

Madison Beach HOTEL

2020 Wedding Packages

Madison Avenue Wedding

A Five Hour Event...

Premium Bar and Cordials
Wine Service with Dinner
Prosecco Toast
Five Butler Passed Hors d'oeuvres
Charcuterie Display with
Imported Cheese, Vegetables and Bruschetta Station
Four Course Seated Dinner
Custom Buttercream Wedding Cake
King Deluxe Room for the Wedding Couple
Complimentary Valet Parking

West Wharf Wedding

A Five Hour Event...

Premium Bar and Cordials
Prosecco Toast
Five Butler Passed Hors D'oeuvres
Imported Cheese, Vegetables and Bruschetta Station
Four Course Seated Dinner
Custom Buttercream Wedding Cake
King Deluxe Room for the Wedding Couple
Complimentary Valet Parking

Seaside Wedding

A Four Hour Event...

Three Hour Beer and Wine Bar
Prosecco Toast
Harvest Display with
Cheese and Vegetable Display
Four Butler Passed Hors D'oeuvres
Three Course Seated Dinner
Custom Buttercream Wedding Cake



Madison Beach HOTEL

Madison Avenue Wedding

A Five Hour Event...

Premium Bar and Cordials

Wine Service with Dinner

Prosecco Toast

Five Butler Passed Hors D'oeuvres **exclusive options included**

Charcuterie Display with

Imported Cheese, Vegetables and Bruschetta Station

Four Course Seated Dinner

Custom Buttercream Wedding Cake

King Deluxe Room for the Wedding Couple

Complimentary Valet Parking

Cocktail Hour

Harvest Display

International Cheese Display

Seasonal Vegetable Crudités with Assorted Dips

Charcuterie Board with Cured and Smoked Italian Meats and Sausages

Roasted and Hot Peppers, Cured and Pickled Vegetables

Bruschetta Display with Assorted Crostini, Crackers and Breads

Fresh and Dried Fruits

Butler Passed Hors D'oeuvres

Selection of 5

Lobster Mac and Cheese

Chilled Shrimp Cocktail *(based on one per guest)*

Scallops Wrapped in Bacon with Maple Glaze

Coconut Shrimp with Sweet and Sour Sauce

Mini Sweet Maryland Crab Cake, Spicy Remoulade

Tuna, Avocado, and Cucumber with Spicy Aioli in a Wonton Cup

Steamed Shrimp Dumplings with Yuzu Wasabi

Corn and Crab Soup Shooter

Ricotta Calzone with Marinara

Gorgonzola Arancini

Mini Caprese Skewers

Goat Cheese Tart with Fig Jam

Edamame Pot stickers with Sweet Soy Sauce

Mini Grilled Cheese & Roasted Tomato Soup Shooter

Red Beets with Goat Cheese Mousse Dusted with Pistachios

Chicken Satay with Peanut Sauce

Moroccan Beef with Tzatziki Sauce

Mini Beef Wellingtons with Béarnaise

Additional Options

Mini Lobster Roll, Tarragon Mayo \$6.00 pp

Grilled Baby Lamb Chops, Wild Berry Chutney \$8.00 pp



First Course

Please Select One

Seafood Bisque

New England Clam Chowder, Fresh Thyme

Butternut Bisque with Golden Raisins, Toasted Pepitas, Crème Fraiche

Wild Mushroom or Spring Vegetable Risotto

Penne Pasta with choice of Sauce, *Ala Vodka and English Peas, Alfredo, Fresh Pesto Cream*

Second Course

Please Select One

Spring Mix Greens, Gorgonzola, Apple, Dried Cranberries, Balsamic Vinaigrette

Field Greens, Seasonal Vegetables, Feta, Herb Vinaigrette

Tomato, Liuzzi Fresh Mozzarella & Basil, Balsamic Reduction (seasonal)

Arugula, Shaved Fennel, Parmesan, Toasted Pignoli Nuts, Lemon Vinaigrette

Bibb Lettuce with Strawberries, Almonds, Smoked Blue Cheese, Citrus Vinaigrette

Field Greens, Endive, Blueberries, Blueberry Vinaigrette

Entrees

Please Select Two

Chicken Breast Stuffed with Spinach and Ricotta or Spinach and Goat Cheese

Chicken Roulade with Goat Cheese, Cranberries and Apricots, Grand Marnier Sauce

Miso Glazed Chicken Breast, *Ginger Jasmine Rice*, Stir-fry Vegetable, Pineapple-Sake Glaze

