



Helping You Celebrate Life's Most Meaningful Moments

557 WAKELEE AVENUE, ANSONIA, CT 06401

Call Restaurant Line: [203] 997-7173

Call/ Text Banquet Main Line:

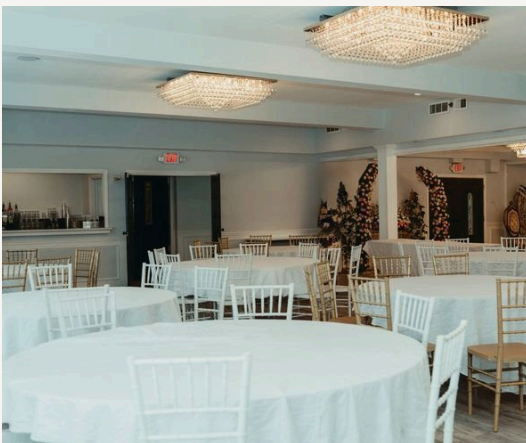
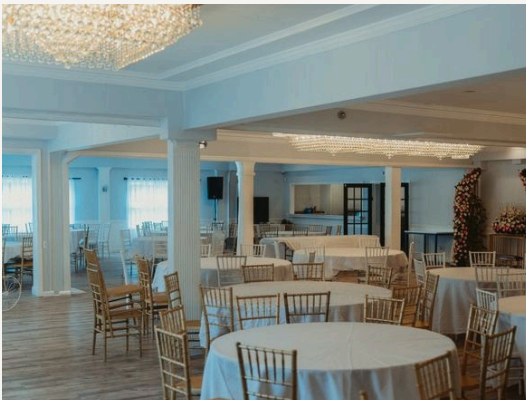
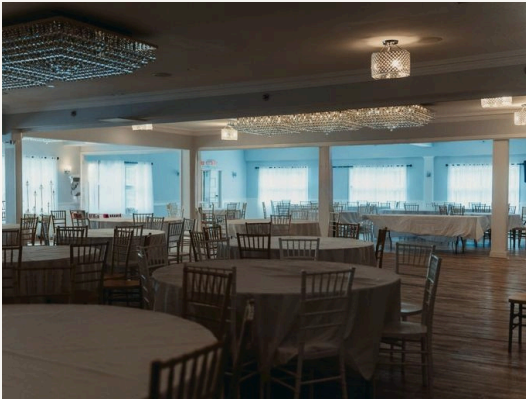
[203] 745-6853

PARADISERESTAURANT557@GMAIL.COM



ANNIVERSARIES - HOLIDAY PARTIES - MILESTONE CELEBRATIONS

WELCOME



At Paradise Restaurant & Banquet Hall, we believe every celebration deserves to feel extraordinary. Whether you're planning an elegant wedding reception, a milestone birthday, a corporate dinner, or a private brunch, our team is dedicated to creating a seamless and memorable experience from start to finish. Our beautifully appointed spaces, customizable menus, and attentive service allow you to bring your vision to life with ease. From intimate gatherings to large-scale celebrations, we take pride in offering elevated dining, warm hospitality, and the flexibility to tailor every detail to your occasion.

When you choose Paradise, you're not just booking a venue, you're partnering with a team committed to making your event truly special.

WEDDINGS - SHOWERS - CORPORATE EVENTS - COMMUNITY GATHERINGS

Call or Text the Banquet Direct Line: [203] 745-6853

EVENT SPACES

Paradise Restaurant & Banquet Hall offers a variety of beautifully designed spaces to accommodate events of every size and style. Each area can be customized to suit your occasion, with flexible layouts and décor options to bring your vision to life.

Main Banquet Hall

Our signature event space, the Main Banquet Hall, accommodates up to 320 guests and features a spacious layout ideal for weddings, large celebrations, and corporate events. With elegant lighting, modern finishes, and a warm ambiance, it provides the perfect setting for both formal and festive gatherings.

