

WINVIAN FARM



LITCHFIELD HILLS
CONNECTICUT

RUSTIC ELEGANT WEDDINGS AT WINVIAN FARM

Your wedding celebration is *not just planned*; it is *designed* at Winvian Farm. Our events team caters each wedding with precise skill, pride and professionalism, ensuring that your *every wedding dream comes true*.



Site Fee Inclusions - \$10,000

Gordon Brown House with adjacent blue stone patio for your cocktail hour and reception (30-115 guests)
Standard Rentals plus Vendor Assistance | Dedicated On-Site Wedding Coordinator/Planner
Add-On a tent to our GBH stone patio for up to 200 guests* | Meadow Reception with unlimited capacity*

On-Site Ceremony - \$2,000

Nonalcoholic Welcome Beverages
On-site Ceremony in our Seth Bird Meadow
White wooden lawn chairs and setup

Food and Beverage - \$195.00 per person + tax & services

Five Hour Reception | Four Hour Open Bar
Selection of Four Butler Passed Canapés | Artisanal Cheese and Charcuterie Board
Three Course Plated Dinner complete with pre-selected starter, entrées and plated dessert prepared by our five diamond awarded chefs
Wedding Menu Tasting for you and your fiancée plus additional guests
Custom Wedding Cake Package from celebrity acclaimed Ana Parzych Cakes starting at \$10 per serving

In-Season 2019 Pricing

Valid for May-October 2019 dates

Ceremony Fee: \$2,000 | Ceremony Tent: starts at \$3,200 | Reception Tent: starts at \$3,200

Taxes & Service Charges will apply



PASSED CANAPÉS

select four

Warm Salsify and Prosciutto Crisp

Roasted salsify wrapped in phyllo pastry, prosciutto and parmesan

Tuna Ceviche with Plantain Chip

Traditional Peruvian tuna preparation served on crispy plantain chip

Smoked Salmon Gougères

Bignes stuffed with house cured smoked salmon

Seasonal Soup “Mini Shooters”

Seasonal soup served in shot glasses

Beef Skewers

Served with Yuzu glaze & sesame seeds

Braised Pork Belly

Served with Thai spice dipping sauce

Local Oyster

Served with ginger shiso mignonette

Warm Risotto Balls

Balls of risotto breaded and deep fried

Warm Mini Truffle Macaroni and Cheese

Macaroni & cheese with black truffle

Beef Tartare

Served on a potato chip with classic bistro dressing

Shrimp Cocktail with Horseradish Royale

Poached shrimp served with cocktail sauce & horseradish cream



STATIONARY HORS D'OEUVRES

Artisanal Cheese

Affinour ripened Artisanal Cheeses with crackers and condiments with marinated vegetables, pickled vegetables, olives and oils – *included in wedding package*

Charcuterie Board

Selection of house made pate's and sliced artisanal meats served with marinated olives, marinated vegetables, toasts, whole-grain mustard, and cornichons - *included in wedding package*

Ceviche Station

Octopus mosaic, Salmon Carpaccio, Kona Kampachi with citrus, Fennel & uni cream, Caviar, Yellow fin tuna Ceviche served with corn & plantain chips, Vietnamese shrimp Ceviche, Shrimp cocktail with horseradish Royale - *additional charge*

Shellfish Plateau

Pristine oysters, clams, shrimp, crab cocktails, and assorted dipping sauces - *additional charge*

Risotto or Pasta Station

additional charge



STARTER COURSE

select one

Salads/Soups/Risotto

Our approach to creating a menu for your wedding is as unique as the event itself. With an emphasis on seasonality and local sourcing of ingredients, our menu is organized by the season. From what is being harvested, we will devise salads, soups, risottos, and sides to fit your vision & exceed your expectations!



ENTRÉE COURSE

select one protein and one vegetarian option

Should you wish to have an additional pre-selected entrée choice, a charge of \$25 per person, will apply!

Protein Options

Beef | Chicken | Duck | Lamb | Pork | Local White Fish
Black Bass | Halibut | Scallops | Lobster

Vegetarian Options

Homemade Ricotta Gnocchi | Seasonal Risotto | Winvian Garden Vegetable Cocotte

Surf and Turf*

All-natural local beef tenderloin & poached Maine lobster served with seasonal garnish

**additional charge - starting at \$25 per person*



PLATED DESSERT COURSE

select one or upgrade to a dessert table

Truffles & Petit Fours | French Macarons | Verrines
Chocolate Mousse | Crème Brulee | Pot au Crème

We offer an array of desserts customized & handmade for your event by our Pastry Chef, Jim Hutchison



BAR SERVICES

Vodka

Grey Goose | Stolichnaya | Titos | Stoli Oranj | Stoli Vanil | Absolut Citron | Stoli Razz

Rum

Captain Morgan | Meyers | Malibu | Castillo

Tequila

Cuervo Silver | 1800 Reposado

Gin

Beefeater | Bombay | Tanqueray

Cordial

Aperol | Bailey's | Disaronno | Kahlua | Drambuie | Chambord | Cointreau | Campari + Martini Cordials

Whisky

Johnny Walker Black | Dewar's | Maker's Mark | Canadian Club | Jack Daniels | Seagrams V.O
Famous Grouse | Wild Turkey

Wine

Your choice of two House whites & two House reds

Prosecco

Oro

Beer

Peroni | Sam Seasonal | Miller Lite

Non Alcoholic

Assorted Soda | Various Juice | Cocktail Mixers

Additional Bar Services

Wine Service +\$25 per person | Prosecco Toast +\$12 per person



ANA PARZYCH CUSTOM CAKES

Exclusive for Winvian Farm Wedding

Select the cake(s) and filling(s) you would like to try from the list below. Ana Parzych and her team will send samples to your wedding tasting at Winvian Farm. Once your flavors and fillings have been selected you will meet with Ana Parzych to discuss your design and pricing.

