CONNECTICUT WEDDING GROUP

THE BARNS AT WESLEYAN HILLS
2027 Experience & Pricing Guide

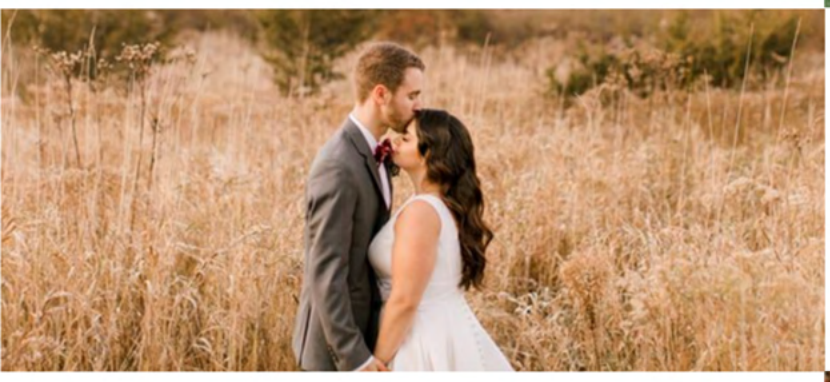
An effortless wedding experience, thoughtfully planned from start to finish.

CELEBRATE AT *The Barns* AT WESLEYAN HILLS

Your wedding should feel personal, seamless, and completely yours.

At The Barns at Wesleyan Hills, you'll have more than a beautiful setting. You'll have thoughtfully crafted food and beverage, personalized planning support, and an experienced team taking care of the details from your first planning conversation through your wedding day.

One wedding. One day. All yours.
At The Barns at Wesleyan Hills, your celebration gets the space, privacy, and attention it deserves.



Your dedicated team behind every detail
From guiding you every step of the way while planning and creating a day that feels completely you two, to hands-on event management the day of, you can relax, be present, and truly enjoy your wedding day.

Seasonally crafted cuisine worth celebrating
Great food is non-negotiable. Think locally sourced ingredients, seasonal flavors, handcrafted dishes, and an incredible bar that brings your celebration to another level.

YOUR *Experience* INCLUDES

From the first planning conversation to the final dance, your wedding is supported by a dedicated team, exceptional food, and a space that is exclusively yours for the day.

YOUR SPACE

One wedding a day. The whole place is yours.

A five-hour reception. Tables, chairs, linens, china, glassware and flatware. A private wedding suite.

YOUR BAR

A bar experience that covers all the bases.

Top-shelf open bar. Draft beer and wine. Seasonal signature cocktail. Champagne toast. Tableside wine service and coffee service.

YOUR FOOD

A menu built around the way you want to celebrate.

10 passed hors d'oeuvres. One culinary station. Plated dinner with your choice of salad, three entrees and a vegan entree.

YOUR SUPPORT

Dedicated planning team throughout your engagement.

Dedicated planning team. Private menu tasting. A team running the wedding day from start to finish.

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

YOUR *Ceremony* INCLUDES

A welcome station with fruit-infused water, staffed and ready for your guests

Ceremony coordination, handled.

White garden chairs

One additional hour added to your wedding day

An onsite ceremony rehearsal before your wedding day.

The Little Barn Wedding Suite available five hours before the start of your ceremony with complimentary beverages

$1,999++

YOUR *Planning Support* INCLUDES

Planning a wedding comes with a lot of moving pieces. Our team is here to help you navigate the decisions, stay organized, and feel confident from your first planning meeting through your wedding day.

A dedicated wedding planning team
Personalized, collaborative planning built around your wedding

Milestone meetings
Guidance and check-ins to keep everything moving

Unlimited text and email support.
Questions between meetings? Text us. Really!

Custom menus, floor plans & timelines

Trusted vendor recommendations

Optional customization options to make the day your own

Need help figuring out what comes next?
That's what we're here for.

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 topings 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 rocotta, 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

****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 BARNS AT WESLEYAN HILLS
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 2027 - JULY 2027

	PRICE PER GUEST	VENUE SITE FEE
FRIDAY	$119	$3,000
SATURDAY	$139	$5,000
THURSDAY & SUNDAY	$109	$2,000

AUGUST 2027 - NOVEMBER 2027

	PRICE PER GUEST	VENUE SITE FEE
FRIDAY	$139	$7,000
SATURDAY	$169	$9,000
THURSDAY & SUNDAY	$139	$6,000

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

Ready to see The Barns?
Scan the QR code to schedule your tour!

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.