



# 2025 Winter Wedding Catalog



RACE BROOK COUNTRY CLUB

246 DERBY AVENUE • ORANGE, CT 06477 • (203) 389-9521 • WWW.RACEBROOK.ORG



# Say "I Do" at Race Brook!

*Included in Winter Wedding Packages:*

Special Rates from November through April

Dedicated Event Coordinator

Five Hour Reception

Champagne Toast for Each Guest

Displayed & Hand-Passed Hors D'Oeuvres

Seated Dinner of Your Choosing

Bridal Suite

Menu Preview

Complimentary Golf Foursome Gift Card

Corporate Honorary Membership for  
Dining Prior to Your Special Day

Access to Golf Course with Photographer

Use of Wedding Golf Cart

Tiered Wedding Cake

OR

Photo Booth from Preferred Vendor\*

*\*Select wedding packages only*

Glassware, Flatware, & China



# Fieldstone Fireplace Ceremony

Ceremony Site Fee - ~~\$700.00~~ **INCLUDED**

<b>ROOM</b>	Full Ballroom
<b>MAXIMUM CAPACITY</b>	200 Guests
<b>ROOM CHARGE</b>	\$1000.00

### Room Charge Includes:

Event space, set-up/breakdown, dance floor, table linens and napkins, classic white china, flatware, glassware, tables, and chairs.

The room rental period is five (5) hours in length and must end by 11:00 PM.

\$100 per hour for each additional hour.

Please contact our Event Coordinator at [events@racebrook.org](mailto:events@racebrook.org) for more information.

# Traditional Wedding Package

Hand-Passed Hors D'oeuvres for Cocktail Hour | Five Hour Open Standard Bar | Champagne Toast  
Formal Sit-Down Dinner | Complimentary Bridal Suite | Floor-Length Table Linens

~~\$125~~ \$100 PER PERSON

## COCKTAIL HOUR & RECEPTION

*Imported & Domestic Cheeses  
with Fresh Fruit and Vegetable Crudité Display*

### HAND-PASSED HORS D'OEUVRES - SELECT FOUR

Raspberry & Brie in Phyllo  
Tomato Soup Shooter with Mini Grilled Cheese  
Tomato-Mozzarella Bruschetta  
Vegetable Spring Rolls with Thai Chili Sauce  
Chicken & Waffle with Hot Honey Drizzle  
Chicken & Lemongrass Potsticker  
Popcorn Chicken with Chipotle Aioli  
Potato Pancake with Smoked Salmon & Dill Crème Fraiche  
Coconut Shrimp & Sweet Chili Sauce  
Tuna Tartare on Wonton Crisp  
Maple Drizzled Bacon Wrapped Scallops  
Franks in a Blanket & Dijon Mustard  
Sausage Stuffed Mushrooms  
Mini Pork Belly Bao

### SALAD - SELECT ONE

*Served with Warm Rolls & Butter*

#### **RBCC House Salad**

*Grape Tomatoes, Cucumbers, Radishes,  
Shaved Carrots, Balsamic Vinaigrette*

#### **Caesar Salad**

*Romaine Hearts, Parmesan, Croutons,  
House-made Dressing*

#### **Harvest Salad**

*Field Greens, Toasted Pecans, Dried Cranberries,  
Goat Cheese, Diced Apples, Cider Vinaigrette*

#### **Wedge Salad**

*Iceberg Lettuce, Bacon, Crumbled Blue Cheese,  
Grape Tomatoes, Blue Cheese Dressing*

### ENTRÉE - SELECT UP TO FOUR

#### **Pan-Seared Salmon**

*Lemon Tarragon Butter Sauce*

#### **Lemon & Herb Baked Cod**

*Seasoned Bread Crumbs*

#### **Airline Roasted Chicken Breast**

*Thyme Scented Pan Gravy & Micro Greens*

#### **Sautéed Chicken Breast**

*Française - Florentine - Piccata - Marsala - Saltimbocca*

#### **Roast Prime Rib of Beef**

*Au Jus, Horseradish Creme*

#### **Braised Short Ribs**

*Red Wine Demi Glace*

#### **Panko & Herb Crusted Boneless Center Cut Pork Chop**

*Lemon Herb Beurre Blanc*

#### **Eggplant Rollatini - Vegetarian**

*Fried Eggplant, Ricotta & Basil Filling, Marinara, Linguini*

#### **Roasted Vegetable Risotto - Vegetarian**

*Squash, Zucchini, Roasted Red Bell Peppers & Sweet Corn, Creamy Basil Risotto*

### DESSERT

Cutting and Service of Your Wedding Cake  
Regular & Decaf Coffee and Assorted Herbal Teas

