

BOND

WEDDING PACKAGE

Personalized Wedding Consultant

(5) Total Hour Exclusive Use of Venue

We service (1) Wedding Per Day. Any five hours you desire.

(1) Hour Cocktail Reception in our Harry S. Bond Cocktail Room *Included in 5 Hours.*

Full day usage of our Bridal Suite, Balcony & Lounge Area

(5) Hour Premium Open Bar

Butlered & Stationary Hors D' oeuvres

Full Course Plated Dinner

Private Food & Cake Tasting for up to (4) Guests

Wedding Cake, Assorted Truffles & Chocolate Dipped Strawberries

Coffee Decaf & International Tea Station

Gold Metal Chivari Chairs

Floor-Length Linen & Napkins *Any selection of Colors.*

Fina China & Silver Flatware

Complimentary Champagne Toast for all Guests


Complimentary Hotel Room for Bride & Groom



Financial deposit schedule for your wedding is divided in three payments: (1) \$2,000.00 Deposit due upon signed contract, (2) Estimate of 50% of total wedding cost due (5) Months prior to Wedding date and (3) Final Payment due Thursday before Wedding date. *These payments may be made with personal checks, certified bank checks, credit card* or cash.*

**2.5% Service Charge on all Credit Card Charges*

Bond Ballroom, LLC | 338 Asylum Street | Hartford, CT 06103 | (860) 519- 5572 | bondballroom.com

 Denotes Gluten Free Option. All dietary needs are considered when planning your menu, please inquire.
All charges subject to 20% service charge and 6.35% CT State Sales Tax.

BOND

PASSED HORS D'OEUVRES

SEAFOOD

Scallops *wrapped in bacon* ^{GF}

Seared Scallops on a Potato Crisp *with red onion marmalade*

Shrimp Cocktail *with cocktail sauce* ^{GF}

Grilled Aioli Shrimp Skewers

Pan Seared Cajun Shrimp Skewers ^{GF}

Shrimp Scampi Skewers ^{GF}

Rock Shrimp Tempura *mixed with creamy spicy sauce*

Buffalo Shrimp *Accompanied with carrots, celery & bleu cheese dipping sauce*

Crab Cakes *with aioli*

Smoked Salmon *on a bagel crisp and capers*

Russian Blinis *with caviar and crème fraiche*

POULTRY

Chicken Sate *with Thai peanut sauce*

Pecan Chicken

Coconut Chicken Skewers *with plum dipping sauce*

Curried Chicken *on a crispy baguette*

Miniature Chicken Cordon Bleu

Chicken & Waffle *maple syrup*

Curried Chicken Skewer

BEEF & PORK

Bacon Cheddar Almond Crisp

Tenderloin au Poivre Crostini

Sausage Stuffed Mushroom Caps ^{GF}

BOND

Croque Monsieur *with brie, bacon, and maple dip*

Miniature Reubens *Rye Bread & Russian Dressing*

BBQ Pulled Pork *in phyllo baskets*

Grilled Lamb *with apple chutney crostini*

Coney Island Cocktail Franks *with Dijon dipping sauce*

Dates *Wrapped with pancetta, gorgonzola stuffed*

Candied Bacon Lollipops

VEGETARIAN

Potato Croquette *with roasted red pepper aioli*

Corn Fritters *with chipotle aioli dip*

Deep Fried Mac and Cheese Balls

Potato Pancakes *with apple onion compote*

Sweet Potato Pancakes *with apple sauce & sour cream*

Roasted Red Pepper and Artichoke Heart Tartlets

Spinach and Feta Cheese Spanakopita

Stuffed Mushroom Caps

California Rolls *with wasabi, soy sauce, sea rub, and ginger*

Tomato Bruschetta *with basil pesto*

Quesadillas *with monterey jack cheese, cheddar cheese, chilis, scallions, crisp bacon or chicken or BBQ pork served with salsa and sour cream*

