



Deluxe Wedding Package



Complete Wedding Package

*Includes Standard Hotel Linen, Votive Candles, Four Hours **Deluxe Bar** & Champagne Toast
50 Person Minimum*

Our Deluxe Wedding Package

- *Champagne Toast*
- *Cocktail Hour Featuring: Choice of Four Butler Passed Hors d'oeuvres*
- *Salad and Pasta Course*
- *Choice of Two Dinner Entrees*
- *Coffee & Tea Service*
- *Wedding Cake*
- *Open Bar for 4 Hours*

Please Note: We have a limited number of available dates.

*Though the rate may be discounted –
the package, the service and the menus are all first-class.*

All Items Subject to 22% Facility Fee and 6.35% Sales Tax

The facility fee is not a tip, gratuity or service charge and will be retained by the hotel. Please note that the facility fee is subject to all applicable taxes.

INN at MIDDLETOWN • 70 MAIN STREET • MIDDLETOWN, CONNECTICUT 06457 • (860) 854-6300



Passed Hors D'oeuvres *choose 4

Sea Scallops
in Apple wood Smoked Bacon

Mini Lobster Grilled Cheese Bites
Toasted On buttery Brioche

Spicy Tuna Wonton Crisp
and wasabi crème fraîche

Poached Jumbo Shrimp Cocktail
Ice cold, traditional cocktail sauce

Maryland Crab Cake
with lemon, garlic aioli

Coconut Shrimp
Mango chutney

Shrimp Gazpacho Shooters

Stuffed Mushrooms
Spinach, Crab and Boursin

Mini Crudité Shooters
With avocado ranch

Goat Cheese Walnut Truffles
scented with honey and rosemary

Steamed Dumplings
with ginger scallion sauce

Pork Drumettes
Sweet chili lime sauce

Greek Salad Skewers
*Kalamata olives, cucumber,
Tomato, and Feta Tzatziki Sauce*

Caprese Bites
Tomato, Fresh Mozzarella, Garlic-basil oil

Asparagus Cigars
Wrapped in prosciutto

Mini "B.L.T."
*Bacon, Basil Leaf, and Tomato Bruschetta on
Sourdough Crostini*

Loaded Yukon Potato Bites
Bacon, scallion, cheddar, sour cream

Waldorf Chicken Salad
On Endive Leaf

Sesame Chicken Lollipops
with miso dip

Baby Lamb Chops
with roasted garlic & Mint

Peppercorn Crusted Beef Tenderloin
Rosemary crostini with creamy Gorgonzola

SALAD

(CHOICE OF ONE)

Caesar Garden Caprese

PASTA

Penne A la Vodka

ENTREES

Please choose Two

*All Entrees are served with chef's selection of appropriate starch,
seasonal fresh vegetables, and warm rolls with butter*

Grilled New York Sirloin garlic and shallot butter

Sauté Breast of Chicken with Lemon, Basil and Sauvignon Blanc Sauce

Grilled Boneless Pork Loin Chops with Caramelized Apples and Calvados

Fillet of Salmon with Smoked Tomato Garlic Butter

Swordfish with Mango Chutney

Three Cheese Tortellini Asiago Cream Sauce

DESSERT

Wedding Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Assortment

(Sunday)

(Friday and Saturday)

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Silver Wedding Package

*Includes Standard Hotel Linen, Votive Candles, Four Hours of Premium Open Bar & Champagne Toast
50 Person Minimum*

PASSED HORS D'OEUVRES

Please choose three

Cold Hors D'oeuvres

Smoked Salmon with Garlic & Herb Spread
Sauté Southwest Shrimp Salsa
Fresh Mozzarella with Basil Pesto

Hot Hors D'oeuvres

Beef Wellington	Pork and Shrimp Pot Stickers
Sea Scallops in Applewood Smoked Bacon	Chipotle BBQ Meatballs
Chicken Sate with Peanut Sauce	Andouille Sausage en Crouté
Spinach Stuffed Mushrooms	Four Cheese, Maple Sausage and
Maple Sausage and Ricotta Stuffed Mushrooms	Roasted Red Pepper Biscuits
Vegetable Spring Rolls	

