

2014 Wedding Package Prices

The Classic Wedding Buffet

Four Hour Reception with a Three Hour Premium Open Bar \$75.00 per person

The Elegant Wedding Buffet

Five Hour Reception with a Four Hour Premium Open Bar \$85.00 per person

Castle Stations Buffet

Five Hour Reception with a Five Hour Premium Open Bar \$100.00 per person

Wedding Brunch Buffet

Five Hour Reception with a Four Hour Premium Open Bar \$95.00 per person

LaLuna Wedding

Four Hour Reception with a Four Hour Premium Open Bar \$95.00 per person

Castle Wedding

Five Hour Reception with a Four Hour Premium Open Bar \$105.00 per person

LaLuna Castle Wedding

Five Hour Reception with a Five Hour Top Shelf Open Bar \$125.00 per person

Grandioso Luna Wedding

Five Hour Reception with a Five Hour Top Shelf Open Bar \$155.00 per person

Saturday Evenings – add \$5.00 per person

*All Packages include: Champagne Toast, Cake Cutting, White or Ivory Linens,
Event Coordinator & Private Bridal Suite*

All Prices are subject to a 20% Facility Charge and 6.35% Ct State Sales Tax

Gratuity is NOT Included

Deposits are non-refundable

The Classic Wedding Buffet

Four Hour Reception with a Three Hour Premium Open Bar
Includes Champagne Toast, White or Ivory Linens,
Event Coordinator and Private Bridal Suite



Cocktail Hour

International Cheese Display with Assorted Flatbreads & Crackers
Tropical & Seasonal Fresh Fruit
Vegetable Crudité and Assorted Dips
Tuscan Bruschetta Station

Buffet Dinner

Pasta

(choose one)

Penne with Marinara Sauce

Penne a la Vodka

Rigatoni Carbonara

Salads

(choose one)

Mescaline Salad with Balsamic Vinaigrette

Caesar Salad

Garden Salad with Italian Dressing & Cheese

Buffet Entrées

(choose three - additional entrées are \$3.00 each per person)

Chicken Francaise

Roast Beef au jus

Baked Scrod

Chicken Marsala

London Broil with Mushrooms

Stuffed Filet of Sole

Chicken Piccata

Glazed Country Ham

Filet of Sole Florentine

Chicken Parmesan

Beef Stir Fry

Salmon with Dill Cream Sauce

Stuffed Chicken Breast

Pork Loin Pizziola

Baked Atlantic Salmon

Eggplant Parmesan or Rollatini

Porketta

Seafood Paella

Accompaniments

(choose two)

Herb Roasted Potatoes

Garlic Mashed Yukon Gold Potatoes

Brown & Wild Rice Pilaf

Scalloped Potatoes

Seasonal Vegetable Medley

French Style Green Beans

Dessert

Coffee, Tea & Decaf

Wedding Cake supplied by Customer

Options

Carving Station as one of three entrées for Roast Beef au jus, Baked Country Ham or Roasted Turkey Breast add \$3.00 pp
Or \$5.00 pp for Steamship Round of Beef

Carving Station in addition to three entrées for Roast Beef au Jus, Baked Country Ham or Roasted Turkey Breast add \$6.00 pp
Or \$8.00 pp for Steamship Round of Beef

Additional Options are Available upon Request

Bill Miller's Castle

834 East Main St., Branford, CT 06405
(203) 488-4583 www.billmillerscastle.com

The Elegant Wedding Buffet

Five Hour Reception with Four Hour Premium Open Bar
Includes Champagne Toast, White or Ivory Linens, Event Coordinator, Private Bridal Suite



Cocktail Hour

International Cheese Display with Assorted Flatbreads & Crackers
Tropical & Seasonal Fresh Fruit, Vegetable Crudité and Assorted Dips
Stuffed Mushrooms
Eggplant Rollatini
Wrapped Franks
Tuscan Bruschetta Station

Pasta

(choose one)

Penne with Marinara Sauce
Rigatoni Carbonara
Penne A La Vodka

Salads

(choose one)

Mescaline Greens with Balsamic Vinaigrette
Garden Salad with Italian Dressing
Traditional Caesar Salad

Buffet Entrées

(choose three - additional entrées \$3.00 each per person)

