



# BERNARD'S

Ridgefield

## Wedding & Rehearsal Dinner 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 Wedding or a large celebration, you'll find the elegant interior at Bernard's 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 135 guests. A special Wedding garden boasts of pink and white blooms, including roses and honeysuckle cascading over a ceremonial arbor. The adjacent patio provides the perfect setting for cocktails.

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.

Bernard's Wedding Package 203-438-8282

[www.bernardsridgefield.com](http://www.bernardsridgefield.com)

## 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 - Maximum Number of Guests 16

The Front Room - Maximum Number of Guests 60

Entire First Floor - Maximum Number of Guests 135

Upstairs Room - Maximum Number of Guests 70

## The Exclusive use of Bernard's is also available

A minimum Food and Beverage cost is required on Saturday Evening in the following 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

Minimum Saturday Night \$7,000

\*Friday Night \$6,000

Entire Downstairs - Maximum Number of Guests 135

Minimum \$13,000

For Exclusive use of Bernard's, a minimum Food and Beverage cost is required for the following:

Saturday Nights - \$18,000.00

Saturday Afternoons - \$6,000

Friday Evening - 10,000.00

Sunday Afternoon and/or Evening - \$7,000

## Hors d'oeuvres

### Cold

Ratatouille and herb cheese tarts  
Smoked trout with horseradish cream  
Grape tomatoes and buffalo mozzarella on crostini 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 and 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

### 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  
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*

Multi Color Tomato Salad, Herb Goat Cheese Parfait, Basil Oil,  
Sherry-Shallot Vinaigrette

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 Jullienne Apples, Dried Cranberries, Toasted Pumpkin  
Seeds, Goat Cheese Cigarette, Bouquet de Pomme Vinaigrette

Romaine Lettuce, Golden Croutons, Anchovy and Parmesan Cheese Dressing

## Main Courses

*Select Two*

**Grilled Tournedo of Salmon,**

Organic Wild Rice Pilaf, Vegetable Confetti, Lemon Chive Sauce

**Portobello Crusted Filet of Halibut,**

Wild Mushroom Risotto and Asparagus, Balsamic Mushroom Reduction

**Grilled Swordfish Steak,**

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

**Roasted Loín of Veal Stuffed with Wild Mushrooms,** Sautéed Spinach, Asparagus, Cipollini  
Onions, Potato Tower, Port Wine Sauce

**Beef Wellington,** Assorted Baby Winter Vegetables and Truffle Sauce

**Roasted French Cut Breast of Chicken,** Sautéed Yukon Gold Potatoes, Pearl Onions, Haricots  
Verts, Thyme Sauce

## Game in Season

Breast of Pheasant Stuffed with Foie Gras and Wrapped in Puff Pastry,  
Assorted Baby Vegetables and Truffle Sauce \$7.00 supplement

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

Roasted Herb Crusted Rack of Lamb,  
Herb Couscous, Niçoise Vegetables, Thyme Sauce \$10.00 supplement

## Dessert

Wedding Cake

Wedding cake is plated with fresh berries, Crème Anglaise and Tuille and Sorbet

Made by our own Pastry Chef designed especially for you in a variety of flavors

or

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

Any one of our Wonderful Desserts from the menu

## 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

## Wedding Package Prices

### Option 1

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

One Hour Deluxe Open Bar

House Red and White wine with dinner

Champagne Toast - House Sparkling

(Champagne Selection available starting at \$6.50 supplement per person)

Four Course Meal

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

**\$125.00 per person**

### Option 2

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

Five Hours Deluxe Open Bar

House Red and White Wine with dinner

Champagne Toast - House Sparkling

(Champagne Selection available starting at \$6.50 supplement per person)

Four Course Meal

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

**\$155.00 per person**

## Rehearsal Dinner Package Prices

### Option #1

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

Three Course Dinner

(Appetizer, Entrée and dessert and coffee)

**\$75.00 per person**

### Option #2

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

Beer & House Red and White Wine

Three Course Dinner

(Appetizer, Entrée and dessert and coffee)

**\$90.00 per person**

### Option #3

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

One Hour Deluxe Open Bar

Four Course Dinner

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

**\$90.00 per person**

### Option #4

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

One Hour Deluxe Open Bar

House Red and White Wine with Dinner

Four Course Dinner

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

**\$105.00 per person**

### Option #5

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

Four Hours Deluxe Open Bar

House Red and White Wine with Dinner

Four Course Dinner

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

**\$135.00 per person**

25% Deposit is required to Secure the Reservation, Refundable Only if the Date is Rebooked By a Comparable Sized Party.

## ADDITIONAL OPTIONS

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

Supplemental Stationary Hors d'oeuvres (see Selection)

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
Valet Parking	
For 40/80/120 Guests	\$ 150.00/\$300.00/\$450.00
Coat check (seasonal)	\$90.00
Ladies Room Attendant	\$90.00
Ceremony Set-up and Breakdown (\$4.00 per Chair rental)	\$200.00
Parquet Dance Floor	\$250.00 or \$450.00
Band Members/Photographers' Meal	\$30.00 per person

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

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](mailto:sarah@bernardsridgefield.com)

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