

# Wedding Menus



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

*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-

- Chicken Lemon Grass Dumplings
- Penne Pasta in Sun dried Tomato and Shitake Cream Sauce
- Seasonal Fresh Fruit and Berries
- 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-

- Risotto
- 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 Carrots
- 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-

Chicken Cordon Bleu

Seafood stuffed Fillet of Flounder

Eggplant Roulade

Sliced Sirloin of Beef Bordelaise

Sauteed Pasta

Pork Loin with Caramelized Apples and Onions

Baked Salmon with Lemon Beurre Blanc

Chicken Oscar tipped with Crabmeat, Asparagus & Swiss Cheese

#### *Gold Entrée Selection*

Chicken Cordon Bleu

Baked Salmon with Lemon Dill Beurre Blanc

Slow Roasted Sirloin with Brandied Green Peppercorn Demi-Glace

Jumbo Stuffed Shrimp

Seafood Stuffed Filet of Flounder

Stuffed Chicken Felix

(stuffed with asparagus, crabmeat and imported cheeses)

Herb Crusted Chicken Breast with a Mango Salsa

Prime Rib with Au Jus and Horseradish Sauce

#### *Platinum Entrée Selection*

Beef Wellington

Petite Beef Filet Mignon

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  
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  
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  
Skyy Vodka, Beefeaters Gin, Bacardi Rum, Jose Cuervo Gold Tequila, 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

All Bars are subject to a \$200.00 Bartender Fee for Four Hours Maximum, per Bartender



# Wedding Package Prices

-Price per person -



## Package Price List

	Open Bar	Light Bar	Cash Bar
Silver Plated Dinner Package	\$133.68	\$121.35	\$90.52
Gold Plated Dinner Package	\$146.62	\$134.29	\$103.46
Platinum Plated Dinner Package	\$159.55	\$147.22	\$116.39
Buffet Dinner Package	\$159.55	\$147.22	\$116.39
Hors d'oeuvre Package	\$127.22	\$114.89	\$84.06

Price is per person inclusive of 22% service charge and 6% PA state tax.  
 Choice of three entrees are available for an additional \$3.88 per person on plated dinners.  
 Buffets are limited to one and a half hours.

## Cash Bar and Host Bar Drink Prices

Resort Brands	\$8.00	Top Shelf or Cordials	\$9.00
Domestic Beer	\$5.00	Imported Beer	\$6.00
Wine	\$8.00	Soft Drinks	\$3.00

Prices are based on a per drink basis. All cash bars and host bars are subject to a \$200.00 fee per Bartender (maximum of 4 hours) plus 22% Service Charge and 6% tax.