



*Celebrate your wedding in style...*

## *Welcome to Candlewood*

Located at the “Gateway Into The Litchfield Hills” we welcome you, and your family and friends, to Candlewood Valley Country Club. We have intimate views that are breathtaking, cuisine that will meet your highest expectation, and a team of dedicated professionals who will give you our “unmatched signature guest service” on all levels.

Included in our Wedding Service is Setup and Cleanup, Custom Place cards, Champagne or White Table Linens, and a Multiple Color Selection of Linen Napkins. Based on availability, you can come decorate the room the day or night before.

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# Wedding Buffet Menu

Starting at \$58/pp++

Included with your Wedding Buffet Menu are 4 Passed Standard Hors d'oeuvre, Premium Champagne for the Couple, choice of first course, Garden Salad Vinaigrette, Entrée Choices, and Coffee Service. Bring the Wedding Cake of your dreams and we will cut it and serve it for you. (no cake cutting fees!)

## Passed Hors d'oeuvres (please choose 4)

Meatballs in Nonna's "Sunday Tomato Sauce"  
 Spinach and Cheddar Phyllo Blossom  
 Cocktail Franks in Puff Pastry  
 Fig and Mascarpone "Beggars Purse"  
 Vegetable Samosas  
 Chicken Pot stickers  
 Smoky Gouda Arancini  
 Coconut Shrimp  
 Beef Empanadas  
 Quail Eggs in Prosciutto Nests  
 Shrimp and Avocado Toasts

## Passed Hors d'oeuvres Enhancements

(These may be selected as one of your 4 hors d'oeuvre and are priced in addition to regular price and added to final count)

Maryland Style Crab cakes (+\$2)  
 Artichoke Antipasti Skewer (+\$2)  
 Thai Peanut Chicken Satay (+\$3)  
 Mongolian Honey Sriracha Beef Satays (+\$3)  
 Beef Filet Crostini w/horseradish cream and pickled red onion (+\$3)  
 Lollipop Lamb Chops w/ Mint Glace (+\$4)  
 Sea Scallops Wrapped in Bacon (+\$4)

**First Course** (please choose one)Prosciutto, Tomato,  
and Mozzarella Caprese

Penne Vodka

Wild Mushroom Risotto

Smoked Salmon and  
Goat Cheese Quesadilla**Second Course**

Garden Salad Vinaigrette

**Entrée Selections** (please choose 3)

Pork Souvlaki

Chicken Paprikash

Lemon Chicken Breast

Citrus Basil Salmon

Grilled Beef Sirloin Medallions

Stuffed Filet of Flounder, Crab Stuffing

Chicken Marsala with Mushrooms

Penne Primavera with Pesto

Grilled Chicken Caprese

Roasted Eggplant Cannelloni

**Entrée Enhancements** (Price in addition to regular price and added to final count)

Veal Ossobuco Milanese (\$ +9)

Stuffed Shrimp, Seafood Stuffing (\$ +9)

Roast Prime Rib of Beef Au Jus<sub>1</sub> (+\$9)Roast Tenderloin of Beef<sub>1</sub> (+ \$15)

## NOTES:

<sub>1</sub>: Chef Attended Carving Station is complimentary

Seasonal Vegetable and Starch is included with the Wedding Buffet

# Served Wedding Menu

Starting at \$53/pp++

Included with your Wedding Menu are 4 Passed Standard Hors d'oeuvre, Premium Champagne for the Couple, choice of first course, Garden Salad Vinaigrette, Entrée Choices, and Coffee Service. Bring the Wedding Cake of your dreams and we will cut it and serve it for you. (no cake cutting fees!)

## Passed Hors d'oeuvres (please choose 4)

- Meatballs in Nonna's "Sunday Tomato Sauce"
- Spinach and Cheddar Phyllo Blossom
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- Fig and Mascarpone "Beggars Purse"
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**First Course** (please choose one)

Prosciutto, Tomato,  
and Mozzarella Caprese

Wild Mushroom Risotto

Penne Vodka

Smoked Salmon and  
Goat Cheese Quesadilla

**Second Course**

Garden Salad Vinaigrette

**Entrée** (Please choose 3)**Grilled Top Sirloin of Beef Steak**

Grilled Top Sirloin Steak, Maître D'hôtel Butter,  
Steak Frites, seasonal vegetable.

