

Breakfast

Menu pricing is per person, unless otherwise noted. Buffet Menus are priced based on a minimum of 20 guests. If an attendant is required - \$150 per attendant. \$100 staffing fee for groups under 20.

Continental \$22

Assorted Breakfast Pastries
Seasonal Fruit Salad
Bagels and Cream Cheese
Choice of Two Juices: Orange, Cranberry, Grapefruit, Apple
Freshly Brewed Lavazza® Coffee and Assorted Harney and Sons® Teas

Faulkner Buffet \$36

Assorted Breakfast Pastries
Seasonal Fruit Salad
Choice of Eggs:
 Scrambled
 Frittata or Quiche - Ham and Swiss Cheese
 Frittata or Quiche - Asparagus, Tomato and Goat Cheese
 Frittata or Quiche - Cheddar, Mushroom and Scallion
Choice of Starch: Seasoned Potatoes, Hashbrown Potatoes, Mini Potato Pancakes, Mini Buttermilk Pancakes
Choice of Meat: Bacon, Canadian Bacon, Turkey or Pork Sausage
Choice of Two Juices: Orange, Cranberry, Grapefruit, Apple
Freshly Brewed Lavazza® Coffee and Assorted Harney and Sons® Teas

A LA CARTE ITEMS

Yogurt Parfaits; Vanilla Greek Yogurt, Granola, Fresh Berries, Honey or Maple Syrup, \$7 each

Breakfast Sandwich, \$8 each

- English Muffin, Fried Egg, American Cheese, Canadian Bacon
- Wrap, Scrambled Eggs, Peppers, Onion, Cheddar Cheese, Chopped Tomatoes, Sriracha Aioli, White Flour Tortilla

Smoked Salmon Platter, Cream Cheese, Red Onion, Sliced Tomato, Capers, \$12 per person

Arugula Salad, Red Onion, Blueberry, Feta, Pinenuts, Olive Oil Lemon Dressing \$10 per person

Assorted Pastries or Breakfast Breads \$24 per dozen

Seasonal Fruit Cups \$60 per dozen

Energy/Granola Bars \$18 per dozen

Gluten Free Breads available, \$2 per person

Brunch

Menu pricing is per person, unless otherwise noted. Buffet Menus are priced based on a minimum of 20 guests. If an attendant is required - \$150 per attendant. \$100 staffing fee for groups under 20.

Brunch

Assorted Breakfast Bakeries

Seasonal Fruit Salad

Field Greens Salad with Seasonal Vegetables, Balsamic Vinaigrette

Choice of Meat: Bacon, Canadian Bacon, Turkey or Pork Sausage

Choice of Two Juices: Orange, Cranberry, Grapefruit, Apple

Choice of One: Seasoned Breakfast or Hashbrown Potatoes

Breakfast Entrees – Select Two

Classic Eggs Benedict, Poached Egg, Canadian Bacon, Hollandaise, on English Muffin

Scrambled Eggs with Aged Cheddar

Choice of Homemade Quiche or Frittata

- Ham and Swiss Cheese; Cheddar, Mushroom and Scallion or Asparagus; Tomato and Goat Cheese

Cinnamon French Toast with Matteson's Maple Syrup

Buttermilk Pancakes with Matteson's Maple Syrup and Seasonal Berry Compote

Lunch Entrees – Select Two

Rosemary and Lemon Marinated Chicken Thighs

Statler Chicken Saltimbocca, Sage, Prosciutto with Lemon Butter Sauce

Chicken Piccata, Pan-seared, Olive Oil, Lemon Butter Sauce, Capers

Maple Glazed Salmon, Citrus Gremolata

Baked Cod, Herb Crusted, Lemon

Baked Halibut, Panko Crusted, Citrus Beurre Blanc +\$10

Slow Braised Short Ribs, Natural Au Jus

Beef Tips with Sautéed Mushrooms, Shallots, Red Wine Demi

Ratatouille, Tomato, Eggplant, Zucchini, Onion, Quinoa

Burrata Ravioli, Marinara or Pesto Sauce, Parmesan

Pasta Primavera with Seasonal Vegetables, Garlic, Basil, Shallots, White Wine Lemon Butter Sauce

