

## 2022 – 2023 Wedding Packages

### **Madison Avenue Wedding**

*A Five Hour Event...*

Premium Open Bar and Cordials  
Wine Service with Dinner  
Prosecco Toast and Specialty Cocktail  
Six Butler Passed Hors d'oeuvres  
Raw Bar of Oysters, Littlenecks with Chilled Shrimp  
Harvest Table of Charcuterie,  
Imported Cheese, Vegetables and Bruschetta Station  
Four Course Seated Dinner  
Choice of Four Entrees for Dinner, Includes Vegan/Vegetarian  
Custom Buttercream or Fondant Wedding Cake  
*Choice of:*  
Two (2) Late Night Snacks OR Two (2) Sweet Treats  
Wedding Party Hospitality Lounge  
Deluxe Oceanfront King Room Evening of Wedding  
Complimentary Valet Parking

**\$255 Per Guest**



### **West Wharf Wedding**

*A Five Hour Event...*

Premium Open Bar and Cordials  
Prosecco Toast and Specialty Cocktail  
Five Butler Passed Hors D'oeuvres  
Imported Cheese, Vegetables and Bruschetta Station  
Four Course Seated Dinner  
Choice of Three Entrees for Dinner, Includes Vegan/Vegetarian  
Custom Buttercream Wedding Cake  
Wedding Party Hospitality Lounge  
Deluxe Oceanfront King Room Evening of Wedding  
Complimentary Valet Parking

**\$225 Per Guest**

## **Madison Avenue Wedding**

*A Five Hour Event...*

Premium Open Bar and Cordials  
Wine Service with Dinner, Prosecco Toast and Specialty Cocktail  
Six Butler Passed Hors d'oeuvres  
Raw Bar of Oysters, Littlenecks with Chilled Shrimp  
Charcuterie Display with  
Imported Cheese, Vegetables and Bruschetta Station  
Four Course Seated Dinner  
Custom Buttercream or Fondant Wedding Cake  
*Choice of:*  
Two (2) Late Night Snacks OR Two (2) Sweet Treats  
Wedding Party Hospitality Lounge  
Deluxe Oceanfront King Room Evening of Wedding  
Complimentary Valet Parking

### **Cocktail Hour**

#### **Harvest Display**

International Cheese Display  
Seasonal Vegetable Cruudités with Assorted Dips  
Charcuterie Board with Cured and Smoked Italian Meats and Sausages  
Roasted Peppers, Assorted Olives, Marinated Mushrooms  
Bruschetta Display with Assorted Crostini, Crackers and Focaccia Bread  
Fresh and Dried Fruits

### **Butler Passed Hors D'oeuvres**

*Selection of Six*

Mini Caprese Skewers  
Goat Cheese Tart with Fig Jam  
Edamame Pot stickers with Sweet Soy Sauce  
Ricotta Calzone with Marinara  
Roasted Red Pepper Hummus in Endive  
Vegetable Samosas  
Mini Grilled Cheese & Roasted Tomato Soup Shooter  
Coconut Shrimp with Sweet and Sour Sauce  
Shrimp Dumplings with Yuzu Wasabi  
Mini Lobster Roll, Tarragon Mayo  
Scallops Wrapped in Bacon with Maple Glaze  
Mini Sweet Maryland Crab Cake, Spicy Remoulade  
Tuna, Avocado, and Cucumber with Spicy Aioli  
Lobster Mac and Cheese  
Bombay Chicken on Raisin Toast  
Chicken Satay with Peanut Sauce  
Moroccan Beef with Tzatziki Sauce  
Mini Beef Wellington with Béarnaise  
Grilled Baby Lamb Chops, Wild Berry Chutney \$2 upgrade



## Madison Avenue Wedding

### First Course

*Please Select One*

Seafood Bisque  
New England Clam Chowder, Fresh Thyme  
Butternut Bisque with Golden Raisins, Toasted Pepitas, Crème Fraiche  
Wild Mushroom or Spring Vegetable Risotto  
Penne Pasta with choice of Sauce, *Ala Vodka and English Peas, Alfredo, Fresh Pesto Cream*

