



2025 & 2026 Curated Wedding Experiences



Madison Beach
HOTEL
CURIO COLLECTION BY HILTON

Curated Wedding Experiences

MADISON AVENUE

Pre-Ceremony Beverage Station
Wedding Party Prosecco Toast
Five Hour Top Shelf Open Bar
with Cordials
Prosecco Toast and Signature Cocktail
Six Butler Passed Hors D'oeuvres
Harvest Table
Choice of Reception Station
Choice of Enhancement
Four Course Seated Dinner
Four Entrée Selections
Wine Service with Dinner
Choice of Late-Night Fun Fare
Trellis For Ceremony (Gold or White)
Gold or Silver Charger Plates
SeaBelle Hospitality Suite
Hospitality Lounge (4 p.m. - 11 p.m.)
Wedding Night Oceanfront Guest Room
Tasting for Wedding Couple plus 2 Guests
Five Hour Event
\$329 per person

WEST WHARF

Five Hour Premium Open Bar
with Cordials
Prosecco Toast and Signature Cocktail
Five Butler Passed Hors D'oeuvres
Harvest Table
Choice of Reception Station
Three Course Seated Dinner
Three Entrée Selections
Wine Service with Dinner
Gold or Silver Charger Plates
SeaBelle Hospitality Suite
Hospitality Lounge (4 p.m. - 11 p.m.)
Wedding Night Oceanfront Guest Room
Tasting for Wedding Couple
Five Hour Event
\$259 per person

Included in each Wedding Experience

Custom Buttercream Wedding Cake, Coffee Service, Valet Parking, Tables, Gold Chiavari Chairs, Table Linens, Coordinating Napkins, China, Silverware, Glassware, Table Numbers, Dance Floor

To start planning your wedding celebration, contact our Wedding Sales Team.

Email: Weddings@MadisonBeachHotel.com
203-361-9345

Pricing is exclusive of 22% service charge and 7.35% CT sales tax.

All pricing is per person, unless otherwise noted. Menu and Pricing Subject to change.

GF Made without Gluten Ingredients | V Vegan

Madison Beach Hotel, Curio Collection by Hilton | 94 West Wharf Road | Madison, CT | 203-361-9345
2025-01

Curated Wedding Experiences

THE DUNES

Four Hour Premium Open Bar
Four Butler Passed Hors d'oeuvres
Harvest Table
Three Course Seated Dinner
Three Entree Selections
Hospitality Lounge (4 p.m. - 11 p.m.)
Wedding Night Oceanfront Guest Room
Tasting for Wedding Couple
Four Hour Event
\$219 per person
*Add an additional hour for
\$30 per person*
Not available on Saturday Evenings

SEASIDE

Four Hour Beer and Wine Bar
Four Butler Passed Hors d'oeuvres
Harvest Table
Three Course Seated Luncheon or Dinner
Three Entree Selections
Four Hour Event
\$175 per person
*Available during the Afternoon
and Mid-Week Evenings*

Included in each Wedding Experience

Custom Buttercream Wedding Cake, Coffee Service, Valet Parking, Tables, Gold Chiavari Chairs, Table Linens, Coordinating Napkins, China, Silverware, Glassware, Table Numbers, Dance Floor

To start planning your wedding celebration, contact our Wedding Sales Team.
Email: Weddings@MadisonBeachHotel.com
203-361-9345

Pricing is exclusive of 22% service charge and 7.35% CT sales tax.

All pricing is per person, unless otherwise noted. Menu and Pricing Subject to change.

GF Made without Gluten Ingredients | V Vegan

Madison Beach Hotel, Curio Collection by Hilton | 94 West Wharf Road | Madison, CT | 203-361-9345
2025-01

Your Reception

HARVEST TABLE

International Cheese Display, Fresh & Dried Fruits
Seasonal Crudit , Assorted Dips
Bruschetta Display, Assorted Crostini, Artisan Crackers

RECEPTION STATION

Tuscan Table \$22

cured and smoked Italian meats, roasted peppers, assorted olives, marinated vegetables

Pasta Station \$18

Select two pastas and two sauces

Penne, Cheese Filled Tortellini, Orecchiette

Marinara, A la Vodka, Alfredo, Fresh Pesto, Pesto Cream

Accompanied by spring peas, spinach, wild mushrooms, sundried tomatoes,
cured olives, crushed red pepper, fresh basil, parmesan cheese

Mash-tini Bar \$16

Select two

Original Mashed, Garlic Mashed, Bourbon Sweet Potato,
cheddar cheese, scallions, bacon, gravy, chipotle sour cream, butter

