



BANQUETS & SPECIAL EVENTS

DESIGNED TO HELP YOU PLAN THE PERFECT CELEBRATION

557 WAKELEE AVENUE, ANSONIA, CT 06401
[203] 997-7173

EVENT INQUIRIES
[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

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 300 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

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

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

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

BANQUET MENU

Banquet Line (203) 745-6853
Restaurant Main Line (203) 997-7173
ParadiseRestaurant557@Gmail.com
557 Wakelee Ave, Ansonia, CT 06401

INCLUDED WITH ALL EVENTS

HOUSE SALAD
DINNER ROLLS W/ BUTTER
SODA, COFFEE, & HOT TEA

APPETIZERS - CHOOSE 1

*ADDITIONAL COST FOR MORE SELECTIONS

MOZZ & TOMATO SKEWERS
MINI MEATBALLS

MARINARA, SWEDISH, FRA DIAVOLO SAUCE

FRIED MOZZARELLA WEDGES +\$5

CHICKEN WINGS

*BUFFALO, TERIYAKI, SWEET CHILI, GARLIC PARMESAN, LEMON
PEPPER, MANGO HABANERO*

SIDES - CHOOSE 2

MASHED POTATOES
FRENCH FRIES
ROASTED POTATOES
RICE PILAF
SEASONAL VEGETABLE MEDLEY

ENTREES - CHOOSE 2

SPECIAL REQUESTS AVAILABLE

CHICKEN MARSALA
CHICKEN FRANCAISE
CHICKEN PARMESAN
BLACKENED SALMON
ROAST BEEF (AUS JUS) +\$3
GNOCCHI AL PESTO +\$3
RIGATONI ALLA VODKA

DESSERTS - CHOOSE 1

CHOCOLATE CAKE
TIRAMISU
CHEESECAKE
ICE CREAM
CHOCOLATE OR VANILLA

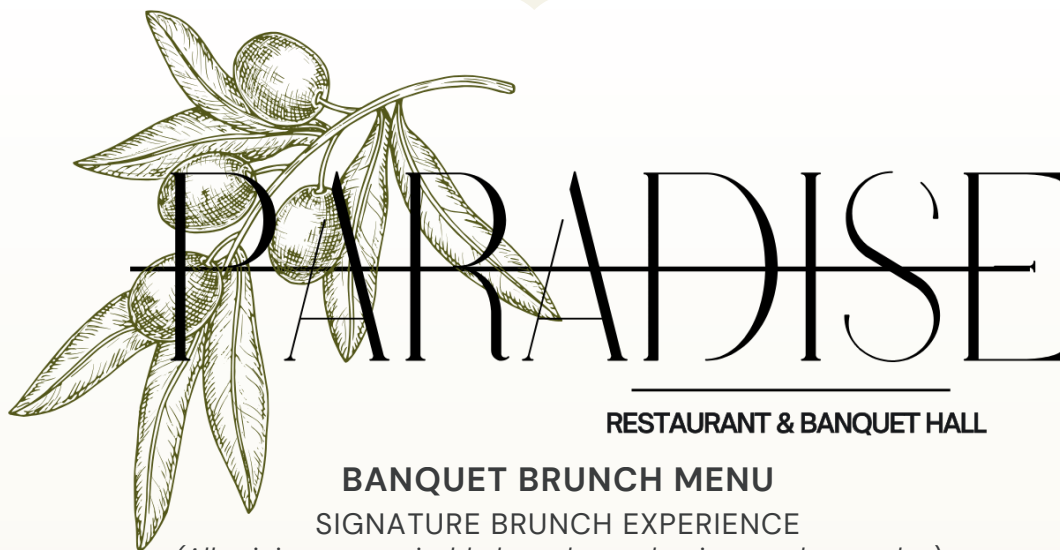
BAR PACKAGES

*OPTIONAL ADD ON

OPEN BEER & WINE (\$40/PERSON)
CALL OPEN BAR (\$60/PERSON)
FULL OPEN BAR (\$75/PERSON)
CASH BAR AVAILABLE

PRICING & EVENT DETAILS

- MENU PACKAGES START AT \$40++/PERSON
- ++ DENOTES 7.35% CT SALES TAX & SERVICE CHARGES
- BAR SERVICE PACKAGES ARE AVAILABLE AS AN ADDITIONAL ADD-ON *BARTENDER FEE IS \$75
- **CHILDRENS PRICING** CHILDREN AGES 0-3 ARE FREE AND WILL NOT BE INCLUDED IN THE GUEST MINIMUM. CHILDREN AGES 4-10 WILL BE CHARGED 50% OF THE ADULT PER PERSON RATE AND SERVED A CHILDRENS SIZED PORTION. CHILDREN AGES 11+ WILL BE CHARGED AS ADULTS. THE VENUE RESERVES THE RIGHT TO ADJUST PRICING IF ACTUAL AGE OR GUEST COUNT DIFFERS ON THE DAY OF THE EVENT.



RESTAURANT & BANQUET HALL

BANQUET BRUNCH MENU

SIGNATURE BRUNCH EXPERIENCE

(All pricing customizable based on selections and upgrades)

CLASSICS & COMFORTS

A warm, inviting start with timeless breakfast favorites.