Grilled Swordfish, Lemon Aioli

Pan Seared Atlantic Salmon, Mango Pineapple Salsa

Pan Seared Salmon with Blood Orange, Maple Miso Glaze

Pecan-Encrusted Salmon, Mandarin Oranges, Pomegranate Glaze

Pan Seared Chilean Sea Bass, Tomato Coulis *\$8.00 pp upgrade*

Pan-Seared Diver Scallops with Citrus Beurre Blanc

Black Angus Prime Rib of Beef with Au Jus *\$6.00 pp upgrade*

Rosemary Encrusted Filet Mignon with Cabernet Demi-Glace

Filet Mignon Au Poivre

Cabernet Braised Short Ribs

A Vegan or Vegetarian Entrée is Included

Dessert

Buttercream Wedding Cake

Freshly Brewed Coffees and assorted Specialty Teas



Madison Beach HOTEL

West Wharf Wedding

A Five Hour Event...

Premium Bar and Cordials
Prosecco Toast
Five Butler Passed Hors D'oeuvres
Imported Cheese, Vegetables and Bruschetta Station
Four Course Seated Dinner
Custom Buttercream Wedding Cake
King Deluxe Room for the Wedding Couple
Complimentary Valet Parking

Cocktail Hour

Harvest Display

International Cheese Display garnished with Fresh Fruit and Berries
Seasonal Vegetable Crudités with Assorted Dips
Bruschetta Display with Assorted Crostini and Crackers

Butler Passed Hors D'oeuvres

Selection of 5

Lobster Mac and Cheese
Scallops Wrapped in Bacon with Maple Glaze
Mini Sweet Maryland Crab Cake, Spicy Remoulade
Tuna, Avocado, and Cucumber with Spicy Aioli in a Wonton Cup
Steamed Shrimp Dumplings with Yuzu Wasabi
Corn and Crab Soup Shooter
Ricotta Calzone with Marinara
Gorgonzola Arancini
Mini Caprese Skewers
Edamame Potstickers with Sweet Soy Sauce
Mini Grilled Cheese & Roasted Tomato Soup Shooter
Red Beets with Goat Cheese Mousse Dusted with Pistachios
Chicken Satay with Peanut Sauce
Moroccan Beef with Tzatziki Sauce

Additional Options

Mini Lobster Roll, Tarragon Mayo \$6.00 pp
Grilled Baby Lamb Chops, Wild Berry Chutney \$8.00 pp



West Wharf Wedding

Continued

First Course

Please Select One

Butternut Bisque with Golden Raisins, Toasted Pepitas and Crème Fraiche
New England Clam Chowder with Fresh Thyme
Penne Pasta with choice of Sauce
Ala Vodka and English Peas, Alfredo, Fresh Pesto Cream

Second Course

Please Select One

Spring Mix Greens, Gorgonzola, Apple & Dried Cranberries, Balsamic Vinaigrette
Field Greens, Seasonal Vegetables, Feta, Herb Vinaigrette
Classic Caesar, Garlic Croutons, Parmesan Cheese

Entrees

Please Select Two

Chicken Breast Stuffed with Spinach and Ricotta or Spinach and Goat Cheese
Miso Glazed Chicken Breast *Ginger Jasmine Rice, Stir-fry Vegetable, Pineapple-Sake Glaze*
Pan Seared Atlantic Salmon, Mango Pineapple Salsa
Pan Seared Salmon with Blood Orange, Maple Miso Glaze
Pecan-Encrusted Salmon, Mandarin Oranges, Pomegranate Glaze
Seafood Stuffed Sole, Lobster Sauce
Pan-Seared Diver Scallops with Citrus Beurre Blanc *\$6.00 pp upgrade*
Pan Seared Chilean Sea Bass, Tomato Coulis *\$8.00 pp upgrade*
Black Angus Prime Rib of Beef with Au Jus *\$6.00 pp upgrade*
Rosemary Encrusted Filet Mignon with Cabernet Demi-Glace
Filet Mignon Au Poivre
Cabernet Braised Short Ribs
A Vegan or Vegetarian Entrée included

