



MYSTIC
YACHTING CLUB

AT WILLOW POINT



WEDDING
COLLECTION

SEATED DINNER
2026-2027

CONSTELLATION



MYSTIC YACHTING CLUB WEDDING PACKAGE

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, Constellation Culinary Group brings a professional team of onsite and support staff to ensure a one of a kind experience.

TIER 1 \$185 PER PERSON

4 Hours of Event Time
(5 Hours if ceremony held onsite)

Full Bar Service

Cheese Display

Tray Passed Hors d'Oeuvres

Three Course Dinner

Sparkling Wine Toast

TIER 2 \$145 PER PERSON

4 Hours of Event Time
(5 Hours if ceremony held onsite)

Full Bar Service

Cheese Display

First Course

Entrée Course

Sparkling Wine Toast

OPTIONAL ADDITIONS

Tray Passed Hors d'Oeuvres
\$30pp for 1 Hour | \$25pp for Half Hour

Dessert Station
\$10pp



VENUE RENTAL FEE

\$3,500 TO INCLUDE

RENTALS

classic china, glassware, flatware, cotton linens,
serving pieces, chairs, staff and water station

*specialty items available at an additional costs

STAFF

event manager & service staff

CEREMONY FEE

\$1,500 TO INCLUDE

ADMINISTRATIVE FEE & SALES TAX

all prices are subject to a 23% administrative fee
and 7.35% CT state tax

YOUR WEDDING CELEBRATION

SEATED DINNER

CLASSIC WEDDING BAR

select spirits
house red & white for bar
tableside wine service
sparkling wine for bar & toast
three beer varieties
soft drinks & juices
sparkling & still water
mixers
bar fruit
ice

SPECIALTY COCKTAIL UPGRADE

CHOOSE ONE OF THE FOLLOWING
TO BE MADE AVAILABLE AT THE BAR,
OR TRAY PASSED ON ARRIVAL TO RECEPTION

+5PP, PER COCKTAIL

ITALIAN SPRITZER

local limoncello and prosecco, served over ice

CLASSIC PALOMA

tequila, grapefruit and lime juice, simple syrup,
sparkling water

OLD-FASHIONED

bourbon, muddled orange, cherries, sugar

DARK N' STORMY

ginger beer, lime juice, gosling's dark rum floater

MARGARITA

tequila, lime juice, triple sec
available in classic, strawberry, blueberry, mango,
elderflower and spicy tajin flavors
additional seasonal options may be available

JOLLY ROGER

local gin, aperol, grapefruit juice, lime





COCKTAIL HOUR

CHEF'S CHEESE BOARD

imported and artisan cheeses, local honeys and jams,
dried fruits, assorted nuts, flatbread crisps, crackers, everything spiced lavash
milk, wheat, tree nut, peanut, soy

ENHANCEMENT

EAST COAST RAW BAR

+MKT PRICE

local oysters on the half shell (cape cod and long island),
jumbo gulf shrimp, littleneck clams
shellfish

ACCOMPANIMENTS

classic mignonette, fresh horseradish,
lemon wedges, house cocktail sauce



TRAY PASSED HORS D'OEUVRES

PLEASE SELECT SIX

CRAB CAKE

spicy remoulade, micro leaf
egg, shellfish

SHRIMP CEVICHE

lemon, lime, tomato, clam juice,
horseradish, celery leaf
shellfish

WILD MUSHROOM ARANCINI

field mushrooms, gorgonzola dolce
milk, wheat

COCONUT SHRIMP

chili crisp, scallion
wheat, tree nut, shellfish, soy

MINI BLUE CORN TORTILLA

fresh blue masa, barbacoa beef, guajillo sauce,
cojita, pickled red onion
milk, soy

