

2024 Wedding Package Prices

Classic Wedding Buffet

*Four Hour Reception with a Three Hour Premium Open Bar
\$120 per person*

Elegant Wedding Buffet

*Five Hour Reception with a Four Hour Premium Open Bar
\$135 per person*

Castle Stations Buffet

*Five Hour Reception with a Five Hour Premium Open Bar
\$155 per person*

La Luna Wedding

*Four Hour Reception with a Three Hour Open Bar
\$140 per person*

Castle Wedding

*Five Hour Reception with a Four Hour Premium Open Bar
\$158 per person*

La Luna Castle Wedding

*Five Hour Reception with a Five Hour Top Shelf Open Bar
\$176 per person*

Grandioso Wedding

*Five Hour Reception with a Five Hour Top Shelf Open Bar
\$220 per person*

Saturday Evenings – add \$5.00 per person

All Packages include: Menu, Exclusive Castle Rental, Champagne Toast, Cake Cutting,

White or Ivory Linens, Event Coordinator & Private Bridal Suite

All Prices are subject to 7.35% CT State Sales Tax and 18% Service Fee

Gratuity is included in Service Fee

Deposits are non-refundable

*On-Site Ceremony for \$950.00 includes additional 1 hour's use of the Castle,
rehearsal, and chairs.*

Classic Wedding Buffet

*Four Hour Reception with a Three Hour Premium Open Bar
Includes Venue Fee, Champagne Toast, White or Ivory Linens
Event Coordinator and Private Bridal Suite*

Cocktail Hour

*International Cheese Display with Assorted Crackers
Tropical & Seasonal Fresh Fruit
Vegetable Crudit  and Assorted Dips
Tomato Basil Bruschetta*

Buffet Dinner

Pasta (choose one)

Penne with Marinara Sauce Penne a la Vodka Rigatoni Carbonara

Salads (choose one)

Mescaline Salad with Balsamic Vinaigrette Caesar Salad Garden Salad with Italian Dressing

Buffet Entr es

(choose three - additional entr es are \$3.00 each per person)

<i>Chicken Francaise</i>	<i>Roast Beef au jus</i>	<i>Baked Scrod</i>
<i>Chicken Marsala</i>	<i>London Broil with Mushrooms</i>	<i>Stuffed Filet of Sole</i>
<i>Chicken Piccata</i>	<i>Glazed Country Ham</i>	<i>Filet of Sole Florentine</i>
<i>Chicken Parmesan</i>	<i>Beef Stir Fry</i>	<i>Salmon with Dill Cream Sauce</i>
<i>Stuffed Chicken Breast</i>		<i>Baked Atlantic Salmon</i>
<i>Eggplant Parmesan</i>		<i>Eggplant Rollatini</i>

Accompaniments (choose two)

*Herb Roasted Potatoes Garlic Mashed Potatoes Brown & Wild Rice Pilaf
Scalloped Potatoes Green Beans with Diced Red Bell Peppers Roasted Vegetable Medley*

Dessert

*Coffee, Tea & Decaf
Wedding Cake supplied by Customer*

Options

*Carving Station as one of three entr es for Roast Beef au jus, Baked Country Ham or Roasted Turkey Breast
add \$3.00 pp, Prime Rib for \$4.00 pp,
Or \$5.00 pp for Steamship Round of Beef or Beef Tenderloin
Carving Station in addition to three entr es for Roast Beef au Jus, Baked Country Ham or Roasted Turkey
Breast add \$6.00 pp, Prime Rib for \$7.00 pp,
Or \$8.00 pp for Steamship Round of Beef or Beef Tenderloin*

Additional Options are Available upon Request

Elegant Wedding Buffet

*Five Hour Reception with Four Hour Premium Open Bar
Includes Venue Fee, Champagne Toast, White or Ivory Linens, Event Coordinator, Private Bridal Suite*

Cocktail Hour

*International Cheese Display with Assorted Crackers
Tropical & Seasonal Fresh Fruit
Vegetable Crudit  and Assorted Dips
Tomato Basil Bruschetta*

Choose 3 Additional Hors D'Oeuvres:

<i>Fried Mozzarella</i>	<i>Stuffed Mushrooms</i>	<i>Jalapeno Poppers</i>
<i>Buffalo Chicken Tenders</i>	<i>Wrapped Franks</i>	<i>Assorted Stuffed Breads</i>
<i>Italian Meatballs</i>	<i>Fried Ravioli</i>	<i>BBQ Chicken Skewers</i>
<i>Fried Calamari (NY Style or Original)</i>	<i>Teriyaki Chicken & Pineapple Skewers</i>	

