

# The Norwalk Inn & Conference Center

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## *Baby and Bridal Shower* Banquet Information

Welcome to The Inn

## *Shower Party Features*

*Newly Renovated Private Ballrooms  
Customized Floor Plans  
Gift Mail Box ~ Pastry Tables  
Knife & Spatula  
Coffee, Decaf & Tea & Cake-cutting Service  
Gift Tables ~ Entrance Tables  
White Lace Wicker Chair  
PA system ~ CD System  
Gourmet Food Selections  
Customized Napkin Arrangements  
Deluxe Linens Selection  
Lace Wishing Well & Umbrella*



## *Tradition & Elegance*

Through our doors our guests will find 4,000+ square feet of celebration spaces in rooms capable of accommodating anywhere from 10 to 250 guests. Parties are complimented by magnificent ballroom dance floors with Rosso granite set out in a starburst pattern, and around this distinctive centerpiece guests will find a custom-built brass chandelier, Florentine rugs, Empire-style lighting fixtures and Verona marble paneling. None of these elements date back farther than our latest renovation, two years ago.

*Let Tradition & Elegance Enhance Your Event.*

**Hors d'oeuvres**

*\*All Hors D'oeuvres are for one hour.*

Fine Imported and Domestic Cheese Board, Fresh Fruit and Vegetable Crudités  
\$5.00\* per person

**Hot Hors d'oeuvres**

*(Butler Service Upon Request)*

Mini Quiches ~ Chicken Satay ~ Beef Satay ~ Beef & Shrimp Brochettes  
Cheese & Spinach Pies ~ Mini Chicken Wellington ~ Mini Beef Wellington  
Crispy Calamari ~ Portabella Fries ~ Eggplant Rollatini ~ Beef Empanadas ~ Vegetables Spring  
Rolls Stuffed Mushrooms; Vegetarian or Crab meat ~ Penne ala Vodka  
Baked Stuffed Rigatoni ~ Swedish Meatballs ~ Tempura Vegetables ~ Penne Carbonara  
Fried (3) Cheese Ravioli ~ Ravioli Caprese ~ Crabmeat Croquettes ~ Tempura Shrimp  
Coconut Shrimp ~ Chicken Empanadas ~ Thai Chicken Croquettes ~ Lamb Kabobs

**Cold Hors d'oeuvres**

*(Butler Service Upon Request)*

Tomato Bruschetta ~ Vegetable Bruschetta ~ Antipasto Bar  
Salmon Tartar on Toast Points ~ Tuna Tartar on Toast Points  
Pico de Gallo & Tortilla Chips ~ Seafood Salad on Belgium Endives  
Lobster Salad & Crepes Pinwheels ~ Tomato Mozzarella Brochettes  
Smoked Salmon on Toast Points ~ Beef Carpaccio on Toast Points ~ Assorted Tea  
Sandwiches ~ Cucumbers and Watercress Tea Sandwiches ~ Prosciutto di Parma Melon  
Prosciutto di Parma ~ Harvest Chicken Salad with Grapes on Garlic Toast ~ Scallop  
Ceviche on Cucumber Cups ~ Antipasti with Cold-cuts, Olives, Sautéed Mushrooms

**Enhancements**

Mini Sea Scallops & Clams Casino ~ Sea Scallops and Skewered Shrimp  
Shrimp Cocktail ~ Scallops Wrapped in Bacon - market price



With luncheon service

A choice of 3 Hors D'oeuvres.....\$10.00 Per Person  
*Fine Imported and Domestic Cheese Display, Vegetable Crudités & Fresh Fruit Included  
Packages Include; White Wicker Chair, Lace Umbrella & Gift Wishing Well*

**Salad**

**Tossed Green Salad or Caesar Salad Included**  
*(Choice of one ~ with one dressing only)*

**Specialty Salads**  
*(Choice of dressings)*

Cucumber Wrap Salad with Cranbury .....	\$3.50
Field Greens with toasted pine nuts .....	\$3.75
Waldorf Salad.....	\$4.00
Endive and watercress Salad .....	\$4.00
Asparagus spears vinaigrette .....	\$4.00

