
WRIGHTS MILL FARM

Canterbury, Connecticut

860.774.1455 / www.wrightsmillfarm.com / info@wrightsmillfarm.com



WRIGHTS MILL FARM

“You buy the dress; we'll do the rest!”

Wright's Mill Farm is a Colonial New England Farm, dating from the early 1700's. Its farmhouse, barns, antique water powered mill sites and stone walls provide a backdrop of nostalgia and charm. Photographers love it here!

Music is an important part of every wedding day. Upbeat DJ, our on site DJ can accommodate all of your entertainment needs! From having music at the ceremony site as guests find their seats, too setting up microphones for officiants to speak into. They also provide cocktail hour music, reception music, and help coordinate your event so that transitions from first dance to family dances, cake cutting, etc. not only go smoothly but are memorable. Up lighting is also available with our DJ packages and we encourage you to ask any questions you may have.

Your reception may be held in our pavilion, which is an open air facility that can accommodate up to 160 guests with room for dancing. You may also have the option of our indoor lodge with seating up to 220 guests.

The food options are endless. Our chefs will gladly work with you to make every part of the menu just the way you want it. We pride ourselves in making this whole process easy for you! We will gladly customize any package to suit your needs. We can arrange any type of theme that you like. You name it and we'll do it!

For a truly special wedding day, please call us at 860.774.1455 or email at info@wrightsmillfarm.com Be sure to visit our website at www.wrightsmillfarm.com as well as our Facebook page and our Instagram @wrightsmillfarm.

WRIGHTS MILL FARM CAN DO ALMOST EVERYTHING FOR YOU!

The prices of the entrées and buffets include the following:

- the dinner (table services, buffet, barbecue, etc.)
- napkins
- wedding cake and/or cupcakes
- coordination of your wedding ceremony & reception
- wait and bar service

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

For Weddings held from January through March, You Will Receive 10% Off the Menu Package Pricing, Cannot be Combined with Any Other Offer.

Additional Services

Ceremony (Includes Rehearsal Time)	\$750.00
If planning to get married on site, your event will be six hours	
If planning to do a reception only, your event will be five hours	
Reception Longer than Five Hours	\$500.00/hour
Bonfire for Pavilion (2 Hours Prior to Event End Time)	
S'mores Bar Included	\$200.00
Fire Pits for Lodge Patio (2 Hours Prior to Event End Time)	
S'mores Bar Included	\$400.00

UPBEAT DJ

info@upbeatdjllc.com

www.upbeatdjllc.com

DJ Wedding Packages

Our wedding packages include the following:

- Pre-wedding consultations for event planning
- Coordination with other professionals during wedding i.e. Photographers, caterers, banquet facility, etc.
- We keep the event flowing, we will work with you and your banquet manager to ensure proper flow for your event. We will always make sure everyone is on the same page and at the right place at the right time
- We work the entire time; during cocktail hour and dinner we are meeting your guests, entertaining other tables, and taking requests for the dancing portion of the evening.
- Music selections from 20s to today's current hits. We have something for everyone. If we do not have a song, we will find it for your special day.
- Over 30 combined years in the entertainment business.
- Every event is specific to the individual customer. We strive to make your day unique and special for you.
- Optional ceremony package available without equipment up charges; just add the ceremony to the total package time!
- Professional sound system.
- Please ask about our venue up lighting packages.

Four Hour Wedding Package: \$1400.00

Five Hour Wedding Package: \$1600.00

Six Hour Wedding Package: \$1800.00

SILVER SIT DOWN PACKAGE

This package includes the following:

- Three Course Sit Down Dinner
- Champagne Toast
- Napkins
- Cake and/or Cupcakes

Cocktail Hour

International Cheese Display with Imported and Domestic Cheeses, presented with Fresh Fruits and Assorted Crackers, Garden Fresh Vegetable Crudités with Herb Dip and Crab Artichoke Dip.