Private Dining Room (10-35 guests)

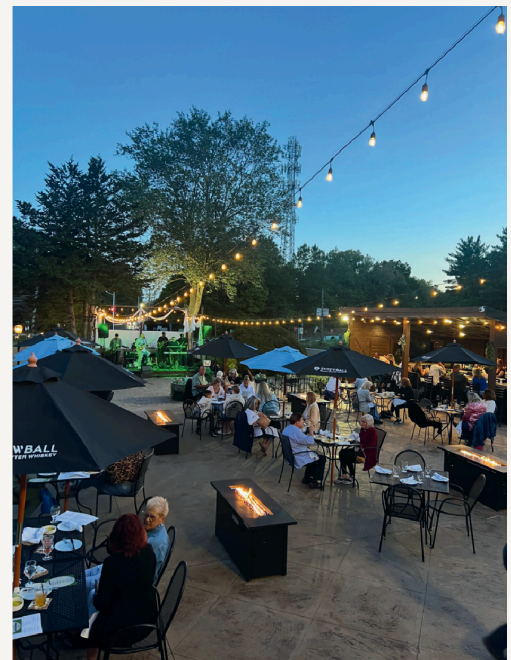
Designed for intimate gatherings and smaller celebrations. Perfect for showers, business meetings, private dinners, or family celebrations, this space combines privacy with Paradise's signature hospitality.

Restaurant Dining Room (Up to 20 guests)

Our full restaurant space provides a lively yet sophisticated atmosphere, ideal for social brunches, birthday dinners, or semi-private celebrations. This option is perfect for guests seeking a vibrant dining experience with the comfort of full service and curated menu options.

Outdoor Patio (Up to 300 guests)

Available seasonally, our outdoor patio offers a relaxed open-air setting perfect for cocktail receptions, summer brunches, or casual celebrations. It's the ideal choice for guests who want to enjoy fresh air, sunshine, and the lively energy of the season.



CATERING & MENU OPTIONS

At Paradise Restaurant & Banquet Hall, our culinary team takes pride in crafting

menus that celebrate flavor, freshness, and presentation. Each dish is prepared with care and attention to detail, ensuring your guests enjoy a memorable dining experience from start to finish.

We offer a variety of menu formats to complement the style and flow of your event:

Buffet Packages

Our most popular choice for celebrations of all sizes. Buffet options feature a selection of appetizers, entrées, sides, and desserts, allowing guests to enjoy a variety of flavors. Packages are available in multiple tiers, with upgrades and enhancements available to suit your preferences.

Plated Service

Perfect for weddings and formal occasions, our plated dining option offers a refined, multi-course experience. Guests enjoy individually prepared dishes, elegantly presented and served tableside by our professional staff.

Brunch & Daytime Events

Ideal for baby showers, bridal showers, and daytime celebrations. Brunch menus feature a blend of breakfast classics, chef-inspired specialties, and optional mimosa or Bloody Mary bars to complement the occasion.

Custom Menus & Dietary Accommodations

Our team is happy to tailor menu selections to meet your needs. From halal and vegetarian options to fully customized chef-curated menus, we're committed to providing a dining experience that reflects your vision and your guests' preferences.

The following pages outline our banquet, brunch, and specialty menu options in detail, along with available upgrades and enhancements to help you design the perfect menu for your occasion.



Paradise

RESTAURANT & BANQUET HALL

BANQUET BRUNCH PACKAGES

SIGNATURE BRUNCH EXPERIENCE

(All pricing customizable based on selections and upgrades)

BRONZE

\$50 PER PERSON

INCLUDES

- Classics & Comforts
 - Fresh & Light
- Bakery & Sweet Indulgences
 - Beverage Bar
- Dessert Mini-Bites Display (included in package)

CLASSICS & COMFORTS – CHOOSE 1

- Scrambled Eggs
- Roasted Breakfast Potatoes
- Breakfast Chicken Sausage
- Vegetarian Option Available Upon Request