*Additional dessert options available as enhancements.*

### STARCH OPTIONS

*Served with all dishes except for vegetarian & other select options.*

Rice Pilaf

Roasted Potatoes

Garlic Mashed Potatoes

Sweet Potatoes

### VEGETABLE OPTIONS

*Served with all dishes except for vegetarian & other select options.*

Grilled Asparagus

Steamed Haricot Verts

Roasted Pepper & Zucchini

Glazed Tricolor Carrots

# Gold Wedding Package

Hand-Passed Hors D'oeuvres for Cocktail Hour | Five Hour Deluxe Open Bar | Champagne Toast | Formal Sit-Down Dinner  
Floor-Length Table Linens | Bridal Suite | Cake or Photo Booth from Preferred Vendor (+\$5 Per Guest for Two Options)

**\$135++ \$120++ PER PERSON**

## COCKTAIL HOUR & RECEPTION

*Imported & Domestic Cheeses  
with Fresh Fruit and Vegetable Crudité Display*

## HAND-PASSED HORS D'OEUVRES - SELECT FIVE

Raspberry & Brie in Phyllo  
Tomato-Mozzarella Bruschetta  
Vegetable Spring Rolls with Thai Chili Sauce  
Tomato Soup Shooter with Mini Grilled Cheese  
Chicken & Waffle with Hot Honey Drizzle  
Chicken & Lemongrass Potsticker  
Popcorn Chicken with Chipotle Aioli  
Potato Pancake with Smoked Salmon & Dill Crème Fraiche  
Coconut Shrimp & Sweet Chili Sauce  
Tuna Tartare on Wonton Crisp  
Mini Maryland Crab Cake  
Maple Drizzled Bacon Wrapped Scallops  
Franks in a Blanket & Dijon Mustard  
Mini Pork Belly Bao  
Beef Tenderloin Crostini with Horseradish Creme  
Sausage Stuffed Mushrooms  
Mini Beef Wellington with Horseradish Creme

## SALAD ▮ - SELECT ONE

*Served with  
Warm Rolls & Butter*

### **RBCC House Salad**

*Grape Tomatoes, Cucumbers, Radish,  
Shaved Carrots, House-made Balsamic Vinaigrette*

### **Caesar Salad**

*Romaine Hearts, Parmesan, Croutons,  
House-made Dressing*

### **Harvest Salad**

*Field Greens, Toasted Pecans, Dried Cranberries,  
Goat Cheese, Diced Apples, Cider Vinaigrette*

### **Wedge Salad**

*Iceberg Lettuce, Bacon, Crumbled Blue Cheese,  
Grape Tomatoes, Blue Cheese Dressing*

### **Caprese Salad**

*Sliced Heirloom Tomatoes, Mozzarella, Fresh Basil,  
Olive Oil, Salt, Pepper, Balsamic Drizzle*

## ENTRÉES - SELECT UP TO FOUR

### **Pan-Seared Salmon**

*Lemon Tarragon Butter Sauce*

### **Lemon & Herb Baked Cod**

*Seasoned Bread Crumbs*

### **Swordfish Milanese**

*Thinly Sliced Breaded Swordfish, Lemon Caper Dressed Arugula,  
Red Onion, Roasted Fingerling Potato*

### **Airline Roasted Chicken Breast**

*Thyme Scented Pan Gravy & Micro Greens*

### **Sautéed Chicken Breast**

*Française - Florentine - Piccata - Marsala - Saltimbocca*

### **Braised Short Ribs**

*Red Wine Demi Glace*

### **Roast Prime Rib of Beef**

*Au Jus, Horseradish Creme*

### **Panko & Herb Crusted Boneless Center Cut Pork Chop**

*Lemon Herb Beurre Blanc*

### **Eggplant Rollatini - Vegetarian**

*Fried Eggplant, Ricotta & Basil Filling, Marinara, Linguini*

### **Roasted Vegetable Risotto - Vegetarian**

*Squash, Zucchini, Roasted Red Bell Peppers & Sweet Corn, Creamy Basil Risotto*

## DESSERT

*Cutting and Service of Your Wedding Cake  
Regular & Decaf Coffee and Assorted Herbal Teas*

