

# Beardslee Castle

*Celebrating our 27th year as the Mohawk Valley's Premier Wedding Venue*

*Wedding Menus 2023 .v1 effective Feb 2, 2022*

*for events booked between November 1, 2022 through December 31, 2023*

*Thank you for considering Beardslee Castle in your wedding plans.*

*Congratulations on your engagement!*

*We hope your day at the Castle will become a very special memory!*



The most important 'detail' for any reception is seamless execution, where timing isn't ever an issue and the service is both attentive and unobtrusive, allowing you to enjoy every minute of your day without worry.

In planning a Castle wedding you work directly *with our professional managers, not a sales staff.*

Lynn & Jennifer will be there for you throughout your planning, through your rehearsal and ceremony, if you choose to get married on the grounds, and throughout your reception day from the moment you arrive until the last guest leaves.

We have hosted over 2500 events at the Castle over the past 28 years *under the same ownership, chef, and dining room management.*  
We can assist you with a wide range of options to personalize your reception.

Our cuisine is second to none in the area and flexible to accommodate your special requests, tastes, or desires. Chef/Owner Randall Brown personally oversees the preparation and serving of your dinner.

Feel free to call on us at *any time with any questions!*  
315-823-3000

*email : [info@beardsleecastle.com](mailto:info@beardsleecastle.com)*

*for photos of the Castle, the food, and past weddings please visit us at [beardsleecastle.com](http://beardsleecastle.com), Facebook & Instagram*

*Thank you,*

*Lynn Brown & Jennifer Leskovar*

*Lynn & Jen offer a combined 55 years background hosting events at Beardslee Castle  
Dining Room managers & Wedding Coordinators*

*Chef/Owner Randall Brown*

*...and the incredible staff of Beardslee Castle*

## *our Guarantee of Quality*

We take great pride in presenting delicious food with warm attentive service in an unsurpassed setting.  
Everything we prepare is made fresh here in our kitchens. All of our produce is fresh.  
During summer months we grow many of our vegetables, edible flowers, and herbs organically.  
We have close relationships with local growers providing the finest farm-to-table produce and meats.  
We use only fresh fish and choice meats of the highest grades available.  
Chef Randall Brown and his staff prepare dishes that are wonderful in taste and presentation.  
The management and staff give their personal attention to every detail of service.

## *Frequently asked questions...*

### **I'm overwhelmed by the planning... how can you help us?**

Lynn & Jennifer have helped thousands of brides plan their events at the Castle. They have seen everything imaginable. We can assist you in finding sources for almost anything you want for your reception or ceremony... everything from DJ's, photographers, horse & carriage, to butterflies-in-boxes. They help with your seating, timing, and coordination of all the people you hire to make your day special. Personal consultations with Lynn & Jen are not limited. If you are having your ceremony here they will help coordinate your rehearsal. The day of your wedding they are here before the first person arrives and until the last guest leaves.

**How many guests can you accommodate?** We have to comply with existing occupancy regulations at the time of your event. We seat up to 190 guests in our beautiful banquet room. This *usually* allows for invitation lists up to 200 people. Our standards for comfort: not overcrowding tables and ample aisle space so no one has to push between tables. We have one staff member for every 12-15 guests and two wedding managers to oversee timing of your entire reception. A separate banquet kitchen staff is personally supervised by Chef-Owner Randall Brown.

**What types of menus do you offer?** Our regular offerings include plated sit-down dinners, buffets, family style buffets and brunches. We can also customize menus for Cocktail-Style parties where guests mingle with passed hors d'oeuvres and serving stations. Rehearsal dinners can be arranged as dinners in the dining room (menu printed & personalized) or as cocktail & hors d'oeuvres events in The Dungeon.

**Can we schedule a tasting before our event?** Many regular dinner menu items are the same or similar to the wedding menu so having dinner at the Castle will give you a good indication of the style of our cuisine. Our regular dining room breads, spreads, soups, dinner salads, dressings, wines, potatoes, rice, sautéed vegetables, pastas and sauces etc. are the same for weddings. Once you've reserved your date you might like to schedule a tasting to decide on your menu. Many dishes are traditional (roast beef, turkey, ham) and probably don't need to be tasted. Because we do not regularly roast prime rib for the dining room it is not available for tasting. We use choice grade rib eye for the prime rib, nicely seasoned. Often it's the hors d'oeuvres selection or the sauces, salad dressings or different types of stuffed chicken that couples like to try ahead of time. Tastings are treated as regular dinner reservations (during regular dinner hours in the dining room). Tasting dinners start at \$25 per person, please inquire. If you select the premium dinner or premium buffet packages the charge for your tasting dinner for the bride and groom will be deducted from your final billing. *You should schedule your tasting including selected dishes at least 2 weeks in advance, subject to our availability. We prefer to avoid Saturday night tastings. A good suggestion for 2 people tasting is no more than 3 entrees, 3 appetizers and 5 hors d'oeuvres.*

**Can you change anything on your menu? Can you handle special diet requests?** We specialize in customized weddings; nothing in these menus is etched in stone. If you have a different idea for anything or would like us to come up with additional options let us know. If you see a menu at another site bring it to us and we'll give you a quote for a comparable event. We often accommodate requests for meals for allergies, including gluten-free requests. Due to the higher cost of gluten free breads and ingredients there is a \$5 surcharge for gluten-free guests. Vegetarian or vegan meals can be ordered. All allergy requests should be made at least one week before your event. Please let us know where any guests with special dinner needs are seated. (1 gluten free at table 3 etc)

**What do you provide at no cost?** Each table is set with two layers of white linens although we have a wide variety of other colors available for only \$5 per non-white color per table... please let us know your color selections at least one month ahead or as soon as you decide. Seasonal colors may not be available with late notice (Red at Christmas, Orange and Black at Halloween etc). Table number signs are provided, 3 votive candles per table, gift baskets if needed, fully skirted head table, cake table, gift table, table for DJ, a personalized menu at each table for sit-down dinners, and more. For the month of December we can include a Christmas tree and seasonal mantle decorations. Coordination of wedding rehearsals and ceremonies are no additional cost. Tasting dinners for 2 for premium dinner packages are complimentary.

**Do you provide a room where we can get ready if our ceremony is at the Castle?** We can provide a beautiful room 90 minutes in advance of your start time through the night on the main floor that overlooks the side gardens for \$75, including bottled water, a platter of cheese & crackers and complimentary bottle of champagne. If you would like drinks or hors d'oeuvres in the room there are several upgrades available to our bridal room option. For \$175 you receive the room 90 minutes in advance of your start time through the night including bottled water, coffee or iced tea, 2 bottles of premium California champagne, platters of premium hors d'oeuvres of the chef's choice (serving 8) and complimentary secure storage of valuables during your event. Note: use of the bridal room for the full night on New Years Eve, Valentines day, or the Friday and Saturday nights of 'valentines weekend' is subject to an additional fee of \$400. We ask you do not bring in outside food or beverages. Additional time before your event is \$30 per hour subject to the room being available. There may be some restrictions on hair/make-up done on site, please inquire.

### **Can you recommend Florists, Cakes, Photographers, DJ's, or accommodations?**

Once you have booked your event we can provide you with a listing of local sources for flowers, photographers, horse and carriage, DJ's, bands, wedding cakes, accommodations, justice-of-the-peace, etc.

### **Is the banquet room handicapped accessible?**

A ramp is available from the back driveway. Guests may park and leave their cars. Restrooms are all accessible.

### **Can I hold my ceremony here?**

Many couples use the beautiful grounds and gardens of the Castle for their ceremony. Several locations and set-ups can be suggested. We are always prepared with back-up options inside if the weather turns. Outdoor ceremony set-ups are \$4 per person and include set-up of all chairs, breakdown, and rehearsal time/coordination. Microphone/stand and amplifier for ceremony is \$75. Sound/Speaker for ceremony music with attendants to cue/start/stop music at \$75 (you provide iPod or phone with adaptor with your music selection, Bluetooth connections will not work). For everything...Microphone/Stand/ceremony music with attendant \$125.

