

*Four Seasons by the Lake &
Lakehouse Reception Hall
Wedding Packages
2024*

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Wedding Packages



Classic Wedding Package

Social Hour Hors d'oeuvres

artisanal display of imported and domestic cheeses

Choice of two hors d'oeuvres

*items marked with * are an upcharge, please inquire*

*caprese skewers
chicken wings*
stuffed mushrooms
meatballs*

*tomato and basil bruschetta
chicken cordon bleu balls
bacon wrapped scallops*
pretzel bites*

shrimp cocktail
fried mozzarella
pork potstickers
philly eggrolls*

Starters

(choose one)

*fresh garden salad with selection of dressings
caesar salad with shaved romano cheese and croutons
(all served with fresh baked dinner rolls)*

Choice of two entrees

*chicken parmesan
chicken marsala
chicken piccata
chicken francaise*

*baked haddock with butter
roast sirloin au jus
eggplant parmesan
pork medallions*

Choice of two sides

*rice pilaf
sautéed squash & zucchini
pasta with garlic & oil*

*roasted potatoes
roasted green beans
pasta pomodoro*

*garlic mashed potatoes
vegetable medley
penne alfredo*

Classic Wedding Package continued

Coffee and dessert station

regular & decaffeinated coffee

assorted teas

client provided wedding cake or cupcakes

White table linen

White linen napkins

Cash bar during cocktail hour and reception

To make your wedding day a truly memorable experience, we also offer the following included in our packages:

personal venue coordinator to assist you throughout your planning process

1 bartender per every 100 guests

tables, chairs, glassware, silverware, china

16'x16' portable dance floor

preferred vendor list

bridal suite available three hours before event for preparations

use of patio for cocktail hour

Market price per person (buffet style), plus tax and gratuity

please see our additional options available to add on to your wedding package

Final counts to be provided 4 weeks in advance of event.

All prices are subject to 20% service charge, 7.35% CT sales tax, and 6% administrative fee.

Prices are subject to change without notice and are subject to seasonality and market availability.

Premium Wedding Package

Social Hour Hors d'oeuvres

*artisanal display of imported and domestic cheeses
fresh seasonal vegetable crudités*

Choice of three hors d'oeuvres

*caprese skewers
chicken wings
stuffed mushrooms
meatballs*

*tomato and basil bruschetta
chicken cordon bleu balls
bacon wrapped scallops
pretzel bites*

*shrimp cocktail
fried mozzarella
pork potstickers
philly eggrolls*

Starters

(choose one)

*fresh garden salad with selection of dressings
caesar salad with shaved romano cheese and croutons
(all served with fresh baked dinner rolls)*

Choice of three entrees

*chicken parmesan
chicken marsala
chicken piccata
chicken francaise
chicken saltimbocca*

*baked haddock with butter
roast sirloin au jus
grilled swordfish
eggplant parmesan
pork medallions*

Choice of two sides

*rice pilaf
sautéed squash & zucchini
pasta with garlic & oil*

*roasted potatoes
roasted green beans
pasta pomodoro*

*garlic mashed potatoes
vegetable medley
penne alfredo*

Premium Wedding Package continued

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Coffee and dessert station

regular & decaffeinated coffee

assorted teas

client provided wedding cake or cupcakes

Champagne toast

White table linen

Selection of over 20 colored linen napkins

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personal venue coordinator to assist you throughout your planning process

1 bartender per every 100 guests

tables, chairs, glassware, silverware, china

16'x16' portable dance floor

preferred vendor list

bridal suite available three hours before event for preparations

use of patio for cocktail hour

Market price per person (buffet style), plus tax and gratuity

please see our additional options available to add on to your wedding package

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Additional Options

Charcuterie board

artisanal selection of sliced meats, cheeses, dried fruits, vegetables, olives

market price, per person

Carving stations

choice of roast beef, prime rib, turkey, ham

market price, per person

Baked potato bar

accompanied with butter, sour cream, bacon bits, shredded cheese, chives

\$7 per person

Dessert

assorted brownie and cookie tray

\$4 per person

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