

Wedding Packages 2023-2024

Madison Beach
HOTEL

CURIO COLLECTION BY HILTON



WEDDING OFFERINGS

madison avenue

- A Five Hour Event
 - Five Hour Premium Open Bar and Cordials
 - Wine Service with Dinner
 - Prosecco Toast and Specialty Cocktail
 - Six Butler Passed Hors d'oeuvres
 - Raw Bar of Oysters, Littlenecks, Chilled Shrimp
 - Harvest Table of Charcuterie, Imported Cheese, Crudit , Bruschetta Station
 - Four Course Seated Dinner with four entr e selections
 - Custom Buttercream or Fondant Wedding Cake
 - Coffee Service
 - Chargers, Additional Table Linen Selections, Chiavari Chairs
 - Wedding Party Hospitality Lounge (beginning at 4 p.m.)
 - Deluxe Oceanfront King Guest Room for evening of event
 - Complimentary Valet Parking
- \$255 per guest

west wharf

- A Five Hour Event
 - Five Hour Premium Open Bar and Cordials
 - Prosecco Toast and Specialty Cocktail
 - Five Butler Passed Hors d'oeuvres
 - Imported Cheese, Crudit , Bruschetta Station
 - Four Course Seated Dinner with three entr e selections
 - Custom Buttercream Wedding Cake
 - Coffee Service
 - Chiavari Chairs
 - Wedding Party Hospitality Lounge (beginning at 4 p.m.)
 - Deluxe Oceanfront King Guest Room for evening of event
 - Complimentary Valet Parking
- \$225 per guest

22% service charge and 7.35% CT sales tax will be added to all pricing.
Madison Beach Hotel, Curio Collection by Hilton | 94 West Wharf Road | Madison, CT | 203-245-1404

RECEPTION MENU

hors d'oeuvres

- Korean Short Rib Spring Rolls, Gochujang Vinaigrette
- Roasted Chicken Pot Pie Bites
- Spicy Tuna Wonton Chips, Wakame Salad, Avocado Crema
- Mini Beef Wellington, Whole Grain Mustard Aioli
- Edamame Potstickers, Soy-Ginger Glaze
- Roasted Tomato Soup Shooters with Mini Grilled Cheese
- Mini Crab Cakes, Spicy Remoulade
- Mini Lobster Roll, Citrus Tarragon Aioli
- Scallops Wrapped in Bacon, Maple Bourbon Glaze
- Chicken Lemongrass Satay, Coconut Cream Peanut Sauce
- Moroccan Beef, Tzatziki Sauce
- Shrimp Dumpling, Yuzu Wasabi
- Lobster Mac and Cheese Spoons, add \$2 per person
- Grilled Baby Lamb Chops, Wild Berry Chutney, add \$6 per person

display station

- International Cheese Display, Fresh and Dried Fruits
- Seasonal Crudit , Assorted Dips
- Bruschetta Display, Assorted Crostini, Artisan Breads

Madison Avenue package also includes:

- Charcuterie Board, Cured and Smoked Italian Meats
- Roasted Peppers, Assorted Olives, Marinated Mushrooms, Hummus





DINNER MENU

First Course

Select One.

New England Clam Chowder

Fresh Thyme, Oyster Crackers

Roasted Butternut Squash Soup

Spiced Pecans, Feta Crumble

Penne Pasta with Choice of Sauce

A la Vodka, Alfredo with Roasted Mushrooms, Fresh Pesto

Second Course

Select One.

Radicchio and Frisee Salad

Pickled Shallot, Applewood Smoked Bacon, Goat Cheese, Blueberry, Aged Sherry Vinaigrette

Spinach and Arugula Salad

Mandarin Oranges, Toasted Almonds, Pomegranate Seeds, Poppy Seed Dressing

Classic Caesar Salad

Garlic Croutons, Parmesan Cheese Crisp

Field Greens and Seasonal Vegetables

Balsamic Vinaigrette

Main Course

Select up to three including vegetarian/vegan option.

Entrees include chef's selection of starch and vegetable.

Madison Package includes four choices.

