



CURIO COLLECTION BY HILTON

Imagine exchanging vows with the gentle sound of the Long Island Sound as your backdrop, a moment of pure coastal romance at the exquisite, award-winning Madison Beach Hotel, Curio Collection by Hilton. This Connecticut gem offers an unparalleled setting for your dream wedding, blending historic New England elegance with the relaxed luxury of a beachfront resort. From barefoot ceremonies on the private sand to breathtaking ocean views from the elegant Grand Ballroom, Madison Beach Hotel promises an unforgettable day where every detail is infused with seaside charm.



wedding packages

2027 & 2028



Photo Courtesy of Oksana Miro Creative

2027 & 2028 Wedding Packages

MADISON AVENUE

Five Hour Event
Two Wedding Day Ready Rooms
Oceanfront King Guest Room
Tasting for Wedding Couple plus 2 Guests
Custom Buttercream Wedding Cake
Five Hour "Top Shelf" & Cordials Open Bar,
Signature Cocktail
Prosecco Toast

Cocktail Hour

Raw Bar Station
The Harvest Display Table
One Enhancement Reception Station
Six Butler Passed Hors D'oeuvres

Dinner

Four Course Seated Dinner
with choice of Four Entrée Selections
Wine Service with Dinner
Three Sweet Treats
One Late Night Indulgence
Espresso Station
Custom Tablescape Design
\$349 per person

THE WEST WHARF

Five Hour Event
Spinnaker Room, Evening of Event
Oceanfront King Guest Room
Tasting for Wedding Couple
Custom Buttercream Wedding Cake
Five Hour "Premium" Open Bar
Signature Cocktail
Prosecco Toast

Cocktail Hour

The Harvest Display Table
One Enhancement Reception Station
Five Butler Passed Hors D'oeuvres

Dinner

Three Course Seated Dinner
with choice of Three Entrée Selections
Wine Service with Dinner
\$279 per person

THE DUNES

Four Hour Event
Tasting for Wedding Couple
Spinnaker Lounge (4 – 11 p.m.)
Four Hour "Premium" Open Bar
Signature Cocktail

Cocktail Hour

The Harvest Display Table
Four Butler Passed Hors D'oeuvres

Dinner

Three Course Seated Dinner
with choice of Three Entrée Selections
Pastry Chef's choice of Dessert
\$229 per person

Not available Saturday Evenings.

All Experiences include Valet Parking, Gold Chiavari Chairs, Table Linens with Coordinating Napkins, Coffee Service and Dance Floor.

On-site Ceremonies include Ceremony Arbor/White Garden Chairs. Madison Ave Package includes Refreshing Beverage Table during your ceremony with seasonal fruit-infused water.

Your Reception

HARVEST TABLE (Included with all Packages)

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

**Madison Avenue Package includes Cured and Smoked Italian Meats.

EHANCEMENT: Select One

PASTA STATION

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, Parmesan Cheese

MEZZE

Crostini, Grilled Pita Bread, Vegetables

House-Made Hummus, Baba Ghanoush, Tzatziki, Stuffed Grapes

HORS D'OEUVRES

Quantity based on selected package.

Roasted Chicken Pot Pie Bites

Korean Short Rib Spring Rolls, Gochujang Sauce

Mini Beef Wellington, Whole Grain Mustard Aioli

House-made Mini Crab Cakes, Lemon Aioli

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 (V)

Edamame Pot Stickers, Soy-Ginger Glaze (V)

Vegetable Spring Rolls, Sweet Chile Sauce (V)

Tomato Soup Sips with Mini Grilled Cheese (V) (GF available)

Spanakopita

Your Dinner Menu

Madison Avenue Package: Soup or Salad, Starter, Entrée, Wedding Cake

West Wharf: Soup or Salad, Entrée, Wedding Cake

Dunes Package: Soup or Salad, Entrée, Pastry Chef's Choice of Dessert

STARTERS

Crab Cake with a Lemon Burre Blanc

Tuna Tartare Sashimi Grade Tuna, Cucumber, Avocado & Siracha Aioli

Seared Scallop, Cauliflower Puree, Remoulade Sauce, (GF)

