

## **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](mailto:sskorka@castleofknights.com)

### **YOUR WEDDING CELEBRATION PACKAGE INCLUDES:**

A Flowing Display of Imported & Domestic Cheese & Seasonal Vegetable Cruudités, 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 Station

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

Sauteed 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

Sauteed 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 crudités. 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	\$ 90.00
Coconut Shrimp with Sweet and Sour Sauce	\$ 110.00
Oriental Spring Rolls with Duck Sauce	\$ 75.00
Spinach Spanikopita	\$ 75.00
Mushroom Filo	\$75.00
Roasted Vegetable Tart	\$ 85.00
Mini Chicken Cordon Bleu	\$ 70.00
Oriental Pork Dumplings with Soy Dipping Sauce	\$70.00
Teriyaki Beef Satay	\$ 90.00
Teriyaki Chicken Satay	\$ 85.00
Asiago Chicken in Filo	\$ 85.00
Scallops Wrapped in Bacon	\$ 120.00
Miniature Beef Wellington	\$ 85.00
Tomato and Basil Bruschetta	\$ 75.00
Deep Fried Chicken Tenders Wrapped in Bacon w/ Chipotle Ranch	\$90.00
Baby Lamb Chops with Mint Crust	\$ 155.00
Crispy Potato Pancakes with Sour Cream and Applesauce	\$ 75.00
Mini Franks in Puff Pastry with Deli Style Mustard	\$ 70.00
Deep Fried Krispy Buffalo Chicken Ravioli w/Blue Cheese	\$85.00
Swedish Meatballs	\$80.00
Italian Meatballs w/ Marinara and Asiago Cheese	\$80.00

### **COLD**

Jumbo Shrimp Cocktail	\$ 185.00
Chef's Selection of Assorted Canapés	\$120.00
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
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**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  
20% 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