



THE SIMSBURY INN

## WEDDING PREMIUM PACKAGE



### Wedding Package Price Includes:

Unlimited Hot Hors d'oeuvres to be Butler Passed

Chef's Display of Imported & Domestic Cheeses,

Fresh Fruit & Vegetables

4 Hour Open Premium Bar

Champagne Toast

4 Course Formal Dinner

Wine Service During Dinner

Custom Designed Wedding Cake

Elegant Table Linens & China

Fresh Rose Centerpieces

Complimentary Bridal Suite

with Champagne, Mini Pastries & Sandwiches

18% House Charge Included

Discounted Room Rates for Guests

*\*Ask about our Tier wedding packages*

*On-property ceremony sites available - Indoors or Outdoors*

**Our wedding packages are just a starting point.**

**We are happy to work with your budget to customize your wedding reception.**

For pricing and availability please contact:

**Patti Candels, Director of Catering 860-392-0314 [pattic@simsburyinn.com](mailto:pattic@simsburyinn.com)**



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## Wedding Menus & Hors d'oeuvres

### *Premium Wedding Package*

4 Hour Cocktail Bar with Premium Brand Liquor to include Cordials Following Dinner  
Unlimited Hot Hors d'oeuvres Selection for 1 Hour Reception to be Butler-Passed  
Chef's Display of Imported & Domestic Cheeses, Fresh Fruit & Vegetables  
Candlelit Dining Room / Rose Centerpieces / Elegant Table Linens & China Service  
Champagne Toast / 4 Course Dinner

The Simsbury Inn House Wine served during Dinner Service / Deluxe Wedding Cake  
Mini Suite for Bride & Groom with Complimentary House Champagne

Special Room Rate for Attending Guests / Coat Room Attendant Available (October – April)

*\*\* 100 person Saturday Minimum In Season\*\**

### Hot – Choice of 4

Mushroom Strudel

Beef Wellington

Mushrooms Stuffed

with Boursin Cheese

Seafood Stuffed Mushrooms

Quiche Lorraine

Spinach & Cheese in Phyllo

Brie with Raspberry in Phyllo

Chicken Tempura with Plum Sauce

Potato Pancakes with sour cream  
& apple sauce

Pork Wontons

Spinach & Artichoke Flowerets

Scallops Wrapped in Bacon

Chicken Satay

Beef Satay

Beef Franks in a Blanket

Shrimp Cozy with Plum sauce

Cashew & Chicken Spring Rolls

Tomato & Basil Bruschetta

Short Rib mini Tacos with blue cheese  
& caramelized onions

### Cold

**Display of Imported & Domestic Cheeses with Fresh Fruit & Assorted Crackers**

AND

**Freshly Cut Garden Vegetables with Choice of 2 Dips:**

Guacamole    Ranch    Bleu Cheese

Spicy Red Pepper & Garlic    Spinach & Artichoke Dip

Hummus    Herbed Dill

**Executive Chef Samantha Tooker**



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## Hors d'oeuvres

### HAND PASSED SELECTIONS

Chicken Tempura with Plum Dipping Sauce

Pork Wontons with Sweet & Sour Dipping Sauce

Scallops Wrapped in Bacon (GF by request)

Mushroom Strudel

Brie with Raspberry in Phyllo

Shrimp Cozy with Plum Dipping Sauce

Gourmet Vegetable Springrolls

Quiche Lorraine (GF by request)

Vegetable Quiche (GF by request)

Spinach & Cheese in Phyllo

Short Rib Taco with Gorgonzola & Caramelized Onions

Tomato & Basil Bruschetta with Fontina Cheese

Mushrooms Stuffed with Boursin Cheese

Seafood Stuffed Mushrooms

Potato Pancakes with Sour Cream & Applesauce

Beef Satay

Beef Franks in a Blanket

Chicken Satay (GF)

Beef Wellingtons

Cashew & Chicken Spring Rolls

Spinach & Artichoke Flowerets



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## WEDDING PACKAGE MENU

### Entrees

**\*\*You may select (2) entrees provided the count for each entree is submitted (4) business days in advance of the function**

