



THE VILLAGE 5 HOUR COCKTAIL RECEPTIONS

ABOUT THE VILLAGE

Located in Stamford's South End, The Village is a new waterfront destination for work and play, events and experiences that bridges the connection between community, impact and philanthropy.

The Village has a mix of multi-functional event spaces, state-of-the-art AV capabilities, rooftop with sweeping water views and garden, 1,000 feet of walkable marina and best-in-class food and beverage offerings. With spaces to suit any bespoke event needs, The Village is an ideal venue to host large-scale corporate off-sites, charity galas, brand launches, weddings and celebrations, as well as intimate dinners, board meetings, activations and more.

LOCATION

The Village is situated in Stamford's South End neighborhood, a quarter mile from I-95 and walkable to the Metro North Stamford Station – a quick 53 minute train ride from New York City. Global access through local and international airports are all less than an hour away, and six major hotels minutes away.

UNLIKE ANYTHING IN FAIRFIELD

With a mix of multi-functional spaces, The Village is the perfect environment to host large-scale charity galas, corporate off-sites, brand launches and celebrations, as well as intimate dinners and meetings. Our team can provide full event production services from conception to execution.

BEST IN CLASS FOOD & BEVERAGE

Catering at The Village is provided by renowned hospitality management company, Market Hospitality Group.



5 HOUR COCKTAIL RECEPTION VENUES

THE STUDIO & STUDIO PATIO

The Studio is The Village's multi-functional event space – a blank canvas to create a one-of-a-kind event, installation or experience. The private venue features a wall of windows, upscale decor, sophisticated lighting, and industrial-chic design elements to create personalized areas with indoor/outdoor flow.

The Studio's outdoor patio along the water can be utilized to further enhance the footprint, and can be tented to maximize flexibility.

SEATED CAPACITY

150 with a dance floor / 180 without a dance floor

STANDING CAPACITY 300

FEATURES

Indoor/Outdoor Flow • Artificial Boxwood Hedges to Divide Space
Soundproofed Walls • Access to Dedicated Outdoor Space
In-House AV Capabilities

THE ROOF

Featuring a 7,500+ square foot rooftop that's unlike anything in Fairfield County, The Roof at The Village touts water views and gardens galore. Surrounded by local produce and herbs to create a farm-to-table or garden-to-glass experience, as well as lounge seating, and pergola. The Roof has all of the elements to impress the most discerning eye.

SEATED CAPACITY

60 (under covered Pergola)

STANDING CAPACITY 150

FEATURES

Water Views • Expansive Bar
Rooftop Garden • In-House AV Capabilities

THE HOUSE

Atop The Village is The House, an impeccably styled venue featuring a lounge for live music, a conference room by day and private dining room by night, as well as a photo booth, access to a private rooftop, and other surprises. From social soirées to corporate gatherings, The House is a one-of-a-kind experience.

SEATED CAPACITY

150 with a dance floor

STANDING CAPACITY 200

FEATURES

Water Views • Expansive Bar • Banquettes • Music Lounge
Conference Room • Artificial Boxwood Hedges to Divide Space
In-House AV Capabilities



The Roof on the 5th Floor



The House on the 5th Floor



The Studio on the 1st Floor



The House on the 5th Floor



The Roof on the 5th Floor



The House on the 5th Floor

COCKTAIL RECEPTION PACKAGE INCLUSIONS

EVENT SERVICE CAPTAIN

SETUP & TEARDOWN

with Three Hours of Setup before event & One Hour of Teardown

FURNITURE & LINENS

Cross Back Chairs (*cushions can be added-on)

Cocktail Reception Tables

White Linens

White Napkins

Flatware

Glassware

PARKING

Complimentary and available in Garage.

Valet vendor can be hired by client.

COCKTAIL RECEPTION PACKAGE PRICING

THE STUDIO

MENU

Saturday \$175 Adults & \$95 Young Adults (20 & Under)

Sunday–Friday \$175 Adults & \$95 Young Adults (20 & Under)

*December follows Saturday's Food & Beverage Minimum and Venue Fee.

FOOD & BEVERAGE MINIMUM

\$10,000

\$7,000

VENUE FEE

\$5,000

\$3,000

THE HOUSE & ROOF

MENU

Saturday \$175 Adults & \$95 Young Adults (20 & Under)

Sunday–Friday \$175 Adults & \$95 Young Adults (20 & Under)

*December follows Saturday's Food & Beverage Minimum and Venue Fee.

FOOD & BEVERAGE MINIMUM

\$20,000

\$10,000

VENUE FEE

\$10,000

\$5,000

ADD-ON ENHANCEMENTS

LOBBY ADD-ON EVENT SPACE \$2,000

EXTRA SET UP HOUR \$450 per hour

CEREMONY FEE \$2,500

includes Ceremony Chairs

SEAT CUSHIONS FOR CROSS BACK CHAIRS \$3 per person
(in black or white)

ADDITIONAL HOUR OF VENUE \$2,000

can be added 14 days prior to event

MUSIC \$200

we can pipe in your custom Spotify Playlist to The Lobby, The Studio, The House & The Roof

AV SLIDESHOW/LOGO \$250

use of our drop-down projector for simple AV

AV PRESENTATION PACKAGE \$75 per hour

when presentation is more than logos, minimum of 2 hours silent auction AV must come in through client

CLEAR PODIUM \$150

GLAM ROOM \$500

available three hours before start of event

CLEANING FEE \$450

should your event or vendors not remove personal belongings within 1 hour of event ending

ADMINISTRATIVE FEE 22% of food and beverage sales

TAXES

Private events are subject to state and local taxes.

Please refer to the private event agreement for details.

All pricing is based per person. All menu selections & quantities must be confirmed 14 days prior to your event.

Specific Food & Beverage minimum must be met to reserve each venue space.

Pricing does not yet include Venue Fee, 22% Admin Fee, & Tax which cannot be put towards getting to Food & Beverage minimum.

5 HOUR COCKTAIL RECEPTION PACKAGE

\$175 ADULTS & \$95 YOUNG ADULTS (20 & UNDER)

1 HOUR WELCOME RECEPTION

5 HOUR SIGNATURE BEVERAGE PACKAGE

includes **NON-ALCOHOLIC BAR**

Iced Tea, Juice - Cranberry, Grapefruit, Orange &

Soft Drinks - Diet Coke, Coke, Ginger Ale, Sprite

SOMMELIER SELECTION OF:

Red

Avaline Pinot Noir & Routestock Cabernet Sauvignon

White

Louis Latour Chardonnay & Willm Pinot Grigio

Rosé

Hampton Water Rosé

Sparkling Wine

Stanford & Wills Alsace Cremant D'Alsace

Beer

Lagunitas IPA, Blue Moon Wheat Beer, Coors Light, Modelo Especial,
Guinness Stout

Vodka

Tito's, Ketel One

Gin

Bombay, Tanqueray, Beefeater

Rum

Bacardi Superior, Captain Morgan Original Spiced

Tequila

Casamigos Blanco, Casamigos Reposado, Casamigos Anejo

Whiskey

Elijah Craig Bourbon, Elijah Craig Rye, Jack Daniels, Dewars, Jameson

See our Deluxe Beverage Package Upgrade on page 12

FIRST HOUR

MARKET TABLE

5 PASSED HORS D'OEUVRE

See our full list to choose from on page 9

SECOND HOUR

4 FOOD STATIONS & 2 PASSED HORS D'OEUVRE

See our full list to choose from on page 9

THIRD HOUR

SAME 4 FOOD STATIONS REPLENISHED FOR 3RD HOUR

& 2 PASSED HORS D'OEUVRE

See our full list to choose from on page 9

FOURTH & FIFTH HOUR

STATIONED COFFEE & TEA SERVICE

La Colombe Drip Coffee & Harney & Sons Tea

CAKE CUTTING

included if client brings in own cake

DESSERT STATION

assorted macarons, chocolate truffles & petit fours

5 HOUR COCKTAIL RECEPTION PACKAGE

COCKTAIL RECEPTION BUTLER PASSED HORS D'OEUVRE

VEGETARIAN

Tomato & Mozzarella Skewer
olive oil, balsamic vinegar, basil

Ricotta Crostini
hazelnuts, hot honey, sea salt

Beet & Goat Cheese Skewer
endive, pistachio, pickled shallot

Impossible Slider
vegan bread, vegan aioli, pickle, tomato

Vegetable Soy Dumpling
fried with ponzu and scallions

Fried Mac & Cheese
truffle, cheddar

Falafel
coconut yogurt, herb oil

Mushroom Arancini
fontina, truffle cream

Parmesan French Fries Cups

LAND

Cheeseburger Slider
potato bun, pickles

Wagyu Meatballs
pomodoro, parmesan, basil

Mini Hot Dogs
grainy mustard

Petite Reuben
Russian dressing, Swiss

Ginger Chicken Dumpling
fried with ponzu and scallions

Prosciutto & Melon Skewer
balsamic glaze

Asian BBQ Chicken Skewer
sesame, scallions

Fried Chicken & Waffle
spiced maple

Wagyu Slider \$5 per person
onion jam, truffle aioli

SEA

Shrimp Cocktail
mezcal cocktail sauce

Spicy Salmon Crispy Rice
chipotle aioli, sesame, soy caramel

Oysters Escabeche
yuzu marinated oyster, Prosecco,
black pepper

Tuna Tartare
avocado, soy, sesame cone

Ceviche
citrus, cucumber cup, jalapeno

Crab Cake
mustard remoulade

Smoked Salmon & Caviar \$5 per person
crème fraiche, chive

Lobster Roll \$5 per person
yuzu aioli, dill, potato bun

Consuming raw or undercooked foods may increase your risk of illness.
Menus are subject to change based on the season and availability of locally sourced ingredients.