Chicken Breast, Spinach Ricotta Filling, Lemon Thyme Demi

Panko Herb Crusted Chicken Breast, Sherry Grain Mustard Cream

Chicken Shawarma, Coconut Curry Sauce

Almond Crusted Sea Bass, Red Pepper Coulis, Basil Aioli

White Miso Glazed Atlantic Salmon, Pineapple Mango Salsa

Hickory Rubbed Center-cut Swordfish, BBQ Hollandaise

Center-cut Filet, Signature Seasoning, Madeira Port Mushroom Demi

Slow Braised Short Ribs, Red Wine Au Jus, Gremolata

Herb Crusted Prime Rib, Natural Au Jus (25 person minimum)

Wild Mushroom Risotto, Porcini Ragu

Seasonal Vegetable Ravioli

Roasted Acorn Squash, Ratatouille, Cous Cous

Port Wine Brined Lamb Rack, Roasted Shallot Demi, add \$10 per person

Pan-Seared Diver Scallops, Citrus Beurre Blanc, add \$10 per person

Optional additions to your entrée course, \$8 per person

Maryland Jumbo Lump Crab Cake (3oz)

Remoulade

Two Baked Stuffed Shrimp

Crab Stuffing, Drawn Butter

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BEVERAGES

Premium Bar

Tito's, Skyy Flavored Vodka, Tanqueray, Bacardi Silver, Captain Morgan, Jack Daniels, Jim Beam, Johnny Walker Red, Dewar's, Espolon Blanco, Aperol, Malibu

Cordials and Liqueurs

Courvoisier VS, Kahlua, Baileys Irish Cream, Grand Marnier, Frangelico, Sambuca Romana, Chambord, Drambuie, Amaretto di Soranno

Domestic and Imported Beer

Budweiser, Bud Light, Sam Adams Boston Lager, Corona, Heineken, Thimble Island IPA, Seasonal Selections, White Claw, Buckler Non-Alcoholic

Wine Selections

Select Four.

White

Sauvignon Blanc
Pinot Grigio
Chardonnay
Rosé

Red

Cabernet Sauvignon
Sangiovese
Pinot Noir
Merlot

Ultra Premium Bar

Add \$12 per adult

Grey Goose Vodka, Bombay Sapphire, Bumbu Rum, Bulleit Bourbon, Makers Mark, Johnny Walker Black, Glenmorangie 10yr, Patron Silver Tequila, Crown Royal, Campari, Croft Tawny, Ruby Port

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ENHANCEMENTS

Minimum of 50 people required for all Stations, pricing is per person unless stated otherwise.
\$150 fee per Attended Station.

Carving Stations

All carving stations are served with warm slider rolls.

Roasted Breast of Turkey \$18

Cranberry Chutney, Homestyle Gravy

Roasted Prime Rib \$22

Au Jus, Horseradish Cream

Flank Steak \$20

Chimichurri Sauce

Port Brined Rack of Lamb MKT Price

Roasted Shallot Demi

Pasta Station \$16

Select Two Pastas and Two Sauces

Penne, Cheese Filled Tortellini, Orecchiette

Marinara Sauce, A la Vodka, Alfredo, Fresh Pesto

Spring Peas, Spinach, Wild Mushrooms, Plum Tomatoes,

Sundried Tomatoes, Cured Olives, Crushed Red Pepper, Fresh Basil, Parmesan Cheese

Mash-tini Bar \$16

Select Two

Original Mashed, Garlic Mashed, Sweet Potatoes

Cheddar Cheese, Scallion, Bacon, Gravy

Maple Syrup, Orange Zest, Chipotle Sour Cream, Butter

Sushi Display MKT Price

Assorted Sushi and Sashimi

Pickled Ginger, Wasabi, Spicy Sauce, Citrus Ponzu

75 person minimum

Tuscan Table \$14

Cured and Smoked Italian Meats, Imported Cheeses, Cured and Pickled Vegetables

Mezze \$16

Crostini, Grilled Pita Breads, Seasonal Vegetables, House-Made Hummus, Baba Ghanoush, Roasted Red Pepper Dip

Raw Bar MKT Price

Jumbo Shrimp, Local Clams, Oysters on the Half Shell

House Mignonette, Lemon, Cocktail Sauce

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SAVORY SNACKS

Minimum of 50 people. Pricing is per person unless stated otherwise.

