## Bill Miller's Castle

Invites you to join us for...

*"A Night in Camelot" Valentine's Day Dinner Dance* 

So many couples have expressed a desire to attend an event with us that we have planned a wonderful banquet on the most romantic evening of the year.

Private tables for two to twelve are available in limited supply, or join in the Camelot spirit at our long medieval tables. A plated dinner, complete with Roses for the Ladies, a Top Shelf Open Bar, a DJ for Dancing and, of course, a Champagne Toast are all included. You'll also have the opportunity to recreate a few moments of your special day by being announced to the other guests as you descend down our elegant castle stairway into the grand ballroom and share a special dance. Wear your gown, come in costume, or dress in semi-formal attire.

If you are interested in attending please click this link <u>RESERVATIONS</u> to reserve your tickets. We will then send you an email with another link to complete the process. Full payment and meal choices must be submitted prior to the event. All reservations <u>must</u> be completed by Wednesday, February 4, 2015. In case of inclement weather the event will be rescheduled for the following day (Sunday, 2/15/15).

We are looking forward to this magical evening and seeing you, your family and friends.

Yours, Cheri, Jan and Lisa Miller and the Staff at Bill Miller's Castle



A Night in Camelot

Dalentine's Day at Bill Miller's Castle

Saturday, February 14, 2015 from 7:00 PM – 11:00 PM Plated Dinner Includes Champagne Toast, Roses for the Ladies, Top Shelf Open Bar and DJ for Dancing \$95.00 per person <u>including</u> tax and gratuity

Hors D Cenvres

Grazing Table featuring a variety of Cheese, Crackers, Crisps, Chilled Fresh Vegetables and Dips Chef's selection of Premium Passed Hors d' Oeuvres including Clams Casino, Scallops Wrapped in Bacon, Spanakopita and more

## 1st Course Lasta

Mentine's

Penne a la Vodka Garnished with a Toasted Garlic Crostini

## 2nd Course Salad

Grilled Vegetable Terrine A tower of chilled marinated grilled vegetables layered with fresh ricotta cheese and dressed with a balsamic fig glaze

3rd Course Main Entrée

Choice of: Grilled Salmon with a White Wine, Lemon & Butter Sauce Grilled 8 oz. Filet Mignon with a Beef Demi Glaze Chicken Francaise Served with Chef's choice accompaniments

4th Course Dessert

Sweet Harmony A medley of fresh berries served in a scalloped chocolate shell drizzled with Mascarpone Sabayon Sauce Coffee – Tea – Decaf

> Bill Miller's Castle 834 East Main St., Branford, CT 06405 www.billmillerscastle.com (203) 488-4583

To make a reservation please use this link: <u>RESERVATIONS</u>