Tourterelle

EAT . STAY . EVENTS

Vermont WEDDING GUIDE

Presented by Christine Snell, Owner~Michaela Davico, event planner~chef tom morris

THANK YOU & WELCOME

Thank you for your interest in Tourterelle, and congratulations! I have owned Tourterelle, a well-known historic inn and restaurant located just outside of Middlebury, Vermont, since 2009. I am so proud to have given new life to the property through extensive renovations over the past fifteen years, intending to maintain the quintessential Vermont look and feel of the restaurant, inn, and event space. The result? A special place that embodies the essence of Vermont for your special day.

I am the daughter of a chef and restaurateur from Brittany, France. In 1992, I graduated from L 'Ecole Parisienne de Tourisme and moved to Miami Beach, where I managed the chic boutique hotel and restaurant, The Century Hotel. In 1997, I was hired as an event coordinator for City Wine and Cigar Company. In 1999 and 2000, I was Sales Director for the prestigious Bloom Ballroom in Manhattan. My clients included Vogue, Glamour Magazine, Paramount Pictures, Maidenform, and Sony Music. In 2000, I opened Loulou, where I served as Manager and ran to the front of the house. Cocotte followed Loulou, and both restaurants became popular with diners and critics for their bold menus and warm, gracious service.

Michaela Davico, Event Planner, has been integral to our events business for the last nine years. Michaela is involved with Tourterelle, servicing client events and specializing in wedding planning, production, and execution. Michaela came to us with a wealth of experience in event planning, hospitality, and event production and management. Michaela has a strong passion for organization, creativity, and attention to detail.

Chef Tom Morris is responsible for the fantastic food we offer our guests. Chef Tom works with farmers and producers to bring the focus to the dining experience of Vermont and all it has to offer. As a native of Saranac Lake, NY, in the Adirondacks, Tom grew up frequenting the Champlain Valley on both sides of the lake and has a love for the Champlain Valley region and its wildlife and beauty. Tom studied culinary arts at the Orlando Culinary Academy and Service Management at Paul Smiths College.

Previously, Chef Tom was the chef de cuisine at the Mirror Lake Inn in Lake Placid, NY, where he worked to deliver fresh local ingredients from around the Adirondacks and Champlain Valley. Chef Tom further developed his culinary style, working under Chef Ed Kenney as the chef de cuisine at the esteemed town restaurant in Honolulu, HI. During his time in Hawaii, Tom utilized Hawaii's bounty of international products. For the last seven years, we have been lucky to have Chef Tom as the head chef here at Tourterelle.

What makes Tourterelle a unique wedding venue in Vermont? Your wedding day should be all about you... We are 100 percent flexible and love that our wedding venue allows you to showcase your style. We are with you every step of the way to help create a stunning wedding your guests will remember forever and always. No detail is too small for us. We pride ourselves on the flexibility and customizations we offer.

We welcome the opportunity to share our facilities with you, including our varied options for outdoor (and indoor) ceremony locations and the renovated, four-season reception space, which is modern and updated yet has the charm of a quintessential Vermont barn. We would love to be part of your day and look forward to hearing from you soon!

With warm regards,

Christine, Michaela, and tom

CEREMONY SPACES

At Tourterelle, we offer outdoor ceremonies where you'll enjoy breathtaking views in every direction.

Our pond, complete with fountains and a gorgeous willow tree, is the perfect setting for the ceremony. To the west are the Adirondack Mountains, and to the east, you'll see the Green Mountains.

If you prefer a mountain view as the backdrop for your vows, we can host the ceremony at the back of the Inn's property with expansive views of the Adirondack Mountains.

In the colder months, or in the case of a rainy wedding day, we offer the flexibility of hosting your ceremony in our renovated barn space. We can also rent a tent to put up next to the barn, which guests can enter through oversized French doors, making the two event spaces seamless!

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RECEPTION SPACE

Tourterelle's renovated wooden barn with rustic red siding and a classic Vermont interior is where your guests will enjoy delicious food and dance the night away.

our space has undergone extensive renovations, including all new wide-plank flooring, antiqued windows, barn doors, and French doors to open the space to the outdoors for spring and summer weddings. The space is available during all four seasons and includes heating and air conditioning for your guests' comfort, no matter the weather outside. In any season you can have a beautiful wedding at Tourterelle!