**All prices are per person**

**Enhancement - Extra Course**

*(Choice of One)*

Three Cheese Ravioli, Pasta Madrid, Pasta Carbonara. Rigatoni Caprese  
\$3.50 additional

**Vegetables**

*(Included with all Entrees ~ Choice of One)*

Fresh Green Beans ~ Broccoli Polonaise

Fresh Vegetable Medley ~ Stir Fry Vegetables ~ Sugar Snap Peas

Broiled Plum Tomato Parmesan ~ Seasoned Summer Squash ~ Vegetable Risotto

**Potatoes ~ Rice**

*(Included with all Entrees ~ Choice of One)*

Rice Pilaf ~ Caviar Rice Medley ~ Spanish Rice ~ Twice Baked ~ Pasta Madrid

New Red Roast Potatoes ~ Steamed Parslied Potatoes ~ Mashed Potatoes

New England Potato Pie ~ Scalloped Potatoes ~ Idaho Baked Potato ~ Lemon Roasted



## Hot Entrees

### Beef ~ Veal

*(Choice of One)*

Roasted Black Angus Rib of Beef  
Grilled New York Sirloin  
Sausage & Peppers  
Stuffed Loin of Pork Szechuan  
Roasted Rack of Veal ~ Yankee Pot Roast  
Veal Cutlet Parmigiana ~ Medallions of Veal Scaloppini  
Sliced London Broiled Steak

### Chicken

*(Choice of One)*

Chicken Scarpariello ~ Chicken Kieve  
Chicken Parmigiana ~ Chicken with Asparagus Spears & Fontina Cheese  
Lemon Rotisserie Chicken ~ Chicken Millenase ~ Chicken & Tamatillo Sauce  
Roasted Chicken al Rosmarino ~ Sausage & Citrus Stuffed Chicken Breast  
Chicken Piccata, Marsala, Franchise or Tomato Fondue

### Fish

*(Choice of One)*

Shrimp Ajillo  
Grilled Swordfish with Tropical Pineapple Salsa  
Crabmeat Stuffed Filet of Sole  
Grilled, Poached or Broiled Norwegian Salmon  
*With Herbal, Dill, Béarnaise or Hollandaise Sauce*

*Charge at \$27.95 Chicken Only ~ Charge at \$30.95 Two Choices*

*Charge at \$33.95 Three Choices*

***Meal Counts Required In Advance Please***

## \*Five Star Buffet or Family Style\*

### **Includes:**

*Choice of one of each category*

Beef ~ Chicken ~ Fish ~ Fresh Vegetables ~ Potato or Rice  
Rolls ~ Butter ~ Salad

*Charge at \$36.95 Luncheon*



*\*\*All above prices are plus 20% service fee and 6.35% tax.*

*Minimum 50 pp required or addition \$5.00pp may apply in lieu of room rental.*

*\$200\* room rental may apply for outdoor areas. Please inquire within.*

## Gourmet Brunch

*(Choose One)*

Eggs Benedict, Corn Beef Hash or Cheese Blintz

*(Choose One)*

Penne Ala Vodka

Rigatoni Caprese

Alfredo Linguini with Broccoli

*(All Included)*

Country Scrambled Eggs

Breakfast Potatoes

Bacon and Sausage

Texas Style French Toast & Maple Syrup  
or Buttermilk Pancakes

Quiche du Jour with Fresh Berries Garnish

Assorted Muffins, Danish and Bagels

Cheese, Butter ~ Assorted Jellies

Includes:

Orange Juice, Cranberry Juice & Coffee, Decaffeinated or Tea.