Salad Selections (Choice of One)

- Assorted Greens with Garden Vegetables and Choice of Two Dressings
- Traditional Caesar Salad with Romaine Lettuce, Grated Parmesan, Croutons & Caesar Dressing

Entrees (Choice of Two)

- Roast Prime Rib of beef au jus, with Herbed Popovers, served with Baked Potato and Seasonal Vegetables
- Char- Grilled Boursin Encrusted Tenderloin of Beef, served with Twice Baked Potato and Chefs Seasonal Vegetables
- Baked Herb Roasted Chicken served with Boulangere Potato, and Seasonal Vegetables
- Breast of Chicken stuffed with Cranberry Apple Dressing, Supreme Sauce served with Potato, and Seasonal Vegetables
- Sautéed Breast of Chicken Hunter Style with mushrooms, artichoke hearts, tomatoes, Demi-glaze and spring onions served with Rice Pilaf, and Chefs choice of Seasonal Vegetables
- Almond Breaded Turkey Schnitzel with Bourbon Apple Sauce, Garlic Mashed Potato, and Chefs Seasonal Vegetables
- Crab Stuffed Fillet of Sole, with Champagne Herb Buirre Blanc served with Citrus Risotto, and Seasonal Vegetables
- Baked Scrod "Boston Style" Butter Crumb Crust served with Citrus Risotto, and Seasonal Vegetables
- Pistachio Encrusted Salmon with Saffron Rice Pilaf, and Chefs Seasonal Vegetables

Please note Chefs Choice Vegetarian/Vegan Entrees Also Available

Price Per Person - \$79.00 (Plus 18% Service Charge & 7.35% CT Sales Tax)

Only Available in the Lodge

ULTIMATE BUFFET PACKAGE

This package includes the following:

- Buffet
- Champagne Toast
- Napkins
- Cake and/or Cupcakes

Cocktail Hour

International Cheese Display with Imported and Domestic Cheeses, presented with Fresh Fruits and Assorted Crackers, Garden Fresh Vegetable Crudités with Herb Dip and Crab Artichoke Dip.

Salad Selections (Choice of One)

- Assorted Greens with Garden Vegetables and Choice of Two Dressings
- Traditional Caesar Salad with Romaine Lettuce, Grated Parmesan, Croutons & Caesar Dressing

Entrees (Choice of Three)

- Baked Herb Roasted Chicken Pieces
- Chicken Marsala
- Baked Breast of Chicken with Stuffed with Cranberry Apple Dressing with Supreme Sauce
- Top Round of Roast Beef served with Mushroom Gravy
- Braised Beef and Vegetables, served with Egg Noodles
- Sliced Sirloin with Madeira Sauce
- Garlic Rosemary Marinated Loin of Pork with Onion Mustard Sauce
- Baked Filet of Salmon served with Cucumber Dill Cream
- Baked Scrod "Boston Style" with Lemon Aioli
- Crab Stuffed Sole with Herb Champagne Cream
- Baked Seafood Casserole: Scallops, Baby Shrimp and Mushrooms in Sherry Cream Sauce
- Roasted Vegetable Ragu over Penne
- Pasta Primavera tossed with Seasonal Vegetables, Basil, and a Roasted Garlic White Wine Cream Sauce
- Vegetarian Lasagna with Mushrooms, Eggplant, Zucchini, Tomatoes, Ricotta and Marinara Sauce

All served with choice of Potato/Rice, Vegetables, Bread Sticks

Price Per Person - \$79.00 (Plus 18% Service Charge & 7.35% CT Sales Tax)

Available in both the Lodge or Pavilion

PRINCESS BUFFET PACKAGE

This package includes the following:

- Buffet with Carver's Table
- Champagne Toast
- Napkins
- Cake and/or Cupcakes

Cocktail Hour

International Cheese Display with Imported and Domestic Cheeses, presented with Fresh Fruits and Assorted Crackers, Garden Fresh Vegetable Crudités with Herb Dip and Crab Artichoke Dip. Our Friendly Staff with Butler Pass Hot hors d'oeuvres (Choice of Four).