FRESH & LIGHT – CHOOSE 1

- Build-Your-Own Yogurt Parfait Bar
- Avocado Toast Bar with Arugula & Heirloom Tomato Salad
- Bagels & Spreads (Cream Cheese, Butter, Jam, Honey)

BAKERY & SWEET INDULGENCES – CHOOSE 1

- Mini Croissants, Danish Pastries & Toast with Local Jams
- French Toast Trio
- Waffle Bar (Whipped Cream, Syrups, Fruit, Chocolate Chips, Nuts)
- Fresh Seasonal Berries & Fruit Display

BEVERAGE BAR

- Freshly Brewed Coffee & Specialty Teas
- Fresh-Squeezed Orange Juice
- Assorted Fresh Juices: Guava, Mango, Cranberry, Grapefruit

ADD-ON OPTIONS

- Mimosa Bar (+\$8pp)
- Bloody Mary Station (+\$10pp)



SILVER

\$65 PER PERSON

INCLUDES

All Bronze Selections Plus Additional Choices and Enhanced Offerings

CLASSICS & COMFORTS – CHOOSE 2

- Scrambled Eggs
- Roasted Breakfast Potatoes with Herbs
- Breakfast Chicken Sausage
- Roast Beef +Included
- Vegetarian Option Available Upon Request

FRESH & LIGHT – CHOOSE 2

- Build-Your-Own Yogurt Parfait Bar
- Avocado Toast Bar with Arugula & Heirloom Tomato Salad
- Bagels & Spreads
- Tomato Salad
- Smoked Salmon Display +Included

BAKERY & SWEET INDULGENCES – CHOOSE 2

- Mini Croissants, Danish Pastries & Toast with Local Jams
- French Toast Trio
- Waffle Bar (Whipped Cream, Syrups, Fruit, Chocolate Chips, Nuts)
- Fresh Seasonal Berries & Fruit Display

BEVERAGE BAR

- Freshly Brewed Coffee & Specialty Teas
- Fresh-Squeezed Orange Juice
- Assorted Fresh Juices: Guava, Mango, Cranberry, Grapefruit

ADD-ON OPTIONS

- Mimosa Bar (+\$8pp)
- Bloody Mary Station (+\$10pp)



GOLD

\$75 PER PERSON

INCLUDES

All Silver Selections Plus Premium Additions & Elevated Experience

CLASSICS & COMFORTS – CHOOSE 3

- Scrambled Eggs
- Roasted Breakfast Potatoes with Herbs
- Breakfast Chicken Sausage
- Corned Beef Hash & Farm Eggs
- Steak & Eggs Carving Station +Included
- Vegetarian Option Available Upon Request

FRESH & LIGHT – CHOOSE 3

- Build-Your-Own Yogurt Parfait Bar
- Avocado Toast Bar with Arugula & Heirloom Tomato Salad
- Tomato Salad
- Smoked Salmon Display
- Seasonal Fruit & Berry Display

BAKERY & SWEET INDULGENCES – CHOOSE 3

- Mini Croissants, Danish Pastries & Toast with Local Jams
- French Toast Trio
- Waffle Bar (Whipped Cream, Syrups, Fruit, Chocolate Chips, Nuts)
- Fresh Seasonal Berries & Fruit Display
- Crème Brûlée
- Banana Dulce de Leche

PREMIUM STATIONS & ADDITIONS – CHOOSE 1

- Prime Rib Carving Station
 - Smoked Salmon Display
 - Full Dessert Mini-Bites Display (Crème Brûlée, Assorted Pastries)
- Additional Premium Station +\$8pp

BEVERAGE BAR

- Freshly Brewed Coffee & Specialty Teas
- Fresh-Squeezed Orange Juice
- Assorted Fresh Juices: Guava, Mango, Cranberry, Grapefruit

ADD-ON OPTIONS

- Mimosa Bar (Included)
- Bloody Mary Station (Included)
- Premium Mimosa Bar (+\$8pp)



BAR PACKAGES



OPEN BEER & WINE
\$40 PER PERSON

Includes a selection of domestic & imported beers, house wines & sparkling wine.



