

ANN HOWARD @ THE BOND BOND BALLROOM

*FRIDAY/SUNDAY - 100 PERSON MINIMUM
SATURDAY - 150 PERSON MINIMUM*

Personalized Wedding Planning

*

Private tasting with your own personal Wedding Consultant

★

Complimentary Parking Day of Event

Unlimited number of cars

*

Bridal Party Hospitality Suite & Balcony Area

*

Five Hour Exclusive Use of Facility

Any five hours you wish – one event at a time

★

Five Hours Open Bar With Top Shelf Labels

★

Butlered and Stationary Hors D'oeuvre

*

Full Course Dinner To Include:

Appetizer ★ 2 Entrée selections

vegetarian meals & children's meals

★

Coffee and Wedding Cake Buffet

With 2 cake flavors and 2 cake fillings of your choice

Chocolate Dipped Strawberries Heart Shaped Sugar Cookies

★

To The Floor Linens, Fine China and Silver Flatware

★

Champagne Toast with All Packages

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GENERAL INFORMATION

WEDDING DINNER RECEPTION - I

HORS D'OEUVRE

*A SELECTION OF HORS D'OEUVRE PASSED BUTLER STYLE
(select 5 from "Selection of Hors D'oeuvre")*

To Accompany the Passed Hors D'oeuvre:

*COLORFUL EYE APPEALING ARRAY OF JULIENNE VEGETABLES
With Fresh Seasonal Fruits and a Dipping Sauce*

*A SELECTION OF CHEESES ARTFULLY DISPLAYED
With Sliced Baguette*

FIRST COURSE

(select one)

PENNE PASTA

(With one of the following sauces)

*Light Cream Sauce, Pesto Cream Sauce, Tomato Alfredo,
Tomato Vodka Sauce, Marinara, Fra Diavolo, Puttanesca or Bolognese*

BABY MESCLUN FIELD GREENS

With Grapefruit Sections, Candied Walnuts and Balsamic Vinaigrette

BABY SPINACH

With Sliced Strawberries and a Raspberry Vinaigrette

CAESARS SALAD

*With Sliced Mushrooms, Roasted Red Peppers, Shaved Asiago Cheese
and Classic Caesar Dressing*

WEDDING DINNER RECEPTION – I

(Continued)

ENTRÉE

(select two)

BLACK ANGUS SIRLOIN
With Roasted Shallot Demi Glaze

PRIME RIB
With Light Bearnaise Sauce

ROASTED SALMON
With a Citrus Beurre Blanc

STUFFED CHICKEN BREAST
(Spinach & Cheese or Duxcelles)
Served with appropriate Sauce

ARTICHOKE CHICKEN BREAST
With a Sauce of Lemon, Butter, Garlic, Wine, Capers and Artichoke

BUTTERNUT SQUASH STUFFED CHICKEN BREAST
Sherry Cream Sauce

(all entrees include chef's choice of seasonal vegetable and starch, breads and butter)

DESSERT

WEDDING CAKE

CHOCOLATE DIPPED STRAWBERRIES and HEART SHAPED SUGAR COOKIES

FRESHLY BREWED DECAFFEINATED COFFEE and HOT HERBAL TEAS

\$95.00

(entrée selections / counts due seven days prior to event)

(add a pasta course - \$5.00 per person)

WEDDING DINNER RECEPTION - II

HORS D'OEUVRE

*A SELECTION OF HORS D'OEUVRE PASSED BUTLER STYLE
(select 5 from "Selection of Hors D'oeuvre")*

To Accompany the Following Stationary Hors D'oeuvre

*COLORFUL EYE APPEALING ARRAY OF JULIENNE VEGETABLES
With Fresh Seasonal Fruits with a Dipping Sauce*

*A SELECTION OF CHEESES ARTFULLY DISPLAYED
With Sliced Baguette*

*PROSCIUTTO DI PARMA, THINLY SLICED, CREATIVELY DISPLAYED
Served with Pita Triangles*

