



## *Wedding Packages*

*(Valid on dates through 12/30/22)*



## Classic Wedding Package

*White Table Linen  
White Linen Napkin  
Cash Bar*

### Social Hour Hors d'oeuvres:

*Chef's Selection in Two Hot or Cold Appetizers Passed Butler Style*

### Starters

*(Selection of Two)*

*Fresh Garden Salad with Selection of Dressing  
Caesar Salad with Shaved Romano Cheese and Croutons  
Penne Pasta with your selection of Marinara, Ala Tomato Vodka or Alfredo Sauce  
(Served with Fresh Baked Dinner Rolls)*

### Entrée Selection

*(Selection of Two – Buffet Only)*

*Chicken Breast Marsala, Cheesy Chicken Florentine, Pesto & Herb Chicken,  
Stuffed Filet of Sole with Newburg Sauce, Baked Scrod with Lemon Caper Sauce  
Stuffed Center Cut Pork Chop with Pan Gravy, Sliced to Order Roast Sirloin of Beef or Roast Turkey Breast  
(Entrees served with Chef's Selection of Accompaniments)*

### Coffee & Dessert Station

*Regular & Decaffeinated Coffee  
Assorted Teas  
Client Provided Wedding Cake or Cupcakes*

*\$70.00 Per Person*

*(Pricing includes all fees and gratuities)*



## **Traditional Wedding Package**

*White Table Linen  
Selection in Color Linen Napkin  
Cash Bar*

### **Social Hour Stationary Table**

*A Variety of Cubed Cheeses and Crackers  
Vegetable Crudit  with Dip*

### **Hors d'oeuvres Passed Butler Style:**

*Located on page four - Please Select three from 'A'*

### **Starters**

*(Selection of One)*

*Fresh Garden Salad with Selection of Dressing  
Caesar Salad with Shaved Romano Cheese and Croutons  
Italian Chop Salad Tossed with Italian Dressing*

*(Selection of One)*

*Penne Pasta Marinara, Ala Tomato Vodka, Alfredo Sauce, or Pesto Olivo  
Served with Fresh Baked Dinner Rolls*

### **Entr e Selection**

*(Selection of Two – Buffet or Plated)*

*Chicken Breast Marsala, Cheesy Chicken Florentine, Pesto Chicken, Bacon Wrapped Chicken with Dijon Mustard Sauce  
Citrus Roasted Chicken Breast, Stuffed Filet of Sole in Newburg Sauce, Baked Scrod with Lemon Caper Sauce  
Stuffed Center Cut Pork Chop with Pan Gravy, Sirloin Steak with Mushroom Demi Glaze, Beef Tips in Red Wine Sauce  
Sliced Roast Turkey Breast, Roast Prime Rib - add \$10.00, New York Strip Steak – add \$8.00  
(Entrees served with Chef's Selection of Accompaniments)*

### **Coffee & Dessert Station**

*Regular & Decaffeinated Coffee  
Assorted Teas*

*Assorted Wedding Cupcakes with Cutting Cake*

**\$85.00 Per Person**

*(Pricing includes all fees and gratuities)*



### **Premium Wedding Package**

*Champagne Toast  
White Table Linen with Chair Covers  
Your Selection in Color Chair Sash & Matching Napkin  
Five Hour Open Bar*

### **Social Hour Stationary Table**

*A Variety of Cubed Cheeses and Crackers  
Vegetable Crudités and Dip*

### **Hors d'oeuvres Passed Butler Style:**

*Located on page four - Please Select three from 'A' and two from 'B'.*

### **Starters**

*(Selection of One)*

*Fresh Garden Salad with Selection of Dressing  
Caesar Salad with Shaved Romano Cheese and Croutons  
Italian Chop Salad Tossed with Italian Dressing  
Field Greens with Dried Cranberries and Balsamic Vinaigrette and Gorgonzola*

*(Selection of One)*

*Penne Pasta Marinara, Ala Tomato Vodka, Alfredo Sauce, Pesto Oilio or Creamy Pesto  
Farfalle Pasta with Artichokes and Creamy Pesto Sauce  
Served with Fresh Baked Dinner Rolls*