#### FILLET OF SOLE

Baked or poached with a dill Beurre blanc sauce

#### CHICKEN MARSALA

Boneless chicken breast, seasoned, pan-seared and served with fresh sautéed mushrooms in a Marsala wine sauce

#### CHICKEN HUNTER

Oven roasted boneless breast finished with a classic Hunter sauce of fresh mushrooms, tomatoes, pearl onions and demi glaze

#### CHICKEN LAUREL

Oven roasted boneless breast with sundried tomatoes, artichoke hearts in a garlic cream

#### CHICKEN PICCATA

Boneless breast, lightly pounded, dipped in egg batter, sautéed until golden with a light lemon caper sauce

#### BAKED SALMON WITH HORSERADISH CRUST

Fillet of salmon, pan-seared and baked with fresh bread crumbs, horseradish, dill, binded with butter

#### ROAST SIRLOIN STRIP

Tender cut finished with a wine & mushroom sauce

#### ROAST PRIME RIB OF BEEF AU JUS

Finely trimmed, served medium rare with au jus

#### FILET MIGNON

Served medium rare with a Béarnaise sauce on the side

#### SAUTÉED LOIN OF VEAL

Pounded, lightly breaded and topped with a California Zinfandel sauce

#### PETITE FILET MIGNON & TWIN BAKED STUFFED SHRIMP

Our delectable stuffing is made of fresh breadcrumbs, Swiss cheese, dill & baby shrimp

#### PETITE FILET MIGNON & LOBSTER TAIL

Served with a lobster béarnaise on the side

**All entrees include choice of starch and a medley of fresh seasonal vegetables**

**Executive Chef Samantha Tooker**



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## WEDDING PACKAGE COURSE SELECTIONS

### 1<sup>st</sup> COURSE OPTIONS

(choose one)

#### FRUIT CUP

Fresh fruit cut up flavored with orange juice OR Kirsch Liquor

#### COLD SOUP

Chilled strawberry champagne soup OR Chilled peach champagne soup

#### HOT SOUP

Minestrone

Seafood Minestrone

Cream of Broccoli

Cream of Mushroom

Onion & Wild Mushroom

Country Vegetable

Beef Barley

Butternut Squash Bisque

Pumpkin Bisque

Seafood Bisque

New England Clam Chowder

Chicken Consommé with Tortellini & Spinach

#### PASTA

**Pasta shapes:** Bowtie, Penne, Fusilli, Tortellini or Cavatelli

**Sauces:** Pesto, Marinara, Bolognese, Tomato & Basil, Primavera or Alfredo

### 2<sup>nd</sup> COURSE OPTIONS

(choose one)

#### Simsbury Inn Salad

Field greens garnished with cherry tomato, cucumber, black olive  
& served with Balsamic dressing

#### Bibb Salad

Boston Bibb lettuce garnished with cherry tomato, cucumber,  
black olive & served with Raspberry Walnut dressing

#### Caesar Salad

Romaine lettuce tossed with our own Caesar dressing  
garnished with fresh garlic croutons

#### Boston Bibb Salad

Boston Bibb lettuce garnished with sun dried tomatoes, pinenuts,  
Gorgonzola cheese served with Champagne vinaigrette

All salad dressing and croutons are house made



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**WEDDING PACKAGE COURSE SELECTIONS - continued**

**STARCH SELECTIONS**

(choose one)

**Roasted Garlic Mashed Potato**

A whipped potato flavored with oven roasted garlic and piped through a pastry bag

**Ham & Cheese Duchess Potato**

A whipped potato rosette flavored with ham, onion and parmesan cheese

**Duchess Sweet Potato**

A whipped sweet potato rosette delicately seasoned and lightly browned

**Red Skinned Bliss Potato**

Oven roasted new potatoes tossed with the chef's own blend of spices

**Savoyard Potato**

A tourned potato roasted in chicken broth, bacon, onion  
and topped with parmesan cheese

**Potato and Leek Flan**

Thinly sliced potatoes layered with sweet cream, tender leeks  
and baked with a topping of blended cheeses

