



**M**  
THE  
**MANSION**  
AT BALD HILL  
*weddings*



## TO THE HAPPY COUPLE

The Mansion at Bald Hill would like to thank you for considering our venue for your future wedding event.

Each wedding is unique and we are here to make sure every aspect is what you would expect. We would feel honored to help you decide on all of the perfect touches for your wedding reception and ceremony.

The following pages describe the different menu choices and “need to know” information. Nothing is set in stone and details can be tailored to your liking.

We look forward to serving you, your family, and special guests for this momentous occasion.

Sincerely,

Janet Waterman  
General Manager/Event Coordinator

*featured photography by:*  
TRAILING TWINE PHOTOGRAPHY  
DEVOLVE IMAGING  
SHELBY ANN PHOTOGRAPHY  
TERESA JOHNSON PHOTOGRAPHY

## *rental of the banquet center*

The Mansion will host one wedding per day. The timing of your ceremony and reception will be flexible with a 10PM departure time. This site fee covers set-up, breakdown, cleaning before and after your function, use of the Mansion’s Banquet Center, use of the outdoor patio, and amenities (weather permitting), floor length linens and napkins, 140 ceremony chairs, and hurricane lamps for centerpieces, for up to five hours. One additional hour can be added and prorated at \$500/hr. Your ceremony can be held on site in our beautifully manicured gardens at no additional cost.

## *site fee*

### MAY - NOVEMBER

Friday - \$3,500  
Saturday - \$4,500  
Sunday - \$3,500

### DECEMBER - APRIL

Friday - \$1,750  
Saturday - \$2,500  
Sunday - \$1,750

## *service fee*

20% of all food and beverages.

## *tax*

CT state sales tax will be added to the final bill.

## *bar fees*

An estimate for the bar is based on consumption. The bar is flexible and can be open, partially open, cash, or a price specific capped amount. Guests do not get to select their alcohol choices. We reserve the right to limit and control the amount of alcoholic beverages consumed by your guests on our premises. Shots will not be served. A full open bar would be estimated at \$30 per person. Outside alcohol is not permitted.

## *champaign toast*

\$3.50 Per Person





*music + entertainment*

Please make arrangements with your musicians, DJ's and bands well in advance regarding arrival time, space allotments, special electrical connections, ending times, and any other special requests. Doors will open for vendor setup 2 hours prior to the scheduled time for guests to arrive.

*decorations + displays*

Any and all decorations are subject to approval. Nothing can be tacked, pinned, taped, etc. to the walls, ceiling, floors, doors, or windows, without prior permission from management. Confetti, glitter and/or balloons are not permitted.

*guaranteed counts*

A confirmed number of guests is required three weeks prior to the event date. All changes will be based on the guaranteed number or the actual amount of guests, whichever is greater.

*wedding cakes + cupcakes*

**MANSION BAKER**

Cake - \$7 Per Person  
Cupcakes - \$3.50 Per Person

**OUTSIDE BAKERY**

Cake - \$2 Per Person (Cake Cutting Fee)  
Cupcakes - No Charge

**VENETIAN TABLE - \$8 PER PERSON**

*deposit + payment*

A deposit of the site fee is required to hold and confirm a date for your wedding. Full payment in the form of a banker's check will be due three weeks prior to the wedding. The amount due will be determined after we receive the confirmed number of guests (three weeks before). Any unpaid balance due to an open bar or overtime on site will be settled at the end of the night and paid by either cash or personal check. There will be a 3% processing fee if paying with a credit card.

