



MYSTIC  
YACHTING CLUB

AT WILLOW POINT

WEDDING  
COLLECTION  
SEATED DINNER

YOUR WEDDING CELEBRATION AT



# MYSTIC YACHTING CLUB

AT WILLOW POINT

## PACKAGE 1

**\$146 PER PERSON**

- 3 Passed Hors d'Oeuvres
- Beer & Wine Open Bar
- 2 Entrée Choices

\*Not Available on Saturday Evenings

## PACKAGE 2

**\$166 PER PERSON**

- 4 Passed Hors d'Oeuvres
- Deluxe Open Bar
- 2 Entrée Choices

## PACKAGE 3

**\$186 PER PERSON**

- 5 Passed Hors d'Oeuvres
- 1 Select Station for Cocktail Hour
- Top Shelf Open Bar
- 3 Entrée Choices

**CEREMONY FEE \$795**

**VENUE RENTAL FEE \$3,500**

All prices are subject to a  
23% service charge  
and 7.35% CT state tax



## ALL PACKAGES INCLUDE

### 1 HOUR COCKTAIL HOUR

- Domestic & Imported Cheese Display & Vegetable Crudité
- Passed Hors d'Oeuvres

### 4 HOUR RECEPTION

- Sparkling Wine Toast
- Plated First Course
- Choice of Entrée
- Bite Sized Sweets & Petite Fours
- Coffee and Tea Service
- China, Glassware, Flatware, and Linens



Our team at MYSTIC YACHTING CLUB approaches each event with the guest experience in mind, creating spectacular celebrations. Offering impeccable service, dedication to perfected details, and locally-sourced products, Lancer brings a professional team of onsite and support staff to ensure a one of a kind experience.

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## YOUR WEDDING PACKAGE INCLUDES

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5 Hours of Event Time

Event Manager

Professional, Trained Service staff

High Cocktail Tables,  
60"RD Dinner Tables  
& Walnut Chiavari Chairs

Classic China, Glassware,  
Flatware, Cotton Table Linens,  
Cotton Napkins & Serving Pieces

Bar Service

Cheese & Crudités Display

Tray Passed Hors d'Oeuvres

Sparkling Wine Toast

Plated First Course

Choice of Entrée

Bite Sized Sweets & Petit Fours

Coffee & Tea Service



# YOUR WEDDING CELEBRATION

## SEATED DINNER

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### BAR SERVICE

#### WILLOW POINT DELUXE BAR

SVEDKA VODKA  
NEW AMSTERDAM GIN  
CRUZAN RUM  
MI CAMPO BLANCO TEQUILA  
JIM BEAM BOURBON  
EARLY TIMES KENTUCKY WHISKEY  
DEWAR'S WHITE LABEL SCOTCH  
MR. BOSTON CORDIALS  
PROVERB WINES  
LOCAL & DOMESTIC BEER

#### WILLOW POINT TOP SHELF BAR

GREY GOOSE VODKA  
THE BOTANIST GIN  
BACARDI SUPERIOR RUM  
CASA NOBLE BLANCO TEQUILA  
MAKER'S MARK BOURBON  
KNOB CREEK BOURBON  
EARLY TIMES KENTUCKY WHISKEY  
DEWAR'S 12 YEAR SCOTCH  
COURVOISIER V.S. COGNAC  
PREMIUM WINE SELECTIONS  
LOCAL & DOMESTIC BEER

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### CHEESE & CRUDITÉS DISPLAY

