



A LITTLE HISTORY

Of Deep River Landing

Originally a local shipbuilding yard, then as dockage for ivory being delivered to local piano factories, Deep River Landing has a long history as a center of activity.

Constructed in about 1865, the building that came to house "The Deep River Lace Company" with its landmark chimney has become an integral part of this picturesque location at the edge of the Connecticut River.

We are centrally located on the Connecticut shoreline and easily accessible from Route 9 and Interstates 95 and 91.

2025 WEDDING PACKAGE

ARRIVE IN STYLE

You can even reserve the Essex Steam Train, which has generously offered a round trip transportation package from Essex to the Lace Factory for all your guests on its lovely, restored pullman cars.





The "Warehouse" space, accommodating up to 220 guests, has an antique, industrial look. Wide open space with no obstructions offers you floor plan flexibility. Seventy-six 10 foot, 24 paned windows and rough-hewn wood and exposed brick walls provide beautiful light and an industrial chic look.

2025 WEDDING PACKAGE VENUE RENTAL PRICING

Warehouse Rental for up to 220 guests
5-Hour function

VENUE RENTAL FEE

\$10,500 Saturday \$8,900 Sunday or Friday \$5,900 Monday -Thursday

\$900 of this fee is returnable to you if using our music professionals for your day (\$400 M-Th)

Memorial Day, July 4 and Labor Day Sundays are priced as a Saturday. All Saturday rules and pricing apply to these days.

Warehouse rental fee for Friday, Saturday and Sunday includes a \$600 credit towards a shuttle bus for your convenience. Damage and incidental Deposit (refundable) \$1,000 (with final payment) Will be returned within 22 days of function.

2025 WEDDING PACKAGE

CATERING PRICING

OFF PEAK SEASON

April- August

Fri. - Sun. \$185 per Adult Mon.-Thurs. \$139 per Adult

MINIMUMS

Friday 90 | Saturday 125 | Sunday 90 Monday-Thursday 50

PEAK SEASON

September - November

Fri. - Sun. \$189 per Adult Mon. -Thurs. \$149 per Adult

MINIMUMS

Friday 90 | Saturday 125 | Sunday 90 Monday-Thursday 50

Memorial Day, July 4 and Labor Day weekends are priced as a Saturday. All Saturday rules and pricing apply to these days.

All charges (other than venue fee) incur a 20% service charge & CT state tax

2025 WEDDING PACKAGE WHAT'S INCLUDED

In House Caterer: Cloud 9 Catering

Indoor/ Outdoor Ceremony Space
Indoor/Outdoor Cocktail Hour
4.5 Hour Full Open Bar
Signature Cocktail
Passed Hors D'oeuvres
Salad & Bread Course
Plated, Buffet or Family Style Dinner
Wedding Cake
Desserts and Coffee Service
On Site Hospitality Suite

Tableware:

China, silverware, white plate ware, glassware and bar glassware • Table linens in white or ivory, colored cloth napkins

Staff:

Catering staff · Parking Attendant · Wedding party Attendant · Golf cart to expedite pictures and help folks in need of assistance

Menu Tasting

With in-office meetings · Final Walkthrough · Floorplan,

Timeline, and décor development

Hospitality Suite

Available 3 hours before your Lace Factory wedding start time and throughout the duration of your Event.

Additional time is available at \$100/ hr.



2025 WEDDING PACKAGE

CLOUD 9 CATERING WEDDING MENU

STATIONARY TABLES

Seasonal selected items from our Chefs' tables to yours

Spring Table

April -June 21

A multi-tiered table filled with crudité veggies, Cloud Nine dips, fresh fruit with domestic and imported cheeses, warm Chevre and herb laced EVOO and croustades, Moroccan meatballs, skillet Brie topped with fresh strawberry jam and balsamic drizzle with baguette, smoked salmon with capers, and pumpernickel baquette, plus a chef's choice item crafted specially for your menu.

Summer Table

June 21- September 20

A multi-tiered table with crudité veggies & Cloud Nine dips, fresh fruit domestic and imported cheeses, warm creamy, cheesy corn dip, chips, Salmon crudo, with house made bread crisps, summer berry and basil baked brie with baguette, charcuterie, grilled olives, plus a chef's choice item crafted specially for your menu.