### **This is a great setting, how can my guests enjoy the entire facility?**

Your guests are free to enjoy the Castle grounds before, during and after the reception. During winter months guests can sit by a warm fire. Our Dungeon Bar & Grill is a great spot if you want to keep the party going after the DJ is done. We stay open as long as guests are here...up until 2 AM or as late as current regulations allow. If you wish to extend your DJ hours we can accommodate you. Please inquire on details.

### **Do you accommodate children?**

Some children are happiest with chicken tenders & fries or pasta at \$14. With buffets & family style menus children 10 and under are half price. *Children who leave the banquet room must be under the direct supervision of an adult.*

### **Do I have to serve dinner to the DJ and photographer? Are there guidelines for the professionals I hire?**

That's between you and your hired professionals. With buffets & family style menus DJ's or Photographers are ½ price. Please inquire for sit down options. We will provide you with a list of guidelines for your DJ or band to help them with loading in and setting up. The guidelines also ensure that the timing of your event is coordinated by our banquet managers. Quite often (in other facilities) the DJ is left to set the timing or coordination of events. We want to be sure that the reception is timed according to your wishes.

### **What are the smoking laws?**

All restaurants in New York are non-smoking, even for private events. Guests who would like to smoke may go outside the second floor exit (ramp) or outside the main floor side doors. We provide ashtrays.

### **I've never done a seating chart... can you help us?**

We provide you with a diagram of the dining room including the maximum size for all of the tables. We keep a copy of the same diagram so any questions can be answered accurately over the phone. You can either write out seating cards or provide us with a seating list (alphabetized by last name) and we take care of directing your guests to their tables.

### **What kind of decorations can we use?**

Besides the blessing of beautiful architecture, a completely set banquet room has an elegant look all by itself. We leave additional decorating to your personal tastes. Buffet displays and hors d'oeuvres tables are decorated with flowers & greens or other seasonal displays. Color linens can add a great accent. Any items you place on the table (favors for example) will give the room an overall color scheme once repeated at all the settings. We have a few restrictions... we ask that nothing be attached to the walls or ceilings (window frames and stair areas are permissible but please inquire first). We do not allow any confetti, birdseed or rice both inside and outdoors. Please avoid any decorations that have glitter applied to them, there will be a \$100 cleaning charge. If you are at all unsure please ask in advance. Decorations can often be dropped off in advance with instructions for placement. There will be an additional charge of \$50 if our staff has to assemble decorations (tying bows on chairs, chair covers, taking things out of bags or boxes or otherwise assembling centerpieces, melting candles into candleholders so they stay put, and so on). Charges are at the discretion of management and only serve to cover additional staffing costs. Please inquire.

### **Many of my guests are travelling. Are there nearby hotels? Are there taxis, uber or shuttlebuses?**

We have lists of outstanding local Bed & Breakfasts and hotels for you. There is a Travelodge (formerly the Best Western) in Little Falls with 60 rooms and additional hotels in Herkimer. There are at least 2 local bus services that can provide shuttle service to nearby hotels. Taxi service is available by phone. Advance taxi reservations are suggested if using a taxi service. There is limited ride sharing/Uber availability in the area.

### **What times can I hold my reception?**

Day weddings should start no later than 12:00 and must conclude by 4:00. (if you have a ceremony here you should start as early as possible but no later than 11:30). Evening weddings may start no earlier than 5:30 (ceremony or reception) **Evening hours:** On occasion, people request that their DJ play 5 hours when our bar packages and most DJ packages are 4 hours. If so the bar can remain open on a tab bar (no charge for the extended DJ time) or you can go to a cash bar (\$200 for the additional DJ hour). If your DJ service is extended to a 6<sup>th</sup> hour there is a \$400 charge. Once the DJ or band stops, the bar will be closed, guests are welcome to move to the Dungeon bar if they wish to keep the party going and servers may begin resetting the dining room. The Dungeon will stay open so long as there are guests who wish to drink. By law we must close by 2am. We must abide by, and you agree to adjust guest count as needed to comply with, New York state hours and capacity regulations at the time of your event.

## *hors d'œuvres ...passed butler style by our experienced staff*

### **Create a wonderful first impression! Priced for continuous serving for a one hour cocktail hour followed by dinner.**

*Guests frequently skip a meal or postpone eating before a reception. Hors d'œuvres provide a nice teaser to the meal, taking the edge off an appetite, providing a subject for conversation, and presenting a variety of exciting bursts of flavor. While most wedding dinners are designed to appeal to a wide variety of tastes, hors d'œuvres can be more adventurous.*

*If you offer passed hors d'œuvres we require a minimum of two selections but recommend three to five selections for an elegant cocktail hour.*

#### **Crostini...**

*(our homebaked crostini starts as fresh baguettes that are sliced into ovals, seasoned with olive oil and spices and baked to a delicate crunch)*

- crostini with marinated artichoke spread, fried artichoke hearts and capers 2.65
- crostini with hummus, roasted red bell pepper, goat cheese 2.50
- crostini with basil pesto cream cheese topped, plumped sundried tomatoes 2.50
- crostini with melted bleu cheese, red onion & pepper relish 2.65
- crostini with sundried tomato pesto, pine nuts, parmesan cheese 2.65
- crostini with brie, mission fig, candied pecan 2.90
- crostini with Utica greens (escarole, spicy cappicola, garlic butter, breadcrumbs, hot peppers, parmesan) 2.90
- crostini with chicken-pineapple-walnut salad, red grapes, dill 2.80
- beef-on-weck crostini style- sliced roast beef on crisp caraway crostini with horseradish, sea salt 2.90

#### **meat free & tasty...**

- antipasti kabob: tortellini, artichoke heart, kalamata olive, tomato, sweet red pepper 2.80
- caprese skewer: fresh grape tomatoes, basil, buffalo mozzarella, sea salt 2.85
- potato skins with farm cheddar, scallions, aioli, diced bell pepper 2.60
- 3 cheese quesadilla... jack, cheddar & mozzarella with scallions & baby spinach 2.65
- tender asparagus baked with parmesan on foccacia toasts with lemon dill aioli 2.75
- mushrooms stuffed with red bell pepper & red onion relish 2.75
- mushrooms stuffed with spinach, feta & roasted red bell pepper 2.75
- mushrooms stuffed with bleu cheese breadcrumbs with white balsamic drizzle 2.75
- smoked gouda cheese-walnut-parsley fritters with tomato basil dipping sauce 2.75
- grilled golden pineapple skewers with mango sauce and sesame seeds 2.50
- crisp fried tofu with wasabi mayonnaise, pickled ginger and soy dipping sauce 2.00
- nori maki - vegetable sushi rolls (rice, pickled radish, cucumber) pickle ginger, wasabi, soy 2.75
- Pickwick Caramelized onion English cheddar grilled cheese with smoked onions on Heidelberg peasant bread 2.95
- red grapes crusted with bleu cheese & walnuts 2.60

#### **...from the sea**

- shrimp, citrus, avocado salad, cucumber cups, lemon zest 3.35
- house smoked salmon, dill, red onion, lemon pepper cream on cucumber rounds or bagel chips 2.95
- roasted corn relish & pan blackened shrimp on corn chip cups 3.30
- deconstructed tuna roll: smoked tuna, soy-garlic sushi rice, fried wonton with nori garnish + wasabi mayo 3.75

#### ***the following seafood priced per piece (we recommend 1 ½ to 2 pieces per guest)***

- chilled jumbo shrimp cocktail, lemon & cocktail sauce 3.
- gulf shrimp wrapped in bacon with roasted garlic barbecue sauce 3.25
- seared sea scallop, snow pea julienne, red curry & mango 3.50
- sea scallops wrapped in bacon, citrus jerk barbecue sauce 4.00
- seafood mojito spoons.. citrus, bay scallops, baby shrimp, avocado & onion, lime mint rum glaze 2.95
- Prince Edward Island mussels in spoons...a la marinara or dijonnaise 1.75
- clams casino.. Rhode Island Littleneck clams broiled with garlic butter, bacon, pepper & onion 3.75
- raw Littleneck clams on the half shells, citrus mignonette 3.00
- shrimp & snow pea skewer, orange ginger garlic sauce 3.40

