

The Whittemore at Vyne

Wedding Packages

Stationary Hors d’oeuvres

Crudites Display

Artful arrangement of fresh vegetables served with hummus, ranch, and spinach dip

Antipasto Display

Assorted cured meats, fresh mozzarella, parmesan, provolone, Prosciutto, assorted olives, artichoke hearts, & roasted peppers served with sliced baguette and crostini

Salad Course

Vyne Salad

Mixed greens, shredded carrots, tomatoes, red cabbage, cucumbers, and red onions

with white balsamic dressing

Pasta

Penne pasta tossed with Marinara or Vodka sauce

Entrees

*All entrees served with a choice of whipped garlic mashed potatoes, roasted potatoes, baked potato,*

*or rice pilaf*

*All entrees served with a choice of seasonal mixed vegetables or asparagus*

Pesto Encrusted Black Pearl Salmon

Stuffed Chicken Breast

with Sundried tomatoes, spinach, artichoke hearts, and parmesan cheese

Beef Bourguignon

 beef tenderloin tips in a burgundy wine

Coffee and Hot Tea included

**$115 PER PERSON**

*Beverages other than coffee & hot tea are an additional fee*

CT Sales Tax (7.35%) and Service Fee (22%) will be added

Bar packages are an additional fee



The Whittemore at Vyne Open Bar Suggestions

Standard Bar Package

$12 per person per hour for 3 hours, $8 each additional hour

Sweet and Dry Vermouth 2 Draft Beers - 1 IPA 1 Lager

Triple Sec 4 Bottled Beers – Budweiser, Bud Light, Heineken, Heineken 0

Kahlua Select 1 Red Wine

Canadian Club Pinot Noir, Cabernet Sauvignon, Chianti Classico

Malibu Rum Select 1 White Wine

Tito’s Vodka Pinot Grigio, Chardonnay, Sauvignon Blanc

Lunazul Tequila

Beefeater Gin Cardinale French Sparkling Wine

Bacardi Rum

Captain Morgan Spiced Rum

Dewars

Jim Beam

Premium Bar Package

$16 per person per hour for 3 hours, $12 each additional hour

Maker’s Mark 2 Draft Beers – 1 IPA 1 Lager

Jack Daniels 4 Bottled Beers – Budweiser, Heineken, Bud Light, Heineken 0

Grey Goose Vodka Select 2 Red Wines

Hendricks Gin Pinot Noir, Cabernet Sauvignon, Syrah, Chianti Classico

Goslings Rum Select 2 White Wines

Captain Morgan Private Stock Pinot Grigio, Chardonnay, Sauvignon Blanc

Bacardi Rum Silver

Patron Silver

Hennessy VSOP

Johnny Walker Black \*Special requests available and subject to additional charges

Kahlua \*\* All packages include bar set up of mixers, juices, cordials,

Malibu fruits, vermouths, and soft drinks

Crown Royal \*\*\*There are no “shots” permitted

Jameson

Tito’s Vodka

\**Service Fee (22%) and CT Sales Tax (7.35%) and will be added to all wedding packages*