



FOUR   
POINTS  
BY SHERATON

.....  
Meriden

Weddings

*Congratulations*



*on Your  
Engagement*

The Four Points by Sheraton in Meriden Connecticut is proud to offer several spaces perfect for celebrating your wedding. Whether it be a large gathering in our Charter Oak Ballroom, or a smaller more intimate dinner in one of our many other spaces, we would be happy to personalize your experience.

To speak with our Personal Wedding Consultant  
Stacey Lisborg  
please call

**(203) 608 7109**

# Celebration Wedding Reception

One Hour Open Bar  
Stationary Hors d'Oeuvres Display  
Butler Passed Hors d'Oeuvres  
Four Course Dinner  
Customized Wedding Cake by Kim's Cottage Confections  
Choice of White or Champagne Floor Length Linens, Overlays and Napkins  
On Site Wedding Planner  
Complimentary Overnight Stay on your Wedding Night  
Special Room Rates for Your Overnight Guests  
Overnight Accommodations and Dinner for Your One Year Anniversary

**\$45.00 Per Person**

All prices are subject to a taxable 20% service charge and 6% Connecticut State Tax

*We proudly serve hand-crafted wedding cakes by Kim's Cottage Confections*

# Celebration Wedding Reception

## COCKTAIL HOUR

### Chef's Harvest Table

Stationary Hors D'Oeuvres Display to Include:  
Fresh Seasonal Fruits, Imported and Domestic Cheeses  
and Vegetable Crudités with Dip

### Butler Passed Hors D'Oeuvres - White Glove Service

(Please Select Four)

Stuffed Mushroom Caps with Italian Sausage or Maine Crab Meat  
Scallops Wrapped in Bacon  
Tuna Tartar with Waffle Potato Chips  
Bruschetta with Tomatoes, Fresh Mozzarella and Basil Oil  
Eggplant Bruschetta  
Spanakopitas (Phyllo filled with Spinach)  
Mini Bouchée with Dipping Sauce  
Clams Casino  
Skewered Chicken Satay with Dipping Sauce  
Coconut Battered Shrimp  
Potato Pancakes with Apple Chutney  
Prosciutto Wrapped Asparagus  
California Rolls with Tabiko  
Sun-Dried Tomato and Artichoke Tarte  
Scallops Nantucket  
Asian Pork Dumplings  
Alsatian Tarte with Caramelized Onions and Crisp Smoked Bacon  
Citrus Gilled Salmon with European Cucumbers  
Corn Fritters with Roasted Pepper Aioli

# Celebration Wedding Reception

## SIT DOWN DINNER

### Appetizers

(Please Select One)

Clam Chowder • Minestrone  
Wild Mushroom Feuillette • Creole Style Fish Cakes  
Oven-Dried Tomato and Herb Risotto • Blinis and Crème Fraîche  
Traditional Manicotti with Basil and Romano  
Mélange of Grilled Tuscan Vegetables with Reduced Balsamic Vinegar

### Salad

(Please Select One)

Mélange of Greens with Tapenade of Fresh Vegetables  
and Champagne Vinaigrette  
Mesclun Greens with Preserved Tomatoes and Chevre Cheese Crostini  
Arugula and Radicchio Salad with Toasted Pine Nuts, Pears and Fennel  
Spinach Salad with Gorgonzola and Roasted Peppers

*Served with Warm Rolls and Butter Rosettes*

### Dinner Selections

(Please Select Two – Advanced Count Required)

Crab and Scallop Stuffed Shrimp with Basmati Rice and Lemon Beurre Blanc  
Herb Encrusted Chicken Breast with Sautéed Spinach and Lyonnaise Potatoes  
Slow Roasted Prime Rib of Beef with Port-Braised Shallots & Wild Mushrooms  
Roulade of Chicken with Prosciutto, Spinach & Provolone  
Pan-Seared Salmon Fillet with Yellow Pepper Sauce  
Pan-Seared Halibut with Roasted Corn Sauce and Wild Rice Pancake  
Herb Encrusted Red Snapper with Fresh Fruit Salsa & Chive Oil  
Penne Pasta with Sautéed Wild Mushrooms and Potatoes

Some Items subject to market availability.

