

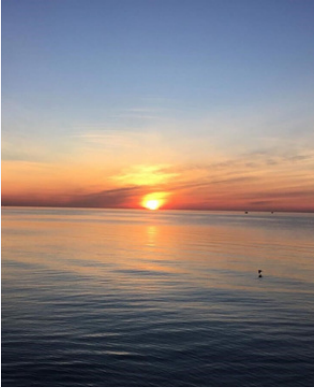
# Tyde

AT WALNUT BEACH



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*Situated in Milford, Connecticut, Tyde at Walnut Beach is an upscale wedding venue. This waterfront destination offers serene views of Long Island Sound and private sandy shores perfect for destination weddings and vacation vows.*

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# Menu

FIVE HOUR OPEN BAR  
Premium liquor & cordials,  
imported & craft beers,  
selection of house wines,  
champagne toast

# Cocktail Hour

CHARCUTERIE DISPLAY  
Artisanal cheeses & crudité display served with  
cured meats and fresh fruits

BUTLER PASSED HORS D'OEUVRES  
*(select 8)*

Antipasto Kabobs  
Chicken Cordon Bleu  
Scallop Wrapped in Bacon  
Melon & Prosciutto Kabobs  
Chicken Satay  
Coconut Shrimp  
Vegetable Springrolls  
Sesame Chicken  
Brazilian Grilled Shrimp  
Spinach Spanakopita  
Buffalo Chicken Bites  
Crab Salad Tostada  
Fig and Fontina  
Korean BBQ Springroll  
Mini-Maryland Crabcakes  
Fried Artichokes  
Pork Shumai  
Mini Lobster Rolls  
General Tsao Cauliflower  
Pulled Pork Sliders  
Lobster Mac & Cheese  
Truffle Parm Fries  
Mini Carne Asada Tacos  
Fried Calamari

Consumer Advisory: These items may be served raw or undercooked. Thoroughly cooking meats, poultry, shellfish, seafood and eggs reduces the risk of foodborne illness.

Allergen Statement: Please inform a member of our staff if you have any food allergies.



## Salad Course

(select 1)

### MARKET GREENS

Cherry tomatoes, radish, cucumber, carrot, parmesan croutons

### HARVEST

Crisp apples, bleu cheese, raisins and walnuts

### SUMMER

Fresh strawberries, blueberries, feta, red onion and pecans

### BURRATA\*

Roasted tomato, prosciutto di parma, roasted pistachio, basil pesto, chili oil

### TROPICAL FRUIT

Assorted melons & berries, pineapple, mango w. passion fruit coulis & coconut

## Pasta Course

(select 1)

### RIGATONI ALLA VODKA

Rigatoni pasta served with an Absolut Vodka infused Pancetta Pomodoro sauce with a touch of cream

### FARFALLE ALLA CASA\*

Bowtie pasta served in a light cream sauce made with mushrooms, sweet peas, and prosciutto

### GNOCCHI SORRENTINO\*

Potato dumplings with a pomodoro sauce, pecorino romano and fresh mozzarella

### PENNE ARRABBIATA

Spicy eggplant pomodoro sauce, fresh herbs and parmigiano Reggiano

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# Main Entrée

(select 4)

## GRILLED FILET MIGNON\*

Grilled asparagus, mashed yukon gold potatoes,  
cognac peppercorn sauce

## GRILLED NEW YORK STRIP

Sauteed mushroom, pepper & potato herbed hash

## LAND & SEA

Grilled filet mignon w. grilled shrimp - OR -  
4oz truffle poached lobster tail with béarnaise sauce  
M/P

## ROASTED RACK OF LAMB\*

Garlic and herb encrusted, roasted root vegetables

## HONEY GARLIC SALMON

Mashed yukon gold potatoes, string bean almondine

## SALMON TERIYAKI

Coconut infused rice, baby bok choy, toasted sesame

## HALIBUT FLORENTINE\*

Sautéed spinach with lemon beurre blanc

## PAN SEARED SEA SCALLOPS

Sweet pea, lemon, parmesan, mascarpone,  
chardonnay risotto

## LOBSTER RISOTTO\*

Lobster, sherry cream risotto

## CHICKEN CON SPINACCI

Stuffed with fresh mozzarella and baby spinach  
served with goat cheese infused Bèchamel sauce

## CHICKEN CLAUDIO

Sun-dried tomatoes, asparagus and artichoke hearts

## CHICKEN FLORENTINE

Sauteed spinach with lemon beurre blanc

## EGGPLANT PARMIGIANA

Crushed pomodoro and fresh mozzarella

## VEGETABLE NAPOLEON

Roasted vegetables drizzled w. balsamic glaze

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## ENHANCEMENTS

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### Cocktail Hour

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#### RAW BAR | \$25

Chilled Jumbo Shrimp Cocktail,  
Fresh Littleneck Clams and Oysters on a Half-Shell.  
Upgrade to include Lobster Tails, King Crab Legs or  
Mixed Seafood Salad\* \$MP

#### POSITANO | \$25

Seafood salad, mussels diavolo, clams oregana, fried calamari

#### ASIAN STATION | \$30

Assortment of Sushi rolls, lobster and kimchi fried rice,  
spring rolls & steamed dumplings  
Chef Attended | \$300