Quesadillas *with cinnamon apple, cheddar cheese, goat cheese*

Miniature French Onion Bread Bowls

Spinach and Artichoke Goat Cheese Flatbread

Balsamic, Fig, and Goat Cheese Flatbread

Truffle Fries *served in Individual shot glasses with ketchup or garlic aioli*

Truffle Tator Tots *bleu cheese dipping sauce*

BOND

BOND SILVER WEDDING PACKAGE

\$120.00++ PER PERSON

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COCKTAIL HOUR:

PASSED HORS D'OEUVRES

*Please select **five** from the list provided.*

STATIONARY HORS D'OEUVRES

Seasons Finest Crisp Julienne Vegetables and Fresh Seasonal Fruits *with Dipping Sauce,*

A Selection of Cheeses Artfully Displayed *with Sliced Baguettes*

Gourmet Cheeses to include Jarlsberg, Brie & Cheddar *Garnished with Plump Grapes*

FIRST COURSE:

(Please select one from below)

Garden House Salad

*with Garden Fresh Vegetables including Grape Tomatoes Carrots, Cucumbers,
and House made Balsamic or Ranch Dressing*

Baby Spinach Salad

with Sliced Strawberries, Almonds and Raspberry Vinaigrette


Classic Caesar Salad

with Shaved Aged Parmesan Cheese, Seasoned Croutons, and Classic Caesar Dressing

Bibb Lettuce Salad

with Bacon and Honey Lemon Vinaigrette

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Baby Mesclun Field Greens

with Goat Cheese, Dried Cranberries, and Balsamic Vinaigrette

Penne Pasta

with Choice of Sauce: Mariana, Fra Diavolo, Tomato Vodka, Alfredo, Tomato Alfredo or Pesto Cream with Sun-Dried Tomatoes

ENTREES:

All Entrees come with Chef's Choice of Starch & Vegetable

*Please select **two** from the list provided.*

Beef

Black Angus New York Strip Steak

with Roasted Shallot Demi Glaze

Prime Rib

with light bearnaise Sauce

Sliced Flat Iron Steak

with Red Wine Demi Glaze

Poultry

Chicken Francaise

Thin Cut Chicken with Onions, Garlic, and Lemon Buerre Blanc

Chicken Picatta

Thin Cut Chicken with Capers and Lemon Buerre Blanc


Chicken Artichoke

Thin Cut Chicken with Artichokes, Onions, Garlic and Lemon Buerre Blanc

Spinach & Cheese Stuffed Chicken

Spinach and Cheese tucked into a Boneless Chicken Breast

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Butternut Squash Stuffed Chicken

Butternut Squash tucked into a Boneless Chicken Breast

Seafood

Roast Salmon

Citrus Beurre Blanc

Grilled Mahi Mahi

Spicy Mango Salsa

Parmesan Encrusted Cod

Tomato Buerre Blanc

Vegetarian

Vegetable Napoleon

Portabella Mushroom with Boursin Cheese, Sautéed Spinach, Roasted Zucchini, Fire Roasted Red Pepper and Provolone Cheese

Vegan Stuffed Pepper

Red Pepper Stuffed with Spinach, Carrots, Garlic, Mushroom, Zucchini, Quinoa, Lemon and Olive Oil

DESSERT:

Wedding Cake

Please select cake flavor and filling from our wedding cake selections.

All of our wedding cakes are made in house and finished in butter cream frosting.

