



Wedding Pricing

	January - March	May - October	November - December, April
Wedding Package	\$110	\$140	\$120
Guest Minimum	The Inn 50 Guests	The Inn 75 Guests	The Inn 75 Guests
	Grand Ballroom 100 Guests	Grand Ballroom 125 Guests	Grand Ballroom 100 Guests

Package Pricing is Per Person

Pricing is subject to an additional 20% Service Charge and 7.35% CST
A non-refundable deposit of \$1,500.00 and a signed contract is required to secure a date.

Eight months before your wedding date a \$3,000.00 payment is due.
The final headcount and payment are due two weeks before your wedding date.

Onsite Ceremony Services:

½ Hour Time Frame- \$1,200.00

Includes Scheduled Rehearsal, Use of Lawn and Gazebo Area,
Seating for Your Guests & Refreshment Station





Wedding Menu

Features

Maître d' Service
5 Hour Full Service Premium Open Bar
Opening Champagne Toast
Color Coordinated Linens ~ Hand Decorated Silk Floral Centerpieces
Water View Deck & Grounds

Social Hour

Cold Appetizer Display
Artisan Cheeses, Crackers, & Flatbreads,
Vegetable Crudit , Fresh Seasonal Fruit, Bruschetta

Seafood Appetizer Display

Mediterranean Mussels, Crab Cakes, Shrimp Cocktail Shooters

Chef Attended Three Sauce Pasta Station

Vodka, Alfredo & Marinara Sauces with Penne Pasta

Passed Hors D'oeuvres

A choice of eight butler-served hors d'oeuvres from our curated menu

Salad

(Choice of One)
Caesar Salad
Sea Cliff Garden Salad

Main Course

Enjoy three entr es along with a vegetarian entr e of your choice
Served with chef-selected accompaniments

Dessert

Freshly brewed coffee, espresso, and a selection of teas
Your Choice of Gelato Station, Cannoli Station, or Milk & Cookie Station





Passed Hors D'oeuvres

Asian Dumplings

Pan seared and filled with seasoned pork, chicken or vegetables served with a soy-ginger sauce

Flatbread Gourmet Pizzas

Cherry tomato, mushroom, & arugula

Fresh tomato, mozzarella, & basil

Caramelized onion, mozzarella, & prosciutto

Firecracker Shrimp

Crispy shrimp tossed in a bold, spicy-sweet sauce, garnished with fresh herbs

Pork Tenderloin

Sliced tender pork medallions served with caramelized onions on toasted blinis

Thai Chicken Satays

Tender Thai style chicken skewers accompanied by a rich, creamy peanut sauce

Handmade Empanadas

Tenderloin of beef wrapped in golden pastry served with our signature dipping sauce

Fried Ravioli

Crispy golden cheese ravioli, lightly breaded and fried, served with our own marinara sauce

Herb Cheese Blinis and Smoked Salmon

Delicate blinis topped with herbed cream cheese, ribbons of smoked salmon and fresh dill

Gourmet Mini Hot Dogs in Pretzel Pastry

Bite-sized franks wrapped in a golden pretzel pastry, served with tangy mustard for dipping





Entrée Selections

Poultry

Chicken Piccata

Tender chicken breast sauteed until golden, finished with a fresh lemon-butter sauce, capers, and a touch of white wine with fresh herbs

Chicken Florentine

Pan-seared chicken breast nestled over a bed of sauteed spinach, finished with a garlic Parmesan lemon cream sauce and a touch of white wine

Chicken Marsala

Pan-seared chicken breast simmered in a rich Marsala wine reduction with wild mushrooms, caramelized shallots and fresh herbs



Fish

Baked Stuffed Shrimp

Jumbo stuffed shrimp butterflied and filled with our own seafood stuffing, oven-baked until golden, and finished with a touch of lemon butter

Filet of Sole Florentine

Filet of sole baked over a bed of sautéed spinach, finished with a light lemon-butter cream sauce and a hint of white wine and herbs

Salmon en Croute with Dill Sauce

Fresh salmon filet wrapped in a golden, flaky puff pastry, accompanied by a white wine, cream, and dill sauce, baked to perfection

Baked Salmon with Mango Chutney

Tender, oven-roasted salmon filet, complemented by sweet-and-spicy mango chutney





Entrée Selections

Beef

Filet Mignon

Center-cut filet, grilled and finished with a rich red wine bordelaise sauce infused with shallots, demi-glace, and fresh herbs

Prime Rib of Beef with Au Jus

Premium slow-roasted prime rib, seasoned with aromatic herbs and served with natural au jus



