



TYDE AT WALNUT BEACH



Elegance and Versatility at the Heart of Tyde



Life is a series of remarkable events, each deserving an extraordinary celebration. At Tyde at Walnut Beach in Milford, CT, we specialize in transforming those special moments into unforgettable experiences.

Perched on the edge of Long Island Sound, our stunning wedding venue provides a magical backdrop for your big day. Whether exchanging vows with the shore as your backdrop or toasting in our outdoor courtyard or rooftop terrace, every moment is infused with the sea's captivating ambiance.

Let us help you turn your dream wedding into reality, where love shines as brightly as the sun over the water.

It came from a Dream



As endless as the
ocean, as timeless
as the Tides





The Menu



FIVE HOUR OPEN BAR

premium liquor & cordials | imported & craft beers
selection of varietal wines | champagne toast

COCKTAIL HOUR

CHARCUTERIE

Tomato Bruschetta | Imported Cheeses
Cured meats | Olives | Focaccias | Fresh Fruit
Vegetable Crudit  | Honeycomb & Jams

SMALL BITES | CHOICE OF 8

Maryland Crabcake
Shrimp Cocktail
Coconut Shrimp
Shrimp & Grits
Spicy Crab Rangoon
Mini Lobster Roll
Fried Calamari
Scallop & Bacon
Spicy Salmon & Crispy Rice
Smoked Salmon Canap 
Oyster Rockefeller
Melon & Prosciutto
Feta & Watermelon
Fried Artichoke
Truffle Arancini
Fried Mac & Cheese Lollipops
General Tso's Cauliflower
Fig & Fontina
Hummus Bite
French Onion Soup Bread Bowls
Vegetable Spring Roll
Fried Deviled Eggs with Candied Bacon
Smoked Short Rib Taco
Cilantro Lime Chicken Taco
Chicken Quesadilla
Beef Wellington
Beef Yakitori
Pork Gyoza
Franks in Blanket
Chicken Teriyaki Skewers
Sesame Chicken

**Consumer Advisory: These items may be served raw or undercooked. Thoroughly cooking meats, poultry, shellfish, seafood, and eggs reduces the risk of foodborne illness.

Allergen Statement: Please inform a member of our staff if you have any food allergies.

COCKTAIL HOUR STATION ENHANCEMENTS

curated options to add an extra touch of flavor and flair to your wedding day



MASHED POTATO BAR | \$12

Build your own station
popcorn chicken | cheddar cheese | bacon
broccoli | sour cream | chives | gravy

PASTA STATION | \$12

Al Pesto | fresh herbs & parmigiano
reggiano
Alla Vodka | absolut vodka, pancetta &
touch of cream

TACO STATION | \$15

Build your own station
carne asada | chicken | fajita vegetables
tortilla | sour cream | pico de gallo | corn
queso fresco | tomatillo aji verde

MAC & CHEESE BAR | \$15

Build your own station
buffalo chicken | pulled pork
bang bang shrimp | broccolini
**upgrade to lobster salad*

OYSTER BAR | \$15

fresh shucked oysters
3 seasonal varieties

RAW BAR | \$20

clams | oysters | shrimp
lobster tail \$ | king crab \$
seafood salad \$

SUSHI STATION | \$20

california roll | spicy tuna | tuna
yellow tail | salmon | vegetable roll
rainbow roll | philadelphia | kani roll
osaka roll | tokyo roll
pickled ginger & wasabi
Live Chef station fee \$300

NEW ENGLANDER | \$20

clam chowder | clam fritters
fish & chips

POKE STATION | \$25

salmon poke | tuna poke
with accompaniments

TRAVELING CAVIAR | \$1800

blini | crème fraiche
classic oscietra- 250g tin / servers 50

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SALAD

MARKET GREENS

cherry tomatoes, radish, cucumber,
carrot & parmesan croutons with
balsamic vinaigrette

CAESAR

shaved parmesan & garlic croutons

BURRATA*

roasted tomato, prosciutto di parma,
roasted pistachio, basil pesto & chili oil

GEORGIA PEACH

grilled peach, arugula, gooseberry
vinaigrette, whipped camembert

ORCHARD APPLE

crisp apples, gorgonzola, raisins &
walnuts with balsamic vinaigrette

MINTED MELON

fresh watermelon, blueberries, feta, red
onion & fresh mint



PASTA

ALLA VODKA

absolut vodka, pomodoro, pancetta
& touch of cream

AL PESTO

fresh herbs & parmigiano reggiano

ALLA CASA

mushrooms, sweet peas, prosciutto
& touch of cream

GNOCCHI SORRENTINO*

pomodoro, pecorino romano
& fresh mozzarella

FUSILLI AI PORCINI*

caramelized porcini mushrooms, black
pepper & pecorino romano with a touch
of cream

**upgrade to truffle infused*

\$ Available at Market Price | *Available at additional cost

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MAIN ENTREE

pre-selected on invitation
choice of one beef, one poultry, one fish, one vegetable

