The DELAMAR Hotel and Artisan Restaurant in West Hartford, CT will cater to your every need, ensuring your wedding is all you dreamed it could be. Our flawless commitment to unparalleled service and exquisite dining, set against the backdrop of a newly-constructed boutique hotel, offers a distinct and unique opportunity for Brides, Grooms and their guests to make the most of this once-in-a-lifetime event.

YOU DESERVE NOTHING BUT THE BEST ON YOUR BIG DAY.

Our stunning decor and indoor/outdoor spaces allow for the most discerning of couples to design a day that suits their every need – from billiard bachelor rooms to private dining bridal brunches. Moreover, our award-winning Chef Frederic Kieffer works hand-in-hand with each client, accounting for every taste and creative culinary idea. Make the DELAMAR Hotel and Artisan Restaurant in West Hartford your wedding venue of choice.
Frederic Kieffer’s French roots mixed with his farm to table sensibilities create unique food that is both exciting and modern while still built on the foundation of culinary traditions and technique. You and your guests will experience dishes created with the finest local ingredients prepared with respect and passion.
We take great pride in being one of New England’s premier luxury boutique hotels. Our rooms and event spaces will provide the perfect environment for your wedding day. Our staff will help you craft the warmest and most welcoming experience for you and your guests.
PASSED HORS D’OEUVRES

SEAFOOD
Classical shrimp cocktail
Calamari skewer, *cilantro chutney*
Spicy tuna tartar, *cucumber cup*
Caviar tartlet, *chive, egg* *
Salmon tartar duo, *wonton cup*
Bacon wrapped scallops, *Moscatel reduction*
Pan seared mini crab cake, *spicy mango chutney*
Grilled sword fish skewer, *lemon-chimichurri*
Shrimp summer roll, *sweet & sour chili sauce*
Smoked salmon, *buckwheat blinis, lemon-crème fraiche*

MEAT
Crispy “oriental” chicken, sweet & sour sauce
Beef carpaccio crostini, tarragon mustard
Prosciutto wrapped bocconcini, basil, balsamic essence
Crispy duck breast “a la plancha” pineapple chutney
Chicken kebab, BBQ sauce
Swedish meatballs, lingonberry mustard
Grilled Mediterranean beef skewers
Baby lamb chops, mint-yogurt sauce
Mini croque-Monsieur
Andouille in a blanket, Dijon mustard

VEGETARIAN
Hummus on phyllo cup, *radish, tomato, cucumber za’atar pesto*
Spinach-mushroom mini quiche
Truffle arrancini, *(golden rice ball)*
Mint & basil summer roll, *spicy ponzu sauce*
Brie & truffle mini grilled cheese
Tomato, mascarpone & basil Bruschetta
Golden artichoke & goat cheese fritters, *marinara*
Tomato tart tatin, *goat cheese, basil pesto*
Chickpea vegetable fritters, *minted yogurt sauce*

CRUDITE DISPLAY *(included)*
Assorted seasonal vegetables crudités
Hummus & minted yogurt dipping sauce

CHEESE DISPLAY *(included)*
Imported & domestic cheese selection
*Strawberry, walnuts, dried figs & apricots, toasts & crackers*

*C*additional charge
**APPETIZER** *(Please Select One)*
Lobster bisque, *shaved fennel, sherry crème*
Roasted squash soup, *shitake mushroom ragout, bacon, pepitas*
Artisan Chopped salad, *kale, quinoa, radish, baby carrot*
Dried cranberries, *avocado, toasted almonds, roasted shallot dressing*
Baby spinach salad, *walnuts, roquefort, fuji apple, white balsamic vinaigrette*
Wedge salad, *romaine, smoked bacon, radish, cherry tomatoes, scallion, buttermilk ranch dressing*
Angus beef carpaccio, *roquette arugula, pickled mushrooms, straciatella, pistachio crumb*
Seasonal vegetable risotto
Bocconcini mozzarella, *prosciutto, roasted peppers, arugula, sherry glaze*
House smoked salmon, *watercress, horseradish cream, fingerling potato*