Chicken Francaise	London Broil with Mushrooms	Baked Scrod
Chicken Piccata	Roast Beef au Jus	Stuffed Filet of Sole
Chicken Parmesan	Beef Stir Fry	Filet of Sole Florentine
Chicken Marsala	Porketta	Baked Atlantic Salmon
Stuffed Chicken Breast	Pork Loin Pizziola	Salmon w. Dill Cream Sauce
Vegetable Primavera	Glazed Country Ham	Swordfish with Rigatoni
Eggplant Parmesan		Tilapia Putanesca
		Seafood Paella

Accompaniments

(choose two)

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

Dessert

Coffee, Tea & Decaf
Wedding Cake supplied by Customer

Optional

Carving Station as one of three entrées for Roast Beef au jus, Baked Country Ham or Roasted Turkey Breast add \$3.00 pp
Or \$5.00 pp for Steamship Round of Beef
Carving Station in addition to three entrées for Roast Beef au Jus, Baked Country Ham or Roasted Turkey Breast add \$6.00 pp
Or \$8.00 pp for Steamship Round of Beef
Additional Options Available Upon Request



Castle Stations Buffet



Five Hour Reception with Five Hour Premium Open Bar

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

Hot Hors d' Oeuvres

(choose 3)

Fried Mozzarella
Stuffed Mushrooms
Gourmet Pizza Bites
Jalapeno Poppers
Buffalo Chicken Tenders
Fried Calamari (original or NY Style)
Stuffed Breads

Cold Hors d' Oeuvres

(choose 3)

Olive Medley
Imported Cheese & Cracker Display
Vegetable Crudité with Dips
Melon wrapped in Prosciutto
Fresh Mozzarella with Tomatoes
Endive with Herbed Goat Cheese

Passed Hors d' Oeuvres

(choose 2)

Lox Roll
Coconut Shrimp
Clams Casino
Italian Style Meatballs
Peanut Chicken Satay
Fried Cheese Ravioli
Wrapped Franks

Penne with Marinara Sauce
Manicotti

Pasta

(choose 2)

Penne a la Vodka
Stuffed Shells
Cavatelli with Pesto Cream Sauce

Rigatoni Carbonara
Bow-Tie Pasta Primavera

Salads

(choose 2)

Mescaline Greens with Balsamic Vinaigrette
Classic Caesar Salad

Spinach & Tomato Salad with Lemon Dressing
Garden Salad with Italian Dressing

Entrées

(choose 2)

Chicken Francaise
Chicken Rollatini
Chicken Parmesan

London Broil with Sautéed Mushrooms
Eggplant Rollatini
Eggplant Parmesan

Baked Scrod
Stuffed Filet of Sole
Baked Salmon

Carving Station

(choose 1)

Roast Beef au jus
Roast Leg of Lamb (add \$2.00)

Porketta
Roast Turkey Breast
Steamship Round of Beef (add \$2.00)

Country Glazed Ham
Stuffed Pork Loin

Accompaniments

(choose 2)

Herb Roasted Potatoes
Scalloped Potatoes

Garlic Mashed Yukon Gold Potatoes
Seasonal Vegetable Medley

Brown & Wild Rice Pilaf
French Style Green Beans

Dessert

Wedding Cake provided by Customer
Coffee, Tea & Decaf

Additional Stations and Menu Options are Available



Wedding Brunch Buffet

*Five Hour Reception with Four Hour Premium Open Bar
Includes Linens, Champagne Toast, Private Bridal Suite and Event Coordinator*

Menu

Cocktail Hour

Cocktail Shrimp

Smoked Salmon

Seasonal Fruits

Assorted Salads

Bagels with Butter and Cream Cheese

Hot breakfast Buffet

Eggs Benedict with Hollandaise Sauce

Scrambled Eggs

Bacon

Sausage

Omelet Station

Our Chef will prepare your choice of omelets to order

Belgian Waffle Station

Prepared to order and served with assorted fruits and toppings

Carving Station

Choice of Roast Beef with au jus or Glazed Ham

Hot Luncheon Buffet

Chicken Parmesan

Penne a la Vodka

Italian Sausage with Peppers

Roasted Potatoes with Sautéed Onions

Vegetable Medley

Dessert

Wedding Cake supplied by Customer

Coffee, Tea & Decaf

Additional Menu Options Available



La Luna Wedding

Four Hour Reception with a Four Hour Premium Open Bar
Includes Champagne Toast, White or Ivory Linens
Event Coordinator and Private Bridal Suite

Cocktail Hour

International Cheese Display with Assorted Flatbreads & Crackers
Tropical & Seasonal Fresh Fruit
Vegetable Crudit  and Assorted Dips