Buffet Dinner

Pasta (choose one)

<i>Penne with Marinara Sauce</i>	<i>Penne a la Vodka</i>	<i>Rigatoni Carbonara</i>
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Salads (choose one)

Mescaline Salad with Balsamic Vinaigrette Caesar Salad Garden Salad with Italian Dressing

Buffet Entr es

(choose three - additional entr es are \$3.00 each per person)

<i>Chicken Francaise</i>	<i>Roast Beef au jus</i>	<i>Baked Scrod</i>
<i>Chicken Marsala</i>	<i>London Broil with Mushrooms</i>	<i>Stuffed Filet of Sole</i>
<i>Chicken Piccata</i>	<i>Glazed Country Ham</i>	<i>Filet of Sole Florentine</i>
<i>Chicken Parmesan</i>	<i>Beef Stir Fry</i>	<i>Salmon with Dill Cream Sauce</i>
<i>Stuffed Chicken Breast</i>		<i>Baked Atlantic Salmon</i>
<i>Eggplant Parmesan</i>		<i>Eggplant Rollatini</i>

Accompaniments (choose two)

<i>Herb Roasted Potatoes</i>	<i>Garlic Mashed Potatoes</i>	<i>Brown & Wild Rice Pilaf</i>
<i>Scalloped Potatoes</i>	<i>Green Beans with Diced Red Bell Peppers</i>	<i>Roasted Vegetable Medley</i>

Dessert

*Coffee, Tea & Decaf
Wedding Cake supplied by Customer*

Options

*Carving Station as one of three entr es for Roast Beef au jus, Baked Country Ham or Roasted Turkey Breast
add \$3.00 pp, Prime Rib for \$4.00 pp,
Or \$5.00 pp for Steamship Round of Beef or Beef Tenderloin
Carving Station in addition to three entr es for Roast Beef au Jus, Baked Country Ham or Roasted Turkey
Breast add \$6.00 pp, Prime Rib for \$7.00 pp,
Or \$8.00 pp for Steamship Round of Beef or Beef Tenderloin*

Castle Stations Buffet

Five Hour Reception with Five Hour Premium Open Bar
Includes Venue Fee, Champagne Toast, White or Ivory Linens, Event Coordinator & Private Bridal Suite

<i>Hot Hors d' Oeuvres</i> (choose 3)	<i>Cold Hors d' Oeuvres</i> (choose 3)	<i>Passed Hors d' Oeuvres</i> (choose 2)
Fried Mozzarella	Endive with Herbed Goat Cheese	Lobster Roll
Stuffed Mushrooms	Imported Cheese & Cracker Display	Coconut Shrimp
Gourmet Pizza Bites	Vegetable Crudité with Dips	Clams Casino
Jalapeno Poppers	Melon wrapped in Prosciutto	Grilled Shrimp Skewers
Buffalo Chicken Tenders	Fresh Mozzarella with Tomatoes	Chicken Skewers
Italian Style Meatballs	Antipasto with Olive Medley	Fried Cheese Ravioli
Assorted Stuffed Breads	Fresh Fruit Display	Scallops Wrapped in Bacon
Wrapped Franks		Stuffed Mini Scallop Shells
Fried Calamari (original or NY Style)		Mini Crab Cakes
Eggplant Rollatini		Spanakopita
	<i>Pasta</i> (choose 2)	
Penne with Marinara Sauce	Penne a la Vodka	Rigatoni Carbonara
Manicotti	Stuffed Shells	Bow-Tie Pasta Primavera
	Cavatelli with Pesto Cream Sauce	
	<i>Salads</i> (choose 2)	
Mescaline Greens with Balsamic Vinaigrette	Spinach & Tomato Salad with Lemon Dressing	
Classic Caesar Salad	Garden Salad with Italian Dressing	
	<i>Entrées</i> (choose 2)	
Chicken Francaise	London Broil with Sautéed Mushrooms	Baked Scrod
Chicken Rollatini	Eggplant Rollatini	Stuffed Filet of Sole
Chicken Parmesan	Eggplant Parmesan	Baked Salmon
Chicken Piccata	Stuffed Chicken Breast	Baked Stuffed Shrimp (add \$2.00 pp)
	<i>Carving Station</i> (choose 1)	
Roast Beef au jus	Porketta	Country Glazed Ham
Roast Leg of Lamb (add \$3.00)	Roast Turkey Breast	Stuffed Pork Loin
Steamship Round of Beef (add \$3.00)	Prime Rib (add \$2.00 per person)	
	Beef Tenderloin (add \$3.00 per person)	

