



# THE PAVILION ON CRYSTAL LAKE



CONNECTICUT  
**WEDDING**  
GROUP





# YOUR *Experience* INCLUDES

One wedding per day

Five hours of event time

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

Private wedding suite just for you

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 sit-down dinner includes your  
choice of salad, three entrees, 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](http://ctweddinggroup.com)



# YOUR *Ceremony* INCLUDES

Staff attended pre-ceremony welcome station  
with fruit infused water

Ceremony coordination

One additional hour of event time

Onsite ceremony rehearsal

The Wedding Suite available two hours before the  
start of your ceremony

**\$1,499++**







# 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

## Sit Down Dinner

### CHOICE OF ONE 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 OF THREE ENTRÉES

\*\*DENOTES MARKET PRICED ITEMS

#### **\*\*Filet Mignon**

garlic & chive whipped potato, roasted seasonal vegetables, shallot bordelaise

#### **\*\*The Prime**

grilled USDA prime NY strip, Parmesan smashed potato, roasted mushroom & shallot demi-glace

#### **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

#### **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

#### **\*\*Pan Seared Halibut**

mushroom, chorizo & sweet pea risotto, roasted tomato saffron butter

#### **Atlantic Salmon**

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

#### **\*\*Seafood Risotto**

seared scallops, grilled tiger shrimp, lobster tail, lobster velouté, toasted panko, fresh lemon

### CHOICE OF ONE VEGAN ENTRÉE

#### **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



# THE PAVILION ON CRYSTAL LAKE

## 2027 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.

### DECEMBER 2026 - MARCH 2027

PLEASE INQUIRE FOR AVAILABILITY & PRICING

### APRIL - JULY

|                   | PRICE PER GUEST | VENUE SITE FEE |
|-------------------|-----------------|----------------|
| FRIDAY            | \$119           | \$500          |
| SATURDAY          | \$139           | \$1,000        |
| THURSDAY & SUNDAY | \$109           | \$0            |

### AUGUST - NOVEMBER

|                   | PRICE PER GUEST | VENUE SITE FEE |
|-------------------|-----------------|----------------|
| FRIDAY            | \$139           | \$750          |
| SATURDAY          | \$159           | \$1,500        |
| THURSDAY & SUNDAY | \$129           | \$0            |

Guest minimums range from 80-145 guests depending on date & season

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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 7/25/26.

# THE PAVILION ON CRYSTAL LAKE

## 2028 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.

### DECEMBER 2027 - MARCH 2028

|                   | PRICE PER GUEST | VENUE SITE FEE |
|-------------------|-----------------|----------------|
| THURSDAY - SUNDAY | \$109           | \$0            |

### APRIL - JULY

|                   | PRICE PER GUEST | VENUE SITE FEE |
|-------------------|-----------------|----------------|
| FRIDAY            | \$139           | \$750          |
| SATURDAY          | \$149           | \$1,500        |
| THURSDAY & SUNDAY | \$129           | \$0            |

### AUGUST - NOVEMBER

|                   | PRICE PER GUEST | VENUE SITE FEE |
|-------------------|-----------------|----------------|
| FRIDAY            | \$159           | \$1,000        |
| SATURDAY          | \$179           | \$1,500        |
| THURSDAY & SUNDAY | \$149           | \$0            |

Guest minimums range from 80-145 guests  
depending on date & season

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