

## **2019 Wedding Reception Information**

### **Dining Room Options**

The Village at Boulder Ridge has both inside and outside facilities to choose from. The Village does not host more than one wedding per day. Both the Main Banquet Hall & Pavilion are reserved for groups of 125 or more on Saturdays, and 75 guests or more on Fridays and Sundays. Our facility is open for events from late-April to mid-October.

#### The Main Banquet Hall

Seats up to 250 people without using the dance floor or fireplace room area for seating.

#### **The Pavilion**

Seats up to 175 guests outside that can be customized to be as casual or formal as you like. If you choose to have your event on the Pavilion, china and glassware will be replaced with elegant plasticware. **Please note**: If you choose to take advantage of one of our Outing-style menu, gratuity will be required.

#### Wedding Packages\*

The wedding menu prices include the following amenities:

Your choice of a Sit Down or Buffet Dinner

A bar setup consisting of soda, juices, and garnishes

White or colored linen tablecloths, white or colored napkins, and white chair covers

Banquet tables, chairs, silverware, and china

Table numbers

Use of our Bridal Suite for wedding preparations (up to 3 hours prior to the ceremony time)

\*See pages 4 – 9 for detailed menus

These wedding packages include use of the Main Banquet Hall for up to five hours between 11:30am and 11:00pm, or use of the Pavilion for up to five hours between 11:30 am and 8:30 pm.

A room charge of \$500 will be incurred for weddings with 75 – 99 guests. The room charge is waived if the guest count is 100 people or higher. Please note this only applies to Friday and Sunday events. Events on Saturdays have a 125 person minimum with no room charge.

If you wish to have your reception in the Banquet Hall and Cocktail Hour on the Pavilion there is a \$250 fee for the additional setup required.

#### **Ceremony on Site**

We are pleased to offer the use of our Gazebo, Fireplace Room or any of our patio or lawn spaces for your wedding ceremony. There is a ceremony fee of \$500. The ceremony fee includes the use and set-up of up to 200 chairs for your ceremony and 1 hour of rehearsal time the day before your wedding. Additional rehearsal time may be arranged for \$150.00/hour. An additional half hour will be added to your event length when your ceremony in on site (5.5 hours total).

For Custom Menus and Complete Pricing:

(860) 379-4050



## **2019 Wedding Reception Information**

#### **Liquor & Bartender Service**

Alcohol must be purchased by the event host or provided by a licensed bartending service. Bartenders must be paid directly by the bridal party. Cost for bartenders are: \$175 each for 6 hours with tip tray. \$250 each without tip tray. Required Bartender Ratio: 1 Bartender for every 75 guests. Minimum of two bartenders. Bartenders are mandatory due to insurance regulations. A licensed bartending service can be found under the recommended vendors list. If you choose to purchase your own alcohol, the bartenders must be hired from our approved list. You must also provide proof of a one day liquor liability insurance policy listing The Village at Boulder Ridge as additional insured. This can be secured through your homeowner's insurance or directly from various sources including <a href="https://www.protectmywedding.com">www.protectmywedding.com</a>.

### **Special Meals**

Meals for vendors are half the price of your selected meal. Buffet meals for children under 4-11 are also half price. These meals count towards minimum guest counts. There is no charge for buffet meals for children three years and younger. If you choose a plated children's meal, the full price of the meal will be charged regardless of age. Please discuss any special dietary meals with your event coordinator.

#### **Additional Information**

In consideration for the safety and comfort of other guests, we ask that no rice, flower petals, or birdseed be thrown at the bride and groom as they leave. Bubbles are permitted outside the buildings only.

Glassware is not permitted near the pool area. Beverages that come in glass bottles will be poured into our plastic cups by the bartenders.

### **Decorating**

Please refrain from using confetti or glitter for decorating the dining tables.

Bridal parties will be given time to decorate before your event. The amount of time can vary based on the season.

Candles must be in a glass hurricane candleholder or similar candleholder which fully surrounds the flame.

#### **Setup & Seating**

Our tables seat 8 guests. We have five 10-person tables which can be used to ease the assigned seating process.

Floor plans must be received by The Village at least 2 weeks in advance.

For sit down meals, place cards must be individual for each guest and contain an identifying mark for the type of meal requested. Please contact your Event Coordinator before you create your place cards.

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## **2019 Wedding Reception Information**

#### **Deposit & Payments**

A \$1,500 deposit is required to secure a date. The check should be made payable to The Village at Boulder Ridge. An additional payment of \$1,500 is due 60 days prior to the date of your event. Both deposits will be applied to your final invoice. In case of cancellation, the deposit and second payment are refunded only if another party can be booked in your place. The remaining balance is due in full two weeks before your wedding day. Final payment may be by cashier's check, money order or credit card. Credit card payments are subject to a 2% convenience fee.