Accompaniments

Mashed Potato Bar: Yukon Gold Garlic Mashed Potatoes served in martini glasses & guests add their favorite toppings of sour cream, steamed broccoli, cheddar cheese, diced bacon & chives

Green Beans with Diced Red Bell Peppers OR Roasted Vegetable Medley

Dessert

Wedding Cake provided by Customer
Coffee, Tea & Decaf
Additional Stations and Menu Options are Available

La Luna Wedding

*Four Hour Reception with a Three Hour Premium Open Bar
Includes Venue Fee, Champagne Toast, White or Ivory Linens
Event Coordinator and Private Bridal Suite*

Cocktail Hour

*International Cheese Display with Assorted Crackers
Tropical & Seasonal Fresh Fruit
Vegetable Crudit  and Assorted Dips*

Choice of Five additional Hors d' Oeuvres

<i>Fried Mozzarella</i>	<i>Buffalo Chicken Tenders</i>	<i>Fried Calamari (original or NY Style)</i>
<i>Endive with Herbed Goat Cheese</i>	<i>Fresh Mozzarella with Tomatoes</i>	<i>Mini Crab Cakes</i>
<i>Stuffed Mushrooms</i>	<i>Chicken Skewers</i>	<i>Eggplant Rollatini</i>
<i>Coconut Shrimp</i>	<i>Italian Style Meatballs</i>	<i>Spanakopita</i>
<i>Gourmet Pizza Bites</i>	<i>Antipasto with Olive Medley</i>	<i>Fried Cheese Ravioli</i>
<i>Clams Casino</i>	<i>Beef Kabobs</i>	<i>Stuffed Mini Scallop Shells</i>
<i>Jalapeno Poppers</i>	<i>Stuffed Breads</i>	<i>Mini Lobster Rolls</i>
<i>Melon wrapped in Prosciutto</i>	<i>Scallops Wrapped in Bacon</i>	<i>Sausage & Pepper Skewers</i>
<i>Grilled Shrimp Skewers</i>	<i>Wrapped Franks</i>	

Pasta

(served plated - choose one)

<i>Penne with Marinara Sauce</i>	<i>Penne a la Vodka</i>	<i>Rigatoni Carbonara</i>
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Salads

(served plated - choose one)

<i>Classic Caesar Salad</i>	<i>Mescaline Greens with Balsamic Vinaigrette</i>	<i>Garden Salad with Italian Dressing</i>
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Plated Entr es

(choose three)

<i>Chicken Francaise</i>	<i>Prime Rib of Beef au jus – 16 oz.</i>	<i>Baked Stuffed Shrimp</i>
<i>Chicken Piccata</i>	<i>Prime Rib & 2 Baked Stuffed Shrimp</i>	<i>Stuffed Filet of Sole</i>
<i>Chicken Parmesan</i>	<i>Filet Mignon (add \$3.00)</i>	<i>Filet of Sole Florentine</i>
<i>Chicken Marsala</i>	<i>Filet Mignon & Stuffed Lobster Tail (add \$5.00)</i>	<i>Baked Atlantic Salmon</i>
<i>Stuffed Chicken Breast</i>	<i>Stuffed Pork Chop</i>	<i>Salmon with Dill Cream Sauce</i>
<i>Grilled Vegetable Napoleon</i>	<i>Eggplant Rollatini</i>	<i>Eggplant Parmesan</i>

Accompaniments

(choose two)

<i>Herb Roasted Potatoes</i>	<i>Garlic Mashed Potatoes</i>	<i>Brown & Wild Rice Pilaf</i>
<i>Scalloped Potatoes</i>	<i>Baked Stuffed Potato</i>	<i>Mixed Vegetable Medley</i>
	<i>Green Beans with Diced Red Bell Peppers</i>	

Dessert

*Coffee, Tea & Decaf
Wedding Cake supplied by Customer*

Castle Wedding

Five Hour Reception with a Four Hour Premium Open Bar
Includes Venue Fee, Champagne Toast, White or Ivory Linens,
Event Coordinator and Private Bridal Suite

Cocktail Hour

International Cheese Display with Assorted Crackers
Tropical & Seasonal Fresh Fruit
Vegetable Crudité and Assorted Dips