Choice of Five additional Hors d' Oeuvres

Stuffed Breads (2 varieties)
Fried Calamari with Marinara
Fried Calamari NY Style (Spicy)
Fresh Mozzarella with Tomatoes
Italian Style Cocktail Meatballs

Buffalo Wings
Lobster Spring Rolls
Eggplant Rollatini
Clams Casino
Bruschetta

Beef Kabobs
Stuffed Mushrooms
Chicken Tenders
Wrapped Franks
Fried Mozzarella Sticks

Sausage & Pepper Skewers
Stuffed Mini Scallop Shells
BBQ Skewered Chicken
Melon with Prosciutto

Pasta

(served plated - choose one)

Penne with Marinara Sauce

Penne a la Vodka

Rigatoni Carbonara

Salads

(served plated - choose one)

Mescaline Greens with Balsamic Vinaigrette

Classic Caesar Salad

Garden Salad with Italian Dressing

Plated Entr es

(choose three)

Chicken Francaise
Chicken Piccata
Chicken Parmesan
Chicken Marsala
Stuffed Chicken Breast
Eggplant Parmesan

Prime Rib of Beef au jus – 16 oz.
Prime Rib & 2 Baked Stuffed Shrimp
Filet Mignon (add \$3.00)
Filet Mignon & Stuffed Lobster Tail (add \$5.00)
Stuffed Pork Chop
Pork Loin Rollatini

Baked Stuffed Shrimp
Stuffed Filet of Sole
Filet of Sole Florentine
Baked Atlantic Salmon
Salmon with Dill Cream Sauce

Accompaniments

(choose two)

Herb Roasted Potatoes
Scalloped Potatoes
French Style Green Beans

Garlic Mashed Yukon Gold Potatoes
Stuffed Potato

Brown & Wild Rice Pilaf
Seasonal Vegetable Medley
Broccoli with Cheese Sauce

Dessert

Coffee, Tea & Decaf
Wedding Cake supplied by Customer

Bill Miller's Castle

834 East Main St., Branford, CT 06405
(203) 488-4583 www.billmillerscastle.com



The Castle Wedding

Five Hour Reception with a Four Hour Premium Open Bar
Includes Champagne Toast, White or Ivory Linens,
Event Coordinator and Private Bridal Suite

Cocktail Hour

International Cheese Display with Assorted Flatbreads & Crackers
Tropical & Seasonal Fresh Fruit
Vegetable Crudité and Assorted Dips

Choice of Six additional Hors d' Oeuvres

Fried Calamari NY Style (Spicy)	Bruschetta	Fresh Mozzarella with Tomatoes
Fried Calamari with Marinara	Beef Kabobs	Italian Style Cocktail Meatballs
Sausage & Pepper Skewers	Clams Casino	Stuffed Mini Scallop Shells
Stuffed Breads (2 varieties)	Buffalo Wings	Fried Mozzarella Sticks
Melon with Prosciutto	Wrapped Franks	BBQ Skewered Chicken
Eggplant Rollatini		Lobster Spring Rolls
Chicken Tenders		Stuffed Mushrooms

Pasta

(served plated - choose one)

Penne with Marinara Sauce	Penne with Meat Sauce
Penne a la Vodka	Rigatoni Carbonara

Salads

(served plated - choose one)

Mescaline Greens with Balsamic Vinaigrette	Classic Caesar Salad	Garden Salad with Italian Dressing
--	----------------------	------------------------------------

Plated Entrées

(choose three)

Chicken Francaise	Prime Rib of Beef au jus – 16 oz.	Baked Stuffed Shrimp
Chicken Marsala	Prime Rib & 2 Stuffed Shrimp	Filet of Sole Florentine
Chicken Piccata	Filet Mignon (add \$3.00)	Baked Atlantic Salmon
Chicken Parmesan	Pork Loin Rollatini	Stuffed Filet of Sole
Stuffed Chicken Breast	Stuffed Pork Chop	Salmon w. Dill Cream Sauce
	Eggplant Parmesan	
	Filet Mignon & Stuffed Lobster Tail (add \$5.00)	

Accompaniments

(choose two)

Herb Roasted Potatoes	Garlic Mashed Yukon Gold Potatoes	Brown & Wild Rice Pilaf
Scalloped Potatoes	Stuffed Potato	Seasonal Vegetable Medley
French Style Green Beans		Broccoli with Cheese Sauce