With a bar and a large dance floor, our event space accommodates 150 guests comfortably. We do offer the option of setting up a tent through the French doors to the north of the barn for dancing and to allow us to accommodate up to 200 guests in the main reception space.

We look forward to giving you a tour of our reception space.

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SAMPLE MENU:

warm HORS D'OEUVRES SELECTION

Caramelized onion and Gorgonzola mini pizzas

Warm stuffed cherry tomato caprese, pistachio pesto, and fresh mozzarella

Maine peeky toe crab cakes with sriracha aioli

Mini falafel with roasted pepper aioli

Vegetable spring rolls with a soy-ginger dipping sauce

Local ribeye skewers with basil pesto

Cocktail beef meatballs with chili-maple glaze

Smoked duck breast with orange-scented goat cheese

Sautéed ginger-glazed shrimp*

Blue Point oysters Rockefeller*

Barbecue pork sliders

Local beef burger sliders with chipotle ketchup

Mini Misty Knoll quesadillas with queso fresco

Jamaican jerk chicken skewers

Fried chicken on mini waffles

Lamb koftas with blueberry compote

Petite Tenderloin wellington

Thai chicken satay

Goat cheese and honey Philo triangles

Truffle and wild mushroom arancini

Asiago vegetable samosa

Maple chipotle cocktail meatball

Fried chicken on mini waffles

Lamb kaftas with blueberry compote

cold HORS D'OEUVRES SELECTION

Vegetarian sushi rolls

Smoked salmon and avocado rolls

Asparagus wrapped with prosciutto

Mini tuna logs with nori and chipotle soy sauce

Charred asparagus with grana padana cheese

Chilled summer squash and lemon soup shots

Cucumber cups filled with fresh crab meat salad

Local blue cheese stuffed olives

Crisp polenta with Brie and apple

Tequila-cured salmon with scallion pancakes

Oysters on the half shell in a champagne mignonette*

Scallop ceviche with vanilla oil and lime*

Hickory smoked trout with lemon crème fraîche

Pita chips with homemade hummus and grilled pepper

Rare beef tenderloin with horseradish crème fraîche*

brie & fig crostini

Lester Farm chilled gazpacho shots

STATIONARY HORS D'OEUVRES

Warm baked Brie in puff pastry: Served with apple purée, cranberries, and Castleton Crackers

-Vermont cheese plate: An assortment of Vermont artisan cheeses, date-and-almond cakes, assorted nuts, crackers, and fresh fruit

-Charcuterie platter: An assortment of homemade and local pates, dried sausage, marinated mushrooms, artichokes, sundried tomatoes served with Provençal toast points

-Colossal shrimp cocktail: Cold-poached shrimp with cocktail sauce and lemon*

-Assortment of chips and salsas: Pico de gallo, artichoke-and-pine nut hummus, corn and black-bean salsa, served with homemade tortillas and pita chips

*Additional Fee

SAMPLE MENU: ENTRÉE SELECTIONS

CHICKEN DISHES

-Barbecue chicken breast with chipotle-bourbon BBQ sauce
-Lemon-garlic chicken breast with chardonnay and fresh oregano
-Jamaican jerk chicken breast with mango and cilantro
-Southern fried buttermilk chicken with gravy
-Pesto chicken with fresh basil pesto and sundried tomatoes
-Whole-lemon-and-rosemary roasted chicken with chicken natural sauce

BEEF DISHES

-Grilled sirloin steak with caramelized onions and peppers
-Soy-marinated flank steaks with ginger, garlic, and brown sugar
-Pepper-crusted filet mignon with orange horseradish glaze
-Garlic- and coffee-rubbed hanger steak with tomato jam and cilantro aioli
-Grilled peppercorn strip loin with horseradish crème fraîche
-Sirloin burger station with brioche buns, hickory smoked bacon, Vermont cheese, guacamole, red onions, sliced tomatoes, and pickles

FISH DISHES

-Miso-baked cod with miso sauce
-Maine jumbo crab cakes with cucumber lime aioli*
-Tapenade-crusted tilapia with red pepper coulis
-Lobster Thermidor served with basmati rice*
-Ginger-orange grilled salmon with mango salsa
-Lime-cilantro jumbo shrimp with lemongrass vinaigrette
-Basil-poached salmon with dill cream