Choice of Six additional Hors d' Oeuvres

Fried Mozzarella	Buffalo Chicken Tenders	Fried Calamari (original or NY Style)
Endive with Herbed Goat Cheese	Fresh Mozzarella with Tomatoes	Mini Crab Cakes
Stuffed Mushrooms	Chicken Skewers	Eggplant Rollatini
Coconut Shrimp	Italian Style Meatballs	Spanakopita
Gourmet Pizza Bites	Antipasto with Olive Medley	Fried Cheese Ravioli
Clams Casino	Beef Kabobs	Stuffed Mini Scallop Shells
Jalapeno Poppers	Stuffed Breads	Mini Lobster Rolls
Melon wrapped in Prosciutto	Scallops Wrapped in Bacon	Sausage & Pepper Skewers
Grilled Shrimp Skewers	Wrapped Franks	

Pasta (served plated - choose one)

Cavatelli with Pesto Cream Sauce	Rigatoni Carbonara	Penne with Marinara Sauce
Penne a la Vodka	Penne with Meat Sauce	

Salads (served plated - choose one)

Mescaline Greens with Balsamic Vinaigrette Classic Caesar Salad Garden Salad with Italian Dressing

Plated Entrées (choose three)

Chicken Francaise	Prime Rib of Beef au jus – 16 oz.	Baked Stuffed Shrimp
Chicken Piccata	Prime Rib & 2 Baked Stuffed Shrimp	Stuffed Filet of Sole
Chicken Parmesan	Filet Mignon (add \$3.00)	Filet of Sole Florentine
Chicken Marsala	Filet Mignon & Stuffed Lobster Tail (add \$5.00)	Baked Atlantic Salmon
Stuffed Chicken Breast	Stuffed Pork Chop	Salmon with Dill Cream Sauce
Chicken Saltimbocca	Eggplant Rollatini	Eggplant Parmesan
	Grilled Vegetable Napoleon	

Accompaniments (choose two)

Herb Roasted Potatoes	Garlic Mashed Potatoes	Brown & Wild Rice Pilaf
Scalloped Potatoes	Baked Stuffed Potato	Mixed Vegetable Medley
	Green Beans with Diced Red Bell Peppers	

Dessert

Coffee, Tea & Decaf
Personalized Wedding Cake Included

La Luna Castle Wedding

*Five Hour Reception with Five Hour Top Shelf Open Bar
Includes Venue Fee, Champagne Toast, White or Ivory Linens
Event Coordinator & Private Bridal Suite*

Cocktail Hour

*International Cheese Display with Assorted Crackers
Tropical & Seasonal Fresh Fruit, Vegetable Crudité and Assorted Dips*

Choice of Six additional Hors d' Oeuvres

<i>Fried Mozzarella</i>	<i>Buffalo Chicken Tenders</i>	<i>Fried Calamari (original or NY Style)</i>
<i>Endive with Herbed Goat Cheese</i>	<i>Fresh Mozzarella with Tomatoes</i>	<i>Mini Crab Cakes</i>
<i>Stuffed Mushrooms</i>	<i>Chicken Skewers</i>	<i>Eggplant Rollatini</i>
<i>Coconut Shrimp</i>	<i>Italian Style Meatballs</i>	<i>Spanakopita</i>
<i>Gourmet Pizza Bites</i>	<i>Antipasto with Olive Medley</i>	<i>Fried Cheese Ravioli</i>
<i>Clams Casino</i>	<i>Beef Kabobs</i>	<i>Stuffed Mini Scallop Shells</i>
<i>Jalapeno Poppers</i>	<i>Stuffed Breads</i>	<i>Mini Lobster Rolls</i>
<i>Melon wrapped in Prosciutto</i>	<i>Scallops Wrapped in Bacon</i>	<i>Sausage & Pepper Skewers</i>
<i>Grilled Shrimp Skewers</i>	<i>Wrapped Franks</i>	<i>Shrimp Cocktail</i>

Pasta (served plated - choose one)

<i>Cavatelli with Pesto Cream Sauce</i>	<i>Rigatoni Carbonara</i>	<i>Penne with Marinara Sauce</i>
<i>Penne a la Vodka</i>	<i>Penne with Meat Sauce</i>	

Salads (served plated - choose one)

<i>Mescaline Greens with Balsamic Vinaigrette</i>	<i>Classic Caesar Salad</i>	<i>Garden Salad with Italian Dressing</i>
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Plated Entrées (choose three)