#### **...meaty morsels**

- barbecue meatballs... pork and beef seasoned meatballs with our savory barbecue sauce 2.75
- skewered buffalo chicken tenders, wing sauce 2.75
- pork spring rolls with tomato & pepper scented soy rice wine sauce 2.90
- mushrooms Florentine... stuffed with spinach, sausage and parmesan 2.75
- marinated & grilled sirloin beef & tomato kabobs with hickory barbecue glaze 2.65
- ginger sesame pork satay kabob, Thai peanut sauce 2.90
- house pulled pork, whiskey barbecue, zingy slaw on cornbread toasts 3.25
- grilled chicken satay kabob with citrus barbecue sauce 2.75

#### **...priced per piece**

- petite filet mignon sliders... beef tenderloin with arugula, horseradish & red onion 3.95 per piece
- grilled spiced lamb chops, mint tzatziki yogurt sauce 3.95 per piece

## *hors d'œuvres displays* on tables, with plates & cocktail napkins. presented in baskets, antique platters and plates.

### **Fresh Fruit & Vegetable platters 6.50 per person**

seasonal fruit: cantaloupe, honeydew, watermelon, grapes, pineapple, strawberries, oranges, grapefruit ...with fruit & yogurt dip  
seasonal veggies: carrots, celery, broccoli, cauliflower, olives, red & green bell peppers, cherry tomatoes, cucumbers ... Caesar dip

**Domestic Cheese 6.50 per person** New York Cheddar, Swiss Cheese, Provolone, Jalapeno Jack Cheese, Beardslee's Beer Cheese Dip with assorted crackers, crostini, garnished with fresh grapes

### **Farm Cheeses 16. per person**

**Cheddars:** Wensleydale with Cranberries, Pickwick with caramelized onions, 3-month River Rat New York,

Cabot Horseradish cheddar, Dubliner Irish, Meyenberg Farms goat cheddar,

**Soft Cheeses:** double cream brie with dried fruit, fresh mozzarella+herbs/basil+olive oil,

**Bleu:** Gorgonzola, Smoked Roth 'Moody Bleu', Stilton

**Goat Cheese:** Goat Cheese + sundried tomato pesto, Fresh goat cheese fondue, Jones Family Farms Goat cheese with herbs,

**Other:** Monterrey Jack with hot peppers, Beardslee horseradish beer cheese dip, 3-month Manchego, Provolone, Havarti + Dill, Muenster, Cippoline y Balsamico (aged cheddar with balsamic and onion), smoked gouda, Asiago, Pecorino Romano served with fresh grapes, melon, hot pepper jam, fig jam, sliced green apple, flatbread crackers & croustades.

*selections may change based on availability*

### **Mediterranean Table 15. per person (50 person minimum)**

...an elegant, hors d'oeuvres display table of fresh foods in the style of southern France, Italy, Greece, and Spain

stuffed grape leaves with tzatziki, falafel, three olive-tapenade with crostini, house hummus with pita, pepperoncini, house tabouleh, roasted balsamic vegetables, pickled veggies/giardinara, kalamata olives, marinated spiced green olives, Castelvetro olives, Marcona almonds, marinated artichoke hearts, grilled Portobello & lemon salad, chic pea salad, tomato mozzarella salad, cous-cous raisin & pinenut salad, basil orzo, marinated mushroom salad, eggplant chips with caponata, hard salami/cappicola/sopressata with mustard selections, olive focaccia & sundried tomato focaccia with olive oils, feta & Tuscan white bean spread

### **Flatbread Pizzas 10. per person:** (100 person maximum) thin-crust focaccia pizzas

includes regular cheese pizza... marinara, mozzarella and parmesan

and traditional pepperoni, marinara, mozzarella

plus choice of 3:

broccoli, garlic, mozzarella;

artichoke hearts, ricotta, asparagus;

ham, pineapple & cheddar;

olive & goat cheese with spinach & balsamic glaze;

Margherita: fresh buffalo mozzarella, thin sliced ripe tomato, basil & garlic

chicken, Buffalo wing sauce, cheddar, crumbled bleu cheese;

### **Seafood Bar 26. per person**

chilled shrimp cocktail, shrimp & snow pea skewers, bay scallops sevice, shrimp wrapped in bacon with citrus barbecue, clams casino, mussels marinara or dijonaise, steamed clams with tomato, garlic basil butter & white wine,

shrimp oreganata (hot peppers, spinach, garlic, oregano, breadcrumbs)

soy-pineapple-swordfish skewers, smoked trout with raspberry horseradish cream & fried bagel chips,

seared sea scallops with orange-ginger-garlic sauce, grilled calamari salad with fresh tomato, garlic, olives, arugula,

sliced house smoked salmon filet with red onion, capers, lemon, & croustades,

**Mashed Potato Cocktail Bar 10. per person** Creamy whipped Maine potatoes with a variety of toppings, served in Martini glasses for an elegant display.

### **TOPPINGS INCLUDED**

sour cream

whipped butter

shredded cheddar

shredded parmesan

shredded pepperjack

crumbled bleu cheese

crumbled feta

basil pesto

barbecue sauce

balsamic syrup

gravy: beef gravy/turkey gravy

marinara

wasabi aioli

salsa

rosemary

chili powder

roasted garlic

sea salt & fresh cracked pepper

scallions / chives

sundried tomatoes

olives

caramelized smoked onion

broccoli

roasted red peppers

jalapeno slices

horseradish

onion crisps

sweet sausage & bacon

**add:** sweet potatoes (add .45)

includes:

candied walnuts

brown sugar

cinnamon

nutmeg

dried cranberries

golden raisin

dried apricot

**Wine with Dinner** For a nice touch we can pour wine with dinner. Bottles can be left on the tables or our servers pass among the tables pouring.

When servers pour wines you are not left with half-empty bottles of unconsumed wine, which provides a savings at the same time your guests receive a personalized service

**please see our list of over 300 selections.** When we pour for all of your guests through dinner we offer a 10% discount on our regular wine list pricing. Wines must be ordered at least one month in advance. **We can get nearly any wine you like, please inquire.**

By law we can not allow any outside beverages to be brought in to your event.



## Beverage Packages

Priced "per person" for the confirmed number of adults 21 and over. With four hour packages: children 5 - 12 are 8.00 each, 12-20 are 10.00 each

### Premium Beer, Wine, Punch and Soda

**premium chardonnay, pinot grigio, Moscato, cabernet, merlot, grenache/syrah**

sodas, fruit punch and fresh iced tea with mint and lemon, bottled spring water

Bottled Beer: domestic & imported bottle selections for example: Bud & Bud Light, Coors Light, Labatt, Saranac and other craft beers Killian's, Newcastle, Utica Club, Rolling Rock, Red Stripe, Heineken, Corona, Amstel, Stella Artois, Blue Moon, Sam Adams, Magic Hat, Ithaca, Southern Tier, Founders, Westbrook, Jack's Abby, Dogfish head, Cooperstown Ales, Ommegang and more

**one hour open bar 18.00, two hour open bar 24.00, full event/four hour bar 32. per person**

### House Brands Bar Our most popular option covers almost every drink

*Includes all wine, beer, punch, soda, iced tea, and spring water options listed in the Premium Beer, Wine Soda package.*

**Includes vodka, gin, rum, whiskey, bourbon, scotch, triple sec, tequila, peach schnapps, coffee liqueur, Irish cream, apricot brandy, amaretto, melon liqueur, brandy, sloe gin, crème de menthe, anisette and other cordials**

