



## *The Chateau Restaurant of Norton*

*Congratulations on your engagement!*

*Thank you for your interest in The Chateau Restaurant of Norton.*

*A Wedding Facility that offers affordable elegance, simplified.*

*This establishment is owned and operated by Nocera Family, providing only the freshest and finest ingredients in their cuisine for over 78 years.*

### *The View:*



*We are situated overlooking the charming Lake Winnecunnet, which provides an unsurpassed backdrop for your reception.*

*The relaxed, waterfront location is conveniently  
one mile from Exit 9 off Route 495.*

*Majestic Wedding*  
**Menu Presentation:**

*Brunch Buffet ~ Dinner Buffet ~ Plated Dinner*

*Enhancement Amenities are available.*

*Our Tuscany Room, with a full view of Lake Winnecunnet,  
accommodates a Reception for 50 to 160 guests.*

*The room provides the convenience of a separate entrance, private  
bathrooms, a striking granite bar, and a hardwood cherry dance floor.*

*January thru March we offer a 10% discount on Saturdays. Friday  
night discounts of 15% are available throughout the year.*

*Being truly grateful for your interest, we are dedicated to carrying out  
our tradition of excellence, and would be honored with the opportunity  
to host your wedding reception.*



*Please contact our Function Manager, Nancy Poholek.  
We look forward to hearing from you!*

# *Majestic Wedding Includes:*

*Five-Hour Reception*

*Personal Bridal Loft*

*Floor Length  
White or Ivory Linen*

*Napkin Color of Your Choice*

*Round Mirrors to enhance your Centerpieces*

*Champagne with Cheese, Fruit & Crackers  
for Wedding Party*

*Guest Book & Pen*

*Bride & Groom Toast Glasses*

*Cake Knife*

*Lemon Wheels in Water Glasses*

*Champagne Toast*

*Four-Course Meal or Full Buffet*

*Vanilla Ice Cream served with your  
Wedding Cake*

*Coffee & Tea Service*



*All prices are subject to a customary 3% Administration Fee, 17% Gratuity  
and 7% Norton, Massachusetts Sales Tax.*

# Majestic Wedding

## General Information



### ***Deposit and Payment***

*A non-refundable deposit of **\$500.00** is required at the time of booking. Full payment is due 4 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. Prices are subject to change & may be confirmed 2 months prior to your wedding.*

### ***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.*

### ***Room Rental***

*Our room rental fee is **\$300.00** (used to offset expenses such as linen cost and labor). Pricing is based on a five hour time period. Overtime is available at the rate of \$100.00 per hour.*

### ***Linen***

*Floor length white or ivory linen, is accented by your choice of napkin color. A wide array of specialty linens and chair covers is available for an additional charge. Our oval **tables seat eight**.*

### ***Food & Beverage***

*Due to insurance and health code regulations, we must provide all food, with the exception of your wedding cake. 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 one-half hour before your reception ends.*

### ***Decorations***

*You may provide your own decorations or flowers. Candles are allowed, provided they are in an enclosed container and 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.*

*Majestic Wedding*  
**Brunch Buffet Menu**

*\$40.00 per person*

*All guests are served Individual Fruit Cups  
Warm Dinner Rolls & Sweet Whipped Butter*

*~Buffet Consists of~*

*Scrambled Eggs  
Eggs Benedict with Hollandaise Sauce  
Homemade Quiches  
Smoked Maple Bacon & Sausage Links  
Homemade Breakfast Potatoes  
French Toast with Warm Maple Syrup*

**Choice of One (Pasta)**

*Homemade Lasagna  
Penne with Meat Sauce  
Gnocchi Pomodoro*

**Choice of One (Vegetable)**

*Glazed Baby Carrots  
Green-Beans Almondine  
Butternut Squash*

**Choice of One (Carving Station)**

*Prime Rib with Au Jus  
Turkey with fresh Cranberry Sauce  
Baked Ham with Raisin Sauce*



***Also Included:***

*Vanilla Ice Cream served with your Wedding Cake  
Coffee and Tea Service*

*Majestic Wedding*  
**Dinner Buffet Menu**

*\$45.00 per person*

*Warm Dinner Rolls & Sweet Whipped Butter  
Individual Garden Salad with House Italian Dressing*

*~Buffet Consists of~*

*Choice of One (Pasta)*

*Homemade Lasagna  
Penne with Meat Sauce  
Gnocchi Pomodoro*

*Choice of One (Chicken)*

*Chicken Marsala  
Chicken Cacciatore  
Chicken Penne Broccoli*

*Choice of One (Seafood)*

*Haddock St. Germaine  
Baked Scrod with Ritz Topping  
Salmon with Lemon Dill Butter*