OR

*SMOKED SALMON ARRANGED ON A SILVER PLATTER
With capers, eggs, onions, Black Bread and a Creamy Dill Sauce*

FIRST COURSE

(choose one)

*ARUGULA GREENS
With Crumbled Bleu Cheese, Grilled Onions and Balsamic Vinaigrette*

*ROMAINE LEAVES
With Roma Tomatoes, Fresh Mozzarella and Pesto Vinaigrette*

*BIBB AND WATERCRESS GREENS
With Fresh Pineapple, Roasted Red Onion and Fried Leeks – Sesame Soy Vinaigrette*

*CRAB CAKE
With Spicy Remoulade Sauce*

*WILD MUSHROOM ROULADE
Light Parmesan Cream Sauce & Fresh Parmesan*

WEDDING DINNER RECEPTION - II

(Continued)

ENTRÉE

(choose two)

FILET MIGNON

With Dijon Sherry Sauce

SLICED ROAST LAMB

With A Minted Bordelaise Sauce

VEAL CHOP

With Red Wine Demi-Glaze

(\$8.00 supplemental)

ROAST SALMON

With A Citrus Beurre Blanc

SEAFOOD STUFFED CHICKEN BREAST

Traditional Crabmeat Stuffing – Newburg Sauce

ROAST SEA BASS

With Honey Mustard Glaze

(all entrees include chef's choice seasonal vegetable and starch, breads and butter)

DESSERT

WEDDING CAKE

CHOCOLATE DIPPED STRAWBERRIES, HEART SHAPED SUGAR COOKIES

And ASSORTED TRUFFLES

FRESHLY BREWED DECAFFEINATED COFFEE and HOT HERBAL TEAS

\$110.00

(all entrees include chef's choice seasonal vegetable and starch, breads and butter)

(add a pasta course - \$5.00 per person)

WEDDING DINNER RECEPTION – III

*A SELECTION OF HORS D'OEUVRE PASSED BUTLER STYLE
(select 7 from "Selection of Hors D'oeuvre")*

To Accompany the following Stationary Hors D'oeuvre

*COLORFUL EYE APPEALING ARRAY OF JULIENNE VEGETABLES
With Fresh Seasonal Fruits and a Dipping Sauce*

*A SELECTION OF CHEESES ARTFULLY DISPLAYED
With Sliced Baguette*

FIRST COURSE
(select one)

*ICEBERG WEDGE
With Grape Tomatoes, Red Onion, Crumbled Bleu Cheese
And Pink Buttermilk Dressing*

*MESCLUN FIELD GREENS
With Goat Cheese Cake and Dried Cranberries
Balsamic Vinaigrette*

*BIBB LETTUCE
With Poached Haricot Vert, Snow Peas and Sweet Peas
Honey Lemon Vinaigrette*

PASTA COURSE
(select one style)

*PENNE PASTA
With Your Choice of Marinara, Fra Diavolo, Puttanesca, Alfredo, Tomato Alfredo
Tomato Vodka, Pesto Cream Sauce or Bolognese Sauces*

Freshly Grated Parmesan Cheese

WEDDING DINNER RECEPTION III

(continued)

ENTRÉE

(select two)

FILET MIGNON

Roasted Shallot Demi

CHICKEN SALTIMBOCCA

*Tender Chicken Breast filled with Cheese and Thinly Sliced Prosciutto
Light Cream Sauce, (or select any other Chicken dish from any pkg.)*

ROASTED SEA BASS

Tomato Buerre Blanc

SURF AND TURF

Sirloin and Baked Stuffed Shrimp

Drawn Butter and Lemon

(all entrees include chef's choice seasonal vegetable and starch, breads and butter)