#### **Wedding Timeline**

#### To book your event:

Return signed contract and \$1,500 non-refundable deposit in person or by mail.

#### 3-6 months before your event:

Request a meeting with our Banquet Manager to finalize menu and event details.

#### 2 months before your event:

Provide an additional \$1,500 installment towards the balance of your event. Send us a copy of your wedding invitation

#### 2 – 4 weeks before your event:

Provide final guest count and floor plan to our Banquet Manager. We will then draft a final invoice for you. Final payment is due 2 weeks before your event.

#### Up to 1 week before your event:

Alcohol may be delivered to the Village. Name cards, guestbook, favors, cake knife, and bride and groom glasses for toasting can also be dropped off. Please call to arrange a time.

Our facility is closed between mid-October to mid-April however we are available year-round by phone and email, or to meet in person for a tour of our facilities.

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All menu items may be customized to please your palette.

Dietary restrictions can be accommodated upon request.

Please see the 2019 Wedding Reception Information for more important details.

## **Classic Display**

Included with each wedding package for one hour (choice of three)

Add a Fourth choice for \$3 per person

Crudité – diverse spread of seasonal vegetables accompanied by dipping sauces

Fresh Fruit Platter – hand-cut fruit pieces displayed on a tiered platter

Spinach & Artichoke or Buffalo Chicken Dip – served warm with a variety of breads and chips

Cheese Board – an assortment of artisanal and international cheeses with hearty crackers

Hummus Platter -- trio of infused hummuses with assorted pitas and chips for dipping

Baked Brie – Stuffed with Apple & Cranberry, Mushroom and Leek, or Chef's Choice, baked en croûte

## **Accompaniments**

- ♦ Selection of herbal, black, and green tea
- ♦ Variety of soft drinks
- ♦ Coffee service
- ♦ Artisanal bread basket with butter

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

\$9 per person for one hour of service - Choose Any 6

## **Cold Options**

Prosciutto Wrapped Fruit — fresh melon & golden pineapple wrapped in a layer of thinly sliced prosciutto Shrimp Cocktail — poached shrimp served with our own cocktail sauce and lemon wedges (add \$1 p.p.)

Antipasto Kabobs — assorted cured meats and cheeses on skewers

Caprese Kabobs — fresh mozzarella and grape tomatoes with basil and balsamic drizzle, served on skewers

Devilled Eggs — classically prepared fresh local spicy poached eggs

Crostini Margherita — diced plum tomato, basil & fresh mozzarella, served toasted

**Pulled Pork Crostini** — served with smoked Gouda and chopped scallions **Pigs in a Blanket** — miniature all-beef franks enveloped in puff pastry

## **Hot Options**

Miniature Meatballs — served your choice of Italian, sweet and sour or Swedish style

Teriyaki Beef Skewers — hand sliced, skewered & marinated flank steak

Mini Beef Wellington — sliced beef tenderloin combined with shallots & mushrooms then
baked in a pastry shell (add \$1 p.p.)

Brie & Raspberry — served with Almonds in a Beggar's Purse

Asparagus en croûte — asparagus spears wrapped in phyllo with Boursin cheese

Spanakopita — a Greek savory pastry stuffed with spinach and feta cheese

Scallops in Bacon — sea scallops wrapped in bacon, pan seared then baked, with honey mustard (add \$1 p.p.)

Stuffed Mushrooms — with your choice of Italian sausage or vegetarian stuffing

Chesapeake Bay Crab Cakes —with Cajun remoulade

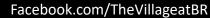
Mushroom Tartlet – savory blend of wild mushrooms in cheese custard with roasted garlic

Pricing above is for Passed Hors D'oeuvres in addition to a Buffet or Sit Down Dinner. If you would like a cocktail reception with no dinner, please contact us for pricing.

Please add 6.35% CT sales tax and 18% gratuity to package pricing. Pricing and menus are subject to change.

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### **Plated Dinner**

(Available in Main Dining Room Only)

## <u>Includes</u>

Family Style Mixed Greens Salad with Roasted Garlic Balsamic Vinaigrette or Caesar Salad Plated Salads available for an additional \$2 per person

### **Entrée (choose three options)**

Chicken Marsala – sautéed breast of chicken and wild mushrooms with Marsala demi-glace ~ \$51 Chicken Cordon Bleu -- filled with prosciutto and gruyere, topped with sherry cream sauce ~ \$53 Chicken Piccata – sautéed breast of chicken with capers, shallot and lemon, white wine and butter ~ \$51

Prime Rib of Beef - served with au jus and horseradish sauce  $\sim$  \$58 Filet Mignon Steak – grilled & served with Béarnaise sauce  $\sim$  \$60 Center Cut Sirloin Steak – grilled top sirloin steaks served with red wine & wild mushroom sauce  $\sim$  \$56

