

The Norwalk Inn & Conference Center

Private Meetings

*99 East Avenue
East Norwalk, C.T 06850*

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Breakfast, Lunch and Dinner
Banquet Information

Welcome to The Inn

Meeting Features

Newly Renovated Private Ballrooms

Customized Floor Plans

Butler Service Hors d'oeuvres

*Private or In-room Cocktail Area**

Gourmet Food Selections

Customized Napkin Arrangements

Deluxe Linens Selection

Podium ~ Microphone ~ Screens- Display Tables

Coffee, Decaf & Tea & Cake-cutting Service

Registration Tables ~ Entrance Tables

PA system ~ CD System ~ Wireless Internet



Corporate Events

Our newly-renovated, magnificent ballroom with granite, 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 and attentive, accommodating banquet professionals, will respect your unique style.

Enhance Your Meeting.

Breakfast Buffet

Fluffy Scrambled Eggs
Breakfast Potatoes
Bacon & Sausage
Quich du Jour with Fresh Berries Garnish
Texas Style French Toast and Pancakes
Assorted Muffins, Danish and Bagels
Cream Cheese, Butter ~ Assorted Jellies
Fresh Fruit Salad Platter

Includes:

Orange Juice, Cranbury Juice & Coffee, Decaffeinated or Tea.
\$16.95 per person ~ plus applicable room charge

Corporate Continental Breakfast

Assorted Muffins, Danish and Bagels
Cream Cheese, Butter ~ Assorted Jellies Includes:
Orange Juice, Cranbury Juice & Coffee, Decaffeinated or Tea.

\$8.95 per person ~ plus applicable room charge

Enhancements

Enhancements Bowl \$2.00 per person

Assorted Yogurt \$1.00 per person

Lox and Garni Platter \$3.00 per person

***All above prices are plus 20% service fee
Fresh Fruit and 6% CT tax*



Patio BBQ

Uniformed Chef Station

(Presented Poolside)

Tossed Green House Salad or Caesar Salad
Sirloin Strip Steaks au jus ~ Sirloin Burgers ~ Tender Chicken Breast
Hot Dogs ~ Harvest Potatoes Salad ~ Tri Cabbage Cole Slaw
Assorted Fresh Kaiser Rolls ~ Corn on the Cob with Butter
American and Swiss Cheese ~ Raw Onion ~ Pickle
Lettuce Garnish ~ Sliced Plum Tomatoes ~ Relish Tray & Condiments
Fruit Salad for Dessert, Coffee & Tea Service

Enhancements

Lamb Chops, Chicken Kebobs
Grilled Salmon, Grilled Vegetables from \$4.00 and up.

Charge at \$35.00 per person

50 pp minimum guarantee or add \$5.00pp in lieu of private room rental

Pizza Margarita's

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

Charge at \$17.95 per person ~ plus applicable room charge

OR

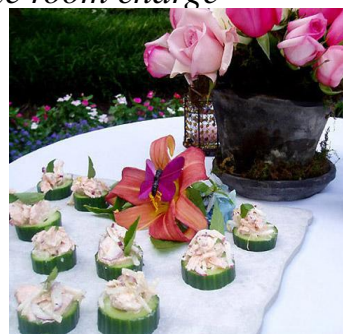
Deli Buffet

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 \$14.95 per person ~ plus applicable room charge



****All above prices are plus 20% service fee and 6% tax.**

Hors d'oeuvres

*All Hors D'oeuvres are for one hour.

Fine Imported and Domestic Cheese Display, Fresh Fruit and Vegetable Crudités
\$3.50* 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 ~ Lamb Kebes
Eggplant Rollatini ~ Beef Empanadas ~ Vegetables Spring Rolls Stuffed Mushrooms; Vegetarian or
Crab meat ~ Lomo Saltado ~ 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 Crockett's

Breakfast Buffet

(Butler Service Upon Request)

Salmon Tartar on Toast Points ~ Tomato Brochette ~ 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 Capriccio 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 Skewed Shrimp ~ Shrimp Cocktail
Scallops Wrapped in Bacon - \$1.50 extra

Additional Suggestions

Sushi Bar ~ Raw Bar ~ Market Price
Pasta with Two Custom Sauces \$5 per person
Carved Smoked Salmon ~ with Garni \$2 per person
Virginia Ham ~ Roast Turkey ~ \$3 per person
Roast Rack of Lamb ~or~ Filet Mignon ~or~ Prime Rib of Beef \$6 per person

Packages Include

Fine Imported and Domestic Cheese Board and Vegetable Crudités
With lunch or dinner service

A choice of 2 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

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

Please add 20% service fee plus 6% 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)

Specialty Salads
(Choice of dressings)