RECEPTION STATIONS

(Select Four)

MARKET SALAD STATIONS

\$18 per person if added as a 5th station

Caesar Salad

aged parmesan, romaine, sourdough croutons

Chopped Salad

romaine, organic kale, quinoa, barley, roasted sweet potato, toasted almonds, dried corn, shaved manchego, lemon dressing (GF)

Roasted Heirloom Beets

frisée lettuce, goat cheese, honey, champagne dressing, candied walnuts (GF)
assorted dinner rolls

SLIDER STATION

\$20 per person if added as a 2nd station

Select Two

Cheeseburger

brisket chuck blend burgers with American cheese

Hamburger

brisket chuck blend burgers with bacon onion jam

Impossible Burger

Vegan slider with Vegan aioli

Chicken Slider

fried chicken with aioli
crispy waffle fries & tater tots
side of pickles, onions, lettuce, ketchup, mustard

NOODLE STATION

\$20 per person if added as a 5th station

Select Two Proteins

Stir Fry Vegetables, Beef, Chicken, Shrimp or Tofu

lo mein and rice noodles

soy ginger sauce

*Attendant Included

TACO STATION

\$20 per person if added as a 5th station

Select Two Proteins

Pork Al Pastor, Chicken Tinga, Beef Barbacoa, Marinated Vegetables

warm corn tortillas, guacamole, corn chips, salsa verde, salsa roja, pico de gallo, cilantro, onion, lime wedges

Mexican style rice

*Attendant Included

PASTA STATION

\$20 per person if added as a 5th station

Select Two

Rigatoni Bolognese

ricotta, parmigiana reggiano

Cavatelli Vodka Sauce

burrata, basil - Vegetarian

Casarecci

basil pesto, pine nuts, sundried tomatoes, parmigiana reggiano - Vegetarian

Orecchiette

sausage, broccolini, pecorino

*Attendant Included

PASSED DINNER ENTRÉES

\$20 per person if added as a 5th station

Select Two, 4 oz. Entrées

Cheese Ravioli - brown butter, black truffle

Braised Short Rib - creamy polenta topped with crispy onion

Faroe Island Salmon - tomato-chili beurre blanc

Jump Lump Crab Cake \$10pp - mustard remoulade, frisée

MEDITERRANEAN STATION

\$23 per person if added as a 5th station

Steak, Chicken, Pea Falafel

couscous salad, tzatziki,

hummus and warm pita bread

CARVING STATION

\$25 per person if added as a 5th station

Select Two Proteins

Grilled Faroe Island Salmon, Roasted Chicken, Spice Rubbed Pork Loin, NY Strip Steak

rosemary potatoes, seasonal vegetables, horseradish cream, salsa verde, cranberry compote, au poivre

*Attendant Included

FRIED STATION

\$25 per person if added as a 5th station

Select Four

Franks in a Blanket

Fried Chicken & Waffle Bites

Chicken Dumplings

Chicken Tenders

Cheeseburger Sliders

Margherita Pizza

Grilled Cheese Bites

Parmesan French Fries

ADD-ON RECEPTION STATIONS

Priced for One hour

SUSHI STATION \$35 per person

Assorted Sushi & Sashimi

Presented with Traditional
Accompaniments

*Attendant Included

RAW BAR Deluxe \$35 per person

**Shrimp Cocktail, East & West Coast Oysters,
Marinated Mussels & Little Neck Clams**
mustard remoulade, cocktail sauce, red wine mignonette,
hot sauce, lemon

RAW BAR Premium \$50 per person

**Shrimp Cocktail, East & West Coast Oysters,
Marinated Mussels, Little Neck Clams, King Crab Legs & Lobster Tails**
mustard remoulade, cocktail sauce, red wine mignonette,
hot sauce, lemon

*Attendant Included

RAW BAR Signature \$25 per person

**Shrimp Cocktail, Marinated Mussels,
& Little Neck Clams**
mustard remoulade, cocktail sauce,
red wine mignonette, hot sauce, lemon

ADD-ON DESSERT STATIONS

ICE CREAM SUNDAE BAR \$15 per person

Whipped Cream

Hot Fudge

Caramel Sauce

Strawberries

Maraschino Cherries

Mini Marshmallows

Sprinkles

Oreo Crumble

M&M's

Crushed Pineapple

Gummy Bears

VIENNESE HOUR \$25 per person

Select Seven

Cheesecake - blueberry

Lemon Tart - toasted meringue

Chocolate Cremoux - marshmallow

Flourless Fudge Brownies

Seasonal Fruit Tart - streusel

Creme Puff - vanilla pastry cream

Tiramisu Parfaits

Celebration Cake Pops

Chocolate Cakes - chocolate buttercream

Champagne Cake - vanilla buttercream, raspberry

Chocolate Chip Cookies

Brownies

Popcorn Buckets

VENDOR MEAL \$45 per person

Chef's Sections

ADD-ON BEVERAGE ENHANCEMENTS

5 HOUR DELUXE BEVERAGE PACKAGE \$20 per person

includes **NON-ALCOHOLIC BAR**

Iced Tea, Juice - Cranberry, Grapefruit, Orange &

Soft Drinks - Diet Coke, Coke, Ginger Ale, Sprite

SOMMELIER SELECTION OF:

Red

DeLoach Heritage Reserve Pinot Noir, Château Sénéjéjac Bordeaux, Daou Cabernet Sauvignon

White

Louis Latour Chardonnay, Decoy Sauvignon Blanc, Zenato Pinot Grigio

Rosé

Peyrassol Rosé

Sparkling Wine

Stanford & Willm Alsace Cru Cremant D'Alsace

Beer

Lagunitas IPA, Blue Moon Wheat Beer, Coors Light, Modelo Especial, Guinness Stout

Vodka

Tito's, Ketel One, Grey Goose, Belvedere

Gin

Bombay Sapphire, Tanqueray 10, Hendricks

Rum

Bacardi 4, Captain Morgan Original Spiced, Gosling

Tequila

Casamigos Blanco, Casamigos Reposado, Casamigos Anejo, Don Julio, Blanco Don Julio Reposado, Don Julio Anejo

Whiskey

Elijah Craig Bourbon, Elijah Craig Rye, Jack Daniels, Dewars, Jameson, Knob Creek, Basil Hayden, Balvenie, Johnny Walker Black, Oban 14 Yr., Glenfiddich 15 Yr.

SIGNATURE COCKTAILS \$10 per person

Curated from our in-house Mixologist

BLOOD ORANGE MARGARITA

Jalapeno-Infused Tequila, Aperol, Blood Orange, Spice

BOURBON SUGAR & SPICE

Bourbon, Lemon, Maple, Chai, Sweet Vermouth

ELDERFLOWER SPRITZ

Ketel One Cucumber, Elderflower Yuzu Soda

POMEGRANATE 75

Gin, Pomegranate Juice, Prosecco

ESPRESSO MARTINI

Ketel One Vodka, Coffee Liqueur,
Freshly Brewed Espresso,
Coffee Beans

MANHATTAN

Whiskey, Sweet Vermouth, and bitters

CORKAGE \$25 PER BOTTLE

THERE IS NO OPTION FOR A CASH BAR



WHEELHOUSE

Anchoring The Village as a thought leader, major investor, and tenant is **Brent Montgomery's Wheelhouse**, launched in 2018 in partnership with **Jimmy Kimmel**.



A one-stop-shop for TV, film and digital content, celebrity talent, brands, entrepreneurs, and investors, Wheelhouse harnesses business opportunities across industries and platforms, helping companies and creators accelerate and manage their ventures.



THE WHEELHOUSES

Located in **NYC** and **LA**, **The Wheelhouses** are invite-only social and creative spaces that serve as magnets attracting content, talent, brands, entrepreneurs and investors.

Our house guests have included: Lady Gaga, Laura Dern, Leo DiCaprio, Dave Chappelle, Elton John, John Mayer, Will Ferrell, Amy Poehler, Kerry Washington, among many others.



The Wheelhouses are the inspiration behind **The Village's rooftop space, The House**.

LET'S START PLANNING

To request a site visit, view a custom preliminary Proposal, or book your event, please contact:

Bridget Ann Shillet

Senior Director of Sales & Events, The Village

BridgetAnn.Shillet@thevillagestamford.com

We look forward to celebrating with you!

THE VILLAGE

4 STAR POINT, STAMFORD CT | WWW.THEVILLAGESTAMFORD.COM | [@THEVILLAGESTAMFORD](https://www.instagram.com/THEVILLAGESTAMFORD)



THE VILLAGE WEDDINGS

ABOUT THE VILLAGE

Located in Stamford's South End, The Village is a new waterfront destination for work and play, events and experiences that bridges the connection between community, impact and philanthropy.