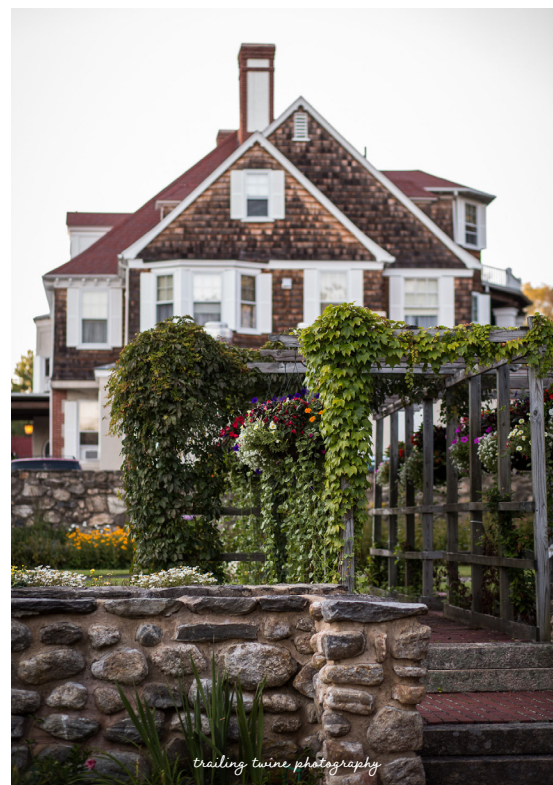
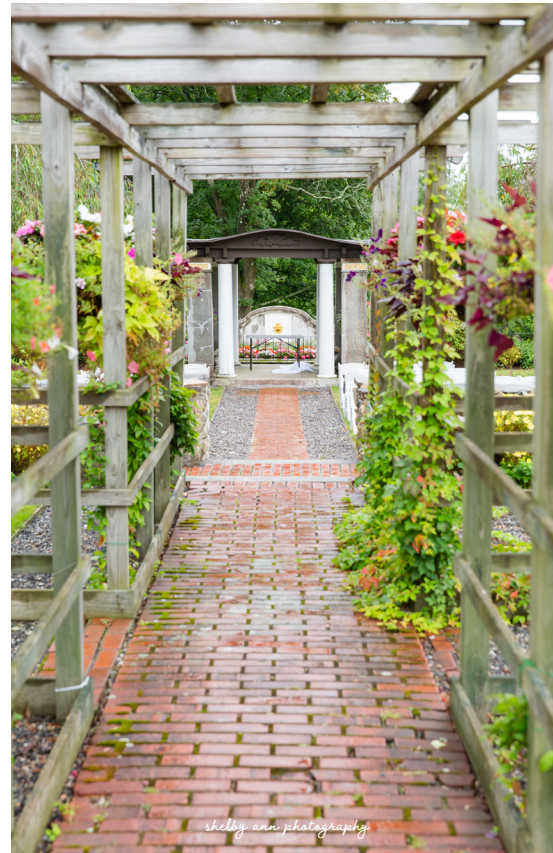
*cancellations*

Cancellations made twelve months prior to the event will result in the return of the deposit unless there are expenditures directly incurred for your event. If cancellations are made less than twelve months prior to the date, your deposit will not be refunded, unless otherwise decided by management.

**ALL FEES AND MENU PRICES ARE SUBJECT TO CHANGE AT ANY TIME.**







THE MANSION AT  
BALD HILL GARDEN  
*ceremony space*

Experience your ceremony in the Mansion at Bald Hill's beautifully manicured garden. An exquisite natural archway draped with vines of colorful flowers provides a romantic setting as you walk down the aisle to our beautiful trellis. The ceremony can take place on site at no additional charge. 140 ceremony chairs are included at no additional cost; more chairs can be rented if they are needed.





# THE MANSION AT BALD HILL

*the mansion restaurant and  
bed + breakfast*

The Mansion at Bald Hill is located in the “quiet corner” of Northeast Connecticut and now serves as a place of celebration and retreat. The home consists of three floors with twenty-one rooms. The Mansion has been transformed into an elegant Fine Dining Restaurant and comfortable Bed & Breakfast. The Mansion has 6 guest rooms available; check online availability and book your room today.

*rehearsal dinner*

The Mansion at Bald Hill is the perfect place to host your Rehearsal Dinner or Brunch send-off. Take a step back in time with the beautiful colonial atmosphere of the Mansion at Bald Hill. A Rehearsal Dinner site fee will be determined by the Event Coordinator. The Menus for the Rehearsal Dinner are subject to change and alternatives/additions may be discussed with the Event Coordinator at any time.







# THE BANQUET CENTER

The Mansion at Bald Hill opened the doors to its elegant new Banquet Center in May of 2015. This exquisite architectural design was developed over a two-year period, breaking ground in the spring of 2014. The vision for this new facility was to capture the pure elegance and the timeless style of the Mansion at Bald Hill.

7,500 square feet      275 guest capacity



*the pre-function room*

*the grand ballroom*

As you and your guests enter this magnificent facility you will pass through the beautiful Pre-Function Room. This welcoming room contains coffered ceilings, wainscoting walls, and a large stone fireplace, providing a warm reception for your guests. Elegant furniture inspired by the colonial period compliment the room with comfort and style.

The Mansion at Bald Hill Banquet Center is home to a stunning 275 guest Grand Ballroom containing decorative wood arched truss design and gorgeous candelabra chandelier lighting. The large ballroom is bright and alive with natural lighting from its grand nine window arrangement while offering a scenic view of Bald Hill. A spacious dance floor, sound system for music, and a sophisticated 20 foot Italian granite bar compliment the ballroom to make your event unforgettable. Your guests will be impressed with the simple classic elegance of the Grand Ballroom.



*outdoor patio*

The spectacular outdoor venue features a vast 3,000 square foot patio area. Comfortable outdoor furniture invites you to stay and enjoy all of the stunning features the outdoor patio has to offer, including an impressive outdoor gas fireplace, a gas fire ring, a luxurious 3-tier fountain, and a serene stone waterfall. The patio amenities provide a picture perfect back drop for any occasion.