It is our pleasure to provide custom menu proposals to complement your special occasion.

Customized Wedding Cake  
Service of Freshly Brewed Coffees and Herbal Teas

275 Research Parkway • Meriden, CT 06450  
TEL: 203 238 2380 • FAX: 203 238 4535

# Celebration Wedding Reception

## BUFFET DINNER

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### Appetizers

(Please Select One)

Clam Chowder • Minestrone  
Wild Mushroom Feuille  
Creole Style Fish Cakes  
Oven-Dried Tomato and Herb Risotto  
Blinis and Crème Fraîche  
Traditional Manicotti with Basil  
and Romano  
Melange of Grilled Tuscan Vegetables  
with Reduced Balsamic Vinegar

### Salads

(Please Select Three)

Four Bean Salad  
Caesar Salad with Garlic Croutons  
German Potato Salad • Crisp Garden Salad  
Red Bliss Potato Salad  
Southwestern Corn Salad  
Pasta Salad with Roasted Red Peppers and Black  
Olives  
Orzo Salad with Julienned Vegetables  
Asian Rice Salad  
Spinach Salad with Gorgonzola Cheese  
and Roasted Peppers

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### Entrées

(Please Select Three)

Baked Ziti with Ricotta and Basil  
Tortellini Alfredo or Marinara  
Penne with Sautéed Mushrooms and Roma Tomatoes  
Penne with White Clam Sauce or Vodka Sauce  
Penne Carbonara  
Traditional Stuffed Shells with Basil and Romano  
Four Points Chicken with Sautéed Mushrooms and Marsala Wine Sauce  
Roasted Garlic and Herb Baked Chicken  
Chicken Piccata or Chicken Marsala  
Chicken Tuscany with Prosciutto Ham, Wild Mushrooms and Madeira Wine Sauce  
Roulade of Chicken with Prosciutto, Spinach and Fresh Mozzarella  
Tequila Marinated Grilled Chicken Breast with Fruit Salsa  
Braised Beef Tips with Sautéed Mushrooms and Caramelized Onion  
Tournedos of Beef Tenderloin  
Seafood Newberg  
Pork with Vinegar Peppers  
Chipolte Marinated Hanger Steak  
Grilled Flank Steak with Onion Glace  
Baked Cod with Herbs and Capers  
Sautéed Clams & Mussels  
Roast Pork Loin  
Broiled Sole with Warm Lemon & Tomato Vinaigrette  
Crab Stuffed Sole with Lemon Butter Sauce  
Pan Seared Salmon and Julienned Leeks, Fennel and Carrots  
Blackened Red Snapper with Lemon Beurre Blanc

Customized Wedding Cake

Service of Freshly Brewed Coffees and Herbal Teas

# Classic Wedding Reception

## FIVE HOUR RECEPTION TO INCLUDE

Four Hour Open Bar  
Stationary Hors d'oeuvres Display  
Butler Passed Hors d'oeuvres with White Glove Service  
Champagne Toast  
Four Course Dinner  
Customized Wedding Cake  
Choice of White or Champagne Floor Length Linens,  
Overlays and Napkins  
On Site Wedding Planner  
Complimentary Overnight Stay on your Wedding Night  
Special Room Rates for Your Overnight Guests  
Dinner and Overnight Accommodations for Your One Year Anniversary

**\$60.00 Per Person**

All prices are subject to a taxable 20% service charge and 6% Connecticut State Tax  
*We proudly serve hand-crafted wedding cakes by Kim Cottage Confections*

# Classic Wedding Reception

COCKTAIL HOUR

Chef's Harvest Table

Stationary Hors D'Oeuvre Display to Include:  
Fresh Seasonal Fruits, Imported and Domestic Cheeses  
and Vegetable Crudit  with Dip

Butler Passed Hors D'Oeuvres - White Glove Service  
(Please Select Four)

