



ETHAN ALLEN[®]
HOTEL

Wedding Packages 2012-2013

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
**Complimentary King Junior Suite for the bride and groom on their 1st year Anniversary with
Dinner for Two in our Restaurant

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 Eileen Whitney-Cabral, Director of Catering,
203-448-7136

We look forward to making your "Special Day" a truly memorable event!



ETHAN ALLEN® HOTEL

SILVER WEDDING PACKAGE INCLUDES:

Cocktail Hour
Harvest Display
Selection of Six Butler Passed Hors d'oeuvres
5 Hour Deluxe Open Standard
Champagne Toast
Choice of Appetizer
Choice of Salad
Pre-Selected Choice of Two Entrées and one Vegetarian
Wedding Cake

Gold Wedding Package Includes:

Cocktail Hour
Harvest Display
Selection of Eight Butler Passed Hors d'oeuvres
5 Hour Deluxe Open Bar
Champagne Toast
Choice of Appetizer
Choice of Salad
Pre-Selected Choice of Three Entrées and one Vegetarian
Butler Passed House Wine Service throughout Dinner
Wedding Cake

Platinum Wedding Package Includes:

Cocktail Hour
Harvest Display
Selection of Ten Butler Passed Hors d'oeuvres
5 Hour Deluxe Open Bar
Champagne Toast
Choice of Appetizer
Pasta Course ~ Penne Ala Vodka with Parmesan Shards
Choice of Salad
Pre-Selected Choice of Three Entrées and one Vegetarian
Butler Passed House Wine Service throughout Dinner
Wedding Cake
Viennese Display with an attended Cordial Bar
Chair Covers from Elegant Linens

Platinum "Plus" Wedding Package
Add (3) Three "Festive Extra's for an Additional

(*Limit (2) Two Festive Extra's with Raw Bar)

Your Cocktail Hour Will Include:

Open Bar

Butler Style Passed Hors d'oeuvres

Harvest Display

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

Marinated Grilled Vegetables
Gourmet Crackers, Crisps and Flatbread

Hors D'oeuvres

Sausage Stuffed Mushrooms
Deviled Eggs Topped with Crispy Shallots
Mushroom & Scallion Tarts
Miniature Chicken Quesadillas with Sour Cream
Miniature Vegetable Quesadillas with Sour Cream
Sesame Chicken Tenders with Teriyaki Sauce
Tomato, Mozzarella, Fresh Basil Skewers
Pulled Chicken and Rosemary on Apple Crisp
Coney Island Franks with Deli Mustard
Spanakopita
Raspberry and Brie in Folded Phyllo
Smoked Salmon on a Potato Pancake with Dill Crème Fraiche
Tomato Bisque Shooters with Mini Croque Monsieur
Ethan Allen Beef Sliders with Remoulade Sauce
BBQ Pulled Pork Sliders with Cold Slaw
Wild Mushroom Ragout in Puff Pastry Shells
Shrimp Shooters, Spicy Cocktail Sauce
Marinated Steak & Pepper Skewers
Stuffed Artichoke Hearts with Boursin Cheese
Lobster & Corn Fritters with Remoulade Sauce
Scallops Wrapped in Bacon
Miniature Maryland Crab Cakes with Roasted Red Pepper Sauce
Risotto, Shrimp and Asparagus Arancia
Risotto Spinach Arancia
Coconut Fried Shrimp with Mango Coulis
Lollipop Baby Lamb Chops with Mint Merlot Demi
Thai Chicken Spring Rolls with Sweet & Sour Dipping Sauce
Vegetable Spring Rolls with Sweet & Sour Dipping Sauce

~ **Appetizer** ~
(Pre-Select One)

Maryland Lump Crabcake Remoulade

Pan Seared Jumbo Lump Crab Drizzled with a Cajun Remoulade

Wild Mushroom and Goat Cheese Strudel

Puff Pastry with Wild Mushroom, Onion and Goat Cheese Filling
White Truffle Oil

Chilled Shrimp Cocktail

Cocktail Sauce

Lobster Bisque

Crème Fraiche

~ **Pasta** ~

Penne Ala Vodka (Platinum Package Only)