STATIONARY DISPLAY

International and Domestic Cheese Display with Fresh Fruit Garnish

SALADS

Please choose one

Arugula and Endive Salad with Roasted Beet and Walnut Oil Vinaigrette
Mesclun Greens with Assorted Toppings, Accompaniments and Assorted Dressings
Haricot Vert Salad with Golden Raisins and a Roasted Shallot Truffle and Fresh Herb Dressing

ENTREES

*All Entrees are served with chef's selection of appropriate starch,
Seasonal fresh vegetables and warm rolls with butter*

Plases Choose Three

Grilled Filet Mignon with Truffle Demi-Glace
Pan Seared Filet Mignon with Peppercorn Demi-Glace
Grilled New York Sirloin garlic and shallot butter
Prime Rib with Pan Jus
Sauté Breast of Chicken with Lemon, Basil and Sauvignon Blanc Sauce
Grilled Boneless Pork Loin Chops with Caramelized Apples and Calvados
Baked Stuffed Cod with Crab and Cracker lemon butter cream Sauce
Grilled Swordfish with Lemon Fennel and Capers
Pan Seared Salmon Roasted Tomato, capers
Filet Mignon red wine demi- glace
New York Sirloin and Grilled Lobster Tail with Shallot & Chive Butter Sauce
Lamb Loin Chops with Garlic, Parsley-Mint Olive oil
Oven Roasted Fillet of Salmon with Lobster Chardonnay cream

DESSERT

Three-Tiered Wedding Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Assortment

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Platinum Wedding Package

*Includes Standard Hotel Linen, Votive Candles, Wine Service at Dinner (house wines),
Four Hours Premium Open Bar, Champagne Toast and
an Overnight Suite for the Wedding Couple
50 persons minimum*

PASSED HORS D'OEUVRES

Please Choose Five

Cold Hors D'oeuvres

Smoked Salmon with Garlic, Capers, Herb
Cucumber round
Fresh Mozzarella, Tomato with Basil Pesto
Lobster Salad on Belgium Endive
Beef Tenderloin Crostini with Herb Horseradish
Spread
Brie and Apricot Phyllo Cup
Crisp Wonton and Seared Tuna with Wasabi
Drizzle

Hot Hors D'oeuvres

Beef Wellington
Sea Scallops in Applewood Smoked Bacon
Chicken Sate with Peanut Sauce
Spinach, Boursin & Crab Stuffed Mushrooms
Vegetable Spring Rolls
Shrimp Pot Stickers
Cocktail Gouda Stuffed Meatballs

STATIONARY DISPLAYS

International and Domestic Cheese Display Fresh Berries
Charcuterie Plate Italian Provisions, marinated vegetables, crostini

APPETIZERS

Please Choose One

Shrimp Cocktail
Armory Clam Chowder
Crab Bisque
Seared Sea Scallops, red wine, strawberry glaze over arugula
Prosciutto Wrapped Melon, sweet balsamic glaze
Lobster Salad Crostini
Wild Mushroom Ravioli tarragon Alfredo
Goat Cheese Walnut Truffles *scented with honey and rosemary*

SALADS

Please Choose One

Arugula and Endive Salad with Roasted Beet and Walnut Oil Vinaigrette
Mesclun Greens with Assorted Toppings, Accompaniments and Assorted Dressings
Haricot Vert Salad with Golden Raisins and a Roasted Shallot Truffle and Fresh Herb Dressing

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ENTREES

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Please Choose Three

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Pan Seared Filet Mignon with Peppercorn Demi-Glace
Grilled New York Sirloin garlic and shallot butter
Prime Rib with Pan Jus
Sauté Breast of Chicken with Lemon, Basil and Sauvignon Blanc Sauce
Grilled Boneless Pork Loin Chops with Caramelized Apples and Calvados
Baked Stuffed Cod with Crab and Cracker lemon butter cream Sauce
Grilled Swordfish with Lemon Fennel and Capers
Pan Seared Salmon Roasted Tomato, capers
Filet Mignon red wine demi- glace
New York Sirloin and Grilled Lobster Tail with Shallot & Chive Butter Sauce
Lamb Loin Chops with Garlic, Parsley-Mint Olive oil
Oven Roasted Fillet of Salmon with Lobster Chardonnay cream

DESSERT

Three-Tiered Wedding Cake
Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea Assortment

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