*Additional dessert options available as enhancements.*

## STARCH OPTIONS

*Served with all dishes except for vegetarian & other select options.*

*Rice Pilaf*

*Roasted Potatoes*

*Garlic Mashed Potatoes*

*Sweet Potatoes*

## VEGETABLE OPTIONS

*Served with all dishes except for vegetarian & other select options.*

*Grilled Asparagus*

*Steamed Haricot Verts*

*Roasted Pepper & Zucchini*

*Glazed Tricolor Carrots*

# Platinum Wedding Package

Hand-Passed Hors D'oeuvres for Cocktail Hour | Five Hour Deluxe Open Bar | Champagne Toast | Chargers  
Complimentary Bridal Suite | Plated Four Course Formal Dinner | Floor-Length Table Linens  
Wedding Cake and Photo Booth from Preferred Vendor

~~\$150++~~ **\$135++** PER PERSON

## COCKTAIL HOUR & RECEPTION

*Imported & Domestic Cheeses  
with Fresh Fruit and Vegetable Crudité Display*

## HAND-PASSED HORS D'OEUVRES - SELECT FIVE

Raspberry & Brie in Phyllo  
Tomato-Mozzarella Bruschetta  
Vegetable Spring Rolls & Thai Chili Sauce  
Tomato Soup Shooter w/ Mini Grilled Cheese  
Chicken & Waffle Bite w/ Hot Honey  
Chicken & Lemongrass Potsticker w/ Hoisin Sauce  
Popcorn Chicken w/ Chipotle Aioli  
Potato Pancake w/ Smoked Salmon & Dill Crème Fraiche  
Coconut Shrimp & Sweet Chili Sauce  
Tuna Tartare on Wonton Crisp  
Mini Maryland Crab Cake  
Maple Drizzled Bacon Wrapped Scallops  
Franks in a Blanket & Dijon Mustard  
Mini Pork Belly Bao  
Beef Tenderloin Crostini w/ Horseradish Creme  
Sausage Stuffed Mushrooms  
Mini Beef Wellington w/ Horseradish Creme

## SALAD ▮ SELECT ONE

*Served with Warm Rolls & Butter*

### RBCC House Salad

*Grape Tomatoes, Cucumbers, Radish,  
Shaved Carrots, House-made Balsamic Vinaigrette*

### Caesar Salad

*Romaine Hearts, Parmesan, Croutons,  
House-made Dressing*

### Harvest Salad

*Field Greens, Toasted Pecans, Dried Cranberries,  
Goat Cheese, Diced Apples, Cider Vinaigrette*

### Wedge Salad

*Iceberg Lettuce, Bacon, Crumbled Blue Cheese,  
Grape Tomatoes, Blue Cheese Dressing*

### Caprese Salad

*Sliced Heirloom Tomatoes, Mozzarella, Fresh Basil,  
Olive Oil, Salt, Pepper, Balsamic Drizzle*

## PASTA COURSE - SELECT ONE

Penne alla Vodka & Shaved Parmesan

Tricolor Tortellini & Basil Pesto

Three Cheese Ravioli & Roasted Tomatoes  
*Garlic, Shaved Parmesan*

## ENTRÉE - SELECT UP TO FOUR

### Miso Soy Chilean Sea Bass

*Miso Soy Glaze, Scallions*

### Pan-Seared Salmon

*Lemon Tarragon Butter Sauce*

### Lemon & Herb Baked Cod

*Seasoned Bread Crumbs*

### Swordfish Milanese

*Thinly Sliced Breaded Swordfish, Lemon Caper Dressed Arugula,  
Red Onion, Roasted Fingerling Potato*

### Airline Roasted Chicken Breast

*Thyme Scented Pan Gravy & Micro Greens*

### Sautéed Chicken Breast

*Française - Florentine - Piccata - Marsala - Saltimbocca*

### Filet Mignon

*Garlic Herb Butter, Demi Glace*

### Filet Oscar

*Crab Meat, Bearnaise, Asparagus*

### Roast Prime Rib of Beef

*Au Jus, Horseradish Creme*

### Panko & Herb Crusted Boneless Center Cut Pork Chop

*Lemon Herb Beurre Blanc*

### Eggplant Rollatini - Vegetarian

*Fried Eggplant, Ricotta & Basil Filling, Marinara, Linguini*

### Roasted Vegetable Risotto - Vegetarian

*Squash, Zucchini, Roasted Red Bell Peppers & Sweet Corn, Creamy Basil Risotto*

## DESSERT

Cutting and Service of Your Wedding Cake  
Regular & Decaf Coffee and Assorted Herbal Teas

