

The Norwalk Inn & Conference Center

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East Norwalk, CT 06851

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Memorial Luncheons & Repast Banquet Information

Welcome to The Inn

Event Features

Newly Renovated Private Ballrooms
State-of-the-Art Glass Enclosed Retractable Roof Area
Gourmet, Fresh Ingredient Food Selections
Full-Service Lounge & Award Winning Restaurant
Dedicated Wait-staff • Customized Napkin Arrangements
Deluxe Linens Selection • Entrance Tables • Display Tables
PA system • CD System • Customized Floor Plans
Podium • Microphone • Easels for Photos



It's Your Time of Loss,
Let The Norwalk Inn Be of Service . . .

A funeral is so much more than a way to say goodbye;
it's an opportunity to celebrate the life of someone special.

Today, a funeral can be as unique as the individual who is being honored. From simple touches like displaying personal photographs to events created around a favorite pastime, funerals can reflect any aspect of a person's life and personality. Extend condolence time to Norwalk Inn, home of Adam's Rib Restaurant.

The following are popular menu layouts you can use to help you decide how to personalize an after service luncheon or dinner.

Breakfast Buffet

Country Scrambled Eggs
Breakfast Potatoes
Bacon and Breakfast Sausage
Texas Style French Toast or Buttermilk Pancakes
Quiche du Jour with Fresh Berries Garnish
Assorted Muffins, Danish and Bagels
Cream Cheese, Butter • Assorted Jellies
Includes:
Orange Juice, Cranberry Juice & Coffee, Decaffeinated or Tea

\$24.95

Served 6:30 a.m.—11:00 a.m.

Gourmet Brunch

(Choose One)
Eggs Benedict Florentine • Corn Beef Hash • Cheese Blintzes with Raspberry Drizzle
(Choose One)
Penne Ala Vodka • Rigatoni Caprese • Linguini & Broccoli Alfredo
(All Included)
Country Scrambled Eggs
Breakfast Potatoes • Bacon and Sausage
Texas Style French Toast or Buttermilk Pancakes
Quiche du Jour with Fresh Berries Garnish
Assorted Muffins, Danish and Bagels
Cream Cheese, Butter • Assorted Jellies • Fresh Fruit Salad Platter
Includes:
Orange Juice, Cranberry Juice & Coffee, Decaf or Tea

\$32.95 per person

Enhancements

Lox and Garni Platter \$5
Honey Glazed Ham or Roast Turkey Station \$6
Freshly Prepared Omelets \$7.50
Fresh Fruit Display \$5



Mandatory Fees

Patio area \$300 room rental fee.

Interior ballrooms, 50 people or less, or meal cost is less than \$20, then room rental fees apply.

Please let us know, we are always available to customize your menu items.

All prices are per person, plus 20% service fee and 6.35% tax.

Children Under 12 - Chicken Tenders and French Fries \$16.95

Only a \$500 deposit guarantees event space. Contracts are due within 7 days of deposit.



Hors D'oeuvres

Imported & Domestic Fine Cheese Board and Vegetable Display
\$5 per person

Hors D'oeuvres

(Butler service upon request, some items best presented on platters)

Beef

Andouille Sausage & Pineapple Kebobs • Beef Empanadas • Beef Satay with Peanut Sauce
Beef Meatballs in Cabernet Sauce, Marinara Sauce or Teriyaki
Crispy Potato Pancake with Kielbasa & Apple Slaw
Glazed Chorizo on Toasted Artisan Bread with Maple Aioli
Hebrew National Franks in a Blanket with Mustard • Lamb Kabobs
Mini Beef Wellington • Mini Corned Beef Reuben with Whole Grain Mustard
Petit Grill Cheese with Ham • Pulled Cuban Sandwich (shredded pork roast, Swiss & pickle)
Prosciutto di Parma with Melon • Sliced Hanger Steak & Horseradish Aioli on Crustini
Sausage Stuffed Mushroom Caps with Melted Cheese

