

Bill Millers Castle

2014 WEDDING PACKAGE PRICES

WEDDING BUFFET PACKAGE I

FOUR HOUR RECEPTION WITH THREE HOUR PREMIUM OPEN BAR
\$ 75.00 per person +tx

WEDDING BUFFET PACKAGE II

FIVE HOUR RECEPTION WITH FOUR HOUR PREMIUM OPEN BAR
\$ 85.00 per person +tx

LALUNA WEDDING (PLATED PACKAGE)

FOUR HOUR RECEPTION WITH FOUR HOUR PREMIUM OPEN BAR
\$ 95.00 per person +tx

CASTLE WEDDING (PLATED PACKAGE)

FIVE HOUR RECEPTION WITH FOUR HOUR PREMIUM OPEN BAR
\$ 105.00 per person +tx

LALUNA CASTLE WEDDING (PLATED PACKAGE)

FIVE HOUR RECEPTION WITH FIVE HOUR TOP SHELF OPEN BAR
\$ 125.00 per person +tx

GRANDIOSO LUNA WEDDING

FIVE HOUR RECEPTION WITH FIVE HOUR TOP SHELF OPEN BAR
\$ 155.00 per person +tx

CASTLE STATIONS PACKAGE

FIVE HOUR RECEPTION WITH FIVE HOUR PREMIUM OPEN BAR
\$ 100.00 per person +tx

Saturday Evenings Add \$5.00 Per Person

20% Added for Venue Services • Gratuity is Not Included • Deposits Are Non-Refundable

Bill Millers Castle

ADDITIONAL ITEMS

Ceremony \$450
Rehearsal \$50 per hour
Chair covers \$5 per chair
Color Napkins \$1.50
Chair Bows \$1.50
Color Table Covers \$10 per table
Microphone/Lectern /\$50
Projector & Screen \$250

Room charge \$ 300 per hour
Espresso \$ 2.00 per person
Cappuccino \$ 3.00 per person
Cappuccino and Espresso \$4.00 pp
Champagne Toast \$2.50 per person
Coffee and Tea \$2.00
Soft Drinks \$2.00

\$2.50 per person per item
Stuffed Mushroom Caps
Fresh Mozzarella *with* Tomatoes
Melon *with* Prosciutto
Wrapped Franks
Bruschetta

\$3.00 per person per item
BBQ Skewered Chicken
Fried Mozzarella Sticks
Stuffed Breads (2 varieties)
Italian Style Cocktail Meatballs

\$3.50 per person per item
Fried Calamari NY style (spicy)
Chicken Buffalo Wings
Sausage and Peppers Skewers
Eggplant Rollatini
Stuffed Mini Scallop Shells

CHILLED SHELLFISH *(Additional price per Person)*

Clams \$2.50
Oysters \$3.00
Shrimp \$ 4.00
Crab Meat \$4.50
Smoked Salmon \$2.50

COLD ANTIPASTO *(Additional \$3.50 per Person)*

Selection of Italian Cheeses and Salami, Prosciutto
Marinate Olives, Roasted Red Peppers, Mushrooms *and*
Pickled Garden Vegetables

RAW BAR *\$10 per person*

Shrimp
Clams
Oysters
Smoked Salmon

DESSERT

Cookie Trays \$2.50 per person
Venetian Table \$10.00 per person
Chocolate Fountain \$6.00 per person
Candy Table \$5.00 per person
Wedding Cake *(market price)*

SALADS

(Choice of one \$3.00 per Person)
Mescaline Greens *with* Balsamic
Vinaigrette Dressing
Romaine Lettuce *with* Caesar Dressing
Iceberg Lettuce *with* Italian Dressing

SERVICE BAR

"Premium Bar"

4 hours open Bar \$21.00 per person
3 hours open Bar \$18.00 per person
2 hour open Bar \$15.00 per person
1 hour open Bar \$12.00 per person

Additional hour \$3.50 per person

"Top Shelf Liquor"

Add \$3.00 per person

BEER TAB & WINE

4 hours open Bar \$17.00 per person
3 hours open Bar \$14.00 per person
2 hours open Bar \$11.00 per person
1 hour open Bar \$8.00 per person
Additional hour \$2.50 per person

"BAR TAB SERVICE"

Available
Bottles of wine Red or White
\$18.00 per bottle

20% Added for Venue ▪ Gratuity is not included ▪ Deposits are non-refundable

Bill Millers Castle

WEDDING BUFFET PACKAGE I

FOUR HOUR RECEPTION WITH THREE HOUR PREMIUM OPEN BAR

Includes
Champagne Toast Event Coordinator White or Ivory Linens Private Bridal Chamber

Four Beautiful Ceremony Sites; Outside Gazebo & Deck · Wooded Grounds · Inside 3 Story Fireplace or the Chapel in the Castle
(Please see our Additional Items list for optional add-ons)

COCKTAIL RECEPTION

International cheese display with assorted flatbreads and crackers · Tropical and seasonal fresh fruits
Vegetable crudités with assorted dips · Tuscan bruschetta station.

