



CANDLEWOOD INN

Contemporary and elegantly understated, the Candlewood Inn resides on the most scenic spot on Candlewood Lake in Brookfield, Connecticut. Private waterfront, manicured lawns, and stunning sunsets provide the perfect setting for your special event.

CANDLEWOOD INN B'NAI MITZVAH PACKAGE

A Dedicated Event Coordinator for Pre-Event and Day of Coordination

A Family Attendant for the duration of the Event

Choice of Table Linen and Coordinating Napkin Colors

Directional Cards for Inclusion in Invitations & Seating Cards

Centerpieces of Hurricanes and Votive Candles

Freshly Baked Challah Bread

FOR THE ADULTS

Five Hour Open Bar Service with Premium Brand Liquor & Beer

Bottles of Red & White Wine on Every Table

Display of Seasonal Fruits, Cheeses and Hot Chaffered Samplers

Selection of Six Butler Passed Hot & Cold Hors d'oeuvres

Elegant Three Course Served Dinner

FOR THE YOUNG ADULTS

"Fun Bar" with Non-Alcoholic and Fun Beverages

Selection of Four Buffet Style Hors d'oeuvres

Gourmet Buffet Dinner or Gourmet Stations

FOR ALL

Our Specialty Ice Cream Bar

A deposit of \$1,000 secures your date at the time of contract.



Filomena Tropeano, General Manager
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COCKTAIL HOUR

hand passed hors d'oeuvres. select six

Beef Empanadas with Salsa Sour Cream
Brown Sugar Glazed Scallops Wrapped in Bacon (gf)
Chicken Sate in a Spicy Peanut Sauce (gf)
Chilled Mango Mini Mousse Cup (v) (gf)
Corn Fritters with Spicy Chipotle Mayo (v)
Crispy Potato Pancake with Kielbasa and Apple Slaw
Fried Goat Cheese Medallions with Fig Marmalade (v)
Hebrew National Franks in a Blanket with Mustard
Lobster Mini Bread Pudding with Vanilla Hollandaise
Manchego Cheese and Prosciutto in Phyllo
Mini Chesapeake Bay Crab Cakes with Remoulade Sauce
Mini Corned Beef Reubens with Whole Grain Mustard
Pepper Crusted Sirloin with Horseradish Aioli
Risotto Frito with Sauce Marinara (v)
Sesame Chicken with Orange Mustard Sauce
Shaved Duck with Asian Slaw on Crispy Wonton
Shrimp in a Jacket (gf)
Smoked Salmon with Caviar on a Potato Pancake
Spanakopita with Sambuca Honey (v)
Tomato Bruschetta on Crostini (v)
Vegetable Spring Roll with General Tso Sauce (v)
White Truffle Potato Croquette (v)

INTERNATIONAL STATION

Array of Mediterranean Salads and Dips
Chef's Choice of Hot Chaffered Items
Local & Imported Cheeses and Seasonal Fruits

YOUNG ADULT HORS D'OEUVRES

Select 4 -- Served Buffet Style

Hebrew National Franks in a Blanket with Mustard

Mozzarella Sticks with Marinara Sauce

Vegetable Spring Rolls and Dipping Sauce

Steamed Vegetable Dumpling with Dipping Sauce

Potato Pancakes with Applesauce

Mac and Cheese Triangles

Fresh Tomato Bruschetta

Sesame Chicken

Pizza Bagels



APPETIZER OPTION 1: COMPOSED SALAD

combination appetizer and salad dish

select one

Chicken Caesar Salad with Julienned Chicken with Parmesan Cheese

Antipasto Salad with Selection of Cured Meats with Marinated Vegetables

Vine Ripened Tomato with Fresh Mozzarella, Focaccia and Extra Virgin Olive Oil

Mediterranean Grilled Shrimp over Mixed Greens

- OR -

APPETIZER OPTION 2: TWO COURSES

select one appetizer:

Baked Chesapeake Bay Crab Cake with Roasted Red & Yellow Pepper Coulis

Seasonal Soup: Gazpacho, Butternut Squash, or Potato Leek

Tortellini, Orecchiette or Penne Pasta. Accompanied by your choice of sauce:

Fresh Tomato Basil, A la Vodka, or Creamy Pesto Sauce

with your choice of salad:

CANDLEWOOD INN HOUSE SALAD

Julienned Vegetables and a Balsamic Dressing

MIXED FIELD GREEN

Dried Cranberry, Mandarin Oranges, Candied Nuts and a Raspberry Vinaigrette

CLASSIC CAESAR SALAD

Shaved Parmesan and Garlic Croutons



ENTREES

select two or three plus vegetarian (v) • meal counts required if choosing three
Entrees served with Spinach Mashed Potato or Tri-Color Rice Pilaf unless otherwise noted.
With advance notice, dishes can be adapted to accommodate food allergies and most can be
made gluten-free.

