



Bill Miller's Castle

• PACKAGE SELECTIONS •

2025 - 2026

CLASSIC WEDDING BUFFET

Four Hour Reception with a Three Hour Premium Open Bar
\$135 per person

ELEGANT WEDDING BUFFET

Five Hour Reception with a Four Hour Premium Open Bar
\$150 per person

CASTLE STATIONS BUFFET

Five Hour Reception with a Five Hour Premium Open Bar
\$165 per person

LA LUNA WEDDING

Four Hour Reception with a Three Hour Premium Open Bar
\$145 per person

CASTLE WEDDING

Five Hour Reception with a Four Hour Premium Open Bar
\$170 per person

LA LUNA CASTLE WEDDING

Five Hour Reception with a Five Hour Top Shelf Open Bar
\$190 per person

GRANDIOSO WEDDING

Five Hour Reception with a Five Hour Top Shelf Open Bar
\$225 per person





Bill Miller's Castle

2025 - 2026

INFORMATION

- All of our packages include:
 - The full menu selected
 - Exclusive Castle rental
 - Champagne toast
 - Cake cutting
 - White or ivory linens
 - Event Coordinator
 - Private Bridal Suite
 - All prices are subject to 7.35% Connecticut State Sales Tax and 20% service fee
 - Gratuity is included in the service fee
 - Deposits are non-refundable
 - Saturday Fee is \$1500
 - Ceremony, indoor or outdoor, is available
 - \$950 fee
 - Includes an additional 1 hour rental of the Castle
 - Chairs provided
 - Ceremony Rehearsal with Event Coordinator is included
- 
- 

Classic Wedding Buffet

Four Hour Reception with a Three Hour Premium Open Bar

COCKTAIL HOUR

International Cheese Display with Assorted Crackers
Tropical & Seasonal Fresh Fruit
Vegetable Crudit  with a Dip
Tomato and Basil Bruschetta

BUFFET DINNER

PASTA

(Choose one)

Penne with Marinara Sauce
Penne a la Vodka
Rigatoni Carbonara

SALAD

(Choose one)

Mesclun Salad with Balsamic
Caesar Salad
Garden Salad with Italian Dressing

BUFFET ENTREES

(Choose three- additional entrees are \$3 per person)

Chicken Francaise	Roast Beef au jus	Baked Scrod
Chicken Marsala	London Broil with	Stuffed Filet of Sole
Chicken Piccata	Mushrooms	Sole Florentine
Chicken Parmesan	Glazed Country Ham	Eggplant Rollatini
Stuffed Chicken Breast	Pot Roast	Baked Atlantic Salmon with
Eggplant Parmesan		Dill Cream Sauce

ACCOMPANIMENTS

(Choose two)

Roasted Potatoes	Brown & Wild Rice Pilaf
Scalloped Potatoes	Roasted Vegetable Medley
Garlic Mashed Potatoes	Green Beans with Red Bell Peppers

DESSERT

Coffee, Tea, & Decaf
Wedding Cake supplied by Customer

OPTIONS

Carving Station as one of three entrees with a choice of Roast Beef au ju at \$4 pp, Roasted Turkey Breast at \$4 pp, Baked Ham at \$4 pp, Prime Rib at \$5 pp, or Beef Tenderloin at \$6 pp

Carving Station in addition to three entrees with a choice of Roast Beef au ju at \$7 pp, Roasted Turkey Breast at \$7 pp, Baked Ham at \$7 pp, Prime Rib at \$8 pp, or Beef Tenderloin at \$9 pp

Additional options are available upon request

Elegant Wedding Buffet

Five Hour Reception with a Four Hour Premium Open Bar

COCKTAIL HOUR

International Cheese Display with Assorted Crackers

Tropical & Seasonal Fresh Fruit

Vegetable Crudit  with a Dip

Tomato and Basil Bruschetta

Choose 3 Additional Hors D' Oeuvres

Fried Mozzarella	Fried Ravioli	Assorted Stuffed Breads
Buffalo Chicken Tenders	Wrapped Franks	BBQ Chicken Skewers
Italian Meatballs	Stuffed Mushrooms	Jalape�o Poppers
Fried Calamari		Teriyaki Chicken Skewers

