

CONNECTICUT
WEDDING
GROUP



LYMAN ORCHARDS GOLF CLUB





YOUR *Experience* INCLUDES

One wedding per day

Five hours of event time

Round tables with our house chairs, linens,
glassware, and tableware

Premium open bar featuring top shelf liquors,
draft beers, select wines, seasonal signature cocktail,
champagne toast, and table-side wine service
during dinner. Stationary hot beverages and
table-side coffee service following dinner

Cocktail hour inclusive of a staff attended
action station and ten seasonal
hand-passed hors d'oeuvres

Seasonally crafted buffet dinner includes your choice
of salad, four entrees, and a vegan entree, paired
with freshly baked bread

Planning support from the moment you say YES,
to the final send-off

An exclusive menu tasting experience

Dedicated day-of event management team



Call or Text 860-347-7171 | ctweddinggroup.com

YOUR *Ceremony* INCLUDES

Staff attended pre-ceremony welcome station
with fruit infused water

Ceremony coordination

White folding chairs

One additional hour of event time

Golf package cocktail hour experience

The Lyman Homestead available five hours
before the start of your ceremony

A CT Wedding Group escort for your photos
Timing of your photo escort must be pre-arranged

Onsite ceremony rehearsal

\$2,999++



PRE RECEPTION *Photo Access* INCLUDES

For when you plan an off-site ceremony

The Lyman Homestead available five hours
before the start of your ceremony

A CT Wedding Group escort for your photos
Timing of your photo escort must be pre-arranged

\$999++





YOUR *Planning Support* INCLUDES

Dedicated wedding planning team

Stress-free planning from engagement to "I Do"

Personalized, collaborative planning

Milestone planning meetings

Unlimited text and email support

Customized menus, floor plans & timelines

Preferred vendor recommendations

Personalized enhancements available

Please Inquire To Learn More



CULINARY PREVIEW

Cocktail Hour

10 PASSED HORS D'OEUVRES

Korean Pork Belly Bites

seared pork belly, cabbage slaw, crispy wonton

Poke Bites

crispy rice, avocado, spicy mayo

Tamarind-Chile Grilled Shrimp

cucumber slaw, chili-lime oil

Panko-Crusted Maryland Crab Cake

Old Bay aioli, fresh lemon, frisee

Watermelon & Feta Caprese

fresh mint, balsamic drizzle

Blistered Heirloom Tomato Bruschetta

roasted garlic, fresh basil, Grano Padano

Whipped Honey Goat Cheese

cucumber, crispy bacon, scallions, bell peppers

The Cuban

roast pork, ham, pickles, Dijon mustard, Swiss, pressed brioche

Barbacoa Beef Taco

grilled tortilla, tomato pico, aji verde drizzle

Southern Hot Chicken

spiced remoulade, house-made pickles

CHOICE OF ONE CULINARY STATION

Smothered Mac & Cheese Bar

Vermont cheddar mac & cheese loaded to your liking with a variety of delicious toppings such as: BBQ pulled pork, crisp bacon, caramelized onions, broccoli, crushed BBQ chips, tomatoes, & more cheddar cheese

North End Meatball Bar

homemade Italian meatballs with traditional marinara sauce, Parmesan and mozzarella cheeses, freshly whipped ricotta, fire-roasted red peppers, fresh Italian herbs, and focaccia bread for dipping

Mashed Potato Bar

Creamy mashed potatoes served in a martini glass and topped with butter, sour cream, chives, bacon, cheddar, broccoli, caramelized onions, & brown gravy

Asian Fusion

chicken & stir-fried vegetables served with lo mein noodles and pork fried rice in classic take-out containers with chopsticks and fortune cookies

**Add pan-fried dumplings: chicken & lemongrass, pork & kim chi, and kale & vegetable

CULINARY PREVIEW

Buffet Dinner

CHOICE OF ONE PLATED SALAD

Spring Salad

field greens, grilled asparagus, sweet peppers, watermelon radish, fresh mozzarella, candied lemon vinaigrette

Summer Salad

field greens, Lyman Orchards blueberries, roasted corn, feta, toasted quinoa, blueberry fig balsamic vinaigrette

Farmhouse Salad

field greens, tomatoes, cucumbers, radish, and carrots, white balsamic vinaigrette

CWG Caesar

tri-color tomatoes, fried chickpeas, house-made Caesar, shaved Parmesan, focaccia toast

CHOICE ONE PASTA

Penne a la Vodka

slow simmered tomatoes, parmesan cream reduction

Penne Primavera

spring vegetable ragout, fresh herbs, EVOO, whipped lemon ricotta

CHOICE THREE ENTRÉES

****Grilled Beef Tenderloin**

shallot bordelaise and horseradish cream, carved to order

****Roasted Prime Rib**

fresh herb au jus and horseradish cream, carved to order

Braised Short Rib

garlic & chive whipped potato, roasted seasonal vegetables, ancho chili & molasses reduction

Chicken Jacqueline

Parmesan roasted potatoes, garlic roasted green beans, piccata style lemon & caper sauce

Herb Roasted Chicken

seasonal vegetables, candied fennel & roasted potatoes, garlic thyme jus lie

Italian Sausage & Fontina Stuffed Chicken

farro pilaf, seasonal vegetables, sundried tomato pan reduction

Lyman Orchards Chicken

Lyman's apple and aged cheddar stuffing, cranberry farro pilaf, roasted carrots, apple dijon pan reduction

Grilled Swordfish

Only Available in June - November
roasted local squash, couscous, heirloom tomato confit

Seared Atlantic Salmon

wild rice pilaf, roasted local vegetables, grain mustard glaze

Atlantic Salmon

coconut curried chickpeas & rice, roasted garlic butter, baby bok choy

CHOICE OF ONE VEGAN ENTRÉE

Vegan entrées are available by request and are not served on the buffet.

Roasted Corn Polenta

eggplant & fig caponata, garlic sauteed kale, fried basil

Vegan Rigatoni Fra Diavolo

grilled squash & zucchini, roasted garlic, lentils, parsley gremolata

**denotes Market Priced items

LYMAN ORCHARDS GOLF CLUB WEDDING PRICING

From the day you say "Yes!" to the venue until your wedding day, your planners will be by your side, providing the personalized support, award-winning culinary, and exceptional service that define every CT Wedding Group wedding.

MAY - JULY

	PRICE PER GUEST	VENUE SITE FEE
SATURDAY	\$159	\$8,000
SUNDAY	\$149	\$7,000

AUGUST - OCTOBER

	PRICE PER GUEST	VENUE SITE FEE
SATURDAY	\$189	\$11,000
SUNDAY	\$179	\$10,000

Guest minimums range from 125-145 guests
depending on date & season

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CTWEDDINGGROUP.COM

All pricing is subject to a 24.5% Planning & Production Fee and applicable Connecticut state sales tax. Additional pricing may apply to select holiday weekends. Your final contracted pricing will be reflected in your signed event agreement. Prices are subject to change without notice. Pricing effective as of 8/11/26.