

OVERVIEW

Peddler's Village is a uniquely delightful setting for your wedding reception. With our personal attention and commitment to exceptional hospitality, your special day will include the celebration of your dreams!

CAROUSEL WEDDING PACKAGE

includes

Five-Hour Reception

Champagne Toast for all guests

Passed Hors d'Oeuvres choice of six for cocktail hour

Unlimited Four-Hour Premium Open Bar includes choice of two hand-crafted signature cocktails

Choice of:
Three-Course Plated Meal or
Dinner Buffet or Stations

Custom-Designed and Decorated Wedding Cake

White Floor-Length Table Linens with Choice of Colored Napkins

Fresh Floral Centerpieces for each guest table

Head Table/Sweetheart Table

Complimentary Menu Tasting for the Wedding Couple

Experienced Wedding Coordinator to orchestrate the events of your special day

Use of Peddler's Village Gardens for your Wedding Photos

Complimentary Two-Night Stay in one of our Spacious Suites for the Wedding Couple (based upon availability)

Complimentary Overnight Stay for the Wedding Couple on or before your first anniversary

Tax and service charge are included.

at **Reddler's Village**

COCKTAIL HOUR

Included in your wedding package is your selection of hors d'oeuvres, served continuously for one hour.

HORS D'OEUVRES

Please select six passed hors d'oeuvres from the list below

Chicken & Waffle

Asian Spring Rolls
Hoisin sauce

Spanakopita

Teriyaki-Marinated Sesame Chicken Skewers

> Franks in a Blanket Mustard

Shrimp & Grits

Caprese Skewers ®

Smoked Gouda Mac 'n Cheese Bites ®

Grilled Cheese & Tomato Soup Shooters ©

Tuna Tartare

Tomato Tarte © on Crostini

Brie in Phyllo Seasonal accompaniments

Traditional Deviled Egg Crispy applewood bacon Chef's Assorted Flatbreads

Rib Eye Cheesesteak

Buffalo Chicken

Taco

Grilled Vegetable ®

Mini Crab Cakes

+\$2рр

Scallops wrapped in bacon

+\$2pp

ENHANCEMENTS

Shellfish Raw Bar MP

Oysters | Clams

Accompaniments:

lemon, cocktail sauce, tabasco, horseradish, mignonette sauce

Mac 'n Cheese Station \$8pp

Traditional Three Cheese | Short Rib | Pulled Pork

Garnishes: toasted breadcrumbs, shredded cheddar, crispy onion straws, BBQ sauce

Street Taco Station \$9pp

Chipotle Chicken | Pork Carnitas | Carne Asada

Sauces: pico de gallo, salsa verde, picante sauce

Toppings: shredded lettuce, shredded cheddar, cilantro, onion, sour cream

Poke Station \$9pp

Base: White Rice or Quinoa

Proteins: Ahi Tuna, Shrimp, Chicken

Toppings: cucumber, shredded carrots, julienned onions, scallions, sliced jalapeño, avocado, pineapple, wakame salad

Sauces: sweet teriyaki, sriacha aioli, sweet chili sauce, citrus ponzu sauce

Domestic Cheese Board

Applewood-Smoked Cheddar | Soft-Ripened Brie Danish Blue | 18-month Beemster

Accompaniments: grapes, strawberries, water crackers, raspberry melba sauce

15 people: \$80 | 50 people: \$180 | 100 people: \$240

25 people: \$130 | 75 people: \$210

Deluxe Cheese Board

Camembert | Gorgonzola Dolce | Vermont-Smoked White Cheddar 18-month Beemster | Parmesan Reggiano

Accompaniments: truffle honey, candied walnuts, seasonal dried fruits, grapes, strawberries, toasted french bread crostini

25 people: \$250 | 75 people: \$400 50 people: \$350 | 100 people: \$450

Crudité

Cucumber sticks, celery, carrots sticks, red & green sweet peppers, cherry tomatoes

Accompaniments: ranch dip, hummus, pita chip

25 people: \$80 | 75 people: \$120 50 people: \$100 | 100 people: \$140

All upgrades and enhancements are subject to 6% PA sales tax and 22% service charge.

at **Reddler's Village**

PLATED DINNER

APPETIZERS

choice of one

Caesar Salad ®

Cristy romaine, jumbo croutons, shaved parmesan, house dressing

Pasta Fagioli Soup

Garden Salad ®

Mixed greens, seasonal vegetables, balsamic vinaigrette

Cream of Wild Mushroom Soup ®

Mediterranean Quinoa Salad ©

Chickpeas, cucumber, red bell pepper, diced red onion, parsley-roasted garlic lemon vinaigrette

Potato Leek Soup ®®

ENTRÉES

Choice of two plus one vegetarian. Third entrée: \$2 per person. Served with assorted rolls and whipped butter.

