



THE SIMSBURY INN

MENU SELECTION

The enclosed menus are merely a guideline & are by no means the limitations of our Chef. Your catering executive will be happy to discuss customized events that may be more suitable for your individual group. Please submit your menu decisions four (4) weeks prior to the event.

BEVERAGES

The enclosed bar & wine menus suggest the available options The Simsbury Inn can offer. Specialty wines may be requested & every effort will be made to accommodate your needs. Due to the Connecticut State Liquor Commission regulations, liquor cannot be brought into the hotel from outside sources.

AUDIO VISUAL REQUIREMENTS

Your catering representative will be able to assist you in the rental of audio visual needs.

SPECIALTY ITEMS

The Simsbury Inn staff has the capability to create gourmet menus tailored to your group; such as themed menus, ethnic buffets, ice sculptures & much, much more. Recommendations for accompanying services, such as bands, photographers & florists are also available.

DIRECT BILLING

Any type of credit arrangements must be made well in advance of a scheduled function to ensure approval. Your catering representative will assist you in procuring the required application form.

GUARANTEES

Final guarantees for any planned food &/or beverage functions must be submitted to the Catering Office four (4) business days in advance. The preliminary suggested number of guests will be used as the minimum for groups that do not contact The Simsbury Inn within the specific timeframe.