(Wedding Packages)

Thank you for your interest in Le Chambord. We are located in the beautiful countryside of Dutchess County and only one hour and fifteen minutes from mid-town Manhattan, situated on ten picturesque wooded acres.

Le Chambord is New York State's most exquisite restaurant and inn offering the finest cuisine and most comfortable accommodations for the perfect evening out, or a great weekend getaway. Our ballroom and restaurant are newly renovated.

Our restaurant is the highest rated in Dutchess County, four stars from Gannett Newspaper. The main floor of the 1863 Colonial Manor House has several elegant dining rooms. All rooms are graced with chandeliers, antique furniture and a gallery of magnificent American and European paintings.

We have 25 rooms at the inn, all featuring a private bath and canopy or four poster beds. Antiques and periodic reproductions, tapestry fabrics, wing back chairs, sofas and works of art also grace most rooms, and all are equipped with air conditioning, cable TV and wireless internet access.

After enjoying our complimentary European breakfast, spend the day touring the beautiful Hudson Valley with its many wineries, antique shops, auction galleries, and historic sites such as the Franklin Delano Roosevelt home and library, the magnificent Vanderbilt Mansion, Mills Mansion, Val kill, Eleanor Roosevelt's estate; the Culinary Institute of America and many shopping areas. Summer and winter sports are nearby; golf, swimming, horseback riding and cross country skiing, are all within a short distance. In summer enjoy a cocktail on our flower adorned terrace.......... in winter, sip coffee or brandy in front of the fireplace in our Marine Lounge.

The special room rate for our weddings for the year 2017 is \$119 for double occupancy, which includes a European breakfast. We accept most major credit cards.

We look forward to hearing from you. Please log onto our website at www.lechambord.com to view over 80 photos of our facilities.

Sincerely,

Roy Benich

Innkeeper

2737 Route 52 -Hopewell Junction -NY 12533
Phone & Fax: 845-221-1941
Website: www.lechambord.com E-mail:lechambord@aol.com

(Wedding Packages)

Platinum Package

Our gifts to you:

Five overnight guest rooms for your VIP guests – includes European breakfast

Personal Maitre D' service throughout your special day

Choice of table linen from the inn's available colors

Fresh floral centerpieces on all tables

Antique candelabras on bride & groom's table

Site for your wedding party's private cocktail hour

Wedding planner book by Beverly Clark

Place cards

Printed menus

Directional maps

Complimentary chair covers with sash in ballroom

Complimentary site for ceremony and chairs

Stretch limo for three hours with champagne, to be used the day of the wedding, or

to go to the airport for your honeymoon

(100 guest minimum for limo)

(Wedding Packages)

Platinum Package

Cocktail Hour:

Bar:

One hour of top shelf open bar

Chilled Seafood Bar:

An elegant ice sculpture, filled with shrimp cocktail and Mediterranean seafood salad

Butler Passed Hors d'Oeuvres:

Roast New York Strip Steak, Onion Marmalade on Crostini
Breast of Chicken Rangoon —Apricot Glaze
Italian Sausage Roll
Spanikopita
Coconut Chicken -with Mango Marinade
Scallops Wrapped with Bacon
Crabmeat Stuffed Mushrooms
Roasted Vegetables Risotto Balls
Wild Rice Blinis -with Smoked Norwegian Salmon
Brie Cheese in Puff Pastry, Dried Cranberries

Hot Smorgasbord Hors d'Oeuvres:

Swedish Meatballs Gnocchi w/ Mushroom Sauce

Chilled Smorgasbord Hors d'Oeuvres:

International Cheese Board
Beautiful Displayed Fresh Seasonal Fruits
Tuscan Antipasto Display
Tomato and Basil Bruschetta

(Wedding Packages)

Platinum Package

Stations:

Our chef will prepare the following three stations for your guests at the cocktail hour:

La Dolce Vita Station:

Sausage and Peppers Chicken Scaloppini with Garlic, Sun-dried Tomatoes and Artichokes

Pasta Station:

Penne A La Matriciana Tri-Colored Fusili A La Vodka

Carving Station:

