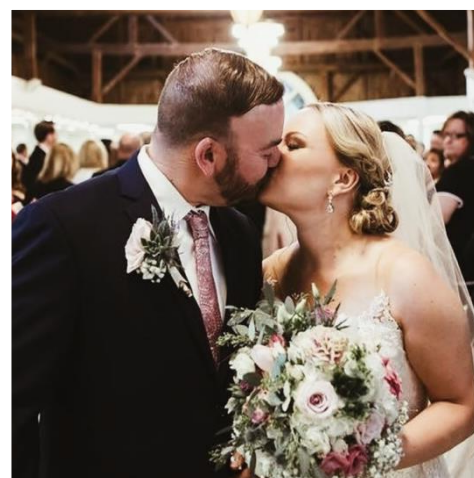
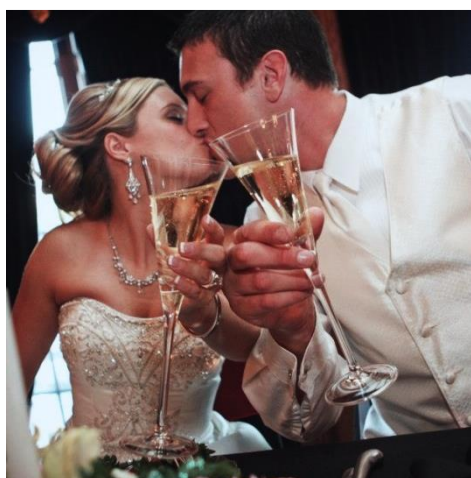
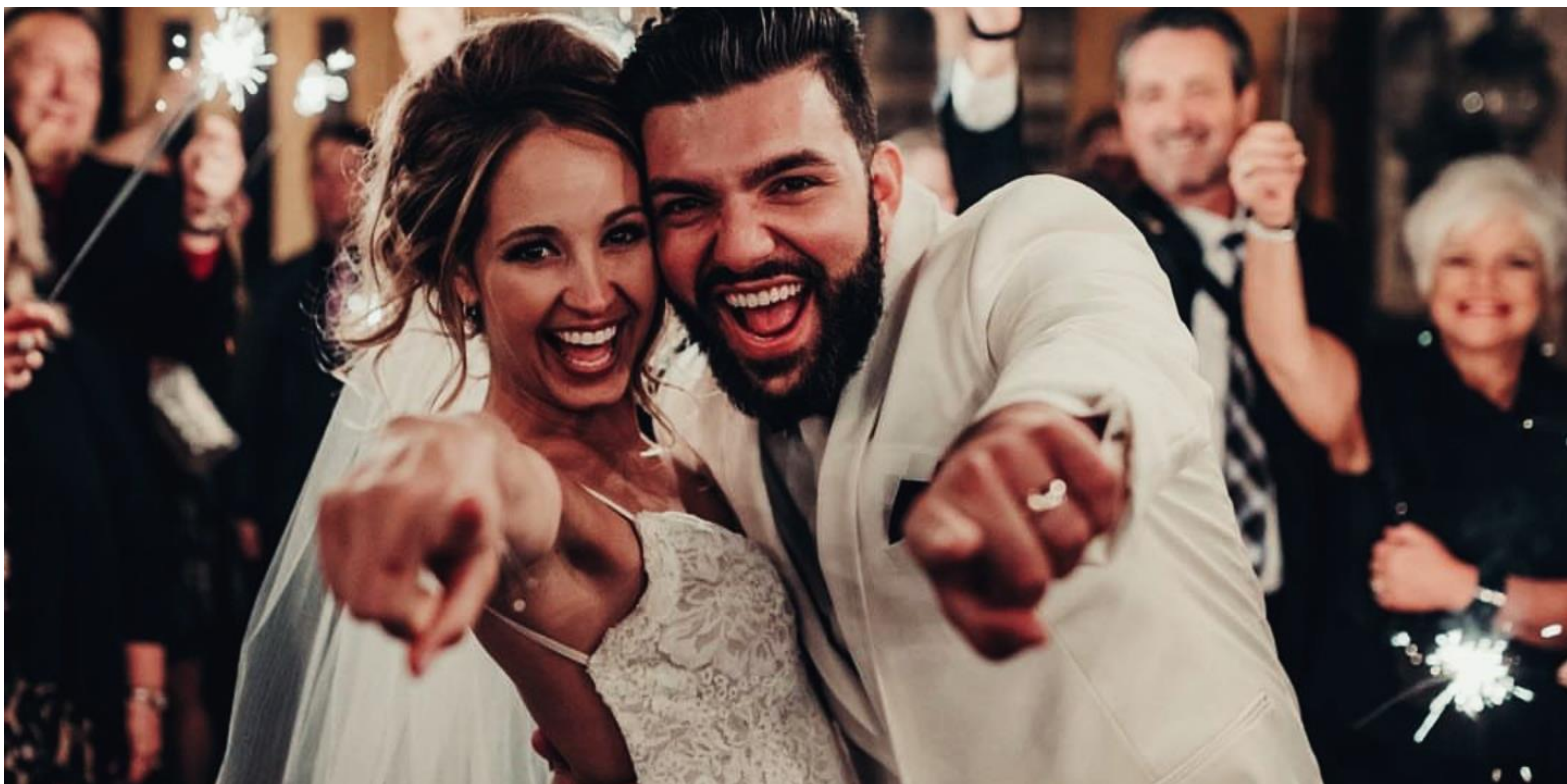


