

Cascade

FINE CATERING



480 SHERMAN AVENUE | HAMDEN, CONNECTICUT 06514
203.907.0595 | WWW.CASCADE-BANQUETS.COM

Where Two Hearts Become One





Welcome to Cascade, the most prestigious and desirable event and wedding venue in Hamden, Connecticut. Relax amidst comfortable luxury and be pampered with attentive service, delectable cuisine and an exquisite setting that will make you feel like royalty.





Let Cascade help you plan...

Exemplary

The service at the Cascade was exemplary. The staff was wonderful, the ambiance had to be the highlight, the intricate detail such as the lighting, beautiful décor and elegant edifice made this wedding great! -Rachel

Just Perfect

My wife and I had our wedding at cascade in August, and it was an amazing time! The food, the venue, and the staff were just perfect! We had to call a small audible the day of (it rained an hour before our ceremony). The staff worked so fast and diligently to make our ceremony a success. Highly recommend Cascade for a wedding/event! -Nick



Fairytale Wedding

When my (then, future) husband pulled up to Cascade, we walked into the ballroom and I immediately told him "this will be where we have our wedding". From the beautiful chandeliers to the gorgeous double staircase, my fairytale wedding dreams were coming true before my eyes. Rosa and her team made sure our wedding day would be the most perfect day, ever. The food was delicious, the service was on-point, and the drinks were flowing all night long for everyone. The Mac and cheese bar and beef Wellington puffs during cocktail hour are a MUST! Delicious. Last minute we requested to rent beautiful "king and queen" style chairs with a silver tablecloth, and Rosa was able to assist us immediately to finalize all of our details! I could go on and on about how amazing the venue was for our wedding. - Cait



Picture Perfect

The best venue in the world- I am convinced!!! My family had 5 weddings this year and they all still talk about mine... the food was unbelievable, the setting was sooo gorgeous... I never thought I could afford a place this nice but they are unbelievable and worked with me so much- they made my dream come true despite my budget... and they were so helpful and attentive! They were on top of the details and had so many great staff the day of the wedding that things couldn't have gone better! If you want a picture perfect wedding with the most helpful and stress free venue that people will talk about forever- this is the place! -Carly

the wedding of your dreams!

Amazing Day

My husband and I can't say enough about just how amazing our big day was at Cascade! Rosa, Alexa and the entire staff made us feel so comfortable, starting from our very first tour. The grounds are absolutely beautiful and the food is so delicious. We have gotten so many compliments about the venue, food and all around atmosphere. We would highly recommend Cascade!! -Katie

Everything We Imagined

Our wedding was here on May 30, 2019. When I tell you it was everything we imagined and more. This venue is beyond beautiful. The staff was absolutely amazing!! Fine Catering definitely suits them because they absolutely live up to that name. Rosa was extremely helpful and made the process of planning as smoothly as possible. Always available and attentive to our needs. My husband and I are so grateful and happy we decided on this venue and we highly recommend it. Thanks Rosa and your entire staff. -Amy

Beautiful Wedding

Just had my wedding here and I was 100% satisfied from the food to the attention to coordination, cleanliness and service! Rosa took our hands and walked us smoothly through the process and ultimately, a beautiful wedding. They can make a small wedding feel big! Food again was delicious! -Edwin

Simply Elegant

Cascade is the perfect space for a classy, elegant wedding; my husband and I are still in awe of just how perfect our reception was. The space is beautiful, offering an outdoor garden area as well as an air-conditioned inside space for cocktails; the ballroom is simply elegant. The food is delicious (we had surf & turf), with many options for passed appetizers; many of our guests commented on how much they enjoyed their meals. Rosa and her team were a dream to work with. They are true professionals from the planning process through the big day, while making you feel warm, welcome, and special. Rosa is very detail-oriented and played a huge role in making the logistics of the party a success. She allowed us to personalize our reception in many ways, while offering her expertise to make our party better than we could have imagined! -Julia



Sapphire Wedding

Included in your package:

Five Hour Open Bar of Premium Liquors – Imported and Domestic Beers – Champagne Toast

