WRIGHTS MILL FARM

PRICE GUIDE & BROCHURE

PRICING

2025/2026

CANTERBURY, CT

860.774.1455

INFO@WRIGHTSMILLFARM.COM

wrightsmillfarm.com

ABOUT US

Wrights Mill Farm is the perfect setting for a modern, rustic backdrop. Between the barns, stone walls, waterfall, and so much more, it has a touch of nostalgia and charm.

We are an all inclusive venue with a full kitchen on site for our amazing chef team to accomodate the endless food options we can do. We pride ourselves in making this process easy and fun for you, we will gladly customize any packages to suit your needs.

Your reception can be held in our lodge that can accommodate up to 210 guests. Whereas your ceremony can be either by our waterfall or our patio.

WHAT IS INCLUDED?

All of our packages include the following:

- linen napkins
- wedding cake and/or cupcakes
- coordination of your wedding ceremony, reception, and rehearsal
- wait and bar service
- all tables, chairs, silverware and flatware

For weddings held January through March, we offer a 10% discount off of the menu package pricing, this cannot be combined with any other offer.

Additional Services

- Ceremony $750
  - If planning to get married on site, your event will be 6 hours
  - If planning to get married off site, your event will be 5 hours
  - Patio ceremony chair rental fee $4/chair
- Additional Hours $1000/hour
- Fire Pit for Patio (2 Hours Prior to Event End Time) $400
  - S'mores Bar Included
- Lodging at the Lodge
  - Please refer to your WMF Guidebook after booking for more information
  - Overnight amenity available to our couples $1500/2024

    $1800/2025 & 2026

UPBEAT DJ

info@upbeatdjllc.com

DJ Wedding Packages

After partnering with UpBeat Dj for years, we decided to take over the company being able to offer an in house DJ for our couples. Though it is not mandaotry that you use them for your event, they are absolutely incredible. You can see what is included in their packages below.

Our DJ packages include the following:

- Pre-wedding consultations for event planning
- Coordination with other vendors during your event i.e photographers, videographers, caterer, event planner, etc.
- We keep the event flowing, we will work with you as well as your event planner and banquet manager to ensure proper flow of the event, making sure that everyone is on the same page and at the right place at the right time
- Music selections from the 20's to today's current hits, we have something for everyone
- Over 30 combined years in the entertainment business
- We understand that every event is specific to the individual customer, we strive to make your day unique and special for you
- Professional sound system
- Don't forget to ask about our venue uplighting packages

Five Hour Wedding Package $1800

Six Hour Wedding Package $2000

SILVER SIT DOWN

This package includes the following:

- Champagne Toast
- Napkins
- Cake and/or Cupcakes

Cocktail Hour

International Cheese Display with Imported and Domestic Cheeses, presented with Fresh Fruits and Assorted Crackers, Garden Fresh Vegetable Crudités with Herb Dip and Crab Artichoke Dip.

Salad Selections (Choice of One)

- Assorted Greens with Garden Vegetables and Choice of Two Dressings
- Traditional Caesar Salad with Romaine Lettuce, Grated Parmesan, Croutons & Caesar Dressing

Entrees (Choice of Two)

- Roast Prime Rib of beef au jus, with Herbed Popovers, served with Baked Potato and Seasonal Vegetables
- Char- Grilled Boursin Encrusted Tenderloin of Beef, served with Twice Baked Potato and Chefs Seasonal Vegetables
- Baked Herb Roasted Chicken served with Boulangere Potato, and Seasonal Vegetables
- Breast of Chicken stuffed with Cranberry Apple Dressing, Supreme Sauce served with Potato, and Seasonal Vegetables
- Sautéed Breast of Chicken Hunter Style with mushrooms, artichoke hearts, tomatoes, Demi-glaze and spring onions served with Rice Pilaf, and Chefs choice of Seasonal Vegetables
- Almond Breaded Turkey Schnitzel with Bourbon Apple Sauce, Garlic Mashed Potato, and Chefs Seasonal Vegetables
- Crab Stuffed Fillet of Sole, with Champagne Herb Buirre Blanc served with Citrus Risotto, and Seasonal Vegetables
- Baked Scrod "Boston Style" Butter Crumb Crust served with Citrus Risotto, and Seasonal Vegetables Pistachio Encrusted Salmon with Saffron Rice Pilaf, and Chefs Seasonal Vegetables

