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*A* llow our professional wedding consultants to assist you with your special day.

We invite you for a personal consultation and private tour.



# Exclusive Features

Two elegant ballrooms

Complimentary suite for the bride and groom

All inclusive packages

Choice of four course served dinner, buffet dinner, or hors d’oeuvres reception

Private rooms and savings for your rehearsal dinner, or bridal shower

*Thank you for your interest in the Chateau Resort and Conference Center*

***All Wedding Packages Feature the Following:***

Butler passed Hors d’oeuvre Reception for One Hour

Champagne or Sparkling Cider Toast for all guests

White glove service

Cake cutting service

Optional cocktail arrangements: light, open, or cash bar

Private hospitality suite for the bridal party upon arrival

Complimentary suite with Champagne for the bride and groom

Complimentary breakfast for the bride and groom Preferred room rates for your out of town guests

White Floor Length Tablecloths

White Chair Covers

Hotel Centerpieces

Champagne Toast for all Guests

Premium Wine Service

Premium Liquor Service

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## **Begin with a Social Hour**

## **–** Unlimited for one hour

## Butler Passed and Stationed Hot Hors d’oeuvres

-Please select two-

Beef Brochettes

Petite Chicken Cordon Bleu

Swedish Meatballs

Italian Meatballs

Petite Franks in a Blanket

Miniature Spring Rolls

Petite Quiche Lorraine

Spinach and Cheese in a Phyllo Pastry

Baked Brie in a Phyllo Pastry with Raspberry Sauce

Chicken Satay

Chicken Quesadilla Cornets

Spinach and Mozzarella Cheese Stuffed Mushrooms

-Please select one

Crab Stuffed Mushroom Caps

Scallops Wrapped in Bacon

Coconut Shrimp

*Beef en Croûte*

*Cold Hors d’oeuvres*

*-Please select two*

Pesto Chicken Crostini

Sliced Fresh Fruit Presentation with Raspberry Yogurt Dip

Vegetable Crudites with Ranch Dip

International Cheese Cubes and Crackers with Mustard

Tomato and Roasted Red Pepper Bruschetta

# **Elegantly Plated Dinners**

## **Appetizer Selections**

-Please select one-

Honeydew Melon with Prosciutto

Penne Pasta in Sun dried Tomato and Shitake Cream Sauce

Seasonal Fresh Fruit and Berries

Strawberries Zabaglione

Mini Crab Cake with Pesto Mayonnaise and Roasted Red Pepper Coulis

***Salad Selections***

-Please select one- Tossed Salad

Caesar Salad

Vine Ripened Tomato, Mozzarella, and Basil over Mesclun Greens

Hearts of Romaine with Gorgonzola Cheese and Poached Pears in Orange Cognac Vinaigrette

Mixed Greens with Boursin Cheese, julienne Red Onion, and Roasted Red Peppers, Arugula, Pear, and Pecan Salad with crumbled Blue Cheese and Sweet Vinaigrette



## **Starch Selections** **Vegetable Selections**

-Please select one- -Please select one-

Twice Baked Potato Broccoli Florets

Chive and Garlic Mashed Red Bliss Potatoes Honey Glazed Carrots

Long Grain Wild Rice, Rice Pilaf Green Bean, Wax Bean, and Carrots Roasted New Red Potatoes Broccoli, Cauliflower, and Carrot Blend

## **Accoutrements**

Fresh Rolls and Butter

Fresh Brewed Coffee, Decaffeinated Coffee, Flavored Hot Teas,

& Iced Tea

# **Elegantly Plated Dinners**

## **Plated Entrée Selection**

## **Silver Entrée Selections**

-Please select two-

Honey Mustard Chicken Breast

Seafood stuffed Fillet of Flounder

Sautéed Chicken Piccata or Francese

Sliced Sirloin of Beef Bordelaise

Chicken Shitake

Pork Loin with a Mushroom Cream Sauce

Almond crusted Tilapia with a Mango Salsa

Baked Chicken with Traditional Bread Stuffing

## **Gold Entrée Selection**



Chicken Cordon Bleu

Grilled Salmon with Lemon Dill Beurre Blanc

Slow Roasted Sirloin with Brandied Green Peppercorn Demi-Glace

Petite Beef Filet Mignon and Jumbo Stuffed Shrimp

Shrimp and Jumbo Scallops Scampi over Linguini

Stuffed Chicken Felix

(stuffed with asparagus, crabmeat and imported cheeses)

Herb Crusted Chicken Breast with a Mango Salsa

Twin Tornadoes of Beef with Demi-Glace and Béarnaise Sauces

## **Platinum Entrée Selection**

Beef Wellington

Chicken Oscar

Broil Lobster Tail

Veal Chops with Mushroom Marsala

# **Grand Buffet Dinners**



## **Salad Selection**

-Please select three-

Antipasto Tray; Caesar Salad

Pasta Primavera Salad; Red Skin Potato Salad, Basil, Tomato, and Fresh Mozzarella Salad

