

Ann Howard

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INDIAN HILL

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INDIAN HILL BALLROOM

125 PERSON MINIMUM

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Personalized Wedding Planning

Bridal Party Hospitality Suite

*One Hour Cocktail Reception With Butlered
and Stationary Hors D'oeuvre*

4.5 Hours Open Bar With Top Shelf Labels

Full Course Dinner To Include:

Appetizer

Entree

Coffee and Wedding Cake Buffet

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AND STATION RECEPTION

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GENERAL INFORMATION

*** 150 minimum for Saturday Night

*** 100 minimum for Fridays, Saturday Daytime & Sundays

WEDDING DINNER RECEPTION - I

HORS D'OEUVRE

A SELECTION OF HORS D'OEUVRE PASSED BUTLER STYLE
(select 4 from "Selection of Hors D'oeuvre")

To Accompany the Passed Hors D'oeuvre:

COLORFUL EYE APPEALING ARRAY OF JULIENNE VEGETABLES
With Fresh Seasonal Fruits and a Dipping Sauce

A SELECTION OF CHEESES ARTFULLY DISPLAYED
With Sliced Baguette

FIRST COURSE

(select one)

PENNE PASTA
With Sun-Dried Tomatoes and Toasted Pine Nuts in a Light Cream Sauce

BABY MESCLUN FIELD GREENS
With Chopped Vegetables and Balsamic Vinaigrette

CAESARS SALAD
With Roasted Red Peppers, Shaved Asiago Cheese
and Classic Caesar Dressing

WEDDING DINNER RECEPTION – I

(Continued)

ENTRÉE

(select two)

PETIT PRIME RIB

With Light Bearnaise Sauce

ROASTED SALMON

With a Citrus Beurre Blanc

DUXELLES STUFFED CHICKEN BREAST

With a Mushroom Demi Glaze

ARTICHOKE CHICKEN BREAST

With a Sauce of Lemon, Butter, Garlic, Wine, Capers and Artichoke

(all entrees include chef's choice of seasonal vegetable and starch, breads and butter)

DESSERT

WEDDING CAKE

CHOCOLATE DIPPED STRAWBERRIES

FRESHLY BREWED DECAFFEINATED COFFEE and HOT HERBAL TEAS

\$65.00

(entrée selections / counts due seven days prior to event)

WEDDING DINNER RECEPTION - II

HORS D'OEUVRE

A SELECTION OF HORS D'OEUVRE PASSED BUTLER STYLE
(select 4 from "Selection of Hors D'oeuvre")

To Accompany the Following Stationary Hors D'oeuvre

COLORFUL EYE APPEALING ARRAY OF JULIENNE VEGETABLES
With Fresh Seasonal Fruits with a Dipping Sauce

A SELECTION OF CHEESES ARTFULLY DISPLAYED
With Sliced Baguette

PROSCIUTTO DI PARMA, THINLY SLICED, CREATIVELY DISPLAYED ON A RUSTIC
CUTTING BOARD

Served with Pita Triangles

OR

SMOKED SALMON ARRANGED ON A SILVER PLATTER
With capers, eggs, onions, Black Bread and a Creamy Dill Sauce

FIRST COURSE

(choose one)

ARUGULA GREENS

With Crumbled Bleu Cheese, Grilled Onions and Balsamic Vinaigrette

ROMAINE LEAVES

With Roma Tomatoes, Fresh Mozzarella and Pesto Vinaigrette

CAESARS SALAD

With Roasted Red Peppers, Shaved Asiago Cheese and
Classic Caesar Dressing

BABY MESCLUN FIELD GREENS

With Grapefruit Sections, Candied Walnuts and Balsamic Vinaigrette

LOBSTER DEMI HOWARD

(\$10.00 Supplemental)

WEDDING DINNER RECEPTION - II

(Continued)

ENTRÉE

(choose two)

FILET MIGNON
With Dijon Sherry Sauce

PETITE PRIME RIB
With light Bearnaise Sauce

SLICED ROAST LAMB
With A Minted Bordelaise Sauce

BAKED STUFFED SHRIMP
Crabmeat Stuffing

ROAST SEA BASS
With Tomato Beurre Glaze

ARTICHOKE CHICKEN BREAST
With Sauce of Lemon, Butter, Garlic, Wine, Capers and Artichoke

