With the night’s drawing in, you can start an evening event that much sooner, which means you have longer to enjoy it!

Dress up the River Room or Morgan Suites with romantic candles and get the atmosphere going from the moment dusk sets in.

As your guests arrive at the reception, we greet guests with hot apple cider, rimmed with cinnamon to welcome them in from the cold. If you’re lucky enough to get a dusting of snow on your big day then your photographs will really make your wedding day look like a winter wonderland.
RECEPTION

RIVER ROOM

For a New England style venue with unsurpassed views of the Mystic River, the River Room is a perfect spot. With seating for up to 220 guests, The River Room is available for events year round, and is optimal for weddings ranging in size from 50 guests to 220. Warm candlelight flickering from the fireplace gives the River Room a romantic feel from the moment your guests enter the room.

MORGAN SUITES

The Morgan Suites are appropriate for intimate weddings of 50 guests or less. Located on the second floor of Latitude 41 Restaurant, the Morgan Suites may be used independently, or together, based upon guest count and menu choices. Morgan Suite West faces the River and has a fireplace filled with candles. Morgan Suite East is on the opposite side, and is slightly larger, accommodating up to 50 guests.
If you choose to have your ceremony on site, Coastal Gourmet provides a complimentary on-site coordinator to help run your ceremony, leaving you to enjoy your day without worry.

**GREENMANVILLE CHURCH**

Hold your ceremony at historic Greenmanville Church and you’re a pleasant stroll away from your reception. The Greenmanville Church is available for ceremonies from 10 to 11:30 a.m. and 5 to 6:30 p.m. The Greenmanville Church is available for River Room and Morgan Suite receptions only. The Greenmanville Church has a $600 fee. You are also welcome to host your ceremony in your reception location, either in the River Room or the Morgan Suites for a $150 fee.
FOOD & BEVERAGE MINIMUMS
& AVAILABILITY

COASTAL GOURMET REQUIRES YOU TO MEET A FOOD AND BEVERAGE MINIMUM FOR ALL LOCATIONS. CASH BARS, VENUE FEES, SERVICE FEES, TAXES AND RENTALS DO NOT APPLY TO FOOD & BEVERAGE MINIMUMS. 22% SERVICE FEE & 6.35% TAX APPLIES TO ALL EVENTS

RIVER ROOM  NOVEMBER - MARCH
DAYTIME
FRIDAY EVENINGS
SATURDAY EVENINGS
SUNDAY EVENINGS

MORGAN SUITES  YEAR ROUND
DAYTIME
EVENING

LOCATION AVAILABILITY
Weddings include a five hour event time, plus one hour for on-site Ceremonies. Locations are available seven days a week at the following times:

RIVER ROOM:
7AM TO 4PM & 6PM TO MIDNIGHT

GREENMANVILLE CHURCH:
10AM TO 11:30AM & 5PM TO 6:30PM

MORGAN SUITES:
7AM TO 4PM & 6PM TO MIDNIGHT
OUR WINTER WEDDING PACKAGES INCLUDE THE FOLLOWING

- Your choice of white or ivory floor length table linens and white or ivory napkins
- Your choice of colored napkins
- Complimentary gold chiavari chairs
- Hurricane lantern centerpieces
- Exclusive photo locations on the grounds of Mystic Seaport
- On-site wedding event manager for your wedding day
- Personal bridal attendant for your wedding day
- Complimentary use of the Morgan suites for your rehearsal dinner or for a brunch on the weekend of your wedding (based on availability)
- Discounted admission to Mystic Seaport for your guests throughout the weekend
- Complimentary one year membership to Mystic Seaport for the newlyweds

Additional wedding coordination packages are available through Coastal Gourmet.
All pricing is subject to a 22% service charge and 6.35% CT sales tax.
Prices are subject to change.
Additional menu items available.
THE SNOWFLAKE WEDDING PACKAGE

THE COCKTAIL HOUR
CASH BAR TO INCLUDE A SELECTION OF PREMIUM LIQUORS, HOUSE WINES & BEERS, ASSORTED MIXERS & SOFT DRINKS

HARVEST TABLE
BLOCKS & WEDGES OF DOMESTIC CHEESES, ARTISTICALLY DISPLAYED WITH SEASONAL FRUIT, GARNISHED WITH GRAPES AND BERRIES, AND SERVED WITH GOURMET CRACKERS.