Stuffed Sole -- baked filet, crabmeat stuffing and lemon beurre blanc ~ \$53

Grilled Salmon – grilled salmon filet served with golden pineapple & mango salsa ~ \$55

Sole Florentine – baked filet, traditional spinach stuffing, and champagne dill cream sauce ~ \$51

Baked Stuffed Shrimp -- jumbo shrimp served with our signature crabmeat stuffing and lemon, white wine & butter ~ \$57

Surf & Turf – Filet Mignon accompanied by Baked Stuffed Shrimp ~ \$ 62

Pasta Primavera -- fresh local vegetables and egg and spinach fettuccini with your choice of garlic & oil or Alfredo ~\$49 Eggplant Rollatini – sautéed eggplant stuffed with 3 cheeses and served with marinara ~ \$49 Grilled Balsamic Vegetable Tower – seasonal vegetables, grilled portobellos, & fresh mozzarella ~ \$49

All entrees are served with potato or rice du jour and fresh vegetables

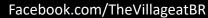
### **Children's Options**

Chicken Tenders ~ baked chicken tenders served with a side of vegetables, French fries, and dipping sauces ~ \$25 Pasta with Tomato Sauce ~ served with a side of vegetables and whole grain garlic bread ~ \$23 Macaroni & Cheese – Cavatappi in homemade cheese sauce, served with a side of vegetables and a garlic breadstick ~ \$24

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## **Buffet Dinner**

### Carving Station (choice of one)

Tenderloin of Beef	\$61
Prime Rib of Beef	\$58
Stuffed Pork Loin	\$54
Roast Turkey	\$52
Glazed Ham with Pineapple	\$52

The price per person for the carving station you choose also includes:

## Hot Entrées (choice of two)

Chicken Marsala **Baked Stuffed Salmon** Chicken Piccata **Baked Stuffed Sole** Chicken Cordon Bleu Pasta Primavera Penne a la Vodka Eggplant Rollatini

### Hot Vegetable (choice of one)

Cauliflower & Broccoli Au Gratin **Roasted Garlic Whipped Potatoes** Oven Roasted Red Bliss Potatoes with Garlic & Rosemary Medley of Seasonal Vegetables Green Beans in Garlic Oil Rice Pilaf Roasted Butternut Squash Cornbread Stuffing

### **Cold Salads (choice of two)**

Caesar Salad Mixed Greens with cranberries, walnuts, & gorgonzola Tortellini Salad Baby Spinach Salad with bacon vinaigrette Tri Color Pasta & Tomato Salad Field Greens with roasted garlic balsamic vinaigrette Caprese Salad Kale & Berry Salad

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Starch (choice of one)

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## Brunch Buffet \$54 p.p.

## **Hot Entrées (choice of four)**

Chicken Marsala Chicken Piccata Baked Stuffed Sole Bacon & Sausage Baked Frittata Scrambled Eggs French Toast Belgium Waffles Pasta Primavera Penne a la Vodka Glazed Ham Corned Beef Hash

## **Hot Vegetable (choice of one)**

Cauliflower & Broccoli au Gratin Medley of Seasonal Vegetables Green Beans in Garlic Oil Roasted Ratatouille

## Starch (choice of one)

Roasted Garlic Whipped Potatoes Oven Roasted Red Bliss Potatoes with Garlic & Rosemary Rice Pilaf Hash Brown Potato

## **Cold Salads (choice of two)**

Caesar Salad Tortellini Salad Tri Color Pasta & Tomato Salad Caprese Salad Mixed Greens with Cranberries, Walnuts, & Gorgonzola Baby Spinach Salad with Bacon Vinaigrette Field Greens with Roasted Garlic Balsamic Vinaigrette Fruit Salad

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## **Upscale Barbeque**

\$50 per person

Hot Entrées (Choose 3, add additional options for \$2.50 per person)

Barbeque Chicken Southern Fried Chicken

Barbeque Pulled Pork
Hamburgers & Hot Dogs
Barbeque Ribs
Hot Sausage Links

Hot Side Dishes (Choose any 2, add additional options for \$1.50 per person)

Corn on the Cob Fried Green Tomatoes
Macaroni & Cheese Summer Squash Medley
Baked Beans Baked Sweet Potatoes

French Fries Creamed Corn

Cold Sides & Salads (Choose 3, add additional options for \$1.50 per person)

Garden Salad with Assorted Dressings Fruit Salad (Add \$1)
Classic Potato Salad Macaroni Salad
Cabbage & Sweet Pepper Slaw Tri Color Pasta Salad

Watermelon Slices

Cornbread will also be served

<u>Dessert Course: Ice Cream Sundae Bar</u>

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