*Additional dessert options available as enhancements.*

## STARCH OPTIONS

*Served with all dishes except for vegetarian & other select options.*

Rice Pilaf

Roasted Potatoes

Garlic Mashed Potatoes

Sweet Potatoes

## VEGETABLE OPTIONS

*Served with all dishes except for vegetarian & other select options.*

Grilled Asparagus

Steamed Haricot Verts

Roasted Pepper & Zucchini

Glazed Tricolor Carrots

# Food Enhancements

## STATIONARY DISPLAYS

### **PRE-CEREMONY WEDDING PARTY SNACKS**

House Champagne, Display of Bottled Waters and Sodas,  
Cheese & Crudité Display with Fresh Fruit, Dip, and Crackers

- \$15.00 Per Guest -

### **RAW BAR**

Chilled Jumbo Shrimp, Clams & Oysters on the Half Shell,  
House Made Cocktail Sauce, Lemon Wedges, Hot Sauce, Horseradish Sauce

- Market Price -

### **ICE CREAM SUNDAE BAR**

Chocolate and Vanilla Ice Cream, Hot Fudge, Caramel Sauce, Candy Bar,  
Crushed Oreos, M & M's, Gummie Bears, Mini Marshmallows, Chocolate and  
Rainbow Sprinkles, Chopped Nuts, Strawberries, Cherries, Whipped Cream

- \$9.00 Per Guest -

### **LATE NIGHT SNACKS**

*Choose Three from the Following:*

Cheeseburger Sliders, Wings (BBQ or Buffalo),  
Soft Baked Pretzels w/ Beer Cheese & Dijon Mustard,  
French Fry Station w/ Fries, Onion Rings & Tots,  
Cheesecake Lollipops, Chocolate Chip Cookies, Brownies,  
Mini Churros w/ Caramel & Chocolate

- \$10.00 Per Guest -

### **SMORES BAR**

Marshmallow Skewers, Graham Crackers,  
Chocolate Cookies, Chocolate Bars

- \$8.00 Per Guest -

### **MINI DESSERT BAR**

Lemon Squares, Cheesecake Lollipops, Cannoli, Chocolate Mousse,  
Macarons, Mini Pies, Chocolate Dipped Strawberries, Beignets,  
Mini Cakes, Raspberry Almond Shortbread, Chocolates, Petit Fours

- \$15.00 Per Guest -



Addie Eshelman, Braddock Wedding 2022

Prices are subject to 21% Service Charge and Current Connecticut State Sales Tax. Pricing is guaranteed until December 31, 2025.



# Reception Upgrades

## **Votive Candles & Mirror Centerpiece**

*Request votive candles and mirrors to enhance your table. Free upgrade!*

## **Lantern Centerpiece**

*Request lanterns to elevate your table centerpieces. Free upgrade!*

## **Chargers**

*A subtle enhancement to your table set up. Available in gold, silver, or glass.*

\$2.00 Per Guest

## **Extra Hour**

*Add on extra time for set up or extra time for your reception.*

\$100 Per Extra Hour

## **Extra Bar**

*Add on an extra bar!*

*Ask the Event Coordinator for placement options.*

\$500

## **Lemonade & Bottled Water Station**

*Extra refreshment station for your guests.*

\$3.00 Per Guest

## **Coat Room Attendant**

*Coat Room attendant for you and your guests during your wedding reception.*

\$200

## **Table Wine**

*Add a bottle of house red - OR - white wine to each table.*

\$25 Per Bottle Per Table

## **Photo Booth**

*Additional \$5 per guest. Can be included in the Gold & Platinum Packages.*

## **Chair Covers**

*Additional \$5 per guest. Enhances the seating at the guests' tables.*

*Can be included in the Gold & Platinum Packages.*





# Beverage Selections

## STANDARD BAR\*

*Bacardi Rum, Beefeater Gin, Bombay Gin, Canadian Club Whiskey, Cuervo Tequila, Domestic and Imported Beer, Malibu Rum, Seagram's 7 Whiskey, Smirnoff Vodka, Tito's Vodka, VO Whiskey, Red & White House Wines to include Cabernet, Merlot, Pinot Noir, Chardonnay & Pinot Grigio, Sparkling Water and Soft Drinks*