**White and Wild Rice**

A Minnesota wild rice blend seasoned with select Herbs and spices

**Rice Pilaf**

*Our Chef will be happy to accommodate any special needs  
for you and your guests.*

*(Gluten Free, allergies, vegetarian, vegan)*

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## **SPECIALTY WEDDING CAKE CHOICES**

**Chocolate Amaretto Torte-** Layers of Chocolate & almond cake with amaretto mousse filling & chocolate ganache and finished with buttercream frosting

**Chocolate Salted Caramel Mousse Cake-** Devil's food cake with salted caramel mousse filling, chocolate Ganache and buttercream frosting

**Black Magic Cake-** Dark chocolate cake with alternating layers of fudge filling & chocolate Mousse and finished with buttercream frosting

**Pumpkin Spice Cake** -with Cream Cheese filling and buttercream frosting

**Chocolate Tuxedo Cake-** Yellow OR Chocolate cake with white & dark chocolate mousse filling, chocolate ganache and finished with buttercream frosting

**Boston Cream Torte-** Vanilla bean pastry cream & chocolate ganache layered between yellow cake and finished with buttercream frosting

**Chocolate Raspberry Torte-** Chocolate cake with chocolate mousse & raspberry Ganache, fresh raspberries and finished with buttercream frosting

**Lemon Raspberry Cake-** Lemon cake with lemon buttercream & seedless raspberry preserves and finished with buttercream frosting

**Strawberry Shortcake-** Yellow cake with whipped pastry cream, strawberry mousse, fresh strawberries and finished with buttercream frosting

**Pink Champagne Cake** – Champagne butter cake with strawberry preserves & strawberry mousse filling and finished with Champagne buttercream frosting

**English Toffee Guinness Cake-** Dense dark chocolate cake made with Guinness beer, cream cheese filling with a layer of chocolate ganache **with or without** Heathbar bits and with buttercream frosting

**Double Chocolate Devil's Food Cake** – Devil's Food chocolate cake with chocolate mousse filling and buttercream frosting OR French buttercream frosting

**White Chocolate Raspberry Torte-** White cake with seedless raspberry preserves, whipped white chocolate Ganache & raspberry mousse and finished with buttercream frosting

**Vanilla Velvet Cake**– Vanilla butter cake with vanilla simple syrup, pastry cream filling OR vanilla bean buttercream filling and buttercream frosting

**Marble Cake** – swirls of vanilla & chocolate cake layered with milk chocolate mousse & chocolate Ganache and buttercream frosting



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## WEDDING STATION PACKAGE

### Entrees

**Unlimited Hors d'oeuvres**

Choice of 4 Items

**Hand Passed for One Hour Cocktail Reception**

**4 Hour Open Bar**

**Serve 1<sup>st</sup> Course**

Soup or Fruit Cup

**Carving Station**

Choice of 2 Carved Meats

Roast Sirloin, Ham, Turkey, Pork Loin or Corned Beef

Served with Rolls & Appropriate Condiments

**\*\*Tenderloin can be added for an upcharge pp**

**Pasta Station**

Choice of 2 Pastas

Garlic Bread Tossed Garden Salad

**Choose 1 of the following:**

**Stir Fry Station**

Fried Rice

Stir Fry Beef, Chicken  
or Shrimp

**Fish Station**

Choice of 1 Fish Entrée

Starch & Vegetable

**Wedding Cake**

**Coffee, Tea, Decaffeinated Coffee**

**\*\*Final guest counts are to be submitted (4) business days in advance of the function\*\***

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## WEDDING BUFFET PACKAGE

### Entrees

**Unlimited Hors d'oeuvres**  
Choice of 4 Items

**Hand Passed for One Hour Cocktail Reception**  
**4 Hour Open Premium Bar**

**Serve 1<sup>st</sup> Course**  
Soup or Fruit Cup

**Serve 2<sup>nd</sup> Course**  
Salad  
Rolls and Butter

**Buffet Dinner**  
Chicken Entrée    Fish Entrée  
Starch            Vegetable  
Pasta

**Carving Station**  
Choice of 2 Carved Meats  
Roast Sirloin, Ham, Turkey, Pork Loin or Corned Beef  
Served with Rolls & Appropriate Condiments  
**\*\*Tenderloin can be added for an upcharge pp**