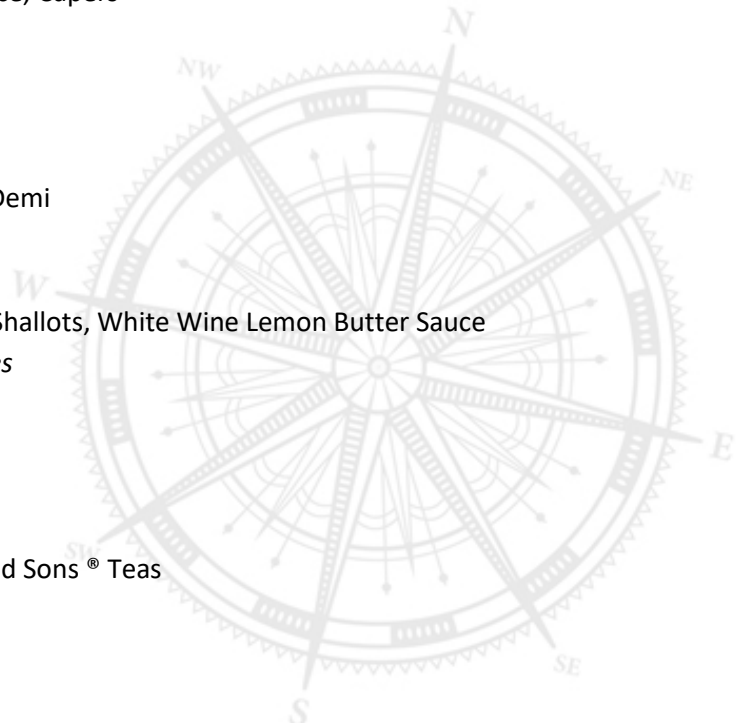
Accompanied by Chef's Selection of Starch and Vegetables

Dessert

Chef's Selection

Freshly Brewed Lavazza® Coffee and Assorted Harney and Sons® Teas

\$75



Pricing Subject to Change. Additional charges include 22% Service Charge and 7.35% CT Sales Tax 4-2026

Madison Beach Hotel, Curio Collection by Hilton
94 West Wharf Road | Madison, CT | 203-245-1404

Time for a Break.

Healthy Break \$18

Fresh Seasonal Fruit Salad, Individual Yogurt Granola Parfaits with Fresh Berries

Morning Wake-Up! \$15

Assorted Energy Bars, Sliced Seasonal Fruits and Berries

Hitting the Trail \$15

Assorted Mixed Nuts, Dried Fruits, Seed, and Bars

South of the Border \$15

Tortilla Chips, Guacamole, Pico De Gallo, Black Bean and Seasonal Queso, Sour Cream

Mediterranean Medley \$18

House Made Hummus, Baba Ghanoush, Tzatziki, Crostini and Grilled Pita Bread

Crunch Time \$15

House Made Potato Chips, Honey Chipotle, Remoulade and Ranch Dips, Popcorn and Pretzels

Sweet Tooth \$15

Assorted Sweet Treats, Cookies, Bars, and Chocolates

Say Cheese \$18

Assorted Cheeses, Dried Fruits, Nuts, Crudite with Ranch Dressing

Beverages

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hotel Tea Selections \$7 per person

By the Gallon

Freshly Brewed Coffee, \$75

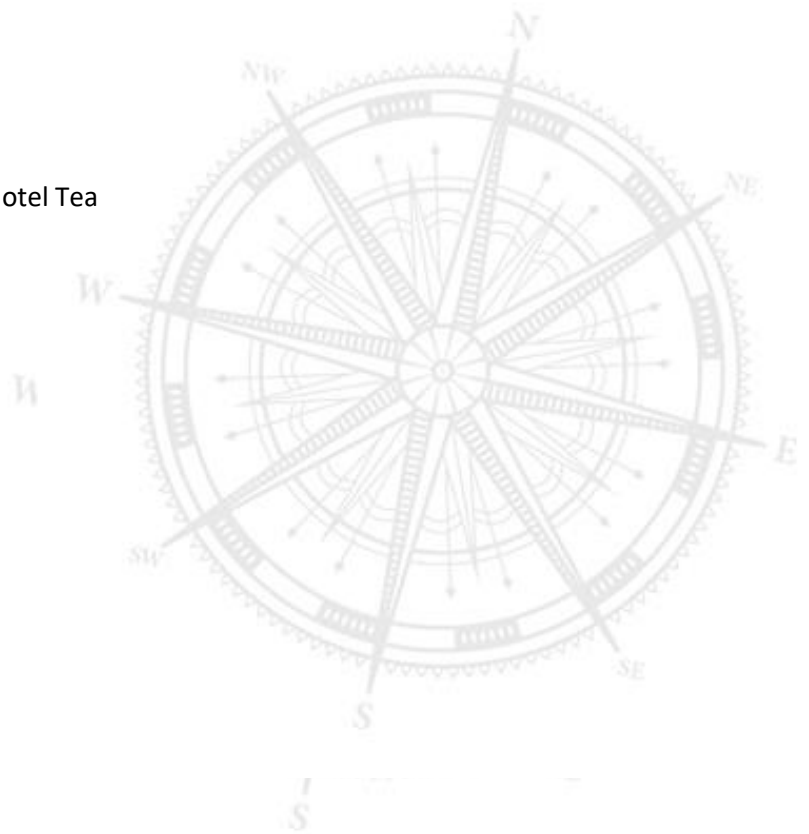
Freshly Brewed Decaffeinated Coffee, \$75

