



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

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 8/26/26.

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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