*Choice of One (Starch)*

*Whipped Potato  
Oven Roasted Potato  
Rice Florentine*

*Choice of One (Vegetable)*

*Glazed Baby Carrots  
Green-Beans Almondine  
Butternut Squash*

*Choice of One (Carving Station)*

*Prime Rib with Au Jus  
Turkey with fresh Cranberry Sauce  
Baked Ham with Raisin Sauce*



*Also Included:*

*Vanilla Ice Cream served with your Wedding Cake  
Coffee and Tea Service*

*Majestic Wedding*  
**Plated Four-Course Dinner Menu**



*Warm Dinner Rolls & Sweet Whipped Butter  
Garden Salad with House Italian Dressing  
Lemon Sorbet to Cleanse the Palate*

**CHOOSE TWO ENTREES:**

<b><u>Statler Chicken</u></b>	<b>\$48</b>
<i>Boneless breast of chicken, with the drumette attached, in a lemon rosemary marinade.</i>	
<b><u>Baked Stuffed Savory Chicken</u></b>	<b>\$48</b>
<i>Boneless breast of chicken, with cranberry stuffing, topped with an orange &amp; cranberry glaze.</i>	
<b><u>Chicken Cordon Blue</u></b>	<b>\$49</b>
<i>Boneless breast of chicken, stuffed with Danish ham &amp; Swiss cheese, topped with béarnaise sauce.</i>	
<b><u>Chicken or Veal Oscar</u></b>	<b>\$60</b>
<i>Breaded &amp; pan-fried chicken or veal cutlet, topped with lobster, asparagus &amp; béarnaise sauce.</i>	
<b><u>Stuffed Haddock</u></b>	<b>\$56</b>
<i>Filet of fresh, boneless haddock, topped with lobster newburg sauce.</i>	
<b><u>Boneless Angus Prime Rib (12 oz)</u></b>	<b>\$58</b>
<b><u>Angus Filet Mignon (8 oz)</u></b>	<b>\$62</b>
<i>Wrapped in apple wood-smoked bacon, topped with matradée butter.</i>	
<b><u>Surf &amp; Turf</u></b>	<b>\$65</b>
<i>Baked stuffed shrimp &amp; Angus filet mignon wrapped in apple wood-smoked bacon, topped with matradée butter.</i>	

**CHOOSE A STARCH FOR  
EACH ENTREE:**

*Whipped Potato  
Baked-Stuffed Potato  
Oven Roasted Potato  
Lyonnais Potato*

**CHOOSE ONE VEGETABLE FOR  
BOTH ENTREES:**

*Butter & Amaretto Baby Carrots  
Green-Beans Almondine  
Seasonal Vegetable Medley  
Fresh Steamed Broccoli*

*Also Included:*

*Vanilla Ice Cream served with your Wedding Cake  
Coffee and Tea Service*

*Majestic Wedding*  
**Hors D'oeuvres**

*Passed*  
**Priced @ 50 pieces per item**

<i>Shrimp Cocktail</i>	\$ 100.00
<i>Scallops Wrapped in Bacon</i>	\$ 100.00
<i>Teriyaki Chicken Skewers</i>	\$ 75.00
<i>Teriyaki Beef Skewers</i>	\$ 85.00
<i>Small Italian Meatballs</i>	\$ 55.00
<i>Prosciutto and Melon</i>	\$ 85.00
<i>Margherita Skewers (Mozzarella - Cherry Tomatoes - Basil Drizzle)</i>	\$ 85.00
<i>Baked Mushroom Caps with Seafood Stuffing</i>	\$ 70.00



**Stationary Hors D'oeuvres**

<i>Toasted Ravioli with Meat Sauce</i>	\$ 65.00 (50 pieces)
<i>Cheese &amp; Cracker Tray with Fresh Fruit</i>	\$ 2.95 (per person)
<i>Assorted Fresh Cut Vegetables &amp; Dip</i>	\$ 2.50 (per person)
<i>Antipasto Display*</i>	\$ 5.95 (per person)

*\*Imported Prosciutto, Genoa Salami, Provolone Cheese, Mozzarella Cheese, hot peppers, red roasted peppers, marinated mushrooms, black olives, rustic bread and olive oil with balsamic vinegar.)*