~ **Salad** ~

(Pre-Select One)

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
Home-Style Croutons

Mixed Field Green Salad

Mesculin Greens with appropriate Garnishes
Choice of Dressing

Strawberry Fields Salad

Spinach & Arugula, Strawberries, Sliced Candied Almonds, Gorgonzola Cheese
Sherry Vinaigrette

~ **Entrees** ~

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

(Pre-Select Three Entrees for Platinum Package)

(Entrée Counts will be due 5 days prior to event date)

~ **Beef Entree Selections** ~

Grilled Filet Mignon

Cipolla Onion and Shitake Mushroom Demi Glace

Or

Port Wine Thyme Demi Glace

Entrée Selection Continued...

Pan Seared Filet Mignon Au Poivre

Pepper Cognac Cream Sauce

Slow Roasted Herb Crusted Prime Rib

Generously Seasoned and Roasted, Offered with Horseradish Sauce (on the side)

Roasted New York Strip Steak

Red Wine Demi Glace

~ Chicken Entree Selections ~

Pan Seared French Breast of Chicken

Citron Sauce

Chicken Sultambocca

Spinach, Prosciutto, Fresh Mozzarella, Finished with a Sage Cream Sauce

Chicken Boursin en Croute

Breast of Chicken, Mushroom and Alouette Cheese Filling, Wrapped in Puff Pastry
Tomato Veloute

~ Seafood Entree Selections ~

Pan Seared Salmon

Citrus Beurre Blanc

Pan Seared Crab Crusted Swordfish

Lobster Fume Blanc

Broiled Sole with Seafood Stuffing

Lobster Sherry Sauce

~ Vegetarian Entree Selections ~

Penne Pasta

Sun Dried Tomatoes, Julienne Vegetables, Caramelized Shallots
Balsamic Glaze

Grilled Vegetable Ravioli

Roasted Garlic Veloute

Eggplant Napoleon

Eggplant Stacked with Grilled Vegetables, Fresh Basil, Mozzarella Cheese
Roasted Tomato

Entrée Selection Continued...

~ Duet Entrees ~

Grilled Petite Filet Mignon & Seared Salmon
Grilled Petite Filet Mignon & Broiled Shrimp

Chef's Suggestion of Appropriate Accompaniments to Compliment Entrée Selection

All Entrée Selection Include: Rolls and Butter
Freshly Brewed Regular & Decaffeinated Coffee, Regular & Herbal Teas

Festive Extra's

(6.35% CT Sales Tax Applies to Enhancements)

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

Chef Attended Pasta Station

Penne Absolute Vodka, Orschiette with Broccoli Rabe and Sweet Sausage
Gemelli Primavera, Tri-Colored Tortellini Alfredo

Carving Station

Tenderloin of Beef, Semi-boneless Roasted Turkey
Baked Smithfield Ham, Roasted New York Sirloin, Leg of Lamb

Mashed Potato Bar

(Presented in Martini Glasses)

Whipped Mashed Potatoes, Cheddar Cheese, Pepper Jack
Apple Wood Bacon Bits, Sour Cream, Chives, Stemmed Broccoli

Trattoria Style Antipasto

Fresh Mozzarella, Prosciutto, Genoa Salami, Soppressata, Cappelletti, Mortadella, Provolone and Fontina
Cheeses, Artichokes and Olives, Served with Assorted Bread

Viennese Display

Assorted Cookies, Pastries, Chocolate Covered Strawberries, Mousse Tartelettes, Petit Fours

Cappuccino and Espresso

Minimum 100 people

Cordial Bar

Bailey's, Sambuca, Grand Marnier, Amaretto Di Soronno, Kahlua, Frangelico

Specialty Martini Bar

Enhancements Continued:

Chocolate Fountain

Strawberries, Banana, Pineapple, Pretzels, Marshmallows, Cookies
Pound Cake, Rice Krispie Treats

Italian Cookies

(One Platter Per Table)

Strawberries Dipped in Chocolate

Chair Covers

(Silver or Gold Packages)