The Village has a mix of multi-functional event spaces, state-of-the-art AV capabilities, rooftop with sweeping water views and garden, 1,000 feet of walkable marina and best-in-class food and beverage offerings. With spaces to suit any bespoke event needs, The Village is an ideal venue to host large-scale corporate off-sites, charity galas, brand launches, weddings and celebrations, as well as intimate dinners, board meetings, activations and more.

LOCATION

The Village is situated in Stamford's South End neighborhood, a quarter mile from I-95 and walkable to the Metro North Stamford Station – a quick 53 minute train ride from New York City. Global access through local and international airports are all less than an hour away, and six major hotels minutes away.

UNLIKE ANYTHING IN FAIRFIELD

With a mix of multi-functional spaces, The Village is the perfect environment to host large-scale charity galas, corporate off-sites, brand launches and celebrations, as well as intimate dinners and meetings. Our team can provide full event production services from conception to execution.

BEST IN CLASS FOOD & BEVERAGE

Catering at The Village is provided by renowned hospitality management company, Market Hospitality Group.



WEDDING VENUES

THE STUDIO & STUDIO PATIO

The Studio is The Village's multi-functional event space – a blank canvas to create a one-of-a-kind event, installation or experience. The private venue features a wall of windows, upscale decor, sophisticated lighting, and industrial-chic design elements to create personalized areas with indoor/outdoor flow.

The Studio's outdoor patio along the water can be utilized to further enhance the footprint, and can be tented to maximize flexibility.

SEATED CAPACITY

150 with a dance floor / 180 without a dance floor

STANDING CAPACITY 300

FEATURES

Indoor/Outdoor Flow • Artificial Boxwood Hedges to Divide Space
Soundproofed Walls • Access to Dedicated Outdoor Space
In-House AV Capabilities

THE ROOF

Featuring a 7,500+ square foot rooftop that's unlike anything in Fairfield County, The Roof at The Village touts water views and gardens galore. Surrounded by local produce and herbs to create a farm-to-table or garden-to-glass experience, as well as lounge seating, and pergola. The Roof has all of the elements to impress the most discerning eye.

SEATED CAPACITY

60 (under covered Pergola)

STANDING CAPACITY 150

FEATURES

Water Views • Expansive Bar
Rooftop Garden • In-House AV Capabilities

THE HOUSE

Atop The Village is The House, an impeccably styled venue featuring a lounge for live music, a conference room by day and private dining room by night, as well as a photo booth, access to a private rooftop, and other surprises. From social soirées to corporate gatherings, The House is a one-of-a-kind experience.

SEATED CAPACITY 150

STANDING CAPACITY 200

FEATURES

Water Views • Expansive Bar • Banquettes • Music Lounge
Conference Room • Artificial Boxwood Hedges to Divide Space
In-House AV Capabilities





The Roof on the 5th Floor



The House on the 5th Floor

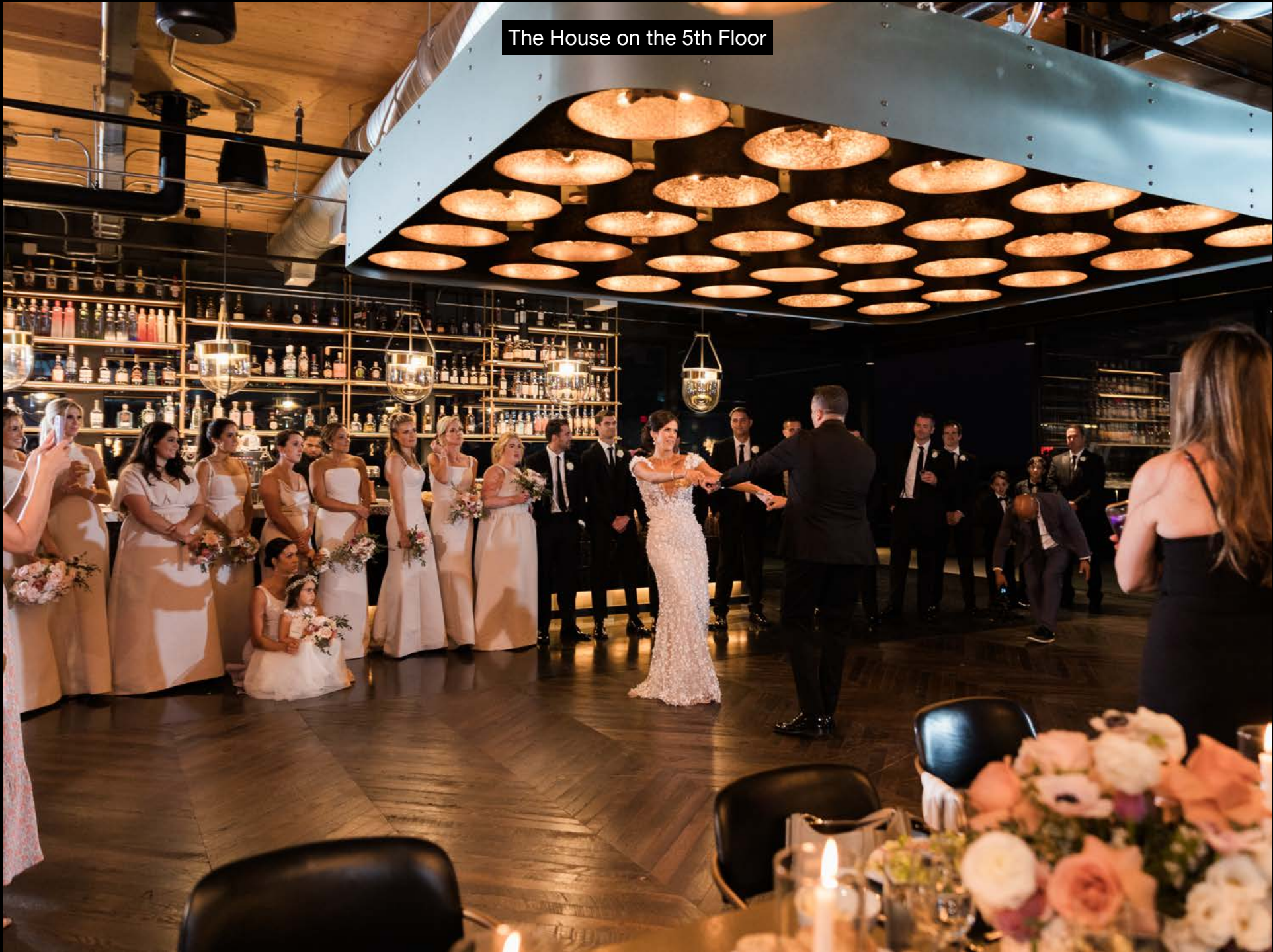


The Studio on the 1st Floor

The House on the 5th Floor



The House on the 5th Floor





The House on the 5th Floor



The Roof on the 5th Floor



The House on the 5th Floor

The Studio on the 1st Floor



The Studio on the 1st Floor



WEDDING PACKAGE INCLUSIONS

EVENT SERVICE CAPTAIN

SETUP & TEARDOWN

Three Hours of Setup before event & One Hour of Teardown

FURNITURE & LINENS

Guest Dinner Reception Rounds

Cross Back Chairs (*cushions can be added-on)

Glass Charger Plates

Cocktail Reception Tables

Sweetheart Table

White Linens

White Napkins

Flatware

Glassware

FIVE HOUR SIGNATURE OPEN BAR

COCKTAIL HOUR

Signature Open Bar

Choice of 5 Passed Hors D'oeuvres

Market Table

FOUR HOUR DINNER RECEPTION

Celebratory Toast

2 Hour Wine Service

Bread Service

Salad Course

Appetizer Course

Entrées

Coffee & Tea Service

Petit Fours

PARKING

Complimentary and available in Garage.

Valet vendor can be hired by client.

WEDDING PLATED PACKAGE PRICING

THE STUDIO

MENU	FOOD & BEVERAGE MINIMUM	VENUE FEE
Saturday \$195	\$10,000	\$7,000 - includes The Lobby
Sunday, Wednesday-Friday \$195	\$7,000	\$3,000

*December follows Saturday's Food & Beverage Minimum and Venue Fee.

THE HOUSE & ROOF

MENU	FOOD & BEVERAGE MINIMUM	VENUE FEE
Saturday \$195	\$20,000	\$10,000
Sunday, Wednesday-Friday \$195	\$10,000	\$5,000

*December follows Saturday's Food & Beverage Minimum and Venue Fee.

ADD-ON ENHANCEMENTS

LOBBY ADD-ON EVENT SPACE \$2,000

EXTRA SET UP HOUR \$450 per hour

CEREMONY FEE \$2,500

includes Ceremony Chairs

SEAT CUSHIONS FOR CROSS BACK CHAIRS \$3 per person

(in black or white)

ADDITIONAL HOUR OF VENUE \$2,000

can be added 14 days prior to event

MUSIC \$200

we can pipe in your custom Spotify Playlist to The Lobby, The Studio, The House & The Roof

AV SLIDESHOW/LOGO \$250

use of our drop-down projector for simple AV

AV PRESENTATION PACKAGE \$75 per hour

when presentation is more than logos, minimum of 2 hours silent auction AV must come in through client

CLEAR PODIUM \$150

GLAM ROOM \$500

available three hours before start of event

CLEANING FEE \$450

should your event or vendors not remove personal belongings within 1 hour of event ending

ADMINISTRATIVE FEE 22% of food and beverage sales

TAXES

Private events are subject to state and local taxes.