THE CONFERENCE ROOM IS NOT INCLUDED IN THE BANQUET CENTER RENTAL FOR WEDDINGS.



## THE SAPPHIRE

*reception*

\$60 BUFFET  
\$63 PLATED & SERVED

### *a garden table*

Your guests can enjoy a dramatic tiered display of the best of the garden. Fresh fruits and vegetable crudités presented with a variety of dipping condiments to accent this wonderful beginning to your reception.

### *salad*

Mixed Garden Greens with  
Sun Dried Tomato Vinaigrette.

### *passed hors d'oeuvres*

Individual Petite Quiche  
Marsala Meatballs  
Sesame Chicken  
Pizza Canapés  
Boursin Cheese Canapés

INDIVIDUAL PETITE QUICHE



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STUFFED FILET OF SOLE

### STUFFED FILET OF SOLE

Tender Sole baked with a moist crab and scallop filling and served with a delicate lemon Chablis butter sauce.

### GRILLED TENDERLOIN TIPS FLORENTINE

Satisfying pieces of Prime Tenderloin grilled for extra depth of flavor, then tossed in a garlic buttered brown sauce with spinach, roasted peppers, mushrooms and caramelized onions.

### HERB ROASTED BREAST OF TURKEY

Herbs and butter are infused under the skin of plump turkey, roasted so the flavors can baste into the meat until golden brown and then served at its succulent best with natural gravy.

*offerings include fresh seasonal vegetables and a starch*

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THE PEARL  
*reception*

\$70 BUFFET  
\$73 PLATED & SERVED

*mansion crudités and cheese table*

A classic marriage of tastes and flavors to welcome and quench the palate of your guests, this tiered display combines whole and cut fruits with seasonal vegetables and an assortment of traditional cheeses accented by house crafted dips and a variety of breads and crackers.

*salad*

Our Classic, Caesar Salad with house toasted garlic croutons and Pecorino Romano cheese.

*passed hors d'oeuvres*

Maryland Crab Cakes  
Scallops Wrapped in Crisp Bacon  
Goat Cheese Tarts  
Mexican Chicken Bites  
Tempura Fried Dynamite Sushi Roll  
Bruschetta Varie

SCALLOPS WRAPPED IN CRISP BACON



CHICKEN TUSCANY

MEDALLIONS OF SALMON

Fresh Pacific Salmon baked with white wine, lemon butter and a garnishing of tomato caper relish.

CHICKEN TUSCANY

Boneless Breast of Tender Chicken seasoned with Italian herbs and sautéed in a rich Marsala wine brown sauce with fresh mushrooms. Baked and finished with concassé of plum tomatoes and fresh basil.

ENGLISH CUT PRIME RIB

Aged Prime Rib of Beef slow roasted for exquisite flavor and sliced thin for extra tenderness. Served with natural juices and sour cream horseradish sauce.

*offerings include fresh seasonal vegetables and a starch*



## THE EMERALD *reception*

**\$80 BUFFET**  
**\$83 PLATED & SERVED**

### *gourmet tapas display*

“Tapas” translates to small tastes, and an assortment of global flavors to perk up your guests. The assortment features Mediterranean Olives, Marinated Mushrooms, Grilled Vegetables, Artichokes, Spanish Eggplant Caponata, Hummus & Tabbouleh, complimented by breads and crackers for dipping and feasting. Cheeses, fruits and vegetable crudités complete the table.

### *salad*

Classic Spinach Salad with wedge beefsteak tomato, red onion, egg garnish and crisp bacon accented with aged balsamic vinaigrette.

### *passed hors d'oeuvres*

Prosciutto Di Parma Risotto Cake  
Coconut Fried Shrimp  
Caprese Skewers  
Asian Beef Tenderloin  
Pear Lobster Salad Canapés  
Gorgonzola Canapés

### GORGONZOLA CANAPÉS



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*shelby ann photography*  
CHICKEN AU POIVRE

### SEAFOOD ENSEMBLE

Fresh New England Cod, Crowned with Shrimp and Scallops, baked under a blanket of velvety Lobster Saffron cream sauce with a cracker crumb topping.

### SUPREME NEW YORK PRIME SIRLOIN

A roast of aged Prime Sirloin of Beef, crusted with herbs and seasonings, then oven roasted for tender supremacy. Gently sliced and served with a Portobello brown sauce and horseradish cream sauce.

### CHICKEN AU POIVRE

Tender Breast of Chicken expertly seasoned and Sautéed to succulent perfection in a rich Cognac cream sauce, accented with shallots and green peppercorns.

