hosta plants. The background is a blurred garden scene with a stone wall and more greenery.

**WEDDING
OFFERINGS**



Ceremony Locations
WEDDINGS & EVENTS





Reception Locations
WEDDINGS & EVENTS





ELOPEMENT INVESTMENT

12 guests or less

Casual Elopement

Investment: \$250

Ceremony on site in your preference of location and a public reservation in our restaurant.

Formal Elopement

Investment: \$2,500

Ceremony on site and private room in our restaurant for your dinner reservation. A private waitress will attend to your group along with a private sound system to play music.

Food & Beverage

Your guests will have the opportunity to order off our restaurant dinner, dessert and drink menu. An automatic gratuity will be added to the bill and put on to your in-house room charges.

11 Room Inn

Individual room rates

Book any number of rooms that you would like. Please use our online booking link [here](#) to proceed with booking your rooms.



WEDDING INVESTMENT

For weddings with 13 guests or more

Total Summer Wedding Investment starting at \$8,500.00

Total Winter Wedding Investment starting at \$8,100.00

Property Investment

A \$3,000.00 non-refundable privacy fee is required to reserve the entire Adair property for your special event. The \$3,000.00 deposit is credited towards all future lodging fees including all equipment already located on property.

Excludes any special equipment or tenting fees.

Lodging Investment

Inclusive of 11 Room Main Inn. Does not include Carriage House or 18-11 Farmhouse.

Winter & Spring

November - April

\$3,600.00 One Night

\$7,200.00 Two Nights

Inclusive of all taxes & gratuities.

Summer & Fall

May-October

\$4,000.00 One Night

\$8,000.00 Two Nights

Inclusive of all taxes & gratuities.

Food & Beverage Investment

The Night Before

\$2,000.00 food & beverage minimum. Exclusive of 8.5% taxes and 20% gratuity.

Wedding Day

\$2,500.00 food & beverage minimum. Exclusive of 8.5% taxes and 20% gratuity.

**If you are not hosting an event the night before the wedding, the \$2,000.00 minimum will be added on to the wedding day minimum. If you cannot meet these minimums with food and beverage selections, the Inn will charge the difference as an administrative fee.*

REQUIREMENTS

Planning & Coordination

The Adair Inn requires at minimum that you contract an outside event coordinator to manage your wedding day details. On site staff are available to assist with general questions but are not expected to perform wedding planning or coordination services for your event.

Food & Beverage

All beverage services are required to be contracted through the Adair Inn. Outside caterers are allowed on site but all food and beverage minimum fee's will remain. Cake artists can be contracted by an outside vendor but must provide proof of insurance and be a licensed business.

Inn Occupancy

All weddings over 12 guests must rent all 11 rooms in the Inn. If rooms are not filled no discount or refund is given.



A close-up, slightly blurred photograph of a bar counter. In the foreground, several bottles and cans are visible. From left to right, there's a dark beer bottle, a can with a blue and white label, a green bottle with a white label that says 'KUSTHALER PREMIUM FROM GERMANY', a green bottle with a red and white label that says 'ROUGE DOLIN VERMOUTH', and a dark bottle with a white label. The background shows more bottles on shelves and a wooden bar structure, all out of focus.

**CATERING &
BEVERAGE
PACKAGES**



Dorothy's Garden

\$105 per person, plated or family style meal.
Buffets are not offered for weddings.

Stationary Hor D'oeuvres

New England Cheese Display - Local Cheese, Assorted Crackers & Fruit

Passed Hor D'oeuvres

(Select Four)

Jumbo Scallops - Applewood Bacon
Duck Breast Crostini - Blueberry Gastrique
Mini Beef Wellington
Curry Chicken - Phyllo Cups
Spanakopita - Spinach, Ricotta, Feta Triangles
Vegetable Spring Rolls with Sweet Thai Chili Sauce

Dinner Reception

Champagne Toast - Bread & Butter

First Course Offering

(Choose One)

Field Greens Salad

Baby Greens, Cucumbers, Carrots, & Grape Tomatoes. Choice of Ranch, Italian, or House Vinaigrette.

Caesar Salad

Romaine, Garlic-Herb Croutons, Shaved Parmigiano-Reggiano, Caesar Dressing

New England Fish Chowder

Fresh Haddock & Cod, Potato, Salt Pork, Fresh Thyme (GF)

Cream of Tomato Soup

Vermont Sharp Cheddar, Garlic, Basil

Second Course Offering

(Choose Three)

Roasted Prime Rib
8-9 oz. cut

Chicken Marsala
Boneless, Skinless Breast with Mushroom Marsala Sauce

Granite State Chicken
Breaded Chicken Breast sautéed Golden Brown, Cranberry Maple Jus

Pan Seared Salmon
Sweet Soy Glaze

Classic Baked Atlantic Haddock
Topped with toasted herb breadcrumbs and lemon butter

Cheese Manicotti
*with Spinach & Wild Mushroom
Marinara Sauce*

Third Course Offering

Client provided dessert and a coffee/tea station.

