

Beardslee Castle 2027

Celebrating our 332rd year as the Mohawk Valley's Premier Wedding Venue

Wedding Menus 2027 .v1

for events booked between October 1, 2026 through December 31, 2027

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 33 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

for photos of the Castle, the food, and past weddings please visit us at beardsleecastle.com, Facebook & Instagram

*Thank you,
Lynn Brown
Dining Room Manager & Wedding Coordinator*

*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?

We've 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 are not limited. If you are having your ceremony here we 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 180 guests in our beautiful banquet room. 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 wedding manager 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 or buffets 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. *Please 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 is no more than 3 entrees, 3 appetizers and 5 hors d'oeuvres.* Tasting dinners for 2 for premium dinner packages are complimentary.

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 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 is available 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). Votive candles, gift baskets if needed, fully skirted head table, cake table, gift table, table for DJ, 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.

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 \$80, 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 \$40 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. We do not have refrigerated storage space for more than basic bouquets. We cannot store table arrangements in a refrigerated space, please arrange to have them delivered the day of your event.

Is the banquet room handicapped accessible?

A ramp is available from the back driveway. Guests may park and leave their cars. All 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 includes set-up of all chairs, breakdown, and rehearsal time and coordination.

Speaker for ceremony music with attendant to cue/start/stop music at \$75 (you provide iPod or phone with adaptor with your music selections, no house wifi is available). Microphone and Stand for ceremony with music and 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 1 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 (10 and under) are happiest with chicken tenders & fries or pasta at \$15. 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. Consult with Lynn, there may be additional charges 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, VRBO, and hotels for you. There is a Travelodge (formerly the Best Western, currently under renovation) 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 hours (4pm and later):** 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 6th 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'oeuvres 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'oeuvres can be more adventurous.

If you offer passed hors d'oeuvres 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 2.75
crostini with hummus, roasted red bell pepper, goat cheese 2.75
crostini with basil pesto cream cheese topped, plumped sundried tomatoes 2.75
crostini with melted bleu cheese, red onion & pepper relish 2.80
crostini with sundried tomato pesto, pine nuts, parmesan cheese 2.80
crostini with brie, mission fig, candied pecan 2.95
crostini with Utica greens (escarole, spicy cappicola, garlic butter, breadcrumbs, hot peppers, parmesan) 2.95
crostini caprese with sliced grape tomato, fresh mozzarella, basil, sea salt 2.85
beef-on-weck crostini style- sliced roast beef on crisp caraway crostini with horseradish, sea salt 3.05

meat free & tasty...

antipasti kabob: tortellini, artichoke heart, kalamata olive, tomato, sweet red pepper 2.95
potato skins with farm cheddar, scallions, aioli, diced bell pepper 2.70
3 cheese quesadilla... jack, cheddar & mozzarella with scallions & baby spinach 2.70
tender asparagus baked with parmesan on foccacia toasts with lemon dill aioli 2.90
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 2.80
grilled golden pineapple skewers with mango sauce and sesame seeds 2.65
crisp fried tofu with wasabi mayonnaise, pickled ginger and soy dipping sauce 2.50
nori maki - vegetable sushi rolls (rice, pickled radish, cucumber) pickle ginger, wasabi, soy 2.80
Pickwick Caramelized onion English cheddar grilled cheese with smoked onions on grilled bread 2.95

...from the sea

shrimp, citrus, avocado salad, on crisp cucumber, lemon zest 3.35
house smoked salmon, dill, red onion, lemon pepper cream on cucumber rounds 3.25
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 4.25

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

chilled jumbo shrimp cocktail, lemon & cocktail sauce 3.50
gulf shrimp wrapped in bacon with roasted garlic barbecue sauce 3.75
seared sea scallop, snow pea julienne, red curry & mango 3.75...served in spoons
jumbo sea scallops wrapped in bacon, citrus jerk barbecue sauce 4.50
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 2.75
clams casino.. Rhode Island Littleneck clams broiled with garlic butter, bacon, pepper & onion 3.75
raw Littleneck clams on the half shells, citrus mignonette 3.50
shrimp & snow pea skewer, orange ginger garlic sauce 3.40
petite filet mignon sliders... beef tenderloin with arugula, horseradish & red onion 4.75 per piece
grilled spiced lamb chops, mint tzatziki yogurt sauce 5.50 per piece