### Second Course

*Please Select One*

Spring Mix Greens, Goat Cheese, Dried Cranberries, Roasted Pecans, Balsamic Vinaigrette  
Field Greens, Seasonal Vegetables, Feta, Herb Vinaigrette  
Tomato, Liuzzi Fresh Mozzarella & Basil, Balsamic Reduction (seasonal)  
Arugula, Shaved Fennel, Parmesan, Toasted Pignoli Nuts, Lemon Vinaigrette  
Bibb Lettuce with Strawberries, Almonds, Smoked Blue Cheese, Citrus Vinaigrette  
Field Greens, Endive, Blueberries, Blueberry Vinaigrette

### Entrees

*Please Select Four (including Vegan/Vegetarian option)*

Roasted Chicken Breast, with White Wine Lemon Thyme Demi  
Chicken Roulade with Goat Cheese, Cranberries and Apricots, Grand Marnier Sauce  
Chicken Breast Stuffed with Spinach and Ricotta,  
White Wine Lemon Thyme Demi  
Seafood Stuffed Sole with Lobster Sauce  
Grilled Swordfish, Citrus Aioli or Tequila Lime Sauce  
Pan Seared Salmon, Mango Pineapple Salsa  
Pecan-Encrusted Salmon, Mandarin Oranges, Pomegranate Glaze or Maple Miso Glaze  
Rosemary Encrusted Filet Mignon with Red Wine Demi-Glaze or Au Poivre  
Slow Braised Short Ribs with Cabernet Espagnole Sauce  
Oven Roasted Prime Rib of Beef with Au Jus  
Roasted Acorn Squash with Ratatouille on Couscous  
Vegetable Tower of Portobello Mushroom, Roasted Red Pepper, Seasonal Vegetables on Tomato Coulis  
Burrata Ravioli served with Marinara Sauce or Pesto  
Pan Seared Chilean Sea Bass, Tomato Coulis, \$4 upgrade  
Pan-Seared Diver Scallops with Citrus Beurre Blanc, \$4 upgrade

*All items are served with Chef's accompaniment of vegetables and starch*

### Dessert

Custom Buttercream or Fondant Wedding Cake  
Freshly Brewed Coffees and Assorted Specialty Teas

**\$255 Per Guest**

20% service charge and 7.35% CT sales tax will be added to all prices



## **West Wharf Wedding**

*A Five Hour Event...*

Premium Open Bar and Cordials  
Prosecco Toast and Specialty Cocktail  
Selection of Five Butler Passed Hors D'oeuvres  
International Cheese and Vegetable Display, and Bruschetta Station  
Four Course Seated Dinner  
Custom Buttercream Wedding Cake  
Wedding Party Hospitality Lounge  
King Deluxe Room for the Wedding Couple  
Complimentary Valet Parking

### **Cocktail Hour**

#### **Harvest Display**

International Cheese Display garnished with Fresh and Dried Fruits  
Seasonal Vegetable Crudités with Assorted Dips  
Bruschetta Display with Assorted Crostini and Focaccia Bread

### **Butler Passed Hors D'oeuvres**

*Selection of Five*

Ricotta Calzone with Marinara  
Mini Caprese Skewers  
Vegetable Samosas  
Edamame Potstickers with Sweet Soy Sauce  
Roasted Red Pepper Hummus in Endive  
Mini Grilled Cheese & Roasted Tomato Soup Shooter  
Scallops Wrapped in Bacon with Maple Glaze  
Mini Sweet Maryland Crab Cake, Spicy Remoulade  
Tuna, Avocado, and Cucumber with Spicy Aioli  
Shrimp Dumplings with Yuzu Wasabi  
Chicken Satay with Peanut Sauce  
Bombay Chicken on Raisin Toast  
Moroccan Beef with Tzatziki Sauce  
Lobster Mac and Cheese  
Mini Beef Wellingtons with Béarnaise

*Upgrade Options*

Mini Lobster Roll, Tarragon Mayo *Marketprice*  
Grilled Baby Lamb Chops, Wild Berry Chutney *\$8 per guest*



## West Wharf Wedding

### First Course

*Please Select One*

Butternut Bisque with Golden Raisins, Toasted Pepitas and Crème Fraiche  
New England Clam Chowder with Fresh Thyme  
Penne Pasta with choice of Sauce  
*Ala Vodka and English Peas, Alfredo, Fresh Pesto Cream*