**one hour open bar 21.00, two hour open bar 27.00, full event/four hour bar 35. per person**

### Premium Selections Bar *Includes everything listed above in the house brands bar and Premium Beer, Wine, Soda bar*

and all the following:

**Vodka:** Absolut (+flavors), Stolli, (+flavors), Tito's, Skyy

**Gin:** Beefeater, Bombay, Tanqueray

**Rum:** Bacardi, Malibu, Captain Morgan, Myers Dark

**Whiskey:** Seagrams 7, CC, VO, Black Velvet

**Scotch:** Dewars, Johnny Walker Red, J&B

**Tequila:** Jose Cuervo Gold, Milagro Silver

**Bourbon:** Jack Daniels, Jim Beam, Wild turkey, Makers Mark, Wild Turkey American Honey

**Cordials:** Southern Comfort, Kahlua, Baileys Irish Cream, Midori, Sambuca, Campari, Frangelico, Rumchata,

This is just a partial listing of the brands included... many more available, if you have a special request please inquire

**Includes a variety of 25 bottled Beers:** example: Bud & Bud Light, Coors Light, Labatt, Saranac, Killians, Newcastle, Utica Club, PBR, Rolling Rock, Red Stripe, Heineken, Corona, Amstel, Stella Artois, Blue Moon, Sam Adams, Guinness, Magic Hat, Ithaca, Southern Tier, Founders, Westbrook, Jack's Abby, Cooperstown Ales, Ommegang, Two-Roads, Dogfish and more

**one hour open bar 29. two hour open bar 36. full event/four hours bar package 42.**

**includes premium wines (chardonnay, pinot grigio, sauvignon blanc, Moscato, cabernet, merlot, Malbec, pinot noir)**

### Wedding Toast *The wedding toast is a grand tradition and serves to wish the couple a happy future. One bottle serves 8-10 guests.*

Sweet to Dry :

Barefoot Bubbly, Sparkling Moscato 26.

Il Mionetto Prosecco 26.

Filipa Pato Brut Rose 25. Pol Clement Brut Blanc de Blanc 22.

Sparkling Grape Juice or Cider 13.

### Bloody Mary Bar 8.00 per person, first two hours of your event with bartender service included

*available only as an addition to one of our 4 hour bar packages*

8 Vodkas: Stolichnaya, Absolut, Absolut Citron, Absolut Peppar, 3-Olives, Smirnoff, Titos, Skyy (add Grey Goose & Ketel One 1.75 per person)

V-8, Tomato juice, Clamato Juice; horseradish, wasabi, Worcestershire sauce, soy sauce, Sriracha, celery salt, celery seed, 3 varieties of sea salt, fresh celery, mini-shrimp cocktail, pepperoni sticks, crisp bacon strips, dill green beans, roasted garlic, caperberries

Emeril's Bayou Blast, Tabasco, assorted other hot sauces, hot peppers, fresh lemon, fresh cucumber, fresh hot & sweet peppers,

black and green olives, Castelvetrano olives, a variety of spices and fresh ground peppers

### Signature Drink add a signature drink to your bar package, please ask. Charge based on package selection.

### Cash Bar Saturday nights in season: 350. charge when cash bar only. 250. for any package less than a full four-hour package

All other times (non-Saturday night) there is a 100. bartender fee for any bar that is not a full four-hour package.

There is no charge for converting to a cash bar following any 4 hour open bar package.

### Outdoor Beverage Service There is a 75. set up charge to cover bottled sodas and service wares. Limited outdoor seating is provided.

For a rental fee we can provide outdoor high-top cocktail tables (up to 8 at \$6 each).

### Tab Bar A tab bar has all the appearance of an open bar to your guests, they are ordering drinks and not having to pay for them.

You may restrict the items available to House Brands or may restrict the length time. Another option is to limit the total tab to a certain amount ... when we approach that amount we will consult you before changing over to a cash bar.

**House Drinks: 6. Premium Drinks 8. Varietal Wines 9. Domestic Beer 4. Import & Craft Beer 5. to 8.**

**If you choose a limited bar** (house brands only or beer/wine/soda) we will still have a selection available for guests that prefer top shelf liquor, wine, or bottled beer *on a cash basis*. A sign will indicate what is available for the open bar. We feel it is better for your guests that wish to buy "their" brand.

**We cannot by law serve alcohol to anyone under 21 years of age or allow them to be served by others. Only one drink per person can be served at a time, all guests, including bridal party must be able to produce valid ID on request. Anyone underage who is found with an alcoholic beverage may be removed from the event. We encourage responsible drinking: no shots will be served and beer pitchers are not provided. We will not serve anyone who is actually or apparently intoxicated. In the interest of efficient service, no frozen (blender) drinks will be served. No beverages may be brought into the Castle for consumption.**

## Family Style

A family style dinner allows you the selection and all-you-want-to-eat benefit of a buffet along with the comfort and convenience of a sit-down dinner. Platters of each dish are served at the tables and guests help themselves to the items they like. Refills are provided when requested.

### Fresh Breads

cream biscuits & fresh foccacia with whipped butter  
substitute herb-garlic butter or honey butter, one time charge of \$10

### Green Salad

greens, cucumber, tomato, carrot, onion with one dressing selection: house vinaigrette, raspberry vinaigrette, roasted bell pepper-basil

or

### Caesar Salad

crisp romaine, house Caesar dressing (no anchovies) with toasted baguette croutons, feather shredded Parmesan

or

### House Salad

spring greens, slivered red onion, crisp jicama, dried cranberry, roasted sunflower seeds with house vinaigrette (add .75)

salads served plated

### Penne Pasta with Sautéed Seasonal Vegetables

with our house marinara, basil oil, feather shredded Parmesan

or

### Baked Macaroni & Cheese

shell & radiatorre pasta with béchamel cream, shredded mozzarella & cheddar, red onion, buttered breadcrumbs, fresh parsley (add .75)

or

### Fresh Sautéed Seasonal Mixed Vegetables (add 2.)

### Choice of Two Entrees

add a third entrée 4.00 per person

### Grilled Breast of Chicken

or

### Pan Roast Chicken (add .75)

boneless chicken, basil cream sauce or cider butter sauce

### Slow Roast Angus Top Round of Beef

served sliced, rosemary mushroom jus, roasted to medium

### Grilled Center Cut Pork Medallions

with braised apples & onions, cider sauce

### Hickory Smoked Tavern Ham

honey glazed and roasted, apple pineapple raisin sauce

### Roast Breast of Turkey

pan gravy, cranberry orange relish

### Seafood Casserole

fresh Florida bay scallops, gulf shrimp, carrots, celery, onion, and potato in a rich tarragon cream sauce 3.00 additional

### Choice of Two Sides

Wild Rice Pilaf    White Rice pilaf with vegetable confetti

Horseradish Whipped Potatoes    Garlic Whipped Potatoes    Whipped Red Potatoes with caramelized onion

### Wedding Cake

additional, pricing starting at 4.50 per person: many styles and flavors available.. see cake page  
you may bring in your own cake, 40¢ per person serving fee

### Coffee and Tea

fresh decaf and regular Capital City Coffee Roasters Coffee and tea with lemon...