Vegetarian

Portobello Mushroom with Quinoa

Roasted portobello mushroom stuffed with fluffy, herb-infused quinoa mixed with seasonal vegetables and a light vinaigrette

Vegetarian Lasagna Roulade

Layers of tender pasta, sauteed seasonal vegetables and ricotta, baked to perfection and finished with a light tomato-basil sauce and melted mozzarella

Spaghetti Squash Marinara

Roasted spaghetti squash strands tossed in a slow-simmered tomato sauce with garlic, fresh basil, and a drizzle of extra virgin olive oil

Eggplant Napoleon

Layers of roasted eggplant and spinach baked to perfection and finished with a rich, slow-simmered marinara sauce and melted mozzarella

Baked Acorn Squash with Quinoa

Roasted acorn squash halves filled with fluffy, herb-infused quinoa and seasonal vegetables, finished with a drizzle of vinaigrette





Premium Open Bar Options

Vodka

Absolut Vodka
Tito's Handmade Vodka
Smirnoff Vodka
(Raspberry, Lemon, & Vanilla)

Tequila

Lunazul Blanco Tequila

Gin

Tanqueray London Dry Gin

Scotch

Johnnie Walker Red Label

Whiskey

Jack Daniel's Tennessee Whiskey
Jameson Irish Whiskey
Seagram's 7 Crown Blended Whiskey
Canadian Club Whiskey

Bourbon

Maker's Mark
Jim Beam Kentucky Bourbon

Rum

Bacardi Superior White Rum
Captain Morgan Spiced Rum
Malibu Caribbean Coconut Rum

Wines

Reds: Pinot Noir & Cabernet
Whites: Chardonnay, Pinot Grigio, Rosé,
Sauvignon Blanc, & Zonin Prosecco

Draft Beer

Miller Lite
Yuengling

Liqueurs & Others

Aperol
Campari
Kahlúa Coffee Liqueur
Irish Cream Liqueur





Entrée Upgrades

Filet Mignon & Lobster Tail

Center-cut filet mignon paired with a succulent lobster tail, served with a rich red wine reduction and drawn butter for an indulgent surf-and-turf experience

Filet Mignon & Shrimp

Center-cut filet mignon paired with baked shrimp stuffed with our own seafood stuffing, finished with a rich red wine reduction and a touch of fresh herbs

New York Strip

Prime New York strip steak grilled to perfection and finished with savory herb butter and rich demi-glace

Baked Stuffed Lobster Tail

Lobster tail delicately split and filled with our own seafood and herb stuffing, oven-baked to a golden finish, accented with a touch of drawn butter

Sea Bass

Pan-seared sea bass filet served with a buttery beurre blanc, accented with fresh herbs and a hint of citrus



Salad Upgrades

Red Beet Salad

Roasted and chilled beets paired with candied pecans and crumbled blue cheese served over mixed greens and finished with a light aromatic vinaigrette

Burrata Salad

Creamy Burrata paired with heirloom tomatoes and crisp spring lettuce, drizzled with extra virgin olive oil and balsamic, finished with fresh basil

Cucumber Wrapped Baby Greens

Tender baby greens and frisee complemented by ripe cherry tomatoes, elegantly wrapped in a thinly sliced cucumber and finished with a light aromatic vinaigrette





Social Hour Upgrades

(Priced Per Person)

Antipasti Display \$15.00

An abundant presentation of imported cured meats, artisan cheeses, assorted olives, marinated artichokes, roasted red & yellow peppers, and roasted plum tomato salad accompanied by homemade herbed foccacia bread

Slicing Station: (One Hour)

*Pork Tenderloin, Turkey Breast, Deluxe Glazed Ham,
St. Louis Roast, or Beef Tenderloin*

\$MP

Seafood Assortments

Seafood Bar:

Mediterranean Mussels, Firecracker Shrimp, Seafood Ceviche, Crab Cakes, Sushi

\$30.00

Iced Raw Bar:

Clams, Oysters & Shrimp Cocktail with mignonette, horseradish & cocktail sauce

\$25.00

Sushi Bar:

Artfully displayed rolls of cucumber, avocado, shrimp, eel, crab, yellow fin tuna, spicy tuna, and sashimi served with pickled ginger and wasabi sauces

\$20.00

Passed Sushi:

Spicy Salmon Rolls, Spicy Tuna Rolls, California Rolls, Vegetable & Avocado Rolls

\$13.00

Clams on the 1/2 Shell **\$15.00**

Oysters **\$MP**

Freshly Shucked Oysters **\$MP**
(Served Strolling Style)

Lobster Tails **\$MP**

Lobster Sliders **\$MP**
(Min. order of 50)