(all entrees include chef's choice seasonal vegetable and starch, breads and butter)

DESSERT

WEDDING CAKE

CHOCOLATE DIPPED STRAWBERRIES, HEART SHAPED SUGAR COOKIES

FRESHLY BREWED DECAFFEINATED COFFEE and HOT HERBAL TEAS

\$80.00

(all entrees include chef's choice seasonal vegetable and starch, breads and butter)

SPECIAL WEDDING BUFFET

SEASONAL LETTUCES
With Mixed Vegetables and A Balsamic Vinaigrette

ARTICHOKE CHICKEN

RICE ORZO PILAF

SLICED BLACK ANGUS SIRLOIN
With Appropriate Sauces

ROASTED SALMON
With Citrus Beurre Blanc

PENNE PASTA WITH WILD MUSHROOMS
And a Light Mushroom Cream Sauce

ASSORTED BREADS AND SWEET BUTTER

COFFEE BUFFET TO INCLUDE:

WEDDING CAKE

CHOCOLATE DIPPED STRAWBERRIES

HEART SHAPED SUGAR COOKIES

\$75.00

CONVERSATIONAL WEDDING

HORS D'OEUVRE AND STATIONS RECEPTION

HORS D'OEUVRE

HORS D'OEUVRE PASSED BUTLER STYLE FROM SILVER TRAYS
With Appropriate Sauces and Garnishes
(Select 4 from the "Selection of Hors D'oeuvre")

HARVEST TABLE

AN ARTISTIC DISPLAY OF THE SEASONS FINEST CRISP JULIENNE VEGETABLES and
FRESH SEASONAL FRUITS
Overflowing from Baskets, Garnished with Garden Greens and Curly Parsley
Offered with a Dipping Sauce

VERMONT CABOT CHEESE ARRANGED ON A WOODEN CUTTING BOARD
With Sliced Baguette and Garnished with Plump Grapes and Strawberries

A WHOLE WHEEL OF BRIE CHEESE
With Toasted Pecans and Caramel Sauce and Sliced Baguette

CARVING STATION

SELECTED ITEMS TO BE SERVED AND/OR CARVED TABLE SIDE
With Appropriate Sauces and Accompaniments
(select 2 items from "Conversational Food Stations")

PASTA STATION

PENNE PASTA
With Two Selections of Sauces and Appropriate Accompaniments
(select 2 sauces from "Conversational Food Stations" or customize to suit your guests)

COFFEE BUFFET

WEDDING CAKE

CHOCOLATE DIPPED STRAWBERRIES and HEART SHAPED SUGAR COOKIES

\$75.00

HORS D'OEUVRE SELECTIONS

(Passed Butler Style)

SCALLOPS WRAPPED IN BACON

CLASSIC SHRIMP COCKTAIL
With Spicy Cocktail Sauce

GRILLED AIOLI SHRIMP SKEWERS

PAN SEARED CAJUN SHRIMP SKEWERS

ORIENTAL CHICKEN SALAD IN A PHYLLO BASKET

CHICKEN SATE
With Thai Peanut Sauce

PECAN CHICKEN
With Fruit Chutney

ROASTED EGGPLANT BEGGARS PURSES

TENDERLOIN AU POIVRE CRUSTINI

BRIE AND PEAR BEGGARS PURSES

POTATO PANCAKES
With Apple Onion Compote

SWEET POTATO PANCAKES
With Apple Sauce and Sour Cream

ROASTED RED PEPPER AND ARTICHOKE HEART TARTLETS

SPINACH AND FETA CHEESE SPANAKOPITAS

BAKED BRIE AND CARAMELIZED ONION WITH BLUE CHEESE TARTS

CRAB CAKES WITH REMOULADE SAUCE

DUXELLES STUFFED MUSHROOM CAP

TOMATO BRUSCHETTA WITH BASIL PESTO

CROQUE MONSIEUR
With Brie, Bacon and Maple Dip

CREAM CHEESE AND CINNAMON BLINTZES

Served with Sour Cream

BBQ PULLED PORK IN PHYLLO BASKET

GRILLED LAMB WITH APPLE CHUTNEY CRUSTINI

SEARED SCALLOPS ON A POTATO CRISP WITH MINTED PEA PUREE

QUESADILLAS

With Monterey Jack Cheese, Cheddar Cheese, Chilis, Scallions, Crisp Bacon or Chicken