Assorted Hot Tea Selections, \$75

Individual Assorted Bottled Fruit Juices, \$5 each

Bottled Water, \$4 each

Assorted Soft Drinks \$4 each



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Madison Beach Hotel, Curio Collection by Hilton | 01-2026

94 West Wharf Road | Madison, CT | 203-245-1404

Lunch

Menu pricing is per person, unless otherwise noted. Buffet Menus are priced based on a minimum of 20 guests. If an attendant is required - \$150 per attendant. \$100 staffing fee for groups under 20.

Thimble Island Lunch

Soup and Salad - Select Two

Vegetarian Minestrone
Roasted Tomato Bisque
New England Clam Chowder
Seasonal Fruit Salad
Chef's Seasonal Salad
Pasta Salad, Artichokes, Olives, Roasted Peppers
Caesar Salad, Romaine, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing made with Anchovy
Arugula Salad, Red Onion, Blueberry, Feta, Pinenuts, Olive Oil Lemon Dressing
House Green Salad, Tomato, Shredded Carrots, Cucumber, Balsamic Vinaigrette

Sandwiches and Flatbreads – Select Three

Tarte Flambee Thin Crust Dough, Crème Fraiche, Onions, Gruyere, Bacon Lardons

Short Rib and Caramelized Onion Flatbread Roasted Garlic Aioli

Veggie Flatbread Zucchini, Yellow Squash, Tomato, Mushroom, Nut-free Pesto, Shaved Parmesan

BBQ Chicken Flatbread Grilled Chicken, Chopped Bacon, Gorgonzola, BBQ Sauce Drizzle

Chicken Salad Croissant Mayo, Celery, Onion, Tarragon, Lettuce, Tomato

Turkey, Avocado, Bacon, Brioche Roll 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, Pickles, Chocolate Chip Cookies

Gluten Free Breads, Rolls or Wraps Available, +\$2

Dessert

House-Baked Cookies and Brownies *

Freshly Brewed Lavazza® Coffee and Assorted Harney and Sons® Teas

\$55

**Specialty Desserts available - \$36 Per Dozen*

Lemon Bars, Mini-eclairs, Mini-Cheesecakes, Flourless Chocolate Mini-Tarts, Chocolate Dipped Strawberries

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Lunch

Menu pricing is per person, unless otherwise noted. Buffet Menus are priced based on a minimum of 20 guests. If an attendant is required - \$150 per attendant. \$100 staffing fee for groups under 20.

Tuxis Plated Lunch or Faulkner Island Buffet

First Course – Select One for Plated; Two for Buffet

Vegetable Minestrone
New England Clam Chowder
Roasted Tomato Bisque
Seasonal Fruit Salad
Chef's Seasonal Salad
Pasta Salad, Artichokes, Olives, Roasted Peppers
Caesar Salad, Romaine, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing made with Anchovy
Arugula Salad, Red Onion, Blueberry, Feta, Pinenuts, Olive Oil Lemon Dressing
House Green Salad, Tomato, Shredded Carrots, Cucumber, Balsamic Vinaigrette

Entrée – Select Two

Rosemary and Lemon Marinated Chicken Thighs
Statler Chicken Saltimbocca, Sage, Prosciutto with Lemon Butter Sauce
Chicken Piccata, Pan-seared, Olive Oil, Lemon Butter Sauce, Capers
Maple Glazed Salmon, Citrus Gremolata
Baked Cod, Herb Crusted, Lemon
Baked Halibut, Panko Crusted, Citrus Beurre Blanc +\$10
Slow Braised Short Ribs, Natural Au Jus
Beef Tips with Sautéed Mushrooms, Shallots, Red Wine Demi
Ratatouille, Tomato, Eggplant, Zucchini, Onion, Quinoa
Burrata Ravioli, Marinara or Pesto Sauce, Parmesan
Pasta Primavera with Seasonal Vegetables, Garlic, Basil, Shallots, White Wine Lemon Butter Sauce