+\$10 per person for Inn provided dessert. Ask about our selections.

Please contact the Adair Team if you
are looking for special food and
beverage arrangements

innkeeper@adairinn.com



Lonesome Woods

\$120 per person, plated or family style meal.
Buffets are not offered for weddings.

Stationary Hor D'oeuvres

New England Cheese Display - Local Cheese, Assorted Crackers & Fruit

Passed Hor D'oeuvres

(Select Four)

Jumbo Scallops - Applewood Bacon
Maine Crab Cakes - Roasted Red Pepper Remoulade
Duck Breast Crostini - Blueberry Gastrique
Mini Beef Wellington
Curry Chicken - Phyllo Cups
Spanakopita - Spinach, Ricotta, Feta Triangles
Vegetable Spring Rolls with Sweet Thai Chili Sauce

Dinner Reception

Champagne Toast - Bread & Butter

First Course Offering

(Choose One)

Roasted Beet Salad
Local Goat Cheese, Bibb Lettuce, Raspberry Vinaigrette

Summer Tomato Salad
(June to October Only)
Field Greens, Vine Ripened, Marinated Mozzarella, Basil Vinaigrette

Lobster Stew
Chunks of Fresh Lobster & Potatoes with Dill & Fresh Herbs

Maine Crab Cake
Warm Corn Succotash, Roasted Pepper Remoulade

Second Course Offering *(Choose Three)*

Grilled Beef Tenderloin
Wild Mushroom Ragout

Twice as Nice
Roasted Beef Tenderloin Medallion & Maine Lobster Tail with Garlic Herb Butter

Roast Rack of Lamb
Whole Grain Mustard Demi

Lobster Ravioli
Sherry Cream Sauce & Shaved Parmesan

Roasted Eggplant
Stuffed with Quinoa & Grilled Seasonal Vegetables

Third Course Offering

Client provided dessert and a coffee/tea station.

+\$10 per person for Inn provided dessert. Ask about our selections.

Please contact the Adair Team if you are looking for special food and beverage arrangements

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Bar Packages

Cash Bar

Premium Liquor Selections: \$12 per glass
Luxury Liquor Selections: \$14 per glass
House Wine Selections: \$11 per glass
House Beer Selections: \$6-9 per glass

Premium Liquor Selections

Gin - Beefeater, Tanqueray
Rum - Bacardi
Tequila - Hornitos, Reposado
Vodka - Absolut, Stoli
Whiskey - Jim Beam, Jack Daniels, Dewar's

House Beer & Wine selections for a 4 hour reception:
\$45 per person

Hosted Beer & Wine Package

House Beer & Wine selections for a 5 hour reception: \$35 per person

Luxury Liquor Selections

Gin - Bombay Sapphire, Hendricks
Rum - Bully Boy
Tequila - Patron Silver
Vodka - Ketel One, Grey Goose, Titos
Whiskey - Maker's Mark, Knob Creek, Cathedral Ledge Rye, J.W. Black

House Beer & Wine selections for a 4 hour reception:
\$55 per person

A close-up photograph of two hands holding ice cream cones. The hand on the left holds a vanilla ice cream cone, and the hand on the right holds a purple ice cream cone. Both cones are in waffle shells and are partially wrapped in light-colored paper. The hands are adorned with rings. A white rectangular box with black text is centered over the image.

**EVENTS &
GATHERING
PACKAGES**



CASUAL GATHERING PACKAGE

Ideal for luncheons, meetings, bridal showers, baby showers, and mid day events.

Private Room Reservation

Investment: \$350

The Adair outdoor patio, parlor room, or game room can be used for casual afternoon events. The room reservation allows you to reserve the room for 3 hour of gathering and (2) hour of set up/break down. Casual gatherings can be held from 11:00 AM to 4:00 PM. Please reach out to an Adair manager to create a custom food and beverage offering based on your needs.

FORMAL GATHERING PACKAGE

Ideal for rehearsal dinners or formal dinner celebrations between 6 and 40 guests

Private Room Reservation

Starting Investment: \$500-\$1000

The Adair outdoor patio, parlor room. or game room can be used for formal evening events. We ask that you choose (2) first course selections and (3) second course selections off of our main dining room menu for your gathering. We use these selections to create a "micro menu" to present to your guests the evening of your gathering. All dessert and beverage selections are available to order. Guests will order off of the "micro menu" to their private group waitress. An automatic gratuity and tax will be cashed out to the hosts card on file.

