

2025 Wedding Package

Only Event of the Day
5.5 Hour Event + Additional Half Hour for On-Site Ceremony

Bar Services

5 Hour Brand Name Open Bar
Wine Service with Dinner
Champagne Toast

Cocktail Hour

Selection of Four (4) Passed Hors D'oeuvres
Cheese and Crudités Table

Four Course Plated Meal

Appetizer
Soup or Salad
Three (3) Main Course Choices + Vegetarian and Kids Option

OR

Stationed Buffet

Choice of Three (3) Action Stations
Choice of One (1) Carving Station

Dessert Choice

Your Choice of One (1) Included Dessert, such as
a Plated Dessert, Cupcake Tower, Venetian Table (+\$10 p/p) or Dessert Station.
Farmington Gardens' Cakes Available Upon Request, Price Determined by Cake Design.
\$1.50 p/p Cake Cutting Fee if Cakes from Outside Bakeries are Brought In.

Additional Inclusions

On-site Wedding Coordinator
Gold Chiavari Chairs
Ivory, Black or White Tablecloths and Napkins
Coffee, Tea and Soft Drinks
Chapel Ceremony Fee: \$1,000 Outdoor Ceremony Fee: \$500
(Includes Chairs, Additional Half Hour, Setup and Breakdown)

Pricing

Saturday: \$140 per adult++ with 125 adult minimum
Friday: \$125 per adult++ with 110 adult minimum
Sunday: \$105 per adult++ with 100 adult minimum
Weekdays: \$85 per adult++ with variable minimum
Off-Season (Jan-April) and Short Notice (Within 6 Months) Discount: \$20 per adult

++All Prices are Subject to 20% Service Charge and 7.35% CT Sales Tax
Half Price for All Vendors and Children (Under 18)



Wedding
Menu Selections

15 Grilley Road • Wolcott, CT 06716

highpointgardens.elementor.icloud • (475)-219-9200

info@highpointgardens.com

Featured Venue on The Knot & Wedding Wire

Hors D'oeuvres

Baked Brie Bites

with wild berry glaze

Vegetable Spring Rolls

with sweet and sour sauce

Spanakopita

(spinach and feta cheese in filo dough)

Pulled Pork and Coleslaw Sliders

Coconut Crusted Chicken Tenders

with pineapple ginger sauce

Crispy Prosciutto-Wrapped Asparagus

with citrus curd

Bacon Wrapped Scallops

with lemon curd

Philly Cheesesteak Empanadas

Mini Reubens

with Thousand Island dressing

Smoked Duck Potstickers

with soy ginger jus

Classic Bruschetta

with herb whipped ricotta on a crostini

Tuna Tartare

*with cucumber, scallions, sesame,
and soy in a wonton cup*

Lobster Mac n' Cheese Bites

with sherry cream sauce

Mini Crab Cakes

with remoulade

Yorkshire Pudding

*with grilled filet mignon
and horseradish cream*

Chili and Lime Grilled Beef Skewers

with chimichurri

Pigs in a Blanket

*with spicy mustard, ketchup
and cheddar ale dipping sauce*

Mini Tostadas

with chorizo, green apple salsa & queso fresco

Chicken and Bacon Quesadillas

with avocado ranch

Orange & Goat Cheese Tartlets

Coconut Crusted Shrimp

with orange chili sauce

Caramelized Leek and Goat Cheese Bruschetta

Goat Cheese Stuffed Dates

wrapped in basil and Serrano ham

Mac n' Cheese Fonduta Bites

with marinara sauce

Loaded Potato Croquettes

with sour cream and cheese sauce

Buffalo Chicken Bites

with ranch dipping sauce

Asian Meatballs

with soy glaze

Jordanian Chicken Skewers

with pomegranate molasses

Chicken Empanadas

Italian Meatballs

with marinara sauce

Sautéed Shrimp and Crispy Cheddar Grits

Chicken Yakitori Skewers

with garlic ginger soy sauce

Asian Beef Skewers

with teriyaki sauce

Thanksgiving Bites

*stuffing cake with butter poached turkey,
cranberry relish, roasted turkey gravy*

Crab Rangoon

with sweet and sour sauce

Maple Roasted Sweet Potato Wonton

with espresso bourbon crema

Maple Candied Bacon

Platters

Display of Imported and Local Cheeses

Lavish display of cheeses with fresh fruit, berries, chutneys, honey, assorted crackers and crostinis

Fresh Crudités

Assorted market fresh vegetables with buttermilk ranch dressing

Antipasto

Prosciutto, Capicola, hard salami, house made fresh mozzarella, assorted olives, roasted tomatoes, marinated artichokes, grilled portabella mushrooms and roasted red and yellow peppers with a balsamic reduction

Mediterranean Platter

Baba ghanoush, assorted hummus, feta cheese, pickled & roasted vegetables, falafels, cucumbers, stuffed grape leaves, assorted olives and tabbouleh served with pita

Vine Ripe Tomato and Fresh Buffalo Mozzarella
with fresh basil, basil oil and a balsamic reduction

