



WEDDING DINING

Casa Mia
AT THE Hawthorne

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Thank you for your interest in hosting your special event at Casa Mia at the Hawthorne. Casa Mia is available for special events seven days a week, brunch, lunch or dinner.

Taxes and gratuities are additional to all prices listed.

SAVE BY BOOKING YOUR WEDDING
WITH US AND RECEIVE 10% OFF YOUR
SHOWER

*With over 30 years
of experience and
a long tradition of the
finest cuisine and service...*

OUR CHEFS PAY CLOSE ATTENTION TO THE PREPARATION AND HANDLING OF FOOD, MAINLY FOR THOSE WHO INDICATE ALLERGIES. HOWEVER, CASA MIA AT THE HAWTHORNE CANNOT GUARANTEE THAT ALLERGENS HAVE NOT BEEN INTRODUCED IN OTHER STAGES OF THE FOOD CHAIN PROCESS. IT IS UP TO THE GUEST TO MAKE AN INFORMED DECISION FOR THEIR ALLERGY OR INTOLERANCE

LET THE SUN SHINE IN ON YOUR WEDDING EVENT WITH AN AMAZING BREAKFAST OR GLAMOROUS MID-MORNING MEAL. BRUNCH NEVER GOES OUT OF STYLE AND IS A GUARANTEED CROWD PLEASER.

Brilliant BRUNCH

Antipasto Display
Nutella Crepes
Garden Salad with a variety of toppings
Mediterranean, Spinach or Caesar Salad
Eggs Benedict
Home fried mini red potatoes
Bacon and Sausage
Waffles
Fresh fruit Cocktail
Chicken breast of your choice

CHOOSE TWO

- Roasted Sirloin
- Baked Honey Glazed Turkey
- Crab Stuffed Sole
Rice pilaf
Fresh seasonal vegetables
Assorted Breads
Chef's dessert table
Coffee and tea

\$32.95 PER PERSON

MINIMUM OF 30 PEOPLE

Beautiful BRUNCH

Antipasto Display
Fresh vegetable crudités
Garden Salad with a variety of toppings
Mediterranean, Spinach or Caesar Salad
Scrambled Eggs
Home fried mini red potatoes
Bacon and Sausage
Waffles
Fresh fruit Cocktail

CHOOSE TWO

- Chicken breast of your choice
- Roasted Sirloin of Beef au jus
- Baked Honey Glazed Ham
- Crab Stuffed Sole
Rice pilaf
Fresh seasonal vegetables
Assorted Artisan Breads
Chef's dessert table
Coffee and tea

\$29.95 PER PERSON

MINIMUM OF 30 PEOPLE

Kick it up WITH THESE EXTRAS

OMELET STATION WITH ASSORTED FILLINGS
\$6.00 PER PERSON

WAFFLE STATION WITH FRUIT TOPPINGS & SYRUP
\$7.00 PER PERSON

UNLIMITED TWO: BELLINI-SPUMANTE-MIMOSA-BLOODY MARY
\$12.95 PER PERSON

Add unlimited
punch for
\$4.00 per
person.

SHOWER/REHEARSAL

THE LAST SUPPER...BEFORE YOU GET HITCHED! EVERYONE IS EXCITED ABOUT THE BIG DAY. SHARE A CASUAL MEAL, LET THE PEOPLE IN YOUR LIFE KNOW THEY ARE SPECIAL AND FEEL THE LOVE.

Family Style

APPETIZERS (CHOOSE TWO):

Italian Antipasto
Fried Mozzarella
Fresh Mozzarella with tomato
Bruschetta
Stuffed Mushrooms
Fried Calamari
Clams Casino
Eggplant Rollatini

PASTA (CHOOSE TWO):

Penne Marinara
Fettuccine Bolognese
Penne alla Vodka
Linguine Red or White Clams Sauce
Fettuccine Alfredo
Pasta Primavera

ENTREE (CHOOSE TWO):

Sausage and Peppers
Stuffed Pork loin
Beef Tenderloin
Stuffed Sole
Short Rib
Veal or Chicken Marsala
Veal or Chicken Parmigiana
Veal or Chicken Lemon

Includes: Salad, Vegetable, Coffee, Ice Cream Parfait

\$26.95 PER PERSON

FOR AN EXTRA \$3.00 PER PERSON,
CHOOSE 3 ENTREE CHOICES TO BE INDIVIDUALLY
SERVED.