VEGETARIAN DISHES

-Vegetable lasagna
-Penne pasta primavera
-Wild mushroom ravioli with a sage cream sauce
-Basil-pesto risotto with sundried tomatoes
-Vegetable-chickpea curry
-Moroccan-style vegetable couscous
-Portobello Napoleon with goat cheese and red pepper coulis

PORK, LAMB & VEAL

-Local sweet and spicy pork sausage, served with onion compote and roasted red peppers
-Country-style pork ribs with blueberry barbecue sauce
-Slow-smoked barbecue pulled pork
-Local spiral-cut, maple-glazed ham
-Veal paillard pounded thin then seared and served with fresh lemon and parmesan cheese
-Rosemary-roasted leg of lamb with lamb mint natural sauce*

*Additional Fee

SALADS

-Tourterelle salad: arugula, artichokes, roasted pecans, cranberries, and goat cheese in a balsamic vinaigrette
-Frisée salad with pecans, goat cheese, crisp pancetta, in smoked maple vinaigrette
-Mixed baby greens with cucumber, carrot, cherry tomatoes, and pea shoots in a house vinaigrette
-Romaine and iceberg lettuce with celery, carrots, savoy cabbage, and croutons in a maple-cherry vinaigrette
-Iceberg wedge salad with creamy local blue cheese dressing and homemade croutons
-Greek-style salad with romaine, feta, and kalamata olives in a red wine vinaigrette
-Spinach salad with goat cheese, roasted peppers, and crisp onion rings in green goddess dressing
-Napa cabbage slaw with sweet pickled carrots, and fennel in a creamy dill dressing
-Classic caesar salad

VEGETABLES & SIDES

-Corn on the cob with fresh herb butter
-Grilled asparagus with saffron aioli
-Roasted-garlic green beans with fine herbs
-Maple-glazed carrots
-Assorted squashes with grated parmesan cheese
-Grilled assorted and seasonal vegetables with aged balsamic

POTATOES

-Potato gratin with Vermont cheddar
-Rosemary-roasted trio of potatoes
-Warm bacon and new potato salad with sherry
-Provencal potato salad with olives, bell peppers, cucumber, and red onions
-Garlic mashed potatoes
-Maple-glazed sweet potatoes

GRAINS

-Organic wheatberries with basil and zucchini
-Cardamom basmati rice
-Moroccan-style couscous
-Soft polenta

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SAMPLE MENU: BARBECUE SELECTION

OUTDOOR KITCHEN ASADO/BBQ-STYLE WEDDING

MAINS

Choice of two
-Buttermilk-marinated grilled chicken
-Grilled sage-marinated pork loin
-Five spice-rubbed New Haven beef
-Grilled homemade andouille sausage
-Moroccan-spiced swordfish
-Cob-oven roasted salmon
-Coal-grilled local burgers
-Cuban-style split local whole pig*

SIDES

Choice of three
-Wood-oven baked potatoes with horseradish butter
-Poblano potato salad
-Creamy kale coleslaw
-Grilled corn on the cob with herb butter
-Grilled beans and fennel with almonds
-Seasonal and local veggie kebabs
-Mac and cheese
-Quinoa and wheat berry salad

CONDIMENTS

Choice of three
-Blueberry barbecue
-Chimichurri
-Garden hot sauce
-Creamy dill

*Additional $700 for rotisserie equipment and labor

BANQUET DESSERT OPTIONS

STATIONARY (CHOICE of THREE)

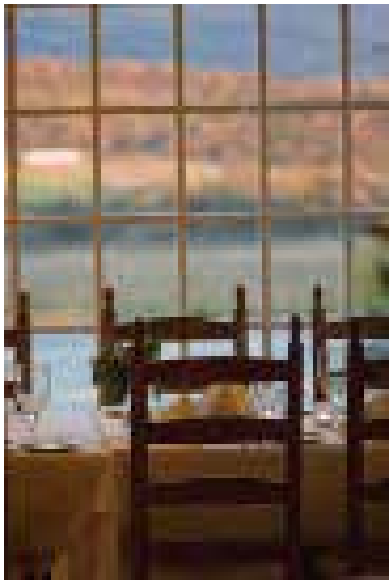
-Miniature crème brulée~ vanilla, maple, chocolate (pick one flavor)
-Miniature pots de crème~vanilla, maple, chocolate (pick one flavor)
-Miniature chocolate mousse
-Miniature fruit mousse
-Miniatures fruit panna cotta
-Miniature fruit crisp
-Assorted macaroons (3)
-Assorted cookies (3)
-Seasonal-fruit shortcake bar
-Profiterolles
-custom cake
-lemon posset

