Sarah's Wine Bar

BERNARD'S

SARAH BOUÏSSOU CATERING

Bernard's

p 203-438-8282 | f 203-431-3614 | www.bernardsridgefield.com
Ridgefield, Connecticut

Wedding & Rehearsal Dinner Package 2016

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 140 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.

Awards:

Best Overall Restaurant 2014, Connecticut Magazine
Best French Restaurant 2013-2014, Connecticut Magazine
Best Brunch 2013-2014, Connecticut Magazine
Best Chef 2008, Connecticut Magazine
Extraordinary to Perfection, Zagat's 2014 – Food 27/Décor 26 / Service 27
Star Diamond Award 2008
DiRona Distinguished Restaurants Award
4 Stars, New York Time
Best of Award of Excellence, Wine Spectator 2004-2015

Sarah Bouissou Catering

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.
For more information, contact Elizabeth Kenny
203-856-2537 | sbcatering@bernardsridgefield.com

Private Dining Rooms

The Monkey Room - Maximum Number of guests 22
The Tea Room - Maximum Number of guests 40
The Wine Room with Fireplace- Maximum Number of Guests 20
The Front Room - Maximum Number of Guests 60
Entire First Floor - Maximum Number of Guests 140
Upstairs Room with Bar & Fireplace, Deck overlooking Gardens - Maximum Number of Guests 80
The Exclusive use of Bernard's is also available -Maximum Number of Guests 150

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 - **14,000.00**
Sunday afternoon or evening - **$7,000**

A **minimum** Food and Beverage cost is required for the Private Rooms on the weekends & during the month of December

The Monkey Room - Maximum Number of guests 22	Minimum **$1,800**
The Tea Room - Maximum Number of guests 40	Minimum **$2,500**
The Wine Room - Maximum Number of Guests 20	Minimum **$1,500**
The Front Room - Maximum Number of Guests 60	Friday Night Minimum $**5,000** **Saturday Night $6,000**
Upstairs Room - Maximum Number of Guests 80	Friday Night Minimum **$7,000** Saturday Night **$8,000**
Entire Downstairs - Maximum Number of Guests 140	Minimum **$13,000**

Hors d'œuvres

Cold

Ratatouille and herb cheese tarts-V
Fresh Fig & Herb Cheese with Pistachio - V
Grape Tomatoes & Mozzarella with basil aioli -V
Mediterranean & White Bean Tart - VE
Roasted Pepper Crostini - VE
Endive Leaves filled with Roquefort cheese and walnuts –GF / V
Hummus in Parmesan Tuile with toasted pecan GF / V
Seared Tuna with olive tapenade
Smoked Trout with horseradish cream
Salmon Tartar on Pomme Maxime
Crabmeat and Mango Canapé - GF
Lobster and Tarragon Canapé
Smoked Salmon Rosette
Sesame Crusted Tuna on Rice Cracker, wasabi aioli – GF
Shrimp & Fennel tartlets
Rock Shrimp, Black Bean, & Corn Salad in a tortilla cup
Pate Mousse on pomme gaufrette with fried leeks - GF
Curried Chicken with apple and almonds
Beef Carpaccio & Micro Arrugula in parmesan taco - GF
Foie Gras Gougère

Hot

Baked Vegetable Spring Rolls with sesame sauce - V
Truffle & Fontina Cheese Risotto Balls - V
Mini Grilled vegetable pizza - V
Warm Onion comfit tarts - V
Wild Mushroom Quesadillas – V
Basil and Parmesan Risotto Cakes with Tomato Compote - V
Spiced Shrimp on Grits Cake with pickled vegetables - GF
Crab Cakes with lemon and thyme sauce
Skewered Shrimp with green chili pesto - GF
Coconut Shrimp with mango chutney
Ginger Rice Cakes with Grilled Swordfish and Mango Chutney
Bernard's Homemade Sausage in a Blanket, truffle mustard
Duck Confit Rolls
Peking Duck with hoisin sauce
Mini Filet Mignon and mushroom kebabs - GF
Crispy Asparagus and prosciutto straws
Crispy Pork Belly Cubes, apple chutney - GF
Braised Short Rib and Parsnip Spring Rolls
Chicken Satay with peanut sauce - GF
Sweet Potato Fritters with Grilled Lamb

Appetizers

Select One

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

Crabmeat Hearts of Palm & Avocado Salad,
Asparagus, Citrus, Avocado, Citrus Vinaigrette

Portobello Mushroom, Fresh Mozzarella & Tomato Galette
Mixed Greens and Aged Balsamic & Basil Oil

Artichoke, Tomato & Avocado Napoleon
Micro Greens & Sun Dried Tomato & Basil Vinaigrette

Spicy Tuna Tartar in a Potato Cage
Asparagus, Cherry Tomatoes & Avocado, Lemon Chive Dressing

Oven Roasted Yellow & Red Tomato Tart
Baby Arugula, Parmesan & Basil Oil

Roasted Corn Grits, Spiced Shrimp & Pickled Vegetables
Micro Greens & Spicy Aioli