Buffet MANGIA

Antipasto Display
Caesar OR Mixed Greens Salad with Toppings
Italian Sausage and Peppers
Rosemary Roasted Chicken
Penne Pasta with Marinara Sauce
Roasted Potatoes
Vegetable Medley
Assorted Italian Cookies
Coffee and Tea

\$24.95 PER PERSON

Elegantly PLATED LUNCH

Fresh mozzarella with tomato
Penne alla vodka
Mediterranean Salad
Chicken Francais
OR
Beef Tenderloin
Steamed new potatoes
Seasonal vegetables
Fresh Baked rolls and butter
Sweet Temptations (Choice of one for group)
Coffee and Tea

\$26.95 PER PERSON

HORS D'OEUVRES

GETTING STARTED TAKES ENERGY AND OFTEN REQUIRES A MEAL THAT CAN MULTI-TASK.

Cold

Fresh Mozzarella with Prosciutto
Deviled Eggs
Pate Forestiere
Cold Canapés
Finger Sandwiches
Stuffed Cherry Tomatoes with Tuna
Ricotta Pesto Rounds
Prosciutto and Melon
Cheese and Prosciutto Pinwheels
Vegetable Wrap Wheels
Chicken Wrap Wheels
Smoked Salmon cream cheese
Spanakopita with spinach and cheese

Hot

Buffalo Wings
Stuffed Mushrooms
Bar-b-Que Spare Ribs
Mini Meatballs
Cheese Puffs
Chicken Fingers
Mini Spring Rolls
Cocktail Franks
Fried Mozzarella Sticks
Beef Brochette
Bruschetta
Mini Pizza

\$9.95 PER PERSON

(4 pieces per person)

Priced per 100 pieces \$225.00

(up to 4 different choices)

Upscale and Unusual

Beef Wellington
Eggplant Rollatini
Jalapeno Poppers
Lobster Quiche
Monte Cristo
Crabmeat Croquettes
Oyster Rockefeller
Calamari Rings
Green Mussels in a half shell
Coquille St. Jacques
Mini Potato Puffs
Chilled Gulf Shrimp
Crab claws
Salmon and Cream cheese bundle
Mini Clams Casino
Black Olives with Asiago Cheese
Mushroom Tartlets
Lobster Puffs
Escargot Encroute
Petite Quiche Lorraine
Chicken Quesadilla Cones
Bacon Wrapped Scallops

\$10.95 PER PERSON

(4 pieces per person)

Priced per 100 pieces \$275.00

(up to 4 different choices)

Crostini

-Seared Beef Carpaccio
-Smoked Salmon
-Caprese
-Ricotta Roasted Peppers
-Fig Kalamata
-Sun-dried Tomato Pesto
\$1.25 PER PIECE
Priced per 100 pieces \$110.00

Combination Platter

Display of imported and domestic cheeses, decorated with fresh fruit, accompanied by assorted variety of crackers and bread sticks.

\$ 6.00 PER PERSON

Vegetable Platter

Crudités of seasonal vegetables with various dips and olive oil.

\$ 5.00 PER PERSON

Grilled Vegetable

Seasonal assortment of marinated grilled vegetables with sun dried tomato vinaigrette condiment, roasted garlic dip.

\$ 8.00 PER PERSON

Italian Antipasto

Imported Italian cured meats, cheeses, marinated vegetables, roasted legumes, mushrooms, and seasonal specialties.

\$ 12.00 PER PERSON

Crazy Wing Display

Chicken Wings – hot, barbecued, fried and breaded and honey broiled accompanied by fresh celery and carrot sticks with blue cheese dip

\$ 9.00 PER PERSON

Shrimp Display

Plump medium white shrimp on ice, adorned with lemon served with cocktail sauce and horseradish

\$ 12.00 PER PERSON

Seafood Platter

Shrimp, Clams on a half shell, crab claws, seafood salad, smoked salmon, lobster dip

