



MARRIOTT  
MYSTIC

## Wedding Packages



# Weddings at the Mystic Marriott Hotel & Spa

Let us host your perfect wedding at the Mystic Marriott Hotel & Spa

Your wedding is not just about one day, but an entire weekend. We can help you coordinate your rehearsal dinner and next-day brunch right here at the hotel. Whether you are looking for an outdoor cocktail reception, a seated dinner, an informal barbeque, or an intimate breakfast, we have just the space to fit your needs. At the Mystic Marriott Hotel & Spa, our goal is to create a stress-free environment with our full-service, hands-on approach so that all you need to do the day of your wedding is enjoy.

## Wedding Packages

With four beautiful wedding packages in addition to our station receptions package, the Mystic Marriott Hotel & Spa. Afternoon luncheon packages are available as well.

## Flexibility

If you are not seeing exactly what you want, allow the Mystic Marriott Hotel & Spa's Certified Wedding Planners to create a custom package just for you! We will gladly customize our wedding offerings to fulfill your dreams and stay within your budget.

## Certified Wedding Planner

Your wedding experience begins the first time you speak with our knowledgeable Marriott Certified Wedding Planners. Our courteous and professional Certified Wedding Planner will guide you through the entire planning process from menu and wine selection to linens, napkin folds, and décor ideas. They can advise you on wedding etiquette and help you with your table arrangements. Let our experienced event planner assist you with the planning process.

## Ceremonies

*\$500 plus service charge and tax, includes rehearsal time and space*

Outdoor ceremonies with up to 150 guests can take advantage of the intimate Octagon patio surrounded by lush greenery. Wedding ceremonies over 150 guests have the option of using the North Lawn which can accommodate 700+ guests. Inside the hotel, flexible event space allows us to create just the right size room for your ceremony. Your Marriott Certified Wedding Planner will assist the day of your wedding to make sure that the ceremony is a smoothly orchestrated event by coordinating the set-up, processional, music and timing.

## Accommodations

As part of your wedding package, the Mystic Marriott Hotel & Spa offers your guests preferred room rates for the wedding weekend. Based on the number of guests you anticipate will need accommodations, the hotel sets aside a block of rooms exclusively for your wedding. Guests make their reservations by calling our reservations hotline or booking via the internet with a special, personalized link to your wedding reservations page. We can add a special message from you and upload photographs to your wedding reservations page for your guests to see. Reservations must be made no later than one month prior to the wedding. Room rates vary seasonally. Please call our Marriott Certified Wedding Planners to check rates and availability.

## Indulge in Luxury

Your Marriott Certified Wedding Planner is focused on making the months leading up to your wedding as worry-free as possible. But our service does not end there; the Mystic Marriott Hotel & Spa has a team of professionals working alongside you the day of your wedding to ensure that no detail is overlooked.

This includes making sure you look your very best on the big day. For your pre-wedding pampering and wedding day hair and make-up, the highly-acclaimed spa services of Elizabeth Arden Red Door Spa are located on the ground floor of the hotel with hundreds of services and customized Bridal Packages to choose from. For more information on the Elizabeth Arden Red Door Spa, please call the spa coordinator at 860.326.0342.

All prices subject to a 22% service charge and 6.35% Connecticut State sales tax

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# Rehearsal Dinners

## Buffet

*All dinner buffets come with Mystic Coffee and Tea service; Buffets require a minimum of 15 guests*

### **Mystic Peninsula** \$53 per person

Chef's Seasonal Soup Creation, Warm Rolls with Butter  
Caesar Salad and Mystic House Salad  
Israeli Couscous Salad with Currants, Almonds, Grape Tomatoes, Cucumbers, and Mint  
Grilled Skirt Steak with a Fresh Herb and Tomato Relish  
Potato Crusted Salmon with Sweet & Spicy Tuscan Pepper Pesto  
Rotisserie Seasoned Chicken Breast with Pan Gravy  
Mushroom Risotto and Mashed Potato  
Chef's Selection of Vegetables  
Tortes and Minted Fruit Salad