Please refer to the private event agreement for details.

All pricing is based per person. All menu selections & quantities must be confirmed 14 days prior to your event.

Specific Food & Beverage minimum must be met to reserve each venue space.

Pricing does not yet include Venue Fee, 22% Admin Fee, & Tax which cannot be put towards getting to Food & Beverage minimum.

5 HOUR SIGNATURE WEDDING PLATED PACKAGE

\$195 PER PERSON

1 HOUR WELCOME RECEPTION

SIGNATURE BEVERAGE PACKAGE

includes **NON-ALCOHOLIC BAR**

Iced Tea, Juice - Cranberry, Grapefruit, Orange &

Soft Drinks - Diet Coke, Coke, Ginger Ale, Sprite

SOMMELIER SELECTION OF:

Red

Avaline Pinot Noir & Routestock Cabernet Sauvignon

White

Louis Latour Chardonnay & Willm Pinot Grigio

Rosé

Hampton Water Rosé

Sparkling Wine

Stanford & Wills Alsace Cremant D'Alsace

Beer

Lagunitas IPA, Blue Moon Wheat Beer, Coors Light, Modelo Especial, Guinness Stout

Vodka

Tito's, Ketel One

Gin

Bombay, Tanqueray, Beefeater

Rum

Bacardi Superior, Captain Morgan Original Spiced

Tequila

Casamigos Blanco, Casamigos Reposado, Casamigos Anejo

Whiskey

Elijah Craig Bourbon, Elijah Craig Rye, Jack Daniels, Dewars, Jameson

See our Deluxe Beverage Package Upgrade on page 20

PASSED HORS D'OEUVRE Choice of 5

See our full list to choose from on page 11

MARKET TABLE

Hummus, Whipped Eggplant, Red Pepper Romesco,
Heirloom Vegetable Crudit , Marinated Olives
Selection of Cheese - Brie, Manchego, Aged Cheddar
Charcuterie - Sweet Soppressata, Prosciutto
Pita Bread, Crackers

5 HOUR SIGNATURE WEDDING PLATED PACKAGE

DINNER SERVICE

CELEBRATORY TOAST

Sparkling Wine, Cava, Prosecco and Martinelli's

2 HOUR WINE SERVICE

during Salad & Entrée Course

ARTISAN BREAD & BUTTER

TABLE SIDE WATER SERVICE

SALAD

Pre-Set, Select One:

Mixed Baby Salad

shaved radish, cherry tomatoes, red onions, champagne vinaigrette

Caesar Salad

sourdough crouton, aged parmesan

Marinated Beet Salad

burrata cheese, pistachio, aged balsamic

Iceberg Wedge Salad

cherry tomato, bacon, crispy shallot, blue cheese dressing

APPETIZER

Select One:

Lioni Burrata

heirloom tomato, arugula, aged balsamic

Cheese Ravioli

brown butter, black truffle

Salmon Tartare

cucumber, sauce ravigote, caper, hearts of palm

Fried Dumplings

choice of four vegetable or chicken in a soy ginger sauce

Braised Short Rib

creamy polenta topped with crispy onion

Jump Lump Crab Cake \$10 per person

mustard remoulade, frisée

5 HOUR SIGNATURE WEDDING PLATED PACKAGE

DINNER SERVICE

All entrée selections & quantities must be confirmed 14 days prior to your event.

DUET ENTRÉE SERVICE

Select One Duet & One Vegetarian

Faroe Island Salmon & Organic Chicken Duet

broccolini, fingerling potatoes, tomato-chili beurre blanc

Orecchiette and Wild Mushrooms Ragu & Roasted Organic Chicken Duet

arugula pesto, pecorino, broccolini

Seared Atlantic Halibut & Red Wine Braised Short Rib Duet

green beans, roasted mushrooms, red wine sauce

Manhattan Cut Strip & Branzino Duet \$10 per person

roasted potatoes, broccolini, romesco sauce

Surf & Turf \$15 per person

8oz filet mignon, jumbo prawns, roasted potatoes, asparagus, hollandaise sauce

OR

TRADITIONAL ENTRÉE SERVICE

Select Two & One Vegetarian

Miso Glazed Salmon

baby bok choy, forbidden rice, sesame

Seared Atlantic Halibut

leek fondue, asparagus, watercress, citrus beurre blanc

Roasted Organic Chicken

broccolini, fingerling potatoes, tomato-chili beurre blanc

Roasted Cauliflower

black rice, sweet potato, roasted mushroom - Vegetarian

Orecchiette and Wild Mushrooms Ragu

arugula pesto, pecorino - Vegetarian

Red Wine Braised Short Rib

whipped potato, crispy onions, broccolini. red wine sauce

***Manhattan Cut Strip \$10 per person**

asparagus, potato rosti, hollandaise sauce

10oz Filet Mignon \$10 per person

green beans, roasted mushrooms, herb butter

TABLE SIDE COFFEE & TEA SERVICE

La Colombe Drip Coffee & Harney & Sons Tea

CAKE CUTTING

TABLE SIDE DESSERT SERVICE

assorted macarons, chocolate truffles & petit fours

CHILDREN'S MEAL \$35 per person

Select One

Chicken Tenders with French fries, fresh fruit

Rigatoni with butter or marinara

VENDOR MEAL \$45 per person

Chef's Selections

5 HOUR SIGNATURE WEDDING PLATED PACKAGE

COCKTAIL RECEPTION BUTLER PASSED HORS D'OEUVRE

Choice of 5 for One hour

VEGETARIAN

Tomato & Mozzarella Skewer
olive oil, balsamic vinegar, basil

Ricotta Crostini
hazelnuts, hot honey, sea salt

Beet & Goat Cheese Skewer
endive, pistachio, pickled shallot

Impossible Slider
vegan bread, vegan aioli, pickle, tomato

Vegetable Soy Dumpling
fried with ponzu and scallions

Fried Mac & Cheese
truffle, cheddar

Falafel
coconut yogurt, herb oil

Mushroom Arancini
fontina, truffle cream

Parmesan French Fries Cups

LAND

Cheeseburger Slider
potato bun, pickles

Wagyu Meatballs
pomodoro, parmesan, basil

Mini Hot Dogs
grainy mustard

Petite Reuben
Russian dressing, Swiss

Ginger Chicken Dumpling
fried with ponzu and scallions

Prosciutto & Melon Skewer
balsamic glaze

Asian BBQ Chicken Skewer
sesame, scallions

Fried Chicken & Waffle
spiced maple

Wagyu Slider \$5 per person
onion jam, truffle aioli

SEA

Shrimp Cocktail
mezcal cocktail sauce

Spicy Salmon Crispy Rice
chipotle aioli, sesame, soy caramel

Oysters Escabeche
yuzu marinated oyster, Prosecco,
black pepper

Tuna Tartare
avocado, soy, sesame cone

Ceviche
citrus, cucumber cup, jalapeno

Crab Cake
mustard remoulade

Smoked Salmon & Caviar \$5 per person
crème fraiche, chive

Lobster Roll \$5 per person
yuzu aioli, dill, potato bun

Consuming raw or undercooked foods may increase your risk of illness.
Menus are subject to change based on the season and availability of locally sourced ingredients.

ADD-ON RECEPTION STATIONS

Priced for One hour

SLIDER STATION

\$20 per person if added as a 2nd station

Select Two

Cheeseburger

brisket chuck blend burgers with American cheese

Hamburger

brisket chuck blend burgers with bacon onion jam

Impossible Burger

Vegan slider with Vegan aioli

Chicken Slider

fried chicken with aioli

crispy waffle fries & tater tots

side of pickles, onions, lettuce, ketchup, mustard

NOODLE STATION \$20 per person

Select Two Proteins

Stir Fry Vegetables, Beef, Chicken, Shrimp or Tofu

lo mein and rice noodles

soy ginger sauce

*Attendant Included

PASTA STATION \$20 per person

Select Two

Rigatoni Bolognese

ricotta, parmigiana reggiano

Cavatelli Vodka Sauce

burrata, basil - Vegetarian

Casarecci

basil pesto, pine nuts, sundried tomatoes,

parmigiana reggiano - Vegetarian

Orecchiette

sausage, broccolini, pecorino

*Attendant Included

TACO STATION \$20 per person

Select Two Proteins

Pork Al Pastor, Chicken Tinga, Beef Barbacoa,
Marinated Vegetables

warm corn tortillas, guacamole, corn chips,

salsa verde, salsa roja, pico de gallo, cilantro,

onion, lime wedges

Mexican style rice

*Attendant Included

MEDITERRANEAN STATION \$23 per person

Steak, Chicken, Pea Falafel

couscous salad, tzatziki,

hummus and warm pita bread

CARVING STATION \$25 per person

Select Two Proteins

Grilled Faroe Island Salmon, Roasted Chicken, Spice
Rubbed Pork Loin, NY Strip Steak

