



CANDLEWOOD INN

WEDDING RECEPTION 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

Tablesides 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.

COCKTAIL HOUR

passed specialty drink, wine + champagne

hand passed hors d'oeuvres. select six

BEEF EMPANADAS, *salsa + sour cream*
BROWN SUGAR GLAZED SCALLOPS WRAPPED IN BACON *(gf)*
CARNE ASADA PHYLLO BITE
CHILLED MANGO MINI MOUSSE CUP *(veg) (gf)*
CHORIZO + SHRIMP PAELLA BITE
CORN FRITTERS, *spicy chipotle mayo (veg)*
KIELBASA + APPLE SLAW, *crispy potato pancake*
FIG + FONTINELLA CHEESE PHYLLO BITE *(veg)*
CRISPY FIG + GOAT CHEESE BITE, *raspberry balsamic glaze (veg)*
FRANKS IN A BLANKET, *Hebrew national, yellow mustard*
MANCHEGO CHEESE + PROSCIUTTO PHYLLO BITE
MINI CHESAPEAKE BAY CRAB CAKES, *remoulade sauce*
MINI CORNED BEEF REUBENS, *whole grain mustard*
PEPPER CRUSTED SIRLOIN, *horseradish aioli*
POTATO AND PEA SAMOSA, *balsamic glaze (vegan)*
RISOTTO FRITO, *house marinara (veg)*
SESAME CHICKEN, *orange mustard sauce*
SHAVED DUCK/CHICKEN + ASIAN SLAW, *crispy wonton*
TEMPURA SHRIMP
SMOKED SALMON + CAVIAR, *potato pancake*
SPANAKOPITA, *sambuca honey drizzle (veg)*
TOMATO BRUSCHETTA, *house toasted crostini (veg)*
VEGETABLE SPRING ROLL, *general tso's sauce (veg)*
WHITE TRUFFLE POTATO CROQUETTE *(veg)*

CHEESE + FRUIT STATION

Wooden Boards with Local & Imported Cheeses, Breads and Crackers

Sliced Seasonal Fruits

and

MEDITERRANEAN STATION

Array of Mediterranean Salads and Dips

Chef's Choice of Hot Chaffered Items

APPETIZER

select one

CHICKEN CAESAR SALAD, *julienned chicken, romaine + kale, parmesan*

ANTIPASTO SALAD, *cured meats + marinated vegetables*

VINE RIPENED TOMATO + FRESH MOZZARELLA, *focaccia + balsamic glaze*

MEDITERRANEAN GRILLED SHRIMP, *olive tapenade + roasted tomatoes*

ARUGULA SALAD, *tomatoes, white beans, parmesan, toasted pine nuts, lemon dressing*

ICEBERG WEDGE, *cherry tomatoes, crispy bacon, blue cheese dressing*

BAKED CHESAPEAKE BAY CRAB CAKES, *red + yellow pepper coulis*

BRUCHETTA PASTA, *penne, fresh basil, parmesan, crispy pancetta, cherry tomatoes*

ORECCHIETTE PASTA, *fennel sausage, broccoli rabe*

- OR -

TWO COURSES

PENNE PASTA, *tomato basil, a la vodka or creamy pesto sauce*

choice of salad:

CANDLEWOOD INN HOUSE SALAD, *julienned seasonal vegetables + balsamic dressing*

CLASSIC CAESAR SALAD, *romaine + kale, shaved parmesan + house croutons*

MIXED FIELD GREENS, *dried cranberries, mandarin oranges, candied nuts + raspberry vinaigrette*

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

GRILLED FILET MIGNON*

spinach mashed Yukon gold potatoes, roasted carrots, madeira demi-glace

NEW YORK STRIP STEAK*

spinach mashed Yukon gold potatoes, roasted carrots, cognac mushroom demi-glace

RACK OF LAMB*

*herb mustard + crushed nut crust. spinach mashed Yukon gold potatoes,
duo of creamy garlic sauce + raspberry balsamic reduction*

ATLANTIC SALMON*

*tomato, asparagus + beurre blanc sauce over risotto cake- fall/winter/spring
sweet corn, lima beans, fingerling potato + tomato succotash, house pesto-summer*

LEMON PANKO HALIBUT

rainbow swiss chard, sweet potato medallions, pineapple beurre blanc

SEAFOOD VOL AU VENT

puff pastry, jumbo shrimp, scallops + Maine lobster cream sauce

GRILLED SWORDFISH STEAK

spinach masked Yukon gold potatoes, mango salsa

SEARED MARINATED DUCK BREAST

soy, teriyaki + ginger marinade, rice noodle salad, wonton basket

LEMON HERB SEARED CHICKEN

lemon-shallot + caper sauce

wild + black rice medley, seasonal vegetables

CHICKEN NORMANDY

*grilled chicken breast, apple + vegetable bread stuffing,
cherry and raisin demi-glace, seasonal*

CHICKEN EN CROUTE

*prosciutto, provolone + spinach filling, puff pastry
sauce espagnole*

ROASTED VEGETABLE TOWER (v)

*layers of roasted seasonal vegetables
polenta cake*

MUSHROOM WELLINGTON (v)

*sautéed mushrooms, rosemary + roasted pecans, puff pastry
haricot verts*

**With advanced notice all dishes can accommodate food allergies, and most can be made gluten-free.*

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

WEDDING CAKE + COFFEE

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.

**Additional \$1 per person*

CAKES	FILLINGS
Chocolate	Dark Chocolate Mousse
Marble	White Chocolate Mousse
White	Peanut Butter Crème
Yellow	Oreo Cookie Crème
Funfetti	Raspberry Mousse
Lemon	Strawberry Mousse
Spice	Custard Cream
Carrot*	Cream Cheese
Red Velvet*	Cannoli Cream*

FURTHER CUSTOMIZATION

Adding your own ribbon, cake topper and flowers (placed by your florist) is allowed at no extra charge.

Customize your design and/or flavor- quote upon 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.

EVENT DEPOSIT SCHEDULE

Event Bookings more than 24 months away

- \$1,000- Booking Deposit
- \$2,000- Due 20 months prior to event date
- \$2,000- Due 15 months prior to event date
- \$2,000- Due 12 months prior to event date
- \$3,000- Due 6 months prior to event date

Event Bookings more than 16 months away

- \$1,000- Booking Deposit
- \$2,000- Due 15 months prior to event date
- \$2,000- Due 12 months prior to event date
- \$3,000- Due 6 months prior to event date

Event Bookings 13-15 months away

- \$1,000- Booking Deposit
- \$2,000- Due 12 months prior to event date
- \$3,000- Due 6 months prior to event date

Event Bookings 7-12 months away

- \$2,000- Booking Deposit
- \$3,000- Due 6 months prior to event date

Event Bookings within 6 months

- \$2,000 Booking Deposit

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.