### **The Jetty** \$52 per person

Roasted Corn Chowder  
Sweet Onion and Tomato Salad with Cilantro Vinaigrette  
Ranch Salad served with Diced Tomatoes, Cucumbers, Black Olives, and Ranch Dressing  
Angus Beef Burgers  
Chipotle BBQ Pork Spare Ribs  
Herb Marinated Grilled Chicken on the Bone  
Baked Potatoes, Roasted Carrots and Boston Baked Beans  
Apple and Cherry Tarts

### **The Italian Buffet** \$49 per person

Roasted Tomato Soup with Garlic and Parmesan  
Tomato, Mozzarella and Fresh Basil, Drizzled with a Balsamic Glaze  
Caesar Salad, Baked Focaccia and Garlic Bread  
Chicken Saltimbocca with Lemon and Sage Demi-Glace  
Grilled European Seabass with Olives, Artichokes and Sundried Tomatoes  
Meat or Vegetable Lasagna, *choose one*  
Vegetable Risotto  
Broccolini Tossed with Fried Garlic and Red Pepper  
Tiramisu, Cannolis, and Biscotti

## Plated

*All plated dinners include Salad, Entrée, Chef's Selection of Potato or Rice and Vegetable, Dinner Rolls, Dessert, and Mystic Coffee and Tea service.*

### **Salad, Select One**

Traditional Caesar  
Tossed Tableside with Seasoned Croutons and Aged Parmigian-Reggiano

Mixed Field Greens tossed Tableside with Cucumber, Tomato, Carrot, Cranberries, Spiced Pecans, Goat Cheese  
Raspberry Balsamic Vinaigrette

### Tuscan

Wild Greens, Vine-Ripened Tomatoes, Fresh Mozzarella, Olives, Seasoned Croutons  
Basil-Infused Extra Virgin Olive Oil  
Crunchy Iceberg Wedge, Chilled

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Topped with Crumbled Blue Cheese, Apple Smoked Bacon, Diced Tomatoes  
Blue Cheese Dressing

Caprese  
Sliced, Fresh Buffalo Mozzarella and Roma Tomatoes with Basil  
Aged Balsamic Vinegar

**Entrée Selections, Choose up to three (with pre-order)**  
*Entrees may be customized to accommodate most dietary restrictions and allergies*

*Poultry*

Chicken Cordon Bleu, \$38  
Pan Seared Statler Chicken Breast with Pear and Sweet Onion Sauce, \$39  
Seared Chicken Breast Topped with Boursin Cheese and Laced with Balsamic Demi-Glace, \$39  
Chicken Madiera, \$38  
Herb Roasted Half Chicken with Pan Gravy, \$42

*Seafood*

Potato Crusted Atlantic Salmon with Sweet & Spicy Tuscan Pepper Pesto, \$40  
Pan Seared Halibut with Roasted Tomato Lemon Sauce, \$42  
Seared Swordfish with Teriyaki Glaze and Gingered Papaya, \$41  
Pan Seared Scallops with Mushroom Risotto, \$43

*Beef and Pork*

Grilled Filet Mignon with Oven Roasted Tomatoes, Caramelized Shallot and Port Wine Demi-Glace, \$50  
New York Strip Steak Black Angus Beef with Roasted Mushroom Ragout, \$48  
Pan Seared Pork Chop, Mushroom Demi Cream Sauce, \$40

*Vegetarian*

Savory Vegetable Stir-Fry, Flavored with Ginger and Cilantro, accompanied by Fried Tofu  
Penne Primavera Tossed with Vegetable Ragout, Virgin Olive Oil, Garlic and Herbs  
Vegan Ziti Pomodoro with Seasonal Vegetables  
Garden Burger with Grilled Vegetables and Red Pepper Coulis  
Portobello Mushroom and Ratatouille, Parmesan Cheese  
Vegan Ravioli, Sweet Pea Puree, and Grilled Vegetable Gazpacho

**Dessert Selections, Choose one**  
*Any plated dessert can be made a la mode for \$2 additional*

Dark Chocolate Cup with Fresh Berries and White Chocolate Mousse  
Praline Cheesecake Coronet  
Tiramisu  
Flourless Chocolate Cake  
Strawberries and Cream Cake  
Lemon Mascarpone Cake  
New York Style Cheesecake  
Boston Cream Cake  
Sorbet Trio with Fresh Berries

