

info@harmonyhallestate.com | 717.985.9300 | www.HarmonyHallEstate.com



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# What we have to offer....

**Grand Ballroom** –Party all night long in our grand ballroom featuring ceiling draping and LED lighting, hardwood floors, a majestic bar, white club style lounge couches and lots of windows. Your guests won't miss a beat as they relax outside on the adjacent patio featuring comfy patio furniture and a gazebo. Whether you are planning a rustic chic wedding, a formal black tie wedding or something in between Harmony Hall Estate offers endless possibilities for your dream wedding. Harmony Hall Estate is situated on 18+ acres with beautiful landscaped grounds surrounded by a natural wooded setting that can easily accommodate your indoor/outdoor ceremony and reception. The ballroom's clean palate of warm neutral tones, hardwood floors and gabled windows allows you to create the wedding of your dreams.





**Farm House and bridal Suite** - Our newly restored 1700's farm house features southern plantation style main steps and a double-decker porch. Our new bridal suite has been designed with you and your bridal party in mind! It features a hair and makeup salon with professional salon chairs, full wall mirror, 12' of counter, bridal dining area, a spacious dressing area with a full wall of mirrors, plenty of shelves, bridal gown and bridesmaid dress hanging rod, comfy couches and a chase lounge. The first floor is the perfect place for the gentleman to hang out or for the bridal party to gather after the ceremony. The first floor of the farm house is also available to rent for rehearsal dinners

and showers.



**Ceremony Sites**- Harmony Hall Estate offers a wide variety of ceremony site locations for your dream wedding from the rustic appeal of the wooded area to the formal grand stair case of the stone house. Our beautifully landscaped lawns are surrounded by a natural wooded setting with endless photo opportunities. Our serene pond with a waterfall is one of our more popular sites as well as the blooming row of roses. Our newly added stone foundation ceremony site offers picturesque stone walls as your ceremony backdrop. An additional hour is added to your wedding day to allow time for your ceremony at Harmony Hall Estate. Set up and tear down of white padded resin ceremony chairs are also included. One hour complimentary ceremony rehearsal is also included and will be scheduled as per our availability.



**18+Acres of Manicured Lawn, Outdoor Lounge & Patio**- The perfect place for an outdoor bar, chatting with your friends and family or just relaxing while you enjoy the beautiful grounds both day and night. Lawn games are permitted!

**Tables and Chairs**- To accommodate all your room design inspirations, we have a large inventory of round and rectangular tables in various sizes, as well as tall and short café tables. Our beautiful mahogany chairs with padded seats are comfy and add a nice touch to any tablescape.

**Additional Services**- We will provide you a wedding profile on Aisle Planner so that you can keep track of all your wedding day planning. Our fully equipped commercial kitchen is also available for rent when you use an outside licensed caterers. In house is catering available through Karen's Catering, LLC. Recycling and trash dumpster on site. On site day of event concierge service with off premise catering. Full bar services provided by Karen's Catering,LLC - never a need to lug cases and cases of alcohol and purchase liability insurance!!!

For more great photos go <u>www.harmonyhallestate.com/gallery/</u>

# At Harmony Hall Estate- We only LOOK EXPENSIVE!

Use Our Caterer Karen's Catering, LLC or Bring Your Own!

Harmony Hall Estate ..... What's Included One Event Per Day Interest Free Payment Plans Climate Controlled Grand Ballroom & Farm House Venue Host - Stays All Night Onsite Catering Provided by Karen's Catering, LLC Full Bar Services Available - Fully Licensed & Insured with RAMP Certified Bartenders Bring Your Own Caterer- Must be Licensed & Insured Round Trip Shuttle Service – Free provided by Holiday Inn & Indigo Vendor Partners Offering Discounts WIFI- Free in Ballroom & Farm House Event Insurance- Not Required Discounted Honeymoon Packages Wedding/Event Planning Packages Available Indoor & Outdoor Decorations Available

Place to Get Ready- Farm House 7:00am-Closes at end of Cocktail Hour Place to Gather Following Ceremony- Farm House –Closes at end of Cocktail Hour

> Ballroom Venue Access: 7:00am Event Time-Ceremony & Reception- Guest Arrival + 6 Hours Event Time- Reception Only – Guest Arrival +5 Hours Event Must End: 10:00pm

Ceremony Sites-Select from our 10 Beautiful Ceremony Site Locations! White Padded Resin Ceremony Chairs Rain Back Up Location for Ceremony- 3 Options Ceremony Chair Set Up & Tear Down Ceremony Rehearsal- 1 Hour/ Day Before

> Reception Tables & Chairs Reception Layout Design Reception Table & Chair Set Up

Patio/Pavilion/Lawn Areas Outdoor Tables & Seating - Patio, Pavilion & Pond Endless Photo Opportunities Use of Harmony Hall Estate for Engagement Photos

Grand Ballroom Ceiling Draping Grand Ballroom Door Draping with Fairy Lights White Club Style Lounge Furniture Large Bar Area

Free Online Wedding/Event Planning Program & Wedding/Event Website RSVP Tracker & Budget Tracker Wedding Day Timeline Template Ceremony & Reception Décor Template Room Layout Designer

### **VENUE RENTAL PRICING 2023**

## **January & February**

Use Karen's Catering, LLC \$0 Venue Rental with 100 or More Adult Meals				
Use Karen's Catering, LLC	50-99 Adult Meals \$2000 Fr	iday & Saturday	\$1000 Sunday	
Use Any Licensed Caterer	\$4500 Friday & Saturday	\$3500 Sunday		
March & April				
Use Karen's Catering, LLC	\$2500 Friday & Saturday	\$2000 Sunday		
Use Any Licensed Caterer	\$5500 Friday & Saturday	\$4500 Sunday		
May & June				
Use Karen's Catering, LLC	\$4500 Friday & Saturday	\$3500 Sunday		
Use Any Licensed Caterer	\$7500 Friday & Saturday	\$6500 Sunday		
July & August				
Use Karen's Catering, LLC	\$3500 Friday & Saturday	\$2500 Sunday		
Use Any Licensed Caterer	\$6500 Friday & Saturday	\$5500 Sunday		
September & October				
Use Karen's Catering, LLC	\$4500 Friday & Saturday	\$3500 Sunday		
Use Any Licensed Caterer	\$7500 Friday & Saturday	\$6500 Sunday		
November & December				
Use Karen's Catering, LLC	\$2500 Friday & Saturday	\$1500 Sunday		
Use Any Licensed Caterer	\$5500 Friday & Saturday	\$4500 Sunday		

Easter, Memorial Day, July 4<sup>th</sup>, Labor Day and Thanksgiving Holiday Friday's and Sunday's will be charged at the Saturday Venue Rental Rate.

