

2024 Wedding Package

Only Event of the Day
5.5 Hour Event + Additional Half Hour for On-Site Ceremony

Bar Services

5 Hour Brand Name Open Bar
Wine Service with Dinner
Champagne Toast

Cocktail Hour

Selection of Five (5) Passed Hors D'oeuvres
Cheese and Crudités Table

Four Course Plated Meal

Appetizer
Soup or Salad
Three (3) Main Course Choices + Vegetarian and Kids Option

OR

Stationed Buffet

Choice of Three (3) Action Stations
Choice of One (1) Carving Station

Dessert Choice

Your Choice of One (1) Included Dessert, such as
a Plated Dessert, Cupcake Tower, Venetian Table (+\$10 p/p) or Dessert Station.
Farmington Gardens' Cakes Available Upon Request, Price Determined by Cake Design.
\$1.50 p/p Cake Cutting Fee if Cakes from Outside Bakeries are Brought In.

Additional Inclusions

On-site Wedding Coordinator
Silver Chiavari Chairs with Ivory Cushions
Ivory Tablecloths and Napkins
Hurricane Candle Centerpieces
Coffee, Tea and Soft Drinks

Pricing

Saturday: \$165 per adult++ with 150 adult minimum
Friday: \$145 per adult++ with 125 adult minimum
Sunday: \$135 per adult++ with 100 adult minimum
Weekdays: \$95 per adult++ with variable minimum
Off-Season (Jan-April) and Short Notice (Within 6 Months) Discount: \$20 per adult

++All Prices are Subject to 20% Service Charge and 7.35% CT Sales Tax

Half Price for All Vendors and Children (Under 18)

All prices reflect a cash or check discount, a convenience fee may apply for other payments.



FARMINGTON
GARDENS

A Special Place For Special Occasions

Wedding Menu Selections

999 Farmington Avenue • Farmington, CT 06032

farmingtongardensct.com • 860-678-1353



facebook.com/farmingtongardensct



[@farmingtongardensct](https://www.instagram.com/farmingtongardensct)

Featured Venue on The Knot & Wedding Wire

Hors D'oeuvres

Baked Brie Bites

with wild berry glaze

Vegetable Spring Rolls

with sweet and sour sauce

Spanakopita

(spinach and feta cheese in filo dough)

Pulled Pork and Coleslaw Sliders

Coconut Crusted Chicken Tenders

with pineapple ginger sauce

Alligator Bites

with Cajun remoulade

Bacon Wrapped Scallops

with lemon curd

Philly Cheesesteak Empanadas

Mini Reubens

with Thousand Island dressing

Classic Bruschetta

with herb whipped ricotta on a crostini

Tuna Tartare

*with cucumber, scallions, sesame,
and soy in a wonton cup*

Roasted Tenderloin

*with grilled filet mignon
and horseradish cream on a crostini*

Chili and Lime Grilled Beef Skewers

with chimichurri

Pigs in a Blanket

*with spicy mustard, ketchup
and cheddar ale dipping sauce*

Maple Candied Bacon

Crab Rangoon

with sweet and sour sauce

Polenta Nest

with bolognese and parmesan

Mini Tostadas

with chorizo, green apple salsa & queso fresco

Chicken and Bacon Phyllo Bakes

with avocado ranch

Fig & Goat Cheese Tartlets

with honey

Coconut Crusted Shrimp

with orange chili sauce

Caramelized Leek and Goat Cheese Bruschetta

Goat Cheese Stuffed Dates

wrapped in basil and Serrano ham

Mac n' Cheese Fonduta Bites

with marinara sauce

Mini Baked Potatoes

with sour cream and cheese sauce

Buffalo Chicken Bites

with ranch dipping sauce

Asian Meatballs

with soy glaze

Barbecued Bourbon Chicken Skewers

Chicken Empanadas

Italian Meatballs

with marinara sauce

Sautéed Shrimp and Crispy Cheddar Grits

Chicken Yakitori Skewers

with garlic ginger soy sauce

Asian Beef Skewers

with teriyaki sauce

Maple Roasted Sweet Potato Wonton

with espresso bourbon crema

Crispy Shrimp

with a sweet and spicy sauce



Platters

Display of Imported and Local Cheeses

Lavish display of cheeses with fresh fruit, berries, chutneys, honey, assorted crackers and crostinis