Please note Chefs Choice Vegetarian/Vegan Entrees Also Available

Price Per Person - 2024/2025 - $89.00 (Plus 20% Service Charge & 7.35% CT Sales Tax)

2026 - $95.00 (Plus 20% Service Charge & 7.35% CT Sales Tax)

To Add a Third Entree, It Will Be an Additional $5 to the Package Pricing

ULTIMATE BUFFET

This package includes the following:

- Champagne Toast
- Napkins
- Cake and/or Cupcakes

Cocktail Hour

International Cheese Display with Imported and Domestic Cheeses, presented with Fresh Fruits and Assorted Crackers, Garden Fresh Vegetable Crudités with Herb Dip and Crab Artichoke Dip.

Salad Selections (Choice of One)

- Assorted Greens with Garden Vegetables and Choice of Two Dressings
- Traditional Caesar Salad with Romaine Lettuce, Grated Parmesan, Croutons & Caesar Dressing

Entrees (Choice of Three)

- Baked Herb Roasted Chicken Pieces
- Chicken Marsala
- Baked Breast of Chicken with Stuffed with Cranberry Apple Dressing with Supreme Sauce
- Top Round of Roast Beef served with Mushroom Gravy
- Braised Beef and Vegetables, served with Egg Noodles
- Sliced Sirloin with Madeira Sauce
- Garlic Rosemary Marinated Loin of Pork with Onion Mustard Sauce
- Baked Filet of Salmon served with Cucumber Dill Cream
- Baked Scrod "Boston Style" with Lemon Aioli
- Crab Stuffed Sole with Herb Champagne Cream
- Baked Seafood Casserole: Scallops, Baby Shrimp and Mushrooms in Sherry Cream Sauce
- Roasted Vegetable Ragu over Penne
- Pasta Primavera tossed with Seasonal Vegetables, Basil, and a Roasted Garlic White Wine Cream Sauce
- Vegetarian Lasagna with Mushrooms, Eggplant, Zucchini, Tomatoes, Ricotta and Marinara Sauce

All served with choice of Potato/Rice, Vegetables, Bread Sticks

Price Per Person - 2024/2025 - $89.00 (Plus 20% Service Charge & 7.35% CT Sales Tax)

2026 - $95.00 (Plus 20% Service Charge & 7.35% CT Sales Tax)

PRINCESS BUFFET

This package includes the following:

- Carver's Table
- Butler Passed Hors d'oeuvres
- Champagne Toast
- Napkins
- Cake and/or Cupcakes

Cocktail Hour

International Cheese Display with Imported and Domestic Cheeses, presented with Fresh Fruits and Assorted Crackers, Garden Fresh Vegetable Crudités with Herb Dip and Crab Artichoke Dip. Our Friendly Staff with Butler Pass Hot hors d'oeuvres (Choice of Four).

Salad Selections (Choice of One)

- Assorted Greens with Garden Vegetables and Choice of Two Dressings
- Traditional Caesar Salad with Romaine Lettuce, Grated Parmesan, Croutons & Caesar Dressing

Entrees (Choice of Three)