40. per person

## Sit-Down (plated) 3 course dinner

includes

fresh cream biscuits & foccacia with butter, tapenade & hummus

### Homemade Soup Selection included (see soup page) ...or substitute appetizer:

**Fresh Fruit** a mix of fresh and dried fruits in mint syrup over sliced cantaloupe 2.95

**Veggie Tart** puff pastry, grilled zucchini & red onion, tomato, green bean, basil, bell pepper sauce 2.95

**Beef Brochette** sirloin beef & tomato kabob with chimichurri sauce 3.95

**Corn Elote** 'Mexican Street Corn' – off the cob: with lime, chipotle, cilantro, fried tortilla, queso fresco 3.

**Eggplant Napolean** fried thin sliced eggplant layered with sundried tomato pesto, goat cheese 4.75

**Fresh Baked Sweet Sausage Bread** shallot & sundried tomato cream, spinach~mushroom ragout 4.25

**Baked French Onion Soup** garlic crouton and melted swiss & mozzarella cheese 4.

**Cheese Croquette** fried smoked gouda cheese cake, tomato basil sauce 4.

**Arancini** breaded & fried rice balls, filled with fresh mozzarella & basil, marinara & parmesan 4.

**Shrimp Cocktail (4 large shrimp)** traditional cocktail sauce & fresh lemon 9.

**Crab & Shrimp Cake** cumin remoulade 10.

**Sliced Beef Tenderloin** over arugula, fresh horseradish aioli & grilled onion 11.

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**Green Salad**

*greens, cucumber, tomato, carrot, onion - one dressing: vinaigrette, raspberry vinaigrette, roasted bell pepper & basil*

or

**Caesar Salad**

*crisp romaine, house Caesar dressing (no anchovies) with toasted baguette croutons, feather shredded Parmesan*

or

**House Salad**

*spring greens, slivered red onion, crisp jicama, dried cranberry, roasted sunflower seeds with house vinaigrette (add .75)*

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### Entrees (choose one or two)

*served with rice pilaf or garlic whipped potatoes as appropriate to the dish*

**Chicken Tarragon** vegetable & herb stuffing, tarragon cream

**Raspberry Chicken** herb stuffing, fresh raspberry coulis

**Chicken Romana** sweet Italian sausage stuffing, basil cream sauce

**Fruited Chicken** stuffed with apples, walnuts, apricots & raisins, cider butter sauce

**Chicken Stuffed with Spinach & Feta Cheese** red & yellow bell pepper sauces

**Grilled Vegetable Lasagna** grilled seasonal vegetables layered with ricotta, mozzarella, parmesan

**Sliced Angus Top Round of Beef** rosemary scented beef jus or mushroom beef jus

**Roast Breast of Turkey** with traditional stuffing, cranberry~orange relish, and pan gravy

*the above dishes 42.*

**Maine Crab & Rock Shrimp Cakes** with herbs and cumin remoulade over 5-grain pilaf

**Crab & Shrimp Strudel** in puff pastry with fresh herbs and sundried tomato butter

**Braised Loin of Pork** sausage sage stuffing served with apple-raisin chutney and toasted walnuts

*the above dishes 46.*

**Pan Roast Salmon** with cider butter sauce, julienne vegetables, and toasted pumpkin seeds 48.

**Lemon & Herb crusted Swordfish Steak** with citrus tomato relish and saffron cous-cous 50.

**Choice Roast Prime Rib** bleu cheese crust, rosemary scented demi glace 48.

**Scallops & Shrimp in Puff Pastry** sautéed vegetables, white wine butter sauce, lemon zest 47.

**Grilled Atlantic Tuna** white wine butter sauce, kalamata olives, scallions 54.

**Pan Seared Salmon** fire roasted cilantro corn relish, lime garlic aioli, jalapeno cornbread 48.

**Grilled Maple Leaf Farms Duck Breast** raspberry horseradish Dijon sauce, quinoa, dried fruit 48.

**Grilled Filet Mignon** bacon wrapped tenderloin, spinach, grilled red onion, béarnaise 56.

**Grilled Strip Steak** caramelized onions, blackened green beans, Saranac Amber mustard sauce 49.

### Entrée Duets – chose one... all guests receive the same dinner

**Filet Mignon & Lobster** grilled filet, lobster claw meat poached in sundried tomato butter, broccoli, béarnaise 65.

**Chicken & Salmon** julienne vegetables, bourbon cider butter sauce, toasted walnuts, wild rice 48.

**Steak & Scampi** grilled strip steak, Cabernet shallot demi glace & sautéed Texas white shrimp scampi 56.

### **Wedding Cake**

*additional, pricing starting at 4.50 per person: many styles and flavors available.. see cake page  
you may bring in your own cake, 40¢ per person serving fee*

**Coffee and Tea** fresh decaf and regular Capital City Coffee Roasters Coffee, tea with lemon



## **Premium Plated Dinner Package**

*this is an example of our premium 5 course plated dinner package you may make comparable substitutions to this menu  
this menu represents a savings of about 20% over a la carte pricing*

*Bar and Hors D'oeuvres outside or indoors included  
Complimentary bar snacks & after dinner chocolates*

*Premium Brands open bar package for five hours  
full selection of cordials and specialty bottled beers including craft beers*

### **Hors D'oeuvres**

*(comparable substitutions from the hors d'oeuvres page acceptable)*

Shrimp Cocktail with sauce    grilled shrimp with orange garlic sauce    stuffed mushrooms    grilled barbecue beef kabobs  
fresh fruit & vegetables with dips  
domestic, local farm & imported cheese display with olives & condiments    assorted crackers & crostini

### **Champagne Toast**

one selection from our 'Wedding Toast' offerings

### **Fresh Bread Baskets**

fresh cream biscuits. fresh foccacia & cornbread :: whipped butter, olive tapenade & hummus

### **Appetizer**

*choice of one, other selections available*

Clams Casino  
Grilled Golden Pineapple Skewers  
Grilled vegetables in puff pastry with bell pepper sauces  
Cheese Croquette, tomato basil sauce  
Wild Mushroom Strudel  
Eggplant Fritter Napoleon  
House Smoked Salmon with lemon pepper cream & crostini  
Crab & Shrimp Cakes, remoulade

### **Soup of the Season**

*Choose one, see soup page*

OR

### **Salad Selection**

*Choose one*

house salad, sweet & sour vinaigrette  
mixed spring greens with crumbled bleu, cranberries, toasted walnuts  
Caesar salad, croutons, shredded parmesan  
tomato & mozzarella salad caprese, basil vinaigrette (add 2.00)  
iceberg wedge, creamy bleu cheese, radish, and walnuts  
Boston lettuce, crumbled feta, kalamatas, pistachios, balsamic vinaigrette (add 2.00)

### **Entrée**

*Choose 2... suggested sample choices, comparable substitutions acceptable*

#### **Grilled Angus Strip Steak Diane**

with brandy bacon peppercorn glaze

#### **Shrimp & Scallops**

with carrots, onion, celery in lemon basil cream sauce

*premium wines poured with dinner entrée... choose 1 white and 1 red*

*Reds: Chateau Souverain Cabernet Sauvignon, Columbia Merlot, Borsao Berola (Grenache/Cabernet)*

*Whites: Rodney String Chardonnay, Pinot Grigio, Barefoot Moscato, Lamoreaux Landing Estate White, Red Newt Circle Riesling*

*Other wine options available for substitution*

### **Wedding Cake Included**

*many styles and flavors available ...see cake page*

**served with Strawberries dipped in chocolate on each plate**

**Capital City Coffee Roasters Coffee, Flavored Coffees, regular and Herbal teas**

*135. per person*

*A Beardslee Castle premium wedding is an event to remember,  
with your guests being pampered and pleased throughout the evening.  
Please speak with us for consulting on your individually tailored premium package wedding.*

# Buffet Dinner

limited to 150 guests to allow space for the buffet

**fresh cream biscuits. fresh foccacia & cornbread :: whipped butter, olive tapenade & hummus**

## Antipasti

pickles, cherry peppers, pepperoncini, black, kalamata & green olives,  
swiss, cheddar & provolone cheeses, pickled vegetables,  
Genoa salami, cappicola, and ham with dijon and honey mustards

## Green Salad or Caesar Salad

tossed salad:: vinaigrette dressing or Caesar Salad – shredded parmesan cheese or  
or house salad :: *spring greens, slivered red onion, crisp jicama, dried cranberry, roasted sunflower seeds with house vinaigrette*