## DELUXE BAR\*

**\$5 Per Person Upgrade for Traditional Package\***

**Everything in Standard Bar plus:**

*Captain Morgan Rum, Dewars Scotch, Jack Daniels Bourbon, Jim Beam Bourbon, Johnnie Walker Red Scotch, Ketel One Vodka, Smirnoff Flavored Vodkas, Tanqueray Gin, Broken Shed, Southern Comfort*

## TOP SHELF BAR\*

**\$10 Upgrade Per Person\***

**Everything included in Deluxe Bar plus:**

*Bombay Sapphire Gin, Crown Royal Whiskey, Grey Goose Vodka, Johnnie Walker Black Scotch, Maker's Mark Bourbon, Patron Tequila, Hendricks, Basil Hyden, Balvenie, Glenlivet 12, Jameson, Espresso Martini, Casamigos*

**\*All Standard Bar items included in all bar packages. Deluxe Bar included in the Gold Package and in the Platinum Package.**

## CORDIAL SERVICE - ONE HOUR

**\$11.00 Per Person**

Upgrade your open bar package with cordial selections for your guests.

*Selections include Bailey's Irish Cream, Frangelico, Sambuca Romana, B&B, Grand Marnier, Kahlúa, Chambord, Disaronno Amaretto, and Tia Maria*

## ESPRESSO MARTINI BAR

**\$10.00 Per Person for First Hour - +\$6 Each Additional Hour**

*Kahlua, Vanilla Vodka, Espresso, Bailey's*

*Lights, Cameras, DJs, Boue Wedding 2022*

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Addie Eshelman, Braddock Wedding 2022

# Preferred Vendors

## Bakeries:

JCakes 203-488-2800 J-Cakes.com

## DJs & Entertainment:

Hughes Productions 203-931-5225 hughesprod.com  
 James Daniel 203-969-2400 www.jamesdaniel.com  
 203-253-1677 seanbigdaddy@james.daniel.com  
 Lights, Camera, DJs 203-283-7892 lightscameradjs.com  
 E.D. Entertainment 860-670-3370

## Photographers & Photo Booth:

Addie Eshelman hello@addieeshelman.com  
 Anna Shields addieeshelman.com  
 Nick Rezendes annashieldsphotography@gmail.com  
 Snapltz - Photo Booth 860-803-7070 nickrezendesphotography@gmail.com  
 203-502-9062 snapltzbookings@gmail.com

## Florists:

Cheshire Nursery 203-272-3228 cheshirenursery.com  
 Flowers by Danielle 203-445-0600 flowersbydanielle.com  
 New Leaf Florals newleafflorals@gmail.com  
 newleafflorals.com

## Limousines & Transportation:

Dattco 860-229-4878 dattco.com  
 Gateway Limousine 203-753-5466 gatewaylimos.com

## Hotels:

Courtyard by Marriott\* 203-929-1500 \*Offers shuttle transport for guests  
 Hampton Inn Milford 203-874-4400 milford.hamptoninn.com  
 Hilton Garden Inn 203-447-1000  
 Homewood Suites Stratford\* 203-377-3322 \*Offers shuttle transport for guests  
 Omni Hotel 203-974-6777

## Wedding Officiants:

Louise Anna Mandell - Justice of the Peace 203-671-0101  
 Maria Marcoccia - Ordained & Licensed 203-257-6734 mariamar915@yahoo.com

## Honeymoon Travel Agent:

Type A Traveler - No fees! 203-461-0113 taylor@typeatraveler.com



All reservations and agreements are made upon and subject to the house rules, regulations and bylaws of Race Brook Country Club and the following conditions. A non-refundable advanced deposit may be required along with the signed contract to confirm the booking.

**GUARANTEES** - A final guarantee of attendance as well as half of the estimated payment must be submitted to the catering office no later than five (5) business days prior to the function. Once the guarantee is given, it is not subject to reduction. We will prepare and set-up for 5% over the guarantee. Should the number of attendees increase the day of the function, the actual number served will be charged. In the event a guarantee is not received within the allotted time, the catering office will charge for the number indicated on the original contract.

