

Madison Beach
HOTEL

CURIO COLLECTION BY HILTON

Bar/Bat Mitzvah Packages





THE HAMMONASSET

For the Adults.

Five Hour Event

Premium Open Bar and Cordials

Five Butler Passed Hors D'oeuvres

Imported Cheese, Crudit , Bruschetta Station

Three Course Seated Dinner

Custom Buttercream Cake

Coffee Service

Private Hospitality Lounge

Oceanfront Guest Room

Complimentary Valet Parking

\$235 per Adult

Reception

Harvest Display

International Cheese Display, Fresh and Dried Fruits

Seasonal Crudit , Assorted Dips

Bruschetta Display, Assorted Crostini, Artisan Breads

Butler Passed Hors d'oeuvres

Select Five.

Vegetable Samosas, sweet and sour sauce

Edamame Pot Stickers, soy-ginger glaze

Roasted Tomato Soup Shooter with Mini Grilled Cheese

Spicy Tuna Wonton Chips, wakame salad, avocado crema

Chicken Lemongrass Satay, coconut cream peanut sauce

Moroccan Beef, tzatziki sauce

Beef Wellingtons, whole grain mustard aioli

Mini Lobster Rolls, citrus tarragon aioli

Korean Short Rib Spring Rolls, gochujang vinaigrette

Roasted Chicken Pot Pie Bites

Grilled Baby Lamb Chops, wild berry chutney, add \$6 per person

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

20% service charge and 7.35% CT sales tax will be added to all pricing. 2025 Madison Beach Hotel, Curio Collection by Hilton
94 West Wharf Road | Madison, CT | 203-245-1404



Dinner Menu

First Course

Select One.

New England Clam Chowder

Fresh Thyme, Oyster Crackers

Roasted Butternut Squash Soup

Spiced Pecans, Feta Crumble

Penne Pasta with Choice of Sauce

A la Vodka, Alfredo with Roasted Mushrooms, Fresh Pesto

Second Course

Select One.

Radicchio and Frisee Salad

Pickled Shallot, Applewood Smoked Bacon, Goat Cheese, Blueberry, Aged Sherry Vinaigrette

Spinach and Arugula Salad

Mandarin Oranges, Toasted Almonds, Pomegranate Seeds, Poppy Seed Dressing

Classic Caesar Salad

Garlic Croutons, Parmesan Cheese Crisp

Field Greens and Seasonal Vegetables

Balsamic Vinaigrette

Main Course

Select up to Three including vegetarian/vegan option.

Entrees are presented with chef's selection of starch and vegetable.

Chicken Breast, Spinach Ricotta Filling, Lemon Thyme Demi

Panko Herb Crusted Chicken Breast, Sherry Grain Mustard Cream

Chicken Shawarma, Coconut Curry Sauce

Almond Crusted Sea Bass, Red Pepper Coulis, Basil Aioli

White Miso Glazed Atlantic Salmon, Pineapple Mango Salsa

Hickory Rubbed Center-cut Swordfish, BBQ Hollandaise

Center-cut Filet, Signature Steak Seasoning, Madeira Port Mushroom Demi

Slow Braised Short Ribs, Red Wine Au Jus, Gremolata

Herb Crusted Prime Rib, Natural Au Jus (25 person minimum)

Wild Mushroom Risotto, Porcini Ragu

Seasonal Vegetable Ravioli

Roasted Acorn Squash, Ratatouille, Cous Cous

Port Wine Brined Lamb Rack, Roasted Shallot Demi, add \$10 per person

Pan-Seared Diver Scallops, Citrus Beurre Blanc, add \$10 per person

Optional Additions to your entrée course, \$8 per person

Two Baked Stuffed Shrimp, Crab Stuffing, Drawn Butter

Maryland Jumbo Lump Crab Cake (3oz), Remoulade

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The Sound Celebration

For the Young Adults.

Assorted Soft Drinks, Shirley Temples, Signature "Drink"

Three Stationary Hors D'oeuvres

Three Entrée Dinner Buffet

Ice Cream Sundae Bar

Custom Buttercream Cake

\$85 per Young Adult

Stationary Hors D'oeuvres Display

Select Three.

All Beef Pigs in a Blanket

Mini English Muffin Pizzas

Sweet and Sour Meatballs

Mozzarella Sticks, marinara sauce

Potato Latkes, apple sauce and sour cream

Chicken Dumplings, sweet and sour sauce

Dinner Buffet

Select One.

New England Clam Chowder

Hearts of Romaine Caesar Salad, croutons, parmesan

Field Greens, seasonal vegetables, croutons, buttermilk ranch dressing

Select Three.

BBQ Chicken Thighs

Cheeseburger Sliders

Texas Toast Grilled Cheese

Teriyaki Marinated Flank Steak

Chicken Fingers, Assorted Dips

Baked Cavatappi Marinara, Garlic Bread

Baked Macaroni and Cheese, Herb Breadcrumbs

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream

Chocolate Sauce, Whipped Cream, Cherries,

Sprinkles, M&Ms, Crushed Oreos, Gummy Bears

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Beverages

Premium Bar

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

Cordials and Liqueurs

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

Domestic and Imported Beer

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

Wine Selections

Select Four.

