

# Wedding Menus



*The Chateau Resort and Conference Center will make your wedding an event you will cherish forever.*

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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, bridal buffet,  
or hors d'oeuvres reception
- Personalized maitre d' service
- 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
  - Champagne or sparkling cider toast for all guests
  - White glove service
  - Wedding Cake and cake cutting service
  - Optional cocktail arrangements: light, open, or cash bar
  - Private hospitality suite for the bridal party upon arrival
  - Mirrored candle centerpieces
  - 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
- King and Queen Chairs

*Deluxe Selections*

This package is designed to exceed all of your wedding expectations, but can be individually tailored to the unique wedding of your dreams. Here are some of the extra features you may include:

*Viennese table*

Assorted petit fours, profiteroles, black forest rolls, & miniature

*Gourmet coffee and tea station.*

Assorted cordials, creams, flavored teas and biscotti

*Ice carvings*

*Beverage Fountains*

*Premium wine service*

*Premium liquor selections*

*Floor length tablecloths, overlays, and chair covers*



 *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 Crudités 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*

*-Please select one-*

Twice Baked Potato  
Chive and Garlic Mashed Red Bliss Potatoes  
Long Grain Wild Rice, Rice Pilaf  
Roasted New Red Potatoes

*Vegetable Selections*

*-Please select one-*

Broccoli Florets  
Honey Glazed Carrots  
Green Bean, Wax Bean, and Carrot Blend  
Broccoli, Cauliflower, and Carrot Blend

*Accoutrements*

Fresh Rolls and Butter  
Wedding Cake  
Fresh Brewed Coffee, Decaffeinated Coffee, Flavored Teas,  
and Unsweetened Iced Tea



*Elegantly Plated Dinners*

*Plated Entrée Selection*

*-Please select one-*

*Silver Entrée Selections*

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

*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

*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  
Wedding Cake  
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

## *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  
Cocktail Franks  
Fried Mozzarella Corrozza  
Cheddar Jalapeno Poppers  
Beef or Chicken Brochettes  
Spinach and Cheese Stuffed Mushrooms





## *Bar Options*

### *Open Bar*

*-Unlimited for four hours-*

Branded call liquors, imported and domestic beer, wine, flavored coolers, soda, and juice

### *Light Bar*

*-Unlimited for four hours-*

Imported and domestic beer, wine, flavored coolers, soda, and juice

### *Cash Bar*

*-Beverages sold by the glass-*

Includes open bar selections and can be tailored to your wishes

### *Premium Beverages*

Premium liquor packages are available on open bar arrangements

Premium wine packages are available on open bar arrangements

Premium wine service is available with dinner packages

### *Premium Beverages and Specialty Selections*

Champagne bar

Martini bar

Cordial bar

Cognac and brandy bar

Mimosa or Sangria Punch

Gourmet coffee station with cordials



*Wedding Package Prices*  
-Price per person-



*Package Price List*

	Open Bar	Light Bar	Cash Bar
Silver Plated Dinner Package	\$75	\$65	\$55
Gold Plated Dinner Package	\$85	\$75	\$65
Platinum Plated Dinner Package	\$95	\$85	\$75
Buffet Dinner Package	\$90	\$80	\$70
Hors d'oeuvre Package	\$70	\$60	\$50

*Price is per person and subject to 18% service charge and 6% PA state tax.*

*Choice of two entrees is available for an additional \$2.00 per person on plated dinners.*

*Buffets are limited to one hour but can be tailored to your wishes.*

*Cash Bar and Host Bar Drink Prices*

Call Brands	\$6.50	Top Self or Cordials	\$7.50
Domestic Beer	\$4.00	Imported Beer	\$5.50
Wine	\$7.00	Soft Drinks	\$2.50

*Prices are based on per drink basis. All cash bars and host bar are subject to a \$50.00 service fee per bartender.*





The  
**Chateau**  
Resort & Conference Center

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