Roasted Herbed Breast of Turkey with Cranberry Chutney Glazed Roast Loin of Pork

(Wedding Packages)

Platinum Package

Dinner:

Beverages:

Additional four hours of top shelf bar Champagne toast, white and red wine table service After dinner drinks and cordials available at bar throughout the event

First Course (select one):

Seafood Crepe Normand House Made Mozzarella, Roma Tomatoes, Fresh Basil and Extra Virgin Olive Oil Roast Portobello Mushroom Tapenade in Light Tomato Sauce Baked Brie in Puff Pastry with Apricot Pecan Chutney

Second Course (select one):

Mixed Baby Greens in a Citrus Balsamic Vinaigrette
Baby Spinach Salad with Strawberries and Sesame Dressing
Tri-Color Pasta with Pesto, Marinara or Vodka Sauce
Soup: Potato Leek, Minestrone or Sun-dried Tomato & Fennel Bisque
Intermezzo

Main Course - Duet, buffet or Choice of three (must be pre-selected):

Choice New York Strip Steak, Sauce Bordelaise
Choice Roast Prime Rib of Beef, Natural Au Jus (Not on Duet)
Fresh Tilapia, Sauce Grenoblaise
Herbed Baked Norwegian Salmon, Maltaise Sauce
Breast of Chicken Saltimbocca, Sauce Provencal
Breast of Chicken Francaise
Roast Stuffed Loin of Pork-with Chorizo Sausage and Dried Fruits, Portuguese Sauce,
Vegetarian: Eggplant Lasagna

(Entrees are served with chef's selection of starch and fresh vegetables)

2737 Route 52 -Hopewell Junction -NY 12533 Phone & Fax: 845-221-1941

(Wedding Packages)

Platinum Package

Wedding Cake:

Your beautiful wedding cake is included in your package. You will meet with our in-house pastry chef and help to custom design your cake.

Viennese Sampler:

Miniature Pastries, Petit Fours, Biscotti and Chocolate Covered Strawberries served on all tables after the wedding cake.

Coffee and tea service.

ONE WEDDING PER DAY

Anytime Fridays & Sundays	124	65 guest minimum
Anytime Saturdays	134	100 guest minimum
Anytime January - April	114	65 guest minimum

All wedding prices are subject to a 20% service charge and an 8.125% NYS sales tax

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Le Chambord Restaurant, Country Inn & Caterers (Wedding Packages)

Gold Package

Our gifts to you:

Honeymoon suite for your special day, with European breakfast

Personal Maitre D' Service throughout your special day

Choice of table lines from the inn's available colors

Fresh floral centerpieces on all tables

Antique candelabras on bride & groom's table

Site for your wedding party's private cocktail hour

Wedding planner book by Beverly Clark

Place cards

Directional maps

Complimentary chair covers with sash in ballroom

Complimentary site for ceremony and chairs

Stretch limo for three hours -with champagne, to be used the day of the wedding, or

to go to the airport for your honeymoon

(100 guest minimum for limo)

(Wedding Packages)

Gold Package

Cocktail Hour:

Bar:

One hour of top shelf open bar

Butler Passed Hot Hors d'Oeuvres:

Roast New York Strip Steak, Onion Marmalade on Crostini Coconut Chicken with Mango Marinade Roasted Vegetables Risotto Balls Wild Rice Blinis -with Smoked Norwegian Salmon

Hot Smorgasbord Hors d'Oeuvres:

Swedish Meatballs Gnocchi w/ Mushroom Sauce

Chilled Smorgasbord Hors d'Oeuvres:

International Cheese Board
Beautiful Displayed Fresh Seasonal Fruits
Tuscan Antipasto Display
Tomato and Basil Bruschetta

(Wedding Packages)

Gold Package

Stations:

Please select one from the following stations:

La Dolce Vita Station:

Sausage and Peppers Chicken Scaloppini with Garlic, Sun-dried Tomatoes and Artichokes

Pasta Station:

Penne A La Matriciana Tri-Colored Fusili A La Vodka

Carving Station:

Roasted Herbed Breast of Turkey with Cranberry Chutney Glazed Roast Loin of Pork

(Wedding Packages)

Gold Package

Dinner:

Beverages:

Additional four hours of top shelf bar Champagne toast and white and red wine table service After dinner drinks and cordials available at bar throughout the event

First Course (select one):

Seafood Crepe Normand House Made Mozzarella, Roma Tomatoes, Fresh basil and extra virgin Olive Oil Roast Portobello Mushroom Tapenade in Light Tomato Sauce Baked Brie in Puff Pastry -with Apricot Pecan Chutney

Second Course (select one):

Mixed Baby Greens in a Citrus Balsamic Vinaigrette
Baby Spinach Salad with Strawberries and Sesame Dressing
Three Color Pasta, with Pesto, Marinara or Vodka Sauce
Soup: Potato Leek, Minestrone or Sun-dried Tomato & Fennel Bisque
Intermezzo

Main Course - Duet, buffet or choice of two (must be pre-selected):

Choice New York Strip Steak, Sauce Bordelaise
Choice Roast Prime Rib of Beef, Natural Au Jus (Not on Duet)
Fresh Tilapia, Sauce Grenoblaise
Herbed Baked Norwegian Salmon, Maltaise Sauce
Breast of Chicken Saltimbocca, Sauce Provencal
Breast of Chicken Francaise
Roast Stuffed Loin of Pork with Chorizo Sausage and Dried Fruits, Portuguese Sauce.
Vegetarian: Eggplant Lasagna

(Entrees are served with chef's selection of starch and fresh vegetables)

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(Wedding Packages)

Gold Package

Wedding Cake:

Your beautiful wedding cake is included in your package. You will meet with our in-house pastry chef and help to custom design your cake.

Coffee and tea service.

ONE WEDDING PER DAY

Anytime Fridays & Sundays	100	65 guest minimum
Anytime Saturdays	110	100 guest minimum
Anytime January - April	90	65 guest minimum

All wedding prices are subject to a 20% service charge and an 8.125% NYS sales tax

(Wedding Packages)

Silver Package

Our gifts to you:

Honeymoon suite for your special day, with European breakfast Personal Maitre D' Service throughout your special day Choice of table lines from the inn's available colors Fresh floral centerpieces on all tables Antique candelabras on bride & groom's table Site for your wedding party's private cocktail hour Wedding planner book by Beverly Clark

Place cards

Directional maps

Complimentary chair covers with sash in ballroom

Complimentary site for ceremony and chairs

(Wedding Packages)

Silver Package

Cocktail Hour:

Rar

One hour of beer, wine and soft drinks

Butler Passed Hors d'Oeuvres:

Brioche Sausage Roll
Spanikopita
Coconut Chicken with Mango Marinade
Shrimp Salad on Endive Leaves
Roasted Vegetables Risotto Balls
Salami, Fresh Mozzarella and Roasted Peppers

Dinner:

Beverages:

Additional four hours of beer, wine and soft drinks, champagne toast

First Course (select one):

Tri-color Pasta, with Pesto, Marinara or Vodka Sauce Soup: Potato Leek, Minestrone or Sun-dried Tomato & Fennel Bisque Fresh Fruit Cocktail

Second Course:

Mixed Baby Greens in a Citrus Balsamic Vinaigrette

Main Course (select one or duet):

Fresh Tilapia, Sauce Grenobloise
Breast of Chicken Francaise
Breast of Chicken Marsala
Breast of Chicken Saltimbocca
Roast Loin of Pork with Portuguese Sauce
Vegetarian: Eggplant Lasagna

(Entrees are served with chef's selection of starch and fresh vegetables)

(Wedding Packages)

Silver Package

Wedding Cake:

Your beautiful wedding cake is included in your package. You will meet with our in-house pastry chef and help to custom design your cake.

Coffee and tea service.