Burrata Ravioli, Pesto Tomato Coulis

Penne Alla Vodka, Penne Pasta, Vodka, San Marzano Cream Sauce, Parmesan Cheese, Butter

Penne Alfredo, Penne Pasta Butter, Parmesan, Garlic Crem Sauce

SOUPS

Lobster Bisque

New England Clam Chowder

Minestrone Soup (GF, V)

Chef's Seasonal Soup (GF, V)

SALADS

Apple Fennel Salad baby kale, shaved fennel & apple, toasted pepitas, gorgonzola cheese lemon dressing (GF)

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

Frisee & Radicchio Salad bacon, goat cheese, blueberries, pickled shallots, sherry vinaigrette

Garden Salad sliced cucumber, shaved carrot, tomatoes, balsamic vinaigrette (GF)

Chef's Seasonal Salad

ENTRÉE SELECTIONS

Sea

Glazed Maple Salmon, Citrus Gremolata

Halibut, Lemon Beurre Blanc B (GF)

Seared Seabass, Saffron Aioli, Red Pepper Coulis, +\$8

Crab Stuffed Sole, Creamy Lobster Sauce

Swordfish Piccata, Meuniere Sauce (GF)

Land

Stuffed Chicken Breast, Ricotta, Spinach (GF)

Roasted Statler Chicken Breast, Madeira Sauce (GF)

Statler Chicken Saltimbocca, Sage and Prosciutto,
Lemon Butter Sauce

Statler Chicken Breast, Rum Pineapple Sauce

Prime Rib of Beef, Au Jus, Horseradish Cream (30
person minimum)

Slow Braised Short Rib, Bourguignon Wine Sauce

6oz Beef Tenderloin, Fresh Green Peppercorn Sauce

Surf & Turf Duet 6oz Beef Tenderloin and Three
Colossal Sauteed Shrimp with Garlic and Butter + \$10

Garden

Acorn Squash, Quinoa, Ratatouille, Balsamic Glaze,
Drizzle Extra Virgin Olive Oil (GF)

Burrata Ravioli, Marinara or Pesto Sauce, Parmesan
Portobello Mushroom Tower (GF)

SIDES

Select One: Roasted Asparagus, Haricot Verts,

Roasted Seasonal Root Vegetable, Roasted Carrots,
Sauteed Seasonal Vegetables

Select One: Mashed Potatoes – Plain, Garlic or
Parmesan, Herb Roasted Potatoes, Fingerling Potatoes,
Rice Pilaf

Beverages

Top Shelf

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

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

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

Domestic & Imported Beer, Alternative Beverages

Budweiser, Bud Light, Sam Adams Boston Lager, Corona, Heineken, Local IPA, Seasonal Selections, 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

Hospitality Suite Menu Options

SeaBelle Suite 9 a.m. – 11:30 p.m. \$1,700 | Spinnaker Lounge 9 a.m. – 4 p.m. \$1,000

Includes lunch and refreshments for 10 guests. *The same menu is offered for both suites.*

Additional guests, \$25 per person, Includes one mimosa per person.

Banquet Server: \$500 9 a.m. - 3 p.m., \$150 for each additional hour.

SALADS

Select Two:

Seasonal Fruit Salad

Chef's Seasonal Salad

Pasta Salad, Artichokes, Olives, Roasted Peppers

Caprese Salad, Tomato, Fresh Mozzarella, Basil, Balsamic Glaze

Arugula Salad, Red Onion, Blueberry, Feta, Pinenuts, Olive Oil Lemon Dressing

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

HANDHELDS

Select Two:

Short Rib and Caramelized Onion Flatbread Roasted Garlic Aioli

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 Assorted Soft Drinks Bottled Waters

