

# Winter Bridal Package Includes

Five & A Half Hour Reception • Top Shelf Open Bar • Champagne or Asti Spumante Toast  
Bottled Wine with Dinner • Four Course Dinner • Tiered Wedding Cake • Coffee and Tea Service  
Fresh Floral Centerpieces for the Head and Parents Tables  
Candle Lamp or Rose Bowl with Votives for Each Guest Table • Dry Ice for your First Dance  
White Tailored Chair Covers • Private Bridal Suites  
Floor Length White or Ivory Linens with Color Overlay and Napkins • Wishing Well  
Charming Outdoor Picture taking Area with Gazebo, Bridge, and Pond  
Seating Arrangement Cards • Special Room Rates and Shuttle Service Available at Area Hotels

*\*\*Specialty Wines Available at Additional Cost*

*\*\* Premium Liquor for Open Bar Available for \$3.00 Additional*

*\*\*Custom Table Centerpieces and Ceremony Flowers Also Available*

**Package Price- \$59.00 per person (inclusive of service charge) plus 6% CT Sales Tax**  
**This Package is Available November 2011 through April 2012 • Minimum 120 Guests**

## Menu Options

*Cold Hors D'Oeuvres for the Social Hour*

*A lavish display of fresh, crisp vegetables, dips, pepperoni, cubed & block cheeses, and assorted crackers*

### **Soup (Choose One)**

*Chilled Strawberry Soup,  
Homemade Tortellini, Cream of Broccoli,  
Minestrone, or Cream of Tomato*

### **Vegetable (Choose One)**

*Green Beans Almondine  
Seasoned Green Beans  
Zucchini with Tomato and Herbs  
Peas with Onions and Mushrooms  
Broccoli Spears with Lemon Butter  
Baby Carrots with Butter and Dill  
Glazed Baby Carrots*

### **Salad (Choose One)**

*Garden Tossed Salad your Choice of Dressings  
Caesar Salad*

### **Starch (Choose One)**

*Red Bliss Oven Roasted with Rosemary  
Parisienne Potato  
Garlic Mashed Potato  
Wild Rice with Mushrooms  
Rice Pilaf  
Gandules (Spanish Rice)  
Vegetable Pulav (Indian Rice)*

### **Main Course (Choose Three)**

*(Served with Homemade Dinner Rolls and Butter)*

*Chicken Marsala with Mushroom and Marsala Wine Sauce • Chicken Francaise in a White Wine Sauce with Lemon*

*Chicken Supreme with Seasoned Bread Crumbs and Supreme Sauce over Rice*

*Chicken Florentine with a Light Supreme Sauce & Parmesan Cheese on a bed of Spinach & Bacon*

*Baked Scrod in Lemon and Butter over Rice • Sole Francaise in White Wine and Lemon over Rice*

*Eggplant Parmesan over Angel Hair Pasta • Baked Manicotti with Seasoned Ricotta Cheese*

*Roast Pork Loin with Herb Stuffing and Apricot Glaze*

*\*\* Charbroiled Delmonico Steak with Fresh Mushroom Demiglaze*

*\*\* Prime Rib Au Jus • \*\* New York Strip Steak*

*\*\*\$5.00 additional per person*

### **Dessert**

*Chocolate Fondue Station with Fruit for Dipping*

*&*

*Wedding Cake Cut and Served*

## *Additional Items for Added Elegance*

**Chair Bows** - hand tied in your choice of color (\$2.00 per Chair)

**Ice Carving**- master crafted in your choice of design **\$250.00**

**Intermezzo** - refreshing lemon sorbet with a splash of champagne to cleanse your palate before dinner (\$2.00 Additional)

**Raw Seafood Bar** - a fisherman's boat crafter out of ice and brimming with Jumbo Shrimp, Alaskan King Crab, Oysters on the Half Shell, and Littleneck Clams, Garnished with Fresh Lemon and Cocktail Sauce (\$14.00 Additional)

**Sushi Bar** - an elegant display of fresh tuna, shrimp, crabmeat, salmon, and vegetable rolls with a variety of dips (\$10.00 Additional)

Shrimp Ceviche, Scallops Ceviche or Mini Beef Wellington (\$150.00 per 100 pieces)

**Viennese Table** - incredible dessert table with an assortment of French and Italian pastries, assorted cakes (including chocolate truffle and heath bar crunch), cheesecake, chocolate mousse, assorted cannoli, and chocolate fondue with fresh fruit for dipping, after dinner cordials served in chocolate cups, and gourmet flavored coffees. (\$10.00 Additional)  
This display is accompanied by a hand crafted ice carving in your choice of design.

**Specialty Coffee and Pastry Table** - indulge in gourmet flavored coffees and herbal teas served with French and Italian pastries and cookies (\$6.00 Additional)

**Chocolate Fondue Fountain** - delicious chocolate fondue with bananas, strawberries, pineapple, marshmallows, angel food cake, and pretzels for dipping (\$5.00 Additional)

**Cookie Display** - a platter for each guests table of French and Italian pastries and homemade cookies (\$4.00 Additional)

### *Specialty Desserts* (\$2.00 Additional)

Homemade Ice Cream Pie - choose from vanilla, strawberry, or mocha ice cream with Hot Fudge or Strawberries Flambé  
Cherries Jubilee Flambé • Peach Melba Flambé • Cheesecake with Strawberries Flambé  
Ice Cream Puff with Chocolate Sauce • Crepe with Strawberries and Whip Cream

Chocolate or Strawberry Mousse Chantilly • Cannoli with Ricotta Cheese • Apple Dumpling with Ice Cream and Hot Caramel Sauce