



CANDLEWOOD
INN

WEDDING PACKAGE





WEDDING RECEPTION PACKAGE

Private, Single Function Event Venue
Beautiful Waterfront Areas for your Wedding Ceremony
Outdoor and Indoor Cocktail Hour Space
Lakefront Ballroom with Guest Seating up to 235 people
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
Coat Room Attendant, if needed

Five Hour Open Bar Service with Premium Brand Liquor & Beer
Two Specialty Cocktails
Bottles of Red & White Wine on Each Table
Champagne Toast for all Guests

Selection Of Six Butler Passed Hot & Cold Hors d'oeuvres
Two Cocktail Hour Stations
Plated Dinner Service or Gourmet Dinner Stations
Tiered Wedding Cake Prepared by our Pastry Chef
Tablesides Coffee & Tea Service

Beautiful Table China, Glassware, Cutlery and White Chivari Chairs
White Table Linen and Choice of Napkin Color
The *Candlewood Inn* Seating/Escort Cards
Glass Hurricane with Pilar Candle Centerpiece
Votive Candles & Table Numbers



COCKTAIL HOUR

An indoor/outdoor experience between our outdoor lawn/patio and indoor cocktail area/bar

POST CEREMONY/ARRIVAL, *guests are greeted with two passed specialty drinks, red and white wine & champagne*

HAND PASSED HORS D'OEUVRES, *select six*

BEEF EMPANADAS, *salsa + sour cream*

FRANKS IN A BLANKET, *Hebrew national, yellow mustard*

MANCHEGO CHEESE + PROSCIUTTO PHYLLO BITE

MINI CORNED BEEF REUBENS, *whole grain mustard*

PASTRAMI + SWISS PRETZEL BITE, *zesty thousand island*

PEPPER CRUSTED SIRLOIN, *garlic crostini, horseradish aioli*

SHORT RIB TACO, *salsa verde*

SLOW COOKED BRISKET GRILLED CHEESE, *chipotle aioli*

BUFFALO CHICKEN SPRING ROLL, *blue cheese drizzle*

CHICKEN CARNITAS TOSTADA, *cojita cheese, pickled onion*

CHICKEN CORDON BLEU, *croquette + honey mustard cream | (gf)*

CHICKEN PARM BITE, *fresh mozzarella + basil*

TANDOORI CHICKEN BITE, *naan, cilantro chutney*

PEKING DUCK POTSTICKER, *thai sweet chili sauce*

BROWN SUGAR GLAZED SCALLOPS WRAPPED IN BACON | (gf)

COCONUT SHRIMP, *mango + grilled pineapple chutney*

MINI CHESAPEAKE BAY CRAB CAKES, *remoulade sauce*

SMOKED SALMON, *fresh dill cream cheese + cucumber | (gf)*

SPICY TUNA, *sriracha aioli, crispy rice cake + scallions*

TUNA TARTAR, *wonton crisp + wasabi crema*

CRISPY FIG + GOAT CHEESE BITE, *raspberry balsamic glaze | (veg)*

SPANAKOPITA, *sambuca honey drizzle | (veg)*

SWEET POTATO + BRUSSELS SPROUT SKEWER, *maple drizzle + candied pecan | (vegan)*

TOMATO BRUSCHETTA, *house toasted crostini | (veg)*

VEGETABLE SPRING ROLL, *general tso's sauce | (veg)*

COCKTAIL HOUR STATIONS

select one station from each category

CHEESE + FRUIT STATION

Wooden Boards with Local & Imported Cheeses, Baked Brie en Croûte with Seasonal Jam, Everything Spiced Goat Cheese Logs, Aged Gouda, Danish Bleu Cheese & Grapes, Seasonal Fresh Fruits, Handmade Crackers, Grissini and Herb Seasoned Pita Chips

CROSTINI STATION

Array of Bruschetta, Tapenade, Mediterranean Salads and Dips, Hummus, Whipped Feta, Whipped Goat Cheese, Marinated Olives and Artichoke Hearts, Handmade Crackers, Grissini and Herb Seasoned Pita Chips

HARVEST TABLE

Assorted Crudites: Celery, Rainbow Carrots, English Cucumbers, Broccoli
Baby Bell Peppers, Heirloom Tomatoes, Spinach Ranch, Red Pepper Hummus, Tzatziki,
Cold and Warm Dips, Handmade Crackers, Grissini and Herb Seasoned Pita Chips

SPUD BAR

Smashed Yukon Gold Potatoes, accompanied by Oven-Baked Hickory Bacon,
Steamed Broccoli, Roasted Corn, Whipped Butter, Sour Cream,
Vermont Cheddar Cheese, Garden Chives, and Brown Gravy