Sweet Treats

Sold by the dozen

Cannoli \$36

Mini Eclairs \$36

Mini Cupcakes \$24

Mini Fruit Tarts \$36

Lemon Tartes \$36

Mini Cheesecakes \$48

Seasonal Mini Pies \$36

Assorted Cake Pops \$24

Assorted Mini Cookies \$24

Flourless Chocolate Mini Tart \$36

Chocolate Dipped Strawberries \$36

Late Night Fun Fare

Fried Macaroni and Cheese Balls \$75 per chafer

Nachos, Monterey Jack Cheese, Sides of Sour Cream, Guacamole, \$100 per chafer

Chicken Tenders- Select Two Sauces: BBQ, Hot Buffalo, Mild Buffalo, Ranch, Blue Cheese, \$200 per chafer

French Fries: \$50.00 per chafer

Pretzel Bites, Mustard and Beer Cheese, \$200 per chafer

Cheeseburger Sliders with Assorted Condiments & Tater Tots, \$4 each, minimum 40 pieces

Bonfire Package

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 Adirondack chairs and market lights.

\$875

Breakfast Selections

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

CONTINENTAL

Assorted Breakfast Pastries
Seasonal Fruit Salad
Bagels, Cream Cheese, Fruit Preserves
Choice of Two Juices: Orange, Cranberry, Grapefruit, Apple
Freshly Brewed Coffee and Assorted Teas
\$22 per person

FAULKNER BREAKFAST BUFFET

Assorted Breakfast Pastries
Seasonal Fruit Salad
Choice of Eggs: Scrambled, Frittata, Quiche
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 Coffee and Assorted Teas
\$36 per person

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

Assorted Pastries \$24 per dozen

Seasonal Fruit Cups \$60 per dozen

Energy/Granola Bars \$18 per dozen

Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea \$8 per person

Assorted Soft Drinks and Bottled Water \$4 each, on consumption

Curated Wedding Experiences

2027, 2028 PRICING AND MINIMUM GUIDELINES

MADISON AVE
\$349 per person

WEST WHARF
\$279 per person

THE DUNES
\$229 per person

Included in each Wedding Experience

Ceremony and Private Event Spaces for Reception, Food & Beverage Elements as outlined, Beachfront Wedding Ceremony Space with White Garden Chairs, Custom Buttercream Wedding Cake, Valet Parking, Tables, Gold Chiavari Chairs, Table Linens, Coordinating Napkins, China, Silverware, Glassware, Table Numbers, Dance Floor

Minimum Revenue Requirements

2027 & 2028	Peak Season May – October		Non-Peak Season November – April	
	Saturday	Friday & Sunday	Saturday	Friday & Sunday
Minimum Revenue Requirement	\$36,000	\$25,000	\$20,000	\$18,000
Site Fee	\$3,500	\$2,500	\$1,500	\$1,500
Ceremony Fee	\$3,500	\$2,500	\$1,500	\$1,500

For more information on planning your wedding celebration, contact our Wedding Sales Team.
Email: Weddings@MadisonBeachHotel.com | 203-868-0943

Event Policies

WEDDING PACKAGES: Package components vary based on the specific package selected and feature set inclusions. Final package selection and pricing will be confirmed six months prior to the event.

- Choice of floor-length table linen and coordinating napkins
- Gold Chiavari chairs
- China, glassware, silverware
- Wood dance floor
- Staffing and equipment for inside events, fees apply for outdoor events
- Cocktail reception
- Dinner service
- Wedding cake
- Bar service
- Culinary accommodations for dietary specifications
- Valet Parking Service
- Family hospitality room the evening of the event
- Group menu tasting for the wedding couple
- Overnight accommodations for the wedding couple on the night of their wedding; Madison Avenue, West Wharf Experiences

ONSITE CEREMONY AVAILABLE: Wedding Ceremonies may take place on The Lawn or The Beach, additional fees apply. This fee includes white garden ceremony chairs, set up/break-down, mutually agreed upon rehearsal time, and weather-related back-up space. There are specific set event times for on-site ceremonies.

SITE FEE: A site rental fee is applied to reserve the use of the Hotel for your wedding; the fee varies by time of year and for the specific contracted hotel spaces for photography and wedding reception.



