



RONNIE & CASTLE

RESORT & MARINA

Your 1000 Islands
Wedding Destination



Congratulations!

Let our staff assist you in making your day
picture perfect!

At Bonnie Castle Resort, you are treated like
royalty.

Located in the Heart of the Thousand Islands
Region, we overlook the St. Lawrence River
and romantic Boldt Castle.

From a small intimate party to the largest of receptions, Bonnie
Castle Resort can assist you in planning the wedding of your
dreams. Every reception receives constant personal attention
throughout planning and execution of the event.

Our outdoor gazebo, deck and waterfront grounds are perfect locations
for a wedding ceremony, cocktail reception and memories to last a
lifetime. At Bonnie Castle Resort you have
incredible photo opportunities with Boldt Castle and the St. Lawrence
River as your backdrop.

Interested in Touring our Facility?

GREAT!

Contact a Wedding Professional at (315) 482-4511 or events@bonniecastle.com

Silver Reception

\$59.00 *Per Person++*

Plated or Buffet Dinner Includes:

*Mixed greens salad, Artisan Dinner Rolls, Choice of potato, Seasonal Vegetable
& After Dinner Coffee Service*

Side Selections

Choice of Two:

Potatoes Au Gratin

Yukon Mashed Potatoes

Grilled Asparagus

Roasted Squash With Red Pepper

Vodka A La Penne

Farfalle Alfredo

Buffet Selections:

Choice of Two:

Chicken Francaise

*Lightly Breaded & Sauteed in
White Wine-Lemon Butter Sauce*

Encrusted Sole

*Parmesan Encrusted Filet with Fire Roasted
Tomatoes, Scallions & White Wine Sauce*

Seared Atlantic Salmon

*Seared to Perfection with Wilted Greens
& Dill Cream Sauce*

Grilled Pork Loin

With Caramelized Onions & Apples

Beef Bourguignon

*Seared Beef Tips with Sauteed Mushrooms
Red Wine & Rich Brown Sauce*

Sliced Angus Beef

With Creamy Horseradish & Tomato Sauce

Plated Dinner Selections:

Choice of Two:

Stuffed Chicken Breast

Caramelized Apples & Creamy Brie Cheese

Seared Atlantic Salmon

*Seared to Perfection and Topped with a Boursin Cream
Sauce*

Sole Florentine

*Rolled with Spinach & Cheeses with a Savory Cream
Sauce*

Grilled Pork Loin

With Caramelized Onions & Apples

Beef Bourguignon

Slow Roasted Prime Rib of Beef with Au Jus

Sliced Angus

Seared to Perfection Topped with Bearnaise Sauce

Grilled Vegetable Platter

*Fresh Grilled Vegetables over Herb Couscous &
Topped with a Balsamic Reduction*

Gold Reception

\$79.00 *Per Person++*

One Hour Open Bar*

Plated or Buffet Dinner Includes:

*Mixed greens salad, Artisan Dinner Rolls, Choice of potato, Seasonal Vegetable
& After Dinner Coffee Service*

Side Selections:

Choice of Three:

*Potatoes Au Gratin
Garlic Mashed Potatoes
Seasonal Vegetable*

*Seasoned Long Grain Wild Rice
Vodka A La Penne
Farfalle Alfredo*

Buffet Selections:

Choice of Three:

Chicken Francaise

*Lightly Breaded & Sauteed in
White Wine-Lemon Butter Sauce*

Rosemary Chicken

*Skinless, Boneless Sauteed Chicken Breast Seasoned
with Rosemary & Rosemary Glaze*

Encrusted Sole

*Parmesan Encrusted Filet with Fire Roasted
Tomatoes, Scallions & White Wine Sauce*

Seared Atlantic Salmon

*Seared to Perfection with Wilted Greens
& Dill Cream Sauce*

Grilled Pork Loin

With Caramelized Onions & Apples

Beef Bourguignon

*Seared Beef Tips with Sauteed Mushrooms
Red Wine & Rich Brown Sauce*

Plated Dinner Selections:

Choice of Three:

Stuffed Chicken Breast

Caramelized Apples & Creamy Brie Cheese

Chicken Francaise

*Lightly Breaded & Sauteed in
White Wine-Lemon Butter Sauce*

Seared Atlantic Salmon

*Seared to Perfection and Topped with a Boursin Cream
Sauce*

Sole Florentine

*Rolled with Spinach & Cheeses with a Savory Cream
Sauce*

Prime Rib of Beef

Slow Roasted Prime Rib of Beef with Au Jus

Filet Mignon

*Seared to Perfection & Topped with Jack Daniels or
Creamy Black Peppercorn Sauce*

Diamond Reception

\$99.00 *Per Person++*

Two Hours of Open Bar & Hors D'oeuvre Cocktail Hour*

Choice of Two Hors D'oeuvres:

Assorted Vegetable Crudité

Tomato Bruschetta

Gazpacho Shooters

Vegetable Spring Rolls

Meatballs

Creamy Spinach Dip with Crostini

Choice of One Salad:

Garden Salad

Spinach Salad

Pear Arugula Salad

Plated Menu:

Choice of Two:

Chicken Oscar

*Chicken Breast Stuffed with Lump Crab Meat &
Topped with a Mornay Sauce*

Duck Mignon

Bacon Wrapped & Stuffed with Pear & Figs

Finished with a Ginger Demi Glaze

Surf & Turf

4oz Filet of Beef with a 4oz Grilled Lobster Tail

Grilled Filet of Beef & Salmon

*4oz Filet of Beef with Seared Salmon Filet Finished
with a Tomato-Tarragon Cream Sauce*

Salmon Spinach & Mushrooms

*Wrapped in Puff Pastry with Lemon-Pepper Cream
Sauce*

Vegetarian Mediterranean Pasta

*Fresh Spinach, Fresh Mozzarella, Grape Tomatoes,
Greek Olives, Garlic Provencal's Marinated
Vegetables Scallops in Lemon Crème Sauce*

Buffet Menu:

Pasta Bar:

*Penne Pasta with Grilled Chicken or Meatballs
Alfredo or Marinara with parmesan cheese*

Chef choice:

Au Gratin Potato and Seasonal Vegetable

Carving Station:

Choice of Two:

Black Pepper & Herb Crusted Sirloin

With Creamy Horseradish & Tomato Hollandaise

Salmon Spinach & Mushrooms

*Wrapped in in Puff Pastry with Lemon-Pepper
Cream Sauce*

Pork Roulade

Rolled with Spinach, Bacon, & Feta Cheese

Served with Pork Au Jus