



Welcome to The Society Room of Hartford!

Our goal is to create excellent social events which maintain the high standards which our clients deserve and are accustomed to. Because each of our clients has individual needs we focus on the creativity, consistency, communication, flexibility and image which you, the customer, are trying to achieve. To aid you in the planning process, we have compiled the following information. It is a pleasure to assist you with coordinating the many details that are necessary for making the event a success!

Whether it's a business celebration, meeting or corporate conference, The Society Room will provide a dramatic and unforgettable backdrop for your event. In the glorious Society Ballroom, you have a room of grand marble columns soaring to an exquisitely muraled ceiling, some thirty five feet above the dance floor. The sweeping staircase flows down from the 3,000 square foot balcony, providing a dramatic focal point for grand entrances and photographic opportunities. Marble, limestone, brass and bronze accents adorn the opulent Ballroom in a setting right out of the Great Gatsby. Immediately adjacent to the Ballroom are three additional lounges or function spaces, each with their own special historic character, seating and full-service bar.

Needless to say, all of this grandeur is complemented by our own incomparable chef and banquet catering staff, ready to custom-tailor a food and beverage presentation which will fulfill the promise of a truly magical event for you and your guests.

Please note that all pricing is subject to change. We look forward to supporting you in planning a successful event.



2010 Bridal or Baby Shower Package

Beverage Service

Enjoy unlimited Juices, Fountain Soda, Fresh Brewed Regular and Decaffeinated Coffee, Assorted Gourmet Teas, Bloody Mary's and Mimosas through the duration of your event!

Artisan Cheese Station

As your guests gather together our culinary staff will prepare an Artisan Cheese Spread of assorted domestic and imported cheeses, dips, seasonal fruits and vegetables with crackers and sliced baguettes.

Three Course Plated Meal or Culinary Stations

Our Executive Chef has chosen menu items to please all palettes. It is your decision as to what type of service style you would like. We are also happy to customize a menu for you as well. Plated meal option includes Soup or Salad Course, Main Entrée (selection of 1) and Dessert. For the Stations Package, you will have a choice of one of our Culinary Stations along with one Dessert Station.

Tabletop

Our package includes table linens and napkins, glassware, white china plateware, polished silver stemware and votive candles. Upgraded linen options are available.

Parking

In a city setting parking may be a concern. At The Society Room we remove the concern and include parking for your guests in the adjacent ProPark parking lot.



Bridal or Baby Shower Package

Beverage Services

Assorted Juices and Fountain Sodas
Fresh Brewed Regular and Decaffeinated Coffee with Assorted Gourmet Teas
Bloody Mary's and Mimosas

Artisan Cheese Station

Included in both Plated and Stations Package, Served as Guests Arrive

A selection of Domestic and Imported Cheeses
Baked Brie with Raspberry Puree
Assorted Table Crackers and Sliced Baguettes

Seasonal Julienne Vegetables with choice of 2 Cheese Spreads
Sun-dried Tomato and Feta Spread
Garlic and Artichoke Dip
Whipped Herb Dip
Cranberry and Goat Cheese Spread with Toasted Pecans

Seasonal Berries to Garnish



Plated Meal Package

Pre-selected choice of 1 Appetizer, 1 Entree and 1 Dessert (Vegetarian and Vegan meals available)

Soup or Salad Course

Mixed Baby Greens

Dried Cranberries, Crumbled Blue Cheese, Candied Pecans, Housemade Balsamic Vinaigrette

Traditional Caesar Salad

Crisp Romaine, Handmade Croutons, Romano Wheel, Anchovies, Traditional Caesar Dressing

Strawberry Pignoli Salad

Red and Green Leaf Lettuces, Toasted Pinenuts, Crumbled Goat Cheese, Sliced Strawberries, Champagne Vinaigrette

Crunchy Apple Salad

Sliced Fresh Apple, Crumbled Blue Cheese, Shaved Red Onions, Granola Clusters, Cider Vinaigrette

“Soup De Jour” (choice of one)

Butternut Squash Bisque with Spiced Crème Fraiche (seasonal)

Classic Minestrone Soup (Vegetarian/Vegan)

Roasted Corn and Smoked Gouda Chowder

Fresh Tomato and Herb Bisque

Entrees

Island Shrimp Salad

Baby Spinach, Diced Tomatoes, Red Onions, Cucumbers, Red and Yellow Peppers, Alfalfa Sprouts
Marinated Gulf Shrimp, Fried Cellophane Noodles and Mango Honey Vinaigrette

Chunky Chicken Salad

Diced Chicken, Grapes, Celery and Caraway Seeds over Thick Sliced Red Onion Rings and Bibb Lettuce
Garnished Toasted Walnuts

Greek Steak Salad

Mixed Baby Greens, Roasted Red Peppers, Kalamata Olives, Shaved Red Onion, Sliced Cucumber,
Thick Cut Tomato, Sliced Skirt Steak, Crumbled Feta Cheese served with a Tzatziki Dressing

