

Le Chambord Restaurant & Country Inn

(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 lines 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 book by Beverly Clark

Escort cards

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)

2737 Route 52 - Hopewell Junction -NY 12533

Phone & Fax: 845-221-1941

Website: www.lechambord.com E-mail: lechambord@aol.com

Gold Package

Cocktail Hour:

Bar:

One hour of top shelf open bar

Butler Passed Hot Hors d'Oeuvres:

Roast New York Strip Steak, Onion Marmalade on Crostini

Coconut Chicken with Mango Marinade

Roasted Vegetables Risotto Balls

Wild Rice Blinis -with Smoked Norwegian Salmon

Hot Smorgasbord Hors d'Oeuvres:

Swedish Meatballs

Gnocchi w/ Mushroom Sauce

Chilled Smorgasbord Hors d'Oeuvres:

International Cheese Board

Beautiful Displayed Fresh Seasonal Fruits

Tuscan Antipasto Display

Tomato and Basil Bruschetta

Stations:

Please select one from the following stations:

La Dolce Vita Station:

Sausage and Peppers

Chicken Scaloppini with Garlic, Sun-dried Tomatoes and Artichokes

Pasta Station:

Penne A La Matriciana

Tri-Colored Fusili A La Vodka

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 throughout the event*

First Course (Select One):

*Seafood Crepe Normand
House Made Mozzarella, Roma Tomatoes, Fresh basil and EVOO
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 Color 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 Grenoblaise
Herbed Baked Norwegian Salmon, Maltaise Sauce
Breast of Chicken Saltimbocca, Sauce Provencal
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's selection of starch and fresh vegetables)

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Wedding Cake:

Your beautiful wedding cake is included in your package. You will meet with our in-house pastry chef and help to custom design your cake.

Coffee and tea service.

ONE WEDDING A DAY

<i>Anytime Fridays & Sundays</i>	<i>75.00</i>	<i>50 Guest Minimum</i>
<i>Anytime Saturdays</i>	<i>85.00</i>	<i>100 Guest Minimum</i>
<i>Anytime January – April</i>	<i>65.00</i>	<i>50 Guest Minimum</i>

All wedding prices are subject to a 20% service charge an 8.125% NYS sales tax

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