

≡ Welcome ≡



≡ The Inn at Woodstock Hill ≡

Congratulations on your engagement and thank you for your interest in The Inn at Woodstock Hill regarding a wedding reception. A wedding reception is available for the following dates and time frames. Please contact us for additional dates and times.



Friday's, Saturday's, & Sunday's

Daylight Wedding Time 11:00AM – 4:30PM

Candlelight Wedding Ceremony Time 5:30PM – 11:00PM

Friday & Sunday Times are Flexible



The Grounds of the Inn are just breathtaking. Our spring and summer gardens, the fall foliage, and the snow covered hills provide gorgeous backdrops for your wedding day pictures. The romantic elegance, tranquil beauty, and luxurious comfort of the Inn are perfect for creating many unforgettable memories of your special day.

Please review the enclosed information. Feel free to call us with any questions you may have. We are able to set up appointments for you to tour the Inn and discuss options and details. We look forward to assisting you in making your wedding reception a memorable occasion.

Sincerely,

The Staff at The Inn at Woodstock Hill

Wedding Ceremonies and Receptions

Thank you for considering The Inn at Woodstock Hill for your upcoming wedding. Built in 1816 this historic building is located in Connecticut's northeast "Quiet Corner" off of scenic Route 169. With warmth, courtesy and attentiveness, our skilled chef and professional staff will be able to assist you in creating the wedding you have always dreamed of.

Wedding Package

- All setup and cleanup. Includes placement of place cards and favors
- Tables, chairs, china, silverware, and glassware
- White or ivory table linens and white, ivory, sage green, or burgundy napkins
- Oil candles and/or hurricane globes for each table
- Use of front rooms and patio, weather permitting, for your Cocktail & Hors D'oeuvres Social
- White glove service for the passing of Hors D'Oeuvres
- Use of function space for dinner and dancing
- Dance Floor
- Professional wait staff and bartending services
- Non-smoking environment/No sparklers, fireworks or open flame items
- Wedding consultation services, provided by our professional Function Coordinator



Reception Service Fees

for the use of these facilities and amenities are

0-50 guests	\$500.00
51-119	\$1,500.00
120 +	\$2,000.00



Ceremonies

Outdoor ceremonies may be held from May 15th to October 1st at our gazebo or on the side lawn in favorable weather. After October 1st or in case of inclement weather, indoor ceremonies may be held in our front rooms, accommodating 75 guests, standing room only. Tent arrangement can be made through the Function Coordinator for an additional fee. Our ceremony package includes use of the ceremony site, the setup and breakdown of white folding chairs, use of our sound system, and ceremony coordination.



Ceremony Service Fees

0-50 guests	\$175.00
51-119	\$350.00
120 +	\$500.00



Wedding Times

Wedding ceremonies and receptions are booked in five and ½ hour intervals. If available, wedding times may be extended for an additional fee of \$250.00 per hour.

Saturday Daylight Wedding – 11:00 AM to 4:30 PM
Saturday Candlelight Wedding – 5:30 PM to 11:00 PM
Friday or Sunday Weddings – Times are flexible

- Last call is made ½ hour before the end of your reception
- Music must end 15 minutes before the end of your reception.
- For extended evening receptions, music must end no later than 11:00 PM

Seating Capacity

May 15th to October 1st

Our maximum seating capacity, combining indoor seating in our Main Dining Room and adjoining Small Dining Room with outdoor seating on our canopy-covered deck, is 200 guests. Our maximum seating capacity with indoor seating only in our Main Dining Room and adjoining Small Dining Room is 112 guests.

October 1st to May 15th

Our maximum capacity for indoor seating only in our Main Dining room and adjoining Small Dining Room is 112 guests. Our Private Dining Room in the front of The Inn is available for use if you are planning a small, intimate wedding reception with a guest count of 32 or less.



Food and Beverage Service

All of our wedding menus include:

- Chef's Selection of Hors D'oeuvres served butler-style on silver trays with white-glove service
- Champagne toast
- Sit-down or buffet meal

Children 10 and under eating from the wedding menu – ½ off the menu price

Children's meals - Chicken Fingers and Tater Tots or Pasta - \$15.00 per plate

Vendors eating from the wedding menu – Regular menu price

Vendor meals selected by our Chef on the day of your wedding - \$15.00 per plate

- Wedding cake

The Inn offers cake selections from which you may choose or you may bring in a picture of the cake you prefer. Additional charges may apply for specialty items or intricate details.

