Wedding PACKAGES

Congratulations on your Engagement!

We would love to be a part of your special day! There is no doubt that you will have a great number of details to attend to between now and your wedding date. Allow us to put your mind at ease by taking care of your wedding ceremony and reception!

Chateau on the Lake offers the perfect location for your wedding ceremony with your choice of an indoor or outdoor setting. The lavishly adorned Great Hall with alabaster chandeliers and painted murals is the perfect indoor location for your wedding ceremony. Outdoor events held on our Garden Terrace and Greenbelt Pavilion are enhanced by nature's stunning backdrop of sparkling blue water with views of Table Rock Lake. All ceremony locations rent for only $650 for the three hours use when a wedding package is selected.

We have complete Wedding Reception Packages that will help to fulfill your wedding day dreams of the most elegant and memorable occasion. Our Packages include your choice of a full meal selection and the following:

- *A One-Hour Pre-Reception following your Wedding Ceremony that includes two Display Presentations, your choice of four Hors D'oeuvres and Sparkling Fruit Punch*
- *Champagne and/or Sparkling Cider for each of your guests during your "Toast"*
- *Table Centerpieces of Mirror Tile and Votive Candles*
- *Floor Length White or Black Tablecloths and your choice of coordinating Napkins and Skirting*
- *A Parquet Wood Dance Floor and Staging*
- *Complimentary Parking for your Guests*
- *Complimentary Accommodations for the Bride and Groom with Champagne and Strawberries upon arrival and Breakfast for Two the next morning*

The Chateau on the Lake's European design lends grace and style to the many architectural details, but it is the warmth of the accommodating staff that ensures your wedding at the Chateau becomes a treasured, lifelong memory. Your happily ever after begins here!

Cordially yours,

Ashlyn Vermillion
Catering Manager

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Wedding Reception Hors d'oeuvres

Included with Wedding Dinner Package, Wedding Dinner Buffet and Wedding Station Menus

Display Presentations (Select Two)
Imported and Domestic Cheese with Crackers and Crostini
Fresh Fruit and Berries
Fresh Vegetable Crudite with Dip

Hors d'oeuvres (Select Four)
Cold
Sourdough Crostini, Brie Cheese, Apple & Walnut Chutney
Curried Chicken Salad Profiteroles
Assorted Bruschetta (Roma Tomato, Roasted Vegetable, Kalamata Olive)
Hummas served on a Pita Chip
Creamed Blue Cheese & Walnut Phyllo Tart
Smoked Salmon Mousse with Dill, Capers &Tobiko Caviar

Hot
Chicken Quesadilla with Salsa & Sour Cream
Boursin Stuffed Mushroom Caps with Marinara Sauce
Spinach & Feta Spanikopita
Pot Stickers with Plum Dipping Sauce
Ozark Barbecue Meat Balls
Southwestern Chicken & Black Bean Spring Roll
Szechwan Glazed Skewers of Beef
Skewers of Marinated Chicken with Thai Sweet Chili Sauce
Phyllo Wrapped Asparagus
Italian Battered Fried Ravioli Marinara

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Wedding Package Appetizers and Desserts

To add an Appetizer or Dessert to your Wedding Package Meal, choose from the following selections:

Appetizers

Yesterday's Soup ..... $5 per person
Lobster Bisque..... $6 per person
Ozark Wild Mushroom Tart, Marsala Cream ..... $6 per person
Individual Baked Brie En Croute ..... $8 per person
Chilled Shrimp Cocktail, Orange Horseradish Cocktail Sauce..... $12 per person
Seared Crab Cake, Roasted Red Pepper Calis ..... $12 per person
Fruits of the Sea Cocktail, Shrimp, Scallops & Lump Crab Meat.... $14 per person

Served Desserts (Select one for $3 per person)

New York Style Cheesecake with Raspberry and Vanilla Sauces
Chocolate Ganache Decadence with Raspberry and White Chocolate Sauces
Tiramisu with Espresso Sauce
Carrot Cake with Cinnamon Rum Sauce
Lemon Cream Cake with Sweet Zest Whipped Cream
Black Forest Cake with Bourbon Anglaise

Dessert Station

Chocolate Fountain with Fresh Fruit and Assorted Dipping Items (add $8 per person)
Traditional Viennese Table featuring Miniature Petite Fours (add $12 per person)
Chocolate Fountain and Viennese Table combination (add $16 per person)

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Wedding Dinner Package

Includes Wedding Reception Hors d'oeuvres

Appetizers

See "Appetizer and Dessert" Page for Offerings and Pricing

Salads (Select One)