TUSCAN STYLE PASTA STATION

Two prepared pasta dishes,
two pastas: Penne, Cavatelli, Rigatoni,
two sauces: Bolognese, Primavera, Vodka Sauce, Creamy Pesto Alfredo
served with Shaved Parmesan, Whipped Ricotta, Red Pepper Flakes and Focaccia Bread

MAC & CHEESE STATION

Classic Mac with a Panko Crust
Buffalo Chicken, Hickory Bacon Crumbles, Steamed Broccoli, Vermont Cheddar Cheese,
Scallions, Diced Tomatoes, Blue Cheese Crumbs, Caramelized Onions, Siracha and Hot
Sauce



APPETIZERS & ENTREES

DINNER SERVICE

Each table is set with a bottle of red and white wine, champagne toast for each guest, basket of warm dinner rolls and butter

APPETIZER

select one

CHICKEN CAESAR SALAD, *grilled chicken, romaine + kale, parmesan, croutons*

ANTIPASTO SALAD, *cured meats + marinated vegetables*

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

MEDITERRANEAN GRILLED SHRIMP, *sauteed season vegetables*

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

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

PENNE PASTA, *fennel sausage, broccoli rabe*

HARVEST SALAD, *chopped apple, dried cranberries, crumbled goat cheese, crispy sweet potato, pear vinaigrette*

SUMMER SALAD, *mixed fresh berries, julienned red onion, toasted pecans, crumbled goat cheese, champagne vinaigrette*

— or —

TWO COURSES

PENNE PASTA, *select one sauce*

- TOMATO BASIL

- A LA VODKA

- CREAMY PESTO

Choice of salad:

CANDLEWOOD INN HOUSE SALAD, *ulienned seasonal vegetables, crispy onion + balsamic dressing*

CLASSIC CAESAR SALAD, *shaved parmesan + house croutons*

ENTREES

select three plus vegetarian I (v) • meal counts required
(i.e. one beef, one fish, and one poultry, plus vegetarian entrée)

— or —

select two plus vegetarian I (v) • no meal counts required
(i.e. one beef, one fish, and one poultry, plus vegetarian entrée)

GRILLED FILET MIGNON*

mashed Yukon gold potatoes, seasonal vegetable, madeira demi-glace

NEW YORK STRIP STEAK*

mashed Yukon gold potatoes, seasonal vegetable, cognac mushroom demi-glace

BRAISED SHORT RIBS

red wine demi reduction, creamy polenta, seasonal vegetable, crispy onion

ATLANTIC SALMON*

tomato, asparagus + beurre blanc sauce over creamy risotto

GRILLED SALMON*

grilled pineapple salsa, seasonal vegetable, wild rice

HERB ROASTED COD

cauliflower purée, haricot vert + pepper

MAHI MAHI

creamy spinach cous cous, seasonal vegetable, saffron beurre blanc

** 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.*

ENTREES

SEARED DUCK BREAST

warm farro salad, roasted root vegetables, fig balsamic glaze

CHICKEN MARSALA

fingerling potatoes, seasonal vegetable, red wine and mushroom cream sauce

PAN SEARED CHICKEN

mashed sweet potatoes, roasted brussels sprouts, apple cider reduction

ROASTED APPLE + BOURSIN STUFFED CHICKEN

brown butter mashed potatoes, seasonal vegetable, sour cherry gastrique

SEARED LEMON CHICKEN

lemon-shallot sauce, wild + black rice medley, seasonal vegetable

CAULIFLOWER STEAK | (vegan) (gf)

*spice rubbed cauliflower steak, salsa verde, corn, squash, and black bean medley
pickled red onions*

CRISPY EGGPLANT PROVENCAL | (vegan) (gf)

fave bean puree, tomato artichoke fricassee

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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 -

Chocolate
Marble
White
Yellow
Funfetti
Lemon
Spice
Carrot*
Red Velvet*

- FILLINGS -

Dark Chocolate Mousse
White Chocolate Mousse
Peanut Butter Crème
Oreo Cookie Crème
Raspberry Mousse
Strawberry Mousse
Custard Cream
Cream Cheese
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 \$7++ per person and can be up to \$20++ per person depending on the design. All custom designs must be submitted for review and a pricing quotation four months prior to the event.