### Second Course

*Please Select One*

Spring Mix Greens, Goat Cheese, Dried Cranberries, Roasted Pecans, Balsamic Vinaigrette  
Field Greens, Seasonal Vegetables, Feta, Herb Vinaigrette  
Classic Caesar, Garlic Croutons, Parmesan Cheese

### Entrees

*Please Select Three (including Vegan/Vegetarian option)*

Roasted Chicken Breast, with White Wine Lemon Thyme Demi  
Chicken Roulade with Goat Cheese, Cranberries and Apricots, Grand Marnier Sauce  
Chicken Breast Stuffed with Spinach and Ricotta,  
White Wine Lemon Thyme Demi  
Seafood Stuffed Sole with Lobster Sauce  
Grilled Swordfish, Citrus Aioli or Tequila Lime Sauce  
Pan Seared Salmon, Mango Pineapple Salsa  
Pecan-Encrusted Salmon, Mandarin Oranges, Pomegranate Glaze or Maple Miso Glaze  
Rosemary Encrusted Filet Mignon with Red Wine Demi-Glace or Au Poivre  
Slow Braised Short Ribs with Cabernet Espagnole Sauce  
Oven Roasted Prime Rib of Beef with Au Jus  
Roasted Acorn Squash with Ratatouille on Couscous  
Vegetable Tower of Portobello Mushroom, Roasted Red Pepper, Seasonal Vegetables on Tomato Coulis  
Burrata Ravioli served with Marinara Sauce or Pesto

Pan Seared Chilean Sea Bass, Tomato Coulis, \$8 upgrade  
Pan-Seared Diver Scallops with Citrus Beurre Blanc, \$8 upgrade

*All items are served with Chef's accompaniment of vegetables and starch*

### Dessert

Custom Buttercream Wedding Cake  
Specialty Fondant Cake, \$8 upgrade

Freshly Brewed Coffees and Assorted Specialty Teas

**\$225 Per Guest**

20% service charge and 7.35% CT sales tax will be added to all prices



## Madison Beach Hotel Bars

### **Premium Bar**

Tito's, Skyy Flavored Vodka, Bombay Gin, Tanqueray Gin,  
Bacardi Silver, Captain Morgan, Jack Daniels Bourbon, Jim Beam Bourbon,  
Johnny Walker Red, Dewar's, Jose Cuervo Gold, Aperol, Malibu

Cordials and Liqueurs to include the following:

Hennessey, Kahlua, Baileys Irish Cream, Grand Marnier, Frangelico,  
Sambuca Romana, Chambord, Drambuie, Tia Maria, Amaretto di Sorano, B&B

### **Domestic and Imported Beers**

Budweiser, Bud Light, Sam Adams Boston Lager, Corona,  
Heineken, Thimble Island IPA, Buckler Non-Alcoholic

### **Ultra ~ Premium Bar**

*\$10.00 per guest, available in addition to Premium Bar Package*

Ketel One Vodka, Grey Goose Vodka, Stoli Flavors, Johnny Walker Black,  
Bombay Sapphire, Bulleit Bourbon, Patron Silver Tequila,  
Crown Royal, Campari

Cordials and Liqueurs to include the following:

Hennessey, Kahlua, Baileys Irish Cream, Grand Marnier, Frangelico,  
Sambuca Romana, Chambord, Drambuie, Tia Maria, Amaretto di Sorano, B&B

### **Wines**

Prosecco Toast ~ Benvolio  
Blue Prosecco Toast ~ Blumond *\$3 per guest upgrade*

### **White**

*Please Select Two*  
Sauvignon Blanc, Pinot Grigio  
Chardonnay, Rosé

### **Red**

*Please Select Two*  
Pinot Noir, Malbec  
Cabernet Sauvignon, Merlot

20% service charge and 7.35% CT sales tax will be added to all prices



## Wedding Late Night Menu

### **Bonfire Package**

*Available 8 PM – 10 PM*

Includes:

