

CELEBRATE YOUR LOVE AT CONNECTICUT'S NEWEST WEDDING VENUE AND
DESTINATION LOCATION.

There is no other place like the Event Hall at Millpond Gatherings and there will be no other Wedding like yours. We host only one wedding at a time and we know what you have been searching for, so look no further it can be found here at Millpond.

We are quite literally "*the Table on the Farm*" as we will be using farm fresh produce harvested by our area farmers, the freshest seafood from local dayboat fisherman and dry aged beef from our own cattle farm located just up the road.

Immersed in an embrace of charming and rustic ambiance and offering a one of a kind historic place, the Millpond site is listed as one of the National Historic places in New Haven County. In fact, the ladle was invented here.

Our Millpond team is a group of experienced amazing professionals with unwavering passion, who love what they do and are as dedicated and invested in your Wedding as you are.

Millpond's sole mission is to help you create the best wedding ever. You are not here to plan a wedding...you are here to plan the most unique party of all time.
The most incredible celebration of life, love and family.

THANK YOU FOR CHOOSING MILLPOND GATHERINGS
...WHERE GREAT MEMORIES ARE HARVESTED.





YOUR WEDDING INCLUDES

Your own Private Bridal Suite with Refreshments & Hors D'oeuvres
Personal Bridal Attendant for the entirety of your wedding

Beautiful Historic Photo Opportunities

Dedicated Banquet Manager as Day Coordinator

Captains & Supervisors throughout your event

Professionally attired experienced Service Staff

Coat Room Attendant (seasonal)

We offer a 7 hour Reception Package

**Wedding Ceremonies may be held at inside the venue at no
additional charge or our sister property Heritage Homestead
located just up the road for an additional charge**

Top Shelf Premium Open Bar Service
Champagne Toast

Bottles of Red & White Wine on all Guests Tables

Delectable offering of Passed Hot & Cold Hors D'oeuvres

Choice of Table Linens & Coordinating Napkins

Millpond Table Numbers

We offer a custom tiered Wedding Cake & Cheesecake Lollipops

**All menus may be customized to express your
unique palate and personality**



MILLPOND
GATHERINGS

Wedding

7 Hour Wedding Reception | 6 Hour Open Bar

TopShelf Open Bar, Champagne Toast & Red & White Wine on Guests Tables with Dinner

Cocktail Hour

Artisan Charcuterie/Tuscan Boards of cured meats, Domestic & imported cheeses, Dried fruit & nuts, assorted jams, marinated artichokes, grilled marinated vegetables, olive & ricotta salata

Your selection of Millpond passed hot & cold hors d'oeuvres

PASSED COLD HORS D'OEUVRES

(SELECTION OF 5)

Watermelon | jalapeño | feta cheese sticks
Bocconcini | grape tomato and basil leaf skewer | balsamic syrup
Truffle Chicken Salad | endive spoons
Yellow Fin Tuna Tartar Cones | wasabi mayo
Deviled Egg | seared wagyu beef
Salmon Tartar | crispy sushi rice | chipotle mayo
Beef Tartar | horseradish Cream | crostini
Vegetable Spring Roll | roasted pepper coulis
Pastrami Salmon & Caviar | toasted brioche | dill cream
Prosciutto wrapped Asparagus | balsamic glaze
Prosciutto wrapped Figs (seasonal August thru October)
Maine Mini Lobster Roll | brioche roll \$3 per person
Oysters on the 1/2 Shell | lump crab | mignonette \$3 per person

PASSED HOT HORS D'OEUVRES

(SELECTION OF 5)

Crispy Vegetable Dumplings | ginger soy sauce
Crispy Fresh Mozzarella Sticks
Mushroom Arancini | fontina | black truffle aioli Chicken
Kebab | sweet chili glaze
Beef Satay | chimichurri sauce Franks
in the Blanket | spicy mustard Mini
Meat Balls | marinara sauce
Bacon Wrapped Scallop | pepper maple glaze
Mini Seasonal Vegetable Quiche
Smoked Chicken Quesadilla | salsa
Mini Grilled Ruben Sandwich | sauerkraut | swiss cheese
Wild Mushrooms & Goat Cheese Tarts | truffle oil
Mini Beef Wellingtons | bordelaise sauce - \$3 per person
Lamb Chop Lollipops | moroccan sauce - \$8 per person

PASTA STATION SERVED with ARTISAN BREADS YOUR SELECTION OF 2 PASTA & 2 SAUCES

Cheese Tortellini | Rigatoni | Orecchiette | Penne | Gnocchi | Cavatappi | Gluten Free
Basil Parmesan Pesto Cream | Alfredo | Smoked Tomato ala Vodka | Tomato Marinara | Spicy Tomato | Vermont Cheddar Cheese

CARVING STATION SELECTION OF TWO

Prime Rib-Bone-In: sea salt and peppercorn crusted | Marinated Flank Steak | Smoked Beef Brisket: smoked overnight
Leg of Lamb: herb crust, dijon mustard | Oven Roasted Turkey: cranberry relish & tarragon aioli | Crackling Pork Shanks: firecracker applesauce
Cedar Planked Salmon: herb marinade, sauce gribiche | Ginger & Black Pepper Crusted Salmon | "Everything" Seared Tuna Loin: chipotle aioli, wasabi

DINNER

APPETIZER SELECTION OF ONE

Caesar Salad: crispy parmesan, croutons, lemon, olive oil | "The Wedge": iceberg lettuce, tomatoes, bacon, pickled red onion, blue cheese dressing
Market Salad: mixed greens, shaved radish, carrot, citrus vinaigrette | Burrata Salad: tomatoes, asparagus, watermelon

ENTREES SELECTION OF ONE FROM EACH GROUPING

MEAT

Filet Mignon: red wine sauce 14oz Dry Aged
Boneless Ribeye
(Delmonico) with homemade steak sauce 18oz
Dry Aged Kansas City (Bone in Strip)
with homemade steak sauce

VEGETARIAN/ VEGAN

Eggplant Parmesan: an Italian tradition
Pasta: olives, sun-dried tomatoes, seasonal vegetable, pesto
Roasted King Oyster Mushroom
& Charred Broccoli: miso tomato-vinaigrette

POULTRY

Lemon Thyme Chicken Breast: lemon garlic jus Roasted
French Cut Chicken Breast: cognac demi glaze
Chicken Saltimbocca: provolone, prosciutto, spinach, roasted garlic

FISH

Pan Roasted Salmon: citrus sauce Seasonal day Boat
Catch of the Day Pan Roasted Halibut: citrus sauce
Chilean Sea Bass: caper butter sauce

KIDS MENU: 5 AND UNDER FREE | 6-10 YEARS OLD ½ PRICE OF AN ADULT MEAL

Chicken Fingers & Fries | Beef Sliders & Fries | Mac and Cheese | Mini Franks & Fries

CHEF SELECTION OF SEASONAL ACCOMPANIMENTS FOR EACH ENTRÉE & ARTISAN ROLLS

CUSTOM TIERED WEDDING CAKE & family style cheesecake lollipops