\*Catering Minimums Apply With the Use of Karen's Catering, LLC

\*With guest counts less than 100 Adult Meals add \$1000 to the venue rental with the use of Karen's Catering, LLC

### VENUE RENTAL PRICING 2024 Effective November 1,2022

### January & February 2024

Use Karen's Catering, LLC \$0 \$1000 Venue Rental with 100 or More Adult Meals			
Use Karen's Catering, LLC 50-99 Adult Meals \$2000 Friday & Saturday \$1500 Sunday			
Use Any Licensed Caterer \$4500 Friday & S	Saturday \$3500 Sunday		
March & April 2024			
Use Karen's Catering, LLC \$3000 Friday & S	aturday \$2500 Sunday		
Use Any Licensed Caterer \$6000 Friday & S	Saturday \$5500 Sunday		
May & June 2024			
Use Karen's Catering, LLC \$5000 Friday & S	Saturday \$4500 Sunday		
Use Any Licensed Caterer \$8000 Friday & Sa	aturday \$7500 Sunday		
July & August 2024			
Use Karen's Catering, LLC \$4000 Friday & S	Saturday \$3500 Sunday		
Use Any Licensed Caterer \$7000 Friday & Sa	aturday \$6500 Sunday		
September & October 2024			
Use Karen's Catering, LLC \$5000 Friday & Sa	aturday \$4500 Sunday		
Use Any Licensed Caterer \$8000 Friday & S	aturday \$7500 Sunday		
November 2024			
Use Karen's Catering, LLC \$4000 Friday & S	Saturday \$3500 Sunday		
Use Any Licensed Caterer \$7000 Friday & Sa	aturday \$6500 Sunday		
December 2024			
Use Karen's Catering, LLC \$3000 Friday & S	Saturday \$2500 Sunday		
Use Any Licensed Caterer \$6000 Friday & S	Saturday \$5500 Sunday		

Easter, Memorial Day, July 4<sup>th</sup>, Labor Day and Thanksgiving Holiday Sunday and Monday's will be charged at the Saturday Venue Rental Rate.

\*Catering Minimums Apply With the Use of Karen's Catering, LLC

\*With guest counts less than 100 Adult Meals add \$1000 to the venue rental with the use of Karen's Catering, LLC

### Monday-Thursday All Months 2023 & 2024

Use Karen's Catering, LLC and Save on Venue Rental Rates!!! \$2500

Use Any Licensed Caterer \$4000

### NEW YEAR'S EVE Event must end by 2:00am

Use Karen's Catering, LLC and Save on Venue Rental Rates!!! \$7000

Use Any Licensed Caterer \$9500

### Farm House Non - Wedding Events - Use Any Caterer or Bring Your Own Food!

**First Floor Farm House Rental** – Perfect for bridal showers, rehearsal dinners, baby showers, birthday parties etc. Since we are primarily a wedding venue we reserve the rental of the farm house for weddings. Use of farm house, on your event date, is included in the venue rental fee. Rental of the farm house will be released for rental for non wedding related events if not booked three months prior to event date.

- \$400 per hour First floor only- minimum rental fee \$1600
- Four (4) consecutive hours of use of the first floor
- Use any caterer, bring in your own food
- Outside alcohol is NOT permitted

## **Alcohol Service Policy**

- All alcoholic beverages and bartending services provided by Karen's Catering.
- Never a need to lug cases and cases of alcohol and purchase liquor liability insurance!
- Karen's Catering offers a wide variety of bar packages and cash bar options to fit your budget!!
- All staff RAMP certified

## **Venue Capacity**

- Grand Ballroom capacity up to 300 for plated meals
- Outdoor capacity varies per event
- Farm House capacity 60+ first floor

## Security/Damage Deposit Policy

- No security deposit required with use of Karen's Catering, LLC
- \$500 or Credit Card File

# **Payment Methods**

- Cash, personal check, business checks
- Checks should be made payable to Karen's Catering, LLC 1400 Fulling Mill Road Middletown, PA 17057
- VENMO @ Karen-Bollman-1
- Credit Card- Website Only-3% Technology fee applied

# **Payment Schedule**

- Event date will be forfeited if the first payment is not received within 3 days of receipt of contract
- \$1000 is due to reserve date with executed contract
- Final payment shall be 1 month prior to wedding date

# **Interest FREE Payment Plans Available**

• All payments due 1<sup>st</sup> of each month

# Karen's Catering, LLC Wedding Menu

























### Karen's Catering Wedding Packages...What's Included

ALL CATERING PACKAGES INCLUDE THE FOLLOWING ....

*Cocktail Hour Menu* Cocktail Hour for All Guests - Select Four (4)

Dinner- See Packages for Menu Options Plated & Buffet Meal Options Vegetarian/Gluten Free Options Custom Menu Options

Dessert Hershey's Novelty Ice Cream Station Wedding Cake Cutting with Plates, Forks & Napkins

Self Service Beverage Station- Does NOT Close During Dinner Coffee, Hot Tea, Iced Tea, Water Soda – Coke, Diet Coke, Sprite, Ginger Ale & Ice

Accessories

Linens for Food & Beverage Tables House Lines with Matching Linen Napkins for Head & Guest Tables House Linens for all Accessory Tables-Cake, DJ, Gift, Memory, Guest Book, Tall Café Real China and Stainless Steel Flatware Glassware for Bridal Party- Disposables at Bar

Day of Wedding Staff Included in All Wedding Catering Packages Catering Event Manager & Service Staff Designated Bride & Groom Server All Staff to Arrive 2 Hours Before Guest Arrival..All Staff Stays to End of Event

Services Included in All Wedding Catering Packages Timeline Assistance House Linen Selection Assistance Place Linens on All Tables Place Napkins, Utensils, Glassware, Salt & Pepper Shakers Etc. on Head & Guests Tables Set Up Food & Beverage Stations Service Staff Busses Tables, Cleans Up Spills. Etc Service Staff Empties Trash-Restocks Bathrooms Service Staff Sweeps Ballroom & Bathroom Floors Client Event Insurance Not Required

Additional Services Available Wedding Planning Packages Full Service Bar-Does not close during dinner Bar Options-Cash, Host, Custom Signature Drinks, Frozen Drinks RAMP Certified Bartenders-Fully Licensed & Insured

### Endless Possibilities Wedding Package \$75

### **Cocktail Hour**

Select Four (4) from our Cocktail Hour Appetizer List

### Served Dinner- Select Three (3) Entrees

All served dinners include assorted dinner rolls and whipped butter Choice of one (1) vegetable and one (1) starch

### Salad - Select One (1)

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing House Caesar Salad - romaine lettuce, shredded parmesan, croutons and Caesar dressing

### Select Three (3) Entrée's

Chicken en Croute - chicken filet encased in puff pastry with broccoli, carrots, and creamy dill-havarti cheese

Maryland Chicken - chicken filet topped with lump crab meat and topped with a creamy white wine sauce

**Parmesan & Artichoke Chicken-** baked tender chicken filet dusted with parmesan cheese and diced artichokes and drizzled with a lemon parmesan and artichoke white wine sauce

**Tuscan Marinated Tender Beef Medallions -** tender sirloin medallions with red wine demi glaze scented with a balsamic reduction and sundried tomatoes

Black & Bleu Tender Beef Medallions- tender sirloin medallions with gorgonzola cream sauce and gorgonzola crumbles

Sweet n' Smoky Wrapped Tender Beef Medallions- tender sirloin medallions wrapped with maple wood smoked bacon and basted with a brown sugar BBQ glaze