Cucumber Wrap Salad with Cranbury	\$3.50
Field Greens with toasted pine nuts	\$3.75
Waldorf Salad.....	\$3.75
Endive and watercress Salad	\$3.00
Asparagus spears vinaigrette	\$4.00

All prices are per person

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



Desserts

Crème Brulee ~ Marble Cheese Mascarpone Cake ~ Key Lime Pie ~ Tiramisu
Warm Apple Strudel ~ Poached Pear Financial ~ Ice Cream Sundae Bar ~ Crème Carmel
Chocolate Fondue Fountain ~ Berries Sauvignon ~ Chocolate Macadamia Nut

.Desserts are available from \$4.00 per person and up.
Cake cutting service, coffee & tea is included.

Hot Entrees

Beef ~ Veal

(Choice of One)

Roasted Black Angus Rib of Beef

Grilled New York Sirloin

Sausage & Peppers

Stuffed Loin of Pork

Roasted Rack of Veal

Yankee Pot Roast

Veal Cutlet Parmigiana ~ Madallions of Veal Scaloppini

Sliced London Broiled Steak

Chicken

(Choice of One)

Chicken Scarpariello ~ Chicken Kieve ~ Chicken Santorini

Chicken Parmigiana ~ Chicken with Asparagus Spears & Fontana 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 ~ Halibut ala Piccata

Grilled, Poached or Broiled Norwegian Salmon

With Herbal, Dill, Béarnaise or Hollandaise Sauce

Charge at \$23.95 Chicken Only Lunch ~ Charge at \$25.95* Two Choices Lunch*

*Additional \$3 for Dinner ~ Additional \$3 for Three Choices ~ Juniors \$16.95**

Minimum 50 pp or Addition \$5.00pp in lieu of additional private room rental may apply.

Please inquire within.



Enhancements

Please discuss the elegance of a Beef Tenderloin and Shrimp Entrée
or Filet and Buttered Sea Scallops Casino Entrée.

Hot Entrees

Includes:

Choice of one of each category above plus

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

(any style)

Chicken ~ Beef ~ Fish

Charge at \$29.95 Lunch ~ Charge at \$33.95 Dinner

50 pp minimum guarantee or add \$5.00pp in lieu of private room rental

Please add 20% service fee plus 6% tax to prices.

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

Dessert Stations

Customized Cupcakes with Embellishments

French Vanilla *Strawberry Crepes*

Chocolate Berries Gnash

Handmade Canolis with Custom Filling

Chocolate Chip Ice Cream

Ricotta Cheesecake

Fruit Tart ~ Apple Strudel

Raspberry Parfait Martini's

Fruit Cobbler with Custard

Crème Carmel with Cinnamon

Celery Apple Granada

Pistachio Biscotti

Strawberry Shortcake Pizzelle

Shaved Ice

~ Assorted Tea ~ Coffee ~ Decaffeinated ~

\$25 per person ~ if choose just 4 items \$11 ~ if one item \$4

Presented Candelight

Ice Cream Sundae Bar

Bowls of Premium Ice Cream with Oreos, Snickers, M& M's and more.

\$5.00 per person

Chocolate Fountain Bar

White, pink or dark melted chocolate fountain station
with pineapples, strawberries, marshmallows, pretzels, graham crackers and more.

\$5.50 per person



Checklist



- ____ Name Tags
- ____ Floor Plan Layout
- ____ Pads, Pens, Candies
- ____ Company Banners
- ____ LapTop Rentals
- ____ Podium, Microphone
- ____ Screen, Projection Table
- ____ Display Tables
- ____ Literature Table
- ____ Centerpieces
- ____ TV - DVD
- ____ Special Linen
- ____ Awards Table
- ____ Other _____



Beverage Stations

On Consumption Bar

By Consumption Basis, at the following prices:

- | | |
|--|---------------------------------|
| \$7.00 House Wines | \$1.75 Juice |
| \$6.00 House Brand Cocktail | \$2.75 Mineral Water |
| \$6.50 - \$8.00 Call Brands and Cordials | \$4.50 Bottle Beer (Domestic) |
| \$7.50 Premium Brands | \$5.00 Imported Beer (Imported) |
| \$34.00 Large Wine Bottle | \$6.00 Champagne by the glass |
| \$19.00 Table Wine | \$6.50 Pitcher Soda / Juice |

Subject to \$100 private bartender fee or \$75 fee under 50 guests if private bartender is applicable.

Beverage

Beer, Wine, Soda – Private Room Only CONSECUTIVE HOURS

- Two Hours\$14.00 per person
 Three Hours\$17.00 per person
 Four Hours\$18.00 per person

\$23.00 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 CONSECUTIVE HOURS

- Two Hours\$18.00 per person
 Three Hours\$20.00 per person
 Four Hours\$22.00 per person

\$26.00 Per Person—
 For a 4 hour and 45 minute period.

