

ELEGANT NEW ENGLAND WEDDINGS AND RECEPTIONS



INN AT MYSTIC



YOUR WEDDING DAY WILL BE ONE
OF YOUR FONDEST MEMORIES,
SO WHERE YOU CHOOSE TO HAVE
THESE FESTIVITIES IS VERY IMPORTANT.



JUSTIN BENSON PHOTOGRAPHY

WELCOME TO THE INN AT MYSTIC

The Inn at Mystic is a unique resort consisting of fourteen landscaped acres in the heart of historic Mystic, Connecticut. Located on what was once a private estate with sweeping views overlooking the Mystic Harbor and Fishers Island Sound, the Inn at Mystic has been hosting elegant New England weddings since 1981.

Our staff will provide you with personalized service from the moment you arrive until the day of your departure. We will be sure to take care of every detail of your reception so that you can concentrate on the people that you love.



INN AT MYSTIC
WWW.INNATMYSTIC.COM



JUSTIN BENSON PHOTOGRAPHY



JUSTIN BENSON PHOTOGRAPHY



J.BENSON PHOTOGRAPHY

For your out-of-town guests, we offer a variety of gracious overnight accommodations. The Inn features 57 sleeping rooms and suites, each appointed with new bedding and furnishings, high speed wireless internet access, and original artwork depicting scenes of the Mystic Harbor and Long Island Sound.

Our check-in time is 3:00 PM and our check-out time is 11:00 AM. Since many of your guests travel long distances, we encourage you to suggest that they make reservations for two nights in preparation for your wedding and reception



HOTEL AMENITIES

- Onsite Restaurant
- Complimentary Continental Breakfast
- High-Speed, complimentary Wi-Fi
- Free Parking
- Dry cleaning service (off site)
- Daily housekeeping service
- Crisp cotton bathrobes
- Fine linens
- Individual climate control
- Complimentary bottled water
- HD Flat-screen TVs
- Refrigerator, coffemaker in room
- Outdoor balconies & decks (some rooms)
- Wood burning fireplaces (some rooms)
- Oversized Jacuzzi bathtubs (some rooms)

ON-SITE RECREATIONAL ACTIVITIES

- Tennis court
- Outdoor swimming pool (seasonal)
- Complimentary bicycles (seasonal, May 1st to Nov 1st)
- Fishing
- Hiking/biking trails
- Canoeing/kayaking (seasonal, Memorial Day to Nov 1st)
- Unlimited use of local YMCA facilities
- Fire pits (seasonal)



Enjoy all-day brunch and nightly live entertainment every weekend.



Our New England restaurant features fresh, seasonal and local cuisine mingled with the traditional seafood staples we know and love. Fireside, waterfront terrace, and bar dining blend seamlessly in a relaxed and comfortable setting amidst serene waterfront surroundings. With our two semi-private dining rooms and large Lounge Bar, the Harbour House is the perfect venue for your Rehearsal Dinner, After Party and Farewell Breakfast!



REHEARSAL DINNERS AT HARBOUR HOUSE

Sample Prix Fixe Menu

STARTER

NEW ENGLAND CLAM CHOWDER - House made with hickory smoked bacon and a side of green Tabasco sauce

CLASSIC CAESAR SALAD - Hearts of Romaine tossed in Caesar dressing with parmesan garlic croutons

TENDERLOIN OF BEEF CARPACCIO - Arugula, red onion and horseradish dressing with ricotta crostinis

ENTREE

ROASTED BREAST OF CHICKEN - Wood fired in a Vidalia marinade with local corn-tomato salad and herb brown rice

LEMON SHALLOT BLOCK ISLAND SWORDFISH - Pan seared and topped with lemon cracked peppercorn butter, served with grilled asparagus and fingerling potatoes

