



The Village Inn Belgrade Lakes, Maine

Let our accommodations, superior food and service create wedding memories that will last a lifetime.

Antique furnishings with a Yankee flair, glowing fireplaces, lovely country gardens and frontage on two of central Maine's most picturesque and tranquil lakes will lend the perfect accent to your wedding and or rehearsal dinner and create lasting memories whatever the season.

Fall foliage provides a stunning backdrop for your special day. Winter at the Inn evokes the serene atmosphere of a bygone era. Spring finds a return of our ducks, flowering trees and flowers perfect for a lakeside wedding and reception. Our summer gardens and lakeside lawn beckon you and your guests to a simpler time. The setting, plus the Village Inn hospitality and special touches that are unique to the Village Inn make this an ideal setting for your wedding. We can easily accommodate up to 150 guests.

We are located within 20 minutes of Augusta and Waterville and are easily accessible from the Maine Turnpike. Belgrade Lakes is a town from yesteryear with charming antique shops, the award winning Belgrade Golf Course, and the Mail Boat made famous in the film "On Golden Pond". Guests can arrive by boat and dock at our facilities on both Long Pond and Great Pond.

All our receptions include the following

- Non alcoholic fruit punch
- Services of our professional wedding planners who will also act as your hostess
- Menu of your design
- Reduced rates on over night lodging with rental of 3 or more rooms

Village Inn Facilities

Maine Dining Room

A true Yankee dining room from another era will hold a minimum of 40 and a maximum of 100 for either a buffet or plated meal. Your wedding ceremony can also be accommodated in our cozy lobby for up to 40 guests. Both are available until 4:00 pm during the spring, summer and fall and until 10 pm December through March.

Belgrade Room and Great Pond Lawn

Experience our weeping willows, a quiet lakeside lawn with 3 docks, country gardens and a lake level dining room. This combination can accommodate a minimum of 40 guests up to a maximum of 175. Available 11 am to 10 pm, April through October. This is a perfect spot for your wedding ceremony and a most elegant sit down meal, or a casual summer picnic.

Belgrade Room

Our cozy Great Pond Level Dining room accommodates up to 60 guests year round and is available until 10 pm.

Long Pond and Garden Rooms (2nd floor)

Each of these charming rooms can accommodate up to 25 guests for an intimate gathering that also includes our fireplaced sitting room, the perfect setting for a rehearsal dinner or romantic and intimate family wedding. It is available year round.

Guest Rooms

We have 6 guest rooms, and two suites (each with 2 bedrooms and a sitting room) that are available for your wedding party, out of town guests or for use as a dressing room for the Bridal Party. By reserving a minimum of 3 rooms you will receive a 10% discount.

A nonrefundable rental fee of \$500 is required at the time of your booking to confirm the date, time and function space. This fee includes basic set up for your event and the personal services of our wedding planners who can assist you with all your arrangements. We will meet with you and our chef to design a menu that reflects your personality and meets the needs of your guests.

Food and Beverages at The Village Inn

Our Chef can produce the wedding meal of your dreams; whether it be tables of hors d'oeuvres, a summer picnic under a white canopy, a Sunday Brunch, a sumptuous buffet, stations of specialty foods or a lavish sit down dinner.

All our entrees include soup and/or salad, warm homemade breads, starch and vegetable and start at \$25.00 per person. For served, plated dinners, combinations of entrees (smaller portions of 2 items) are available for an additional charge of \$4.00 per person. Buffets include a choice of either soup or salad and up to 3 entrees and require a minimum of 25 people. Hors d'oeuvres are priced on a per person formula.

If you are interested in a truly unique event we specialize in personalized menus and are capable of creating an extraordinary event tailored to your personal preferences.

Allow us to create a unique wedding cake especially for you and include a small scoop of locally made homemade ice cream! Cakes are available in traditional white, deep chocolate, yellow, marble, carrot and can be filled with lemon, raspberry or blueberry curd. Buttercream, whipped and cream cheese frostings are available. We will decorate to your specifications; however, layered cakes with fruit fillings decorated with seasonal flowers and fruit are our specialty.

Bar service is available for all functions, whether you decide on a cash or open bar. We have an extensive wine and beer list and can also supplement it with your choices. Liquor and specialty drinks are offered in different price ranges. We provide a non-alcoholic punch to be served during cocktail hour. Soft drinks, bottled water, iced tea and lemonade are always offered.

Food and beverages are subject to an 18% service charge and a Maine State Sales Tax which is currently 7%. Attendance counts are due 10 days prior to your event and your bill will be based on those numbers. Payment is due at the end of your event; personal checks as well as Visa, MasterCard and American Express are accepted.

