Dear Prospective Bride :

Thank you for inquiring about celebrating your wedding with us at the Chateau Hathorn. This is a special day for you, and we are delighted to be able to make your dreams come true.

The Chateau can accommodate both your wedding and your reception. We offer a choice of inside or outside locations. Many couples take advantage of the mansion's manicured grounds, stone terraces and wooden bridge as the backdrop to exchange vows. Or, if you prefer, one of our historically accurate dining rooms may be the perfect location.

For your reception, you may choose from several menu options, with cocktail hour and open bar. Enclosed are several suggested menus for you to choose from, or you can create your own. It is your special day. Of course, all receptions include a wedding cake, handcrafted of the finest ingredients.

We also offer several guest rooms, including a bridal suite. These may be used as overnight accommodations or just for the couple to relax and change clothes. All rooms are appointed with antique furniture and private baths, adding to the air of European elegance.

Along with your wedding and reception, we can supply a complete care package for the bridal party so that all extras, from hair to makeup, can be done on premises, taking the anxiety out of a day that should be peaceful. Inquire about details.

Pricing depends on the date and time of your event, plus the menu you select. Enclosed is specific information about our pricing structure and payment options.

If you would like to make an appointment to come and see the Chateau, or if I can be of any further assistance, please do not hesitate to call. I look forward to helping you create the day of your dreams.

Sincerely,

Helene/Sandra Zueger

Menu Options: Choose either Traditional or Modern

Traditional Wedding Menu

Includes one hour of hors d'oeuvres and four hours of reception time.

Hors d'oeuvres: Choose from 5 hot and 5 cold

Hot	Cold
1) Gruyere Cheese Quiche	1) Smoked Salmon
2) Filet Mignon Kebobs	2) Gravlax with Fresh Dill on Toast Points3)
3) Celery Boat with Stone Crabmeat	3) Chicken Fingers/Mango Sauce
4) Sea Scallops-Cajun seasoning	4) Melon and Prosciutto
5) Mini Crab Cakes "calypso" Puff Pastry	5) Chicken Salad in Phyllo
6) Bruschetta	6) Boneless Turkey Breast on Toast
7) Rolled Veal Sausage Puff Crisps	7) Sopressata on Cracker
8) Glazed Duck Breast	8) Fresh Mozzarella with Roasted Bell Peppers
9) Seafood Fritter	9) Chilled Shrimp served with Cocktail sauce

Reception: Includes Appetizer, Entrée and Wedding Cake, Coffee and Tea

Appetizer: **Choose one appetizer**	Entrée: **Choose two selections for a combination dinner**
1) Pasta Hathorn:	1) Sliced Filet Mignon “Bordelaise”
2) Avocado/Mozz/RoastedBellPepper	2) Sirloin “au poivre”(peppercorn sauce)
3) Assorted Salad	3) Grilled Salmon “Dill Sauce”
4) Lobster Ravioli	4) Chicken Champagne with poached grapes
5) Cheese Croquettes	5) Fresh White Fish from the Market
6) Eggplant surprise	6) Boneless Breast of chicken “wild mushrooms sauce”
7) Homemade Lasagna	7) Chicken Maryland with fresh fruit garnish

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Wedding Cake

1) Swiss chocolate

2) Strawberry short cake

3) Dulce de Leche…and more

We can provide almost any style cake

Modern Wedding Menu:

90 minutes hor d'ouevres and 3 and a 1/2 hours Reception
Hors d'oeuvres: Choose 5 hot and 5 cold

Hot	Cold
1) Tamarind BBQ Glazed Chicken Skewars Salad	1) Curried Chicken and Asian Pear in puff
2) Mini Crab cakes with Pineapple Chutney	2) Stuffed Figs with Ricotta and Proscuitto
3) Pumpkin and Goat cheese croquettes	3) Cucumber with Crème Fraiche
4) Blue Cheese Crusted Beef Tenderloin	4) Sushi Roll (California Roll)
5) Chipotle Pan Sauteed Chicken	5) Fresh Mozzarella and Bell Pepper Vinaigrette
6) Duck Breast (exotic dressing)	6) Melon and Proscuitto
7) Filet Mignon Kebobs	7) Celery Boat stuffed with Stone Crabmeat
8) Braised Beef Short Rib w/horseradish	8) Gravlax (cured salmon) on flatbread
9) Appenzeller/Gruyere Cheese Quiche	9) Chilled Shrimp: served with Cocktail sauce

Reception: Includes Appetizer, Entrée and Wedding Cake, Coffee and Tea

Appetizer: Choose one appetizer

1.) Baby Spinach Salad with goat cheese
2.) Bistro Salad-Mesculine greens with smoke bacon
3.) Endive Salad with Walnuts, Beets and Roquefort
4.) Assorted Salads- cucumber, cabbage, beets, carrots
5.) Eggplant Surprise
6.) Homemade Lobster Ravioli
7.) Homemade Lasagna
8.) Avocado/Mozz/Roasted Bell Peppers

Entrée: Choose two selections for a combo

1.) Chateau Briand- Hollandaise and demid
2.) Filet Mignon "Bordelaise"
3.) Grilled Salmon "light champagne sauce"
4.) Chicken Champagne – White Wine Sauce
5.) Sirloin au poivre (peppercorn sauce)
6.) Grilled Chicken-Wild Mushroom Sauce

Or Choose 1 Entrée

1. "Beef Wellington"
2.) Atlantic Salmon and Chicken Teriyaki

Wedding Cake – Swiss Chocolate/Cannoli/Hazelnut/Strawberry Short Cake

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Pricing for Wedding

The Price per person includes….