\$ 16.00 PER PERSON

ARTFULLY ARRANGED TABLES WILL MAKE YOUR GUESTS MOUTHS WATER AND ENSURE THEY GET THEIR FILL OF ALL THEIR FAVORITES. MIX AND MATCH WITH BEGINNINGS TO MAKE THEM UNIQUELY YOURS

Dolce Amore

ANTIPASTO TRADIZIONALE

Prosciutto, salami, soppressata, capicollo, imported provolone cheese, cheddar with marinated artichokes and mushrooms, pearl onions, roasted red peppers, hot peppers, Mediterranean olives

FROM THE FIELDS

A selection of fresh tomatoes, sliced red onions, waves of field greens, fresh mozzarella infused balsamic vinaigrette

PASTA

Sinfonia di ravioli - Assorted variety of Ravioli bathed in a fresh herb tomato sauce

ENTREES

Medaglie Di Vitello Ai Funghi

(Veal medallions seared with olive oil, garlic, wild mushrooms seasoned with herbs in a white wine reduction)

Petto Di Pollo Scarpariello

(Pan seared chicken breast with artichokes seasoned with rosemary, garlic and lemon)

Filetto Di Sogliola Al Zafferano

(Petit sole fillet with scallops, shrimp and crabmeat on a saffron cream sauce)

VEGETABLES

Sautéed medley of vegetables in garlic and oil

SELECTION OF ITALIAN DESSERTS

(choice of two)

Tiramisu

Assortment of mini fruit tarts

Assorted mini cakes

Pignoli cookies

Sfogliatelle

\$36.95 PER PERSON

Belle of the Ball

Antipasto station

Selection of continental cheeses with fruit preserves
Garden green salad with a variety of toppings, and dressings

Slow roasted hip of beef au jus (carved by a chef)

Chicken supreme with chasseur sauce

Salmon with lobster tarragon sauce

Penne pasta with velvety vodka sauce

Roasted new potatoes

Steamed seasonal vegetables

Fresh Rolls and butter

Extravagant dessert station

Coffee & Tea

\$39.95 PER PERSON

Latin Fiesta

Your choice of any style rice

Empanadas (Beef or Chicken)

Churrasco (Flank steak, chimichurri)

Roasted Pork- Pernil

Tilapia Citrus Sauce

Mixed Vegetable

Potato salad

Roasted Chicken

Dessert

Coffee and tea

\$34.95 PER PERSON

Build your own by selecting your favorite items. Minimum of \$34.95 per person

APPETIZERS \$4.50

Antipasto
Clams Casino
Chicken Wings
Seafood Salad
Mussels
Fresh Fruit Cocktail
Fried Calamari
Shrimp Cocktail
Fried Mozzarella
Stuffed Mushrooms

PASTA 4.50

Ravioli
Manicotti(2)
Tortellini
Penne Vodka
Lasagna
Baked Ziti
Gnocchi
Cavatelli
Stuffed Shells(2)
Pasta with Marinara
Pasta with Seafood

PORK \$4.50

Grilled Pork Medallions
Sausage and Peppers
Baby Back Ribs
Crusted Pork Tenderloin
Pulled Pork
Stuffed Pork Loin
Baked Ham
Kielbasa w/sauerkraut

TURKEY/GAME \$5.00

Roast Turkey Breast
Rabbit
Venison
Quail

CHICKEN \$4.50

Chicken Dijon
Chicken Cacciatore
Chicken Marsala
Chicken Parmigiana
Chicken Cordon Bleu
Barbecue Chicken
Chicken Cutlets
Chicken Francais
Roasted Chicken
Chicken Piccata

VEGETABLES \$3.25

Green Beans
Mixed Greens
Peas
Mixed Vegetable
Roasted Potatoes
Mashed Potato
Broccoli
Zucchini
Eggplant Rollatini
Eggplant Parmigiana
Broccoli Rabe

BEEF \$4.50

Roast Tenderloin
Roast Beef
Beef Cutlets
Tenderloin Tips
Beef Braciolo
Meatballs
Spicy Beef
Short Rib

DESSERTS \$4.00

Assorted Cookies
Assorted Cakes
Fresh Fruit
Italian Mini Pastry

VEAL \$5.00

Veal w/ Artichokes
Veal Cacciatore
Veal Marsala
Veal Parmigiana
Veal & Mushrooms
Veal Francais
Veal Cutlet
Veal with Asparagus
Veal Saltinbocca
Veal Piccata