Almond Encrusted Pork Tenderloin- pork tenderloin encrusted with crusted almonds and drizzled with apple raisin glaze

Blackened Mahi Mahi - blackened filet of mahi mahi, baked to perfection and drizzled with butter

Seared Scallops- succulent scallops seared and drizzled with a cilantro lime oil

**Rainbow Ravioli-** - grilled marinated vegetables-(carrots, red onion, zucchini, yellow squash, and peppers) tossed with an alio sauce (olive oil & butter), parmesan cheese curls, on a bed of cheese filled ravioli

Roasted Italian Tofu- thick slices of tofu seasoned with Italian seasoning and roasted to a golden brown

### **Beverages -5 Hours Unlimited Service**

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

#### Dessert

## Dream Wedding Package \$70

### **Cocktail Hour**

Select Four (4) from our Cocktail Hour Appetizer List

### Served Dinner - Select Three (3) Entrées

All served dinners include assorted dinner rolls and whipped butter Choice of one (1) vegetable and one (1) starch

### Salad - Select One (1)

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing House Caesar Salad - romaine lettuce, shredded parmesan, croutons and Caesar dressing

### Select Three (3) Entrée's

Chicken Marsala - herb marinated chicken breast topped with a Marsala wine and mushroom sauce

Chicken with White Wine and Mushroom Sauce - garlic and herb marinated chicken, breast with a creamy white wine sauce, with or without mushrooms

Chicken Cordon Bleu - lightly breaded chicken filet stuffed with ham and Swiss cheese and topped with a white wine honey mustard sauce

Montreal Steak Tender Beef Medallions - tender beef medallions seasoned basted with butter and seasoned with Montreal Steak seasoning

Seven Pepper Tender Beef Medallions - tender beef medallions with a 7 pepper crust and butter drizzle

Bacon Wrapped Tender Beef Medallions - tender beef medallions wrapped with bacon

Asian Glazed Barbecue Salmon - salmon filets glazed with an Asian inspired barbeque glaze

Pesto Encrusted Salmon - salmon filet encrusted in savory pesto

Teriyaki Glazed Grilled Shrimp - eight grilled shrimp basted with a teriyaki honey glaze

Teriyaki Glazed Bacon Wrapped Pork Loin - tender pork loin wrapped with bacon and basted with a honey teriyaki glaze

**Tortellini Alio Primavera -** grilled marinated vegetables-(carrots, red onion, zucchini, yellow squash, and peppers) tossed with an alio sauce (olive oil & butter), parmesan cheese curls, on a bed of cheese filled tortellini

Stuffed Portabella- portabella mushroom cap stuffed with marinated and grilled tofu then topped with a plum tomato roulade

Roasted Italian Tofu- thick slices of tofu seasoned with Italian seasoning and roasted to a golden brown

#### **Beverages -5 Hours Unlimited Service**

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

#### Dessert

## **Enchanted Wedding Package \$65**

**Cocktail Hour** Select Four (4) from our Cocktail Hour Appetizer List

#### Served Dinner - Select Three (3) Entrée's

All served dinners include assorted dinner rolls and whipped butter

Choice of one (1) vegetable and one (1) starch

#### Salad Select One (1)

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing House Caesar Salad - romaine lettuce, shredded parmesan, croutons and Caesar dressing

#### Select Three (3) Entrée's

Italiano Chicken - tender chicken filet marinated and basted with our house Italian vinaigrette topped with warm tomato bruschetta

Balsamic Chicken - tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta

Ranch Chicken-tender chicken filet marinated and basted dusted with Ranch style seasonings

Teriyaki Glazed Chicken - tender chicken filet basted with a honey teriyaki glaze

Honey Mustard Glazed Chicken - tender chicken filet basted with honey mustard glaze

Chicken ala Orange- tender chicken filet basted with a savory Asian inspired orange sauce

Parmesan Encrusted Chicken- tender chicken filet encrusted with parmesan panko bread crumbs, topped with a parmesan cream sauce and parmesan cheese

**Tender Beef Medallions with Red Wine Demi Glazed -** tender beef medallions with red wine demi glaze\* add sauteed mushrooms \$2 per person

**Tender Beef Medallions with Brown Sauce** - tender beef medallions with a rich beef base brown sauce \* add sauteed mushrooms \$2 per person

Tender Beef Medallions with Compound Butter - tender beef medallions drizzled with melted compound butter

Rosemary and Garlic Pork Tenderloin - tender pork tenderloin studded with garlic and fresh rosemary

Teriyaki BBQ glazed pork tenderloin - tender pork tenderloin with a sweet and savory teriyaki BBQ sauce

Sweet Baby Rays BBQ Pork Tenderloin - tender pork tenderloin basted with Sweet Baby Rays BBQ Sauce

Parmesan Encrusted White Fish - white fish filet encrusted with parmesan panko bread crumbs, parmesan cheese topped with parmesan cheese

Simply White Fish- flakey fish filet and based with lemon butter and sprinkled with a dash of paprika

Herbed Baked White Fish- flakey fish filet dusted with herbed parmesan panko bread crumbs and drizzled with lemon butter

**Pasta Nest (Vegetarian/Vegan)** - chef's choice of pasta with roasted vegetables-(carrots, red onion, zucchini, yellow squash, and peppers) drizzled with an infused olive oil and topped with parmesan cheese

Roasted Italian Tofu- thick slices of tofu seasoned with Italian seasoning and roasted to a golden brown

#### **Beverages -5 Hours Unlimited Service**

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

#### Dessert

## Simply Elegant Wedding Package \$60

#### **Cocktail Hour**

Select Four(4) from our Cocktail Hour Appetizer List

#### Served Dinner Select Three (3) Entrée's

All served dinners include assorted dinner rolls and whipped butter Choice of one (1) vegetable and one (1) starch

#### Salad Select One (1)

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing House Caesar Salad - romaine lettuce, shredded parmesan, croutons and Caesar dressing

#### Select Three(3)

Italiano Chicken - tender chicken filet marinated and basted with our house Italian vinaigrette topped with warm tomato bruschetta

Balsamic Chicken - tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta

Ranch Chicken-tender chicken filet marinated and basted dusted with Ranch style seasonings

Teriyaki Glazed Chicken - tender chicken filet basted with a honey teriyaki glaze

Honey Mustard Glazed Chicken - tender chicken filet basted with honey mustard glaze

Chicken ala Orange- tender chicken filet basted with a savory Asian inspired orange sauce

**Parmesan Encrusted Chicken**- tender chicken filet encrusted with parmesan panko bread crumbs, topped with a parmesan cream sauce and parmesan cheese

Sweet Baby Rays BBQ Pork Tenderloin - tender pork tenderloin basted with Sweet Baby Rays BBQ Sauce

Honey Mustard Glazed Pork Tenderloin- tender pork tenderloin basted with honey mustard glaze

**Parmesan Encrusted White Fish** - white fish filet encrusted with parmesan panko bread crumbs, parmesan cream cheese topped with parmesan cheese

Simply White Fish- flakey fish filet and based with lemon butter and sprinkled with a dash of paprika

Herbed Baked White Fish- flakey fish filet dusted with herbed parmesan panko bread crumbs and drizzled with lemon butter