DESSERT

WEDDING CAKE

*CHOCOLATE DIPPED STRAWBERRIES, HEART SHAPED SUGAR COOKIES
AND ASSORTED TRUFFLES*

FRESHLY BREWED DECAFFEINATED COFFEE AND HOT HERBAL TEAS

*HOUSE CALIFORNIA RED AND WHITE WINE SERVED WITH DINNER
CHAMPAGNE TOAST INCLUDED*

\$125.00

(entrée selections – counts due seven days prior to event)

SPECIAL WEDDING BUFFET

SEASONAL LETTUCES

With Mixed Vegetables and A Balsamic Vinaigrette

RICE ORZO PILAF

(select 2 of the following)

APRICOT CHICKEN

Tender White Chicken with Apricot Halves and Vegetables in a Light Apricot Sauce

BLACK ANGUS SIRLOIN

With Appropriate Sauces

ROASTED SALMON

With Citrus Beurre Blanc

and

PENNE PASTA WITH WILD MUSHROOMS

And a Light Mushroom Cream Sauce

ASSORTED BREADS AND SWEET BUTTER

COFFEE BUFFET TO INCLUDE:

WEDDING CAKE

CHOCOLATE DIPPED STRAWBERRIES

HEART SHAPED SUGAR COOKIES

\$95.00

CONVERSATIONAL WEDDING

HORS D'OEUVRE AND STATIONS RECEPTION

HORS D'OEUVRE

HORS D'OEUVRE PASSED BUTLER STYLE FROM SILVER TRAYS
(Select 6 from the "Selection of Hors D'oeuvre")

HARVEST TABLE

AN ARTISTIC DISPLAY OF THE SEASONS FINEST CRISP JULIENNE VEGETABLES and
FRESH SEASONAL FRUITS
Overflowing from Baskets, offered with a Dipping Sauce

VERMONT CABOT CHEESE ARRANGED ON A WOODEN CUTTING BOARD
With Sliced Baguette and Garnished with Plump Grapes and Strawberries

A WHOLE WHEEL OF BRIE CHEESE
With Toasted Pecans and Caramel Sauce and Sliced Baguette

CARVING STATION

SELECTED ITEMS TO BE SERVED TABLE SIDE
With Appropriate Sauces and Accompaniments
(select 2 items from "Conversational Food Stations")
and
GRILLED SEASONAL VEGETABLE PLATTER

PASTA STATION

PASTA, SERVED TWO WAYS
Two Selections of Sauces and Appropriate Accompaniments
(select 2 sauces from "Conversational Food Stations"
or customize to suit your guests)
and CAESAR SALAD

COFFEE BUFFET

WEDDING CAKE

CHOCOLATE DIPPED STRAWBERRIES and HEART SHAPED SUGAR COOKIES

\$95.00

HORS D'OEUVRE SELECTIONS

(Passed Butler Style)

*(items with a * are gluten free)*

**SCALLOPS WRAPPED IN BACON*

**ASIAN SCALLOPS WRAPPED IN BACON*

**CLASSIC SHRIMP COCKTAIL*
With Spicy Cocktail Sauce

**GRILLED AIOLI SHRIMP SKEWERS*

**PAN SEARED CAJUN SHRIMP SKEWERS*

**SHRIMP SCAMPI*

SHRIMP SALAD IN A PROFITEROLE

CRAB SALAD IN A PROFITEROLE

CURRIED TURKEY SALAD IN A PROFITEROLE

ORIENTAL CHICKEN SALAD IN A PHYLLO BASKET

CHICKEN SATE
With Thai Peanut Sauce

PECAN CHICKEN
With Fruit Chutney

COCONUT CHICKEN SKEWERS
With Plum Dip

CURRIED CHICKEN SALAD
On Miniature Spiced Muffin

MINIATURE CHICKEN CORDON BLEU

ROASTED EGGPLANT BEGGARS PURSES

HORS D'OEUVRE SELECTIONS

(continued - 2)