RICE \$4.00

Risotto Milanese
Rice Pilaf
Risotto w/ mushroom
Rice and Beans
Seafood Rice

SEAFOOD \$5.25

Shrimp- Fried/Scampi
Mixed Fry Fish
Stuffed Shrimp
Stuffed Sole
Salmon

SALAD \$3.50

Mixed Greens
Caesar
Fruit
Cole Slaw
Pasta
Orange
Fresh Mozzarella
Mediterranean

BREAD \$2.25

Rolls and Butter
Bruschetta/Garlic Bread
Focaccia with anchovies
Assorted Bread & Butter

MILLING AND MUNCHING, SIPPING AND DIPPING. ELEGANT BITES SERVED IN SIZES THAT ENCOURAGE SAMPLING CREATE A CULINARY ADVENTURE FOR YOUR GUESTS. MIX AND MATCH TO YOUR HEART'S DELIGHT.

Stationed Reception

ANTIPASTO STATION

Prosciutto, Salami, Soppressata, cured sausage, parmigiano reggiano, bocconcini, balsamic roasted vegetables, giardiniera, olives, roasted peppers

\$12.00 PER PERSON

SALAD STATION

Mediterranean Salad, Spinach Salad, Green salad with a variety of dressings

\$9.00 PER PERSON

CHILLED SEAFOOD STATION

Smoked Salmon, shrimp, crab claws, lobster claws, seafood salad, lemon dill aioli, banquette crisp, cream cheese, lobster dip, caviar

\$15.95 PER PERSON

CRAZY WING STATION

Plump wings, barbecued, buffalo, honey stung, Italian seasoned, with celery sticks, carrots, blue cheese dip

\$9.00 PER PERSON

VEGETABLE STATION

Crudités of seasonal vegetables with various dips and infused olive oils, crackers, garlic dip

\$8.95 PER PERSON

Specialty Carving

Steamship Round of Beef Au Jus, serves 150	\$700.00
Black Angus Prime Rib of Beef, serves 25	\$275.00
Atlantic Salmon En Croute, serves 25	\$275.00
Maple Glazed Country Ham, serves 50	\$250.00
Roast Tenderloin of Peppered Beef, serves 15	\$300.00
Roasted Honey Turkey, serves 40	\$225.00
Pine Nut Crusted Lamb Chops, 8 Chops	\$ 80.00
Roast Leg of Lamb with Basil Aioli, serves 25	\$250.00
Whole roasted Pork Loin in Pecan, serves 40	\$225.00

UNIFORMED CHEF'S FEE \$50.00 PER HOUR/PER CHEF

Action Station

MASHTINI BAR

Mashed potatoes served with caramelized onions, roasted garlic, smoked bacon, green onions, sour cream, gravy, crumbled blue cheese, shredded cheddar cheese

THE CARVERY (ACTION CHEF)

*Slow roasted prime rib with Yorkshire pudding, horseradish and cabernet jus/ smoked bacon

*Roasted Turkey Breast

\$15.00 PER PERSON

RISOTTO STATION

Chef's risotto bar featuring truffled mushroom with parmesan cream and seafood risotto

\$15.00 PER PERSON

RAW BAR STATION

Chef shucked oysters, clams, served with cocktail sauce, remoulade, fresh lemon, hot served horseradish

\$4.00 a piece

PASTA STATION

Two choices of pasta with two different sauces

(Tortellini-Ravioli-Bowties-Long Pasta)

\$10.95 PER PERSON

THIS TRULY UNIQUE DINING EXPERIENCE IS A FEAST FOR THE EYES AS WELL AS THE PLATE. OUR CHEFS PREPARE A FOUR-COURSE DINNER WITH UNLIMITED AMOUNTS OF FOOD TRUE TO TRADITIONAL ITALIAN CUSTOM.

Traditional Italian family style meal ...