- Chicken Parmesan
- Chicken Pomodoro: Sautéed Chicken Breast in a Creamy Tomato Basil Sauce
- Almond Breaded Turkey Schnitzel with Bourbon Apple Sauce
- Beef Stroganoff served over Egg Noodles
- Medallions of Pork with Onion Mustard Sauce
- Crab Stuffed Sole with Herb Champagne Cream
- Pinwheels of Salmon with Cucumber Dill Sauce
- Baked Seafood Casserole: Scallops, Baby Shrimp and Mushrooms in Shirred Cream Sauce
- Farfalle Pasta with Asparagus, Zucchini, Sun-Dried Tomatoes, Grated Ricotta, and Marinara Sauce
- Pasta Primavera tossed with Seasonal Vegetables, Basil, and a Roasted Garlic White Wine Cream Sauce
- Vegetarian Lasagna with Mushrooms, Eggplant, Zucchini, Tomatoes, Ricotta and Marinara Sauce

All served with choice of Potato/Rice, Vegetables, Bread Sticks

From the Carver's Table (Choice of One)

- Roast Sirloin of Beef
- Roast Prime Rib of Beef
- Baked Glazed Honey Ham
- Roasted Boneless Turkey

Selections above served with Chefs Choice of Condiments

Price Per Person - 2024/2025 - $99.00 (Plus 20% Service Charge & 7.35% CT Sales Tax)

2026 - $105 (Plus 20% Service Charge & 7.35% CT Sales Tax)

CINDERELLA SIT DOWN

This package includes the following:

- Butler Passed Hors d'oeuvres
- Champagne Toast
- Napkins
- Cake and/or Cupcakes
- Ceremony Site Fee
- Wait & Bar Service
- One Hour Full Service Open Bar
- Fire Pits

Cocktail Hour

International Cheese Display with Imported and Domestic Cheeses, presented with Fresh Fruits and Assorted Crackers, Garden Fresh Vegetable Crudités with Herb Dip and Crab Artichoke Dip. Our Friendly Staff with Butler Pass Hot hors d'oeuvres (Choice of Four).

Appetizers (Choice of One)

- Medley of Seasonal Fresh Fruits
- Homemade Soup- Italian Wedding, Cream of Broccoli, Minestrone, Chicken & Wild Rice, Tomato Pepper Bisque
- Chilled Gulf Shrimp Cocktail (3)
- Cheese Tortellini with Tomatoes, Basil, White Wine Roasted Garlic Cream Sauce
- Farfalle with Artichoke Hearts, Zucchini, Sun-Dried Tomatoes and Garlic Cream
- Roasted Vegetable Ragu over Penne

Salad Selection (Choice of One)

- Mesclun Greens with Dried Cranberries, Gorgonzola Toasted Pecans, Aged Balsamic Vinaigrette Assorted Greens with Garden Vegetables and Choice of Two Dressings
- Traditional Caesar Salad with Romaine Lettuce, Grated Parmesan, Croutons & Caesar Dressing

CINDERELLA SIT DOWN

Entrees (Choice of Two)

- Roast Prime Rib of beef au jus, with Herbed Popovers, served with Baked Potato and Seasonal Vegetables
- Almond Breaded Turkey Schnitzel with Bourbon Apple Sauce, Garlic Mashed Potato and Chefs Seasonal Vegetables
- "Open Faced" Beef Wellington with Port Wine Sauce, served with Roasted red Bliss Potato and Chefs Seasonal Vegetables
- Grilled Tenderloin of Beef topped with Bleu Cheese Bacon Butter, served with Twice Baked Potato and Chefs Seasonal Vegetables
- Surf & Turf- Petit Filet Mignon paired with Baked Stuff Shrimp with Drawn Butter served, with Parslied New Potato and Chefs Seasonal Vegetables
- Garlic & Herb Roasted Half Chicken with Sweet Potato Hash, served with Chefs Seasonal Vegetables
- Double Breast of Chicken with Prosciutto and Fontina Cheese, Marsala Wine Glaze, served with Bolangere Potato and Chefs Seasonal Vegetables
- Grilled Pork Chop Apple Cider Glaze served with Roasted Sweet Potato Coins and Chefs Seasonal Vegetables
- Pistachio Crusted Filet of Atlantic Salmon with Asparagus Risotto and Chefs Seasonal Vegetables
- Baked Scrod "Boston Style" with Lemon Aioli, served with Citrus Risotto and Chefs Seasonal Vegetables