Salad Selections (Choice of One)

- Assorted Greens with Garden Vegetables and Choice of Two Dressings
- Traditional Caesar Salad with Romaine Lettuce, Grated Parmesan, Croutons & Caesar Dressing

Entrees (Choice of Three)

- Chicken Parmesan
- Chicken Pomodoro: Sautéed Chicken Breast in a Creamy Tomato Basil Sauce
- Almond Breaded Turkey Schnitzel with Bourbon Apple Sauce
- Beef Stroganoff served over Egg Noodles
- Medallions of Pork with Onion Mustard Sauce
- Crab Stuffed Sole with Herb Champagne Cream
- Pinwheels of Salmon with Cucumber Dill Sauce
- Baked Seafood Casserole: Scallops, Baby Shrimp and Mushrooms in Shirred Cream Sauce
- Farfalle Pasta with Asparagus, Zucchini, Sun-Dried Tomatoes, Grated Ricotta, and Marinara Sauce
- Pasta Primavera tossed with Seasonal Vegetables, Basil, and a Roasted Garlic White Wine Cream Sauce
- Vegetarian Lasagna with Mushrooms, Eggplant, Zucchini, Tomatoes, Ricotta and Marinara Sauce

All served with choice of Potato/Rice, Vegetables, Bread Sticks

From the Carver's Table (Choice of One)

- Roast Sirloin of Beef
- Roast Prime Rib of Beef
- Baked Glazed Honey Ham
- Roasted Boneless Turkey

Selections above served with Chefs Choice of Condiments

Price Per Person - \$89.00 (Plus 18% Service Charge & 7.35% CT Sales Tax)

Available in both the Lodge and Pavilion

CINDERELLA SIT DOWN PACKAGE

This package includes the following:

- Four Course Sit Down Dinner
- Champagne Toast
- Napkins
- Cake and/or Cupcakes
- Ceremony Site Fee
- Wait & Bar Service
- One Hour Full Service Open Bar
- Fire Pits or Bonfire

If in Pavilion, you can apply our Princess Buffet Package Menu to this package.

Cocktail Hour

International Cheese Display with Imported and Domestic Cheeses, presented with Fresh Fruits and Assorted Crackers, Garden Fresh Vegetable Crudités with Herb Dip and Crab Artichoke Dip. Our Friendly Staff with Butler Pass Hot hors d'oeuvres (Choice of Four).

Appetizers (Choice of One)

- Medley of Seasonal Fresh Fruits
- Homemade Soup- Italian Wedding, Cream of Broccoli, Minestrone, Chicken & Wild Rice, Tomato Pepper Bisque
- Chilled Gulf Shrimp Cocktail (3)
- Cheese Tortellini with Tomatoes, Basil, White Wine Roasted Garlic Cream Sauce
- Farfalle with Artichoke Hearts, Zucchini, Sun-Dried Tomatoes and Garlic Cream
- Roasted Vegetable Ragu over Penne

Salad Selection (Choice of One)

- Mesclun Greens with Dried Cranberries, Gorgonzola Toasted Pecans, Aged Balsamic Vinaigrette
- Assorted Greens with Garden Vegetables and Choice of Two Dressings
- Traditional Caesar Salad with Romaine Lettuce, Grated Parmesan, Croutons & Caesar Dressing

Entree Selection (Choice of Two)

- Roast Prime Rib of beef au jus, with Herbed Popovers, served with Baked Potato and Seasonal Vegetables
 - Almond Breaded Turkey Schnitzel with Bourbon Apple Sauce, Garlic Mashed Potato and Chefs Seasonal Vegetables
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CINDERELLA SIT DOWN PACKAGE

- “Open Faced” Beef Wellington with Port Wine Sauce, served with Roasted red Bliss Potato and Chefs Seasonal Vegetables
- Grilled Tenderloin of Beef topped with Bleu Cheese Bacon Butter, served with Twice Baked Potato and Chefs Seasonal Vegetables
- Surf & Turf- Petit Filet Mignon paired with Baked Stuff Shrimp with Drawn Butter served, with Parslied New Potato and Chefs Seasonal Vegetables
- Garlic & Herb Roasted Half Chicken with Sweet Potato Hash, served with Chefs Seasonal Vegetables
- Double Breast of Chicken with Prosciutto and Fontina Cheese, Marsala Wine Glaze, served with Bolangere Potato and Chefs Seasonal Vegetables
- Grilled Pork Chop Apple Cider Glaze served with Roasted Sweet Potato Coins and Chefs Seasonal Vegetables
- Pistachio Crusted Filet of Atlantic Salmon with Asparagus Risotto and Chefs Seasonal Vegetables
- Baked Scrod “Boston Style” with Lemon Aioli, served with Citrus Risotto and Chefs Seasonal Vegetables