Cocktail Hour

Your choice of eight hors d'oeuvres and two cocktail hour displays

Butler Style

Spinach Spanakopita	Risotto Croquette	Sesame Chicken	Smoked Salmon Canape
Asparagus Wrapped in Phyllo	Potato Croquette	Miniature Chicken Quesadilla	Brazilian Grilled Shrimp
Butternut Squash Shooters	Stuffed Mushrooms	Buffalo Chicken Roll	Coconut Shrimp
Miniature Vegetable Spring Rolls	Jalapeno Poppers	Asian Chicken Lettuce Wrap	Scallop Wrapped in Bacon
Italian Antipasto Kabobs	Fried Artichokes	Philly Steak Roll	Clams Casino
Assorted Melon & Prosciutto Kabob	Vegetable Tempura	Beef Teriyaki	Miniature Maryland Crab Cakes
Goat Cheese and Roasted Pepper Crostini	Truffle Parmigiano Fries	Beef Wellington	Lobster Mac & Cheese
Serrano Ham and Manchego Cheese	Pork Shumai	Korean BBQ Springroll	Mango Chile Salmon
Fig and Fontina with Lavender Puff	Franks in a Blanket	Tenderloin & Boursin	Crab Salad Tostada

Buffet Style

Buffalo Wings
Eggplant Rollatini

Fried Calamari
Mussels Marinara

Clams Oreganata
Stuffed Littleneck Clams

Cocktail Hour Displays

(Choice of Two Displays)

Artisan Cheese

Assortment of Domestic & International Cheese – Sliced Pepperoni – Assortment of Dried Fruits – Seasonal Marmalades – Fresh Seasonal Grapes – Paired with Water Crackers, Flatbread Crackers and Breadsticks

Tuscan

Tomato Bruschetta – Mediterranean Hummus – Roasted Pepper and Eggplant Tapenade – Spinach and White Bean Bruschetta
Fresh Crisp Vegetables Crudités with Assorted Dips – Paired with Breadsticks, Pitas and Crostini

Mashed Potato Station

Idaho Potatoes accompanied with Cheese, Broccoli, Bacon, Chives, and Sour Cream

Carving Station

Choice of One – Roasted Prime Rib, Roasted Tenderloin of Beef, Oven Roasted Breast of Turkey or Stuffed Porketta

Mac & Cheese

Orecchiette with Creamy Montgomery Jack and Cheddar Cheese Sauce accompanied with Pulled Pork, Lobster Salad, Peas and Sun-Dried Tomatoes

Cocktail Hour Enhancements

(Available at Additional Cost)

Antipasto*

Prosciutto Di Parma – Dried Sausage & Sopressata – Fresh Mozzarella & Aged Provolone – Marinated Artichokes & Mushrooms – Olives – Red Roasted Peppers and Goat Cheese Stuffed Pepper – Paired with Breadsticks and French Baguette

Sushi Station*

A selection of Sushi Rolls \$MP

Upgrade to Include Pairing with Saki \$1

Raw Bar*

Chilled Jumbo Shrimp Cocktail, Fresh Littleneck Clams and Oysters on a Half-Shell.

Upgrade to include Lobster Tails, King Crab Legs or Mixed Seafood Salad* \$MP

Sapphire Wedding

First Course

(Choice of One)

Mixed Greens – Assorted garden greens served with balsamic vinaigrette

Summer Salad – Crisp Arugula tossed with fresh sliced strawberries, pecans, and gorgonzola drizzled with raspberry honey vinaigrette

Autumn Salad – Assorted garden greens tossed with gorgonzola cheese, dried cranberries, red onions and candied walnuts drizzled with balsamic vinaigrette

Wedge Salad – Fresh Iceberg lettuce drizzled with homemade bleu cheese dressing, topped with crisp bacon and tomato confetti

Greek Salad – Crisp greens, Feta, black olives, with a Greek herbed vinaigrette

Cantaloupe & Prosciutto – Cantaloupe wrapped with Prosciutto di Parma

Caprice* – Fresh mozzarella served with sliced tomatoes and red roasted peppers

Shrimp Cocktail* – Chilled jumbo shrimp served with our homemade cocktail sauce

Crab Cake* – Pan seared Maryland lump crab cake served with our homemade tangy remoulade on a bed of arugula

Wedding Soup – Traditional Italian escarole soup with mini meatballs in a chicken broth

Caldo Verde – Portuguese potato and kale soup with Chorizo sausage

Butternut Squash – Creamy blend of roasted butternut squash garnish with toasted sunflower seeds

Lobster Bisque* – Creamy, Cognac infused bisque of fresh lobster

Second Course

(Choice of One)