### **Entrees Selection**

*(Selection of Three)*

*Pesto Chicken Breast, Cheesy Chicken Florentine, Chicken Cordon Bleu, Chicken au Champagne  
Bacon Wrapped Chicken with Dijon Mustard Sauce, Citrus Roasted Chicken Breast  
Roast Turkey with Cornbread Dressing, Grilled Top Sirloin Steak,  
Beef Tips in Wine Sauce, Slow Cooked Short Ribs of Beef with Bordelaise Sauce  
Seafood Stuffed Filet of Sole with Creamy Shrimp Sauce, Pan Seared Salmon with Dill Sauce, Stuffed Center Cut of Pork,  
Roast Prime Rib of Beef Aujus – add \$10.00, Sliced Tenderloin of Beef – add \$10.00  
New York Strip Steak – add \$8.00, Baked Stuffed Jumbo Shrimp – add \$10.00  
(Entrees served with Chef's Selection of Accompaniments)*

### **Coffee & Dessert Station**

*Regular & Decaffeinated Coffee  
Assorted Teas  
Selection of Wedding Cake or Cupcakes with Cutting Cake  
Accompanied with Vanilla Ice Cream*

**\$135.00 Per Person**

*(Pricing includes all fees and gratuities)*



## *Appetizer Selections*

*Served Butler Style*

### *Appetizer Selection 'A'*

*Fried Ravioli*  
*Steamed Vegetable Dumplings*  
*Vegetable Spring Rolls*  
*Mini Chicken Kabobs*  
*Beef Teriyaki Skewers*  
*Vegetable Stuffed Mushrooms*  
*Mini Franks in a Blanket*  
*Swedish Meatballs*  
*Mini Chicken Empanadas*  
*Buffalo Hot Wings*  
*Mini Pretzel Dogs*  
*Falafel with Tzatziki*  
*Mini Arancini*  
*Hot Spinach Artichoke Crostini*

*Steamed Pork Dumplings*  
*Fried Mozzarella*  
*Pork & Vegetable Spring Rolls*  
*Chicken Teriyaki Skewers*  
*Sausage Stuffed Mushrooms*  
*Assorted Hot Cheese Puffs*  
*Barbecued Meatballs*  
*Mini Beef Empanadas*  
*Szechwan Chicken Tenders*  
*Tomato Garlic Pesto Bruschetta*  
*Southwest Chicken Egg Roll*  
*Assorted Mini Quiche*  
*Buffalo Cauliflower Bites*

### *Appetizer Selection 'B'*

*Calamari Frittata*  
*Jumbo Shrimp Cocktail*  
*Mini Maryland Style Crab Cakes*  
*Fried Sea Scallops*  
*Shrimp & Vegetables Spring Rolls*  
*Beef Tenderloin Kabobs*  
*Seared Ahi Tuna*  
*Macaroni and Cheese Bites*  
*Pork Belly Sliders*  
*Beef Crostini*  
*Bacon Mac & Cheese Bites*

*Crab Rangoon*  
*Shrimp Scampi Skewers*  
*Sea Scallops Wrapped in Bacon*  
*Garlic Sautéed Sea Scallops*  
*Pork & Vegetable Spring Rolls*  
*Mini Shrimp Kabobs*  
*Crabmeat Stuffed Mushrooms*  
*Mini Caprese Skewers*  
*Cheeseburger Sliders*  
*Bavarian Pretzel Twists*  
*Buffalo Chicken Mac & Cheese Bites*



### **Taxes, Fees & Timing**

*All packages are subject to Connecticut State Sales Tax (7.35%)  
Pricing includes all fees and gratuities – There are no hidden fees!  
All events are scheduled for a five-and-a-half-hour time reservation – Including Ceremony  
Wedding Suite is Available 3-hours prior to Ceremony for Preparations.  
(Additional Wedding Suite Hours will be billed at \$150.00/hour)*

### **Minimum Spend**

*Friday Minimum: \$4,500.00 or 75 Guests  
Saturday Minimum: \$6,750.00 or 100 Guests  
Sunday Minimum: \$4,000.00 or 60 Guests  
Monday-Thursday: \$3,500.00 or 45 Guests  
(Minimums are flexible based on date and length of time before event at booking)*

### **Payment Schedule Example**

*(Based on 1-year advance booking)  
Deposit (Due with wedding contract): \$1000.00  
Payment #1 (1-year from wedding date): 25% (of total invoice)  
Payment #2 (9-months before wedding date): 25% (of total invoice)  
Payment #3 (5-months before wedding date): 25% (of total invoice)  
Payment #4 (21-days before wedding date): Total Balance less payments.  
(Final payment is based on final guest count or required minimum – whichever is greater)*