Sample Entrée Selections

Slow Roasted Village Inn Duckling

The Village Inn is world famous for its' Roast Duckling and wonderful array of sauces, half and quarter duckling are available

Crabmeat Stuffed Haddock

Kabobs, Your choice of Beef, Chicken, Tuna, Swordfish, or Vegetable

Black Angus Sirloin Steak Gorgonzola with Caramelized Onions

Prime Rib

Tenderloin Steak topped with Maine Crabmeat, Asparagus and a light Bernaise Sauce

Village Inn Salmon

Fresh salmon fillet grilled over open flame then topped with a flavorful sauce made of balsamic vinegar, herbs and brown sugar

Swordfish steaks with a sauce of fresh tomatoes, leeks and capers

Veal tenderloins with Lobster Sauce

Lamb tenderloin with a fresh Current Sauce

Chicken Pie

Chicken Breast stuffed with a Cranberry & Sage filling

Pecan Crusted Rainbow Trout

New England Crab and Lobster Cakes

Roast Loin of Pork with Fennel

Maine Shore Dinner

1 ½ pound Maine Lobster and Steamers

Entrees are served with Chef's choice of appropriate starch and fresh seasonal vegetable

Our Chef will prepare a menu tailored to your needs and desires and will be happy to meet with you and develop an individualized menu of your choice

Soups and Salads

Sample Menu

Soups

Lobster Bisque

Wild Mushroom and Barley Soup

Fresh Creamy Tomato Basil

French Onion Soup with Village Inn Crostini & aged Gruyere Cheese

Butternut Squash and Apple Soup

Summer Gazpacho

Roasted Corn and Maine Shrimp Chowder

Maine Clam Chowder

Salads

Caesar Salad

Tomato Mozzarella Salad

Fresh mozzarella cheese and farm fresh tomatoes drizzled with aged balsamic and extra virgin olive oil

Strawberry & Monterey Jack Cheese Salad

Strawberries and grapes with mixed fresh greens topped with Monterey Jack cheese and roasted almonds with a creamy Strawberry Dressing

BLT

Crisp bacon with crunchy lettuce, tomatoes and a mayonnaise based dressing
Your favorite sandwich on a plate!

Mixed greens, pear and gorgonzola cheese

Mixed greens, Maine apples, blue cheese and toasted walnuts

Soups and/or salads are served with house made fresh from the oven bread

Hors d'oeuvres

Sample Menu

Cold

Bruschetta

House made crostini's with fresh tomatoes, garlic and basil dressed with balsamic vinegar and pure olive oil

Shrimp Cocktail

Deviled Eggs garnished with Maine Shrimp

Vegetable Tray with Sun Dried Tomato Dip

New Small Red Potatoes stuffed with a Dill & Sour Cream filling topped with Smoked Salmon

Onion Dip with Toasted Pita Points

Thai Minced Duck in Lettuce Leaves

Cheese and Crackers

Assorted Country Pates

Fresh seasonal fruit with dipping sauce

Hot

Almond Crusted Duck Tenders

Crab, Spinach & Artichoke Dip

Crab Stuffed Mushrooms

Tandoori Shrimp

Crabmeat or Chicken Mini Quesadillas

Beef & Asparagus Wraps

Skewered Orange-Ginger Chicken

Bacon Wrapped Scallops

Crab and Lobster Cakes

Vegetarian Selections

Sample Menu

Tomato Basil Soup

Wild Mushroom and Barley Soup

Cucumber Salad

Fresh garden greens with a champagne dressing

Grilled Fresh Vegetable Plate

Asparagus, a medley of peppers, summer squash, mushrooms, green beans and beets served with fresh goat cheese

Fresh Herb Frittata

Pasta Primavera

Caprese with Pasta

Tomatoes, fresh basil, garlic, mozzarella, parmesan cheese, white wine served over your choice of pasta

Cheese Tortellini

Feta cheese, artichoke hearts, roasted red peppers, Greek olives, tomatoes, mushrooms, fresh garlic, white wine and vegetable stock

Caramelized Onion Tart

Fresh Ravioli's stuffed with sun dried tomatoes, basil and ricotta cheese, served with either a fresh tomato or Alfredo sauce

Savory Goat Cheese and Tomato Charlottes

Our chef will work with you to insure that your dietary needs are met and assist you in creating a specialized menu designed specifically for you and your guests.

A Summer Picnic

Sample Menu

Salad

Lobster, Potato & Green Bean Salad with Pesto Vinaigrette
Creamy Red Potato Salad
Heirloom Tomato with Basil Vinaigrette
Grilled Asparagus
Pasta Salad

Soup

Spicy Gazpacho with Maine Shrimp
Roasted Maine Corn Chowder
Seafood Gumbo

Entrée

1/2 Roast Duckling
Fillet of Beef with Paprika, Coriander & Cumin
Fresh Grilled Tuna with Peppers & Olives
Grilled Shrimp Caesar Salad
Poached Salmon with a Cucumber Dill Sauce
Chicken Breasts with Fruit Medley
Warm Chicken Salad
Duck Breasts with Cherry Sauce

Desserts

Warm Blueberry, Strawberry or Peach Shortcakes
Summer Fruit Pudding
Berry Tiramisu
Strawberry-Rhubarb Crisp
Apple Pie