Penne alla Vodka – Penne pasta served with an Absolut Vodka infused Pancetta Pomodoro Sauce with a touch of cream

Rigatoni Bolognese – Classic Italian slow simmered meat sauce tossed with Rigatoni pasta

Rigatoni Milanese – Rigatoni pasta made with sausage and dried mushrooms browned with cream

Penne al Pomodoro – Penne pasta served with a fresh tomato marinara sauce

Baked Manicotti – Manicotti pasta served in a fresh tomato marinara sauce

Farfalle alla Casa – Bowtie pasta served in a light cream sauce made with mushrooms, sweet peas, and prosciutto

Spinach Cannelloni* – Cannelloni pasta baked with a spinach and ricotta filling served with a fresh tomato marinara sauce

Tortellini al Bosco* – Tortellini pasta served in a light cream sauce made with sun-dried tomato, asparagus, and mushrooms

Gnocchi Spinaci* – Potato dumpling served in a light cream sauce made with spinach and prosciutto

Seafood Ravioli* – Shrimp, Crab, and Lobster Ravioli pasta served in a Cognac sauce

Intermezzo – Lemon, raspberry or passion fruit sorbet

Limoncello* – Lemon sorbet swirled with Limoncello liquor served in a champagne flute

Pumpkin* – Pumpkin sorbet served in a mini pumpkin and garnished with a pizzelle



Sapphire Wedding

Third Course

(Choice of One per Main Course Entrée)

Beef

Prime Rib of Beef – Seasoned lightly and roasted to perfection served with Au Jus

Grilled Rib Eye or NY Strip – Seasoned lightly and grilled to perfection, garnished with a fried onion ring

Filet Mignon – Seasoned lightly and grilled to perfection, served with a choice of sauce: Raspberry Port, Gorgonzola, Thyme, or Madeira, and garnished with a fried onion ring

Grilled Baby Lamb Chops* – Seasoned lightly and grilled to perfection

Seafood

Salmon – Pan seared with a choice of sauce: Champagne Cream Reduction, Teriyaki or Honey Dijon Mustard

Stuffed Filet of Sole – Served with a fresh seafood Ritz Stuffing

Stuffed Jumbo Shrimp – Served with a fresh seafood Ritz stuffing and a side of drawn butter

Crab Encrusted Swordfish* – Pan seared Swordfish topped with a homemade Crab Cake and served in a Dill Beurre Blanc

Lobster Tail* – Choice of grilled or stuffed with a fresh seafood Ritz stuffing with a side of drawn butter

Tuna Steak* – Sesame seed encrusted pan seared Tuna, served medium rare, accompanied with an Asian seaweed salad and wasabi mashed potatoes

Poultry

Chicken Parmigiano – Breaded and fried chicken cutlet served with a fresh marinara sauce and covered with Mozzarella and Parmesan cheeses

Chicken Marsala – Breast of chicken sautéed with fresh mushrooms in a Marsala wine sauce

Chicken Florentine – Breast of chicken in a lemon sauce served over spinach

Chicken Piccata – Breast of chicken in a white wine sauce and crisp capers

Chicken Claudio – Breast of chicken with sun-dried tomatoes, asparagus and artichoke hearts in a white wine sauce

Stuffed Chicken con Spinaci – Breast of chicken stuffed with fresh mozzarella and baby spinach served with a goat cheese infused Béchamel sauce

Stuffed Chicken Contadina – Breast of chicken stuffed with Prosciutto di Parma, Fontina cheese and roasted peppers served with a touch of Pomodoro Beurre Blanc sauce

Vegetarian

Eggplant Parmigiano – Fried eggplant served with a fresh marinara sauce and covered with Mozzarella and Parmesan Cheeses

Vegetable Napoleon (Vegan) – Colorful roasted vegetables layered and drizzled with a balsamic glaze

Grilled Tofu with Balsamic Glazed Vegetables (Vegan) – Grilled Tofu on top of color roasted vegetables layered and drizzled with balsamic glaze

Asparagus & Mushroom Risotto – Arborio rice made with fresh spring asparagus and mushrooms with a touch of saffron





Enhancements

Additional Hour with Open Bar - \$7.00 per person

Additional Hour with Closed Bar - \$5.00 per person

Wedding Ceremony - \$1,000.00

Includes use of bridal suites half hour prior to ceremony,
100 white ceremony chairs and prior coordinated ceremony rehearsal