CALL OPEN BAR
\$60 PER PERSON

Includes beer, wine, seltzers, and our selection of well spirits & mixers.



PREMIUM OPEN BAR
\$75 PER PERSON

Includes beer, wine, seltzers, premium spirits, cordials, & mixers.



HOSTED CONSUMPTION BAR
CUSTOM MINIMUM

You set the bar spend amount. Once the predetermined amount is reached, the bar will convert to a cash bar.



CASH BAR
CUSTOM REQUESTS

Guests pay as they go. Custom packages are available upon request.



A STANDARD \$75 BARTENDER FEE APPLIES FOR BAR SERVICE PROVIDED BY THE HOUSE.

WRISTBAND PACKAGES AVAILABLE • CUSTOM BEVERAGE PACKAGES AVAILABLE

All prices are per person. Subject to 7.35% CT sales tax, 20% service charge & room rental.



Paradise

BANQUET PACKAGES

BRONZE

\$50 PER PERSON

INCLUDED

Dinner Rolls & Butter
Unlimited Soda

SALAD - CHOOSE 1

- House Salad
- Caesar Salad

APPETIZER - CHOOSE 1

- Mozz & Tomato Skewers
- Mini Meatballs
- Chicken Wings

PREMIUM APP UPGRADES

Fried Mozzarella Wedges	+\$5
Bruschetta	+\$3
Calamari	+\$6

SIDES - CHOOSE 1

- Mashed Potatoes
- Roasted Potatoes
- Rice Pilaf
- Seasonal Vegetables
- French Fries

ENTREES - CHOOSE 2

INCLUDED OPTIONS

CHICKEN

- Chicken Marsala
- Chicken Francaise
- Chicken Parmesan

PASTA

- Rigatoni Alla Vodka
- Baked Ziti
- Penne Marinara
- Penne Broccoli Olive Oil

ENTRÉE UPGRADES

Chicken Florentine	+\$3
Chicken Piccata	+\$3
Fresh Pomodoro Pasta	+\$3
Gnocchi al Pesto	+\$4
Blackened Salmon	+\$5
Honey Glazed Salmon	+\$6
Roast Beef Au Jus	+\$6
Steak Tips	+\$8

DESSERT - CHOOSE 1

- Chocolate Cake
- Cheesecake
- Ice Cream



SILVER

\$65 PER PERSON

INCLUDED

House or Caesar Salad
Dinner Rolls & Butter
Unlimited Soda
Coffee & Hot Tea

APPETIZERS - CHOOSE 2

- Mozz & Tomato Skewers
- Mini Meatballs
- Chicken Wings
- Fried Mozzarella Wedges
- Bruschetta
- Stuffed Mushrooms

PREMIUM APP UPGRADES

Shrimp Cocktail	+\$5
Calamari	+\$6

SIDES - CHOOSE 2

- Mashed Potatoes
- Roasted Potatoes
- Rice Pilaf
- Seasonal Vegetables
- Creamed Spinach
- Zucchini with Garlic Butter

ENTREES - CHOOSE 3

INCLUDED OPTIONS

CHICKEN

- Chicken Marsala
- Chicken Francaise
- Chicken Parmesan
- Chicken Piccata
- Chicken Florentine

PASTA

- Rigatoni Alla Vodka
- Penne Ala Vodka
- Fresh Pomodoro Pasta

ENTRÉE UPGRADES

Blackened Salmon	+\$5
Honey Glazed Salmon	+\$6
Roast Beef Au Jus	+\$6
Gnocchi al Pesto	+\$4
Steak Tips	+\$8