*Charge at \$31.95 plus applicable room fee may apply ~ inquiry within.*

## Enhancements

### Uniformed Chef Station

Fresh Fruit Platter \$4.00 per person

Freshly Prepared Omelets \$5.75 per person

Honey Glazed Ham and Turkey \$4.00 per person

Lox and Garni Platter \$4.00 per person



*\*\*All above prices are plus 20% service fee and 6.35% Ct tax.*

*Minimum 50pp required or additional \$5.00 pp may apply in lieu of room rental  
\$200\* room rental fee may apply for outdoor areas.*

## DIY Pastry Table

Bring in your own pastry platters.  
Display table, linen, dessert plates, serving utensils and napkins provided for you.  
\$3.50 per person

## Gourmet Desserts

Customized Cupcakes with Embellishments ~ French Vanilla Strawberry Crepes  
Handmade Canolis with Custom Filling ~ Ice Cream Sundae ~ Ricotta Cheesecake  
Fruit Tart ~ Apple Strudel ~ Raspberry Parfait Martinis ~ Fruit Cobbler with Custard  
Crème Carmel with Cinnamon ~ Celery Apple Granita ~ Assorted Biscotti  
Strawberry Shortcake Pizzelle ~ Flavored Sorbet ~ Crème Brule ~ Marble Cheese Mascarpone  
Cake ~ Key Lime Pie ~ Tiramisu ~ Warm Apple Strudel ~ Spiced Poached Pear  
Ice Cream Sundae Bar ~ Crème Carmel ~ Chocolate Fondue Fountain ~ Berries Sauvignon

\$4.00 -\$6.00 one item ~ \$11 four items (buffet style) ~ \$25 six items (buffet style)

## Enhancements

### Ice Cream Sundae Bar

Bowls of Premium Ice Cream with Condiments Galore:  
*Example list:* Oreos, Snickers, M& M's, Sprinkles, Fudge and more.  
\$7.50 per person

### Chocolate Fountain Bar

White, Pink or Dark Melted Chocolate Station with Condiments Galore:  
*Example list:* Pineapples, Strawberries, Marshmallows, Pretzels, Graham Crackers and more.  
\$7.50 per person



Cake cutting service, coffee & tea are included.

## Shower Luncheon's Beverage

### On Consumption Bar

By Consumption Basis, at the following prices:

\$7.00 House Wines	\$2.00 Soda
\$6.00 House Brand Cocktail	\$2.00 Juice
\$6.50 - \$8.00 Call Brands and Cordials	\$2.75 Mineral Water
\$7.50 Premium Brands	\$6.00 Imported Beer (Imported)
\$36.00 Large Wine Bottle	\$5.50 Beer (Domestic)
\$7.50 Champagne by the glass	\$9.00 Pitcher Soda / Juice
\$7.50 Bloody Mary or Mimosa	\$19.00 Table Wine

*In room bar subject to \$150 private bartender fee.*

## Beverage Packages

*Unlimited Wine & Soda - Private Room Only*  
CONSECUTIVE HOURS

*Shower Luncheon Package*

\$7.00 Per Person—

For a 3 hour and 45 minute period.

***Includes:***

4 House Wines, Unlimited Soda, Ice Tea

*Example Liquor List:*

*Woodbridge Chardonnay, Pinot Grigio, Pinot Noir, Merlot & Cabernet Sauvignon*

**UNLIMITED SODA ONLY**

\$2.50 Per Person—



### **ENHANCEMENTS**

*Unlimited Champagne Punch Fountain \$225 ~ Unlimited Fruit Punch Fountain \$125*

