

Castle of Knights Wedding Menu
YOUR WEDDING DAY WILL BE ONE OF THE MOST MEMORABLE

MOMENTS OF YOUR LIFE

It should be everything you dreamed of and more. But I'm 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 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: castlecontact@charter.net

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 Guests
Appetizer / Your Choice
Salad / Your Choice
Entrees / Choice of Three Items
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

OTHER AMENITIES

Castle of Knights is proud to provide a private bridal suite with complimentary champagne, cheese and fresh vegetable Crudité, hors d'ouvres, a professional bridal consultant by your side to help you through the planning of your special day, choice of premier linen and napkins for your own preferred color 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 Additional Cost. All Prices Are Per Person

WEDDING PACKAGE ENTREE SUGGESTIONS

MEATS

- Filet Mignon, Choice of Cabernet - Gorgonzola or Classic Béarnaise Sauce \$34.95 per person
- Roast Sliced Sirloin, Merlot - Thyme Demi Glace \$29.95 per person
- Roast Prime Rib of Beef Au Jus \$32.95 per person
- Grilled New York Sirloin Steak, Mushroom Demi Glace \$30.95 per person
- Individual Beef Wellington, with Choice of Madeira or Classic Béarnaise Sauce \$35.95 per person
- Roast Loin of Pork with Rosemary Glaze \$26.95 per person

POULTRY

- Sautéed Chicken with Prosciutto Ham, Smoked Mozzarella, Champagne Sauce \$28.95 per person
- Stuffed Breast of Chicken with Traditional Stuffing, Chardonnay Sauce \$28.95 per person
- French Breast of Chicken, Portobello Mushroom Sauce \$26.95 per person
- Sautéed Breast of Chicken with Lemon Caper Sauce \$26.95 per person
- Chicken Stuffed with Corn Bread, Spinach and Mushrooms, Red Pepper Sauce \$27.95 per person
- Roast Turkey with Stuffing and Giblet Gravy \$25.95 per person
- Roast Duck with Orange Glaze \$27.95 per person
- Cornish Game Hen Stuffed with Wild Rice \$27.95 per person

SEAFOOD

- Grilled Swordfish Steak, Roasted Cippolini Onion Relish with Lemon Sauce \$29.95 per person
- Pan Seared Atlantic Salmon, Sauvignon Blanc Sauce \$29.95 per person
- Sole Stuffed with Tomato, Spinach & Cheese, Roasted Tomato Vinaigrette \$29.95 per person
- Baked Stuffed Jumbo Shrimp, Lemon Sauce \$32.95 per person
- New England Baked Scrod, Lemon Essence \$28.95 per person
- Focaccia Encrusted Baked Scallops \$29.95 per person

VEGETARIAN

- Mushroom Wellington with Spinach, Boursin Cheese and Roasted Pepper Sauce \$24.95 per person
- Balsamic Marinated Grilled Vegetables, Pasta and Garlic Parmesan Sauce \$23.95 per person

COMBINATION PLATES

- Petite Filet Mignon or New York Sirloin Steak and a Choice of Seafood \$34.95 per person
- Petite Filet Mignon or New York Sirloin Steak and a Choice of Poultry \$30.95 per person
- Choice of Poultry and a Choice of Seafood \$28.95 per person
- Petite Filet Mignon or New York Strip Steak with a Choice of Poultry and a Choice of Seafood \$33.95 per person

Children's Meals Can Be Provided Upon Request

WEDDING PACKAGE ACCOMPANIMENTS

APPETIZERS

- Traditional Wedding (Escarole) Soup with Meatballs
- Tortellini Soup with Garden Vegetables
- Minestrone Soup
- Chicken Tarragon Soup with Rice
- Fresh Seasonal Fruit Cup
- Penne with Tomato Basil Sauce
- Tortellini Alfredo add \$.95 per person
- Beef Consommé with Julienne Vegetable add \$.95 per person
- Sliced Melon with Honey-Port-Vanilla Sauce & Fresh Mint Garnish add \$.95 per person
- Wild Mushroom & Sherry in a Puff Pastry Shell add \$1.95 per person
- Roasted Red Bell Peppers and Buffalo Mozzarella with Pesto Oil add \$1.95 per person
- Shrimp Cocktail add \$5.95 per person

SALADS

- Tossed Garden Salad with House Balsamic Vinaigrette
- Caesar Salad with Garlic Croutons & Shaved Asiago Cheese, Caesar Dressing
- Baby Spinach, Mandarin Oranges, Bermuda Onions, Raspberry Vinaigrette add \$1.50 per person
- Baby Greens, Pecans, Gorgonzola, Cherries, Pears, Zinfandel Vinaigrette add \$1.95 per person

POTATOES / RICE

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

VEGETABLES

- Julienne Vegetable Medley
- Baby Carrots in Maple Glaze
- French Green Beans with Almond Butter
- Butternut Squash
- Broccoli Spears
- Fresh Asparagus add \$.95 per person
- Grilled Seasonal Vegetables add \$.95 per person
- Roasted Seasonal Vegetables add \$.95 per person

SORBET COURSE

- Raspberry, Lemon or Champagne
- Add \$1.95 per person

COFFEE STATION

Regular, Decaf and assortment of Teas
Add \$1.50 per person

ADDITIONAL ENHANCMENTS

Viennese Table add \$4.95 per person
Chocolate Fountain add \$4.25 per person
Italian Cookies add \$1.95 per person
Assorted Italian Pastries add \$2.95 per person
Cherries Jubilee add \$1.95 per person
Bananas Foster add \$1.95 per person
Cheesecake with Strawberry Topping add \$.95 per person
Chocolate Covered Strawberries add \$1.95 per person