**Pasta Nest (vegetarian)-** chef's choice of pasta with roasted vegetables-(carrots, red onion, zucchini, yellow squash, and peppers) drizzled with drizzled with an alio sauce (olive oil & butter) and topped with parmesan cheese

Roasted Italian Tofu- thick slices of tofu seasoned with Italian seasoning and roasted to a golden brown

#### **Beverages -5 Hours Unlimited Service**

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

## Simply Beautiful Wedding Package \$55

### **Cocktail Hour**

Select Four(4) from our Cocktail Hour Appetizer List

### Served Dinner - Select One (1) Entrée

All served dinners include assorted dinner rolls and whipped butter Choice of one (1) vegetable and one (1) starch

### Salad Select One (1)

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing House Caesar Salad - romaine lettuce, shredded parmesan, croutons and Caesar dressing

#### Select One (1) Entrée

Italiano Chicken - tender chicken filet marinated and basted with our house Italian vinaigrette topped with warm tomato bruschetta

**Balsamic Chicken** – tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta

Ranch Chicken-tender chicken filet marinated and basted dusted with Ranch style seasonings

Teriyaki Glazed Chicken - tender chicken filet basted with a honey teriyaki glaze

Honey Mustard Glazed Chicken - tender chicken filet basted with honey mustard glaze

Chicken ala Orange- tender chicken filet basted with a savory Asian inspired orange sauce

**Parmesan Encrusted Chicken**- tender chicken filet encrusted with parmesan panko bread crumbs, topped with a parmesan cream sauce and parmesan cheese

#### **Beverages -5 Hours Unlimited Service**

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

#### Dessert

## **Grand Buffet Station Wedding Package \$75**

**Cocktail Hour** 

Select Four(4) from our Cocktail Hour Appetizer List

### Salad Plated & Placed on Guest Table

#### Select One (1) Salad

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing House Caesar Salad - romaine lettuce, shredded parmesan, croutons and Caesar dressing

#### Dinner Service- All stations manned by professional staff for one (1) hour

#### Station One (1)

#### Select One (1) entrée

Italiano Chicken - tender chicken filet marinated and basted with our house Italian vinaigrette topped with warm tomato bruschetta

**Balsamic Chicken** – tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta **Ranch Chicken**-tender chicken filet marinated and basted dusted with Ranch style seasonings

**Teriyaki Glazed Chicken** – tender chicken filet basted with a honey teriyaki glaze

Honey Mustard Glazed Chicken – tender chicken filet basted with honey mustard glaze

Chicken ala Orange- tender chicken filet basted with a savory Asian inspired orange sauce

**Parmesan Encrusted Chicken**- tender chicken filet encrusted with parmesan panko bread crumbs, topped with a parmesan cream sauce and parmesan cheese

Parmesan Encrusted White Fish - white fish filet encrusted with parmesan panko bread crumbs, parmesan cheese topped with parmesan cheese

Simply White Fish- flakey fish filet and based with lemon butter and sprinkled with a dash of paprika Herbed Baked White Fish- flakey fish filet dusted with herbed parmesan panko bread crumbs and drizzled with lemon butter

#### Vegetable and Starch

Select one (1) vegetable & Select one (1) starch

#### Station Two (2) - Carver station \* Professional chef carver included

#### Select One (1) Entrée to be carved

\*Top round of roast beef – slow roast top round of beef with au jus, red onions and horseradish sauce

\*Virginia baked ham with pineapple glaze – slow roasted Virginia ham based with pineapple glaze

\*Roasted turkey with gravy – oven roasted turkey with home style turkey gravy

\* Rosemary and garlic pork tenderloin - tender pork tenderloin studded with garlic and fresh

\* Teriyaki BBQ glazed pork tenderloin - tender pork tenderloin with a sweet and savory teriyaki BBQ sauce

\*Sweet Baby Rays BBQ Pork Tenderloin - tender pork tenderloin basted with Sweet Baby Rays BBQ Sauce

\*Honey Mustard Glazed Pork Tenderloin- tender pork tenderloin basted with honey mustard glaze

#### Vegetable and Starch

Select one (1) vegetable & Select one (1) starch

#### **Station Three (3) - Pasta Station**

Assorted dinner rolls, infused olive oil, whipped butter, parmesan cheese and pepper grinder

#### Select One (1) Pasta

**Pasta with Sauce-** chef's choice of pasta with your choice of two sauces-alio sauce (olive oil & butter), marinara sauce, pink vodka sauce, blush sauce, pesto blush sauce, alfredo sauce or pepper jack alfredo

Select One(1)- meatballs marinara, naked meatballs or grilled chicken strips

#### **5 Hours Unlimited Service**

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

#### Dessert

## Simply Splendid Station Wedding Package \$70

#### **Cocktail Hour**

Select Four (4) from our Cocktail Hour Appetizer List

#### Dinner Rolls & Salad Plated & Placed on Guest Table

Assorted dinner rolls and whipped butter

#### Select One (1) Salad

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing House Caesar Salad - romaine lettuce, shredded parmesan, croutons and Caesar dressing

#### Dinner Service- All stations manned by professional staff for one (1) hour

#### Station One (1) Select One (1) entrée

Italiano Chicken - tender chicken filet marinated and basted with our house Italian vinaigrette topped with warm tomato bruschetta

**Balsamic Chicken** – tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta **Ranch Chicken**-tender chicken filet marinated and basted dusted with Ranch style seasonings

**Teriyaki Glazed Chicken** – tender chicken filet basted with a honey teriyaki glaze

Honey Mustard Glazed Chicken – tender chicken filet basted with honey mustard glaze

Chicken ala Orange- tender chicken filet basted with a savory Asian inspired orange sauce

**Parmesan Encrusted Chicken**- tender chicken filet encrusted with parmesan panko bread crumbs, topped with a parmesan cream sauce and parmesan cheese

Parmesan Encrusted White Fish - white fish filet encrusted with parmesan panko bread crumbs, parmesan cheese topped with parmesan cheese

Simply White Fish- flakey fish filet and based with lemon butter and sprinkled with a dash of paprika

Herbed Baked White Fish- flakey fish filet dusted with herbed parmesan panko bread crumbs and drizzled with lemon butter

#### Vegetable and Starch

Select one (1) vegetable & Select one (1) starch

#### Station Two (2) - Carver station \* Professional chef carver included

#### Select One (1) Entrée to be carved

\*Top round of roast beef - slow roast top round of beef with au jus, red onions and horseradish sauce

\*Virginia baked ham with pineapple glaze – slow roasted Virginia ham based with pineapple glaze

\*Roasted turkey with gravy – oven roasted turkey with home style turkey gravy

\* Rosemary and garlic pork tenderloin - tender pork tenderloin studded with garlic and fresh

\* Teriyaki BBQ glazed pork tenderloin - tender pork tenderloin with a sweet and savory teriyaki BBQ sauce

\*Sweet Baby Rays BBQ Pork Tenderloin - tender pork tenderloin basted with Sweet Baby Rays BBQ Sauce

\*Honey Mustard Glazed Pork Tenderloin- tender pork tenderloin basted with honey mustard glaze