FRESH MADE PASTA

(Choose one)

Penne *with* Marinara Sauce
Penne *with* Vodka Sauce
Rigatoni Carbonara

SALAD

(Choose one)

Mescaline Greens *with* Balsamic Vinaigrette
Romaine lettuce *with* Caesar Dressing
Iceberg lettuce *with* Italian Dressing

BUFFET TABLE

(Choose three entrees · Additional entrees \$3.00 per person)

Chicken

Marsala
Parmesan
Piccata
Francese
Primavera
Oreganato
Milanese
Stuffed *(with rice and vegetables)*
Vegetarian Eggplant Rollatini

Meat

Roast Beef Au Jus
London Broil *with* Mushrooms
Porketta
Pork Loin Pizzola
Beef Stir Fry
Italian Meatballs
Italian Sausage and Peppers
Glazed Country Ham

Seafood

Baked Scrod
Stuffed Filet of Sole *(or Florentine)*

Baked Salmon
Tilapia Putanesca
Sword Fish *with* Rigatoni
Mussels Marinara
Seafood Paella
Salmon *with* Dill Cream Sauce

Steamship round of Beef, Baked Ham or Roasted Turkey carved to order by one of our Chefs *(add \$3.00 per person)*

(Choose Two)

Herb Roasted Potatoes · Garlic Mashed Yukon Gold Potatoes
Brown and Wild Rice Pilaf · Scalloped Potatoes
Roasted or Steamed Seasonal Vegetable Medley · French Style Green Beans

DESSERT

Coffee and Tea (decaffeinated)
Displayed Wedding Cake (Provided by Customer)

Bill Millers Castle

WEDDING BUFFET PACKAGE II

FIVE HOUR RECEPTION WITH FOUR HOUR PREMIUM OPEN BAR

Includes

Champagne Toast Event Coordinator White or Ivory Linens Private Bridal Chamber

Four Beautiful Ceremony Sites; Outside Gazebo & Deck · Wooded Grounds · Inside 3 Story Fireplace or the Chapel in the Castle
(Please see our Additional Items list for optional add-ons)

COCKTAIL RECEPTION

International cheese display with assorted flatbreads and crackers · Tropical and seasonal fresh fruits · Vegetable crudité with assorted dips · Stuffed mushrooms · Eggplant rollatini · Wrapped franks · Tuscan Bruschetta station

FRESH MADE PASTA

(Choose one)

Penne *with* Marinara Sauce

Penne *with* Vodka Sauce

Rigatoni Carbonara

SALAD

(Choose one)

Mescaline Greens *with* Balsamic Vinaigrette

Romaine lettuce *with* Caesar Dressing

Iceberg lettuce *with* Italian Dressing

BUFFET TABLE

(Choose three entrees. Additional entrees \$3.00 per person)

Chicken

Marsala

Parmesan

Piccata

Francese

Primavera

Oreganato

Milanese

Stuffed *(with rice and vegetables)*

Vegetarian Eggplant Rollatini

Meat

Roast Beef Au Jus

London Broil *with* Mushrooms

Porketta

Pork Loin Pizziola

Beef Stir Fry

Italian Meatballs

Italian Sausage and Peppers

Glazed Country Ham

Seafood

Baked Scrod

Stuffed Filet of Sole *(or Florentine)*

Baked Salmon

Tilapia Putanesca

Sword Fish *with* Rigatoni

Mussels Marinara

Seafood Paella

Salmon *with* Dill Cream Sauce

Steamship round of Beef, Baked Ham or Roasted Turkey carved to order by one of our Chefs *(add \$3.00 per person)*

(Choose Two)

Herb Roasted Potatoes · Garlic Mashed Yukon Gold Potatoes

Brown and Wild Rice Pilaf · Scalloped Potatoes

Roasted or Steamed Seasonal Vegetable Medley · French Style Green Beans

DESSERT

Coffee and Tea (decaffeinated)