Trio of Bruschettas

White bean and artichoke, caramelized leek and goat cheese and traditional tomato and herb

Salsa and Fresh Guacamole

Pico de gallo, salsa verde, tropical fruit salsa and guacamole

Shrimp Cocktail

with cocktail sauce and lemons (MP)

Local Oysters on the 1/2 Shell

with chef's mignonette and lemon (MP)

Plated Appetizers

Shrimp Cocktail

*Lemon and white wine poached tiger shrimp
with a homemade cocktail sauce*

Crab Cakes

*with pickled cucumber and
spicy remoulade sauce*

Braised Boneless Beef Short Rib

with wasabi fingerling potato salad

Beef Carpaccio

*with arugula, shaved manchego,
fresh truffles and smoked sea salt*

Risotto and Mozzarella Cakes

with smoked tomato coulis

Lobster Ravioli

*with roasted fennel, blistered
tomatoes and sherry cream*

Soup & Salad

New England Clam Chowder
*with fresh clams, potato, celery,
onion, bacon and cream*

French Onion
*with caramelized onions, beef broth and
homemade croutons topped with gruyere
cheese*

Smoked Tomato Bisque
*with heirloom tomatoes, fresh herbs,
grilled cheese croutons and basil oil*

Chilled Gazpacho
*with heirloom tomatoes, cucumbers,
peppers and fresh herbs*

Roasted Corn Chowder
*with roasted sweet corn, onion, celery
and cream topped with fresh crab*

Cream of Wild Mushroom
with wild mushrooms, shallots and cream

Italian Wedding
*with acini di pepe, fresh escarole
and mini Italian meatballs*

Butternut Squash
*with crisp apples, apple cider, applewood
smoked bacon, fresh herbs and cream*

Mixed Berry

*Baby spinach with fresh strawberries,
raspberries & blueberries, crumbled goat cheese,
honey toasted almonds and berry vinaigrette*

Caprese

*Mixed greens, vine-ripe tomato,
fresh buffalo mozzarella, basil, basil oil
and aged balsamic vinegar*

Classic Caesar

*Romaine hearts, garlic parmesan croutons,
parmesan cheese and Caesar dressing*

Poached Pear

*Mixed greens with manchego cheese, spiced
candied walnuts and champagne vinaigrette*

Baby Spinach

*with applewood smoked bacon, crumbled
blue cheese, pear tomatoes and
basil balsamic vinaigrette*

Watermelon Salad

with baby arugula, watermelon, crumbled feta,
fresh mint and citrus vinaigrette*

Garden Salad

*Mixed greens, cucumber, red onion, pear
tomatoes, carrots, croutons and house dressing*

Greek Salad

*Romaine lettuce, feta cheese, red onion,
kalamata olives, tomato, cucumber,
pepperoncini and Greek dressing*

Autumn Salad

*baby winter greens, maple roasted butternut squash,
pomegranate arils*, toasted pepitas, crumbled goat
cheese, chipotle cinnamon candied pecans and
maple citrus vinaigrette*

* indicates seasonal item—watermelon available May-September & pomegranate available October-January

Entrees

Grilled Filet Mignon

*whipped potatoes, roasted asparagus, wild mushrooms,
Cipollini onions, pear tomatoes and port reduction*

New York Strip Steak

*fingerling “tostones”, seasonal
vegetables and chimichurri sauce*

Grilled Boneless Rib Eye

*whipped purple sweet potatoes, seasonal vegetables and
cremini-espresso cream sauce*

Maple Cider Glazed Bone-In Pork Chop

with cornbread stuffing and seasonal vegetables

Pistachio Crusted Rack of Lamb

*duck fat confit potatoes,
roasted asparagus and pistachio rosemary pesto*

Pan-Seared Salmon

*roasted fingerling potatoes, brussels sprouts,
candied parsnips and cognac green peppercorn sauce*

Whole Steamed Lobster

*served out of the shell
whipped potatoes, seasonal vegetables
and lemon thyme beurre blanc
(additional \$10 per adult)*

Surf & Turf

*1/2 steamed lobster out of the shell
and 6 oz. grilled filet
whipped potatoes and seasonal vegetables
(additional \$5 per person)*

Jumbo Sea Scallops

*with lemon leek risotto, roasted asparagus
and blood orange gastrique*

Pepper Crusted Ahi Tuna

*gingered basmati rice, baby Bok Choy
and Shitake sweet & sour jus*

Rainbow Trout Provençale En Pappillote

*basmati rice, zucchini, kalamata olives, tomatoes,
with white wine and herbs de provence sauce*

Grilled Swordfish

*wild rice pilaf, seasonal vegetables
and puttanesca sauce*

Grilled Mahi Mahi

*basmati rice pilaf, seasonal vegetables
and tropical fruit salsa*

Pan Roasted Chicken Breast

*creamy polenta, baby carrots, beets
and gorgonzola cream sauce*

Grilled Chicken

*butternut squash and sweet potato au gratin,
baby carrots, cipollini onions and thyme chicken
jus*