Fresh Crudités

Assorted market fresh vegetables with buttermilk ranch dressing

Antipasto

Prosciutto, Capicola, hard salami, house made fresh mozzarella, assorted olives, roasted tomatoes, marinated artichokes, grilled portabella mushrooms and roasted red and yellow peppers with a balsamic reduction

Mediterranean Platter

Baba ghanoush, assorted hummus, feta cheese, pickled & roasted vegetables, falafels, cucumbers, stuffed grape leaves, assorted olives and tabbouleh served with pita

Vine Ripe Tomato and Fresh Buffalo Mozzarella
with fresh basil, basil oil and a balsamic reduction

Trio of Bruschetta

White bean and artichoke, caramelized leek and goat cheese and traditional tomato and herb

Salsa and Fresh Guacamole

Pico de gallo, salsa verde, tropical fruit salsa and guacamole

Shrimp Cocktail

with cocktail sauce and lemons (MP)

Local Oysters on the 1/2 Shell

with chef's mignonette and lemon (MP)

Seafood Display

Shrimp, clams, oysters, and crab claws (MP)



Plated Appetizers

Shrimp Cocktail

*Lemon and white wine poached tiger shrimp
with a homemade cocktail sauce*

Crab Cakes

*with pickled cucumber and
spicy remoulade sauce*

Braised Boneless Beef Short Rib

with wasabi fingerling potato salad

Beef Carpaccio

*with arugula, shaved manchego,
fresh truffles and smoked sea salt*

Risotto and Mozzarella Cakes

with smoked tomato coulis

Lobster Ravioli

*with roasted fennel, blistered
tomatoes and sherry cream*

Mexican Street Corn Empanada

with a candied jalapeño sauce



Soup & Salad

New England Clam Chowder

*with fresh clams, potato, celery,
onion, bacon and cream*

French Onion

*with caramelized onions, beef broth and
homemade croutons topped with gruyere
cheese*

Smoked Tomato Bisque

*with heirloom tomatoes, fresh herbs,
grilled cheese croutons and basil oil*

Chilled Gazpacho

*with heirloom tomatoes, cucumbers,
peppers and fresh herbs*

Roasted Corn Chowder

*with roasted sweet corn, onion, celery
and cream topped with fresh crab*

Cream of Wild Mushroom

with wild mushrooms, shallots and cream

Italian Wedding

*with acini di pepe, fresh escarole
and mini Italian meatballs*

Butternut Squash

*with crisp apples, apple cider, applewood
smoked bacon, fresh herbs and cream*

Mixed Berry

*Baby spinach with fresh strawberries,
raspberries & blueberries, crumbled goat cheese,
honey toasted almonds and berry vinaigrette*

Caprese

*Mixed greens, vine-ripe tomato,
fresh buffalo mozzarella, basil, basil oil
and aged balsamic vinegar*

Classic Caesar

*Romaine hearts, garlic parmesan croutons,
parmesan cheese and Caesar dressing*

Poached Pear

*Mixed greens with manchego cheese, spiced
candied walnuts and champagne vinaigrette*

Baby Spinach

*with applewood smoked bacon, crumbled
blue cheese, pear tomatoes and
basil balsamic vinaigrette*

Watermelon Salad

with baby arugula, watermelon, crumbled feta,
fresh mint and citrus vinaigrette*

Garden Salad

*Mixed greens, cucumber, red onion, pear
tomatoes, carrots, croutons and house dressing*

Greek Salad

*Romaine lettuce, feta cheese, red onion,
kalamata olives, tomato, cucumber,
pepperoncini and Greek dressing*

Autumn Salad

*baby winter greens, maple roasted butternut squash,
pomegranate arils*, toasted pepitas, crumbled goat
cheese, chipotle cinnamon candied pecans and
maple citrus vinaigrette*

* indicates seasonal item—watermelon available May-September & pomegranate available October-January



Entrees

Grilled Filet Mignon

*whipped potatoes, roasted asparagus, wild mushrooms,
Cipollini onions, pear tomatoes and port reduction*

New York Strip Steak

*fingerling "tostones", seasonal
vegetables and chimichurri sauce*

Grilled Boneless Rib Eye

*whipped purple sweet potatoes, seasonal vegetables
and cremini-espresso cream sauce*

