

WEDDING CELEBRATION PACKAGE



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, 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 The Castle 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 BUFFET CELEBRATION PACKAGE INCLUDES

The Castle 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.

We offer a variety of packages from elaborate buffets to elegant served choices.

The Castle would be honored to make your dream Wedding come true!

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 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
- 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
- Iceberg Wedge with House Made Gorgonzola 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
- Duchess 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



Castle of Knights
Meeting and Banquet House

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 Crudité

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

POULTRY ITEMS

Castle Chicken Cordon Bleu with Julienne Prosciutto
Smoked Mozzarella, & Chardonnay Sauce
Sautéed Breast of Chicken, Portobello Sauce
Sautéed Breast of Chicken, Lemon Caper Sauce
Stuffed Chicken Roulades with Champagne Sauce
Grilled Breast of Chicken with Creamy Pesto Sauce
Sautéed Chicken Breast w/Spinach and Balsamic
Caramelized Onions

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

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/Customized Wedding Cake
\$56.95 per person

Two Hand Carved Item, One Seafood, One Poultry, Two Pastas /Customized Wedding Cake
\$68.95 per person

Two Hand Carved Items, One Seafood, Two Poultry, Two Pastas/Chair Cover with Sash & Customized Wedding Cake
\$ 78.95 per person

(One Beef Choice per Package)

ADDITIONAL ENHANCEMENTS

Chef's Dessert Table \$5.95 Per Person

Chocolate Fountain add \$5.50 Per Person

Italian Cookies add \$3.95 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

Coffee, Tea and Decaf Coffee Station \$75.00

We Have The Following Children's Meal Choices (ages 12 and under)

CHILDREN'S MEALS ~ \$18.95 per person

Chicken Tenders with French Fries

Chicken Tenders with Mac & Cheese

Hamburger with French Fries

Cheeseburger 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 Spanakopita \$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

Raw Bar, Pasta Station and Carving Station Available Upon Request

BANQUET BAR SERVICE

CASH BAR

Well Brands	\$ 5.25
Name Brands	\$ 6.00
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.