



WEDDING ENHANCEMENTS

GROOM'S PACKAGE

Who said it's only the Bride and bridesmaids who get their hair done. The Society Room has teamed up with a few of the Pratt Street businesses for the ultimate Groom's experience. The Society Room will coordinate your reservations at The Professional Barber Shop and have your gift certificates ready for you before your Pratt Street experience.

Trim the Hairs

The Excellent Cut
One \$50 Gift Certificate to The Tobacco Shop
One \$50 Gift Certificate to Vaughan's Public House

\$45.00 per man/5 man minimum

The Old Fashion

The Excellent Cut & Old Fashion Shave
Complimentary Beer from PBS
One \$50 Gift Certificate to The Tobacco Shop
One \$50 Gift Certificate to Vaughan's Public House

\$75.00 per man/5 man minimum

Professional Barber Shop

97 Pratt Street

Appointment start at 9:00AM

Last cut at 2:30PM

The Tobacco Shop

89 Pratt Street

Opens at 10:00AM

Closed on Sundays

Vaughan's Public House

59 Pratt Street

Opens at 11:00AM (Fri & Sat)

Opens at 11:30AM (Sun)

The Groom's Package will need to be booked three weeks prior to the wedding.

All Pricing is Subject to 22% Service Fee & CT Sales Tax



B E V E R A G E

Pre-Ceremony Beverage Station (half hour)

Refresh your guests on a hot day or cold night upon their arrival to your ceremony.
Select one (1) of the three (3) listed below:

Sweet Tea, Pink Lemonade and Flavored Water (Spring/Summer)
Hot Cider and Hot Chocolate (Fall/Winter)
Champagne by the Glass
\$4.00 per person

Strawberry Bellini Champagne

A great option to enhance your champagne toast
\$2.00 per glass

Fruit Garnish for the Champagne Toast

Choose from seasonal berries to make your toast or Signature Drink extra special.
\$1.00 per glass

Society Room Sangria

Enjoy our House-Made Sangria as your Signature Cocktail
Available during the cocktail hour and available all night at the bar!
\$2.50 per person

Cappuccino and Espresso Coffee Table

(**Please Reserve Early**)

End the night with a Cappuccino or Espresso

A great pair with enhancements like Mini Desserts or the House-Made Cookies and Mousse Station.
\$6.00 per person (some minimums apply)
\$12.00 per person to add cordials

Extra Hour of Reception Time

Extend the reception an additional hour to keep the dancing and merriment alive!
Maximum reception time is 6 hours. Food and beverage not included.
Inquire with the sales office how to extend the beverage service.
\$550.00 for the hour.
\$275.00 for a half hour



COCKTAIL HOUR

Shrimp Cocktail- added to the Harvest Table

Lemon and sea salt poached 16/20 shrimp cocktail served over a bed of fresh seaweed with mini tobasco bottles, lemon slivers and housemade horseradish cocktail sauce
\$6.00 per person

Seafood Raw Bar

Clams and Oysters on the Half Shell with Gulf Shrimp (3 per person) & Stone Crab Claws.
Served with Accoutrements and Lemon Accented Seaweed Salad, Mini Tabasco
\$18.00 per person

House-Made Sushi Station

Assorted Sushi rolls to include Salmon, Tuna, Tempura Shrimp, Crab, and Vegetables.
Served with Wasabi, Pickled Ginger, Soy Sauce and Lemon Accented Seaweed Salad
\$14.00 per person

Dumpling Station

Steamed Chicken Lemongrass Dumplings, Vegetable Dumplings, Shrimp Dumplings
Pineapple Fried Rice or Vegetable Lo-Mein
Wonton Crisps with Plum Sauce
Yuzu Wasabi Soy, Sweet Chili Sauce, Hoisin
Fortune Cookie
\$12.00 per person

Taste of Italy

Sausage and Broccoli Rabe Stuffed Bread
Vegetable Mascarpone Stuffed Bread
Served with Seasonal Tortellini Salad
\$6.00 per person

Arancini Station

Assorted Arancini to include Lemon Asparagus, Sundried Tomato Mozzarella, Prosciutto and Fontina
Served with Roasted Red Pepper Remoulade, Lemon Aioli, Roasted Garlic and
Tomato Jus, Panzanella Salad, Dijon Champagne Vinaigrette
House-Made Focaccia Bites, Grissini
\$10.00 per person



Bar Snacks

Added to the bar top and cocktail tables for guests to enjoy during cocktail hour
Ranch Popcorn, Barbecue Rubbed House-Made Yukon Chips, Crispy Chick Peas
\$4.00 per person

Pasta Station

Cheese Tortellini with Winter Pesto & Arrabiata with Penne Pasta

Add Your Own Sides:

Sweet Italian Sausage, Shrimp, Meatballs, Parmesan Cheese
Broccoli Rabe, Roasted Peppers, Herbed Ricotta
Served with House-Made Focaccia, EVOO and Red Pepper Flakes
\$4.00 per person

Carving Station

(Select Two (2) Proteins)