Fall Harvest Table

September 21- November

A multi-tiered table filled with crudité veggies & Cloud Nine dips, fresh fruit with domestic and imported cheeses, assorted breads & crackers, caramel apple baked Brie, baguette, pumpkin bread with mango cream cheese, honey mustard kielbasa, & chef's choice item crafted specially for your menu.

CLOUD 9 CATERING WEDDING MENU

RAW BAR

Shrimp, clams and oysters with Cloud Nine's spicy cocktail sauce, horseradish, and hot sauce shucked to order and served in our dinghy (additional cost pp at MP) price includes our expert shuckers. Please ask about our other tables! Pasta, Sushi, Mashed Potato, Poke Bowl, Egg sandwich, Donut, Pretzel, Mac & cheese – the possibilities are endless! (Additional prices will apply)

PASSED HORS D'OURVES 6 VARIETIES

Choose four and we add 2 surprise Chef's choices.

- Pastry tartlets: Apple or Wild mushroom with Brie or Fig and chevre.
- Filo tartlets: Raspberry and Brie, Lobster salad, Mini-Quiche
- Crispy Cups stuffed with: Coconut shrimp or chicken with banana mango salsa or Black bean and corn salad.
- Bruschetta: Tomato, basil & ricotta, or Sausage, hot jack and roasted peppers or French onion soup with melted swiss.
- Rollups: California veggie, Smoked salmon and caper, or Asparagus and smoked salmon, or Vegetarian black bean or Roast beef, roasted pepper, Boursin and arugula.
- Fried Chicken Tenders: Cajun with creamy garlic, or Coconut or Sesame with soy apricot, or Parmesan with Marinara
- Cheesy Toasts: Lobster, or Shrimp or Wild mushroom or Croque monsieur (ham, creamy cheese, Comte + Dijon)
- Coconut Shrimp with spicy mango sauce
- Crab Cakes with a remoulade sauce or chipotle aioli
- Clams Casino: Crostini topped with: roasted red pepper, portobello & Montrachet, or Tomato basil & fresh mozzarella or Shrimp casino
- Quesadillas: Balsamic onion & Chevre, or Shrimp & cheddar or Cheese and grilled veggies- garnished with Pico di Gallo
- Belgian Endive topped with: Seared Scallop & caper mayo or Bleu cheese, candied walnuts, & chopped grapes or Chèvre, walnuts and honey.

CLOUD 9 CATERING WEDDING MENU

- Seared Five-Spice Duck Breast with apple butter on a ginger snap.
- **Jumbo Shrimp** steamed with pink peppercorns with spicy cocktail sauce.
- Asian Skewered Satay with spicy-peanut sauce: Chicken, Beef or Portobello.
- Grilled Tequila Lime Shrimp Skewers: Melon wrapped in Prosciutto, or fresh fruit with raspberry dip or Lemon basil chicken with creamy pesto dip or Grape tomato, basil & Mozzarella with drizzled balsamic.
- Sliders: Angus beef or Whiskey pulled pork with or without Vermont cheddar.
- Rosemary Shortbread Squares: with tomato and Feta.
- Stuffed Mushrooms: (chilled) Creamy Gorgonzola & pecan or Boursin.
- Stuffed Mushrooms: (warm) Spinach with Parmesan or Feta or Seafood & bread, or Sausage & scallion.
- Filo triangles: Spanakopita (spinach and feta) or Fig and mascarpone or Wild mushroom and Brie

GLUTEN FREE OPTIONS

- Whiskey Pulled Pork in a corn tortilla cup (GF)
- Risotto Balls with aioli: Italian ham & bacon or veggie (GF)
- Our famous **Scallops** wrapped in sugar bacon (GF)
- Garlic Scampi wrapped in cured bacon (GF)
- Balsamic Shrimp with basil wrapped in prosciutto (GF)
- Asparagus wrapped in Smoked Salmon with lemon mayo (GF)
- Beef Carpaccio topped with lemon tossed baby arugula & shaved Parmesan in a spoon (GF)
- Seared Sesame Tuna: on crispy wonton with seaweed salad (GF)
- Seared Tuna: with wasabi mayo and scallion on rice cracker (GF)
- Stuffed Cherry Tomatoes: with hummus or Tuna tonnato or Boursin (GF)

CLOUD 9 CATERING MENU

SOUP OR SALAD

Choose 1 of the following soups or salads.

