



VAN HORN
ESTATE

Wedding
PACKAGES

31 Manor Dr Holderness, NH (603)968-3348
VanHornEstate.com



This unique and serene setting provides for stunning views of Squam Lake and the foothills of the White Mountains. Not only does the property boast The Mirador, that can accommodate a 140 person event, but also The Manor on property that has accommodations of 20 rooms as well as 2 restaurants. For smaller celebrations, events of 40 people can take place in the Isaac Bistro & Pub and even more intimate parties can take place in the original dining room of the home, the Van Horn Dining Room.

At Van Horn Estate, we believe in carefully crafted wedding weekends, we only celebrate one couple in a weekend. The property is the perfect setting for you to have your nearest and dearest around all weekend as you enjoy the view, take part in some yard games, maybe even a dip in the heated pool! The Van Horn Estate is on 10 acres and we can host all of your events in one place for the weekend as you get a front row seat to Squam Lake and the foothills of the White Mountains. Your wedding day should be as unique and extraordinary as your love story. That's why we offer an exclusive wedding weekend, where our property, our team, and our full attention is yours and yours alone!

MIRADOR VENUE RENTAL:

May 23, 2026 – October 24, 2026 \$9,500

October 25, 2026 – May 21, 2027 \$6,500

More Information:
events@vanhornestate.com

MIRADOR WEDDINGS INCLUDE:

Special room rates at the Manor for wedding guests
Use of event space for rehearsal, ceremony, and reception
Dressing room access for 6hrs
Use of the poolside patio for cocktail hour
Full service bar and bartenders
Chiavari or crossback chairs

Glassware, flatware, linens
Handmade 8ft farm tables
Set up and takedown of tables and chairs
On site parking
5 hour time slot for ceremony and reception (5-10pm) with additional time charged at \$300 per hour
(please note that the use of the Manor during weddings at the Mirador is for guests of the Manor only and is not to be used as a part of the event)

For weddings with 50 or more guests, the Van Horn Estate becomes private for our couples and their guests and does require an inn buyout over the wedding weekend. An event this size or larger will also require a full-service event planner to ensure every detail is seamlessly executed. The planner will oversee coordination with all vendors, manage décor, and handle the event day timeline. Given the historic significance of the property, event insurance will also be mandatory for gatherings of 50 or more. To preserve the tranquility of our picturesque setting, all events will conclude by 10pm.



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DINING PACKAGES



ELEGANCE PACKAGE 130

Cheese & Crackers as well as Crudit  Display
3 Passed Hors D'oeuvres
First Course
Entr e
Coffee & Tea Service

CLASSIC PACKAGE 110

Cheese & Crackers or Crudit  Display
First Course
Entr e
Coffee & Tea Service

Our wedding menus highlight seasonal ingredients and thoughtful preparation, offering a dining experience that complements your celebration at Van Horn Estate. Each package provides a variety of options for your guests while keeping the planning process simple and seamless.

Dietary Key V = Vegetarian | Ve = Vegan | GF = Gluten-Free | DF = Dairy-Free | ◆ = Premium item (adds \$2 pp for apps, \$5 pp for entr es — Elegance includes one premium app without surcharge)

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HORS D'OEUVRES

STATIONARY PLATTERS

Per Person Pricing

LOCAL ARTISANAL CHEESE BOARD 12

N.H. & Vermont Cheeses, House-Made Beer Mustard, Nuts, Dried Fruit, Crackers

CHARCUTERIE BOARD 16

Three Meats, Three Regional Cheeses, Marcona Almonds, Fig Jam, Crackers

SEASONAL CRUDITÉ DISPLAY 10

Market Vegetables, Herbed-Yogurt Dip, Hummus (V, GF)

FARMERS' MARKET FRUIT & BERRY PLATTER 10

Seasonal Assortment, Vanilla-Mint Yogurt Dip (V, GF)

PASSED HORS D'OEUVRES

Per Person Pricing

(Three included in Elegance or available as add-ons)

HOT SELECTIONS

Bacon-Wrapped Scallops | Maple Reduction (GF, DF) 10

Mini Beef Wellington | Truffle-Mustard Aioli 10

Crab Cakes ♦ | Citrus Mayo 12

Short Rib & Bacon Skewer | Miso-Mustard Glaze (GF, DF) 10

Coconut Shrimp ♦ | Orange-Horseradish Sauce (DF) 11

Spanakopita | Tzatziki (V) 8

Pork & Broccoli Rabe Meatball | Provolone, Garlic Pomodoro 9

Chicken & Fontina Meatball | Spinach, Lemon-Thyme Aioli 9

Warm Brie & Raspberry Purse (V) 8

Cheese Arancini (V) 9

Shiitake & Leek Spring Roll | Sweet-Chili Lime Sauce (Ve) 9

COLD

Caprese Mini Skewer | Balsamic Glaze (V, GF) 8

Truffled Deviled Egg | Crispy Shallot (GF) 9

Watermelon-Feta Bite | Basil, Aleppo Honey (V, GF) 8

Cucumber Round | Whipped-Herb Cashew Cheese (Ve, GF) 8

Smoked-Salmon Mousse ♦ | Rye Crisp, Dill 11

Jerk Shrimp Cocktail ♦ | Lime, Cilantro (GF, DF) 14



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FIRST COURSE

Choose 1

SALAD

Garden Greens | Cucumber, Cherry Tomato, Radish, Dijon Vinaigrette (Ve, GF, DF)