Please refer to the "Wedding Beverage" insert for information regarding bar and beverage options

**Due to market fluctuations, menu and bar prices are subject to change.*

*Final menu and bar prices will be quoted one year prior to your wedding date **

Guest Count

At the time of booking your wedding you will be required to provide us with an expected guest count, 85% of this original expected guest count will be the minimum number of guests for which you will be charged. If your guest count exceeds this number, you will be charged accordingly. _____

Final guest and entrée counts, including vendor and children's meals, are required two-weeks prior to your wedding date. Weddings that are serving a sit down meal must provide their seating chart and a guest list with entrée selections by table one week prior to your wedding date. Place cards and/or a seating arrangement map are to be provided by the Bride and Groom.

Overnight Accommodations

The Inn offers twenty-one beautiful overnight guest rooms with many amenities. Please notify the Function Coordinator if you are interested in reserving a block of eight or more rooms.

Deposits, Confirmations, and Final Payment

A non-refundable \$1,000.00 deposit is required no later than one week from the date of booking. If The Inn does not receive this deposit within the one week, the date will be released. The deposit confirms and holds the wedding date and is credited towards your final bill.

A meeting will be scheduled 3 months prior to your wedding date. At the time of this meeting, you will be required to pay an additional payment of 50% of the estimated total of your wedding. This payment is non-refundable.

A bill will be sent to you once the final count is given and the balance due must be paid the week prior to your wedding. Payment is required in the form of cash or bank check.

Final accounting will be done on your wedding day. If there is a balance, it must be paid immediately following your reception.

Cancellation Policy

Should cancellation become necessary, the Inn will retain any deposits and payments made toward your wedding. If there is a need to change your function date, your deposit and payments may be applied towards the new date. All cancellations and date changes must be done in writing

Taxes and Gratuity

All food and beverage costs are subject to 6.35% CT Sales Tax and 18% Gratuity.

Any additional fees are subject to 6.35% CT Sales Tax.

All overnight guest rooms are subject to 15% CT Occupancy Tax.

Wedding Date and Time

Signature of Bride

Date

Signature of Groom

Date

94 Plaine Hill Rd. • Woodstock, CT 06281 • 860-928-0528 • Fax: 860-821-8561 • innwood@gmail.com

Initials: _____

Bar

The following options are available for beverage service:

1. **Open Bar Service:** Please refer to Bar Prices on the following page.
Open Bar is based on a per person price, or Price Restricted Bar Service.

2. **Cash Bar Service:**

All beverages are served on a cash basis, paid for by the guests.

Up to 49 guests-\$200.00 bar fee, 50-100 guests-\$300.00 bar fee, 100 guests or more-\$500.00 bar fee.

3. **Price Restricted Bar Service:**

Open bar service is restricted to a maximum dollar expenditure.

Once the maximum expenditure is reached, the bar will then offer beverages on a cash basis.

4. **Choice Restricted Bar Service:**

Service is restricted to beverages of your choice on either a cash or open bar basis.

The following beverage prices apply:

House Spirits (Well)	\$6.00 per drink
Premium Branded Spirits	\$7.00 – \$8.00 per drink
Domestic Beer	\$4.00 per drink
Imported Beer	\$5.00 - \$9.00 per drink
Soft Drinks	\$2.00 per drink
Assorted Juices	\$2.00 per drink
Frozen Drinks	\$7.00 and up per drink

We offer a variety of festive punches, served in crystal or silver punch bowls.

The following options are available:

1. **Non-Alcoholic Fruit Punch:**

A delightfully refreshing beverage, prepared with a mix of seasonal fruits, ginger ale, and sherbet.

\$30.00 per punch bowl

2. **Sparkling Wine Punch:**

A perfect combination of seasonal fruits, white wine, and champagne, topped with slices of lemons and limes.