# The Afternoon Wedding Package

## Elegant Three Course Luncheon

*Afternoon Weddings are from 11:30 AM – 4:30 PM on Saturdays and Sundays*

\$90 per person

*Customary Taxable 22% Service Charge will be added to the package price.*

Wedding Package Includes:

- Cocktail Reception
- Four Hour Open Bar, Serving Premium Brand Liquors, Beer, Wine and Soft Drinks
- Champagne Toast
- Elegant Three Course Luncheon
- Custom Designed Wedding Cake, served with Chocolate-Dipped Strawberries and Mystic Coffee and Tea service
- Floor Length Ivory Table Linens and Napkins
- Professional Wedding Expert
- Private Room for the Bridal Party to use during Cocktail Reception
- Complimentary Menu Tasting for the Bride and Groom
- Complimentary Overnight Accommodations for the Bride and Groom the night of the Wedding
- Preferred Room Rates for your guests

## The Plated Luncheon

*Plated Lunch includes Mystic Coffee and Tea Service, Warm Rolls and Butter, Salad, Entrée, and Wedding Cake*

### Cocktail Reception

International Cheese and Crudité Display

### Salad

*Choose one*

Caesar with Chopped Romaine, Seasoned Croutons, and Shredded Parmesan Cheese

Baby Spinach with Dried Currants, Stilton Cheese, Crumbled Bacon, Fresh Raspberries, White Balsamic Vinaigrette

Mixed Field Greens with Cucumber, Tomato, Carrot, Cranberries, Spiced Pecans, Goat Cheese Raspberry Balsamic Vinaigrette

### Hot Entrée Selections

*Choose three*

*All entrees include Chef's Selection of a Potato or Rice and Vegetable*

Grilled Chicken with Portobella Mushrooms, Sundried Tomatoes and Tomato-Basil Sauce over Pasta

Chicken Caprese with Balsamic Drizzle

Chicken Francise

Chicken Madiera

Sirloin Steak with Mushroom Cream Sauce

Pan Seared Salmon with Fire Roasted Tomato Relish

Potato Crusted Baked Native Cod with Lemon Sauce

Savory Vegetable Stir-Fry flavored with Ginger and Cilantro, accompanied by Fried Tofu

Penne Primavera tossed with Vegetable Ragout, Virgin Olive Oil, Garlic and Herbs

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# The Evening Wedding Packages

## The Classic

\$125 per person

*Customary Taxable 22% Service Charge will be added to the package price.*

Wedding Package Includes:

- Cocktail Hour with four Butler Passed Hors d'Oeuvres and Stationary Display
- Four Hour Open Bar, Serving Premium Brand Liquors, Beer, Wine and Soft Drinks
- Champagne Toast
- Elegant Four Course Dinner
- Custom Designed Wedding Cake, served with Chocolate-Dipped Strawberries and Mystic Coffee and Tea service
- Floor Length Ivory Table Linens and Napkins
- Professional Wedding Expert
- Private Room for the Bridal Party to use during Cocktail Hour
- Complimentary Menu Tasting for the Bride and Groom
- Complimentary Overnight Accommodations for the Bride and Groom the night of the Wedding
- Complimentary One Year Anniversary Overnight Stay (based on availability, during the month of the anniversary)
- Complimentary Massage for the Bride and Groom at Elizabeth Arden Red Door Spa
- Preferred Room Rates for your guests

## The Stationed Reception

\$125 per person

*Customary Taxable 22% Service Charge will be added to the package price.*

Wedding Package Includes:

- Cocktail Hour with four Butler Passed Hors d'Oeuvres and Stationary Display
- Four Hour Open Bar, Serving Premium Brand Liquors, Beer, Wine and Soft Drinks
- Champagne Toast
- Choice of Four Live-Action Chef Attended Stationed Buffets
- Custom Designed Wedding Cake, served with Chocolate-Dipped Strawberries and Mystic Coffee and Tea service
- Floor Length Ivory Table Linens and Napkins
- Professional Wedding Expert
- Private Room for the Bridal Party to use during Cocktail Hour
- Complimentary Menu Tasting for the Bride and Groom
- Complimentary Overnight Accommodations for the Bride and Groom the night of the Wedding
- Complimentary One Year Anniversary Overnight Stay (based on availability, during the month of the anniversary)
- Complimentary Massage for the Bride and Groom at Elizabeth Arden Red Door Spa
- Preferred Room Rates for your guests