#### **Vegetable and Starch**

Select one (1) vegetable & Select one (1) starch

#### **Beverages -5 Hours Unlimited Service**

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

#### Dessert

## **Southern Charm Station \$70**

### **Cocktail Hour**

Select Four(4) from our Cocktail Hour Appetizer List

### Dinner Service- All stations manned by professional staff for one (1) hour

### Station One (1)

Corn bread and potato rolls with whipped butter

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing

### Select One (1) entrée

Home style bake chicken- baked bone in white and dark meat dusted with our house seasonings Home style BBQ chicken- bone in white and dark meat glazed with a savory BBQ sauce Country Fried chicken (breast, leg, thighs and wings) Yukon gold mashed potatoes

Sweet corn

### Station Two (2)

Corn bread and potato rolls with whipped butter Pulled pork with chef's choice of BBQ sauce- tender roast of pork slow roasted in apple juice, brown sugar marinade then pulled into savory pieces Creamy cole slaw- blend of cabbage and carrots in a sweet n' tangy mayonnaise dressing Five bean baked beans – a blend of 5 beans, sautéed beef and bacon crumbles in a sweet n' tangy sauce Mac n' Cheese- pasta with a creamy cheese sauce

Green beans

Add BBQ Spare Ribs- tender pork spare ribs glazed with a savory BBQ sauce for only \$4 per person Add Country fried steak with a side of saw mill gravy- beef patty, breaded and fried to a crispy golden brown for only \$3 per person

#### **Beverages -5 Hours Unlimited Service**

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

## Simply Superb Station Wedding Package \$65

### **Cocktail Hour**

Select Four(4) from our Cocktail Hour Appetizer List

#### Salad Plated & Placed on Guest Table

Assorted dinner rolls and whipped butter

Select One (1) Salad

House Garden Salad - a blend of romaine lettuce, julienne carrots, tomatoes, and croutons with our house dressing House Caesar Salad - romaine lettuce, shredded parmesan, croutons and Caesar dressing

#### Dinner Service- All stations manned by professional staff for one (1) hour

### Station One (1) Select One (1) entrée

**Italiano Chicken -** tender chicken filet marinated and basted with our house Italian vinaigrette topped with warm tomato bruschetta

**Balsamic Chicken** – tender chicken filet marinated and basted with a balsamic vinaigrette and topped with warm tomato bruschetta

Ranch Chicken-tender chicken filet marinated and basted dusted with Ranch style seasonings

Teriyaki Glazed Chicken – tender chicken filet basted with a honey teriyaki glaze

Honey Mustard Glazed Chicken – tender chicken filet basted with honey mustard glaze

Chicken ala Orange- tender chicken filet basted with a savory Asian inspired orange sauce

**Parmesan Encrusted Chicken**- tender chicken filet encrusted with parmesan panko bread crumbs, topped with a parmesan cream sauce and parmesan cheese

**Parmesan Encrusted White Fish** - white fish filet encrusted with parmesan panko bread crumbs, parmesan cheese topped with parmesan cheese

Simply White Fish- flakey fish filet and based with lemon butter and sprinkled with a dash of paprika

Herbed Baked White Fish- flakey fish filet dusted with herbed parmesan panko bread crumbs and drizzled with lemon butter

#### **Vegetable and Starch**

Select one (1) vegetable & Select one (1) starch

### **Station Two (2)- Pasta Station**

Assorted dinner rolls, infused olive oil, whipped butter, parmesan cheese and pepper grinder

#### Select One (1) Pasta

**Pasta with Sauce-** chef's choice of pasta with your choice of two sauces-alio sauce (olive oil & butter), marinara sauce, pink vodka sauce, blush sauce, pesto blush sauce, alfredo sauce or pepper jack alfredo

Select One (1)- meatballs marinara, naked meatballs or grilled chicken strips

#### **Beverages -5 Hours Unlimited Service**

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

#### Dessert

## Small Bites Menu \$60

Station One (1)

Cascading Hors d' Oeuvres- grapes, garden vegetable crudités with herbed buttermilk dip

#### Select One (1)

Swiss cheese torta with assorted cracker OR bacon cheddar ranch dip with assorted OR spinach dip with bread bites OR Warm artichoke pate with Karen's gourmet pasta dippers OR buffalo chicken dip with tortilla chips +\$1per person OR Maryland Crab Dip with bread bites + \$2 per person

#### Select One (1)

Swedish meatballs OR Sweet n' Sour meatballs OR Meatballs marinara OR Sweet n' sour smokies OR BBQ smokies

> Station Two (2) Slider Station & Fry Station - Select One(1) Slider Pulled pork sliders OR

Cheese burger sliders, mustard and ketchup. Hand cut fries, cheddar cheese sauce, ketchup, salt, pepper and vinegar

#### Station Three (3)

#### Flatbread Pizza Station-Select Two (2) Pizza's

Flatbread pizza cut into bite size slices: Select from cheese, cheese & mushroom, cheese & pepperoni, cheese, pepperoni & mushroom, cheese & diced meatballs marinara, cheese & buffalo chicken, cheese, diced ham & pineapple, ranch & cheese, white sauce, cheese & mushrooms, white sauce, cheese, spinach & tomatoes, ranch, cheese & chicken, \*additional selections available...ask for details

#### **Station Four (4)**

#### Macaroni & Cheese Station

Chef's choice of pasta in a creamy cheese sauce with chili, salsa, diced ham, peas, ketchup and hot sauce

### **Beverages -5 Hours Unlimited Service**

Regular & decaf coffee, hot tea, iced tea and iced water Soda- Coke, Diet Coke, Sprite and Ginger Ale

Dessert

## **Specialty Salads**

June Salad - tender field greens with sliced strawberries and our house strawberry balsamic vinaigrette

Fall Harvest Salad - tender field greens with diced apples, gorgonzola cheese, candied nuts dressed with our house apple cider vinaigrette

Cranraisin Salad - tender field greens with candied walnuts, cran-raisins, gorgonzola cheese and our house balsamic vinaigrette

Oriental Salad - tender field greens with mandarin oranges and crispy oriental noodles drizzled with a fat free sesame dressing

Greek Salad - crisp romaine lettuce with feta cheese crumbles, black olives and Caesar dressing

**Touch of Italy -** crisp romaine lettuce, shredded parmesan cheese, shredded mozzarella cheese, croutons, zesty banana peppers, grape tomatoes and creamy peppercorn parmesan cheese dressing

Fresh Fruit - served in a martini glass drizzled with Verde and topped with a fresh mint leaf

Add \$2 per person to any package for a Specialty Salad selection

### **Vegetable Selections**

### \* All vegetables are al dente and drizzled with lemon butter unless otherwise requested

Broccoli, cauliflower and carrots medley Sweet glazed carrots Beer glazed carrots Steamed carrots Green beans almandine Green beans Green beans with julienne carrots Green beans with red pepper snips Green bean in a lite ginger sauce and tossed w/ toasted sesame seeds Squash medley-(zucchini, yellow squash and red onions) Squash medley with carrots (carrots, zucchini, yellow squash and red onions) Sweet peas with julienne carrots Sweet peas Grilled root vegetables Match stick vegetables Wilted fresh spinach with sautéed onions Wilted fresh spinach with creamy wine sauce Grilled brussel sprouts- with balsamic honey glaze Roasted marinated vegetables-(carrots, red onion, zucchini, yellow squash, and peppers) Fried okra Sweet corn Asparagus \*add 2 dollars per person\*