Jumbo Lump Crab Cakes \$108

Roasted corn salad, grilled asparagus, lobster fennel sauce

8 oz. Filet Mignon \$114

Boursin mashed potatoes, haricot verts, garlic herb demi-glace

Grilled Chicken Mediterranean \$101

Topped with sautéed spinach, fire-roasted red pepper, provolone cheese, red pepper coulis, wild rice pilaf roasted patty pan squash

Chicken Piccata \$99

Sweet bea risotto, grilled asparagus, lemon caper sauce

Honey Garlic-Glazed Salmon \$102

Vegetable fried rice

Smoked 12 oz. Pork Chop \$99

Fingerling potatoes, roasted Brussels sprouts, apple compote

Five-Hour Braised Short Rib \$101

Served over mashed potatoes, roasted vegetable medley, natural pan jus

Grilled Vegetable Ravioli \$99 ®

Roasted red pepper coulis

Grilled Vegetable Napoleon \$99 ®

Farm fresh zucchini, portobello mushroom, squash, roasted red pepper sauce

DUO PLATES

choice of one plus one vegetarian

Petite Filet Mignon & 4 oz. Lobster Tail \$120

Herb-roasted potatoes, grilled asparagus, tarragon butter sauce

Petite Filet Mignon & Crab Cake \$118

Vegetable fried rice, orange ginger sauce

Short Ribs & Grilled Shrimp Skewer \$115 Mashed potatoes, grilled asparagus,

honey smoked BBQ sauce

Cajun Chicken & Shrimp \$110

Lemon parmesan risotto, grilled asparagus, creole sauce

DESSERT

Wedding Cake | Coffee & Tea Station

Prices include all food, liquor, tax and gratuity. | © Vegetarian © Vegan © Gluten free Entrée counts are due 14 days prior to your event. All upgrades and enhancements are subject to 6% PA sales tax and 22% service charge.

at *Peddler's Village*

BUFFET RECOMMENDATIONS

SALADS

choice of one

Garden Salad ⊙ Mixed greens, seasonal vegetables, balsamic vinaigrette Caesar Salad ©
Crispy romaine, jumbo croutons, shaved parmesan, house dressing

HOT ENTRÉES

choice of three

Mediterranean Chicken Herb-marinated breasts,

sautéed spinach, roasted bell pepper, provolone

Chicken Marsala Pan-fried cutlets, Kennett Square mushrooms, slow-roasted marsala sauce

Jumbo Lump Crab Cakes +\$12 Red pepper coulis, sweet corn hash Chicken Française Lightly battered tenderloins, lemon beurre blanc, pickled capers

Grilled Hanger Steak +\$7 Sliced thin, roasted shallots, chimichurri sauce

Marinated Pork Loin Maple-glazed carrots, white wine mustard sauce Pan-Seared Salmon Garlic lemon reduction, charred broccolini

Garlic Butter Scampi +\$4 Pan-seared shrimp, linguini, white wine jus

Grilled Vegetable Ravioli Ricotta-stuffed ravioli, bell pepper marinara, seasonal vegetables Pasta Primavera

Cavatappi noodles, white balsamic-roasted vegetables, tomato broth, shaved parmesan

> Petite Filets +\$12 Seared broccolini, caramelized shallot jam, red wine demi-glace

SIDES

choice of two

Mashed Potato
Butter and chives

Herb-Roasted Baby Red Potatoes Cheddar Mac & Cheese

Green Beans Roasted shallots Broccolini Brown butter

Rice Pilaf

Seasoned Grilled Vegetables

CARVING STATION

choice of two

Herb Marinated Pork Loin White wine mustard sauce Roasted Turkey Breast Pan gravy Strip Loin Horseradish cream Baked Virginia Ham Maple jus Ancho-Braised Brisket Apple cider gastrique

CARVING STATION UPGRADES

Coffee-Rubbed Black Angus Tenderloin +\$10 Blueberry demi-glace Yuzu Tuna Tataki +\$12 Sushi-grade saku, lightly seared, ponzu reduction, served raw

DESSERT

Wedding Cake | Coffee & Tea Station

\$130 per person. Price includes tax and gratuity. All upgrades and enhancements are subject to 6% PA sales tax and 22% service charge.



