



H | *The
Hartford
Club*

Est. 1873

Wedding Package Inclusions

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.

VIP Club Access

The Hartford Club only does one wedding at a time. 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.

Tasting

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

Parking

All of our packages include parking for all guests in an underground garage with 24 hour security.

Bridal Suite at The Hartford Club

Our bridal suite is available to all our brides and grooms throughout the duration of your 5 hour wedding package. A room of natural lighting, two restrooms, comfy couches, large mirrors, and dining table.

Décor

Our packages include choice of floor length table linens, colored cloth napkins, dance floor (can be upgraded), glassware, china plates, flatware, glassware, table numbers, mirrors and votive candles for centerpieces.

Day-of: Personal Wedding Consultant to coordinate your details, execution of all items selected in your individual package, butler passed Hors D'oeuvres, complimentary Champagne Toast

Sweet & Simple Package

Five Hour Plated Reception

Cocktail Hour

One Hour 'Club' Open Bar
Artisanal Cheese 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 Station

Friday or Sunday

\$85 per Adult ++

Saturday

\$99 per Adult ++

Perfect Pair Package

Five Hour Plated Reception

Cocktail Hour

One Hour 'Club' Open Bar
Three Passed Hors D'oeuvres
One Stationary Hors D'oeuvres 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 Station

Friday or Sunday

\$100 per Adult ++

Saturday

\$110 per Adult ++

Elegance Package

Five Hour Buffet Reception (or Plated)

Cocktail Hour

One Hour 'Premium' Open Bar
Four Passed Hors D'oeuvres
One Stationary Hors D'oeuvres Display

Four Hour Reception

Three Hour 'Premium' Open Bar
Complimentary Champagne Toast
Salads
Fresh Breads
3 Entrée Selections (*Includes a Vegetarian Option*)
Starch & Vegetable
The Hartford Club Dessert Display
Coffee & Tea Station

Friday or Sunday

\$110 per Adult ++

Saturday

\$125 per Adult ++

Crystal Package

Five Hour Seated Reception

Cocktail Hour

One Hour 'Premium' Open Bar
Six Passed Hors D'oeuvres
One Stationary Hors D'oeuvres Display

Four Hour Seated Reception

Three Hour 'Premium' Open Bar
Complimentary Champagne Toast
One Bottle of House Red and White Wine per Table
Fresh Breads
Plated Salad
Three Entrée Selections (*Includes a Vegetarian Option*)
Starch & Vegetable
Hartford Club Wedding Cake & The Hartford Club Dessert Display
Coffee & Tea Service
Late Night Snack

Friday or Sunday

\$135 per Adult ++

Saturday

\$150 per Adult ++

Stationary Hors D'oeuvres Display

(For All Packages Select One Stationary Display)

Artisanal Cheese Display

Sliced Fresh Fruit | Imported and Domestic Cheeses | Flatbread | Crackers | Crostini

Crudité Display

Garden Vegetables | House Made Dips | Hummus | Pita Chips | Toast Points

Harvest Table

Olive Tapenade | Tomato Bruschetta | Fresh Mozzarella | Vegetable Antipasto Salad

Taco Bar

Make your own: Beef | Chicken | Lettuce | Cheese | Tomato | Salsa | Sour Cream | Guacamole | Corn & Flour Shells

Enhanced Stationary Display Options

Sushi Station \$23 pp

Premade Assorted Sushi Rolls | Wasabi | Marinated Ginger and Soy Sauce | Assorted Fresh Fish Sashimi | Sesame Tuna with Jicama and Bok Choy | Street Noodles

Stationary Shrimp Cocktail \$13 pp

Regular or Baltimore Shrimp Cocktail display with Cocktail Sauce | Horseradish and Lemons

Raw Bar \$13 pp

Cherry Stone Clams, Fresh Local CT Oysters, Mussels, Cocktail Sauce | Horseradish and Lemons