Served with Salsa and Guacamole

MINIATURE ASPARAGUS QUICHE

PROSCIUTTO ENCASED CANTALOUPE

MINIATURE COCKTAIL FRANKS

Served with Spicy Mustard

CONVERSATIONAL FOOD STATIONS

PASTA STATION

PENNE PASTA

(Select 2 of the following sauces)

Sun-Dried Tomatoes, Toasted Pine Nuts in a Light Cream Sauce

Spicy Fra Diavolo Sauce

A Light Mushroom Cream Sauce with Wild Mushrooms, Fresh Grated Parmesan Cheese
and Crushed Red Pepper Seeds

AUTHENTIC FOCACCIA

With Bleu Cheese and Caramelized Onion Topping will accompany your choices

CARVING STATION

CARVED and or SERVED

(Select 2 of the following items)

ROASTED TURKEY BREAST - BLACK FOREST HAM - BLACK ANGUS SIRLOIN
ROAST LAMB LOIN - PORK TENDERLOIN - BBQ'D BRISKET

SMALL DINNER ROLLS

With Appropriate Sauces will accompany your choices

SOUTHWESTERN STATION

GRILLED SLICED CHICKEN BREAST FAJITAS or WESTERN BEEF FAJITAS
With Grilled Onions and Peppers, Sour Cream, Salsa and Fresh Guacamole

CHILI CON QUESO

With Blue Corn Chips

DECADENT DESSERT STATIONS

PICK UP DESERTS

To Include A Selection of the Following:

CHOCOLATE DIPPED STRAWBERRIES - LEMON SQUARES
CAPPUCCINO BROWNIES - FUDGE BROWNIES - CARMELITAS RASPBERRY
COCONUT BARS - FUDGE OATMEAL BROWNIES - RUSSIAN TEA CAKES

FRESHLY BREWED DECAFFEINATED COFFEE and HOT HERBAL TEAS

VIENNESE STATION

(Choose Three)

To Include A Selection of the Following Specially Prepared Desserts:

NEW YORK CHEESE CAKE - CHOCOLATE MOUSE CAKE - RASPBERRY DREAM -
LAYER CAKE - LEMON SUNSHINE CAKE - LEMON POUND CAKE -
WHITE CHOCOLATE HAZELNUT DACQUISE - CARROT CAKE - TERAMISU -
FRESH FRUIT TART - FRESH SLICED FRUIT AND BERRY PLATTER

Served with Vanilla Custard Sauce and Raspberry Coulis Sauce
FRESHLY BREWED DECAFFEINATED COFFEE and HOT HERBAL TEAS

WEDDING CAKE FLAVOR SELECTIONS

(all cakes iced with White Butter Cream)

CAKE

Chocolate
Vanilla
Carrot
Banana
Lemon
Marble

FILLINGS

Chocolate Mousse
Mocha Mousse
Kahlua Mousse
White Chocolate Mousse
Strawberry Mousse
Raspberry Mousse
Lemon Mousse
Lemon Curd
Vanilla Custard
White Butter Cream
Raspberry Preserves

STYLES

See Cake Book or present our Event Planner and/or Pastry Chef with a photo (or picture) of your desired cake for approval. All top tiers of our cakes measure 6 inches. All cake toppers must be provided by client or clients florist.