SELECTION OF FOUR BUTLERED HORS D’ŒUVRES

DINNER MENU TO INCLUDE
MAY BE SERVED PLATED OR BUFFET

HEARTH BAKED BREADS WHIPPED BUTTER
SELECTION OF ONE SALAD FROM OUR SALAD LISTING
SELECTION OF TWO ENTRÉES FROM OUR ENTRÉE LISTING
INCLUDES YOUR SELECTION OF PLATED VEGETARIAN ENTREE WITH PRE-DETERMINED COUNTS
SELECTION OF TWO ACCOMPANIMENTS FROM OUR ACCOMPANIMENT LISTING

DESSERT
CUSTOM DESIGNED BUTTERCREAM WEDDING CAKE
FRESHLY BREWED COFFEE, DECAF COFFEE AND SELECT TEAS
THE DIAMOND WEDDING PACKAGE

THE COCKTAIL HOUR
ONE HOUR OF OUR PREMIUM OPEN BEVERAGE SERVICE
INCLUDES A SELECTION OF PREMIUM LIQUORS, HOUSE WINES & BEERS, ASSORTED MIXERS & SOFT DRINKS

HARVEST TABLE
BLOCKS & WEDGES OF DOMESTIC CHEESES, ARTISTICALLY DISPLAYED WITH SEASONAL FRUIT,
GARNISHED WITH GRAPES AND BERRIES, AND SERVED WITH GOURMET CRACKERS.

SELECTION OF FOUR
BUTLERED HORS D’OEUVRES

DINNER MENU TO INCLUDE
MAY BE SERVED PLATED OR BUFFET
HEARTH BAKED BREADS WHIPPED BUTTER
SELECTION OF ONE SALAD FROM OUR SALAD LISTING
SELECTION OF TWO ENTRÉES FROM OUR ENTRÉE LISTING
INCLUDES YOUR SELECTION OF PLATED VEGETARIAN ENTRÉE
WITH PRE-DETERMINED COUNTS
SELECTION OF TWO ACCOMPANIMENTS FROM OUR
ACCOMPANIMENT LISTING

DESSERT
CUSTOM DESIGNED BUTTERCREAM WEDDING CAKE
FRESHLY BREWED COFFEE, DECAF COFFEE AND SELECT TEAS
WINTER WEDDING

Packages

THE CLASSIC WINTER MENU

THE COCKTAIL HOUR
FOUR HOURS OF OUR PREMIUM OPEN BEVERAGE SERVICE
INCLUDES A SELECTION OF PREMIUM LIQUORS, HOUSE WINES & BEERS, ASSORTED MIXERS & SOFT DRINKS

STATIONARY ANTIPASTO DISPLAY
GRILLED VEGETABLES, ARTICHOKE, MUSHROOMS, MARINATED ROASTED RED PEPPERS, ROASTED TOMATOES, PEPPERONCINI, OLIVES, AGED PROVOLONE, FRESH MOZZARELLA, SOPPRESATTA, PROSCIUTTO, CIABATTA, FOCACCIA & GRILLED FLAT BREAD

SELECTION OF FIVE BUTLERED HORS D’OEUVRES

PLATED DINNER TO INCLUDE
HEARTH BAKED BREADS WHIPPED BUTTER
SELECTION OF ONE SALAD FROM OUR SALAD LISTING
SELECTION OF TWO ENTRÉES FROM OUR ENTRÉE LISTING
INCLUDES YOUR SELECTION OF PLATED VEGETARIAN ENTRÉE WITH PRE-DETERMINED COUNTS
SELECTION OF TWO ACCOMPANIMENTS FROM OUR ACCOMPANIMENT LISTING

DESSERT
CUSTOM DESIGNED BUTTERCREAM WEDDING CAKE
FRESHLY BREWED COFFEE, DECAF COFFEE AND SELECT TEAS
Hors d’oeuvres

INCLUDED SEAFOOD SELECTIONS

LEMONCELLO SEARED SCALLOP Wonton Crisp, Mascarpone & Micro Greens
GINGER SEARED SCALLOP Wonton Crisp, Pumpkin Butter
PAN SEARED SEA SCALLOP Cinnamon Crisps, Cheddar and Apple Butter
HONEY MUSTARD SCALLOP Wrapped in Crispy Bacon
BAKED SCALLOP AND PARMESAN TOAST with Fresh Chives
NEW ENGLAND SCALLOP AND ARTICHOKE CAKE Lemon Saffron Aioli
SHRIMP COCKTAIL Spicy Cocktail Sauce or Chipolte Aioli
HARISSA AND HONEY GRILLED SHRIMP Lime Crème Fraîche
GULF TIGER SHRIMP Ginger, Scallion, Crisp Snow Peas
GARLIC ROASTED SHRIMP, BROCCOLI RABE AND PARMESAN on a Crostini
SESAME SEARED AHI TUNA Wonton Crisp, Micro Greens, Wasabi Aioli
SMOKED ATLANTIC SALMON CANAPE Garlic Cream and Capers
MINI CRAB CAKE Chipotle Aioli
PETITE CLAM FRITTER Lemon Caper Sauce
SEAFOOD STUFFED MUSHROOM