Maple Cider Glazed Bone-In Pork Chop

with cornbread stuffing and seasonal vegetables

Pistachio Crusted Rack of Lamb

*duck fat confit potatoes, roasted asparagus
and pistachio rosemary pesto*

Pan-Seared Salmon

*roasted fingerling potatoes, brussels sprouts,
candied parsnips and cognac green peppercorn sauce*

Whole Steamed Lobster

*served out of the shell
whipped potatoes, seasonal vegetables
and lemon thyme beurre blanc
(additional \$10 per person)*

Surf & Turf

*1/2 steamed lobster out of the shell and 6 oz. grilled filet,
whipped potatoes, and seasonal vegetables topped with
lemon thyme beurre blanc and port reduction
(additional \$5 per person)*

Seasonal Ravioli

Jumbo Sea Scallops

*with lemon leek risotto, roasted asparagus
and blood orange gastrique*

Pepper Crusted Ahi Tuna

*gingered jasmine rice, baby Bok Choy
and Shitake sweet & sour jus*

Grilled Swordfish

*wild rice pilaf, seasonal vegetables
and puttanesca sauce*

Grilled Mahi Mahi

*jasmine rice pilaf, seasonal vegetables
and tropical fruit salsa*

Pan Roasted Chicken Breast

*creamy polenta, baby carrots, beets
and gorgonzola cream sauce*

Grilled Chicken

*butternut squash and sweet potato au gratin,
baby carrots, cipollini onions and thyme chicken jus*

Pan-Seared Duck Breast

*citrus cous cous, seasonal vegetables
and orange cranberry chutney*

Roasted Balsamic Glazed

Portabella Mushroom

*red pepper quinoa, seasonal vegetables
and roasted red pepper coulis*

Capellini Pasta

with roasted tomatoes and basil pesto



Desserts

Plated Dessert Options:

Molten Chocolate Lava Cake

*bittersweet chocolate cake, chocolate truffle
center, crème anglaise*

Chocolate Flourless Cake

*with raspberry sauce, fresh
raspberries and whipped cream*

Crème Brûlée

*vanilla bean custard topped
with caramelized sugar*

Individual New York Cheesecake

*with a graham cracker crust
and fresh fruit coulis*

Individual Apple Crisp

*fresh apples and
homemade crisp topping*

Tiramisu

*espresso soaked lady fingers,
sabayon custard, cocoa powder*

Mini Fruit Tart

pastry cream topped with seasonal fruits

White Chocolate Strawberry Bread Pudding

*Challah bread, white chocolate,
fresh strawberries and a cream anglaise sauce*

Mini Cannoli's

with ricotta cream and cinnamon

Dessert Stations:

Cupcake Tower

*Choice of 3 gourmet cupcake flavors
one of which is the 6" top tier flavor*

S'mores Station

*Marshmallows, honey graham crackers
and milk or dark chocolate bars
set out by our fire pit*

Sundae Bar

*Choice of 3 ice cream flavors
and 35 assorted toppings
*waffle bowls available for an additional \$2/pp**

Donut Bar

*Selection of 5 donut varieties
*donut wall available for an
additional \$200**

Milk & Cookies Bar

*Assorted cookie flavors with whole milk, chocolate
milk & strawberry milk
(dairy free available upon request)*

Venetian Table

*Choice of 3 menu desserts accompanied by
chef's choice assorted mini desserts
(additional \$10 per person)*



Action Stations

Asian Stir Fry

Gingered beef, chicken & tofu with broccoli, water chestnuts, baby corn, Bok Choy, carrots, mushrooms and peppers with Jasmine steamed rice, chop sticks and fortune cookies

Salad Bar

Choose 3 plated salad options and we will create a delectable salad bar

Pasta

Orecchiette pasta with Italian sausage, broccolini, Sicilian olives, garlic and a tomato basil sauce & penne with roasted red and yellow peppers, asparagus tips, plum tomatoes, garlic, capers and olive oil with a selection of garlic and olive focaccia, shredded parmesan cheese and red pepper flakes.

