

# 2024 Micro Wedding Package

Only Event of the Day  
4.5 Hour Event + Additional Half Hour for On-Site Ceremony

## Bar Services

4 Hour Brand Name Open Bar  
Wine Service with Dinner  
Champagne Toast

## Cocktail Hour

Selection of Four (4) Passed Hors D'oeuvres  
Cheese and Crudités Table

## Four Course Plated Meal

Appetizer or Pasta Course  
Salad Course  
Three (3) Main Course Choices

**OR**

## Stationed Buffet

Choice of Two (2) Action Stations  
Choice of One (1) Carving Station

## Dessert Choice

Your Choice of One (1) Included Dessert, such as  
a Plated Dessert or Dessert Station.

Farmington Gardens' Cakes Available Upon Request, Price Determined by Cake Design.  
\$1.50 p/p Cake Cutting Fee if Cakes from Outside Bakeries are Brought In.

## Additional Inclusions

On-site Wedding Coordinator  
Silver Chiavari Chairs with Ivory Cushions  
Ivory Tablecloths and Napkins  
Centerpiece Included  
Coffee, Tea and Soft Drinks

## Pricing

Saturday: \$135 per adult++ \*

Friday: \$115 per adult++ \*

Sunday: \$105 per adult++ \*

Weekdays: \$95 per adult++ \*

**\*Guest Counts Under 75 Adults are subject to a venue fee of \$2,500\***

++All Prices are Subject to 20% Service Charge and 7.35% CT Sales Tax

Half Price for All Vendors and Children (Under 18)

All prices reflect a cash or check discount, a convenience fee may apply for other payments.




Wedding

Menu Selections

999 Farmington Avenue • Farmington, CT 06032

[farmingtongardensct.com](http://farmingtongardensct.com) • 860-678-1353

 [facebook.com/farmingtongardensct](https://facebook.com/farmingtongardensct)

 [@farmingtongardensct](https://instagram.com/farmingtongardensct)

Featured Venue on The Knot & Wedding Wire

# Hors D'oeuvres

## **Baked Brie Bites**

*with wild berry glaze*

## **Vegetable Spring Rolls**

*with sweet and sour sauce*

## **Spanakopita**

*spinach and feta cheese in filo dough*

## **Pulled Pork and Coleslaw Sliders**

## **Coconut Crusted Chicken Tenders**

*with pineapple ginger sauce*

## **California Bites**

*Cucumber crab salad and avocado*

*on crispy rice paper*

## **Philly Cheesesteak Empanadas**

## **Pork Gyoza**

*with garlic ginger soy sauce*

## **Classic Bruschetta**

*with herb whipped ricotta on a crostini*

## **Tuna Tartare**

*with cucumber, scallions, sesame, and soy*

*in a wonton cup*

## **Roasted Tenderloin**

*with grilled filet mignon*

*and horseradish cream on a crostini*

## **Chili and Lime Grilled Beef Skewers**

*with chimichurri*

## **Pigs in a Blanket**

*with spicy mustard, ketchup  
and cheddar ale dipping sauce*

## **Maple Candied Bacon**

## **Crab Rangoon**

*with sweet and sour sauce*

## **Polenta Nest**

*with bolognese and parmesan*

## **Honey & Goat Cheese Phyllo Bites**

## **Mini Beef Wellingtons**

## **Antipasto Bites**

*Crumbled feta, cherry tomatoes,  
olives in a salami cup*

## **Mascarpone & Fig Phyllo Bites**

## **Coconut Crusted Shrimp**

*with orange chili sauce*

## **Prosciutto, Apple Butter and Brie on a Crostini**

## **Goat Cheese Stuffed Dates**

*wrapped in basil and Serrano ham*

## **Mac n' Cheese Fonduta Bites**

*with marinara sauce*

## **Loaded Mini Baked Potatoes**

*with sour cream, crumbled bacon, and cheese*

## **Buffalo Chicken Bites**

*with ranch dipping sauce*

## **Asian Meatballs**

*with soy glaze*

## **Bacon Wrapped Shrimp**

*with bourbon brown sugar glaze*

## **Mini Cheeseburgers**

## **Italian Meatballs**

*with marinara sauce*

## **Chicken & Waffle Skewers**

*with maple mustard*

## **Asian Beef Skewers**

*with teriyaki sauce*

## **Maple Roasted**

## **Sweet Potato Wonton**

*with espresso bourbon crema*

## **Crispy Shrimp**

*with a sweet and spicy sauce*

## **Pork Belly Bao Buns**

*with slaw*

## **French Onion Bites**

*Caramelized onions and gruyere  
baked in a puff pastry*

# Appetizers & Pasta

## **Crab Cakes**

*with pickled cucumber and  
spicy remoulade sauce*

## **Braised Boneless Beef Short Rib**

*with wasabi fingerling potato salad*

## **Beef Carpaccio**

*with arugula, shaved manchego,  
fresh truffles and smoked sea salt*

## **Risotto and Mozzarella Cakes**

*with smoked tomato coulis*

## **Lobster Ravioli**

*with roasted fennel, blistered  
tomatoes and sherry cream*

## **Mexican Street Corn Empanada**

*with a candied jalapeño sauce*

## **Penne Ala Vodka**

*with parmesan cheese*

## **Penne Pasta**

*with marinara sauce*

# Plated Salad

## **Mixed Berry**

*Baby spinach with fresh strawberries, raspberries & blueberries, crumbled goat cheese, honey toasted almonds and berry vinaigrette*