Up-lighting - \$400.00 | Photo Booth - \$700.00

Sparkler Send-Off - \$300.00 | Cigar Bar - \$M/P

Ice Carving by Internationally known Ice Matter - \$M/P

Sweet

Chocolate Covered Strawberry\$2.50 per person
Served family style or plated with your wedding cake

Tiers of Heaven.....\$6.00 per person
Chocolate covered strawberries or fanned fruit, miniature Italian pastries,
assorted cookies & chocolate truffles

Chocolate Fountain.....\$6.00 per person
Display of strawberries, pineapple, marshmallows, Oreos, pretzels
and rice crispy treats to be dipped by guests into fountain of milk chocolate

Sweet Indulgence.....\$6.00 per person
Station of assorted chocolate dipped strawberries, macaroons, cannoli's,
caramel filled churros, sfogliatelles, chocolate mouse shooters, brownies
and assorted cookies

Cordial & Coffee Station..... \$3.00 per person

Extreme Sundae Bar.....\$5.00 per person

Cupcake Station\$4.00 per person

S'mores Station\$6.00 per person

Savory

Breakfast Station.....\$6.00 per person
Mini bacon, egg & cheese croissants with side of tator tots

Wings Station.....\$6.00 per person
Buffalo, BBQ and Garlic Parmesan wings tossed with a side of celery,
carrots & bleu cheese

Pizza Station\$6.00 per person
Fresh baked thin crust pizzas with assorted toppings

Quesadilla Station\$6.00 per person
Made to order with your choice of chicken or steak, with assorted
toppings of peppers, onions, salsa, and sour cream

Mini Sliders w. Fries\$6.00 per person

Chicken Tenders w. Curly Fries.....\$6.00 per person



Emerald Wedding

Included in your package:
Five Hour Open Bar – Champagne Toast

Cocktail Hour

Cascade's Harvest Table

Fresh Vegetable Crudités – International Cheese Display – Bruschetta Station
 Your choice of six hors d'oeuvres served white gloved butler style

Spinach Spanakopita
 Asparagus Wrapped in Phyllo
 Butternut Squash Shooters
 Miniature Vegetable Spring Rolls
 Italian Antipasto Kabobs
 Assorted Melon & Prosciutto Kabob
 Goat Cheese and Roasted Pepper Crostini
 Serrano Ham and Manchego Cheese
 Fig and Fontina with Lavender Puff

Risotto Croquette
 Potato Croquette
 Stuffed Mushrooms
 Jalapeno Poppers
 Fried Artichokes
 Vegetable Tempura
 Truffle Parmigiano Fries
 Pork Shumai
 Franks in a Blanket

Sesame Chicken
 Miniature Chicken Quesadilla
 Buffalo Chicken Roll
 Asian Chicken Lettuce Wrap
 Philly Steak Roll
 Beef Teriyaki
 Beef Wellington
 Korean BBQ Springroll
 Tenderloin & Boursin

Smoked Salmon Canape
 Brazilian Grilled Shrimp
 Coconut Shrimp
 Scallop Wrapped in Bacon
 Clams Casino
 Miniature Maryland Crab Cakes
 Lobster Mac & Cheese
 Mango Chile Salmon
 Crab Salad Tostada

Stationed Reception will include:

Carving Station (Choice of One)

Roasted Prime Rib, Turkey or Porketta

Pasta Station

Penne alla Vodka and Farfalle alla Casa

Entrée Station (Choice of One per entrée)

Chicken: Parmigiana, Franciense or Piccata
 Seafood: Stuffed Fillet of Sole or Salmon
 Accompanied with Vegetable du Jour

Mashed Potato Bar

Idaho Potatoes accompanied with Cheese, Broccoli, Bacon, Chives and Sour Cream

Salad Station (Choice of One)

Mixed Greens, Caesar Salad, Autumn Salad

Dessert

Wedding Cake - Accompanied by Italian Espresso, Coffee and Tea



Ruby Wedding

Included in your package:
4 ½ Hour Open Bar - Champagne Toast

Cocktail Hour

Cascade's Harvest Table

Fresh Vegetable Crudités – International Cheese Display – Bruschetta Station
Your choice of six hors d'oeuvres served white gloved butler style

