



The Norwalk Inn
& Conference Center

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Memorial Luncheons & Family Tributes
Banquet Information

Welcome to The Inn

Memorial & Funeral Repast Services

Newly Renovated Private Ballrooms
Full Service Fresh Food & Premium Beverage Needs
Dedicated Wait staff - Gourmet Food Selections
Memorabilia Tables ~ Deluxe Linens Selection
- Customized Napkin Arrangements -
PA system ~ CD System ~ 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.

Hors d'oeuvres

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

Fine Imported and Domestic Cheese Display, and Vegetable Crudités
\$5.00* per person

Hot Hors d'oeuvres

(Butler Service Upon Request)

Mini Quiches ~ Chicken Satay ~ Beef Satay ~ Beef & Shrimp Brochette ~ Cheese & Spinach Pies Mini
Mini Beef Wellington ~ Crispy Calamari ~ Lamb Kabobs Eggplant Rollatini
Beef Empanadas ~ Vegetable Spring Rolls ~ Stuffed Mushroom; 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

Cold Hors d'oeuvres

(Butler Service Upon Request)

Salmon Tartar on Toast Points ~ Tomato Bruschetta ~ Vegetable Brochette
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 Proscuitto di Parma Melon Proscuitto 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

Additional Suggestions

Pasta with Two Custom Sauces \$5 per person
Carved Smoked Salmon ~ with Garni \$3 per person
Virginia Ham or Roast Turkey ~ \$4 per person
Roast Rack of Lamb ~or~ Filet Mignon ~or~ Prime Rib of Beef \$8-\$9 per person

Packages Include

Fine Imported and Domestic Cheese Board and Vegetable Crudités

With lunch or dinner service

A choice of 3 Hors D'oeuvres.....\$10.00 Per Person
A choice of 4 Hors D'oeuvres.....\$13.00 Per Person
A choice of 5 Hors D'oeuvres.....\$14.00 Per Person
A choice of 6 Hors D-oeuvres.....\$15.00 Per Person

OR

Without lunch or dinner entrée service

Fine Imported and Domestic Cheese Board and Vegetable Crudités Included

Private room rental fee may apply.

A choice of 4 Hors D'oeuvres.....\$20.00 Per Person
A choice of 5 Hors D'oeuvres.....\$25.00 Per Person
A choice of 6 Hors D-oeuvres.....\$27.00 Per Person

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

Dedicated wait-staff, deluxe napkins & linens, water service & café-style tables all included.

Salad

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

Enhancement—Extra Course

Three Cheese Ravioli, Pasta Maranara 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



Hot Italian Buffet

Served Rolls & Butter ~ Served House 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 is included.
\$24.95 per person

Served 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 Kiev ~ Chicken Santorini

Chicken Parmigiana ~ Chicken with Asparagus Spears & Fontina Cheese

Lemon Rotisserie Chicken ~ Chicken Milanese ~ Chicken & Tamatillo Sauce

Roasted Chicken al Rosmarino ~ Sausage & Citrus Stuffed Chicken Breast

Chicken Piccata, Marsala, Francaise 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 \$26.95 Lunch, Charge at \$29.95 Dinner

One Item Choice; Chicken or Fish or Beef

Private room rental may apply. Please inquire within.



Buffet Style

Includes:

Choice of one of each category above plus

Salad ~ Rolls ~ Butter ~ Fresh Vegetables ~ Potato or Rice

Selection of 2 - Chicken ~ Beef or Fish

Charge at \$30.95 Lunch ~ Charge at \$34.95* Dinner*

All meals are prepared on-site daily, with the most fine and flavorful ingredients.

Private room rental may apply. Please inquire within.

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

Gourmet Brunch

Choice of Pasta Entrée
Choice of; Eggs Benedict or Corn Beef Hash or Cheese Blintz
Quiche du Jour
Fluffy Scrambled Eggs
Breakfast Potatoes
Bacon and Sausage
Texas Style French Toast or Pancakes
Assorted Muffins, Danish and Bagels
Cream Cheese, Butter ~ Assorted Jellies
Includes:
Orange Juice, Cranbury Juice & Coffee, Decaffeinated or Tea.