Dessert

Coffee, Tea & Decaf
Personalized Wedding Cake

LaLuna Castle Wedding

Five Hour Reception with Five Hour Top Shelf Open Bar
Includes Champagne Toast, White or Ivory Linens,
Event Coordinator & Private Bridal Suite



Cocktail Hour

International Cheese Display with Assorted Flatbreads & Crackers
Tropical & Seasonal Fresh Fruit, Vegetable Crudité and Assorted Dips

Choice of Six additional Hors d' Oeuvres

Stuffed Breads (2 varieties)

Buffalo Wings

Clams Casino

Lobster Spring Rolls

Melon with Prosciutto

Wrapped Franks

Bruschetta

Fried Mozzarella Sticks

Fried Calamari with Marinara

Eggplant Rollatini

Beef Kabobs

BBQ Skewered Chicken

Sausage & Pepper Skewers

Stuffed Mushrooms

Fried Calamari NY Style (Spicy)

Italian Style Cocktail Meatballs

Fresh Mozzarella with Tomatoes

Chicken Tenders

Stuffed Mini Scallop Shells

Pasta (served plated - choose one)

Penne with Marinara Sauce

Penne with Meat Sauce

Penne a la Vodka

Rigatoni Carbonara

Salads (served plated - choose one)

Mescaline Greens with Balsamic Vinaigrette

Classic Caesar Salad

Garden Salad with Italian Dressing

Plated Entrées (choose three)

Chicken Francaise

Chicken Piccata

Chicken Parmesan

Chicken Marsala

Stuffed Chicken Breast

Eggplant Parmesan

Prime Rib of Beef au jus – 16 oz.

Prime Rib & 2 Baked Stuffed Shrimp

Filet Mignon (add \$3.00)

Stuffed Pork Chop

Pork Loin Rollatini

Filet Mignon & Stuffed Lobster Tail (add \$5.00)

Baked Stuffed Shrimp

Stuffed Filet of Sole

Filet of Sole Florentine

Baked Atlantic Salmon

Scrod Mediterranean

Accompaniments (choose two)

Herb Roasted Potatoes

Scalloped Potatoes

French Style Green Beans

Garlic Mashed Yukon Gold Potatoes

Stuffed Potato

Broccoli with Cheese Sauce

Brown & Wild Rice Pilaf

Seasonal Vegetable Medley

Dessert

Freshly Brewed Espresso, Coffee, Tea & Decaf

Personalized Wedding Cake and Your Choice of a Venetian Table or Chocolate Fountain

Bill Miller's Castle

834 East Main St., Branford, CT 06405
(203) 488-4583 www.billmillerscastle.com

Grandioso Luna Wedding

Five Hour Reception with Five Hour Top Shelf Open Bar
Includes Champagne Toast, White or Ivory Linens, Event Coordinator,
Private Bridal Suite and Private Label Red & White Wine on Tables

Champagne Fountain with Strawberry Garnish

Raw Bar

King Crab Legs, Chilled Jumbo Shrimp, Clams on the Half Shell, Poached Whole Salmon

Hors d' Oeuvres

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

Seafood Salad served Family Style

Choice of One Pasta

Penne Marinara	Penne a la Vodka	Rigatoni Carbonara
Manicotti		Cavatelli with Pesto Cream Sauce

Intermezzo

Choice of Sherbet

Main Entrée

served with Vegetable and Potato (choose three)
Prime Rib of Beef au jus – 16 oz. cut
Baked Stuffed Shrimp – Jumbo Shrimp with Seafood Stuffing
Salmon a Grate – Salmon baked with Bread Crumbs
Veal a La Luna – Sauteed Medallion of Veal topped with Mozzarella, Fresh Tomato & Peas
Surf & Turf – Filet Mignon and Two Baked Stuffed Shrimp

Venetian Table & Dessert

Fruit, Melon Trays, Pineapple Trays, Chocolate Mousse Cake, Tiramisu, Flambé Station,
Gelato Station, Cheesecake, Italian Pastries, Italian Cookies
Coffee, Espresso and Cappuccino Station, Cordials Station with
Sambuca, Drambuie, Brandy, Cognac, Amaretto, Anisette, Grand Marnier served in Chocolate Cordial Cups
Wedding Cake
Chocolate Fondue