Truffle Fries
Jalapeno Poppers
Antipasto Kabob
Philly Steak Eggroll
Lobster Mac & Cheese

Risotto Croquette
Fried Artichoke
Sesame Chicken
Beef Teriyaki
Buffalo Wings

Potato Croquette
Vegetable Springroll
Chicken Quesadilla
Coconut Shrimp
BBQ Wings

Stuffed Mushrooms
Korean BBQ Springroll
Franks in a Blanket
Scallop & Bacon
Stuffed Clams

Choice of Plated or Buffet Style:

Plated Wedding

1st Course - (Choice of One)

Mixed Greens Salad - Caesar Salad
Penne alla Vodka - Fresh Fruit w. Mango Glaze

2nd Course - (Choose Three)

Grilled Steak - Roasted Pork Loin
Stuffed Filet of Sole - Eggplant Parmigiana
Chicken Parmigiana, Franciense or Piccata

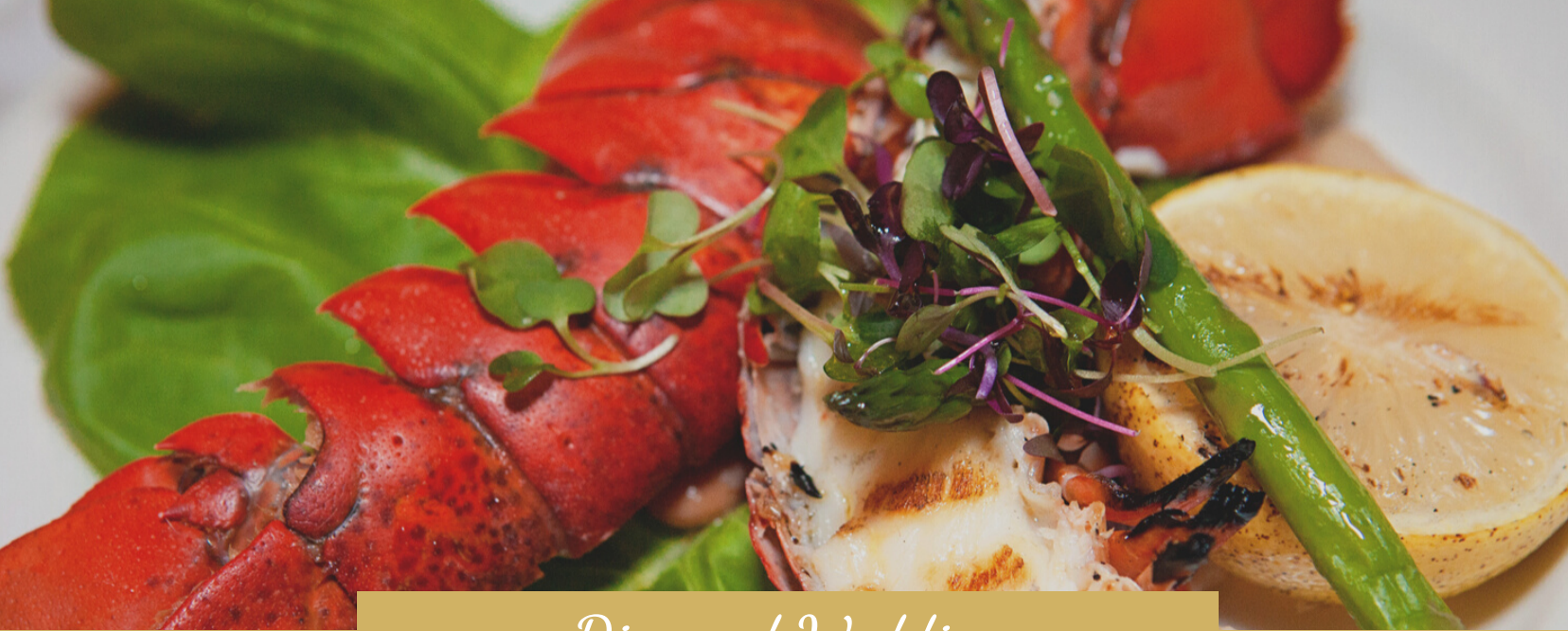
Accompanied by Roasted Potatoes, Vegetable Medley & Bread

Buffet Wedding

Penne alla Vodka
Stuffed Filet of Sole
Chicken Parmigiana or Franciense
Roasted Potatoes
Vegetable Medley
Caesar Salad
Bread & Butter
Carving Station (Choice of One):
Roasted Prime Rib, Turkey or Porketta

Dessert

Wedding Cake provided by Patron
Accompanied by Italian Espresso, Coffee & Tea



Diamond Wedding

Included in your package:

Six Hour Open Bar – Wine Service – Champagne Toast – Wedding Cake

Guests enjoy exquisite hors d'oeuvres and cocktails by our picturesque garden terrazzo.

