

2023 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
\$150 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
\$155 per person

La Luna Castle Wedding

Five Hour Reception with a Five Hour Top Shelf Open Bar
\$170 per person

Grandioso Wedding

Five Hour Reception with a Five Hour Top Shelf Open Bar
\$210 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 Crudité 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 Entrées

(choose three - additional entrées 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 entrées 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 entrées 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 Crudité 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 Entrées

(choose three - additional entrées 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 entrées 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 entrées 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

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

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

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