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

Lobster, Shitake & Leek Lasagna
Tarragon, Lobster Sauce

Duck Confit, Chestnut & Kale Ravioli
Hazelnut & Sage Brown Butter

Wild Mushroom Vol au Vents
Sautéed Spinach & Morel 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

Baby Pumpkins filled with Pumpkin Mousseline & Sautéed Shrimp
Wild Mushrooms & Cèpe Sauce (Seasonal)

Scallops, Lobster and Shrimp in a Vegetable Nage

Lobster Bisque, Lobster Flan, Golden Croutons

Soup or Salad

If You Decide to Offer Both, Please Add $8.00 Per Person

Soups

Chilled Sweet Pea Soup, tarragon crème Fraîche
Chilled Tomato Soup, diced vegetables, basil oil
Wild Mushroom Soup, duck crackling
Asparagus Soup,
Potato & Leek Soup – served hot or cold
Chestnut Soup, roasted chestnuts
Celery Root & Truffle Soup
Butternut Squash, toasted pecans & wild mushroom crostini
Lobster Bisque, golden croutons
Fish Soup à la Provençal, garlic toast & rouille

Salads

Mesclun Salad with Pecans & 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

Kale Salad, Apples, Cranberries, Hearts of Palm, Toasted Pecans & Parsnip Chips, Lemon Dressing

Arugula Salad, shaved fennel & pine nuts

Entree

Select Two

Sesame Crusted Tournedo of Salmon
Brown Rice Galette, Stir Fried Vegetables, Ginger Chive Beurre Blanc

Oven Roasted Grouper Filet
Toasted Couscous Niçoise with Fennel & Tomatoes, Saffron Broth

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

Grilled Swordfish
Ragout of Artichoke Hearts, Sundried Tomatoes, Fingerling Potatoes & Saffron Sauce

Herb Crusted Filet of Bass
Farro, Green Bean & Pea Fricassee, Lemon Beurre Blanc

Grilled Vegetable Galette
Zucchini, Spinach, Peppers, Eggplant & Wild Mushrooms, Tomato Sauce (Vegan & Gluten free)

Season Vegetarian Ravioli – Butternut Squash Ravioli
Sautéed Spinach & Wild Mushrooms, Hazelnut Sage Brown Butter

Grilled Filet Mignon of Beef
Potato Gratin, Mixed Baby Vegetables, Red Wine Sauce

Beef Wellington
Assorted Baby Winter Vegetables and Truffle Sauce

Roasted French Cut Breast of Chicken
Truffle Mashed Potatoes, Pearl Onions, Haricots Verts, Thyme Sauce

Grilled Pork Chop
Scallion Spätzle, Haricots Verts & Baby Carrots, Morel 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 supplement – Market Price

Long Island Duck Duo – Roasted Breast & Confit Leg
Wild Rice & Root Vegetable Tower, Sautéed Spinach, Baby Turnips, Seasonal Fruit Sauce

Breast of Pheasant Stuffed with Foie Gras and Wrapped in Puff Pastry
Assorted Baby Vegetables and Truffle Sauce - $10.00 supplement

Roasted Venison Medallion
Sautéed Spinach, Chestnut Croquette, Cranberry Chutney Stuffed Lady Apples, Grand Veneur Sauce

Dessert

Wedding Cake – All of our Cakes are made in house to order - served with Tuille & Sorbet, Fresh Berries & Crème Anglaise

Trio of Desserts – Fondant au chocolat, crème brûle, 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	
Additional Hors d'oeuvres	$ 3.00 each, per person
Seafood Bar	$30.00 per person
First Hour of Deluxe Open Bar	$19.50 per person
Open Bar, each additional Hour	$15.00 per person
Sommelier –for Wine Tastings	$75.00 per hour
Valet parking	$40 per hour per attendant
Coat check	$3 per guest
Ceremony Set-up and Breakdown ($4.00 per Chair rental)	$200.00
Parquet Dance Floor	$250.00, $450 & $650
Band Members/Photographers' Meal	$35.00 per person

Stationary Hors d'oeuvres

Crudités Station
Crudités served with gorgonzola and chive dip & assorted vegetable chips, roasted red pepper dip, Caramelized Onion dip & spinach dip
$5.00 per person

Assorted Domestic and Imported Cheese
A selection of Imported and Local Cheeses, served with Crackers, Grapes, Dried Fruit & Nuts
$6.00 per person

Assorted Charcuterie and Homemade Pates
A selection of Bernard's Homemade Pates: Duck, Pistachio and Truffle Terrine, Wild Boar and Morel Terrine, Duck Rillette, Pheasant, Foie Gras and Cèpe Terrine. And a selection from his homemade charcuterie: Prosciutto, Coppa, Bresaola and Pancetta, served with French Bread, Cranberry Chutney, Mustard and Cornichon
$10.00 per person

Bruschetta Station
Tomato Bruschetta / White Bean & Roasted Garlic Spread / Portobello Mushroom & Roquefort Cheese
Served with Parmesan bread sticks and Olives & Grilled Tuscan Bread
$5.00 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)
$140.00 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)
$175.00 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)
$85.00 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)
$105.00 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)
$105.00 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)
$120.00 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)
$150.00 per person

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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

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