*Majestic Wedding*  
**Enhancement Amenities**

<u>Antipasto or Caesar Salad</u> in place of Garden Salad	\$2.00 per person
<u>Cup of Soup</u> added to the Plated or Buffet Dinner Menu	\$2.00 per person
<u>Fruit Cup</u> added to the Plated or Buffet Dinner Menu	\$2.00 per person
<u>Additional Entrée</u> added to the Buffet Dinner Menu	\$4.95 per person
<u>Additional Carving Station</u> added to either Buffet Menu	\$5.95 per person

**Family Style Servings you may add to your entrées:**

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

**For your Vegetarian Guests:**

Eggplant Parmigiana	\$44.00
Gnocchi Pomodoro	\$44.00
Fettucine Alfredo	\$44.00

**For the Children**

(Under 10 years old)

*Chicken Finger & French Fries or Penne Pasta & Meatball  
Served with Salad & Dessert*

\$15.95



**Specialty Linen**

Upgrade to Satin Stripe table cloths and napkins	\$2.00 per person
Upgrade to Damask table cloths and napkins	\$6.00 per person
Add Chair Covers with Colored Sashes	\$8.00 per person

# *Majestic Wedding*

## *Bar Options*

**Preset Bar**      *A predetermined dollar limit is set prior to the wedding. When the total is reached, you may choose to extend the open bar, or convert to a cash bar.*

**Cash Bar**      *Guests pay for their own drinks as they are ordered.*

**Timed Bar**      *You are charged for actual consumption during a designated, predetermined time (Example- 4:00pm to 5:00pm) before converting to a cash bar.*

### **Function Cocktail Prices**

~ Per Drink ~

~ **Already Includes Tax** ~

Soft Drinks	\$3.00
Juice	\$2.75
Domestic Beer	\$4.25
Imported Beer	\$5.50
Wine/Champagne	\$7.25 - \$9.25
Call Liquors	\$7.00
Premium Liquors	\$7.75
Top Shelf Liquors	\$9.00

<b>Beer</b>	<b>Call Liquors</b>	<b>Premium Liquors</b>	<b>Top Shelf Liquors</b>	<b>Wine</b>
<i>Bud Bud Light Sam Adams Sam Adams Light Coors Light Miller Lite Michelob Ultra Amstel Light Heineken Guinness Peroni Corona Corona Light Mikes Hard Lemonade Smirnoff Ice St. Pauli Girl N.A.</i>	<i>Absolut Smirnoff Stoli Stoli Razberry Beefeater Barcardi Captain Morgan Malibu Jack Daniels Canadian Club Seagrams 7 VO Cuervo Gold</i>	<i>Kettle One Kettle One Citroen Kettle One Oranje Tanqueray Myer's Dark Jameson Wild Turkey Johnny Walker Red Grand Marnier Baileys Kahlua Tia Maria Sambuca White Sambuca Black Godiva White Godiva Dark Chambord Disaronno Drambuie Frangelico Galliano</i>	<i>Grey Goose Bombay Sapphire Johnny Walker Black Glenlivet 12yr Glenlivet 15yr Crown Royal Hennessy Black Makers Mark Woodford Reserve Patron Reposado Patron Silver Remy Martin VS Chivas Regal</i>	<p><b>White</b></p> <i>Kendall Jackson Chardonnay Maso Canali Pinot Grigio Red Cliff Sauvignon Blanc Polka Dot Reisling Beringer White Zinfandel Mionetto Brut Champagne</i> <p><b>Red</b></p> <i>Blackstone Merlot Louis Martini Cabernet Angeline Pinot Noir Ruffino Chianti Dancing Bull Zinfandel</i>

*Majestic Wedding*  
*Wine List*

*You may add Bottles of Wine to Your Guests Tables:*

*Sparklers*

<i>Mionetto Prosecco Brut (Italy)</i>	\$25
<i>Moet Imperial Champagne (France)</i>	\$54



*White Wines*

<i>White Zinfandel, Beringer (California)</i>	\$21
<i>Riesling, Polka Dot (Germany)</i>	\$25
<i>Red Cliff Sauvignon Blanc</i>	\$26
<i>Chardonnay, Kendall Jackson (California)</i>	\$29
<i>Pinot Grigio, Maso Canali (Italy)</i>	\$32

*Red Wines*

<i>Merlot, Blackstone (California)</i>	\$26
<i>Dancing Bull Zinfandel</i>	\$27
<i>Cabernet Sauvignon, Louis Martini (California)</i>	\$29
<i>Pinot Noir, Angeline (California)</i>	\$32
<i>Chianti Classico, Piccini (Italy)</i>	\$32