

Madison Beach



H O T E L

2017-2018 Off-Season Weddings

Select Dates available in 2017

Available November ~ March, Sundays in April 2018

Ask about New Year's Eve Weekend Packages

Tuxis Island Package

\$100.00++ per guest

Excluding New Year's Eve

Ceremony ~ \$500.00

Say your vows on the Lawn or Faulkner Ballroom

Coordinator for the Ceremony and Rehearsal

Deposits

A 25% non-refundable payment is due at the contract signing and an additional 25% at 6 months prior to the wedding. Final payment, based on final guest count and minimums is due 5 days prior to the wedding date.

A bank check is required for final payment, no credit cards or personal checks will be accepted.

Please note that the pricing is not inclusive of current 6.35% CT State tax and 20% Service Charge.

Pricing is subject to change without notice.

Your Beach-Front Wedding Includes

Stationary and Passed Hors d'oeuvres during Cocktail Hour

Prosecco Toast

Three Course Seated Dinner

Custom Designed Buttercream Wedding Cake

Coffee and Specialty Tea Tableside Service

A Deluxe King Room for the Bride and Groom on the Night of the Wedding

All Standard Linen, Stemware and Flatware, Table Numbers

COCKTAIL HOUR

Display Stations

Please choose one

Cheese Station ~ with Seasonal Vegetable Crudités with Assorted Dips

Soup Station ~ Choose Butternut Bisque or New England Clam Chowder with Fresh Thyme

Pasta Station ~ Penne Pasta with *Marinara Sauce, Ala Vodka, Alfredo or Fresh Pesto Cream*

Butler Passed Hors D'oeuvre

Please Select 3

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Individual Lobster Mac & Cheese

Steamed Shrimp Dumplings with Ouzo Wasabi

Scallops Wrapped in Bacon with Maple Glaze

Spicy Asian Shrimp, Wakame Salad, Wonton Crisp

Seared Tuna with Wakami Salad and Wabasbi Aioli Tart

Smoked Salmon, Dill, Capers, Crème Fraiche on a Cucumber

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Artichoke Tartlets

Mini Caprese Skewers

Moroccan Chicken Salad Tarts

Vegetable Samosas with Marmalade Sauce

Mini Grilled Cheese & Roasted Tomato Soup Shooters

Mini Grilled Cheese with Bacon

Mushrooms Stuffed with Spinach and Boursin

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UPGRADES AVAILABLE

Each Selection \$8.00 pp

Mini Lobster Roll, Tarragon Mayo

Maine Lobster Tempura, Roasted Pineapple Sauce

Grilled Baby Lamb Chops, Wild Berry Chutney

First Course

Please Select One

Butternut Bisque

New England Clam Chowder with Fresh Thyme

Seasonal Vegetable Risotto

Penne Pasta with choice of Sauce

Marinara Sauce, Ala Vodka and English Peas, Alfredo, Fresh Pesto Cream, Roasted Red Pepper and Tomato Sauce

Spring Mix Greens, Gorgonzola, Sweetened Dried Cranberries, Balsamic Vinaigrette

Field Greens with a Gathering of Seasonal Vegetables, Herb Vinaigrette

Spinach Salad, Strawberries, Toasted Almonds, Honey-Poppy Vinaigrette

Served with Rustic Rolls and Sweet Cream Butter

Entrees

Please Select Two

An additional Entrée may be selected for an additional \$40.00 pp for guests who select it

Roasted Chicken Breast Stuffed with Spinach and Ricotta Cheese or Apricot, Cranberry and Goat Cheese