Mezze \$16

crostini, grilled pita bread, vegetables,
house-made hummus, baba ghanoush, muhammara, tzatziki, stuffed grapes

HORS D'OEUVRES

Roasted Chicken Pot Pie Bites

Korean Short Rib Spring Rolls, Gochujang Sauce

Mini Beef Wellington, Whole Grain Mustard Aioli

Chicken Lemongrass Satay, Coconut Peanut Sauce, (GF)

Grilled Baby Lamb Chops, Wild Berry Chutney, add \$6 per person, (GF)

Shrimp Dumpling, Yuzu Wasabi

Mini Crab Cakes, Spicy Remoulade

Mini Lobster Rolls, Citrus Tarragon Aioli

Lobster Mac and Cheese Spoons, add \$2 per person

Scallops wrapped in Bacon, Maple Bourbon Glaze, (GF)

Spicy Tuna Wonton Chips, Wakame Salad, Avocado Crema, (GF with cucumber)

Spinach & Brie Stuffed Mushrooms, (GF)

Caramelized Onion, Feta & Walnut Phyllo Cup

Edamame Pot Stickers, Soy-Ginger Glaze

Vegetable Spring Rolls, Sweet Chile Sauce

Roasted Tomato Soup Shooters with Mini Grilled Cheese, (GF available)

Pricing is exclusive of 22% service charge and 7.35% CT sales tax.

All pricing is per person, unless otherwise noted. Menu and Pricing Subject to change.

GF Made without Gluten Ingredients | V Vegan

Your Dinner Menu

Menu courses are dictated by package selection.

Madison Ave: Four Courses, Starter or Soup, Salad, Entrée, and Wedding Cake

West Wharf, Dunes, and Seaside: Three Courses, Starter, Soup or Salad, Entrée and Wedding Cake

STARTERS

Crab Stuffed Shrimp, orzo, tomato vinaigrette

Lump Crab, quinoa, charred tomato vinaigrette, watercress

Seared Scallop, cauliflower puree, remoulade sauce, caviar, (GF)

Burrata Ravioli, pea puree, toasted pine nuts, piquillo pesto

Parmesan Mushroom Risotto, black truffle oil drizzle (GF)

Goat Cheese Harissa Mushroom, garlic toast points, basil pesto, (GF option available)

Beef Carpaccio, baby arugula, truffle parmesan vinaigrette, basil crostini, (GF option available)

SOUPS

Lobster Bisque

Italian Wedding Soup

Gazpacho Soup, (GF, V)

Minestrone Soup, (GF, V)

Tomato Florentine, (GF, V)

Cream of Mushroom Soup

New England Clam Chowder

Roasted Butternut Squash Soup, (GF, V)

SALADS

Field Greens Salad

sliced cucumber, shaved carrot, baby heirloom tomatoes, radishes, balsamic vinaigrette, (GF)

Feta & Fruit Salad

baby field greens, stewed stone fruits, spiced pecans, tomato aged sherry dressing, (GF)

Apple Fennel Salad

baby kale, pickled shallots, toasted sunflower seeds, lemon-thyme dressing, (GF)

Madison Cobb Salad

field greens, roasted corn, cucumber, carrot, pickled red onion, maple bacon ranch dressing, (GF)

Caesar Salad

romaine heart, parmesan cheese Caesar dressing, herb croutons, (GF option available)

Pricing is exclusive of 22% service charge and 7.35% CT sales tax.

All pricing is per person, unless otherwise noted. Menu and Pricing Subject to change.

GF Made without Gluten Ingredients | V Vegan

Madison Beach Hotel, Curio Collection by Hilton | 94 West Wharf Road | Madison, CT | 203-361-9345
2025-01

Madison Ave: Select up to Four Entrees
West Wharf, Dunes and Seaside: Select up to Three Entrees

ENTRÉE SELECTIONS

Lemon Thyme Chicken Breast, carrot puree, tomato confit, chimichurri (GF)

Truffle Stuffed Roast Chicken, mushroom duxelle, madeira sauce (GF)

Chicken Roulade, grand marnier sauce, roast tomato jam

Statler Chicken Breast, sake pineapple sauce (GF)

Crab Stuffed Sole, lemon beurre blanc

Swordfish Piccata, meuniere sauce (GF)

Seared Salmon, braised leeks, dijon beurre, carrot & ginger oil (GF)