STATION RECEPTION

choice of four

PASTA

Live action | Chef-selected topping Choice of two pastas and two sauces Garlic Bread | Caesar Salad

Pastas

Cheese Tortellini | Orechiette | Penne

Sauces

Basil cream sauce | Pomodoro Alfredo | Vodka sauce | Pesto

\$100 chef fee

CARVING

Strip Loin

Herb-Roasted Turkey

Artisan Rolls Horseradish Cream Sauce Cranberry Chutney | Au Jus

\$100 chef fee

SOUTHWEST

Beef & Chicken Fajitas | Tacos | Corn Bread Mexican Rice | Southwest Chicken

TOPPINGS TO INCLUDE

Blended cheese | Crème fraîche | Pico de gallo Guacamole | Shredded lettuce | Salsa verde

ASIAN STATIONS

Vegetable Fried Rice | Vegetable Lo Mein

ADDITIONS

Chicken | Shrimp

MASHED POTATO BAR

Creamy Buttermilk
Mashed Potatoes

Mashed Molasses Spiked Sweet Potatoes

TOPPINGS TO INCLUDE

Sharp Cheddar & Blue Cheese Crumbles Sour Cream | Blanched Broccoli Scallions | Bacon | Pecans Crispy Onions | Marshmallows

MAC & CHEESE

Elbow Macaroni Sharp cheddar & Colby Jack cheese sauce

Cavatappi Pasta Romano & Parmesan cheese sauce

TOPPINGS TO INCLUDE

Oven Dried Tomatoes | Scallions Crispy Onions | Broccoli Roasted Mushrooms | Bacon Toasted Parmesan Bread Crumbs

SWEET

Mini Chocolate Éclairs
Assorted Fruit Tarts
Assorted Freshly Baked Cookies
Mini Assorted Cupcakes
Chocolate Chip Brownies
Mini Cheesecakes
Petit Fours
Coffee Station

All upgrades and enhancements are subject to 6% PA sales tax and 22% service charge.

at **Teddler's Village**

FOUR-HOUR OPEN BAR

PREMIUM BEER

choice of four

Miller Lite Blue Moon

Corona

Victory Prima Pils

Yuengling

Heineken

60 Min IPA

PREMIUM WINE

choice of four

Chardonnay Riesling Sauvignon Blanc
Cabernet

Malbec

Pinot Noir

Merlot

Zinfandel

PREMIUM SPIRITS

Jim Beam

Bacardi

Dewar's

New Amsterdam

Tanqueray

Cuervo Gold

Jack Daniel's

ULTRA PREMIUM PACKAGE

(add \$10pp)

Malibu

Tito's

Bulleit

Crown Royal

Johnnie Walker Black

Bailey's

Teremana Reposado

Captain Morgan's

Blue Coat

SIGNATURE COCKTAILS

choice of two bespoke cocktails, hand-crafted for the wedding couple

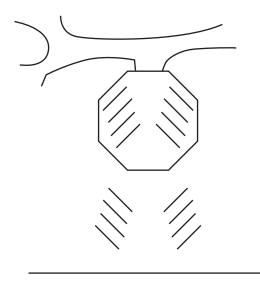
Blushing Bride Champagne, orange juice, grenadine The Something Blue Rum, pineapple juice, Blue Curação

Say I Do Sangria Red or white sangria You're So Sweet Apple cider, champagne

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GAZEBO WEDDING CEREMONY



Gazebo Rental and Set-up \$1,000 + tax

Seating Capacity

Inside the Gazebo: 50 Outside the Gazebo: 200 Electricity Available

Guest to provide entertainment services and necessary sound/amplification equipment.

PACKAGE ENHANCEMENTS

Mini Desserts

Mini Éclairs

Beignets Cannoli

Cookies

Petit Fours

\$6 per person

Linen Enhancements

Colored Table Runner \$8 per table

Colored Table Overlay \$15 per table

Ivory, Silver, Black Floor-Length Pintuck Table Linen

\$30 per table

Ivory Damask Floor-Length Table Linen

\$30 per table

All upgrades and enhancements are subject to 6% PA sales tax and 22% service charge.



FREQUENTLY ASKED QUESTIONS

Deposits

We hope you'll choose Peddler's Village for your wedding; if so, we ask for a non-refundable \$1,000 deposit to reserve the space. A subsequent contract will be sent for your review. Take a moment to review the details very carefully and confirm everything is to your specifications. Once comfortable, kindly sign and return the contract with your deposit. Upon receipt of the signed contract and deposit, your pricing is guaranteed.

Payments

Once your contract is executed, we will provide a payment schedule; your schedule is based upon a minimum number of guests and minimum menu items. This is done to allow you to finalize guest count and menus. Three months prior to your event, we ask for a 50% deposit; ten days prior to your reception, we ask that you make your final payment. We accept credit cards or certified check with valid ID. We also ask that you provide a credit card for any additional tabs to be settled at the conclusion of your event.