Chateau House Salad with Huckleberry Vinaigrette Dressing
Traditional Caesar Style Salad
Spinach Salad with Warm Bacon Vinaigrette Dressing

Entrees (Select One)

Chicken a la Florentine
Spinach filled Boneless Chicken Breast Wrapped in Pastry, served with Sauce Gruyere $62 Per Person

Filet Mignon
Charbroiled Beef Tenderloin wrapped in Applewood Smoked Bacon, Sauce Bordelaise $71 Per Person

Cracked Peppered Crusted Tenderloin of Beef
Roasted and Sliced Beef Tenderloin, Truffle Scented Wild Mushrooms, Dijon Demi Glaze $69 Per Person

Caramelized Salmon
Pan Seared Filet of Salmon, Hazelnut Crust, finished with a Lemon Buerre Blanc $64 Per Person

Petite Filet Mignon and Chicken Breast
Grilled Five Ounce Filet Mignon with Grilled Breast of Chicken with Marsala Mushroom Demi Glaze $74 Per Person

Petite Filet Mignon and Grilled Shrimp
Grilled Five Ounce Filet Mignon with Four Grilled Shrimp Scampi $76 Per Person

Surf and Turf
Grilled Five Ounce Filet Mignon with Six Ounce Coldwater Lobster with Drawn Butter $83 Per Person

Land and Sea
Grilled Five Ounce Filet Mignon with Caramelized Salmon Filet with Mango Pineapple Relish $76 Per Person

All Entrees Served with Chef's Choice of Starch and Seasonal Vegetable, Dinner Rolls and Butter, Coffee Service and Iced Tea

Desserts

See "Appetizer and Dessert" Page for Offerings and Pricing

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Wedding Dinner Buffet Package

Includes Wedding Reception Hors d'oeuvres
(Minimum 50 Guests)

Appetizers

See "Appetizer and Dessert" Page for Offerings and Pricing

Salads (Select Two)

Organic Baby Greens, Assorted Dressings
Traditional Caesar Salad, Romano Crostini
Spinach and Romaine with Mushrooms, Warm Bacon Dressing
Tri-Color Bow Tie Pasta and Vegetable Salad
Italian Roma Tomato and Mozzarella Salad
Oriental Vegetable Lo Mein, Sesame Salad

Chef's Carving Station (Select One)

Slow Roasted Prime Rib of Beef, Au jus, Creamy Horseradish Sauce
Herb Peppercorn Crusted Sirloin, Wild Mushroom Demi Glaze
Apple Cider Marinated Pork Roast, Honey Dijon Sauce, Baked Apples with Golden Raisins
Apricot Glaze Turkey Breast, Sausage Sage Dressing, Giblet Gravy, Cranberry Sauce

Entrées (Select One Entrée $70 Per Person/Select Two Entrees $74 Per Person)

Caramelized Salmon, Lemon Buerre Blanc
Cornbread Fried Catfish, Hushpuppies, Tartar Sauce
Seafood Scampi and Pasta, Garlic Basil Butter Sauce
Baked Chicken Florentine, Swiss Cream Sauce
Jamaican Jerk Chicken, Grilled Pineapple Relish
Ricotta filled Pasta Shells, Marinara, and Romano Cheese
Three Color Tortellini Alfredo with Fresh Spinach

Wedding Buffet Served with Chef's Selection of Starch and Seasonal Vegetable,
Dinner Rolls and Butter, Coffee Service and Iced Tea

Desserts

See "Appetizer and Dessert" Page for Offerings and Pricing

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Wedding Stations Package

Includes Wedding Reception Hors d'oeuvres (Minimum 50 Guests) $71 Per Person

Appetizers

See "Appetizer and Dessert" Page for Offerings and Pricing

Salad Station

Chef's Choice of Three Specialty Salads
Chateau House Salad with Huckleberry Vinaigrette Dressing

Carving Stations (Select One)

Slow Roasted Prime Rib of Beef, Au jus, Creamy Horseradish Sauce
Herb Peppercorn Crusted Sirloin, Wild Mushroom Demi Glaze
Glazed Ozark Ham with Honey Mustard Sauce and Traditional Mayonnaise
Apricot Glaze Turkey Breast with Cranberry Sauce and Mayonnaise
Steamship Round of Beef with Horseradish Sauce, Natural Au Jus

All Carved Items served with Dollar Rolls

Themed Stations Attendant Fee of $50 Per Station, if Station is Attended (Select Two)

