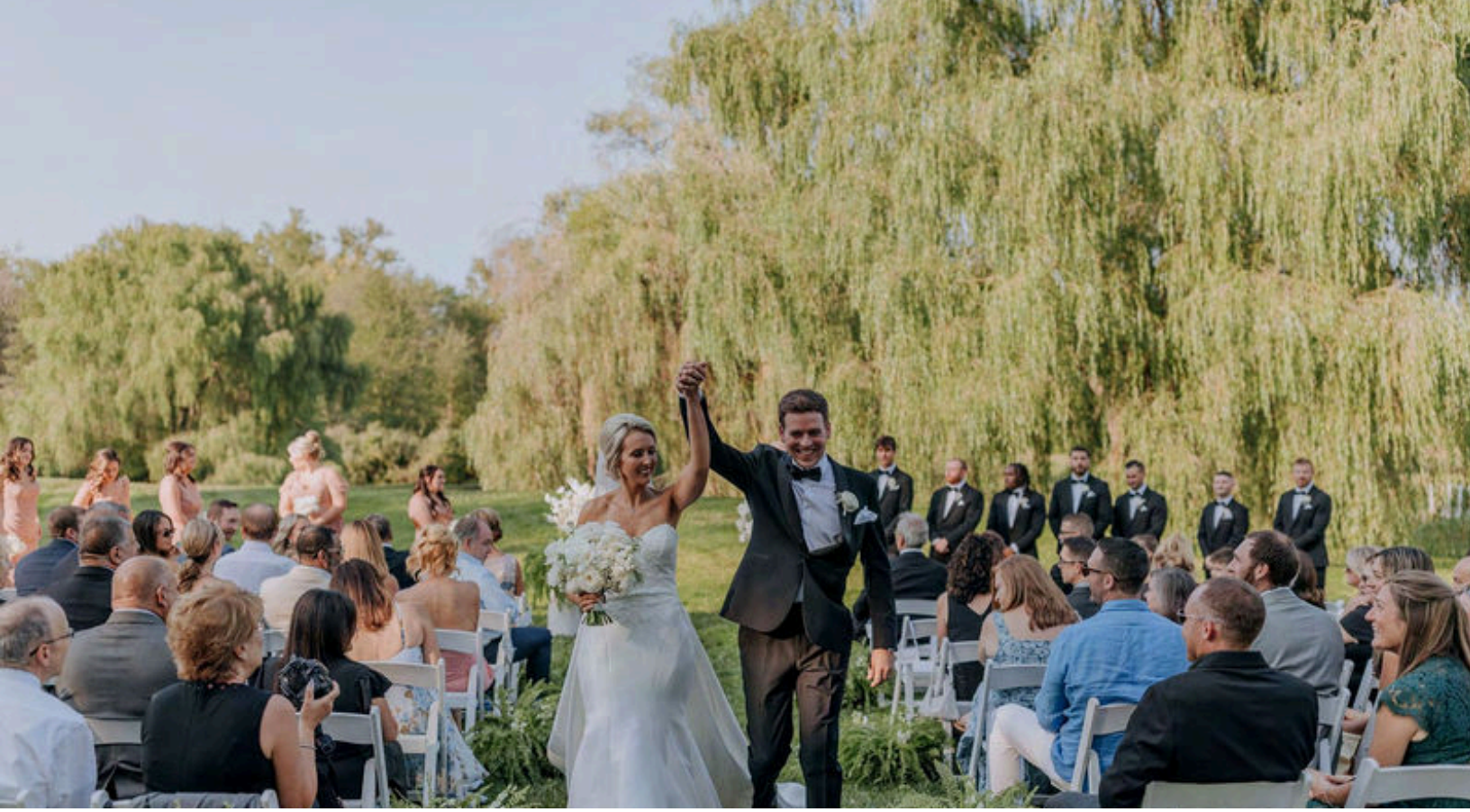


THE BARNS AT WESLEYAN HILLS

2028 Experience & Pricing Guide

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



CELEBRATE AT *The Barns* AT WESLEYAN HILLS

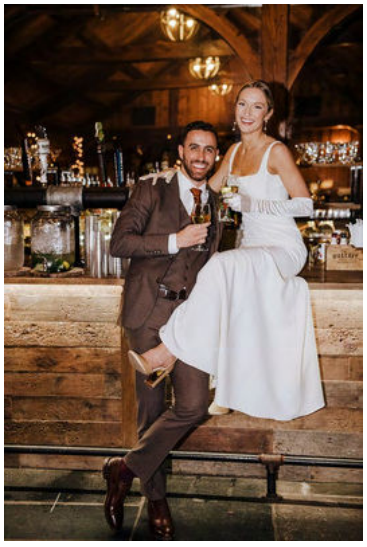
Your wedding should feel personal, seamless, and completely yours.