Carving Station (Choice of One): Oven Roasted Prime Rib, Turkey, or Porketta

Pasta Station: Penne alla Vodka and Tre-Colored Tortellini al Bosco

Mediterranean Station: Assorted Bruschetta, Italian Cheese Display, Grilled Vegetable Display & Antipasto Bar

Fresh Seafood Station (Choice of One): Platti del Golfo which includes Fried Calamari, Stuffed Clams & Mussels Marinara
or **Sushi Station:** Assorted hand rolled Sushi Displays
or **Raw Bar:** Chilled Jumbo Shrimp, Clams & Oysters

Your Choice of EIGHT Hot Hors d'oeuvres served white gloved butler style

Appetizer (Choice of One)

Greek Salad — Crisp Greens, Feta, Black Olives, with a Greek Herbed Vinaigrette

Summer Salad — Crisp Arugula tossed with Fresh Sliced Strawberries, Pecans and Gorgonzola
drizzled with a Raspberry Honey Vinaigrette

Wedge Salad — Fresh Iceberg Lettuce drizzled with Homemade Bleu Cheese dressing and topped with
Crisp Bacon and Tomato Confetti

Autumn Salad — Mixed greens with gorgonzola cheese, dried cranberries, mandarins and candied walnuts
served with balsamic vinaigrette

Crab Cake — Pan Seared Maryland Lump Crab Cake, served with Our Homemade Tangy Remoulade on a Bed of Arugula

Grilled Shrimp — served with a Limoncello Risotto

Lobster Bisque or Butternut Squash Soup

Main Entrée (Choice of Three)

Grilled New York Strip — Seasoned lightly and grilled to perfection, garnished with a Fried Onion Ring

Filet Mignon — Seasoned lightly and grilled to perfection, served with a choice of sauce:

Madeira, Gorgonzola or Raspberry Port, and garnished with a Fried Onion Ring

Grilled Baby Lamb Chops — Seasoned lightly and grilled to perfection

Lobster Tail — Choice of grilled or stuffed with a fresh seafood Ritz stuffing served with a side of drawn butter

Crab Encrusted Swordfish — Pan seared Swordfish topped with a homemade Crab Cake and served with Dill Beurre Blanc

Chicken Claudio — Breast of Chicken with sun-dried tomatoes, asparagus and artichoke hearts in a white wine sauce

Stuffed Chicken con Spinachi — Breast of Chicken stuffed with fresh mozzarella and baby spinach served with
a goat cheese infused Béchamel sauce

Surf & Turf (Available as Choice of Two) — Duo of Grilled Filet Mignon and Stuffed Jumbo Shrimp
Accompanied by Seasonal Vegetables and Potatoes

Dessert

Your Wedding Cake served with Italian Espresso, Coffee & Tea
One dessert table of your choice



Custom Menu

_____ Hours of Open / Cash Bar

_____ Champagne Toast

Cocktail Hour

Stations: _____

Butler Passed: _____

Dinner

First Course: _____

Second Course: _____

Third Course: _____

Entrée

Beef: _____

Fish: _____

Chicken: _____

Vegetarian: _____

Kids Meals: _____

Entrée accompanied with _____

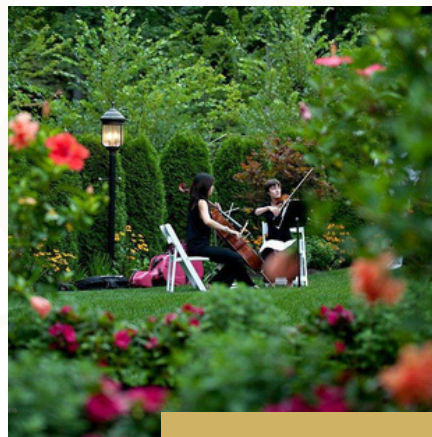
Dessert: _____

Price: _____

Ballroom Level



Garden Room Level



Facility Information

Minimum of 175 persons | Max of 375 persons

Use of all Cascade's facilities and grounds
Guarantee of only one event at a time
Use of Garden Room level for ceremony and cocktail hour
Use of Ballroom for Reception | Use of 2 Bridal Suites