#### TAQUERIA AL PLAYA | \$20

Assorted tacos, quesadillas, mexican street corn, tortilla and margheritas

#### NEW ENGLANDER | \$25

Mini lobster rolls, fish & chips, clam cakes and new england clam chowda

#### MASHED POTATO BAR | \$15

Broccoli, bacon, cheddar, sour cream, chives, corn,  
popcorn chicken, country gravy

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### Dessert

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#### SWEET INDULGENCE | \$20

Assorted chocolate dipped strawberries, macaroons, cannoli's,  
caramel filled churros, sfogliatelles, mini cheesecakes,  
petit fours, coffee & cordials

#### DESSERT ON THE GO-GO | \$12

Choice of three butler passed miniature desserts: caramel filled churros, made to order  
cannolis, milk & cookie shots, zeppole, champagne jello shots or ice cream sandwich

#### EXTREME SUNDAE BAR | \$15

#### S'MORES STATION | \$12

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### Late Night

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#### PRETZELS & IPA | \$12

Pepper jack, cheddar cheese, honey mustard & peanut butter dipping sauces  
paired w. IPA tasting flights

#### BREAKFAST STATION | \$12

Mini Bacon, egg & cheese croissants with side of tator tots

#### MINI SLIDERS W. TRUFFLE FRIES | \$15

#### CHICKEN TENDERS & FRIES | \$15

#### PIZZA STATION | \$10

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#### CIGARS AND BOURBON | \$700 AND UP

#### SPARKLER SEND OFF | \$600

#### EXTRA HOUR W. OPEN BAR | \$12 PER PERSON

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# Pricing

WEDNESDAY & THURSDAY EVENINGS  
AFTERNOON  
\$115 per person | Two Courses Menu  
\*Available at additional cost

FRIDAY EVENING  
\$175 per person | Three Course Menu  
Complimentary wedding cake included

SATURDAY EVENING & HOLIDAY WEEKENDS  
\$200 per person | Three Course Menu  
Complimentary wedding cake included

SUNDAY EVENING  
\$160 per person | Three Course Menu  
Complimentary wedding cake included

*All prices are subject to 20% Site Fee, 7.35% CT State Tax, & 10% Service Fee*

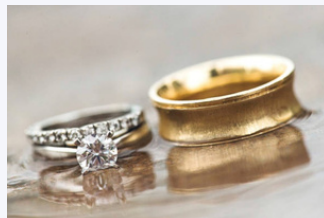
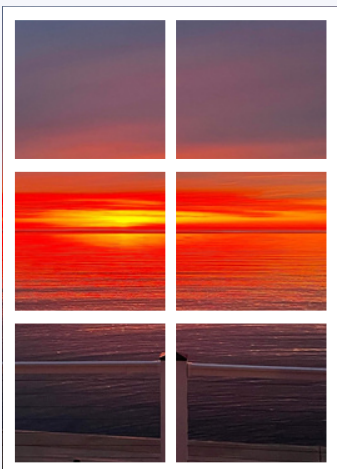
*Off-peak discounted pricing:  
APRIL, NOVEMBER & DECEMBER  
10% Site Fee  
JANUARY, FEBRUARY & MARCH  
0% Site Fee*

CEREMONY FEE | \$1,500  
Includes use of bridal and groom suite one hour prior to ceremony, an arrival drink or beverage station for your guests, and 100 ceremony chairs.  
\*Additional ceremony chairs are available at a rental cost.

\$3,000 non-refundable deposit  
25% payment due 12 months prior,  
25% payment due 8 months prior,  
25% payment due 4 months prior,  
remaining balance due 2 weeks prior with final guest counts

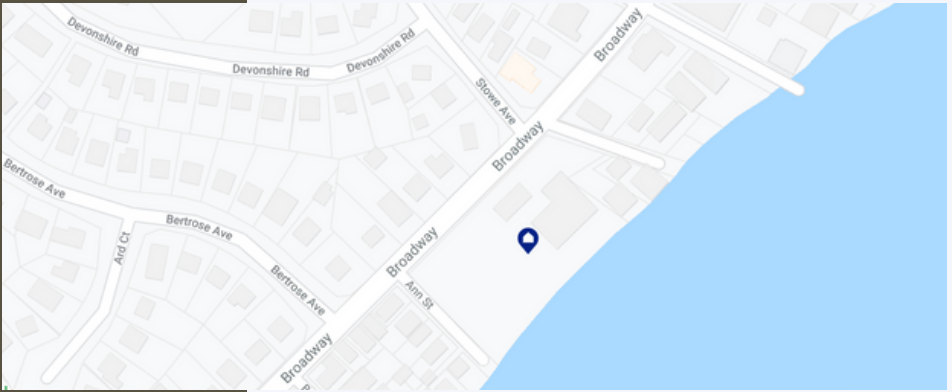
Minimum of 130 guests | Maximum of 200 guests

# Payments



# Map & Directions

72 Broadway  
Milford, CT 06460



Interstate 95 South  
Exit 34 towards US-1/Milford, turn right  
onto US-1 S/Bridgeport Ave, turn left onto  
Naugatuck Ave, turn right onto Broadway  
Destination will be on the left.

Interstate 95 North  
Exit 33 for S-1/CT-130/Ferry Blvd toward  
Devon, merge onto CT-130 E/Ferry Blvd,  
turn right after The Milford Bank onto  
Naugatuck Ave, turn right onto Broadway  
Destination will be on the left.



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