ONE WEDDING PER DAY

Anytime Sunday thru Thursday	95	75 guest minimum
January-April any time or day	95	75 guest minimum

All wedding prices are subject to a 20% service charge and 8.125% NYS sales tax

(Wedding Packages)

Enhancements

Cocktail Hour Enhancements

Butler Passed Hors d'Oeuvres:

Baby Lamb Chops	10.00	per person
Shrimp Cocktail	6.00	per person
Maryland Lump Crab Cakes	6.00	per person
Scallops Wrapped in Bacon	4.00	per person

Parisian Tray (4.50 per person)

Country Pate, Boursin and Brie Cheeses, French bread and Seasonal Fruits

Italian Antipasti Table (7.00 per person)

Prosciutto de Parma, Genoa Salami, Cappicolo, Dried Sausage, Pravolone, Olives and Peppers, Beefsteak
Tomatoes, Fresh House made Mozzarella

Sushi and Sashimi Station (8.00 per person)

Beautifully displayed, freshly prepared with Sashimi Grade Fish and Seafood. Served with Pickled Ginger, Wasabi and Soy Sauce

Chilled Shellfish Display

An Elegant Ice Sculpture and a Display of Seafood with Sauces and Lemon:

Jumbo Shrimp Cocktail8.00 per personJumbo Shrimp, Little Neck Clams & Oysters on the Half Shell12.00 per person

Carving Station (4.00 per person)

Choice New York Strip Steak, Sauce Bordelaise Herb Roasted Breast of Turkey, Cranberry Chutney Served with Assorted Breads

Pasta Station (2.50 per person)

Imported Penne Pasta a La Vodka

Three Color Fussili Pasta -with Sun-dried Tomatoes, Fresh Vegetables, Chicken Broth & Extra Virgin Olive Oil.

Smoked Norwegian Salmon Station (6.00 per person)

With Chopped Eggs, Onions, Capers and Extra Virgin Olive Oil

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(Wedding Packages)

Dinner Enhancements

Upgraded Entree Choices

Filet Mignon	12.00	per person
New York Strip Steak	6.00	per person
Seafood Stuffed Jumbo Shrimp	5.00	per person
Norwegian Salmon	4.00	per person
Beef Wellington	16.00	per person
Rack of Baby Lamb (3 Double Chops)	16.00	per person

Dessert Enhancements

Viennese on the table (8.00 per person)

Platters of Miniature Pastries, Petit Fours, Biscotti, Chocolate Covered Strawberries, served after the wedding cake

Grand Viennese Table (12.00 per person)

A Display of Fresh Seasonal Fruit, French and Italian Pastries, Cakes, Tortes, Cookies, Chocolate Covered Strawberries, Trifle, Chocolate Mousse and Ice Cream Station

Super Deluxe Viennese Table (19.00 per person)

Grand Viennese Table Plus Candy Bar, Chocolate Fountain and an Additional Hour of Open Top Shelf Bar

Chocolate Fountain (6.00 per person)

A multi-tiered Chocolate Fountain flowing Imported Chocolate for Dipping, Fresh Strawberries, Pineapples, Bananas, Pretzels, Pound Cake, Cookies, Marshmallows, etc.

Gourmet Ice Cream Bar (6.00 per person)

Vanilla and Chocolate Ice Cream, Fudge Brownies, Cookies, Biscotti 's, Chocolate Sauce, and Assorted Toppings

Candy Bar (6.00 per person)

An assortment of different candies in different shapes and colors, presented in glass vases. A great item for your favors

(Wedding Packages)

Linen Enhancements

Standard table linen includes white floor length underlay, white overlay and choice of colors in house napkins; white chair covers with white sashes

Floor length underlay's and overlays – different colors	30.00 per table
Chair covers in different colors	7.00 per person
Chair sashes in different colors	2.50 per person
White chair covers for ceremony	2.50 per person

Ice Sculptures

Single Swan 350.00 Two swans forming a large heart 500.00

Candelabras

On guest tables At 20.00 per table Your flowers are included

Overtime Charges

Half-hour overtime with open bar 4.00 per person Full-hour overtime with open bar 7.00 per person

Or

Book the Marine Lounge for up to two additional hours 100.00 bar charge (per hour), plus cash or tab bar

All wedding prices are subject to a 20% service charge and 8.125% NYS sales tax

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