



CANDLEWOOD INN

CANDLEWOOD INN WEDDING PACKAGE

Private, lushly landscaped Waterfront Areas for your Wedding Ceremony

A Dedicated Event Manager for Pre-Event and Day-Of Coordination

Two Personal Bridal Attendants for the duration of the Event

Your Own Private Bridal Suite with Refreshments

Five Hour Open Bar Service with Premium Brand Liquor & Beer

Bottles of Red & White Wine on Every Table

Champagne Toast for all Guests

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

Display of Seasonal Fruits, Cheeses and Hot Chaffered Samplers

Four Course Plated Dinner Service or Gourmet Buffet

Tiered Wedding Cake Prepared by our Pastry Chef

Tableside Coffee & Tea Service

Choice of Table Linen and Coordinating Napkin Colors

Directional Cards for Inclusion in Invitations & Seating Cards

Centerpieces of Hurricanes and Votive Candles

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

For bookings less than 12 months prior to your event date, a deposit of \$2,000 is required.



PLEASE CONTACT

Conor Rubin, General Manager

203-775-4517 | cr@thecandlewoodinn.com



COCKTAIL HOUR

hand passed hors d'oeuvres. select six

Beef Empanadas with Salsa Sour Cream
Brown Sugar Glazed Scallops Wrapped in Bacon (gf)
Carne Asada in Phyllo
Chilled Mango Mini Mousse Cup (veg) (gf)
Chorizo and Shrimp Paella Bites
Corn Fritters with Spicy Chipotle Mayo (veg)
Crispy Potato Pancake with Kielbasa and Apple Slaw
Fontinella Cheese with Fig and Lavender in Phyllo (veg)
Fried Fig Goat Cheese Bites with Raspberry Balsamic Glaze (veg)
Hebrew National Franks in a Blanket with Mustard
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
Potato and Pea Samosa with Balsamic Glaze (vegan)
Risotto Frito with Sauce Marinara (veg)
Sesame Chicken with Orange Mustard Sauce
Shaved Duck with Asian Slaw on Crispy Wonton
Shrimp in a Jacket
Smoked Salmon with Caviar on a Potato Pancake
Spanakopita with Sambuca Honey (veg)
Tomato Bruschetta on Crostini (veg)
Vegetable Spring Roll with General Tso Sauce (veg)
White Truffle Potato Croquette (veg)

INTERNATIONAL STATION

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



APPETIZER OPTION 1: COMPOSED SALAD

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

Tortelloni, 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 GREENS

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

CLASSIC CAESAR SALAD

Shaved Parmesan and Seasoned Croutons



ENTREES

select three plus vegetarian (v) • meal counts required

(i.e. one beef/lamb, one fish, and one poultry entrée)

or

select two plus vegetarian (v) • no meal counts required

with advanced notice, dishes can be adapted to accommodate food allergies and most can be made gluten-free.

GRILLED FILET MIGNON*

Served with Spinach Mashed Yukon Gold Potato, Roasted Carrots, Served with Madeira Demi-Glace

NEW YORK STRIP STEAK*

Grilled and Served with Spinach Mashed Yukon Gold Potato, Roasted Carrots,
Served with a Cognac Mushroom Demi-Glace

RACK OF LAMB*

Coated in an Herb Mustard and Nut Crust, Served with Spinach Mashed Yukon Gold Potato,
Served with a Duo of Creamy Garlic Sauce and Raspberry Balsamic Reduction

ATLANTIC SALMON*

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

SALMON ROULADE

Salmon stuffed with a Lobster, Shrimp and Scallops Stuffing Topped with a Tomato, Asparagus
and 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

GRILLED SWORDFISH STEAK

Served with Spinach Mashed Yukon Gold Potato and topped with Mango Salsa

SEARED MARINATED DUCK BREAST

Marinated in Soy, Teriyaki and Ginger with Rice Noodle Salad in a Wonton Basket

LEMON HERBED CHICKEN

Served over a Vegetable Rice Medley with a Light Lemon Caper Cream Sauce

CHICKEN NORMANDY

A Tower of Grilled Chicken over an Apple and Vegetable Bread Stuffing,
Topped with Cherry and Craisin Infused Demi Glace

CHICKEN EN CROUTE

Stuffed with Prosciutto, Provolone and Spinach, Baked in Puff Pastry,
and Served with Sauce Espagnole

ROASTED VEGETABLE TOWER (v)

Seven Layers of Roasted Marinated Vegetables Served on a Vegetable Polenta

*Thoroughly cooked meats, poultry, seafood, shellfish, or eggs reduces the risk of foodborne illness.



WEDDING CAKE

Design your Wedding Cake by choosing from the list of cake flavors and fillings below, and then choose from our selection of cake designs. Our cakes are round and iced with buttercream. Cake is served along with tableside coffee and tea service for your guests.

CAKES
Chocolate
Marble
White
Yellow
Funfetti
Lemon
Spice
Carrot*
Red Velvet*
*Additional \$1 per person

FILLINGS
Dark Chocolate Mousse
White Chocolate Mousse
Peanut Butter Crème
Oreo Cookie Crème
Raspberry Mousse
Strawberry Mousse
Custard Cream
Cream Cheese
Cannoli Cream*
*Additional \$1 per person

FURTHER CUSTOMIZATION

You may customize your wedding cake by adding your own ribbon, cake topper and flowers (placed by your florist) at no extra charge. If you would like to customize the design and/or flavor, our Pastry Chef can quote pricing for your custom request. For fondant, pricing starts at an additional \$5++ per person, and can be up to \$15++ per person depending on the design. All custom designs must be submitted for review and a pricing quotation four months prior to the event.

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Menu items and pricing are subject to change. Copyright 2019 The Candlewood Inn



EVENT DEPOSIT SCHEDULE

Event Bookings more than 16 months away

- \$1,000 Booking Deposit (check or cash)
- \$2,000 Second Deposit, Due 15 months prior to event date (check or cash)
- \$2,000 Second Deposit, Due 12 months prior to event date (check or cash)
- \$3,000 Third Deposit, Due 6 months prior to event date (check or cash)

Event Bookings 13-15 months away

- \$1,000 Booking Deposit (check or cash)
- \$2,000 Second Deposit, Due 12 months prior to event date (check or cash)
- \$3,000 Third Deposit, Due 6 months prior to event date (check or cash)

Event Bookings 7-12 months away

- \$2,000 Booking Deposit (check or cash)
- \$3,000 Second Deposit, Due 6 months prior to event date (check or cash)

Event Bookings within 6 months

- \$2,000 Booking Deposit (check or cash)

Final Payment is due 7 banking days (M-F) prior to event date, and must be certified check, wire transfer or cash. We cannot accept credit/debit cards for any payments.

An operational charge of twenty percent (20%) will be added to all charges incurred by the Client. This is not a gratuity and is subject to sales tax at the prevailing rate. The charge is used to offset operational expenses associated with executing your event and will not be distributed to employees who provide services to guests. Gratuities are not included in any component of the operational charge and are left at, and in, the sole discretion of the Client.