Stuffed Mushroom Caps with Italian Sausage or Maine Crab Meat  
Scallops Wrapped in Bacon  
Tuna Tartar with Waffle Potato Chips  
Bruschetta with Tomatoes, Fresh Mozzarella and Basil Oil  
Eggplant Bruschetta  
Spanakopitas (Phyllo filled with Spinach)  
Mini Bouch e with Dipping Sauce  
Clams Casino  
Skewered Chicken Satay with Dipping Sauce  
Coconut Battered Shrimp  
Potato Pancakes with Apple Chutney  
Prosciutto Wrapped Asparagus  
California Rolls with Tabiko  
Sun-Dried Tomato and Artichoke Tarte  
Scallops Nantucket  
Asian Pork Dumplings  
Alsacian Tarte with Caramelized Onions and Crisp Smoked Bacon  
Citrus Grilled Salmon with European Cucumbers  
Corn Fritters with Roasted Pepper Aioli

# Classic Wedding Reception

## SIT DOWN DINNER

### Appetizers

(Please Select One)

Clam Chowder • Minestrone  
Wild Mushroom Feuillette • Creole Style Fish Cakes  
Oven-Dried Tomato and Herb Risotto • Blinis and Crème Fraîche  
Traditional Manicotti with Basil and Romano  
Melange of Grilled Tuscan Vegetables with Reduced Balsamic Vinegar

### Salad

(Please Select One)

Melange of Greens with Tapenade of Fresh Vegetables and Champagne Vinaigrette  
Mesclun Greens with Preserved Tomatoes and Chevre Cheese Crostini  
Arugula and Radicchio Salad with Toasted Pine Nuts, Pears and Fennel  
Spinach Salad with Gorgonzola and Roasted Peppers

*Served with Warm Rolls and Butter Rosettes*

### Dinner Selections

(Please Select Two – Advanced Count Required)

Crab and Scallop Stuffed Shrimp with Basmati Rice and Lemon Beurre Blanc  
Herb Encrusted Chicken Breast with Sautéed Spinach and Lyonnaise Potatoes  
Slow Roasted Prime Rib of Beef with Port-Braised Shallots & Wild Mushrooms  
Roulade of Chicken with Prosciutto, Spinach & Provolone  
Pan-Seared Salmon Fillet with Yellow Pepper Sauce  
Pan-Seared Halibut with Roasted Corn Sauce and Wild Rice Pancake  
Herb Encrusted Red Snapper with Fresh Fruit Salsa & Chive Oil  
Penne Pasta with Sautéed Wild Mushrooms and Potatoes

Some Items subject to market availability.  
It is our pleasure to provide custom menu proposals  
to complement your special occasion.

Customized Wedding Cake  
Service of Freshly Brewed Coffees and Herbal Teas

# Classic Wedding Reception

## BUFFET DINNER

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### Appetizers

(Please Select One)

Clam Chowder • Minestrone  
Wild Mushroom Feuillette  
Creole Style Fish Cakes  
Oven-Dried Tomato and Herb Risotto  
Blinis and Crème Fraîche  
Traditional Manicotti with Basil  
and Romano  
Melange of Grilled Tuscan Vegetables  
with Reduced Balsamic Vinegar

### Salads

(Please Select Three)

Four Bean Salad  
Caesar Salad with Garlic Croutons  
German Potato Salad • Crisp Garden Salad  
Red Bliss Potato Salad  
Southwestern Corn Salad  
Pasta Salad with Roasted Red Peppers and Black  
Olives  
Orzo Salad with Julienned Vegetables  
Asian Rice Salad  
Spinach Salad with Gorgonzola Cheese  
and Roasted Peppers

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### Entrées

(Please Select Three)