MINIATURE BEEF WELLINGTONS

TENDERLOIN AU POIVRE CRUSTINI

BRIE AND PEAR BEGGARS PURSES

POTATO PANCAKES

With Apple Onion Compote

SWEET POTATO PANCAKES

With Apple Sauce and Sour Cream

ROASTED RED PEPPER AND ARTICHOKE HEART TARTLETS

SPINACH AND FETA CHEESE SPANAKOPITAS

BAKED BRIE AND CARAMELIZED ONION WITH BLUE CHEESE TARTS

CRAB CAKES WITH REMOULADE SAUCE

BAKED BRIE AND RASPBERRY TURNOVERS

SMOKED SALMON

With Black Bread and Capers

DUXELLES STUFFED MUSHROOM CAPS

SEAFOOD STUFFED MUSHROOM CAPS

**SAUSAGE STUFFED MUSHROOM CAPS*

COOKERY CHEESE DELIGHTS

**CALIFORNIA ROLLS (SUSHI)*

With Wasabi and Spicy Soy Dip

TOMATO BRUSCHETTA WITH BASIL PESTO

HORS D'OEUVRE SELECTIONS

(continued - 3)

CROQUE MONSIEUR

With Brie, Bacon and Maple Dip

MINIATURE REUBENS

RUSSIAN BLINIS WITH CAVIAR AND CRÈME FRAICHE

CURRIED BEEF OR CHICKEN SKEWER

CREAM CHEESE AND CINNAMON BLINTZES

Served with Sour Cream

BBQ PULLED PORK IN PHYLLO BASKETS

GRILLED LAMB WITH APPLE CHUTNEY CRUSTINI

SLICED DUCK BREAST

With Sweet Corn Relish

SEARED SCALLOPS ON A POTATO CRISP WITH MINTED PEA PUREE

QUESADILLAS

With Monterey Jack Cheese, Cheddar Cheese, Chilis, Scallions, Crisp Bacon or Chicken

Served with Salsa and Sour Cream

OR

Served with Apple, Cheddar Cheese, Brie, Shrimp and Scallion

MINIATURE ASPARAGUS QUICHE

**PROSCIUTTO ENCASED CANTALOUPE*

MINIATURE COCKTAIL FRANKS

Served with Spicy Mustard

CONEY ISLAND COCKTAIL FRANKS

Dijonnaise Dip

SPINACH & ARTICHOKE GOAT CHEESE FLATBREAD

BALSAMIC FIG AND GOAT CHEESE FLATBREAD

CONVERSATIONAL FOOD STATIONS

PASTA STATION

PENNE PASTA

(Select 2 of the following sauces)

Sun-Dried Tomatoes, Toasted Pine Nuts in a Light Cream Sauce

Spicy Fra Diavolo Sauce, Tomato Alfredo Sauce, Bolognese Sauce

A Light Mushroom Cream Sauce with Wild Mushrooms, Fresh Grated Parmesan Cheese and Crushed Red Pepper Seeds

AUTHENTIC FOCACCIA

With Bleu Cheese and Caramelized Onion Topping will accompany your choices

CARVING STATION

CARVED and or SERVED

(Select 2 of the following items)

<i>ROAST TENDERLOIN OF BEEF</i>	<i>ROASTED TURKEY BREAST</i>	
<i>BLACK FOREST HAM</i>	<i>BLACK ANGUS SIRLOIN</i>	<i>ROAST LAMB LOIN</i>
<i>RACK OF LAMB</i>	<i>PORK TENDERLOIN</i>	<i>BBQ'D BRISKET</i>

SMALL DINNER ROLLS

With Appropriate Sauces will accompany your choices

SOUTHWESTERN STATION

GRILLED SLICED CHICKEN BREAST FAJITAS or WESTERN BEEF FAJITAS

With Grilled Onions and Peppers, Sour Cream, Salsa and Fresh Guacamole

BEEF CHILI

Served from Toasted Bread Bowls

CHILI CON QUESO

With Blue Corn Chips

CONVERSATIONAL FOOD STATIONS

(Continued)