\$50.00 per punch bowl

3. **Hot Mulled Cider:**

Perfect for a chilly day and prepared with fresh apple cider, cloves, cinnamon, and orange peel.

\$30.00 per cider bowl

Beverage Policies and Procedures

- 1) All beverages are subject to 6.35% CT Sales Tax and 18% Gratuity
- 2) All beverages consumed on the first floor of the Inn must be dispensed by the Inn. Any beverages not dispensed by the Inn are subject to confiscation.
- 3) Last call is announced thirty (30) minutes before the end of the reception
 - 4) There will be no shots served during your reception
- 5) The Inn reserves the right to limit and control the amount of alcoholic beverages consumed by guests on our premises. The Inn will not serve alcohol to anyone under the age of 21.
- 6) Specialty beverages can be provided with advance notice. Pricing is based upon your selections.

Open Bar Prices

Cocktail Hour (1 Hour)

Liquor, Beer & Wine Well Brands \$12.00 per person

Call Brands \$16.00 per person

Cocktail Hour & Dinner with Wine (During Dinner Wine & Soft drinks only)

Liquor, Beer & Wine Well Brands \$18.00 per person

Call Brands \$25.00 per person

Entire Function – 5 ½ Hours (During Dinner Wine & Soft drinks only)

Liquor, Beer & Wine Well Brands \$29.50 per person

Call Brands \$39.50 per person

Well Brands:

Dorato Tequila, Inver House Scotch, Clydes Gin, Heaven Hill Bourbon, Crystal Palace Vodka, Christian Bros. Brandy, Sabroso, Sutton Club Rum, Irish Cream Liquor, Amaretto.
Draft Beers, Chardonnay, White Zinfandel and Merlot.

Call Brands:

Grey Goose, Absolute, Malibu, Dewar's, Kahlua, Jack Daniels, Jim Beam, Johnny Walker Red, Seagrams 7, Seagrams VO, Beefeater, Captain Morgan, Bacardi, Jose Cuervo Tequila, Amaretto Disaronno, Baileys.

Draft Beers and bottled Heineken and Corona Beer.

Chardonnay, Pinot Grigio, White Zinfandel, Merlot and Cabernet Sauvignon.

Top shelf liquor is available at an extra charge or on cash bar basis.

Menus

All menus can be prepared gluten free upon request.

Wedding Menu A

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast



Salad

(Includes Assorted Rolls and Whipped Butter)

(Please see Insert for Selection of Salads)



Entrées

Prime Rib of Beef with Yorkshire Pudding

Drizzled with Au Jus and served with Dijon-Roasted Red Potatoes and Vegetable Medley

Seared Salmon Filet with Honey Mustard Glaze

With Wild Rice Pilaf, Fresh Lemon and Vegetable Medley

Chicken Florentine Wrapped in Puff Pastry,

Stuffed with Spinach and Cheese, and served with Scalloped Potatoes and Vegetable Medley



Your Choice of a Classic Wedding Cake

Price Per Person \$62.00

(All Food and Beverages are subject to 6.35% Sales Tax and 18% Gratuity)

Wedding Menu B

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast



Salad

(Includes Assorted Rolls and Whipped Butter)

(Please see Insert for Selection of Salads)



Entrées

Roast Carved Beef Tenderloin

Topped with Béarnaise and served with Baked Stuffed Potato and Vegetable Medley

Grilled Swordfish Steak

Simmered with White Wine, Herbs, and served with Wild Rice Pilaf, Fresh Lemon and Vegetable Medley

Chicken Julia

Boneless Chicken Breast Stuffed with Apples and Almonds, drizzled with Cranberry Bordelaise, and served with Rice Pilaf and Vegetable Medley



Your Choice of a Classic Wedding Cake

Price Per Person \$65.00

(All Food and Beverages are subject to 6.35% Sales Tax and 18% Gratuity)

Wedding Menu C

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast

Salad

(Includes Assorted Rolls and Whipped Butter)

(Please see Insert for Selection of Salads)



Entrées

Baked Rack of Lamb "Dijon" Seasoned with Mustard and Rosemary
and served with Garlic-and-Herb Roasted Red Potatoes and Vegetable Medley