Dessert

Buttercream Wedding Cake
Freshly Brewed Coffees and assorted Specialty Teas



Madison Beach HOTEL

2019 Weddings Seaside Wedding Pricing

\$125.00 per guest

Dates available

Fridays

November - April 50 Guest Minimum, Ceremony \$850.00

Saturdays

January - March 75 Guest Minimum, Ceremony \$500.00

All Sundays

November - April 50 Guest Minimum, Ceremony \$850.00

May - October 100 Guest Minimum, Ceremony \$1,000.00

Additional Items

\$250.00 Room Rental Fee

Less than 50 guests - Valet \$100.00

50% off King Deluxe Room for the bride and groom the night of the wedding

20% Service and 6.35% CT State Tax is additional

Package is not available on Memorial Day, Labor Day and Columbus Day Weekends, New Year's Eve

Seaside Wedding

A Four Hour Event...

Three Hour Beer and Wine Bar

Prosecco Toast

Harvest Display with

Cheese and Vegetable Display

Four Butler Passed Hors D'oeuvres

Three Course Seated Dinner

Custom Buttercream Wedding Cake



Seaside Wedding

Cocktail Hour

Harvest Display

International Cheese Display garnished with Fresh Fruit and Berries
Seasonal Vegetable Crudités with Assorted Dips
Assorted Crostini and Crackers

Butler Passed Hors D'oeuvres

Selection of 4

Lobster Mac and Cheese
Tuna, Avocado, and Cucumber with Spicy Aioli in a Wonton Cup
Steamed Shrimp Dumplings with Yuzu Wasabi
Ricotta Calzone with Marinara
Gorgonzola Arancini
Mini Caprese Skewers
Edamame Potstickers with Sweet Soy Sauce
Mini Grilled Cheese & Roasted Tomato Soup Shooters
Bombay Chicken on Raisin Toast
Moroccan Beef with Tzatziki Sauce
Mini Beef Wellingtons with Béarnaise
Additional Items
Scallops Wrapped in Bacon with Maple Glaze \$4.00 pp
Coconut Shrimp with Sweet and Sour Sauce \$4.00 pp

First Course

Please Select One

Butternut Bisque with Golden Raisins, Toasted Pepitas and Crème Fraiche
New England Clam Chowder with Fresh Thyme
Penne Pasta with choice of Sauce
Ala Vodka and English Peas, Alfredo, Fresh Pesto Cream
Spring Mix Greens, Gorgonzola, Apple & Dried Cranberries, Balsamic Vinaigrette
Field Greens, Seasonal Vegetables, Feta, Herb Vinaigrette
Caesar, Shaved Parmesan Cheese

Entrees

Please Select Two

Chicken Breast Stuffed with Spinach and Ricotta or Goat Cheese and Ricotta
Miso Glazed Chicken Breast *Ginger Jasmine Rice, Stir-fry Vegetable, Pineapple-Sake Glaze*
Pan Seared Atlantic Salmon, Mango Pineapple Salsa
Pan Seared Salmon with Blood Orange, Maple Miso Glaze
Pecan-Encrusted Salmon, Mandarin Oranges, Pomegranate Glaze
Seafood Stuffed Sole, Lobster Sauce
Black Angus Prime Rib of Beef with Au Jus
Cabernet Braised Short Ribs
Rosemary Encrusted Filet Mignon with Cabernet Demi-Glaze \$8.00 pp upgrade
Filet Mignon Au Poivre \$8.00 pp upgrade
A Vegan or Vegetarian Entrée is Complimentary

Dessert

Buttercream Wedding Cake
Freshly Brewed Coffees and assorted Specialty Teas



Madison Beach HOTEL

Madison Beach Hotel Bars

Premium Bar

Tito's, Stoli O, Skyy Raspberry, Bombay Gin,
Bacardi Rum, Captain Morgan, Jack Daniels,
Dewars, Jose Cuervo, Campari, Kahlua, Baileys
Domestic and Imported Beers: Budweiser, Bud Light, Sam Adams, Corona,
Heineken, Thimble Island IPA, Stony Creek Cranky, Buckler NA
Cordials and Liqueurs to include the following:
Courvoisier, Remy Martin, Hennessey
Kahlua, Baileys, Cointreau, Frangelico, Sambuca Romana,
Tia Maria, Ammaretto di Sorano