Ceviche Appetizer **\$8.00**

Passed Jumbo Shrimp **\$15.00**

Mediterranean Mussels **\$10.00**

Fried Calamari **\$10.00**

**King Crab Legs,
Stone Crab Claws** **\$MP**

Additional Hors D'oeuvre Selections

Hot Options **\$MP**

Scallops Wrapped in Bacon
Clams Casino
Oysters Rockefeller
Stuffed Mushrooms
Baby Quiche Lorraine
Mini Cheeseburger Sliders
New England Clam Chowder & Crab Cake Duo
Baby Lamb Chops
Grilled Shrimp Skewers with Sweet Chili Sauce

Cold Options **\$MP**

Cajun Shrimp Canape
Goat Cheese & Tomato Comfiture
Smoked Salmon & Caviar Canapes
Maryland Crab Salad Canape
Shrimp Ceviche with
Red Onion & Bell Peppers





Premium Course Additions

Appetizer or Soup Course

(Choice of one)

Lump Crab Cake with Red Pepper Sauce
Jumbo Shrimp Cocktail
Mussels Fra Diavolo
Fresh Mozzarella with Tomato and Fresh Basil
Melon and Prosciutto di Parma
Asian Noodles with Fresh Vegetables
Chopped Antipasto
New England Clam Chowder
Pasta Fagioli
Butternut Squash Soup
Garden Vegetable Soup
Thai Curry Red Lentil Soup

Pasta or Risotto Course

(Choice of one)

Penne ala Vodka
Lasagna Roll Filled with Spinach and Sausage
Wild Mushroom and Mascarpone Ravioli
Fettuccine Alfredo
Pappardelle Bolognese
Wild Mushroom Risotto
Parmesan and Asparagus Risotto

Salad Course Upgrade

Red Beet Salad
Burrata Salad
Cucumber Wrapped Baby Greens

Intermezzo Course

(Choice of one)

Lemon Sorbet
Mango Sorbet
Raspberry Sorbet

Main Entrée Upgrades

Adding an additional entrée selection

Upgraded Entrée Selections

\$MP

\$MP

\$MP

\$7.00

\$MP

\$MP

Dessert

Venetian Table

Layered Cakes, Fresh Baked Cookies, Italian Pastries, Bars, Brownies, Sliced Fruit, Chocolate Fountain Station & Espresso Bar

\$25.00

Espresso & Cappuccino Station

\$15.00

Ice Cream Sundae Station

\$10.00

Toppings Including Whipped Cream, Strawberry, Chocolate Syrup, Rainbow Sprinkles, Oreo Crumbs, and English Toffee

Gelato Station

\$6.00

Dessert Crepe Station (Choice of Two)

\$15.00

Fruit Salsa, Cannoli Cream, Fresh Blueberry, Chocolate, Nutella / Whipped Cream

Passed Mini Dessert Assortments

\$15.00

Chocolate Mousse, Strawberry Brownie Shortcake, Strawberry Banana Milkshake, Pineapple Bliss, Lemon Cake Parfait, Cannoli Cups

Chocolate Fountain with Fruit & Pretzels

\$15.00

Late Night Snack

Popcorn

\$5.00

Freshly popped popcorn

Pretzel

\$7.00

New York Style Soft Pretzels Served with Assorted Toppings: Beer & Cheese Sauce, Yellow Mustard, Honey Butter, & Chipotle Sauce

S'mores

\$10.00

Marshmallows, Chocolate, and Graham Cracker Display with an Open Flame for Roasting

Empanadas

\$10.00

Chicken, Beef, & Vegetable Empanadas with Dipping Sauces

Hot Dog

\$7.00

Fix Your Own, Served with a Variety of Toppings

Flatbread Pizza

\$10.00

Cherry Tomato, Mushroom & Arugula

Fresh Tomato, Mozzarella & Basil

Caramelized Onion, Mozzarella & Prosciutto

Bacon Egg & Cheese

\$10.00

Served on a Warm Croissant

Sliders

\$10.00

Chicken Parmesan, Steak & Cheese, or Sloppy Joe





Vendor List

Hotels, Accommodations & Pet Care:

Home2 Suites by Hilton: 30 Frontage Road East Haven, CT 06512 / (203) 469-5321 / hilton.com
Hotel Marcel: 500 Sargent Drive New Haven, CT 06511; (203) 780-7800 / hotelmarsel.com
New Haven Hotel: 229 George Street New Haven, CT 06510; (203) 498-3100 / sales@newhavenhotel.com
Sea Haven House Airbnb: 215 Townsend Avenue New Haven, CT 06512; (914) 497-4111 / falcone.brenda@gmail.com
The Omni Hotel: 155 Temple Street New Haven, CT 06510; (203) 772-6664 / omnihotels.com/hotels/new-haven-yale
Wedding Bliss Pet Care: 2351 Boston Post Road #104 Guilford, CT 06437; (203) 710-2037 weddingblisspetcare.com

