

YOUR WEDDING DAY WILL BE ONE OF THE MOST MEMORABLE MOMENTS OF YOUR LIFE

It should be everything you dreamed of and more. But we're sure you never imagined how much time and effort would be spent on planning this special day. At Castle of Knights, our goal is to create an affair to remember. Our superb food and elegant surroundings will transform you and your guests to an experience that will last a lifetime. Our knowledgeable staff will listen to your needs. We will offer suggestions and provide you with the personal level of service you desire. The following choices are designed to simplify the many details involved in planning, completing and enjoying your wedding reception. Our wedding packages include all of the details of a complete wedding. It would be our pleasure to introduce Castle of Knights to you and personally discuss your plans in detail.

For further information, please contact the Catering Sales Office

By phone: (413) 532-2000 or 1 866 66-CASTLE

E-mail: sskorka@castleofknights.com

YOUR WEDDING CELEBRATION PACKAGE INCLUDES:

A Flowing Display of Imported & Domestic Cheese & Seasonal Vegetable Crudités, Dip,
Gourmet Crackers and Seasonal Fruit

Champagne or Wine Toast for All of Your Adult Guests

Appetizer / Your Choice

Salad / Your Choice

Entrees / Choice of Three Items

Vegetarian Entrée / Your Choice

Fresh Vegetable / Your Choice

Potato or Rice / Your Choice

Beverage / Coffee, Decaffeinated Coffee and Tea

Customized Wedding Cake / Your Choice of Presentation and Flavor

Cash Bar

Additional Enhancements

Floor length Linens \$10.00 each

Chair Covers White, Ivory or Black \$3.00 each

Sashes variety of colors \$3.00 each

Overlays and Runners Price available upon request.

WEDDING PACKAGE ENTREE SUGGESTIONS

MEATS

- Filet Mignon, with Fried Onion Rings, Choice of Cabernet Sauce - Merlot Gorgonzola Demi Glaze or Classic Béarnaise Sauce \$45.95 per person
- Roast Sliced Sirloin, Merlot - Thyme Demi Glaze \$40.95 per person
- Roast Prime Rib of Beef Au Jus \$43.95 per person
- Roast Rack of Lamb – Rosemary, Mint, Dijon Crust \$51.95 per person
- Individual Beef Wellington, with Choice of Madeira or Classic Béarnaise Sauce \$47.95 per person
- Roast Loin of Pork with Rosemary Pan Sauce \$36.95 per person
- Herb Roasted Sliced Beef Tenderloin, with Merlot Demi Glaze \$ 45.95 per person

POULTRY

- Chicken Cordon Bleu with Julienne Prosciutto Ham, Smoked Mozzarella, Chardonnay Sauce \$37.95 per person
- Stuffed Breast of Chicken with Traditional Stuffing or Apple Thyme Chardonnay Sauce \$37.95 per person
- French Breast of Chicken, Portobello Mushroom Sauce \$35.95 per person
- Sautéed Breast of Chicken with Lemon Caper Sauce \$35.95 per person
- Chicken Stuffed with Corn Bread, Spinach with Red Pepper Cream Sauce \$36.95 per person
- Roast Turkey with Stuffing and Pan Gravy \$34.95 per person
- Roast Duck Breast with Orange Glaze \$36.95 per person
- Cornish Game Hen Stuffed with Wild Rice \$36.95 per person

SEAFOOD

- Grilled Swordfish Steak, Roasted Cippolini Onion and Sun Dried Tomato Relish with Lemon Sauce \$40.95 per person
- Pan Seared or Oven Roasted Atlantic Salmon, Sauvignon Blanc Sauce \$40.95 per person
- Sole Stuffed with Tomato, Spinach & Cheese with Roasted Tomato Vinaigrette \$40.95 per person
- Sole Stuffed with Seafood Stuffing and Lobster Sauce \$45.95 per person
- Baked Stuffed Jumbo Shrimp with Drawn Butter and Lemon Swan Garnish \$43.95 per person
- New England Baked Scrod, Herb Essence \$39.95 per person
- Focaccia Encrusted Baked Scallops \$41.95 per person

