

*The Agassiz Package*

Extraordinary views and memories from our Chalet and Terrace overlooking  
Narragansett Bay and the Newport Bridge for Five Hours

- ~Fine China, Stemware and Flatware
- ~Choice of Elegant Floor Length Table Linens
- ~Round Tables and Gold Ballroom Chairs



- ~Display of Imported and Domestic Cheese and Fruit
- ~Display of Antipasto
- ~Selection of Four Hot or Cold Passed Hors d'oeuvre
- ~Champagne Toast



Three Course Plated Dinner

Includes:

- ~Choice of Appetizer, Soup or Salad
- ~Choice of Two Entrées
- ~Custom Designed Wedding Cake
- ~Coffee Service



- ~Valet Service
- ~Two Bedroom Suite for the Bride and Groom on their Wedding Day

*Menu Selections are Subject to Change.*



CastleHill™

*The Castle Hill Package*

Extraordinary views and memories from our Chalet and Terrace overlooking  
Narragansett Bay and the Newport Bridge for Five Hours

- ~Fine China, Stemware and Flatware
- ~Choice of Elegant Floor Length Table Linens
- ~Round Tables and Gold Ballroom Chairs



- ~Display of Imported and Domestic Cheese and Fruit
  - ~Display of Antipasto
  - ~Thrill of the Grill Station
- ~Selection of Four Hot or Cold Passed Hors d'oeuvre
  - ~Castle Hill Beverage Service for One Hour
  - ~Champagne Toast of Moët & Chandon "Impérial"



Four Course Plated Dinner

Includes:

- ~Choice of Appetizer
  - ~Salad
- ~Choice of Two Entrées
- ~Custom Designed Wedding Cake
- ~Coffee Service



- ~Valet Service
- ~Two Bedroom Suite for the Bride and Groom  
on their Wedding Day

*Menu Selections are Subject to Change.*



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*The Relais & Châteaux Package*

Extraordinary views and memories from our Chalet and Terrace overlooking  
Narragansett Bay and the Newport Bridge for Five Hours

- ~Fine China, Stemware and Silver Plated Flatware
- ~Diamond Linen Package
- ~Round Tables and Gold Ballroom Chairs
- ~Color Wash Lighting



- ~Passed beverages upon arrival
- ~Thrill of the Grill Station
- ~Five Hour Platinum Beverage Service
- ~Sparkling Water Service
- ~Selection of Six Hot or Cold Passed Hors d'oeuvre
- ~Möet Chandon "Impérial" Champagne Toast
- ~Raw Bar
- ~Sushi Lounge



Five Course Plated Dinner

Includes:

- ~Choice of Appetizer
- ~Choice of Salad or Cheese Course
- ~Choice of Intermezzo or Amuse Bouche
- ~Choice of Two Entrées
- ~Custom Designed Wedding Cake
- ~Coffee Service
- ~Passed Miniature Desserts



- ~Valet Service
- ~Two Bedroom Suite for the Bride and Groom  
on their Wedding Day
- ~Late Night Snacks Delivered to the Bridal Suite
- ~Castle Hill Gourmet Cookie Favors

*Menu Selections are Subject to Change.*



CastleHill™

## COCKTAIL RECEPTION

### *Reception Displays*

#### CHEESE & FRUIT

Our display hosts a fine selection of handpicked and elegantly prepared imported and domestic cheeses, seasonal fruit with fresh baked artisan breads and gourmet crackers

#### ANTIPASTO

A fine selection of elegantly prepared Italian cheese, dried sausage, cured meats, vegetables, and olives with fresh baked artisan breads and gourmet crackers

#### THE THRILL OF THE GRILL

*(Included in the Castle Hill and Relais and Châteaux Packages)*

- ~Hereford beef sirloin; chimichurri sauce
- ~Federal Hill hot Italian sausage;
- ~Vermont maple-grain mustard
- ~Pork tenderloin; sweet & sour apricot glaze
- ~Atlantic salmon; basil pesto
- ~Georges Bank scallops; citrus glaze
- ~Jamaican jerk shrimp; golden pineapple chili sauce
- ~German sausage; sauerkraut

#### CASTLE HILL RAW BAR

*(Included in the Castle Hill and Relais and Châteaux Packages)*

Locally harvested shellfish: Littleneck clams, oysters, white shrimp, mignonette sauce, cocktail sauce, hot sauce, lemons, limes

#### SUSHI LOUNGE

*(Included in the Castle Hill and Relais and Châteaux Packages)*

- ~California; crab, avocado, flying fish roe
- ~Spicy tekka; tuna, cucumber, hot sauce
- ~Alaska; fresh salmon, cucumber
- ~Mexican; tempura shrimp, cucumber, hot sauce
- ~Unagi; eel, avocado, tamarind sauce
- ~Ebi; shrimp, cucumber, radish served with tamari, wasabi, pickled ginger, chili sauce