Menu Options

Hors d' Oeuvres

Cold Hors d' Oeuvres

International Cheese Display with Assorted Crackers & Flatbreads
Fresh Vegetable Crudité with Dips
Fresh Mozzarella with Tomatoes
Olive Medley
Smoked Salmon
Melon with Prosciutto

Bruschetta
Tropical & Seasonal Fruit
Portobella Caprese
Endive with Herbed Goat Cheese
Tuscan Bruschetta Station

Chilled Shellfish

Clams on the Half Shell	MP	Smoked Salmon	MP
Oysters on the Half Shell	MP	Shrimp	MP
Lump Crab Meat	MP	Poached Salmon	MP
King Crab Legs	MP	Cracked Crab Claws	MP

Raw Bar

Chilled Jumbo Shrimp, Clams on the Half Shell, Oysters on the Half Shell, Smoked Salmon \$12.00 per person

Hot Hors d' Oeuvres

\$2.50 per person per item

Stuffed Mushrooms	Wrapped Franks	Gourmet Pizza Bites
Garlic Knots with Pesto Dipping Sauce	Jalapeno Poppers	

\$3.00 per person per item

BBQ Chicken Skewers	Fried Mozzarella Sticks	Stuffed Breads (2 Varieties)
Italian Style Cocktail Meatballs	Fried Cheese Ravioli	Buffalo Chicken Tenders

\$3.50 per person per item

NY Style Fried Calamari (spicy)	Buffalo Chicken Wings	Sausage & Pepper Skewers
Eggplant Rollatini	Stuffed Mini Scallop Shells	Beef Kabobs
Peanut Chicken Satay	Chicken Tenders	Fried Calamari
Lobster Spring Rolls	Stuffed Artichoke	Clams Casino
	Coconut Shrimp	

Salads & Pastas

Salads

Mescaline Salad w. Balsamic Vinaigrette	Classic Caesar Salad	Garden Salad with Italian Dressing
Spinach & Tomato Salad w. Lemon Vinaigrette	Seafood Salad	Italian Antipasto

Pastas

Bowtie Pasta Primavera	Cavatelli Bolognese	Penne Bolognese
Manicotti	Penne Pasta with Marinara	Penne a la Vodka
Cavatelli with Pesto Cream Sauce	Rigatoni Carbonara	Stuffed Shells

Menu Options

Entrées, Accompaniments & Desserts



Entrées – Poultry & Vegetarian

Chicken Cacciatore (P/B)
Chicken Milanese (P)
Chicken Piccata (P/B)
Stuffed Chicken Breast (P/B)

Chicken Francaise (P/B)
Chicken Oreganato (P/B)
Chicken Primavera (P/B)
Eggplant Rollatini (P/B)

Chicken Marsala (P/B)
Chicken Parmesan (P/B)
Chicken Rollatini (P)

Entrées – Beef & Veal

Beef Stir Fry (B)
London Broiled with Mushrooms (P/B)
Prime Rib & Two Stuffed Shrimp (P)
Filet Mignon (+\$2.00 pp) (P)

Italian Meatballs (B)
Roast Beef au jus (P/B)
Veal a La Luna (P)
Filet Mignon & Two Stuffed Shrimp (+\$3.00 pp) (P)
Filet Mignon & Stuffed Lobster Tail (+\$4.00 pp) (P)

Steak & Pepper Teriyaki (B)
Prime Rib of Beef au jus (16 oz.) (P)
Veal with Peppers & Onions (P)

Entrées - Pork & Lamb

BBQ Ribs (B)
Pork Loin Pizziola (B)
Stuffed Pork Chop (P)

Glazed Country Ham (P/B)
Pork Loin Rollatini (P)
Stuffed Pork Loin (P)

Italian Sausage & Peppers (B)
Porketta (P/B)

Entrées – Fish & Seafood

Baked Salmon (P/B)
Mussels Marinara (B)
Scrod Mediterranean (B)
Stuffed Filet of Sole (P/B)

Baked Scrod (B)
Salmon a Grate (P)
Seafood Paella (B)
Swordfish with Rigatoni (B)

Baked Stuffed Jumbo Shrimp (P)
Salmon with Dill Cream Sauce (B)
Sole Florentine (P/B)
Tilapia Putanesca (B)

Accompaniments

Garlic Mashed Potatoes
Twice Baked Potato
Broccoli with Cheese Sauce (P)

Herb Roasted Potatoes
French Fries
French Style Green Beans

Scalloped Potatoes
Brown & Wild Rice Pilaf
Vegetable Medley

Desserts

Brownies
Crème Brulee
New York Style Cheesecake
Coffee, Tea & Decaf

Carrot Cake
Ice Cream
Wedding Cake provided by Customer
Cappuccino

Cookie Trays
Tiramisu
Wedding Cake provided by Castle
Espresso

B = Available for Buffet Meal

P = Available for Plated Meal



Menu Options

Stations

Cold Antipasto Hors d' Oeuvre Station

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

Prosciutto Hors d' Oeuvre Station

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

Sushi Station

Selection of hand rolled Sushi & Sashimi Rolls with Wasabi and Soy Sauces.