rosemary potatoes, seasonal vegetables,

horseradish cream, salsa verde, cranberry compote,

au poivre

*Attendant Included

SUSHI STATION \$35 per person

Assorted Sushi & Sashimi

Presented with Traditional Accompaniments

*Attendant Included

RAW BAR Signature \$25 per person

Shrimp Cocktail, Marinated Mussels,
& Little Neck Clams

mustard remoulade, cocktail sauce,
red wine mignonette, hot sauce, lemon

RAW BAR Deluxe \$35 per person

Shrimp Cocktail, East & West Coast Oysters,
Marinated Mussels & Little Neck Clams

mustard remoulade, cocktail sauce, red wine
mignonette,

hot sauce, lemon

RAW BAR Premium \$50 per person

Shrimp Cocktail, East & West Coast Oysters,
Marinated Mussels, Little Neck Clams, King Crab
Legs & Lobster Tails

mustard remoulade, cocktail sauce, red wine
mignonette,

hot sauce, lemon

*Attendant Included

ADD-ON DESSERT STATIONS & LATE NIGHT

ICE CREAM SUNDAE BAR \$15 per person

Whipped Cream
Hot Fudge
Caramel Sauce
Strawberries
Maraschino Cherries
Mini Marshmallows
Sprinkles
Oreo Crumble
M&M's
Crushed Pineapple
Gummy Bears

VIENNESE HOUR \$25 per person

Select Seven
Cheesecake
blueberry
Lemon Tart
toasted meringue
Chocolate Cremoux
marshmallow
Flourless Fudge Brownies
Seasonal Fruit Tart
streusel
Creme Puff
vanilla pastry cream
Tiramisu Parfaits
Celebration Cake Pops
Chocolate Cakes
chocolate buttercream
Champagne Cake
vanilla buttercream, raspberry
Chocolate Chip Cookies
Brownies
Popcorn Buckets

LATE NIGHT STATION \$25 per person

Select Four
Franks in a Blanket
Fried Chicken & Waffle Bites
Chicken Dumplings
Chicken Tenders
Cheeseburger Sliders
Margherita Pizza
Grilled Cheese Bites
Parmesan French Fries

ADD-ON BEVERAGE ENHANCEMENTS

5 HOUR DELUXE BEVERAGE PACKAGE \$20 per person

includes **NON-ALCOHOLIC BAR**
Iced Tea, Juice - Cranberry, Grapefruit, Orange &
Soft Drinks - Diet Coke, Coke, Ginger Ale, Sprite

SOMMELIER SELECTION OF:

Red

DeLoach Heritage Reserve Pinot Noir, Château Sénéjéjac Bordeaux, Daou Cabernet Sauvignon

White

Louis Latour Chardonnay, Decoy Sauvignon Blanc, Zenato Pinot Grigio

Rosé

Peyrassol Rosé

Sparkling Wine

Stanford & Willm Alsace Cru Cremant D'Alsace

Beer

Lagunitas IPA, Blue Moon Wheat Beer, Coors Light, Modelo Especial, Guinness Stout

Vodka

Tito's, Ketel One, Grey Goose, Belvedere

Gin

Bombay Sapphire, Tanqueray 10, Hendricks

Rum

Bacardi 4, Captain Morgan Original Spiced, Gosling

Tequila

Casamigos Blanco, Casamigos Reposado, Casamigos Anejo, Don Julio, Blanco Don Julio Reposado, Don Julio Anejo

Whiskey

Elijah Craig Bourbon, Elijah Craig Rye, Jack Daniels, Dewars, Jameson, Knob Creek, Basil Hayden, Balvenie, Johnny Walker Black, Oban 14 Yr., Glenfiddich 15 Yr.

COUPLE'S SIGNATURE COCKTAIL EXPERIENCE \$10 per person

Create your own custom crafted LOVE cocktail with our in-house Mixologist

SIGNATURE COCKTAILS \$10 per person

Curated from our in-house Mixologist

BLOOD ORANGE MARGARITA

Jalapeno-Infused Tequila, Aperol, Blood Orange, Spice

BOURBON SUGAR & SPICE

Bourbon, Lemon, Maple, Chai, Sweet Vermouth

ELDERFLOWER SPRITZ

Ketel One Cucumber, Elderflower Yuzu Soda

POMEGRANATE 75

Gin, Pomegranate Juice, Prosecco

ESPRESSO MARTINI

Ketel One Vodka, Coffee Liqueur, Freshly Brewed Espresso, Coffee Beans

MANHATTAN

Whiskey, Sweet Vermouth, and bitters

CORKAGE \$25 PER BOTTLE

THERE IS NO OPTION FOR A CASH BAR



WHEELHOUSE

Anchoring The Village as a thought leader, major investor, and tenant is **Brent Montgomery's Wheelhouse**, launched in 2018 in partnership with **Jimmy Kimmel**.



A one-stop-shop for TV, film and digital content, celebrity talent, brands, entrepreneurs, and investors, Wheelhouse harnesses business opportunities across industries and platforms, helping companies and creators accelerate and manage their ventures.



THE WHEELHOUSES

Located in **NYC** and **LA**, **The Wheelhouses** are invite-only social and creative spaces that serve as magnets attracting content, talent, brands, entrepreneurs and investors.

Our house guests have included: Lady Gaga, Laura Dern, Leo DiCaprio, Dave Chappelle, Elton John, John Mayer, Will Ferrell, Amy Poehler, Kerry Washington, among many others.



The Wheelhouses are the inspiration behind **The Village's rooftop space, The House**.

LET'S START PLANNING

To request a site visit, view a custom preliminary Proposal, or book your event, please contact:

Bridget Ann Shillet

Senior Director of Sales & Events, The Village

BridgetAnn.Shillet@thevillagestamford.com

We look forward to celebrating with you!

THE VILLAGE

4 STAR POINT, STAMFORD CT | WWW.THEVILLAGESTAMFORD.COM | [@THEVILLAGESTAMFORD](https://www.instagram.com/THEVILLAGESTAMFORD)



THE VILLAGE BAR & BAT MITZVAHS

ABOUT THE VILLAGE

Located in Stamford's South End, The Village is a new waterfront destination for work and play, events and experiences that bridges the connection between community, impact and philanthropy.

The Village has a mix of multi-functional event spaces, state-of-the-art AV capabilities, rooftop with sweeping water views and garden, 1,000 feet of walkable marina and best-in-class food and beverage offerings. With spaces to suit any bespoke event needs, The Village is an ideal venue to host large-scale corporate off-sites, charity galas, brand launches, weddings and celebrations, as well as intimate dinners, board meetings, activations and more.

LOCATION

The Village is situated in Stamford's South End neighborhood, a quarter mile from I-95 and walkable to the Metro North Stamford Station – a quick 53 minute train ride from New York City. Global access through local and international airports are all less than an hour away, and six major hotels minutes away.

UNLIKE ANYTHING IN FAIRFIELD

With a mix of multi-functional spaces, The Village is the perfect environment to host large-scale charity galas, corporate off-sites, brand launches and celebrations, as well as intimate dinners and meetings. Our team can provide full event production services from conception to execution.

BEST IN CLASS FOOD & BEVERAGE

Catering at The Village is provided by renowned hospitality management company, Market Hospitality Group.



BAR & BAT MITZVAH VENUES

THE STUDIO & STUDIO PATIO

The Studio is The Village's multi-functional event space – a blank canvas to create a one-of-a-kind event, installation or experience. The private venue features a wall of windows, upscale decor, sophisticated lighting, and industrial-chic design elements to create personalized areas with indoor/outdoor flow.

The Studio's outdoor patio along the water can be utilized to further enhance the footprint, and can be tented to maximize flexibility.

SEATED CAPACITY

150 with a dance floor / 180 without a dance floor

STANDING CAPACITY 300

FEATURES

Indoor/Outdoor Flow • Artificial Boxwood Hedges to Divide Space
Soundproofed Walls • Access to Dedicated Outdoor Space
In-House AV Capabilities

THE ROOF

Featuring a 7,500+ square foot rooftop that's unlike anything in Fairfield County, The Roof at The Village touts water views and gardens galore. Surrounded by local produce and herbs to create a farm-to-table or garden-to-glass experience, as well as lounge seating, and pergola. The Roof has all of the elements to impress the most discerning eye.

SEATED CAPACITY

60 (under covered Pergola)

STANDING CAPACITY 150

FEATURES

Water Views • Expansive Bar
Rooftop Garden • In-House AV Capabilities

THE HOUSE

Atop The Village is The House, an impeccably styled venue featuring a lounge for live music, a conference room by day and private dining room by night, as well as a photo booth, access to a private rooftop, and other surprises. From social soirées to corporate gatherings, The House is a one-of-a-kind experience.

