

# THE INN AT MYSTIC

3 WILLIAMS AVENUE, P.O. Box 526  
MYSTIC, CT 06355

## Weddings at the Haley Mansion

∞ Five Hour Event ∞

One Hour Cocktail Reception  
Selection of Four Butler-Passed Hors d'oeuvres  
Selection of Two Stationary Hors d'oeuvres

Four Hour Open Bar  
*Serving a Selection of Call Brand Liquors, Beer, Wine, and Soft Drinks*

Elegant Three Course Plated or Station-style Dinner

Champagne Toast

Coffee and Tea Service

Floor Length White Table Linens and Napkins

Professional Wedding Event Coordinator

Use of the Haley Mansion, Tented Terrace and Surrounding Gardens  
*For a Five-hour Period*

Complimentary Menu Tasting for the Bride and Groom

Complimentary Overnight Accommodations for the Bride & Groom

Preferred Room Rates at the Inn for Your Guests  
*Based on Availability*

Complimentary Private Dining Room for a Farewell Breakfast  
*Based on Availability; Discounted Menu Packages Available*

**\$145.00 per person ++**

**\$2,500.00 Site Fee**

*Reception Only*

**\$3,000.00 Site Fee**

*Reception with Onsite Ceremony*

### **Additional Options:**

Rental of the Haley Mansion Guest Suites

*\$2,500.00 Per Night*

VIP Rental of the Haley Mansion Guest Suites

*Includes a la carte menu options for breakfast and lunch, personal housekeeper, mansion hostess and welcome amenity with bottle of champagne in each room*

*\$3,500.00 Per Night*

All pricing is subject to a 21% taxable house charge and 6.35% Connecticut state sales tax

# THE INN AT MYSTIC

## ∞ Sample Cocktail Hour Selections ∞

### Stationary Hors d'oeuvres

*Select Two*

#### **Elegant Display of Imported and Domestic Cheeses**

Cave Hill Blue, Vermont cheddar, dill Havarti, smoked Gouda, brie and cranberry-pecan chevre with artisan breads and gourmet crackers

#### **A Fresh Seasonal Vegetable Crudités**

Served with house made Gorgonzola dip and yellow lentil hummus

#### **Bruschetta Station**

Grilled rustic country breads with spinach-artichoke spread, fire roasted tomatoes and pesto, fig and goat cheese jam with walnuts, and fresh mozzarella

### Butler Passed Hors d'oeuvres

*Select Four*

Spicy vegetable spring rolls with soy dipping sauce  
Roasted tomato and fresh mozzarella crostini  
Mini asparagus and fontina tartlets  
Mini wild mushroom tartlets  
Mini antipasto skewers  
Sesame chicken skewers with peanut sauce  
Crab stuffed mushrooms  
Spinach and Boursin stuffed mushrooms  
Raspberry & apple brie puffs  
Scallops wrapped in smoked bacon with honey mustard sauce  
Chicken and lemongrass pot stickers  
Apricot, goat cheese, almond bites  
Pork wontons with Hoisin sauce  
Teriyaki chicken spring rolls  
Thai vegetable spring roll  
Beef wellington with béarnaise sauce  
Asparagus bundles with Asiago and phyllo  
Teriyaki chicken wontons  
Fig and mascarpone in phyllo  
Spanakopita  
Prosciutto wrapped shrimp  
Fig and blue cheese crostini  
Buffalo chicken quesadilla  
Smoked BBQ Portobello mushroom quesadilla  
Mini gorgonzola and pear quesadilla  
Sesame seared Ahi tuna on rice cracker with seaweed salad  
Mini meatball pomodoro  
Mini Kobe beef sliders

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## ∞ Sample Plated Dinner Selections ∞

### Appetizer Course

*Select One*

#### **Coquille St. Jacques**

Pan seared scallops with white wine mushroom sauce

#### **Apple Butternut Squash Bisque**

Topped with crème fraiche

#### **Jumbo Lump Crab Cake**

With a roasted tomato rémoulade

#### **Lobster Bisque**

Topped with fresh lobster meat, Portuguese Madeira wine, and fresh cream

#### **Stuffed Portabella Mushroom**

Spinach, goat cheese and roasted tomato stuffing with balsamic drizzle

#### **Leek and Pancetta Risotto Cake**

Arugula and heirloom tomato compote

### Salad Course

*Select One*

#### **House Garden Salad**

Mesclun greens, heirloom tomato, fresh mozzarella, garlic crouton, basil vinaigrette