PREMIUM OPEN BAR (INCLUDED)

VODKAS

Kettle One
Skyy
Skyy Citrus
Skyy Blood Orange
Skyy Vanilla
Tito's

BOURBON/WHISKEYS

Makers Mark
Evan Williams
Jack Daniels
Seagram's 7
Jameson's Irish

RUMS

Captain Morgan Spiced
Malibu
Bacardi Light
Mount Gay

SCOTCH

Dewars
Johnnie Walker Red

TEQUILA

Sauza Silver

GINS

Tanqueray
Beefeater

LIQUEURS, ETC

Crème de Cacao
Midori
Pucker – Apple
Pucker – Peachtree
Southern Comfort
Triple Sec

CORDIALS

DiSaronno Amaretto
Bailey's Irish Cream
Chambord
Courvoisier VS Cognac
Frangelico
Kahlua
Sambuca

BEER

Bud Light
Corona
Goose Island IPA
Heineken
Samuel Adams
Samuel Adams Seasonal
Non-Alcoholic Beer

WINE

Chardonnay
Sauvignon Blanc
Pinot Grigio
Cabernet
Pinot Noir
Merlot

TOP SHELF BAR \$10++/ per person

Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal, Drambuie, Glen Livet,
Grand Marnier, VO Canadian Whiskey, Johnnie Walker Black Label, Patron Silver, Cabo Wabo

BOOST THE BAR \$5++/ per person

Johnnie Walker Black Label, Patron Silver, Aperol

CRAFT & SPECIALTY BEER: \$5++/ per person

Guinness, Blue Moon, Angry Orchard Cider, Two Roads

THE CANDLEWOOD INN: DÉCOR

LANDSCAPPING:

We take pride in beautiful landscaping on property year-round. Please know this is weather dependent and we cannot guarantee a set date we plant/remove landscaping in the beginning and end of the season.

COMPLEMENTARY SET UP:

The Candlewood Inn offers complementary set up for specific items to include:

toasting glasses
programs
seating cards
card box

cake knife & server
bathroom amenity baskets
welcome book
pictures

favours
table numbers
cocktail napkins
signs

CENTERPIECE SET UP & BREAKDOWN:

To ensure you have a smooth wedding day, The Candlewood Inn requires decor set up handled by:

- A Florist
- A Day-of Coordinator
- The Candlewood Inn Team

We no longer allow set-up/breakdown by family or friends, we're happy to explain why.

CENTERPIECE SET UP & BREAKDOWN BY THE CANDLEWOOD INN:

A stress-free way to handle your DIY centerpieces! We will place and breakdown your centerpieces for \$40++ per table. We do request pictures of your display at your planning meeting. Floating candles are not suggested.

CHAMPAGNE WALLS/ CEREMONY ARCH / SPECIALTY WALLS:

CWI offers several suggested vendors for champagne walls, ceremony arches, flower wall, etc if needed. Should you decide to provide your own ceremony arch or décor wall, there is a handling fee of \$250++ per item.

No fees apply if a florist or vendor is setting this up.

We no longer allow "DIY/Homemade" walls which hold food and beverage items, due to liability. We cannot ensure the stability of these walls if they are made at home and are a possible risk to your guests.



DEPOSIT SCHEDULE

EVENT DEPOSIT SCHEDULE

Event Bookings 24+ months away

- \$1,000- Booking Deposit, *non-refundable*
- \$1,000- 24 months prior to event date, *non-refundable*
- \$3,000- 12 months prior to event date, *non-refundable*
- (9) months prior to the event date, 25% of the contracted event total is due.
- (3) months prior to the event date, another 25% of the contracted event total is due.

Event Bookings 13+ months away

- \$1,000- Booking Deposit, *non-refundable*
- \$1,000- 15 months prior to event date (*if applicable*), *non-refundable*
- \$3,000- 12 months prior to event date, *non-refundable*
- (9) months prior to the event date, 25% of the contracted event total is due.
- (3) months prior to the event date, another 25% of the contracted event total is due.

Event Bookings 9-12 months away

- \$2,000- Booking Deposit, *non-refundable*
- (9) months prior to the event date, 25% of the contracted event total is due.
- (3) months prior to the event date, another 25% of the contracted event total is due.

Event Bookings within 9 months

- \$2,000- Booking Deposit, *non-refundable*
- (3) months prior to the event date, 25% of the contracted event total is due.

The “contracted event total” includes an operational charge of twenty percent (20%), which is added to all charges incurred by the Client. This is not a gratuity and is subject to sales tax at the prevailing rate.

Any additional charges (i.e. stations, additional event time, etc.) will be included within the final invoice.

Final payment is due seven (7) banking days prior to your event date by either cash, certified bank check or wire transfer.

We cannot accept credit/debit cards for any payments.

Menu items and pricing are subject to change.

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