



48 Bay Road
Norton, MA 02766
Telephone: 508/285-3157
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www.chateaurestaurant.com

Thank you for considering The Chateau Restaurant of Norton for your special day. At the Chateau Restaurant, your wedding will be tailored to your personal tastes, style and budget. This restaurant is owned and operated by The Nocera Family. They have been providing quality food and service for over 75 years. We truly look forward to working with you to make your wedding day a most joyous occasion.

We are conveniently located approximately 1 mile off of Exit 9 on Route 495 and are set on Lake Winnecunit.

The Tuscany Ball Room holds up to 160 guests and requires a guaranteed minimum of 75 guests. It is an elegant banquet room that provides a full view of the beautiful Lake Winnecunit in Norton. This function facility is newly renovated with the convenience of a separate entrance, private bathroom facilities and spacious granite-topped bar.

We will gladly accept bookings 7 days a week.

Please feel free to call Nancy Poholek for an appointment to see our facility. We are delighted to answer any questions that you may have.

Thank you,
The Nocera Family

Wedding Package

Choose Two Entrées

Chicken Cutlet Parmagiana Served with penne pasta and tomato sauce.	\$38
Baked Stuffed Chicken Boneless breast of chicken, with a traditional bread stuffing topped with gravy. Served with mashed potato and fresh seasonal vegetable.	\$42
Baked Stuffed Savory Chicken Boneless breast of chicken, with bread & cranberry stuffing glazed with orange & cranberry. Served with mashed potato and fresh seasonal vegetable.	\$42
Chicken Cordon Blue Boneless breast of chicken stuffed with Danish ham & Swiss cheese topped with a Berblanc sauce. Served with mashed potato and fresh seasonal vegetable.	\$42
Baked Stuffed Haddock Rolled with our seafood stuffing and topped with Lobster Newburg Sauce. served with rice florentine and a fresh seasonal vegetable.	\$43
Roast-Top Sirloin Slow roasted and served with mashed potato and fresh seasonal vegetable.	\$45
Boneless Angus Prime Rib (14 oz) Served with baked-stuffed potato and fresh seasonal vegetable.	\$54
Angus Filet Mignon (9 oz) Served with portabella mushrooms, baked-stuffed potato and fresh seasonal vegetable.	\$55
Land & Sea Baked Stuffed Shrimp and Sirloin Tips served with brown gravy Baked-stuffed potato and fresh seasonal vegetable.	\$50
Surf & Turf Baked Stuffed Shrimp & Angus Filet Mignon served with Portabella mushrooms, baked-stuffed potato and fresh seasonal vegetable.	\$56

We Provide a Complimentary Champagne Toast for Each of your Guests

All Entrees are served with our Famous Italian Bread

A Fresh Fruit Cup with Sorbet

A Fresh Garden Salad with our House Italian Dressing

A Dish of Vanilla Ice Cream with Sides of Hot Fudge and Strawberry Topping

Fresh Ground Coffee and Tea.

A Charge of \$2.00 per Person Will Apply To Cut and Serve Your Wedding Cake

Prices subject to 17% gratuity & 3% administration fee as well as 7% Massachusetts meal tax.

Wedding Package

Additional Choices

Italian Wedding or Minestrone Soup in place of a Fresh Garden Salad

Caesar Salad in place of Fresh Garden Salad

Starch Selections

You may choose one of the following in place of what is offered:

Oven-Roasted Potatoes, Baked-Stuffed Potato, Mashed Potato, Rice Florentine

Additional Requests

Individual Antipasto in place of a Fresh Garden Salad \$2.00 per person

Add a Cup of Italian Wedding or Minestrone Soup \$2.00 per person
In addition to a Fresh Garden Salad

Family Style Servings

Penne Pasta	\$2.95 per person
Toasted Ravioli	\$3.50 per person
Gnocchi Pomodoro	\$3.95 per person

For the Children

(Under 10 years old)

Chicken Finger & French Fries or Penne Pasta & Meatball
Served with Salad & Dessert
\$12.95

Prices are subject to 17% gratuity & 3% administration fee as well as 7% Massachusetts meal tax.

