



The Adair Inn

— CORPORATE RETREATS —
& GATHERINGS



WELCOME

YOUR WHITE MOUNTAIN GATHERING AWAITS

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 event in one of our many charming spaces on the estate.

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



LUNCH GATHERING

Ideal for luncheons, meetings, bridal showers, baby showers, and mid day events up to 40 people.

Private Room Reservation

Investment: \$350

The Adair outdoor patio, parlor, game room or dining room can be used for casual events. The reservation allows you to reserve the room for 3 hours between 11 am and 4 pm. Casual gatherings can be held in the afternoon or evening. Staff and host will create a custom food and beverage menu for your party.



EVENING GATHERING

Ideal for rehearsal dinners or formal dinner celebrations up to 40 guests.

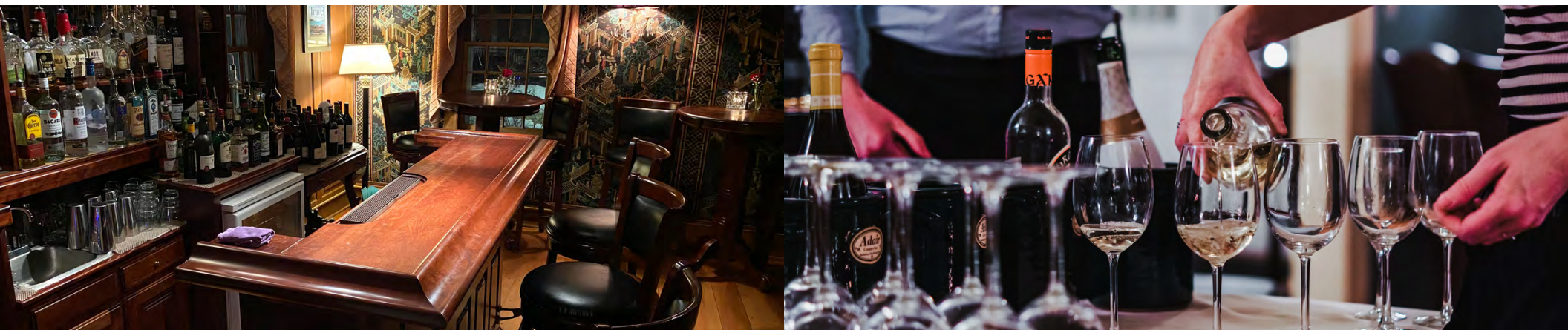
Private Room Reservation

Starting Investment: \$500-\$1000

The Adair outdoor patio, parlor, game room or dining room can be used for formal 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.

A close-up photograph of a plate of cooked shrimp. The shrimp are pink and white, arranged on a white plate. In the background, there is a small white bowl containing a dark dipping sauce, with a silver spoon resting inside it. Several lemon wedges are scattered around the shrimp. The text "CATERING & BEVERAGE PACKAGES" is overlaid in the center of the image.

**CATERING &
BEVERAGE
PACKAGES**



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



Washington Valley

Stationary Hor D'oeuvres

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

Passed Hor D'oeuvres

(Select Two)

Curry Chicken - Phyllo Cups
Spanakopita - Spinach, Ricotta, Feta Triangles
Vegetable Spring Rolls with Sweet Thai Chili Sauce
Sausage Stuffed Mushrooms

Dinner Reception

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 to inquire about customizing any food or beverage arrangements.

innkeeper@adairinn.com



Dorothy's Garden

Stationary Hor D'oeuvres

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

Passed Hor D'oeuvres

(Select Four)

Jumbo Scallops - Applewood Bacon

Mini Beef Wellington

Curry Chicken - Phyllo Cups

Spanakopita - Spinach, Ricotta, Feta Triangles

Vegetable Spring Rolls with Sweet Thai Chili Sauce

Sausage Stuffed Mushrooms

Dinner Reception

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 to inquire about customizing any food or beverage arrangements.

innkeeper@adairinn.com



Lonesome Woods

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
Crab Stuffed Mushrooms

Dinner Reception

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

Seafood Stew
Chunks of Fresh Lobster, Shrimp, Clams & Potatoes with Fresh Dill

Maine Crab Cake
Warm Corn Salad, 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 to inquire about customizing any food or beverage arrangements.

innkeeper@adairinn.com



Corporate Lodging Rates

Traditional Queen Room (Bickford & Lincoln)

Midweek \$149 / Weekend \$199



Queen Fireplace Room (Concord)

Midweek \$169 / Weekend \$219

King Fireplace Room (Cabot & Huntington)

Midweek \$199 / Weekend \$249

King Deluxe Fireplace Room (Dalton, Waterford, & Lafayette)

Midweek \$219 / Weekend \$269



King Deluxe Suite (Kinsman, Crawford, & Franconia)

Midweek \$249 / Weekend \$299

**All rates are subject to change based on season and availability.*