Tossed Green Salad; Fresh Mixed Fruit Salad

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| ***Hand Carved Selection***  -Please select one-  Roast Turkey Breast with Country Gravy  Baked Ham with a Mango Chutney  Sliced Sirloin of Beef Bordelaise | ***Specialty Carved Selection***  -for and additional $5.00 per person per item-  Herb Crusted Pork Loin with Rosemary jus Lie  Slow Roasted Prime Rib au Jus  Leg of Lamb with Mint Jelly and Pan Jus |

## **Entrée Selection**

-Please select two-

Beef Tips with Onions and Peppers in Demi-Glaze

Grilled Pork Loin with Caramelized Apples and Onions

Broiled Haddock Provencal, Grilled Salmon with Dill Sauce

Roast Turkey with Traditional Stuffing, Chicken Jerusalem

Honey Mustard Chicken, Chicken Marsala, Chicken Piccata

Seafood Newburg with Rice, Crab Stuffed Fillet of Flounder

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| --- | --- |
| ***Starch Selection***  -Please select one-  Roasted Baby Red Potatoes  Chive and Garlic Mashed Potatoes  Long Grain Wild Rice, Rice Pilaf | ***Vegetable Selection***  -Please select one-  Broccoli Florets  Honey Glazed Baby Carrots  Broccoli, Cauliflower, and Carrot Blend |

***Accoutrements***

Fresh Rolls and Butter

Fresh Brewed Coffee, Decaffeinated Coffee, Flavored Teas, and Unsweetened Iced Tea

# **Hors d’oeuvre Reception**

## **Stationed Hors d’oeuvres**

-Unlimited for two hours-

Mirrored Presentation of Cheese and Crackers with Mustard

Mirrored Presentation of Fresh Fruits with Raspberry Yogurt Dip

Crudités Vegetables with Ranch Dip

## **Hand Carved Items**

-Please select one-

Roast Turkey Breast with Country Gravy

Baked Ham with a Mango Chutney

Sliced Sirloin of Beef Bordelaise

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## **Premium Hors d’oeuvre Selections**

-Butler passed and stationed-

-Please select one- Coconut Shrimp

Beef en Croûte

Crab Stuffed Mushroom Caps

Scallops Wrapped in Bacon

Petite Chicken Cordon Blue Bites

Antipasto Platter with Stuffed Salami Cornets

Baked Brie in a Phyllo Pastry with Raspberry Sauce

***Additional Hors d’oeuvres***

*-Please select four-*

Italian Meatballs

Swedish Meatballs

Miniature Spring Rolls

Assorted Petite Quiche

Chicken Quesadilla Cornets

Spinach and Cheese in Phyllo

Chicken Satay

Fried Mozzarella

Cheddar Jalapeno Poppers

Beef or Chicken Brochettes

Spinach Stuffed Mushrooms

# **Bar Options**



## **Open Bar**

-Unlimited for four hours-

Call Brand Liquors, Imported and Domestic Beer, Wine and Soda

Skky Vodka, Beefeaters Gin, Bacardi Rum, Jose Cuervo Gold Tequilla, Seagrams 7 Whiskey, Johnnie Walker Red Scotch, Jack Daniels Whiskey, Jim Beam Bourbon, Domestic & Domestic Light & Imported Beer, Chardonnay, Cabernet Sauvignon & White Zinfandel Wines

## **Light Bar**

-Unlimited for four hours-

Imported and Domestic Beer, Non-Alcoholic Beer, Red & White Wine and Soda

## **Cash Bar**

-Beverages sold by the glass-

Includes open bar selections and can be tailored to your wishes

**Premium liquor packages are available on open bar arrangements**

Absolute, Tangueray, Bacardi & Captain Morgan, Petron, Crown Royal, Dewar’s, Southern Comfort, Jim Beam, Domestic, Domestic Light & Imported Beer, Chardonnay, Cabernet, Merlot, White Zinfandel & Pinot Grigio

# Wedding Package Prices

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| --- | --- |
| Open Bar Light Bar | Cash Bar |
| Silver Plated Dinner Package $90 $80 | $70 |
| Gold Plated Dinner Package $100 $90 | $80 |
| Platinum Plated Dinner Package $110 $100 | $90 |
| Buffet Dinner Package $105 $95 | $85 |
| Hors d’oeuvre Package $85 $75 | $65 |

*-Price per person -*



***Package Price List***

Price is per person and subject to 22% service charge and 6% PA state tax.

Choice of three entrees are available for an additional $3.00 per person on plated dinners.

Buffets are limited to one and a half hours.

***Cash Bar and Host Bar Drink Prices***

Call Brands $7.50 Top Shelf or Cordials $8.50

Domestic Beer $5.00 Imported Beer $6.00

Wine $8.00 Soft Drinks $2.50

*Prices are based on a per drink basis. All cash bars and host bars are subject to a $150.00 fee per Bartender (maximum of 4 hours) plus 22% Service Charge and 6% tax.*