Pecan Encrusted Red Snapper

Served with Cranberry-Orange Salsa, Lemon Couscous, and Vegetable Medley

Stuffed Cornish Game Hen

Drizzled with Apricot Glaze, stuffed with Wild Rice and served with Rice Pilaf and Vegetable Medley



Your Choice of a Classic Wedding Cake

Price Per Person \$70.00

(All Food and Beverages are subject to 6.35% Sales Tax and 18% Gratuity)

Wedding Menu D

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast

Salad

(Includes Assorted Rolls and Whipped Butter)

(Please see Insert for Selection of Salads)



Entrées

Beef Wellington

Beef Tenderloin wrapped with Puff Pastry and stuffed with Wild Mushrooms and Pate de Foie Gras.
Served with Roesti Potatoes and Grilled Asparagus

1-1/2 lb. Baked Stuffed Lobster

Stuffed with Scallops, Shrimp, Langoustines, seasoned with Brandy, and Broiled with Romano Cheese and Japanese Breadcrumbs. Accompanied by Garlic Mashed Potatoes and Ginger Julienne Carrots

Grilled Pheasant Breast "Chausser"

Topped with Hunter Sauce and served over a broiled Portabella Mushroom



Your Choice of a Classic Wedding Cake

Price Per Person \$95.00

(All Food and Beverages are subject to 6.35% Sales Tax and 18% Gratuity)

Wedding Buffet Menu 1

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast



Mesculin Greens - With Grape Tomatoes, Cucumbers, Belgian Endive and Shredded Carrots

Dijon Potato Salad - With Pickles, Mustard, Mayonnaise and Herbs

Three Bean Salad - Kidney, Garbanzo, and Green Beans
tossed with Red Onions and Balsamic Vinaigrette



Assorted Freshly Baked Rolls and Whipped Butter



Carved Roast Beef Au Jus - With Dijon Mustard and Horseradish Sauce

Manicotti - Shells filled with Ricotta and Mozzarella Cheese

Chicken Princess - Chicken Breast with Asparagus in a Sherry Cream Sauce

Stuffed Filet of Sole - With a Dill Hollandaise stuffed with Crabmeat

Assorted Vegetable Medley / Wild Rice Pilaf / Scalloped Potatoes



Your Choice of a Classic Wedding Cake

Price Per Person \$65.00

(All Food and Beverages are subject to 6.35% Sales Tax and 18% Gratuity)

*Food from buffets cannot be taken home as The Inn does prepare extra so that you have a bountiful amount during the function.
Minimum Number of Guests for a Buffet Function is 30 Guests. If Guest Count is below 30, Buffets may be arranged for an additional fee.*

Wedding Buffet Menu 2

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast



Tomato and Fresh Mozzarella Salad - Sprinkled with Cracked Pepper,
Basil-Infused Olive Oil and Balsamic Vinegar

Oriental Snow Pea Salad - With Water Chestnuts, Peppers, Bamboo Shoots, and Sesame-Soy Dressing

Waldorf Salad - Apples, Walnuts, and Celery with Mayonnaise and Seasonings



Hummus with Pita Bread Platter

Assorted Freshly Baked Rolls and Whipped Butter



Carved Prime Rib of Beef - With Bordelaise, Dijon Mustard and Horseradish Sauce

Carved Turkey Breast - Served with Homemade Cranberry Sauce

Poached Filet of Salmon with Béarnaise

Seafood Newburg - Scallops, Shrimp, Lobster and Langoustines in a Brandy-Cream Sauce

Pasta Station - With Ziti, Sun-Dried Tomato Sauce,
Alfredo Sauce, Pesto and Freshly Grated Parmesan

Assorted Vegetable Medley / Wild Rice Pilaf



Your Choice of a Classic Wedding Cake

Price Per Person \$69.00

(All Food and Beverages are subject to 0.35% Sales Tax and 18% Gratuity)

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Minimum Number of Guests for a Buffet Function is 30 Guests. If Guest Count is below 30, Buffets may be arranged for an additional fee.*

Wedding Buffet Menu 3

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast



Chilled Seafood Salad Ceviche- Scallops, Shrimp, Mussels, Langoustines with Lemon and Herb Vinaigrette

