



ETHAN ALLEN[®]
HOTEL

Wedding Packages 2009 ~ 2010

*The Ethan Allen Hotel invites you to start your life together
in grand style*

*Our expert catering staff is ready to assist you with their knowledge and expertise in
planning an event of uncompromising value & elegance. With our attention to detail and professional service
staff the Ethan Allen Hotel will make your day as
memorable as you can imagine!*

Your Personalized Package Includes:

All Food and Beverage
Special Room Rates for your Guests
Bridal Changing Room/Hospitality Suite
Coat Check Services (Seasonal)
House Selection of Table Linens and Candle Centerpieces
Complimentary King Junior Suite for the bride and groom on their wedding night

*Our ceremony coordinator and beautiful outdoor gazebo/patio area are available for on-site ceremonies at an
additional cost*

To ensure a true culinary experience for your event, our Chef's use the finest foods and ingredients.
Our trained culinary staff will be more than happy to accommodate your specific needs.

*Please contact our Catering Department at
203.744.1776 (x 134) or
800.742.1776.*

We look forward to making your "special day" a truly memorable event!



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Your Cocktail Hour Will Include:

Open Bar

Butler Style Passed Hors d'oeuvres

Imported & Domestic Cheese Display

Garnished with seasonal fresh fruit & mixed nuts
Served with gourmet crackers

Display of Fresh Seasonal Vegetables

Served with two savory dips

*The following may be added to your Cocktail Hour for an
additional cost:*

Cocktail Raw Bar Display

Jumbo Gulf Shrimp, Crab Claws, Littleneck Clams, Mussels, Nutmeg Oysters on the Half Shell
Served with spicy cocktail sauce and lemon wedges

Baked Brie Display

Wrapped in puff pastry and baked until golden brown
Accompanied by French baguettes and apricot chutney

Made to Order Pasta Station

With your choice of two pastas and two sauces

Carving Station

Turkey Breast, Marinated London Broil,
Leg of Lamb, Prime Rib, Beef Tenderloin

Please see your sales manager for further details and prices



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STANDARD HORS D'OEUVRES

(Selection of Six Standard Passed Hors d'oeuvres for Silver Package)

(Selection of Four Standard and Four Premium Passed Hors d'oeuvres for Gold Package)

(Selection of Five Standard and Five Premium Passed Hors d'oeuvres for Platinum Package)

Spinach Stuffed Mushrooms

Mushroom & Scallion Tarts

Mushroom & Leek Crescents

Miniature Quesadillas

Tomato Bruschetta Crostini

Sesame Chicken Tenders

Hibachi Chicken Skewers

Swedish Style Meatballs

Coney Island Franks

Risotto Spinach Arancia

Cheddar Delight Puffs

Raspberry and Brie Phyllo Stars

Shrimp & Corn Fritters



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PREMIUM HORS D'OEUVRES

*(Selection of Four Standard and Four Premium Passed Hors d'oeuvres for Gold Package)
(Selection of Five Standard and Five Premium Passed Hors d'oeuvres for Platinum Package)*

Spinach Tarts

French Onion Soup Basket

Wild Mushroom Ragout in Puff Pastry Shells

Stuffed Artichoke Hearts with Boursin Cheese

Lobster Tart Cobbler

Lobster and Corn Fritters

Scallops Wrapped in Bacon

Miniature Maryland Crab Cakes

Risotto, Shrimp and Asparagus Arancia

Coconut Fried Shrimp with Vanilla Infused Mango Coulis

Lollipop Baby Lamb Chops with Coarse Mustard

Chicken Satay with Peanut Sauce

Marinated Steak and Pepper Skewers

Assorted European Style Canapés to Include: Baby Shrimp with Walnut, Salmon Roulades, Port
Wine with Crab & Tuna with Black Olives



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APPETIZER

(Pre-Select One)

Cheese Cannelloni

Stuffed with Four Cheeses and topped with Roasted Garlic Veloute

Maryland Lump Crab cake Remoulade

Pan Seared Jumbo Lump Crab Drizzled with a Cajun Remoulade

Eggplant Rollatini

with marinara and pesto sauce

Wild Mushroom and Goat Cheese Strudel

Puff pastry with wild mushroom, onion and goat cheese filling, drizzled with white truffle oil

Sautéed Shrimp and Leeks

Over garlic crostini with citrus gastrique

SALAD

(Pre-Select One)

Ask us for our variety of home style dressings, or let us know your favorite

Baby Spinach

Garnished with red onions, grated carrots and dried cranberries

Topped with home-style croutons

Choice of dressing

Caesar Salad

Crisp romaine leaves with creamy Caesar dressing, shredded parmesan cheese and

Home-style croutons

Mixed Field Green Salad

Mesculin greens with appropriate garnishes

Choice of dressing

Strawberry Fields Salad

Arugula, Strawberries, Sliced Candied Almonds, Gorgonzola Cheese, Poppy seed Dressing



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ENTREES

(Pre-Select Two Entrees and One Vegetarian for Silver or Gold Package)

(Pre-Select Three Entrees and One Vegetarian for Platinum Package)

