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 The 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 Ext 15
E-mail: sskorka@castleofknights.com

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.

Once booked a wedding tasting ti assist you in choosing the perfect menu for you and your guests.

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

The Castle would be honored to make your dream Wedding a reality!

Emerald Plated Meal Wedding Package.

A flowing Display of Imported & domestic Cheese & Seasonal Vegetable Crudites,
Dips, Gourmet Crackers & Seasonal Fresh Fruit

Champagne or Wine Toast for all Adult Guests

Appetizer/ Your Choice

Salad / Your Choice

Entrees/Choice of Three

Vegetarian Entrée/ Your Choice

Fresh Vegetable /Your Choice

Potato or Rice / Your Choice

Coffee, Decaffeinated Coffee and Herbal Tea

Customized Wedding Cake

$65.95

Additional Enhancements
Floor length Linens $16.00 each
Chair Covers White, Ivory or Black Included.
Sash any color $3.50 ea
Overlays and Runners Price available upon request.

MEATS

Roast Sliced Sirloin, Merlot - Thyme Demi Glaze
Roast Prime Rib of Beef Au Jus
Roast Loin of Pork with Rosemary Pan Sauce
Pan Seared Pork Chop with Apple and Onion in a Chablis Pan Sauce
Braised Short Ribs with Cabernet Reduction Demi Glaze

POULTRY

Chicken Cordon Bleu with Julienne Prosciutto Ham, Smoked Mozzarella, Chardonnay Sauce
Stuffed Breast of Chicken with Traditional Stuffing or Apple Thyme Chardonnay Sauce
Sautéed Breast of Chicken with Lemon White Wine Caper Sauce
Chicken Stuffed with Corn Bread, Spinach with Red Pepper Cream Sauce
Roast Turkey with Stuffing and Pan Gravy
Cornish Game Hen Stuffed with Wild Rice

SEAFOOD

Grilled Swordfish Steak Cippolini Onion and Sun-Dried Tomato Relish with Lemon Sauce
Pan Seared or Oven Roasted Atlantic Salmon, Sauvignon Blanc Sauce
Sole Stuffed with Tomato, Spinach & Cheese with Roasted Tomato Vinaigrette
New England Baked Scrod, Herb Essence
Shrimp Scampi with Angel Hair Pasta

VEGETARIAN

Mushroom Wellington with Spinach, Roasted Red Pepper, Boursin Cheese and Roasted Garlic; Red Pepper Sauce
Pasta with Herb Roasted Vegetables, Garlic Asiago Cream Sauce or Marinara Sauce
Spinach Ravioli Stuffed with Fire Roasted Vegetables and Three Sauces; Asiago, Marinara, Basil

COMBINATION PLATES

Petite Filet Mignon or Roast Prime Rib and a Choice of Seafood Market Price
Petite Filet Mignon or Roast Prime Rib and a Choice of Poultry 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, Bolognaise, 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
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/Seasonal
Broccoli Spears
Fresh Asparagus add $1.25 per person
Roasted Seasonal Vegetables add $1.25 per person
Seasonal Mixed Vegetables

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
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 station $75.00

We Have the Following Children's Meal Choices (Ages 6-12)

CHILDREN'S MEALS $25.95 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	$ 5.50 and up
Name Brands	$ 6.50 and up
Premium Blends	$ 6.50 & up
Cordials	$ 5.50 & up
House Wine by the Glass	$ 6.00
Domestic Beer	$ 5.50 and up
Imported Beer	$ 6.00 and up
Soft Drinks and Juices	$ 2.00, $2.50

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
$15.95 Per Person first hour
$10.95 Per Person Each Additional Hour for a Maximum of 5 Hours

OPEN HOSTED BAR

(Unlimited Beverage Service for a Minimum of 75 Guests)

$17.95 Per Person for the First Hour
$12.95 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 $25.95 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 – Flexible 6 Hour Block
- Sunday – Up to six hours block any time

Wedding Receptions held on Saturdays require a minimum attendance of 75 guests. If your final number of guests falls below that you will be charged for 75 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 25% 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