...meaty morsels

barbecue meatballs... pork and beef seasoned meatballs with our savory barbecue sauce 2.75
baked asparagus wrapped in prosciutto, spiced dukkha, lime garlic aioli 3.15
skewered buffalo chicken tenders, wing sauce 2.85
mushrooms Florentine... stuffed with spinach, sausage and parmesan 2.85
marinated & grilled sirloin beef & tomato kabobs with hickory barbecue glaze 2.75
ginger sesame pork satay kabob, Thai peanut sauce 2.90
house pulled pork, whiskey barbecue, zingy slaw on cornbread toasts 3.55
grilled chicken satay kabob with citrus barbecue sauce 2.85

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

Fresh Fruit & Vegetable platters 7.00 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 7.00 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 (50 person minimum)

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 or Roquefort

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 17. 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 taboulleh, roasted balsamic vegetables, kalamata olives, marinated spiced green olives, Castelvetrano 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

Grilled Flatbread Pizzas 13. per person: (100 person maximum) grilled 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 30. per person

chilled shrimp cocktail, shrimp & snow pea skewers, bay scallops sevice, shrimp wrapped in bacon with citrus barbecue, clams casino, mussels marinara or dijonnaise, 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 14. per person Creamy whipped Maine potatoes with a variety of toppings,

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 .65)

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 22.00, two hour open bar 30.00, full event/four hour bar 38. 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 25.00, two hour open bar 31.00, full event/four hour bar 40. 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), Stoli, (+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, selections may change with availability

one hour open bar 29. two hour open bar 40. full event/four hours bar package 46.

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 30.

Filipa Pato Brut Rose 30. Pol Clement Brut Blanc de Blanc 28.

Sparkling Grape Juice or Cider 14.

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: 8. Premium Drinks 10. Top Shelf Drinks 12. Varietal Wines 10. 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 3.)

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 4.50 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

40¢ per person serving fee for your cake, no fee for cupcakes or pastry display

Coffee & Tea Selection included

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

43.50. 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 with almonds 3.75

Veggie Tart puff pastry, grilled zucchini & red onion, tomato, green bean, basil, bell pepper sauce 3.50

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 4.

Eggplant Napoleon fried thin sliced eggplant layered with sundried tomato pesto, goat cheese 5.

Fresh Baked Sweet Sausage Bread shallot & sundried tomato cream 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 10.

Crab & Shrimp Cake cumin remoulade 12.

Sliced Beef Tenderloin over arugula, fresh horseradish aioli & grilled onion 12.

----- **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)

Entrees (choose one or two)

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

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 44.

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

the above dishes 46.

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 48.

Pan Roast Salmon with cider butter sauce, julienne vegetables, and toasted pumpkin seeds 50.

Pan Blackened Salmon fire roasted cilantro corn relish, lime garlic aioli, jalapeno cornbread 50.

Lemon & Herb crusted Snapper filet with citrus tomato relish and cous-cous 52.

Choice Roast Prime Rib bleu cheese crust, rosemary scented demi glace 52.

Scallops & Shrimp in Puff Pastry sautéed vegetables, white wine butter sauce, lemon zest 50.

Grilled Atlantic Tuna white wine butter sauce, kalamata olives, scallions 56.

Grilled Maple Leaf Farms Duck Breast raspberry horseradish Dijon sauce, quinoa, dried fruit 54.

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

Grilled Strip Steak caramelized onions, blackened green beans, Saranac Amber mustard sauce 52.

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 70.

Chicken breast & Salmon julienne vegetables, bourbon cider butter sauce, toasted walnuts, wild rice 526.

