

Trumbull Marriott | 180 Hawley Lane | 203.378.1400

rehearsal

ceremony

afternoon

evening

enhancements

brunch

our hotel

package | hors d'oeuvre | dinner | beverage



## *Signature Package*

Five Hour Wedding Reception

Five Hour Open Premium Bar

Eight White Gloved Butler Passed Hors D'oeuvres during Cocktail Hour

Two Display Stations

Champagne Toast for All Guests

House Wine Service with Dinner

Five Course Dinner to Include: Choice of Three Entrees and a Custom Designed Wedding Cake

White Floor Length Table clothes, Napkins and Chair covers

Complimentary Overnight Accommodations for Bride and Groom

Complimentary First Anniversary Dinner and Overnight Accommodations for Bride and Groom

Private Cocktail Hour for the Wedding Party

Special Group Rate for Out of Town Guests

Directional Inserts for Invitations

Personalized Planning to the Last Detail with a Marriott Certified Wedding Planner



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## *One Hour Cocktail Reception*

Open Bar Serving Premium Brand

## *Butler Passed Hors D'oeuvres*

(Choice of Eight)

## *Hot Selections*

Mini Quiche

Beef Wellington

New Zealand Baby Lamb Chops

Cozy Shrimp

Mini Rueben's

Boursin Cheese Stuffed Mushrooms

Maryland Crab Cakes with Remoulade Sauce

Pork Wonton

Blue Cheese Puffed Pastry

Risotto Arancini

Lobster Wellington

Asian Pot Stickers

Skirt Steak Panini



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## *Chilled Selections*

Tomato Onion Basil Bruschetta

Shrimp Cocktail Shooter

Bloody Mary Deviled Eggs

Asian Duck Spoon

Mini Maple Bacon BLT

Ahi Seared Tuna on Wonton Triangle with Wasabi

Beef Carpaccio

Parmesan Crisp with Goat Cheese

Vietnamese Spring Roll

Kumomoto Oyster with Blood Orange Aspic  
Sriracha

Shrimp and Avocado Salsa Fork



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## Display Stations Cold Selection

(Choice of One)

International & Regional Market Style Cheese Display with Crackers and Organic Jams

Garden Vegetable Crudités

### Enhancements

Raw Bar

Ceviche Station

Sushi Station

Seared Tuna Carving

Antipasto

## Hot Selection

(Choice of One)

Pasta Station

Penne and Farfalle Pasta with Choice of Two Sauces, Tomato Basil, Alfredo or Pesto Cream

Mashed Potato Bar

Yukon Gold and Sweet Potatoes with Choice of Five Toppings. Blue Cheese, Butter, Cheddar Cheese, Maple Bacon, Sautéed Onions, Mushrooms, Marshmallows, Brown Sugar and Sour Cream

### Enhancements

Crepe Station

Carving Station to Include Tenderloin, Turkey, Ham, Pork or Cedar Plank Salmon

Crab Cake Station

Risotto Station



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## *Appetizers*

(Select One)

Penne Marinara

Vodka Rigatoni

Fresh Tomato and Mozzarella

### Enhancements

Shrimp Cocktail

Jumbo Lump Crab Timbale

Wild Mushroom Risotto

Deconstructed Lasagna

## *Salad Selection*

(Choice of One)

### **Organic Baby Greens**

Cucumber, Tomatoes, Carrot & Red Onions with  
Choice of Dressing

### **Classic Caesar Salad**

Romaine, Creamy Caesar Dressing, Shaved  
Parmesan & Croutons

### **Wedge Salad**

Boston Lettuce, Blistered Tomatoes, Blue Cheese,  
Ranch Dressing and Toasted Bread Chards

### Enhancements

Arugula Salad

Goat Cheese, Roasted Baby Beets, Walnuts and  
Walnut Vinaigrette

Tuna Nicoise Salad

Seared Tuna with Fingerling Potatoes, Green Beans,  
Red Onion, Tomato, Hard Boiled Egg and  
Mustard Vinaigrette



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## *Intermezzo*

Flavored Sorbet

## *Entrée Selection*

(Choice of Three)

### **Pan Seared Free Range Chicken**

Gruyere Cheese, Sage, Demi Jus, Brie Fondue and Buttermilk Squash

### **Grilled Filet Mignon**

Cabernet Demi Glaze, Pearl Onion and Potato Pan Cake

### **Seared Atlantic Salmon**

Tomato Caper Relish, Citrus Beurre Blanc and Jasmine Rice

### **Chilean Sea Bass**

Infused with Lavender and Rosemary Butter, Pinot Noir Beurre Blanc and Thai Purple Rice

### **Seared Baby Rack of Lamb**

Pomegranate and Shallot Reduction with a Rosemary Whipped Potato

### **Grilled Veal Chop**

Roasted Mushroom and Demi Jus with Fingerling Potatoes

All Entrees served with Chef's Choice of Seasonal Vegetable



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## *Dessert*

Custom Designed Wedding Cake

Chocolate Covered Strawberries

Coffee, Decaffeinated Coffee and Assorted Tea

### Enhancements

Viennese Table

Chocolate Fountain



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## Enhancements

### Raw Bar

Selection of Oysters, Clams and Shrimp with Cocktail Sauce, Lemon and Tabasco

### Ceviche Station

Selection of Citrus Scallops, Sea Bass Ceviche, Asian Tuna Ceviche, Fire and Ice Lobster Ceviche

### Sushi Station

California, Spicy Tuna, Salmon and Avocado Rolls

### Seared Tuna Carving

Spicy Seared Tuna Loin Sliced to Order with Mango, Papaya Salsa

### Crepe Station

Fresh Made Crepes Served with Caramelized Onions, Cinnamon and Sugar Spiced Duck Breast

### Carving Station

Turkey-Slow Roasted with Turkey Gravy and Cranberry Relish

Ham-Honey Baked Bone In with Whole Grain Mustard

Beef Tenderloin-Seared with Cabernet Demi and Vanilla Onion Confit

Pork Loin-Roasted Pork Loin with Raspberry Demi

Cedar Plank Salmon-Cedar Plank Roasted Side of Salmon with Dill Cream Sauce

### Crab Cake Station

Freshly Prepared Maryland Crab Cake Seared to Order with Remoulaude Sauce

### Risotto Station

Wild Mushroom Parmesan Risotto Cooked to Order



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## Signature Package Price

Package Prices Per Person \$110

### Enhancements Per Person

Raw Bar	13.00
Ceviche Station-Attended	12.00
Sushi Station	15.00
Seared Tuna Station-Attended	14.00
Antipasto	9.00
Crepe Station-Attended	13.00
Turkey Carving Station	8.00
Ham Carving Station	8.00
Beef Tenderloin Carving Station	13.00
Pork Tenderloin Carving Station	9.00
Cedar Plank Salmon Carving Station	9.00
Crab Cake Station-Attended	12.00
Risotto Station-Attended	9.00
Arugula Salad	2.00
Tuna Nicoise Salad	4.00
Shrimp Cocktail	3.00
Crab Timbale	4.00
Risotto	2.00
Deconstructed Lasagna	3.00
Viennese Table	15.00
Chocolate Fountain	9.00 +450.00 Rental
Ceremony Fee	500.00

All Prices Subject to 6% Sales Tax and 22% Service Charge