Classic

Antipasto Misto
 Fried Calamari
 Pasta (2 choices)
 Sliced Beef w/ mushrooms
 Chicken Piccata
 Vegetable / Salad / Potato
 Ice Cream
 Tea / Coffee / Espresso
 \$ 33.95

Tipico

Antipasto Misto
 Stuffed Mushrooms
 Pasta (2 choices)
 Veal Francais
 Mixed Fish Fry
 Sliced Tenderloin
 Vegetable / Salad / Potato
 Ice Cream
 Tea / Coffee / Espresso
 \$ 36.95

Galante

Antipasto Misto
 Eggplant Rollatini
 Pasta (2 choices)
 Fried Calamari
 Sliced Prime Rib
 Shrimp Scampi
 Chicken Marsala
 Vegetable / Salad / Potato
 Ice cream
 Tea / Coffee / Espresso
 \$39.95

Idea

Pasta Options:

Rigatoni	Marinara
Penne	Vodka
Linguine	Alfredo
Fettuccine	Primavera
	White or Red Clam
	Bolognese
	Seafood Alfredo

Unlimited soda.....\$4.00 per person
 Unlimited wine and soda.....\$10.00 per person
 Unlimited wine, soda, beer (tap).....\$12.00 per person
 Open Bar w/ wine and soda.....\$30.00 per person
 (4 hours max)

THE PLATE WILL SPEAK VOLUMES WHEN PLACED IN FRONT OF YOUR GUESTS. BEAUTIFULLY PREPARED, COOKED TO PERFECTION, AND ARTFULLY PRESENTED.

Individual

FOUR HOUR PREMIUM OPEN BAR - CHAMPAGNE TOAST

COCKTAIL HOUR

Assorted Italian Cold Cuts, Cheeses, Olives, Legumes, Breads, Raw Vegetables and Dip

CHOOSE FOUR - PASSED

Crab Cakes	Vegetable Spring Rolls	Bruschetta
Teriyaki Skewers	Spanakopita	Mushroom Fritters
Chicken Quesadilla Cones	Seared Scallops with Bacon	Goat Cheese Tartlets

SALAD (CHOOSE ONE)

Mixed Green Salad
Traditional Caesar Salad
Tomato and Mozzarella Salad

PASTA

Penne alla Vodka
Fettuccine Alfredo
Ziti Bolognese

ENTREE (CHOOSE UP TO 4 OPTIONS)

Chicken Francais- Lemon, wine, butter sauce
Chicken Marsala- Marsala wine, demi glaze, mushrooms and onions
Chicken San Marco- Cheese, prosciutto, walnuts, cranberries, mushrooms
Stuffed Filet of Sole- Crabmeat and shrimp stuffing
Baked Salmon- Citrus limoncello sauce
Sliced Sirloin- Mushroom cream sauce
Prime Rib- 14 oz cut, au jus
Filet Mignon- Forresterie sauce
Surf & Turf- Stuffed jumbo shrimp & 6 oz filet mignon

ADD \$6.00 EXTRA PER PERSON

Steamed new potatoes, seasonal vegetables, fresh baked rolls & butter

Coffee – Tea- Soda

Your Wedding Cake Accompanied with Vanilla Ice Cream

\$85 PER PERSON

SHOW THE PEOPLE YOU LOVE, JUST HOW MUCH YOU LOVE THEM WITH A DELICIOUSLY PREPARED MEAL. PLATED TO THE HIGHEST STANDARDS.

CHOOSE ONE

Antipasto della Casa – Prosciutto Melon – Fried Calamari – Eggplant Rollatini – Clams Casino – Seafood Salad – Prosciutto, Mozzarella and Tomato

CHOOSE ONE

Fettuccine Alfredo – Fettuccine Bolognese – Fettuccine alla Romana – Rigatoni all'Arrabbiata – Ziti alla Vodka – Pasta Primavera – Linguine alla Vongole – Ziti Marinara – Ziti Amatriciana

CHOOSE ONE

Mediterranean – Caesar – Mixed Greens – Caprese

CHOOSE UP TO 3 OPTIONS

LAMB

Rack of Lamb	48.00
Grilled Lamb Chop	46.00

CHICKEN

Chicken Cordon Blue	40.00
Chicken Marsala	40.00
Chicken Bella Bocca	40.00
Chicken Francais	40.00
Chicken Parmigiana	40.00

BEEF

Prime Rib of Beef	44.00
Grilled NY Sirloin Steak	46.00
Grilled Ribeye Steak	46.00
Broiled Porter House	52.00
Broiled Filet of Beef	48.00

