

Wedding and Banquet Venue

Wedding Reception
Packages
2026-2027



Trusted Service, A Life time of Memories

Your special day deserves only the best.
At The Grand Oak Villa, we provide a gorgeous indoor and outdoor setting, flavorful cuisine, and attention to every detail in between.











CLASSIC RECEPTION

Six Stationary Grand beginnings
Two Captain Stations
Antipasto Table
5 & 1/2 Hr Reception

Upon completion of your first dance and toast

Plated Dinner

Salad Selection

Lemon Intermezzo or Pasta Selection

Main Entree selection Of Three plus a Vegetarian

Dessert
Wedding cake with Table side coffee service



20% Admin / Operations fee and CT sales tax will be added to all menus 860-945-0548 | events@thegrandoakvilla.net

EVER AFTER RECEPTION

Six Stationary Grand beginning: Two Captain Stations Tuscan Table Three Passed Hors d Oeuvre Two Signature Drinks 5 & 1/2 Hr Reception

Upon completion of your first dance and toast

Plated Dinner

Salad Selection

Lemon Intermezzo or Pasta Selection

Main Entree selection Of Three plus a Vegetarian

Dessert th Table side coffee

Wedding cake with Table side coffee service Gelato Cart and Filled Cannoli

Add Late Night Station +\$7



LUXE RECEPTION

Six Stationary Grand beginnings Two Captain Stations Tuscan Table Three Passed Hors d Oeuvre Premium Seafood Display Two Signature Drinks Upgraded Linens 6 & 1/2 Hour Reception

Upon completion of your first dance and toast

Plated Dinner

Salad Selection

Lemon Intermezzo or Pasta Selection

Main Entree selection Of Three plus a Vegetarian

Dessert
Wedding cake with Table side coffee service

Two Late Night Stations



Spring/Summer

April - Sept (Labor Day)

Passed

Asiago Gougere pork belly, onion jam

Teriyaki beef skewer

Seared Scallop seasonal salsa

Salad Selections

Vineyard Salad

Baby greens, strawberries peaches, Goat cheese, Champagne Vinaigrette

GOV Garden Salad

Mixed Greens, cucumber tomato, pickled onion, Red wine vinaigrette

Classic Caprese

Vine ripe tomato, fresh mozzarella. Basil oil, balsamic glaze Classic Caesar

Romaine and radiccio with Creamy caesar and parmesar croutons

Fall/Winter

Sept- March (Labor Day on)

Short Rib Gougere
Cheddar gougere with pulled

Grilled Cheese

Toast points and creamy

tomato soup shooters

Tortelli Shaved parm aged balsamic

Salad Selections

Honey Roasted Pear

Spring mix greens

roasted pear

goat cheese, pecans

My Heart Beets Roasted Beets, Arugula, Endive Balsamic

Autumn Salad
Dried Cranberries, Apple
Mixed greens, Spiced
Walnuts, Manchego,
Cider vinaigrette

Pasta

Fusilli Pomodoro *Pecorino Romano*

Rigatoni a la Vodka Roasted Garlic, Pomodoro Cream

Cavatelli Bolognese Beef, pork and veal, Pomodoro

Entrees

Atlantic Salmon Pan Seared, Citrus Herb butter

Seared Swordfish
Putanesca sauce

Classic Picatta Pan Seared Statler Chicken Breast_. Spinach, Caper Lemon Butter

Baked Stuffed Shrimp

Blue crab and Ritz stuffing

Crab stuffed Sole

Tomato and lemon butter over fresh spinach

Slow Roasted Prime Rib, Queen Cut Seasonal Vegetable

Frenched Pork Chop Seasonal Vegetable

Maple Leaf farms Duck Honey Roasted roots, leeks, Dem. Beef and Blu Grilled 7oz Filet Mignon, Gorgonzola Demi