UPGRADED SEAFOOD ENHANCEMENT SUGGESTIONS

SCALLOP BLT CRISPY BACON Tomato and Lettuce Sandwiched between a Bombster Scallop, Chipolte Aioli
SMOKED PAPRIKA PROSCIUTTO WRAPPED SHRIMP
TUNA TACOS WITH BASMATI RICE Pickled Ginger with a Mango Relish
AHÍ TUNA LOLLIPOPS with Sriracha Aioli
MAINE LOBSTER “CLUB SANDWICH” with Crispy Bacon, Tomato Confit and Old Bay Seasoning
MINI LOBSTER ROLL
LOBSTER MACARONI AND CHEESE PARFAIT
CRAB AND APPLE SALAD in Phyllo
LUMP CRAB SALAD in Butter Lettuce Cups
MYSTIC MARKET SUSHI ROLLS
OYSTER BLOODY MARY SHOOTER
FISH ‘N’ CHIPS Battered Codfish, French Fries
Hors d’oeuvres

**INCLUDED POULTRY AND BEEF SELECTIONS**

- **CHICKEN AND BISCUITS** Mystic Market BBQ, Cheddar Biscuits
- **BUTTERMILK FRIED CHICKEN ON PETITE WAFFLE** Maple Rosemary Drizzle
- **SPICY CHICKEN QUESADILLA** Avocado Cream
- **CHICKEN SATE SPICY** Peanut Sauce
- **THAI COCONUT & SWEET CHILI CHICKEN SKEWER**
- **BONFIRE CHICKEN SKEWER** Gorgonzola Dipping Sauce
- **STEAMED TUSCAN CHICKEN BUNDLE** Roasted Tomato Cream
- **SMOKED PAPRIKA PROSCIUTTO WRAPPED CHICKEN**
- **ASIAN DUCK SPRING ROLL** Orange Wasabi Cream
- **FRESH ASPARAGUS AND BOURSIN WRAPPED IN SOPPRESATTA**
- **JERKED PORK** Plantain Crisp, Lime Crème Fraîche
- **SPICY CHILI PORK & BRIE STUFFED MUSHROOM**
- **MELON AND PROSCIUTTO BITES**
- **PIG IN A BLANKET** Honeycup Mustard
- **CHORIZO STUFFED MUSHROOM**
- **SESAME BEEF SIRLOIN** Fried Wonton
- **CAJUN BEEF SKEWER** Gorgonzola Dipping Sauce
- **COASTAL GOURMET BEEF SLIDER** Cheese, Lettuce and Tomato
- **GRILLED BISTRO STEAK CROSTINI** Horseradish Cream, Chive Oil, Cracked Pepper & Parmesan

**UPGRADED POULTRY & BEEF ENHANCEMENT SUGGESTIONS**

- **LONG ISLAND DUCKLING BREAST** Roasted Connecticut Apple and Pears
- **NEW ZEALAND LAMB CHOP “LOLLIPOP”** Mint Julep Syrup
- **BRAISED SHORT RIBS** Sweet Potato Puree, Crumbled Gorgonzola, Won Ton Shell or Tomato Cone
- **SEARED DUCK BREAST** Wild Rice Pancake with Cranberry Chutney
- **MINI CUBAN SANDWICH** Ham, Grilled Pork, Swiss Cheese, Spicy Mustard, Pickles on a Pressed Baguette
Hors d’oeuvres

VEGETARIAN SELECTIONS

WATERMELON AND PRESSED FETA SKEWERS with Cinnamon Balsamic Syrup
ARTICHOKE & SPINACH Herbed Phyllo
VEGETABLE SPRING ROLL Spicy Plum Sauce
WARM GOAT CHEESE CROSTINI Roasted Tomato Confit
SUN DRIED TOMATO & FRESH MOZZARELLA BRUSCHETTA
GINGER CARROT PANCAKE Mango Chutney
BABY VEGETABLE RATATOUILLE Served on Shredded Zucchini Pancakes
POLENTA ROUND Balsamic Caramelized Red Onions and Gorgonzola
GORGONZOLA & PECAN STUFFED MUSHROOM
TRUFFLED MACARONI AND CHEESE CROQUET
FIRE ROASTED RED PEPPER Mediterranean Olive and Chevre Tartlet
CAPONATA in Phyllo
PUMPKIN RAVIOLI Sage and Brown Butter Sauce
SWEET POTATO FRIES Garlic Mayonnaise
MINI GRILLED CHEESE SANDWICH
SOUR CREAM & CHIVE POTATO PANCAKE Creme Fraiche
SWEET POTATO PUREE & HONEY GOAT CHEESE in Phyllo

