



We are pleased to welcome you to the beautiful Castlemore Golf and Country club.

Here at Castlemore we have created several Wedding packages to cater to every palate sure to exceed your expectations. We are confident that our friendly and knowledgeable staff will make your day a success!

Castlemore offers a distinguished Carolina inspired clubhouse with a spacious terrace overlooking the scenic eighteenth green and well-manicured grounds . The dining room is warm and bright providing a spectacular backdrop for your guests dining experience.

In addition to your wedding day, consider Castlemore to be the host of your bridal showers, rehearsal dinners and other special events. This information package shows the available services and prices. We would consider it a pleasure to accommodate your special requests and make it a day to remember.

Wedding Package No.1

Pre dinner Reception

1 hour host bar with premium brand liquor, import and domestic beer and house red and white wine

*A selection of Hot Hors D'oeuvres and Cold Canapes
(3 pieces per person)*

Dinner Menu

Selection of Bread with Butter

*Mixed Mesculin Greens with Citrus Vinaigrette
& Teardrop Tomatoes*

*Supreme of Chicken Hunter's Style
(Oven Roasted Chicken Breast with Tomato & Cremini Mushroom White Wine Jus)
Roast Mini Potatoes
Seasonal Vegetables*

*House red and white wine served during dinner
(One bottle each per table)*

Post Dinner Reception

4 hour host bar including premium brand liquor, import and domestic beer and house red and white wine

Late Evening Treats

*Freshly Baked Cookies
Assorted Pastries
Coffee and Tea*

\$ 85.00 per person

*Price does not include Applicable Taxes and Gratuities
Room Rental charge included*

Prices are subject to change

Wedding Package No.2

Pre Dinner Reception

1-hour host bar including premium liquor, imported and domestic beer and house red and white wine

*A selection of Hors D'oeuvres and Cold Canapes
(3 per person)*

Dinner Menu

Selection of Bread with Butter

*Caesar with Hearts of Romaine Herbed Focaccia Croutons Crisp Prosciutto and
Parmesan Twists with Garlic Caesar Dressing*

Stuffed Cornish Hen

Boneless Cornish Hen Stuffed with Wild Rice, Chorizo Sausage Stuffing

Fresh Thyme Chablis Jus

Roast Mini Potatoes

Seasonal Vegetables

or

Atlantic Salmon

(Baked Pistachio Herb Crusted Atlantic Salmon accompanied by Grand Marnier Sabayon)

Rosemary Roasted Mini Potatoes

Seasonal Vegetables

House red and white wine served during dinner

(One bottle each per table)

Post Dinner Reception

4-hour host bar including premium brand liquor,, import and domestic beer and hose red and white wine

Late Evening Treats

Deluxe Sweet Table

Coffee and Tea

\$ 99.50 per person

*Price does not include Applicable Taxes and Gratuities
Room Rental charge included*

Wedding Package No.3

Pre Dinner Reception

1-hour host bar including premium liquor, imported and domestic beer and house red and white wine

*A selection of Hors D'oeuvres and Cold Canapes
(4 per person)*

Dinner Menu

Selection of Bread with Butter

Baby Spinach and Blonde Frisee with Honey Champagne Vinaigrette and Toasted Sliced Almonds

*Certified New York Angus Steak
(Grilled Strip Loin Basted in Garlic Butter with choice of Burgundy Demi-Glace or Brandied Peppercorn Sauce)
Rosemary Roasted Mini Potatoes
Seasonal Vegetables*

*Your choice of dessert from the menu
Coffee and Tea*

*House red and white wine served during dinner
1 Glass of Champagne for Toasting*

Post Dinner Reception

4-hour host bar including premium brand liquor, imported and domestic beer and house red and white wine

Late Evening Treats

*Platters of Freshly Baked Cookies, Caramel Apple Fondue
Deluxe Fruit Platter
Coffee and Tea*

\$ 115.00 per person

*Price does not include Applicable Taxes and Gratuities
Room Rental charge included*

Hors d'oeuvres Selection

Please select three of the following...

