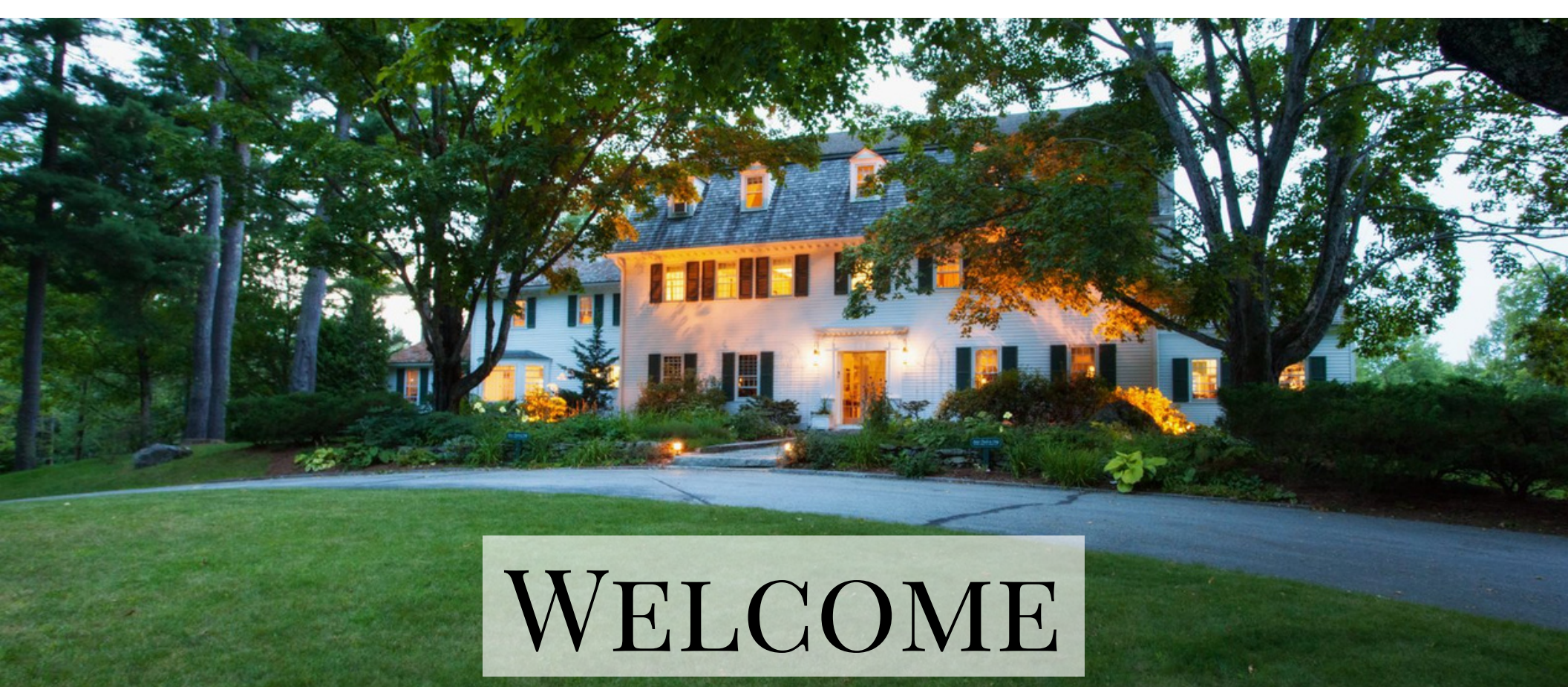




# The Adair Inn

— CORPORATE RETREATS —  
& GATHERINGS



## 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](mailto: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 white plate filled with large, cooked shrimp. The shrimp are pink and white, with some showing charred grill marks. In the background, there is a small white bowl containing a dark dipping sauce, and 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](mailto: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.

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## 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.

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## 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.*