Canterbury Castle



2023 WEDDING PACKAGES



ANGELA ANDERSON

(248) 391-1900

angela@canterburyvillage.com

2325 Joslyn Rd. Lake Orion MI, 48360



Rental Information

ROOM CHARGES

King Richard Hall: (*Includes Patio*): Max Capacity 200
\$1000 room fee (access at 10 AM)

Chapel \$1100 (access at 10 AM)

ROOM RENTAL FEES INCLUDE:

Chinaware, stemware, silverware, tables and chairs, cake tables and additional tables. Cake cutting and bartender fees are included in meal and bar packages.

Linen Package: \$450 (choice of white, ivory or black)

Function dates will be held with A \$2000 NON-REFUNDABLE Deposit and signed contract.

20% Service Fee

Food and Beverage Minimums apply

For 2024 Events add \$3 to the package price

The Elegant Buffet

**CHOICE OF TWO ENTRÉES WITH PASTA, POTATO
& VEGETABLE SELECTION | \$52.99 PER GUEST**

HORS D'OEUVRES

Domestic Cheese Display And Fresh Vegetables With Dipping Sauce
Served During Cocktail Hour.

HOUSE SALAD AND ROLLS

Crisp Iceberg Lettuce With Slivered Red Onion, Ripe Tomatoes, Cucumbers
And Carrots, Served With Our Paris Dressing.

ONE PASTA:

Penne with Marinara
Olive Oil & Herb Pasta
Fettuccine Alfredo

ONE POTATO:

Oven Roasted Red Skins
Garlic Whipped Potatoes

ONE VEGETABLE:

Sautéed Green Beans
Green Bean Almandine
Sautéed Vegetable Medley

TWO ENTREES:

Chicken Piccata, Herb Encrusted Whitefish, Sliced Roast Beef, Chicken Village,
Lemon Caper Salmon, Italian Sausage & Peppers, or Chicken Tuscany

Carved Prime Rib Additional \$8 Per Guest *(Added To Package Price)*

Oven Roasted Prime Rib Served With Au Jus And Creamy Horseradish Sauce.

**Includes Chef Attendant*

Carved Beef Tenderloin Addition \$12 Per Guest *(Added To Package Price)*

Served With Zip Sauce And Creamy Horseradish.

**Includes Chef Attendant*

INCLUDES DELUXE 5-HOUR OPEN BAR

Complimentary Champagne Toast For Head Table

Plated

CHOICE OF UP TO 2 ENTRÉES WITH POTATO & VEGETABLE SELECTION

Hors D'Oeuvres

Domestic Cheese Display And Fresh Vegetables With Dipping Sauce Served During Cocktail Hour.

House Salad And Rolls

Crisp Iceberg Lettuce With Slivered Red Onion, Ripe Tomatoes, Cucumbers And Carrots.
Served With Our Paris Dressing.