Chocolate Dipped Strawberries

Assorted Truffles

Coconut Truffle, Oreo Truffle and Peanut Butter Crunch Truffle

Freshly Brewed International Coffee and Hot Herbal Teas

BOND

BOND GOLD WEDDING PACKAGE

\$135.00++ PER PERSON

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COCKTAIL HOUR:

PASSED HORS D'OEUVRES

*Please select **five** from the list provided.*

STATIONARY HORS D'OEUVRES

Seasons Finest Crisp Julienne Vegetables and Fresh Seasonal Fruits *with Dipping Sauce,*

A Selection of Cheeses Artfully Displayed *with Sliced Baguettes*

Gourmet Cheeses to include Jarlsberg, Brie & Cheddar *Garnished with Plump Grapes*

Prosciutto di Parma, Thinly Sliced, Creatively Displayed *Served with Pita Triangles*

FIRST COURSE:

*(Please select **one** from below)*

Crab Cake

with Chipotle Aioli

Arugula Greens

with Crumbled Goat Cheese, Grilled Onions, and Balsamic Vinaigrette


Baby Mesclun Field Greens

with Candied Walnuts, Grapefruit and Balsamic Vinaigrette

Caprese Salad

with Fresh Mozzarella, Cherry Tomatoes, and Pesto Vinaigrette

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Garden House Salad

*with Garden Fresh Vegetables including Grape Tomatoes Carrots, Cucumbers,
and House made Balsamic or Ranch Dressing*

Baby Spinach Salad

with Sliced Strawberries, Almonds and Raspberry Vinaigrette

Classic Caesar Salad

with Shaved Aged Parmesan Cheese, Seasoned Croutons, and Classic Caesar Dressing

Bibb Lettuce Salad

with Bacon and Honey Lemon Vinaigrette

SECOND COURSE:

Penne Pasta

*(Served with choice of **one** sauce)*

*with Choice of Sauce: Mariana, Fra Diavolo, Tomato Vodka, Alfredo, Tomato Alfredo or Pesto Cream with
Sun-Dried Tomatoes*

ENTREES:

All Entrees come with Chef's Choice of Starch & Vegetable

*Please select **two** from the list provided.*

Beef

Filet Mignon

with Burgundy Demi Glaze


Black Angus New York Strip Steak

with Roasted Shallot Demi Glaze

Prime Rib

with light bearnaise Sauce

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Poultry

Chicken Saltimbocca

With Prosciutto, Sage and Lemon Buerre Blanc

Apricot Chicken

with Apricot Halves, Onions, Red and Green Peppers in a Light Apricot Sauce

Chicken Francaise

Thin Cut Chicken with Onions, Garlic, and Lemon Buerre Blanc

Chicken Picatta

Thin Cut Chicken with Capers and Lemon Buerre Blanc

Chicken Artichoke

Thin Cut Chicken with Artichokes, Onions, Garlic and Lemon Buerre Blanc

Spinach & Cheese Stuffed Chicken

Spinach and Cheese tucked into a Boneless Chicken Breast

Butternut Squash Stuffed Chicken

Butternut Squash tucked into a Boneless Chicken Breast

Seafood

Baked Stuffed Shrimp

with Crab Stuffing and Drawn Butter

Potato Crusted Salmon

with Lemon Buerre Blanc

Roast Salmon

Citrus Beurre Blanc


Grilled Mahi Mahi

Spicy Mango Salsa

Parmesan Encrusted Cod

Tomato Buerre Blanc

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Vegetarian

Vegetable Napoleon

Portabella Mushroom with Boursin Cheese, Sautéed Spinach, Roasted Zucchini, Fire Roasted Red Pepper and Provolone Cheese

Vegan Stuffed Pepper

Red Pepper Stuffed with Spinach, Carrots, Garlic, Mushroom, Zucchini, Quinoa, Lemon and Olive Oil

DESSERT:

Wedding Cake

Please select cake flavor and filling from our wedding cake selections.

All of our wedding cakes are made in house and finished in butter cream frosting.

