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.
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

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

Pricing Subject to Change.
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

OMELLETTE 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
All prices are subject to 22% Administrative Service Charge and CT Sales Tax
Pricing Subject to Change.
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
All prices are subject to 22% Administrative Service Charge and CT Sales Tax

Pricing Subject to Change.
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 alla 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
All prices are subject to 22% Administrative Service Charge and CT Sales Tax

Pricing Subject to Change.
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

$200 Setup Fee Applicable for All Social Events *Covers Setup and Breakdown of Ballroom
All prices are subject to 22% Administrative Service Charge and CT Sales Tax
Pricing Subject to Change.
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
- **Orecchiete** - 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**

WEDDINGS • SOCIAL CELEBRATIONS • CORPORATE EVENTS
1931 Portland-Cobalt Road • PO Box 427 • Portland, CT 06480 • Tel. 860.342.0593 • Fax. 860.342.0336 • www.saintclemenscastle.com

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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Pricing Subject to Change.
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

TABLESID 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

All prices are subject to 22% Administrative Service Charge and CT Sales Tax
Pricing Subject to Change.
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

All prices are subject to 22% Administrative Service Charge and CT Sales Tax

Pricing Subject to Change.

*Please inquire about additional enhancements available*