Minimums

A food and beverage minimum spend is required for all wedding events. The minimum varies based on the time of year and day of the week. Please see your sales manager for specific minimums that will apply to your event.

Parking

As always, we offer free parking.

Directions

We can provide you with a link for direction cards to be included in your wedding invitations. Ask your wedding coordinator for information.

Overnight Guest Accommodations

Our hotel, the Golden Plough Inn, is able to provide overnight accommodations for wedding guests. Please contact our sales office for rates and availability so that we may assist you in creating room blocks.

Ceremony

Ceremonies take place on our Upper Green facing our iconic Gazebo in the center of our campus. The Upper Green can comfortably accommodate 200 seated guests; smaller ceremonies of 50 or less may be seated within our Gazebo. Set-up fee(s) include: chair rentals, set up and breakdown, and ceremony rehearsal (when requested).

Inclement Weather

In the event of inclement weather, we can move your ceremony into our main party room. While your guests are enjoying the cocktail hour, we will transition the room for your reception.

If you would like to have the ceremony room decorated, please arrange for your florist or member of your party to arrive prior to the ceremony to decorate.

We will provide any tables required for your ceremony (unity candle, programs, DJ, etc.). Please inform your coordinator of your needs at your menu meeting.

Rehearsal

A ceremony rehearsal may be scheduled for you based on our availability. We will do our best to accommodate your needs.

Menu Tasting

Please contact the sales office to coordinate your complimentary menu tasting for the wedding couple.

Menu Selections

We ask that your menu be finalized two months prior to your event. We ask that you call the sales office to schedule an appointment with our wedding coordinator so that we can discuss all the details of your big day. Prior to this meeting, you should have had your menu tasting. A choice of two (2) entrées plus one (1) vegetarian can be given for no additional charge. Additional entrée selections are \$2 per guest. Please note all upgrades and enhancements are subject to tax and service charges.



FREQUENTLY ASKED QUESTIONS

Guarantee Guest Count

The final guest count is due by 14 business days prior to your reception. At the time the count is given, you will be required to provide individual entrée counts (if offering a served meal), the number of children's meals, teen meals and service meals.

Children's & Teenagers' Meals

Children under 12 years of age may be served chicken fingers and french fries for \$35. Young adults, ages 13-20, may be served the adults' meal with a \$10 discount per guest.

Service Professional Meals

Meals may be provided for your Service Professionals (DJ, Photographer, Videographer, etc.) at a reduced rate of \$40 per person. Service Professionals will be served a hot platter but not all of the package items offered to your guests.

Bar

A four-hour premium brand open bar is included with your package. The bar typically opens for the first full hour (Cocktail Hour). Service is suspended at the bar momentarily while guests take their places to enjoy your formalities (introductions, first dance, blessing & toast). The bar reopens until the last half hour of the event. This affords a chance for your guests to enjoy coffee before they depart.

- We can accommodate your tab for an additional hour of bar service. (5 hours max)
- We provide one bartender per 70 guests. We always provide two bartenders for your Cocktail Hour for parties over 70 guests.

Flowers

Centerpieces are included in your package. Please ask your coordinator for information and assistance.

Dietary Restrictions

We will do our best to accommodate any of your guests' dietary restrictions. Just let us know at your menu meeting.

Ceremony and Reception Decorations

We are happy to assist you with place cards, favors and other small touches. Other more elaborate or time-sensitive decorations may need to be taken care of by a florist or other members of your party. Just coordinate a set-up time with us in advance.

Table Linens

We provide white floor-length linens and your choice of colored napkins for your reception. If you would prefer specialty linens (colors, patterns, overlays, material, etc.), we're happy to assist you in selecting. There may be additional charges incurred.

Wedding Cake

Your wedding cake is included in your package. There are a variety of flavors, styles, and sizes to choose from; we can assist you in selecting bakeries or vendors. If you would like to use a special vendor, please inform us so that we can assist you in delivery and set up. We have included a list of local bakeries, feel free to contact them to set up your tasting.

DJ/Band

We provide a dressed table for your DJ at the location you desire. Our staff works closely with your DJ or Band to choreograph your event. Please have your DJ and/or Band contact your coordinator to arrange a "load in" time.

We ask that all DJs and/or Bands have the capability to elevate speakers.