## **Caprese**

*Mixed greens, campari tomatoes, burrata, micro basil, and balsamic glaze*

## **Classic Caesar**

*Romaine hearts, garlic parmesan croutons, parmesan cheese and Caesar dressing*

## **Poached Pear**

*Mixed greens with manchego cheese, spiced candied walnuts and champagne vinaigrette*

## **Baby Spinach**

*with applewood smoked bacon, crumbled blue cheese, pear tomatoes and basil balsamic vinaigrette*

## **Watermelon Salad**

*with baby arugula, watermelon\*, crumbled feta, fresh mint, and mojito vinaigrette*

## **Garden Salad**

*Mixed greens, cucumber, red onion, pear tomatoes, carrots, croutons and house dressing*

## **Greek Salad**

*Romaine lettuce, feta cheese, red onion, kalamata olives, tomato, cucumber, pepperoncini and Greek dressing*

## **Autumn Salad**

*Baby winter greens, maple roasted butternut squash, pomegranate arils\*, toasted pepitas, crumbled goat cheese, chipotle cinnamon candied pecans and maple citrus vinaigrette*

## **Roasted Beet Salad**

*Baby Arugula, roasted beets, whipped goat cheese, macerated strawberries, candied pecans, blueberry balsamic vinaigrette*

\* indicates seasonal item—watermelon available May-September & pomegranate available October-January

# Entrees

## **Grilled Filet Mignon**

*whipped potatoes, roasted asparagus, wild mushrooms,  
Cipollini onions, pear tomatoes and port reduction*

## **New York Strip Steak**

*fingerling “tostones”, seasonal  
vegetables and chimichurri sauce*

## **Grilled Boneless Rib Eye**

*whipped purple sweet potatoes, seasonal vegetables  
and cremini-espresso cream sauce*

## **Maple Cider Glazed Bone-In Pork Chop**

*with cornbread stuffing and seasonal vegetables*

## **Pistachio Crusted Rack of Lamb**

*duck fat confit potatoes, roasted asparagus  
and pistachio rosemary pesto*

## **Pan-Seared Salmon**

*roasted fingerling potatoes, brussels sprouts,  
candied parsnips and cognac green peppercorn sauce*

## **Black Sea Bass**

*roasted tomato pearl couscous,  
roasted asparagus, and sauce sugo*

## **Pepper Crusted Ahi Tuna**

*gingered jasmine rice, baby Bok Choy  
and Shitake sweet & sour jus*

## **Grilled Mahi Mahi**

*jasmine rice pilaf, seasonal vegetables  
and tropical fruit salsa*

## **Pan Roasted Chicken Breast**

*Sweet corn souffle, baby carrots, beets  
and gorgonzola cream sauce*

## **Grilled Chicken**

*butternut squash and sweet potato au gratin,  
baby carrots, cipollini onions and thyme chicken jus*

## **Pan-Seared Duck Breast**

*citrus cous cous, seasonal vegetables  
and orange cranberry chutney*

## **Roasted Balsamic Glazed**

### **Portabella Mushroom**

*red pepper quinoa, seasonal vegetables  
and roasted red pepper coulis*

## **Capellini Pasta**

*with roasted tomatoes and basil pesto*

## **Seasonal Ravioli**

## **Seasonal Risotto**

# Desserts

## Plated Dessert Options:

**Chocolate Flourless Cake**  
*with mixed berry sauce, fresh  
berries and whipped cream*

**Crème Brûlée**  
*vanilla bean custard topped  
with caramelized sugar and fresh fruit garnish*

**Individual New York Cheesecake**  
*with a graham cracker crust,  
fresh fruit coulis and garnish*

**Mini Cannoli's**  
*with ricotta cream and cinnamon*

## Dessert Stations:

**Sundae Bar**  
*Choice of 3 ice cream flavors  
and 35 assorted toppings*  
*\*waffle bowls available for an additional \$2/pp\**

**Milk & Cookies Bar**  
*Assorted cookie flavors with whole milk, chocolate  
milk & strawberry milk*  
*(dairy free available upon request)*

# Action Stations

## **Asian Stir Fry**

*Gingered beef, chicken & tofu with broccoli, water chestnuts, baby corn, Bok Choy, carrots, mushrooms and peppers with Jasmine steamed rice, chop sticks and fortune cookies*

## **Salad Bar**

*Choose 3 plated salad options and we will create a delectable salad bar*

## **Pasta**

*Orecchiette pasta with Italian sausage, broccolini, Sicilian olives, garlic and a tomato basil sauce & penne with roasted red and yellow peppers, asparagus tips, plum tomatoes, garlic, capers and olive oil with a selection of garlic and olive focaccia, shredded parmesan cheese and red pepper flakes.*