Orange Chicken Picatta

Boneless Breast of Chicken, White Rice and Peas served with Orange Butter Sauce

Almond Crusted Salmon

Whipped Sweet and White Potatoes, Roasted Asparagus, Maple Honey Glaze

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Entrée Selections (continued)

Mojito Marinated Scallops

Rum infused Mashed Sweet Potatoes, Mango Salad with Cucumber, Red Onion and Jalapeño

Sliced Tenderloin of Beef

Garlic Whipped Potato, Balsamic Grilled Asparagus, Wild Mushroom Demi

Vegetable Timbale (Vegetarian/Vegan)

Layered Grilled Vegetables with Israeli Couscous, Tomato, Zucchini, Squash, Roasted Red Pepper, Asparagus, Portabella Mushroom over Roma Tomato Puree

Spinach and Wild Mushroom Lasagna (Vegetarian)

Three Cheese Cream Sauce

Brunch "Friendly" Entrees

Crepe Plate (pre selected choice of one)

Smoked Salmon and Asparagus Crepe

Black Forest Ham, Swiss and Asparagus Crepe

Asparagus and Swiss Crepe (Vegetarian)

Served with Cherry Tomato Salad, Whole Grain Mustard and Cream Reduction

"Steak and Eggs"

Spinach, Feta Cheese, Red Onion and Mushroom Frittata Wedge

Served with Sliced Oven Roasted Tenderloin of Beef and set over Roma Tomato Puree

Dessert

Served with Regular and Decaffeinated Coffee and Assorted Tazo Teas

Traditional Carrot Cake with Walnuts and Cream Cheese Frosting

Brooklyn Cheesecake with Raspberry Coulis and Fresh Berries

Traditional Tiramisu

Rum & Espresso Soaked Lady Fingers, Mascarpone Cream Filled, Coco Topped, Fresh Mint

Chocolate Decadence Torte with Fresh Whipped Cream and Berry Garnish

Seasonal Fruit & Berry Crisp with Toasted Almond Topping, Fresh Whipped Cream and Fresh Mint

Apple Cranberry Tart with Vanilla Gelato and Caramel Sauce



Culinary Station Package

Choice of 1 Dinner Station and 1 Dessert Station

Carving Station

Tenderloin of Beef, Horseradish Crème
Oven Roasted Turkey Breast, Stone Ground Mustard, Cranberry Chutney
Israeli Couscous with Brunious Vegetables
House Salad with Romaine, Red and Green Leaf Lettuce, Dried Cranberries,
Candied Pecans, Crumbled Blue Cheese, Housemade Balsamic Vinaigrette
Assorted Sliced Rolls with Sweet Cream Butter

Chicken Station

Chicken Picatta, Boneless Breast of Chicken, Lemon Caper Sauce
Penne Pasta with Pesto Cream Sauce, Diced Tomatoes, Fresh Basil and Shaved Parmesan
Oven Roasted Seasonal Vegetables
Traditional Caesar Salad, Handmade Croutons, Mini Parmesan Wheels
Garlic Toast Points

Seafood Station

Pan Seared Halibut Puttanesca, Tomato, Capers, Onion, Black Olive, Anchovies, Garlic
Pan Seared Salmon over Rainbow Swiss Chard, Citrus Beurre Blanc
Lemon and Parmesan Roasted Asparagus
Garlic Roasted Baby Potatoes
Assorted Dinner Rolls with Sweet Cream Butter

Pasta Station

Cavetappi Pasta, Crumbled Hot and Sweet Sausage, Broccoli Rabe, Roasted Red Pepper, Garlic, EVOO
Penne Arrabbiata, Spicy Marinara, Sun-dried Tomatoes, Shaved Parmesan
Three Cheese Ravioli, Pesto Cream Sauce, Fresh Basil
Traditional Caesar Salad, Handmade Croutons, Mini Parmesan Wheels
Herbed Focaccia Bread

New Orleans Seafood Cake Station

Cajun Corn and Crab Cakes, Salmon Cakes, Lobster Potato Cake
Jambalaya topped with Chicken Gumbo
Housemade Hushpuppies
Southern Style Buttermilk Cornbread
Served with the Following Sauces:
Lemon Aioli, Roasted Red Pepper Remoulade, Sour Cream and Caper Remoulade, Chipotle Crème Fraiche,
Orange Horseradish Marmalade



Brunch “Friendly” Stations

Hot Breakfast Station

Fresh Fruit Salad with Orange Blossom Water
Scrambled Eggs with Diced Chives
Applewood Smoked Bacon or Breakfast Sausage
Classic Thick Sliced French Toast or Buttermilk Pancakes with Warmed Vermont Maple Syrup
Southwest Style Homefries with Peppers and Onions
Mini Danishes and Croissants with Sweet Cream Butter and Fruit Preserves