*\$29.95 minimum 50 people
Private room rental may apply. Please inquire within.*

Enhancements

Uniformed Chef Station
Freshly Prepared Omelets \$6.00 per person
Honey Glazed Ham or Turkey \$4.00 per person
Lox and Garni Platter \$3.00 per person ~ Fresh Fruit Salad \$3.00



Gourmet Deli Lunch

Buffet Style
Thinly Sliced Ham ~ Roast Turkey ~ Roast Beef ~ Salami
Harvest Albacore Tuna Salad ~ Chicken Salad with Grapes
Assorted Cheese ~ Lettuce ~ Tomatoes ~ Pickles
Country Caesar Salad ~ Pasta Salad ~ Cole Slaw
Assorted Fresh Kaiser Rolls ~ Sliced Bread & Condiments

*Charge at \$22.95 per person
Private room rental may apply. Please inquire within.
All above prices are plus 20% service fee and 6.35% tax.

The Inn's Desserts

Crème Brule ~ Marble Cheese Mascarpone Cake
Key Lime Pie ~ Tiramisu ~ Shaved Ice
Customized Cupcakes with Embellishments
French Vanilla Strawberry Crepes
Handmade Canolis with Custom Filling
Ice Cream Sundaes ~ Ricotta Cheesecake
Fruit Tart ~ Warm Apple Strudel
Raspberry Parfait Martini's
Fruit Cobbler with Custard
Crème Carmel with Cinnamon
Strawberry Shortcake Pizzelle
Sliced Poached Pear Financial ~ Crème Carmel

Charge at \$4.00 and up one item ~ Charge at \$11.00* four items*

Cookies & Platters

Freshly Baked Cookies

Charge at \$3 per person ~or~ \$14 per platter

Mini Pastry & Petit Fours

Mini Pastry Platters \$12

Bring In Many of Your Own Homemade Pastry's

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



Beverage Stations

On Consumption Bar

By Consumption Basis, at the following prices:

- | | |
|--|---------------------------------|
| \$7.50 House Wines | \$2.00 Soda |
| \$6.50 House Brand Cocktail | \$1.75 Juice |
| \$6.50 - \$8.00 Call Brands and Cordials | \$2.75 Mineral Water |
| \$7.50 Premium Brands | \$5.50 Imported Beer (Imported) |
| \$34.00 Large Wine Bottle | \$4.50 Beer (Domestic) |
| \$6.00 Champagne by the glass | \$7.00 Pitcher Soda / Juice |
| \$7.50 Bloody Mary or Mimosa | \$22.00 Table Wine |

Subject to \$150 private bartender fee or \$100 fee under 50 guests if private bartender is applicable

Beverage

Beer, Wine & Soda

**Beer, Wine, Soda – Private Room Only
CONSECUTIVE HOURS**

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

\$25.00 Per Person—
For a 4 hour and 45 minute period.

Includes:
Seven Bottle Beers
4 House Wines.

Example Liquor List:
Woodbridge Chardonnay, Pinot Grigio,
Pinot Noir, Merlot & Cabernet Sauvignon
Amstel Light, Becks, Budweiser
Bud Light, Corona, Coorslight, Sam Adams
Bass Ale & Raderberger Pilsner



Open Premium Bar

**Open Premium Bar
CONSECUTIVE HOURS**

- | | |
|-------------------|--------------------|
| Two Hours | \$20.00 per person |
| Three Hours | \$22.00 per person |
| Four Hours | \$24.00 per person |

\$28.00 Per Person—
For a 4 hour and 45 minute period.

Includes:
Seven Bottle Beers, 4 House Wines, Name Brand
Liquor, House Champagne.

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



*Unlimited Champagne Punch Fountain \$225 ~ Unlimited Fruit Punch Fountain \$125
Unlimited Soda \$3 per person
(as an addition to consumption or open bar)*

Event Checklist



___ Place Cards

___ White basket for Cards

___ Guest Book with Pen

___ Vegetarians

___ Floor Plan

___ Centerpieces

___ Disposable Cameras

___ Screen - DVD - LCD

___ Favors Rentals

___ Special Linen

___ Specialty Napkins

___ Balloons

___ Picture Frame

___ Other _____





Tradition & Elegance

Our newly-renovated, magnificent ballrooms feature wooden inlay & granite dance floors, chandelier lights, and raised ceilings, customized, exceptional menu options, 71 beautifully-appointed guest rooms, complimentary holding rooms, an outdoor pool in a lovely garden setting. Thank you for choosing Norwalk Inn.