Steak & Scampi grilled strip steak, Cabernet shallot demi glace & sautéed Texas white shrimp scampi 58.

Wedding Cake

40¢ per person serving fee for your cake, no fee for cupcakes or pastry display

Coffee & Tea Selection included

buffet table with fresh decaf and regular Coffee and 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

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

Appetizer

choice of one, other selections available

Grilled Golden Pineapple Skewers
Grilled vegetables in puff pastry with bell pepper sauces
Cheese Croquette, tomato basil sauce
Wild Mushroom & Spinach Tart
Eggplant Fritter Napoleon
House Smoked Salmon with lemon pepper cream & crostini
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 Strong Chardonnay, Pinot Grigio, Barefoot Moscato, Lamoreaux Landing Estate White, Red Newt Circle Riesling

Other wine options available for substitution

Wedding Cake

40¢ per person serving fee for your cake, no fee for cupcakes or pastry display

served with Strawberries dipped in chocolate on each plate

Coffee & Tea Selection included

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

155. 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:: 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

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

Fresh Salads

choose four

Bowtie Pasta Salad with crisp veggies, tangy dressing	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 Taboulleh 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

Hot Side Side Dishes

choice of two

garlic whipped potatoes	red potatoes whipped with caramelized onions
rice pilaf with vegetable confetti	wild rice pilaf
penne pasta with tomato basil sauce, parmesan	buttered broccoli with sweet onions (add .30)

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 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 12.

Filet of Salmon cider butter sauce add 10.

Roast Angus Filet Mignon Béarnaise sauce or Cabernet demi glace add 17.

...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

40¢ per person serving fee for your cake, no fee for cupcakes or pastry display

Coffee & Tea Selection included

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

43.50 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

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

Hors D'oeuvres comparable substitutions accepted

served butler style during your cocktail hour,

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

Buffet

fresh cream biscuits. fresh foccacia:: 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 crisp veggies, tangy dressing 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*

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

Crown Roast of Pork

with apple nut stuffing and maple cider butter sauce

or

Roast Breast of Turkey

with traditional sage stuffing, pan gravy

Roast Prime Ribs of Beef

seared and grilled to rare with Béarnaise Sauce

choice of two **Hot Side Side Dishes**

garlic whipped potatoes red potatoes whipped with caramelized onions
rice pilaf with vegetable confetti wild rice pilaf
penne pasta with tomato basil sauce, parmesan fire blackened green beans buttered broccoli with sweet onions (add .30)

Sautéed Pasta Station

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

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 Strong Chardonnay, Pinot Grigio, Barefoot Moscato, Lamoreaux Landing Estate White, Red Newt Circle Riesling

Other wine options available for substitution

Wedding Cake

40¢ per person serving fee for your cake, no fee for cupcakes or pastry display

strawberries dipped in chocolate

Coffee & Tea Selection included

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

165. 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 50.** (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
creamy mushroom soup

buttered broccoli with sweet onions
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

40¢ per person serving fee for your cake, no fee for cupcakes or pastry display

Coffee & Tea Selection included

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

39. 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 crisp veggies, tangy dressing	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 meat

or

Omelets Station (not available for parties over 50 people) 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 1.50 per person

or

French Toast

French bread, vanilla almond batter

local 100% maple butter syrup

Seafood Selection

add 8. per person

Bay Scallops & Shrimp

with veggies, tarragon cream sauce

or

Broiled Atlantic Haddock

lemon butter & almonds

Desserts

choice of one, many other selections available, please inquire

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

Coffee & Tea Selection included

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

30. 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*

24. per person

Desserts

6. 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. 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 4.25*
lobster bisque *add 4.50*
shrimp bisque *add 3.*
celery root & asparagus veg *(December through May only) add 1.25*

Cakes

We no longer offer wedding cakes. We will coordinate with your selected baker with the arrival and display of your selections. We have limited storage space for pastries or cakes brought to the castle in advance. Refrigerated storage will not be available unless arranged at least one week in advance.