### Wedding Cake

**Coffee, Tea, Decaffeinated Coffee**

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## WEDDING BRUNCH PACKAGE



### Entrees

**Unlimited Hors d'oeuvres**  
Choice of 4 Items

**Hand Passed for 1 Hour Cocktail Reception**  
**4 Hour Open Premium Bar**

### Omelette and Waffle Station

Omlettes Made-to-Order  
Belgian Waffles

### Carving Station

Choice of 2 Carved Meats  
Roast Sirloin, Ham, Turkey, Pork Loin or Corned Beef  
Served with Rolls & Appropriate Condiments  
**\*\*Tenderloin can be added for an upcharge pp**

### Buffet Brunch

Freshly Baked Breakfast Breads, Muffins & Bagels

Chicken Entrée    Fish Entrée  
Starch            Vegetable  
Pasta

### Wedding Cake

**Coffee, Tea, Decaffeinated Coffee**

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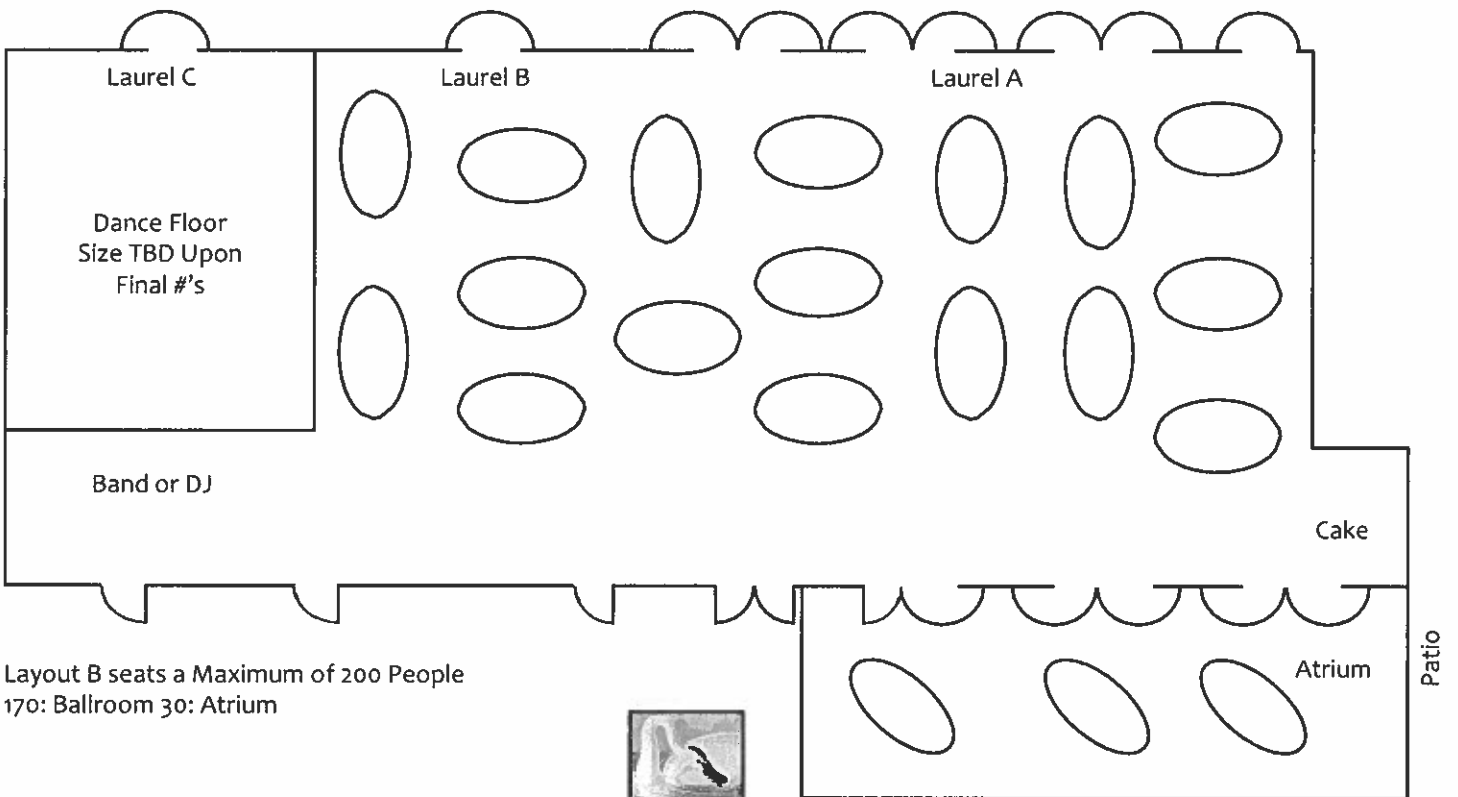
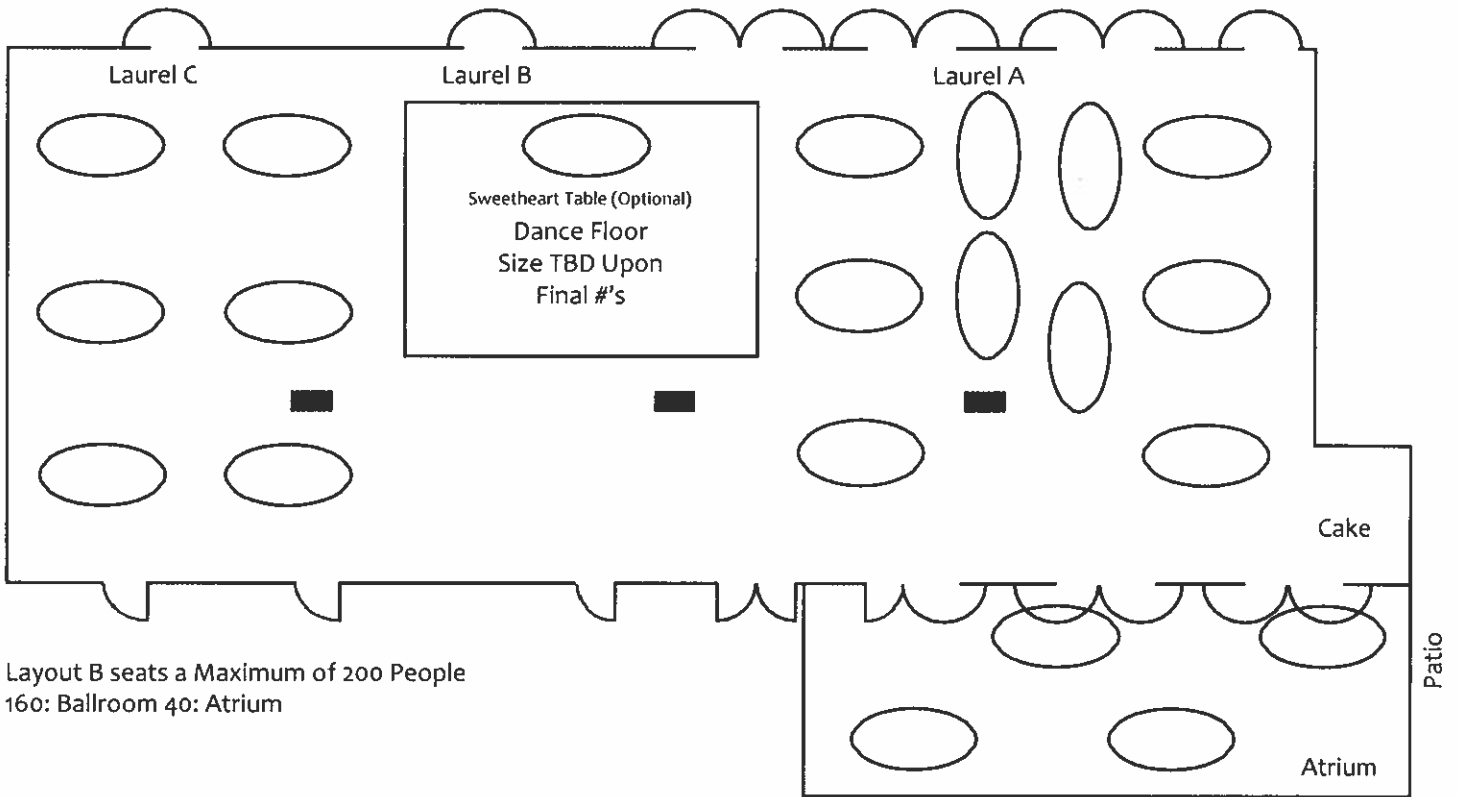