VEGETARIAN

Eggplant Parmigiana	32.00
Grilled Eggplant	32.00
Vegetable Lasagna	32.00
Eggplant Rollatini	32.00
Grilled Portabello	32.00

CHOOSE ONE

Mixed vegetables – Spinach – Broccoli – Zucchini – Asparagus – Brussel Sprouts

CHOOSE ONE

Delmonico Potatoes – Roasted Potatoes – Mashed Potatoes – Baked Potato

PORK

Glazed Pork Tenderloin	36.00
Grilled Pork Chop	36.00

VEAL

Veal Cordon Blue	44.00
Veal Piccata	44.00
Ossobuco	44.00
Veal Chop	48.00
Veal Marsala	44.00

SEAFOOD

Broiled crusted Salmon	38.00
Stuffed Filet of Sole	38.00
Mediterranean Seabass	45.00
Big Stuffed jumbo shrimp	45.00
Lobster Tail Napoleon 10 oz.	50.00

SURF AND TURF

Steak & Lobster Tail	56.00
Steak & Shrimp	52.00
Prime Rib and Shrimp	52.00
Filet & Lobster Tail	58.00
Sirloin & Seabass	55.00

Sweet Temptations

ONE CHOICE FOR ENTIRE GROUP

Apple tart

NY style creamy cheese cake

Caramel peanut butter pound cake

White chocolate raspberry mousse

Tiramisu cake

Chocolate brownie cheesecake

Chocolate Lava cake

\$4.95 PER PERSON

Signature Dessert

ONE CHOICE FOR ENTIRE GROUP

Chocolate Armageddon

White Chocolate Raspberry Mousse

Layered lemon and raspberry torte

\$6.95 PER PERSON

Venetian Table

FOR A UNIQUE EXPERIENCE, CHOOSE THE
TRADITIONAL ITALIAN SWEET TABLE

Assorted petit fours

Torts

Tarts

Cookies

Cakes

Fresh Fruit

Creamy Cheesecakes

Italian Pastry

Tiramisu

\$9.95 PER PERSON

Add:

Chocolate cups with imported liquors

Fresh Strawberry Kisses

\$6.00 PER PERSON

Round Midnight

BBQ station: Pulled pork shoulder, smoked beef brisket, French fries, creamy coleslaw, fresh rolls, chicken wings
\$14.00 PER PERSON

Grilled cheeses station: A variety of grilled cheese sandwiches including American cheese on white bread, aged cheddar and caramelized onion on multigrain, provolone and pear on rye, potato chips.
\$11.00 PER PERSON

Nacho station: baked tortilla chips loaded with shredded cheese, green onions, black olives, peppers and jalapeños, served with salsa and sour cream.
\$8.00 PER PERSON

Pub station: Assorted stuffed breads, gourmet flat breads, Tuscan meat balls, pizza, green salad, cheeses cubes, giardiniera.
\$10.00 PER PERSON

Gelato: Lemon, raspberry, chocolate
\$3.00 PER PERSON

Chocolate/Cookie Shots: mini chocolate chip cookie with chocolate brandy shooter, strawberry, cream
\$10.00 PER PERSON

Chocolate Fountain: Cascading warm milk chocolate served with lemon shortbread cookie, marshmallows, fresh fruit and berries
\$9.00 PER PERSON

Sliced fruit display with yogurt dip and mixed nuts
\$8.00 PER PERSON

OPTION A

Four-hour open bar
 Bottled wine on tables
 Cheese and crackers platter
 garnished with fresh fruit, sliced pepperoni,
 and crudité

\$ 34.00 PER PERSON

Add \$10.00 for ultra-premium open bar.

OPTION B

Four-hour open bar
 Bottled Wine on tables
 Cheese and crackers platter garnished with fresh
 fruit, sliced pepperoni, and crudités
 Five hot hors d' oeuvres (Passed)

\$40.00 PER PERSON

Add \$10.00 for ultra-premium open bar.

