

Saint Clement's

CASTLE

SOCIAL PACKAGES

Thank you for inquiring about Saint Clements Castle for your Special Event!

If you are looking to book an event Friday PM– Sunday, all social events are booked 6 months from the event date (pending date availability).

If you are looking to book an event Monday – Thursday, all social events are booked year round.

THE FOLLOWING PACKAGES ARE SUITABLE FOR;

BRIDAL SHOWERS

BABY SHOWERS

SORORITY / FRATERNAL ORGANIZATIONS

BAPTISMS

CELEBRATIONS OF LIFE

CLASS REUNIONS

RELIGIOUS

BIRTHDAY PARTIES

ANNIVERSARY CELEBRATIONS

REHEARSAL DINNERS

1ST COMMUNIONS

AND MORE!

Light Lunch Event must conclude by 4pm

Brunch Buffet Event must conclude by 2pm

Plated Lunch Event must conclude by 5pm

Lunch Buffet Event must conclude by 5pm

A \$200 Setup Fee is Applicable for All Social Events *Covers Setup and Breakdown of Ballroom
All prices listed are subject to 22% Administrative Service Charge and CT Sales Tax

Pricing Subject to Change - A Room Rental Will Apply if Guest Minimums are Not Met.

Saint Clement's

CASTLE

LIGHT LUNCH | \$25.95 per person

GOURMET WRAPS

(Please select three)

Grilled Vegetables with Pesto and Hummus
Grilled Chicken Caesar with Garlic Herb Croutons
Herb Turkey with Apple Cranberry Aioli and Baby Greens
Slow Roasted Beef with Horseradish Aioli and Arugula
Salmon Club with Bacon, Spinach and Tomato

HOUSE MADE SOUP

(Please select one)

Tomato Bisque
Chicken Noodle
New England Clam Chowder
Butternut Squash Bisque

ELABORATE SALAD STATION

Mixed Field Greens, Chopped House, Baby Spinach, English Cucumber,
Grape Tomatoes, Dried Cranberries, Mandarin Oranges, Red Onion,
Julienne Carrots, Slivered Almonds, Candied Pecans,
Garlic Herb Croutons and Assorted Dressings

DESSERT

(Please select one)

Mini Fruit Tart
Chocolate Mousse "Martini"
Carrot Cake

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

****Guest Count Due 7 Days Prior to Event****

75 Guest Minimum (or room rental will apply) - Based on 3 Hour Event

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Saint Clement's

CASTLE

BRUNCH BUFFET | \$37.00 per person

BREAKFAST BUFFET

Assorted Freshly Baked Muffins, Pastries and Bagels with Condiments
Fluffy Scrambled Eggs
Grand Marnier French Toast with Warm Maple Syrup
Apple Smoked Bacon and Country Sausage

ENTREES

(Please select one)

Pan Seared Salmon - Fresh Fruit Salsa
Grilled Citrus and Thyme Marinated Chicken – Sweet Tomato Relish
Cod Loin- Citrus Beurre Blanc with Herbed Panko Crust

PASTA

Mezzi Rigatoni - Pomodoro Tomato Sauce

SAINT CLEMENTS SALADS

(Please select one)

Mixed Field Greens – English Cucumber, Grape Tomato, Dried Cranberry,
Julienne Carrot and Two Dressings
Chopped Salad- Bacon, Tomato, English Cucumber, Blue Cheese and Creamy Italian

FRUIT

Sliced Fresh Seasonal Fruit

OMELLETE STATION

Prepared to order with choice of fillings to include:

Ham, Bacon, Onions, Peppers, Mushrooms, Diced Tomatoes, Spinach and Cheddar Cheese

\$175.00 Chef Fee

OR

BELGIAN WAFFLE STATION

Fresh Whipped Cream, Fresh Berries, Chocolate Sauce,
Local Maple Syrup and Whipped Butter

BELLINI BAR

Champagne ~ Mango, Peach, Raspberry and Blood Orange Purees
Orange Juice available for Mimosas

DESSERT

(Please select one)

Triple Layer Chocolate Mousse Cake
NY Cheesecake with a Berry Sauce
Carrot Cake

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea
Orange, Cranberry and Apple Juices