Entertainment:

Continuo Ceremony Music: PO Box #294 Redding, CT 06896 / (203) 938-0667 / Instagram @continuumusic / continuo.net
Flip Entertainment LLC: (203) 415-4949; flipentertainment@hotmail.com
Lights, Camera, DJs: 26 Quirk Road Milford, CT 06460; (203) 283-7812; lightscameradjs.com
Sound Spectrum Entertainment: 25 N. Plains Hwy, Wallingford, CT 06492; (203) 265-9796 / aavitabledadl@gmail.com

Florists, Decorations, Tablescape & Favors:

Forget Me Not Flower Shop: 39 State Street North Haven, CT 06473; (203) 248-7589 forgetmenotfloristct.com
Nene's Balloons: (347) 949-9361 / Instagram: @nenesballoons / Facebook: Nene's Balloons / ejavi20@hotmail.com
Perfectly Posh: 64 Thompson Street Suite A108 East Haven, CT 06513; (203) 506-3482 perfectlyposhct.com
Shoreline Crafts LLC: 1204 Main Street #191 Branford, CT 06405; (860) 849-3750 shorelinecraftsct.com
The Flower Nook Flower Shop: 117 Washington Ave #21 North Haven, CT 06473 / (203) 404-6180 / theflowernookct.com
Chair Affair: Lisa (203) 710-7490 / chairaffair.net

Justice of Peace/Officiants:

Justice of the Peace Teresa Garceau: (203) 415-0275 / garceaut@gmail.com
TLC Ceremonies: (203) 494-8846 TLCceremonies.com / TLCceremonies11@gmail.com
Officiate My Wedding CT: (203) 506-3482 officiatemyweddingct.com / officiatemyweddingct@gmail.com

Photography & Videography:

Evermore: Nicole Apuzzo Cain & Michael Musto / evermoreimaging@gmail.com / www.evermoreimaging.com
Jennifer Nichole & Co Photograph: (860) 707-9749 / jen@jncphoto.com
Keeley Abigail Photography: <https://keeleyabigailphotography.com/>
Kurt Garceau Photography: (203) 804-5665 / kurtgarceauphoto.com
Tina Marie Photography: (203) 463-8233 / tinamariaphotographyct@gmail.com / tinamariaphoto.com
Butler Photography LLC: (860) 558-3350 / butlerphotography.net / david@butlerphotography.net

Rehearsal Dinners:

Brazi's Restaurant: 201 Food Terminal Plaza New Haven, CT 06511; (203) 498-2488 / brazis.com
Il Gabbiano: 501 Long Wharf Drive New Haven, CT 06511; (203) 821-7425 ilgabbianonewhaven.com
Shell & Bones Oyster Bar: 100 S. Water Street New Haven, CT 06519; (203) 787-3466 shellandbones.com

Transportation:

Gateway Limousine: 74 Mattatuck Heights Road Waterbury, CT 06705; (203) 753-5466 info@gatewaylimos.com

Wedding Cakes:

Lucibello's Italian Pastry Shop: 935 Grand Avenue New Haven, CT 06511; (203) 562-4083 lucibellospastry.com
Petonito's Pastry and Cupcake Shoppe: 190 Main Street East Haven, CT 06512; (203) 469-1817 petonitospastry.com

Dress, Tuxedo, & Tailor Shops:

Bliss Bridal Shop: 242 S. Main Street Cheshire, CT 06410 / (203) 250-3390 / blissbridalct.com
Blush Bridesmaid: 1250 Boston Post Road Guilford, CT 06437; (203) 453-0776 / blushbridesmaid.com
Zaccariello's Formal Wear: 170 Center Street Wallingford, CT 06492 / (203) 269-8652 / zaccariellos.com

Hair & Cosmetics:

VIMA Salon: 1156 Main Street Branford, CT 06405 / (203) 483-5720 / vimasalon.com

Jewelers:

Libero Jewelers: 344 Washington Avenue #3 North Haven, CT 06473 / (203) 843-1604 / liberojewelers.com

Dance Studio/Lessons:

Arthur Murray Dance Studio: 2838 Old Dixwell Ave. Hamden, CT 06518; (203) 288-2482; info@arthurmurrayhamden.com