S'mores and Roasting Sticks

Coffee & Tea

Attendant to light & extinguish fire

Tiki Torches

Adirondack Chairs

**\$875**

### **Late Night Menu**

**Dirty Chips** - \$95 per chafer, House-made Kettle Chips, Blue Cheese, Black Olives, Bacon, Scallions

**Nachos** - \$95 per chafer, Chips topped with Monterey Jack Cheese, Sides of Sour Cream, Guacamole

**French Fries – Plain or Cajun Dusted** - \$95 per chafer, Sea Salt, Malt Vinegar and Ketchup

**Macaroni and Cheese** – per chafer, choose "Just Cheesy" \$85 or add bacon \$115

**Pulled Pork or Cheeseburger Sliders**- \$4 each, 40 minimum pieces

**Fried Chicken Bites**- \$175 per chafer, BBQ, Parmesan or Honey Mustard Sauces

**Warm Pretzels with Mustard**- \$3 per guest or \$4 per bag "to go"

20% service charge and 7.35% CT sales tax will be added to all prices



# Wedding Savory Enhancements

Minimum of 50 people required for all Stations, pricing is per person, unless stated otherwise.  
\$150 Chef Fee for all Chef Attended Stations

## Carving Station

**Roasted Breast of Turkey** \$10

Cranberry Orange Relish

**Honey Glazed Ham** \$10

With Mustard Sauce

**Oven Roasted Prime Rib** \$18

With Beef Au Jus and Horseradish Cream

**Grilled Marinated Flank Steak** Chimichurri \$14

**Roasted Tenderloin of Beef** \$18

With Smoked Bacon Demi-Glace and Horseradish Cream

All stations are served with warm rolls

## Raw Bar

(Market Price) by person or per piece

Jumbo Shrimp, Local Clams and

Oysters on the Half Shell

Chef's Selection of Mignonettes,

Cocktail Sauce

**Jumbo Shrimp Cocktail** \$4 per  
piece – *Minimum 1 Per Person*

**Shrimp Cocktail Shooters** (two  
shrimp per shooter) \$9.50 each

## Pasta Station \$12

**Pasta Selections-** (Select Two) - Penne, Cheese Filled Tortellini, Orecchiette

**Sauce Selections** – (Select Two) Marinara Sauce, Vodka Cream, Alfredo, Fresh Pesto Cream

Accompanied By Crisp Pancetta, Olive Oil, Spinach, Wild Mushrooms, Plum Tomato,

Sundried Tomato, Cured Olives, Crushed Red Pepper, Fresh Basil and Parmesan Cheese

### **Additional Accompaniments**

Sweet Shrimp - \$5; Sea Scallops - \$10; Grilled Chicken - \$3; Italian Sausage - \$4

## Assorted Sushi and Sashimi Display \$19

With Pickled Ginger, Wasabi, Spicy Sauce and Citrus Ponzu

75 Guest Minimum

## Tuscan Table \$12

Featuring Cured and Smoked Italian Meats and Sausages, Imported Cheeses,

Roasted and Hot Peppers, Cured and Pickled Vegetables

## Baked Brie en Croute

(Select One)

Walnuts, Bourbon, Brown Sugar

Apricot Preserves, Dried Cranberries, Pecans

Raspberry Preserves, Toasted Slivered Almonds

Served with Assorted Crackers & Crostini

\$95 per Brie (serves approximately 30 guests)

20% service charge and 7.35% CT sales tax will be added to all prices





# Wedding Sweet Enhancements

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## **Individual Petite Pastries**

*Minimum 20 pieces per selection required  
\$4 per item*

Cream Puffs ~ Vanilla or Chocolate

Meringue Pie ~ Lemon or Lime

Salted Caramel and Chocolate Tartlet

Panna Cotta Verrines (GF)  
Vanilla & Chocolate  
Strawberry & Coconut

Flourless Chocolate Cake (GF)  
with Chocolate Ganache Icing

Cupcakes ~ Vanilla, Chocolate, Red Velvet

Cookies ~ Chocolate Chip, Snickerdoodle (GF)

Chocolate Covered Strawberries (GF)

20% service charge and 7.35% CT sales tax will be added to all prices



# Madison Beach Hotel Breakfasts

Menu pricing is per person. \$100.00 fee for groups under 20 guests.