Dirty Chips \$8

House-made Kettle Chips, Blue Cheese Sauce, Bacon, Scallions

Nachos \$8

Tortilla Chips, Guacamole, Monterey Jack Cheese, Sour Cream

Warm Pretzels \$15

Plain, Honey Chipotle, Cinnamon Sugar Mustard and Beer Cheese

Sliders and Fries \$34

Cheeseburger, Pulled Pork, French Fries, Condiments

Walking Taco Bar \$32

Bags of Fritos and Doritos, Seasoned Ground Beef, Shredded Lettuce, Sour Cream, Diced Tomatoes, Guacamole, Shredded Cheddar Cheese

Carnival \$40

Mini Corn Dogs, Onion Rings, Fried Oreos, Mini Fried Dough, Cotton Candy

Belgian Waffle Bar \$30

Maple Syrup, Peanut Butter, Gummy Bears, M&Ms, Sprinkles, Bacon, Fried Chicken Bites

Mac & Cheese \$115 per full pan

House-Made. Bacon, Scallions, Pulled Pork, Jalapeños, Toasted Bread Crumbs

Bonfire Package \$875

Where friends and marshmallows get toasted together.

S'mores Bar: Graham Crackers, Snickerdoodle Cookies, Chocolate Chip Cookies, Marshmallows, Rice Krispy Treats, Peanut Butter Cups, Peppermint Patties, Salted Caramels, Cookies and Cream Bars, Milk and White Chocolate Bars

An attendant is required to light and extinguish fire.

Includes Tiki Torches, Adirondack chairs.

Available 8:30 - 10 p.m.



SWEET TREATS

Minimum of 50 people. Pricing is per person unless stated otherwise.

Candy Shoppe **\$28**

M&Ms, Skittles, Fireballs,
Ring Pops, Rock Candy,
Gummy Bears, Hershey Kisses,
Malted Milk Chocolate Balls

Cereal Bar **\$26**

Frosted Flakes, Fruit Loops,
Cap'n Crunch, Lucky Charms
Chocolate Milk, Plain Milk
Strawberry Milk

Dessert Table **\$34**

Cake Pops, Donut Holes,
Mini Cupcakes, Pie Tartlets,
Mini Assorted Cookies,
Chocolate Dipped Oreos,
Strawberries, Pretzel Rods

S'mores Bar **\$42**

Graham Crackers, Snickerdoodle
Cookies, Chocolate Chip Cookies,
Marshmallows, Rice Krispy Treats,
Peanut Butter Cups, Peppermint
Patties, Salted Caramels,
Cookies and Cream Bars,
Milk and White Chocolate Bars
*Attendant Required.

County Fair **\$36**

Mini Fried Dough, Churros,
Caramel Corn, Cotton Candy,
Chocolate Covered Potato Chips,
Fried Oreos

Chocolate Fountain **\$42**

Marshmallows, Strawberries,
Pretzel Rods, Pineapple,
Mini Cream Puffs, Oreos,
Graham Crackers, Bacon
*Attendant Required.

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ADDITIONAL OFFERINGS

Breakfast Selections

For Wedding Hospitality Suite. Pricing is per person.
Minimum 10 people.

Continental

\$19

Assorted Breakfast Pastries, Seasonal Fruit Salad,
Blueberry Overnight Oats with Oatmilk,
Orange and Cranberry Juices,
Freshly Brewed Coffee and Assorted Teas

Faulkner Buffet

\$32

Assorted Breakfast Pastries, Seasonal Fruit Salad,
Scrambled Eggs with cheddar cheese and herbs,
Breakfast Potatoes, Applewood Smoked Bacon,
Orange and Cranberry Juices,
Freshly Brewed Coffee and Assorted Teas

A la Carte Items

Yogurt Parfaits

\$48 per dozen

Assorted Pastries

\$24 per dozen

Yogurt Smoothies

\$36 per dozen

Seasonal Fruit Cups

\$60 per dozen

Energy/Granola Bars

\$18 per dozen

Blueberry Overnight Oats, Oatmilk

\$48 per dozen

Bagels, Cream Cheese, Fruit Preserves

\$24 per dozen

Freshly Brewed Coffee, Decaffeinated Coffee
and Hot Tea

\$8 per person

Assorted Soft Drinks and Bottled Water **\$4 each, on consumption**

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HOSPITALITY SUITES CATERING

SeaBelle Suite: 9 a.m. - 11:30 p.m. \$1,700 | Spinnaker Lounge: 9 a.m. - 4 p.m. \$1,000
Personal Attendant: \$500 9 a.m. - 3 p.m., \$150 for each additional hour.

Both areas include lunch and refreshments for 10 guests. Additional guests, \$25 per person.
Includes One Mimosa per person.

Salads

Select Two.

Seasonal Fresh Fruit Salad
Pasta Salad, Artichokes, Olives, Roasted Peppers
Tomato, Fresh Ciliegine Mozzarella, Basil, Balsamic Glaze
Field Green Salad, Seasonal Garden Vegetables, Balsamic Vinaigrette

Sandwiches and Flatbread

Select Two.

