

# 2023 Wedding Package

Only Event of the Day  
5.5 Hour Event + Additional Half Hour for On-Site Ceremony

## Bar Services

5 Hour Brand Name Open Bar  
Wine Service with Dinner  
Champagne Toast

## Cocktail Hour

Selection of Five (5) Passed Hors D'oeuvres  
Cheese and Crudités Table

## Four Course Plated Meal

Appetizer  
Soup or Salad  
Three (3) Main Course Choices + Vegetarian and Kids Option

**OR**

## Stationed Buffet

Choice of Three (3) Action Stations  
Choice of One (1) Carving Station

## Dessert Choice

Your Choice of One (1) Included Dessert, such as  
a Plated Dessert, Cupcake Tower, Venetian Table (+\$10 p/p) or Dessert Station.  
Farmington Gardens' Cakes Available Upon Request, Price Determined by Cake Design.  
\$1.50 p/p Cake Cutting Fee if Cakes from Outside Bakeries are Brought In.

## Additional Inclusions

On-site Wedding Coordinator  
Silver Chiavari Chairs with Ivory Cushions  
Ivory Tablecloths and Napkins  
Hurricane Candle Centerpieces  
Coffee, Tea and Soft Drinks  
Ceremony Fee: \$500 Includes Chairs, Additional Half Hour, Setup and Breakdown

## Pricing

Saturday: \$160 per adult++ with 150 adult minimum  
Friday: \$140 per adult++ with 125 adult minimum  
Sunday: \$130 per adult++ with 100 adult minimum  
Weekdays: \$95 per adult++ with variable minimum  
Off-Season (Jan-April) and Short Notice (Within 6 Months) Discount: \$20 per adult

++All Prices are Subject to 20% Service Charge and 7.35% CT Sales Tax  
Half Price for All Vendors and Children (Under 18)



FARMINGTON  
GARDENS

A Special Place For Special Occasions

# *Wedding Menu Selections*

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Featured Venue on The Knot

# Hors D'oeuvres

## **Baked Brie Bites**

*with wild berry glaze*

## **Vegetable Spring Rolls**

*with sweet and sour sauce*

## **Spanakopita**

*(spinach and feta cheese in filo dough)*

## **Pulled Pork and Coleslaw Sliders**

## **Coconut Crusted Chicken Tenders**

*with pineapple ginger sauce*

## **Crispy Prosciutto-Wrapped Asparagus**

*with lime curd*

## **Bacon Wrapped Scallops**

*with lemon curd*

## **Philly Cheesesteak Empanadas**

## **Mini Reubens**

*with Thousand Island dressing*

## **Smoked Duck Potstickers**

*with soy ginger jus*

## **Classic Bruschetta**

*with herb whipped ricotta on a crostini*

## **Tuna Tartare**

*with cucumber, scallions, sesame,  
and soy in a wonton cup*

## **Lobster Mac n' Cheese Bites**

*with sherry cream sauce*

## **Mini Crab Cakes**

*with remoulade*

## **Yorkshire Pudding**

*with grilled filet mignon  
and horseradish cream*

## **Chili and Lime Grilled Beef Skewers**

*with chimichurri*

## **Pigs in a Blanket**

*with spicy mustard, ketchup  
and cheddar ale dipping sauce*

## **Mini Tostadas**

*with chorizo, green apple salsa & queso fresco*

## **Chicken and Bacon Quesadillas**

*with avocado ranch*

## **Orange & Goat Cheese Tartlets**

## **Coconut Crusted Shrimp**

*with orange chili sauce*

## **Caramelized Leek and Goat Cheese Bruschetta**

## **Goat Cheese Stuffed Dates**

*wrapped in basil and Serrano ham*

## **Mac n' Cheese Fonduta Bites**

*with marinara sauce*

## **Loaded Potato Croquettes**

*with sour cream and cheese sauce*

## **Buffalo Chicken Bites**

*with ranch dipping sauce*

## **Asian Meatballs**

*with soy glaze*

## **Jordanian Chicken Skewers**

*with pomegranate molasses*

## **Chicken Empanadas**

## **Italian Meatballs**

*with marinara sauce*

## **Sautéed Shrimp and Crispy Cheddar Grits**

## **Chicken Yakitori Skewers**

*with garlic ginger soy sauce*

## **Asian Beef Skewers**

*with teriyaki sauce*

## **Thanksgiving Bites**

*stuffing cake with butter poached turkey,  
cranberry relish, roasted turkey gravy*

## **Crab Rangoon**

*with sweet and sour sauce*

## **Maple Roasted Sweet Potato Wonton**

*with espresso bourbon crema*

## **Maple Candied Bacon**



# Platters

## **Display of Imported and Local Cheeses**

*Lavish display of cheeses with fresh fruit, berries, chutneys, honey, assorted crackers and crostinis*