Chocolate Dipped Strawberries

Assorted Truffles

Coconut Truffle, Oreo Truffle and Peanut Butter Crunch Truffle

Freshly Brewed International Coffee and Hot Herbal Teas

PLATINUM WEDDING PACKAGE

\$150.00++ PER PERSON

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PASSED HORS D'OEUVRES

*Please select **seven** from the list provided.*

STATIONARY HORS D'OEUVRES

Seasons Finest Crisp Julienne Vegetables and Fresh Seasonal Fruits *with Dipping Sauce,*

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A Selection of Cheeses Artfully Displayed *with Sliced Baguettes*

Gourmet Cheeses to include Jarlsberg, Brie & Cheddar *Garnished with Plump Grapes and Strawberries*

Prosciutto di Parma, Thinly Sliced, Creatively Displayed *Served with Pita Triangles*

OR

Smoked Salmon on Silver Plated *with Capers, Red Onion, Hard Boiled Eggs, Lemon, Assorted Gourmet Breads and Creamy Dill Sauce*

FIRST COURSE:

*(Please select **one** from below)*

Crab Cake

with Chipotle Aioli

Wedge Salad

with Grape Tomatoes, Shaved Red Onion, Crumble Bleu Cheese and Pink Buttermilk Dressing

Arugula Greens

with Crumbled Goat Cheese, Grilled Onions, and Balsamic Vinaigrette

Baby Mesclun Field Greens

with Candied Walnuts, Grapefruit and Balsamic Vinaigrette

Caprese Salad

with Fresh Mozzarella, Cherry Tomatoes, and Pesto Vinaigrette

Baby Greens Salad

with Red Wine Poached Pear, Crumble Gorgonzola Cheese and House Dressing

Baby Spinach Salad


with Sliced Strawberries, Almonds and Raspberry Vinaigrette

Classic Caesar Salad

with Shaved Aged Parmesan Cheese, Seasoned Croutons, and Classic Caesar Dressing

Bibb Lettuce Salad

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with Bacon and Honey Lemon Vinaigrette

SECOND COURSE:

Choice of Pasta or Soup

Penne Pasta

*(Served with choice of **one** sauce)*

with Choice of Sauce: Mariana, Fra Diavolo, Tomato Vodka, Alfredo, Tomato Alfredo or Pesto Cream with Sun-Dried Tomatoes

Soup

*(Please select **one** from below)*

Shrimp Bisque

Caramelized Onion and Brie

Italian Wedding Soup

Roast Tomato Bisque

Cheddar Soup

ENTREES:

All Entrees come with Chef's Choice of Starch & Vegetable

*Please select **two** from the list provided.*

Beef


Surf and Turf Stack

Filet Mignon and Butter Poached Shrimp

Beef Short Ribs

Filet Mignon

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with Burgundy Demi Glaze

Black Angus New York Strip Steak

with Roasted Shallot Demi Glaze

Prime Rib

with light bearnaise Sauce

Poultry

Chicken Cordon Bleu

with Dijon Sherry Cream Sauce

Orange Glazed Cornish Game Hen

Tender Golden Brown Hens with Dijon and Orange Sauce

Chicken Saltimbocca

with Prosciutto, Sage and Lemon Buerre Blanc

Apricot Chicken

with Apricot Halves, Onions, Red and Green Peppers in a Light Apricot Sauce

Chicken Francaise

Thin Cut Chicken with Onions, Garlic, and Lemon Buerre Blanc

Chicken Picatta

Thin Cut Chicken with Capers and Lemon Buerre Blanc

Chicken Artichoke

Thin Cut Chicken with Artichokes, Onions, Garlic and Lemon Buerre Blanc

Spinach & Cheese Stuffed Chicken

Spinach and Cheese tucked into a Boneless Chicken Breast


Butternut Squash Stuffed Chicken

Butternut Squash tucked into a Boneless Chicken Breast

Seafood

Chilean Seabass

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with Tomato Buerre Blanc

Vietnamese Glazed Salmon

with Sweet Carmel Sauce

Baked Stuffed Shrimp

with Crab Stuffing and Drawn Butter

Potato Crusted Salmon

with Lemon Buerre Blanc

Roast Salmon

Citrus Beurre Blanc

Grilled Mahi Mahi

Spicy Mango Salsa

Parmesan Encrusted Cod

Tomato Buerre Blanc

Pork

Schnitzel

Boneless Pork with Lemon

Apple Stuffed French Pork Chop

with Apple Cider Cream sauce

Vegetarian

Vegetable Napoleon

Portabella Mushroom with Boursin Cheese, Sautéed Spinach, Roasted Zucchini, Fire Roasted Red Pepper and Provolone Cheese