Italian Pasta Station
Penne and Farfalle Pastas Served with Sweet Basil Marinara and Alfredo Sauces
Bread Sticks and Freshly Grated Parmesan Cheese

Stir-Fry Station
Beef and Broccoli with Water Chestnuts or Garlic Chicken and Peppers Served with Steamed Rice

Fajita Station
Chicken and Beef with Peppers and Onions, Warm Flour Tortillas, Served with Guacamole, Sour Cream and Salsa

Asian Station
Egg Rolls, Pot Stickers, Crab Rangoon, Fried Rice, Fortune Cookies

Seafood Station
Jumbo Sized Shrimp, Crab Claws, Scallops, Oysters on the Half Shell, Cocktail Sauces and Remoulade Sauces (Add $20 per person)

Coffee Service and Iced Tea

Desserts

See "Appetizer and Dessert" Page for Offerings and Pricing

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Beverage Options

Hosted Bar (Per Hour Per Person)
Package I and Package II include Unlimited Liquors, Domestic Beers, House Red and White Wines, Soft Drinks, Juices and Bottled Water

Package I	Package II	Package III
Premium Brands	Super Premium Brands	Beer, Wine and Soft Drinks Only
1 Hour $14 per person	1 Hour $19 per person	1 Hour $11 per person
2 Hours $21 per person	2 Hours $26 per person	2 Hours $18 per person
3 Hours $25 per person	3 Hours $31 per person	3 Hours $23 per person
Each Additional Hour$5 per person	Each Additional Hour$5 per person	Each Additional Hour$4 per person

*Hourly rates and scheduled increments for bar packages cannot be modified.
*Bar usage will be rounded up to the next hourly charge (i.e. 1.5 hours will be billed at 2 hours).
*To include Cordials to any bar noted above please add $5.00 per hour.

Hosted/Cash Bar (Per Drink Consumption Basis)

	Hosted Bar	Cash Bar
Premium Call Brands	$5.00	$5.25
Super Premium Brands	$5.50	$5.75
Domestic/Light Beer	$4.00	$4.50
Imported Beers	$4.50	$5.00
Non-Alcoholic Beer	$3.75	$4.00
House Wines	$5.00	$5.50
Cordials	$6.50	$7.00
Mineral Waters	$3.00	$3.25
Soft Drinks	$2.25	$2.25
Keg Beer	$495 (serves 180)	

Premium Call Brands	Super Premium Brands	Domestic/Light Beers	Imported/Premium Beers
Smirnoff Vodka	Absolut Vodka	Budweiser	Samuel Adams
Beefeaters Gin	Tanqueray Gin	Bud Light	Corona
Bacardi Light Rum	Parrot Bay Rum	Miller Lite	Heineken
Canadian Mist Whiskey	Canadian Club Whiskey	O'Douls	
Jim Beam Bourbon	Jack Daniel's Whiskey		
J&B Scotch	Johnnie Walker Red Label		
Sauza Gold Tequila	Jose Cuervo Tequila		
	Crown Royal Whiskey		

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Bartender fees of $30 each will be charged if purchases do not exceed $400 per bar per hour.

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Booking:
The Chateau contracts Social Events 1 year prior to the planned wedding date. Exceptions may be made based on seasonal demand.

Deposit:
$1,500 – This deposit is non-refundable and is due with a signed contract.

Payment:.
Payments may be made by credit card, cash, money order, or check made payable to Chateau on the Lake Resort Hotel. Money order or check must be cleared 7 days prior to event date. Cash payments must be received 7 days prior to event date. A credit card will be required prior to the reception in the event there is an outstanding balance after the reception, such as a bar bill.
Revenue Minimums: All function space with food and beverage revenue will be combined to reach a minimum of not less than estimated revenues below. The revenue minimum includes all room rental, food, hosted beverages, and audio/visual rental fees. The minimum does NOT include 21% taxable service charge and 8.975% sales tax.

50 Guests.....$3,500	100 – 125 Guests.....$8,000	200 – 300 Guests.....$13,200
75 Guests.....$5,500	150 – 200 Guests.....$10,000	

Reception/Dinner Set Up:
The hotel will provide 6' Round Tables for 8-10 guests each , choice of Linen, Skirting and Napkins from our current selection, China, Glass and Silver Serving Utensils, Dance Floor (sized appropriately for the expected attendance), Head Table, Cake Table and Guest Book/Gift Table. You will have the use of this space for up to five hours. If you need it longer, the fee is $300 for each additional hour. Rental of $2500 is charged if wedding package is not selected.