SEATED CAPACITY

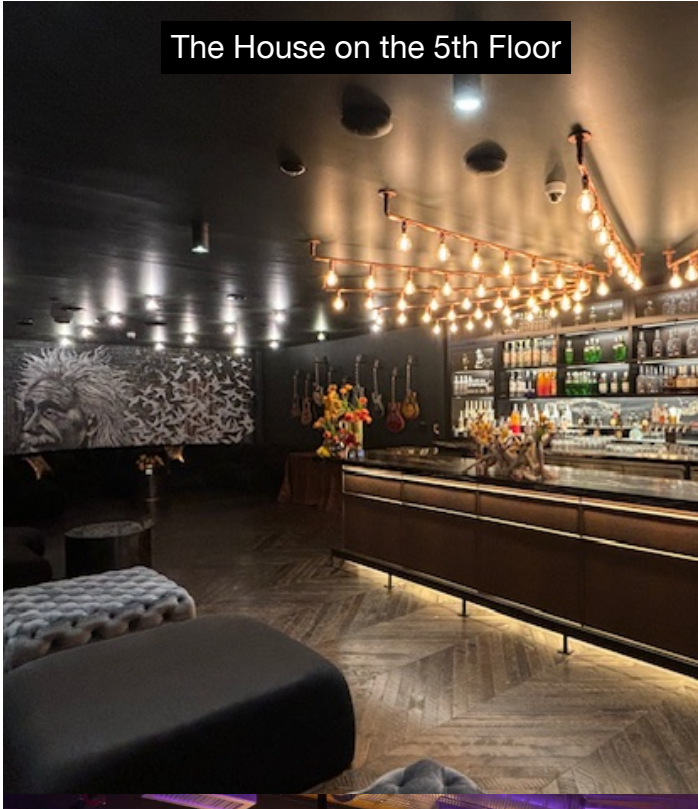
150 with a dance floor

STANDING CAPACITY 200

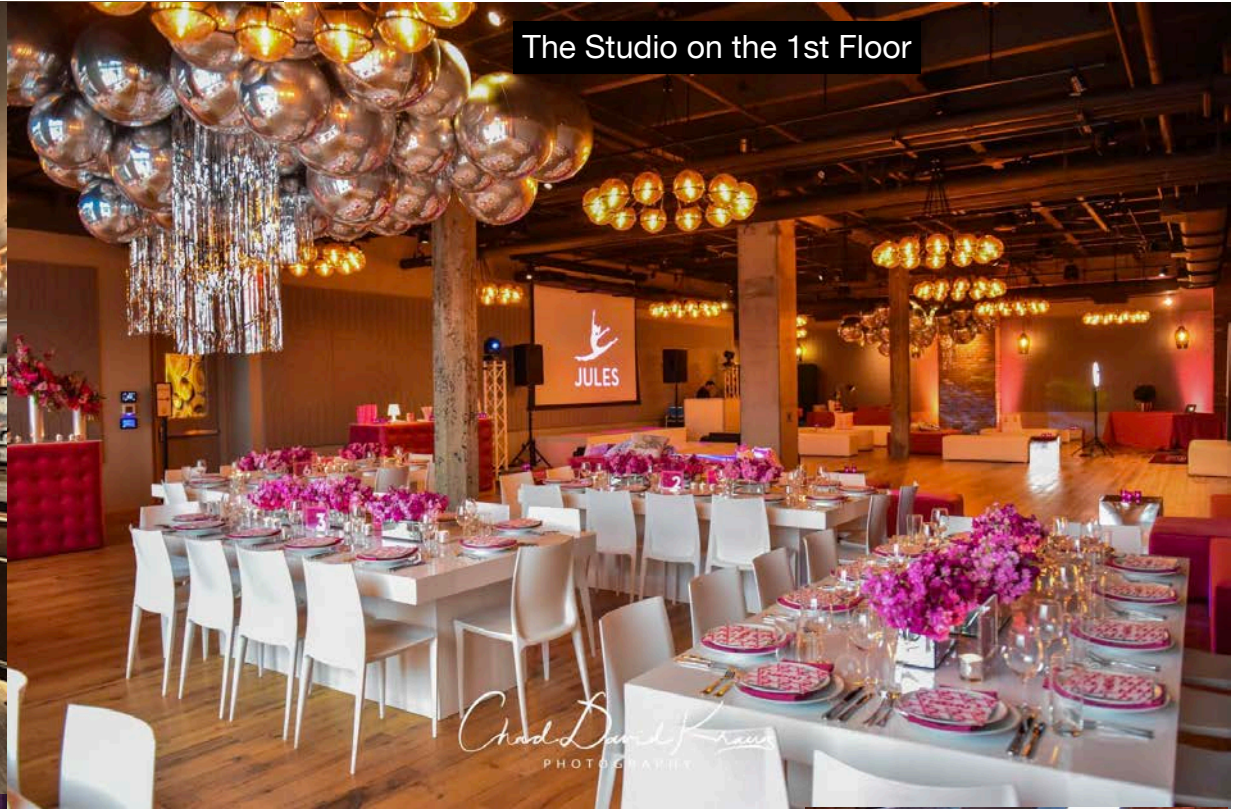
FEATURES

Water Views • Expansive Bar • Banquettes • Music Lounge
Conference Room • Artificial Boxwood Hedges to Divide Space
In-House AV Capabilities