Ultra ~ Premium Bar

\$10.00 per guest, available in addition to Premium Bar Package

Ketel One, Grey Goose, Johnny Walker Black,
Goslings, Bombay Sapphire, Tanqueray, Bulleit Bourbon,
Crown Royal, Patron Silver, Cabo Wabo Reposado
Cordials and Liqueurs to include the following:
Courvoisier, Grand Marnier, Remy Martin, Hennessey
Kahlua, Baileys, Chambord, Cointreau, Frangelico, Sambuca Romana,
Tia Maria, Ammaretto di Sorano

Wines

Prosecco Toast ~ Benvolio
Blue Prosecco Toast ~ Blumond *\$3.00 per guest upgrade*

White

Please Select Two
Sauvignon Blanc ~ Mud House, Marlborough, New Zealand
Pinot Grigio ~ Torre Di Luna, Trentino, Italy
Chardonnay ~ Bontera, California
Rosé ~ Louis Jadot, France

Red

Please Select Two
Pinot Noir ~ Chloe, Monterey County, California
Malbec ~ Mountain Door, Mendoza, Argentina
Cabernet Sauvignon ~ Hogue Cellars, Vineyard Select, Washington
Merlot ~ J Lohr, Los Osos, Paso Robles, California



Madison Beach HOTEL

General Information

Deposits

A 25% non-refundable payment is due at the contract signing to secure the date. An additional 25% is due 6-9 months prior to the wedding. Final payment, based on final guest count and minimums, is due 5 days prior to the wedding date. A bank check is required for final payment, no credit cards or personal checks will be accepted.

Ceremony

Say your vows on the Lawn or Beach
White Padded Garden Chairs
Coordinator for the Ceremony and Rehearsal
Ceremonies Mid-May thru Mid-September begin at 5:30pm
Iced Tea and Lemonade Station on the Lawn prior to the Ceremony

Spinnaker Lounge

9 AM – 4PM

A spacious lounge for the bridal party to get ready for the ceremony
Deli Board Lunch and Non-alcoholic Beverages included for up to 10 guests
\$750.00

Bridal Suite

A two-room bridal suite with Porch-to-Lawn access
Includes two sleeping rooms for two nights
Deli Board Lunch and Non-alcoholic Beverages included for up to 10 guests
Reserved on a first-come first-served basis
\$1,800.00 - \$2,300.00 (Seasonal)

SeaBelle Suite

A luxurious hospitality suite for the Ladies
Amenities in this spacious suite include a full bath, lockers, dining table, wet bar,
soft seating, televisions, high top tables and stools for hair and makeup,
lunch and soft drinks, mimosa bar
\$1,500.00



Madison Beach HOTEL

Wedding Enhancements

Chefs Attended Carving Station

Minimum of 50 people required for all Stations

\$150.00 Chef Fee for all Chef Attended Stations

Roasted Breast of Turkey \$8

Cranberry Orange Relish

Smoked Bone in Ham \$10

With Pineapple and Honey Aioli

Roasted Black Angus Prime Rib \$14

With Beef Au Jus and Horseradish Cream

Grilled Marinated Flank Steak Chimichurri \$12

Roast Black Angus Tenderloin of Beef \$16

With Smoked Bacon Demi-Glace and Horseradish Cream

All stations are served with warm rolls

Chef Attended Pasta Station \$12

\$150.00 Chef Fee Applies

Featuring a Selection Pastas and Sauces

Accompanied By Crisp Pancetta, Olive Oil, Spinach, Wild Mushrooms, Plum Tomato, Sundried Tomato, Cured Olives, Crushed Red Pepper, Fresh Basil and Parmesan Cheese

Pasta Selections- *(Select Two)* - Penne, Cheese Filled Tortellini, Orecchiette

Sauce Selections – *(Select Two)* Marinara Sauce, Vodka Cream, Creamy Alfredo, Fresh Pesto Cream

Additional Accompaniments

Sweet Shrimp - \$5; Sea Scallops - \$10; Grilled Chicken - \$3; Italian Sausage - \$4

Assorted Sushi and Sashimi Display

With Pickled Ginger, Wasabi, Spicy Sauce and Citrus Ponzu

75 Guest Minimum \$19

Tuscan Table \$12

Featuring Cured and Smoked Italian Meats and Sausages, Imported Cheeses, Roasted and Hot Peppers, Cured and Pickled Vegetables

Baked Brie en Croute

(Select One)

Walnuts, Bourbon, Brown Sugar

Apricot Preserves, Dried Cranberries, Pecans

Raspberry Preserves, Toasted Slivered Almonds

Served with Assorted Crackers & Crostini

\$95.00 per Brie (serves approximately 30 guests)

