

Le Chambord Restaurant & Inn

(2010 - Wedding Packages)

Gold Package

Our Gifts to you:

Honeymoon Suite for Your Special Day, with European Breakfast

Personal Maitre D' Service throughout your Special Day

Choice of Table Linen from the Inn's Available Colors

Fresh Floral Centerpieces on all Tables

Antique Candelabras on Bride & Groom's Table

Site for your Wedding Party's Private Cocktail Hour

Wedding Planner by Beverly Clark

Escort Cards

Printed Menus

Directional Maps

Complimentary Chair Covers with Sash in Ballroom

Complimentary Site for Ceremony and Chairs

*Stretch Limo for Three Hours with Champagne, to be used the day of the
Wedding or go to the Airport for your Honeymoon - (100 guest
minimum)*

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Cocktail Hour:

Bar:

One Hour of Top Shelf Open Bar

Butler Passed Hors d'Oeuvres:

Roast New York Strip Steak, Onion Marmalade on Crostini

Italian Sausage Roll

Spanikopita

Coconut Chicken with Mango Marinade

Crabmeat Stuffed Mushrooms

Roasted Vegetables Risotto Balls

Wild Rice Blinis with Smoked Norwegian Salmon

Brie Cheese in Puff Pastry, Dried Cranberries

Hot Smorgasbord Hors d'Oeuvres:

Swedish Meatballs

Baked Clams

Chilled Smorgasbord Hors d'Oeuvres:

International Cheese Board

Beautiful Displayed Fresh Seasonal Fruits

Tuscan Antipasto Display

Tomato and Basil Bruschetta

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Stations:

Please Select One from the Following Stations:

La Dolce Vita Station:

Penne Pasta with Italian Sausage and Broccoli Rabe

Chicken Scaloppini with Garlic, Sun-dried Tomatoes and Artichokes

Asian Station:

Vegetable Lo Mein

Beef with Oyster Sauce

Carving Station:

Roasted Herbed Breast of Turkey with Cranberry Chutney

Glazed Roast Loin of Pork

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Dinner:

Beverages:

*Additional Four Hours of Top Shelf Bar
Champagne Toast and White and Red Wine Table Service
After Dinner Drinks and Cordials Available at Bar*

First Course (Select One):

*Seafood Crepe Normand
House Made Mozzarella, Roma Tomatoes, Fresh basil and XVOO
Roast Portobello Mushroom Tapenade in Light Tomato Sauce
Baked Brie in Puff Pastry with Apricot Pecan Chutney*

Second Course (select One):

*Mixed Baby Greens in a Citrus Balsamic Vinaigrette
Baby Spinach Salad with Strawberries and Sesame Dressing
Three Colors Pasta, with Pesto, Marinara or Vodka Sauce
Soup: Potato Leek, Minestrone or Sun-dried Tomato & Fennel
Bisque
Intermezzo*

Main Course - Duet, Buffet or Choice of three (Must be Pre-selected):

*Choice New York Strip Steak, Sauce Bordelaise
Choice Roast Prime Rib of Beef, Natural Au Jus (Not on Duet)
Fresh Tilapia, Sauce Grenobloise
Herbed Baked Norwegian Salmon, Blood Orange Sauce
Breast of Chicken Wellington, Sauce Madeira
Breast of Chicken Francaise
Roast Stuffed Loin of Pork with Chorizo Sausage and Dried Fruits,
Portuguese Sauce
Vegetarian: Eggplant Lasagna*

(Entrees are served with Chef Selection of Starch and Fresh Vegetables)

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Wedding Cake:

Your Beautiful Wedding Cake is Included in your Package. You will meet our In House Pastry Chef and you will collaborate to Design it, Fillings, Icing and Colors.

Coffee and Tea Service.

ONE WEDDING A DAY

<i>Any time Fridays & Sundays Required</i>	<i>75.00</i>	<i>No Minimum</i>
<i>Any time Saturdays Person Minimum</i>	<i>85.00</i>	<i>100</i>
<i>Any time January -April Required</i>	<i>65.00</i>	<i>No Minimum</i>

***All Wedding Prices are subject to a 18% Service Charge and 8.125%
NYS Sales Tax***

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