

# REHEARSAL DINNERS AT LYMAN ORCHARDS GOLF CLUB



Create a fantastic destination wedding experience for your guests by treating them to a farm-to-table style rehearsal dinner situated on 1,100 acres of classic New England farmland at Lyman Orchards Golf Club!

## ALL THE DETAILS

**Location:** Patio Room at Lyman Orchards Golf Club

**Time Frame:** 7:00 p.m. - 10:00 p.m.

**Minimum Guest Requirement:** 30 Guests

**Guest Maximum:** 60 Guests

**Room Rental Fee:** \$250.00

**The Apple Harvest Dinner Package:** \$29.95 per guest\*



For more information, or to book your Rehearsal Dinner at Lyman Orchards with Connecticut Wedding Group, please contact Mary-Beth today:

**Mary-Beth McDowell**

**Senior Wedding Planner**

**860-347-7171**

**marybeth@pavilioncatering.com**



Call 860-347-7171



Email [marybeth@pavilioncatering.com](mailto:marybeth@pavilioncatering.com)



Visit [www.ctweddinggroup.com](http://www.ctweddinggroup.com)

Lyman Orchards Golf Club, 70 Lyman Road, Middlefield, CT 06455

\*All pricing is subject to Administrative Service Charge and Connecticut State Sales Tax.  
Connecticut Wedding Group is a division of Pavilion Catering, Inc.

## COCKTAIL HOUR | 7:00 p.m.



### Seasonal Harvest Table

Crisp Crudités Vegetables with Imported and Domestic Cheese, Fresh Seasonal Fruits,  
Assorted Crackers and Dips, Tortilla Chips and Fresh Salsa

## FARM-TO-TABLE STYLE BUFFET DINNER | 7:45 p.m.



### Choice of One Pasta:

Penne Marinara with Local Basil and Aged Parmesan  
Penne with Wilted Greens and Diced Tomatoes in Pesto Cream  
Homestyle Vermont Cheddar Mac 'n' Cheese

### Choice of One Chicken:

Boneless Chicken Breast with Lyman Orchards Apple Cider Glaze  
Boneless Chicken Florentine with Fresh Lemon and Herbs  
Boneless Chicken Breast with Jack Daniels BBQ Sauce  
Boneless Chicken Marsala with Connecticut Mushrooms and Marsala Wine

### Choice of One Meat:

CT Wedding Group's Famous St. Louis Style BBQ Ribs  
Local Honey Glazed Roast Pork Loin with Caramelized Onions and Lyman Orchards Apple Compote  
Herb Roasted Midwestern Beef Sirloin, thinly sliced, with Local Mushroom Gravy  
Eight Hour Pot Roast with Aromatic Local Vegetables and Burgundy Jus  
Jack Daniels BBQ Basted Roast Beef

### Buffet Meal is Served With:

Garden Salad with Aged Balsamic Vinaigrette  
Chef's Choice Potato and Fresh Local Vegetables  
Assorted Dinner Rolls with Butter

### Dessert & Coffee Service:

Warm Lyman Orchards Seasonal Fruit Cobbler with Vanilla Bean Ice Cream  
Fresh Brewed Coffee, Decaf, Herbal, and Regular Teas

\$29.95 per guest

## BAR SERVICE



A Cash Bar is available.

Unlimited Soft Drinks | \$2.95 per guest

Select Open Bar - Ten Draft Beers, House Wine, and Soft Drinks | \$7.95 per guest

Premium Open Bar - Mixed Drinks, Ten Draft Beers, House Wine, and Soft Drinks | \$14.95 per guest