GRILLED FILET MIGNON

Served with Madeira Demi Glace

NEW YORK STRIP STEAK

Grilled and Served with a Cognac Truffle Demi Glace

RACK OF LAMB

Coated in a Mustard & Nut Crust, Served with a Duo of Creamy Garlic Sauce
and Raspberry Balsamic Reduction

GRILLED SWORDFISH STEAK

Served with Mango Salsa

ATLANTIC SALMON

Topped with a Tomato, Asparagus & Buerre Blanc Sauce on a Risotto Cake.

SEAFOOD VOL AU VENT

Puff Pastry Pouch filled with Jumbo Shrimp, Scallops and Maine Lobster
in a Creamy Sauce



ENTREES CONTINUED

SALMON ROULADE

Salmon rolled with a Lobster Stuffing Topped with a Shrimp, Tomato, Asparagus
and Buerre Blanc Sauce on a Risotto Cake

SEARED MARINATED DUCK BREAST

Marinated in Soy, Teriyaki and Ginger with Rice Noodle Salad

LEMON HERBED CHICKEN

with a Light Lemon Caper Cream Sauce

CHICKEN NORMANDY

Served with a Tower of Grilled Apple and Bread Stuffing,
Topped with Cherry Infused Demi Glace

CHICKEN EN CROUTE

Stuffed with Prosciutto, Provolone and Spinach, Baked in Puff Pastry,
and Served with Roasted Red Pepper and Tomato Sauce

ROASTED VEGETABLE TOWER (v)

Seven Layers of Roasted Marinated Vegetables Served on Creamy Polenta



YOUNG ADULT ENTREES

OPTION ONE

Select 4 --Served Buffet Style

Candlewood Inn House Salad (optional)

Chicken Fingers

BBQ Chicken Tenders

Hot Dogs with all the Fixings

Mini Beef Burgers with all the classic accompaniments

Chicken and Vegetable Stir-Fry (can be vegetable only)

Beef or Chicken with Broccoli

Sliced Steak, Marinated, Grilled and Served with Classic Au Jus

Penne Primavera with Marinara Sauce

Baked Ziti

French Fries

- OR -

OPTION TWO

Select 2 – Served Station Style

FLAT BREAD PIZZA CORNER

White Veggie -- Three Cheese -- Marinara/Meat

PASTA STATION

Tortellini, Orecchiette or Penne Pasta. *Accompanied by your choice of sauce:*

Marinara, Alfredo, or Creamy Marinara Sauce. Served with Garlic Bread

GOURMET MAC & CHEESE

Cheesy elbow macaroni topped with your choice of Oven-Baked Hickory Bacon, Steamed

Broccoli, Beef Chili, and Vermont Cheddar Cheese

QUESADILLA & NACHO BAR

Cheese and Chicken Quesadillas with Salsa, Sour Cream, Guacamole and Beans

Served with Nachos topped with Melted Cheese and Salsa

SLIDER BAR

Mini Beef Burgers with all the classic accompaniments.

Served with French Fries and Onion Rings

ASIAN STATION

General Tso's Chicken, Fried Rice, and Vegetable Lo Mein



DESSERT

ICE CREAM SUNDAE BAR

A Gourmet Chocolate, Vanilla & Strawberry or Mint Chocolate Chip Ice Cream, Scooped to

Order with a Delicious Assortment of Sweet and Crunchy Toppings, Hot Fudge & Caramel

Sauces, Freshly Whipped Cream and Cherries.

TIPS & FREQUENTLY ASKED QUESTIONS

- After booking The Candlewood Inn for your Bar/Bat Mitzvah Celebration, please confirm your booking with your temple. If any conflict exists, please contact us immediately to resolve the issue.
- The Candlewood Inn will contact you eight months prior to your event to book a planning meeting with your Event Coordinator. This is an important meeting wherein you will plan your menu, floor plan and the schedule for your event. We provide complimentary direction cards and seating cards if desired. Your eight month deposit of \$2,000 is also due at this time.
- The Candlewood Inn allows you to count two children as one adult in order to reach your guarantee of attendance (this number can be found on your contract). After the guaranteed minimum has been reached, additional children aged 6-14 and vendors will be charged at 50% of the adult price.
- Your final payment is due 4 banking days prior to your event. Final payment is due in the form of a certified bank check or cash. Please note that we do not accept personal checks for final payment or credit cards for any payments. Your place cards, seating chart, master seating plan and any favors should be dropped off at our offices at this time. If you have special instructions regarding decorations or favors, please include these instructions with your items. Please tag all items with your name and event date.
- Remember to bring candles for the candle lighting ceremony
- While The Candlewood Inn is not a kosher kitchen, kosher meals can be provided for your guests. We request that you notify us of the number of kosher meals required at least 2 weeks in advance of your event date. Up to 10 kosher meals are included at no additional cost. If more than 10 kosher meals are required, additional charges will apply.
- Please make pick up arrangements with your florist and any other rental agencies for after your function. Advise your Event Coordinator of any special pick up requests prior to your event.

From the entire team at The Candlewood Inn, thank you for choosing our facility to host your special day.

MAZEL TOV!