*Breakfast is scheduled as a two-hour event. \$150.00 Bar Setup Fee, if required*

## Continental Breakfast

Assorted Breakfast Bakeries, Berry Preserves and Butter  
Seasonal Fruit and Berry Salad  
Orange and Cranberry Juices  
Freshly Brewed Coffee and Assorted Herbal Teas  
\$16 per guest

## Faulkner Buffet

Assorted Breakfast Bakeries, Berry Preserves & Butter  
Seasonal Fruit and Berry Salad  
Breakfast Potatoes  
Applewood Smoked Bacon & Country Sausage  
Scrambled Eggs with Cheddar Cheese and Herbs  
Orange and Cranberry Juices  
Freshly Brewed Coffee and Assorted Herbal Teas  
\$29 per guest

## Tuxis Breakfast Buffet

Assorted Breakfast Bakeries, Berry Preserves & Butter  
Seasonal Fruit and Berry Salad  
Breakfast Potatoes  
Applewood Smoked Bacon & Country Sausage  
Orange and Cranberry Juices  
Freshly Brewed Coffee and Assorted Herbal Teas

### Entrees – select two

Scrambled Eggs with Cheddar Cheese and Herbs  
Homemade Quiche, choice of filling  
French Toast Casserole, Texas Toast, Cinnamon & Sugar  
with Egg Custard  
Buttermilk Pancakes with Warm Maple Syrup  
\$34 per guest

## Brunch

Assorted Breakfast Bakeries, Berry Preserves & Butter  
Seasonal Fruit and Berry Salad  
Breakfast Potatoes  
Applewood Smoked Bacon & Country Sausage  
Orange and Cranberry Juices  
Freshly Brewed Coffee and Assorted Herbal Teas

### Breakfast Entrees – select two

Eggs Benedict  
Scrambled Eggs with Cheddar Cheese and Herbs  
Homemade Quiche, choice of filling  
French Toast Casserole, Texas Toast, Cinnamon & Sugar with Egg Custard  
Buttermilk Pancakes with Warm Maple Syrup

### Lunch Entrees – select two

Chicken Roulade, stuffed with Spinach and Ricotta, White Wine Lemon Sauce  
Pan Seared Salmon with Dill Cream or Miso Glaze  
Seafood Stuffed Filet of Sole  
Penne Pasta a la Vodka Sauce  
Beef Tips, Sautéed Mushrooms, Shallot, Red Wine Sauce  
Accompanied with Chef's Selection of Starch and Vegetable

### Dessert

Custom Buttercream Sheet Cake  
\$48 per guest

Specialty Fondant Cake, \$8 upgrade

20% service charge and 7.35% sales tax will be added to all prices



## General Information

### Deposits

Short term weddings booked within 3 months require 75% deposit.

A 25% non-refundable payment is due at the contract signing to secure the date.

Additional 25% deposits are due, per contract schedule, prior to the wedding.

Final payment, based on final guest count and minimums, is due 5 days prior to the wedding date via Bank Check or cash. No credit cards or personal checks will be accepted.

### Site Fee

In order to reserve the Hotel for the evening for your wedding, the Hotel requires a site fee that varies by time of year to utilize the hotel spaces for photographs and for your wedding.

### Ceremony

Say your vows on the Lawn, Grassy Path or Beach

White Padded Garden Chairs

Coordinator for the Ceremony and Rehearsal

Ceremonies Mid-May thru Mid-September begin at 5:30pm

*Ceremony Fees vary based on location, season and guest count*

### Wedding Party Hospitality - Spinnaker Lounge

*Available 9 AM – 4PM*

A spacious lounge for the wedding party to get ready for the ceremony

Includes Lunch for up to 10 guests: Cold Sandwich and Salads, Non-alcoholic Beverages

**\$1,000**

### Sea Belle Suite

*Use Period 9 AM – 11PM*

A luxurious hospitality suite for wedding preparation

Amenities in this spacious suite include a full bath, lockers, dining table, wet bar, soft seating, televisions, full length mirror, high top tables and stools for hair and makeup.

Includes Lunch for up to 10 guests: Cold Sandwich and Salads, Non-alcoholic Beverages

**\$1,700**

*Additional fee applies to extend the use period, or to be used as a sleeping room*

20% service charge and 7.35% sales tax will be added to all prices, as applicable