BUFFET STYLE RECEPTION

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

SOCIAL HOUR

Complimentary Imported and Domestic cheese tray and fresh vegetable Crudité display
Selection of hot and cold Hors d'ouvres is available at additional charge
They are to be passed by our service staff.
Complimentary Champagne or Wine Toast

DINNER

All 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, Cabernet-Gorgonzola Sauce
Roasted New York Sirloin, Porcini Mushroom Sauce
Roasted Pork Loin, Dried Figs, Madeira Sauce
Roast Turkey, Giblet Gravy, Cranberry Chutney

SEAFOOD ITEMS

Shrimp and Scallop in Saffron Sauce
Seafood Lasagna with Grilled Vegetable
Baked Salmon, Spinach, Red Pepper Sauce
Broiled Swordfish, Lemon Sauce
New England Baked Scrod

POULTRY ITEMS

- Sautéed Chicken with Prosciutto, Smoked Mozzarella,
Fresh Sage & Whole Ground Mustard
- French Breast of Chicken, Portobello Sauce
- Sautéed Breast of Chicken, Lemon Caper Sauce
- Stuffed Breast of Chicken with Champagne Sauce
- Grilled Breast of Chicken with Creamy Pesto Sauce

PASTA

- Cheese Filled Tortellini and Cavatelli with
Marinara Sauce
- Alfredo Sauce
- Bolognese Sauce
- Primavera Sauce
- Carbonara Sauce

COFFEE AND DESSERT STATION

- Freshly Brewed Coffee Decaffeinated Coffee, Selection of Teas
- Dessert Station with Wedding Cake

- One Hand Carved Item, One Seafood, One Poultry, Two Pastas
\$32.95 per person
- Two Hand Carved Item, One Seafood, One Poultry, Two Pastas
\$34.95 per person
- Two Hand Carved Item, Two Seafood, Two Poultry, Two Pastas
\$37.95 per person

ADDITIONAL WEDDING RECEPTION HORS D’OUVRES SUGGESTIONS

All Selections Are Priced Per Fifty Pieces

HOT

- Maine Crab Cakes with Dill Aioli \$ 100.00
- Coconut Shrimp with Orange-Horseradish Sauce \$ 100.00
- Oriental Spring Rolls with Spicy Hot Mustard \$ 85.00
- Spinach Spanikopita \$ 85.00
- Roasted Vegetable Tart \$ 80.00
- Wild Mushroom Filo \$ 80.00
- Mini Chicken Cordon Bleu \$ 80.00
- Oriental Pork Dumplings with Soy Dipping Sauce \$65.00
- Teriyaki Beef Satay \$ 80.00
- Thai Chicken Satay with Peanut Sauce \$ 85.00
- Chicken with Dijon Mustard in Puff Pastry \$ 85.00
- Bay Scallops Wrapped in Bacon \$ 100.00
- Miniature Beef Wellington \$ 100.00

Tomato and Basil Bruschetta \$ 75.00
Feta and Sun-Dried Tomato Filo \$ 75.00
Baby Lamb Chops with Mint Crust \$ 100.00
Crispy Potato Pancakes with Sour Cream and Applesauce \$ 75.00
Mini Franks In Puff Pastry with Deli Style Mustard \$ 85.00

COLD

Jumbo Shrimp Cocktail \$ 175.00
California Rolls and Tuna Rolls \$ 100.00
Roasted Vegetable & Boursin Canapé \$100.00
Asparagus with Prosciutto \$ 100.00
Smoked Salmon Tartar on Cucumber \$ 100.00
Portobello Mushroom Canapé \$ 100.00
Ocean Scallops with Ginger \$ 100.00

ANTIPASTO DISPLAY

Prosciutto, Genoa Salami, Hot Capicola
Marinated Mozzarella and Provolone Cheese, Marinated Artichokes
Fire Roasted Red Peppers, Assortment of Mediterranean Olives,
Chilled Roasted Mushrooms, Assortment of Italian Breads
\$6.50 Per Person

BUTLER STYLE SHRIMP COCKTAIL

Jumbo Shrimp and Spicy Cocktail Sauce
\$5.50 Per Person

Raw Bar, Pasta Station and Carving Station Available Upon Request

BANQUET BAR SERVICE

CASH BAR

Well Brands \$ 3.75
Name Brands \$ 4.25
Premium Blends \$ 5.00
Cordials \$ 5.00

House Wine by the Glass \$ 4.25
Domestic Beer \$ 3.50
Imported Beer \$ 4.00
Soft Drinks and Juices \$ 1.50
Frozen Drinks \$ 6.50

OPEN HOSTED WINE AND BEER BAR

(Unlimited Beverage Service for a Minimum of 100 Guests)

Selection of Red, White and Blush Wines

Imported and Domestic Regular and Light Beers

Soft Drinks, Juices and Mineral Water

\$8.95 Per Person first hour

\$3.95 Per Person Each Additional Hour for a Maximum of 5 Hours

OPEN HOSTED BAR

(Unlimited Beverage Service for a Minimum of 100 Guests)

\$10.95 Per Person for the first hour

\$5.50 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 \$16.00 per Bottles

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 other side can accommodate 350 guests. Wedding receptions are booked for six-hour intervals, including the cocktail hour.

Friday – 6pm-12am

Saturday – 11:00am-5:00pm & 6pm-12am

Sunday – Up to six hour block any time (not to exceed midnight)

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

COCKTAIL HOURS

Your hors D'ouvres and cocktail hour is held in the function room.

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 two months prior to your wedding day. When using the Wedding Reception Menu a count of each entrée is due on Monday the week of 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 \$1000.00 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 4 days prior to your wedding reception. All charges will be based on the final guarantee or the 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 meals tax, a .75% local 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, stapled on the walls, fixtures or furniture Bubbles, confetti or other destructible products are not permitted