Pecan Crusted Salmon, miso glazed bok choy, mint orange gremolata, pomegranate glaze (GF)

Halibut, champagne beurre blanc, buttered leeks, mustard caviar (GF)

Seared Seabass, red pepper coulis, saffron aioli, add \$8 per person

Saffron Seafood Risotto

Baked Stuffed Shrimp, lobster demi

Cauliflower Steak, carrot coulis, green curry sauce (V, GF)

Portobello Mushroom Tower, roasted zucchini, red pepper, eggplant, herb oil drizzle (V, GF)

Acorn Squash, quinoa, ratatouille, balsamic glaze, drizzle extra virgin olive oil (V, GF)

Mushroom Parmesan Risotto, black truffle oil drizzle (GF)

Prime Rib of Beef, au jus, horseradish cream

8oz Rosemary Crusted Filet, cabernet wine reduction

Slow Braised Short Rib, cabernet espagnole au jus

Duet Plate: 6oz Filet of Beef and Butter Poached Lobster Tail
roasted mushrooms, green peppercorn demi,
add \$12 per person

Duet Plate: 6oz Center-cut Filet of Beef and Stuffed Shrimp with Lemon Buerre Blanc, add \$10 per person

Duet Plate: Chicken Roulade and 4oz Pan-seared Salmon, fennel romesco, add \$8 per person

SIDES

Vegetable Stir Fry, Roasted Asparagus, Haricot Verts, Roasted Seasonal Squash, Roasted Tri-color Baby Carrots, Sauteed Seasonal Vegetables

Parmesan Mashed Potatoes, Garlic Mashed Potatoes, Au Gratin Potatoes, Herb Roasted Yukon Gold Potatoes, Fingerling Potatoes, Saffron Jasmine Rice, Rice Pilaf

Pricing is exclusive of 22% service charge and 7.35% CT sales tax.
All pricing is per person, unless otherwise noted. Menu and Pricing Subject to change.
GF Made without Gluten Ingredients | V Vegan

Beverages

Premium Bar

Tito's, Skyy Flavored Vodka, Tanqueray, Bacardi Silver, Captain Morgan Rum, Jack Daniels, Jim Beam, Johnny Walker Red, Dewars, Espolon Blanco, Aperol, Malibu

Top Shelf \$14 per person

Grey Goose Vodka, Bombay Sapphire, Bumbu Run, Bulleit Bourbon, Makers Mark, Johnny Walker Black, Glenmorangie 10 yr. Patron Silver Tequila, Crown Royal, Aperol, Campari + Premium

Cordials & Liqueurs \$5 per person

Courvoisier VS, Kahlua, Baileys Irish Cream, Grand Marnier, Frangelico, Sambuca Romano, Chambord, Drambuie, Amaretto di Soranno

Domestic & Imported Beer, Alternative Canned Beverages

Budweiser, Bud Light, Sam Adams Boston Lager, Corona, Heineken, Local IPA, Seasonal Selections, White Claw, High Noon, Athletic Brewing Non-Alcoholic Beer

Wine Selections (select four)

White: Sauvignon Blanc, Pinot Grigio, Chardonnay, Rose, French Varietal
Red: Cabernet Sauvignon, Cote du Rhone, Pinot Noir, Merlot, Malbec

Pre-Ceremony Welcome Beverage Station - Included in Madison Ave Package
Iced Tea, Lemonade, Fruit-infused Water

Pricing is exclusive of 22% service charge and 7.35% CT sales tax.
All pricing is per person, unless otherwise noted. Menu and Pricing Subject to change.

GF Made without Gluten Ingredients | V Vegan

Enhancements

*Minimum of 50 people are required for all Stations; pricing is per person unless stated otherwise.
\$150 fee per Attended Station.*

NOODLE BAR \$24

Select one: Pulled Chicken, Ginger Garlic Beef, Szechuan Shrimp
rice noodles, ramen noodles, beef, kombu or chicken broth, scallion, mint, basil, cilantro, ginger,
bok choy, ginger, garlic, radish, hard boiled eggs, white shoyu soy, oyster sauce, teriyaki glaze

RAW BAR Market Price

Jumbo Shrimp, Local Clams, Oysters on the Half Shell
house mignonette, lemon, cocktail sauce, hot sauce

SUSHI DISPLAY Market Price

Assorted Sushi, pickled ginger, wasabi, hot sauce

CARVING STATIONS

All carving stations are served with warm slider rolls
Flank Steak, Chimichurri Sauce \$22
Roasted Prime Rib, Au Jus, Horseradish Cream \$24
Port Brined Rack of Lamb, Roasted Shallot Demi MKT Price
Roasted Breast of Turkey, Cranberry Chutney, Homestyle Gravy \$18

Bonfire Package

Where friends & marshmallows get toasted together!