DESSERT - CHOOSE 2

- Cheesecake
- Chocolate Cake
- Tiramisu
- Ice Cream



GOLD

\$75 PER PERSON

INCLUDED

House or Caesar Salad
Dinner Rolls & Butter
Unlimited Soda
Coffee & Hot Tea
Infused Water Station

APPETIZERS - CHOOSE 3

- Fried Mozzarella Wedges
- Bruschetta
- Stuffed Mushrooms
- Chicken Wings
- Mini Meatballs
- Mozz & Tomato Skewers

PREMIUM APPETIZERS INCLUDED

- Calamari
- Shrimp Cocktail
- Arancini
- Caprese Cups

SIDES - CHOOSE 3

- Mashed Potatoes
- Roasted Potatoes
- Rice Pilaf
- Seasonal Vegetables
- Creamed Spinach
- Creamed Mushroom
- Zucchini with Garlic Butter

ENTREES - CHOOSE 4

ALL CHICKEN & PASTA OPTIONS INCLUDED

PREMIUM ENTRÉES INCLUDED

- Blackened Salmon
- Honey Glazed Salmon
- Roast Beef Au Jus
- Gnocchi al Pesto

PREMIUM ENTRÉE UPGRADES

Steak Tips	+\$6
Lamb Chops	Market Price
Seafood Specialties	Market Price

DESSERT - CHOOSE 3

- Tiramisu
- Cheesecake
- Chocolate Cake
- Cannolis
- Ice Cream



BAR PACKAGES



OPEN BEER & WINE

\$40 PER PERSON

Includes a selection of domestic & imported beers, house wines & sparkling wine.



CALL OPEN BAR

\$60 PER PERSON

Includes beer, wine, seltzers, and our selection of well spirits & mixers.



PREMIUM OPEN BAR

\$75 PER PERSON

Includes beer, wine, seltzers, premium spirits, cordials, & mixers.

HOSTED CONSUMPTION BAR

CUSTOM MINIMUM

You set the bar spend amount. Once the predetermined amount is reached, the bar will convert to a cash bar.



CASH BAR

CUSTOM REQUESTS

Guests pay as they go. Custom packages are available upon request.



A STANDARD \$75 BARTENDER FEE APPLIES FOR BAR SERVICE PROVIDED BY THE HOUSE.

WRISTBAND PACKAGES AVAILABLE • CUSTOM BEVERAGE PACKAGES AVAILABLE

All prices are per person. Subject to 7.35% CT sales tax, 20% service charge & room rental.



Paradise

RESTAURANT & BANQUET HALL

WEDDING OFFERINGS

BUFFET SERVICE OR PLATED SERVICE



BRONZE

\$75 PER PERSON

INCLUDES

- 3 Appetizers
- 3 Sides
- 3 Entrées
- 3 Dessert Selections
- Bread Rolls
- House or Caesar Salad
- Coffee & Tea

APPETIZERS – CHOOSE 3

- Mini Crab Cakes w/ Remoulade
- Stuffed Mushrooms
- Tomato Bruschetta Crostini
- Swedish Meatballs
- Spring Rolls
- Shrimp Cocktail
- Coconut Shrimp
- Chicken or Beef Saté

SIDES – CHOOSE 3

- Roasted Potatoes
- Mashed Potatoes
- Truffle Garlic Mashed Potatoes
- Mixed Roasted Vegetables
- Garlic Sautéed Asparagus
- White Radish & Spinach Curry
- Basmati Rice
- Creamed Spinach

ENTRÉES – CHOOSE 3

- Lemon Herb Half Chicken
- Sesame Crusted Tuna*
- Penne Pasta
- Tofu w/ Coconut Curry Sauce
- Pan Seared Salmon
- Vegetarian Option Available

DESSERTS – CHOOSE 3

- Blueberry Cobbler
- Apple Cobbler
- Tiramisu

SILVER

\$90 PER PERSON

INCLUDES

- 4 Appetizers
- 4 Sides
- 4 Entrées
- 4 Dessert Selections
- Bread Rolls
- House or Caesar Salad
- Coffee & Tea