Chicken (Poultry)

Asian Marinated Crispy Pork Belly & Fresh Watermelon Skewers
Chicken Empanadas • Chicken Meatballs • Chicken Cordon Blue Puffs • Chicken Quesadilla
Cigars • Chicken Wings: Honey BBQ, Hot n' Spicy, or Lemon Pepper
Harvest Chicken Salad with Grapes on Garlic Toast or Pastry Shell • Mini Chicken Wellington
Mini Pulled BBQ Chicken on Toast Points • Mini Chicken Taco Bites with Cilantro
Mini Chicken Kebob • Venezuelan Citrus Chicken Satay • Sesame Chicken Satay with Soy
Peanut Sauce • Shaved Duck with Asian Slaw on Crispy Wonton • Skewered Barbequed
Chicken • Sesame Chicken Bits with Sweet & Sour Sauce • Sweet Chilli Chicken Bits

Seafood

Blinis Pancake Crème Fresh & Smoked Salmon with Dill • Bruschetta of Fried Calamari
Coconut Shrimp • Crabmeat Cakes with Remoulade Sauce • Crispy Calamari & Marinara
Crabmeat Stuffed Mushrooms & Melted Cheese • Salmon Tartar on Toast Points
Salmon Pastry Boat with Cream Cheese • Seafood Ceviche • Seafood Salad on Carved English
Cucumber • Smoked Salmon Mousse on Carved English Cucumber
Smoked Salmon on Toast Points with Cream Cheese • Smoked Salmon & Crème
on Pumpernickel • Tuna Tartar on Toast Points

Other

Array of Artisan Chips & Dips (Eggplant, Hummus & Parmesan Artichoke)
Antipasto Kebab (Olive, Sundried Tomato, & Mozzarella)
Assorted Tea Sandwiches (cucumber & butter, chicken & ham salad pate, egg salad & cherry
tomatoes) • Blue Cheese and Caramelized Onion Flatbreads with Seasonal Chutney
Caprese Crustini (Tomato, Mozzarella, Basil & Balsamic Dressing) • Cheese & Spinach Pies
Deviled Eggs with Fresh Chives • Eggplant Rollatini • Fried (3) Cheese Ravioli • Mozzarella
Sticks • Mini Loaded Potato Skins • Mini Chilled Seasonal Mouse Cup • Penne ala Vodka
Petite Quiche • Ravioli Caprese • Stuffed Mushrooms (Vegetarian) • Stuffed Mushrooms
(Spinach & Feta) • Tomato Bruschetta • Tempura Vegetables • Vegetable Spring Roll

Hors D'oeuvres

All Hors D'oeuvres Packages Include Imported & Domestic Cheese Board & Vegetable Display

1 Hour With Lunch or Dinner Service

A choice of 2 Hors D'oeuvres\$10 Per Person
A choice of 4 Hors D'oeuvres\$13 Per Person
A choice of 5 Hors D'oeuvres.....\$14 Per Person
A choice of 6 Hors D'oeuvres.....\$15 Per Person

1 Hour Without Lunch or Dinner Service

A choice of 3 Hors D'oeuvres.....\$20 Per Person
A choice of 4 Hors D'oeuvres.....\$25 Per Person
A choice of 5 Hors D'oeuvres.....\$27 Per Person

3 Hours Without Lunch or Dinner Service

Includes Pasta Station with 2 Sauces

A choice of 3 Hors D'oeuvres.....\$35 Per Person
A choice of 4 Hors D'oeuvres.....\$40 Per Person
A choice of 5 Hors D'oeuvres.....\$42 Per Person



Additional

Smoked Salmon with Garni \$5 per person
Antipasto Bar, Olive, Sundried Tomato,
Artichoke & Mozzarella \$4 per person