Baked Ziti with Ricotta and Basil  
Tortellini Alfredo or Marinara  
Penne with Sautéed Mushrooms and Roma Tomatoes  
Penne with White Clam Sauce or Vodka Sauce  
Penne Carbonara  
Traditional Stuffed Shells with Basil and Romano  
Four Points Chicken with Sautéed Mushrooms and Marsala Wine Sauce  
Roasted Garlic and Herb Baked Chicken  
Chicken Piccata or Chicken Marsala  
Chicken Tuscany with Prosciutto Ham, Wild Mushrooms and Madeira Wine Sauce  
Roulade of Chicken with Prosciutto, Spinach and Fresh Mozzarella  
Tequila Marinated Grilled Chicken Breast with Fruit Salsa  
Braised Beef Tips with Sautéed Mushrooms and Caramelized Onion  
Tournedos of Beef Tenderloin  
Seafood Newberg  
Pork with Vinegar Peppers  
Chipolte Marinated Hanger Steak  
Grilled Flank Steak with Onion Glace  
Baked Cod with Herbs and Capers  
Sautéed Clams & Mussels  
Roast Pork Loin  
Broiled Sole with Warm Lemon & Tomato Vinaigrette  
Crab Stuffed Sole with Lemon Butter Sauce  
Pan Seared Salmon and Julienned Leeks, Fennel and Carrots  
Blackened Red Snapper with Lemon Beurre Blanc

Customized Wedding Cake

Service of Freshly Brewed Coffees and Herbal Teas

# Signature Wedding Reception

## FIVE HOUR RECEPTION TO INCLUDE

Four Hour Premium Open Bar

Stationary Hors d'oeuvre Display

Your Choice of Six Butler Passed Hors d'oeuvres  
with White Glove Service

Champagne Toast

Four Course Dinner

including Customized Wedding Cake by Kim's Cottage Confections

Table Side Wine Service

Your Choice of White or Champagne Floor Length Linens,  
Overlays and Napkins

Private Bridal Party Hospitality Suite

Complimentary Menu Tasting for Bride and Groom

On Site Wedding Planner

Complimentary Overnight Stay on your Wedding Night  
including Champagne and Chocolate Covered Strawberries

Discounted Guest Rooms for Your Guests

Dinner and Overnight Accommodations for Your One Year Anniversary

**\$78.00 Per Person**

All prices are subject to a taxable 20% service charge and 6% Connecticut State Tax  
*We proudly serve hand-crafted wedding cakes by Kim Cottage Confections*

# Signature Wedding Reception

COCKTAIL HOUR  
Chef's Harvest Table

Stationary Hors D'Oeuvre Display to Include:  
Fresh Seasonal Fruits, Imported and Domestic Cheeses,  
Vegetable Crudit  with Dip, Hummus and Country Style Breads

**Butler Passed Hors d'Oeuvres - White Glove Service**  
(Please Select Four)

Stuffed Mushroom Caps with Italian Sausage or Maine Crab Meat  
Scallops Wrapped in Bacon  
Tuna Tartar with Waffle Potato Chips  
Bruschetta with Tomatoes, Fresh Mozzarella and Basil Oil  
Eggplant Bruschetta  
Spanakopitas (Phyllo filled with Spinach)  
Mini Bouch e with Dipping Sauce  
Clams Casino  
Skewered Chicken Satay with Dipping Sauce  
Coconut Battered Shrimp  
Potato Pancakes with Apple Chutney  
Prosciutto Wrapped Asparagus  
California Rolls with Tabiko  
Sun-Dried Tomato and Artichoke Tarte  
Scallops Nantucket  
Asian Pork Dumplings  
Alsacian Tarte with Caramelized Onions and Crisp Smoked Bacon  
Citrus Gilled Salmon with European Cucumbers  
Corn Fritters with Roasted Pepper Aioli  
Escargot en Croustade

# Signature Wedding Reception

## DINNER

### Appetizers

(Please Select One)

Clam Chowder • Minestrone • Lobster Bisque  
Wild Mushroom Feuille  
New England Style Crab Cake with Roasted Pepper Sauce  
Oven-Dried Tomato and Herb Risotto • Blinis and Crème Fraîche  
Traditional Manicotti with Basil and Romano  
Melange of Grilled Tuscan Vegetables with Reduced Balsamic Vinegar

### Salad

(Please Select One)