Mediterranean Display \$15 pp

Marinated Artichokes | Grilled Vegetables

Assorted Olives

Assorted Meats and Cheeses

Tomato Mozzarella with Basil Dressing and

Balsamic Reduction

Olive Tapenade and Hummus

Assorted Crackers | Crostini | Breads

Smoked Salmon Display \$12 pp

Smoked Salmon | Capers | Diced Red Onion

Eggs and Sour Cream Toast Points

Charcuterie Board \$18 pp

Pepperoni | Capicola | Sopressata

Prosciutto | Genoa Salami

Crackers | Crostini and Breads

pp= per person

Passed Hors D'oeuvres

Hot

Chicken Satay Skewers with Thai Peanut Sauce
Margarita Flatbread
Meat Lovers Flatbread
South West Chicken Flatbread
Local Beets & Greens & Nuts Flatbread
Pulled Chicken with BBQ | Blue Cheese or Ranch Flatbread
Vegan, Chicken or Pork Dumplings with Ponzu Sauce
Southwestern Chicken Eggrolls with Tequila Aioli
Philly Cheese Steak Eggrolls with Tequila Aioli
Rueben Eggrolls with 1000 Island Dressing
3 Cheese Arancini with Roasted Red Pepper Cream
Loaded Potato Croquet with Sriracha Sauce
Seasonal Pork Belly
Coconut Shrimp with Thai Chili Sauce
Scallops Wrapped in Bacon with a Garlic Maple Sauce
Lamb Lollipops with Chimichurri
Seafood Stuffed Mushrooms
Mushrooms & Goat Cheese Flatbread
Shrimp Peanut Thai Chili Flatbread

COLD

Stuffed Vegan Mushrooms with Tofu Cream
Classic Tomato Basil Crostini
Gorgonzola Beef Crostini
Onion Jam Beef Crostini
Brie Seasonal Fruit Jam Crostini
Wild Local Mushrooms Crostini
Ricotta and Pickled Things Crostini
Squash and Nuts Crostini
Thai Curry Vegetable Crostini
Smoked Salmon and Herbed Goat Cheese Crostini
Roasted Garlic Mozzarella Pesto Crostini
Salmon Rolls
Tuna Wasabi Sashimi
Bite Size Lobster Rolls

* Raw Bar:

Shrimp: +\$4.50 | Oysters: +\$6.50
Lobster Tails: +\$12.00 | Clams: + \$6.50

Main Course

Select One Salad

*Seasonal Salad: Will change seasonally

House Salad: Spring Mix | Cucumber | Tomato | Red Onion
Balsamic Vinaigrette

Caesar Salad: Romaine | Shaved Parmesan Cheese |
Croutons

Grilled Tomato and Mozzarella Salad: Grilled Heirloom
Tomatoes | Spring Mix | Pickled Shallots | Fresh
Mozzarella

Squash and Nuts Salad: Grilled Seasonal Squash | Candied
Nuts | Red Beets | Herb Dressing

Wild Berry Salad: Mix of Berries | Goat Cheese | Pepitas |
Arugula | Citrus Vinaigrette

Burrata Salad: Grilled Heirloom Tomatoes | Spring Mix | Pickled
Shallots | Fresh Burrata

Select One Starch & One Vegetable

Starches:

Smashed Fingerlings

Loaded Baked Potato

Yukon Gold Mashed Potatoes

Potato Gratin

Mashed Potatoes

Rosemary Potatoes

Roasted Potatoes

Smashed Purple Potatoes

Vegetables:

Seasonal Vegetables

Roasted Broccolini

Patty Pan Squash

Asparagus

Roasted Beet Risotto

Sautéed Spinach

Entrees

(*See package for included entrees)

Poultry

Airline Chicken Breast Cherry Pepper Pan Jus

Pesto Airline Chicken Pan Fried | Pesto Cream Sauce

Chicken Milanese Bread Crumb Crusted Chicken

***Seared Duck** Thai Basil Chermoula **\$2.50 pp**

Vegetarian / Vegan

Vegan

(Accompanists can be interchanged)

Vegan Ramen - Baby Bok Choy | Wild Mushrooms | Radish
Rice Noodles | Vegetarian Dashi

Southern Fried Cauliflower – Mashed Purple Potatoes |
Grilled Radicchio | Coconut Tofu Cream | Endive Mushroom
Chips

Red Curry Risotto – Mix Seasonal Vegetables | Coconut
Broth | House Made Red Curry Paste

Carrot and Chili Tamale – Sweet and Spicy Carrot Tamale |
Mixed Greens | Carrot Ribbons | Salsa Verde

Grilled Mushrooms- King Trumpet Mushrooms Marinated
with Soy and Garlic | Brown and Wild Rice | Herb Salsa |
Squash Ribbons

Beef

NY Strip Roasted Garlic & Herb Compound Butter

Ribeye Asian Steak Sauce

Prime Rib Horseradish Demi

Filet Braising Liquid **\$2.50 pp**

Porterhouse Béarnaise Sauce or Demi Glace **\$2.50 pp**

Fish

Crispy Skin Salmon Orange Cream Sauce

Miso Honey Salmon Miso Glaze

***Sea Bass** Burnt Citrus and Mango Foam

***Grilled Mahi Mahi** Topped with Spicy Chimichuri

*Market Price

Pork

Pork Chop Smoky Peach BBQ Sauce

Stuffed Pork Loin Pan Sauce

Blackened Pork Chop Chimichurri Sauce

Pork Milanese Mozzarella Tomato Herb Balsamic

- **Sauces are interchangeable**

Beverage Service

Club Bar

(Included in Sweet & Simple and Perfect Pair Packages)