Minimum of 150 persons | Max of 375 persons

Use of Cascade's Ballroom with
Adjacent Piano Lobby & Waterfall Terrazzo
Use of 2 Bridal Suites

Minimum of 90 persons | Max of 140 persons

Use of Cascade's Garden Room level with adjacent Fireplace Lobby,
Garden Terrazzo & Adjacent Bridal Suite

Payments

\$2,000 non-refundable deposit (credit cards are not accepted)
30% payment due 8 months prior, 30% payment due 3 months prior,
remaining balance due 2 weeks prior with final guest counts



the knot



Preferred Vendors

BACK DROPS & DÉCOR

My Color Events & Design
203-548-7769
info@mycolorevents.com
www.MyColorEvents.com

BRIDAL SHOWER/REHEARSAL

Stappa Vineyard
203-795-1795
stappavineyard@gmail.com
www.stappavineyard.com

CANDY BUFFETS & TABLESCAPES

Perfectly Posh
203-506-3482
perfectlyposhct@hotmail.com
www.perfectlyposhct.com

ENTERTAINMENT

Jock in the Box
203-235-0000
todd@jockinthebox.com
www.jockinthebox.com

Lights Camera DJs
203-283-7892
info@lightscameradjs.com
www.lightscameradjs.com

Powerstation Events
203-250-8500
info@powerstationevents.com
www.PowerstationEvents.com

Shaded Soul Band
860-966-1661
shadedsoulinfo@yahoo.com
www.shadedsoulband.com

FLORAL DESIGN

Flowers By Danielle
203-445-0600
Danielle@FlowersByDanielle.com
www.FlowersByDanielle.com

Roma Florist
860-945-9068
Antoscano515@yahoo.com
www.romaflorist.com

FORMAL WEAR

Modern Formals
203-239-5599
cctuxgirl@yahoo.com (Contact Chrissy)
www.modernformals.com

Zaccariellos Formal Wear

203-269-8652
zaccformal@sbcglobal.net
www.zaccariellos.com

HAIR & MAKEUP SERVICES

Bombshell Beauty Babes
Alyssa Piscitelli - 203-927-3137
Kayla Piscitelli - 475-202-0677
instagram.com/bombshellbeautybabes

MBDBeauty
203-819-2658
makeup@andreadilieto.com
www.MBDbeauty.com

HOTEL ACCOMMODATIONS

Best Western Plus North Haven Hotel
203-654-4195
www.bwnorthhaven.com

Courtyard New Haven Wallingford
860-816-4963
Eva.Jurewicz@Marriott.com
www.Marriott.com/hvnwa

INVITATIONS

OPARI Couture
888-697-7239
details@opari.co
www.opari.co

OFFICIANTS

Michelle Rodriguez
Justice of the Peace
203-506-3482
JPofCheshirect@gmail.com
www.JPofCheshirect.com

Serenity Ceremonies by Rev. Orsella
475-422-5819
officiant@serenityceremonies.com
www.serenityceremonies.com

PHOTOGRAPHY

Ashley Abel Photography
203-361-7646
ashleyabelphotography@gmail.com
www.ashleyabel.com

Russell's Photography

203-234-6025
www.russellsphotography.com

Wedding Couture By NetMartin

203-234-2084
info@netmartin.com
www.netmartin.com

TRANSPORTATION

Gateway Limousines
203-753-5466
quotes@gatewaylimos.com
www.gatewaylimos.com

WEDDING CAKES

Creative Cakes By Donna
860-345-8847
cakesdonna1565@gmail.com
www.cakesbydonna.com

Custom Cakes by Steve
203-715-6764
customcakesbysteve@gmail.com
www.customcakesbysteve.com

Heavenly Hands Cakes

203-605-3393
shautry35@gmail.com

JCakes
203-488-2800
orders@j-cakes.com
www.j-cakes.com

Mozzicato DePasquale Bakery

860-296-0426
Info@mozzicatobakery.com
www.mozzicatobakery.com

Petonito's Pastry & Cupcake Shoppe

203-469-1817
Petonitospastry@gmail.com

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