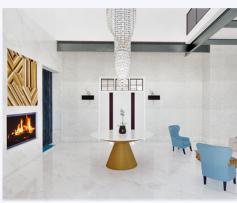


y AT WALNUT BEACH







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. 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 Birria Tacos Fried Calamari





Salad purse (select 1)

MARKET GREENS

Cherry tomatoes, radish, cucumber, carrot, parmesan croutons

HARVEST

Crisp apples, bleu cheese, craisins 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





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 steak w. grilled shrimp - OR -40z 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

ATLANTIC COD

Roasted tomatoes, cured olives, roasted red bliss potatoes

PAN SEARED SEA SCALLOPS

Sweet pea, lemon, parmesan, mascarpone, chardonnay risotto

SALT & PEPPER PRAWNS*

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. balsalmic glaze

ENHANCEMENTS

Cocktail Hour

RAW BAR | \$30

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 oreganta, 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



SWEET INDULGENCE | \$20

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

CREPE STATION | \$20

Strawberries, raspberries, banana, nutella, peanut butter whipped cream and honey mascarpone

EXTREME SUNDAE BAR | \$15

S'MORES STATION | \$12

Jate Night

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

CIGARS AND BOURBON | \$700 AND UP

SPARKLER SEND OFF | \$400

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

Pricing

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

AFTERNOON

\$115 per person | Two Course Menu *Available at additional cost

FRIDAY & SUNDAY EVENINGS \$160 per person | Three Course Menu Complimentary wedding cake included

SATURDAY EVENINGS & HOLIDAY WEEKENDS \$200 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 minimum

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.

Jayments

\$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

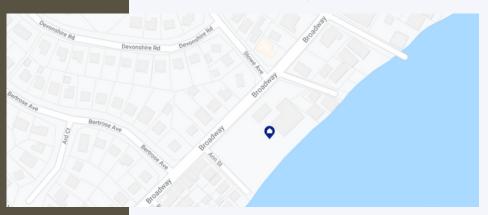






Map & Directions

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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