## The First Tier

\$110 per person

*Customary Taxable 22% Service Charge will be added to the package price.*

Wedding Package Includes:

- Cocktail Hour with four Butler Passed Hors d'Oeuvres and Stationary Display
- Four Hour Open Bar, Serving Premium Brand Liquors, Beer, Wine and Soft Drinks
- Champagne Toast
- Elegant Three Course Dinner

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- Custom Designed Wedding Cake, served with Chocolate-Dipped Strawberries and Mystic Coffee and Tea service
- Floor Length Ivory Table Linens and Napkins
- Professional Wedding Expert
- Private Room for the Bridal Party to use during Cocktail Hour
- Complimentary Menu Tasting for the Bride and Groom
- Complimentary Overnight Accommodations for the Bride and Groom the night of the Wedding
- Preferred Room Rates for your guests

## The Second Tier

\$100 per person

*Customary Taxable 22% Service Charge will be added to the package price.*

Wedding Package Includes:

- Cocktail Hour with four butler passed hors d'oeuvres and stationary display
- Three Hour Open Bar, Serving Premium Brand Liquors, Beer, Wine and Soft Drinks, *followed by cash bar at no additional cost*
- Champagne Toast
- Elegant Three Course Dinner
- Custom Designed Wedding Cake, Served with Chocolate-Dipped Strawberries and Mystic Coffee and Tea Service
- Floor Length Ivory Table Linens and Napkins
- Professional Wedding Expert
- Private Room for the Bridal Party to use during Cocktail Hour
- Complimentary Menu Tasting for the Bride and Groom
- Complimentary Overnight Accommodations for the Bride and Groom the night of the Wedding
- Preferred Room Rates for your guests

## The Third Tier

\$95 per person

*Customary Taxable 22% Service Charge will be added to the package price.*

Wedding Package Includes:

- Cocktail Hour with stationary display
- One Hour Open Bar, Serving Premium Brand Liquors, Beer, Wine and Soft Drinks, *followed by cash bar at no additional cost*
- Champagne Toast
- Choice of Elegant Three Course Plated Dinner or Dinner Buffet with Carving Station
- Custom Designed Wedding Cake, Served with Chocolate-Dipped Strawberries and Mystic Coffee and Tea Service
- Floor Length Ivory Table Linens and Napkins
- Professional Wedding Expert
- Private Room for the Bridal Party to use during Cocktail Hour
- Complimentary Menu Tasting for the Bride and Groom
- Complimentary Overnight Accommodations for the Bride and Groom the night of the Wedding
- Preferred Room Rates for your guests

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# Wedding Menus

## Cocktail Hour

### **An Extravagant Display of Imported and Domestic Cheeses, Seasonal Vegetable Crudités**

Parmigiana-Reggiano, Vermont Cheddar, Smoked Gouda, Brie, and Herb Crusted Chèvre

Artisan Breads and Gourmet Crackers

Crudités with Cucumber-Wasabi Dip and Roasted Red Pepper Hummus

### **Butler Passed Hors d'Oeuvres**

*Select Four*

#### **Hot Hors d'Oeuvres**

Chipotle BBQ Chicken Kabobs

Buffalo Chicken Spring Roll

Lemongrass and Chicken Pot-Stickers, with Ginger Soy Sauce

Scallops Wrapped in Hickory Smoked Bacon

Kobe Beef Franks

Kobe Beef Sliders

Pork and Spicy Cabbage Dumplings

Mini Reuben Profiteroles

Beef Wellington with Horseradish Cream

Mushrooms filled with Spinach and Boursin Cheese

Guave Almond Empanadas

Asiago and Phyllo wrapped Asparagus Spears

Potato Samosas (Vegan)