**MIDDLE COURSE** *(Optional)*
Saffron Risotto Milanese, *lemon, parmigiano, spinach*
Chesnut Soup, *apple, chervil, black truffle*
Orrechiette Pasta, *eggplant chutney, ricotta mousse*

**ENTRÉE** *(Please Select Two)*
Grilled Scottish salmon, *sauce gribiche*
Swordfish “a la plancha” *saffron-olive-tomato sauce*
Herb crusted halibut, *orange brown butter sauce*
Grilled jumbo shrimp, *roasted shrimp jus*
Oven roasted chicken breast, *spiced ginger au jus*
Grilled double lamb chops, *minted yogurt or natural jus*
Grilled Angus filet mignon, *Bordelaise sauce*
Grilled Angus NY steak, *shallot sauce aigre-doux*

*additional charge*
ACCOMPANIMENTS  *(Please Select Two)*

Potato & Grains
Potato and scallion pancakes
Whipped Yukon Gold Potato
Garlic-rosemary roasted fingerling
SafrRon basmatic timbale
Pommes Dauphinoise
Greens & Vegetables
Ratatouille stuffed tomato
Braised lacinato kale
Cauliflower risotto
Glazed baby carrot
Swiss chard torta

WEDDING CAKE  *(out sourced)*  or

ARTISAN DESSERT TRIO
Chocolate item, fruit/sorbet item, cream item

*Please Note: A Service & Administration Fee & CT State Sales Tax will be added to all pricing.*
SALADS & MORE (Please Select Three)
Seasonal chopped salad – romaine, chopped “veggies” quinoa, nuts & more
Roasted beet salad – crumbled goat cheese, red onion, toasted pistachio, arugula, sherry vinaigrette
Salad “Santé” – romaine, kale, quinoa, radish, cucumber, tomato, baby carrot, blueberries, avocado, toasted almonds, moscatel dressing
Wedge salad – blue cheese, smoked bacon, radish, red onion, cherry tomatoes, blue cheese, buttermilk dressing
Caprese salad – beefsteak tomato, mozzarella, basil, balsamic glaze
Baby romaine Caesar – parmesan croutons, oven roasted tomatoes, crispy capers
Beefsteak tomato – bocconcini mozzarella, arugula, basil, white balsamic glaze
Baby spinach – Granny Smith apple, dried cranberries, toasted walnuts, Roquefort Moscatel vinegar dressing
German potato salad – radish, cucumber, bacon, red onion, red wine vinegar dressing
Tuscan “panzanella” – romaine, tomato, cucumber, peppers, basil, olive, capers, parmesan croutons, red wine vinegar dressing
Fusilly pesto salad – cherry tomato, olives, pine nuts, “ciliegine” mozzarella, parmesan
Cracked buckwheat “tabouleh” – cucumber, tomato, lemon, mint
Quinoa salad – kidney beans, corn, cherry tomato, avocado, cilantro, citrus dressing

PASTA & RISOTTO (Please select two)
Spinach ravioli, alfredo sauce, parmesan
Cheese tortellini “a la vodka” tomato cream sauce, pancetta
Oricchiette pasta, broccoli rabe, spicy italian sausage, light tomato sauce, parmesan
Toasted orzo “Paella” saffron, English pea, sweet pepper, chorizo, shrimp
Asparagus, English pea, mushroom risotto, bacon gastrique, truffle oil
Penne Arrabiata, spicy eggplant tomato sauce, parmesan, basil
Rigatoni Bolognese, parmesan, basil
**ENTRÉES (Please select two)**