**Roast Pork "Porchetta"**

Slow roasted aromatic stuffed Pork Shoulder,  
Risotto Milanese, Seasonal Vegetable

**Chicken Picatta or Marsala**

Roasted Red Bliss Potatoes, Seasonal Vegetable

**Grilled Tenderloin of Beef (+\$15)**

Grilled Tenderloin of Beef, Cabernet Sauce, Horseradish  
and Garlic Mashed Potatoes, Seasonal Vegetable

**Veal Ossobuco Milanese (+\$9)**

Braised Veal Shank, White Wine and Tomato Brodo,  
Gremolata, Risotto Milanese, Root Vegetables.

**Kung Pao Shrimp and Wasabi Quinoa**  
Sauté Shrimp, Bell Pepper, Broccoli, and Scallion  
Honey Soy Peanut Sauce, Wasabi Spiked Quinoa

**Citrus Basil Salmon**

Citrus Basil Vinaigrette Glace  
Tuscan Cannellini Beans, Broccoli Rabe

**Grilled Chicken Penne**

Diced Tomato, Basil Pesto, Fresh Mozzarella

**Roast Eggplant Cannelloni**

Slow Roasted Eggplant, Three Cheese Filling  
(Ricotta, Goat Cheese and Pecorino Romano)  
Plum Tomato Sauce, Toasted Garlic

**Broiled Semi Boneless Quail (+\$9)**

Sausage Apple Stuffing, Lemon Butter Glace, Potato Puree,  
Seasonal Vegetable

**Lobster Ravioli (+\$9)**

Cheese and Lobster stuffed Ravioli  
Tomato Chutney, Lemon Vinaigrette, Microgreens

# Beverage Service

**Our Banquet Bar** is stocked with all your popular liquors, beer, house wine, and soft beverage selections. You can choose from one of the following for your beverage options, and you can even suggest a "Signature Drink" for your special day that we will feature at your Wedding!

- **Open Bar:** Pay A fixed Price on Open Bar options for your event (our most popular option)
- **Cash Bar:** all guests pay individually for each beverage.
- **Host Bar:** A running "tab" is kept for the duration of the event, and this is settled with the host at the end of beverage service. (Last call is one half hour before the conclusion of the event.)

**Our Banquet Bar is stocked** with Premium Liquors featuring:

- Tito's Handmade Vodka
- Jameson Irish Whiskey
- Stolichnaya Vodka
- Ketel One Vodka
- Jack Daniels
- Dewar's Blended Scotch Whisky
- Johnny Walker Red Label
- Bacardi Rum
- Captain Morgan's Original Spiced Rum
- Malibu
- Tanqueray Gin
- Beefeaters Gin
- Jim Beam
- Jose Cuervo Tequila

House Wine, and Beer featuring IPA, Lagers, Seltzers, Domestic, Craft, and Import Beer along with Non-Alcoholic selections are also featured at our Banquet Bar.

**OPEN BAR Prices:** you can choose one of the following Open Bar options for your event...

1. **Full Premium Open Bar:** \$41/per person
2. **Beer, Wine, and Non-Alcoholic Beverages:** \$29/per person
3. **Non-Alcoholic Beverage Only:** \$17/per person
4. **Top Shelf Open Bar:** \$65/per person

**Champagne Toast:** To celebrate you day, we will provide the Bride and Groom with a Complimentary Bottle of Premium Champagne for the Toast to the New Couple. If you would like to provide all your guests Champagne for the toast, we will offer our House Champagne to the guests in attendance for an additional \$6/per guest.

**Please Note:** Last Call for Alcoholic Beverage Service is one half (1/2) hour before the conclusion of the event.

## Additional Upgrades Pricing:

### **Linen Upgrades:**

The standard linen that we provide for Weddings includes Champagne or White Tablecloths, and Napkins available in a variety of colors.

### **Upgrade Options:**

**Specialty Tablecloth Colors** (other than Champagne or White): +\$4.00/per table

**"Floor Length" Tablecloths** (all colors including Champagne and White): +\$13.00/per table

**Table Overlays:** +\$9.00/per table

**Chair Covers:** +\$4.50/chair

**Sashes for Chair Covers:** +\$2.50/chair

**Staff Setup Fee for Chair Covers:** \$100

### **Banquet Room Rental Upgrades:**

The standard time allotted for a Wedding Event is 4 Hours.

**Adding an Additional Hour** is a \$200 Flat Fee

**Performing your Ceremony "In the Banquet Room"** would require a \$300/flat fee. This will allow our staff more time to prepare the room, and make any adjustments as necessary while providing for the additional time