BUFFET DINNER

PASTA

(Choose one)

Penne with Marinara Sauce

Penne a la Vodka

Rigatoni Carbonara

SALAD

(Choose one)

Mesclun Salad with Balsamic

Caesar Salad

Garden Salad with Italian Dressing

BUFFET ENTREES

(Choose three- additional entrees are \$3 per person)

Chicken Francaise	Roast Beef au jus	Baked Scrod
Chicken Marsala	London Broil with	Stuffed Filet of Sole
Chicken Piccata	Mushrooms	Sole Florentine
Chicken Parmesan	Glazed Country Ham	Eggplant Rollatini
Stuffed Chicken Breast	Pot Roast	Baked Atlantic Salmon with
Eggplant Parmesan		Dill Cream Sauce

ACCOMPANIMENTS

(Choose two)

Roasted Potatoes	Brown & Wild Rice Pilaf
Scalloped Potatoes	Roasted Vegetable Medley
Garlic Mashed Potatoes	Green Beans with Red Bell Peppers

DESSERT

Coffee, Tea, & Decaf

Wedding Cake supplied by Customer

OPTIONS

Carving Station as one of three entrees with a choice of Roast Beef au ju at \$4 pp, Roasted Turkey Breast at \$4 pp, Baked Ham at \$4 pp, Prime Rib at \$5 pp, or Beef Tenderloin at \$6 pp

Carving Station in addition to three entrees with a choice of Roast Beef au ju at \$7 pp, Roasted Turkey Breast at \$7 pp, Baked Ham at \$7 pp, Prime Rib at \$8 pp, or Beef Tenderloin at \$9 pp

La Luna Wedding

Four Hour Reception with a Three Hour Premium Open Bar

COCKTAIL HOUR

International Cheese Display with Assorted Crackers

Tropical & Seasonal Fresh Fruit

Vegetable Crudit  with a Dip

Choose 5 Additional Hors D' Oeuvres

Fried Mozzarella	Fried Ravioli	Assorted Stuffed Breads
Buffalo Chicken Tenders	Wrapped Franks	BBQ Chicken Skewers
Italian Meatballs	Stuffed Mushrooms	Jalape�o Poppers
Fried Calamari	Clams Casino	Endive with Goat Cheese
Mozzarella with Tomatoes	Spanakopita	Teriyaki Chicken Skewers
Jalapeno Poppers	Eggplant Rollatini	Coconut Shrimp
Mini Crab Cakes	Antipasto with Olive Medley	Pizza Bites
Stuffed Scallops	Beef Kabobs	Scallops Wrapped in Bacon
Mini Lobster Rolls	Melon Wrapped Prosciutto	Shrimp Skewers
	Sausage & Peppers Skewers	

PLATED COURSES

PASTA

(Choose one)

Penne with Marinara Sauce

Penne a la Vodka

Rigatoni Carbonara

SALAD

(Choose one)

Mesclun Salad with Balsamic

Caesar Salad

Garden Salad with Italian Dressing

PLATED ENTREES

(Choose three)

Chicken Francaise	Prime Rib au jus—16 oz.	Baked Stuffed Shrimp
Chicken Marsala	Prime Rib & 2 Stuffed Shrimp	Stuffed Filet of Sole
Chicken Piccata	Filet Mignon (add. \$5)	Sole Florentine
Chicken Parmesan	Filet Mignon & Stuffed	Eggplant Rollatini
Stuffed Chicken Breast	Lobster Tail (add. \$7)	Baked Atlantic Salmon with
Eggplant Parmesan	Stuffed Pork Chop	Dill Cream Sauce
	Grilled Vegetable Napoleon	

