

Le Chambord Restaurant & Inn

(2010 - Wedding Packages)

Platinum Package

Our Gifts to you:

Three Overnight Guest Rooms (One for the Bride & Groom and Two for the Parents),

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

Chilled Seafood Bar:

An Elegant Ice Sculpture, filled with Shrimp Cocktail and Mediterranean Seafood Salad

Butler Passed Hors d'Oeuvres:

Roast New York Strip Steak, Onion Marmalade on Crostini

Breast of Chicken Rangoon - Apricot Glaze

Italian Sausage Roll

Spanikopita

Coconut Chicken with Mango Marinade

Scallops Wrapped with Bacon

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:

Our Chef will Prepare the Following Three Station for your Guests at the Cocktail Hour:

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 Extra Virgin Olive Oil

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.

Viennese Sampler:

Miniature Pastries, Petit Fours, Biscotti and Chocolate Covered Strawberries. Served on all Tables after the Wedding Cake.

Coffee and Tea Service.

ONE WEDDING A DAY

<i>Any time Fridays & Sundays Required</i>	<i>99.00</i>	<i>No Minimum</i>
<i>Any time Saturdays Person Minimum</i>	<i>109.00</i>	<i>100</i>
<i>Any time January -April Required</i>	<i>89.00</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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