Shrimp Cocktail

\$4.00 per piece - *One Per Person Minimum*

Shrimp Cocktail Shooters *(two shrimp per shooter) \$9.50 each*



Raw Bar

(Market Price) by person or per piece
Jumbo Shrimp, Local Clams and Oysters on the Half Shell
Chef's Selection of Mignonettes, Cocktail Sauce
\$150 Attendant Fee Applies

SWEET DELIGHTS

Assorted Cake Pops

Chocolate-Peanut Butter, Carrot-Cream Cheese
White-Vanilla, Red Velvet-Cream Cheese
Chocolate-Chocolate, Chocolate-Vanilla
\$30.00 per dozen ~ *Four Dozen Minimum per flavor*
\$7.00 per bag wrapped with ribbon or your labels (2 per bag)

Cookie & Milk Shots

Chocolate Chip or Snickerdoodle
Snicker Doodle \$2.50 per guest ~ *Five Dozen Minimum per flavor*

Chocolate Covered Strawberries

Chocolate or White Chocolate Dipped
\$2.00 each
Four Dozen Minimum per flavor
"Tuxedo" White and Dark Chocolate Dipped
\$3.00 each

Mini Dessert Station

Please Choose 6:

Mini Chocolate Chip Cannolis
Mini Eclairs, Mini Cream Puffs
Chocolate Chip or Snickerdoodles
Orange-Almond Biscotti
Vanilla Macaroons
Mousse Shooters:
White chocolate, Chocolate, Fresh Fruit, Key Lime, Chocolate Peanut Butter
Fresh Fruit Tarts, Lemon Squares
Pumpkin Tartlets
Tuxedo Dipped Strawberries
Chocolate Dipped Apricots
Petit Fours:
Angel Food, Carrot Cake, New York Cheesecake
Chocolate Ganache, Cannoli Cake
\$12 per guest

Warm Chocolate Chip Cookies - \$3.00 pp or \$4.00 per bag "to go"
Giant Warm Pretzel with Mustard- \$3.00 pp or \$4.00 per bag "to go"
Beach Donuts - made locally \$3.00 pp or \$4.00 per bag "to go"
Some minimums apply

Late Night or After Party Menu

Wings - \$1.75 each, 75 minimum pieces
Dirty Chips- \$95.00 per chafer, House-made Kettle Chips, Blue Cheese, Black Olives, Bacon, Scallions
Nachos- \$95.00 per chafer, Topped with Monterrey Jack Cheese, Sides of Sour Cream, Guacamole
French Fries - \$95.00 per chafer, Sea Salt, Malt Vinegar and Ketchup
Macaroni and Cheese - per chafer, choose just cheesy \$85.00 or bacon \$115.00 per chafer
Pulled Pork or Cheeseburger Sliders- \$4.00 each, 40 minimum pieces
Fried Chicken Bites- \$175.00 per chafer, BBQ, Parmesan or Honey Mustard
Warm Pretzels with Mustard- \$3.00 per or \$4.00 per bag "to go"



Madison Beach HOTEL

Madison Beach Hotel Breakfasts

Continental Breakfast

Freshly Made Breads & Pastries, Croissants and Muffins

Seasonal Fruit and Berry Salad

Orange and Cranberry Juices

Freshly Brewed Coffee and Assorted Herbal Teas

25 Guest Minimum

Add Cohen's Bagels and Cream Cheese \$3.00 per guest

Add Scrambled Eggs \$6.00 per guest

\$18 per guest

Hot Breakfast Buffet

Bagels, Muffins, Scones & Pastry Display

Served with Berry Preserves, French Butter and Cream Cheese

Entrees

Please Select Two

Buttermilk Pancakes

Cinnamon French Toast

Eggs Benedict

Assorted Quiche

Scrambled Eggs with Fine Herbs

Egg White Frittata with Asparagus or Spinach

Breakfast Buffet includes the following...

Breakfast Potatoes

Applewood Smoked Bacon & Country Sausage

Seasonal Fruit and Berry Salad

Orange and Cranberry Juices

Freshly Brewed Coffee and Assorted Herbal Teas

\$32 per guest

30 Guest Minimum

Breakfast is scheduled as a two hour event

\$300.00 room rental will apply

Save \$100 if booked in conjunction with your Wedding

\$75.00 Bar Setup Fee (optional)