ACCOMPANIMENTS

(Choose two)

Roasted Potatoes	Brown & Wild Rice Pilaf
Scalloped Potatoes	Roasted Vegetable Medley
Garlic Mashed Potatoes	Green Beans with Red Bell Peppers
Baked Stuffed Potatoes	

DESSERT

Coffee, Tea, & Decaf

Wedding Cake supplied by Customer

Castle Wedding

Five Hour Reception with a Four Hour Premium Open Bar

COCKTAIL HOUR

International Cheese Display with Assorted Crackers

Tropical & Seasonal Fresh Fruit

Vegetable Crudit  with a Dip

Choose 6 Additional Hors D' Oeuvres

Fried Mozzarella	Fried Ravioli	Assorted Stuffed Breads
Buffalo Chicken Tenders	Wrapped Franks	BBQ Chicken Skewers
Italian Meatballs	Stuffed Mushrooms	Jalape�o Poppers
Fried Calamari	Clams Casino	Endive with Goat Cheese
Mozzarella with Tomatoes	Spanakopita	Teriyaki Chicken Skewers
Jalapeno Poppers	Eggplant Rollatini	Coconut Shrimp
Mini Crab Cakes	Antipasto with Olive Medley	Pizza Bites
Stuffed Scallops	Beef Kabobs	Scallops Wrapped in Bacon
Mini Lobster Rolls	Melon Wrapped Prosciutto	Shrimp Skewers
	Sausage & Peppers Skewers	

PLATED COURSES

PASTA

(Choose one)

Penne with Marinara Sauce
Penne a la Vodka
Rigatoni Carbonara
Cavatelli with Pesto Cream Sauce
Penne with Meat Sauce

SALAD

(Choose one)

Mesclun Salad with Balsamic
Caesar Salad
Garden Salad with Italian Dressing

PLATED ENTREES

(Choose three)

Chicken Francaise	Prime Rib au jus—16 oz.	Baked Stuffed Shrimp
Chicken Marsala	Prime Rib & 2 Stuffed Shrimp	Stuffed Filet of Sole
Chicken Piccata	Filet Mignon (add. \$5)	Sole Florentine
Chicken Parmesan	Filet Mignon & Stuffed	Eggplant Rollatini
Stuffed Chicken Breast	Lobster Tail (add. \$7)	Baked Atlantic Salmon with
Eggplant Parmesan	Stuffed Pork Chop	Dill Cream Sauce
	Grilled Vegetable Napoleon	

ACCOMPANIMENTS

(Choose two)

Roasted Potatoes	Brown & Wild Rice Pilaf
Scalloped Potatoes	Roasted Vegetable Medley
Garlic Mashed Potatoes	Green Beans with Red Bell Peppers
Baked Stuffed Potatoes	

DESSERT

Coffee, Tea, & Decaf
Personalized Wedding Cake Included

La Luna Castle Wedding

Five Hour Reception with a Five Hour Top Shelf Open Bar

COCKTAIL HOUR

International Cheese Display with Assorted Crackers

Tropical & Seasonal Fresh Fruit

Vegetable Crudit  with a Dip

Choose 6 Additional Hors D' Oeuvres

Fried Mozzarella	Fried Ravioli	Assorted Stuffed Breads
Buffalo Chicken Tenders	Wrapped Franks	BBQ Chicken Skewers
Italian Meatballs	Stuffed Mushrooms	Jalape�o Poppers
Fried Calamari	Clams Casino	Endive with Goat Cheese
Mozzarella with Tomatoes	Spanakopita	Teriyaki Chicken Skewers
Jalapeno Poppers	Eggplant Rollatini	Coconut Shrimp
Mini Crab Cakes	Antipasto with Olive Medley	Pizza Bites
Stuffed Scallops	Beef Kabobs	Scallops Wrapped in Bacon
Mini Lobster Rolls	Melon Wrapped Prosciutto	Shrimp Skewers
	Sausage & Peppers Skewers	