Melange of Greens with Tapenade of Fresh Vegetables and Champagne Vinaigrette  
Mesclun Greens with Preserved Tomatoes and Chevre Cheese Crostini  
Arugula and Radicchio Salad with Toasted Pine Nuts, Pears and Fennel  
Spinach Salad with Gorgonzola and Roasted Peppers

*Served with Warm Rolls and Butter Rosettes*

### Dinner Selections

(Please Select Two – Advanced Count Required)

Carved Black Angus Tenderloin with Dauphine Potatoes,  
Asparagus and Port Demi-Glace  
Crab and Scallop Stuffed Shrimp with Basmati Rice and Lemon Beurre Blanc  
Herb Encrusted Chicken Breast with Sautéed Spinach and Lyonnaise Potatoes  
Roulade of Chicken with Prosciutto, Spinach & Provolone  
Roast Cornish Game Hen with Pistachio Nut Couscous and Grilled Vegetables  
Baked Salmon en Crôte with Champagne Tarragon Sauce  
Black Sesame-Encrusted Sea Bass with Ginger Rice Cakes and Sautéed Greens  
Herb Encrusted Red Snapper with Fresh Fruit Salsa & Chive Oil  
Long Island Duck Breast with Pears and Cherries and Wild Rice  
Penne Pasta with Sautéed Wild Mushrooms and Potatoes

Some Items subject to market availability.

It is our pleasure to provide custom menu proposals to complement your special occasion.

Customized Wedding Cake by Kin's Cottage Creations  
Service of Freshly Brewed Coffees and Herbal Teas

# Signature Wedding Reception

## BUFFET DINNER

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### Appetizers

(Please Select One)

Clam Chowder • Minestrone  
Lobster Bisque  
Wild Mushroom Feuille  
Creole Style Fish Cakes  
Oven-Dried Tomato and Herb Risotto  
Blinis and Crème Fraîche  
Traditional Manicotti  
with Basil and Romano  
Melange of Grilled Tuscan Vegetables  
with Reduced Balsamic Vinegar

### Salads

(Please Select Three)

Four Bean Salad  
Caesar Salad with Garlic Croutons  
German Potato Salad  
Red Bliss Potato Salad  
Crisp Garden Salad  
Southwestern Corn Salad  
Pasta Salad with Roasted Red Peppers  
and Black Olives  
Orzo Salad with Julienned Vegetables  
Asian Rice Salad  
Spinach Salad with Gorgonzola Cheese  
and Roasted Peppers