S'mores Bar with traditional graham crackers, Hershey's chocolate bars and marshmallows for toasting.
An attendant is required to light and extinguish the fire. Includes Tiki Torches & Adirondack chairs.

\$875

Sweet Treats

Sweet Treats are sold by the dozen.

Chocolate Dipped Strawberries	\$36
Mini Cupcakes	\$24
Assorted Full-size Cookies	\$36
Assorted Mini Cookies	\$24
Assorted Cake Pops	\$24
Mini Fruit Tarts	\$36
Cannolis	\$36
Lemon Squares	\$36
Chocolate Espresso Brownies	\$36
Mini Eclairs	\$36
Chocolate Cups	\$36
Profiteroles, Chocolate & Vanilla	\$24
Chocolate Tarts	\$36
Mini Chocolate Mousse Cups	\$36
Mini Cheesecakes	\$48

Late Night Fun Fare

Fresh Fruit Salad, honey yogurt dip, \$12 per person

Macaroni and Cheese, \$75 per chafer

Dirty Chips, house-made kettle chips, blue cheese, black olives, bacon, scallions, \$75 per chafer

Nachos, monterey jack cheese, sides of sour cream, guacamole, \$100 per chafer

Truffle Parmesan Fries, roasted garlic aioli, \$125 per chafer

Cheese Curds, marinara sauce, \$175 per chafer

Chicken Tenders, \$200 per chafer

Choice of two sauces on the side (bbq, hot buffalo, mild buffalo, ranch, blue cheese)

Pretzel Bites, mustard and beer cheese, \$200 per chafer

Cheeseburger Sliders, assorted condiments, \$4 each, 40 minimum pieces

Seasonal Vegetable Crudit  Display, french onion dip, ranch, garlic hummus, \$8 per person

Caprese Flatbread Pizza, fresh mozzarella, heirloom tomato, fresh basil, \$10 per person
40 minimum guest count

Pricing is exclusive of 22% service charge and 7.35% CT sales tax.

All pricing is per person, unless otherwise noted. Menu and Pricing Subject to change.

GF Made without Gluten Ingredients | V Vegan

Hospitality Suites Catering

SeaBelle Suite: 9 a.m. - 11:30 p.m. \$1,700 | Spinnaker Lounge: 9 a.m. - 4 p.m. \$1,000
Personal Attendant: \$500 9 a.m. - 3 p.m., \$150 for each additional hour.
Both areas include lunch and refreshments for 10 guests. Additional guests, \$25 per person.
Includes One Mimosa per person.

SALADS

Select Two

Seasonal Fresh Fruit Salad

Pasta Salad, Artichokes, Olives, Roasted Peppers

Tomato, Fresh Ciliegine Mozzarella, Basil, Balsamic Glaze

Field Green Salad, Seasonal Garden Vegetables, Balsamic Vinaigrette

SANDWICHES AND FLATBREAD

Select Two

Fig & Prosciutto Flatbread

arugula, goat cheese, pomegranate glaze

Caprese Flatbread

fresh mozzarella, heirloom tomato, fresh basil

Short Rib and Caramelized Onion Flatbread

roasted garlic aioli

Chicken Salad Croissant

lettuce, tomato

Turkey, Avocado, Bacon Ciabatta

roasted garlic aioli

Italian Antipasto

salami, ham, prosciutto, roasted peppers, olive tapenade

Chicken Caesar Wrap

romaine lettuce, grilled chicken, caesar dressing, croutons

Mediterranean Veggie Wrap

hummus, grilled seasonal vegetable

Includes:

House-Made Kettle Chips

House-Made Pickles

Chocolate Chip Cookies

Assorted Soft Drinks

Bottled Waters

Keuring On-Demand Coffee

Pricing is exclusive of 22% service charge and 7.35% CT sales tax.
All pricing is per person, unless otherwise noted. Menu and Pricing Subject to change.

GF Made without Gluten Ingredients | V Vegan

Additional Offerings

Breakfast Selections

For Hospitality Suite. Pricing is per person. Minimum 10 people. Reserved separately.