Chefs Choice Vegetarian/Vegan Meal Also Available

Price Per Person - \$105.00 (Plus 18% Service Charge & 7.35% CT Sales Tax)

Only Available in the Lodge

BUTLER HORS D'OEUVRES

*Speciality Hot Hors D'oeuvres for Princess and Cinderella Packages
(Choose Four)*

- Spanicopitas - Spinach & Cheese Phyllo's (Flaky Pastry Triangles filled with Spinach & Feta Cheese)
 - Beef Franks in a Blanket - All Beef Cocktail Franks wrapped in Puff Pastry served with Honey Mustard Sauce
 - Scallop & Bacon Wraps - Tender Sea Scallops wrapped in Bacon
 - Teriyaki Beef Skewers - Tenderloin Tidbits Marinated in Teriyaki Glaze, Skewered & Grilled "Hibachi Style"
 - Caesar Stuffed Mushrooms - Stuffed with Parmesan and Garlic Flavored Panko Crumbs
 - Meatballs - Choice of Swedish in a Brown Sauce Flavored with Sour Cream & Chives - Sweet & Sour Meatballs with Tangy & Sweet Flavored Sauce - Au Poivre in a Rich Brown Sauce with Cracked Peppercorns & Dizon
 - Chicken Skewers with Peanut Sauce - Chicken in Brochette with Spicy Spring Onion & Peanut Dipping Sauce
 - Mini Monte Cristos - Ham & Cheese Sandwiches with Puff Pastry
 - Bruschetta Slices - Garlic Italian Rusks with a Savory Tomato Topping Seasoned with Herbs & Cheese
 - Mini Grilled Cheese with Tomato Soup Shots (A Fall Favorite)
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BAR SERVICE

Plus 18% Service Charge & 7.35% CT Sales Tax

Bar Set Up Fee of \$150.00

Bar Options

- **Cash Bar Services**

- **Open Bar Packages**

Full Service Call & Premium Brands

\$12.00 First Hour (Per Person)

\$10.00 Each Additional Hour (Per Person)

Beer, Wine & Soda Bar Only w/ Mixed Drinks Available for Cash

\$10.00 First Hour (Per Person)

\$8.00 Each Additional Hour (Per Person)

- **Bar Tab**

Establish an amount (to be determined prior to event) which will be tabulated based on consumption

Beer Choices:

Bud
Bud Light
Coors Light
Corona Premier
Angry Orchard
White Claw
Sam Seasonal
Yuengling Lager
Founders All Day IPA
Headwav IPA

House Wines:

Chardonay/Pinot
Cabernet Sauvignon
Merlot
White Zinfandel

ROOM RENTAL FEES

	Saturday	Sunday	Friday
Open Air Pavilion	\$3500.00 (Min 120)	\$3000.00 (Min 100)	\$3000.00 (Min 100)
Pavilion Only Available From Memorial Day Weekend Until Columbus Day Weekend			
Lodge	\$4200.00 (Min 120)	\$3700.00 (Min 100)	\$3700.00 (Min 100)

We Require a \$1,000.00 Non-Refundable Deposit to Hold Your Date
Please Add 18% Service Charge and 7.35% Connecticut Sales Tax to All Prices

Payment Schedule

All Final Payments Must Be Paid By Certified Bank Check
No Credit Cards Taken

- 25% of Total Due Nine Months in Advance
- 25% of Total Due Six Months in Advance
- 25% of Total Due Three Months in Advance
- 25% of Total Due Three Weeks in Advance

At this time, we also need your floor plan and meal choice forms (if sit down)

Please Note: We accept Visa, MasterCard, and Discover Card.

There is a \$50.00 fee for any checks returned from the bank

DIRECTIONS TO WRIGHTS MILL FARM, INC.