VEGETARIAN

- Mushroom Wellington with Spinach, Roasted Red Pepper, Boursin Cheese and Roasted Garlic; Red Pepper Sauce \$33.95 per person
- Pasta with Herb Roasted Vegetables, Garlic Asiago Cream Sauce or Marinara Sauce \$32.95 per person
- Spinach Ravioli Stuffed with Fire Roasted Vegetables and Three Sauces; Asiago, Marinara, Basil Pesto \$33.95

COMBINATION PLATES

- Petite Filet Mignon or Roast Prime Rib and a Choice of Seafood \$47.95 per person
- Petite Filet Mignon or Roast Prime Rib and a Choice of Poultry \$42.95 per person
- Choice of Poultry and a Choice of Seafood \$42.95 per person
- Lobster Tails upon request Market Price

WEDDING PACKAGE ACCOMPANIMENTS

APPETIZERS

- Traditional Wedding (Escarole) Soup with Meatballs
- Tortellini Soup with Garden Vegetables
- Minestrone Soup
- Chicken Vegetable Soup with Rice
- Lobster Bisque add \$2.50 per person
- New England Clam Chowder add \$2.00 per person
- Chilled Mixed Berry Soup
- Chilled Gazpacho (Cucumber and Vegetable Soup)
- Fresh Seasonal Fruit Cup
- Choice of Pasta w/ Marinara, Asiago Cream, Carbonara, Bolognese, Basil Pesto, Red Pepper Pesto,
or Sun Dried Tomato Pesto
- Tortellini with above add \$.95 per person
- Ravioli with above add \$1.00 per person
- Seafood Cocktail w/ Lemon Dill Sauce add \$8.95 per person
- House Made Crab Cakes w/ Remoulade Sauce add \$6.95 per person
- Jumbo Shrimp Cocktail w/ Lemon and Cocktail Sauce add \$8.95 per person

SALADS

- Tossed Garden Salad with House Balsamic Vinaigrette
- Caesar Salad with Garlic Croutons & Shaved Asiago Cheese, Creamy Caesar Dressing
- Baby Spinach, Mandarin Oranges, Bermuda Onions, Raspberry Vinaigrette add \$2.50 per person
- Baby Greens, Pecans, Gorgonzola, Craisins, Pears, Zinfandel Vinaigrette add \$3.00 per person

POTATOES / RICE

- Mashed Potatoes with Roasted Garlic
- Herb Roasted Red Bliss Potatoes
- Garlic and Dill Steamed New Potatoes
- Twice Baked Potatoes
- Baked Potato with Sour Cream
- Potatoes Au Gratin
- Wild Rice Pilaf
- Rice Pilaf
- Dutchess Potatoes

VEGETABLES

- Julienne Vegetable Medley
- Baby Carrots in Maple Glaze
- French Green Beans with Almonds
- Butternut Squash
- Broccoli Spears
- Fresh Asparagus add \$1.25 per person
- Roasted Seasonal Vegetables add \$1.25 per
person
- Seasonal Mixed Vegetables

BUFFET STYLE RECEPTION

Castle of Knights offers the following cocktail/buffet style wedding reception

SOCIAL HOUR

Complimentary Display of Imported and Domestic cheese, Fresh Fruit and Vegetable Crudit 

A Selection of hot and cold hors d'oeuvres is available at an additional charge

All are passed by our service staff.

Complimentary Champagne or Wine Toast

DINNER

Served with Tossed Salad, Chef's Choice of Potatoes or Rice, Vegetable, Rolls and Butter

HAND CARVED ITEMS

Roast Prime Rib of Beef au jus, Horseradish Sauce
Sliced Tenderloin of Beef, w/ Cabernet-Gorgonzola Sauce
\$2.50 per person
Roasted New York Sirloin, Wild Mushroom Sauce
Roasted Pork Loin, w/ Rosemary Pan Sauce
Roast Turkey, Pan Gravy, Cranberry Chutney
Maple Glazed Oven Roasted Ham w/ Pineapple Sauce
Fresh Salmon Filet w/ spinach, Roasted Red Pepper,
Wrapped in Puff Pastry w/ Chardonnay Sauce