SALADS

- Arugula, shaved Parmesan, and lemon vinaigrette
- Baby greens with Feta, Craisins, candied walnuts and balsamic vinaigrette
- Clipped spinach with seasonal berries,
 Feta, candied walnuts & vinaigrette
- Mesclun greens with shaved fennel, sour cherry vinaigrette with toasted pistachio crusted goat cheese
- Iceberg wedge with bacon, tomato, and gorgonzola (or ranch) dressing
- Grilled romaine salad with grilled onions, grape tomatoes, chopped bacon, and ranch drizzle
- Baby greens with Gorgonzola, toasted walnuts, sliced pears & balsamic vinaigrette
- Caesar salad spears with crostini, creamy dressing, and shaved cheeses
- Baby spinach salad with fresh mushrooms, tomatoes, red onion & balsamic vinaigrette
- Rocket salad with baby greens and arugula, oranges, Feta & raspberry vinaigrette
- Native tomato and fresh mozzarella served over bed of greens drizzled with basil infused olive oil (August-end of September)

- Watermelon and arugula tossed with a light Italian dressing
- Garden salad with tomatoes, shredded carrots, Bermuda onions and cucumbers, tossed in a light Italian dressing.

SOUP

- Harvest or Butternut Bisque
- New England Clam Chowder
- Chilled Gazpacho: Traditional or Watermelon Feta
- Creamy Tomato Shallot
- Wild Mushroom

THE LACE FACTORY CLOUD 9 CATERING MENU

Choose **2 Protein** and **1 Vegetarian**Served as a Duet (surf and turf) or Plated

ENTREES

Plated | Family Style | Buffet

BEEF

- Boneless braised short ribs- our house specialty
- Sliced filet mignon served with horse radish sauce, demi-glace or Sambuca and caramelized onions.
- Grilled Sirloin Tip with chimichurri or Italian spices
- Sliced NY strip steak lemon pepper or chimichurri
- Beef Bourguignon
- Prime rib (bistro cut) with thyme and rosemary, finished with au jus.
 UPGRADE: Slab Cut +\$4 pp

BEEF UPGRADES +\$4 PP

- Beef Tenderloin Kabobs on rosemary skewer
- Grilled Medallion Filet Mignon with: Horseradish Sauce Béarnaise Cabernet Demi-Glaze | Compound Butter
- Grilled herb-garlic New York Strip Steaks

CHICKEN

- Grilled Statler Chicken Breasts with: Lemon-basil | Balsamic Rosemary & Roasted Garlic | Maple Teriyaki | Honey Mustard Tomato- Olivita | Jerk with Mango Glaze | Sesame Mandarin (choose one.)
- Stuffed Chicken Breasts: Cordon Bleu with: Chardonnay Sauce Broccoli & Vermont Cheddar | Pancetta and Provolone | Sun-dried Tomatoes, Basil and Parmesan (choose one.)
- Roasted Stadler Chicken Breast with Rosemary & Roasted Garlic (not suitable for duet.)
- Chicken Marsala with mushrooms

CLOUD 9 CATERING MENU

ENTREES

SEAFOOD

- Tequila-lime skewered shrimp
- Seared Sea Scallops with a light caper sauce
- · Baked stuffed shrimp with our own clam or crab stuffing
- Shrimp Scampi (with or without scallops) best served with risotto
- Lobster pot pie (add \$5 pp)
- Grilled lobster tails 2 (at MP)
- Fin Fish
- Salmon encrusted with: Curry-ginger | Lemon-ginger | Orange-Almond, Pistachio Roasted Garlic *(choose one.)*
- Grilled Salmon: Sesame teriyaki OR garlic & fresh herb sauce
- · Warm smoked salmon with ginger-maple sauce
- Pepper dill poached salmon with green sauce
- Cod Provencal
- Lemon and Panko crusted cod
- Grilled mahi-mahi over braised greens with chopped grilled veggies (counts as vegetable side)
- Grilled mahi-mahi with mango salsa Stuffed sole with our crab stuffing OR spinach and lite lemon sauce.