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FOOD AND BEVERAGE MINIMUMS AND SERVICE CHARGE: All events must achieve a minimum food & beverage revenue determined by time of year and day of week. Food & beverage is subject to a taxable service charge 22% (which includes administrative and gratuity) and Connecticut State Sales Tax, currently 7.35%. This minimum does not include room service, restaurant and hotel bar usage, meeting room rental, taxes, labor charges, audio visual or any other miscellaneous charges incurred. Fees are subject to change without notice.

EVENT TIMING: The hotel is in a residential area. In accordance with local zoning, all events must conclude no later than 11pm. We allocate five hours for an evening wedding reception. Should you desire to host your ceremony on-site, your time frame is extended by 30 minutes.

HOTEL SPACES AND EVENT TIMES: The location and timing of your event is reserved and assigned in advance based on your guest count and needs and identified in your contract. Any changes to the space and times are coordinated with the hotel directly. The hotel's maximum capacity is 160 guests for a dinner/dance event.

GUARANTEE GUEST COUNT: Final guest and entrée selection counts are required no later than 14 days prior to your event. This guaranteed count is the number you will be charged for unless your count INCREASES prior to the event. This guaranteed count includes the wedding couple, children and any vendors. The hotel's maximum capacity is 160 guests for a dinner/dance event.

DEPOSITS AND BILLING: A non-refundable deposit of 25% of your agreed minimum food & beverage revenue is required with your signed contract to confirm your event date and space. Additional deposits will be required to reach 75% of the estimated total six weeks prior to the event. The final balance is due 10 days prior to your event date by certified bank check, cash, wire transfer, or money order. Credit cards are not accepted for final payments. If payment in full is not received by this time, the Hotel is not obliged to provide services, and cancellation of the event will be considered. 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.

OUTDOOR FUNCTIONS AND INCLEMENT WEATHER: The decision to move to an inside location due to inclement weather is determined a minimum of four hours prior to the event in consultation with the main wedding contact, however, the hotel reserves the right to make the final decision.

FOOD AND BEVERAGE SERVICES: Due to licensing requirements, all Food & Beverage to be served on the Hotel property must be supplied and prepared by the Hotel. Definite package pricing will be confirmed 120 days prior to the event. 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 is distributed to the Hotel employee staffing your event), and state/local sales taxes at the rate imposed at the time of the event, currently 7.35%.

AUDIO / VISUAL EQUIPMENT: The Hotel offers a full range and selection of audiovisual equipment and supplies. Please discuss your specific needs for your event with your Wedding Specialist a minimum of thirty (30) days prior to your event. All audiovisual equipment is subject to current state sales tax & service charge at the time of the event, which is currently 6.35% and 25%.

PARKING: The Hotel offers complimentary valet parking for attendees of events held at the Hotel. Overnight parking for guests is available at the current rate of \$25 per evening, per vehicle. The Hotel is not responsible for loss or damage to automobiles or their contents while parked on the Hotel premises.

WEDDING PACKAGE TASTING: The hotel hosts group menu tasting events several times per year. Wedding Couples are invited to their tasting based on their event dates. Tastings are included in Wedding Packages for events of 50 guests or more. Tastings can be purchased at a fee for additional guests or smaller weddings.

WEDDING MENU SELECTIONS: Menu selections are finalized no less than 45 days in advance of your event date. Our wedding specialist will contact you prior to this deadline to meet with you and discuss your culinary vision.

YOUR WEDDING TEAM: Wedding Vendors are welcome on property with advanced approval and by providing a Certificate of Insurance. Wedding vendors may arrive up to two hours in advance of the event. Wedding vendors are responsible for breaking down their items on the night of the event after the event ends.

ALLOCATED OVERNIGHT ACCOMMODATIONS: A limited number of ocean front guest rooms are allocated to the wedding couple as part of the package for the night of the event. Guaranteed use of the rooms and rooming list cutoff dates will vary by date.

WEDDING HOSPITALITY SPACES: SeaBelle Suite and Spinnaker Lounge are available, subject to availability, for the wedding party to gather and prep for the big event. Rental fees apply.