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 use an estimated fee of \$70 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 any other additional payments made in advance of your final payment are applied to your final billing and are non-refundable. Late payments will incur a 5% late fee.*

Single Payment options *If you choose you may 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 an additional deposit of \$300 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 \$650
site charge for 101-125 adult guests \$750
site charge for 75-100 adult guests \$900
site charge under 75 adult guests \$1050

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.

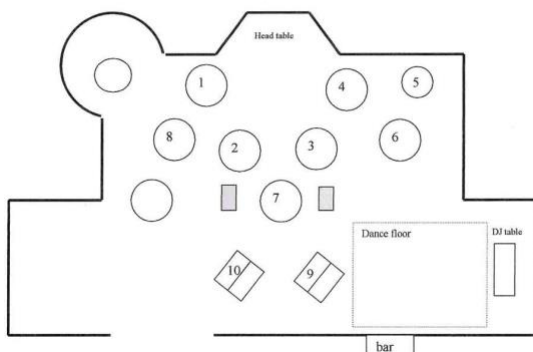
Rental of the entire property for an evening is available for an additional fee ranging from \$5000-9000 depending on the day and the size of your event. This allows you to use the main floor and dungeon areas for hors d'oeuvres or after dinner dancing. Please inquire for details. Once rental of the entire property is selected it cannot be changed.

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 Jan 15, 2024 This menu pricing applies to events between October 1, 2024 through December 31, 2025*

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



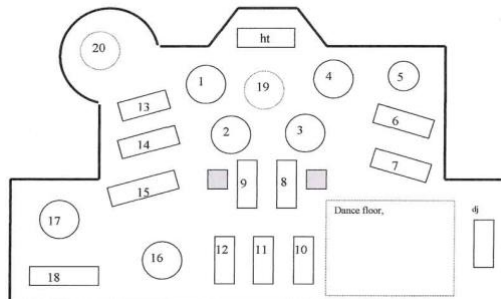
Filename<BQT MAP-maximum seating>

ROOM LAYOUT 181 seats
BEARDSLEE CASTLE

Head table of 10

Tables of 6: 13
Tables of 8: 1,2,3,4,6, 8,9, 14, 16, 17,19,20
Tables of 10: 7,10,11,12
Tables of 12: 15
Tables of 12: 18
Tables of 5: 5

total 10 seats
total 6 seats
total 96 seats
total 40 seats
total 12 seats
total 12 seats
total 5 seats

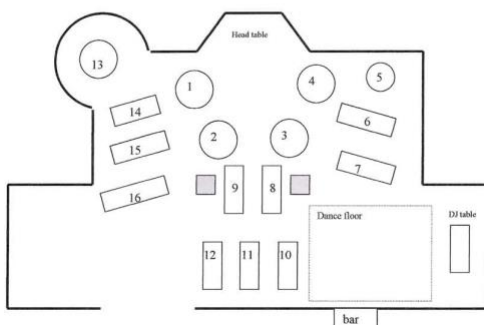


115-130 guests

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



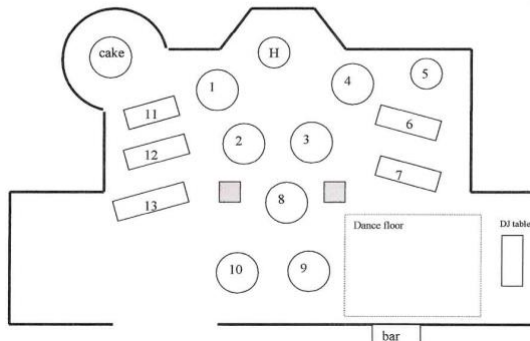
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100-110 guests

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

14 people
5 seats
6 seats
88 seats
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
Table 5: 5 people
Table 12: 6 people
All other tables 8 people

14 people
5 seats
6 seats
104 seats

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

Total possible seating: 137 people

