Castle on the Delaware

139 Stockton Ave., Walton NY (917) 348 7890

Wedding Packages

Includes: Champagne Toast All China, Glass, Silverware & Linens Overnight Accommodations for the Bride & Groom

If you prefer to use outside caterer (just food, outside alcohol is not allowed - liability insurance needed), please see the fees below:

Banquet Room Charge up to 3 hrs is \$500, 4 hrs + is \$950 Deposit to guarantee your wedding date is 50% of total estimate Linen rental fee - \$350 China, Silverware and Glass rental fee - \$450 Clean up fee - \$350

Fit for a King/Queen

Four Hour Premium Open Bar*

Top Shelf Liquors, Bottled Beer and Wines

Social Hour

Fresh Vegetables with Dip Gourmet Selection of Cheeses with Crackers Choice of Three White Glove Passed Hors D'Oeuvres

Appetizer

Shrimp Cocktail

Elegant Plated Dinner

Choice of Three Entrees

Dessert

Strawberries Dipped in Chocolate

Also included:
Champagne Toast
Chair Covers
Overnight Accommodations for the Bride and Groom

\$73.95 per person

Castle Romance

Three Hour Premium Open Bar*

Top Shelf Liquors, Bottled Beer and Wines

Social Hour

Choice of Four Hors D'Oeuvres

Elegant Dinner

Plated or Buffet Choice of Three Entrees

Dessert

Strawberries Dipped in Chocolate

Also included:
Champagne Toast
Chair Covers
Overnight Accommodations for the Bride and Groom

\$62.95 per person

Royal Love

Three Hour House Open Bar*

House Liquors, Domestic Beer and House Wines

Social Hour

Choice of Three Hors D'Oeuvres

Elegant Dinner

Plated or Buffet Choice of Three Entrees

Dessert

Strawberries Dipped in Chocolate

Also included: Champagne Toast Overnight Accommodations for the Bride and Groom

\$52.95 per person

Tying the Knot

Social HourChoice of Three Hors D'Oeuvres

Elegant Dinner
Plated or Buffet
Choice of Two Entrees

Champagne Toast

\$29.95 per person

Add three hours of House Open Bar* for \$28 per person

Hors D'Oeuvres

Package Selections

*Fresh Vegetables with Dip
*Gourmet Choices of Cheeses and Crackers
*Swedish Meatballs
*Bruchetta
*Mozzarella and Tomato Skewers
*Assorted Mini Quiche
*Spinach Pie with Ricotta Cheese
*Applewood Smoked Chicken Sliders with Apples and Cranberry Sauce
*Pulled Pork Sliders

Hors D'Oeuvres for an Additional \$2.00 per person

*Crabmeat Stuffed Mushroom

*Jumbo Shrimp Wrapped in Bacon

*Scallops Wrapped in Bacon

*Sushi (Vegetable Roll, Salmon Roll or Tuna Roll)

Buffet / Plated Entree Selections

Dinner includes Seasonal Green Salad, Potato or Rice, Fresh Vegetables, Rolls and Butter, Regular and Decaffeinated Coffee, Tea

Herb Crusted Prime Rib of Beef Au Jus (Add \$2.50 more per person)
Top Round of Beef with a Creamy Horseradish sauce
(Add \$50.00 to the above items if you wish to have a carver)

*Chicken Marsala
*Baked Fresh Salmon with Lemon Butter sauce
*Baked Tilapia with Mango Chutney Sauce
*Eggplant Parmesan
*Fettuccine Alfredo
*Pasta Primavera
*Vegetable Lasagna
*Lamb Shish Kebab
*Pan fried Winner Schnitzel from Pork with Cranberry Sauce
*Baked Tilapia with Mango Chutney Sauce

Rehearsal Dinner (Buffet)

Salads

Seasonal Green Salad with House Dressing Caprese salad

Please Choose Two Entrees

*Grilled Tenderloin Steak with Herb Butter
*London Broil with Burgundy Mushroom Sauce
*Sliced Roast Beef
*Winner Schnitzel with Cranberry Sauce
*Lamb Shish Kebab with Fresh Vegetables
*Chicken Parmigiana
*Applewood Smoked Breast of Chicken
*Seafood Newburg in Puff Pastry
*Fettuccine Alfredo

Also included:

*Seasonal Fresh vegetables *Choice of Potatoes, Rice or Risotto Cakes *Rolls and Butter *Dessert *Freshly Brewed Coffee, Decaffeinated coffee, Herbal Tea

\$24 per person

The above prices are subject to a 20% gratuity charge and 8% of sales taxes

Desserts

Please, choose one

*Apple Crisp

*German Chocolate Cake

*Baked Pie (Apple, Cherry or Pecan)

*NY Cheese Cake

*Carrot Cake

*Strawberry Short Cake

*Brownies or Blondies

*Mini Cannoli

*Rice Pudding

*Turkish Baklaya

Deluxe Desserts

Dessert Table

Including Combination of above Desserts \$4.00 per person

Dessert Tray

Including Cannoli, Chocolate Mousse Cups, Mini Fruit Tarts and strawberries Dipped in Chocolate
\$4.00 per person

The above prices are subject to a 20% gratuity charge and 8% of sales taxes

Bar / Wine Service Bar Service

Hosted bar	Open Bar
House Select Brands\$6.00	Prices are per person by the hour
Name Branдs\$6.00 anд ир	• • •
Domestic Beer\$4.00	bottled beer, wine and soda
Importeд Beer\$4.50	·
Wine by the Glass\$5.00	Адд \$1 for Bottleд Beers
Soft Drinks\$2.50	First Hour
Bottled Water\$2.00	Name Branдs\$15.00
	House Select Branдs\$12.00
Domestic Bottled Beer Selection	
Budweiser, Bud Light, Coors Light,	Second Hour
Michelob Light, Michelob Ultra	Name Branдs\$12.00
	House Select Brands\$10.00
Imported Bottled Beer Selection	
Heineken, Corona, Labatt Blue,	Each Additional Hour
Labatt Blue Light, Dream Machine,	Name Branдs\$11.00
Magic Hat #9	House Select Branдs\$10.00
	limit 4 bours for open bar
Kegs	,
U	Limited Open Bar
Domestic - \$275	Limited Open Bar includes Draft Beer,
Budweiser, Bud Light, Coors Light,	Wine and Soda
Yuengling	First Hour\$10.00
Ç Ç	Second Hour\$7.00
Import - \$310	Each Additional Hour\$4.00
Heineken, Dream Machine#9	
	House Wines \$28.95 per 1,5l bottle
	Chardonnay, White Zinfandel, Merlot,
Moscato, Cabernet Sauvignon, Pinot Grigio	
Champagne	
	\$18.95 per bottle or 4.00 per glass

The above prices are subject to a 20% gratuity charge and 8% of sales taxes