Braised Short Rib Roasted Roots , Red wine demi, Yukon ması

Land And Sea Duo
6oz filet with two grilled or stuffed shrimp, *MF

Filet Au Poivre Grilled 7oz Filet, Au poivre Sauce, Seasonal accompaniments

Monkfish Picatta *Caper Lemon Butter*

Polo di Bosco Pan seared Statler Chicken breas roasted mushroom medley

Vegetarian Seasonal Preparation

All Entrees Served with Seasonal Chefs Accompaniments



Wedding Cakes

Cake Flavor

Brides white cake Marble Chocolate Red Velvet Carrot Almond



Cake Filling

Chocolate Mousse
Strawberry Mousse
Vanilla Mousse
Oreo Mousse
Raspberry Mousse
Pineapple Mousse
Lemon Mousse



Frosting

Butter Cream
Chocolate Butter Cream
Whipped Cream
Oreo Frosting
Naked Cake



Antipasto Table

Assorted cheeses, dried and fresh fruits, Salumini, crudite, hummus, assorted olives

Grand Beginnings

Clams Casino			
Artichoke Spinach mushroom caps	7		
Spinach and Sausage mushroom caps		Coconut Shrimp, sweet chili	
Herb cheese mushroom caps			
		Zucchini rollato, smoked mozz, ricotta	1
		Seasonal Polenta rounds	
Bacon wrapped scallops		Vegetable wonton bundles	1
Teriyaki Chicken Brochette		Tempura Cauliflower agrodolce	7
	V	Onion and Goat cheese Sfoglia	1
Eggplant Meatball, caponata	V	Crispy Calamari	
Steak crostini, blue cheese, onion marmalade		Butternut apple bisque sips	
Tuna tartare putanesca		Sweet and sour vegan meatballs	
Buffalo Chicken Meatball		Vegetable quinoa cakes	
		Mozzarella stuffed squash flower tomato passata 🇸	







Captain Stations

Napolitan Style Pizza

Chefs display

Grilled cheese

prosciutini, fontina onion jam tomato, fresh mozz, basil

Slider Station

Angus Beef sliders , bacon, tomato, cheddar

Rosticceria

Tuscan Pork Tenderloin or Lamb Chop seasonal Preparation

Salumaria

Imported Prosciutto, Mortadella, Provolone, Fresh Mozzarella, tomato, roasted peppers , Rolls

Pasta Trattoria Station (Sel 2)

Rigatoni Vodka Truffled Mushroom Gnocci Lobster ravioli Classic Pomodoro

Mac and Cheese bar

Parm sauce, campanelle pasta

Steak House

Bone in Cowboy Rib eye carving horseraddish crema market price ++

Seafood paella

Shrimp, calamari, scallop, saffron rice chorizio

Classic Seafood Display

Shrimp Cocktail, Clams On the 1/2 sauces

Premium Seafood Display

Clams, Oysters, Shrimp Cocktail Seafood salad , Polpo Market price ++

Mashed Potato Bar

Yukon potato classic Toppings

Tuscan Table

Prosciutto, Mortadella, soppressata Tomato, fresh mozzarella, artichokes, olives, Beets, Imported Cheeses, Roasted Peppers rolls

++\$5 Upgrade from Antipasto Table

++ Additional fee

Late Night

Gelato

All the favorites plus seasonal varietals hand scooped to order

Italian pastry Platter

Assortment of Cannoli and mini sfogliatelle for the guest tables

Viennese Hour

A sweet tooth's fantasy with chocolate covered fruits, Italian pastry, Cheesecake, tarts, cookies, Seasonal fresh cut fruit, Gelato cart, lighted Ice carving

Chocolate Fountain

Strawberries, marshmallows, pretzels and chocolate chip cookies arranged around our flowing milk chocolate fountain

Bomboloni

Mini Vanilla doughnuts, Bourbon flambe

S'mores Station

Create your own S'mores with this unique display of opened flamed burners Hershey's chocolate, marshmallows and graham crackers

"Donut Mind If I Do"

Sprinkled Donuts displayed on our stand for your guest to enjoy!

Soft Dretzels

Popcorr

Hot Chocolate and chocolate chip cookies

** Additional cost by selection