Accompanied by Chef's Choice of Starch and Vegetables

Rolls and Butter

Dessert

Chef's Selection

**Specialty Buffet Desserts available - \$36 Per Dozen*

Lemon Bars, Mini-eclairs, Mini-Cheesecakes, Flourless Chocolate Mini-Tarts, Chocolate Dipped Strawberries

Freshly Brewed Lavazza® Coffee and Assorted Harney and Sons® Teas

Tuxis Plated: \$53

Faulkner Buffet: \$60

Additional Entrée: \$15

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Reception

Menu pricing is per person, unless otherwise noted. Menus are priced based on a minimum of 20 guests.

If an attendant is required - \$150 per attendant. Priced when added to lunch or dinner, see catering for reception style menus.

Hors d'Oeuvres \$7 per piece, unless noted

Roasted Chicken Pot Pie Bites

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

Korean Short Rib Spring Rolls

Mini Beef Wellington, Whole Grain Mustard Aioli - \$9

Edamame Potstickers, Soy Ginger Glaze (V)

Spinach & Brie Stuffed Mushrooms (GF)

Spanakopita, Flaky Phyllo Spinach, Feta Cheese (V)

Vegetable Spring Rolls, Sweet Chile Sauce (V)

Tomato Soup Sips with Mini Grilled Cheese (V)

Mini Crab Cakes, Lemon Aioli - \$9

Mini Lobster Roll, Citrus Tarragon Aioli - \$10

Shrimp Dumpling, Yuzu Wasabi

Scallops Wrapped in Bacon, Maple Bourbon Glaze - \$9

Lobster Mac and Cheese Spoons - \$10

Display Stations

Sliced Seasonal Fruit with Honey Yogurt Dip - \$12

Vegetable Crudit  with Assorted Dips - \$10

International Cheeses, Fresh & Dried Fruits, Artisan Breads, Crostini and Crackers - \$14

Tuscan Display, Cured and Smoked Italian Meats, Cured and Pickled Vegetables - \$18

Sushi and Sashimi – *Market Price*

Raw Bar – Jumbo Shrimp, Local Clams, Oysters, Mignonette, and Cocktail Sauce – *Market Price*

Shrimp Cocktail - \$8 per piece (minimum 40 pieces)

Baked Brie en Croute – Raspberry or Apricot Preserves - \$115 (display)

Mezze – Seasonal Vegetables, House-made Hummus, Baba Ghanoush, Tzatziki, Crostini, Grilled Pita Breads - \$18



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Reception

Menu pricing is per person, unless otherwise noted. Reception action stations are priced based on a minimum of 40 guests. If an attendant is required - \$150 per attendant. Priced when added to lunch or dinner, see catering for reception style menus.

Carving Station

Roasted Breast of Turkey - \$18

Cranberry Chutney, Homestyle Gravy, Warm Rolls

Maple Cured Roast Pork Loin - \$16

Honey Dijon Sauce, Warm Rolls

Oven Roasted Prime Rib - \$22 (minimum of 40 guests)

Au Jus, Horseradish Cream

Flank Steak - \$20

Chimichurri Sauce

Pasta Station

Select Two Pastas and Two Sauces

Penne, Cheese Filled Tortellini, Orecchiette

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

Spring Peas, Spinach, Wild Mushrooms, Sundried Tomatoes, Crushed Red Pepper, Fresh Basil, Shaved Parmesan

\$20

*Protein Enhancements: Grilled Chicken \$10, Grilled Italian Sausage \$10, Shrimp \$15