NY Strip | pommes anna & jus

Short Ribs | parmesan polenta

Filet Mignon* | mashed potatoes
& cognac peppercorn jus

Roasted Chicken | seasonal
vegetable & chicken jus

Chicken Florentine | baby spinach &
lemon beurre blanc

Chicken Marbella | olives, prunes &
capers

Eggplant Parmigiano | marinara,
mozzarella & parmigiana reggiano

Salmon | apricot, aji verde & quinoa
tabbouleh

Honey Garlic Salmon | jasmine rice
& bok choy

Scallop Risotto | sweet pea, sherry
cream & parsley

Sea Bass* | lemon butter, herbed cous
cous

Stuffed Lobster Tail \$ | fresh seafood
ritz stuffing & drawn butter

Le Jardin | vegan de jour

Dubu Jorim | korean braised tofu
& white rice

Upgrade to Surf & Turf
grilled shrimp*
butter poached lobster tail \$
truffle butter poached lobster tail \$

\$ Available at Market Price | *Available at additional cost



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Package Pricing

<div>Wednesday & Thursday Evening</div> <div>\$125 per person</div> <div>Two Course Menu</div>	<div>Friday Evening</div> <div>\$180 per person</div> <div>Two Course Menu</div> <div>Complimentary Offerings: Pasta Station</div>	<div>Saturday Evening & Holiday Weekends</div> <div>\$200 per person</div> <div>Two Course Menu</div> <div>Complimentary Offerings: Pasta Station</div>
<div>Sunday Evening</div> <div>\$140 per person</div> <div>Two Course Menu</div>	<div>Ceremony Fee</div> <div>\$2,000</div> <div>Includes:</div> <div>Up to150 ceremony chairs Butler passed champagne</div> <div>UPGRADE: Aperol spritz cart \$600</div> <div>Complimentary use of bridal suite 2 hours prior to ceremony</div> <div>UPGRADE: 10am arrival for bridal suite \$900 (attendant, food & beverage not included)</div>	
<div>Add-Ons</div> <div><div>Extend your cocktail hour 30 minutes \$10pp</div><div>Extend your event</div><div>Open Bar \$15 per person per hour</div><div>After Party</div><div>Open the second floor cocktail lounge to your guests with open bar and one late night station \$4500/hr</div><div>Photo Booth \$900</div></div> <div><div>Champagne tower (bridal party only) \$250</div><div>UPGRADE YOUR CHAMPAGNE</div><div>Moët \$90 per bottle</div><div>Veuve Clicquot \$90 per bottle</div><div>Dom Pérignon \$300 per bottle</div><div>Sparkler send-off \$900</div><div>cleaning fee for sparklers not provided by us \$200</div><div>Cigar Bar \$MP</div></div>		

Non Refundable Deposit | \$3,000
 25% payment is due 12 months prior, 8 months prior, and 4 months prior to event.
 The remaining balance is due 2 weeks prior, along with the final guest count.

All food & beverage items are subject to
 20% site fee, 10% service fee, and 7.35% CT state tax.

DESSERT STATIONS

DESSERT ON THE GO-GO | \$12

Choice of 3
rosé jello shots | espresso martini shots
french macarons | milk & cookie shot
seasonal dipped fruit | zeppole
cannoli boy | gelato boy

GELATO BAR | \$12

hazelnut | stracciatella | coffee
nutella | berries | whipped cream

CRÊPE | \$16

nutella | seasonal berries
whipped cream | chocolate chips

INDULGENCE | \$20

miniature sweet bites | french macarons
cannoli | sfogliatelle | cheesecakes
churros | chocolate dipped strawberries
coffee & cordials



LATE NIGHT STATIONS

POPCORN BAR | \$6

butter | cheddar | kettle | caramel

FRY BAR | \$12

curley | waffle | sweet potato
ketchup | truffle aioli | honey butter

WING BAR | \$15

buffalo | sweet chili | honey lemon
pepper | carrots | celery & blue cheese

GRILLED CHEESE | \$12

tomato soup

SLIDERS | \$15

cheeseburger | truffle parmesan fries

BEC | \$15

bacon, egg & cheese | tater tots

PIZZA BAR | \$12

assortment of Chef's choice toppings

CHOPPED CHEESE | \$18

big mac | italian combo

RAMEN BAR | \$20

build your own station
traditional or spicy | scallions
marinated pork | bean sprouts
corn | chili crunch

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Winter Wedding

FIVE HOUR OPEN BAR

premium liquor & cordials | imported & craft beers
champagne toast

COCKTAIL HOUR

Chef's choice 6 Butler passed Appetizers
Pasta Station

SALAD

CAESAR | kale & shaved parmesan
or
MARKET GREENS | cherry tomatoes,
radish, cucumber, carrot & parmesan
croutons