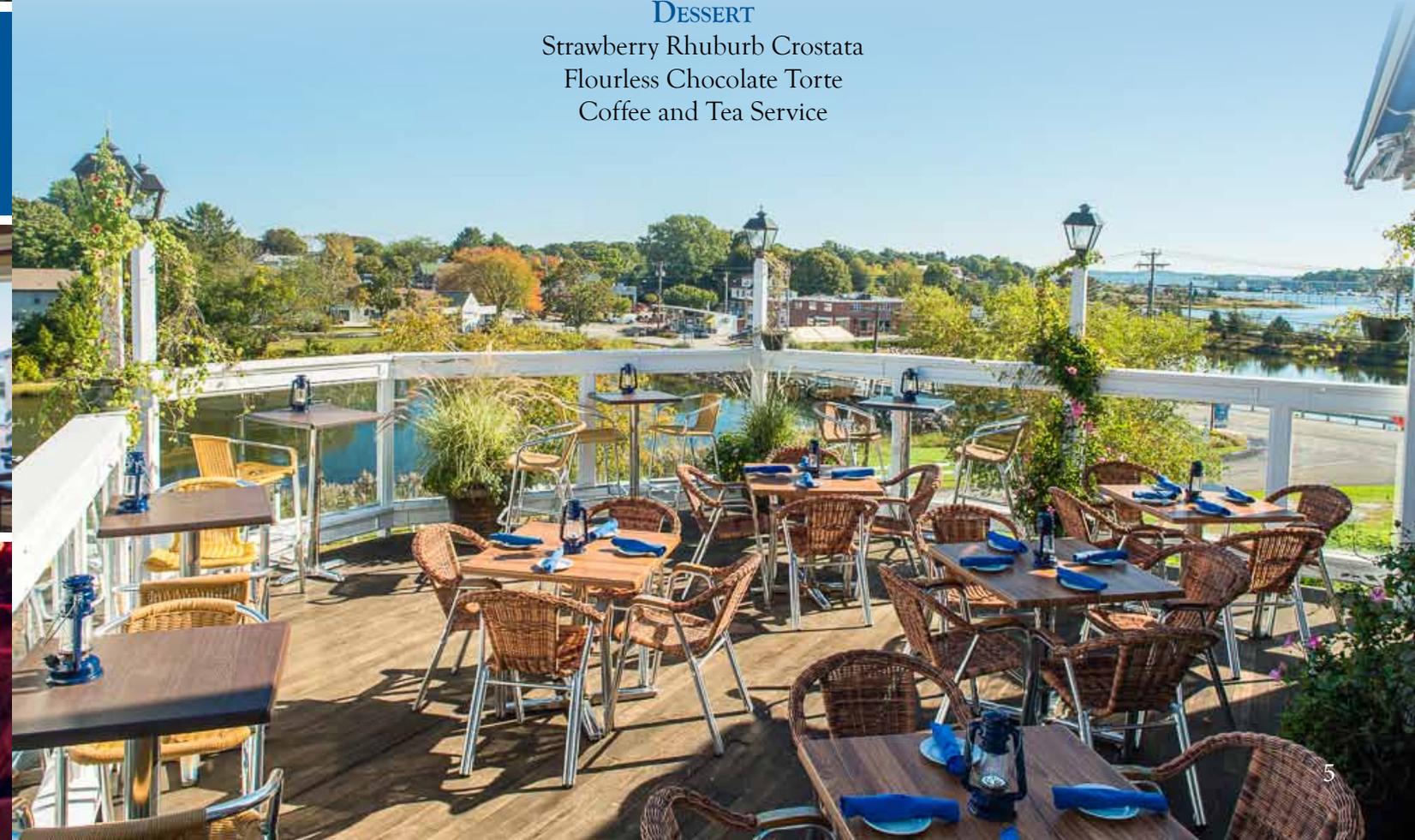
BLACK ANGUS FILET MIGNON - Stuffed with spinach and blue cheese, served with an arugula walnut salad and twice baked potato

DESSERT

Strawberry Rhuburb Crostata

Flourless Chocolate Torte

Coffee and Tea Service



THE HALEY MANSION

Our beautiful Colonial Revival mansion was built in 1904 by Katherine Haley, widow of the late 1800's owner of the Fulton Fish Market. Listed on the National Registry of Historical Places in America, the Haley Mansion features original 18th century pin pine paneling imported from the home of an English Duke in 1943, mingled with hand carved fireplaces and Dutch tiling.

This beautiful building sits atop the hill of our spacious grounds and is surrounded by magnificent gardens, a waterfall, meadow pond, and sprawling lawns.



JOSEPH LAURIN PHOTOGRAPHY



JACLYN L PHOTOGRAPHY



JACLYN L PHOTOGRAPHY

Five elegant guest suites adorned with period style furnishing and water view balconies overlooking Long Island Sound...

The 36' x 36' tented and heated terrace made of Polopai wood is the perfect location for your cocktail reception, where your guests can sip cocktails while enjoying exquisite views of the sea and the opportunity for a fresh, saltwater breeze.



CHRIS NACHTWEY PHOTOGRAPHY



JACLYN L. PHOTOGRAPHY

The chandelier lit, 40' x 70' tented veranda on our lower level adjoins to the mansion terrace and comfortably accommodates up to 225 guests, while the gazebo provides a great spot for dancing.