Mashed Potato Station

Yukon Gold Mashed Potatoes served in Martini Glasses with a variety of toppings including; butter, sour cream, steamed broccoli, cheese, bacon bits and chives.

Carving Station

Choice of two items to be carved to order by our Chefs

*Baked Ham
Prime Rib of Beef au jus*

*Roast Leg of Lamb
Steamship Round of Beef
Roasted Turkey Breast*

*Tenderloin of Beef
Roasted Boneless Pork Loin*

Pasta Station

Choice of Two Pastas; Penne, Tortellini, Linguini, Bowtie or Cavatelli with a choice of two sauces; Marinara, Bolognese, Alfredo or Pesto to be prepared to order by our Chefs.

Salad Station

Iceberg Lettuce, Romaine Lettuce and Mesclun Spring Mix with an assortment of salad topping and dressings.

Children's Station

Chicken Fingers, Bite Sized Italian Meatballs with Marinara Sauce, Penne Pasta with Butter, Baby Carrots with Ranch Dip and Steamed Broccoli with Cheese Sauce.

Venetian Table

A large assortment of desserts including; assorted cheesecakes, fresh fruit, Italian cookies and pastries, crème brulee and tiramisu accompanied by Drambuie, Sambuca, Grand Marnier, Frangelica, Baileys and Amaretto DiSaronna served in Chocolate Cordial Cups.

Chocolate Fountain Fondue Station

Our beautiful cascading chocolate fountain with an assortment of delectable bite sized skewered sweets including; brownies, marshmallows, strawberries, pineapple chunks, cookies and bananas.

Candy Table

A large selection of assorted candy artfully displayed in glass containers.

Cappuccino Station

Freshly brewed Espresso and Cappuccino with sweeteners, milk, cream and an assortment of flavored syrups.

Event Options



At the castle we offer four ceremony sites. Our picturesque gazebo setting on the deck or the trellis under the trees are ideal for outdoor events. Indoors, we offer The Ballroom with a three story fieldstone fireplace or the Quaint Indoor Chapel.

Facility Options

On Site Ceremony – includes additional one hour's use of the Castle	\$450.00
Rehearsal for Ceremony	50.00 per hour
Event Set-up (includes Wedding Favors, or facility use)	50.00 per hour
Chair Covers	5.00 each
Chair Bows	1.50 each
Colored Napkins	1.50 each
Colored Table Covers	10.00 each
Microphone	50.00 each
Lectern	25.00 each
Projector & 12' Screen	250.00
Room Charges (does not include additional labor charges if necessary)	300.00 per hour
Additional Event Labor	25.00 per hour per staff member

Beverage Arrangements

Champagne:

Champagne Toast	\$ 2.50 pp
Champagne Fountain (One Hour)	3.50 pp

Full Bar:

4 Hours Premium Open Bar	\$ 21.00 pp
3 Hours Premium Open Bar	18.00 pp
2 Hours Premium Open Bar	15.00 pp
1 Hour Premium Open Bar	12.00 pp
Additional hours of Premium Open Bar	3.50 pp
Top Shelf Open Bar – in addition to Premium Open Bar	3.00 pp

Beer & Wine:

4 Hours Open Bar for Beer & Wine Only	\$ 17.00 pp
3 Hours Open Bar for Beer & Wine Only	14.00 pp
2 Hours Open Bar for Beer & Wine Only	11.00 pp
1 Hour Open Bar for Beer & Wine Only	8.00 pp
Additional hours of Open Bar for Beer & Wine Only	2.50 pp
Bottles of Red & White Wine for Tables	18.00 per bottle

Satellite Bar Location

Non-Alcoholic Beverages:

Soft Drinks	\$ 3.00 pp
Coffee, Tea, Decaf	2.00 pp
Espresso	2.00 pp
Cappuccino	3.00 pp