MAIN ENTREE

ROASTED CHICKEN | seasonal vegetable,
mashed potatoes & jus

HONEY GARLIC SALMON | jasmine rice
& bok choy

EGGPLANT PARMIGIANA | marinara, fresh
mozzarella & parmigiana

ENHANCEMENTS

*NY STRIP | pommes anna & jus +\$12

*FILET MIGNON | mashed potatoes &
peppercorn jus +\$16

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Thursday & Sunday
Evening

\$100 per person

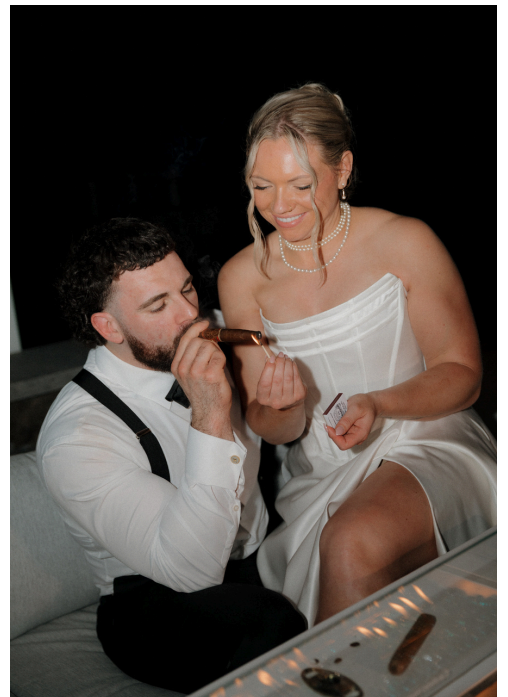
Friday Evening

\$125 per person

Saturday Evening
& Holiday Weekends

\$150 per person

All pricing is subject to 10% Site fee, 10% service fee & 7.35% CT State Tax



Frequently Asked Questions

WHAT IS THE GUEST MINIMUM AND MAXIMUM?

Guest minimum is 130 people, maximum capacity is 220 guests with a DJ / 190 guests with a band.

IS THERE A DIFFERENT PRICE FOR VENDORS & KIDS?

Vendors are \$75 each for chicken or vegetarian entrée.

Kids are \$75 each and served chicken cutlets & fries.

WHAT IS INCLUDED IN THE BRIDAL SUITES?

Bridal suite will have a bottle of champagne. You're welcome to bring your own snacks and drinks.

Food and beverage service begins at cocktail hour.

WHAT SIZE TABLES DO YOU HAVE?

60 inch rounds which seat 8-10 guests.

POLICY ON CANDLES?

Battery operated candles only.

WHY ARE COLD SPARKS NOT ALLOWED?

They are illegal indoors in accordance with CT building code.

ARE LINENS INCLUDED?

White table clothes & the following napkin colors:

white, black, grey, navy, dusty blue, dusty rose, pink, peach, seafoam green, dark green

IS THERE A CAKE CUTTING FEE?

Wedding cakes are cut and served at no additional cost.

WHAT IS THE PREFERRED FORM OF PAYMENT?

Personal or bank check and Cash. Debit / Credit is not accepted.

WHEN ARE REHEARSAL SCHEDULED?

Tuesday & Wednesday 1pm-4pm | Thursday, Friday & Saturday 10am-Noon

**subject to availability*

EXCLUSIVE USE OF THE BUILDING

Saturday and Sunday rooftop events are allowed until 3 pm.
For exclusive use starting at 10 am, you must add 3 food stations or,
2 stations and 1 extra hour of open bar. This must be confirmed at booking.

DO YOU PROVIDE A DAY-OF WEDDING COORDINATOR?

We do not offer a day-of coordinator, but our team actively manages all Tyde-related details.
For onsite ceremonies, we coordinate your rehearsal and ceremony processional.
We direct guests throughout the event, and set up items
like place cards, favors, and table numbers. We do not handle décor, florals, or rental setups.

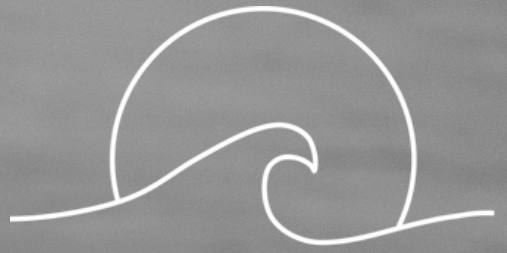
CAN WE LEAVE ANY ITEMS BEHIND AFTER THE WEDDING?

All items must be removed the night of the event, no exceptions.
Outside vendors have one hour after the event ends to pick up their items.
Anything left behind will be discarded, next-day pickups are not allowed.

Notes

Photographer Credits

We are honored to feature the work of these talented photographers throughout our brochure:
Beauty and Life Captured | Erica Britto Photography | Etoile Photo Co. | From the Valle Photo Co.
Jennifer Lynn Photography | Jessra Photos | Kirsten Ann Photography | K & R Photos | Victoria Veneziano



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