

A photograph of a bride and groom embracing at a wedding reception. The bride is wearing a white lace dress and a tiara, and the groom is wearing a maroon suit and glasses. They are both smiling and looking at each other. The background is dark with some warm, out-of-focus lights.

Wedding Package

H | The
Hartford
Club

Est. 1873

The Hartford Club offers four different wedding packages. Each package offers a combination of options to choose from. Allowing you to select the most suitable option for your special day. Additional customizations are available for each package upon request.

Package Inclusions



VIP Club Access

The Hartford Club is all yours during your wedding. You will have access to all function spaces reserved for your event. One small function room is open to club members for dining as we are a member owned facility.

Décor

Our packages include white, black or ivory table linens, choice of colored cloth napkins, 15 x 15 dance floor (can be upgraded), glassware, china plate, flatware, glassware, table numbers, and votive candles.

Tasting

The Hartford Club provides individual, personal tasting for each bride and groom.

Parking

All of our packages include parking for all guests in underground garage with the option to upgrade to valet parking service.

Bridal Suite

Our bridal suite is available to all our brides and grooms throughout the duration of your wedding package. A room of natural lighting, two restrooms, comfy couches, large mirrors, and dining table. *

Groom's Domain

The ultimate location: Cigar Lounge with large leather chairs, bar, pool table, and large flat screen television.*



Wedding Packages

Sweet & Simple

FIVE HOUR PLATED RECEPTION

COCKTAIL HOUR

ONE HOUR 'CLUB' OPEN BAR

Sliced fruit, cheese & vegetable crudité display

FOUR HOUR SEATED RECEPTION

THREE HOUR 'CLUB' OPEN BAR

Complimentary champagne toast
Fresh breads, plated salad
Two entrée selections, starch & vegetable
Coffee & tea service

Perfect Pair

FIVE HOUR PLATED RECEPTION

COCKTAIL HOUR

ONE HOUR 'CLUB' OPEN BAR

Three passed hors d'oeuvres
Sliced fruit, cheese & vegetable crudité display

FOUR HOUR SEATED RECEPTION

THREE HOUR 'CLUB' OPEN BAR

Complimentary champagne toast
Fresh breads, plated salad
Two entrée selections
starch & vegetable
Hartford club wedding cake
Coffee & tea service

Elegance

FIVE HOUR BUFFET RECEPTION

COCKTAIL HOUR

ONE HOUR 'PREMIUM' OPEN BAR

FOUR PASSED HORS D'OEUVRES

Sliced fruit, cheese & vegetable crudité display

FOUR HOUR RECEPTION

THREE HOUR 'PREMIUM' OPEN BAR

Complimentary champagne toast
Fresh breads, plated salad
Pasta course (*optional: additional \$5*)
3 Entrée selections
(*Includes a vegetarian option*)

Treats trolley display
Coffee & tea service

Crystal

FIVE HOUR SEATED RECEPTION

COCKTAIL HOUR

ONE HOUR 'PREMIUM' OPEN BAR

Five passed hors d'oeuvres
(*one from each category, plus one additional*)
Sliced fruit, cheese & vegetable crudité display

FOUR HOUR SEATED RECEPTION

THREE HOUR 'PREMIUM' OPEN BAR

Complimentary champagne toast
Fresh breads, plated salad
Pasta course
Three entrée selections
starch & vegetable
(*includes a vegetarian option*)
Hartford club wedding cake, and
venetian desert display
Coffee & tea service
Late night snack



Main Course Starters

First Course

(select one)

Served with fresh breads and sweet cream butter

Artisanal greens with dried cranberries, candied pecans, goat cheese and house dressing

Artisanal greens, tomato, carrots, polenta croutons and port wine vinaigrette

Arugula and radicchio with dried apricots and fennel

Caesar with romaine lettuce, parmesan, polenta croutons and caesar dressing

Tomato and mozzarella salad with olive oil and fresh basil Frisé, arugula, roasted pears, gorgonzola and toasted walnuts

Mediterranean pasta salad

Accompaniments

(select one starch & one Vegetable)

Starches:

Whipped Potatoes
Exotic Mushroom Risotto
Blend Roasted Fingerling Potato
Scallion & Mascarpone
Potato Cake
Basmati Fried Rice
Kimchi Rice

Vegetables:

Grilled Asparagus
Broccolini Seasonal
Harvested Vegetables
Tri-Colored Carrots
Haricots Verts
Roasted Cauliflower

Entrees

(see package for included entrees)

Poultry

Parmesan Crusted Chicken Breast Natural Jus

Lemon Oregon Basted Chicken Breast

Breast with Roasted Pear and Goat Cheese

Herb Roasted Chicken Breast in a White Wine Sauce

Breast of Chicken with Garlic, Spinach, Tomato and Lemon Caper Sauce

Chicken with Wild Mushrooms and Marsala Sauce

Roast Turkey Breast with Cranberry Relish
(Carving Station)

