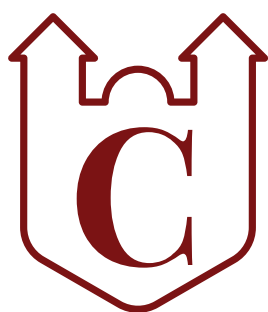


WEDDING MENU



CHATEAU
BLOOMINGTON

WEDDING PACKAGE

When you choose our Wedding Package the following will be included in the entrée price:

- 3 Hors d' oeuvres to be passed for one hour
 - Four hours of unlimited bar service
 - Champagne toast
 - Complimentary cake cutting & service
 - Complimentary salad upgrade
 - Late night snacks & coffee service
 - Complimentary suite for 2 nights for the Bride & Groom
- Package prices range from \$60 - \$68 per person

HORS D' OEUVRÉS

All prices are per 50 pieces unless otherwise noted

Hot

CHEESE STUFFED FRIED RAVIOLI	\$75
SAUSAGE STUFFED FRIED RAVIOLI	\$80
MEATBALLS <i>Choice of BBQ/Swedish/Sweet & Sour</i>	\$80
BONELESS BUFFALO WINGS	\$80
FRIED MOZZARELLA	\$80
POTATO SKINS	\$80
SAUSAGE STUFFED MUSHROOMS	\$85
ASSORTED MINI QUICHE	\$85
CHICKEN QUESADILLAS	\$90
PAN SEARED POT STICKERS	\$90
CRAB STUFFED MUSHROOMS	\$100
CRAB RANGOON	\$95
FRIED ASPARAGUS	\$95
BACON WRAPPED WATER CHESTNUTS	\$100
BACON WRAPPED SCALLOPS*	\$150

Cold

FRUIT KABOBS	\$125
DEVEILED EGGS	\$80
CHEESE STUFFED TORTELLINI	\$85
BRUSCHETTA WITH CRUSTINIS	\$100
SPINACH DIP WITH CRUSTINIS	\$100
ASSORTED CANAPES*	\$125
SUN DRIED TOMATO , MOZZARELLA , BASIL SKEWERS*	\$150
CHILLED JUMBO SHRIMP WITH COCKTAIL SAUCE*	\$225

Displays

VEGETABLE & DIP DISPLAY	\$160
FRUIT DISPLAY	\$160
INTERNATIONAL CHEESE DISPLAY WITH CRACKERS	\$160

\$50 per hour server fee for passed hors d'oeuvres (a la carte)

*Item excluded from package

PLATED SELECTIONS

All plated selections are served with our fresh garden salad, baked dinner rolls & butter, The Chateau's famous cinnamon rolls, coffee, tea, & decaf.

	A la carte	Package
Poultry		
CHICKEN A LA GREQUE <i>Boneless breast of chicken marinated in wine, lemon & fresh herbs. Grilled and glazed with citrus fricassee and capers</i>	\$30	\$60
HERB ROASTED CHICKEN <i>Choice of bone-in or boneless chicken roasted with a peach and shallot gastrique</i>	\$30	\$60
CHICKEN CORDON BLEU MORNAY <i>Boneless chicken breast topped with ham & swiss served with our Mornay sauce</i>	\$32	\$62
CHICKEN OSCAR <i>Boneless breast of chicken topped with asparagus, lump crabmeat, & sauce hollandaise and served with rice pilaf maison</i>	\$32	\$62
CHICKEN WELLINGTON <i>Boneless breast of chicken with a mushroom onion duxelles baked in a delicate puffpastry</i>	\$32	\$62

Steakhouse Selections

SLICED ROAST BEEF <i>Served with burgundy mushroom sauce</i>	\$30	\$60
DUAL PORK CHOPS <i>Tender pork chops with sautéed mushrooms and onions</i>	\$30	\$60
GRILLED FLAT IRON STEAK <i>Served with a beefdemi glaze</i>	\$32	\$62
FILET MIGNON <i>8 oz. Filet served with your choice of mushroom ragout or garlic herb butter</i>	\$40	\$68
PRIME RIB OF BEEF <i>8 oz. Slow roasted prime rib of beef served with a natural au jus</i>	\$40	\$68

Seafood

TILAPIA WITH LIME SALSA <i>Oven baked tilapia topped with our lime salsa</i>	\$30	\$60
LEMON DILL SALMON <i>Oven poached salmon Filet served with lemon dill sauce</i>	\$32	\$62
PECAN CRUSTED HALIBUT <i>Served with a golden cider sauce</i>	\$34	\$64
SALMON WITH HERB & HORSERADISH CRUST <i>Oven poached Salmon served with a horseradish herb crust</i>	\$34	\$64

Combination Entrees

	Market	Price
SURF & TURF <i>Petit Filet & 7 oz, lobster tails served with buerre blanc sauce</i>		
CHICKEN & SIRLOIN <i>Chicken breast with sauce supreme & sliced sirloin with a burgundy mushroom sauce</i>	\$40	\$65
STEAK & SHRIMP <i>Petit Filet & 2 crab stuffed shrimp served with auvora sauce</i>	\$42	\$68

Children's Meals

YOUR CHOICE OF CHICKEN FINGERS , CHEESEBURGER , OR GRILLED CHEESE <i>Served with French fries, fruit cup, & milk</i>	\$15	\$17
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If selecting more than 1 entree, the higher priced item will apply to all entrees.