Guest Count Due 7 Days Prior to Event

50 Guest Minimum (or room rental will apply) - Based on 3 Hour Event
\$200 Setup Fee Applicable for All Social Events *Covers Setup and Breakdown of Ballroom
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WEDDINGS • SOCIAL CELEBRATIONS • CORPORATE EVENTS

1931 Portland-Cobalt Road • P.O. Box 427 • Portland, CT 06480 • Tel. 860.342.0593 • Fax. 860.342.0336 • www.saintclementscastle.com

Saint Clement's

CASTLE

PLATED LUNCH | \$27.00 per person

SAINT CLEMENTS SALAD

(Please select one)

Fresh Fruit "Martini" – Honeydew, Cantaloupe, Pineapple, Strawberry,
Seasonal Berries, Micro Mint

Mixed Field Greens - English Cucumber, Grape Tomato, Dried Cranberry,
Julienne Carrot and Balsamic Vinaigrette

Traditional Caesar – Parmesan Cheese and Garlic Crostini

Classic Iceberg Wedge – Cucumber, Tomato, Bacon,
Buttermilk Ranch and Crumbled Bleu Cheese on the Side

ENTRÉE

(Please select three)

Chicken Francaise – Asiago Cheese, Lemon and Capers

Grilled Citrus and Thyme Marinated Chicken – Sweet Tomato Relish

Chicken Florentine - Spinach, Aged Provolone and Madeira Mushroom Sauce

Cod Loin– Citrus Beurre Blanc with Herbed Panko Crust

Pan Seared Salmon - Stone Ground Mustard Beurre Blanc

Lasagna Roulade- Spring Vegetables, Mozzarella and Served with a Tomato Basil Sauce

Spicy Tofu Stir Fry- Asian Vegetables, Soba Noodles and Ginger and Cilantro (Vegan)

Grilled Angus Sirloin - Barolo and Caramelized Shallots | *additional \$4 per person*

Served with Chef Selection of Starch, Fresh Vegetable of the Season and Rolls with Butter

DESSERT

(Please select one)

Triple Layer Chocolate Mousse Cake

NY Cheesecake with a Berry Sauce

Mini Fruit Tart

Tiramisu

Carrot Cake

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

****Guest Count and Entrée Breakdown Due 7 Days Prior to Event****

65 Guest Minimum (or room rental will apply) - Based on 3 Hour Event

\$200 Setup Fee Applicable for All Social Events *Covers Setup and Breakdown of Ballroom

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CASTLE

LUNCH BUFFET | \$29.00 per person

SAINT CLEMENTS SALAD

(Please select one)

Mixed Field Greens - English Cucumber, Grape Tomato, Dried Cranberry, Julienne Carrot and Balsamic Vinaigrette

Traditional Caesar - Parmesan Cheese and Garlic Crostini

Spinach Salad – Red Onion, Mandarin Orange, Slivered Almonds and Champagne Vinaigrette

TUSCAN PASTAS

(Please select one)

Penne ala Vodka - Absolut Tomato Cream Sauce

Orecchiette – Sweet Italian Sausage and Escarole with a Tuscan White Bean Sauce

Gemelli Bolognese - Veal, Pork and Beef

Farfalle Primavera - Basil Pesto Alfredo

Mezzi Rigatoni - Pomodoro Tomato Sauce

ENTRÉES

(Please select two)

Tropical Mahi Mahi - Mango Red Pepper Relish

Pan Seared Salmon - Stone Ground Mustard Beurre Blanc

Cod Loin – Citrus Beurre Blanc with Herbed Panko Crust

Eggplant Parmesan – Pomodoro Tomato Sauce

Classic Lasagna- Red Wine Braised Bolognese

Beef Bourguignon- Mushrooms and Pearl Onions

Chicken Florentine - Spinach, Aged Provolone and Madeira Mushroom Sauce

Grilled Citrus and Thyme Marinated Chicken – Sweet Tomato Relish

Chicken Francaise – Asiago Cheese, Lemon and Capers

Roasted Pork Loin – Blackberry, Apricot and Port Wine Demi-Glace

Sliced NY Strip Steak – Wild Mushroom Demi | *additional \$6 per person*

Served with Chef Selection of Starch, Fresh Vegetable of the Season and Rolls with Butter