Vegetarian

Rainbow Vegetable Stack

Tri Color Tortellini

Beef

Grilled Six Ounce Filet Mignon

Roast Filet Mignon with Parma Wrapped Shrimp

“Baseball Cut” Top Sirloin

Roasted Sirloin of Beef with Peppercorn Demi Glaze

Pepper Crusted Omaha Prime Rib

Fish

Coriander Crusted Chatham Cod

Sesame Encrusted Mahi in a Miso Buerre Blanc Sauc

Pan Seared Wild Salmon

Salmon with Sweet Onion and Red Pepper Tapenade with Saffron Aioli

Citrus Spritzed Organic Salmon



Hors D'oeuvres

Stationary

(included in all wedding packages)

INCLUDED IN WEDDING PACKAGES:

ARTISAN CHEESE AND CRUDITÉS DISPLAY:

Sliced Fresh Fruit | Imported and domestic cheeses
Crudités of garden vegetables | House made dips
Flatbread, crackers and crostini

ADDITIONAL DISPLAY OPTIONS

Harvest Table:

Olive tapenade | Tomato bruschetta
Fresh mozzarella | Vegetable antipasto salad

Raw Bar: *(Market price)*

Chilled jumbo shrimp | Oysters, littleneck clams
Lemon wedges, mignonette sauce and cocktail sauce

Sushi Station:

Premade assorted sushi rolls Wasabi, marinated
ginger and Soy sauce | Sushi "bite sized sandwiches"
Wild salmon and sesame Tuna salad with jicama
and bok choy | street noodles

Smoked Salmon Display:

Smoked salmon | Capers Diced red onion
Eggs and sour cream | Toast points

Passed

(select no more than one from each category)

Vegetarian

Vegetable spring rolls with apricot chili sauce
Mozzarella and cherry tomato skewers with
Balsamic reduction
Bruchetta with ripened tomato, basil and
Blasamic reduction
Fig puree and goat cheese on crostini
Spanakpita with tzatziki sauce
Vegetable Dumplings
Brie, honey rye, strawberry balsamic

Poultry

Thai chicken satay with spicy peanut sauce
Parmesan chicken tenders with tomato
And herb sauce
Asian chicken potstickers with ginger jus
Parmesan herb chicken tenders with
Fresh marinara
Blackened chicken with papaya coulis

Fish

Coconut shrimp with sweet chili sauce
Mini crab cakes with rémoulade sauce
Bacon wrapped scallops with maple glaze
Seared ahi tuna, avocado crema, wakame,
Crisp wonton
Potato pancake with sour cream and caviar

Beef

Prosciutto and fontina wrapped asparagus
Mini beef wellington with horseradish cream
Mini cheeseburger sliders with tomato puree
Rare sirloin, garlic boursin and caramelized onion
On crostini
Franks in a blanket with deli mustard
Red curry beef satay



Dessert Enhancements

Sweet Dream Dessert Display

Fresh Fruit Tarts | Oatmeal, Peanut Butter, & Chocolate Chip Cookies | PetiteFours | Mini Cannoli | Almond Macaroons | Biscotti

Cupcake Display

(30 guest minimum, select three)
Chocolate Cake with Chocolate Frosting | Carrot Cake with Cream Cheese Frosting
Vanilla Cake with Vanilla Frosting | Red Velvet Cake with Cream Cheese Frosting
Lemon Cake with Lemon Frosting | Chocolate Cake with Vanilla Frosting

Venetian Table

Showcase Cakes | Fresh Fruit Tarts
Almond Macaroons | Chocolate Covered Strawberries
Oatmeal, Peanut Butter, & Chocolate Chip Cookies
Petite Fours | Biscotti

ADD ON: Ice Cream Sundae Bar

Make Your Own Sundae

Fresh Fruit Tarts | Oatmeal, Peanut Butter, & Chocolate Chip Cookies | PetiteFours | Mini Cannoli | Almond Macaroons | Biscotti

Ultimate Chocolate Display

Chocolate Covered Strawberries | Chocolate Truffles
Chocolate Pot Au Crème | Flourless Chocolate
Decadence Chocolate | Chip Cookies

Sweet Treat "Trolley"

Servers will come to each table with platters of Assorted desserts
Fresh Fruit Tarts | Assorted Cakes | Tortes Petite Fours
Truffles | Almond Macaroons | Biscotti

Chocolate Dipped Strawberries

Chocolate Pistachio Crumb Dipped | Tuxedo White with Dark Chocolate Dipped | Plain Chocolate Dipped

Beverage Service

Open Bar Package

One bartender included per 75 guests

Club

(Included in Sweet & Simple, and Perfect Pair packages)
Smirnoff | Beefeater | Bacardi Silver | Jose Cuervo Gold | Seagrams VO
Dewars | Jim Beam | Imported and Domestic Beer
House Red, White and Sparkling | Assorted Soft Drinks, Juices, Mixers, Garnish