Tito's Vodka | New Amsterdam | Bacardi Rum | Malibu Rum | Tres Agaves Blanco Tequila | Canadian Club Whiskey | Dewar's Scotch | Old Forester Bourbon

Imported and Domestic Beer – Two Roads Lil Heaven | Amstel | Budweiser | Bud Light | O'Doul's

Red and White House Wines

Assorted Soft Drinks

To upgrade to Premium Bar: Additional \$5 per Person per Hour

Premium

(Included in Elegance & Crystal Packages)

Ketel One Vodka | Ketel One Citron Vodka | Tanqueray Gin | Captain Morgan Rum | Johnnie Walker Black Scotch | Crown Royal Whiskey | Makers Mark Bourbon | Tres Agaves Reposado Tequila |

Jack Daniels Whiskey | Jameson Whiskey | Includes Club Spirits

Imported and Domestic Beer – Roads Lil Heaven | Amstel | Budweiser | Bud Light | O'Doul's

Red, White, and Champagne

Assorted Soft Drinks

Add-Ons:

Additional Bartender: **\$150**

Table Wine service during dinner: **\$6 per person**

Bottle of House White or Red Wine per table: **\$28 each**

Optional Wedding Enhancements

On Site Wedding Ceremony

One Hour

50 – 220 Guests \$850

Includes:

Room Set Up, Decorated Arbor, & Chairs

Groom 'Man Cave'

Cheeses and Assorted Bar Snacks

Chefs Choice of Hot Snacks

Bucket of Beers (12)

\$25 per person

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

Bridal Suite

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

Bridal 'Suite' Treats

Sliced Fruits and Cheeses

Chefs Choice of Cold Snacks

One Bottle of Prosecco or

One Pitcher of Mimosa

\$25 per person

Add-On's:

*Cake Cutting Fee: \$3.00 per person (licensed Baker)

*Additional Reception Time: Upon Request

Site Fee:

*Based on number of rooms used

Optional Add-On Action Stations

Pasta Station

Gluten Free Available

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

\$15

Add-On's: Grilled Chicken | Hot Sausage
Portobello Mushrooms | Seasonal Vegetables

\$5 pp

Carving Station

Oven Roasted Turkey **\$12**

Honey Glazed Ham **\$12**

Herb Roasted Prime Rib of Beef **\$20**

Roasted Pork Tenderloin **\$15**

Smoked Salmon **\$17**

Beef Tenderloin **\$16**

(Requires Chef Attendant - \$150)

(One Chef per 100 Guests)

Late Night Options

Assorted Slider Station with Assorted Gourmet Aioli's **\$11 pp**

Ballpark Station: Pigs in a Blanket | Popcorn, Warm Pretzels, Mini Chicken or Beef Sliders **\$10 pp**

French Fry Bar with Assorted Aioli's and Ketchups (Waffle Fries, Steak Fries, Sweet Potato, and Yucca) **\$7 pp**

Milk and Cookies \$8 pp

1% Milk and Chocolate Milk

Chocolate Chip | Peanut Butter | Oatmeal Raisin

Assorted Candy Station \$7 pp

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

Dessert Enhancements

Sweet Dream Dessert Display

Fresh Fruit Tarts | Oatmeal, Peanut Butter, &
Chocolate Chip Cookies | Petite Fours | Mini
Cannolis | Almond Macaroons | Biscotti

\$10 pp

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 Vanilla Cream | Lemon
Cake with Lemon Frosting

Chocolate Cake with Vanilla Frosting

\$12 pp

Hartford Club Display

Fresh Fruit Tarts | Chocolate Covered Strawberries |
Oatmeal, Peanut Butter, & Chocolate Chip Cookies |
Petit Fours | Mini Cheesecakes | Mini Cannolis |
Biscotti | Fruit

\$15 pp

Add On: Ice Cream Sundae Bar \$4 pp

Ultimate Chocolate Display

Chocolate Covered Strawberries | Chocolate
Truffles

Chocolate Pot Au Crème | Flourless Chocolate
Cake | Decadent Chocolate Chip Cookies

\$14 pp

Chocolate Dipped Strawberries

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

\$24 per Dozen

Late Night Options

Assorted Slider Station with Assorted Gourmet Aioli's **\$11 pp**

Ballpark Station: Pigs in a Blanket | Popcorn, Warm Pretzels, Mini Chicken or Beef Sliders **\$10 pp**

French Fry Bar with Assorted Aioli's and Ketchups (Waffle Fries, Steak Fries, Sweet Potato, and Yucca) **\$7 pp**

Milk and Cookies

1% Milk and Chocolate Milk

Chocolate Chip | Peanut Butter | Oatmeal Raisin

\$8 pp

Assorted Candy Station

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

\$7 pp