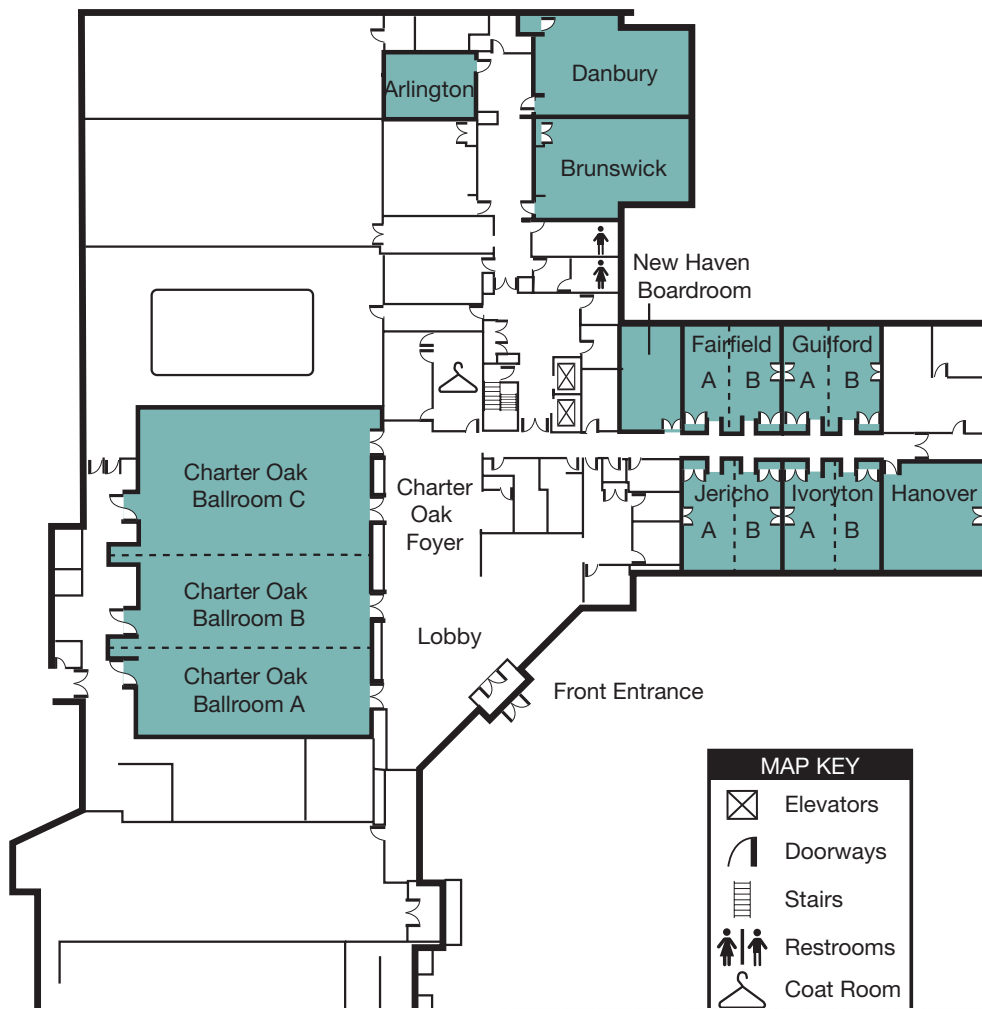
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### Entrées

(Please Select Three)

Baked Ziti with Ricotta and Basil  
Tortellini Alfredo or Marinara  
Penne with Sautéed Mushrooms and Roma Tomatoes  
Penne with White Clam Sauce or Vodka Sauce  
Penne Carbonara  
Traditional Stuffed Shells with Basil and Romano  
Four Points Chicken with Sautéed Mushrooms and Marsala Wine Sauce  
Roasted Garlic and Herb Baked Chicken  
Chicken Piccata or Chicken Marsala  
Chicken Tuscany with Prosciutto Ham, Wild Mushrooms and Madeira Wine Sauce  
Roulade of Chicken with Prosciutto, Spinach and Fresh Mozzarella  
Tequila Marinated Grilled Chicken Breast with Fruit Salsa  
Braised Beef Tips with Sautéed Mushrooms and Caramelized Onion  
Tournedos of Beef Tenderloin  
Seafood Newberg  
Pork with Vinegar Peppers  
Chipolte Marinated Hanger Steak  
Grilled Flank Steak with Onion Glace  
Baked Cod with Herbs and Capers  
Sautéed Clams & Mussels  
Roast Pork Loin  
Broiled Sole with Warm Lemon & Tomato Vinaigrette  
Crab Stuffed Sole with Lemon Butter Sauce  
Pan Seared Salmon and Julienned Leeks, Fennel and Carrots  
Blackened Red Snapper with Lemon Beurre Blanc

