

2025 Wedding Package

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

Bar Services

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

Cocktail Hour

Selection of Five (5) Passed Hors D'oeuvres
Cheese and Crudités Table

Four Course Plated Meal

Appetizer
Soup or Salad
Three (3) Main Course Choices + Vegetarian and Kids Option

OR

Stationed Buffet

Choice of Three (3) Action Stations
Choice of One (1) Carving Station

Dessert Choice

Your Choice of One (1) Included Dessert, such as
a Plated Dessert, Cupcake Tower, Venetian Table (+\$10 p/p) 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
Hurricane Candle Centerpieces
Coffee, Tea and Soft Drinks

Ceremony Fee: \$1,000 Includes Chairs, Additional Half Hour, Setup and Breakdown

Pricing

Saturday: \$165 per adult++ with 150 adult minimum
Friday: \$145 per adult++ with 125 adult minimum
Sunday: \$135 per adult++ with 100 adult minimum
Weekdays: \$100 per adult++ with variable minimum

Off-Season (Jan-April) and Short Notice (Within 6 Months) Discount: \$20 per adult
Sundays of Holiday Weekends Subject to Saturday Pricing

++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.



FARMINGTON
GARDENS

A Special Place For Special Occasions

*Wedding
Menu Selections*

999 Farmington Avenue • Farmington, CT 06032

farmingtongardensct.com • 860-678-1353



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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

Bacon Wrapped Scallops

with lemon curd

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

Antipasto Bites

Crumbled feta, cherry tomatoes, olives in a salami cup

Mini Beef Wellingtons

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

Platters

Display of Imported and Local Cheeses

Lavish display of cheeses with fresh fruit, berries, chutneys, honey, assorted crackers and crostinis

Fresh Crudités

Assorted market fresh vegetables with buttermilk ranch dressing

Antipasto

Prosciutto, Capicola, hard salami, house made fresh mozzarella, assorted olives, roasted tomatoes, marinated artichokes, grilled portabella mushrooms and roasted red and yellow peppers with a balsamic reduction

Mediterranean Platter

Baba ghanoush, assorted hummus, feta cheese, pickled & roasted vegetables, falafels, cucumbers, stuffed grape leaves, assorted olives and tabbouleh served with pita

Vine Ripe Tomato and Fresh Buffalo Mozzarella
with fresh basil, basil oil and a balsamic reduction

Trio of Bruschetta

White bean and artichoke, caramelized leek and goat cheese and traditional tomato and herb

Salsa and Fresh Guacamole

Pico de gallo, salsa verde, tropical fruit salsa and guacamole

Shrimp Cocktail

with cocktail sauce and lemons (MP)

Local Oysters on the 1/2 Shell

with chef's mignonette and lemon (MP)

Seafood Display

Shrimp, clams, oysters, and crab claws (MP)

Plated Appetizers

Shrimp Cocktail

*Lemon and white wine poached tiger shrimp
with a homemade cocktail sauce*

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

Soup & Salad

New England Clam Chowder
*with fresh clams, potato, celery,
onion, bacon and cream*

French Onion
*with caramelized onions, beef broth and
homemade croutons topped with gruyere cheese*

Smoked Tomato Bisque
*with heirloom tomatoes, fresh herbs,
grilled cheese croutons and basil oil*

Chilled Gazpacho
*with heirloom tomatoes, cucumbers,
peppers and fresh herbs*

Roasted Corn Chowder
*with roasted sweet corn, onion, celery
and cream topped with fresh crab*

Cream of Wild Mushroom
with wild mushrooms, shallots and cream

Italian Wedding
*with acini di pepe, fresh escarole
and mini Italian meatballs*

Butternut Squash
*with crisp apples, apple cider, applewood smoked
bacon, fresh herbs and cream*

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*

Whole Steamed Lobster

*served out of the shell
whipped potatoes, seasonal vegetables
and lemon thyme beurre blanc
(additional \$10 per person)*

Surf & Turf

*1/2 steamed lobster out of the shell and 6 oz. grilled filet,
whipped potatoes, and seasonal vegetables topped with
lemon thyme beurre blanc and port reduction
(additional \$5 per person)*

Seasonal Ravioli

Seasonal Risotto

Black Sea Bass

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

Jumbo Sea Scallops

*with lemon leek risotto, roasted asparagus
and blood orange gastrique*

Pepper Crusted Ahi Tuna

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

Grilled Swordfish

*wild rice pilaf, seasonal vegetables
and citrus verbena sauce*

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, cippolini 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

Desserts

Plated Dessert Options:

Molten Chocolate Lava Cake

bittersweet chocolate cake, chocolate truffle center, crème anglaise

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

Individual Apple Crisp

fresh apples and homemade crisp topping

Tiramisu

espresso soaked lady fingers, sabayon custard, cocoa powder, topped with chocolate covered espresso bean

Mini Fruit Tart

pastry cream topped with seasonal fruits topped with a citrus glaze

White Chocolate Strawberry Bread Pudding

Challah bread, white chocolate, fresh strawberries and a cream anglaise sauce

Mini Cannoli's

with ricotta cream and cinnamon

Dessert Stations:

Cupcake Tower

Choice of 3 gourmet cupcake flavors one of which is the 6" top tier flavor

S'mores Station

Marshmallows, honey graham crackers and milk or dark chocolate bars set out by our fire pit

Sundae Bar

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

Donut Bar

*Selection of 5 donut varieties
*donut wall available for an additional \$200**

Milk & Cookies Bar

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

Venetian Table

*Choice of 3 menu desserts accompanied by chef's choice assorted mini desserts
(additional \$10 per person)*

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

at brendon@chabothg.com