## **Fresh Crudités**

*Assorted market fresh vegetables with buttermilk ranch dressing*

## **Antipasto**

*Prosciutto, Capicola, hard salami, house made fresh mozzarella, assorted olives, roasted tomatoes, marinated artichokes, grilled portabella mushrooms and roasted red and yellow peppers with a balsamic reduction*

## **Mediterranean Platter**

*Baba ghanoush, assorted hummus, feta cheese, pickled & roasted vegetables, falafels, cucumbers, stuffed grape leaves, assorted olives and tabbouleh served with pita*

**Vine Ripe Tomato and Fresh Buffalo Mozzarella**  
*with fresh basil, basil oil and a balsamic reduction*

## **Trio of Bruschettas**

*White bean and artichoke, caramelized leek and goat cheese and traditional tomato and herb*

## **Salsa and Fresh Guacamole**

*Pico de gallo, salsa verde, tropical fruit salsa and guacamole*

## **Shrimp Cocktail**

*with cocktail sauce and lemons (MP)*

## **Local Oysters on the 1/2 Shell**

*with chef's mignonette and lemon (MP)*

## **Seafood Display**

*Shrimp, clams, oysters, and crab claws (MP)*



# Plated Appetizers

## **Shrimp Cocktail**

*Lemon and white wine poached tiger shrimp  
with a homemade cocktail sauce*

## **Crab Cakes**

*with pickled cucumber and  
spicy remoulade sauce*

## **Braised Boneless Beef Short Rib**

*with wasabi fingerling potato salad*

## **Beef Carpaccio**

*with arugula, shaved manchego,  
fresh truffles and smoked sea salt*

## **Risotto and Mozzarella Cakes**

*with smoked tomato coulis*

## **Lobster Ravioli**

*with roasted fennel, blistered  
tomatoes and sherry cream*





# Soup & Salad

## **New England Clam Chowder**

*with fresh clams, potato, celery,  
onion, bacon and cream*

## **French Onion**

*with caramelized onions, beef broth and  
homemade croutons topped with gruyere  
cheese*

## **Smoked Tomato Bisque**

*with heirloom tomatoes, fresh herbs,  
grilled cheese croutons and basil oil*

## **Chilled Gazpacho**

*with heirloom tomatoes, cucumbers,  
peppers and fresh herbs*

## **Roasted Corn Chowder**

*with roasted sweet corn, onion, celery  
and cream topped with fresh crab*

## **Cream of Wild Mushroom**

*with wild mushrooms, shallots and cream*

## **Italian Wedding**

*with acini di pepe, fresh escarole  
and mini Italian meatballs*

## **Butternut Squash**

*with crisp apples, apple cider, applewood  
smoked bacon, fresh herbs and cream*

## **Mixed Berry**

*Baby spinach with fresh strawberries,  
raspberries & blueberries, crumbled goat cheese,  
honey toasted almonds and berry vinaigrette*

## **Caprese**

*Mixed greens, vine-ripe tomato,  
fresh buffalo mozzarella, basil, basil oil  
and aged balsamic vinegar*

## **Classic Caesar**

*Romaine hearts, garlic parmesan croutons,  
parmesan cheese and Caesar dressing*

## **Poached Pear**

*Mixed greens with manchego cheese, spiced  
candied walnuts and champagne vinaigrette*

## **Baby Spinach**

*with applewood smoked bacon, crumbled  
blue cheese, pear tomatoes and  
basil balsamic vinaigrette*

## **Watermelon Salad**

*with baby arugula, watermelon\*, crumbled feta,  
fresh mint and citrus vinaigrette*

## **Garden Salad**

*Mixed greens, cucumber, red onion, pear  
tomatoes, carrots, croutons and house dressing*

## **Greek Salad**

*Romaine lettuce, feta cheese, red onion,  
kalamata olives, tomato, cucumber,  
pepperoncini and Greek dressing*

## **Autumn Salad**

*baby winter greens, maple roasted butternut squash,  
pomegranate arils\*, toasted pepitas, crumbled goat  
cheese, chipotle cinnamon candied pecans and  
maple citrus vinaigrette*

\* indicates seasonal item—watermelon available May-September & pomegranate available October-January



# Entrees

## **Grilled Filet Mignon**

*whipped potatoes, roasted asparagus, wild mushrooms,  
Cipollini onions, pear tomatoes and port reduction*

## **New York Strip Steak**

*fingerling "tostones," seasonal  
vegetables and chimichurri sauce*

## **Grilled Boneless Rib Eye**

*whipped purple sweet potatoes, seasonal vegetables and  
cremini-espresso cream sauce*

