

The Dunes Wedding Package

A Five Hour Event...

Five Hour Open Bar
Specialty Cocktail
Harvest Display with
Cheese and Vegetable Display
Four Butler Passed Hors D'oeuvres
Seated Dinner
Choice of Three Entrees
A minimum guest count of 75 is required

\$195 Per Guest

22% service charge and 7.35% CT sales tax will be added to all prices



The Dunes Wedding Package

Not available Saturdays in peak season (June - October)

A Five-Hour Event...

Five Hour Open Bar
Harvest Display with
International Cheese and Vegetable Display
Four Butler Passed Hors D'oeuvres
Three Course Seated Dinner
Choice of Three Entrees
Complimentary Valet Parking

Cocktail Hour

Display Station

International Cheese Display with Fresh and Dried Fruits
Seasonal Crudité with Assorted Dips

Butler Passed Hors D'oeuvres

Selection of Four

Korean Short Rib Spring Roll, Gochujang Vinaigrette
Mini Roasted Chicken Pot Pie Bites
Edamame Potstickers, Soy-Ginger Glaze
Mini Grilled Cheese and Roasted Tomato Soup Shooters
Mini Maryland Crab Cakes, Spicy Remoulade
Scallops Wrapped in Bacon, Maple Bourbon Glaze
Chicken Lemongrass Satay, Coconut Cream Peanut Sauce
Moroccan Beef, Tzatziki Sauce
Shrimp Dumpling, Yuzu Wasabi

Upgrades

Spicy Tuna Mini Wonton Cups, Wakame Salad & Avocado Crema (add \$4 per piece)
Beef Wellington Bites, Whole Grain Mustard Aioli (add \$4 per piece)
Lobster Mac and Cheese (add \$6 per piece)
Grilled Baby Lamb Chops, Wild Berry Chutney (add \$8 per piece)



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Dinner

First Course

Please Select One

Butternut Bisque with Golden Raisins, Toasted Pepitas and Crème Fraiche

New England Clam Chowder with Fresh Thyme

Penne Pasta with choice of Sauce:

Ala Vodka and English Peas, Alfredo, Fresh Pesto Cream

Spring Mix Greens, Gorgonzola, Apple & Dried Cranberries, Balsamic Vinaigrette

Field Greens, Seasonal Vegetables, Feta, Herb Vinaigrette

Caesar, Shaved Parmesan Cheese

Entrees

Please Select Three (including Vegan/Vegetarian Option)

Roasted Chicken Breast, with White Wine Lemon Thyme Demi

Chicken Roulade with Goat Cheese, Cranberries and Apricots, Grand Marnier Sauce

Chicken Breast Stuffed with Spinach and Ricotta, White Wine Lemon Thyme Demi

Seafood Stuffed Sole with Lobster Sauce

Pan Seared Salmon, Mango Pineapple Salsa

Pecan-Encrusted Salmon, Mandarin Oranges, Pomegranate Glaze or Maple Miso Glaze

Slow Braised Short Ribs with Cabernet Espagnole Sauce

Roasted Acorn Squash with Ratatouille on Couscous Vegetable Tower of Portobello Mushroom,

Roasted Red Pepper, Seasonal Vegetables on Tomato Coulis

Burrata Ravioli served with Marinara Sauce or Pesto

Upgrades

Rosemary Encrusted Filet Mignon with Red Wine Demi-Glace or Au Poivre, (add \$8.00 per guest)

Grilled Swordfish, Citrus Aioli or Tequila Lime Sauce (add \$6 per guest)

All items are served with Chef's accompaniment of vegetables and starch

Freshly Brewed Coffees and assorted Specialty Teas

\$195 Per Guest

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Madison Beach Hotel Bars

Premium Bar

Tito's, Skyy Flavored Vodka, Bombay Gin, Tanqueray Gin,
Bacardi Silver, Captain Morgan, Jack Daniels Bourbon, Jim Beam Bourbon,
Johnny Walker Red, Dewars, Jose Cuervo Gold, Aperol, Malibu

A Selection of Cordials and Liqueurs
Specialty Cocktail

Domestic and Imported Beers

Budweiser, Bud Light, Sam Adams Boston Lager, Corona,
Heineken, Thimble Island IPA, Buckler Non-Alcoholic

Ultra ~ Premium Bar

\$12.00 per guest, available in addition to Premium Bar Package

Ketel One Vodka, Grey Goose Vodka, Stoli Flavors, Johnny Walker Black,
Bombay Sapphire, Bulleit Bourbon, Patron Silver Tequila,
Crown Royal, Campari

A Selection of Cordials and Liqueurs

Wines

Prosecco Toast

White

Please Select Two

Sauvignon Blanc, Pinot Grigio
Chardonnay, Rosé

Red

Please Select Two

Pinot Noir, Malbec
Cabernet Sauvignon, Merlot

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Wedding Savory Enhancements

*Minimum of 25 people required for all Stations, pricing is per person, unless stated otherwise.
\$150 Chef Fee for all Chef Attended Stations*

Carving Station

Roasted Breast of Turkey \$18
Cranberry Chutney, Homestyle Gravy, Rolls

Oven Roasted Prime Rib \$22
Au Jus, Horseradish Cream

Maple Cured Roast Pork Loin \$16
Honey Dijon Sauce, Warm Rolls

Grilled Marinated Flank Steak \$22
Chimichurri

Raw Bar

(Market Price) by person or per piece
Jumbo Shrimp, Local Clams and Oysters
on the Half Shell
Chef's Selection of Mignonettes, Cocktail
Sauce

**Shrimp Cocktail \$4 per piece - Minimum
1 Per Person**

**Shrimp Cocktail Shooters (two shrimp
per shooter) \$9.50 each**

Pasta Station \$16

Pasta Selections- (Select Two) - Penne, Cheese Filled Tortellini, Orecchiette
Sauce Selections - (Select Two) Marinara Sauce, Vodka Cream, Alfredo, Fresh Pesto Cream
Accompanied By Crisp Pancetta, Olive Oil, Spinach, Wild Mushrooms, Plum Tomato,
Sundried Tomato, Cured Olives, Crushed Red Pepper, Fresh Basil and Parmesan Cheese

Protein Accompaniments

Shrimp \$8; Grilled Chicken \$8; Italian Sausage \$8

Mash-tini Bar \$16

Original Mashed, Garlic Mashed, Sweet Potato Mashed - select 2
Cheddar Cheese, Scallions, Bacon, Gravy, Maple Syrup, Orange Zest, Chipotle Sour Cream, Butter

Tuscan Table \$18

Featuring Cured and Smoked Italian Meats and Sausages, Imported Cheeses,
Roasted and Hot Peppers, Cured and Pickled Vegetables

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