



BERNARD'S

Ridgefield

Banquet Package 2010

AWARDS:

Best Chef 2008, Connecticut Magazine

Extraordinary to Perfection, Zagat's 2010

Star Diamond Award 2008

DiRona Distinguished Restaurants Award

4 Stars, New York Time

Best of Award of Excellence, Wine Spectator 2009

Whether an intimate dinner or a large celebration, you'll find the elegant interior, decorated for the Holidays perfect for your special event. An impressive grand staircase and Steinway piano adorn the entrance while several uniquely designed dining rooms provide space for 10 to 140 guests.

Bernard's offers a number of Private Dining Rooms

The Monkey Room - Maximum Number of guests 22

The Tea Room - Maximum Number of guests 36

The Wine Room with Fireplace- Maximum Number of Guests 16

The Front Room - Maximum Number of Guests 60

Entire First Floor - Maximum Number of Guests 135

Upstairs Room with Bar & Fireplace - Maximum Number of Guests 80

The Exclusive use of Bernard's is also available -Maximum Number of Guests 140

203-438-8282 / fax 203-431-3614 / www.bernardsridgefield.com

Hors d'œuvres

Cold

- Ratatouille and herb cheese tarts
- Smoked Trout with horseradish cream
- Grape Tomatoes and Buffalo Mozzarella with basil aioli
- Chive Pancakes with salmon caviar
- Seared Tuna with olive tapenade
- Roasted Pepper crostini
- Pate Mousse on pomme gaufrette with fried leeks
- Shrimp & Fennel tartlets
- Curried Chicken with apple and almonds
- Endive Leaves filled with Roquefort cheese and walnuts
- Hummus in Parmesan Tuile with toasted pecan
- Salmon Tartar on Pomme Maxime
- Crabmeat and Mango Canapé
- Lobster and Tarragon Canapé
- Smoked Salmon Rosette
- Oyster on the half Shell with Mignonette Sauce (\$ 1.00 Supplement)

Hot

- Baked Vegetable Spring Rolls with sesame sauce
- Peking Duck with hoisin sauce
- Mini Filet Mignon and mushroom kebabs
- Crispy Asparagus and prosciutto straws
- Braised Short Rib and Parsnip Spring Rolls
- Coconut Shrimp with mango chutney
- Chicken Satay with peanut sauce
- Crab Cakes with lemon and thyme sauce
- Mini Leek and truffle tarts
- Truffle & Fontina Cheese Risotto Balls
- Mini Grilled vegetable pizza
- Warm Onion comfit tarts
- Wild Mushroom Quesadillas
- Basil and Parmesan Risotto Cakes with Tomato Compote
- Ginger Rice Cakes with Grilled Swordfish and Mango Chutney
- Sweet Potato Fritters with Grilled Lamb

Appetizers

Select One

Crabmeat and Tabbouleh Salad, Asparagus, Citrus, Avocado, Citrus Vinaigrette

Endive, Radicchio, Watercress and Mesclun Salad, Wild Mushroom Crepe,
Vegetable Spaghetti, Truffle Vinaigrette

Chilled Green Asparagus, Baby Greens, Brunoise of Vegetables, Lemon Dressing

Salmon Trio: Cured with Honey Mustard Sauce,
Smoked with Horseradish Cream, Poached with Green Sauce

Grilled Quail, Pea Greens, Pea Ravioli, Cèpe Mushrooms, Mushroom Sauce

Artichoke Gratin, Mosaic of Vegetables, Light Saffron Sauce

Wild Mushroom Risotto, Fava Beans, Parmesan Cheese

Sautéed Shrimp, Shaved Fennel, Toasted Pine Nuts, Sun-dried Tomatoes,
Tomato Vinaigrette

Scallops, Lobster and Shrimp in a Vegetable Nage

Lobster Bisque, Lobster Flan, Golden Croutons

Ask about Bernard's Seasonal Specialties

Soup or Salad

If You Decide to Offer Both, Please Add \$5.00 Per Person

Soups:

Wild Mushroom / Asparagus / Potato & Leek / Chestnut / Celery Root & Truffle /
Butternut Squash / Lobster Bisque / Fish Soup à la Provençal / Lobster Consommé

Salads:

Mesclun Salad with Pecans, Walnuts & Pears

Mesclun, Bibb & Endive Salad with Julienne Apples, Dried Cranberries, Toasted Pumpkin
Seeds, Goat Cheese Cigarette, Bouquet de Pommes Vinaigrette

Romaine Lettuce, Golden Croutons, Anchovy and Parmesan Cheese Dressing

Main Courses

Select Two

Grilled Tournedo of Salmon, Wild Rice, Vegetable Confetti, Lemon Chive Sauce

Portobello Crusted Filet of Halibut, Wild Mushroom Risotto, Asparagus,
Balsamic Mushroom Reduction

