

BOND

Bond Ballroom Wedding Package

Bond Brides & Grooms Will Receive:

Personalized Wedding Consultant & Day-of Wedding Coordinator

(5) Hour Exclusive Use of Venue

Cocktail Reception in our Harry S. Bond Cocktail Room

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

Option to have on-site ceremony in Bond Chapel Room Additional Cost*

(5) Hour Premium Open Bar

Butlered & Stationary Hors D'oeuvres

Full Course Plated Dinner

Wedding Cake, Assorted Truffles & Chocolate Dipped Strawberries

Private Food & Cake Tasting for up to (6) Guests

Coffee Decaf & International Tea Station

Gold Metal Chivari Chairs

Floor-Length Linen & Napkins

China & Silver Flatware


Complimentary Champagne Toast for all Guests

Complimentary Hotel Room for Bride & Groom

Complimentary Parking for Guests



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 items are subject to 20% Service Charge and 7.35% CT Sales Tax.



Passed Hors D'oeuvres

Please Select (5) From the List Below:

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 (GF)

Pan Seared Cajun Shrimp Skewers (GF)

Shrimp Scampi Skewers (GF)

Rock Shrimp Tempura *mixed with creamy spicy sauce*

Crab Cakes *with aioli*

Smoked Salmon *on a bagel crisp and capers*

Seared Tuna *with wasabi aioli, sesame seeds on a crispy wonton*

Poultry

Chicken Sate *with Thai peanut sauce*

Pecan Chicken

Coconut Chicken Skewers *with plum dipping sauce*


Miniature Chicken Cordon Bleu

Chicken Empanada *with avocado aioli*

Chicken & Waffle *maple syrup*

Curried Chicken Skewer (GF)



BEEF & PORK**Bacon Cheddar Almond Crisp****Tenderloin au Poivre Crostini****Sausage Stuffed Mushroom Caps** **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***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,
(Or Crisp Bacon, Chicken, 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*

Salads

Please Select (1) From the List 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

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

Wedge Salad

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

Baby Greens Salad

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

All Salads served with homemade bread and honey butter.



Entrees

*All Entrees come with Chef's Choice of Starch & Vegetable
Vegetarian or Vegan Option included.
Please select (2) from the list provided.*

Beef

Black Angus New York Strip Steak 
with Roasted Shallot Demi Glaze

Prime Rib 
with light Béarnaise 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

Spinach & Cheese Stuffed Chicken

Spinach and Cheese tucked into a Boneless Chicken Breast

Chicken Saltimbocca

with Prosciutto, Sage and Lemon Buerre Blanc

Butternut Squash Stuffed Chicken

*Butternut Squash tucked into a Boneless Chicken Breast
with Sherry Cream Sauce*

Herb Roasted Chicken

Chicken Breast with Rosemary and Lemon

Chicken Marsala

Sautéed Chicken Breast with Marsala Wine and Mushrooms





Seafood

Roast Salmon (GF)
with Citrus Buerre Blanc

Vietnamese Glazed Salmon
with Sweet Asian Sauce

Grilled Mahi Mahi (GF)
with Spicy Mango Salsa

Parmesan Encrusted Cod
with 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 (GF)
Red Pepper Stuffed with Spinach, Carrots, Garlic, Mushroom, Zucchini, Quinoa, Lemon and Olive Oil





Wedding Cake

Wedding Cake is included as well as Chocolate Dipped Strawberries, Assorted Truffles: Coconut, Oreo & Peanut Butter Crunch. Freshly Brewed International Coffee, Decaf Coffee & Hot Herbal Teas

*Please select (1) cake flavor and (1) filling from the list below.
All of our wedding cakes are made in house and finished in butter cream frosting.*

Cake Flavors

Chocolate
Vanilla
Carrot
Banana
Lemon
Marble
Red Velvet
Chocolate 
Vanilla 

Fillings

Chocolate Mousse
Mocha Mousse
Kahlua Mousse
White Chocolate Mousse
Strawberry Mousse
Raspberry Mousse
Lemon Mousse
Lemon Curd
Vanilla Custard
Chocolate Custard
Butter Cream
Raspberry Preserves
Cannoli Filling
Sweetened Cream Cheese
Crushed Oreo



Enhancements

Cost per person.

Cocktail Hour Enhancements:

(2) Additional Passed Hors D'Oeuvres

\$6.00

(3) Additional Passed Hors D'Oeuvres

\$9.00

Shrimp Cocktail as Stationary Hors D'oeuvre

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

\$12.00

Raw Bar

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

Market Price

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 Diavlo, Tomato Vodka, Alfredo, Tomato Alfredo or Pesto Cream with Sun-Dried Tomatoes. Served with Fresh Parmesan Cheese and Red Pepper Flakes.

\$10.00

Cocktail Hour

Prosciutto di Parma added to your Stationary Hors D'oeuvres

Thinly Sliced, Creatively Displayed Served with Pita Triangles

\$6.00

Smoked Salmon on Silver Plated added to your Stationary Hors D'oeuvres

with Capers, Red Onion, Hard Boiled Eggs, Lemon, Assorted Gourmet Breads and Creamy Dill Sauce

\$7.00



Mediterranean Station added to your Stationary Hors D'oeuvres
Hummus, Baba Ghanoush, Tomato Tapenade, Roasted Peppers
Olive Tapenade, Marinated Mushrooms, Pesto Marinated Mozzarella Balls
Served with Pita Triangles
\$12.00

Antipasto Station added to your Stationary Hors D'oeuvres
Italian Cured Meats, Olives, Pepperoncini, Marinated Mushrooms, Red Peppers, Artichoke
hearts, Eggplant, Provolone, Mozzarella and Pickled Vegetables
\$13.00

Dinner Enhancements:

Three Entrée Choices
Add an additional entrée selection (vegetarian option always included)
\$3.00

Penne Pasta
Add an additional course
Please select (1): Marinara, Fra Diavolo, Tomato Vodka, Alfredo, Tomato Alfredo, Pesto Cream
with Sun-Dried Tomatoes
\$5.00

Soup
Add an additional course
Please select (1): Shrimp Bisque, Caramelized Onion & Brie, Italian Wedding Soup, Roast
Tomato Bisque, New England Clam Chowder
\$5.00

Addition of Filet Mignon as entrée choice
\$10.00

Addition of Surf and Turf as entrée choice
\$15.00

Late Night Snack
Served Butlered Style last hour of wedding.
Please (1) from the list provided.
\$5.00
\$8.00 for (2) Selections



Assorted Grilled Cheese Sandwiches
Bacon, Tomato and Classic Cheese

Truffle Fries
Served in Individual Shot Glasses with Ketchup

Beef Sliders
with Gourmet Aioli

Freshly Made Chocolate Chip Cookies
Served with Miniature Milk Glasses

Dessert Enhancements:

Add a Viennese Station

Add dessert variety to your guests for dessert. All Served with Vanilla Custard Sauce and Raspberry Coulis Sauce Please Select (3) of the following:

\$13.00

New York Cheesecake, 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

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

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, Brownie Bites

\$12.00



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Complimentary Parking for Guests

\$135.00++ Per Person





Bond Chapel

\$1,500.00 Includes Ceremony, Rehearsal, Set up, Chairs, Backdrop

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; (3) Final Payment due Thursday before Wedding date. These payments may be made with personal checks, certified bank checks, credit card or cash. There is a 2.5% convenience fee on all Credit Card Charges

