



AVON OLD FARMS HOTEL

Wedding Package

Five and ½ Hour Event; Additional ½ Hour Ceremony

4-1/2 Hours Open Bar Service: Name Brand Liquors, Imported and Domestic Beers,
Select House Wines and Non-Alcoholic Beverages.

Chilled Champagne Toast

Select House Wine Service Throughout Dinner

Our Chef's Harvest Display An Abundant Assortment of Imported and Domestic Cheeses, Fresh Seasonal Fruits,
Garden Vegetables and Dips, Crackers

Your Selection of Five Unlimited Butler-Passed Hors d'Oeuvres

Three Course Formal Sit-down Dinner or Luxury Buffet Stations

A Custom-Designed Wedding Cake of Your Choice

Elegant Table Linens and China Service - Hurricane Globe or Lantern Centerpieces

Professional On-Site Manager Assigned Exclusively to Oversee Your Event

Complimentary Mini-Suite for the Bride and Groom with Chilled Champagne

Special Room Rates for Overnight Guests

Chicken Piccata, Mushroom Marsala, or Francaise

Stuffed Breast of Chicken Spinach, Roasted Peppers and Fontina Cheese **or** Mushroom, Spinach & Brie Cheese

Breast of Chicken with Apple Bread Stuffing

Stuffed Fillet of Sole with Seafood Stuffing or Spinach and Mushroom Stuffing, Lemon Dill Sauce

Roasted Atlantic Salmon, Grapefruit Butter

Grilled NY Sirloin with Port Wine Sauce

Roast Prime Rib of Beef Au Jus

Luxury Buffet Stations (*Additional Chef Fees May Apply*)

Filet Mignon with Peppercorn Cognac Sauce or Rosemary Demi Glaze

Surf and Turf: Filet Mignon and Baked Stuffed Shrimp

Jumbo Baked Stuffed Shrimp

Grilled Swordfish with a Lemon Ginger Shallot Beurre Blanc

Grilled Mahi Mahi with Tropical Salsa of Mango & Avocado

Sliced Tenderloin of Beef, Peppercorn-Cognac, Forestière Sauce or Rosemary Demi Glace

Vegetarian and Children Entrees Available

Dietary Needs Accommodated

Prices Subject to 18% Service Charge and Connecticut State Sales Tax.

Package Pricing Options:

Friday Nights and Sunday Packages – less \$15.00 per person

Ceremony Fee: \$500 Additional ½ Hour Includes Chairs & Coordination

Call or Email for more information ~ 860-269-0236 ~ weddings@avonoldfarmshotel.com