<i>Chicken Francaise</i>	<i>Prime Rib of Beef au jus – 16 oz.</i>	<i>Baked Stuffed Shrimp</i>
<i>Chicken Piccata</i>	<i>Prime Rib & 2 Baked Stuffed Shrimp</i>	<i>Stuffed Filet of Sole</i>
<i>Chicken Parmesan</i>	<i>Filet Mignon (add \$3.00)</i>	<i>Filet of Sole Florentine</i>
<i>Chicken Marsala</i>	<i>Filet Mignon & Stuffed Lobster Tail (add \$5.00)</i>	<i>Baked Atlantic Salmon</i>
<i>Stuffed Chicken Breast</i>	<i>Stuffed Pork Chop</i>	<i>Salmon with Dill Cream Sauce</i>
<i>Chicken Saltimbocca</i>	<i>Eggplant Rollatini</i>	<i>Eggplant Parmesan</i>
	<i>Grilled Vegetable Napoleon</i>	

Accompaniments (choose two)

<i>Herb Roasted Potatoes</i>	<i>Garlic Mashed Potatoes</i>	<i>Brown & Wild Rice Pilaf</i>
<i>Scalloped Potatoes</i>	<i>Baked Stuffed Potato</i>	<i>Mixed Vegetable Medley</i>
	<i>Green Beans with Diced Red Bell Peppers</i>	

Dessert

*Freshly Brewed Espresso, Coffee, Tea & Decaf
Personalized Wedding Cake Included and Your Choice of a Venetian Table or Chocolate Fountain*

Grandioso Wedding

*Five Hour Reception with Five Hour Top Shelf Open Bar
Includes Venue Fee, Champagne Toast, Your Choice of Colored Linens, Event Coordinator,
Private Bridal Suite and Red & White Wine on Tables*

Cocktail Hour

*Champagne Fountain
Raw Bar featuring Cracked Snow Crab Claws, Chilled Jumbo Shrimp,
Clams on the Half Shell, Oysters on the Half Shell
Fresh Seasonal Fruit Display*

Pasta Station or Mashed Potato Bar

Pasta Station: *Choice of two Pastas & three Sauces, cooked to order*

*Penne, Cavatelli, Bowtie, Tortellini or Ravioli
Alfredo, Carbonara, Pesto, Vodka Sauce or White Clam*

Mashed Potato Bar: *Yukon Gold Garlic Mashed Potatoes served in martini glasses & guests add their favorite toppings of sour cream, steamed broccoli, cheddar cheese, diced bacon & chives*

Choice of 8 of the following Hors d' Oeuvres:

<i>Stuffed Mushrooms</i>	<i>Lamb Lollipops</i>	<i>Mini Crab Cakes</i>
<i>Fried Calamari (Plain or NY Style)</i>	<i>Coconut Shrimp</i>	<i>Mini Lobster Rolls</i>
<i>Eggplant Rollatini</i>	<i>Grilled Shrimp Skewers</i>	<i>Smoked Salmon Toast Points</i>
<i>Clams Casino</i>	<i>Mozzarella with Tomato & Basil</i>	<i>Antipasto with Olive Medley</i>
<i>Stuffed Breads</i>	<i>Peanut Chicken Satay</i>	<i>Mini Stuffed Scallop Shells</i>
<i>Scallops Wrapped in Bacon</i>	<i>Spanakopita</i>	<i>Sausage & Pepper Skewers</i>

Salad Course (choice of one)

*Caesar Salad
Garden Salad with Italian Dressing
Mescaline Salad with Balsamic Vinaigrette*

Main Course

*All Entrées served with Vegetable and Potato (choose three)
Prime Rib of Beef au jus – 16 oz. cut
Filet Mignon with Beef Demi-Glaze – 8 oz.
Petit Filet Mignon and Two Baked Stuffed Shrimp
Petit Filet Mignon with Stuffed Lobster Tail (add \$2.00)
Stuffed Pork Chop with Mozzarella, Spinach & Prosciutto
Veal a La Luna – Sautéed Medallion of Veal topped with Mozzarella, Fresh Tomato & Peas
Baked Stuffed Shrimp – Jumbo Shrimp with Seafood Stuffing
Salmon a Grate – Salmon baked with Bread Crumbs
Baked Salmon with Dill Sauce
Chicken Cordon Bleu
Chicken Saltimbocca
Lamb Chops*

Dessert

*Freshly Brewed Espresso-Coffee – Tea - Decaf
Personalized Wedding Cake Included
Venetian Table including Espresso & Cordials Station served in Chocolate Cordial Cups*