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## UPBEAT DJ

[info@upbeatdjllc.com](mailto:info@upbeatdjllc.com)

[www.upbeatdjllc.com](http://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

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## 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)**

**2025 pricing \$89.00**

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## 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)**

**2025 Pricing \$89.00**

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## 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)**

**2025 Pricing \$99.00**

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## 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)**

**2025 Pricing \$115.00**

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## 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

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## ROOM RENTAL FEES

	Saturday	Sunday	Friday
Open Air Pavilion	\$3500.00 (Min 120)	\$3000.00 (Min 100)	\$3000.00 (Min 100)
<b>Pavilion Only Available From Memorial Day Weekend Until Columbus Day Weekend</b>			
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

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**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](http://www.joshuaslimousine.com)

Savino Transportation Inc.

860.423.0506

**PREFERED VENDORS**

**PHOTOGRAPHY**

Devolve Imaging

860.373.4184

[www.devolveimaging.com](http://www.devolveimaging.com)

Jess Lance Photo

860.884.6685

[www.jesslancephoto.com/#](http://www.jesslancephoto.com/#)

Heather Hudson Photography

860.514.5112

[www.heatherhudsonphotography.com](http://www.heatherhudsonphotography.com)

**VIDEOGRAPHY**

4th Henry Productions

860.859.7220

[www.4thhenry.com](http://www.4thhenry.com)

**MAKEUP**

Ashleigh Taylor Bridal & Beauty

[www.ashleightaylorbridalbeauty.com](http://www.ashleightaylorbridalbeauty.com)

Nadia's Beauty Spot

[nadiasbeautyspot@gmail.com](mailto:nadiasbeautyspot@gmail.com)

Arielle Pepas

<http://arielleannebeauty.com/>

**FLORISTS**

McKenna's

860.887.2479

[www.mckennasflowershop.com](http://www.mckennasflowershop.com)

BLOOM Creative Floral & Events

860.377.0572

[www.bloomcreativefloral.com](http://www.bloomcreativefloral.com)

The Sunshine Shop

860.774.1662

[www.thesunshinestop.net](http://www.thesunshinestop.net)

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