Oriental Snow Pea Salad - With Water Chestnuts, Peppers, Bamboo Shoots, and Sesame-Soy Dressing

Spinach and Goat Cheese Salad - Accented with Toasted Almonds, Mandarin Orange Sections, Grape Tomatoes, Raisins and Roasted Garlic Honey Balsamic Vinaigrette



Raw Bar - Oysters, and Littleneck Clams on the Half Shell,
and served on a bed of crushed Ice with Cocktail Sauce, Tobasco and Fresh Lemon

Beluga Caviar - With Blinis, Sour Cream, minced Onions, chopped Egg Yolk and chopped Egg Whites

Assorted Freshly Baked Rolls and Whipped Butter



Carved Roast Venison Loin - With a Madagascar Peppercorn-Red Wine Reduction

Wild Mushroom Veal Marsala - Served over Fettuccini noodles

Stuffed Duck Breast - Stuffed with Fennel, Spinach and Pine Nuts

Seared Foie Gras - Served on Toasted Baguette Rounds and drizzled with Honey Liquor

Seafood Cioppino - Lobster, Scallops, Shrimp, and Langoustines sautéed with Peppers and Onions and served in a Tomato-Saffron Broth over Large Pearl Couscous

Wild Mushroom Ravioli - Served with a Sun-Dried Tomato Sauce with Grated Romano Cheese

Grilled Asparagus Spears and Jullienne Carrots



Your Choice of a Classic Wedding Cake

Price Per Person \$97.00

(All Food and Beverages are subject to 0.35% Sales Tax and 18% Gratuity)

Food from buffets cannot be taken home as The Inn does prepare extra so that you have a bountiful amount during the function.

Minimum Number of Guests for a Buffet Function is 30 Guests. If Guest Count is below 30, Buffets may be arranged for an additional fee.

Wedding Buffet Menu 4

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast



Imported Cheese and Fruit Station

Brie, Gouda, Boursin, Swiss, Cheddar, and Havarti, accompanied by Gourmet Crackers with a Variety of Freshly Cut Strawberries, Grapes and Melons
Assorted Freshly Baked Rolls and Whipped Butter



Carving Station

Roast Turkey Breast with Homemade Cranberry Sauce

Clover baked Ham with Dijon Mustard

Roast Beef - Slivered with Garlic and served with Au Jus and Horseradish Sauce



Vegetable Station

Medley of Fresh Vegetables with Herbs and Butter

Mesculin Green Salad Bowl with a choice of Dressing

Oriental Snow Peas Salad With Peppers, Water Chestnuts, Bamboo Shoots, Sesame Oil and Seeds



Seafood Station

Seafood Cioppino - Scallops, Shrimp, Mussels and Langoustines sautéed with Peppers, Onions and served in a Tomato-Saffron Broth over Linguini

Poached Salmon with Dill Hollandaise - accompanied by Wild Rice Pilaf



Pasta Station

Ziti Pasta and Wild Mushroom Ravioli - Served with Sun-Dried Tomato, Alfredo, and Pesto Sauces
Freshly Grated Parmesan

Your Choice of a Classic Wedding Cake

Price Per Person \$75.00

(All Food and Beverages are subject to 6.35% Sales Tax and 18% Gratuity)

*Food from buffets cannot be taken home as The Inn does prepare extra so that you have a bountiful amount during the function.
Minimum Number of Guests for a Buffet Function is 30 Guests. If Guest Count is below 30, Buffets may be arranged for an additional fee.*

Hors d'oeuvres

Chef Selection includes, but is not limited to:
Shrimp Cocktail, Spanakopita, Swedish Meatballs, Variety of Mini Quiches,
Orange Bar-B-Que Beef Skewers, Teriyaki Chicken Skewers,
and an Imported Cheese, Fruit and Vegetable Crudités.