The House on the 5th Floor



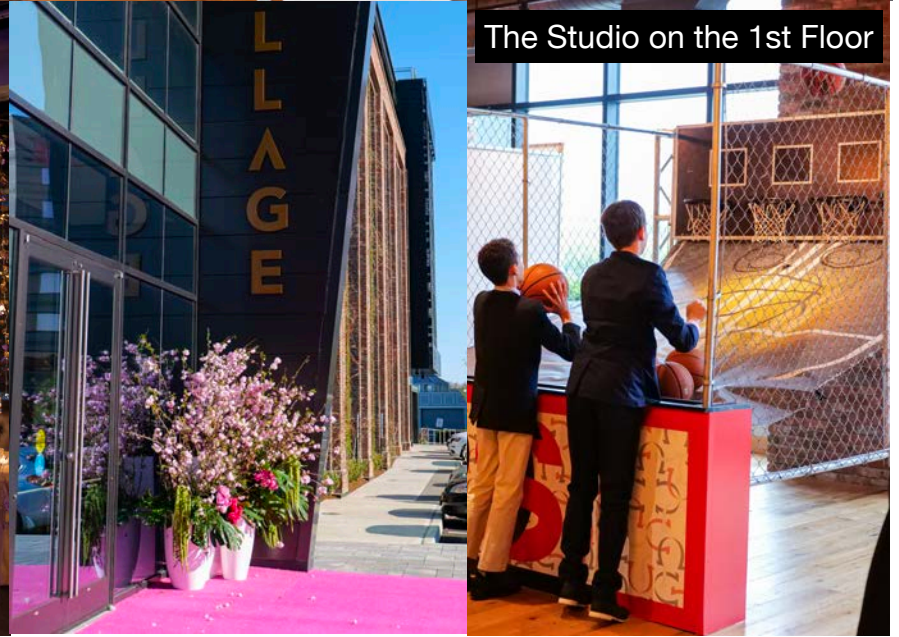
The Studio on the 1st Floor



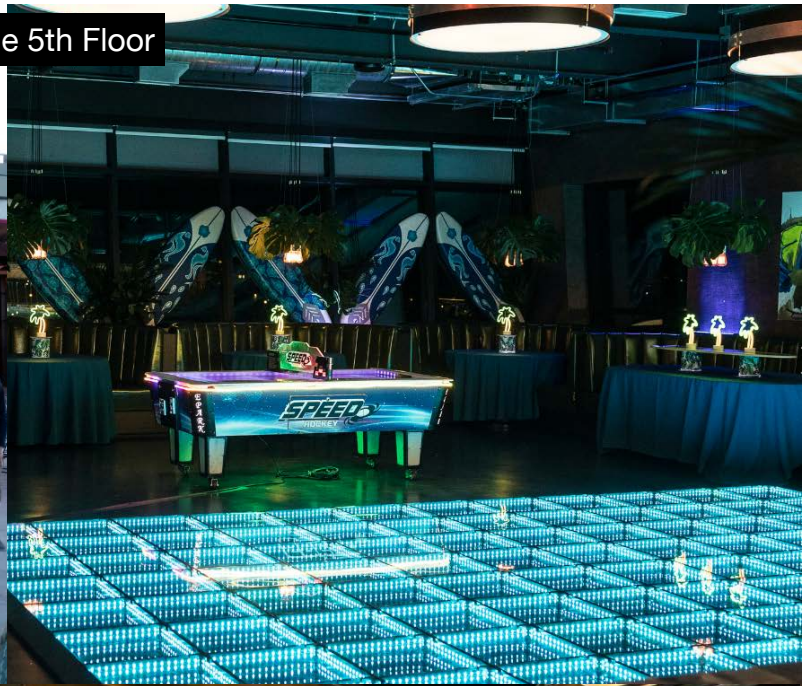
The House on the 5th Floor



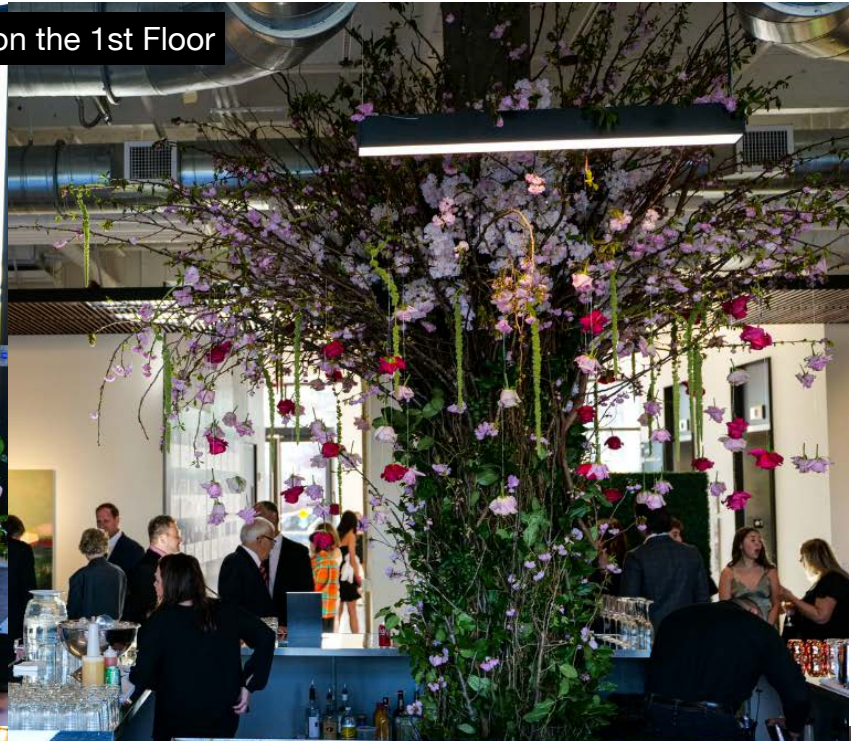
The Studio on the 1st Floor



The Roof & The House on the 5th Floor



The Lobby & The Studio on the 1st Floor



BAR & BAT MITZVAH PACKAGE INCLUSIONS

EVENT SERVICE CAPTAIN

SETUP & TEARDOWN

Three Hours of Setup before event & One Hour of Teardown

FURNITURE & LINENS

Guest Dinner Reception Rounds

Cross Back Chairs (*cushions can be added-on)

Glass Charger Plates

Cocktail Reception Tables

White Linens

White Napkins

Flatware

Glassware

SIGNATURE OPEN BAR & MOCKTAIL BAR

COCKTAIL HOUR

Market Table

Kid Cocktail Hour Table

Choice of 5 Passed Hors D'oeuvres

SECOND HOUR

Choice of 4 Food Stations & 2 Passed Hors D'oeuvres

THIRD HOUR

4 Food Stations Replenished Choice & 2 Passed Hors D'oeuvres

FOURTH HOUR

Stationed Coffee & Tea Service

Cake Cutting

Dessert Station

PARKING

Complimentary and available in Garage.

Valet vendor can be hired by client.

BAR & BAT MITZVAH PACKAGE PRICING

THE STUDIO

MENU	FOOD & BEVERAGE MINIMUM	VENUE FEE
Saturday \$175 Adults & \$95 Young Adults (20 & Under)	\$10,000	\$7,000 - includes The Lobby
Sunday–Friday \$175 Adults & \$95 Young Adults (20 & Under)	\$7,000	\$3,000

*December follows Saturday's Food & Beverage Minimum and Venue Fee.

THE HOUSE & ROOF

MENU	FOOD & BEVERAGE MINIMUM	VENUE FEE
Saturday \$175 Adults & \$95 Young Adults (20 & Under)	\$20,000	\$10,000
Sunday–Friday \$175 Adults & \$95 Young Adults (20 & Under)	\$10,000	\$5,000

*December follows Saturday's Food & Beverage Minimum and Venue Fee.

ADD-ON ENHANCEMENTS

LOBBY ADD-ON EVENT SPACE \$2,000

EXTRA SET UP HOUR \$450 per hour

SERVICE FEE \$2,500

includes Cross Back Chairs for Service *Cushions Additional

SEAT CUSHIONS FOR CROSS BACK CHAIRS \$3 per person
(in black or white)

ADDITIONAL HOUR OF VENUE \$2,000

can be added 14 days prior to event

MUSIC \$200

we can pipe in your custom Spotify Playlist to The Lobby, The Studio, The House & The Roof

AV SLIDESHOW/LOGO \$250

use of our drop-down projector for simple AV

AV PRESENTATION PACKAGE \$75 per hour

when presentation is more than logos, minimum of 2 hours silent auction AV must come in through client

CLEAR PODIUM \$150

GLAM ROOM \$500

available three hours before start of event

CLEANING FEE \$450

should your event or vendors not remove personal belongings within 1 hour of event ending

ADMINISTRATIVE FEE 22% of food and beverage sales

TAXES

Private events are subject to state and local taxes.

Please refer to the private event agreement for details.

All pricing is based per person. All menu selections & quantities must be confirmed 14 days prior to your event.

Specific Food & Beverage minimum must be met to reserve each venue space.

Pricing does not yet include Venue Fee, 22% Admin Fee, & Tax which cannot be put towards getting to Food & Beverage minimum.

BAR & BAT MITZVAH PACKAGE PRICING

\$175 ADULTS & \$95 YOUNG ADULTS (20 & UNDER)

1 HOUR WELCOME RECEPTION

SIGNATURE BEVERAGE PACKAGE

includes **NON-ALCOHOLIC BAR**

Iced Tea, Juice - Cranberry, Grapefruit, Orange &

Soft Drinks - Diet Coke, Coke, Ginger Ale, Sprite

SOMMELIER SELECTION OF:

Red

Avaline Pinot Noir & Roustock Cabernet Sauvignon

White

Louis Latour Chardonnay & Willm Pinot Grigio

Rosé

Hampton Water Rosé

Sparkling Wine

Stanford & Wills Alsace Cremant D'Alsace

Beer

Lagunitas IPA, Blue Moon Wheat Beer, Coors Light, Modelo Especial, Guinness Stout

Vodka

Tito's, Ketel One

Gin

Bombay, Tanqueray, Beefeater

Rum

Bacardi Superior, Captain Morgan Original Spiced

Tequila

Casamigos Blanco, Casamigos Reposado, Casamigos Anejo

Whiskey

Elijah Craig Bourbon, Elijah Craig Rye, Jack Daniels, Dewars, Jameson

SIGNATURE MOCKTAIL BAR

Create your own custom Mocktail with our in-house Events Team

Junior Mai Tai & Berry Bellini

Assorted Sodas, Pineapple, Orange, Pineapple Juice, Fruit, Berries, Cherries

FIRST HOUR

MARKET TABLE

KID COCKTAIL HOUR TABLE

5 PASSED HORS D'OEUVRE

See our full list to choose from on page 9

SECOND HOUR

4 FOOD STATIONS & 2 PASSED HORS D'OEUVRE

See our full list to choose from on page 9

THIRD HOUR

SAME 4 FOOD STATIONS REPLENISHED FOR 3RD HOUR

& 2 PASSED HORS D'OEUVRE

See our full list to choose from on page 9

FOURTH HOUR

STATIONED COFFEE & TEA SERVICE

La Colombe Drip Coffee & Harney & Sons Tea

CAKE CUTTING

DESSERT STATION

Assorted Macarons, Chocolate Truffles & Petit Fours

BAR & BAT MITZVAH PACKAGE

COCKTAIL RECEPTION BUTLER PASSED HORS D'OEUVRE

VEGETARIAN

Tomato & Mozzarella Skewer
olive oil, balsamic vinegar, basil

Ricotta Crostini
hazelnuts, hot honey, sea salt

Beet & Goat Cheese Skewer
endive, pistachio, pickled shallot

Impossible Slider
vegan bread, vegan aioli, pickle, tomato

Vegetable Soy Dumpling
fried with ponzu and scallions

Fried Mac & Cheese
truffle, cheddar

Falafel
coconut yogurt, herb oil

Mushroom Arancini
fontina, truffle cream

Parmesan French Fries Cups

LAND

Cheeseburger Slider
potato bun, pickles

Wagyu Meatballs
pomodoro, parmesan, basil

Mini Hot Dogs
grainy mustard

Petite Reuben
Russian dressing, Swiss

Ginger Chicken Dumpling
fried with ponzu and scallions

Prosciutto & Melon Skewer
balsamic glaze

Asian BBQ Chicken Skewer
sesame, scallions

Fried Chicken & Waffle
spiced maple

Wagyu Slider \$5 per person
onion jam, truffle aioli

SEA

Shrimp Cocktail
mezcal cocktail sauce

Spicy Salmon Crispy Rice
chipotle aioli, sesame, soy caramel

Oysters Escabeche
yuzu marinated oyster, Prosecco,
black pepper

Tuna Tartare
avocado, soy, sesame cone

Ceviche
citrus, cucumber cup, jalapeno

Crab Cake
mustard remoulade

Smoked Salmon & Caviar \$5 per person
crème fraiche, chive

Lobster Roll \$5 per person
yuzu aioli, dill, potato bun

Consuming raw or undercooked foods may increase your risk of illness.
Menus are subject to change based on the season and availability of locally sourced ingredients.

