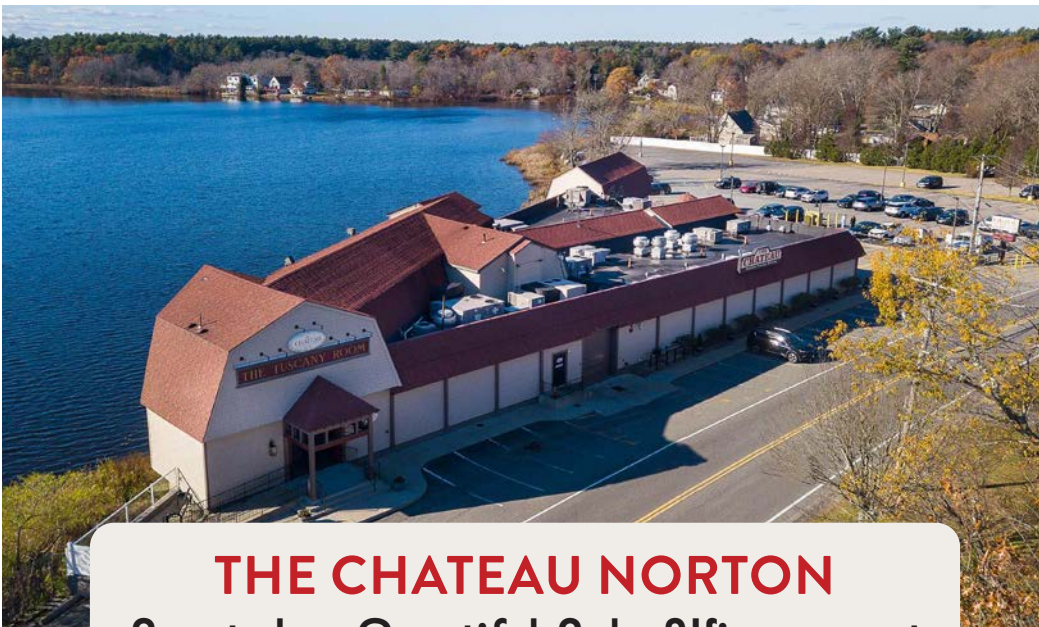




# Weddings on the Water

Affordable Elegance, Simplified



**THE CHATEAU NORTON**  
Located on Beautiful Lake Winnecunnet

48 Bay Road • 508.286.4050

for more information, please contact our Wedding Coordinator:  
email: [norton.events@chateaurrestaurant.com](mailto:norton.events@chateaurrestaurant.com), phone: 508.285.3157  
or visit [chateaurrestaurant.com](http://chateaurrestaurant.com)

# Your Wedding Reception Includes

Five hour reception

On-Site Wedding coordinator

Accommodations for 50-150 guests

White table linens & dinner napkins

Cheese, Fruit & Cracker Tray

Plated Entree or Buffet Reception

Personal bridal loft

*w/champagne, cheese, crackers & fruit tray*

Complimentary cake cutting

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## Reception Extras

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\$5/person champagne toast for all guests

\$15/person Specialty Linen Package by Peterson

*(floor length table linens, silk napkins, chair covers)*



# Plated Wedding Reception

Includes choice of salad and entrees, hot coffee and tea service

## CHOICE OF SALAD: Garden-or-Caesar

### ENTREES

(choose 3)

#### Baked Stuffed Chicken 58

*savory stuffing and pan gravy  
whipped potatoes & baby buttered carrots*

#### Broiled Scrod 63

*topped with seasoned crumbs  
oven roasted potatoes & fresh green beans*

#### Roast Top Sirloin 65

*whipped potato & seasonal vegetable medley*

#### Roast Turkey Dinner 58

*mashed potatoes, butternut squash,  
homemade stuffing, cranberry sauce, gravy*

#### Baked Stuffed Haddock 65

*our scallop & crab stuffing  
rice florentine & seasonal vegetable medley*

#### N.Y. Sirloin Steak 75

*baked potato & baby buttered carrots*

#### Roasted Butternut Squash Ravioli 60

*sautéed in a light sage cream sauce, with roasted  
red peppers garnished with romano cheese &  
grilled asparagus*