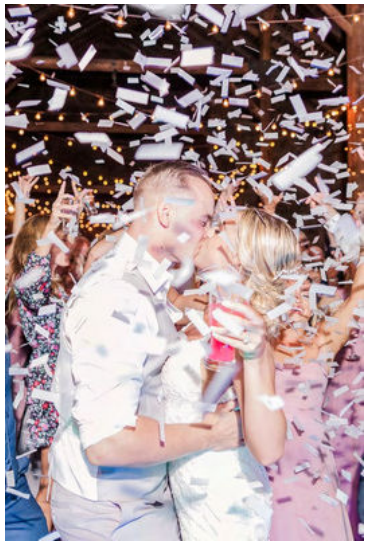
ONE WEDDING. ONE DAY. ALL YOURS.

Your celebration deserves the space, privacy, and attention to make it unforgettable.













YOUR DEDICATED TEAM

From guiding you through every step of planning a day that feels completely you to managing the details on your wedding day, you can relax, be present, and truly enjoy your wedding day.

SEASONAL CUISINE

Great food is non-negotiable. Think locally sourced ingredients, seasonal flavors, and handcrafted dishes creating a dining experience your guests will remember.





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.

An elevated bar experience featuring top-shelf spirits, draft beer, wine, a seasonal signature cocktail, and a champagne toast. Enjoy wine poured at the table, after dinner coffee, and attentive service throughout your celebration.

YOUR FOOD

A menu built around the way you want to celebrate.

Ten passed bites and a live culinary station. Plated dinner with your choice of salad, three entrées and a vegan entree.

YOUR SUPPORT

Dedicated planning team throughout your engagement.

Personalized planning support. A menu tasting. An experienced team coordinating every detail so you and your loved ones can relax and enjoy the celebration.

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.

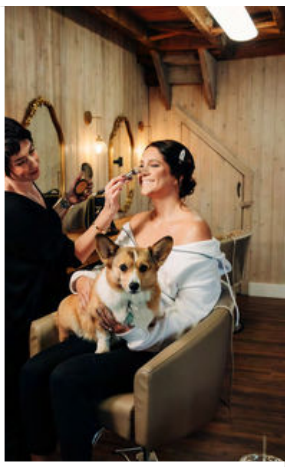
The Little Barn Wedding Suite available five hours before the start of your ceremony with complimentary beverages

