



Celebrate your wedding in style...

Welcome to Candlewood

Located at the “Gateway Into The Litchfield Hills” we welcome you, and your family and friends, to Candlewood Valley Country Club. We have views that are breathtaking, cuisine that will meet your highest expectation, and a team of dedicated professionals who will give you our “unmatched signature guest service” on all levels.

Candlewood Valley Country Club is committed to making your dreams come true on your special day. From the moment you meet with our Event Sales staff, to your Food Consultation and Tasting with our Chef; we partner with you to help make your special day for You and your guests magical!

Candlewood is pleased to offer you the following with all of our Wedding Packages:

- Private Menu Consultation and Tasting for the Bride and Groom with our Chef.
- Your choice of Colors for Table Linen and Napkins
- Votive Candle Centerpieces
- Buy the Cake Of Your Dreams and we will gladly cut and serve it
- 13 ½ x 13 ½ Foot Hardwood Dance Floor
- 10% Discount on Golf Tee Times for You and Your Guests (limited time special)
- Come decorate your event space the night before the wedding.

Specialty Linen, Chair Covers, Audio/Visual and Lighting is available through one of our preferred vendors.

All of us at Candlewood Valley Country Club look forward to making your dreams come true on your special day!

Minimum Guest Count for Packages is 60 Guests
All prices subject to 18% Service Charge and 7.35% CT Sales Tax
Choosing an additional entrée will incur an additional \$8/per person

Plated Wedding Packages

Diamond Package

Choice of Two (2) Stationary Hors D'oeuvre

Four-Hour Open Bar Serving Premium Brand Liquors

Champagne Toast

Three Course Plated Dinner
(with choice of two preselected entrées)

Wine Service throughout Dinner

Coffee & Tea Service

\$89 per person

Platinum Package

Choice of Two (2) Stationary Hors D'oeuvre

Choice of Three (3) Butler Passed Hors D'oeuvre

Four-Hour Open Bar Serving Premium Brand Liquors

Champagne Toast

Three Course Plated Dinner
(with choice of three preselected entrées)

Wine Service throughout Dinner

Coffee & Tea Service

\$109 per person

Plated Wedding Options

Spring and Summer

First Course

Smoked Salmon Carpaccio
Smoked Salmon, Sesame Cilantro Pesto, Rice Wafer

Lobster Ravioli
Tomato Chutney, Lemon Vinaigrette.

Second Course

(served with Warm Bakeshop Rolls)

Caprese
Campari Tomatoes, Fresh Mozzarella, Basil, Balsamic
Reduction, EVOO

Field Greens
Field Greens, Tomato, Onion, Cucumber, Olive, Balsamic
Vinaigrette

Fall and Winter

First Course

Pumpkin Ravioli
Sage and Brown Butter Sauce

Clam Chowder
New England Style

Second Course

(served with Warm Bakeshop Rolls)

Caesar
Romaine Lettuce, Caesar Dressing, Red Onion, Pecorino,
Croutons

Harrybrooke
Field Greens, Dried Cranberry, Walnut, Red Onion,
Gorgonzola Cheese, Balsamic Vinaigrette

Third Course

Roast Prime Rib of Beef au Jus
Roast Boneless Rib of Beef, Au Jus, Roasted Red Bliss Potatoes, Seasonal Vegetable

Grilled Filet Mignon Merlot
Grilled Filet of Beef, Butter and Merlot Reduction, Potato Puree, Seasonal Vegetable

Potato Crusted Salmon
Salmon Filet, Mushroom Duxelles, Sauté Spinach, Gaufrette Potato Crust, Risotto, seasonal vegetable.

Grilled Shrimp Jasmine
Ginger, Garlic and Soy Glace, Jasmine Rice, Seasonal Vegetables

Sauté Chicken Breast Marsala
Cremini Mushroom and Marsala Demi Glace, Roasted Red Bliss Potatoes, Seasonal Vegetable

Broiled Semi Boneless Quail
Sausage Apple Stuffing, Lemon Butter Glace, Potato Puree, Seasonal Vegetable

Crostini di Polenta "3 Ways"
Crisp Polenta with 3 toppings, Wild Mushroom Ragout, Tomato Fresco, Caponata

Hors D'oeuvre Displays

International Cheese Board

Assortment of Cheeses, with Crackers, Dried Fruits, and Nuts

Vegetable Crudités

Seasonal Vegetables with dip, flatbread crisps, hummus, and crostini

Antipasti and Charcuterie

Pickled and Marinated Vegetables, Salumi, Pate, Sausages, Olives, Cheeses, and More