SEAFOOD ITEMS

Shrimp and Scallops in Saffron Sauce
Shrimp Scampi w/ Angel Hair Pasta
Seafood Lasagna with Grilled Vegetable
Oven Roasted Salmon w/ Spinach,
Chardonnay Sauce
Broiled Swordfish, Lemon Sauce
Stuffed Sole w/ Seafood Stuffing and
Lobster Sauce \$2.75 per person
New England Baked Scrod

POULTRY ITEMS

Castle Chicken Cordon Bleu with Julienne Prosciutto,
Smoked Mozzarella, and a Chardonnay Sauce
Saut ed Breast of Chicken, Portobello Sauce
Saut ed Breast of Chicken, Lemon Caper Sauce
Stuffed Chicken Roulades with Champagne Sauce
Grilled Breast of Chicken with Creamy Pesto Sauce
Saut ed Chicken Breast w/ Spinach and Balsamic
Carmelized Onions

PASTA

Your Choice of Pasta with
Marinara Sauce
Alfredo Sauce
Bolognese Sauce
Primavera Sauce
Carbonara Sauce
Basil, Red Pepper or Sun Dried Tomato
Pesto
Cheese Tortellini or Ravioli add \$1.25 Per

COFFEE AND DESSERT

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Teas
Wedding Cake & Ice Cream Served by our Staff

Wedding Buffet Pricing

One Hand Carved Item, One Seafood, One Poultry, Two Pastas
\$42.95 per person

Two Hand Carved Item, One Seafood, One Poultry, Two Pastas
\$44.95 per person

Two Hand Carved Items, One Seafood, Two Poultry, Two Pastas
\$49.95 per person

OTHER AMENITIES

Castle of Knights is proud to provide a private bridal suite with complimentary champagne, cheeses, fruit and fresh vegetable crudité's. Also, a professional bridal consultant to help you through the planning of your special day, your choice of premier linens and something you can't put a price on; impeccable service and experience. Our staff is professional and committed to providing the finest customer service in the area.

Please ask your wedding coordinator about flower centerpiece choices, flower arrangements and other enhancements for an additional fee.

ADDITIONAL ENHANCEMENTS

Chef's Dessert Table add \$5.95 Per Person

Chocolate Fountain add \$5.50 Per Person

Italian Cookies add \$3.95 Per Person

Assorted Italian Pastries add \$4.95 Per Person

Cheesecake with Strawberry Topping add \$3.95 Per Person

Ice Cream Filled Profiteroles with Hot Fudge add \$3.95 Per Person

Chocolate Covered Strawberries add \$3.50 Per Person

CHILDREN'S MEALS \$16.95 per person

Chicken Tenders with French Fries

Chicken Tenders with Mac & Cheese

Hamburger with French Fries

Hot Dog with French Fries

Grilled Cheese with French Fries

Pasta with Butter or Marinara Sauce

ADDITIONAL WEDDING RECEPTION HORS D'OEUVRES SUGGESTIONS

All Selections Are Priced Per Fifty Pieces

HOT

Maine Crab Cakes with Remoulade Sauce	\$ 110.00
Coconut Shrimp with Sweet and Sour Sauce	\$ 120.00
Oriental Spring Rolls with Duck Sauce	\$ 100.00
Spinach Spanikopita	\$ 100.00
Mushroom Filo	\$95.00
Roasted Vegetable Tart	\$ 100.00
Mini Chicken Cordon Bleu	\$ 95.00
Oriental Pork Dumplings with Soy Dipping Sauce	\$95.00
Teriyaki Beef Satay	\$105.00
Teriyaki Chicken Satay	\$ 95.00
Asiago Chicken in Filo	\$ 95.00
Scallops Wrapped in Bacon	\$ 135.00
Miniature Beef Wellington	\$ 120.00
Tomato and Basil Bruschetta	\$ 95.00
Deep Fried Chicken Tenders Wrapped in Bacon w/ Chipotle Ranch	\$100.00
Baby Lamb Chops with Mint Crust	\$ 155.00
Crispy Potato Pancakes with Sour Cream and Applesauce	\$ 95.00
Mini Franks in Puff Pastry with Deli Style Mustard	\$ 105.00
Deep Fried Krispy Buffalo Chicken Ravioli w/Blue Cheese	\$95.00
Swedish Meatballs	\$95.00
Italian Meatballs w/ Marinara and Asiago Cheese	\$95.00

