

HERITAGE



HOTEL

GOLF ♦ SPA ♦ CONFERENCE CENTER





We are Your Destination Wedding without Boarding a Plane

Jennifer Giuliano and Chris Allen are professional wedding planners with nearly twenty years of combined experience at the Heritage Hotel. We are available for questions and all of the planning leading up to your wedding date. On your wedding day, your Maître D' will oversee and coordinate your entire event, giving you time to relax and enjoy every minute of your wedding day.

Wedding Packages Include

- More than 50 linen colors to choose from; house centerpieces if desired, round tables, champagne Chiavari chairs, china, glassware, and flatware.
- A spacious Hospitality Room that the Bridal Party can enjoy after your Ceremony
 - Complimentary overnight room for the couple on their wedding night
 - Secured room rates for your visiting guests with no financial obligation
 - Use of our on-property amenities
 - Five hours of open bar
 - Stationary displays for cocktail hours
 - Butler-passed hors d'oeuvres

Onsite ceremony is available for an additional fee, and would increase total time to five and a half hours.

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Garden Room: Our timeless ballroom with crystal chandeliers, neutral tones and full view and access to our Stone Garden. Up to 180 people*



Timbers: Rustic charm with modern amenities, cathedral ceilings, exposed beams, natural light and an oversized fireplace. Up to 200 people*



*Capacity will vary based on room layout

Terrace Room:

Traditional New England charm with 11 foot ceilings and Terrace patio access. Popular for cocktail parties. Up to 100 people seated or 200 people cocktail style*



Heritage Room:

Charming and cozy, with a fireplaces inside and out. Up to 60 people*



Sample Station Wedding Package

Cocktail Hour

First Hour of Open Bar

Domestic and Imported Cheeses Served with Assorted Crackers and Garnished with Seasonal Fruit

Fresh Vegetable Crudit  served with Hummus and Buttermilk Ranch Dressing
Your Choice of Six Butler-Passed Hors D'oeuvres

Reception

Guests will sit down to a preset champagne toast and water glass; tableside wine service
Additional four hours of open bar

The stations below will be continuous for one hour

Farm Table

Seasonal Local Produce, Composed Salads, Garlic Spread, and Freshly Baked Bread

Mashed Potato Bar

Sweet Potatoes and Classic Yukon Gold Potatoes Served with Butter, Gravy, Sour Cream, Chives, Crisp Bacon Crumbles, Cheddar Cheese, Brown Sugar and Cinnamon Sugar Topping

Chef's Carving Station - Choice of Two

Brown Sugar Honey Baked Ham Served with a Pineapple Spiced Glaze and Dijon Mustard
Roasted Turkey Breast Served with Cranberry Relish and Gravy
New York Sirloin Served Au Jus with Horseradish Cream Sauce
Roasted Pork Tenderloin with a Rosemary Pan Sauce

Chef-Attended Pasta Station

Imported Pasta Prepared with your Choice of Two Sauces: Classic Pomodoro, Pesto Cream, Bolognese, Gorgonzola Cream, Pesto, Alfredo, Vodka, Broccoli, Garlic and Olive Oil, or Primavera with Saut ed Vegetables)

Dessert

French Service -Coffee, Decaf and Tea

You may bring in your own wedding cake or cupcakes but they will need to be from a licensed and insured vendor, proof of insurance will be required if it is not bakery we have worked with the past

Sample Plated Wedding Package

Cocktail Hour

First Hour of Open Bar

Domestic and Imported Cheeses served with Assorted Crackers and Garnished with Seasonal Fruit

Fresh Vegetable Crudit  served with Hummus and Buttermilk Ranch Dressing

Your Choice of Six Butler-Passed Hors D'oeuvres

Reception

Guests will sit down to a preset champagne toast and water glass; tableside wine service; four additional hours of open bar

One hour continuous food service

One salad choice for all guests, which is served with house made bread and honey butter

Four entr es (one of each – beef, chicken, fish, vegetarian)

Coffee and tea service

You may bring in your own wedding cake or cupcakes but they will need to be from a licensed and insured vendor, proof of insurance will be required if it is not bakery we have worked with the past

Salad Course

Heritage - Mixed Greens, Julienned Carrot, English Cucumber, Grape Tomato with Balsamic Vinaigrette

Caesar - Romaine, Garlic Crouton, Shaved Parmesan and Creamy Caesar Dressing

Baby Spinach - Mushroom, Bacon, Red Onion, Bleu Cheese Crumbles with Lemon Vinaigrette

Seasonal - Seasonal Selection: Description provided in your detail kit, which will be emailed to you six months prior to your wedding date

Entr e Selections

Select Four ~ One of each group - split counts required

*Classic Grilled Filet Mignon served with Pinot Noir Reduction

Roasted Italian Pork Tenderloin with Rosemary and Shallot Demi-Glaze

Dry-Aged Pepper-Crusted Prime Rib with Herbed Jus

Seasoned Chicken with Cracked Pepper and Brandy Cream Sauce

Baked Chicken with Madeira Mushroom Sauce

*Grilled Chicken with a Chardonnay Lemon Reduction

*Grilled Wild-Caught Salmon with Citrus Glaze

Baked Cod with Herb Parmesan Crust

Traditional Shrimp Scampi

Pasta Primavera, Local Vegetables Saut ed with Olive Oil and Garlic (vegan friendly)