- SCRAMBLED EGGS OR SEASONAL VEGETABLE FRITTATA
- ROASTED BREAKFAST POTATOES WITH HERBS
- BREAKFAST CHICKEN SAUSAGE
- *VEGETARIAN OPTION AVAILABLE UPON REQUEST

OPTIONAL UPGRADES:

- STEAK & EGGS CARVING STATION (+\$6 PP)
- CORNED BEEF HASH & FARM EGGS

FRESH & LIGHT

Balanced, customizable options for a lighter touch.

- BUILD-YOUR-OWN YOGURT PARFAIT BAR
- AVOCADO TOAST BAR WITH ARUGULA & HEIRLOOM TOMATO SALAD
- BAGELS & SPREADS: CREAM CHEESE, BUTTER, WHIPPED HONEY, AND PRESERVES

BAKERY & SWEET INDULGENCES

Freshly baked pastries and sweet brunch delights.

- MINI CROISSANTS, DANISH PASTRIES & TOAST WITH LOCAL JAMS
- **FRENCH TOAST TRIO**
CLASSIC CINNAMON BRIOCHE
CRÈME BRÛLÉE
BANANAS DULCE DE LECHE
- **WAFFLE BAR WITH ADD-ONS** WHIPPED CREAM, SYRUPS, FRESH FRUIT, CHOCOLATE CHIPS, AND 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 (+\$10 PP)
- BLOODY MARY STATION (+\$12 PP)

DESSERT MINI-BITES DISPLAY

Add \$5 per person or included in Premium Packages

- CHOCOLATE-DIPPED STRAWBERRIES
- MINI CHEESECAKES & TIRAMISU CUPS
- LEMON BARS & COFFEE CAKE BITES
- ASSORTED MINI PASTRIES

PRICING OPTIONS

STANDARD BRUNCH BUFFET

\$38 PER PERSON INCLUDES STATIONS 1-4 AND STANDARD BEVERAGE BAR.

PREMIUM BRUNCH BUFFET

\$45 PER PERSON ADDS FEATURE CARVING STATION + DESSERT MINI-BITES.

CARVING STATION *choose one*

- Churrasco
- Herb-Roasted Turkey Breast with Citrus Butter

UPGRADE OPTIONS

- Prime Rib (+\$8pp)
- Smoke Salmon Filet (+\$6pp)

LUXURY BRUNCH EXPERIENCE

\$55 PER PERSON INCLUDES MIMOSA BAR + PREMIUM CARVING UPGRADES (PRIME RIB OR SMOKED SALMON) + FULL DESSERT DISPLAY.



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SPECIAL REQUESTS AVAILABLE

APPETIZERS

CHICKEN MALAI BOTI
CHICKEN KABAB
FISH PAKORA
PAPRI CHAT
DAHI BHALAY

MAIN DISHES

GOAT KORMA
CHICKEN KARAHI
CHANNA MASALA
MIX VEGETABLE ACHARI
PULAO (CHICKEN, GOAT, or PLAIN)
NAAN
ALOO BUKHARA CHUTNEY & FRESH SALAD

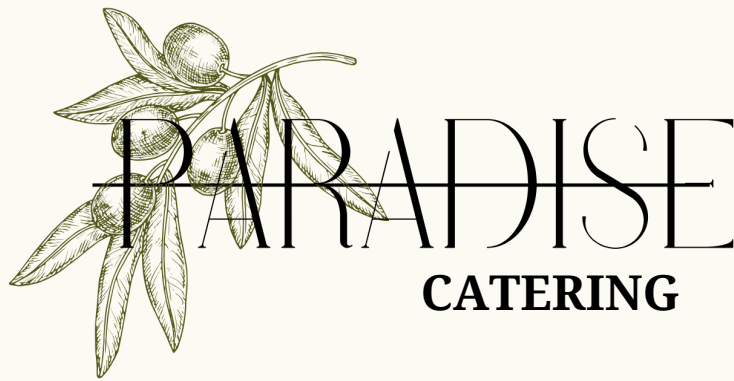
DESSERTS

RAS MALAI
GAJAR HALWA
KASHMARI CHAI

PRICING & EVENT DETAILS

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- TAX & SERVICE CHARGES **CHILDRENS PRICING** CHILDREN AGES 0-3 ARE
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SIGNATURE PASTA DISHES
HALF TRAY \$45 - FULL TRAY \$85