COLD

Jumbo Shrimp Cocktail	\$ 185.00
Chef's Selection of Assorted Canapés	\$135.00
Smoked Salmon on Cucumber w/ Herb Cream Cheese	\$ 110.00

ANTIPASTO DISPLAY

Genoa Salami, Domestic Ham,
Fresh Mozzarella, Tomato, Provolone Cheese, Marinated Mushrooms and Artichokes,
Fire Roasted Red Peppers, Assortment of Mediterranean Olives, Stuffed Grape Leaves, and Sun
Dried Tomatoes
Assortment of Italian Breads
\$8.95 per Person

Raw Bar, Pasta Station and Carving Station Available Upon Request

BANQUET BAR SERVICE

CASH BAR

Well Brands	\$ 4.75
Name Brands	\$ 5.75
Premium Blends	\$ 6.50 & up
Cordials	\$ 5.50 & up
House Wine by the Glass	\$ 5.75
Domestic Beer	\$ 4.50
Imported Beer	\$ 5.00
Soft Drinks and Juices	\$ 2.00, \$2.50
Frozen Drinks	\$ 7.75 & up

OPEN HOSTED WINE AND BEER BAR

(Unlimited Beverage Service for a Minimum of 75 Guests)

Selection of Red, White and Blush Wines
Imported and Domestic Regular and Light Beers
Soft Drinks & Juices
\$10.95 Per Person first hour
\$5.95 Per Person Each Additional Hour for a Maximum of 5 Hours

OPEN HOSTED BAR

(Unlimited Beverage Service for a Minimum of 75 Guests)

\$12.95 Per Person for the First Hour
\$7.95 Each Additional Hour, Per Person to 5 Hour Maximum
Includes Top Shelf Liquors, all Mixers, Imported and Domestic Beers,
House Red and White Wines, Soft Drinks and Juices

WINE SERVICE TO COMPLIMENT YOUR DINNER

Chardonnay, Cabernet Sauvignon, Merlot, Pinot Grigio
From \$18.00 per Bottle

GENERAL CONDITIONS

RECEPTION HALL AND SEATING CAPACITY

Room availability is dependent on your reception date, time, and estimated number of guests. The ballroom can accommodate up to 600 guests (with dance floor). The ballroom divides into two sections; the Fireplace can hold 250 guests and the Castle side can accommodate 350 guests. Wedding receptions are booked for six-hour intervals, including the cocktail hour.

- Friday Evenings – Flexible 6 Hour Block
- Saturday – 10:00am-4:00pm & 6pm-12am
- Sunday – Up to six hour block any time

Wedding Receptions held on Saturdays during the months of May, June, September and October require a minimum attendance of 100 guests. If your final number of guests falls below that you will be charged for 100 guests. Receptions are not held on Easter, Thanksgiving, Christmas or New Year's Eve.

COCKTAIL HOURS

Your cocktail hour is held in the same ballroom.

FOOD SERVICE

Our Chef has designed special menus for your selection. With advanced notice, requests for special dietary needs can be accommodated. Our staff will graciously attend to every detail under the supervision of our management personnel. Your menu selection is required three weeks prior to your wedding day. When using the Wedding Reception Menu a count of each entrée is due eight days before the Wedding Reception. Place cards and menu choices must be provided in alphabetical order. Food will not be permitted to leave the premises.

DEPOSIT, CONFIRMATION AND FINAL PAYMENT

A non-refundable \$1,000.00 deposit is required at the time of booking the wedding reception along with the signed contract. Final payment by cashier's check, cash or money order is due 5 days prior to your wedding reception. All charges will be based on the final guarantee, minimum or actual number served if greater than the final guarantee.

TAX AND SERVICE CHARGES

All food and beverage costs are subject to a 6.25% Massachusetts state & .75% local meals tax and an 18% house charge

OTHER CONDITIONS

Prices are subject to change, but not to exceed 10%. We only guarantee prices 30 days in advance. Decorations are not allowed to be nailed, taped or stapled on the walls, fixtures or furniture. Bubbles, confetti or other destructible products are not permitted