APPETIZERS – CHOOSE 4

- Mini Crab Cakes w/ Remoulade
- Stuffed Mushrooms
- Tomato Bruschetta Crostini
- Swedish Meatballs
- Spring Rolls
- Shrimp Cocktail
- Coconut Shrimp
- Chicken or Beef Saté

SIDES – CHOOSE 4

- Roasted Potatoes
- Mashed Potatoes
- Truffle Garlic Mashed Potatoes
- Truffle Macaroni & Cheese
- Mixed Roasted Vegetables
- Garlic Sautéed Asparagus
- White Radish & Spinach Curry
- Creamed Spinach

ENTRÉES – CHOOSE 4

- Lemon Herb Half Chicken
- Pan Seared Branzino*
- Sesame Crusted Tuna*
- Roasted Leg of Lamb*
- Penne Pasta
- Tofu w/ Coconut Curry Sauce
- Vegetarian Option Available

DESSERTS – CHOOSE 4

- Tiramisu
- Cheesecake
- Cannolis
- Chocolate Mousse Cups
- Crème Brûlée
- Assorted Mini Pastries

GOLD

\$100 PER PERSON

INCLUDES

- 4 Premium Appetizers
- 4 Premium Sides
- 4 Premium Entrées
- Curated Dessert Display Included
- Bread Rolls
- House or Caesar Salad
- Coffee & Tea

PREMIUM APPETIZERS – CHOOSE 4

- Mini Crab Cakes w/ Remoulade
- Shrimp Cocktail
- Coconut Shrimp
- Tenderloin Crostini
- Tomato Bruschetta Crostini
- Stuffed Mushrooms
- Chicken or Beef Saté
- Swedish Meatballs

PREMIUM SIDES – CHOOSE 4

- Truffle Garlic Mashed Potatoes
- Truffle Macaroni & Cheese
- Garlic Sautéed Asparagus
- Creamed Spinach
- Roasted Potatoes
- White Radish & Spinach Curry
- Mixed Roasted Vegetables
- Basmati Rice

PREMIUM ENTRÉES – CHOOSE 4

- Filet Mignon*
- Lobster Tail*
- Roasted Leg of Lamb*
- Pan Seared Branzino*
- Sesame Crusted Tuna*
- Lemon Herb Half Chicken
- Penne Pasta

CURATED DESSERT DISPLAY INCLUDED

- Mini Cheesecake Cups
- Tiramisu Cups
- Chocolate Covered Strawberries
- Cannolis
- Assorted Mini Pastries
- Crème Brûlée
- Seasonal Dessert Shooters



PLATED SERVICE AVAILABLE +\$15 PER PERSON

All packages can be upgraded to plated service for an additional \$15 per person. Plated service includes salad, entrée, sides, and dessert served to each guest. China, flatware, linens, and glassware included.

IMPORTANT INFORMATION



All packages are based on a minimum of 30 guests.



All pricing is per person. Menu selections must be confirmed 30 days prior to the event.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ADDITIONAL ENHANCEMENTS



CARVING STATION
+\$12 PER PERSON

Choice of Prime Rib, Turkey Breast, or Honey Glazed Ham



SEAFOOD DISPLAY
+\$15 PER PERSON

Includes Shrimp Cocktail, Oysters on the Half Shell, and Smoked Salmon



LATE NIGHT STATION
+\$10 PER PERSON

Slider Bar, Pizza Station, or Loaded Fry Bar



DESSERT DISPLAY UPGRADE
+\$10 PER PERSON

Enhanced Dessert Display with Additional Mini Desserts & Sweet Treats



OPEN BEER & WINE
\$40 PER PERSON

Includes a selection of domestic & imported beers, house wines & sparkling wine.



CALL OPEN BAR
\$60 PER PERSON

Includes beer, wine, seltzers, and our selection of well spirits & mixers.