Grilled Swordfish, Celery Root Puree, Sugar Peas, Pepper-Vinegar Sauce

Vegetable Fricassee, Truffle Sauce

Grilled Filet Mignon of Beef

Potato Gratin, Mixed Baby Vegetables, Red Wine Shallot Sauce

Beef Wellington, Assorted Baby Winter Vegetables and Truffle Sauce

Roasted French Cut Breast of Chicken,

Sautéed Yukon Gold Potatoes, Pearl Onions, Haricots Vert, Thyme Sauce

Roasted Loin of Veal Stuffed with Wild Mushrooms,

Sautéed Spinach, Asparagus, Cipollini Onions, Potato Tower, Port Wine Sauce

Roasted Herb Crusted Rack of Lamb,

Herb Couscous, Niçoise Vegetables, Thyme Sauce \$10.00 supplement

Game in Season

Breast of Pheasant stuffed with Foie Gras and Wrapped in Puff Pastry,

Assorted Baby Vegetables and Truffle Sauce - \$10.00 supplement

Venison Medallion and Chop

Sautéed Spinach, Chestnut Croquette, Lady Apples Stuffed with Cranberry Chutney and
Grand Veneur Sauce

Dessert

A Special Cake for the Occasion

Trio of Desserts – Fondant au chocolat, crème brûlée, tuille & sorbet

Any one of our Wonderful Desserts from the menu

Banquet Package Price

Option #1

Four Passed Hors d'oeuvres, (In the Garden, Weather Permitting)

Three Course Meal

(Appetizer, Entrée, Dessert and Coffee or Tea)

\$75.00 per person

Option #2

Four Passed Hors d'oeuvres, (In the Garden, Weather Permitting)

One Hour Deluxe Open Bar

Four Course Meal

(Appetizer, Soup or Salad, Entrée, Dessert, Coffee or Tea)

\$90.00 per person

Option #3

Four Passed Hors d'oeuvres, (In the Garden, Weather Permitting)

One Hour Deluxe Open Bar / House Red & White Wine

Four Course Meal

(Appetizer, Soup or Salad, Entrée, Dessert, Coffee or Tea)

\$105.00 per person

Option #4

Six Passed Hors d'oeuvres, (In the Garden, Weather Permitting)

Four Hours Deluxe Open Bar / House Red and White Wine

Four Course Meal

(Appetizer, Salad or Soup, Entrée, Cake or Dessert, Coffee or Tea)

\$135.00 per person

ADDITIONAL OPTIONS

In addition to our House Wine, you are welcome to select from our

Award Winning Wine List

Supplemental Stationary Hors d'oeuvres (Ask Sarah)

Additional Hors d'oeuvres \$ 2.00 each, per person

Seafood Bar \$30.00 per person

First Hour of Deluxe Open Bar \$ 19.50 per person

Open Bar, each additional Hour	\$ 12.00 per person
Sommelier – Tyler Savage for Wine Tastings	\$75.00 per hour
Valet parking for 40/80/120 Guests	\$ 150.00/\$300.00/\$450.00
Coat check	\$90.00
Parquet Dance Floor	\$250.00 or \$450.00
Band Members/Photographers' Meal	\$30.00 per person

A **25%** Deposit is required to secure the Reservation, Refundable only if the Date is rebooked by a Comparable Sized Party.

During the month of December there is a minimum food and beverage amount for private rooms.

For **Exclusive** use of Bernard's, a **minimum** Food and Beverage cost is required on

Saturday Nights - **\$18,000.00**

Saturday afternoons - **\$6,000**

Friday Evening - **10,000.00**

Sunday afternoon or evening - **\$7,000**

A **minimum** Food and Beverage cost is required for the Private Rooms

The Monkey Room - Maximum Number of guests 22 Minimum **\$1,600**

The Tea Room - Maximum Number of guests 36 Minimum **\$2,300**

The Wine Room - Maximum Number of Guests 16 Minimum **\$1,300**

The Front Room - Maximum Number of Guests 50 Minimum **\$5,000**

Upstairs Room - Maximum Number of Guests 80 Saturday Night **\$7,000**

Friday Night **\$6,000**

Entire Downstairs - Maximum Number of Guests 135 Minimum **\$13,000**

Gratuities is **20%** and Tax is **6%**

If you have any questions or would like to schedule a time to visit Bernard's please Contact: **Sarah Bouissou – Owner/Events Coordinator**
sarah@bernardsridgefield.com

Bernard's also offers comprehensive off-premise catering services to the location of your choice. We can do as little or as much as you would like, including; catering services, bar and beverage services, event planning services, and set-up and clean-up of the room.

20 West Lane

Ridgefield, Connecticut 06877

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