*Grilled Portobello Stuffed Whole Grains, Fresh Vegetables and Cheese

Eggplant Napoleon, Breaded Eggplant, Fresh Mozzarella, Heirloom Tomatoes and Basil with a Balsamic Reduction

*Gluten-Free Option

A \$20 per plate surcharge will be added for any custom meals



*Arbor not included

Example of Butler-Passed Hors D'oeuvres

Select Six

Final list will be provided in your detail kit

Rosemary & Parmesan Cheese Straws

Warm Brie in Filo Dough

*The Italian Flag: Grape Tomato, Mozzarella and Basil with Balsamic Reduction

Warm Bruschetta and Melted Fontina Croustades

Vegetable Spring Roll with Orange Ginger Sauce

Bleu Cheese Stuffed Mushrooms

Mini Assorted Quiche

Spinach and Feta Triangles in Phyllo

English Cucumber with Hummus

Mac and Cheese Bites

*Grilled Pesto Shrimp Skewer

*Shrimp Cocktail

Smoked Salmon and Boursin Pumpernickel Triangles

Coconut Shrimp with Mango Coulis Dipping Sauce

Thyme and Citrus Crab Salad Cups

*Scallops Wrapped in Bacon with Maple Glaze

Crispy Potato Pancake with Smoked Sliced Turkey and Cranberry Relish

Mini Chicken Cordon Bleu with Dijonaise Dip

Cape Cod Chicken Salad Poppers

Coconut Chicken with Orande Dipping Sauce

Coconut Chicken with Mango Coulis

Mini Meatballs Topped with Tomato Coulis and Garlic Cream

Sliced Prime Rib with Horseradish Cream on Baguette

All-Beef Pigs in a Blanket with Honey Mustard Dip

*Mongolian Beef Skewer

Seasonal Selections May Include

Shooters: Butternut Squash, Tomato Gazpacho and Watermelon Mint

Salmon Asparagus Bundles

Mascarpone Stuffed Strawberries with Chocolate Drizzle

*Gluten-free options



Hydrate Your Guests

The Standard Bar that is already included in both wedding packages Includes: Beefeater, Smirnoff, J&B, Canadian Club, Kahlua, Jack Daniel's, Bacardi Silver, Captain Morgan, Malibu, José Cuervo tequila and Amaretto

In addition, you will have a choice of two domestic and two specialty bottled beers, red and white house wine, soft drinks, juices, and mixers for martinis.

Additional Beverage Options

Upgraded Bar,

Tanqueray, Grey Goose, Johnny Walker Red, Seagram's VO, Patron, Bacardi Silver, Captain Morgan, Kahlua, Maker's Mark, Baileys Irish Cream, Malibu, Limoncello, and DiSorrano

Signature Drink

Flavored Coffee Bar

A variety of flavored syrups, toppings and confections

Cordial Service

Remy Martin VSOP, Courvoisier VSOP, Baileys Irish Cream, Grand Marnier, Sambucca, Chambord, Drambuie, and Anisette

Ceremony Celebration

Select One

Hot or Cold Cider, Hot Chocolate, Iced Tea, Lemonade, Infused Water or Bottled Water.

This station will be set up 30 minutes prior to your ceremony so that your guests may enjoy a seasonal beverage!

Champagne Infusion Bar \$4 per person

House champagne infused with various juices



Enhancements

Plated Appetizer

Intermezzo Course,
Classic Shrimp Cocktail,
Chesapeake Crab Cake with Lemon Dill Aioli,
Penne Ala Vodka,
Herbed Ricotta Baked in Phyllo on Dressed Greens,
Risotto Milanese With Seasonal Vegetable Topped with a Seared Diver Scallop,
Smoked Salmon with Roasted Asparagus on Arugula,

Options for Cocktail Hour, Dessert or Late Night

Chef Attended Pasta Station

Imported Pasta with Your Choice of Two Sauces

Mashed Potato Bar

Self-Serve Sweet and Traditional Potatoes Served with a Variety of Toppings

Fajita Fiesta

Sautéed Chicken, Onions, Green and Red Peppers with Toppings

Slingin' Sliders

Beef Brisket with Melted Cheddar; Pulled Pork with Apple Slaw; and BBQ Chicken

Gorgonzola Dipping Station

Chef's selection of various dippers into this creamy creation

S'mores Station

Classic old-time favorite

Warm Pretzels

Served warm and salted with yellow mustard

Loaded Fries

Hand cut with various toppings

Warm Chocolate Chip Cookies,

Bananas Foster

Warm Melted Butter, Brown Sugar and Bourbon Flambéed over Vanilla Ice Cream

Venetian Table

Assorted Mini Italian and French Pastries

Assorted Chocolate-Covered Strawberries

Chocolate and Caramel Dipping Station

Our Own House-Made Chocolate Ganache and Caramel Warmed and Ready
with an Assortment of Sweet and Salty Snacks to Dip





