

# KINSMEN WEDDING PACKAGE



## THE VENUE

FULLY RESTORED HISTORIC SPACE FEATURING:

- Restoration Hardware Farm Tables & Chandeliers
- Floor to ceiling stone fireplace
- 50 ft handcrafted bar overlooking barrel aged beer
- Fireplace lounge seating for that post-dinner “chillax” vibe

## THE RECEPTION

Venue Fee: FRI = \$6,000 / SAT = \$7,000 / SUN = \$5,000  
Full-Day Access | 11:00AM – 11:00PM

Five hour reception including:

- Exclusive access to Clark Hall
- Private Bridal Suite
- On-site coordination support

**Ceremony Package - \$1,500**

(OPTIONAL)

- Ceremony chairs
- Full setup & breakdown
- 30-minute guest arrival
- 30-minute ceremony
- Dedicated ceremony staffing

**Open Bar - \$50** per person

**COCKTAIL HOUR WITH TOP SHELF SPIRITS**

*Staffing includes one bartender per 50 guests*

Every wedding includes signature couples cocktails and a champagne toast for all guests.

**Catering Package - \$80** Per Person

**ELEGANT BUFFET DINNER**

*Includes staffing, flatware, and linens*

**Cocktail hour** begins with a stationed charcuterie and crudité display, plus two passed appetizers.

**Dinner** includes bread service, a curated salad, one pasta course, two entrées, and thoughtfully paired vegetable and side selections.

**Dessert** selections crafted to your event upon request

# KINSMEN CATERING PACKAGE



## **APPETIZER** (CHOICE OF TWO) ADDITIONAL APPETIZERS AVAILABLE BY REQUEST

**STUFFED MUSHROOMS**  
**SWEET POTATO PUFF**  
**SWEET & SPICY MEATBALLS**  
**BAKED BRIE W/ RASPBERRY**  
**CAPRESE SKEWERS**  
**BRUSCHETTA**  
**MINI QUICHE**  
**ORANGE RICOTTA CROSTIN**  
**MASCARPONE & SALMON CROSTINI**  
**PROSCIUTTO WRAPPED ASPARAGUS**  
**PEAR & PROSCIUTTO ROLL UP**  
**BACON WRAPPED DATES**  
**CARAMELIZED ONION TARTLETS**  
**PULLED PORK PUFFS**  
**BACON WRAPPED LITTLE SMOKIES**  
**CHEESY SAUSAGE PUFFS**

## **SALAD** (CHOICE OF ONE)

**HOUSE GARDEN SALAD**  
choice of our house creamy Italian  
or balsamic vinaigrette

**FRESH FIELD GREEN SALAD**  
plum tomatoes, fresh mozzarella, almonds  
with a raspberry vinaigrette dressing

**TRADITIONAL CAESAR SALAD**  
fresh romaine lettuce, shaved parmesan  
cheese and croutons in our house Caesar  
dressing

**ARUGULA SALAD**  
arugula tossed with thinly sliced pineapple  
and red onions tossed in an apple cider  
and maple vinaigrette

## **PASTA** (CHOICE OF ONE)

### **PASTA PRIMAVERA**

Campanella pasta tossed with broccoli, zucchini, red onion and red pepper in a light parmesan cream sauce

### **PENNE PASTA**

Penne with house made tomato sauce flavored with beef and pork

### **RIGATONI BOLOGNESE**

Rigatoni tossed in our house meat sauce finished with a splash of cream, parmesan cheese and fresh basil

### **PENNE ALLA VODKA**

Penne pasta sautéed in a vodka infused tomato cream sauce

### **TUSCAN PASTA**

Rigatoni tossed in a spicy sausage, tomato, spinach and cream sauce

### **LASAGNA ROLLS (+ \$2 PER PERSON)**

covered in a creamy bechamel sauce

## **ENTREES** (CHOICE OF TWO\*)

### **CHICKEN FRANCAISE**

thin sliced battered chicken breast sautéed in a white wine, lemon and butter sauce

### **CHICKEN MARSALA**

herb-marinated grilled chicken breast topped with mushrooms and a Marsala wine sauce

### **ROASTED PORK LOIN**

hand-cut, marinated and served in a warm apple maple compote

### **ROAST BEEF**

top round slow-roasted beef thinly sliced and served in brown beef gravy

### **BAKED COD**

seasoned Cod baked with lemon and a buttered cracker topping

### **BEEF TENDERLOIN (MARKET PRICE)\***

whole tenderloin of beef seasoned and roasted with garlic and rosemary

## **SIDE DISHES** (CHOICE OF ONE)

### **ROASTED POTATOES**

seasoned with herbs, garlic and olive oil

### **MASHED POTATOES**

whipped with fresh cream, butter, salt and pepper

### **AU GRATIN POTATOES**

oven baked with a cheddar parmesan cheese sauce

### **RICE PILAF**

light and fluffy rice pilaf seasoned with onion and garlic and steamed to perfection

## **VEGETABLES** (CHOICE OF ONE)

### **ROASTED VEGETABLES**

seasoned broccoli, cauliflower, zucchini, red onions and peppers roasted with olive oil

### **STEAMED BROCCOLI**

steamed broccoli drizzled with olive oil

### **GREEN BEANS ALMONDINE**

fresh green beans steamed & tossed with almonds and parmesan cheese

### **BOURBON GLAZED CARROTS**

sliced carrots cooked and tossed in a sweet bourbon glaze

### **ZUCCHINI & ONIONS**

seasoned and roasted with olive oil

**RULES: ATTENDEES MUST BE 21 YEARS OF AGE UNLESS ACCOMPANIED BY PARENT OR GUARDIAN. PROOF OF AGE IS REQUIRED. NO ONE UNDER THE AGE OF 21 WILL BE PERMITTED TO SAMPLE ANY BEER OR ALCOHOL**

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

**PLEASE ADD 20% SERVICE CHARGE PLUS CONNECTICUT SALES TAX**