*offerings include fresh seasonal vegetables and a starch*

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## THE DIAMOND *reception*

\$90 BUFFET  
\$93 PLATED & SERVED

### *alsatian charcuterie and cheese table*

The Hallmark of this display begins with Artisan Breads of rustic and classic character rising as a functional centerpiece with a tiered display of imported and domestic farmstead cheeses. A selection of smoked, cured and hand crafted Charcuterie finishes the table for the elegance of a supreme reception.

### *salad*

Our Classic Caesar Salad with house toasted garlic croutons and Pecorino Romano cheese.

### *passed hors d'oeuvres*

Lobster and Seafood Dumplings  
Jumbo Shrimp Cocktail  
Grilled Goat Cheese & Tomato Soup Shooters  
Apricot Duckling Canapés  
Seared Tenderloin Beef Tips  
Smoked Salmon Tartare Canapés

GRILLED GOAT CHEESE & TOMATO SOUP SHOOTERS



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*terese johnson photography*

FILET MIGNON

### CHICKEN ROXANNE

Boneless Breast of Chicken Sautéed to perfection and baked with mushrooms, garlic butter, a melting of Gouda cheese, and sherry wine. Served on a pool of Madeira sauce and accented with class Hollandaise.

### LOBSTER STUFFED SHRIMP

Jumbo Shrimp, baked with a delicate Maine Lobster Stuffing, infused with fresh herbs and aromatic vegetables, then finished in a lemon butter Chablis wine sauce.

### FILET MIGNON

Grilled and perfectly seasoned 8oz Beef Tenderloin Steak, accompanied by a rich house demi-glace and zesty Béarnaise sauce.

*offerings include fresh seasonal vegetables and a starch*

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## GETTING READY

*at the mansion*

The Mansion at Bald Hill has six elegant rooms available to get ready in. The availability of the rooms are first come first serve and can be booked on our website or with our event coordinator. A complimentary room will be given to the bride to get ready in based on availability. Check-in time for the bridal suite is 12:30 PM or later. If access is required prior to the check-in time the room can be booked for the night before upon availability.

Please note that the Mansion does not offer lunch, however, recommendations for nearby restaurants can be provided.





# ROOM ACCOMMODATIONS

The Mansion at Bald Hill is a delightful Bed & Breakfast, with six exquisite guest rooms available. The rooms can be viewed on our website at [www.mansionatbaldhill.com](http://www.mansionatbaldhill.com). A full breakfast is provided for all overnight guests.



**MRS. BOWEN'S ROOM**

The original mistress of the house's private suite. This extra-large room features a fireplace, king-sized bed, writing desk, window seat, and a sitting area. The newly remodeled private bath features a double marble shower and marble double sinks.....\$230.00



**ROXANNA'S SUITE**

A spacious suite overlooking the side garden, a center sitting room with fireplace and sofa with full-size pull-out, queen-sized bed, inviting window seat, and private bath with huge tiled shower.....\$210.00



**MR. BOWEN'S ROOM**

The gentleman's private abode with fireplace, substantial king-sized bed and writing area with a comfortable lounging couch. The bedroom features a large space with all amenities, tiled floor and a relaxing large walk-in shower.....\$205.00



**THE WENTWORTH ROOM**

A corner room with presidential blue walls featuring ample space, a classic fireplace, king-sized bed, private bath with deep claw foot soaking tub and marble sink.....\$180.00



**BALD HILL SUITE**

A very comfortable room with queen-sized bed, fireplace, window seat, private bath with claw foot tub for a soothing soak, and adjoining room with small sofa with single pull-out as an additional private area separate from the main room....\$180.00



**GARDEN ROOM**

This corner room overlooking the formal garden is quiet and cozy. Containing a queen-sized bed and a large private bath with a walk-in shower.....\$140.00

An exquisite breakfast accompanies every stay. All rooms are available with cable, high-speed Internet access, television and VCR/DVD players. There is also a library of DVD's to access for your enjoyment. Room amenities include: CD player with alarm clock, in-room coffee maker, hair dryer, iron and ironing board. All rooms are double occupancy and are subject to a CT State lodging tax.

*pricing is subject to change*

## REFERRALS FOR OTHER ACCOMMODATIONS

**SOUTHBRIDGE HOTEL & CONFERENCE CENTER**  
508.765.8000 • [info@southbridgehotel.com](mailto:info@southbridgehotel.com) • [southbridgehotel.com](http://southbridgehotel.com)

200 ROOMS • 20 MINUTES FROM THE MANSION AT BALD HILL

**THE INN AT WOODSTOCK HILL**  
860.928.0528 • [innwood@gmail.com](mailto:innwood@gmail.com) • [woodstockhill.com](http://woodstockhill.com)

25 ROOMS PLUS A COTTAGE • ACROSS THE STREET FROM THE MANSION AT BALD HILL

AN OPTION FOR AN AFTER PARTY IS AVAILABLE AT BOTH LOCATIONS





HERE TO MAKE YOUR EXPERIENCE  
*simply memorable*



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