Customized Wedding Cake  
Service of Freshly Brewed Coffees and Herbal Teas



**MERIDEN**

**Function Spaces**

	Sq Ft	Dimension	2 per CR	3 per CR	RD/8	RD/10	Holl Sq	Conf	U Shape	Theater	Chev	Rec	RD 10/Dance	6ft Exhibit
Charter Oak Ballroom	5,100	85'x60'	215	325	280	350	-	-	-	540	180	540	300	78
10. Charter Oak A	1,380	23'x60'	60	90	80	100	48	48	39	150	60	80	60	15
11. Charter Oak B	1,380	23'x60'	60	90	80	100	48	48	39	150	60	80	60	15
12. Charter Oak C	2,280	38'x60'	84	126	120	150	-	-	-	200	80	100	100	20
Charter Oak A/B	2,760	46'x60'	120	180	160	200	66	96	51	300	80	160	180	30
Charter Oak B/C	3,660	61'x60'	140	210	200	240	-	-	-	390	100	390	200	38
13. Charter Oak Foyer	-	-	-	-	-	-	-	-	-	-	-	-	-	-
14. Arlington	405	24'x39'	18	27	32	60	18	18	15	70	18	45	40	8
15. New Haven Bd Rm	360	27'x15'	-	-	-	-	-	12	-	-	-	-	-	-
16. Danbury	1,000	40'x25'	32	48	40	50	30	30	27	60	28	50	-	10
17. Brunswick	1,000	40'x25'	32	48	40	50	30	30	27	60	28	50	-	10
18. Danbury/Brunswick	2,000	40'x50'	64	96	80	100	40	40	-	130	56	100	80	20
Fairfield	576	24'x24'	18	27	24	30	18	18	15	40	18	24	-	6
19. Fairfield A	288	12'x24'	6	9	8	10	12	12	9	20	9	12	-	2
20. Fairfield B	288	12'x24'	6	9	8	10	12	12	9	20	9	12	-	2
Guilford	576	24'x24'	18	27	24	30	18	18	15	40	18	24	-	6
21. Guilford A	288	12'x24'	6	9	8	10	12	12	9	20	9	12	-	2
22. Guildord B	288	12'x24'	6	9	8	10	12	12	9	20	9	12	-	2
23. Hanover	576	24'x24'	18	27	32	40	18	18	15	40	18	30	-	6
Ivoryton	576	24'x24'	18	27	24	30	18	18	15	40	18	24	-	6
24. Ivoryton A	288	12'x24'	6	9	8	10	12	12	9	20	9	12	-	2
25. Ivoryton B	288	12'x24'	6	9	8	10	12	12	9	20	9	12	-	2
Jericho	576	24'x24'	18	27	24	30	18	18	15	40	18	24	-	6
26. Jericho A	288	12'x24'	6	9	8	10	12	12	9	20	9	12	-	2
27. Jericho B	288	12'x24'	6	9	8	10	12	12	9	20	9	12	-	2

# Preferred Vendors

## FLOWERS

Kogut's Florist Shop  
50 Yale Avenue  
Meriden, CT 06450  
(203) 235 - 6378  
www.kogutflorist.com

Precious Petals Florist  
500 Four Rod Road  
Berlin, CT 06037  
(860) 829 - 8537  
www.preciouspetalsfloraldesign.com

Shades of Green  
54 Chamberlain Hwy #1  
Meriden, CT 06451  
(203) 237 - 9696  
Gloria Pannone

## LIMOUSINE SERVICE

Hunter Limousines  
450 W. Main Street  
Meriden, CT 06451  
(203) 265 - 7056  
www.hunterlimo.com

Gateway Limousines  
1 Mattoon Road  
Waterbury, CT 06708  
(203) 753 - LIMO  
<http://www.gatewaylimos.com>

Premier Limousines  
(860) 828 -9111  
www.premierlimo.net

## WEDDING CAKES/BAKERY

Kim's Cottage Confections  
16 Main Street, 3rd Level  
Durham, CT 06422  
(860) 349 - 2256  
www.kimscottageconfections.com

## VIDEOGRAPHERS & PHOTOGRAPHERS

Travis Flynn Photography  
65 Covington Road  
Milford, CT 06460  
www.travisflynnphotography.com

Keepsake Videos  
42 Pond View Drive  
Southington, CT 06489  
(860) 621 - 6839

Uniquely Yours  
Photography by Tina  
Waterbury, CT  
(203) 596 - 7226

## DISC JOCKEYS

Star DJ Entertainment  
Doug Riccio  
(203) 288 - 4581  
www.stardjct.com

HG Entertainment    Sound Spectrum Entertainment  
Harry Gambardella 169 North Industrial Plains Rd  
(203) 238 - 4895    Wallingford, CT 06492  
www.hg-entertainment.com    (203) 265 - 9796  
www.johnrozz.com