#### Baked Stuffed Shrimp 65

*our scallop & crab stuffing  
rice florentine & seasonal vegetable medley*

#### Prime Rib of Beef 80

*20 minimum  
choice of potato & fresh vegetable*

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## Buffet Reception

\$60 per person

### PASTA

(choose one)

Penne Bolognese

Penne w/ Broccoli

Gnocchi Pomodoro

### SEAFOOD

(choose one)

Broiled Scrod

*topped w/seasoned crumbs*

Baked Stuffed Shrimp

*our scallop & crab stuffing*

Shrimp Scampi

*Lemon, garlic butter & wine*

### CARVING STATION

(choose one)

Top Sirloin

*w/ demi glace*

Roasted Turkey

*w/ pan gravy*

Prime Rib

*w/ au jus • add \$6 pp*

### PLATED SALAD

(choose one)

Garden

Caesar

### FRESH VEGETABLE

(choose one)

Buttered Baby Carrots

Fresh Green Beans

Seasonal Medley

### POTATO / RICE

(choose one)

Whipped Potato

Oven Roasted Potato

Rice Florentine

Additional Pasta, Potato, or Vegetable - \$4/person

Additional Seafood or Carving Station - \$6/person

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Subject to 7% MA Meals Tax & 20% Administration Fee

Gluten-Free & Vegan meals available upon request – please inform your server of any food allergies.

Wedding packages are excluded from Chateau Rewards program.



## Personalize your wedding reception:

Hand-Passed Hors d'Oeuvres 15/person  
a perfect welcome for guests during your cocktail hour

### Pick 3

Small Italian Meatballs

Baked Mushroom Caps  
*with Seafood Stuffing*

Vegetable Spring Rolls

Classic Bruschetta

Mini Quiche Bites

Tomato & Mozzarella Skewers

Boneless Sweet & Sour Chicken

Jumbo Shrimp Cocktail +4pp

Scallops wrapped in Bacon +4pp

## End the Night Right Late Night Bites for Your Last Hour

Cheeseburger Slider Table 6/person

Hot Pizza Table 6/person  
oven hot and made fresh

Mac & Cheese Bites Table 6/person

Add all 3! 15/person



# GENERAL INFORMATION

## **Deposit & Payment**

A non-refundable deposit of \$1,000 is required at the time of booking. Full payment is due seven business days in advance, based on your final guaranteed guest count. Any overages must be paid at the end of the reception. We accept cashier's checks, credit cards or cash. No personal checks, please.

## **Room Rental**

Room rental fee \$500. Added hours available at \$250/hour.

## **Guarantee**

A final guest count and menu items need to be confirmed no later than 14 days prior to your event. The count may increase up to three days prior, however it is not subject to reduction.

## **Food & Beverage**

Due to insurance and health code regulations, we must provide all food, with the exception of your wedding cake. Cakes must come from a licensed bakery. No food may be taken off the premises for the same reason. In accordance with MA State Law, alcoholic beverages may not be brought in, or removed, from the premises. The Chateau reserves the right to refuse alcohol service to anyone without proper identification or who appears to be intoxicated. The bar will close thirty minutes before your reception ends.

## **Decorations**

You may provide your own decorations or flowers. The Chateau reserves the right to approve all decorations. Please, no confetti, confetti balloons or candles.

## **Liability**

The Chateau is not liable for the failure to complete any contract due to accidents, interruption in utilities, adverse weather or other causes beyond our control. We reserve the right to cancel any function due to these circumstances. If canceled, we will re-book your function. The customer will be liable for the full cost of any damage caused by the customer to the property or facility of the Chateau Restaurant of Norton.