Market Price

Mini Sea Scallops & Clams Casino
Sea Scallops and Skewered Shrimp
Lobster Salad & Crepes Pinwheels • Shrimp Cocktail
Brown Sugar Glazed Scallops Wrapped in Bacon
Sushi Bar • Seafood Raw Bar

Chef Attended Station

Pasta with Two Custom Sauces \$5
Homemade Mashed Potato Bar \$5
Jerk Chicken or Virginia Ham or Roast Turkey \$6
Roast Rack of Lamb \$9 • Filet Mignon \$9
Baby Rack Ribs \$8 • Prime Rib of Beef \$9

Lunch & Dinner

Salads

Included with all Entrées

Tossed Green House Salad or Caesar Salad

(Choice of one with one dressing)

Enhancement—Extra Course

Three Cheese Ravioli, Pasta Madrid, Tortellini with Fresh Tomato Basil and Peas
Pasta Carbonara, Pasta ala Vodka, Rigatoni Caprese, Lemon Shorbet, \$4 each
Shrimp Cocktail-MP Lobster Salad-MP Grilled Octopus-MP

Fresh Vegetables

Included with all Entrées

(Choice of One)

Broccoli • Broccoli Polonaise • Broccoli & Carrots • Broiled Plum Tomato Parmesan
Creamed Spinach • Eggplant Ratatouille • Fresh Green Beans Almondine
Fresh Vegetable Medley • Grilled Squash • Honey and Ginger Glazed Carrots
Seasonal Green Beans with Bacon and Onion • Seasonal Green Beans with Julian Carrot
Stir Fry Vegetables • Succotash (corn, peas, carrots and lima beans)
Zucchini Briam (with mint and parsley)

Potatoes ~ Rice ~ Pasta

Included with all Entrées

(Choice of One)

Brown Rice • Creamy Polenta • Greek Rice (Spanikorizo)
Homemade Mashed Potatoes • Homemade Smashed Potatoes
Israeli Couscous • Idaho Baked Potato • Lemon Oregano Potatoes
Mushroom Risotto • Orzo Lentil • Penne Marinara
Rice Pilaf • Risotto • Red Roasted Potatoes • Scalloped Potatoes Au Gratin
Spanish Rice • Sweet Potato Casserole • Spetzel (soft egg noodles)
Twice Baked Potatoes • Vegetable Risotto • Wild Rice
Yorkshire Pudding (batter of flour, salt, eggs, butter, milk, cooked in pan with roast drippings)
Yukon Gold Roast Potatoes



Hot Entrées

Beef ~ Veal

(Choose One)

Angus Prime Rib • Grilled New York Sirloin • Sliced Sirloin with Mushrooms
Beef Kabob • Stuffed Loin of Pork • Yankee Pot Roast
Veal Cutlet Parmigiana • Medallions of Veal Scaloppini
Beef Braciola (slow braised flank steak rolled with creamed spinach)
Beef Wellington (slow cooked london broil in pastry shell with chopped mushrooms)
Ginger Beef & Broccoli (thin strips flank steak) • Beef Short Ribs • Osso Bocco????

Chicken

(Choose One)

Chicken Piccata, Marsala, or Francaise
Chicken Santorini (Tomato and Feta) • Chicken Scarpariello
Chicken Wellington (Mushrooms, Carmelized Onions and Cream)
Jerk Chicken Drumettes • Lemon Rotisserie Chicken • Roasted Chicken al Rosmarino
Stuffed Chicken Breast (Sausage, Cranberry & Apple Stuffing) and Sauce
Ginger Sesame Chicken • Honey & Lime Baked Chicken • Chicken & Broccoli Alfredo
Hawaii Baked Chicken Breast (brown sugar, soy sauce, green onions, sesame oil)
Chicken, Cheese & Spinach Strudels • Chicken, Cheese & Mushroom Strudels
Cubed Chicken with 3 Cheese Ravioli • Chicken Kebob • Chicken Kiev • Chicken Milanese
Chicken Normandy with Apple & Raisin Brandy • Chicken Parmesan

Fish

(Choose One)

Seafood selection subject to change.

