

Castel Grisch

Winery and Restaurant

3380 County Route 28
Watkins Glen, NY 14891
607-535-9614
castelgrish@aol.com
www.castelgrisch.com

General Information-2008

Congratulations and thank you for considering the Castel Grisch Winery for your wedding reception. Our establishment offers you a variety of options and an experienced staff to insure you an enjoyable ' special day.'

Winery Property Rental

Castel Grisch Winery fee is \$1000.00 for a four hour maximum reception. (Late occupancy with Castel Grisch permission- \$300.00 per hour)

Deposits

To confirm the date and time you have selected, a non-refundable deposit of \$500.00 and a signed contract is required. Menu selections must be finalized one month prior to your reception. A non-refundable deposit of \$500.00 is due at that time.

Guarantees

Castel Grisch must have a tentative count one month prior to your reception. A final guarantee is required two weeks in advance. Your final bill will be based on the guaranteed number of guest quoted at this time. If there are any additional last minute guest or bar fees the payment will be due at the end of the evening.

Service Charge and Sales Tax

There is an 18% service charge on the food and beverage total. The NY State sales tax of 8% is charged on the food, beverage, facility rental and any special services total.

Beverage Services

As a winery, we offer Castel Grisch wines, champagne and beer, as well as all non-alcoholic beverages. It is our policy that no liquor, beer or wine may be brought into the winery facility from outside sources. It is also the NY State Law that no person under the age of 21 be served, consume or have possession of alcohol. This will be strictly enforced and those not adhering by the law will be asked to leave.

Decorations

The Castel Grisch Winery will not permit any tape, staples, nails or any other substances to affix items to the walls or ceilings. Throwing rice or confetti on the premises will incur a \$200.00 cleaning charge. Any damage incurred by the participants of the reception will be billed to you at repair or replacement costs.

Note: There are no private facilities to change clothing on the Castel Grisch Winery premises.

Payment Policy

The Castel Grisch Winery reserves the right to request all or part of the bill prior to the function. Payment of the total balance is required 3 days prior to the reception date based on the guaranteed number of guests. All credit card payments require an additional 2% of the total bill.

Cancellation Policy

If you need to cancel your reception, any deposits made up to the date of cancellation are non-refundable. You are also responsible for any expenses Castel Grisch Winery and Restaurant has incurred in preparing for your reception.

Please, all children must be supervised at all times

We have read and understand all the conditions stated for our wedding reception at the Castel Grisch Winery.

Name:(print)

Name:(sign)

Address:

Name:(print)

Name:(sign)

Address:

Today's Date:

Reception Date:

Today's Date:

Reception Date:

Beverage Selections

Open Bar

One Hour	12.00 per person
Two Hour	13.25 per person
Three Hour	14.50 per person
Four Hour	15.75 per person

* Included: Castel Grisch Wines, Domestic Beers, Champagne or non-alcoholic toast for all guests, sodas, juice, coffee and tea. (unlimited consumption)

Host Bar

Host pays for amount guest consume.

Soda and Juices	1.75
Castel Grisch Wines	4.50
Bottled Beer (domestic)	3.75
Bottled Beer (imported)	4.75

Punches

Champagne Punch	85.00 per gallon
Wine Punch	60.00 per gallon
Fruit Punch	40.00 per gallon

* approximately 25 drinks per gallon

Extras

Champagne or Wine Toast	3.00 per person
Cash Bar	150.00
Non-Alcoholic Reception	5.00 per person

Hors D'Oeuvres

*price based on 50 pieces unless otherwise stated

Assorted Mini Quiche	80.00
Stuffed Mushrooms	
Crabmeat	120.00
Sausage	100.00
Seasoned Breading	80.00
Scallops wrapped in Bacon	120.00
Bruschetta	65.00
Swedish Meatballs	70.00
Shrimp Cocktail	150.00
Smoked Salmon	130.00
Prosciutto wrapped Cantaloupe	100.00
Fruit and Cheese Tray	2.75 per person
Seasonal Vegetables and Dip	2.25 per person
Baked Brie with Almonds	3.50 per person
Additional Requested Hors D'Oeuvres	Quoted

Appetizers

Cream of Broccoli Soup	3.75 per person
French Onion Soup	4.75 per person
New England Clam Chowder	4.75 per person
Gazpacho	3.75 per person
Seasonal Fresh Fruit Plate	3.50 per person
Shrimp Cocktail	10.95 per person

Served Entrees

Entrees include salad, seasonal vegetable, bread, butter, coffee and tea.
Maximum of two entrees per party.

Chicken Swiss with Seasoned Rice: \$19.95

boneless, skinless breast of chicken folded over ham and Swiss cheese and baked

Beef Stroganoff: \$20.95

tender strips of beef with a mushroom sauce

Grilled Mahi with Seasoned Rice: \$20.95

Mahi-Mahi grilled with fresh pineapple

Pasta Provencal: \$18.95

artichokes, olives, tomatoes and capers sauteed in olive oil, white wine, garlic and basil
served over farfalle pasta

Jaegerschnitzel with Seasoned Rice: \$22.95

tender veal, breaded and pan fried topped with a red wine mushroom sauce

Prime Rib: \$26.95

12oz herb incrusted, slow roasted prime rib of beef served with a side of au jus

Additional Suggested Entrees: Quoted

Buffet Dinners

\$25.95 per person

Four Choices

One Choice

One Choice

Chicken Swiss

Roasted Turkey Breast

Roasted Pork Loin

Beef Stroganoff

Raspberry Glazed Ham

Baked Haddock

Pasta Provencal

Roasted Potatoes

Whipped Potatoes

Seasoned Rice

German Potato Salad

Glazed Baby Carrots

Green Beans Almandine

Snap Peas

Summer Squash Mix

Complimentary with buffet:

Green tossed salad with dressing, relish tray, bread and butter, coffee and tea

Wedding Cakes

Castel Grisch prepared wedding cakes: \$4.00 per person (minimum \$100.00)

Cake Cutting and serving of non-Castel Grisch cakes: \$1.25 per person

If you have any additional request, please, feel free to ask. We work with each individual couple to make their day special and memorable. If you have any questions or would like to make an appointment to discuss your day, please, call Carrie at 607-535-9614.