CARAMELIZED ONION TARTIN

aged balsamic, cippolini, parmigiano reggiano, chive
milk, wheat

FIG IN A BLANKET

fried prosciutto, honey, cracked pepper
milk, wheat, soy

SWEET & SMOKEY CHICKEN PROFITEROLE

smoked chicken legs, black lime aioli
milk, egg, wheat

MANCHEGO TART

custard, sour cherry jam
milk, wheat

SPICY TUNA

sriracha aioli, nori, persian cucumber

egg, fish, soy

BUFFALO CHICKEN IN PHYLLO

braised chicken, smoked blue cheese, green onion
milk, egg, wheat

HOUSE PORK & SHRIMP WONTON

soy, fresno chili, sesame, sugar
egg, wheat, shellfish, soy

NEW ENGLAND BRUSSEL SKEWER

100% vermont maple, whole grain mustard

BRUSCHETTA

asiago french bread, basil, olive oil
milk, wheat

STEAK & CHEESE EMPANADA

ribeye, cave aged cheddar,
bell pepper, caramelized onion
milk, egg, wheat

SPANAKOPITA

spinach, feta, fixed olive tapenade
milk, wheat

RATATOUILLE STUFFED MUSHROOM

garden vegetable, roasted bell pepper, tomato jam

SCALLOP CEVICHE

confetti bell pepper, blood orange, cilantro
shellfish

FIRST COURSE

PLEASE SELECT ONE

SUMMER BEET

honey whipped goat cheese, sunflower kernal,
pickled mustard seed, parsley, shaved horseradish
milk

CRISPY CEASAR

radicchio, romaine, crispy chic pea,
parmesan crunch, chive sprouts
milk, fish

CAPRESE

heirloom cherry tomato, stracciatella, aged balsamic vinegar,
basil oil, sea salt, cracked black pepper, pea tendrils
milk

GREEN GODDESS

broccolini, haricot vert, sugar snap pea, rocket green,
garden herbs, chimmi churri





PLATED ENTRÉE

PROTEIN

PLEASE SELECT TWO

FARM TO TABLE CHICKEN

choose 1 sauce:

smoked trout roe velouté

or

citrus dijon crème with tarragon

milk

SHORT RIB BORDEAUX

bordeaux reduction, salsa verde, red sorrel

milk, wheat

NORTH ATLANTIC SALMON

sweet corn cream, green chile, crispy corn kernal

milk, fish

APPLE BRINED BONE-IN PORK CHOP

apple blackberry glaze, fried sage

CHILEAN SEA BASS | MKT PRICE

classic burre blanc, maple cranberry gastrique, chive

milk, fish

FILET MIGNON | MKT PRICE

smoked honey bourbon glaze

milk

NEW YORK SIRLOIN | MKT PRICE

toasted green peppercorn, brandy, cream

milk

EACH ADDITIONAL PROTEIN CHOICE +\$12PP

A SILENT VEGAN/GF OPTION IS AVAILABLE
ON REQUEST OF THE GUEST

STARCH

PLEASE SELECT ONE

TOASTED WILD RICE

garden herbs, confetti mire poix

POMMES PURÉE

cream, butter, sea salt, confit garlic

milk

ROASTED BABY CREAMER POTATO

herb de provance butter, cracked black pepper

milk

DUTCHESS POTATO

slow roasted, boursin cheese, egg yolk, garden herbs

milk, egg

RED RICE PILAF

southern trinity, basil, olive oil

milk

VEGETABLE

PLEASE SELECT ONE

BRAISED BABY CARROT

carrot juice reduction, butter, sea salt

milk

CITRUS GRILLED ASPARAGUS

lemon, grapefruit, blood orange zest,

olive oil, enoki mushroom

HARICOT VERT

caramelized cippolini onion vinaigrette,

confetti red bell pepper

milk

ROASTED BROCCOLINI

romesco sauce, toasted almonds

tree nut



DESSERT STATION

ASSORTED NEW ENGLAND WHOPPIE PIES

milk, egg, wheat, soy

WEDDING CAKE

catering staff to cut and serve celebratory cake provided by you

REACH OUT TO OUR EVENTS TEAM
TO BEGIN PLANNING YOUR CELEBRATION!

events.mysticyachting@constellationculinary.com



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