PREMIUM OPEN BAR
\$75 PER PERSON

Includes beer, wine, seltzers, premium spirits, cordials, & mixers.



HOSTED CONSUMPTION BAR
CUSTOM MINIMUM

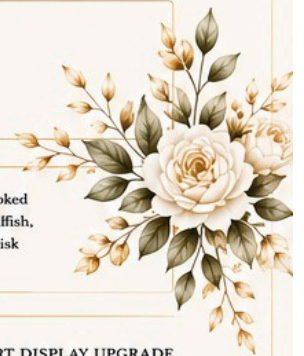
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CASH BAR
CUSTOM REQUESTS

Guests pay as they go. Custom packages are available upon request.

All prices are per person. Subject to 7.35% CT sales tax, 20% service charge & room rental.





PARADISE

REPAST MENU

Call or Text

203-745-6853

Starters

Garden Salad or Ceasar Salad

Protein

Sliced Roast Beef - Baked Cod w/ Lemon Butter
Chicken Francaise - Chicken Parmesan - Chicken Marsala

Sides & Accompaniments

Mashed or Roasted Potatoes - Rigatoni Ala Vodka - Penne Pasta in Garlic & Olive Oil or Marinara

Desserts

Cake - Cookies

Complimentary Selections

Dinner Rolls w/ Butter - Soda, Coffee, & Hot Tea

\$30 PP

A 20% service charge is added to support our dedicated team in delivering exceptional service to you and your guests.
7.35% tax will be added to the total.

THANK YOU FOR CHOOSING PARADISE.
Where Every Occasion Becomes a Memory.



Paradise

RESTAURANT & BANQUET HALL

CATERING MENU



QUALITY FOOD. MADE WITH CARE.

Perfect for any occasion.

CALL OR TEXT
OUR BANQUET CELL

203-745-6853

FOR ORDERS, INQUIRIES
AND AVAILABILITY

CLASSIC SELECTIONS

DELICIOUS. RELIABLE. ALWAYS A HIT.

PASTA

- Penne Marinara
- Baked Ziti
- Penne Broccoli
- Cavatelli Marinara

ENTRÉES

- Chicken Parmesan
- Chicken Marsala
- Italian Meatballs
- Eggplant Parmesan

SIDES

- Roasted Potatoes
- Rice Pilaf
- Garden Salad
- Seasonal Vegetables

HALF TRAY
STARTING AT

\$45

SERVES APPROX. 8-10

FULL TRAY
STARTING AT

\$85

SERVES APPROX. 18-22

SIGNATURE SELECTIONS

OUR MOST POPULAR. FULL OF FLAVOR.

PASTA

- Penne Alla Vodka
- Fresh Pomodoro
- Cavatelli Broccoli
- Baked Ziti Bolognese
- Stuffed Shells

ENTRÉES

- Chicken Piccata
- Chicken Florentine
- Chicken Scarpariello
- Breaded Chicken Milanese
- Honey Glazed Salmon

SIDES

- Creamed Spinach
- Garlic Butter Zucchini
- Mashed Potatoes
- Roasted Sweet Potatoes

HALF TRAY
STARTING AT

\$55

SERVES APPROX. 8-10

FULL TRAY
STARTING AT

\$100

SERVES APPROX. 18-22

PREMIUM SELECTIONS

ELEVATED DISHES FOR SPECIAL OCCASIONS.