Gorgonzola Arancini

Portobello Parmesan Tart

Crab Rangoon

#### **Cold Hors d'Oeuvres**

Smoked Salmon Pinwheel

Strawberries filled with Balsamic Mascarpone

Balsamic Fig and Goat Cheese Focaccia

Citrus Zested Goat Cheese and Artichoke

Spicy Tuna Roll

Mini Fresh Mozzarella and Tomato Focaccia

Sesame Seared Tuna with Seaweed Salad on a Rice Cracker

Smoked Chicken and Feta Tarts

## **Soups and Appetizers**

*Please Select One*

### **Soups**

Lobster Bisque

Knuckle Meat, Seasonal Tarragon, and Dry Sack Sherry topped with Puff Pastry

Classic Italian Wedding Soup

Vegetables and Miniature Herbed Meatballs

Butternut Squash Bisque

Topped with Crumbled Gorgonzola and Spiced Pecans

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Pureed Fresh Tomato Soup  
Basil, Roasted Garlic and Feta Cheese

### **Appetizers**

Octagon Famous Jumbo Lump Crab Cake  
Spicy Chipotle Mayonnaise

Forest Mushroom Ravioli  
Manchego Cognac cream and Balsamic Drizzle

Four Cheese Manicotti  
Tomato Basil Sauce

Pan-Seared Scallops  
Orange Brie Fondue

### **Salads**

*Select One*

*Salads are tossed and dressed tableside, served with Fresh Baked Rolls and Butter*

Mixed Field Greens  
Cucumber, Tomato, Carrot, Cranberries, Spiced Pecans, Goat Cheese  
Raspberry Balsamic Vinaigrette

Baby Spinach  
Dried Currants, Stilton Cheese, Crumbled Bacon, Fresh Raspberries  
White Balsamic Vinaigrette

Tuscan  
Wild Greens, Vine-Ripened Tomatoes, Fresh Mozzarella, Olives, Seasoned Croutons  
Basil-Infused Extra Virgin Olive Oil

Traditional Caesar  
Seasoned Croutons and Aged Parmigiano-Reggiano

Crunchy Iceberg Wedge, Chilled  
Topped with Crumbled Blue Cheese, Apple Smoked Bacon, Diced Tomatoes  
Blue Cheese Dressing

### **Entrees**

*Select Three*

*Entrees served with the Chef's Selection of Potato or Rice and Vegetable*

Pan Seared Statler Chicken Breast  
Root Vegetable Demi-Glace

Chicken Boursin  
Topped with Boursin Cheese and Laced with Balsamic Demi-Glace

Chicken Cordon Bleu  
Breaded with Ham and Cheese

Chicken Madeira  
Mushroom Madeira Sauce

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Pan Seared Pork Chop  
Bourbon Mushroom Demi Cream

Potato Crusted Atlantic Salmon  
Sweet & Spicy Tuscan Pepper Pesto

Pan Seared Halibut  
Roasted Tomato Lemon Sauce

Pan Seared Chilean Sea Bass  
Zesty Cucumber Tomato Relish

Seared Swordfish  
Teriyaki Glaze and Gingered Papaya Relish

Pan Seared Scallops  
Mushroom Risotto

Grilled Filet Mignon  
Black Angus Beef with Oven Roasted Tomatoes, Caramelized Shallot and Port Wine Demi-Glace

New York Strip Steak  
Black Angus Beef with Roasted Mushroom Ragout

### **Vegetarian Entrée Selections**

*Select one*

Savory Vegetable Stir-Fry  
Flavored with Ginger and cilantro, accompanied by Grilled Tofu  
*Gluten-Free, Dairy-Free, Vegan*

Penne Primavera  
Tossed with Vegetable Ragout, Virgin Olive Oil, Garlic and Herbs  
*Gluten-Free*

Vegan Ziti Pomodoro  
Seasonal Vegetables

Garden Burger  
Grilled Vegetables and Red Pepper Coulis

Sautéed Lentil Cake  
Red Pepper Coulis and Roasted Cauliflower

Portobello Mushroom and Ratatouille  
Parmesan Cheese  
*Gluten-Free*

Vegan Ravioli  
Sweet Pea Puree and Grilled Vegetable Gazpacho

### **Dinner Stations**

*Station Reception Wedding Package*

*Select Four Stations*

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*Southwestern Station*

Create your own Fajita or Taco with Cilantro-Lime Marinated Chicken, Carne Asada Steak or Chile Marinated Shrimp  
Warm Corn and Flour Tortillas  
Toppings include:  
Diced Tomato, Picante Sauce, Fire Roasted Corn and Black Bean Relish, Sautéed Peppers and Onions, Shredded Lettuce, Salsa Fresca, Sour Cream, Guacamole, Jack and Cheddar Cheeses