## Fresh Salads

*choose four*

Balsamic Scented Bowtie Pasta Salad with grilled vegetables roasted root vegetables with balsamic drizzle  
Sweet Marinated Carrot Salad New England Style 3-Potato Salad  
Dill Cucumber and Onion salad Oriental Noodle Salad with soy, ginger, sesame & garlic Randall's Tabouleh salad  
Black Bean Salad with cilantro & grilled vegetables three cabbage zesty slaw White Beans with Sundried Tomato & Feta  
Fire Blackened Green Beans / lime garlic aioli couscous, currant, raisin, mint & pinenut tortellini, tomato, basil & fresh mozzarella

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## Hot Side Side Dishes

*choice of two*

garlic whipped potatoes red potatoes whipped with caramelized onions  
rice pilaf with vegetable confetti wild rice pilaf basil orzo

*choice of one*

penne pasta with tomato basil sauce, parmesan buttered broccoli with sweet onions (add .30)  
creamy mushroom soup tomato dill bisque

## Entree Selections (choose 2)

**Grilled Breast of Chicken** or **Pan Roast Chicken** (add .75). basil cream sauce or cider butter sauce

**Slow Roast Angus Beef Top Round** carved & served, rosemary mushroom au jus, roasted to medium

**Roast Center Cut Pork Loin** carved & served, braised cinnamon apples & onions, cider sauce

**Hickory Smoked Tavern Ham** honey glazed and roasted, apple pineapple raisin sauce

**Roast Breast of Turkey** pan gravy, cranberry orange relish

## Premium Entrees

*substitute for Entrée Selections above at price shown*

**Roast 'Prime' Rib** thyme & rosemary scented jus, horseradish sour cream add 10.

**Filet of Salmon** cider butter sauce add 8.

**Roast Angus Filet Mignon** Béarnaise sauce or Cabernet demi glace add 16.00

## ...upgrades...

### Sautéed Pasta Station

cheese tortellini sautéed to order in the dining room  
with stewed tomato, basil, black olives, roasted red peppers  
romano cheese, crushed red pepper, basil and garlic  
add 7.

### Southwestern Station

fresh fried corn tortilla chips, flour tortillas,  
with cilantro salsa, fresh guacamole, corn salsa,  
black bean salad, jalapeno poppers, sirloin chili,  
lettuce, onion, tomato, jalapenos, sour cream and more  
add 6.50

## Wedding Cake

additional, pricing starting at 4.50 per person: many styles and flavors available.. see cake page  
you may bring in your own cake, 40¢ per person serving fee

## Capital City Coffee Roasters Coffee & Tea Selection included

buffet table with fresh decaf and regular Folgers Coffee and tea with lemon...

39.50 per person

# Premium Buffet Dinner Package

*you may make comparable substitutions to this menu*

**Bar & Hors D'oeuvres outside or indoors includes Premium Brands open bar for five hours with full selection of cordials and specialty bottled beers**

## Hors D'oeuvres

served butler style during your cocktail hour, comparable substitutions accepted

Shrimp Cocktail with sauce    grilled shrimp with orange garlic sauce    stuffed mushrooms    grilled barbecue beef kabobs  
fresh fruit & vegetables with dips  
domestic, local farm & imported cheese display with olives & condiments    assorted crackers & crostini

## Champagne Toast

one selection from our 'Wedding Toast' offerings

## Buffet

fresh cream biscuits, fresh foccacia & cornbread :: whipped butter, olive tapenade & hummus

## Antispasti

an assortment of pickles, cherry peppers, pepperoncini, black & green olives, swiss, cheddar & provolone cheeses, feta & goat cheese pickled vegetables, Genoa salami, prosciutto, cappicola, and ham with dijon and honey mustards  
artichoke hearts, garbanzo salad, sweet marinated red pepper salsa,

## Green Salad

tossed salad with spun carrots, red onions, cherry tomato, and cucumbers with vinaigrette & bleu cheese dressings

## Cold Salads

*choice of four.*

Bowtie Pasta Salad with grilled vegetables    Sweet Marinated Carrot Salad    New England Style Potato Salad  
dill cucumber and onion salad    oriental noodle salad with ginger, sesame and garlic  
black bean salad with grilled vegetables and cilantro

-----  
**Soup of the Day** *please see soup options page*  
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## Grilled Pepper Coated Tuna

grilled whole Loin of Bluefin Tuna with pink peppercorn brandy beurre blanc and tropical chutney

or

## Roast Rack of Lamb Lollipop Chops

with mint demi glace  
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## Crown Roast of Pork

with apple nut stuffing and maple cider butter sauce

or

## Roast Breast of Turkey

with traditional sage stuffing, pan gravy  
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## Roast Prime Ribs of Beef

seared and grilled to rare with Béarnaise Sauce  
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*choice of two* **Hot Side Side Dishes**

garlic whipped potatoes    red potatoes whipped with caramelized onions  
rice pilaf with vegetable confetti    wild rice pilaf    basil orzo

## Sautéed Pasta Station

cheese tortellini sautéed to order in the dining room with stewed tomato, basil, black olives, Romano cheese and garlic

## Seafood Station ...add 25.00

chilled shrimp cocktail, scallops sevicehe, clams casino, steamed Rhode Island Littleneck clams,  
seared scallops with orange-ginger-garlic sauce, shrimp oreganata (hot peppers, spinach, garlic, oregano, breadcrumbs),  
soy-pineapple-swordfish skewers, house smoked salmon filet with capers, lemon, red onion, & croustades, mussels marinara

*wine is served to guests as they return to their table from the buffet, see premium sit-down package for suggestions*

**Wedding Cake Included** *many styles and flavors available ...see cake page*

**with strawberries dipped in chocolate**    **Capital City Coffee Roasters Coffee & Tea Selection**

*140. per person*

## *Luncheon Reception*

*a lighter buffet at a value price ... no changes, additions or substitutions please*

**For a luncheon buffet you must start (either ceremony here or reception) no later than 11:30 and conclude no later than 3PM**  
(conclusion of any entertainment with those guests who stay later moving to the bar).

Any decorations must be removed immediately at conclusion. The minimum number for this menu is 50 guests.  
For groups under 100 there is a \$300 room charge. For groups of 100-185 there is no room charge.

**early arrival option for the bridal party**  
**Pumpkin or Carrot Bread, fresh Banana Bread, Cornbread**  
**with honey butter, coffee & tea.. 30. (serves up to 12 people)**

### **BUFFET MENU**

**Cream Biscuits** with whipped butter

#### **Salad buffet**

fresh iceberg, romaine and spring greens, with carrots, onion, tomato, garbanzo beans, black olives, croutons, broccoli, red and green bell peppers, cucumbers, roasted red peppers, hot pepperoncini, with vinaigrette & caesar dressings

#### **Choose Two**

balsamic scented bowtie pasta salad  
red potato salad  
oriental noodle salad with ginger, sesame, and garlic  
black bean salad with grilled vegetables, tomato, onion, corn, & peppers

#### **Choose One**

penne pasta with tomato basil sauce, parmesan      buttered broccoli with sweet onions  
creamy mushroom soup      tomato dill bisque

#### **Entrees**

*Choose Two*

**Sliced Breast of Turkey** cranberry relish and pan gravy

**Chef Carved Angus Top Round of Beef** au jus

**Sliced Hickory Smoked Ham** with pineapple raisin sauce

#### **Hot Side Dishes**

*Choose Two*

**whipped red potatoes with caramelized onion**  
**garlic whipped potatoes**  
**wild rice pilaf**  
**rice with vegetable confetti**

#### **Wedding Cake**

*additional, pricing starting at 4.00 per person: many styles and flavors available.. see cake page  
you may bring in your own cake, 40¢ per person serving fee*

#### **Coffee & Tea Selection**

buffet table with fresh decaf and regular Capital City Coffee Roasters Coffee  
and tea with lemon set out on arrival and available until conclusion