Chefs Choice Vegetarian/Vegan Meal Also Available

Price Per Person - 2024/2025 - $115.00 (Plus 20% Service Charge & 7.35% CT Sales Tax)

2026- $120.00 (Plus 20% Service Charge & 7.35% CT Sales Tax)

To Add a Third Entree, It Will Be an Additional $5 to the Package Pricing

BUTLER HOR D'OEUVRES

Speciality Hot Hors D'oeuvres for Princess and Cinderella Packages (Choose Four)

- Spanicopitas - Spinach & Cheese Phyllo's (Flaky Pastry Triangles filled with Spinach & Feta Cheese)
- Beef Franks in a Blanket - All Beef Cocktail Franks wrapped in Puff Pastry served with Honey Mustard Sauce
- Scallop & Bacon Wraps - Tender Sea Scallops wrapped in Bacon
- Teriyaki Beef Skewers - Tenderloin Tidbits Marinated in Teriyaki Glaze, Skewered & Grilled "Hibachi Style"
- Caesar Stuffed Mushrooms - Stuffed with Parmesan and Garlic Flavored Panko Crumbs
- Meatballs - Choice of Swedish in a Brown Sauce Flavored with Sour Cream & Chives - Sweet & Sour Meatballs with Tangy & Sweet Flavored Sauce - Au Poivre in a Rich Brown Sauce with Cracked Peppercorns & Dizon
- Chicken Skewers - Choice of Peanut Sauce with Spicy Spring Onion - Mango Honey Garlic Sauce
- Mini Monte Cristos - Ham & Cheese Sandwiches with Puff Pastry
- Bruschetta Slices - Garlic Italian Rushs with a Savory Tomato Topping Seasoned with Herbs & Cheese
- Mini Grilled Cheese with Tomato Soup Shots

BAR SERVICE

Plus 20% Service Charge & 7.35% CT Sales Tax

Bar Set Up Fee of $150.00

Bar Options

- **Cash Bar Services**
- **Open Bar Packages**
  - Full Service Call & Premium Brands $12.00 First Hour (Per Person)
  - $10.00 Each Additional Hour (Per Person)
  - Beer, Wine & Soda Bar Only w/ Mixed Drinks Available for Cash $10.00 First Hour (Per Person)
  - $8.00 Each Additional Hour (Per Person)
- **Bar Tab**
  - Establish an amount (to be determined prior to event) which will be tabulated based on consumption

BEER CHOICES

Bud/Bud Light
Coors Light
Corona Extra
Angry Orchard
White Claw Variety
Sam Seasonal
Yuengling Lager
Founders All Day IPA
Headway IPA
Rotating Epicure Brewery IPA
(SUBJECT TO AVAILABILITY)

HOUSE WINES

Chardonnay/Pinot
Cabernet Sauvignon
Merlot
White Zinfandel

ROOM RENTAL FEES

Lodge

- Sunday through Friday $5500 (Minimum Guest Count of 100)
- Saturday $5500 (Minimum Guest Count of 120)

We Require a $1,000.00 Non-Refundable Retainer to Hold Your Date

Please Add 20% Service Charge and 7.35% Connecticut Sales Tax to All Prices

Payment Schedule

All Final Payments Must Be Paid By Certified Bank Check, No Credit Cards Taken at the Final Payment

25% of Total Due Nine Months in Advance

25% of Total Due Six Months in Advance

25% of Total Due Three Months in Advance

25% of Total Due Three Weeks in Advance

Please Note: We accept Visa, MasterCard, and Discover Card.

There is a $50.00 fee for any checks returned from the bank

FAQ'S

Q. Do you allow tours of the property?

A. Yes! Absolutely, tours are made via appointment only. You can contact us at info@wrightsmillfarm.com or 860.774.1455 to schedule a time to view our grounds as well as meet with our event coordinator to answer any and all questions about your perspective event.