Herb Roasted Chicken with Lemon and Thyme Sauce

Mahogany Chicken with Rosemary, Shitake Mushrooms and Lemon

Pan Seared Atlantic Salmon with Mango Pineapple Salsa or Lemon Beurre Blanc

Baked Cod with Toasted Bread Crumbs and Grilled Lemon

Baked Crab Stuffed Shrimp with Lemon Herb Beurre Blanc

Cabernet Braised Short Ribs

Black Angus Prime Rib of Beef with Au Jus +\$8.00

Rosemary Encrusted Filet Mignon with Cabernet Demi-Glace +\$8.00

Accompanied by Chef's Choice of Starch and Seasonal Vegetable

Vegetarian or Vegan

A Vegan or Vegetarian Entrée available upon request

Portabella Terrine with Eggplant, Zucchini, Squash, Tomato, Mozzarella, Balsamic Drizzle

Wild Mushroom Ravioli with Pesto Cream and Sundried Tomato Gremolata

Acorn Squash stuffed with Cous Cous and Ratatouille

Dessert

Buttercream Wedding Cake

Freshly Brewed Coffees

Assorted Specialty Teas

Buffet Dinners are available ~ please call for menus

Excludes all taxes, gratuities and fees | Pricing subject to change

Additional Meal Options

Children's Menu (3-12 years) \$50

Junior Meals (13-20 years) \$75

Professional Meals \$40

MBH *Preferred Professional* Meals are Complimentary
Kosher or Kosher Style Meals Available ~ Pricing upon request

Madison Beach Hotel Bars

Cash and Hosted Consumption Bars

Cash Bar drinks are paid for by your guests.

Consumption Bars are paid for by the event host based on the number of drinks consumed during the evening.
\$250.00 bar Set-up fee

Hosted Flat Rate Bars are also available; please inquire with your catering manager.

Premium Bar

Tito's, Skyy Vodka, Skyy Citron, Skyy Vanilla,
Stoli O, Stoli Razz, Bombay Gin, Bacardi,
Malibu, Mount Gay, Captain Morgan, Jose
Cuervo, Jack Daniels, Jameson, Seagram's VO,
Johnny Walker Red, Dewar's
Domestic and Imported Beers
Red & White Wines

Ultra ~ Premium Bar

Ketel One, Grey Goose, Grey Goose Orange,
Johnny Walker Black, Goslings, Bombay
Sapphire, Tanqueray, Bulleit Bourbon,
Crown Royal, Patron Silver, 1800 Reposado,
Hennessy, Grand Marnier, Kahlua, Baileys,
Chambord, Cointreau, Frangelico, Sambuca
Romana, Tia Maria, Amaretto di Soranno
Domestic and Imported Beers
Red & White Wines

Enhancements

Wine Service with Dinner
\$12.00 per guest

WEDDING ENHANCEMENTS

*Enhance Your Cocktail Hour with One of Our Specialty Stations
All Stations are based on ONE Hour of Service and are priced per person*

Chefs Attended Carving Station

*Minimum of 50 people required for all Stations (additional limitations may apply)
\$150.00 Chef Fee for all Chef Attended Stations*

Roasted Breast of Turkey \$8

Cranberry Orange Relish

Smoked Bone in Ham \$10

With Pineapple and Honey Aioli

Roasted Black Angus Prime Rib \$12

With Beef Au Jus and Horseradish Cream

Grilled Marinated Flank Steak \$12

Chimichurri

Roast Black Angus Tenderloin of Beef \$16

With Smoked Bacon Demi-Glace and Horseradish Cream

All stations are served with warm rolls and condiments

Chef Attended Pasta Station \$12.00

\$150.00 Chef Fee Applies

Featuring a Selection Pastas and Sauces

Accompanied By Crisp Pancetta, Olive Oil, Spinach,

Wild Mushrooms, Plum Tomato, Sundried Tomato, Cured Olives, Crushed Red Pepper,

Fresh Basil and Parmesan Cheese

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

Sauce Selections – *(Select Two)* Marinara Sauce, Vodka Cream, Creamy Alfredo and