Vegan Stuffed Pepper

Red Pepper Stuffed with Spinach, Carrots, Garlic, Mushroom, Zucchini, Quinoa, Lemon and Olive Oil

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DESSERT:

Wedding Cake

Please select cake flavor and filling from our wedding cake selections.

All of our wedding cakes are made in house and finished in butter cream frosting.

Chocolate Dipped Strawberries

Assorted Truffles

Coconut Truffle, Oreo Truffle and Peanut Butter Crunch Truffle

Freshly Brewed International Coffee and Hot Herbal Teas

WEDDING CAKE

Cake Flavors

Chocolate

Vanilla

Carrot

Banana

Lemon

Marble

Red Velvet

Chocolate ^{GF}

Vanilla ^{GF}

Fillings

Chocolate Mousse

Mocha Mousse

Kahlua Mousse

White Chocolate Mousse

BOND

Strawberry Mousse

Raspberry Mousse

Lemon Mousse

Lemon Curd

Vanilla Custard

Chocolate Custard

Butter Cream

Raspberry Preserves

Cannoli Filling

Sweetened Cream Cheese

Crushed Oreo

LATE NIGHT SNACKS:

Served Butlered Style last hour of wedding.

*Please select **one** from the list provided.*

Assorted Grilled Cheese Sandwiches

Bacon, Tomato and Classic Cheese

Truffle Fries

Served in Individual Shot Glasses with Ketchup

Beef Sliders


with Gourmet Aioli

ADDITIONAL UPGRADES:

Cost Per Person

Three Entrée Choices

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Add an additional entrée selection (vegetarian option always included)

\$3.00

Raw Bar

Cherry Stone Clams, Blue Point Oysters, Katama Bay Oysters, Shrimp, Seaweed Salad, Cocktail Sauce, Horseradish and Lemons

\$20.00

Shrimp Cocktail as Stationary Hors D'oeuvre

During Cocktail hour enjoy stationary Shrimp Cocktail display with Cocktail Sauce, Horseradish and Lemons

\$11.00

Pasta Station as Stationary Hors D'oeuvre

*During Cocktail hour enjoy a pasta station including **two** pastas (penne pasta and tortellini) served with **two** of the following sauces: with Choice of Sauce: Mariana, Fra Diavolo, Tomato Vodka, Alfredo, Tomato Alfredo or Pesto Cream with Sun-Dried Tomatoes. Served with Fresh Parmesan Cheese and Red Pepper Flakes.*

\$10.00

Viennese Station

*Add more variety to your guests for dessert. Select **three** of the following: New York Cheese Cake, Chocolate Mousse Cake, Raspberry Dream Layer Cake, Lemon Sunshine Cake, White Chocolate Hazelnut Cake, Carrot Cake, Tiramisu, Fresh Fruit Tart, Oreo Cake, Chocolate Peanut Butter Cake, Chocolate Lava Cake, Key Lime Cake. All Served with Vanilla Custard Sauce and Raspberry Coulis Sauce*

\$8.00

Chocolate Fondue Station

Wow your guests with some fun during dessert with a Chocolate Fondue Display served with an assortment of accompaniment to include: Fresh Strawberries, Pineapple Pieces, Sliced Bananas, Prestel Sticks, Marshmallows, Pound Cake Bites and Brownie Bites


\$10.00

Cappuccino Station

Manned Authentic Italian Cappuccino Machine. Cappuccino, Espresso and Lattes made to order served with Chocolate Chip Biscotti's and Chocolate Covered Espresso Beans

\$15.00

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