Keeping Tab

Soda pitchers	\$ 6.95
750 ml house wine bottle	\$24.00
1.5 liter House wine bottles	\$38.00
Domestic beer pitchers	\$ 8.95
Alcoholic Punch Bowl	\$65.00
Non-alcoholic Punch Bowl	\$45.00
House Champagne	\$25.00

Unlimited

Unlimited soda	\$ 4.00
Unlimited punch	\$ 4.00
Unlimited wine & soda	\$10.00
Unlimited wine/soda/beer(tap)	\$12.00
Open Bar (4 hours)	\$30.00
Cash Bar	\$100

Frequently Asked Questions

Do you allow outside catering?

- Casa Mia at the Hawthorne does not allow off-premise catering for significant food or liquor. We do allow an ethnic caterer for a limited amount of food if they are licensed and approved by Casa Mia at the Hawthorne.

Is there someone that will help me coordinate all the details of my event and be with me the day of?

- Yes! Our knowledgeable event coordinators will help you coordinate and finalize all your details for your event. You'll work with the office staff until up to two days before your event. On the day of your event, you will be assigned a Maitre D' who will assist you and your vendors throughout the day to ensure a successful and flawless day.

Are there any restrictions on decorations?

- Casa Mia at the Hawthorne does not allow any rice, glitter or confetti. All decorations should be approved by the staff.

Can we use candles?

- Only floating and votive candles are allowed.

Do you host ceremonies on site?

- We do not have a designated area or chapel for ceremonies to be held. Though, we can accommodate within our banquet rooms for a ceremony.

Does the venue provide linens, china, etc.?

- Yes, we provide all the linen – from tablecloth, to napkins, chairs, tables, china and standard centerpieces. We do not provide chair covers at the moment.

How long am I allowed to host my event?

- Rental time is based on 5 ½ hours. Additional time for dinner events may be purchased.

Do you have a bridal suite for the bride or bridal party to use?

- At this moment we do not have a bridal suite area. Per request and availability, we can designate a room for you to use.

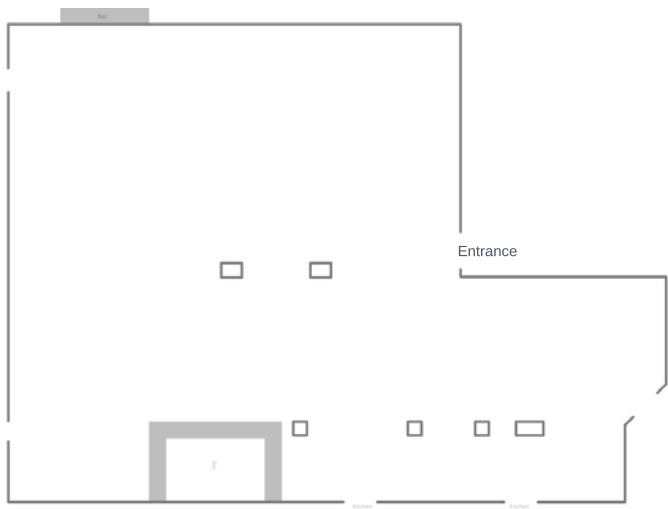
Sorrento

This room accommodates
up to 70 people.



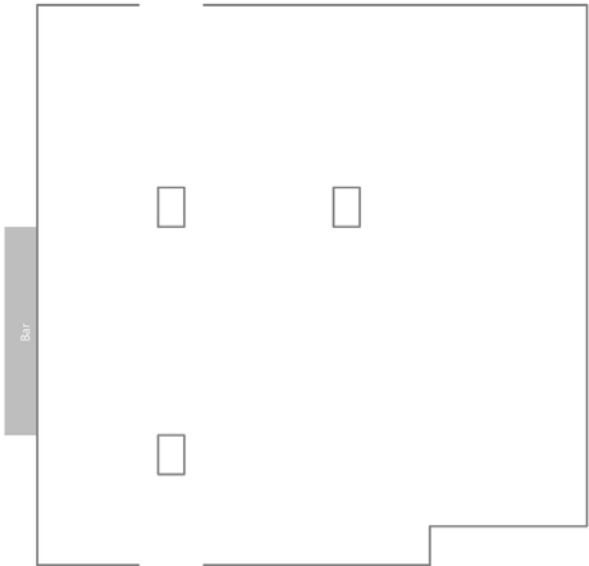
Tivoli

Our largest room
accommodates
280 people.



Elite

This room can
accommodate up to 90
people.



Save by
booking with
one of our
vendors!



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