#### **Boston Bibb Salad**

Dried cherries, shaved sharp cheddar, candied walnuts, red onion, champagne vinaigrette

#### **Strawberry Salad**

Baby greens, strawberries, red onion, toasted almonds, goat cheese crumbles, raspberry chive vinaigrette

#### **Hand Tossed Caesar Salad**

Hearts of romaine tossed in Caesar dressing with seasoned croutons, cracked black peppercorns garnished with a parmesan crisp

#### **Harvest Salad**

Mesclun greens, golden raisins, sweet cranberries, candied pecans, goat cheese crumbles, honey cider vinaigrette

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## Entrée Course

*Select Two, One Vegetarian*

Entrées served with choice of potato or rice and vegetable

### **Statler Chicken Sorrentino**

Prosciutto, eggplant and aged provolone cheese stuffing, tomato marsala sauce, herbed orzo

### **Pan Roasted Statler Chicken Breast**

Herb infused olive oil, seasonal vegetable ragout, herbed orzo

### **Statler Chicken and Cherries**

Airline chicken breast stuffed with sweet and dry cherries, caramelized leeks, apples, cognac beurre blanc

### **Herb Crusted Pork Tenderloin**

Honey crisp apple chutney, whole grain mustard sauce, herb Yukon gold mashed potatoes

### **Copper River Atlantic Salmon**

Blackened with a sweet rub and red chili butter

### **Blackened Salmon**

Cucumber pico de gallo, cilantro rice

### **Baked Stuffed Filet of Sole**

Local sole with a crabmeat stuffing, topped with Nantua sauce

### **Pan Seared Scallops**

Stonington day boat scallops, parmesan lemon risotto, herb mint pesto

### **Grilled Filet Mignon**

Black Angus filet of beef tenderloin, crumbled gorgonzola, port wine reduction, roasted potatoes

### **Hawaiian Sea Salted Prime Rib of Beef**

Slow roasted and seasoned with red sea salt, served with au jus and horseradish cream sauce

### **Pappardelle Pasta**

Roasted seasonal vegetables, brown butter, parmesan breadcrumbs (Vegetarian)

## Optional Entrée Enhancements

*(Pricing is in addition to your standard package)*

### **Veal Chop Homard**

Center cut veal chop topped with fresh lobster meat finished with tarragon cream sauce

\$25

### **Surf and Turf**

Black Angus filet of beef tenderloin with two jumbo baked stuffed shrimp

\$20

### **Filet of Beef and Foie Gras**

Black Angus filet of beef tenderloin with foie gras finished with a Cabernet wine demi-glace

\$15

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## ∞ Sample Station-style Dinner Selections ∞

*Select Three*

Chef Attendants Included

### **Deluxe Carving Station**

Assorted rolls with whipped butter

Boursin cheese mashed potatoes

Harvest greens salad with dried cranberries, pine nuts and selection of two dressings

*Select two Carving Stations:*

Roast tenderloin of beef with horseradish cream sauce

Statler turkey breast with sage gravy and cranberry chutney

Lamb top round with mint au jus

Herb crusted pork tenderloin with cider mustard sauce

### **Misquamicut Station**

Potatoes au gratin

Oven roasted vegetable medley

*Select two:*

Loin lamb chops with garlic rosemary balsamic reduction

Chicken stuffed with cherries, leeks, apples with a cognac sauce

Pan roasted chicken with honey bourbon sauce

Roast sirloin of beef au poivre with mushroom ragout

Pork loin stuffed with cornbread, leeks, dates and Gruyere cheese

### **Seared Scallop Station**

Wild rice pilaf with toasted nuts and golden raisins

Herbed haricot verts

Local Stonington scallops with fresh herbs and mint pesto

### **Fisher's Island Sound Station**

Lemon parmesan risotto

Asparagus with roasted red peppers

*Select two:*

Baked New England cod with herb parmesan crumbs

Grilled swordfish with a tomato fennel broth

Wild mushroom stuffed sole with camembert cream sauce

Pan seared salmon with red pepper chili butter

Roasted tequila lime jumbo shrimp with cilantro rice

### **Pasta Station**

Prepared to order with choice of toppings to include: shrimp, chicken, fresh vegetables, garlic, chopped herbs, red pepper flakes, and grated Asiago cheese

Warm garlic bread

*Select two pastas:*

Penne, cheese tortellini, gemelli, orecchiette, gluten-free rice pasta, angel hair

*Select two sauces:*

Marinara, pesto, puttanesca, alla checca, alfredo, ala vodka

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## ∞ Sample Beverage Selections ∞

