



BERNARD'S

Ridgefield

Bar / Bat Mitzvah 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

Bernard's is unique in that we can accommodate your "Kids Party" in our upstairs dining room and the Adults on the main floor – or you can all be together! An impressive grand staircase and Steinway piano adorn the entrance while several uniquely designed dining rooms and beautiful outside gardens also provide space for a more intimate celebration!

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 160

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 confit 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

Smoked Salmon and Tabbouleh Salad, Asparagus, Citrus, Avocado, Citrus Vinaigrette

Bernard's Homemade Smoked Fish Plate:

Salmon, Trout, Swordfish and Cod served with Horseradish Cream and Micro Greens

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

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
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

The Children's Menu

Kid's hors d'oeuvres

(Choose 4)

Hot

Pigs in Blankets

Baked Vegetable Spring Rolls- Sesame Dipping Sauce

Coconut Shrimp with Mango Chutney

Chicken Satay with Peanut Sauce

Mini Pizzas

Mini Grilled Cheese Sandwiches

Peking Duck with Hoisin Sauce

Cold

Skewered Tomato Mozzarella with Basil Dip

Mini Fruit Kebabs

California Rolls

Tortilla Cups filled with Tomato and Avocado Salsa

Appetizer

(Choose 1)

Mixed Green Salad with Creamy Parmesan Dressing

Cheese Ravioli with Tomato Sauce and Basil Oil

Fruit Salad

Tomato Mozzarella

Main Course

(Choose 1)

Grilled Filet Mignon with French Fried Potatoes and Broccoli

French Cut Chicken Breast with Mashed Potatoes and Haricot Vert

Chicken Parmesan with Penne Pasta & Tomato Sauce

Additional Options available upon request

Dessert

(Choose 1)

Bar/Bat Mitzvah Cake served with Ice Cream

Brownie Sundae

Daytime Bar Mitzvah Package Prices

Option #1

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

Three Course Meal

(Appetizer, Entrée and dessert)

\$65.00 per person

Option #2

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

One Hour Deluxe Open Bar

Three Course Meal

(Appetizer, Entrée, Dessert, Coffee or Tea)

\$80.00 per person

Option #3

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

One Hour Deluxe Open Bar

House Red and White Wine with Dinner

Four Course Meal

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

\$100.00 per person

Children 13 and Under

Four Passed Hors d'oeuvres,

Three Course Meal

(Appetizer, Entrée, Dessert and Sodas)

\$45.00 per person

ADDITIONAL OPTIONS

In addition to our house wine selections an extensive Wine List is available.

Supplemental Stationary Hors d'oeuvres- ask Sarah

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

First Hour of Deluxe Open Bar \$19.50 per person

Open Bar, each additional Hour \$12.00 per person

Coat check - seasonal \$90.00

Children's Frozen Drink Bar \$10.00 per person

ADDITIONAL OPTIONS - continued

Bathroom Attendant- required if more than 20 kids	\$90.00
Parquet Dance Floor	\$250.00 or \$450.00
Band Members/Photographers' Meal	\$30.00 per person
Ceremony Set-up and Breakdown	\$200.00
Ceremony Chair rental fee	\$4.00 per chair
Valet parking for 40/80/120 Guests	\$150.00/\$300.00/\$450.00

Evening Bar Mitzvah Package Prices

Option #1

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

Three Course Meal

(Appetizer, Entrée and dessert)

\$75.00 per person

Option #2

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

One Hour Deluxe Open Bar

Three Course Meal

(Appetizer, Entrée, Dessert, Coffee or Tea)

\$90.00 per person

Option #3

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

One Hour Deluxe Open Bar

House Red and White Wine with Dinner

Four Course Meal

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

\$105.00 per person

Children 13 and Under

Four Passed Hors d'oeuvres,

Three Course Meal

(Appetizer, Entrée, Dessert and Sodas)

\$60.00 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

Gratuity 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

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