**SERVICE CHARGE AND TAX** - All food, beverage, rentals and services are subject to 7.35% state sales tax. A service charge of 21% will be added to all food and beverage charges. Qualifying tax-exempt organizations must submit a CERT 112, 119 or 123. The approved form must be provided to the Club prior to the event.

**FOOD AND BEVERAGE** - All food and beverage items must be provided by the Club. All food and beverage must also be consumed on the premises and may not be removed. All menu selections must be submitted to the Banquet Office at least (2) weeks prior to your event. On buffets, the Club will provide ample amounts of food for the guaranteed number of guests anticipated. With this policy we decline carry out containers during or after buffet service. Price increases and current menu price take precedence. To protect our members and their guests, Race Brook Country Club reserves the right to cancel beverage service for any of the following reasons: (1) possession of alcohol by attendees that has not been purchased through the Club; (2) noncompliance with either Race Brook Country Club liquor policy or the State of Connecticut Liquor Regulations; (3) any circumstances judged by management that would endanger members, guests or property. We reserve the right to refuse service to anyone, at the Club's discretion, that appears intoxicated.

**DISPLAYS AND PERSONAL PROPERTY** - **Each client will have a maximum of two (2) hours prior to the event to set up person displays and decorations.** The Club does not permit anything to be affixed to the floors, walls, doors or ceilings either permanently or temporarily. Any damage caused by, but not restricted to, nails, glue, tape or tacks will be the responsibility of the member/member's guest. The client agrees to pay for any repairs in order to return any damaged sites to its original state. The Club will not assume responsibility for damage or loss of any merchandise or articles left in the Club prior to, during or following the event.

**FUNCTION ROOM POLICY** - The Club reserves the right to reassign banquet space due to a change in schedule, anticipated attendance or changes in program. All changes will be communicated prior to the event. Also, each contract has a designated start and end time for the function. Should the event exceed the allotted time by more than 30 minutes, there will be a charge assessed.

**CANCELLATION POLICY** - Meeting room cancellations will be accepted up to [10] business days prior to the function. All events will submit a deposit or agree to a cancellation fee outlined in your contract. Functions that cancel with less than [10] business day's notice, or do not cancel at all, will be charged up to 100% of estimated revenue. All deposits are non refundable for cancelled events.

**DRESS CODE** - Dungarees, jeans, designer jeans, and denim are not permitted inside the clubhouse at any time.

*Prices are subject to 21% Service Charge and Current Connecticut State Sales Tax. Pricing is guaranteed until December 31, 2025.*



# Wedding Request Form

Please note that this is a proposal form that must be submitted for further review, it is not meant to reflect a formal bill. Wedding packages, enhancements, bar options, and other items are subject to tax, gratuity, and final pricing confirmation.

## Contact Information:

Spouse A Full Name: \_\_\_\_\_ Phone #: \_\_\_\_\_

Spouse A Email Address: \_\_\_\_\_

Spouse B Full Name: \_\_\_\_\_ Phone #: \_\_\_\_\_

Spouse B Email Address: \_\_\_\_\_

Primary Contact & Mailing Address:  Spouse A  Spouse B  Other (please specify below)

Mailing Address: \_\_\_\_\_

Other Contact Full Name: \_\_\_\_\_ Phone #: \_\_\_\_\_

Other Email Address: \_\_\_\_\_ Relation: \_\_\_\_\_

## Event & Package Information:

Proposed Date of Event: \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_ Ceremony Start Time: \_\_\_\_\_

Package Choice: \_\_\_\_\_ Ceremony Location: \_\_\_\_\_

Estimated Total Duration of Event: \_\_\_\_\_ Guaranteed # of Guests: \_\_\_\_\_

Cocktail Hour Details: Time: \_\_\_\_\_ Duration: \_\_\_\_\_  Consumption  Open Bar

Color of Napkins: \_\_\_\_\_ Wedding Theme\*: \_\_\_\_\_

Centerpieces\* (please specify): \_\_\_\_\_ Charger Color\*:  Gold  Silver

Name/Type of Entertainment\*: \_\_\_\_\_

Dance Floor Placement\*: \_\_\_\_\_

\*Denotes an optional item. Select your option, or write "none" if it is not applicable.

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