Grilled Swordfish with Tropical Pineapple Salsa • Filet of Sole with Buerre Blanc Sauce
Crabmeat Stuffed Filet of Sole • Brazilian Tilapia Piccata
Salmon and Creamed Spinach in Puff Pastry
Grilled, Poached or Broiled Norwegian Salmon
with Herbal, Dill, Béarnaise or Hollandaise

Charge at:

Chicken Entree Only.....\$26.95 Lunch, \$30.95 Dinner
Selection of Two Entrees\$28.95 Lunch, \$32.95 Dinner
Selection of Three Entrees.....\$30.95 Lunch, \$33.95 Dinner

Enhancements

Please discuss the elegance of a filet mignon, surf and turf,
rack of lamb, shrimp, or sea scallop casino entrée options.

Hot Italian Buffet

Served Rolls & Butter • Served House or Cesar Salad
Choice of Linguini with Alfredo or Pesto Sauce
Choice of Penne Pasta with Marinara Sauce or A La Vodka Sauce
Meatballs • Sausage & Peppers
Coffee & Tea
\$25.95



Buffet Style

Includes:

Rolls • Butter • Salad
Beef • Chicken • Fish • Fresh Vegetables • Potato, or Rice, or Pasta

Charge at \$34.95 Lunch • Charge at \$36.95 Dinner
(choice of 2 main entrees for lunch or choice of 3 main entrees for dinner)

Patio BBQ

Uniformed Chef Station

(Presented Poolside)

Tossed Green House Salad or Caesar Salad
Sirloin Strip Steaks au Jus • Sirloin Burgers
Tender Chicken Breast Teriyaki • Hot Dogs
Harvest Potato Salad • Tri Cabbage Cole Slaw • Assorted Fresh Kaiser Rolls
Corn on the Cob with Butter • American and Swiss Cheese
Raw Onion • Pickles • Lettuce Garnish • Sliced Plum Tomatoes
Relish Tray & Condiments • Fresh Fruit Salad
Coffee, Tea & Cake Cutting Service Included
\$37.95

Enhancements

Seafood Raw Bar
Chicken, Beef or Pork Kebobs, Lamb Chops
Grilled Salmon, Grilled Vegetables.
Lamb, Pig, Goat Roast
MP
\$300 room charge applies for patio area.

Pizza Margaritas

Variety Combo

Tossed Green House Salad or Caesar Salad
Handmade, Thin Crust Pizza, Vine Ripe Tomatoes, Basil, Melted Mozzarella Cheese.
Assortment of Deluxe Toppings and Spices
\$24.95 per person plus room charge.

Five Star Deli

Buffet Style

Thinly Sliced Ham ~ Roast Turkey ~ Roast Beef ~ Salami
Harvest Albacore Tuna Salad ~ Chicken Salad with Grapes
Caesar Salad ~ Pasta Salad ~ Cole Slaw ~ Potato Salad
Assorted Cheese ~ Lettuce ~ Tomatoes ~ Pickles
Assorted Fresh Kaiser Rolls ~ Sliced Bread ~ Condiments
\$22.95 per person plus room charge.



Dessert Bar

Ice Cream Sundae Bar

Bowls of Premium Ice Cream with Condiments Galore:

Example list: Oreos, Snickers, M& M's, Sprinkles, Fudge, Whipped Cream and more.

\$7.50 per person

Chocolate Fountain Bar

White, Pink or Dark Melted Chocolate Station with Plentiful Condiments:

Example list: Pineapples, Strawberries, Marshmallows, Pretzels, Graham Crackers and more.

\$7.50 per person

Donuts & Cupcakes

Cinnamon Sugar & Powdered Donuts, Customized Cupcakes and Cake Lollipops

\$8.50 per person

Bring In Your Own Dessert Allowance

Acceptance to bring in your own pastries and baked goods.