SIPPABLE SOUPS

NEW ENGLAND CLAM CHOWDER SIPPER
TOMATO BASIL BISQUE SIPPER
GRILLED VEGETABLE GAZPACHO SIPPER
CRAB AND BUTTERNUT BISQUE SIPPER
GINGER CARROT BISQUE SIPPER
TRADITIONAL LOBSTER BISQUE SIPPER
STRAWBERRY SOUP SIPPER
Starter Courses

INCLUDED STARTER COURSE SELECTIONS
INCLUDED IN ALL PACKAGES

SALAD SELECTIONS
FIELD GREENS Tomatoes, Cucumbers and Carrots, Dark Balsamic Vinaigrette
CLASSIC CAESAR Shaved Parmesan, Garlic Croutons
BABY LETTUCES Crumbled Chevre, Dried Cranberries, Toasted Almonds, White Balsamic Vinaigrette
MYSTIC MARKET SALAD Field Greens, Spiced Walnuts & Gorgonzola, Lemon Honey Vinaigrette
ROMAINE & RADICCHIO Plum Tomatoes, Italian Herb and Garlic Vinaigrette
ICEBERG WEDGE Tomato, Bermuda Onion, Gorgonzola Dressing and Crispy Peppered Bacon

UPGRADED STARTER COURSE ENHANCEMENT SUGGESTIONS
OPTIONS MAY BE ADDED TO ANY MENU, PLEASE ASK YOUR SALES REPRESENTATIVE FOR PRICING ADDITIONAL OPTIONS AVAILABLE

SOUP COURSE
GRILLED VEGETABLE GAZPACHO Served Chilled
CRAB & BUTTERNUT BISQUE Lime Creme Fraiche
BUTTERNUT BISQUE Diced Pear
NEW ENGLAND CLAM CHOWDER Oyster Crackers
RHODE ISLAND CLAM CHOWDER Oyster Crackers (clear broth)
LOBSTER BISQUE Fresh Chives

PASTA COURSE
PENNE PASTA Plum Tomato and Sweet Basil Vodka Sauce
ROASTED VEGETABLE CANNELLONI Pomodoro Sauce
FARFALLE Roasted Vegetables, Fresh Basil Pesto
FETTUCCINI Romano Cream Sauce, Artichokes, Roasted Red Peppers, Garlic & Arugula
INCLUDED ENTRÉE SELECTIONS
INCLUDED IN ALL PACKAGES

FRESH SEAFOOD
BAKED ATLANTIC SALMON Native Mushrooms, Baby Spinach and Sun Dried Tomato Aioli
FILLETT OF SALMON Selection of Grilled Lemon Thai Glaze or Lemon Burre Blanc
GRILLED SALMON Selection of Gazpacho Salsa, Corn & Pepper Relish or Citrus Mango Salsa
PAN SEARED ATLANTIC SALMON Arugula & Roasted Red Pepper Salad, Lemon-Infused Olive Oil
STONINGTON SOLE FILLETS Crabmeat and Leek Stuffing, Lobster Beurre Blanc
MYSTIC MARKET CRAB CAKES Topped with a Chipotle Aioli

POULTRY
BONELESS BREASTS OF CHICKEN
CHICKEN MARSALA Sautéed with a Rich Marsala Demi-Glaze, Native Mushrooms and Shallots
CHICKEN CHARDONNAY Sautéed with a Light Chardonnay, Shiitake Mushroom & Leeks
CHICKEN FRANCAISE Lightly Egg Battered, Lemon Caper Burre Blanc
HAZELNUT CHICKEN Hazelnut and Crumb Crusted, Orange Frangelico Cream
BALSAMIC & BROWN SUGAR CHICKEN Balsamic and Brown Sugar, Glazed, Sun Dried Tomatoes and Capers

BEEF
ADDITIONAL SAUCE OPTIONS AVAILABLE
GRILLED BISTRO STEAK Roasted Garlic Merlot Glace
GRILLED ANGUS FLANK STEAK Tomato Soy Marinade
BRAISED BEEF BRISKET Honey Molasses Chipotle Glaze