*Pacific Rim*

Stir-Fried Lo-Mein Noodles with Sesame Ginger Beef  
Steamed or Crispy Fried Asian Pork and Vegetable Dumplings with Teriyaki Glaze  
Shrimp Tempura  
Vegetarian and Seafood Sushi with Soy Sauce, Wasabi, and Pickled Ginger  
Served in Asian take-out boxes with chopsticks and Fortune Cookies

*Pasta Bar*

Penne, Gnocchi and Farfalle  
Marinara, Pesto and Alfredo Sauces  
Italian Bread, Garlic, Parmesan Cheese, and Black Olives  
Mushrooms, Roasted Red Peppers, Artichokes, Broccoli, Shrimp and Grilled Chicken

*Soup Demitasse*

*Choose four*

Butternut Squash and Apple Bisque  
New England Clam Chowder  
Roasted Corn Chowder  
Vegetable Minestrone  
Fire Roasted Tomato Bisque  
Chef's Seasonal Selection

*Carving Station, Please select two carved items*

Apple Marinated Turkey Breast with Pan Gravy and Cranberry Chutney  
Roasted Beef Tenderloin with Béarnaise Sauce  
Potato Crusted Salmon with Dill Cream Sauce  
Applewood Smoked Ham with Whole Grain Mustard and Tarragon Aioli  
Roasted Pork Loin with Rosemary and Garlic, served with Bacon and Shallot Pan Sauce

*Peconic Bay Station*

Pan-Seared Crab Cakes, Lobster Cakes, and Salmon Cakes  
Traditional Cocktail Sauce and Lemon Wedges  
Tangy Tartar Sauce, Remoulade, and Spicy Aioli

*Mashed Potato Bar*

Mashed Sweet, Yukon and Purple Bliss Potatoes  
Pick your own Toppings Include:  
Cheddar Cheese, Wild Mushroom Medley, Bacon, Andouille Sausage, Caramelized Onions, Scallions, Sour Cream, Grilled Chicken, Roasted Garlic, Blue Cheese, Roasted Tomatoes

# Beverage Selections

## **Premium Gold Brands**

*Included in packages*

Svedka Vodka  
Bacardi Rum  
Beefeater Gin  
Jack Daniels Bourbon  
Dewer's Scotch  
Canadian Club Whiskey  
Jose Cuervo Tequilla  
Octagon Red and White Wine  
Domestic and Imported Beer  
Soft Drinks  
Juices  
Mineral Water

## **Upgraded Platinum Brands**

*Additional \$10 per person*

Kettle One Vodka  
Captain Morgan Dark Rum  
Tanqueray Gin  
Makers Mark Bourbon  
Chivas Scotch  
Seagrams VO  
1800 Silver Tequilla  
Chateau St. Jean Chardonnay  
Estancia Pinot Noir, Beringer Cabernet Sauvignon  
Domestic and Imported Beer  
Soft Drinks  
Juices  
Mineral Water

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## Enhancements

*Prices are per person*

### Cocktail Hour

#### *Bruschetta Station, \$8*

Grilled Rustic Country Breads with Lemon Artichoke Spread, Tomato-Basil Relish, Tuscan White Bean Puree and Black Olive Tapenade

#### *Middle Eastern Trio Display, \$8*

Hummus, Tabbouleh and Tzatziki Sauce with House Made Pita Chips and Crisp Vegetables

#### *Mystic Seafood Raw Bar, \$18*

Jumbo Shrimp, Freshly Shucked Local Oysters and Clams  
Cocktail Sauce, Horseradish, Classic Mignonette and Lemon Wedges

#### *Sushi Bar, 5 pieces per person, \$24*

California Rolls, Tekka Maki, Salmon Roll, Spicy Hamachi (Yellow Tail Tuna), Mixed Vegetarian Roll garnished with Wasabi, Soy Sauce, and Pickled Ginger