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## COCKTAIL RECEPTION *(cont.)*

### *Reception Displays*

#### PASSED HORS D'OEUVRE

- ~Spinach-feta turnovers
- ~Golden potato soup; mushroom duxelles, chive oil
- ~Sun dried tomato, white bean & artichoke bruschetta
  - ~Local tomato-chile gazpacho; chives
  - ~Roasted garlic, tomato & pesto aioli canapé
  - ~Portobello mushroom-goat cheese quiche
- ~Tempura sesame chicken; spicy hoisin-plum sauce
  - ~Caramelized onion-goat cheese tart
- ~Jonah crab cake; chipotle chile rémoulade
  - ~Baked Narragansett Bay clams
  - ~Vegetable Samosa; Tzatziki
  - ~Truffle mac & cheese tart
- ~Apple butter & brie; phyllo crisp
- ~Roquefort cheese cake tart; apple syrup
- ~Georges Bank scallop & smoked bacon
  - ~Bay scallop ceviche
  - ~Grilled shrimp; basil & prosciutto
- ~Smoked salmon mousse; cucumber, American caviar
  - ~Lobster-corn fritters; citrus sour cream
- ~Roasted Long Island duck breast canapé;  
port wine gastrique
- ~Chorizo-black bean empanada; cilantro sour cream
- ~Potato-truffle cake; chive crème fraîche



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## COCKTAIL RECEPTION *(cont.)*

### *Reception Displays*

### PASSED HORS D'OEUVRE

#### *Cocktail Reception Enhancements*

*(Included in the Castle Hill and Relais and Châteaux Packages)*

~American caviar; fingerling potato, chive sour cream

~Hudson Valley foie gras boudin;  
shallot marmalade, Portuguese sweet bread

~Lobster slider; tarragon crème fraîche dressing,  
bean sprouts, brioche bun

~Grilled lamb chops;  
garlic Parmesan crust, Port wine reduction

~ Hereford beef tartare;  
white anchovies, lemon, garlic, parsley

~Sashimi yellowfin tuna; wonton crisp,  
sweet red chile glaze, wasabi tobiko

~Lobster canapé; citrus-chile vinaigrette,  
cucumber, chervil garnish

~Salt cod brandade; lemon-parsley aioli

~Grilled rare Hereford beef sirloin canapé;  
Roquefort cheese, sweet garlic, tomato

~Chilled poached white shrimp;  
Bloody Mary gelée, horseradish gremolata



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## DINNER

### FIRST COURSE

- ~Spring pea soup; Jonah crab vol-au-vent,  
truffle crème fraîche
- ~Lobster bisque; lobster vol-au-vent
- ~Native tomato gazpacho; chipotle-chile crème fraîche
- ~Summer vegetable risotto; roasted red pepper cream,  
shaved Parmesan-Reggiano cheese
- ~Jonah crab cake; roasted sweet pepper-arugula salad, lemon-chive aioli
- ~Smoked Long Island duck breast; warm Soba noodle-vegetable sauté,  
orange-sesame vinaigrette
- ~Maine shrimp-vegetable nim chow;  
mirin, red chile, ginger gastrique
- ~Georges Bank scallops; applewood smoked bacon-sweet corn polenta cake,  
sweet pepper relish, Port wine syrup

#### *First Course Enhancements*

*(Included in the Castle Hill and Relais and Châteaux Packages)*

- ~Petite clambake; native littleneck clams,  
lobster tail, chourico, red bliss potato, native corn,  
tomato broth, scallion-corn bread
- ~Chilled Hudson Valley foie gras boudin; brioche toast, summer herbs,  
pistachios, balsamic-peach syrup
- ~Lobster mac & cheese; poached lobster tail, pancetta, English peas,  
penne pasta, Bel Paese cheese sauce

### SALAD COURSE

- ~Salad of organic field greens;  
vine ripe tomatoes, cucumber wedges,  
lemon-honey vinaigrette
- ~Caesar salad;  
summer herb croutons,  
white anchovies, Parmesan-Reggiano
- ~Tomato-mozzarella salad;  
basil, extra virgin olive oil, balsamic vinegar, toasted baguette



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## FURTHER SELECTIONS

### ENTRÉE COURSE

Please choose two selections:

- ~Roasted Atlantic salmon; basil-pine nut crust,  
local braising greens, sweet corn soubise
- ~Pan-roasted Georges Bank scallops; red pepper-basil polenta cake, wilted arugula,  
lemon-chive cream
- ~Pan-roasted Georges Bank lemon sole; roasted corn-chive mashed potatoes,  
sautéed spinach, tomato vinegar
- ~Roasted Murray's statler chicken breast; stuffed with apple wood smoked bacon,  
Cabot cheddar, caramelized onion, grilled Yukon gold potato, asparagus,  
Cabernet demi-glace
- ~Grilled Hereford beef tenderloin; potato-onion gratin, baby carrots, spinach,  
Cabernet demi-glace
- ~Colorado lamb rack; herb-mustard crust,  
Roquefort cheese-bread pudding, asparagus, pan jus lié
- ~Grilled boneless pork chop;  
parmesan-chive risotto, vegetable ratatouille
- ~Vegetable Pad Thai; tofu, bean sprouts,  
snow peas, carrots, zucchini

#### *Entrée Enhancements*

*(Included in the Castle Hill and Relais and Châteaux Packages)*

- ~Grilled Hereford beef tenderloin & Georges Bank scallops;  
Yukon potato-bacon hash, haricot vert,  
Cabernet demi-glace
- ~Grilled Hereford beef tenderloin & Atlantic salmon; basil risotto,  
warm tomato-roasted garlic compote, balsamic syrup
- ~Grilled Hereford beef tenderloin & lobster tail;  
Yukon potato-fava bean strudel, tomato-onion ragout,  
Cabernet syrup



CastleHill™

SPECIAL EVENTS BEVERAGE PACKAGE

{ Five-Hour Package }

SILVER PACKAGE

*\$40.00 per guest*

Soft Drinks & Mineral Water

Castle Hill House Red and White Wine Selection

Imported/Specialty Beer

Domestic Beer

Non-Alcoholic Beer

GOLD PACKAGE

*\$47.00 per guest*

Myers's Platinum Rum, Cuervo Gold, Absolut,  
Johnny Walker Red Scotch, Seagram 7 Whiskey,

Southern Comfort, Captain Morgan Rum,

Jim Beam, Tanqueray

Soft Drinks & Mineral Water

House Champagne

Castle Hill House Red & White Wine Selection

Imported/Specialty Beer

Domestic Beer

Non-Alcoholic Beer

PLATINUM PACKAGE

*(Includes Gold Package Liquor)*

*\$55.00 per guest*

Myers's Platinum Rum, Don Julio Anejo,

Tanqueray Ten, Johnny Walker Black Scotch,

Myers's Dark Rum, Absolut Level, Maker's Mark,

Grey Goose, Crown Royal

Soft Drinks & Mineral Water

House Champagne

Castle Hill House Red & White Wine Selection

Imported/Specialty Beer

Domestic Beer

Non-Alcoholic Beer



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SPECIAL EVENTS BEVERAGE SERVICE

HOUSE LIQUOR SELECTIONS

*\$9.00 per drink*

Myer's Platinum, Jose Cuervo Gold, Tanqueray, Johnny Walker Red, Seagram 7 Whiskey  
Absolut, Captain Morgan Rum, Jim Beam

PREMIUM LIQUOR SELECTIONS

*\$11.00 per drink*

Mount Gay, Cuervo 1800 Tequila, Tanqueray Ten, Johnny Walker Black, Myers's Dark Rum,  
Grey Goose, Maker's Mark, Crown Royal

IMPORT/SPECIALTY BEER

*\$6.00 per bottle*

DOMESTIC BEER

*\$5.00 per bottle*

NON-ALCOHOLIC BEER

*\$5.00 per bottle*

SOFT DRINKS & MINERAL WATER

*\$2.25 per drink & \$5.50 per drink*

Castle Hill House Red & White Wine Selection

*\$9.00 per glass*

Champagne Toast ~ Castle Hill House Selection

*\$9.00 per person*

SINGLE MALT SCOTCH

*\$12.00 per drink*

The Glenlivet 12 Year Old, Glenfiddich 12 Year Old

LIQUEURS

*\$9.00 per drink*

Amaretto Di Saronno, Frangelico, Bailey's Irish Cream, Chambord, Tia Maria, Sambuca Romana, Starbucks  
Coffee Liqueur

PREMIUM LIQUEURS

*\$11.00 per drink*

B & B, Drambuie, Grand Marnier

PORT

*\$10.00 per drink*

Taylor Fladgate LBV, Fonseca 10 Year Old Tawny

COGNAC

*\$12.00 per drink*

Courvoisier V.S.O.P., Remy Martin V.S.O.P.

Hennessy V.S.O.P.

Prices are subject to a taxable 20% service charge, 8% RI State and local sales tax.

Prices and menu selections are subject to change.



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