



CANDLEWOOD INN

It's the biggest night of the year! Make your Prom memorable at Candlewood Inn. Our gorgeous facility offers everything you need to make your prom amazing, from picture-perfect photo opportunities, to fun food stations, to our lighting options and spacious dance floor. Parents and Teachers will appreciate our completely private location and experienced staff who will make planning smooth, and the evening safe & seamless.

PROM PACKAGE

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

All-Night Food Station & Fun Bar

Choice of Two Starter Stations

Two Course Plated Dinner with Your Choice of Salad and Entrees

Dessert Stations Featuring our Ice Cream Cart & Chocolate Bar

Table Linens and Napkins

Centerpieces of Hurricanes and Votive Candles

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

CONTACT US

203-775-4517

events@thecandlewoodinn.com

www.thecandlewoodinn.com



STARTER STATIONS

select two

FARM STAND

A Healthy Indulgence of Seasonal Fruits with Yogurt and Honey Dips
& Fresh & Fried Vegetables with Savory Dressings

FLAT BREAD PIZZA CORNER

White Veggie – Three Cheeses – Marinara & Meat

FRENCH FRY BAR

Crispy French Fries with Fun Dipping Sauces

GOURMET PASTA STATION

Select 1 Pasta:

Penne, Orecchiette or Rigatoni

Select 1 Sauce:

Vodka Sauce, Primavera or Alfredo

GRINDER STATION

Mini Philly Cheese Steaks, Meatballs in Marinara and Bar Chicks

Served in Mini Grinder Rolls

QUESADILLAS AND NACHOS

Cheese and Chicken Quesadillas with Tortilla Chips, Cheese Sauce, Chili,

Salsa, Sour Cream, Guacamole and Beans

SLIDER BAR

Beef, Turkey, and Veggie Mini Burgers with all the Classic Toppings



FEATURED ALL NIGHT STATIONS

FUN BAR

Mocktinis, Mockaritas, and Mocktails

Along with Lemonades, Iced Teas, Sodas and Fruit Juices

POPCORN CART

Freshly Popped Corn, with a Variety of

Sweet and Savory Sprinkle Toppings



PLATED DINNER

FIRST COURSE

Caesar Salad – or – Candlewood House Salad

ENTREES

select two + vegetarian (v)

Entrees are served with Chef's Selection of Seasonal Vegetables

Filet Mignon over Mashed Potatoes

Teriyaki Tri-Tip Steak with a Soy Glaze over Rice

Shrimp Scampi over Rice

Lemon Herb Chicken Breast over Mashed Potatoes

Breaded Chicken Breast over Mashed Potatoes

Tri-colored Tortellini with Alfredo Sauce (v)

Penne A la Vodka (v)

DESSERT

NOVELTY ICE CREAM

Old Fashioned Novelty Ice Cream Selection

THE CHOCOLATE BAR

Rich Chocolate Fountain with Fruit, Cookies, and other Tempting Dipping items.

Advanced notice of these meals are required at least 14 days prior to your event.