FLATBREAD MENU

late-night SNACK FROM OUR OUTDOOR KITCHEN

AVAILABLE FLATBREADS

-Margarita: Fresh mozzarella, tomato, and basil
-Goat cheese, pear, arugula, and prosciutto
-Roasted chicken, scallions, mushrooms, and ricotta cheese
-Pesto, bacon, vine-ripe tomatoes, and mozzarella
-Anchovy, ricotta, garlic confit, and asparagus
-Lamb sausage with mozzarella and aged balsamic
-Mushroom, sage, and mascarpone cheese
-Summer squash, basil, tomato, and fontina cheese
-Pepperoni, red peppers, mozzarella, and fresh tomato sauce
-Pork sausage, mushroom, caramelized onions, and fennel garlic cream



FREQUENTLY ASKED QUESTIONS

How many weddings do you host a year? Our wedding business continues to grow each year. With the renovations to our event space now complete, we host over 25 weddings and events annually.

What is your capacity for guests?
Tourterelle's reception space accommodates 150 guests comfortably. We can add a tent to the side of the building for dancing, dj or band, and still seat up to 200 guests in the main reception space.

What happens if it rains on our wedding day?
Rain on your wedding is considered good luck! Thankfully, we have a built-in rainy day plan for weddings, which includes hosting the ceremony inside our renovated barn space or in a tent alongside the barn. We'll keep your guests comfortable and dry, no matter Mother Nature's mood.

Do I need to hire an event planner? Although you certainly could, one of the benefits of booking your wedding at Tourterelle is Shelby, Owner, and Christine, Event Coordinator, will ensure every detail is attended to during your wedding. Shelby & Christine have years of experience in hosting weddings. They will be with you every step of the way to ensure your vision for your wedding day is executed flawlessly.

Is the event space handicap accessible?
Yes, we have a ramp leading up to the event space and into the inn.

What's included with the event space? At Tourterelle, you won't need to rent out tables, chairs, linens, plates, glasses, and silverware, unless you have a certain aesthetic you are trying to create. We can work together to define your aesthetic and the dining details for your big day.

We are on a budget. Can you work with us? Yes, of course! We offer many customizations to work with a variety of budgets. There are many ways we can work with you to minimize costs to you, such as a buffet dinner rather than plated service. Let's chat and discuss what's possible.

I'm interested! What are the next steps? Please contact Shelby and Christine to get started!

WEDDING TESTIMONIALS

"My now wife and I got married at Tourterelle this past weekend. The staff and owners were phenomenal, organized, detail-oriented, and flexible. We did both our ceremony and reception on site. We were able to comfortably fit over 135 people. The food was delicious, fresh, and exactly what we wanted. Bill and Christine (owners) were creative, receptive to our wants, kind, and very helpful in our planning process. Communication between us and Tourterelle was prompt, thorough, and stress-free. We highly recommend everyone research and look into using Tourterelle as their ceremony/reception venue or as a catering company."
— Samantha, Bride

"My husband and I had our reception at Tourterelle in August, and I cannot recommend it enough for a Vermont wedding. Christine and the staff were INCREDIBLE. It was everything that we wanted. Christine was very detail-oriented throughout the process and, the night of, was on top of everything. She also let us design our reception just as we wanted with signature cocktails, lawn games, fire pits after dark, a Ben & Jerry's catered cart for ice cream with the cake, and a beautiful send-off. The site itself is gorgeous, and our friends couldn't believe the views over Addison County and across to the Adirondack Mountains as well. And of course, the food was delicious! My husband comes from a family of restaurateurs, and this was the first reason we looked at Tourterelle–the restaurant is awesome. The catered meal for guests at the reception lived up to the standards of my husband's family and all our friends from Manhattan, Boston, and beyond. Chef Bill Snell did a fantastic job. We can't wait to come back for anniversary dinners!"
— Sarah, Bride