## **Maple Glazed Bone-In Pork Chop**

*with cornbread stuffing and seasonal vegetables*

## **Pistachio Crusted Rack of Lamb**

*duck fat confit potatoes,  
roasted asparagus and pistachio rosemary pesto*

## **Pan-Seared Salmon**

*roasted fingerling potatoes, brussels sprouts,  
candied parsnips and cognac green peppercorn sauce*

## **Whole Steamed Lobster**

*served out of the shell  
whipped potatoes, seasonal vegetables  
and lemon thyme beurre blanc  
(additional \$10 per adult)*

## **Surf & Turf**

*1/2 steamed lobster out of the shell  
and 6 oz. grilled filet  
whipped potatoes and seasonal vegetables  
(additional \$5 per person)*

## **Jumbo Sea Scallops**

*lemon leek risotto, prosciutto-wrapped  
asparagus and blood orange gastrique*

## **Pepper Crusted Ahi Tuna**

*gingered basmati rice, baby Bok Choy  
and Shitake sweet & sour jus*

## **Rainbow Trout Provençale En Pappillote**

*basmati rice, zucchini, kalamata olives, tomatoes, with  
white wine and herbs de provence sauce*

## **Grilled Swordfish**

*wild rice pilaf, seasonal vegetables  
and puttanesca sauce*

## **Grilled Mahi Mahi**

*basmati rice pilaf, seasonal vegetables  
and tropical fruit salsa*

## **Pan Roasted Chicken Breast**

*creamy polenta, baby carrots, beets  
and gorgonzola cream sauce*

## **Grilled Chicken**

*Butternut squash and sweet potato au gratin,  
baby carrots, cipollini onions and thyme chicken jus*

## **Pan-Seared Duck Breast**

*citrus cous cous, seasonal vegetables  
and orange cranberry chutney*

## **Roasted Balsamic Glazed**

## **Portabella Mushroom**

*red pepper quinoa, seasonal vegetables  
and roasted red pepper coulis*

## **Capellini Pasta**

*with roasted tomatoes and basil pesto*

## **Seasonal Risotto**

# Desserts

## Plated Dessert Options:

### **Molten Chocolate Lava Cake**

*Bittersweet chocolate cake, chocolate truffle center, crème anglaise*

### **Chocolate Flourless Cake**

*with raspberry sauce, fresh raspberries and whipped cream*

### **Crème Brûlée**

*Vanilla bean custard topped with caramelized sugar*

### **Individual New York Cheesecake**

*with a graham cracker crust and raspberry coulis*

### **Bittersweet Chocolate Mousse**

*with mini chocolate chips*

### **Individual Apple Crisp**

*Fresh apples and homemade crisp topping*

### **Tiramisu**

*Espresso soaked lady fingers, sabayon custard, cocoa powder and chocolate covered espresso bean*

### **Mini Fruit Tart**

*Pastry cream topped with seasonal fruits*

### **White Chocolate Strawberry Bread Pudding**

*Challah bread, white chocolate, fresh strawberries and a cream anglaise sauce*

### **Cannoli**

*with ricotta cream, cinnamon, mini chocolate chips and pistachio dust*

### **Coconut Crème Caramel**

*coconut custard with caramelized sugar*

## Dessert Stations:

### **Cupcake Tower**

*Choice of 3 gourmet cupcake flavors and 1 top tier flavor*

### **S'mores Station**

*Marshmallows, honey graham crackers and milk or dark chocolate bars set out by our fire pit*

### **Sundae Bar**

*Choice of 3 ice cream flavors and 35 assorted toppings*

*\*waffle bowls available for an additional \$2/pp\**

### **Donut Bar**

*Selection of 5 donut varieties*

*\*donut wall available for an additional \$200\**

### **Milk & Cookies Bar**

*Assorted cookie flavors with whole milk, chocolate milk & strawberry milk (dairy free available upon request)*

### **Venetian Table**

*Choice of 3 menu desserts accompanied by chef's choice candies, cookies, and pies (additional \$10 per person)*





# Action Stations

## **Asian Stir Fry**

*Gingered beef, chicken & tofu with broccoli, water chestnuts, baby corn, Bok Choy, carrots, mushrooms and peppers with Jasmine steamed rice, chop sticks and fortune cookies*

## **Salad Bar**

*Choose 3 plated salad options and we will create a delectable salad bar*

## **Pasta**

*Orecchiette pasta with Italian sausage, broccolini, Sicilian olives, garlic and a tomato basil sauce & penne with roasted red and yellow peppers, asparagus tips, plum tomatoes, garlic, capers and olive oil with a selection of garlic and olive focaccia, shredded parmesan cheese and red pepper flakes. Additional add-ins include pesto sauce, alfredo sauce, and grilled chicken*