Displayed Wedding Cake (Provided by Customer)

Bill Millers Castle

LALUNA WEDDING (PLATED PACKAGE)

FOUR HOUR RECEPTION WITH FOUR HOUR PREMIUM OPEN BAR

Includes

Champagne Toast Event Coordinator White or Ivory Linens Private Bridal Chamber

Four Beautiful Ceremony Sites; Outside Gazebo & Deck · Wooded Grounds · Inside 3 Story Fireplace or the Chapel in the Castle
(Please see our Additional Items list for optional add-ons)

COCKTAIL RECEPTION

One hour of Hot Hors d'oeuvres served from Chafing Dishes with Complimentary white glove service
Accompanied with an International Cheese display with assorted flatbreads and crackers
Tropical and Seasonal fresh fruits · Vegetable crudités with assorted dips

(Choose five of the following Hot and Cold Hors d'oeuvres)

Stuffed Mushroom Caps	BBQ Skewered Chicken	Fried calamari NY style
Clams Casino	Fried Mozzarella	Wrapped Franks
Lobster Spring Rolls	Eggplant Rollatini	Chicken Buffalo Wings
Beef Kabobs	Stuffed Breads (2 varieties)	Sausage and Pepper Skewers
Fresh Mozzarella <i>with</i> Tomatoes	Chicken Tenders	Eggplant Rollatini
Melon <i>with</i> Prosciutto	Italian Style Cocktail meatballs	Stuffed Mini Scallop Shells
	Fried Calamari	Bruschetta

FRESH MADE PASTA

(Choose one)

Penne *with* Marinara Sauce
Penne *with* Vodka Sauce
Rigatoni Carbonara

SALAD

(Choose one)

Mescaline greens *with* Balsamic
Vinaigrette Dressing
Romaine Lettuce *with* Caesar Dressing
Iceberg Lettuce *with* Italian Dressing

MAIN ENTRÉE

(Choose three entrees)

Chicken

Marsala
Parmesan
Piccata
Francese
Stuffed (*with* rice & vegetables)
Vegetarian Eggplant

Meat

Stuffed Pork Chop
Prime Rib (16oz)
Pork Loin Rollatini
Prime Rib and (2) Stuffed Shrimp
Filet Mignon (add \$2.00)

Seafood

Baked Stuffed Jumbo Shrimp
Stuffed Filet of Sole (*or Florentine*)
Baked Atlantic Salmon
Scrod Mediterranean
Filet Mignon & Stuffed Lobster Tail
(add \$4.00 per person)

(Choose Two)

Herb Roasted Potatoes · Garlic Mashed Yukon Gold Potatoes · Brown and Wild Rice Pilaf · Scalloped Potatoes
Stuffed Potato · Roasted or Steamed Seasonal Vegetable Medley · French Style Green Beans Broccoli w/cheese sauce

DESSERT

Coffee and Tea (decaffeinated available)
Displayed Wedding Cake (*Provided by Customer*)

Bill Millers Castle

CASTLE WEDDING (PLATED PACKAGE)

FIVE HOUR RECEPTION WITH FOUR HOUR PREMIUM OPEN BAR

Includes

Champagne Toast Event Coordinator White or Ivory Linens Private Bridal Chamber

Four Beautiful Ceremony Sites; Outside Gazebo & Deck · Wooded Grounds · Inside 3 Story Fireplace or the Chapel in the Castle

(Please see our Additional Items list for optional add-ons)

COCKTAIL RECEPTION

One hour of hot hors d'oeuvres served from chafing dishes with complimentary white glove service

Includes an international cheese display with assorted flatbreads and crackers

Tropical and seasonal fresh fruits · Vegetable crudités and assorted dips

(Choose six of the following hot and cold hors d'oeuvres)

Stuffed Mushroom Caps	BBQ Skewered Chicken	Fried Calamari NY style (spicy)
Clams Casino	Fried Mozzarella Sticks	Wrapped Franks
Lobster Spring Rolls	Stuffed Breads (2 varieties)	Chicken Buffalo Wings
Beef Kabobs	Chicken Tenders	Sausage and Peppers Skewers
Fresh Mozzarella <i>with</i> Tomatoes	Italian Style Cocktail Meatballs	Eggplant Rollatini
Melon <i>with</i> Prosciutto	Fried Calamari <i>with</i> Marinara	Stuffed Mini Scallop Shells
		Bruschetta

PASTA

(Choose one)