Lasagna with Meat & Cheese

Vegetable Lasagna

**Alfredo or Red Sauce*

Stuffed Shells

Baked Ziti Parmesan

Baked Cheese Ravioli with Mozzarella

Cavatelli with Sautéed Broccoli

Cavatelli with Marinara

Penne

*with Roasted Veggies, Olive Oil, and Garlic *Add Protein +\$20*

Penne Broccoli and Olive Oil

**Add Protein +\$20*

Penne Ala Vodka

**Add Protein +\$20*

Baked Ziti Bolognese

Fresh Pomodoro Pasta

**Add Protein +\$20*

SEAFOOD SELECTIONS
HALF TRAY \$60 - FULL TRAY \$110

Baked Stuffed Shrimp *+\$10

Half tray 10 pieces - Full Tray 20 pieces

Baked Cod Florentine with Capers

Poached Salmon with Dill Sauce

Grilled Blackened Salmon

Salmon Picatta

Honey Glazed Salmon

SIGNATURE MAIN DISHES
HALF TRAY \$45 - FULL TRAY \$85

Italian Meatballs

Eggplant Parmesan

Chicken Cutlet Parmesan

Chicken Piccata

Chicken Florentine

Chicken Marsala

Breaded Chicken Milanese

Chicken Scarpariello

***Roast Beef with Gravy**

\$55 Half Tray/\$100 Full Tray

***Steak Tips**

\$65 Half Tray/\$120 Full Tray

SIDE DISHES
HALF TRAY \$35 - FULL TRAY \$50

Garden Salad OR Caesar Salad

Roasted Potatoes

Mashed Potatoes

Baked Potatoes

Roasted Sweet Potatoes

Mashed Sweet Potatoes

Creamed Mushroom

Creamed Spinach

Creamed Cauliflower

Zucchini with Garlic Butter

DESSERT

Half Tray \$45 Full Tray \$85
In house desserts are made fresh daily

Blueberry Cobbler OR Apple Cobbler



Wedding Offerings

SERVICE OPTIONS

BUFFET SERVICE OR PLATED SERVICE

BUFFET SERVICE

Buffet-style dining allows guests to enjoy a wide variety of dishes at their own pace, creating a relaxed and social atmosphere. It's ideal for larger groups and provides the flexibility for guests to sample multiple menu items.

PLATED SERVICE

Plated service offers a more formal experience where each guest is served an individually prepared meal. This option is perfect for couples seeking a refined, traditional dining presentation. Our **Plated Wedding Packages start at \$75 per person**, which includes a full-service dining experience and custom menu consultation.

Classic Buffet – Starting at \$55 per guest

A beautifully rounded menu featuring two appetizers, two non-premium entrées, and two sides. Includes bread, salad, coffee, and tea.

Signature Buffet – Starting at \$65 per guest

An elevated selection with four appetizers, two entrées (including one premium option such as branzino, lamb, or tuna), three sides, and one premium appetizer or side.

Luxury Buffet – Starting at \$90 per guest

Our most refined option, featuring five appetizers, three premium entrées (including filet and lobster), three sides, and a curated dessert assortment by our chef.





PARADISE

RESTAURANT & BANQUET HALL



Wedding Selections

APPETIZERS

MINI CRAB CAKES W/ REMOULADE
STUFFED MUSHROOMS
TOMATO BRUSCHETTA CROSTINI
SLICED TENDERLOIN CROSTINI
TOMATO & FRESH MOZZARELLA
MINI MEATBALLS
swedish, marinara, fra diavolo sauce
SPRING ROLLS
SHRIMP COCKTAIL
COCONUT SHRIMP
CHICKEN OR BEEF SATE

SIDES

ROASTED POTATOES
MASHED POTATOES
*TRUFFLE GARLIC MASHED
POTATOES
*TRUFFLE MACARONI & CHEESE
MIXED ROASTED VEGETABLES
GARLIC SAUTEED ASPARAGUS
WHITE RADISH & SPINACH CURRY
BRAISED BABY CARROTS
BASMATI RICE
CREAMED SPINACH

FIRST COURSE

served with bread rolls

HOUSE OR CAESAR SALAD

MAIN COURSE

LEMON HERB HALF CHICKEN
SESAME CRUSTED TUNA*
PAN SEARED BRANZINO*
PAN SEARED BLACKENED SALMON
LOBSTER TAIL*
FILET MIGNON*
ROASTED LEG or RACK OF LAMB*
TOFU W/ COCONUT CURRY SAUCE
PENNE PASTA
served w/ oil, garlic, and vegetables
alfredo sauce
vodka sauce
pomodoro

DESSERTS

BLUEBERRY COBBLER
APPLE COBBLER
TIRAMISU





PARADISE

REPAST MENU

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

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 prior to the event, according to the terms outlined in your agreement.

GUEST COUNT

A confirmed guest count is required to finalize your event. This final count will be used for staffing, seating, and catering preparation.

CANCELLATIONS & RESCHEDULING

If an event must be canceled or rescheduled, notice must be provided in writing. Deposits are non-refundable but may be applied toward a future date, depending on availability and management approval.

OUTSIDE FOOD & BEVERAGES

To maintain health and safety standards, outside food and beverages are not permitted. Exceptions may be made for specialty desserts [such as custom cakes] with prior approval.

TAX & GRATUITY

All events are subject to applicable sales tax and an automatic gratuity or service charge. Exact percentages will be outlined in your final agreement.

EVENT TIMING

All bookings are scheduled for a specific duration. Extended time may be available upon request and will be billed accordingly.

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

Contact our Events Team:

[203] 745-6853

PARADISERESTAURANT557@GMAIL.COM

Or visit us at WWW.557PARADISEINN.COM to schedule a tour