"My husband and I hosted our ceremony and reception at Tourterelle last August. We initially visited a host of venues in the Middlebury area, and we left our first visit at Tourterelle knowing it the one for us. Christine is incredible; she is so sweet and made the entire day so memorable. We LOVED visiting a few months prior and sitting down to the dinner that would be served on our wedding night. We lucked out with perfect weather (no small feat in Vermont!), but Tourterelle would be beautiful in any weather. Guests were still telling us how beautiful everything was and how much fun they had a year later. We are so happy with our choice."
— Grace, Bride

"My daughter and son-in-law's reception at Tourterelle was absolutely wonderful! The venue is beautiful with amazing mountain views both east and west, as well as gorgeous grounds with so many options for taking photos. Throughout the planning process, Christine was so informative, professional, accommodating, and reassuring that on the big day, everyone was able to completely enjoy the festivities. It all went so smoothly! Bill did an amazing job with the food; absolutely everything was delicious, from the appetizers to the desserts! It really was phenomenal, and guests didn't stop remarking about it. I wholeheartedly recommend Tourterelle as a wedding/reception venue! It really is perfect!"
— Mom-of-the-Bride

"I was able to have my dream wedding at Tourterelle. The setting was beautiful and fit my rustic theme perfectly. Christine, the owner, was a pleasure to work with, and I enjoyed every moment of my wedding

Interested in reading more from Vermont brides?

Visit the Knot and WeddingWire and search for Tourterelle.

the knot

WEDDINGWIRE

2027 PRICING

Barn Facility:
Including the use of the deck for up to 10 hours,
rentals of the tables, chairs, linens, dish-ware, glassware, and use of the fire pit.
Friday-$7,000*
Saturday-$8,000*
Sunday-$6,000*

on-site Ceremony-$800
includes the Rehearsal the Night Before & Early chair set up.

Wedding Dinner Menu:
Our basic customized menu starts at $62 per person, which includes:
-House green salad & fresh bread roll for appetizer

Choice of three entrées:
-two proteins and one vegetarian option.

Scheduled time:
-Buffet-style, Food Stations, or Family-style*: Anytime
-Seated and plated dinner*: Before 5:00 PM.
*$17 per person will be added to cover family-style and to plated dinners (maximum of 75pp) to cover additional service

-Kids under five years old are complimentary.
-Kids between five and 12 are half price.
-We respect and accommodate dietary restrictions.
it is important to know about any food allergies in your party

Menu Pricing:
Hors d'Oeuvres:
Selection of three passed $18 per person
$6 per person for any additional hors d'oeuvres
Stationary $18 per person
See menus

Entrées: See above for pricing

late-night Flatbread Snack:
$22 per person for a minimum of 50 guests
Small cutting cake available-price depends on the design
Desserts Stationary:
$14 per person
Coffee Service:$5 per person

Smores Bar: $300

Bar:
Consumption (ask for more detail) or cash bar

Service:
Servers: $400 per 20 guests

Bartenders-
$400 per 50 guests. 15% gratuity will be added to the final bar bill.

The Inn -
all weddings must rent the inn for 2-nights*
the inn rental includes six Guest Room, and Continental breakfast
cost: $3,800.00 (+9% VT Tax)-6 rooms+ bridal salon) for 2 nights

Gratuity / Communication, Planning & Coordination of the Entire Event

12% will be added to the facility, food and bar charge to cover the in-house event planner and the day-of coordination

Deposit:
25 percent of the approved estimate is required to book a date. The balance is to be paid off one week prior to the event.

A complimentary tasting for the bride and groom is hosted in april

rehearsal dinner flatbread:
$42 per person-minimum 50 people

RECOMMENDED VENDORS

PHOTOGRAPHY

Lindsay Raymondjack Photography~ RAYMONDJACK.COM
Hannah Weddings- hannahphoto.com
Christina Bernales Photography- christinabernales.com
Orchard Cove-orchardcovephotography.com
Jonathan Couture-jcouturephoto.com
Jeff Woodward- jeffwoodwardphotography.com
Meagan Emilia- meaganemilia.com
Melissa Lynn Studio- melissalynnimages.com
Gold Wing Photography-Goldwingphotography.com
Anne Mientka- annemientkaphotography.com
Andy Madea Photography-andymadeaphoto.com
Ellen Sargent Photography-ellensargentphotography.com
Juniper Studio-Juniperstudios.com
oliver parini-oliverpariniweddings.com
snapshot photobooth-snapshotvt.com
jess rene-jessrenephotos.com
yager anderson-hello@yageranderson.com
ben hudson-benhudsonphotography@gmail.com
collette kulig-collette@collettekulig.com
Geoffrey Mcloughlin-pgalleryvt@gmail.com