*Upgrades: pesto sauce (\$2.50p/p), alfredo sauce (\$2.50p/p), and grilled chicken (\$5p/p)*

## **Taco Bar**

*Your choice of three of the following: ground beef, ground turkey, pulled chicken, grilled shrimp, carne asada or carnitas served with refried beans, salsa, pico de gallo, guacamole, sour cream and shredded cheese*

## **Sushi**

*An assorted selection of sushi, sashimi and hand rolls prepared fresh with traditional garnishes and chop sticks*

## **Grilled Cheese**

*Choice of three grilled cheeses and soups: ham and brie on a French crostini, Vermont white cheddar on sourdough, tomato and fontina on wheat, Lobster grilled cheese on brioche, Bacon, Caramelized onions, and American cheese on French bread or Tomato, mozzarella, balsamic glaze on Italian bread with your choice of one of the following: tomato bisque, butternut squash, and chicken noodle soup*

## **Loaded Potato Bar**

*Whipped potatoes, baked potatoes, baked sweet potatoes and French fries accompanied by applewood smoked bacon, cheddar cheese, scallions, maple brown sugar butter, sour cream, cheese sauce, broccoli, BBQ pulled pork and crispy onions*



# *Carving Stations*

## **Oven Roasted Turkey Breast**

*with fresh rolls, cranberry chutney, gravy and stone ground mustard*

## **Brown Sugar Virginia Honey Ham**

*with pineapple chutney*

## **5-Spice Rubbed Pork Loin**

*with apple cider coleslaw*

## **Beef Tenderloin**

*with crispy onions, port jus, horseradish cream and fresh rolls*

## **Beef Sirloin**

*with caramelized onions, fine herb butter, horseradish cream and mushroom demi*

## **Prime Rib of Beef**

*with au jus, horseradish cream and fresh rolls*

## **Pesto Rubbed Porchetta**

*with crispy onions, chimichurri, and bread*

# *Décor Upgrades*

- Ledge Candles (200 glass holders and votives): \$300
  - Ballroom Drapery (4 panels total):
    - “Framing the Dance Floor” - \$400
    - “Cascading Through the Rafters” - \$700
      - Ceremony Drapery:
        - “Swoop Style” - \$150
        - “Double Swoop Style” - \$150
        - “Asymmetrical Style” - \$150
        - “Curtained Style” - \$200
    - Hanging Mason Jars  
(beam above Sweetheart Table, 25 jars with candles): \$150
  - Alcove Beam Lighting: (\$10/Beam)
- Change Color of Greenhouse Lanterns (12): \$175
  - Votive Candles on Guest Tables  
(glass holders and votives): \$1 per candle
  - Colored Polyester Napkins: \$1 per guest
  - 85” Colored Polyester Overlays: \$10 per table
  - 132” Colored Polyester Tablecloths: \$15 per table
- 3-Tier Cylinder Centerpieces with Floating Candles: \$20 per table
  - +\$8 for 12x12” mirror base
  - +\$10 for 3-tier pillar candles
  - Wooden Lantern Centerpieces: (\$15/table)
  - Plain Burlap Table Runners: (\$5/table)
  - Burlap with Lace Table Runners: (\$8/table)
    - Colored Table Runners: (\$5/table)
  - Tying the Cocktail Table Linen: \$50
    - Soft White Rafter Lighting: \$75
- Drapery Behind the Sweetheart Table (Curtained Style): \$150
  - Light Curtain Behind Sweetheart Table: \$200  
with drapery: \$250
- Photobooth Booth Backdrop (includes stand and rose gold curtain): \$200
  - Gold Hoop Stand Rental: \$100
    - Printed Menus: \$150
  - Printed Escort Cards: \$200
  - Colored Chargers (\$2p/p)

*Other décor upgrades available upon request. Let us know what your vision is, and we will provide you with a quote!*



— THE —  
**NORTH HOUSE**™

*Wedding & Rehearsal Dinner Incentives*

If you are getting married at The North House or Farmington Gardens, we would love to also handle your rehearsal dinner needs. We can accommodate parties between 2 and 120 guests in private rooms at the North House Restaurant for rehearsal dinners. Incentives include:

20% off all bottles of wine at dinner (not to be combined with other specials)

&

North House Cookies Take Away—cookies individually packaged to go for a midnight snack

&

One of the following wedding upgrades for your special day depending on amount purchased:

**\$500** or less we will provide you with a bottle of Veuve Clicquot or a comparable bottle

or

**\$501 - \$1,000** upgrade one liquor selection on your open bar (ex. Tanqueray to Bombay)

or

**\$1,001 - \$2,000** One bottle of Dom Perignon or a comparable bottle

or

**\$2,001 - \$3,000** A bottle of Dom Perignon or a comparable bottle and upgrade two liquors  
on your open bar

or

**\$3,001+** One bottle of Dom Perignon or a comparable bottle and upgrade your entire open bar

\*Price before taxes and gratuity

Should you have any questions, please do not hesitate to reach out to Brendon Darna  
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