Upgrades: pesto sauce (\$2.50p/p), alfredo sauce (\$2.50p/p), and grilled chicken (\$5p/p)

Taco Bar

Your choice of three of the following: ground beef, ground turkey, pulled chicken, grilled shrimp, carne asada or carnitas served with refried beans, salsa, pico de gallo, guacamole, sour cream and shredded cheese

Sushi

An assorted selection of sushi, sashimi and hand rolls prepared fresh with traditional garnishes and chop sticks

Grilled Cheese

Choice of three grilled cheeses and soups: ham and brie on a French crostini, Vermont white cheddar on sourdough, tomato and fontina on wheat, Lobster grilled cheese on brioche, Bacon, Caramelized onions, and American cheese on French bread or Tomato, mozzarella, balsamic glaze on Italian bread with your choice of one of the following: tomato bisque, butternut squash, and chicken noodle soup

Loaded Potato Bar

Whipped potatoes, baked potatoes, baked sweet potatoes and French fries accompanied by applewood smoked bacon, cheddar cheese, scallions, maple brown sugar butter, sour cream, cheese sauce, broccoli, BBQ pulled pork and crispy onions



Carving Stations

Oven Roasted Turkey Breast

with fresh rolls, cranberry chutney, gravy and stone ground mustard

Brown Sugar Virginia Honey Ham

with pineapple chutney

5-Spice Rubbed Pork Loin

with apple cider coleslaw

Beef Tenderloin

with crispy onions, port jus, horseradish cream and fresh rolls

Beef Sirloin

with caramelized onions, fine herb butter, horseradish cream and mushroom demi

Prime Rib of Beef

with au jus, horseradish cream and fresh rolls

Décor Upgrades

- Ledge Candles (200 glass holders and votives): \$300
 - Ballroom Drapery (4 panels total):
 - “Framing the Dance Floor” - \$400
 - “Cascading Through the Rafters” - \$700
 - Ceremony Drapery:
 - “Swoop Style” - \$100
 - “Asymmetrical Style” - \$150
 - “Curtained Style” - \$200
 - Hanging Mason Jars
(beam above Sweetheart Table, 25 jars with candles): \$150
 - Alcove Beam Lighting: (\$10/Beam)
- Change Color of Greenhouse Lanterns (12): \$175
 - Votive Candles on Guest Tables
(glass holders and votives): \$1 per candle
 - Colored Polyester Napkins: \$1 per guest
 - 85” Colored Polyester Overlays: \$10 per table
 - 132” Colored Polyester Tablecloths: \$15 per table
- 3-Tier Cylinder Centerpieces with Floating Candles: \$20 per table
+\$8 for 12x12” mirror base
 - Wooden Lantern Centerpieces: (\$15/table)
 - Plain Burlap Table Runners: (\$5/table)
 - Burlap with Lace Table Runners: (\$8/table)
 - Colored Table Runners: (\$5/table)
 - Tying the Cocktail Table Linen: \$50
 - Soft White Rafter Lighting: \$100
- Drapery Behind the Sweetheart Table (Curtained Style): \$125
 - Light Curtain Behind Sweetheart Table: \$200
with drapery: \$250
- Photobooth Booth Backdrop (includes stand and rose gold curtain): \$200
 - Gold Hoop Stand Rental: \$100
 - Printed Menus: \$150
 - Printed Escort Cards: \$200
 - Colored Chargers (\$2p/p)

Other décor upgrades available upon request. Let us know what your vision is, and we will provide you with a quote!



— THE —
NORTH HOUSE™

Wedding & Rehearsal Dinner Incentives

If you are getting married at The North House or Farmington Gardens, we would love to also handle your rehearsal dinner needs. We can accommodate parties between 2 and 120 guests in private rooms at the North House Restaurant for rehearsal dinners. Incentives include:

20% off all bottles of wine at dinner (not to be combined with other specials)

&

North House Cookies Take Away—cookies individually packaged to go for a midnight snack

&

One of the following wedding upgrades for your special day depending on amount purchased:

\$500 or less we will provide you with a bottle of Veuve Clicquot or a comparable bottle

or

\$501 - \$1,000 upgrade one liquor selection on your open bar (ex. Tanqueray to Bombay)

or

\$1,001 - \$2,000 One bottle of Dom Perignon or a comparable bottle

or

\$2,001 - \$3,000 A bottle of Dom Perignon or a comparable bottle and upgrade two liquors
on your open bar

or

\$3,001+ One bottle of Dom Perignon or a comparable bottle and upgrade your entire open bar

*Price before taxes and gratuity

Should you have any questions, please do not hesitate to reach out to Dylan Reis

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