Additional Selections available / Priced per 50 Pieces

Seafood Selection

Oysters Rockefeller	\$120.00
Coconut Fried Shrimp	\$145.00
Sea Scallops wrapped with Bacon	\$130.00
Curried Shrimp Puffs	\$80.00
Mushroom Caps Stuffed with Crabmeat	\$75.00
Cream Puffs stuffed with Lobster Salad	\$185.00
Blackened Tuna with Creole Sauce	\$115.00

Vegetarian Selection

Mini Vegetable Spring Rolls	\$50.00
Black Bean Empanada	\$50.00
Stuffed Mushroom with Garlic and Herbs	\$50.00
Fresh Mozzarella with Tomatoes and Basil Olive Oil	\$50.00
Potato Pancakes with Chunky Applesauce	\$40.00
Tomato and Artichoke Bruschette	\$48.00
Spinach and Goat Cheese Focaccia	\$60.00
Curried Vegetable Samosas	\$49.00

Variety Selection

Pecan Breaded Chicken	\$50.00
Cream Puffs filled with Curried Chicken Salad	\$58.00
Chicken Satay with Spicy Peanut Sauce	\$43.00
Beef Tenderloin Skewers	\$80.00
Empanadas (Puff Pastry filled with Spicy Beef and Rice)	\$50.00

Stationary Displays

A Taste of Provence	\$150.00
<i>A selection of Pates, with Foie Gras, served with Crusty French Bread</i>	
Middle Eastern Platter	\$75.00
<i>Hummus, Baba Ganoush, Rosemary Infused Olive Oil, and Tabouleh, served with a selection of Breads including Pita, Olive, and Flat Bread.</i>	
Sliced Smoked Salmon	\$90.00
<i>(Served with Capers, Onions, Horseradish, and Toasted Pumpernickel)</i>	
Clams and Oysters on the Half Shell	\$120.00
<i>(Served with Fresh Lemon and a selection of Sauces)</i>	

Appetizers, Salads, & Intermezzos

Appetizers *Additional price per person*

New England Seafood Chowder	\$4.50
Cream of Asparagus and Fennel Soup*	\$4.00
Chilled Cream of Peach Soup*	\$4.00
Wild Mountain Blueberry Soup*	\$4.00
Fresh Fruit Cup with a Splash of Cassis*	\$4.00
Lobster Bisque flavored with Saffron and Brandy	\$8.00
Maryland Crab Cake (3oz) with Chipotle Aioli	\$8.00
Fresh Melon and Prosciutto sprinkled with fresh Cilantro	\$7.50
Wild Mushroom Ravioli (two) drizzled with Roasted Garlic and Herb Olive Oil*	\$4.00
Baked Ziti with Sun-Dried Tomatoes, Artichoke Hearts In a Vodka Cream Sauce*	\$3.50

(*Denotes a Vegetarian Item)

Salads *Additional price per person*

Mesculin Greens with Cucumbers, Tomatoes and Belgian Endive <i>Dressings Choices: Creamy Herb and Raspberry Vinaigrette</i>	N/C
Traditional Caesar with Croutons and grated Parmesan	N/C
Tossed Asian with Almonds, Oranges and Ginger Dressing	N/C
Waldorf with Apples, Celery and Walnuts	N/C
Tomato and Fresh Mozzarella with cracked Pepper Olive Oil	\$2.00
Poached Pear and crumbled Blue Cheese with Apple Vinaigrette	\$2.00
Baby Spinach and Goat Cheese with Honey-Balsamic Vinaigrette	\$3.00
Chilled Seafood Ceviche (Scallops, Shrimp, Lobster and Langoustines) with a Lemon and Herb Vinaigrette	\$7.00

(N/C Denotes No Additional Charge)

Intermezzo *Additional price per person*

Orange Sherbet	\$2.50
Passion Fruit Sorbet	\$2.80
Chilled Papaya with Lime	\$3.00

Additional Buffet Items

(Changes to existing Buffet Menus will effect the cost Per Person)