RECEPTION STATIONS

(Select Four)

MARKET SALAD STATIONS

\$18 per person if added as a 5th station

Caesar Salad

aged parmesan, romaine, sourdough croutons

Chopped Salad

romaine, organic kale, quinoa, barley, roasted sweet potato, toasted almonds, dried corn, shaved manchego, lemon dressing (GF)

Roasted Heirloom Beets

frisée lettuce, goat cheese, honey, champagne dressing, candied walnuts (GF)
assorted dinner rolls

SLIDER STATION

\$20 per person if added as a 2nd station

Select Two

Cheeseburger

brisket chuck blend burgers with American cheese

Hamburger

brisket chuck blend burgers with bacon onion jam

Impossible Burger

Vegan slider with Vegan aioli

Chicken Slider

fried chicken with aioli

crispy waffle fries & tater tots

side of pickles, onions, lettuce, ketchup, mustard

NOODLE STATION

\$20 per person if added as a 5th station

Select Two Proteins

Stir Fry Vegetables, Beef, Chicken, Shrimp or Tofu

lo mein and rice noodles

soy ginger sauce

*Attendant Included

TACO STATION

\$20 per person if added as a 5th station

Select Two Proteins

Pork Al Pastor, Chicken Tinga, Beef Barbacoa, Marinated Vegetables

warm corn tortillas, guacamole, corn chips, salsa verde, salsa roja, pico de gallo, cilantro, onion, lime wedges
Mexican style rice
*Attendant Included

PASTA STATION

\$20 per person if added as a 5th station

Select Two

Rigatoni Bolognese

ricotta, parmigiana reggiano

Cavatelli Vodka Sauce

burrata, basil - Vegetarian

Casarecci

basil pesto, pine nuts, sundried tomatoes, parmigiana reggiano - Vegetarian

Orecchiette

sausage, broccolini, pecorino

*Attendant Included

PASSED DINNER ENTRÉES

\$20 per person if added as a 5th station

Select Two, 4 oz. Entrées

Cheese Ravioli - brown butter, black truffle

Braised Short Rib - creamy polenta topped with crispy onion

Faroe Island Salmon- tomato-chili beurre blanc

Jump Lump Crab Cake \$10pp - mustard remoulade, frisée

MEDITERRANEAN STATION

\$23 per person if added as a 5th station

Steak, Chicken, Pea Falafel

couscous salad, tzatziki, hummus and warm pita bread

CARVING STATION

\$25 per person if added as a 5th station

Select Two Proteins

Grilled Faroe Island Salmon, Roasted Chicken, Spice Rubbed Pork Loin, NY Strip Steak

Rosemary Potatoes, Seasonal Vegetables, Horseradish Cream, Salsa Verde, Cranberry Compote, Au Poivre
*Attendant Included

KIDS FRIED STATION

\$25 per person if added as a 5th station

Select Four

Franks in a Blanket

Fried Chicken & Waffle Bites

Chicken Dumplings

Chicken Tenders

Cheeseburger Sliders

Margherita Pizza

Grilled Cheese Bites

Parmesan French Fries

ADD-ON RECEPTION STATIONS

Priced for One hour

SUSHI STATION \$35 per person

Assorted Sushi & Sashimi

Presented with Traditional
Accompaniments

*Attendant Included

RAW BAR Deluxe \$35 per person

Shrimp Cocktail, East & West Coast Oysters,
Marinated Mussels & Little Neck Clams
mustard remoulade, cocktail sauce, red wine mignonette,
hot sauce, lemon

RAW BAR Premium \$50 per person

Shrimp Cocktail, East & West Coast Oysters,
Marinated Mussels, Little Neck Clams, King Crab Legs & Lobster Tails
mustard remoulade, cocktail sauce, red wine mignonette,
hot sauce, lemon

*Attendant Included

RAW BAR Signature \$25 per person

Shrimp Cocktail, Marinated Mussels,
& Little Neck Clams
mustard remoulade, cocktail sauce,
red wine mignonette, hot sauce, lemon

ADD-ON DESSERT STATIONS

ICE CREAM SUNDAE BAR \$15 per person

Whipped Cream

Hot Fudge

Caramel Sauce

Strawberries

Maraschino Cherries

Mini Marshmallows

Sprinkles

Oreo Crumble

M&M's

Crushed Pineapple

Gummy Bears

VIENNESE HOUR \$25 per person

Select Seven

Cheesecake - blueberry

Lemon Tart - toasted meringue

Chocolate Cremoux - marshmallow

Flourless Fudge Brownies

Seasonal Fruit Tart - streusel

Creme Puff - vanilla pastry cream

Tiramisu Parfaits

Celebration Cake Pops

Chocolate Cakes - chocolate buttercream

Champagne Cake - vanilla buttercream, raspberry

Chocolate Chip Cookies

Brownies

Popcorn Buckets

SIGNATURE DONUT WALL \$10 per person

Assortment of Donuts:

Strawberry Sprinkle

Chocolate Sprinkle

Vanilla Sprinkle

Glazed

Sugar

VENDOR MEAL \$45 per person

Chef's Sections

ADD-ON BEVERAGE ENHANCEMENTS

DELUXE BEVERAGE PACKAGE \$20 per person

includes **NON-ALCOHOLIC BAR**

Iced Tea, Juice - Cranberry, Grapefruit, Orange &

Soft Drinks - Diet Coke, Coke, Ginger Ale, Sprite

SOMMELIER SELECTION OF:

Red

DeLoach Heritage Reserve Pinot Noir, Château Sénéjac Bordeaux, Daou Cabernet Sauvignon

White

Louis Latour Chardonnay, Decoy Sauvignon Blanc, Zenato Pinot Grigio

Rosé

Peyrassol Rosé

Sparkling Wine

Stanford & Willm Alsace Cru Cremant D'Alsace

Beer

Lagunitas IPA, Blue Moon Wheat Beer, Coors Light, Modelo Especial, Guinness Stout

Vodka

Tito's, Ketel One, Grey Goose, Belvedere

Gin

Bombay Sapphire, Tanqueray 10, Hendricks

Rum

Bacardi 4, Captain Morgan Original Spiced, Gosling

Tequila

Casamigos Blanco, Casamigos Reposado, Casamigos Anejo, Don Julio, Blanco Don Julio Reposado, Don Julio Anejo

Whiskey

Elijah Craig Bourbon, Elijah Craig Rye, Jack Daniels, Dewars, Jameson, Knob Creek, Basil Hayden, Balvenie, Johnny Walker Black, Oban 14 Yr., Glenfiddich 15 Yr.

SIGNATURE COCKTAILS \$10 per person

Curated from our in-house Mixologist

BLOOD ORANGE MARGARITA

Jalapeno-Infused Tequila, Aperol, Blood Orange, Spice

BOURBON SUGAR & SPICE

Bourbon, Lemon, Maple, Chai, Sweet Vermouth

ELDERFLOWER SPRITZ

Ketel One Cucumber, Elderflower Yuzu Soda

POMEGRANATE 75

Gin, Pomegranate Juice, Prosecco

ESPRESSO MARTINI

Ketel One Vodka, Coffee Liqueur, Freshly Brewed Espresso, Coffee Beans

MANHATTAN

Whiskey, Sweet Vermouth, and bitters

CORKAGE \$25 PER BOTTLE

THERE IS NO OPTION FOR A CASH BAR



WHEELHOUSE

Anchoring The Village as a thought leader, major investor, and tenant is **Brent Montgomery's Wheelhouse**, launched in 2018 in partnership with **Jimmy Kimmel**.



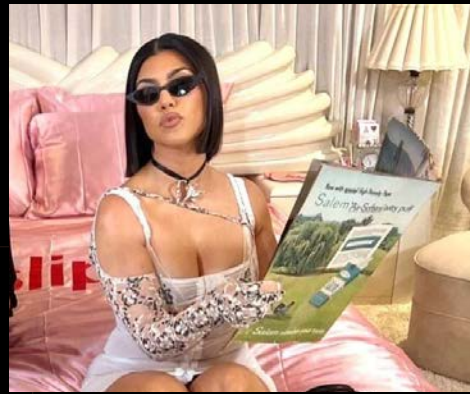
A one-stop-shop for TV, film and digital content, celebrity talent, brands, entrepreneurs, and investors, Wheelhouse harnesses business opportunities across industries and platforms, helping companies and creators accelerate and manage their ventures.



THE WHEELHOUSES

Located in **NYC** and **LA**, **The Wheelhouses** are invite-only social and creative spaces that serve as magnets attracting content, talent, brands, entrepreneurs and investors.

Our house guests have included: Lady Gaga, Laura Dern, Leo DiCaprio, Dave Chappelle, Elton John, John Mayer, Will Ferrell, Amy Poehler, Kerry Washington, among many others.



The Wheelhouses are the inspiration behind **The Village's rooftop space, The House**.

LET'S START PLANNING

To request a site visit, view a custom preliminary Proposal, or book your event, please contact:

Bridget Ann Shillet

Senior Director of Sales & Events, The Village

BridgetAnn.Shillet@thevillagestamford.com

We look forward to celebrating with you!

THE VILLAGE

4 STAR POINT, STAMFORD CT | WWW.THEVILLAGESTAMFORD.COM | [@THEVILLAGESTAMFORD](https://www.instagram.com/THEVILLAGESTAMFORD)