Wedding Package

Hors D'oeuvres

Passed

Priced @ 50 pieces per item

Our Wait Staff will Pass Hors D'oeuvres on a Silver Tray

Shrimp Cocktail	\$100.00
Scallops Wrapped in Bacon	\$ 100.00
Teriyaki Chicken Skewers	\$ 75.00
Teriyaki Beef Skewers	\$ 85.00
Small Italian Meatballs	\$ 55.00
Sweet & Sour Meatballs	\$ 55.00
Assorted Petite Quiche	\$ 90.00
Baked Mushroom Caps with Seafood Stuffing	\$ 70.00

Buffet Style

Priced @ 50 pieces per item

Cheese & Cracker Tray with Fresh Fruit	\$ 2.95 (per person)
Assorted Fresh Cut Vegetables & Dip	\$ 2.50 (per person)
Toasted Ravioli with Meat Sauce	\$ 65.00

Wedding Package

Chateau Premium Wine List

May We Suggest Bottles of Wine for Your Tables?

Sparklers

Mionetto Brut (Italy)	\$26
Moet Imperial Champagne (France)	\$54

White Wines

Riesling, Polka Dot (Germany)	\$24
Chardonnay Trinchero Family (California)	\$24
Chardonnay, Kendall Jackson (California)	\$32
Pinot Gringo, Maso Canali (Italy)	\$28
White Zinfandel, Beringer (California)	\$22

Red Wines

Tuscan Red, Remole (Italy)	\$28
Merlot, Blackstone (California)	\$28
Merlot, Wente (California)	\$32
Cabernet Sauvignon, Louis Martini (California)	\$29
Pinot Noir, Angeline (California)	\$29
Chianti Classico, Piccini (Italy)	\$28
Shiraz, Wolf Blass (Australia)	\$28

Additional Information

Thank you for inquiring about our banquet facilities. It is our intention to make every wedding a memorable and enjoyable experience.

Deposit and Payment

A non-refundable deposit of \$500.00 is required at the time of booking to secure your date. Full payment is due 3 days in advance based on a final guest guarantee. We apologize; personal checks are not accepted. We accept: Cashier's Check, VISA, MASTERCARD, AMERICAN EXPRESS & DISCOVER. All meals subject to 7% Meals Tax and 17% Gratuity and 3% Administration Charge. Pricing is subject to change. **Please confirm all pricing 60 days prior to your wedding to lock prices.**

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 two days prior, however, not decrease.

Linen

Our standard linen colors are ivory on ivory or white on white. Linen napkins and tablecloths are provided for oval tables of eight.

Food & Beverage

Due to insurance and health code regulations, we must provide all food; 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 with out proper identification or who appears to be intoxicated. The bar will close one-half hour before your wedding ends.

Decorations

You may provide your own decorations or flowers. All decorations and candles must comply with the local fire laws. The Chateau reserves the right to approve all decorations. No confetti, please.

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 cancelled, we will re-book your function on another date.

Bartenders

It is our pleasure to provide professional bar staff whether you choose a cash bar or provide an open bar for your guests. Open Bars are subject to 18% gratuity & 7% Massachusetts meal tax on the total liquor bill.

Special Services, Which May Be Helpful to You in Planning Your Special Day

Wedding Cakes & Specialty Desserts for Display

The Chateau Restaurant works with Ivy's Fine Cakes & Pastries. They will work with you directly to provide not only delicious, but also exquisite cakes and pastries. Please call them at 781-575-1110 or visit their website at: www.Ivysfinecakes.com

Disc Jockeys

Joanne Mills	617-244-3968
Elias Entertainment	401-451-7336
Men of Many Hats, Steve Bishop www.menofmanyhats.com	508-226-8850
Something Old – Something New	781-329-7640

Florist

Judy's Village Flowers Inc.	508-543-4400
Rainforest Gardens	508-821-7673

Ice Sculptors

Brookline Ice Co.	617-232-0941
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The Chateau Restaurant is not responsible for contracts between the wedding party and any of the above companies.