DESSERT

(Please select one)

Triple Layer Chocolate Mousse Cake

NY Cheesecake with a Berry Sauce

Mini Fruit Tart

Tiramisu

Carrot Cake

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

****Guest Count Due 7 Days Prior to Event****

60 Guest Minimum (or room rental will apply) - Based on 3 Hour Event

\$200 Setup Fee Applicable for All Social Events *Covers Setup and Breakdown of Ballroom

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DINNER BUFFET | \$36.00 per person

SAINT CLEMENTS SALAD

(Please select one)

Mixed Field Greens - English Cucumber, Grape Tomato, Dried Cranberry, Julienne Carrot and Two Dressings

Traditional Caesar - Parmesan Cheese and Garlic Crostini

Spinach Salad - Red Onion, Mandarin Orange, Slivered Almonds and Champagne Vinaigrette

TUSCAN PASTAS

(Please select one)

Penne ala Vodka - Absolut Tomato Cream Sauce

Orecchiette - Sweet Italian Sausage and Escarole with a Tuscan White Bean Sauce

Gemelli Bolognese - Veal, Pork and Beef

Farfalle Primavera - Basil Pesto Alfredo

Mezzi Rigatoni - Pomodoro Tomato Sauce

ENTRÉES

(Please select two)

Classic Lasagna - Red Wine Braised Bolognese

Tropical Mahi Mahi - Mango Red Pepper Relish

Pan Seared Salmon - Stone Ground Mustard Beurre Blanc

Cod Loin - Citrus Beurre Blanc with Herbed Panko Crust

Eggplant Parmesan - Pomodoro Tomato Sauce

Beef Bourguignon - Mushrooms and Pearl Onions

Chicken Florentine - Spinach, Aged Provolone and Madeira Mushroom Sauce

Grilled Citrus and Thyme Marinated Chicken - Sweet Tomato Relish

Chicken Francaise - Asiago Cheese, Lemon and Capers

Roasted Pork Loin - Blackberry, Apricot and Port Wine Demi

Sliced NY Strip Steak - Caramelized Shallot Demi | *additional \$6 per person*

Served with Chef Selection of Starch, Fresh Vegetable of the Season and Rolls with Butter

DESSERT

(Please select one)

Triple Layer Chocolate Mousse Cake

NY Cheesecake with a Berry Sauce

Mini Fruit Tart

Tiramisu

Carrot Cake

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

****Guest Count Due 7 Days Prior to Event****

50 Guest Minimum (or room rental will apply) - Based on 3 Hour Event

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PLATED DINNER |

\$38.00 per person

SAINT CLEMENTS SALAD

(Please select one)

Mixed Field Greens - English Cucumber, Grape Tomato, Dried Cranberry,
Julienne Carrot and Balsamic Vinaigrette

Traditional Caesar - Parmesan Cheese and Garlic Crostini

Classic Iceberg Wedge - Cucumber, Tomato, Bacon,
Buttermilk Ranch and Crumbled Bleu Cheese on the Side

ENTRÉE

(Please select three)

Roasted Pork Loin - Blackberry, Apricot and Port Wine Demi-Glace

Chicken Francaise - Asiago Cheese, Lemon and Capers

Chicken Florentine - Spinach, Aged Provolone and Madeira Mushroom Sauce

Pan Seared Salmon - Stone Ground Mustard Beurre Blanc

Grilled Citrus and Thyme Marinated Chicken - Sweet Tomato Relish

Tropical Mahi Mahi - Mango Red Pepper Relish

Cod Loin - Citrus Beurre Blanc with Herbed Panko Crust

Grilled Angus Sirloin - Barolo and Caramelized Shallots

Prime Rib of Beef - Au Jus | *additional \$5 per person*

Baked Stuffed Shrimp - Dill and Lemon Beurre Blanc | *additional \$6 per person*

New England Stuffed Fillet of Sole - Lobster Cream | *additional \$6 per person*

Herb Roasted Filet Mignon - Symmetry Reduction and Wild Mushrooms | *additional \$8 per person*

Served with Chef Selection of Starch, Fresh Vegetable of the Season and Rolls with Butter

DESSERT

(Please select one)