Indoor Wedding Ceremony:
The hotel will provide Theater Style Seating for the expected attendance (up to 200 guests). Raised Staging placed in front of one of our Hand Painted Murals, Chair Rental, Guest Book/Gift Table is included. You will have the use of this space for up to three hours. If you need it longer, the fee is $300 for each additional hour. If you exceed 200 guests, there is an additional $4 per person set up fee for each additional guest.
Rental of $2500 is charged if wedding package is not selected.

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Outdoor Wedding Ceremony:

The hotel will provide Theater Style Seating consisting of white wedding chairs for up to 150 people. You will have the use of the space for up to three hours. If you need it longer, the fee is $300 for each additional hour. There is also a $4 per chair additional rental if you exceed 150 guests. Rental of $2500 is charged if wedding package is not selected.

Wedding Suite Room:

The Bride and Groom may choose an upgraded suite in lieu of complimentary accommodations.

Sleeping Room Blocks:

Based upon room availability, you may want to contract overnight accommodations for your guests. There is a minimum of 10 rooms per night in order to set up a room block. Hotel room rates fluctuate depending on occupancy and demand and will therefore vary depending on your specific date. There is a 90% Attrition Clause in our contracts for guest rooms. This clause will hold on the signee financially responsible for 90% of the rooms that are contracted. Example: 20 rooms are contracted for Saturday evening. 90% of 20 is 18, therefore, 18 rooms out of the initial block of 20 will need to be reserved by your guests in order for you not to owe the hotel any money.

Service Charge / Tax:

All food, beverage, audio/visual rental prices are subject to a taxable 21% service charge. Sales tax of 8.975% is then added to the total amount. Service Charge and Tax is subject to change.

Bar Pricing:

At the Chateau, we strive to stay as flexible as possible in meeting your needs and expectations. We have the ability to set-up a bar plan that will offer your guests the beverages that YOU want to provide. We can accommodate full Cash Bars, fully Hosted Bars and just about everything in between! Bottled Wine pricing ranges from $24-$45 per bottle. We also handle special wine orders.

Guarantee:

A final guarantee of attendance is due no later than 12:00 Noon, three business days before the reception. It is not possible to lower the guarantee after it has been submitted. I f a guarantee is not given by 12:00 Noon three business days prior, the estimated attendance number given will be used as your guaranteed number.

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Staffing Levels:
Our staffing is based on a 1 to 20 ratio for sit-down dinners and a 1 to 40 ratio for buffets. This means there will be one server for 20 people or one server for 40 people, depending on the meal type. There is an additional fee for requesting a lower staffing ratio. This additional staffing will be billed at $25 per server per hour, with a minimum of four hours per server.

Seating:
The standard style of seating for a banquet is at round tables of 10 people. Other seating arrangements are available where equipment and staffing permits; additional charges may be applied.

Multiple Entrees:
A multiple entrée meal means a meal in which there is more than one entrée being served (i.e. one chicken meal and one beef meal). An additional fee of $3.50 per person will be added to the meal price for multiple entrées. A maximum of three entrées will be allowed for any event. Meals for special diets are not considered part of a multiple entrée. The client must provide an exact count for each entrée and must provide place cards for their guests indicating their meal choice. Children's meals are available.

Menu Pricing:
All pricing of menus are subject to change. The hotel will guarantee menu pricing 6 months out from your event.

Outside Caterers:
All food and beverage must be purchased, served, and prepared by the Hotel, with the exception of the wedding cake. Wedding cakes may be brought in from any LICENSED bakery of your choice. A cake cutting fee of $150 will apply. Any exceptions are at the hotel's discretion and will require the client to sign a liability waiver.

Decorations:
The hotel will provide mirrors and candles as basic decoration for your dining tables at no additional charge, upon availability. You may bring in more elaborate decorations if you wish. The hotel does not permit the affixing of anything to the walls, floors, or ceilings of meeting rooms with any substance without prior approval from the hotel. Confetti and glitter are not allowed in the rooms. Branson Fire Code prohibits the use of "open flames"; therefore any candles used MUST be enclosed in glass. See your Wedding Coordinator for suggestions.

Vendor Deliveries / Room Access:
Your vendors (DJ, Florist, etc…) may schedule delivery of items through our receiving bay with your Wedding Coordinator. You will have access to the reception room a minimum of two hours before the reception is scheduled to begin. If you require that your reception room is available all day an additional room rental charge will apply if the room is available.