Pan-Seared Duck Breast

*citrus cous cous, seasonal vegetables
and orange cranberry chutney*

Roasted Balsamic Glazed

Portabella Mushroom

*red pepper quinoa, seasonal vegetables
and roasted red pepper coulis*

Capellini Pasta

with roasted tomatoes and basil pesto

Seasonal Risotto

Desserts

Plated Dessert Options:

Molten Chocolate Lava Cake
bittersweet chocolate cake, chocolate truffle center, crème anglaise

Chocolate Flourless Cake
with raspberry sauce, fresh raspberries and whipped cream

Crème Brûlée
vanilla bean custard topped with caramelized sugar

Individual New York Cheesecake
with a graham cracker crust and raspberry coulis

Bittersweet Chocolate Mousse
with mini chocolate chips

Individual Apple Crisp
fresh apples and homemade crisp topping

Tiramisu
espresso soaked lady fingers, sabayon custard, cocoa powder and chocolate covered espresso bean

Mini Fruit Tart
pastry cream topped with seasonal fruits

White Chocolate Strawberry Bread Pudding
Challah bread, white chocolate, fresh strawberries and a cream anglaise sauce

Cannoli
with ricotta cream, cinnamon, mini chocolate chips and pistachio dust

Coconut Crème Caramel
coconut custard with caramelized sugar

Dessert Stations:

Cupcake Tower
Choice of 3 gourmet cupcake flavors and 1 top tier flavor

S'mores Station
Marshmallows, honey graham crackers and milk or dark chocolate bars set out by our fire pit

Sundae Bar
Choice of 3 ice cream flavors and 35 assorted toppings
waffle bowls available for an additional \$2/pp

Donut Bar
Selection of 5 donut varieties
donut wall available for an additional \$200

Milk & Cookies Bar
Assorted cookie flavors with whole milk, chocolate milk & strawberry milk (dairy free available upon request)

Venetian Table
Choice of 3 menu desserts accompanied by chef's choice candies, cookies, and pies (additional \$10 per person)

Action Stations

Asian Stir Fry

Gingered beef, chicken & tofu with broccoli, water chestnuts, baby corn, Bok Choy, carrots, mushrooms and peppers with Jasmine steamed rice, chop sticks and fortune cookies

Salad Bar

Choose 3 plated salad options and we will create a delectable salad bar

Pasta

Orecchiette pasta with Italian sausage, broccolini, Sicilian olives, garlic and a tomato basil sauce & penne with roasted red and yellow peppers, asparagus tips, plum tomatoes, garlic, capers and olive oil with a selection of garlic and olive focaccia, shredded parmesan cheese and red pepper flakes. Additional add-ins include pesto sauce, alfredo sauce, and grilled chicken

Taco Bar

Your choice of three of the following: ground beef, ground turkey, pulled chicken, grilled shrimp, carne asada or carnitas served with refried beans, salsa, pico de gallo, guacamole, sour cream and shredded cheese

Sushi

An assorted selection of sushi, sashimi and hand rolls prepared fresh with traditional garnishes and chop sticks

Grilled Cheese

Choice of three grilled cheeses and soups: ham and brie on a French crostini, Vermont white cheddar on sourdough, tomato and fontina on wheat, Lobster grilled cheese on brioche, Caramelized onions, bacon and American cheese on French bread or Tomato, mozzarella, balsamic glaze on Italian bread served warm with tomato bisque, butternut squash, and chicken noodle soup

Loaded Potato Bar

Whipped potatoes, baked potatoes, baked sweet potatoes and French fries accompanied by applewood smoked bacon, cheddar cheese, scallions, maple brown sugar butter, sour cream, cheese sauce, broccoli, BBQ pulled pork and crispy onions

Carving Stations

Oven Roasted Turkey Breast

with fresh rolls, cranberry chutney, gravy and stone ground mustard

Brown Sugar Virginia Honey Ham

with pineapple chutney

5-Spice Rubbed Pork Loin

with apple cider coleslaw

Beef Tenderloin

with crispy onions, port jus, horseradish cream and fresh rolls

Beef Sirloin

with caramelized onions, fine herb butter, horseradish cream and mushroom demi

Prime Rib of Beef

with au jus, horseradish cream and fresh rolls

Décor Upgrades

- Ceremony Drapery: \$100 per side of Gazebo

Votive Candles on Guest Tables
(glass holders and votives): \$1 per candle

- Colored Polyester Napkins: \$1 per guest
- 85" Colored Polyester Overlays: \$10 per table
- 132" Colored Polyester Tablecloths: \$15 per table
- 3-Tier Cylinder Centerpieces with Floating Candles: \$20 per table
+\$8 for 12x12" mirror base
- Wooden Lantern Centerpieces: (\$15/table)
- Plain Burlap Table Runners: (\$5/table)
- Burlap with Lace Table Runners: (\$8/table)
- Colored Table Runners: (\$5/table)

Tying the Cocktail Table Linen: \$35

- Printed Menus: \$150
- Printed Escort Cards: \$175
- Colored Chargers (\$2p/p)

Other décor upgrades available upon request.

Let us know what your vision is, and we will provide you with a quote!