Temporary refrigeration, storage, skirted display table, table cloth, dessert plates, serving utensils, cutlery, beverage napkins, set-up and and clean-up service provided for you.

\$4 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 • Cinnamon Sugar
& Powdered Donuts • Strawberry Shortcake • Flavored Sorbet • Crème Brule
Marble Cheese Mascarpone Cake • Key Lime Pie • Tiramisu • Warm Apple Strudel
Spiced Poached Pear • Crème Carmel • Berries Sauvignon

\$5 one item • \$11 four items (buffet style) • \$25 six items (buffet style)

Freshly Baked Cookies

Charge at \$3.50 per person or
\$20 per platter (serves 8)

Mini Pastry & Petit Fours

Mini Pastry Platters \$22
(serves 8)



Beverage

On Consumption Bar

By Consumption Basis, at the following prices:

- | | |
|---|--|
| <p>\$7.50 House Wines \$6.50 House Brand Cocktail \$6.50 - \$9.50 Call Brands and Cordials \$7.50 Premium Brands \$36.00 Large Wine Bottle \$7.50 Champagne by the glass \$7.50 Bloody Mary or Mimosa</p> | <p>\$2.00 Soda / Juice \$2.50 Coffee & Tea \$2.75 Mineral Water \$7.00 Imported Beer (Imported) \$6.50 Bottle Beer (Domestic) \$9.00 Pitcher Soda / Juice \$23.00 Table Wine</p> |
|---|--|

Subject to \$150 private bartender fee if private bartender is applicable.

Beverage Stations

Beer, Wine, Soda CONSECUTIVE HOURS

- Two Hours\$16.00 per person
 Three Hours\$19.00 per person
 Four Hours\$20.00 per person

Includes:

Seven Bottle Beers, Four House Wines
 Assorted Juices and Sodas

Example Liquor List:

*Woodbridge Chardonnay, Pinot Grigio,
 Pinot Noir, Merlot & Cabernet Sauvignon
 Amstel Light, Becks, Budweiser
 Bud Light, Corona, Coors Light, Sam Adams
 Bass Ale & Raderberger Pilsner*

Open Premium Bar CONSECUTIVE HOURS

- Two Hours\$22.00 per person
 Three Hours\$22.00 per person
 Four Hours\$26.00 per person

Includes:

Seven Bottle Beers, Four House Wines,
 Name Brand Liquor, House Champagne
 Assorted Juices and Sodas.

Example Liquor List:

*Absolute Vodka, Tangueray Gin, Dewars,
 Johnny Walker Red Scotch, Jack Daniels Bourbon,
 Chivas Regal, Bacardi Silver Rum, Cuervo Especial,
 Amstel Light, Bud Light, Corona, Pinot Noir
 Coastal Chardonnay & Cabernet Sauvignon*



ENHANCEMENTS

Unlimited Soda Per Person \$3 • Champagne Punch Fountain \$250 • Fruit Punch Fountain \$125
 Champagne or Apple Cider Toast \$3.50 with Strawberry Garnish \$5.50
 (as an addition to consumption or open bar)