COCKTAIL SERVICES

OPEN BAR

Open Bar includes Vodka, Scotch, Gin, Whiskey, Rum, Bourbon, Kahlua, Jack Daniels, California Merlot and Chardonnay, Heineken and Amstel Light, Bud and Coors Light, Bass Ale and Corona as well as soft drinks and mixers.
(does not include Champagne, Wines during dinner or Cordials)

WINE LIST

SPARKLING WINES

| | |
|---|-------|
| KORBEL BRUT CHAMPAGNE | 26.50 |
| DOMAINE CHANDON, BLANC DE NOIR, BRUT NV | 32.00 |
| VEUVE CLIQUOT, YELLOW LABEL, BRUT NV | 80.00 |
| KRITTER BLANC DE BLANC, BRUT NV | 18.00 |
| SAINT HILAIRE, VINTAGE, BLANC DE BLANC | 18.00 |

WHITE WINES

| | |
|---|-------|
| BERINGER, NAPA CHARDONNAY | 26.00 |
| HESS SELECT CHARDONNAY | 20.00 |
| SILVERADO CHARDONNAY | 30.00 |
| SONOMA CUTRER, RUSSIAN RIVER CHARDONNAY | 29.00 |
| CAKE BREAD SAUVIGNON BLANC | 40.00 |
| SILVERADO SAUVIGNON BLANC | 21.00 |
| TIZIANO FELLUGO PINOT GRIGIO | 18.00 |

RED WINES

| | |
|--|-------|
| BERINGER FOUNDER'S ESTATE CABERNET SAUVIGNON | 22.00 |
| BERINGER KNIGHT'S VALLEY CABERNET SAUVIGNON | 42.00 |
| B.V. RUTHERFORD CABERNET SAUVIGNON | 40.00 |
| R. MONDAVI COSTAL CABERNET SAUVIGNON | 20.00 |
| BERRINGER MERLOT | 26.00 |
| CHATEAU ST. MICHELLE MERLOT | 30.00 |
| HACIENDA MERLOT | 18.00 |
| STERLING MERLOT | 36.00 |

UPGRADES

CULINARY UNGRADES

Choice of three entrees for dinner - \$5.00 per person with prior total counts required.
Without counts, \$15.00 per person.

Raw Bar – Assorted delicacies from the sea. Shrimp, Little Neck Clams, Oysters, served with fresh lemon and spicy cocktail sauce – Market price.

Additional food stations during cocktail hour – Pasta, Carving, Southwestern, Asian or Specialty -- \$8.00 per station per person.

Viennese Station – \$8.00 Per Person

Pick-up Desserts - \$4.00 Per Person

BEVERAGE UPGRADES

Additional hour of full top shelf open bar -- \$5.00 per person.

Martini Bar – Cosmopolitans, Apple-tinis, French Martinis and the like
\$10.00 per person.

International Coffee Station -- \$400.00 to \$600.00 depending on head count.

Cordial Service -- \$7.50 per person.

Dinner Wine – Priced per bottle and depends on clients selection.

Champagne Toast – Per bottle from \$18.00.

Premium Bar Upgrade –

DECORATIVE UPGRADES

Specialty linens, chairs, chair covers, china etc. – priced per item.

AUDIO/VISUAL

COAT CHECK

GENERAL INFORMATION

DEPOSIT AND BILLING

All catered events taking place at Indian Hill will require a deposit at the time of event confirmation. Any event lacking a deposit will not be considered confirmed unless otherwise authorized by the proper management. All events will require a payment schedule as follows:

A deposit will be required at the time all events are booked and/or confirmed.

All deposits are non-refundable.

Balance is due 7 (seven) days prior to event by certified check, money order, credit card or cash.

Formal payment schedule to accompany contract.

Any supplemental charges incurred during the event will be the Patron's responsibility.

ALCOHOLIC BEVERAGES

All alcoholic beverages are required to be served by Ann Howard staff only, servers and bartenders. Ann Howard's alcoholic beverage license requires our staff to: 1) Request proper identification (photo ID), of any person of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced. 2) Refuse alcoholic beverage to any person who, in the servers and/or management's judgment, appears "overly intoxicated". Ann Howard strictly adheres to the above policies without exception.

CANCELLATION POLICY

If cancellation occurs any time prior to 90 (ninety) days of the event, the Patron is responsible for 50% of anticipated food and beverage revenue.

If cancellation occurs any time after 90 (ninety) days prior to the event, the Patron is responsible for full charges as described in the banquet event order.

(please see contract for further details on cancellation)

All prices are subject to a service charge and Connecticut State tax.
All prices are subject to change.