### **Starch Selections**

Idaho potato wedge, oven roasted with herbs and butter Red Skinned Mashed potatoes (with skin) Red Skinned Mashed potatoes (with skin) with parsley Red Skinned Mashed potatoes (with skin) with rosemary Red Skinned Mashed potatoes (with skin) with roasted garlic Yukon Gold Mashed potatoes with parsley Yukon Gold Mashed potatoes with rosemary Yukon Gold Mashed potatoes with roasted garlic Quartered red roasted parsley potatoes Quartered red roasted potatoes with olive oil and butter Parmesan cheese encrusted quartered red roasted potatoes Pearl potatoes roasted with olive oil and butter Parmesan encrusted pearl potatoes Pasta-fettuccini, penne, linguini or cheese tortellini with one sauce selection Mac n' cheese Rice-long grain and wild rice Rice-long grain and wild rice with an Asian flair Rice, sticky Asian white Mashed sweet potatoes Candied sweet potatoes Home style stuffing Pineapple bread stuffing

- Veggie biscuit square
- Bruschetta with crostini
- Spinach dip with bread bites
- Swiss cheese torta with assorted crackers
- Bacon cheddar ranch dip with assorted crackers
- Popcorn cart with assorted shaker toppings
- Soft pretzel cart with honey and American Mustard
- Warm artichoke pate with Karen's gourmet pasta dippers
- Con Queso Dip with tortilla chips
- Meatballs marinara
- Sweet n' sour meatballs
- BBQ smokies
- Sweet n' sour smokies
- Ham & cheese biscuits
- Mac n' cheese bites
- Fried cheese curds with ranch dip
- Buffalo chicken dip with tortilla chips +\$1 per person
- Maryland Crab Dip with bread bites + \$2 per person

## Small Bites – Great Add On's for Cocktail Hour \$5 per person per selection

**Domestic Cheeses-**chef's choice of domestic cheese, assorted crackers, honey and American mustard

**Bacon Cheddar Ranch Dip**- bacon, cheddar cheese and ranch seasonings blended with cream cheese w/ assorted crackers

Artichoke Pate- artichokes, garlic, parmesan cheese blended with cream cheese w/ assorted crackers

**Spinach Dip-** spinach blended with our house seasoning blend, sour cream with bread bites

Crudités Shots- shot glass with chef's choice of veggies and ranch dip

Fruits Skewers- seasonal fruit with a Verde drizzle skewered

Fresh Fruit Tray- chef's choice of seasonal fruits cut into bite size pieces

Plum Tomato-Balsamic Bruschetta - with garlic toasted crustini

**Caprese Skewers-** grape tomatoes, fresh basil and fresh mozzarella drizzled with balsamic vinaigrette

**Mushroom Stuffed Mushrooms-** mushroom caps filled with minced sautéed mushrooms, onions and parmesan cheese

**Gorgonzola Stuffed Mushrooms-** mushroom caps filled with minced sautéed mushrooms, onions and gorgonzola cheese

**Spring Rolls-** Chinese vegetables wrapped in wonton wrapper with chef's choice of dipping sauce

Baby Potato Skins -loaded with bacon, cheddar cheese and sour cream

**Brie and Raspberry Bites -** creamy brie cheese topped with a sweet seedless raspberry jam in a phyllo cup

Italian Sausage Biscuits - flakey biscuits blended with sausage and parmesan cheese

Bacon & Cheddar Biscuits- flakey biscuits blended with bacon crumbles and cheddar cheese

Ham & Cheese Biscuits- flakey biscuits blended with ham and cheddar cheese

**Marinated Beef Bites -** teriyaki marinated beef morsels served with a Bloody Mary dipping sauce

**Beef Filet Medallions** - tender slivers of beef on French bread medallions with horseradish sauce and red onion

Beef Satay - savory beef satay morsels with Chef's choice of dipping sauce

**Cheeseburger Sliders-**mini cheese burgers with pickles, American cheese and ketchup

Mini BLT's- toasted bread, mayo with bacon, lettuce and tomatoes

Pulled Pork Sliders- mini pulled pork sandwiches w/ house BBQ sauce

**Gingered Pork Balls -** a blend of pork, pineapple, and ginger with chef's choice of dipping sauce

Asian Glazed Chicken- bite sized pieces of chicken glazed with an Asian inspired BBQ sauce

Sweet and Sour Meatballs -meatballs smothered in sweet and sour sauce

Swedish Meatballs-meatballs smothered in a creamy sour cream sauce

**Sesame Chicken** - tender chicken morsels breaded to perfection and sprinkled with sesame seeds with teriyaki dipping sauce

Chicken Satay - savory chicken satay morsels with Tai peanut dipping sauce

Grape and Walnut Chicken Salad tender chicken blended with mayonnaise, seedless red grapes and nuts in flakey phyllo cup

**Plantation Chicken Salad** tender chicken blended with mayonnaise, curry, pecans and dried apricots in flakey phyllo cup

Chicken Quesadillas - grilled chicken layered in flour tortilla and cheddar cheese topped with tomato-cilantro salsa and sour cream

**Shrimp Salad** shrimp blended with mayonnaise, diced onion, celery and a dash of old bay seasoning diced in flakey phyllo cup

**Smoked Salmon Canapé** - smoked salmon blended with cream cheese on French bread rounds topped with a dill sprig

 $\ensuremath{\textbf{Crab}}\xspace$  Biscuits - flakey biscuits blended with sweet crab and cheddar cheese

**Maryland Crab Dip-** sweet Maryland crab blended with cream cheese, cheddar cheese and a touch of Old Bay w/ bread bites

Asian Glazed BBQ Shrimp- peeled and deveined grilled shrimp glazed with an Asian inspired BBQ sauce

Chilled Shrimp Cocktail - chilled shrimp with zesty cocktail sauce

**Shrimp Shooters -** chilled shrimp with bloody Mary dipping sauce in a shot glass

Asian Nachos – crisp wonton wedges served a with shrimp, black bean and corn salsa

**BBQ Asian Glazed Salmon -** bite sized pieces of salmon glazed with an Asian inspired BBQ sauce

Mac n' Cheese Bites - savory morsels of macaroni & cheese, breaded and deep fried

**Tortellini Skewers -** tortellini, hard salami and tomato marinated drizzles with a balsamic marinade

**Flatbread Pizza Bites- select one (1)** Cheese pizza,White pizza,Buffalo chicken pizza, Pepperoni pizza, Chicken ranch pizza

**\*\*Scallops wrapped w/ Bacon-**sweet scallops wrapped w/ savory bacon **\$7 \*\*Petite Maryland Crab Cake-**sweet Maryland crab blended with may and seasonings **\$7** 