VEGETARIAN & VEGAN
GRILLED PORTOBELLO & SEASONAL VEGETABLE STACK Fresh Mozzarella and Tomato Coulis
VEGETABLE TERRINE Grilled Eggplant, Roasted Garlic, Zucchini & White Beans, Sage Butter Sauce, Crepe Shell
VEGETABLE TIMBALE Grilled Vegetables, Quinoa, White Bean Puree
CREAMY RISOTTO Infused with Chef’s Seasonal Vegetables
ENHANCED ENTRÉE SELECTIONS
ENHANCEMENTS TO YOUR MENU

UPGRADED FRESH SEAFOOD
LEMONCELLO SEARED SCALLOPS Mascarpone and Micro Greens
SESAME SEARED TUNA Yuzu Wasabi, Served Rare
CAJUN SPICED FRESH ATLANTIC SWORDFISH Lemon Cilantro Butter
FRESH ATLANTIC SWORDFISH Pan Seared with Pommery Mustard Butter
BUTTER SEARED SWORDFISH Lemon Caper Burre Blanc
JUMBO ROASTED COLASSAL SHRIMP Marinated in Tequila & Lime
BAKED STUFFED SHRIMP Crabmeat and Leek Stuffing, Lobster Beurre Blanc
FRESH HALIBUT Sweet Corn Puree or Lobster Burre Blanc
1 1/4LB NATIVE LOBSTER Drawn Butter

UPGRADED POULTRY
BONELESS BREASTS OF CHICKEN
UPGRADE ANY CHICKEN TO A STATLER BREAST
HARVEST STUFFED CHICKEN Apple, Walnut and Sage Stuffed, Grand Marnier Reduction
MEDITERRANEAN STUFFED CHICKEN Pancetta and Goat Cheese Stuffed, Light Buerre Blanc
COASTAL STUFFED CHICKEN Stuffed with Blue Cheese, Rosemary and Arugula, Lemon Buerre Blanc

UPGRADED BEEF
ADDITIONAL SAUCE OPTIONS AVAILABLE
SLICED TENDERLOIN OF BEEF Cracked Pepper and Rosemary Crusted, Forest Mushroom Ragout
GRILLED FILET MIGNON Portobello Balsamic Demi-Glace
BRAISED BONELESS SHORT RIBS Cabernet Reduction
GRILLED NY SIRLOIN Brandied Green Peppercorn Sauce
**SUGGESTED Enhancements**

**ENHANCEMENTS TO YOUR MENU**
**ADDITIONAL OPTIONS AVAILABLE**

**FLATBREAD PIZZA STATION**
- **SHRIMP** Fig Puree, Imported Gorgonzola, Aged Balsamic
- **GRILLED CHICKEN** Pesto & Romano
- **PLUM TOMATO AND FRESH MOZZARELLA** Basil Infused Olive Oil

**COASTLINE RAW BAR**
- **COLOSSAL SHRIMP, LITTLE NECKS AND OYSTERS**
- **SPICY COCKTAIL SAUCE, ORANGE MIGNONETTE, TOBASCO SAUCE, FRESH LEMON**

**MASHED POTATO COMPLIMENT STATION**
- **YUKON GOLD POTATOES AND MASHED SWEET POTATOES** Hand Mashed with Cream, Sweet Butter & Sea Salt
- **SERVED WITH YOUR SELECTION OF 5 INGREDIENTS** Smoked Bacon, Cheddar, Mascarpone, Scallions, Grilled Onions, Sour Cream, Roasted Mushrooms, Roasted Garlic, Wasabi Drizzle, Basil Pesto, Broccoli, Diced Tomatoes & Merlot Gravy

**GOURMET SLIDER STATION**
- PREPARED BY AN ATTENDING CHEF OFF OF A HOT GRIDDLE
- **MYSTIC MARKET’S SIGNATURE CRAB CAKES** with Lettuce and Chipotle Aioli
- **BEEF SLIDERS** with Cheese, Lettuce, Tomato and Ketchup
- **BBQ PULLED PORK** Cheddar and Cole Slaw

**SMORES STATION**
- **GRAHAM CRACKERS, MINI HERSHEY BARS AND MARSHMALLOWS** Artfully Displayed and Ready to be Roasted over our Custom-Made Burner if you have an Outdoor Event!

**OTHER STATIONED & BUTLERED DESSERT LIST**
- **WARM COOKIES & MILK, NEW ENGLAND DESSERT BAR, GELATTO & SORBETTO STATION,**
- **VINTAGE DESSERT BUFFET, FUNNEL CAKE STATION, CHURRO STATION AND MUCH MORE!**