#### DOMESTIC & IMPORTED CHEESE

cheddar, pepper jack, port derby,  
french canadian brie, english stilton

ACCOMPANIED BY GRAPES, BERRIES & CRACKERS

#### CRISP VEGETABLE CRUDITÉS

seasonal dip



WILLOW  
MOTTIM  
CT  
MYSTIC  
POINCIAN  
SAL

## TRAY PASSED HORS D'OEUVRES

### HOT

**MINI CRAB CAKES**  
spicy remoulade

**BACON WRAPPED SCALLOPS**

**COCONUT SHRIMP**  
sweet & spicy sauce

**SEAFOOD STUFFED MUSHROOM CAPS**

**CHICKEN & VEGETABLE DUMPLINGS**

**CHICKEN SATAY**  
hot & spicy peanut sauce

**GINGER TERIYAKI GLAZED  
BEEF SKEWERS**

**WARM STUFFED DATES**  
prosciutto, gorgonzola, walnuts

**CLASSIC FRANKS  
IN PUFF PASTY**

**WARM FIG TOAST**  
bacon, blue cheese

**VEGETARIAN SPRING ROLLS**  
sweet & sour orange dipping sauce

**BAKED FIG & MASCARPONE  
IN PHYLLO**

**BAKED MUSHROOMS**  
goat cheese, pumpkin seeds, balsamic syrup

**BAKED BRIE**  
apple chutney, phyllo cups

### AMBIENT

**SMOKED SALMON  
& CREAM CHEESE ROULADE**

**BLACKENED RARE TUNA**  
wasabi aioli, wonton crisp

**SEARED SCALLOP SASHIMI**  
curry sauce, toast point

**SHRIMP SALAD & CUCUMBER**

**TOGARASHI SEARED  
TUNA SASHIMI LOLLIPOPS**  
wasabi oil

**PROSCIUTTO WRAPPED  
CANTALOUPE**

**TENDERLOIN TARTARE**  
capers, herbs, crouton

**GENOA SALAMI & PROVOLONE ROULADE**  
green olive

**PROSCIUTTO WRAPPED MOZZARELLA**  
herbs, garlic oil

**BEEF & BOURSIN ROULADE**  
crouton

**HERB CRUSTED FRESH MOZZARELLA**  
plum tomato

**TOMATO BASIL BRUSCHETTA**

**SWEET & SOUR VEGETABLE SUSHI**

**SEASONAL BRUSCHETTA  
& HUMMUS CROSTINI**

## FIRST COURSE

PLEASE SELECT ONE FROM THE FOLLOWING

### CAPRESE SALAD

mixed greens, fresh mozzarella, tomato,  
balsamic syrup, extra virgin olive oil

### BABY MIXED GREENS SALAD

tomato, cucumber, julienned onion,  
balsamic dressing

### ROASTED BABY VEGETABLE & FRISÉE SALAD

gorgonzola crumbles, truffle vinaigrette

### CAESAR SALAD

romaine, shaved parmesan, croutons,  
creamy caesar dressing

### NEW ENGLAND FALL SALAD

mixed greens, roasted butternut squash,  
goat cheese, walnuts, cranberries,  
apple cider vinaigrette

### APPLE ARUGULA SALAD

candied nuts, honey poppy seed dressing

### BABY WEDGE SALAD

iceberg, apple smoked bacon, tomato,  
julienned onion, gorgonzola crumbles,  
ranch dressing





## CHOICE OF ENTRÉE

ENTRÉE SELECTION IN ADVANCE OF EVENT  
PLEASE SELECT FROM THE FOLLOWING ENTREES  
ALONG WITH ONE VEGETABLE SIDE AND ONE STARCH SIDE

### ENTRÉES

**FILET MIGNON**  
port demi-glace

**PRIME RIB OF BEEF**  
horseradish cream

**DUO OF FILET MIGNON  
& JUMBO BAKED CRAB CAKE**

**CHÈVRE STUFFED CHICKEN BREAST**  
sun dried tomato, fresh basil, pine nuts,  
tomato caper beurre blanc

**ROASTED HERB CRUSTED  
STATLER CHICKEN BREAST**  
grand marnier glaze

**CHICKEN PICCATA**  
lemon, capers

**LOBSTER STUFFED CHICKEN BREAST**  
brie, fresh herbs

**SEARED CRAB CAKE DUET**  
cucumber salsa, lemon aioli

**ROASTED SALMON**  
maple lemongrass glaze

**PORCINI DUSTED HALIBUT**  
caramelized leek cream

**JUMBO BAKED STUFFED SHRIMP**

**GRILLED SWORDFISH**  
mediterranean salsa verde

### VEGETABLE

**SEASONAL VEGETABLE MEDLEY**

**SAUTÉED GREEN BEANS**  
garlic butter

**ROASTED ASPARAGUS**  
olive oil, sea salt

**ROASTED BRUSSELS SPROUTS**  
crispy pancetta

### STARCH

**LEMON ORZO "RISOTTO"**

**SEASONAL RICE PILAF**

**BOURSIN MASHED POTATOES**

**HERB ROASTED POTATOES**

**ALL ENTRÉES INCLUDE FRESHLY BAKED ROLLS  
WITH WHIPPED BUTTER**

**VEGETARIAN AND VEGAN OPTIONS  
WILL BE QUIETLY PROVIDED**



## STATIONS

### CHARCUTERIE BOARD

spicy capicola, genoa salami, country pate, soppressata and prosciutto accompanied by assorted cheeses including: maytag blue, english darby, manchego and vermont cheddar

served with pickled and marinated vegetables, cornichons, citrus cured olives, mustards, breads and crackers

### MEDITERRANEAN COASTAL DISPLAY

za'atar dusted grilled vegetables, seasonal hummus, baba ghanoush, lemon marinated olives, cucumber raita, whipped feta, pita, and lavash

### GUACAMOLE STATION

guacamole made your way with avocado, tomato, cilantro, lime assorted hot sauces- and served with plantain chips, tortilla crisps, pico de gallo, salsa verde, roasted corn salsa (in season) and roasted molcajete salsa

### LOCAL LOVE CHEESE MONGER STATION

an award-winning selection of locally sourced cheeses from cato corner farm.

varieties include all or some of the following: brigids abbey, dutch farmstead, vivace, blackledge blue, hooligan & womanchego among others

accompanied by seasonal fruits and berries, dried fruits, toasted nuts, local preserves assorted crackers and breads

+\$10 pp

### SUSHI

spicy tuna roll, sesame shrimp roll, california roll, salmon avocado, philadelphia roll and pickled vegetable roll accompanied by wasabi, pickled ginger and soy. sea salt and crispy garlic edamame

minimum 50 guests  
+\$15 pp

### NEW ENGLAND RAW BAR

poached prawns, local oysters, littleneck clams, and ceviche. mini tobacco bottles, spicy vodka cocktail sauce, grated horseradish, lemons, and champagne mignonette

+\$20 pp

### UPGRADES

stone crab claw, atlantic lobster tail, jumbo lump crab, tuna poke

\$MP