## Small Bites Themed Tables- Great End of Evening Snacks! WOW your guests- Add a themed table for cocktail hour

Cascading Hors d' Oeuvres- grapes, garden vegetable crudités with herbed buttermilk dip Select (1) Swiss cheese torta OR bacon cheddar ranch dip OR spinach dip with bread bites Warm artichoke pate with Karen's gourmet pasta dippers and assorted crackers \$8

**Premade Sliders & French Fry Station- Select** (1) mini burgers w/ American cheese & pickles, mini chicken patties w/ pickles and mayo, mini pulled pork w/ Sweet Baby Rays BBQ sauce, Boardwalk style fries, ketchup, salt, pepper and vinegar **\$8** 

**Baked or Mashed Potato Bar -** with assorted toppings including bacon, sour cream, cheeses, and fresh scallions for guests to enjoy and have fun **\$7** 

Creamy Macaroni and Cheese Bar -Chef's choice of pasta in a creamy cheese sauce with chili, salsa, diced ham, peas, ketchup and hot sauce \$10

**Dipping Station -** house made potato chips available in (naked- no seasoning, salted, BBQ, ranch, Old Bay seasonings) with French onion and chipotle dip, flour and corn tortilla chips with a variety of tomato cilantro salsas and tomato bruschetta with garlic crustini **\$6** 

**Chinatown Station -** with mini spring rolls with duck sauce, chicken satay tidbits with chef's choice of dipping sauce, Asian nachos with wasabi horseradish dip and lo mein in an oriental take out box with chop stix **\$8** 

Little Italy Station - with plum tomato bruschetta with roasted garlic crustini, artichoke pate and Karen's Pasta Dippers, Italian cheese torta with crackers and Italian sausage biscuits, **\$8** 

Quesadilla Station - build your own beef or chicken quesadilla, station includes pepper jack cheese, salsa, guacamole, sour cream and flour tortillas **\$8** \*staffed for 1 hour

**Flat Bread Pizza Station -**Flat bread pizza bites (Select 3) cheese, cheese and mushroom, pepperoni, pepperoni and mushroom, cheese and diced meatballs marinara, buffalo chicken, diced ham and pineapple, white ranch, white pizza and mushrooms, white, white with spinach and tomatoes, bacon chicken ranch **\$8** \*additional selections available...ask for details

Panini Station- chef's choice of breads, meats, cheeses and condiments and a professionally staffed Panini press for one hour \$11 \*staffed for 1 hour

**Soft Pretzel Station-** salted and unsalted pretzels, honey mustard and American yellow mustard **\$5** Add dipping Sauce: creamy cheddar cheese, beer & cheddar cheese, nacho cheese **\$2** Add dipping sauce : carmel, salted caramel or Maryland Crab Dip **\$4** 

**Sampler Fry Station- Select (3)** boardwalk style French fries, spicy spiral fries, tator tots, mozzarella sticks, onion rings, breaded mushrooms, jalapeño poppers, mac n' cheese bites, breaded zucchini, sweet corn fritters, chicken cordon bleu bites, with chef's choice of condiments based on selection (creamy cheddar cheese sauce, marinara sauce, salt, pepper, vinegar, ranch dressing and ketchup) **\$6** Add Chicken Tenders w/ two dipping sauces (Ranch, hot sauce, honey mustard, sweet n' sour sauce) **\$2** 

Grilled Cheese Station- white bread with American cheese, white bread with American cheese & ham, white bread with mozzarella cheese and marinara sauce grilled to a golden brown **\$6** 

Popcorn Station- freshly popped buttered popcorn with ranch & cheddar cheese seasoning and popcorn bags \$4

Nacho Station- corn tortilla chips, cheddar cheese sauce, jalapeño peppers and salsa \$5 Add sour cream \$1

Breakfast Sandwiches and Tator Tots- egg n' cheese and sausage egg n' cheese on biscuit and tator tots with salt, pepper and ketchup \$6

## **Children Served Meal \$30**

Apple sauce and fries

Select one (1) entrée for all children ages 3-11

Three (3) chicken tenders with ketchup and BBQ sauce Hamburger Cheese burger Macaroni and Cheese

## **Children Buffet Station \$30**

Children eat off adult buffet stations

Custom children's buffet menu packages available... ask for details

## **Soft Beverages**

5 Hour Beverage Service Included in ALL Wedding Packages – Soda (coke, diet coke, sprite and ginger ale) Coffee (regular and decaf), hot water and assorted tea box, iced tea, iced water, sugar, sweetener, half and half and lemon wedges

\*Water carafes shall be placed on bridal party and parents tables

Additional One (1) Hour Self Service Beverage Station Regular & decaf coffee, hot tea, iced tea and iced water \$2

**5 Hour Unlimited Soda Included in ALL Wedding Packages -** coke, diet coke, sprite, ginger ale, ice, glass stemware-bartenders required

Additional One (1) Hour Soda Service \$2 Coke, Diet Coke, Sprite and Ginger Ale

Bartenders / Beverage Attendants are required when NO alcohol and NO bartenders are needed
\$540 for two (2) soda service attendants for a 5 hour reception (101+ guests)
\$270 for one (1) soda service attendants for 5 hour reception (100- guests)
\$810 for three (3) soda service attendants for 5 hour reception (175+ guests)

**Coffee Station Upgrade -** chef's choice of two flavored syrups, whipped cream, chocolate shavings, cinnamon and flavored stirrers added to our self service beverage station **\$3** 

Bottled Water - bottled water \$2... perfect for your ceremony guests!

Soda-Coke, Diet Coke, Sprite, Ginger Ale \$2 per can

Lemonade Station – sweet n' tangy lemonade \$2

Hot Chocolate Station-creamy rich hot chocolate with whipped topping and chocolate shavings \$4

Hot Mulled Cider - our favorite orchard's cider, mulled and warmed \$4

**Signature non-alcoholic drinks and punches price varies depending on selection** We will gladly customize a beverage for your event... ask for details

Bridal Suite Ice in cooler, scoop w/ 10 disposable cups \* cooler are NOT permitted on hardwood floors \* \$15

## **Sweet Endings**

## Hershey's Novelty Ice Cream Station Included in ALL Wedding Packages

**Cupcake Fillings-** raspberry cream, strawberry cream, lemon cream, caramel lava, mint chocolate chip, chocolate chip, cookies n' cream, peanut butter, chocolate peanut butter, apple, apple caramel **\$2 per cupcake** 

#### Outside baker/cake cutting fee included \$0 You may bring your own TRAYED cookies

Assorted Home Style Cookies - chocolate chip, peanut butter, sugar and oatmeal raisin \$3

Assorted Home Style Cookies and Bar Cookies - chocolate chip, peanut butter, sugar, oatmeal raisin, lemon bar cookie, tasty cake bar cookie, butter nut crunch bar cookie \$4

Assorted Specialty Cookies - raspberry filled sugar cookies with and without drizzle, chocolate macaroons, chocolate chip with white and dark chocolate drizzles, peanut butter with chocolate drizzles, , sugar cookies with chocolate and raspberry drizzle, mini cannoli's \$7