*33. per person*

# *Bridal Shower Buffet*

FOR GROUPS OF 30 OR MORE PEOPLE

## **Cornbread & Cream Biscuits**

honey whipped butter, raspberry & grape jams, orange marmalade

## **Toasted Bagels**

whipped cream cheese

## **Fruit & Cheese Platters**

melons, grapes, pineapple, strawberries, apples, oranges, grapefruit, figs and grapes  
brie, cheddar, swiss, goat cheese

## **Cold Salads**

*two cold salads, chef's choice, may include:*

Bowtie Pasta Salad with grilled vegetables    Sweet Marinated Carrot Salad

New England Style Potato Salad    Maine Cabbage Slaw

Dill Cucumber and Onion salad    Oriental Noodle Salad with ginger, sesame and garlic

Black Bean Salad with grilled vegetables    White Beans with Basil, Sundried Tomato & Feta

## **Fresh Quiche**

2 varieties, one vegetable and one with either meat or seafood

**or**

**Omelets prepared to Order** (*in the Dining Room*) add 2.

with choice of three fillings:

cheese, onion, ham, mushrooms, tomato, bell peppers, olives, salsa

## **smoked sausage links**

**hickory smoked brown sugar bacon**

**roasted red potatoes or garlic whipped potatoes**

## **Fresh Belgian Waffles**

local 100% maple butter syrup

*strawberries & whipped cream: add 1.25 per person*

**or**

## **French Toast**

French bread, vanilla almond batter

local 100% maple butter syrup

## **Seafood Selection**

*add 6.50 per person*

## **Bay Scallops & Shrimp**

with veggies, tarragon cream sauce

**or**

## **Broiled Atlantic Haddock**

lemon butter & almonds

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## **Desserts**

*choice of one, many other selections available, please inquire*

Fresh Fruit Crisp apple or strawberry    Carrot Cake    Chocolate Truffle Layer Cake  
Chocolate Mousse, whip cream & berries    Death by Chocolate    Cheesecake with fresh strawberry sauce

## **Coffee, Tea, Herbal Tea**

buffet table with fresh decaf and regular Capital City Coffee Roasters Coffee and tea with lemon

*28. per person*

Payment at conclusion by cash or check

minimum 30 paid guests

non-refundable deposit of \$100 will be applied to your final balance

## *Rehearsal - Casual Buffet*

The Dungeon Bar & Grill is a great spot to hold a casual buffet dinner.  
We can accommodate up to 50 people between the 3 rooms of the Dungeon Bar & Grill  
minimum 20 guests

### **MENU**

#### **Fresh Salad**

greens, carrots, tomato, cucumber, red onion,  
vinaigrette dressing

#### **Hummus & Olive Tapenade**

with fresh vegetables

#### **Jumbo Chicken Wings**

hot sauce, bleu cheese & celery

#### **Mozzarella Cheese Sticks**

with house marinara

#### **Baked Penne Pasta**

tomato basil sauce, mozzarella & parmesan

#### **Sandwich Buffet**

#### **½ lb wood grilled Angus Beef Burgers & boneless Chicken breast**

Kaiser Rolls, foccacia rolls, sliced cheddar, provolone & Swiss cheese  
lettuce, tomato, onion, dill pickles, hot peppers  
mayonnaise, mustard, barbecue, Sriracha and ketchup

*add cold sliced roast beef & turkey, with thousand island and basil mayonnaise  
3.00 per person*

*21. per person*

#### **Desserts**

*4. per person*

*choice of one, other selections available*

Fresh Fruit Crisp :: apple or strawberry    Carrot Cake    Chocolate Truffle Cake  
Chocolate Mousse    death by chocolate    crème brulee (add 40¢)

a non-refundable deposit of 75.00 is required to reserve your date and is applied to your final bill

*For a more upscale rehearsal dinner we recommend a sit-down dinner in the dining room  
with a personalized menu selected along with one of our wedding managers. please inquire*

## Soups

### Creamy

cream of portobello mushroom veg optional: drizzled with truffle oil  
honey spiced cream of butternut vegan  
cream of broccoli veg  
cream of tomato basil veg  
potato leek veg  
corn chowder veg

### Veggie

tomato dill bisque vegan  
smoked tomato with garlic vegan  
roasted bell pepper and vegetable vegan  
3 bean & kale vegan  
gingered carrot vegan  
broccoli & Vidalia veg  
black bean soup with grilled vegetables vegan  
veggie chili vegan

### Meat & Vegetable

chicken with vegetables  
chicken & rice  
turkey with leeks  
Italian Wedding soup (chicken, vegetable, meatballs, pastina)  
Minestrone

### Premium soups

cream of asparagus and watercress with thyme veg *add 1.50*  
New England clam chowder *add 2.50*  
cream of brie with bay scallops *add 2.50*  
Manhattan clam chowder *add 1.75*  
seafood chowder (shrimp & bay scallops) *add 3.00*  
lobster bisque *add 3.25*  
shrimp bisque *add 2.50*  
celery root & asparagus veg (*December through May only*) *add 1.25*

## Cakes

We offer basic tiered wedding cakes. For more elaborate designs we recommend contracting with a full-time bakery. If you choose to have your cake brought in we will cut and serve your cake at 40¢ per person. Cakes should be delivered no later than 2 hours prior to your event starting. Earlier delivery and storage should be arranged in advance so we know how much space to allot.

We recommend decorating our cakes with fresh flowers. Photos are available for ideas or consult your florist. Most cakes require only a minimal number of stems, which we arrange at no charge. Sample cakes can be viewed on our website and facebook page.

### Standard Cakes (3 tiers) 4.00 per person

**Chablis Cake**... a white cake that incorporates white wine in the mix for a rich flavor and moist texture

**Chocolate Cake**... a devils food style mix

**Marble Cake**... a blend of 2/3 chablis cake swirled with 1/3 chocolate cake *add.50*

**Black & White**... each cake tier contains one white cake and one devils food chocolate cake *add.50*

### Icing:

A buttercream-style white icing that is stabilized for presentation in the dining room (refrigeration not needed during the event) is used. This can be done with borders or without where each layer meets.

### Additional options for cakes

Additional tier (4 tiers total) 30.

Layered with fresh strawberries 50.

Layered with raspberry puree 85.

Layered with lemon, lime or orange curd 40.

Layered with Belgian-chocolate mousse 70.

A typical cake has two layers inside each tier of the cake... additional layers are 20. each tier

Any icing decoration, please inquire for cost

## DEPOSITS & PAYMENTS

The contract is your agreement to hold your wedding reception at the castle -- with pricing and other information in accordance with the wedding menu package that you have received and is between bride, groom, or anyone who makes payments on behalf of the bride & groom; and Beardslee Castle.

There is a two-part booking fee to reserve your event. The initial \$500 non-refundable booking fee/retainer reserves and confirms your plans to hold your reception at Beardslee Castle and exclusively reserves the date you select, we will confirm your date is available. Your booking fee guarantees we cannot cancel your date or give your date to another party. You will also have access to meetings with our wedding coordinators and all resources and referrals that we have in assisting you to plan your event. The fee is credited in full to your final balance due. If you are sending a check by mail please write in the reception date and time in the check memo line. Your cancelled check also serves as a receipt. Once you decide on your menu choices we provide you with a summary of your menu, timing, special needs, and all costs and payment information that will become part of the evolving contract. The offerings and stipulations of this menu are part of that agreement.