Fresh Fruit

Fresh Cut Fruit in Season, Plain Yogurt

Butler Passed Hors D'oeuvre

| | |
|---------------------------------------|--|
| Chorizo Stuffed Mushrooms | Asiago and Chicken Phyllo Blossoms |
| Spinach and Cheddar Phyllo Blossom | Chicken Potstickers |
| Artichoke Toasts | Antipasto Skewers with Balsamic Reduction |
| Meatballs in Nonna's Sunday Sauce | Cucumber Rounds with Smoked Salmon Mousse |
| Cocktail Franks in Puff Pastry | Beef Empanadas, Lime Sour Cream |
| Tomato Bruschetta | Maryland Style Crabcakes |
| Spinach Stuffed Mushrooms | Beef Filet Crostini with Horseradish Cream |
| Arancini di Formaggio (Risotto Balls) | Sea Scallops Wrapped In Bacon |

The Last Hour

(additional fee)

Late Night Munchies \$9/per person

Soft Pretzels, Potato Plank Fries, and the toppings to go with them!

DIY Nachos \$11/per person

Corn Tortillas, Cheese Sauce, Chili, Chicken and accompaniments

Milk and Cookies \$8/per person

Fresh Baked Chocolate Chip Cookies, with 2% Milk and Chocolate 2% Milk

Cupcakes \$8/per person

Assorted fresh cupcakes to top off an epic night!

Candy Bar \$8/per person

Assorted Popular and Retro Candy for the ride home

Buffet Wedding Packages

Tulip Package

Choice of Two (2) Stationary Hors D'oeuvre

Four-Hour Open Bar Serving Premium Brand Liquors

Champagne Toast

Choice of One (1) Salad
(served with Bakeshop Rolls at table)

Choice of Two (2) Entrée

Choice of Two (2) Accompaniments

Wine Service throughout Dinner

Coffee & Tea Service

\$95 per person

Rose Package

Choice of Two (2) Stationary Hors D'oeuvre

Choice of Three (3) Butler Passed Hors D'oeuvre

Four-Hour Open Bar Serving Premium Brand Liquors

Champagne Toast

Choice of One (1) Salad
(served with Bakeshop Rolls at table)

Choice of Two (2) Entrée

Choice of Two (2) Accompaniments

Wine Service throughout Dinner

Coffee & Tea Service

\$115 per person

Buffet Entrée

Poultry

Sauté Chicken Breast Marsala
Cremini Mushroom and Marsala Demi Glace

Sauté Chicken Breast Picatta
Lemon, White Wine, Garlic, Capers

Grilled Chicken Breast Caprese
Tomato, Basil, Mozzarella, EVOO

Broiled Semi Boneless Quail
Sausage Apple Stuffing, Lemon Butter Glace

Roast Turkey Breast
Turkey Pan Gravy

Seafood

Potato Crusted Salmon
Salmon Filet, Mushroom Duxelles, Sauté Spinach, and
Gaufrette Potato Crust.

Stuffed Flounder, Crab Stuffing
New England Crab Stuffing, Lemon Beurre Blanc

Grilled Mahi Mahi
Citrus Salsa

Beef

Grilled Sirloin of Beef Medallions
Garlic Herb Compound Butter

Braised Beef Short Ribs
Classic Demi Glace

Roast Prime Ribs of Beef, Au Jus
(\$85 Flat Supplemental Carving Station Charge)

Accompaniments

Green Beans with Walnuts and Dried
Cranberries

Roasted Baby Carrots with Lemon and Garlic

Sautéed Mushrooms

Ratatouille

Seasonal Market Basket Vegetable

Potatoes Puree

Roasted Red Potatoes

Penne a la Vodka

Rice Pilaf

Macaroni Gratin

Salads

Caprese
Campari Tomatoes, Fresh Mozzarella, Basil, Balsamic
Reduction, EVOO

Field Greens
Field Greens, Tomato, Onion, Cucumber, Olive, Balsamic
Vinaigrette

Caesar
Romaine Lettuce, Caesar Dressing, Red Onion, Pecorino,
Croutons

Harrybrooke
Field Greens, Dried Cranberry, Walnut, Red Onion, Goat
Cheese, Balsamic Vinaigrette

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