



The Whittemore at Vyne  
Wedding Packages  
*Sunday-Thursday*

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

**\$120 PER PERSON**

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

CT Sales Tax (7.35%) and Service Fee (25%) will be added

Bar packages are an additional fee



## The Whittemore at Vyne Open Bar Suggestions

### Standard Bar Package

\$14 per person per hour for 3 hours, \$7 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

\$18 per person per hour for 3 hours, \$9 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, fruits, vermouths, and soft drinks
Malibu	***There are no “shots” permitted
Crown Royal	**** Cash Bar Only requires Bartender Fee of \$100 per event
Jameson	
Tito’s Vodka	

*\*Service Fee (25%) and CT Sales Tax (7.35%) and will be added to all wedding packages*