Grilled salmon, *dill-cucumber yogurt sauce*
Oven roasted whole salmon, *tapenade, preserved lemon, harissa-mayo* *
Grilled swordfish, *saffron-olive-tomato sauce*
Grilled seafood skewers, *shrimp, scallop, salmon, apple chimichurri sauce*
Rotisserie Amish chicken, *natural pan jus*
Chicken “a la Francaise” *lemon-caper-parsley sauce*
Chicken “Cordon Bleu” *Swiss cheese, Paris ham, mustard dressing*
Sliced Angus hanger steak, *bordelaise sauce*
Herb crusted rack of lamb, *chermoula au jus*
Sliced Angus beef strip loin, *horseradish cream (additional)*

**ACCOMPANIMENTS (Please Select Two)**

Authentic “Nicoise” ratatouille
Grilled asparagus, *balsamic glaze*
Roasted cauliflower “persillade”
Grilled broccolini, *truffle essence*
Yellow & green beans, *toasted almonds*
Scalloped potato au gratin
Saffron basmati rice
Smashed fingerling potatoes
Three grains risotto, *barley, farro, arborio*
Whipped Yukon gold potatoes

**WEDDING SOURCE (out sourced) or DESSERT (Please Select three)**

Mixed berries, *mango-passion fruit sauce*
Brownies & Blondies
Vanilla crème brulée, *butter crunch*
Cheesecake, *blueberry compote*
Warm chocolate cake, *pistachio ice cream*
Seasonal cobbler, *vanilla ice cream*

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*minimum 25 guests*

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Please Note: A Service & Administration Fee & CT State Sales Tax will be added to all pricing.
ADDITIONAL STATIONERY OPTIONS

SALMON TABLE
House gravlax or sliced smoked salmon, traditional accompaniments

CLASSIC RAW BAR
Local oysters, jumbo gulf shrimp, little neck clams
Mignonette & brandied cocktail sauce

“LE GRAND PLATEAU” RAW BAR
East coast oysters, jumbo gulf shrimp, little neck clams, lobster ceviche, jumbo lump crab cocktail
Mignonette & brandied cocktail sauce

PASTA STATION
(Selection of Two)
Beef or Lamb Bolognese, grated parmesan
Orecchiette, spicy sausage, broccolini, parmesan
Spinach ravioli, Alfredo sauce
Penne, eggplant chutney, olive, basil pesto
Pasta Aglio Olio, garlic, olive oil, anchovy, cherry pepper, parmigiano
Toppings: Grated Parmigiano, Pepper Flakes, Rosemary Oil, Fried Capers

CARVING STATION
(Select one & Additional $150 per attendant)
Sea salt crusted strip loin of beef, horseradish cream
Whole Roasted Amish chicken, tarragon au jus
Black pepper crusted beef filet mignon, bordelaise
Roasted rack of lamb, minted yogurt sauce

DESSERT STATION
(Please Select Three)
Flavored crème brulee, vanilla, grand marnier, cinnamon
Citrus or goat cheese cheesecake
Warm chocolate bete noir
Seasonal gallette
Cappuccino mousse cups
Mixed berries with passionfruit curd or crème anglaise
Nutella tart
Frangipane Tart, seasonal fruit
Seasonal semi-freddo or soufflé glace
Brownies, blondies, and cookie assortment
Cream puffs, caramel sauce
WEDDING SERVICES

A personalized tour of the hotel specific to each bride and grooms needs.

Custom Leather Banquet Chairs, Round Banquet Tables, White or Champagne Linen, China, Flatware and Glassware.

A dedicated Catering Sales manager to assist with the detailing of your menu, floorplan, day of timeline, and onsite ceremony.

Complimentary tasting for the Bride & Groom.

Preferred vendor recommendations.

Day of Banquet Manager to assist with the set up of décor, execution of timeline, and dinner service.

Complimentary guest room for the bride and groom night of the wedding.

Discounted room blocks available for 10 or more rooms.

Private event spaces available for both Rehearsal and Post Wedding Brunches.

Complimentary Valet Parking for your guests.
SERVICES

We offer an extensive selection of pre-wedding Spa services to glam up and wind down. Enjoy a bachelorette Spa party, weekend rejuvenation retreats, make-up application for you and your bridal party, hair and nail services and couples’ massages.