MASHED POTATO MARTINI'S

MASHED YUKON GOLD POTATOES

With assorted eclectic toppings to include:

Crisp Bacon or Southern Chili

Scallions, Sour Cream, Butter, Shredded Cheese

Served in Martini glasses

DECADENT DESSERT STATIONS

PICK UP DESERTS

To Include A Selection of the Following:

CHOCOLATE DIPPED STRAWBERRIES LEMON SQUARES

*CAPPUCCINO BROWNIES FUDGE BROWNIES CARMELITAS RASPBERRY
COCONUT BARS FUDGE OATMEAL BROWNIES TRUFFLES RUSSIAN TEA CAKES*

FRESHLY BREWED DECAFFEINATED COFFEE and HOT HERBAL TEAS

4.50 per person.

VIENNESE STATION

To Include A Selection of 3 of the Following Specially Prepared Desserts:

*NEW YORK CHEESE CAKE CHOCOLATE MOUSE CAKE,
RASPBERRY DREAM LAYER CAKE LEMON SUNSHINE CAKE,
LEMON POUND CAKE WHITE CHOCOLATE HAZELNUT DACQUISE
CARROT CAKE TERAMISU FRESH FRUIT TART
FRESH SLICED FRUIT AND BERRY PLATTER*

Served with Vanilla Custard Sauce and Raspberry Coulis Sauce

FRESHLY BREWED DECAFFEINATED COFFEE and HOT HERBAL TEAS

\$10.00 per person.

WEDDING CAKE FLAVOR SELECTIONS

(all cakes iced with White Butter Cream)

CAKE

*Chocolate
Vanilla
Carrot
Banana
Lemon
Marble
Red Velvet*

FILLINGS

*Chocolate Mousse
Mocha Mousse
Kahlua Mousse
White Chocolate Mousse
Strawberry Mousse
Raspberry Mousse
Lemon Mousse
Lemon Curd
Vanilla Custard
White Butter Cream
Raspberry Preserves
Canoli Filling
Sweetened Cream Cheese
Butter Cream and Crushed Oreo*

STYLES

Please present our Event Planner and/or Pastry Chef with a photo (or picture) of your desired cake for approval. All top tiers of our cakes measure 6 inches. All cake toppers must be provided by client or client's florist.

YOU MAY SELECT TWO CAKE FLAVORS AND TWO CAKE FILLINGS

COCKTAIL SERVICES

OPEN BAR

*Open Bar includes Vodka, Scotch, Gin, Whiskey, Rum, Bourbon, Kahlua, Jack Daniels, California Merlot and Chardonnay, Cabernet Shiraz Blend, Pinot Grigio, Heineken and Amstel Light, Bud Light, Guinness and Coors Light, Bass Ale and Corona as well as soft drinks and mixers.
(does not include Champagne on ba, Wines poured during dinner or Cordials)*

BALLROOM WINE LIST

SPARKLING WINES

KORBEL BRUT CHAMPAGNE	\$27.00
DOMAINE CHANDON, BLANC DE NOIR, BRUT NV	32.00
VEUVE CLICQUOT, YELLOW LABEL, BRUT NV	84.00
KRITTER BLANC DE BLANC, BRUT NV	22.00
SAINT HILAIRE, VINTAGE, BLANC DE BLANC	22.00

WHITE WINES

BERINGER, NAPA CHARDONNAY	26.00
HESS SELECT CHARDONNAY	22.00
R.H. PHILLIPS CHARDONNAY	22.00
SILVERADO CHARDONNAY	44.00
SONOMA CUTRER, RUSSIAN RIVER CHARDONNAY	44.00
CAKE BREAD SAUVIGNON BLANC	44.00
SILVERADO SAUVIGNON BLANC	36.00
LIVIO FELLUGO PINOT GRIGIO	50.00