#### *Mashed Potato Bar, \$10*

Mashed Sweet, Yukon and Purple Bliss Potatoes

Pick your own Toppings Include:

Cheddar Cheese, Wild Mushroom Medley, Bacon, Andouille Sausage, Caramelized Onions, Scallions, Sour Cream, Grilled Chicken, Roasted Garlic, Blue Cheese, Roasted Tomatoes

#### *Soup Shooters, choose three, \$8*

Butternut Squash and Apple Bisque, New England Clam Chowder, Roasted Corn Chowder, Vegetable Minestrone, Split Pea and Ham, Roasted Tomato and Smoked Gouda Bisque, French Onion, Mulligatawany Soup, Black Bean and Chorizo, Chicken and Rice, or Chef's Seasonal Selection

#### *Southwestern Station, \$12*

Create your own Fajita or Taco with Cilantro-Lime Marinated Chicken, Carne Asada Steak or Chile Marinated Shrimp  
Warm Corn and Flour Tortillas

Toppings include:

Diced Tomato, Picante Sauce, Fire Roasted Corn and Black Bean Relish, Sautéed Peppers and Onions, Shredded Lettuce, Salsa Fresca, Sour Cream, Guacamole, Jack and Cheddar Cheeses

#### *Peconic Bay Station, \$18*

Pan-Seared Crab Cakes, Lobster Cakes, and Salmon Cakes

Traditional Cocktail Sauce and Lemon Wedges

Tangy Tartar Sauce, Remoulade, and Spicy Aioli

## Dinner Service

### Appetizers

Avocado Shrimp and Lobster Cocktail, \$5

Served with Zesty Cocktail Sauce and Fresh Lemons

Sesame Crusted Tuna Sashimi, \$4

Spicy Salad and Ginger

Seared Foie Gras, \$7

Truffled Potato Salad

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## Salads

Sunburst Salad, \$2

Julienne of Garden Vegetables artfully displayed in a Cucumber Wrap  
Green Goddess Dressing, Sherry Vinegar Drizzle

Caprese Salad (pre-plated), \$2

Beautiful arrangement of Sliced Fresh Buffalo Mozzarella and Roma Tomatoes  
Basil Oil and Aged Balsamic Vinegar

## Entrees

Roasted Veal Sirloin, \$7

Chanterelle Mushrooms and Creamed Leek

Atlantic Halibut, \$5

Prosciutto-wrapped Halibut Filet with a Fresh Sage and Lemon Butter Sauce

Baked stuffed Lobster, \$14

1.5 pound Lobster stuffed with Lump Crab and Scallops with Newburg sauce

Chicken Duet Plate, \$8

Grilled chicken breast Marsala with Crab and Scallop Stuffed Baked Jumbo Shrimp

Filet Mignon Duet Plate, \$12

Grilled 6oz Filet Mignon with Caramelized Shallot Port Wine Demi-Glace paired with your selection of the following:  
Asiago Crusted 4oz Salmon Filet, Crab and Scallop Stuffed Baked Jumbo Shrimp, Grilled 5oz Caribbean Lobster Tail with Truffle Butter, Seared 4oz Swordfish with Gingered Papaya Relish, Pan-Seared Scallops with Orange Brie Fondue

## Desserts

*Plated Dessert, \$6*

Dark Chocolate Cup with Fresh Berries and White Chocolate Mousse

Lemon Mascarpone Cake

Tiramisu

Praline Cheesecake Coronet

Flourless Chocolate Cake

Strawberries and Cream Cake

New York Style Cheesecake

Seasonal Fruit Tart

Sorbet with Trio of Berries

Pear Almond Tart

*Dessert Bites, \$8*

Chocolate Éclairs, Chocolate Dipped Strawberries, assorted Petit Fours, Mini Cannolis, and assorted Finger Pastries

*Chocolate Fountain, \$10*

Semi-Sweet flowing Chocolate with Cubed Seasonal Fruit, Whole Strawberries, Angel-Food and Pound Cake, Cookies, Pretzels, and Marshmallows for dipping