## **Taco Bar**

*Your choice of three of the following: ground beef, ground turkey, pulled chicken, grilled shrimp, carne asada or carnitas served with refried beans, salsa, pico de gallo, guacamole, sour cream and shredded cheese*

## **Sushi**

*An assorted selection of sushi, sashimi and hand rolls prepared fresh with traditional garnishes and chop sticks*

## **Grilled Cheese**

*Choice of three grilled cheeses and soups: ham and brie on a French crostini, Vermont white cheddar on sourdough, tomato and fontina on wheat, Lobster grilled cheese on brioche, Caramelized onions, bacon and American cheese on French bread or Tomato, mozzarella, balsamic glaze on Italian bread served warm with tomato bisque, butternut squash, and chicken noodle soup*

## **Loaded Potato Bar**

*Whipped potatoes, baked potatoes, baked sweet potatoes and French fries accompanied by applewood smoked bacon, cheddar cheese, scallions, maple brown sugar butter, sour cream, cheese sauce, broccoli, BBQ pulled pork and crispy onions*



# *Carving Stations*

## **Oven Roasted Turkey Breast**

*with fresh rolls, cranberry chutney, gravy and stone ground mustard*

## **Brown Sugar Virginia Honey Ham**

*with pineapple chutney*

## **5-Spice Rubbed Pork Loin**

*with apple cider coleslaw*

## **Beef Tenderloin**

*with crispy onions, port jus, horseradish cream and fresh rolls*

## **Beef Sirloin**

*with caramelized onions, fine herb butter, horseradish cream and mushroom demi*

## **Prime Rib of Beef**

*with au jus, horseradish cream and fresh rolls*

## **Roasted Elk Loin**

*with mashed sweet potatoes and blackberry cognac jus*

# Décor Upgrades

- Ledge Candles (200 glass holders and votives): \$200
  - Ballroom Drapery (4 panels total):
    - “Framing the Dance Floor” - \$400
    - “Center Rafters to Outside Walls” - \$500
    - “Cascading Through the Rafters” - \$700
  - Ceremony Drapery: \$100 per side of Pergola
    - Hanging Mason Jars  
(beam above Sweetheart Table, 25 jars with candles): \$125
  - Alcove Beam Lighting: (\$10/Beam)
- Change Color of Greenhouse Lanterns (12): \$150
  - Votive Candles on Guest Tables  
(glass holders and votives): \$1 per candle
  - Colored Polyester Napkins: \$1 per guest
  - 85” Colored Polyester Overlays: \$10 per table
  - 132” Colored Polyester Tablecloths: \$15 per table
- 3-Tier Cylinder Centerpieces with Floating Candles: \$20 per table + \$8 for 12x12” mirror base
  - Wooden Lantern Centerpieces: (\$15/table)
  - Plain Burlap Table Runners: (\$5/table)
  - Burlap with Lace Table Runners: (\$8/table)
    - Colored Table Runners: (\$5/table)
  - Tying the Cocktail Table Linen: \$35
    - Soft White Rafter Lighting: \$75
  - Drapery Behind the Sweetheart Table: \$125
  - Light Curtain Behind Sweetheart Table: \$100  
With drapery: \$250
- Photobooth Backdrop (includes backdrop & stand): \$100
  - Printed Menus: \$150
  - Printed Escort Cards: \$175
  - Colored Chargers (\$2p/p)

*Other décor upgrades available upon request. Let us know what your vision is, and we will provide you with a quote!*



— THE —  
**NORTH HOUSE**<sup>TM</sup>

*Wedding & Rehearsal Dinner Incentives*

If you are getting married at The North House or Farmington Gardens, we would love to also handle your rehearsal dinner needs. We can accommodate parties between 2 and 120 guests in private rooms at the North House Restaurant for rehearsal dinners. Incentives include:

20% off all bottles of wine at dinner (not to be combined with other specials)

&

North House Cookies Take Away—3 cookies individually packaged to go for a midnight snack

&

One of the following wedding upgrades depending on amount purchased:

**\$500** or less we will provide you with a bottle of Veuve Clicquot for you wedding day

or

**\$501 - \$1,000** upgrade one liquor selection on your open bar (ex. Tanqueray to Bombay)

or

**\$1,001 - \$2,000** One bottle of Dom Perignon for your wedding day

or

**\$2,001 - \$3,000** One bottle of Dom Perignon for your wedding day and upgrade two liquors on your open bar

or

**\$3,001+** One bottle of Dom Perignon and upgrade your entire open bar on your wedding day

\*Price before taxes and gratuity

Should you have any questions, please do not hesitate to reach out to Nicholas Chabot at 860-404-5951 or [nick@thenorthhouse.com](mailto:nick@thenorthhouse.com)