Kale Salad | Parmesan, Currants, Pine Nuts, Lemon, EVOO (V, GF)

Traditional Caesar | Classic Dressing, Shaved Parmesan (V)

Roasted Beet & Citrus | Pistachio, Chèvre, Arugula, Blood-Orange Vinaigrette (V, GF)

SOUP

Tomato Bisque (V, GF)

New England Clam Chowder +4

Pumpkin Bisque | crème fraîche, toasted pepitas (V, GF)

Cucumber-Avocado Vichyssoise | chilled (Ve, GF, DF)

MAIN COURSE

Two Entrée Selections (plated) or Three Entrée Selections (buffet)

Beef Tenderloin Filet ♦ | Crushed Yukon Gold Potatoes, Roasted Asparagus, Cognac-Peppercorn Sauce (GF)

Beef Bourguignon | Whipped Potato, Roasted Cipollini, Carrots, Cremini Mushroom

Braised Short Rib ♦ | Parsnip Purée, Crispy Shallot, Red-Wine Jus (GF)

Herb-Seared Halibut ♦ | Sweet Corn, Zucchini & Roasted Tomato Succotash, Sauce Vierge (GF)

Sumac- & Thyme-Roasted Statler Chicken | Charred Lemon Jus, Seasonal Vegetables (GF)

Lemon-Herb Chicken Piccata | Roasted Fingerlings, Broccolini, Caper-Parsley Jus (GF)

Coq au Vin Blanc | Pearl Onions, Wild Mushrooms, White-Wine Sauce (GF)

Scottish Salmon | Fine-Herb Crust, Braised Carrots, Whipped Potato, Citrus Beurre Blanc (GF)

Stuffed Delicata Squash | Quinoa, Baby Kale, Maple-Harissa Glaze (Ve, GF)

Vadouvan-Spiced French Green Lentils | Broccolini, Mushrooms, Sweet-Miso Glaze (Ve, GF, DF)

Wild Mushroom & Asparagus Risotto | Shaved Parmesan, Chive Oil (V, GF)

Penne Pomodoro | Fresh Burrata, Basil (V)

Vegetable Ravioli | Seasonal Vegetable Filling, Roasted-Tomato Cream (V)

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BAR PACKAGES

Per Person Pricing

Bar Packages Include:

Choice of One White Wine:

*Whitehaven Sauvignon Blanc
Chateau Souverain Chardonnay*

Specialty Wine:

Decoy by Duckhorn Rosè

Choice of One Red Wine:

*Josh Paso Robles Cabernet
Francis Coppola Diamond Pinot*

Non-Alcoholic:

Assorted Juices and Soft Drinks

Beer & Hard Seltzer:

*Coors Light Bottles, Tuckerman Pale Ale
Bottles, White Mountain Brewing Beer 30
Kolsch Draft, Heineken 0.0 Non-Alcoholic
Beer, High Noon Seltzer*

CLASSIC BAR

Cocktail Hour Only 28++

Cocktail Hour & Reception 60++

Vodka

Tito's, Absolut, Ketel One

Whiskey

Maker's Mark, Jameson

Gin

Bombay Sapphire, Bombay Dry

Tequila

Espolon Reposado, Espolon Blanco

Rum

Mount Gay, Captain Morgan

Cordials

Limoncello, Bailey's Irish Cream, Kablua, Amaro

PREMIUM BAR

Cocktail Hour Only 36++

Cocktail Hour & Reception 67++

Vodka

*Tito's, Absolut, Ketel One, Barr Hill, White
Mountain, Grey Goose, Belvedere*

Whiskey

*Maker's Mark, Jameson, Glenlivet 15, Glenlivet
18, Basil Hayden, MacAllan 12, Bulleit,
Woodford Reserve*

Gin

*Bombay Sapphire, Bombay Dry, Botanist,
Hendrick's, Barr Hill Tamworth*

Tequila

*Espolon Reposado, Espolon Blanco, Patron Silver,
Casa Noble, Herradura, Mijenta*

Rum

*Mount Gay, Captain Morgan, Flagg Hill,
Brugal 1888, Rolling Fork*

Cordials

*Limoncello, Bailey's Irish Cream, Kablua, Amaro,
Liquor 43, Sandeman 20 Year Port*



*Cocktail Hour Only packages must accompany 2 passed hors
d'oeuvres selections. Signature Cocktails may only be added
within bar package. Full reception is 4 hours total, typically 5:30
to last call at 9:30. No outside alcohol is permitted and guests
are not allowed to leave the reception with alcohol. Selections
subject to change. Open bar does not include bottle service. Guests
21 and under will be \$10++/person Pricing not inclusive of tax
and service charge.*

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Photos courtesy of
Maxine Cadman Photography