Chicken Tenderloin Skewers with Pineapple, Chile Chutney
Sausage Rolls with Honey Mustard
Curried Vegetable Triangles. Mint, Tomato Raita
Assorted Mini Quiche
Thai Salad Rolls. Soy, Ginger Dipping Sauce
Smoked Salmon Mousse on Cucumber Rounds

Price included in package

Additional Selections

Vodka Smoked Salmon and Caper Roulade
Poached Shrimp. Cocktail Sauce
Flash Fried Calamari. Garlic Aioli
Bacon Wrapped Scallops
Chicken Satay. Peanut Sauce
Mini Beef Tenderloin Skewers. Spiced Yoghurt
Vegetable Egg Rolls. Chile Plum Sauce
Tomato, Olive and Feta Bruschetta on Herb Crostini

\$2.95 per person per selection

*All prices are based on a per person basis and are subject to applicable taxes and gratuities

Optional Appetizer Course

*Smoked Salmon with Pickled Red Onions, Capers, New York Flatbread with
Horseradish Aioli*

\$ 8.95

*Vine Ripened Tomato and Bocconcini Cheese with a Shallot and
Black Olive Dressing*

\$ 6.95

*Prosciutto with Melon, Artichokes, Roasted Red Peppers, Olives and Grilled Vegetables
with a Basil Coulis*

\$ 7.95

Jumbo Cocktail Shrimp

\$ 9.95

Seafood Antipasto

*Shrimp, Bay Scallops, Calamari, Mussels and Clams with Julienne Vegetable and
Lemon Dressing*

\$ 8.95

*All prices are based on a per person basis and are subject to applicable taxes and gratuities

Substitute Entrée Selections

Roast Pork Loin

*Pork Loin Stuffed with Macintosh Apples and Walnuts accompanied by a
Calvados Infused Jus*

**May be substituted for chicken or salmon in No.1 or No.2 Cornish Hen*

Filet Mignon

*Bacon Wrapped Beef Tenderloin, Topped with Porcini Mushroom and
Madeira Jus*

**May be substituted for NY Angus Steak in No.3 or No.2 in entirety*

Prime Rib Au Jus

Slow Roasted Prime Rib Red Wine Demi Glace

**May be substituted in No.2 or No.3*

Vegetarian Plates

Assorted Grilled Vegetable Platter with Herb Vinaigrette and Grilled Flatbread

Portobello mushroom with a Spinach, Artichoke and Sundried Tomato Goat Cheese Pate

Pasta Primavera with Choice of Tomato, Alfredo or Vodka Blush Sauce

** All Vegetarian items may substituted in any package at a reduced price in entirety*

Combination Plates

4oz Filet Mignon and Chicken Breast served with Red Wine Demi-glace

**May be substituted for No.2 and No.3 in entirety*

*4oz Filet Mignon and 4oz Salmon Filet serve with Red Wine Demi-glace
and Fresh Lemon*

**May be substituted for No.2 and No.3 in entirety*

Optional Entrée Sides

Five Shrimp Skewer

\$6.95

Lobster Tail 4oz

\$10.95

Additional Wedding Information

- *Upon the booking of your function a deposit of \$1000.00 is required with a signed contract to guarantee your reservation.*
- *Included in your proposal is your choice of house linens, room set up, staff, chef consultation, and food tasting for two.*
- *Final Number of guests is required fourteen days prior to the event.*
- *Payment in full is required fourteen days prior to event.*
- *Table settings are set for six or eight people.*
- *Linen selections must be given thirty days in advance.*
- *Floor plans and room arrangements are made available.*
- *With the exception of wedding cakes, no other food or beverage is permitted to come from outside Castlemore Golf and Country Club.*
- *Castlemore Golf and Country Club's operations are a function of L.C.B.O. and operate in accordance with its laws and regulations.*
- *All prices are subject to change without notice.*