Penne *with* Marinara Sauce
Penne *with* Meat Sauce
Penne *with* Vodka Sauce
Rigatoni Carbonara

SALAD

(Choose one)

Mescaline Greens *with* Balsamic
Vinaigrette Dressing
Romaine Lettuce *with* Caesar Dressing
Iceberg Lettuce *with* Italian Dressing

MAIN ENTRÉE

(Choose three entrees)

Chicken

Marsala
Parmesan
Piccata
Francese
Stuffed (*with* rice & vegetables)
Vegetarian Eggplant

Meat

Stuffed Pork Chop
Prime Rib (16oz)
Pork Loin Rollatini
Prime Rib *and* (2) Stuffed Shrimp
Filet Mignon (add \$2.00)

Seafood

Baked Stuffed Jumbo Shrimp
Stuffed Filet of Sole (*or Florentine*)
Baked Atlantic Salmon
Scrod Mediterranean
Filet Mignon & Stuffed Lobster Tail
(add \$4.00 per person)

(Choose Two)

Herb Roasted Potatoes · Garlic Mashed Yukon Gold Potatoes · Brown and Wild Rice Pilaf · Scalloped Potatoes
Stuffed Potato · Roasted or Steamed Seasonal Vegetable Medley · French Style Green Beans Broccoli w/cheese sauce

DESSERT

Coffee and Tea (decaffeinated)
Wedding Cake

Bill Millers Castle

LALUNA CASTLE WEDDING (PLATED PACKAGE)

FIVE HOUR RECEPTION WITH FIVE HOUR TOP SHELF OPEN BAR

Includes

Champagne Toast Event Coordinator White or Ivory Linens Private Bridal Chamber

Four Beautiful Ceremony Sites; Outside Gazebo & Deck · Wooded Grounds · Inside 3 Story Fireplace or the Chapel in the Castle

(Please see our Additional Items list for optional add-ons)

COCKTAIL RECEPTION

One hour of hot hors d'oeuvres served from chafing dishes with complimentary white glove service

Includes an international cheese display with assorted flatbreads and crackers

Tropical and seasonal fresh fruits · Vegetable crudités and assorted dips

(Choose six of the following hot and cold hors d'oeuvres)

Stuffed Mushroom Caps
Clams Casino
Lobster Spring Rolls
Beef Kabobs
Fresh Mozzarella *with* Tomatoes
Melon *with* Prosciutto

BBQ Skewered Chicken
Fried Mozzarella Sticks
Stuffed Breads (2 varieties)
Chicken Tenders
Italian Style Cocktail Meatballs
Fried Calamari *with* Marinara

Fried Calamari NY style (spicy)
Wrapped Franks
Chicken Buffalo Wings
Sausage and Peppers Skewers
Eggplant Rollatini
Stuffed Mini Scallop Shells
Bruschetta

PASTA

(Choose one)

Penne *with* Marinara Sauce
Penne *with* Meat Sauce
Penne *with* Vodka Sauce
Rigatoni Carbonara

SALAD

(Choose one)

Mescaline Greens *with* Balsamic
Vinaigrette Dressing
Romaine Lettuce *with* Caesar Dressing
Iceberg Lettuce *with* Italian Dressing

MAIN ENTRÉE

(Choose three entrees)

Chicken

Marsala
Parmesan
Piccata
Francese
Stuffed (*with* rice & vegetables)
Vegetarian Eggplant

Meat

Stuffed Pork Chop
Prime Rib (16oz)
Pork Loin Rollatini
Prime Rib *and* (2) Stuffed Shrimp
Filet Mignon (add \$2.00)

Seafood

Baked Stuffed Jumbo Shrimp
Stuffed Filet of Sole (*or Florentine*)
Baked Atlantic Salmon
Scrod Mediterranean
Filet Mignon & Stuffed Lobster Tail
(add \$4.00 per person)

(Choose Two)

Herb Roasted Potatoes · Garlic Mashed Yukon Gold Potatoes · Brown and Wild Rice Pilaf · Scalloped Potatoes
Stuffed Potato · Roasted or Steamed Seasonal Vegetable Medley · French Style Green Beans Broccoli w/cheese sauce

DESSERT

Fresh Brewed Espresso · Coffee and Tea (decaffeinated)
Personalized Wedding Cake
Venetian Table or Chocolate Fountain