*Champagne or Apple Cider Toast is an additional \$3.50 per person*

*(as an addition to consumption or open bar)*



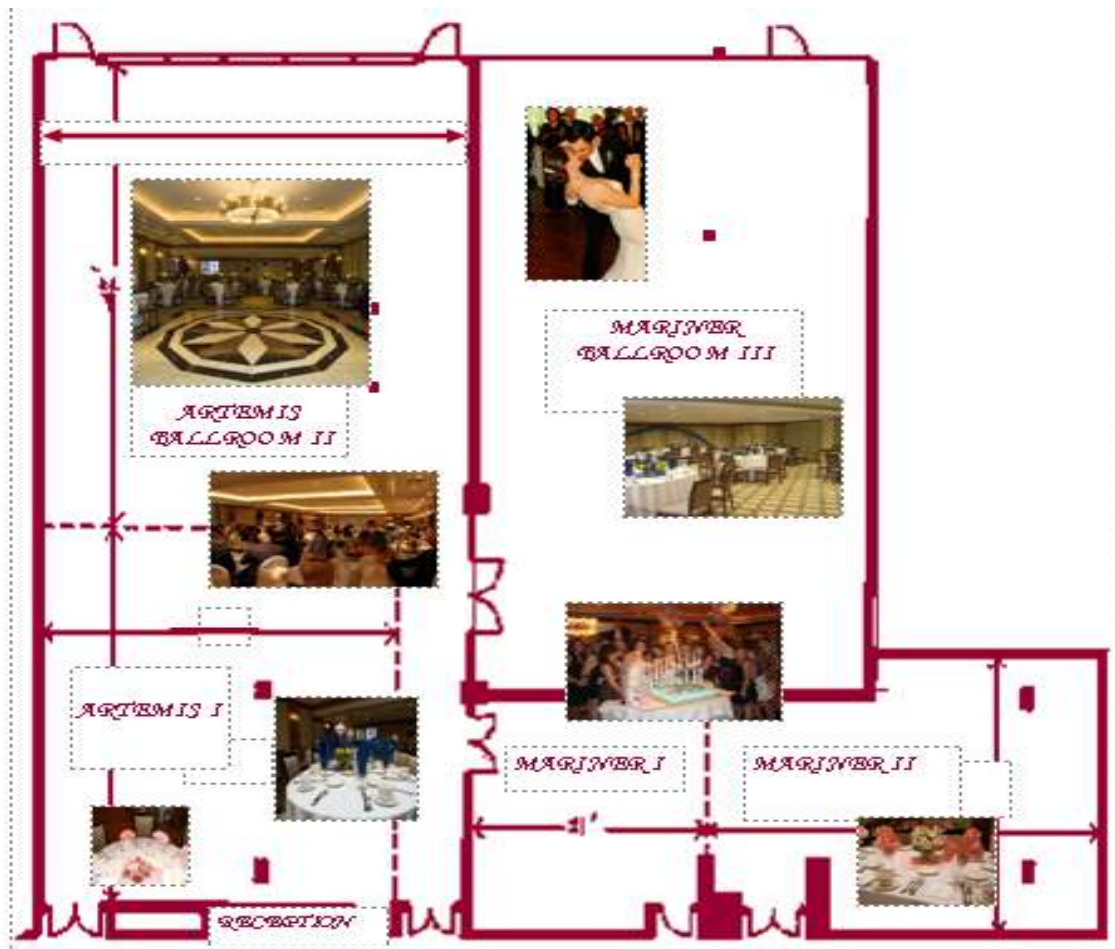
# Event Checklist



- \_\_\_ Place Cards
- \_\_\_ Guest Book with Pen
- \_\_\_ Floor Plan
- \_\_\_ Disposable Cameras
- \_\_\_ Favors
- \_\_\_ Specialty Napkins
- \_\_\_ Picture Frame
- \_\_\_ White basket for Cards
- \_\_\_ Vegetarians
- \_\_\_ Centerpieces
- \_\_\_ Screen - DVD - LCD
- \_\_\_ Special Linen
- \_\_\_ Balloons
- \_\_\_ Other \_\_\_\_\_



## Event Spaces



## *Tradition & Elegance*

At the Norwalk Inn, we're equally proud of both the foods and surroundings of our Adam's Rib Restaurant and cocktail lounge. At Adam's Rib guests can find Veneziano granite floors, maple wood wainscoting, crowning woodwork, torchlight ornamentation, cherrywood furniture and a beautiful mural export painting that represents the Long Island Sound.

All of this can be found within a Metro layout suitable to casual and formal meals alike. The Norwalk Inn's cocktail lounge is attractive in its own right, featuring as it does cherrywood flooring, Brazilian granite table tops, maple wall paneling, antique art prints, polished birch furniture and Venetian plaster walls.