CONTINENTAL

Assorted Breakfast Pastries, Seasonal Fruit Salad
Blueberry Overnight Oats with Oat milk
Orange and Cranberry Juices
Freshly Brewed Coffee and Assorted Teas
\$15 per person

FAULKNER BREAKFAST BUFFET

Assorted Breakfast Pastries, Seasonal Fruit Salad
Scrambled Eggs with cheddar cheese and herbs
Breakfast Potatoes, Applewood Smoked Bacon
Orange and Cranberry Juices
Freshly Brewed Coffee and Assorted Teas
\$32 per person

A LA CARTE ITEMS

Yogurt Parfaits \$48 per dozen
Assorted Pastries \$24 per dozen
Yogurt Smoothies \$36 per dozen
Seasonal Fruit Cups \$60 per dozen
Energy/Granola Bars \$18 per dozen
Blueberry Overnight Oats, Oat Milk \$48 per dozen
Bagels, Cream Cheese, Fruit Preserves \$24 per dozen
Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea \$8 per person
Assorted Soft Drinks and Bottled Water \$4 each, on consumption

Pricing is exclusive of 22% service charge and 7.35% CT sales tax.
All pricing is per person, unless otherwise noted. Menu and Pricing Subject to change.

GF Made without Gluten Ingredients | V Vegan

General Information

CATERED FOOD & BEVERAGE MINIMUM

To guarantee your function space, a minimum food and beverage spend is required for your function. Any remaining difference from the minimum revenue will be accessed as an additional room rental charge. This minimum is based on the time of day and day of week of your function. The Minimum does not include and is not limited to room service, restaurant and bar usage not sponsored as part of your meeting services, meeting room rental, taxes, labor charges, audio visual or any other miscellaneous charges incurred.

DEPOSITS AND BILLING ARRANGEMENTS

A deposit is required to secure your event/function space. All deposits are non-refundable and are a percentage of your minimum food and beverage spend. Final payment in full is required five (5) days prior to event. A Bank/Cashier's Check is required for Final Payment. No personal checks or credit cards will be accepted. If payment in full is not received by this time, the Hotel is not obligated to provide services, and it will be considered a cancellation of the event. A credit card is required to be on file and will be charged for any additional or outstanding charges that may be due to the Hotel after the final payment has been received.

FOOD SERVICES

Due to licensing requirements and quality control issues, all Food & Beverage to be served on the Hotel property must be supplied and prepared by the Hotel. Food and beverage prices are based on current market value and subject to change. Definite package pricing will be confirmed 90 days prior to event. If the Hotel cannot procure items selected for events due to distribution or inflation of product prior to the event, we may make a substitution of product after notice to Group. All stations require an attendant (\$150 per station) and a minimum of 50 guests. All Food and Beverage charges are subject to a 22% service charge, which is the property of the Hotel to be used at its discretion (a portion of the service charge will be distributed to the Hotel employees staffing your event) and state/local sales taxes at the rate imposed at the time of event (which is currently 7.35%).

BEVERAGE SERVICES

We offer a complete selection of beverages to complement your function. Please note that our state liquor control board regulates alcoholic beverage sale and service. The Hotel, as a licensee, is responsible for compliance with these regulations. No alcohol may be brought into the Hotel from outside sources, and alcoholic beverages may not be removed from the premises. Hotel employees must do all dispensing of beverages. A Station Charge of \$150 per station will apply for all events that involve alcoholic beverage service.

AUDIO/VISUAL EQUIPMENT

The Hotel offers a full range selection of audiovisual equipment and supplies. Please discuss your specific needs with the Catering Sales Department at least (10) business days prior to your meeting date so that your requests can be included in the final contract. The Hotel cannot guarantee audio/visual requests made within (10) business days of your meeting. All audiovisual equipment is subject to current state sales tax & service charge at the time of event which is currently 6.35% & 25%.

ADMINISTRATIVE CHARGES AND TAXES

All Food and Beverage charges are subject to the administrative charge, service charge and local sales tax described above. The service charge is distributed to banquet employees. All other fees or charges (including administrative charges belong to the hotel and are not tips, gratuities, or service charges for employees. All such other fees and charges are subject to the current state sales tax of 7.35%.

PARKING

Complimentary parking is available to attendees of functions and meetings held at the Hotel. Overnight parking is available for guests at the current rate of \$20 per evening, per vehicle. The Hotel is not responsible for loss or damage to automobiles or their contents while parked on the Hotel premises.

Pricing is exclusive of 22% service charge and 7.35% CT sales tax.

All pricing is per person, unless otherwise noted. Menu and Pricing Subject to change.

GF Made without Gluten Ingredients | V Vegan