Bar: Premium Open Bar the entire 5 hours. Premium bar means that liquors such as Stoli, Tanquerey, Absolute, Johny Walker Red and so forth will be available to the guests. After dinner Drinks and Top shelf liquors such as Bombay Sapphire will not be available.

Cocktail Hour: 8 hors d'oeuvres total. Traditionally the kitchen will surprise the Bride and Groom with complimentary hot and cold hors d'oeuvres, making it a total of 10.

Champagne Toast: Our Staff pours Champagne for all the guests.

Appetizer:

Entrée: All our Entrees are served with Fresh Locally grown Vegetables and potatoes. When your last guest is served, we offer seconds!!

Wedding Cake: The Cake looks good and Taste GREAT!

Coffee or Tea available during the entire event.

Fridays: $125.00 per person

Sundays:$125.00 per person

Saturday Day:$135.00 per person (daytime can be 11-4pm or 12-5pm)

Saturday Night:$135.00 Price per person:

A guarantee of one hundred guests would be required to have your reception here on your choice of days and we would close the restaurant to the public on that date. If you were a small group, a guarantee of forty guests would be required to have your reception on a Saturday during the day. If you choose to have your ceremony here there will also be a $500 fee. If you are a smaller wedding depending on the size the fee would not be the same price. The Chateau requires that a $1500.00 nonrefundable deposit is required to save your date with half of the balance due six months prior and the total balance and head count due one week before the wedding date. The deposits are no refundable. We ask that you pay the balance with two checks. One made out Chateau Hathorn for the reception and one made out to cash for the gratuity. We are unable to take credit cards as payment for receptions.

Price List for smaller parties

Menu example $38.00 per person plus tax and plus tip 20%

Pasta (can be any appetizer also)
Salad
Chicken/Tilapia (2 choices for Entrees but not Filet Mignon)
Homemade Apple Strudel a la mode
Coffee or tea

Menu example $45.00 per person plus tax and plus tip 20%

Pasta or any other appetizer from our appetizer list
Salad
Chicken/Salmon/Filet of Pork Tenderloin(3 choices as opposed to 2)
Apple Strudel a la mode
Coffee or tea

Menu example $48.00 per person plus tax and plus tip 20%

Pasta or any other appetizer from our appetizer list
Caesar or tossed greens
Chicken/Fresh White Fish from the Market/Filet Mignon or Chateau
Sampler dessert with Strudel and berries or Strudel and Flourless Chocolate cake
Coffee or Tea

Price List for the Bar

Cocktail hour for one hour: $22.50 plus open bar with name brands (premium)

Cocktail hour for one hour and half: $32.50 plus open bar with name brands (premium)

Additional Bar options:

One hour call Brands: $12.00 plus tax

One hour premium Brands$ $14.00 plus tax

One hour Beer /Wine/Soda $10.00 plus tax

Pricing for a Wedding

$ 56.00 plus $8.00 with the cake totaling $64.00 per person plus tax and tip. If you would like Coctail hour for one hour add$22.50. If you want open bar the entire time usually 4 hours add $12.00 as opposed to $14.00 because it's a wedding. The Cost comes to $134.50 .

We make the price exactly $135.00

Additional Options that are available.....

1) Chocolate Fountain $10.00 extra per person

2) Additional Assorted Cheese platter$10.00 person

3) Raw Seafood Bar per person (Buffet Set up for 2 hours cost: $45/person)

Per person (Buffet Set up for 1 hour cost: $35/person

4) Petite Fors $7.50 per person..Each table would receive a nice portion

5) Viennese Table: A variety of desserts set up on a buffet table ($10/person

EXTRAS:

It is very important to take into consideration that the Chateau Team has been doing weddings successfully for over 20 years. The privately owned estate assures quality service and experienced staff.

You should choose the Chateau for your Special Day. The personal care that we deliver is of exceptional service. We will make your Wedding a complete dream come true.

The Chateau's point of difference is:

• European Hospitality and personal care

• Family run for over a quarter of a century

• The Hathorn Building has incredible ambiance and Warmth that prevail from 1832

• The Guest Rooms for Overnight accommodation are each unique with décor and very in style.

• The bridge, pond and charming benches add to warmth and make excellent photos for your special day

• The Estate becomes your home on your wedding day and the suites are offered for your wedding guest