PLATED COURSES

PASTA

(Choose one)

Penne with Marinara Sauce
Penne a la Vodka
Rigatoni Carbonara
Cavatelli with Pesto Cream Sauce
Penne with Meat Sauce

SALAD

(Choose one)

Mesclun Salad with Balsamic
Caesar Salad
Garden Salad with Italian Dressing

PLATED ENTREES

(Choose three)

Chicken Francaise	Prime Rib au jus—16 oz.	Baked Stuffed Shrimp
Chicken Marsala	Prime Rib & 2 Stuffed Shrimp	Stuffed Filet of Sole
Chicken Piccata	Filet Mignon (add. \$5)	Sole Florentine
Chicken Parmesan	Filet Mignon & Stuffed	Eggplant Rollatini
Stuffed Chicken Breast	Lobster Tail (add. \$7)	Baked Atlantic Salmon with
Eggplant Parmesan	Stuffed Pork Chop	Dill Cream Sauce
	Grilled Vegetable Napoleon	

ACCOMPANIMENTS

(Choose two)

Roasted Potatoes	Brown & Wild Rice Pilaf
Scalloped Potatoes	Roasted Vegetable Medley
Garlic Mashed Potatoes	Green Beans with Red Bell Peppers
Baked Stuffed Potatoes	

DESSERT

Coffee, Tea, & Decaf

Personalized Wedding Cake Included and Venetian Table
Including Espresso & Cordials Station

Grandioso Wedding

Five Hour Reception with a Five Hour Top Shelf Open Bar

COCKTAIL HOUR

Champagne Wall

Raw Bar featuring Cracked Snow Crab Claws, Chilled Jumbo Shrimp, Clams on the Half Shell, & Oysters on the Half Shell

Tropical & Seasonal Fresh Fruit

Choose 8 Additional Hors D' Oeuvres

Lamb Lollipops	Stuffed Breads	Stuffed Mushrooms
Fried Calamari	Peanut Chicken Satay	Clams Casino
Mozzarella with Tomatoes	Mini Lobster Rolls	Spanakopita
Mini Crab Cakes	Scallops Wrapped in Bacon	Eggplant Rollatini
Stuffed Scallops	Shrimp Skewers	Antipasto with Olive Medley
Sausage & Peppers Skewers		Melon Wrapped Prosciutto

PASTA STATION

Choice of two pastas and two sauces, cooked to order:

Penne, Cavatelli, Bowtie, Tortellini, or Ravioli

Alfredo, Carbonara, Pesto, Vodka Sauce, or White Clam

-OR-

MASHED POTATO BAR

Yukon Gold Garlic Mashed Potatoes served in Martini Glasses

Guests can choose their toppings of Sour Cream, Steamed Broccoli, Cheddar Cheese, Diced Bacon, & Chives

PLATED COURSES

SALAD

(Choose one)

Mesclun Salad with Balsamic

Caesar Salad

Garden Salad with Italian Dressing

PLATED ENTREES

Entrees served with Vegetable and Potato (Choose three)

16 oz. Prime Rib of Beef au jus

8 oz. Filet Mignon with a Demi-Glaze

Petit Filet Mignon and Two Baked Stuffed Shrimp

Petit Filet Mignon with Stuffed Lobster Tail (add. \$4)

Stuffed Pork Chop with Mozzarella, Spinach, & Prosciutto

Veal a La Luna—Sautéed Medallion of Veal with Mozzarella, Tomatoes, & Peas

Baked Stuffed Shrimp—Jumbo Shrimp with Seafood Stuffing

Salmon a Grate—Salmon Baked with Bread Crumbs

Baked Salmon with Dill Sauce

Chicken Cordon Bleu

Chicken Saltimbocca

DESSERT

Coffee, Tea, & Decaf

Personalized Wedding Cake Included and Venetian Table Including Espresso & Cordials Station