White

Sauvignon Blanc
Pinot Grigio
Chardonnay
Rosé

Red

Cabernet Sauvignon
Sangiovese
Pinot Noir
Merlot

Ultra Premium Bar Enhancements

Add \$12 per adult

Grey Goose Vodka, Bombay Sapphire, Bumbu Rum, Bulleit Bourbon, Makers Mark, Johnny Walker Black, Glenmorangie 10yr, Patron Silver Tequila, Crown Royal, Campari, Croft Tawny, Ruby Port



Enhancements

Minimum of 50 people required for all Stations, pricing is per person unless stated otherwise. \$150 fee per attended station.

Carving Stations

All carving stations are served with warm slider rolls.

Roasted Breast of Turkey \$18

Cranberry Chutney, Homestyle Gravy

Corned Beef or Brisket \$18

Sauerkraut

Roasted Prime Rib \$22

Au Jus, Horseradish Cream

Port-Brined Rack of Lamb MKT Price

Roasted Shallot Demi

Pasta Station \$16

Select Two Pastas and Two Sauces.

Penne, Cheese Filled Tortellini, Orecchiette

Marinara Sauce, A la Vodka, Alfredo, Fresh Pesto

Spring Peas, Spinach, Wild Mushrooms, Plum Tomatoes,

Sundried Tomatoes, Cured Olives, Crushed Red Pepper,

Fresh Basil, Parmesan Cheese

Mash-tini Bar \$16

Select Two.

Original Mashed, Garlic Mashed, Sweet Potatoes

Cheddar Cheese, Scallion, Bacon, Gravy

Maple Syrup, Orange Zest, Chipotle Sour Cream, Butter

Sushi Display MKT Price

Assorted Sushi and Sashimi

Pickled Ginger, Wasabi, Spicy Sauce, Citrus Ponzu

75 person minimum

Raw Bar MKT Price

Jumbo Shrimp, Local Clams, Oysters on the Half Shell

House Mignonette, Lemon, Cocktail Sauce



Savory Snacks

Minimum of 50 people. Pricing is per person unless stated otherwise.

Dirty Chips \$8

House-made Kettle Chips, Blue Cheese Sauce, Bacon, Scallions

Nachos \$8

Tortilla Chips, Monterey Jack Cheese, Sour Cream, Guacamole

Warm Pretzels \$15

Plain, Honey Chipotle, Cinnamon Sugar mustard, beer cheese.

Sliders and Fries \$34

Cheeseburger and Pulled Pork French Fries, Condiments

Walking Taco Bar \$32

Bags of Fritos and Doritos, Seasoned Ground Beef, Shredded Lettuce, Diced Tomatoes, Shredded Cheddar Cheese, Sour Cream, Guacamole

Carnival \$40

Mini Corn Dogs, Onion Rings, Fried Oreos, Mini Fried Dough, Cotton Candy

Mac & Cheese \$115 per full pan

House-Made. Bacon, Scallions, Pulled Pork, Jalapenos, Toasted Bread Crumbs

Belgian Waffle Bar \$30

Maple Syrup, Peanut Butter, Gummy Bears, M&Ms, Sprinkles, Bacon, Fried Chicken Bites

Sweet Treats

Minimum of 50 people. Pricing is per person unless stated otherwise.

Candy Shoppe \$28

M&Ms, Skittles, Fireballs, Ring Pops, Rock Candy, Gummy Bears, Hershey Kisses, Malted Milk Chocolate Balls

Dessert Table \$34

Cake Pops, Donut Holes, Mini Cupcakes, Pie Tartlets, Mini Assorted Cookies, Chocolate Dipped Oreos, Strawberries, Pretzel Rods

County Fair \$34

Mini Fried Dough, Churros, Caramel Corn, Cotton Candy, Chocolate Covered Potato Chips, Fried Oreos

Chocolate Fountain \$42

Marshmallows, Strawberries, Pretzel Rods, Pineapple, Mini Cream Puffs, Oreos, Graham Crackers, Bacon
Attendant Required.

Cereal Bar \$26

Frosted Flakes, Fruit Loops, Cap'n Crunch, Lucky Charms, Chocolate Milk, Strawberry Milk, Plain Milk

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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.

Estimated payment in full is required five (5) days in advance for all functions. 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 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 Food and Beverage charges are subject to a 20% 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 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 (3) 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 (3) 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%. If your organization maintains exemption from Connecticut State Occupancy Tax, Connecticut State Sales Tax, or other tax-exempt status, appropriate Connecticut State Tax Exemption certificate(s) and any accommodating back up documentation requested needs to be provided to the Madison Beach Hotel. These forms must be provided to the hotel a minimum of 30 days prior to the start of your event to be exempt from tax charges. Forms submitted for tax exempt status must reflect the name of the group hosting their event at the Madison Beach Hotel.

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.

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Thank you to the photographers who
allowed us to share these images:
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