*Sundae Bar, \$5*

Choice of two Ice Creams and one Sorbet or Frozen Yogurts, Candy Toppings, Whipped Cream, Nuts, Cherries, Jimmies, Hot Fudge, Caramel Sauce

*Add assorted Brownies and Blondies, \$3*

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*Chocolate Coffee Station, \$10*

Chocolate Dipped Macaroons, Black and White Cookies, Chocolate Covered Pretzels, Chocolate Dipped Strawberries, Truffles with Hot Cocoa

*Cupcake Tower, \$6*

Assorted Cupcakes on Display

*Continental Coffee Station, \$8*

Gourmet Starbucks Coffee with assorted flavors, assorted Herbal Teas, Coffee Condiments to include: Orange Peel, Lemon Peel, Chocolate Shavings, Whipped Cream, Cinnamon Sticks

*Cordial Service, \$8-12, per drink*

Let your guests sample from a variety of cordials present to each of your tables:

Amaretto Di Saronno, Bailey's Irish Cream, Courvoisier, Drambuie, Grand Marnier, Kahlua, Sambucca Romana, and Frangelico

All prices subject to a 22% service charge and 6.35% Connecticut State sales tax

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## The Next Day

Don't say goodbye at the end of the night. Instead, send your guests off with a beautiful hot breakfast or sumptuous brunch before they journey home and they will be talking about your wedding for months to come.

### **The Bluff, \$26 per person, Chef Attendant Included**

Pomegranate-Orange and Cranberry-Raspberry Juices  
Assorted Muffins, Scones and Coffee Cakes  
Bagel Sticks with assorted Whipped Cream Cheeses, Fruit Preserves, and Whipped Butter  
Fresh Fruit Cups with Melon and Berries  
Assorted Cereals and Yogurts  
Choice of made to order Breakfast Scramble station or Omelet with toppings station

### **The Breaker, \$27 per person**

Fresh Squeezed Orange, Cranberry and Carrot-Mango Juices  
Assorted Muffins, Scones, and Coffee Cakes  
Bagel Sticks with assorted Whipped Cream Cheeses, Fruit Preserves, and Whipped Butter  
Fresh Fruit Cups with Melon and Berries  
Open-Faced Bagels topped with Cream Cheese and Lox, served with Capers and Diced Red Onions  
Breakfast Sandwiches, Choose two:  
*Southwest Vegetable Burrito with Black Beans, Corn Salsa, Egg, and Cheese in a Whole Wheat Tortilla*  
*Midwest Burrito with Regular and Apple Chicken Sausage, Egg and Cheese in a Flour Tortilla*  
*Fluffy Croissant with Swiss Cheese, Egg, and Ham*  
*English Muffin with Vermont Cheddar Cheese, Egg and Sausage*  
Tater Tots with Sour Cream, Chives and Applesauce  
Assorted Cereals and Yogurts

### **The Backshore, \$24 per person**

Fresh Squeezed Orange and Cranberry Juice  
Assorted Muffins, Scones and Coffee Cakes  
Bagel Sticks with assorted Whipped Cream Cheeses, Fruit Preserves, and Whipped Butter  
Fresh Fruit Cups with Melon and Berries  
Scrambled Eggs, Applewood Smoked Bacon  
Mystic Breakfast Potatoes with Sautéed Peppers and Onions  
Assorted Cereals and Yogurts

### **Coastline Continental, \$17 per person**

Assorted Muffins, Croissants and Danish  
Bagel Sticks with assorted Whipped Cream Cheeses, Fruit Preserves, and Whipped Butter  
Fresh Fruit Cups with Melon and Berries  
Assorted Cereals with Whole and 1% Milk

### **Breakfast Enhancements, Prices are per person**

Omelet Station, \$8, chef attendant included  
Belgian waffle station, \$8, chef attendant included  
Pancakes, \$3  
French Toast, \$3  
Belgian Waffles, \$3  
Hard Boiled Eggs, \$2  
Yogurt Parfaits, \$4  
Open Faced Bagels and lox, \$5  
Smoked Salmon Display, \$8.50  
Breakfast Burritos, \$6  
Hot Egg Sandwiches, \$6  
Skillet Breakfast (Egg, Potatoes, Onions, Sausage, Peppers), \$6

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