Includes:

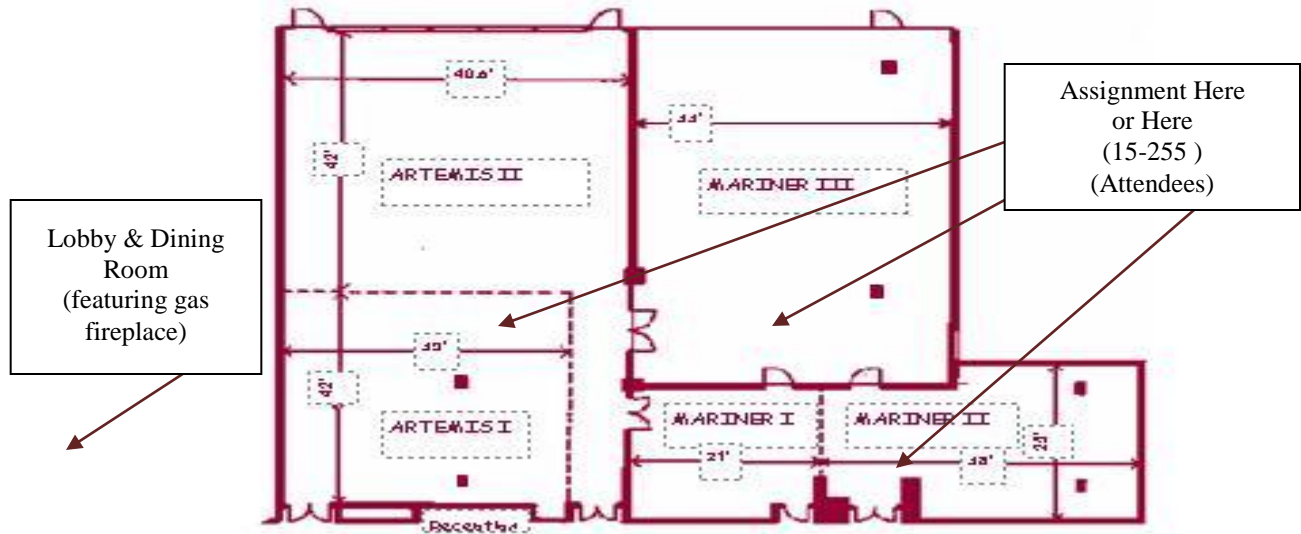
- Seven Bottle Beers, 4 House Wines, Name Brand
 Liquor, House Champagne.

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*



Room Rental Features



ROOM	CAPACITY					
	Theater	Classroom	Round	(6) Crescent	U-Shape	Boardroom
ALCOVE BOARDROOM (150SQ.FT.) \$200* FULL DAY	10	8	8	8	8	8-10
MARINER I (404 SQ.FT.) \$250 EVE \$300* FULL DAY \$200 HALF DAY	30	20	25	18	12	18
MARINER II (726 SQ.FT.) \$350 EVE \$400 FULL DAY \$300 HALF DAY	50	28	42	36	24	32
MARINER I & II (1,130 SQ.FT.)\$500 EVE \$550* FULL DAY \$450 HALF DAY	80	60	60	42	50	42
MARINER III (1,550 SQ.FT.) \$650 EVE \$650* FULL DAY \$550 HALF DAY	125	60	80	70	30	75
MARINER I, II&III (2,680 SQ.FT) \$800 E \$1,050* FULL DAY \$700 HALF DAY	160	100	200	140	120	150
ARTEMIS I (1,280 SQ.FT.) \$500 EVE \$550* FULL DAY \$450 HALF DAY	100	90	95	70	55	52
ARTEMIS II (1,840 SQ.FT.) \$600 EVE \$650* FULL DAY \$550 HALF DAY	120	100	100	80	70	65
ARTEMIS I & II (3,120SQ.FT) \$800 EVE \$1,050* FULL DAY \$700 HALF DAY	400	200	260	200	150	150
EXECUTIVE BOARDROOM \$250* FULL DAY	16	16	20	16	12	16

Banquet Facility Layout

Serenely sequestered in a historic district and adjacent to the town green, the Inn matches an ultra-convenient location with the exceptional facilities of a full-service hotel, restaurant, in-ground pool and catering hall.

*The Norwalk Inn's banquet and conference center rooms feature dedicated wait-staff, wireless internet access, a podium, microphone, and screen at no additional charge.
Also complimentary by request: pads, pens, candies and water service.*