SEBASTIAN PHOTOGRAPHY

THREE COURSE PLATED DINNER

Sample Menu

FIRST COURSE

Pan Seared Porcini Dusted Sea Scallops

Truffle cream sauce

SECOND COURSE

Baby Spinach Salad

Dried cranberries, blue cheese crumbles, fresh raspberries,
crumbled bacon, white balsamic vinaigrette

THIRD COURSE

Entrées served with Chef's potato
or rice and vegetable

Statler Chicken Sorrentino

Topped with prosciutto, aged provolone cheese,
tomato marsala sauce

Copper River

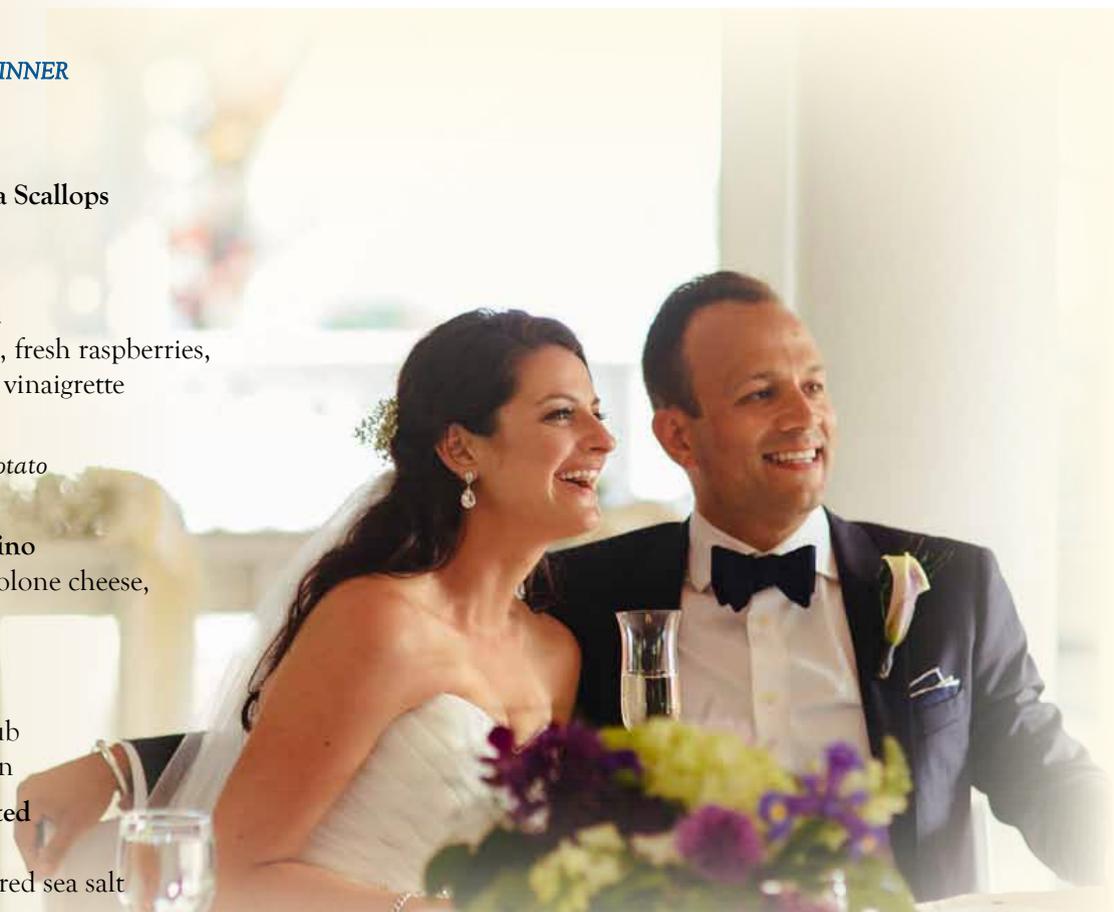
Atlantic Salmon

Pan seared in a sweet rub
with balsamic reduction

Rosemary & Garlic Salted

Prime Rib of Beef

Slow roasted and seasoned with red sea salt



WEDDING PACKAGES

WEDDINGS AT THE HALEY MANSION

Sample Wedding Package

∞ FIVE HOUR EVENT ∞

ONE HOUR COCKTAIL RECEPTION

Selection of Four Butler-Passed Hors d'oeuvres
Selection of Two Stationary Hors d'oeuvres Displays

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

Please contact our Sales Team for menus and customized package options

We understand how important the quality of catering is to you and your guests. Whether you choose a formal sit down dinner, buffet, a cocktail reception, or a stations reception, our Culinary Staff along with our Catering and Event Management team will help you build a menu that is uniquely yours.