Cake Flavors

White Tahitian Vanilla | Dark Chocolate | White Spice | Golden Yellow | Lemon | Toasted Almond
Vanilla Pound | Orange Pound | Carrot | Red Velvet | Devil's Food | Coconut

Filling Flavors

Bittersweet Ganache | Dulce de Leche | Hazelnut Praline
Blackberry Mousseline | Blueberry Mousseline | Chocolate Mousseline | Coconut Mousseline
Cream Cheese Mousseline | Espresso Mousseline | French Vanilla Mousseline | Guava Mousseline
Lemon Mousseline | Lime Mousseline | Mocha Mousseline | Orange Mousseline | Passion Fruit Mousseline
Pistachio Mousseline | Raspberry Mousseline | Rose Water Mousseline | Strawberry Mousseline
White Chocolate Mousseline
Fresh Berries - strawberries, blueberries, blackberries & raspberries
Preserves - raspberry, strawberry, blackberry, currant, apricot

***Mousseline:** light creamy texture from a mixture of Swiss meringue buttercream with fresh fruit purees, liquors, coffee reductions, citrus curds or nut pastes*

***Meringue Buttercream:** combination of sugar, egg whites, pure butter and natural extracts and liquors*

***Swiss Fondant:** sugar based dough with a satiny, smooth look which can be flavored and colored*

***Ganache:** dense mixture of chocolate and cream with a bold, rich flavor*

Cake Size Guidelines

60-80 servings → 3-4 tier cake

100-150 servings → 4-5 tier cake

165-225 servings → 5-6 tier cake

250-300 servings → 6+ tier cake



WINVIAN FARM COTTAGES

Fifteen architects have designed 18 individual cottages and one suite that combine the whimsical with the traditional. Each has enough surprises to lure and charm without detracting from the views, the surrounding nature and the comforts that allow guests to simply disappear.

Weekend Wedding

The facilities and all 113 acres are for your exclusive private use for Friday-Sunday. In addition to the ceremony and reception, you can use the property for your rehearsal dinner, late night gatherings, spa services, Sunday brunch and much more! All 19 guest Cottages would be **required** to occupy for two nights. Custom wedding rates will be provided upon contract. Our cottage rates include on-site parking, full breakfast every morning (in the restaurant or your cottage), 2 bicycles (in season), free wi-fi and nightly turn down service with bottled water. Additional guests over room capacity will incur an additional charge.

Day-Long Celebrations

In the case of a one day wedding, our property is shared by our hotel guests and your wedding. Special accommodations are made for the timing of meals and celebrations. While cottages can be booked for your guests, reservations are made based on their availability. Stone Cottage and Hadley Suite are required to reserve for all weddings on property. Custom wedding rates will be provided upon contract. Our cottage rates include on-site parking, full breakfast every morning (in the restaurant or your cottage), 2 bicycles (in season), free wi-fi and nightly turn down service with bottled water. Additional guests over room capacity will incur an additional charge.





REHEARSAL DINNER

Celebrate your rehearsal dinner with an intimate gathering with closest friends and family. All options are unique and distinctive from your wedding dinner experience. Locations are based on guest counts.

*Dinner starting at \$85 per person
Family Style Service starting at \$100 per person*



BRIDAL PARTY LUNCH

Treat your bridal party to lunch while pampering continues!

Boxed Lunch

Includes: Sandwich, Cheese, Salad, Fruit and Cookies

Starting at \$50 per person

Assorted Cheeses, Breads & Fruit

Sliced Assorted cheeses, fresh bread and seasonal cut fruit

Starting at \$25 per person

Afternoon tea

Selection of Harney & son Teas with biscotti and an assortment of cookies and pastries

Starting at \$30 per person



AFTER PARTY SNACKS

Although the reception is over, the night still calls for celebration!
Prolong the evening with an experience your guests will always remember.

Munchies

Cold snacks for the late night party: mixed focaccia sandwiches, chips and dip, popcorn and cookies!
Starting at \$45 per person

Assorted Focaccia Sandwiches with Potato Chips

Starting at \$30 per person

Hot Dogs/Chili Dogs with Potato Chips

Starting at \$25 per person



FAREWELL BREAKFAST

Breakfast is included for overnight hotel guests, additional cost per person for those not staying at Winvian with must be arranged in advance. Alcoholic beverages are additional.

Breakfast Buffet

Croissants | Assorted Muffins | Fresh Seasonal Fruits | Fresh Breads | Granola & Yogurt | Scrambled Eggs
Bacon, Sausage and Country Potatoes | French Toast | Fresh Juices, Coffee & Tea
Starting at \$50 per person