$1,999

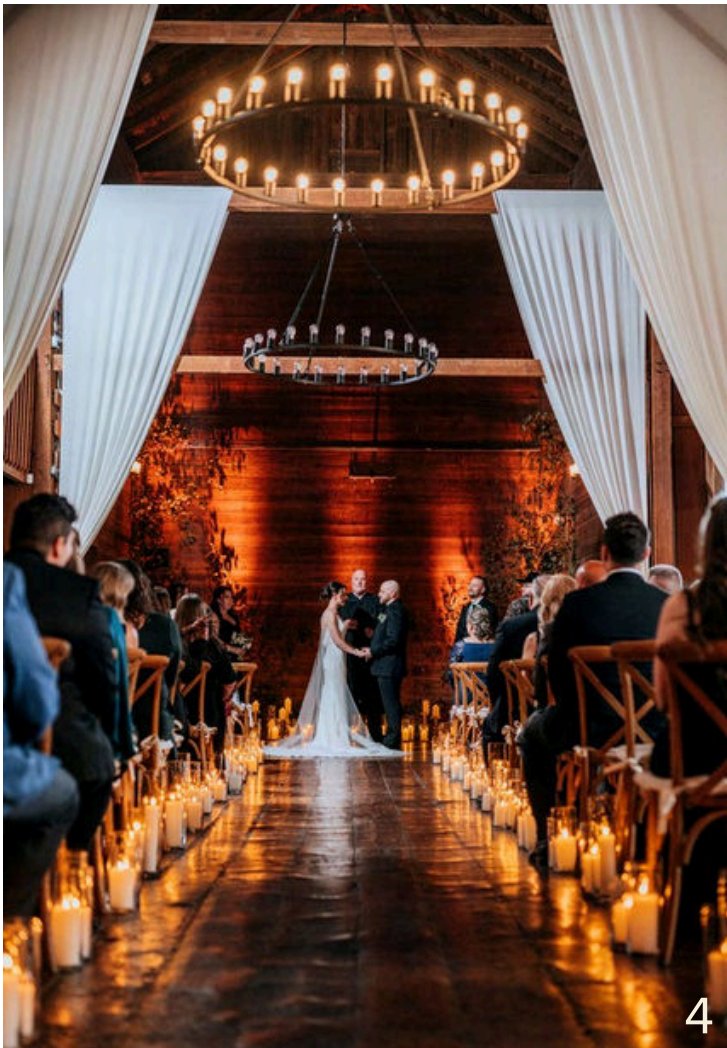
















YOUR *Planning Support* INCLUDES

Planning a wedding means managing a lot of moving pieces. Our team is here to navigate every decision, keeping you organized and confident from day one. With over a hundred customizable options, we tailor every detail to fit your exact vision.

DEDICATED EXPERTS

Personalized, collaborative planning tailored entirely to your wedding.

MILESTONE MEETINGS

Structured guidance and regular check-ins to keep everything moving smoothly

UNLIMITED SUPPORT

Continuous text and email access between meetings for total peace of mind.

CUSTOM DAY-OF DETAILS

Seasonal menus, floor plans, and timelines designed just for you.

CURATED VENDOR MATCHING

We personally introduce you to our inner circle of trusted, highly vetted wedding professionals.

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





TASTE THE CELEBRATION

Cocktail Hour

The celebration begins with chef-selected hors d'oeuvres and a thoughtfully curated culinary station, bringing fresh flavors and a little something special to every bite.

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 & kimchi, and kale & vegetable



TASTE THE CELEBRATION

Sit Down Dinner

A thoughtfully composed plated dinner, celebrating seasonal ingredients and the joy of gathering around the table.

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 lié

ITALIAN SAUSAGE & FONTINA STUFFED CHICKEN
farro pilaf, seasonal vegetables, sundried tomato pan reduction

GRILLED SWORDFISH
Available in June - November only
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 sautéed 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	*SITE FEE*
FRIDAY	$119	$1,000
SATURDAY	$129	$1,000
THURSDAY & SUNDAY	$109	$0

APRIL 2028 - JULY 2028

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

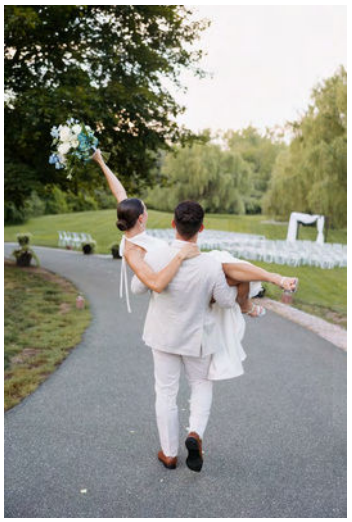
AUGUST 2028 - NOVEMBER 2028

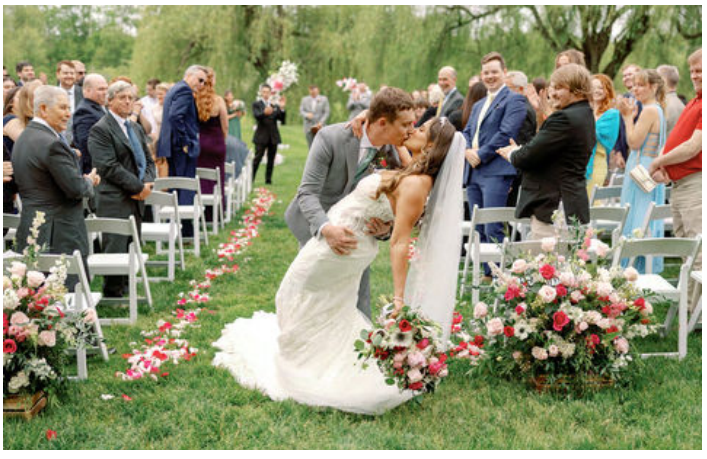
	PRICE PER GUEST	*SITE FEE*
FRIDAY	$159	$10,000
SATURDAY	$179	$12,000
THURSDAY & SUNDAY	$139	$6,000

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









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 11/6/26.