COCKTAIL HOUR

Sample Menu

IMPORTED AND DOMESTIC CHEESES

Parmigiano-Reggiano, Vermont cheddar, smoked Gouda, brie, and herb-crusted chevre with artisan breads and gourmet crackers

SEASONAL CRUDITÉS

House made garlic ranch dressing and roasted red pepper hummus

BUTLER PASSED HORS D'OEUVRES

Petite French onion boulle

Raspberry brie puff

Scallops wrapped in hickory smoked bacon

Mini gorgonzola and pear quesadilla

Sesame seared Ahi tuna on rice cracker with seaweed salad

Mini meatball Pomodoro

BRIDAL GOWNS



MYSTIC BRIDAL SHOP
860.964.0071
mysticbridalshop@gmail.com
www.mysticbridalshop.com

ENTERTAINMENT



ATLANTIC COAST ENTERTAINMENT
860.448.3548
Ace@AceEvents.pro
www.AtlanticCoastEntertainment.com



DAWSON ENTERTAINMENT PRODUCTION, LLC
860.912.3493
jason@dawsonentertainment.com
www.dawsonentertainment.com



POWERSTATION EVENTS
203.250.8500
info@PowerstationEvents.com
www.PowerstationEvents.com

EVENT DESIGN

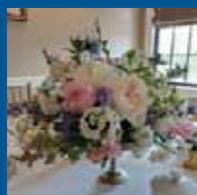


A GALA AFFAIR - EVENT DESIGN DECORATING & FLORAL
860.601.1701 • 860.572.7507
deborahdempsey@agalaaffair.com
www.agalaaffair.com

FLORIST



ROSANNA'S FLOWERS
401.596.7677
rosanna@rosannasflowers.com
www.rosannasflowers.com



BRAMBLES AND BITTERSWEET
860.705.4174
csignemann@gmail.com
www.bramblesandbittersweet.com



A GALA AFFAIR - EVENT DESIGN DECORATING & FLORAL
860.601.1701 • 860.572.7507
deborahdempsey@agalaaffair.com
www.agalaaffair.com

HORSE & CARRIAGE

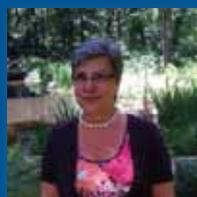


ALLEGRA FARM
860.537.8861
john@allegrafarm.com
www.AllegraFarm.com

JUSTICE OF THE PEACE



MARIE TYLER WILEY
860.941.9519
Marie@ACTjusticeofthePeace.com
www.ACTjusticeofthePeace.com



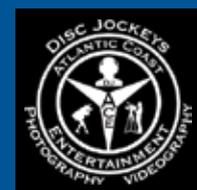
BETTY J. ALLARD
860.848.0894
betty@bettyallard.com
www.bettyallardjusticeofthepeace.com

MAKEUP & HAIR



RAE OF LYTE BEAUTY - STEPH BALLESTRINI
401.829.1116
steph@raeoflytebeauty.com
www.raeoflytebeauty.com

PHOTOGRAPHY/VIDEOGRAPHY



ATLANTIC COAST ENTERTAINMENT
860.448.3548
Ace@AceEvents.pro
www.AtlanticCoastEntertainment.com



DEVLIN PHOTOGRAPHY
860.434.0005
chris@devlinphotography.com
www.devlinphotography.com



J. BENSON PHOTOGRAPHY
860.634.8747
photosbyjbenson@gmail.com
www.jbensonphotography.com



MARSAL STUDIOS
860.395.9644
virginia@marsalstudios.com
www.marsalstudios.com



POWERSTATION EVENTS
203.250.8500
info@PowerstationEvents.com
www.PowerstationEvents.com

PHOTO BOOTH



ATLANTIC COAST ENTERTAINMENT
860.448.3548
Ace@AceEvents.pro
www.AtlanticCoastEntertainment.com

SALON / SPA



Mystic Color Salon & Spa
860.415.4521
colordayspa@gmail.com
www.mysticcolorsalonandspas.com

WEDDING CAKES/PASTRY



CREATIVE CAKES BY DONNA
860.345.8847
cakesdonna@aol.com
www.cakesbydonna.com



ZEST FRESH PARTY, LLC
860.381.0771
zest@zestfreshpastry.com
www.zestfreshpastry.com

Published By: Custom Promotions Inc.
Marketing • Publishing • Design

219 Williamson Road, Suite 2203, Mooresville, NC 28117
(704) 696-8484 • www.CustomPromotionsInc.com

While every effort has been made to assure the accuracy and dependability of material contained in this book, it is limited by and subject to omissions and changes. Copyright© 2017 Custom Promotions, Inc. All rights reserved. No part of this publication may be reproduced, stored in a retrieval system or transmitted in any form or by any means, electronic, photocopying, recording, or otherwise, without the prior written permission of the copyright owner. This includes all text and advertisements.



Three Williams Avenue | PO Box 526 | Mystic, CT 06355 | innatmystic.com

Sales & Events Office

860-536-3400 | sales@innatmystic.com

Reservations & Front Desk

860-536-9604 | reservations@innatmystic.com

Harbour House Restaurant

860-536-8140 | harbourhouse@innatmystic.com