One Vegetable:

Sautéed Green Beans
Green Bean Almandine,
Sautéed Vegetable Medley

One Potato:

Oven Roasted Red Skins
Garlic Whipped Potatoes

Entrée Selections:

New York Strip Steak \$71

Char Grilled 10oz Center Cut With Village Zip
Sauce.

Filet Mignon \$73

Char Grilled 8oz Filet Topped With Cabernet
Mushroom Sauce.

Traditional Beef Burgundy \$68

Tenderloin Beef Tips With Roasted Pearl Onions
Marinated In A Cabernet Mushroom Sauce.

Chicken Village \$66

Lightly Breaded And Pan Seared Boneless
Chicken Breast With A White Wine Cream
Sauce And Julienne Vegetable Garnish.

Chicken Piccata \$66

Tender Chicken Breast Sautéed With Mushrooms,
Artichokes, And Capers In Lemon Butter Sauce.

Herb Encrusted Whitefish \$68

Whitefish Filet Dusted With Herbs And
Breadcrumbs Than Baked To A Golden Finish.

Chicken Village & 5oz. Filet \$80

Chicken Village & Lemon Caper Salmon \$72

Includes Deluxe 5-hour Open Bar

Complimentary Champagne Toast For Head Table

Bar Packages

DELUXE BAR

(Included In Menu Price)

Draft Beer: Miller Lite or Bud Light

House Wine: Coastal Vines: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon And Domino Moscato.

House Vodka, Rum, Gin, Whiskey, Tequila & Scotch

Liqueurs: Dekuyper: Peach Schnapps & Triple Sec Gaetano Amaretto

PREMIUM BAR

(Additional \$6 Per Guest)

Draft Beer: Miller Lite, Bud Light, Coors Light, or Labatt Blue

House Wine: Coastal Vines: Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon And Domino Moscato

Vodka: Tito's (Gluten Free) & Ketel One

Gin: Tanqueray

Bourbon: Buffalo Trace & Maker's Mark

Scotch: Johnny Walker Red

Whiskey: Crown Royal & Seagram 7

Rum: Bacardi Superior & Captain Morgan

Tequila: Jose Cuervo Gold & 1800

Specialty: Malibu Coconut Rum

Liqueurs: Dekuyper: Peach Schnapps & Triple Sec, Gaetano Amaretto

AFTER DINNER CORDIALS

(Additional \$6 Per Guest)

Bailey's, Kahlua, Amaretto Di Amore Cordials

*Available For One Hour After Dinner Service.

CHAMPAGNE TOAST

Complimentary For Head Table, \$3.00 Per Guest.

SPECIALTY DRAFTS AVAILABLE FOR AN ADDITIONAL CHARGE

All Bar Packages Are A 5-hour Limit. Canterbury Castle And Its Representatives Reserve The Right To Refuse Or Discontinue Serving Guest's Alcoholic Beverages If They Appear Intoxicated Or Cannot Provide The Proper Identification. We Also Enforce The Michigan Liquor Codes: Prohibiting Unlimited Consumption.

Hors D'Oeuvres

BUTLER PASSED

Traditional Options:

One Item \$6 Per Guest • Two Items \$8 Per Guest • Three Items \$10 Per Guest

- **Sun Dried Tomato Boursin Cheese On Crostini**
- **Spinach And Feta Phyllo Triangles**
- **Mini Spring Rolls**
- **Wild Mushroom Tartlets**

Premium Options:

One Item \$8 Per Guest • Two Items \$12 Per Guest • Three Items \$15 Per Guest

- **Coconut Fried Shrimp w/ Pineapple Dipping Sauce**
- **Sea Scallops Wrapped In Bacon**
- **Poached Gulf Shrimp w/ Cocktail Sauce**

(Price May Change With Market Price)

Hors D'Oeuvre Displays *(Priced Per Guest)*

Imported Cheese Display \$8

Baby Brie, Cheddar, Gorgonzola, Smoked Gouda, Asiago, Dill Havarti And Boursin With Grapes, Dried Fruits And Served With Assorted Crackers.

Char Grilled Vegetable Platter \$7

Olive Oil & Fresh Herb Marinated Char-grilled Vegetables Served Chilled.

Panache Of Seasonal Fruits & Berries.