PASTA

- Lasagna
- Cheese Ravioli
- Specialty Seafood Pasta

ENTRÉES

- Roast Beef Au Jus
- Steak Tips
- Blackened Salmon
- Salmon Piccata
- Baked Stuffed Shrimp
- Branzino (Market Price)

PREMIUM SIDES

- Truffle Mashed Potatoes
- Truffle Mac & Cheese
- Garlic Asparagus
- Creamed Mushroom

HALF TRAY
STARTING AT

\$75

SERVES APPROX. 8-10

FULL TRAY
STARTING AT

\$140

SERVES APPROX. 18-22

DESSERT SELECTIONS

CLASSIC DESSERTS

HALF TRAY \$45 | FULL TRAY \$85

- Brownies & Blondies
- Apple Cobbler
- Blueberry Cobbler



SIGNATURE DESSERTS

HALF TRAY \$55 | FULL TRAY \$95

- Tiramisu
- NY Style Cheesecake
- Chocolate Mousse Cups
- Assorted Mini Pastries



PREMIUM SWEET SELECTIONS

HALF TRAY \$65 | FULL TRAY \$120

- Cannoli Assortment
- Hand-Dipped Chocolate Strawberries
- Assorted Mini Dessert Shooters
- Fresh Seasonal Fruit Display
- Chef's Curated Dessert Assortment



DESSERT TRAYS SERVE APPROX. 8-10 (HALF) OR 18-22 (FULL).

CATERING ENHANCEMENTS



DELIVERY & SETUP
Available
(Additional Fee)



STERNOS & RACK RENTALS
Keep your food
hot & ready



STAFFED CATERING
Let our team
take care of you



DISPOSABLE SETUP PACKAGES
Plates, utensils,
napkins & more



CHAFING DISH PACKAGES
Complete solutions
for your event



BREAD PACKAGES
Fresh rolls &
garlic knots



SALAD PACKAGES
Add the perfect
side to any meal

IMPORTANT INFORMATION

- All trays serve approximately 8-10 (half) or 18-22 (full) guests.
- Menu items and prices are subject to change without notice.
- Please allow 48 hours' notice for all orders.
- Delivery fees vary based on location and order size.

THANK YOU FOR CHOOSING PARADISE RESTAURANT & BANQUET HALL

Where Every Occasion Becomes a Memory.

BOOKING & POLICIES

We strive to make the booking process simple and transparent so you can focus on enjoying your celebration.

To ensure your date is reserved and your event runs seamlessly, please review the following guidelines:

DEPOSITS & PAYMENTS

A non-refundable deposit of 50% is required to secure your event date. The remaining balance is due no later than seventy-two (72) hours prior to the scheduled event time, according to the terms outlined in your agreement.

GUEST COUNT

A final confirmed guest count is required no later than fourteen (14) days prior to your event date. This count will be used for staffing, seating, catering preparation, and final billing purposes.

CANCELLATIONS & RESCHEDULING

If an event must be canceled or rescheduled, written notice is required. Deposits are non-refundable. Requests to transfer payments toward a future date may be considered based on availability and management approval.

OUTSIDE FOOD & BEVERAGES

To maintain health and safety standards, outside food and beverages are not permitted unless previously approved by management. Specialty desserts, such as custom cakes, may be permitted with prior approval. All outside vendors and desserts remain the responsibility of the client.

TAX & SERVICE CHARGE

All events are subject to applicable Connecticut sales tax and a service charge. Exact percentages and fees will be outlined in your final agreement.

EVENT TIMING

All bookings are scheduled for a specific duration. Additional time requested before or during the event may be subject to additional charges and venue availability.

DECORATIONS & CLEANUP

Decorations must be approved in advance. Glitter, confetti, confetti balloons, open flames, smoke effects, and wall adhesives are prohibited unless authorized by management. Excessive cleaning or damages caused by guests, vendors, or decorations may result in additional fees.

DAMAGES & LIABILITY

Clients are responsible for any damages caused by guests, vendors, entertainers, or invitees during the event. Paradise Restaurant & Banquet Hall is not responsible for lost, stolen, or unattended personal items.

TO BEGIN RESERVING YOUR DATE OR TO REQUEST A CUSTOMIZED PROPOSAL:

Contact Our Events Team:

Call/Text: (203) 745-6853

Restaurant Main Line: (203) 997-7173

ParadiseRestaurant557@gmail.com

www.557Paradiselnn.com