

Wedding Packages

The Calvanese Family assigns an experienced event coordinator to oversee every aspect of one of the most memorable days of your life. We take personal responsibility and pride in the utmost enjoyment for you and your guests. From the beginning of the planning process to the end of your reception, our commitment and attention to detail ensures the maximum quality in service and food selection during your special event.

All Weddings Include

Storowton Tavern has a very experienced coordination team, who is available from start to finish throughout the wedding planning process. Through our event team, you will be able to pick from our selection of fine linens, napkins, and table accent skirts. Make sure you utilize the food tasting we offer months prior to the wedding, where you can taste and critique the homemade entrée selections from our menu. We offer the option to use our complete center piece of a clear glass hurricane lamp, enhanced by votives. Do not forget to celebrate your first anniversary with us in our dining room, as we offer a complimentary evening out (alcohol excluded).

Citrine Package

97.50

Begin the reception with a private social hour set up with appetizers and beverages for you and your bridal party while you take photographs. While you enjoy your private social hour, your guests will also enjoy a beautiful selection of cheeses, assorted seasonal fruits, assorted seasonal vegetables, and two hot hors d'oeuvres of your choice, with one-hour open bar. Included is a complimentary champagne toast after bridal party introductions. Meticulously choose your four-course meal with the assistance of your coordinator.

Aqua Marine Package

115.50

This package was carefully crafted to meet many expectations of couples. Begin the reception with a private social hour with appetizers and cocktails set up for you and your bridal party, while you take photographs. While you enjoy your private social hour, your guests will enjoy the beginning of a 3-hour open bar, with a beautiful selection of cheeses, assorted seasonal fruits, assorted seasonal vegetables and six hot hors d'oeuvres of your choice for your guests to relish in. Enjoy a complimentary champagne toast after bridal party introductions. Meticulously choose your five-course meal with the assistance of your coordinator, and choose your preference of tabled wines for your guests to enjoy with their main entrée. As a definite couple's favorite package, our Aqua Marine is guaranteed to keep you and your guests talking for months after your wedding

Emerald Package

149.75

When it comes to this package, we are able to express the artistic side of our event coordination team, which adds that extra bit of "pop" to the reception. Begin the reception with a private social hour set up while you take your photographs for you and your bridal party, with appetizers and beverages. While you enjoy your private social hour, your guests will enjoy the beginning of a 6-hour open bar, with a beautiful artistically designed display of gourmet cheeses, assorted seasonal fruits, assorted seasonal vegetables and six hot hors d'oeuvres of your choice. Throughout this display, you will find a beautiful seasonal food canvas, detailed to perfection. Enjoy a complimentary champagne toast after bridal party introductions. Meticulously choose your six-course meal with the assistance of your coordinator, and choose your preference of table-side wine service which is served as your guests enjoy their main entrée. Make sure you save room for the Viennese table, filled with an abundance of assorted bite sized desserts, including one of our favorites, chocolate covered strawberries. As your evening comes to an end, you will be able to part your guests and head to your complimentary hotel stay for the happily married couple (valued up to \$200.00). Our dearest Emerald was crafted with many favorites of our coordination team, that will be sure to add an unforgettable experience for you and your guests.

Menu Selections

Hors D'oeuvres

Choices according to package

Cocktail Meatballs | Swedish Meatballs | Italian Meatballs | Teriyaki Wings (bone) | Fried Chicken Wings | Fried Mozzarella | Crabmeat Mushroom Caps | Barbequed Kielbasa | Asparagus Wrapped w/ Ham | Risotto Balls | Chicken Fingers | Lobster Puffs | Crab Cakes | Artichoke Hearts | Spanikopita | Pork Wontons | Mini Quiche | Deviled Eggs | Scallops wrapped in Bacon | Crustini | Clams Casino | Gorgonzola Puffs | Chicken Teriyaki (boneless) | Sausage Mushroom Caps | Lobster Risotto Balls | Vegetable Spring Rolls

Appetizer

Interchange w/a pasta choice

Select one; second course

Fruit Cup | Minestrone Soup | Clam Chowder | Chicken Noodle | Italian Wedding | Beef Barley | Yankee Bean (vegetarian) | Cream Of Broccoli | Chicken with Rice | Pasta Fagioli | Shrimp Cocktail (\$5)

Salad

Select one; third course

Fresh Garden Salad | Caesar Salad | Mescaline Salad with Gorgonzola (\$2) | Spinach Salad (\$2) | Caprese Salad (\$4)

Please also choose from a choice of assorted rolls or garlic bread sticks to be served with this course.

Salad Dressing

Select two; presented on each table so your guests may choose

Balsamic Vinaigrette | Italian | Raspberry Vinaigrette
Creamy Cucumber Dill | Parmesan Peppercorn | Thousand Island | Bleu Cheese | French Gorgonzola

Intermezzo

Select one, fourth course; palette cleanser
Lemon | Watermelon | Champagne | Raspberry | Pineapple

Main Entrée

Select three main choices for your guests; vegetarian and children's options available upon request; please consult with your event coordinator for further descriptions of our selections

Baked Stuffed Chicken | Chicken Cordon Bleu | Chicken Francaise | Chicken Marsala
Baked Scrod | Salmon (broiled or blackened) | Baked Stuffed Shrimp | Sole Florentine
Prime Rib | Filet Mignon | Jack Daniels Steak | Sliced Sirloin
Eggplant Rollatini | Overflowing Sweet Potato

Entrée Compliments

Select two; served aside every entrée selection

Roasted Red Bliss Potato | Twice Baked Potato | Garlic or Regular Whipped Potato | Rice
Pilaf | Green Bean Almandine | Butternut Squash | Honey Glazed Baby Carrots | Steamed
Broccoli | Zucchini Medley | Grilled Asparagus (\$2) | Sautéed Spinach (\$1)

Dessert

We serve vanilla ice cream with the couple's cake. Please discuss additional options with your event coordinator in the case there will not be an outside dessert.

Additional Amenities

Pasta Course: \$9 | Viennese Table: \$14

Raw Bar (clams, oysters & shrimp cocktail): \$25 | Cordial Station: \$20

Additional Site Fees

A 7% Sales tax and a 23% Service Charge are added to the final bill. Our venue fees do vary based on day of the week and chosen reception space. Our Connecticut Room holds a fee of \$300 from Sunday-Thursday, and \$400 from Friday-Saturday. Our Massachusetts Room, and one half of our Carriage House hold a fee of \$750. Our full-sized Carriage House holds a fee of \$1000. Ceremony on Gazebo \$800.