SEAFOOD UPGRADES

- Lemon thyme grilled swordfish
- Grilled tuna steak topped with mango salsa +\$8 pp
- Tuxedo crusted seared tuna with a wasabi drizzle +\$8 pp
- Roasted sea bass over sautéed greens topped with warm tamarindorange grilled veggies OR creamy shallot tomato sauce +\$10 pp
- Grilled sea bass with roasted garlic, fresh herbs & spices +\$10 pp
- Panko crusted halibut steak on a boat of julienne vegetables +\$10 pp
- Seared halibut with green curry sauce +\$10 pp

LAMB

- 2 Grilled lamb chops served with a Cabernet demi-glace +\$8 pp
- Grilled rosemary-garlic lamb loin with a rosemary au jus +\$6 pp
- 3 Grilled Frenched lamb lollipops served with a mint glaze +\$8 pp

CLOUD 9 CATERING MENU

VEGETARIAN

- Stuffed Colored Pepper & Spanish potato torta with Spanish sauce
- Garden Cannelloni- Ricotta and veggie stuffed-baked in our marinara
- Palm noodles "Carbonara" wild mushrooms, caramelized onions, fresh peas in a vegan marinara or alfredo cream sauce
- Vegetable pot pie with lemon cream sauce
- · Veggie curry, jasmine rice with lentil mint salad
- Ratatouille with gremolata topping over couscous timbale
- Vegetable Napoleon (stacked grilled veggies with fresh mozzarella)
- Spinach & roasted pepper stuffed Portobello mushroom · Vegetarian paella with artichokes, peppers, peas and saffron rice
- Stuffed Delicata squash with vegetarian bread & sherry stuffing with sundried cranberries or GF Quinoa (September-November only)

OTHER

- Rosemary Burbon Brined Turkey Beast
- Seasoned Turkey Breast with apple cranberry sauce, fall fruit & bread, or, sausage & bread stuffed turkey roulade
- Pan Seared Duck Breast: 5 Spice or Zesty Lemon and Herb +\$6 pp
- Rosemary and garlic roasted, or wild rice stuffed Cornish hen 1/2 (not suitable for duet.)

STARCH SIDES

- Traditional Mashed Potatoes with: Roasted Garlic | Carrots | Sweet Potatoes (choose one.)
- Season's best twice baked potatoes
- Smashed fried red potato
- Roasted fingerlings
- Roasted rosemary and garlic potatoes
- Warm French potato salad with tarragon and haricots verts
- Risotto or risotto cake
- Traditional White OR Farro rice pilaf
- Pilaf with grilled artichokes, roasted pepper, eggplant and roasted garlic
- Herbed barley pilaf with shiitake mushrooms
- Southwestern rice & corn

THE LACE FACTORY CLOUD 9 CATERING MENU

STARCH SIDES

- Traditional White OR Farro rice pilaf
- Pilaf with grilled artichokes, roasted pepper, eggplant and roasted garlic
- Herbed barley pilaf with shiitake mushrooms
- Southwestern rice & corn
- Jasmine or Basmati rice Vegetable Sides (Choose one)

SEASONAL GRILLED OR ROASTED VEGETABLES

- Summer Ratatouille
- Autumn vegetables with butternut squash, parsnips, & golden beets
- Grilled asparagus
- Chili green beans
- Roasted brussels sprouts
- Roasted Parmesan asparagus
- Poached asparagus with lemon shallot vinaigrette
- Vegetables a Limón (Sautéed seasonal veggies in a lemon sauce)
- Panko topped baked Parmesan tomato
- Tomato stuffed with grilled veggie pesto
- Summer squashes with lemon zest and basil
- Broccoli with sherry and mushrooms
- Tamarind-orange grilled vegetables
- Roasted masala cauliflower
- Autumn squashes
- Butternut and Bermudas
- Roasted pumpkin mash