Fig and Prosciutto Flatbread

arugula, goat cheese, pomegranate glaze

Caprese Flatbread

fresh mozzarella, heirloom tomato, fresh basil

Short Rib and Caramelized Onion Flatbread

roasted garlic aioli

Chicken Salad Croissant

lettuce, tomato

Turkey, Avocado, Bacon Ciabatta

roasted garlic aioli

Italian Antipasto

salami, ham, prosciutto, roasted peppers, olive tapenade

Chicken Caesar Wrap

romaine lettuce, grilled chicken, caesar dressing, croutons

Mediterranean Veggie Wrap

hummus, grilled seasonal vegetable

Includes:

House-Made Kettle Chips
House-Made Pickles
Chocolate Chip Cookies
Assorted Soft Drinks
Bottled Waters
Keuring On-Demand Coffee.

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GENERAL INFORMATION

CATERED FOOD & BEVERAGE MINIMUM

To guarantee your function space, a minimum food and beverage spend is required for your function. Any remaining difference from the minimum revenue will be accessed as an additional room rental charge. This minimum is based on the time of day and day of week of your function. The Minimum does not include and is not limited to room service, restaurant and bar usage not sponsored as part of your meeting services, meeting room rental, taxes, labor charges, audio visual or any other miscellaneous charges incurred.

DEPOSITS AND BILLING ARRANGEMENTS

A deposit is required to secure your event/function space. All deposits are non-refundable and are a percentage of your minimum food and beverage spend. Estimated payment in full is required five (5) days in advance for all functions. A Bank/Cashier's Check is required for Final Payment. No personal checks or credit cards will be accepted. If payment in full is not received by this time, the Hotel is not obligated to provide services, and it will be considered a cancellation of the event. A credit card is required to be on file and will be charged for any additional or outstanding charges that may be due to the Hotel after the final payment has been received.

FOOD SERVICES

Due to licensing requirements and quality control issues, all Food & Beverage to be served on the Hotel property must be supplied and prepared by the Hotel. Food and beverage prices are based on current market value and subject to change. Definite pricing will be confirmed 90 days prior to event. If the Hotel cannot procure items selected for events due to distribution or inflation of product prior to the event, we may make a substitution of product after notice to Group. All Food and Beverage charges are subject to a 20% service charge, which is the property of the Hotel to be used at its discretion (a portion of the service charge will be distributed to the Hotel employees staffing your event) and state/local sales taxes at the rate imposed at the time of event (which is currently 7.35%).

BEVERAGE SERVICES

We offer a complete selection of beverages to complement your function. Please note that our state liquor control board regulates alcoholic beverage sale and service. The Hotel, as a licensee, is responsible for compliance with these regulations. No alcohol may be brought into the Hotel from outside sources, and alcoholic beverages may not be removed from the premises. Hotel employees must do all dispensing of beverages. A Station Charge of \$150 per station will apply for all events that involve alcoholic beverage service.

AUDIO/VISUAL EQUIPMENT

The Hotel offers a full range selection of audiovisual equipment and supplies. Please discuss your specific needs with the Catering Sales Department at least (3) business days prior to your meeting date so that your requests can be included in the final contract. The Hotel cannot guarantee audio/visual requests made within (3) business days of your meeting. All audiovisual equipment is subject to current state sales tax & service charge at the time of event which is currently 6.35% & 25%.

ADMINISTRATIVE CHARGES AND TAXES

All Food and Beverage charges are subject to the administrative charge, service charge and local sales tax described above. The service charge is distributed to banquet employees. All other fees or charges (including administrative charges belong to the hotel and are not tips, gratuities, or service charges for employees. All such other fees and charges are subject to the current state sales tax of 7.35%. If your organization maintains exemption from Connecticut State Occupancy Tax, Connecticut State Sales Tax, or other tax-exempt status, appropriate Connecticut State Tax Exemption certificate(s) and any accommodating back up documentation requested needs to be provided to the Madison Beach Hotel. These forms must be provided to the hotel a minimum of 30 days prior to the start of your event to be exempt from tax charges. Forms submitted for tax exempt status must reflect the name of the group hosting their event at the Madison Beach Hotel.

PARKING

Complimentary parking is available to attendees of functions and meetings held at the Hotel. Overnight parking is available for guests at the current rate of \$20 per evening, per vehicle. The Hotel is not responsible for loss or damage to automobiles or their contents while parked on the Hotel premises.