



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, fruits, vermouths, and soft drinks
Malibu	***There are no “shots” permitted
Crown Royal	
Jameson	
Tito’s Vodka	

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

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restaurant & bar

The Whittemore at Vyne
Wedding Packages
Starting at \$135

Stationary Hors d'oeuvres
(choose two)

Crudité Display with Assorted Dips
artful arrangement of fresh vegetables served with choice of hummus and spinach herb dip
\$6/person

Antipasto Display
assorted cured meats, assorted cheese, olives, artichoke hearts and roasted peppers served with assorted dips,
sliced baguettes, and crostini *\$10/person*

Add on Assorted grilled vegetables
\$2/ person

* Seasonal Fruit and Berry Display
Pineapple, cantaloupe, honeydew, grapes, and assorted berries
\$7/person

Imported and Domestic Cheese Display
Assorted artisan cheeses, fruit chutney, truffle honey, & sun-dried fruits,
fresh grapes, crackers & sliced baguettes
\$10/person



The Whittemore at Vyne Hors d'oeuvres Options

Hot Passed Hors d'oeuvres
(choose three)

Stuffed Cremini Mushrooms
choice of spinach & artichoke or sausage-parmesan *\$6/person*

Classic Thai Chicken or Beef Satay
with peanut dipping sauce *\$6/person*

Coconut Shrimp
with apricot-ginger sauce *\$7/person*

Assorted Wood Fired Pizzas
(Vegetable, sausage, margherita) *\$5/person*

Pistachio Crusted Chicken Skewers
Sriracha dipping sauce *\$7/person*

Vegetarian Pot Stickers
Sesame Soy Sauce *\$5/person*



The Whittemore at Vyne

Cold Passed Hors d'oeuvres
(choose two)

Smoked Salmon on Cucumber Round
w/caper aioli and pickled red onion *\$6/person*

Mozzarella, Tomato & Basil Skewer *\$5/person*

Greek Skewer
Cucumber, kalamata olive, roasted pepper, artichoke heart, feta *\$5/person*

Bruschetta on Crostini
with beef tenderloin, gorgonzola, horseradish crème *\$7/person*



The Whittemore at Vyne

Premium Hors d'oeuvres

Hot Passed Hors d'oeuvres

(additional fee)

*Dijon and Rosemary Crusted Baby Lamb Chops
with mint and rosemary aioli *\$10/person*

*Blackened Sea Scallop on Rice Cracker
with mango salsa *\$8/person*

Stationary Seafood Displays

(additional fee)

Chilled Shrimp Cocktail Display
Served with classic cocktail sauce & lemon wedges
\$19 per person

Chilled Seafood Cocktail Display
Chilled shrimp cocktail, jumbo lump crabmeat, blue point oyster & littleneck clams
Served with classic cocktail sauce, spicy remoulade & lemon wedges
\$50 per person

Add

Fresh Maine Lobster Tails
\$20 per person



The Whittemore at Vyne Salad Options

Salads

(choose one)

Vyne Salad

mixed greens, shredded carrots, tomatoes, red cabbage, cucumbers, and red onions
with white balsamic vinaigrette

Traditional Caesar Salad

Romaine lettuce, radicchio, black pepper croutons, grated parmesan cheese, white anchovies
with creamy garlic Caesar dressing

Pasta

(choose one)

Pasta Marinara

pasta tossed with wood fired plum tomato sauce

Penne ala Vodka

Shallots, cream, San Marzano tomatoes, & Grana Padano



The Whittemore at Vyne Plated Entrée Suggestions

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

All entrees served with seasonal mixed vegetables

Beef or Pork

Sliced Herb Crusted Tenderloin of Beef
with truffle demi-glace

Braised Beef Short Ribs
Barolo wine sauce, carrots, pearl onions, and celery

Sun Dried Cranberry and Stilton Cheese Stuffed Boneless Pork Medallions
roasted with garlic, and rosemary

Poultry

Sliced Herb Grilled Breast of Chicken
Choice of basil cream sauce, tropical fruit salsa, or wild mushroom demi-glace

Breast of Chicken with Spinach, Gorgonzola Cheese, and Wild Mushrooms

Sauteed Breast of Chicken Saltimbocca
with fresh sage, prosciutto, and aged provolone



The Whittemore at Vyne

Fish Entrees

Grilled Salmon
served with roasted red pepper coulis

Stuffed Filet of Sole
in a lobster beurre blanc

Pistachio Crusted Cod
topped with mango chutney

Vegetarian Entrees

Pasta Primavera (vegan)
Artichoke hearts, asparagus, spinach, roasted red peppers, olive oil roasted garlic sauce

Stuffed Portabella Mushroom
Garlicky spinach, roasted red peppers, fresh mozzarella wild mushroom risotto,
and seasonal mixed vegetables

Vyne's Eggplant Parmigiana

Coffee and Hot Tea included

Cake cutting and Service Included

Champagne Toast Included



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, fruits, vermouths, and soft drinks
Malibu	
Crown Royal	***There are no “shots” permitted
Jameson	
Tito’s Vodka	

**Service Fee (15%) Admin Fee (10%) and CT Sales Tax (7.35%) and will be added to all wedding packages*

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restaurant & bar

The Whittemore at Vyne
Wedding Packages
Starting at \$150

Stationary Hors d'oeuvres
(choose two)

Crudité Display with Assorted Dips
artful arrangement of fresh vegetables served with choice of hummus and spinach herb dip
\$6/person

Antipasto Display
assorted cured meats, assorted cheese, olives, artichoke hearts and roasted peppers served with assorted dips,
sliced baguettes, and crostini *\$10/person*