MUSIC

The Grift-thegrift.com
Silver Arrow Band-silverarrowband.com
Horse Traders- horsetradersband.com
Phil Abair Band- philabairband.com
Kit Anderson-Harp & Weddings-vermontharp.net
Ensembles for all occasions-LisaFlute.com
Husband & wife duo-lovethatduo.com
String Quartet-violin.rowell@gmail.com

ENTERTAINMENT

Top Hat Entertainment- tophatdj.com
Premier Entertainment & Events-
premierentertainmentandevents.com
Super Sounds Entertainment-supersounds.com
Ian Gordon-Sound Wave-soundwaveentertainmentvt.com
wedding dj vt-weddingdjvt.com
dj pedro entertainment-djpedro.com
dj jim severance-partyvermont.com

FLOWERS

New Leaf Organic -newleaforganics.org
Understory Farm- understoryfarmvermont.com
Hollyhocks Flowers- hollyhocksflowersvt.com
Nectar & Root- nectarandroot.com
Flower Power- flowerpowervt.com
A Blooming Affair-abloomingaffairvt@gmail.com
middlebury floral-designs@mfandg.com
clayton floral-claytonfloral.com

ACCOMMODATIONS

Middlebury Inn- middleburyinn.com
Swift House- swifthouseinn.com
Courtyard by Marriott Middlebury-
marriott.com/hotels/travel/btvcy-courtyard-middlebury
Hilltop Cottage with a View-AirBnB Studio Next Door-https://
www.airbnb.com/rooms/28074948

HAIR & MAKE-UP

Bridal Services by Laela-VTBRIDALSERVICES.com
www.vtbridalservices.com (802)-343-2469
Heather Garrow Studios-Heathergarrowstudios.com
McFarren Make Up Artristry-mcfarrenmakeupartristry.com
Professional Makeup by Jasmine Victoria- facebook.com/pro-
fessionalmakeupbyjasminevictoria

TRANSPORTATION

Bet-Cha Transit Inc- 802.388.7800
Mountain Transit- mountaintransit.org
PREMIER COACH-PREMIERCOACH.COM

OFFICIANTS

Reverend Joy Weddings-reverendgaryshapiro.com
Kathryn Blume-vermontweddingofficiant.com
Annie Alexander-vermontparsonne.com
Greg Trulson-gregtrulson.com
jason longo-jasonlongosemail@gmail.com

VIDEOGRAPHY

Todd Stoilov- toddstoilov.net
Zach Walbridge- newatlasfilms.com

GENEVIEVE & JASON

Photos courtesy of Laura K. Moore Photography

ANNIE & DANNY

Photos courtesy of Hannah Photography

AMANDA & DAVID

Photos courtesy of Jeff Woodward Photography

ALISON & BRENDAN

Photos courtesy of Meagan Emilia Photography

WHITNEY & MATT

Photos courtesy of Hannah Photography

SARAH & NATHAN

Photos courtesy of Hing Kur Photography

LIZA & STRAKER

Photos courtesy of Gretchen Powers Film and Vid-

ALEX & JEFF

Photos courtesy of Melissa Lynn Studios

SHAWNA & BRAD

Photos courtesy of Hannah Photography

CHRISTINA & SAM

Photos courtesy of Melissa Lynn Studio

HANNAH & KOREY

Photos courtesy of Melissa Lynn Studio

MEG & ABBY

Photos courtesy of Teddy Yeager Photography

NITZAH & MICHAEL

Photos courtesy of Jeff Woodward Photography

SALLY & JEREMY

Photos courtesy of Orchard Cove Photography

KATE & DAVE

Photos courtesy of Portrait Gallery - Geoff and Wendy

LINDSEY & STEVE

Photos courtesy of Jeff Weeks Photography