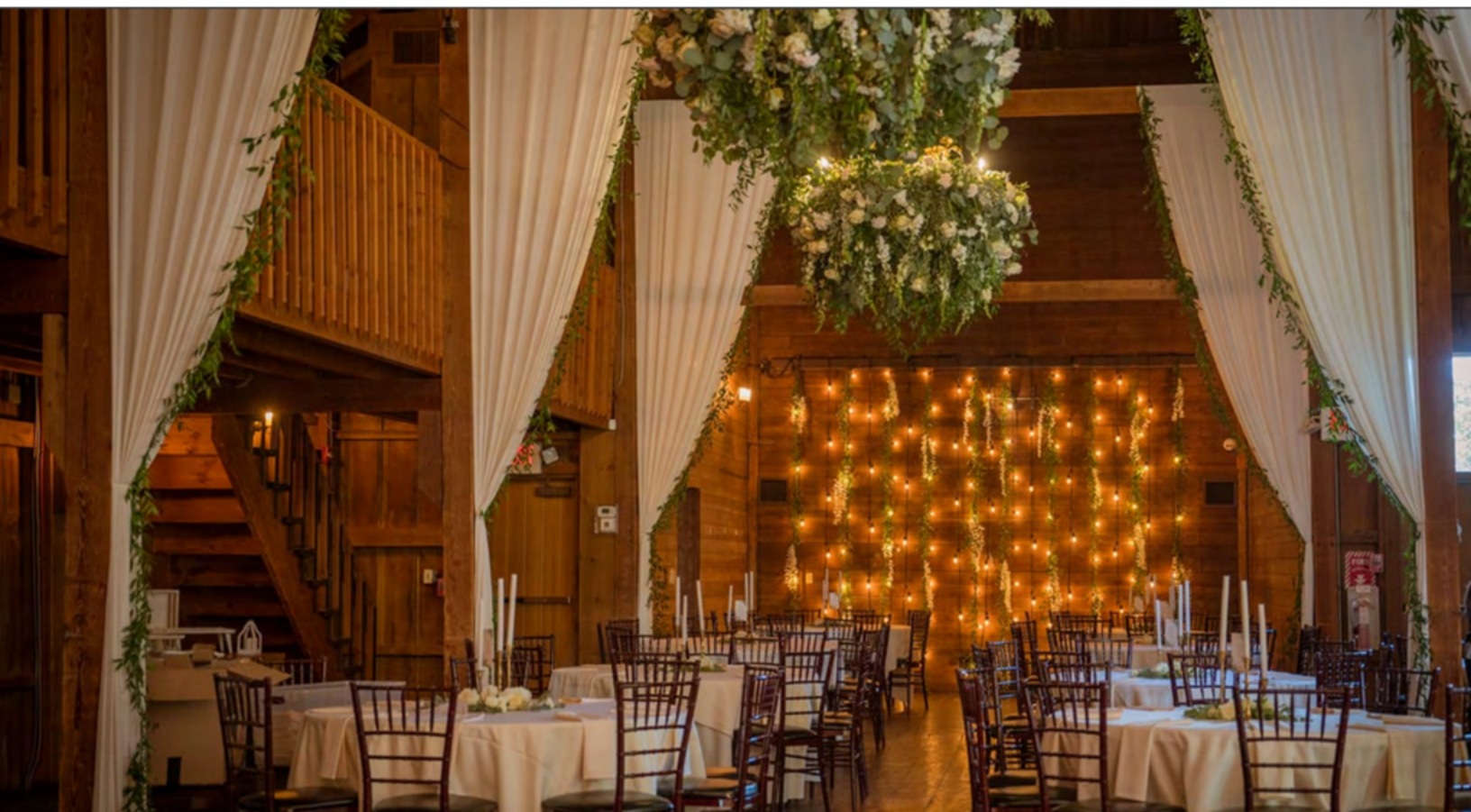




THE BARNS AT WESLEYAN HILLS 2028 Experience & Pricing Guide

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



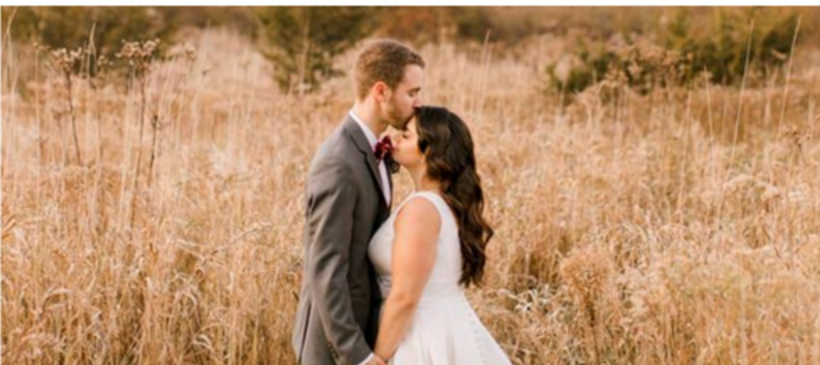
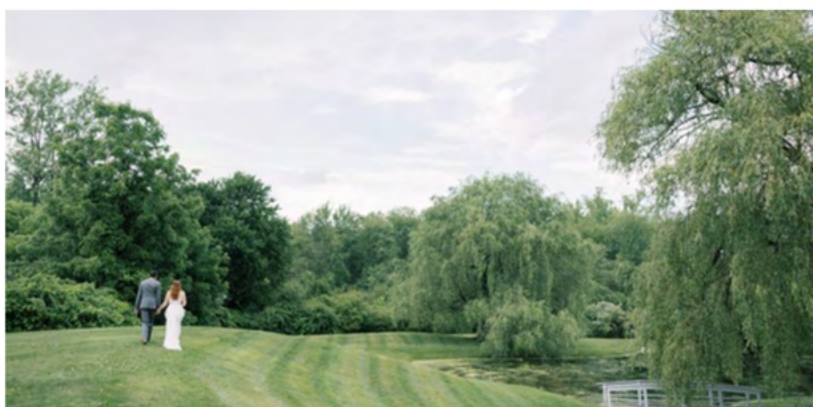
CELEBRATE AT *The Barns* AT WESLEYAN HILLS

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.
Tablesides 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

Blistered Heirloom Tomato Bruschetta

roasted garlic, fresh basil, Grano Padano

Poke Bites

crispy rice, avocado, spicy mayo

Whipped Honey Goat Cheese

cucumber, crispy bacon, scallions, bell peppers

Tamarind-Chile Grilled Shrimp

cucumber slaw, chili-lime oil

The Cuban

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

Panko-Crusted Maryland Crab Cake

Old Bay aioli, fresh lemon, frisee

Barbacoa Beef Taco

grilled tortilla, tomato pico, aji verde drizzle

Watermelon & Feta Caprese

fresh mint, balsamic 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

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

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

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

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
FRIDAY	\$119	\$1,000
SATURDAY	\$129	\$1,000
THURSDAY & SUNDAY	\$109	\$0

APRIL - JULY

	PRICE PER GUEST	VENUE SITE FEE
FRIDAY	\$139	\$4,000
SATURDAY	\$159	\$6,000
THURSDAY & SUNDAY	\$129	\$3,000

AUGUST - NOVEMBER

	PRICE PER GUEST	VENUE SITE FEE
FRIDAY	\$159	\$10,000
SATURDAY	\$179	\$12,000
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.