(Entrée Counts will be due 3 days prior to event date)

BEEF SELECTIONS

Grilled Filet Mignon

Filet of Beef with Cipolla Onion and Shitake Mushroom Demi Glace, Accompanied with Parsley Potatoes and Green Beans

Grilled Filet Mignon

with a Port Wine Thyme Demi Glace, Served with Potato Strudel and Mixed Vegetables

Pan Seared Filet Mignon Au Poivre

Finished with a Cognac Cream Sauce, Served with Creamed Spinach and Roasted Rosemary Potatoes

Slow Roasted Herb Crusted Prime Rib

Generously Seasoned and Roasted, Offered with Horseradish Sauce (on the side) with Broccoli Au Gratin and Parsley Potatoes

Roasted New York Sirloin

With a Red Wine Demi Glace, Served with Potato Strudel and Sautéed Broccolini

CHICKEN SELECTIONS

Grilled Chicken Oscar

With Shrimp, Asparagus and Béarnaise Sauce over Orzo Pilaf

Pan Seared French Breast of Chicken

With Mushroom, Marsala, Sage Reduction and Crumbled Maytag Bleu Cheese, Served with Balsamic Herb Potatoes and Baby Zucchini

Chicken Saltimbocca

With Spinach, Prosciutto, Fresh Mozzarella, Finished with a Sage Cream Sauce, Served with Roasted Fingerling Potatoes

Roasted Cornish Game Hen

Stuffed with Apricot and Cranberry Stuffing, Seasoned with Honey Thyme Au Jus, Served with Haricot Verts



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SEAFOOD ENTREE SELECTIONS

Pan Seared Salmon

Served with a Citrus Beurre Blanc, Rice Pilaf and Asparagus

Pan Seared Crab Crusted Swordfish

With Lobster Fume Blanc, Served with Rice Pilaf and Asparagus

Shrimp Scampi

With Garlic, Lemon and White Wine Sauce, Accompanied by Red and Yellow Tomatoes with Sautéed Orzo and Spinach

VEGETARIAN ENTREE SELECTIONS

Fusilli with Sundried Tomatoes

Julienne Vegetables, Caramelized Shallots and Balsamic Glaze

Charcoal Grilled Portobello Mushrooms

Stuffed with Spinach, Roasted Peppers & Goat Cheese, Served with Asparagus and Drizzled with Aged Balsamic

Eggplant Rollatini

Breaded Eggplant Cutlet, Rolled with Ricotta & Mozzarella Cheese, Served on a bed of Pasta with Tomato Sauce & Drizzled with Pesto

DUET ENTREES

Grilled Petite Filet Mignon & Seared Salmon

With Béarnaise Sauce and Roasted Balsamic Potatoes

Sautéed Chicken & Swordfish Florentine

With Roasted Herb Potatoes

Chef's Suggestion of Appropriate Accompaniments to Complement Entrée Selection

All Entrée Selection Include:

Rolls and Butter

Freshly Brewed Regular & Decaffeinated Coffee

Regular & Herbal Teas

Dinner Mints



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SILVER WEDDING PACKAGE INCLUDES:

Cocktail Hour
Crudités Display, Cheese & Fruit
Display, Selection of Six Standard Passed Hors d'oeuvres
5 Hour Open Standard bar
Champagne Toast
Appetizer
Salad
Pre-Selected Choice of Two Entrées
Wedding Cake

\$96.00 per Person

GOLD WEDDING PACKAGE INCLUDES:

Cocktail Hour
Crudités Display, Cheese & Fruit Display
Selection of Four Standard and Four Premium Passed Hors d'oeuvres
5 Hour Open Deluxe Bar
Champagne Toast
Appetizer
Salad
Pre-Selected Choice of Two Entrées
Choice of Wines from our Award Winning Wine List
(Served tableside throughout dinner service)
Wedding Cake

\$111.00 per Person

PLATINUM WEDDING PACKAGE INCLUDES:

Cocktail Hour
Crudités Display, Cheese & Fruit Display
Selection of Five Standard and Five Premium Passed Hors d'oeuvres
Martini Bar including a Personalized Signature Martini
5 Hour Open Deluxe Bar with Vodka Up Grade
(Belvedere, Skyy, or Stolli)
Champagne Toast
Appetizer
Salad
Pre-Selected Choice of Three Entrées
Choice of Wines from our Award Winning Wine List
(served tableside throughout dinner service)
Wedding Cake

Viennese Display with an attended Cordial Bar
Chair Covers from Elegant Linens

\$126.00 per Person

(Plus 19% service charge and 6% sales tax)

** Menu items & prices are subject to change based on availability & market fluctuations*



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Additional Enhancements

(Subject to availability)

Ceremony Set up with Coordinator \$450.00

Espresso Station \$6.00 per person

Cordials \$6.00 per person

Chocolate Fountain \$6.00 per person

Tableside Viennese Desserts \$6.00 per person

Chair Covers (Silver or Gold Packages) \$6.50 per chair

***For availability please contact our Catering Sales Department at
203.744.1776 extension 134***

***Our knowledgeable staff will be delighted to assist you in planning your
event.***