Add on Assorted grilled vegetables
\$2/ person

* Seasonal Fruit and Berry Display
Pineapple, cantaloupe, honeydew, grapes, and assorted berries
\$7/person

Imported and Domestic Cheese Display
Assorted artisan cheeses, fruit chutney, truffle honey, & sun-dried fruits,
fresh grapes, crackers & sliced baguettes
\$10/person



The Whittemore at Vyne Hors d'oeuvres Options

Hot Passed Hors d'oeuvres (choose three)

Stuffed Cremini Mushrooms
choice of spinach & artichoke or sausage-parmesan *\$6/person*

Classic Thai Chicken or Beef Satay
with peanut dipping sauce *\$6/person*

Grilled Tequila Shrimp Skewers
with salsa verde *\$7/person*

Coconut Shrimp
with apricot-ginger sauce *\$7/person*

Maryland Crab Cakes
with spicy remoulade or lemon caper aioli *\$7/person*

Petite Beef Wellington
with horseradish-whole grain mustard aioli *\$8/person*

Assorted Wood Fired Pizzas
(Vegetable, sausage, margherita) *\$5/person*

Pistachio Crusted Chicken Skewers
Sriracha dipping sauce *\$7/person*

Vegetarian Pot Stickers
Sesame Soy Sauce *\$5/person*



The Whittemore at Vyne

Cold Passed Hors d'oeuvres
(choose two)

Smoked Salmon on Cucumber Round
w/caper aioli and pickled red onion *\$6/person*

Mozzarella, Tomato & Basil Skewer *\$5/person*

Greek Skewer
Cucumber, kalamata olive, roasted pepper, artichoke heart, feta *\$5/person*

Bruschetta on Crostini
with beef tenderloin, gorgonzola, horseradish crème *\$7/person*

Sesame Crusted Tuna on Wasabi Rice Cracker
Cilantro wasabi aioli *\$7/person*



The Whittemore at Vyne

Premium Hors d'oeuvres

Hot Passed Hors d'oeuvres

(additional fee)

*Dijon and Rosemary Crusted Baby Lamb Chops
with mint and rosemary aioli *\$10/person*

*Blackened Sea Scallop on Rice Cracker
with mango salsa *\$8/person*

Stationary Seafood Displays

(additional fee)

Chilled Shrimp Cocktail Display
Served with classic cocktail sauce & lemon wedges
\$19 per person

Chilled Seafood Cocktail Display
Chilled shrimp cocktail, jumbo lump crabmeat, blue point oyster & littleneck clams
Served with classic cocktail sauce, spicy remoulade & lemon wedges
\$50 per person

Add

Fresh Maine Lobster Tails
\$20 per person



The Whittemore at Vyne Salad Options

Salads

(choose one)

Vyne Salad

mixed greens, shredded carrots, tomatoes, red cabbage, cucumbers, and red onions
with white balsamic vinaigrette

Bistro Salad

Artisanal greens, baby heirloom tomatoes, English cucumbers, red cabbage,
carrots, apples, sundries cranberries, with white balsamic vinaigrette

Traditional Caesar Salad

Romaine lettuce, radicchio, black pepper croutons, grated parmesan cheese, white anchovies
with creamy garlic Caesar dressing

Roasted Pear Salad

baby arugula, roasted pears, crumbles gorgonzola cheese, candied pecans,
with white balsamic vinaigrette

Pasta

(choose one)

Pasta Marinara

pasta tossed with wood fired plum tomato sauce

Penne ala Vodka

Shallots, cream, San Marzano tomatoes, & Grana Padano



The Whittemore at Vyne Plated Entrée Suggestions

*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

Beef, Pork, or Lamb Entrees

Sliced Herb Crusted Tenderloin of Beef
with truffle demi-glace

Roast Prime Rib of Beef
with rosemary jus

Braised Beef Short Ribs
Barolo wine sauce, carrots, pearl onions, and celery

Sun Dried Cranberry and Stilton Cheese Stuffed Boneless Pork Medallions
roasted with garlic, and rosemary

Mediterranean Roasted Rack of Lamb
marinated with garlic, mint and parsley

Poultry

Sliced Herb Grilled Breast of Chicken
Choice of basil cream sauce, tropical fruit salsa, or wild mushroom demi-glace

Breast of Chicken with Spinach, Gorgonzola Cheese, and Wild Mushrooms

Breast of Stuffed Chicken
with Sun dried tomatoes, spinach, artichoke hearts, and parmesan cheese

Pecan Crusted Breast of Chicken
topped with a honey cream sauce

Sauteed Breast of Chicken Saltimbocca
with fresh sage, prosciutto, and aged provolone

Crispy Breast of Duck with Seasonal Fruit Chutney



The Whittemore at Vyne

Fish Entrees

Grilled Salmon
served with roasted red pepper coulis

Stuffed Filet of Sole
in a lobster beurre blanc

Horseradish Crusted Sea Bass
in a crème fraiche' sauce

Pistachio Crusted Cod
topped with mango chutney

Baked Stuffed Shrimp
with crab meat and cracker stuffing

Vegetarian Entrees

Pasta Primavera (vegan)
Artichoke hearts, asparagus, spinach, roasted red peppers, olive oil roasted garlic sauce

Stuffed Portabella Mushroom
Garlicky spinach, roasted red peppers, fresh mozzarella wild mushroom risotto,
and seasonal mixed vegetables

Vyne's Eggplant Parmigiana

Coffee and Hot Tea included

Cake cutting and Service Included

Champagne Toast Included



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