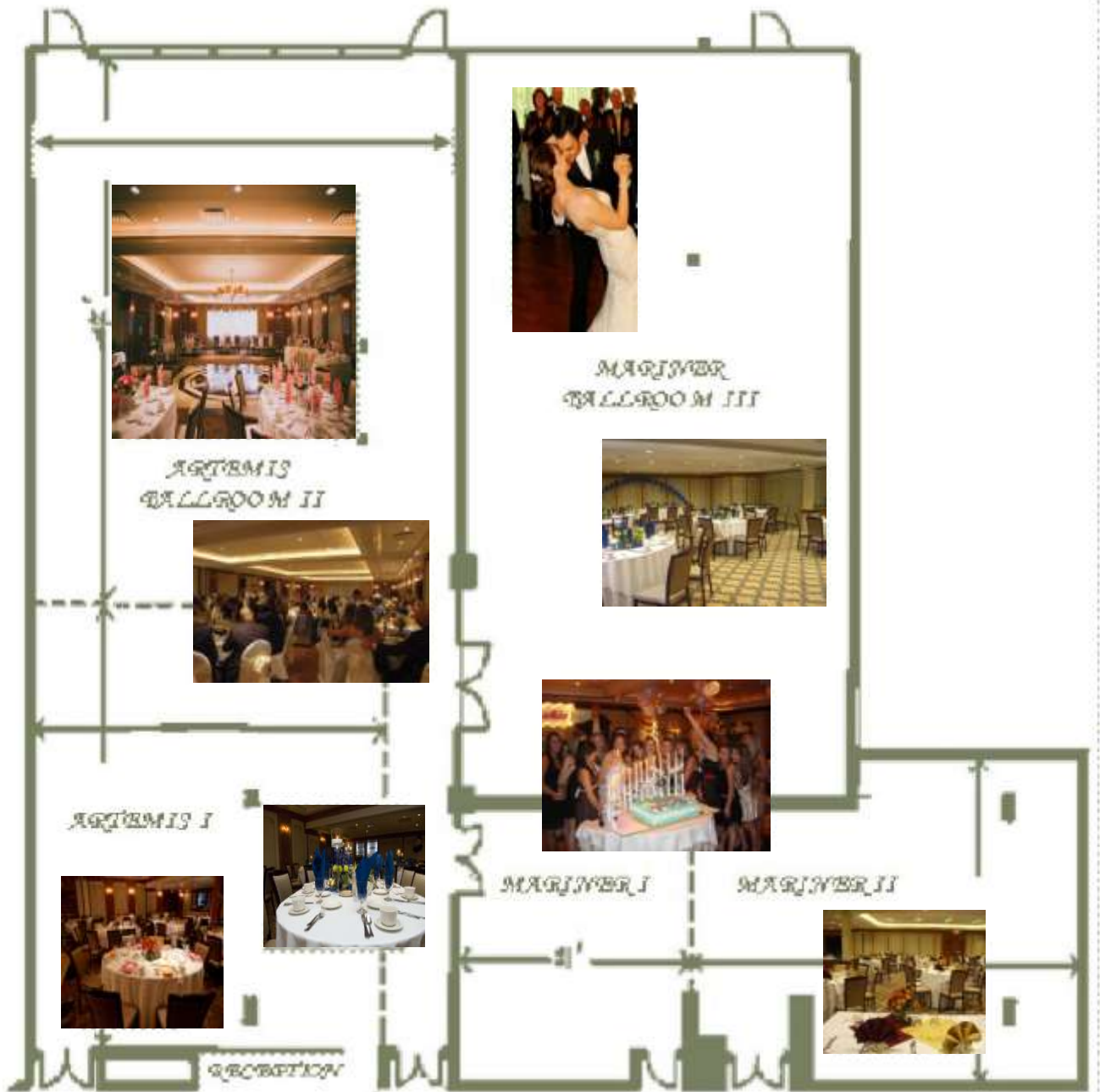
Event Checklist



- ___ Place Cards
- ___ Guest Book with Pen
- ___ Floor Plan
- ___ Special Music
- ___ Candles
- ___ Specialty Napkins
- ___ Picture Frame
- ___ White basket for Cards
- ___ Vegetarians
- ___ Centerpieces
- ___ Screen - DVD - LCD
- ___ Special Linen
- ___ Photo or Montage
- ___ Other _____



Facility Layout



Tradition & Elegance

Once 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. Our Mariner Ballrooms features damask inspired, dual tone wallpaper, and detailed wood trim with coffered ceilings and recessed lightings for added, casual to elegant ambiance.

Let Tradition & Elegance Enhance Your Event.