The second part of your non-refundable booking fee continues to hold your date. You'll receive a written estimate about 9 months in advance based on your menu selections. If you haven't made selections, we base the estimate on a family style menu and 4-hour house brands beverage package (total \$72 per person). The second part of your non-refundable retainer is 25% of your estimated final total 8 months in advance of your date to continue to hold the date (if your 25% estimate is less than \$1750 the minimum due as a booking fee will be \$1750). This fee is credited to your final balance due. If the second payment is late your date cannot be continued to be held for you and your initial \$500 payment may be forfeit. *Booking fees and all other payments made in advance of your final payment are applied to your final billing and non-refundable. Late payments will incur a 5% late fee.*

**Late Booking Payment options** *If you are reserving a date that is less than 8 months away you may either reserve with a \$500 retainer and make your 25% payment the following month OR you may choose to reserve with an initial payment of at least 25% of the estimated total with no additional payments required until your final billing. The option to make a single payment of a 25% booking fee for your reservation is open to anyone.*

**Final Payment** must be received by cash or check *two weeks in advance* of your event for the total due for your projected number of guests. Late final payments will be subject to a 5% late fee and must be made by cash or bank check. Please supply us with the number of guests and their entree selections [in the case of a sit-down dinner] three weeks in advance and again 3 days before your event. You will be billed for your final guest count or for the actual number attending, whichever is greater. Any adjustments to the final bill (credit for cancellations or charges for additions) will be reconciled the night of your event. You may make changes to your total number of guests up to 72 hours/3 days before your reception.

**We recommend you insure your event!** *A wedding is a big, important event with many costs besides the reception.*

It's not uncommon to be concerned should something unexpected occur. There are many companies that offer wedding insurance at very low rates to cover unexpected problems with everything from rings, rehearsals, dresses, limousines, photographers, honeymoon plans changed by weather, and even lost deposits and change-of-heart insurance when the unexpected causes a postponement or cancellation of your event. You can find information on-line. We have permitted postponements in the past for extraordinary circumstances including immediate family illness, the covid pandemic, and military deployment with no loss of deposit. If you postpone to a new date a small additional deposit will be required but will apply toward your final billing.

**Site Charges:** There is no site/room charge for groups of 150 paid adult guests or more.

**Saturday Evenings:** regular season:: May 1-August 31,  
site charge for 126-150 adult guests \$500  
site charge for 101-125 adult guests \$600  
site charge for 75-100 adult guests \$700  
site charge under 75 adult guests \$800

**Saturday Evenings:** prime season:: September & October, Valentines Day, Saturday of Valentines week, New Years Eve  
site charge for 126-150 adult guests \$600  
site charge for 101-125 adult guests \$700  
site charge for 75-100 adult guests \$850  
site charge under 75 adult guests \$1000

**Saturday Day/Afternoons:** Prime season:: \$500 for less than 100 paid adult guests

**All other days:** \$400 charge groups under 100 paid adult guests. \$300 for 101-150 adult guests. No charge over 150 adults.

**Minimums:** \$6000 in food & beverage and site-charge for use of the banquet room for a wedding reception.  
Main floor dining room events will require a room charge, depending on day and number of rooms. Please inquire.

**Rental of the entire property for an evening** is available for an additional fee ranging from \$4000- \$7500 depending on the day and the size of your event. This allows you to use the main floor and dungeon areas for hors d'oeuvres or after dinner dancing. Please inquire for details.

*Pricing for food and beverage in this menu is subject to 18% gratuity and prevailing sales tax rate [8.25% at the time of this printing]. Non-food/beverage items, rentals or set up fees are subject to sales tax only, gratuity is not subject to sales tax. You may make changes to the menu you select (bar, food choices etc) up to 30 days in advance of your event. You may make payments in addition to your required fees but all payments made in advance of your event are non-refundable. All fees, retainers and payments are credited to your final bill. Terms subject to changes to comply with applicable law at the time of the event. In the event that any statutory limitations are placed on restaurant operation or occupancy in NY that limit your original plans, a postponement will be offered for your event, at a comparable size with comparable menu selections at pricing already quoted, until such time as the original event or a comparable event can be held. Your paid fees, retainers and any other advance payments will remain non-refundable but credited to any final bill in full.*

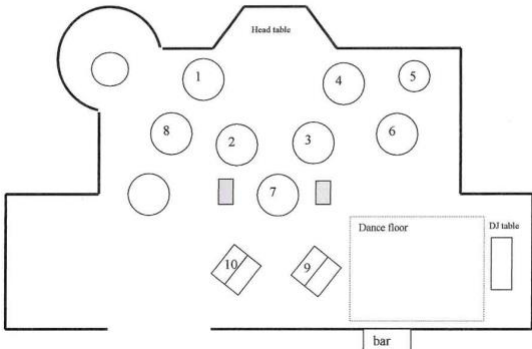
*Any changes from the offerings of this menu are only valid when included in a write up of your event provided by a banquet manager  
revision date Feb 2, 2022. This menu pricing applies to events between November 1, 2022 and December 31, 2023.*



Due to the volatility of food & energy costs, pricing may be subject to change if costs rise or fall by more than 30% from the time of booking. If prices are increased, only our additional cost will be added with no additional mark-up. We have never exercised this option. It is very unlikely.

96 seats plus head table <filename BQT MAP 100 people rounds>

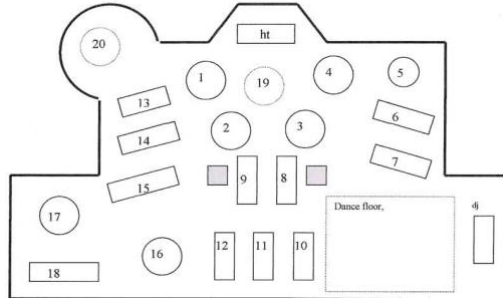
tables 9 and 10 will seat up to 10. Ideally they are set for 8 people with two on each side



Filename<BQT MAP-maximum seating>

ROOM LAYOUT 181 seats  
BEARDSLEE CASTLE

<b>Head table of 10</b>		total 10 seats
Tables of 6	13	total 6 seats
Tables of 8:	1,2,3,4,6, 8,9, 14, 16, 17,19,20	total 96 seats
Tables of 10:	7,10,11,12	total 40 seats
Tables of 12	15	total 12 seats
Tables of 12	18	total 12 seats
Tables of 5	5	total 5 seats

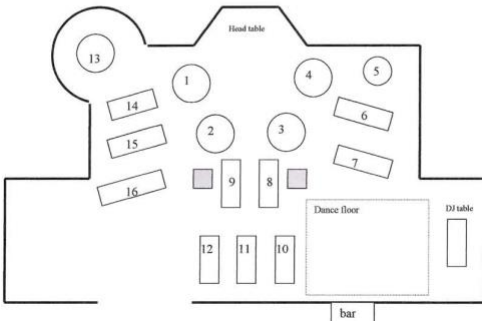


115-130 guests

Ideal maximum sizes:  
Table 5: 5 people  
Table 8,9,14: 6 people  
Table 16: 10 people  
All others 8 people

Other options:  
If needed tables 8+9 could be 8 people  
If needed, tables 10,11,12 could be 10 people

If the number of guests drops enough to allow for table deletions:  
Best options are (in order)  
replace 8+9 with a single round table  
replace 10,11,12 with two round tables

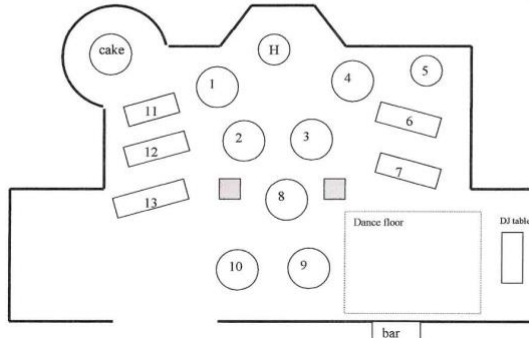


File name <BQT MAP-7 rounds 100-110 ppl>

100-110 guests

Ideal maximum sizes:  
Head table 2-14 people 14 people  
Table 5: 5 people 5 seats  
Table 11: 6 people 6 seats  
All other tables 8 people 88 seats  
Total seating: 111 people

Other options:  
If needed, table 13 could be 10 people



Feile name < BQT-14 tables round center ~135>

130 guests

Ideal maximum sizes:  
Head table 2-14 people 14 people  
Table 5: 5 people 5 seats  
Table 12: 6 people 6 seats  
All other tables 8 people 104 seats

Other options:  
If needed, table 9, 10, 11, 14 could be 10 people

Total possible seating: 137 people