FROM NEW YORK & SOUTHERN CT

I-95 north to I-395 north (at New London) to exit 19. Take 169 north to Canterbury, 8 miles (junction of Route 14) cross the intersection, go past "Better Val-U" supermarket 1/4 mile and turn left onto North Society Road. (see Wright's Mill sign), follow this for 4 miles to our sign at Creasy Road, on the left.

FROM BOSTON & FRAMINGHAM, MA

Mass Pike west to exit 10 (Auburn). I- 395 South to exit 37B (Danielson). Follow Rte. 6 West through Brooklyn. Cross Rte.169, continue on Rt.6 for 1.3 miles, and turn left onto Windham Rd. (see Wright's Mill sign) take your 2nd left onto North Society Road then take your 2nd right on to Creasy Road into our farm.

FROM WORCESTER, MA

I-395 south to exit 37B (Danielson). Follow Rte. 6 West through Brooklyn. Cross Rte. 169, continue on Rt.6 for 1.3 miles, and turn left onto Windham Road (see Wright's Mill sign) take your 2nd left onto North Society Road then take your 2nd right on to Creasy Road into our farm.

FROM PROVIDENCE, RI

Follow Rte. 6 West through Brooklyn. Cross Rte. 169, continue on Rt.6 for 1.3 miles, and turn left onto Windham Road (see Wright's Mill sign) take your 2nd left onto North Society Road then take your 2nd right on to Creasy Road into our farm.

FROM HARTFORD & MANCHESTER, CT

I-384 to the Route 6 & 384 bypass around Willimantic. Continue on Route 6 through Chaplin. Cross Route 97, continue 4.4 miles and turn right onto Windham Road (see Wright's Mill sign), take your 2nd left onto North Society Road then take your 2nd right on to Creasy Road into our farm.

FROM GLASTONBURY, CT

Route 66 to Willimantic. Follow the Route 6 & 384 bypass around Willimantic. Continue on Route 6 through Chaplin. Cross Route 97, continue for 4.4 miles and turn right onto Windham Road (see Wright's Mill sign), take your 2nd left onto North Society Road then take your 2nd right on to Creasy Road into our farm.

FROM NEW LONDON, CT

I-395 north to exit 19. Take Route 169 north 8 miles to Canterbury (junction of Route 14), cross intersection, go past "Better Val-U" Supermarket 1/4 mile and turn left onto North Society Road (see Wright's Mill sign), follow this for 4 miles to our sign at Creasy Road, on the left.

**LODGING NEAR WRIGHTS
MILL FARM**

Plainfield, Connecticut

La Quinta Inn - 860.564.1010

Griswold, Connecticut

Comfort Inn & Suites - 860.376.3200

Uncasville, Connecticut

Hyatt Place - 860.383.1234

Mohegan Sun - 860.226.7711

Norwich, Connecticut

Courtyard by Marriott - 860.886.2600

Hilton Inn - 860.885.1100

Ledyard, Connecticut

Foxwoods - 860.312.3000

Dayville, Connecticut

Comfort Inn and Suites - 860.779.3200

PREFERED VENDORS

TRANSPORTATION

Joshua's Limousine Service

860.865.0672

www.joshuaslimousine.com

Savino Transportation Inc.

860.423.0506

PREFERED VENDORS

PHOTOGRAPHY

Devolve Imaging

860.373.4184

www.devolveimaging.com

Jess Lance Photo

860.884.6685

www.jesslancephoto.com/#

Heather Hudson Photography

860.514.5112

www.heatherhudsonphotography.com

VIDEOGRAPHY

4th Henry Productions

860.859.7220

www.4thhenry.com

MAKEUP

Ashleigh Taylor Bridal & Beauty

www.ashleightaylorbridalbeauty.com

Nadia's Beauty Spot

nadiasbeautyspot@gmail.com

Arielle Pepas

<http://arielleannebeauty.com/>

FLORISTS

McKenna's

860.887.2479

www.mckennasflowershop.com

BLOOM Creative Floral & Events

860.377.0572

www.bloomcreativefloral.com

The Sunshine Shop

860.774.1662

www.thesunshinestop.net
