

*Four Seasons by the Lake &
Lakehouse Reception Hall*

Wedding Packages

2022

*51 Old Springfield Road
Stafford, CT 06076
860-272-7056
eventsatfourseasonsstafford@gmail.com*



Wedding Packages



Classic Wedding Package

Social Hour Hors d'oeuvres

artisanal display of imported and domestic cheeses

Choice of three butler passed hors d'oeuvres

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

*caprese skewers
chicken wings*
coconut shrimp*
meatballs
pretzel bites*

*tomato and basil bruschetta
chicken cordon bleu balls
bacon wrapped scallops*
mini eggrolls*

shrimp cocktail
fried mozzarella
stuffed mushrooms
pork potstickers
philly eggrolls*

Starters

(choose one)

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

Choice of three entrees

*chicken parmesan
chicken marsala
chicken piccata
chicken francaise*

*baked haddock with lemon butter
apple cider glazed salmon
cod franchise
grilled mahi mahi*

*pork medallions
roast sirloin au jus
roasted chicken
eggplant parmesan*

Choice of two sides

*rice pilaf
garlic mashed potatoes
roasted green beans
pasta with garlic & oil*

*roasted potatoes
sautéed squash & zucchini
asparagus
pasta pomodoro*

*scalloped potatoes
broccoli
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

banquet manager to execute all details on your wedding day

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

Market price per person (plated less than 100 guests), plus tax and gratuity

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

Final counts to be provided seven days in advance of event.

All prices, fees, and room rentals are subject to 20% service charge and 6% administrative fee. The 6% administrative fee does not represent a tip or service charge for wait staff or bartenders.

All prices, fees, and service charges are subject to 7.35% sales tax.

*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 with dipping sauce*

Choice of four butler passed hors d'oeuvres

*caprese skewers
chicken wings
coconut shrimp
meatballs
pretzel bites*

*tomato and basil bruschetta
chicken cordon bleu balls
bacon wrapped scallops
mini eggrolls*

*shrimp cocktail
fried mozzarella
stuffed mushrooms
pork potstickers
philly eggrolls*

Starters

(choose one)

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

Choice of three entrees

*chicken parmesan
chicken marsala
chicken piccata
chicken francaise*

*baked haddock with lemon butter
apple cider glazed salmon
cod franchise
grilled mahi mahi*

*pork medallions
roast sirloin au jus
roasted chicken
eggplant parmesan*

Choice of two sides

*rice pilaf
garlic mashed potatoes
roasted green beans
pasta with garlic & oil*

*roasted potatoes
sautéed squash & zucchini
asparagus
pasta pomodoro*

*scalloped potatoes
broccoli
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 served with vanilla ice cream

Champagne toast

White table linen

Selection of over 20 colored linen napkins

*Four and a half hours of open call-level 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

banquet manager to execute all details on your wedding day

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

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

\$6 per person

Sundae bar

vanilla and chocolate ice cream

accompanied with hot fudge, caramel, whipped cream, sprinkles, strawberry coulis

\$8 per person

Bar options

call bar

Woodbridge cabernet sauvignon, pinot noir, merlot, chardonnay, sauvignon blanc, pinot grigio, white zinfandel, budweiser, bud light, coors light, miller light, heineken, michelob ultra, corona, twisted tea, angry orchard and truly hard seltzers

tito's, stoli, captain morgan, bacardi, malibu, jose cuervo tequila, bombay, seagram's, canadian club, triple sec, kahula, assorted cordials, mixers and soda's

in lieu of the Premium Wedding Package we offer the following tiered packages:

	<i>Woodbridge wine, beer & soda</i>	<i>call bar</i>
<i>first hour</i>	<i>\$12 per person</i>	<i>\$17 per person</i>
<i>second hour</i>	<i>\$10 per person</i>	<i>\$14 per person</i>
<i>third hour</i>	<i>\$8 per person</i>	<i>\$11 per person</i>
<i>fourth hour</i>	<i>\$6 per person</i>	<i>\$8 per person</i>
<i>fifth hour</i>	<i>\$4 per person</i>	<i>\$6 per person</i>