Fresh Pesto Cream

Additional Accompaniments

Sweet Shrimp - \$5

Sea Scallops - \$10

Grilled Chicken - \$3

Italian Sausage - \$4

Assorted Sushi and Sashimi Display

With Pickled Ginger, Wasabi, Spicy Sauce and Citrus Ponzu

75 Guest Minimum

\$24

Tuscan Table

Featuring Cured and Smoked Italian Meats and Sausages, Imported Cheeses,
Roasted and Hot Peppers, Cured and Pickled Vegetables

50 Guest Minimum

\$12

Baked Brie en Croute

(Select One)

With Raspberries

With Walnuts, Bourbon & Brown Sugar

With Apricot Preserves, Dried Cranberries & Pecans

Raspberry Preserves & Toasted Slivered Almonds

Served with Assorted Crackers & Crostini

\$95.00 per Brie

Shrimp Cocktail Display

\$4.00 per piece - *One Hundred Piece Minimum*

Shrimp Cocktail Shooters *(two shrimp per) \$8.95 each*

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

\$150 Attendant Fee Applies

SWEET DELIGHTS

Make your event memorable with a Specialty Dessert

Assorted Cake Pops

Chocolate-Peanut Butter, Carrot-Cream Cheese
White-Vanilla (with sprinkles) White-Almond
Red Velvet-Cream Cheese, Chocolate-Chocolate
Chocolate-Vanilla, Chocolate-Espresso
\$30.00 per dozen ~ *Four Dozen Minimum per flavor*

Cake Pop Favors

\$6.00 each wrapped with ribbon (2per)

Cookie & Milk Shots

Chocolate Chip, Ginger Snap
Snickers Doodle, Peanut Butter, Oatmeal Raisin
\$2.50 per guest ~ *Five Dozen Minimum per flavor*

Chocolate Covered Strawberries

Chocolate Dipped \$2.00 each
Chocolate-Pistachio Crumb and Chocolate-Mini M&M
\$2.50 each
"Tuxedo" White and Dark Chocolate Dipped
\$2.50 each
Six Dozen Minimum per flavor

Mini Dessert Table

Please Choose 8:

Mini Chocolate Chip Cannolis
Mini Eclairs, Mini Cream Puffs
Chocolate Chip or Snickerdoodles
Orange-Almond Biscotti
Vanilla Macaroons
Mousse Shooters (*each flavor is one item*)
White chocolate, Chocolate, Fresh Fruit, Key Lime
Fresh Fruit Tarts, Lemon Squares
Chocolate Dipped Strawberries
Chocolate Dipped Apricots
Petit Fours:
(*each flavor is one item*)
Fresh Raspberry Cream Cake; Carrot Cake; New York Cheesecake
Chocolate Ganache; Cannoli Cake

\$14

Excludes all taxes, gratuities and fees | Pricing subject to change

Madison Beach Hotel Breakfasts

Continental Breakfast

\$18 per guest

Freshly Made Breads & Pastries, Croissants and Muffins

Seasonal Fruit and Berry Salad

Orange and Cranberry Juices

Freshly Brewed Coffee and Assorted Herbal Teas

25 Guest Minimum

Add Bagels and Cream Cheese \$3.00 per guest

Hot Breakfast Buffet

\$32 per guest

Bagels, Muffins, Scones & Pastry Display

Served with Berry Preserves, French Butter and Cream Cheese

Entrees

(Select Two)

Buttermilk Pancakes

Cinnamon French Toast

Farm Fresh Eggs Benedict

Assorted Quiche

Farm Fresh Eggs Scrambled with Fine Herbs

Egg White Frittata with Asparagus or Spinach

Breakfast Buffet includes the following...

Breakfast Potatoes

Applewood Smoked Bacon & Country Sausage

Seasonal Fruit and Berry Salad

Orange and Cranberry Juices

Freshly Brewed Coffee and Assorted Herbal Teas

30 Guest Minimum

Breakfast is scheduled as a two hour event

\$150.00 room rental will apply if the wedding is on property

\$350.00 room rental will apply for offsite weddings

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