(Selection Varies By Season)

Late Night Snacks

Assorted Pizzas \$7

Large Assorted Pizzas

Coney Dog Bar \$6

Hotdogs, Chili Sauce, Cheese, Onions, Relish, Ketchup And Mustard

Boneless Wings \$8

Crispy Chicken Wings Served With BBQ Sauce And Ranch

Sweet Pulled Pork Sliders \$5

Hawaiian Rolls Topped With Pulled Pork

Bowl of House-made Chips \$ 7 5

*Not Priced Per Guest

Priced Per Guest. Late Night Snacks Are Recommended For 50% Of Your Total Guest Count And Are Not Required For The Entire Group.

Preferred Vendors

Photographer

Special Moments Photography (734) 453-4321

pabel@specialmomentsusa.com

DJ

SuperFunk Jen (619) 518-1373

djsuperfunkjen@gmail.com

Wedding Coordinator

Events Impossible

eventsimpossible@gmail.com

Cake & Desserts

The Cake Lady (810) 513-0655

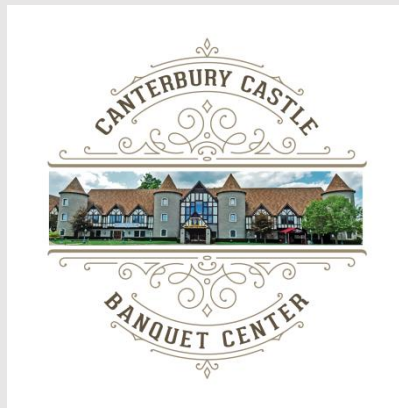
Lekker Choco Treats (248) 622-9520

Salon

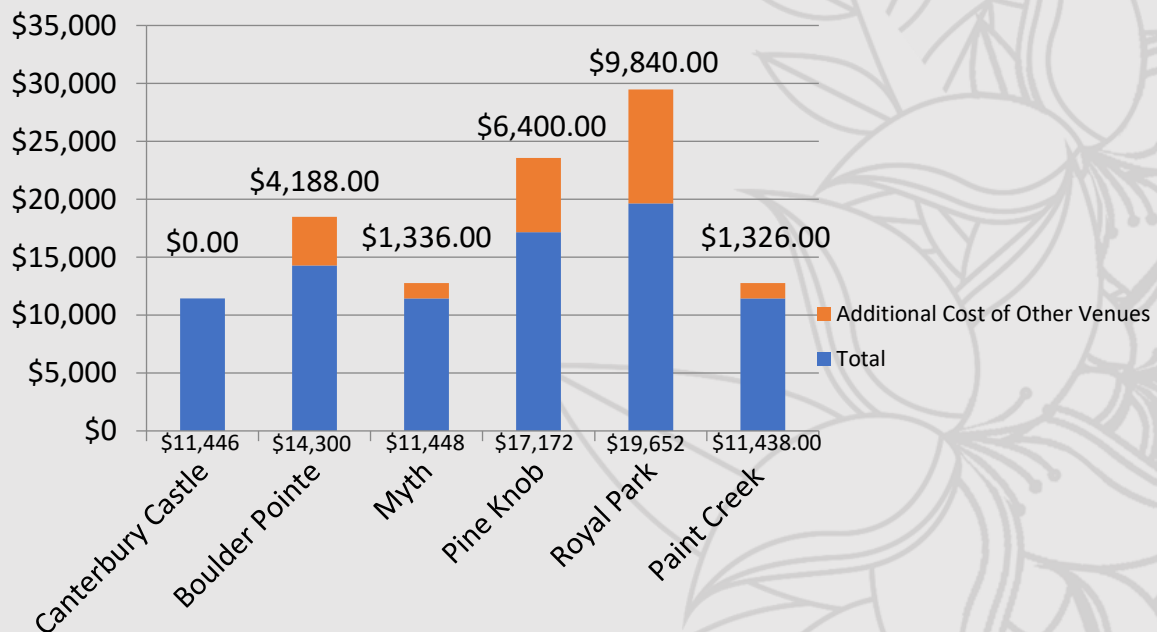
Revival Salon (248) 391-6160

Hotel & Shuttle

Crowne Plaza-Auburn Hills (248) 373-4550



Price Comparison



Cost Based on Appetizer, Buffet Dinner & Open Bar for 150 Guests