Final Appointment

We will contact you approximately one week prior to your scheduled event. At that time, we will schedule a final meeting that meshes with your busy schedule. Please bring all items to be preset, which include, but are not limited to: place cards, favors, toasting flutes, etc. Your party manager will also be in attendance to answer any final questions you may have. If you are having a ceremony rehearsal, you may want to schedule this meeting 30 minutes prior to your final appointment.

at **Reddler's Village**

ADDITIONAL WEDDING SERVICES

DISC JOCKEYS

Signature DJs Scott Goldoor 610-825-6161 www.signaturedjs.com Bob Egan Entertainment Bob Egan 215-794-7716 East Coast Event Group Bob Palio 800-229-1960 Moore DJs 215-917-0926 Skuba Entertainment 570-450-6874

MUSICIANS & BANDS

Bob Egan Entertainment Bob Egan 215-794-7716 www.bobeganentertainment.com New Solution Entertainment Wedding Band 610-513-1687 jcnewssolution.com Gloria Galante Harp 215-342-9397 Westwood Ensemble 215-258-5926 vlnwmn@comcast.net

PHOTOGRAPHERS & VIDEOGRAPHERS

Cindy DeSau Photography 215-622-0482 cindydesau.com The Fox and The Hare Photography, LLC 201-245-9847

Kosola Productions 215-828-1573 www.kosolaphotography.com Lovestruck Pictures, LLC hello@lovestruckpictures.com

Rebecca Gudelunas Photography 610-316-5371 rebeccagudelunas.com

CEREMONY OFFICIANTS

Storied Celebrations
Julie
610-509-2249

Barbara A. Wilson *215-949-7979*

Rev. Kenneth L. Denski 215-806-0430 rev.ken@verizon.net

Rabbi/Cantor Sandra Miller Serves Interfaith Couples 215-491-9605

Donna Forsythe & LV Celebrants 610-737-8817

WEDDING INSURANCE

The Bailey Insurance Group 215-794-5444 www.baileyinsgroup.com

TRAVEL

Honeymoons Galore 866-720-5435 www.honeymoonsgalore.com

BAKERY

Cramer's Bakery 215-493-2760 cramerbakery.com

Ciao Bella Cakes 215-956-2335 info@ciabellacakes.com

The Lucky Cupcake Company
Joanne Jarin • 267-544-5912
weddings@theluckycupcakecompany.com

PHOTO BOOTH Skuba Entertainment 570-450-6874

Smiles Gone Wild 610-825-6161 www.signaturedjs.com

FLOWERS

The Pod Shop Flowers

Kim Haggerty 215-862-2017 www.podshopflowersonline.com

JL Original Designs

Jen Lawn
215-527-2731

www.jloriginaldesigns.com

at **Teddler's Village**

ADDITIONAL WEDDING SERVICES

LIMOUSINES / TROLLEYS

Bucks County Trolley Company 215-982-5200 Limo Today 609-651-2546 www.limotoday.com Sterling Limousine & Transportation 215-598-9270 www.sterlinglimoservice.com

WEDDING APPAREL

All Things Bridal

Dresses

Cindy Landis 215-538-8233 www.allthings-bridal.com Darianna Bridal & Tuxedo 215-491-8500 Ventresca Ltd.
Tuxedo
Craig Yeager
215-348-3139
www.ventresca.com

*Lace Silhouettes Lingerie Cheryl 215-794-3545

OTHER SERVICES

A to Z Party Rentals Samantha Dale • 267-471-9662

Be Bronzed Mobile Spray Tan • 215-208-5330

*Best Gift Idea Ever Cheryl Glaser • Michael Basset 267-544-5677

*The Celtic Rose Marilyn • 215-794-5882

*Chaddsford Winery

Wine Bottles Danielle/Nina 215-794-9655

Constellation Services, LLC
Engraving
215-287-2557

*David J Witchell Salon & Spa 215-579-1200 customerservice@ davidjwitchell.com

Fred Astaire Dance Studio 215-254-5494

*Free Will Brewing Taproom 267-354-0813 freewill@freewillbrewing.com

> Fresh Beauty Lounge Ariella 267-580- 9353 freshbeautylounge.com

> > *Hewn Spirits 267-544-0720

*Jewelry Nest Boutique 267-794-5392

Mixie Chics, LLC French Macarons 215-260-2991

*Nina's Waffles & Ice Cream 215-862-1660 ninaswaffles.com

*Savory Spice Shop 215-794-7700

Shoemaker Jukebox Rentals 1-888-99-JUKEBOX www.shoemakerjukebox.com

*What's in a Name 267-544-0343

*Shops located in Peddler's Village

The information included on this flyer is to further assist our valued customers.

Peddler's Village receives no compensation for publishing these services and assumes no responsibility for any agreements or contracts entered into between our customers and these companies and individuals.