Triple Layer Chocolate Mousse Cake

NY Cheesecake with a Berry Sauce

Mini Fruit Tart

Tiramisu

Carrot Cake

Freshly Brewed Regular and Decaffeinated Coffee and Herbal Tea

As a suggested option, a Tuscan Pasta course may be added at an additional cost per person

(Please select one)

Penne ala Vodka - Absolut Tomato Cream Sauce | *additional \$2.50 per person*

Orecchiette - Sweet Italian Sausage and Escarole with a Tuscan White Bean Sauce | *additional \$2.95 per person*

Gemelli Bolognese - Veal, Pork and Beef | *additional \$2.95 per person*

Farfalle Primavera - Basil Pesto Alfredo | *additional \$2.50 per person*

Mezzi Rigatoni - Pomodoro Tomato Sauce | *additional \$2.50 per person*

****Guest Count and Entrée Breakdown Due 7 Days Prior to Event****

50 Guest Minimum (or room rental will apply) - Based on 3 Hour Event

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BEVERAGES

CHAMPAGNE PUNCH

Champagne, Pineapple Juice, Cranberry Juice and Sprite
3 Gallon Samovar | \$75
Non Alcoholic Punch | \$50

SODA STATION | \$3.00 per person

Beverage Station with carafes of Soda:
Coke, Diet Coke, Ginger ale and Sprite

ICED TEA or LEMONDAE | \$1.95 per person

TABLESIDE WINE | \$7.50 per person

Choice of one White and One Red Wine Served to Guests at Table
Beginning at the start of meal service and through the service of the entrée course.
Choices include: Pinot Grigio/Chardonnay Merlot/Cabernet Sauvignon

BEER, WINE, JUICE and SODA OPEN BAR

1 hour | \$10.00 per person
Each additional hour | \$4.00 person

HOUSE BRAND LIQUOR, BEER, WINE, JUICE and SODA OPEN BAR

1 hour | \$12.00 per person
Each additional hour | \$5.00 person

CONSUMPTION BAR

Bar Beverages to be paid by host on a consumption Basis

CASH BAR | \$125 Bartender Fee Applies

Bar Beverages to be paid by each guest individually at point of service

BELLINI BAR | \$4.95 per person

Champagne ~ Mango, Peach, Raspberry and Blood Orange Purees
Orange Juice available for Mimosas

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CASTLE

ENHANCEMENTS

HARVEST DISPLAY | \$5.95 per person

Domestic and Imported Cheeses Including Swiss, Dill, Havarti, Cheddar, Pepper Jack, Smoked Gouda, Fresh Seasonal Fruit, Crudité, Pepperoni, Genoa Salami, and House Made Antipasti to include: Pepperoncini, Roasted Red Peppers, Marinated Mushrooms, Olives and Artichokes. Cheese Board with Dried Fruits, Hummus, Buttermilk Ranch, Herbed Olive Oil, Assorted Crackers and Fresh Baked Baguette

HORS D'OEUVRES

BUTLER – PASSED HOT HORS D'OEUVRES (Choice of four) | \$11.95 per person

Vegetable Spring Rolls with Sweet and Sour Sauce
Maryland Crab Cakes with Remoulade
Bruschetta with Tomato, Basil, Mozzarella and Balsamic Reduction
Szechwan Chicken Bites
Southwest Chicken Twister with Chipotle Aioli
Chicken and Lemon Grass Dumplings with Scallions and Stir-fry Glaze
Scallops Wrapped in Bacon
Pulled Pork Tostada with Mango-Kiwi Salsa and Bourbon BBQ
Kosher Hotdogs in Puff Pastry with Honey Dijon
Steak and Cheese Eggroll with Siracha Drizzle
Crab Rangoon
Edamame Dumpling
Brie, Pear and Almond Phyllo Flowers
Boursin Cheese Stuffed Mushrooms
Spinach and Artichoke Pretzel Bite
Watermelon, Feta and Mint Bite (COLD)

CHEFS SELECTION

BUTLER – PASSED HOT HORS D'OEUVRES (Chefs Selection of four) | \$8.50 per person

ADDITIONAL HOUR OF TIME | \$195-\$395 per hour

Dependent on food and beverage revenue
Cannot exceed package time restrictions

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Please inquire about additional enhancements available