Q. Is your venue air conditioned or heated?

A. Yes, the lodge is both heated and air conditioned.

Q. What comes included with your venue?

A. Included in our lodge are farmhouse tables with wooden chairs, glassware, flatware, china, napkin linens, and use of the bridal suite. In all of our wedding packages, your champagne toast and wedding cake (or cupcakes) is included.

Q. What is your children's pricing as well as food choices?

A. Children ages 10 and under will be offered a children's meal of chicken tenders and mac and cheese.

Q. Are we allowed to take extra food or leftovers home?

A. We do not allow food to be taken off the property.

Q. What items are not permitted?

A. Any flame candles (battery operated is permitted), glitter or confetti, helium balloons, and hanging items from the beams are not permitted inside the lodge. For the ceremony, only **real** florals may be tossed or thrown, **no** fake florals may be used.

Q. Are we allowed to bring lawn/patio games?

A. Yes, for the lodge we have a rental fee of $150 to use our two sets of corn hole and giant jenga.

Q. Who takes care of the set up and break down of the event?

A. Set up will be taken care of by your event coordinator the morning of your wedding. Break down will be taken care of by the staff at the end of the night and all items will be returned to what they were brought in. All items must be taken out of the venue that night.

Q. Are you open year round?

A. Yes!

Q. How many people can seat at each table?

A. Our farm tables can seat up to 10 guests.

Q. Do you have a list of recommended vendors?

A. Yes, they can be found on the back page of our packages and menus. However, any vendor of your choice is allowed on the grounds.

Q. Are vegetarian/vegan meals included in the menus?

A. Absolutely. Every menu can come with a vegetarian and/or vegan option.

Q. What happens in the event of rain for the ceremony?

A. In the event of rain, we would hold your ceremony in the same space as your reception area.

LODGING

GRISWOLD, CONNECTICUT

COMFORT INN & SUITES - 860.376.3200

22-25 MINUTES

UNCASVILLE, CONNECTICUT

HYATT PLACE - 860.383.1234

33 MINUTES

MOHEGAN SUN - 860.226.7711

35 MINUTES

NORWICH, CONNECTICUT

COURTYARD BY MARRIOTT - 860.886.2600

27 MINUTES

HAMPTON INN - 860.885.1100

30 MINUTES

LEDYARD, CONNECTICUT

FOXWOODS - 860.312.3000

35-37 MINUTES

HILTON GARDEN INN - 860.885.1000

34-46 MINUTES

DAYVILLE, CONNECTICUT

COMFORT INN AND SUITES - 860.779.3200

22 MINUTES

PREFERRED VENDORS

TRANSPORTATION

JOSHUA'S LIMOUSINE SERVICE

860.865.0672

SAVINO TRANSPORTATION INC.

860.423.0506

PHOTOGRAPHY

DEVOLVE IMAGING 860.373.4184

WWW.DEVOLVEIMAGING.COM

JESS LANCE PHOTO 860.884.6685

WWW.JESSLANCEPHOTO.COM/#

VIDEOGRAPHY

4TH HENRY PRODUCTIONS

860.859.7220 WWW.4THHENRY.COM

MAKEUP

ASHLEIGH TAYLOR BRIDAL & BEAUTY

WWW.ASHLEIGHTAYLORBRIDALBEAUTY.COM

NADIA'S BEAUTY SPOT

NADIASBEAUTYSPOT@GMAIL.COM

FLORISTS

MCKENNA'S 860.887.2479

BLOOM CREATIVE FLORAL & EVENTS

860.377.0572

GET IN TOUCH

THANK YOU

FOR YOUR INQUIRY!

TO SET UP A TOUR PLEASE CONTACT US AT THE EMAIL LISTED BELOW
BE SURE TO CHECK OUT OUR FACEBOOK, INSTAGRAM AND WEBSITE FOR MORE PHOTOS AND CONTENT!

WRIGHTS MILL FARM

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