DESSERT

Dessert - Includes locally roasted coffee and tea Full cake Our delicious cakes have a natural butter cream frosting and light mousse filling. We have a gallery of designs to choose from and our favorite flavors are:

Orange Dreamsicle · Key lime ·
Chocolate with chocolate mousse ·
Chocolate with white chocolate mousse and fresh fruit · Pistachio ·
Tiramisu · Carrot · Red Velvet · Lemon Raspberry · Chai Mascarpone · Aztec Chocolate · Pumpkin chocolate chip (seasonal)

Or you can choose a smaller 2 tier cutting cake for pictures and ceremony and your choice of up to 2 of the following: · Home style cookies, brownies, and bars · Lemon squares · Mini cupcakes · Fruit tarts · Mini mousse cups · Key lime or Chocolate · Assorted fruit and cream pies · Mini cannoli · Cream puffs · Whoopsie pies · Truffles · Additional dessert choice: \$2-4 per person Consider our candy or home style cookie bar for a yummy snack and favor. \$5.50 pp.





Our vintage photo booth \$295 for the set up – you bring the cameras and film or, we can provide them for \$200

Dividing panels \$75 each · Sheer dividing wall \$300 Our bistro lights in an X over the dance floor \$275

Edison bulbs over the dance floor, escort table or long tables \$10/ light

Our petite bar outside for cocktail hour (personalized with your name) \$495 plus

consumption

Ceiling Swags \$175 each or 6 for \$900

Chandeliers \$75-250 each

Single bulb drop fixtures \$39

Our harvest ladder pre-hung for \$275-\$750

(Customized to your liking with Edison bulbs, fairy lights and greenery.)

Upgraded linens. Inquire for pricing.

All pricing (other than venue rental) is subject to a 20% service charge and 7.35% CT sales tax.

2025 WEDDING PACKAGE VENUE RENTAL DETIAILS

The Lace Factory venue rental fee includes:

Guests' Dining Tables
5) 36 " Round tables
24) 8' long x 36" wide 8-10 pp
12) 6'round seating 10 -12 per table

- 4) 5' round tables seating 8-10 per table
- 4) Antique high-top tables (inside use only)
- 2) tall or short cocktail tables/ sweetheart /cake tables White Outdoor Ceremony Chairs: \$2.00 per chair
- 3) 6-foot-long tables-30" wide 3) 8-foot-long tables-30" wide
 - 1) Industrial cart with wooden top for hors d'oeuvres table All your Guests' White Garden Chairs for inside use.
 - 1) Leather lounge set with vintage coffee table
 - 2) Industrial carts that can be used inside
 - 1) Antique work bench for escort table

INCLUDED TIME

In addition to your professional vendors' 3 hour set up time, you will have two hours to put your personal touches on and have rehearsal time if you like (either the day before – if available, or the morning of your event.

Cloud Nine catering will have all your tables and décor set in place at that time.

Bridal suite available to you 3 hours before the event and of course the duration of your event.

40 parking spaces and a parking attendant.

2025 WEDDING PACKAGE DETIAILS

Personalization at The Lace Factory is encouraged.

The Lace Factory offers you a \$900 credit from your venue fee if you book with our exclusive music professional, Powerstation Events.

Music must end at 10 pm and guests are to leave directly afterwards.

Ceremony in the courtyard is included if within your 5-hour function.

Extra half hour added to the beginning of your 5-hour function for ceremony only • \$7.00 per person plus tax and service fee.

Ceremony time does not allow for additional bar time.

Our garden chairs outside for additional \$2 per chair. (Up to 125)

An extra half hour of reception time includes bar, service, and venues \$12.00 per person plus tax and service charge.

An extra hour of reception includes bar, service, and venue \$18 per person plus tax and service charge.

Any additional time added on must be completed by 10 pm.

Ceremony at the Deep River Landing • Approximately \$200.00 upon approval from Town of Deep River plus the cost of a constable and rented chairs. Checks made out to Town of Deep River.

Offsite ceremony chairs set up from the rental company. Taylor Rental Westbrook 860-669-2832 CT Rental 860-347-4688