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# Ballroom Layouts



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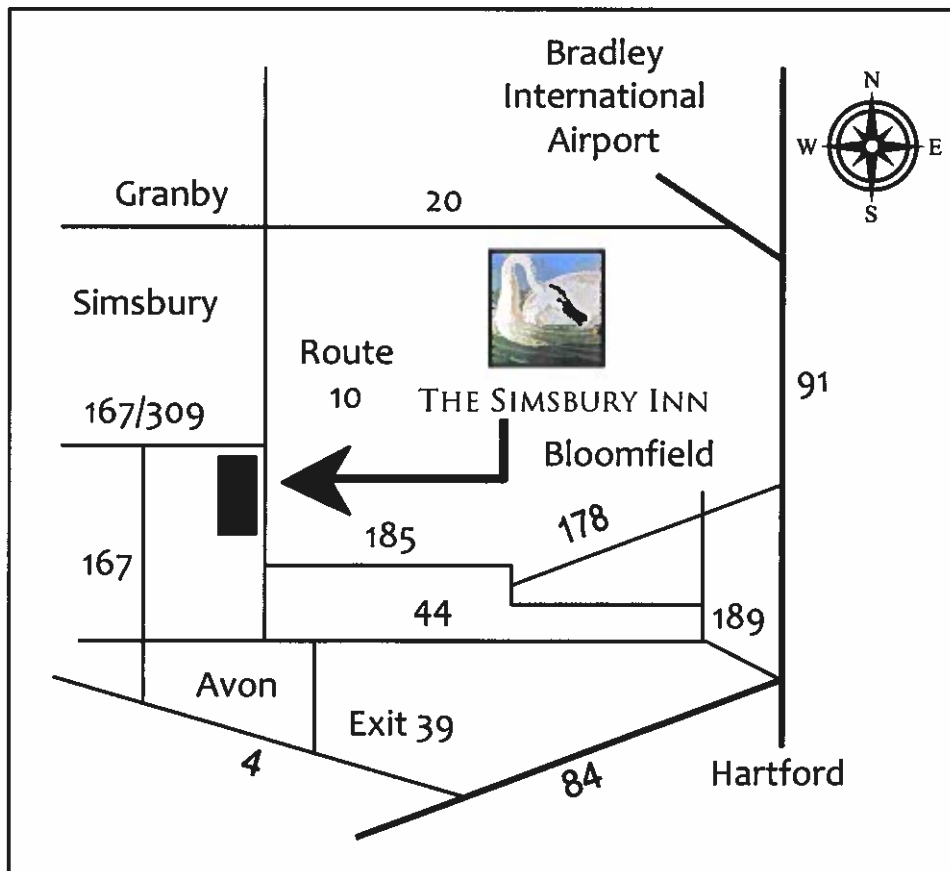
# Directions to The Simsbury Inn

From Bradley International Airport: Pick up Route 20 West to Granby after leaving the airport. Follow to Route 10 South, then, approximately 8 miles to The Simsbury Inn.

From I-91 North and South: Take Exit 36 for Route 178 West. Follow to Route 185 West, then to Route 10 North, then 1/2 mile to The Simsbury Inn.

From I-84 East: Take Exit to 39 (Route 4, Farmington) and proceed straight until the junction of Route 4 and Route 10. Take Route 10 North to the junction of Route 44. Continue straight through the stop light and onto Nod Road. At the end of Nod Road, take a left onto Route 185. Take right onto Route 10 North approximately 1/2 mile to The Simsbury Inn.

From I-84 West: Take I-84 to Exit 39 (Route 4, Farmington) and follow directions as I-84 East.



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