Grilled marinated Lamb Chops with Mango Chutney
Empanadas (Puff Pastry filled with Spicy Beef and Rice)
Pecan Encrusted Red Snapper with Pineapple Salsa
Carved Chicken Breast Stuffed with Cranberries and Almonds
Seared Salmon Filet with Honey Mustard Glaze
Baked Lobster Tails with Crabmeat Stuffing
Grilled Venison Chops in a Hunter Sauce
Filet of Sole stuffed with Salmon Mousse
Carved Spiral Stuffed Pork Loin with Spinach and Pine Nuts
Roast Leg of Lamb marinated with Indian Spices and Fresh Mint
Beef Stroganoff with Fettuccini Noodles
Crab Cakes served with Chipotle Aioli
Grilled Double Pork Loin Chop with Ginger Applesauce
Carved Peppercorn-Encrusted Leg of Lamb with Mint Jelly
Scallop and Shrimp Brochette with Béarnaise
Grilled Pork Loin with Spiced Apples and Onions



Stations

Oriental Stir-Fry*

Choice of Shrimp, Chicken, Beef or Pork

Mediterranean Station

Grilled Lamb Kabobs, Mint Yogurt, Couscous, Tabouleh, Baba Ganoush, Pita Breads, Hummus, Falafel

Mexican Station

Tortillas Wraps, Spicy Meat, Tomatoes, Lettuce, Shredded Cheese, Salsa,
Hot Sauce, Sour Cream, Hot Chili Peppers

Sushi Station

Variety of freshly made Sushi, Sashimi and Maki Rolls,
accompanied by Pickled Ginger, Wasabi and Soy Sauce

Vegetarian and Vegan Entrées

*(No Charge if replacing an entrée)
(Additional \$2.00 per person if added to existing entrees)*



Vegetarian

Eggplant Piccata

Sautéed with Japanese Breadcrumbs and served with Roasted Red Pepper Coulis,
Duchesse Potatoes and Vegetable Medley

Wild Mushroom Ravioli

Topped with Sun-dried Tomato Sauce, Peppers and Black Olives and served with Vegetable Medley

Spinach Timbale

Served with Roasted Pepper Coulis Duchesse Potatoes and Vegetable Medley

Angel Hair Pasta with Wild Mushrooms

Tossed with Garlic and Herb Olive Oil and served with roasted Vegetable Potpourri



Vegan

Baked Acorn Squash

Stuffed with Wild Rice Ratatouille and served with Vegetable Medley

Baked Portabella Mushroom

Stuffed with Sun-dried Tomatoes, Spinach, Black Olives,
and served with Grilled Polenta and Vegetable Medley

Thai Stir-Fried Vegetables

Tossed with a Spicy Peanut Sauce and served over Jasmine Rice

Vegetarian Menu

Chef's Selection of Hors d'oeuvres

(Please see insert for a list of included hors d'oeuvres and options)

Sparkling California Champagne Toast



Salads

(choose one)

Arugula, Fennel, Italian Olives Ricotta Salata

With Lemon-Basil Oil Dressing

Heirloom Beet Salad with Apples

With Honey-Cider Vinaigrette

Beef Steak Tomato

With Buffalo Mozzarella



Entrées

Vegetable Wellington

Portabella, Grilled Sweet Onions, Eggplant, Fontinella Cheese
Wrapped in Phyllo Dough & Served With Roasted Red Pepper Coulis

Stuffed Zucchini

Filled with Sundried Tomato, Roasted Red Peppers, Garlic, Peasant Bread Cubes and Mozzarella

Roasted Vegetable & Goat Cheese Ravioli

Served with a Pesto Cream Sauce

Portabella-Seitan Moussaka

Chile Rellenos

Stuffed with Black Beans, Tomato & Queso Fresca



Your Choice of a Classic Wedding Cake

Price Per Person \$62.00

(All Food and Beverages are subject to 6.35% Sales Tax and 18% Gratuity)

Venetian Table

(Additional \$5.00 per person)
(Can accompany the Cake or be served after the Wedding in the Front Rooms)



Coffee Station

Assorted Freshly Baked Cookies

Petite Fours

Chocolate Rum Balls

Cream Puffs

Mini Tortes

Deluxe Venetian Table

(May be included after dinner – additional cost)

All of the above Served with...

Cappuccino or Latte with Liquor

Kahlua * Grand Marnier * Amaretto * Baileys

Espresso with Sambuca or Anisette

(Additional \$8.50 per person)
(All Decaffeinated choices are the same price)



Chocolate Dipped Strawberries

(\$2.50 Per Person)