Brunch Station

Chicken Picatta, Boneless Breast of Chicken, Lemon Caper Sauce
Herb and Garlic Roasted Smashed Potatoes
Assorted Individual Frittatas
Spinach, Tomato and Feta, Prosciutto and Swiss, Wild Mushroom, Asparagus and Fontina
Mini Cheese Crepes with a Warm Mixed Berry Compote
Assorted Warmed Dinner Rolls, Croissants and Mini Muffins with Sweet Cream Butter and Fruit Preserves

Dessert Spreads

Ice Cream Sundae Bar

Chocolate and Vanilla Ice Cream
Served with the following toppings:
Oreo Cookie Crumbs, Gummy Bears, Malted Milk Balls, Heath Bar Crunch, Whipped Cream,
Maraschino Cherries, Chocolate Sauce, Chocolate Dipped Waffle Cups

Chocolate Fountain

Strawberry and Pineapple Skewers, Rice Crispy Treats, Housemade Marshmallows,
Pound Cake, Brown and Blondie Bites, Oreo Cookies, Vanilla Waffers, Pretzel Rods, Fresh Baked Cookies

Mini Dessert Bites

Assorted Mini Cheesecakes, Chocolate Mousse Cups, Cannolis and Petit Fours
Fresh Fruit Cups with Mascarpone Crème and Fresh Mint, Chocolate Dipped Strawberries and Pineapple Wedges
Assorted Fresh Baked Cookies



Shower Package Station Enhancements

Antipasto Station *Add onto Artisan Cheese Station*

Spread Marinated Olives, Mushrooms and Artichokes and Parmesan Dressed Pepperoncini, Red Onion Salad
Sliced Meats to include Pepperoni, Sopressata, Capicola and Genoa Salami, Broccoli and Cauliflower Salad, Artisan Breads

\$8.00 additional per person

Grilled Vegetable Station *Add onto Artisan Cheese Station*

Portabella Mushrooms, Tri-colored Roasted Bell Peppers, Zucchini, Squash, Scallions and Eggplant
Traditional Garlic Hummus, Tabbouleh Salad, Pita Chips and Asiago Toast Points

\$8.00 additional per person

Mashed Potato Bar

Red Bliss Whipped Potato (with skin) and Yukon Gold Whipped Potato
Served with Shredded Cheddar Cheese, Crumbled Blue Cheese, Sour Cream, Crushed Bacon,
Roasted Garlic, Fresh Chives, Broccoli, Warmed Beef Chili

\$12.00 additional per person

Butlered Hors D'oeuvres

Choose from a selection of 5 Passed Hors D'oeuvres to complement the Artisan Cheese Station
(Hors D'oeuvres List provided upon request)

\$14.00 additional per person

Steamed Potsticker Station

Steamed Vegetable, Shrimp, and Chicken Dumplings
Served with Hoisin, Sweet Chili Dipping Sauce, Soy Sauce, Oyster Sauce
Braised Short Ribs, Pineapple Fried Rice, Wonton Chips, Sweet and Sour Sauce

\$15.00 additional per person

Raw Bar Station

Wellfleet and Bluepoint Oysters, Crab Claws, Shrimp Cocktail, Littleneck Clams,
Absolut Peppar Crème Fraiche, Lemon Crème Fraiche, Cocktail Sauce, Tobiko and Wasabi Caviar Topping

\$15.00 additional per person

Smoked Salmon Station

Traditional and Pastrami Smoked Salmon served with Chopped Egg Whites, Chopped Egg Yolk, Diced Red Onion, Capers and
Lime Crème Fraiche, Garlic Toast Points, Bagel Chips and Pumpernickel Triangles

\$18.00 additional per person

Sushi Station

Assorted Sushi Nigiri, Salmon, Tuna, Halibut; Assorted Nori Rolls, Inside & Outside Rolls, Salmon, Tuna, Crab, Tempura
Shrimp, Asparagus served with Soy Sauce, Wasabi, Pickled Ginger, Seaweed Salad and Calamari Salad

\$18.00 additional per person



Shower Package Beverage Enhancements

Society Room labeled Merlot, Cabernet and Chardonnay and Montasalo Pinot Grigio **\$8.00 per person additional**
Draft Beers—Bass, Stella, Amstel Light, Sam Seasonal **\$4.00 per person additional**

Premium Bar

A Selection of Premium and Top Shelf Spirits and Cordials, House Wines and Champagne, Draft Beers, Fountain Soda and Assorted Juices and Mixers

\$14.00 additional per person, \$4.00 per person each additional hour

Cash or Consumption Bar Pricing

\$4.00 Draft Beers, **\$7.00** Glass Wine, **\$8.00** Mixed Drink (well), **\$9.00** Mixed Drink (call), **\$10.00** Martini, On the Rocks
\$100 per bartender for cash or consumption bar service

Shower Package Price

\$38.00 per person, 40 person minimum

All pricing is subject to 6% State Sales Tax and 20% Service Charge