Garlic and Herb Crusted Sirloin with Rosemary Demi
Brown Sugar and Bourbon Glazed Pork Loin with Apple Cranberry Chutney
Citrus Brined Breast of Turkey with Cranberry Chutney and Stone Ground Mustard
Barbecue Spice Rubbed Tri Tip Steak with Ancho-Chili BBQ Sauce
Served with Hinged Silver Dollar Rolls
\$12.00 per person

Chef Attended

Mashed Potato Bar

Whipped Yukon Potato and Mashed Sweet Potatoes

Add Your Own Sides:

Cheddar, Bacon, Sour Cream, Chives, Roasted Garlic Horseradish,
CT Maple Butter, Ginger Chips, Candied Pecans, Whipped Marshmallow
\$8.00 per person

Mac N Cheese Bar

Classic Mac and Cheese

Add Your Own Mix In's:

Blackened Chicken, Smithfield Ham, Black Pepper Shrimp
Roasted Tomatoes, Bacon, Broccoli, Corn, Roasted Onions
Truffle Oil, Sriracha, Ketchup
\$6.00 per person



L A T E N I G H T

Late Night Breakfast Station

Egg & Cheese, Sausage, Egg & Cheese on English Muffins
Served with Crispy Hashbrown Potatoes
Sriracha, Ketchup, Salt & Pepper Shakers
\$4.00 per person

Late Night Fry Station

Truffle Parmesan Pommes Frites, Cinnamon Sugar Dusted Sweet Tots,
Beer Battered Curly Fries, Crispy Onion Rings
Served with Cheddar Beer Fondue, Maple Crema, Ketchup, Chipotle Aioli
\$4.00 per person

Take Me Out to the Ball Game

Mini Warm Pretzels with Sharp Cheddar Beer Fondue, Honey Mustard, & Maple Salted Caramel Sauce
Served with Barbecue Dusted Potato Chips, Caramel Corn, & Fresh Fruit Cups with Honey Yogurt Sauce
\$4.00 per person

Upgrade with Mini Chili Dogs served with Mustard and Ketchup
\$2.00 per person

Mini Grilled Cheese Station

Choice of Three (3)

Sharp Cheddar & Fontina on Pumpernickel
Brie, Apple, & Fig Jam on Cranberry Walnut Bread
Tomato Mozzarella & Pesto on Sourdough
Prosciutto, Gruyere, & Arugula Pesto on Rye

Served with Tomato Basil Bisque Shooters
\$5.00 per person

Slider Station

Choice of Three (3)

Smoked Cheddar Beef Sliders, Mango Barbecue Pulled Pork Sliders,
Buffalo Chicken with Bleu Cheese Crema, or Eggplant Parmesan Sliders
Served with Truffle Pommes Frites
\$10.00 per person



SWEET TREATS

Mini Desserts

Chef's Selection of Seasonal Hand Crafted Mini Dessert Bites to include but not limited to Truffles, Macaroons, Petit Fours, Raspberry and Chocolate Mousse Cups, Chocolate Covered Strawberries, S'mores Bite
\$8.00 per person

Custom Candy Bar

Let us create a coordinated candy station for your guests to enjoy later in the evening or to take home as their favor
\$5.00 per person

Homemade Cookie & Mousse Station

Chocolate Chip, English Toffee, Red Velvet Cookies, and Fudge Brownies
Raspberry, Caramel and Chocolate Mousse Served in Flavored Cones
Strawberry Milk and Chocolate Milk to accompany
\$6.00 per person

Decorated Mini Donuts

Decorated or Customized Mini Sized Donuts
\$3.00 per person

Upgrade with Shakes or Cider & Cocoa to Station
\$3.00 per person

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream with Chocolate Dipped Waffle Cups and Sugar Cones

Toppings to Include:

Oreo Cookie Crumbles, Gummy Bears, Chocolate Chips, Heath Bar Crunch, M&Ms
Rainbow Sprinkles, Whipped Cream, Maraschino Cherries, Chocolate Sauce
A great accent to your wedding cake.

\$8.00 per person

Mini Fried Dough & Churros

Mini Fried Dough Balls and Churros
Served with Spiced Chocolate Sauce, Dulce De Leche Sauce
Powdered Sugar, Cinnamon Sugar, Cocoa Powder
\$4.00 per person



DECOR & EVENT

Custom Ice Sculptures

Decorate the front entrance or a bar top with a dramatic ice sculpture of your choice.
Beginning at \$350.00

Personalized Table Menus

Let us create one menu per guest to be placed on your guests' place setting.
\$3.00 per menu

White Pedestals for Ceremony Alter

Dress up the ceremony space with our white pedestals for your floral arrangements
\$50.00 per set

Floating Candle Trio Centerpiece with Glass Beads & Crystals

Decorate your guest tables with our floating candle trios.
\$20.00 per trio

Gold Chivari Chairs

Assorted Colors of Chairs & Cushions Available.
Prices start at \$9.00 per chair

Gold or Silver Charger Plates

Place your favor, menu, or napkin atop a beautiful gold or silver charger plate.
An inexpensive way to enhance your tables.
\$1.00 per person

Napkin Rings

You selection of gold, silver, black, or bling napkin rings.
An inexpensive way to enhance your tables.
\$1.00 per person