RED WINES

BERINGER FOUNDER'S ESTATE CABERNET SAUVIGNON	22.00
BERINGER KNIGHT'S VALLEY CABERNET SAUVIGNON	48.00
B.V. RUTHERFORD CABERNET SAUVIGNON	50.00
R. MONDAVI COSTAL CABERNET SAUVIGNON	26.00
BERINGER MERLOT	26.00
CHATEAU ST. MICHELLE MERLOT	30.00
HACIENDA MERLOT	22.00
STERLING MERLOT	36.00
SAINTSBURY CARNEROS PINOT NOIR	42.00

UPGRADES

CULINARY UPGRADES

*Choice of three entrees for dinner - \$5.00 per person with prior total counts required.
Without counts, \$15.00 per person.*

Add a Pasta Course to Pkg. #1 or #2 - \$5.00 per person.

*Raw Bar – Assorted delicacies from the sea. Shrimp, Little Neck Clams, Oysters, served
with fresh lemon and spicy cocktail sauce – Market price.*

*Additional food stations during cocktail hour – Pasta, Southwestern, Asian
or Specialty – \$12.00 per station per
person. Carving - \$14.00 per person.*

*Viennese Station – New York Cheese Cake, Chocolate Mousse Cake, Lemon Pound Cake,
Fruit Tart, Tiramisu, Decadent Pick-up Desserts, \$10.00 per person
for a selection of three items.*

*Late Night Snacks – Pizza Slices, Hot Dogs, Sliders - \$5.00 per piece
Gourmet Grilled Cheese Triangles - \$3.00 per person*

BEVERAGE UPGRADES

Additional hour of full top shelf open bar – \$5.00 per person. ½ hour - \$2.50.

*Martini Bar – Cosmopolitans, Apple-tinis, French Martinis and the like
\$10.00 per person.*

International Coffee Station – \$400.00 to \$600.00 depending on head count.

Cordial Service – \$7.50 per person.

Dinner Wine – Priced per bottle and depends on clients selection.

Champagne Toast – Per bottle from \$20.00.

Premium Bar Upgrade –

DECORATIVE and SPECIALTY UPGRADES

Specialty linens, furniture, china, props etc. – priced per item.

Candy Station Jars and Scoops - \$100.00 Flat Fee.

Menu Cards - \$1.00 Per Card.

Guest Welcome Bags (for rooms) - \$10.00 Per Bag (2 bottled waters, 2 cookies and 2 bags of chips)

AUDIO/VISUAL & COAT CHECK

GENERAL INFORMATION

DEPOSIT AND BILLING

All catered events taking place at The Bond or off premises will require a deposit at the time of event confirmation. Any event lacking a deposit will not be considered confirmed unless otherwise authorized by the proper management. All events will require a payment schedule as follows:

A deposit will be required at the time all events are booked and/or confirmed.

All deposits are non-refundable.

Balance is due 7 (seven) days prior to event by certified check, money order, credit card or cash.

Formal payment schedule to accompany contract.

Any supplemental charges incurred during the event will be the Patron's responsibility.

ALCOHOLIC BEVERAGES

All alcoholic beverages are required to be served by Ann Howard staff only, servers and bartenders. Ann Howard's alcoholic beverage license requires our staff to: 1) Request proper identification (photo ID), of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced. 2) Refuse alcoholic beverage to any person who, in the servers and/or management's judgment, appears "overly intoxicated". Ann Howard strictly adheres to the above policies without exception.

CANCELLATION POLICY

If cancellation occurs any time prior to 90 (ninety) days of the event, the Patron is responsible for 50% of anticipated food and beverage revenue.

If cancellation occurs any time after 90 (ninety) days prior to the event, the Patron is responsible for full charges as described in the banquet event order.

(please see contract for further details on cancellation)

*All prices are subject to a service charge and Connecticut State tax.
All prices are subject to change.*