Bill Millers Castle

GRANDIOSO LUNA WEDDING

5 Hour Top Shelf Open Bar

*Our Own Imported from Italy Private Label
La Luna Red and White Wine on Tables
One-hour Hot and Cold Hors D'oeuvres*

Champagne Fountain

With Strawberry Garnish

*Raw Bar with King Crab Legs, Big Jumbo Shrimp,
Clams on the Half Shell, Poached Whole Salmon*

La Luna Special Stuffed Breads

*Fried Mozzarella
Stuffed Mushrooms
Buffalo Wings
Fried Calamari
Cocktail Meatballs
Eggplant Rollatini
Clams Casino
Garlic Knots*

Portobello Caprese

*Served with fresh Mozzarella, Sliced Tomato and
Roasted Peppers*

Stuffed Artichoke

*Served with Sliced Prosciutto and Fresh
Mozzarella Over Arugula*

Prosciutto Station

*Provolone and Parmigianino Reggiano
Italian Cheeses
Assorted Bruschetta Station
Roasted Red Peppers and Grilled Zucchini
Faggioli Beans with Tomato and Basil*

Seafood Salad Served Family Style

Champagne Toast

Choice of Two Pastas

*Penne with Marinara Sauce
Penne with Vodka Sauce
Rigatoni Carbonara
Manicotti
Cavatelli with Pesto Cream Sauce*

Intermezzo

A Choice of Sherbet

Main Entree

*Served with Vegetable and Potato
Choose three from below per guest*

Prime Rib Aujus

16oz. Cut

Baked Stuffed Jumbo Shrimp

Stuffed with La Luna Special Seafood Stuffing

Salmon a Grate

Baked with Bread Crumbs

Veal a La Luna

*Sautéed Medallion of Veal Topped with
Mozzarella, Fresh Tomato and Peas*

Surf and Turf

Filet Mignon &

Two Jumbo Baked Stuffed Shrimp

Venetian Table

Our Famous Table Includes:

*Fruit, Melon Trays, Pineapple Trays, Chocolate Mousse
Cake, Tiramisu, Flambé Station, Gelato Station,
Cheesecake, Italian Pastries, Italian Cookies
Coffee, Espresso and Cappuccino Station*

Served In Chocolate Cordial Cups:

*Sambuca, Drambuie, Brandy, Cognac, Amaretto,
Anisette, Grand Marnier*

Wedding Cake & Chocolate Fondue

Bill Millers Castle

Castle Stations Package

Includes Cocktail Reception, Champagne Toast, White or Ivory Linens, Event Coordinator & Bridal Suite

Cold O'Deuvres

Choose 3

Olive Medley
Imported Cheese & Crackers
Vegetable Crudités
Melon & Prosciutto
Fresh Mozzarella & Tomato
Endive with Herbed Goat Cheese

Hot O'Deuvres

Choose 3

Fried Mozzarella
Stuffed Mushrooms
Jalapeno Poppers
Buffalo Chicken Tenders
Fried Calamari
Stuffed Breads
Gourmet Pizza Bites

Served O'Deuvres

Choose 2

Lobster Roll
Coconut Shrimp
Clams Casino
Meatballs
Chicken Peanut Satay
Fried Cheese Ravioli
Wrapped Franks

Entres

Choose 2

Chicken Francaise
Chicken Rollatini
Chicken Parmigiana
London Broil w/Mushrooms
Eggplant Rollatini
Baked Scrod
Stuffed Filet of Sole
Baked Salmon

Salads

Choose 2

Mescaline Greens *with*
Balsamic Vinaigrette
Romaine Lettuce *with*
Caesar Dressing
Iceberg Lettuce *with*
Italian Dressing/Cheese
Spinach & Tomato Salad *with*
Lemon Dressing

Pasta

Choose 2

Penne with Marinara Sauce
Penne with Vodka Sauce
Rigatoni Carbonara
Manicotti
Stuffed Shells
Bow-Tie Pasta Primavera
Cavatelli with
Pesto Cream Sauce

Carving Station

Choose 2

Roast Beef Aujus
Porketta
Glazed Country Ham
Roast Leg of Lamb
Roast Turkey Breast
Stuffed Pork Loin
Steam Ship Round
of Beef (add \$4)

Accompaniments

Choose 2

Herb Roasted Potatoes
Garlic Mashed Yukon Gold Potatoes
Brown & Wild Rice Pilaf
Scalloped Potatoes
Seasonal Vegetable Medley
French Style Green Beans

Other Stations

Potato Station
Sushi Station
Seafood Station
Crepe Station
Venetian Station