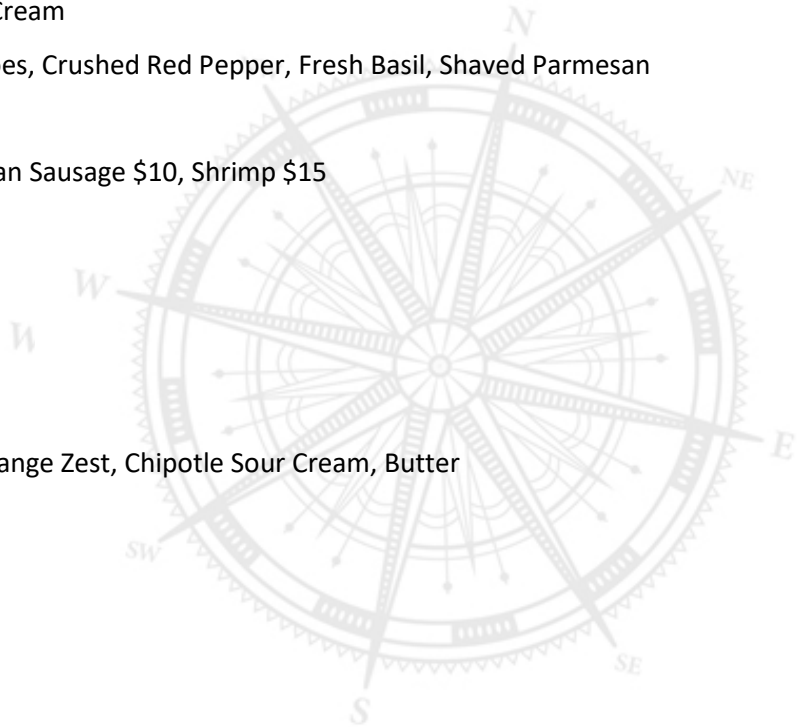
Mash-tini Bar

Select Two

Original Mashed, Garlic Mashed, Sweet Potato,

Cheddar Cheese, Scallion, Bacon, Gravy, Maple Syrup, Orange Zest, Chipotle Sour Cream, Butter

\$18



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Madison Beach Hotel, Curio Collection by Hilton
94 West Wharf Road | Madison, CT | 203-245-1404

Dinner

Menu pricing is per person, unless otherwise noted. Buffet Menus are priced based on a minimum of 20 guests. If an attendant is required - \$150 per attendant. \$100 staffing fee for groups under 20.

Madison Plated Dinner or Shoreline Dinner Buffet

First Course – Select One for Plated; Two for Buffet

Vegetable Minestrone
New England Clam Chowder
Roasted Tomato Bisque

Arugula Salad, Red Onion, Blueberry, Feta, Pinenuts, Olive Oil Lemon Dressing
House Green Salad, Tomato, Shredded Carrots, Cucumber, Balsamic Vinaigrette
Caesar Salad, Romaine, Shaved Parmesan, Garlic Croutons, Creamy Caesar Dressing made with Anchovy
Chef's Seasonal Salad

Entrées – Select Two or Three

Tarragon Chicken, Breaded Chicken Cutlet, Whole Rain Dijon Mustard, Tarragon, Shallots White Wine Cream Sauce
Statler Chicken Saltimbocca, Prosciutto, Sage, Lemon Butter White Wine
Baked Cod, Herb Crusted, Lemon
Maple Glazed Salmon, Citrus Gremolata
Baked Halibut, Panko Crusted, Citrus Beurre Blanc +\$10
Crab Cakes, Remoulade
Slow Braised Short Ribs, Natural Au Jus
10oz Top Sirloin, MBH Steak Seasoning, Blue Cheese Butter (plated only)
Beef Tips with Sauteed Mushrooms, Shallots, Red Wine Demi
Ratatouille, Tomato, Eggplant, Zucchini, Onion, Quinoa
Burrata Ravioli – Marinara or Pesto Cream Sauce, Parmesan
Pasta Primavera with Seasonal Vegetables, Garlic, Basil, Shallots, White Wine Lemon Butter Sauce

Accompanied by Chef's Choice of Starch and Vegetables

Dessert

Chef's Choice Dessert

**Specialty Buffet Desserts available - \$36 Per Dozen*

Lemon Bars, Mini-eclairs, Mini-Cheesecakes, Flourless Chocolate Mini-Tarts, Chocolate Dipped Strawberries

Freshly Brewed Lavazza® Coffee and Assorted Harney and Sons® Teas

Shoreline Buffet:

Two Entrees - \$80

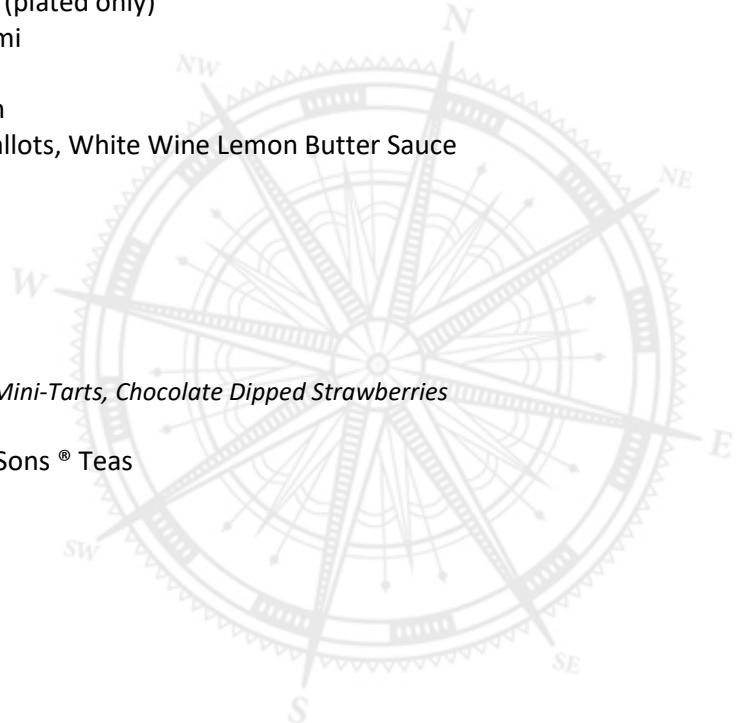
Three Entrees - \$90

Madison Plated:

Two Entrees – \$73

Three Entrees - \$80

Pricing Subject to Change. Additional charges include 22% Service Charge and 7.35% CT Sales Tax 1-2026



Dinner

Menu pricing is per person, unless otherwise noted. Buffet Menus are priced based on a minimum of 20 guests. If an attendant is required - \$150 per attendant. \$100 staffing fee for groups under 20.

Clambake Buffet

House-made Cole Slaw

Classic Red Bliss Potato Salad

Macaroni Salad, Mayonnaise, Celery, Onion, Bell Peppers

House Green Salad, Tomato, Shredded Carrots, Cucumber, Balsamic Vinaigrette

New England Clamb Chowder, Oyster Crackers

Corn on the Cobettes with Butter

Grilled Seasonal Vegetables, Zucchini, Red Peppers, Yellow Squash, Onion, Eggplant

Rosemary and Lemon Marinated Chicken Thighs

Pulled Pork, Ketchup, Molasses, Onion Sauce

Whole Boiled Lobster, Drawn Butter, Cracked

Steamed Mussels and Clams, White Wine Butter Sauce

House-Made Corn Bread, Rolls & Butter

Assorted Cookies & Brownies, Sliced Watermelon

Market Price



Pricing Subject to Change. Additional charges include 22% Service Charge and 7.35% CT Sales Tax 1-2026

Beverage Arrangements

Bar arrangements are provided as hosted open bar service and priced per person or upon consumption. One Bartender is required per 75 guests. \$150 Bar Station Setup Fee for full bar service. \$100 Setup for beer and wine bar. Hosted Full Open Bar Service includes assorted soft drinks, wine, and assorted beer selections.

Premium Bar Service

Tito's Vodka, Skyy Vodka, Skyy Vodka Flavors, Tanqueray Gin, Bombay Gin, Bacardi Silver, Captain Morgan Spiced Rum, Malibu, Jack Daniels Bourbon, Jim Beam Bourbon, Johnny Walker Red, Dewar's, Seagram's VO, Jose Cuervo Gold, Aperol

1 hour \$25 per person
2 hours \$42 per person

3 hours \$51 per person
4 hours \$60 per person

Ultra-Premium Bar

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

1 hour \$30 per person
2 hours \$47 per person

3 hours \$58 per person
4 hours \$65 per person

Cocktails, Cordials & Liqueurs

Bailey's Irish Cream, Kahula, Frangelico, Drambuie, Sambuca Romana, Grand Mariner Amaretto di Saronno, Hennessy, Tia Maria, Chambord, B&B
\$15 per Drink

Wine / Mimosas

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Rose, Prosecco
\$14 per glass

Beer

Budweiser, Bud Light, East Rock Lager, Sea Hag, Corona, Athletic Non-Alcoholic
\$7 / \$9 per Bottle for Domestic / Import or Specialty (Choice of Four)

Beer & Wine Bar Package

Includes beer, wine, assorted soft drinks, still bottled waters

1 hour \$22 per person
2 hours \$35 per person

3 hours \$44 per person
4 hours \$52 per person

Assorted Soft Drinks & Still Bottled Water

\$4 each

Pricing Subject to Change. Additional charges include 22% Service Charge and 7.35% CT Sales Tax
\$100/day Staffing Fee applies for groups under 20 | 01-2026

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. No personal or company checks 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 01-2026

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