Prices do not include 8.75% state tax, 2% city tax, or 20% gratuity

Prices will be guaranteed 90 days before your function

BUFFET SELECTIONS

All buffet selections are served with our fresh garden salad, baked dinner rolls & butter, The Chateau's famous cinnamon rolls, coffee, tea, & decaf.

	A la carte	Package
CHOICE OF 2 ENTREES	\$35	\$60
CHOICE OF 3 ENTREES	\$40	\$65

Sides

Choose 1

PARSLEY BOILED NEW POTATOES
 GARLIC & ROSEMARY OVEN BROWNED POTATOES
 GARDEN BLEND RICE PILAF
 DAUPHINOIS POTATOES
 ROASTED GARLIC MASHED POTATOES
 BAKED POTATO

Vegetables

Choose 1

GREEN BEANS ALMONDINE
 BOURBON GLAZED CARROTS
 CHATEAU BLEND VEGETABLES
 BROCCOLI
 ASPARAGUS (MARKET PRICE)

Salads

Choose 2 to accompany our fresh garden salad

LOADED BAKED POTATO SALAD
 PASTA SALAD
 FRUIT SALAD
 CUCUMBER & TOMATO SALAD
 BROCCOLI SALAD
 MACARONI SALAD
 COLESLAW
 SHREDDED CARROT & RAISIN SALAD

Entrees

CHICKEN A LA GREQUE
 CHICKEN MARSALA
 CHICKEN PARMESAN
 HERB ROASTED CHICKEN
 HUNTER STYLE ROASTED PORK LOIN
 ROASTED PORK LOIN
 ITALIAN SLICED BEEF
 BEEF BOURGUINONNE
 SALMON FILETS IN LEMON CAPER GARLIC SAUCE
 BAKED TILAPIA WITH LIME SALSA

ADD-ON STATIONS

Prices are per person unless otherwise noted

Carving Stations

Roast chicken or turkey \$250 per 50 guests
 Prime Rib \$500 per 50 guests

Pasta Station

Penne, fettucini, marinara, alfredo, mushrooms, onions, & peppers \$15

Mashed Potato Bar

Mashed potatoes, shredded cheeses, sour cream, chives, & bacon bits \$15

Mac & Cheese Bar

Cheddar mac & cheese, parmesan & garlic mac & cheese, smoked gouda mac & cheese, bacon, honey ham, green onions, sun dried tomatoes, & peas \$15

ENHANCEMENTS

Per person prices unless otherwise noted. Based on the guaranteed number of guests.

CALL BRAND HOSTED BAR \$15/1st hour
 Assorted sodas, domestic bottled beer, house wine, house brand \$12/each additional hour
 mixed drinks, call brand mixed drinks

PREMIUM BRAND HOSTED BAR \$20/1st hour
 Assorted sodas, domestic bottled beer, house wine, house brand \$15/each additional hour
 mixed drinks, call brand mixed drinks, premium brand mixed drinks

BEER, WINE & SODA HOSTED BAR \$12/ 1st hour
 Assorted sodas, domestic bottled beer, and house wines \$10/each additional hour

ADDITIONAL HOUR OF HOST BAR WITH THE WEDDING PACKAGE \$8

BOTTLE SERVICE \$22/table
 One bottle of house wine or champagne at each table

DESSERT TABLE \$8
 An assortment of delicate desserts and sweet treats

SALAD UPGRADES \$3
 Upgrade your garden salad to a Caesar, Strawberry Spinach, Tomato & Mozzarella, or Spring Salad with Raspberries

Hosted bars are subject to state & city taxes & 20% gratuity and are not included in the prices herein

POLICIES & PROCEDURES

PAYMENT

- \$1,000 deposit, major credit card, and signed contract are required to book the date
- A payment schedule will be set-up for pre-payment of the reception. This schedule will be based on the minimum required in food and beverage sales

GUARANTEES

- A final guarantee of the number of guests will be required 72 business hours in advance of all meal functions or the expected number will be due

FOOD & BEVERAGE

- The hotel prohibits any food or beverage product to be brought onto or removed from the premises, excluding a wedding cake from a bakery

ROOM BLOCKS

- Ask your coordinator about setting up a block of overnight rooms for your guests

BALLROOM SPECS

- 110' x 44'
- 4,840 square feet
- Seats up to 325 guests
- 5' round tables seat 8 guests comfortably

\$125 attendant fee per station, 1 attendant required per 100 guests
 Stations must be accompanied by an arrangement of other hors d'oeuvres or buffet selections





CHATEAU
BLOOMINGTON

CONTACT

Sales and Catering Office

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