Upgrade to Premium Bar Available

Premium

(Included in Elegance, and Crystal packages)
Kettle One | Tanqueray | Makers Mark | Canadian Club | Captain Morgan
Johnnie Walker Black | Jose Cuervo 1800 | Imported and Domestic Beer
House Red, White and Sparkling | Assorted Soft Drinks, Juices, Mixers, Garnish

Add-Ons

Table wine service during dinner available
Wine per table available



Late Night Snacks

GRILLED PATTY MELT SANDWICHES

Classic Cheese, Tomato and Bacon

Ballpark Station

Pigs-n-blanket Popcorn, Warm Pretzels, Mini Chicken Sliders French Fri Bar with Assorted Aioli's and Ketchups (Waffle Fries, Steak Fries, Sweet Potato, and Yukon)

French Fri Bar

with Assorted Aioli's and Ketchups (Waffle Fries, Steak Fries, Sweet Potato, and Yukon)

Add-Ons

Table wine service during dinner available
Wine per table available

Make Your Own S'mores Bar

Honey Graham Crackers | Cinnamon Graham Crackers | Chocolate Graham Crackers | Stroop Waffles Marshmallows Toasted Coconut Marshmallows Hershey's Bar | Reese's Peanut Butter Cups | Heath Bar

Cookie and Milk Shots

Chocolate Chip | Peanut Butter | Oatmeal Raisin

Assorted Candy Station

Candies of Color to match your wedding or assortment of "Favorites"

Add-On Action Stations

(price per person for one hour)

Pasta

(Requires chef attendant. One chef per 100 guests)

Penne Pasta | Chees e Tortellini | Olive Oil Marinara Sauce | Pesto Sauce | Alfredo Sauce Sweet Italian Sausage | Parmesan Cheese | Red Pepper Flakes Bread Sticks | Garlic Bread

ADD-ON'S:

Grilled Chicken | Hot Sausage
Portobello Mushrooms | Seasonal Vegetables

Grilled Flatbread

(No chef attendant required)

(Select two)

Caprese with Tomato, Basil and Mozzarella Greek with Kalamata Olives, Arugula, Olive Oil and Feta

Meat Lovers with Pepperoni, Sausage and Hamburg

French with Caramelized Onions, Balsamic Reduction and Gruyere

Seafood with White Clams, Herbs and Parmesan

Carving

(Requires chef attendant. One chef per 100 guests)

Roast Tenderloin of Beef with Merlot Jus and Horseradish Cream

Roast Sirloin of Beef, Cognac Peppercorn Sauce and Horseradish Cream

Roast Leg of Lamb Kalam ata Olive Pesto Jus

Corned Beef Brisket with Maple Mustard

Guava BBQ Beef Brisket with Three Pepper Jicama Relish

Maple Cured Smoked Ham with Honey Mustard

Apricot Glazed Roast Breast of Turkey

Wok

(Requires chef attendant)

(One chef per 100 guests)

Fresh Oriental Vegetables | Ginger Soy Sauce

Lo Mein Noodles | White Rice Tossed with Choice of

(2): Chicken | Scallops | Hoisin Pork | Shrimp

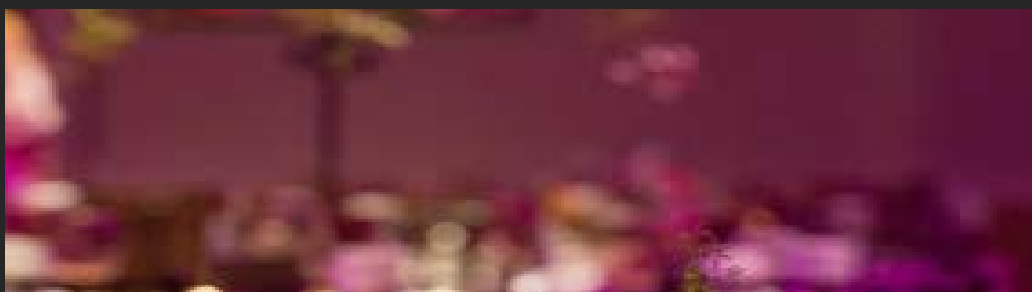
Wedding Additions

ON SITE WEDDING CEREMONY ONE HOUR

50 – 110 Guests, 110 – 200 Guests, 200 + Guests

Includes:

Room Set Up, Decorated Arbor, and White Folding Chairs



Bridal Suite

Features a large dining table, couches and chairs with two bathrooms included for the duration of your wedding package.

**Additional Hours for pre-wedding preparation available for additional charge.*

BRIDAL 'SUITE' TREATS

Sliced fruits and cheeses coffee/tea/soda/water/juice one bottle of prosecco or one pitcher of mimosa.



Groom 'Man Cave'

Cheeses and assorted bar snacks coffee/tea/soda/water/juice
bucket of beers (12)

ADD-ON'S

Cake Cutting
Exclusive club access
Customized cigar packages (*in our one & only specialty room*)