### **Four Hour Open Gold Bar**

*Included in standard package*

Smirnoff Vodka  
Cruzan Light Rum  
Captain Morgan Spiced Rum  
Seagram's Gin  
Tanqueray Gin  
Jose Cuervo Gold Tequila  
Jack Daniels Whiskey  
Dewar's Scotch  
Liqueurs and Cordials

House Chardonnay  
House Pinot Grigio  
House Cabernet Sauvignon  
House Pinot Noir  
House White Zinfandel  
Champagne

Bud Light  
Budweiser  
Coors Light  
Heineken  
Corona  
Stella Artois  
Seasonal selection  
Soft Drinks and Juices

\$8.00 per person for each additional hour

### **Four Hour Open Platinum Bar**

*Additional \$12.00 to standard package*

Ketel One Vodka  
Mount Gay Rum  
Captain Morgan Spiced Rum  
Tanqueray Gin  
Makers Mark Bourbon  
Chivas Regal Scotch  
Patron Silver Tequila  
Liqueurs and Cordials

House White Wine  
Hess Chardonnay  
Nobillo Sauvignon Blanc  
House Red Wine  
J Lohr Cabernet Sauvignon  
Portillo Malbec  
Champagne

Domestic Gold Beer  
Imported Gold Beer  
Omission Gluten Free Lager  
O'Doul's (nonalcoholic)  
Seasonal selection  
Soft Drinks and Juices

\$9.00 per person for each additional hour

### **Tablesides Wine Service**

House White and House Red served tableside during dinner

\$10.00 per person

### **Tablesides Cordial Service**

Let your guests sample from variety of cordials presented to each of your tables:

Amaretto Di Saronno, Bailey's Irish Cream, Courvoisier VS Drambuie,

Grand Marnier, Kahlua, Sambuca Romana, & Frangelico

\$10.00 per person

*Special requests and substitutions can be discussed with your event coordinator*

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## Sample Cocktail Hour Enhancements

*(Pricing is in addition to your standard package)*

### **Butler Passed Hors d'oeuvres**

Cured smoked salmon crostini with dill  
Caribbean ceviche spoons  
Tomato soup shooters with grilled cheese  
Jumbo shrimp with cocktail sauce  
Mini crab cakes with roasted tomato rémoulade  
Gorgonzola Arancini with pomodoro sauce  
Andouille en croute with Dijon sauce  
\$4 per piece

### **Antipasti Display**

An assortment of marinated peppers, artichokes, mushrooms, olives, imported cheeses and dry aged meats served with artisan breads, oils and spreads  
\$14

### **Pequotsepos Station**

Pan-seared crab cakes, salmon BLT sliders, and chilled lobster and fingerling potato salad in lettuce cups  
Served with traditional cocktail sauce, lemon wedges, tangy tartar sauce, remoulade, spicy aioli  
\$16

### **Slider Station**

Meatball, caramelized onions, aged cheddar, Russian dressing  
Kobe beef, Swiss cheese, roasted tomatoes, spicy mustard  
Crab cake, watercress, red pepper rémoulade  
\$14

### **Raw Bar**

Jumbo shrimp, freshly shucked local oysters and cherrystone clams  
Served with cocktail sauce, horseradish, classic mignonette and lemon wedges  
\$18

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## Sample Dessert Enhancements

*(Pricing is in addition to your standard package)*

### **Plated Dessert**

German chocolate cake  
Peanut butter explosion  
Triple chocolate torte  
Triple espresso mousse torte  
Red velvet cake  
Tiramisu  
New York style cheesecake  
Pumpkin cognac cheesecake  
Blueberry brulee cheesecake  
Apple dumpling a la mode  
Trio of sorbet with fresh berries  
Chef's gelato selection  
\$6

### **Viennese Table**

Chocolate Éclairs, chocolate dipped strawberries, assorted petit fours,  
mini cannolis and assorted deluxe finger pastries  
\$10

### **Sundae Bar**

Choice of two ice creams and one sorbet or frozen yogurt, candy toppings, whipped cream, nuts, cherries,  
jimmies, hot fudge, caramel sauce  
\$8  
(Add assorted cookies, brownies or blondies \$3)

### **Chocolate Tower**

Assorted mini chocolate bars, chocolate dipped Oreos, chocolate covered pretzels, chocolate dipped  
strawberries and truffles with iced cold milk  
\$8

### **Cupcake Tower**

Assorted cupcakes on display  
\$6