Assorted Specialty Cookies and Petite Pastries - raspberry filled sugar cookies with and without drizzle, chocolate macaroons, chocolate chip with white and dark chocolate drizzles, peanut butter with chocolate drizzles, sugar cookies with chocolate and raspberry drizzle, mini cannoli's, chocolate covered éclairs, assorted petite cheese cakes, petite chocolate cups with chocolate and raspberry mousse, phyllo cups with cherry filling topped with whipped cream **\$9** 

Assorted Home Style Cakes - carrot, touch of strawberry, chocolate cream, banana walnut, black forest and white coconut, triple chocolate, yellow jacket \$5

Assorted Gourmet Cakes- selection of specialty cakes \$9

Assorted Home Style Pies - apple, apple caramel, apple crumb, cherry, cherry crumb and peanut butter fudge \$6

Assorted Gourmet Pies- selection of specialty pies \$9

Assorted Home Style Cakes and Pies - chef's choice of home style cakes and pies \$7

Assorted Gourmet Cake and Pies- selection of specialty cakes and pies \$9

**Chocolate Fondue Stations -** with white, dark and milk chocolate, strawberries, marshmallows, pineapples, pretzel rods, cream puffs **\$4** 

Sundae Bar Freezer – select three ice cream flavors, Hershey's syrup, maraschino cherries, chopped nuts, sprinkles, cookies n' cream crumbles, M & M crumbles and whipped topping \$7 \* additional topping available call for details

**Sorbet Bar -** select three flavors of sorbet **\$7** 

Novelty Ice Cream Freezer- wide variety of Hershey's novelty ice creams \$4 +

Inside Smore' Station- Hershey's chocolate, marshmallows, graham crackers \$3+

**Candy Bar price varies based on selected candies-** variety of candies for your guest's sweet tooth, to go boxes provided \*\*\*selection may vary due to season and availability\*\*\*

## **Bar Packages**

### Most popular bar package \$18 per person pre paid tab 5 hour open bar! Pay for only guests 21+ that will be drinking! Allow your guest to choose from any drink \$6 or less from our extensive inventory!!

#### **Bar Terms**

Host Bars -you pay Cash Bars- your guests pay

Pre Paid Tab Bars-you decide how much you want to spend, what you want to serve and pre pay per drinks for guest 21+ that will be drinking alcohol- a tab is run to track consumption, you may add to your tab though out the evening if you wish or you may go to a cash bar if you hit your pre paid tab amount \*NO refunds will be issued for prepaid amounts not used\*

**Consumption Bars**-you pay per drink at conclusion of event **Any combination** – we will gladly customize a package to fit your needs and budget

#### All tabs must be paid in CASH at the conclusion of your event- no credit cards or checks will be accepted

### 5 Hour Host Bar Packages- pay for ALL guests 21 + \*Unlimited, No Tab is Run

\$25 per person - 5 hour beer and wine only open bar package with Verde toast for bridal party
\$35 per person - 5 hour open bar package - allows your guest to choose any drink \$6 or less from our extensive bar inventory with Verde toast for bridal party

Toasting Spirits- toasting pour Verde, Raspberry Verde or House Champagne \$3 per person

Specialty IPA Bottled Beer/ Beer by the keg- prices vary depending on beer selected House Wine per Bottle- Chardonnay, Merlot, Muscato and White Zinfadel \$15 per bottle Additional Wine Selection Available per Bottle- prices vary depending on wine selected

#### **Bar Inventory**

Absolute Barcardi Rum Bailey Blue Caraco Bombay Sapphire Gin Buttershots Captain Morgan Rum Chambord Clan McGregor Crème de Cocao Crème de Menthe Crown Royal Dekuyper Peach Schnapps Disaronno Amaretto Dewars E&J Fireball Franjelica Goldenschlager Gray Goose Gray Goose Orange Hendricks Gin Hennessey Jack Daniels Jack Daniels Honey Jacquine Amaretto Jacquins Gin Jacquins Grenadine Jacquins Rum Jacquins Sloe Gin Jacquins Vodka Jagermister Jameson Jim Bean Johnny Walker Black Johnny Walker Red Jose Cuervo Kalua Kamora Makers Mark Malibu Rum M&R Dry Vermouth M&R Sweet Vermouth Monte Mezcal Tequila Pama Patron Pininacle Vanilla Vodka Seagrams Gin Seagrams Seven Seagrams VO Stoli Orange Smirnoff Vodka Tanqueray Gin Triple Sec Wild Turkey Honey and Yukon Jack

Beer on tap- Miller Lite and Yuengling Lager

Wine & Champagne- Chardonnay, Merlot, Muscato and White Zinfadel, Verdi, Verdi Raspberry, Andre Champagne

Mixers- Coke, Diet Coke, Sprite, Ginger Ale, Red Bull, Rose's lime juice, club soda, tonic water, sour mix, orange and cranberry juice, half & half, cherries, limes, lemons, olives & oranges

**Signature drink prices vary depending on selection** -we will gladly customize a specialty drink for your wedding day... ask for details

### **\*\*\*Bar Inventory is subject to change without notice\*\***\*

## **Cash Bar & Pre Paid Consumption Drink Pricing**

Draft Beer starting at \$5.00/glass House Brands starting at \$6.00/drink Premium Brands starting at \$8.00/drink Beer, Imported starting at \$5.00/bottle Cordials starting at \$6.00/glass House Wine starting at \$5.00/ glass Call Brands starting at \$7.00/ drink Ultra Premium starting at \$9.00/drink Beer, Domestic starting at \$5.00/bottle Verde or Champagne \$5.00/glass

## Bartenders and additional bar charges

\$540 for two (2) bartenders for a 5 hour reception (101+ guests)
\$270 for one (1) bartender for 5 hour reception (100- guests)
\$810 for three (3) bartenders for 5 hour reception (175+ guests)

\$2 Second Bar may be set up outside at the lounge area, patio, farm house or in ballroom

### **Additional Bar Services and Policies**

### All PLCB Laws and Regulations are strictly enforced!!!!!!

All guests must show proof of legal age of 21 to consume alcoholic beverages. We will card your guests

One (1) drink will be served per guest until all guests have been carded

Karen's Catering LLC has the right to deny any person service and will NOT serve any individuals they suspect to be intoxicated

Additional selections of beer, wine and spirits are available... ask for details

All costs are estimated costs and subject to change without notice. List of alcohol provided is an anticipated list and is subject to change without notice

Alcoholic beverages purchased from Karen's Catering, LLC are not permitted to leave the premise

All our bartenders and service staff are RAMP Certified

Liquor Liability Insurance carried by Karen's Catering,LLC

#### All tabs must be paid in CASH at the conclusion of your event- no credit cards or checks will be accepted

### Please do NOT bring alcohol onto our property- we are fully licensed by the PLCB No BYOB is permitted

A 20 % service fee shall be added to all bar services. Additional set-up fees may apply if more than one bar is needed

# House Vendor List

### Karen's Catering, LLC

Karen Bollman Owner of Harmony Hall and Karen's Catering, LLC <u>www.harmonyhallestate.com</u> 717-985-9300

### **Plenty of Petals**

Elyse and Devon Alleman Specializing in bridal flowers, ceremony and reception, anniversary, birthday parties and all your floral needs <u>www.plentyofpetalspa.com</u> 717-608.1401 Elyse's cell or 717.379.3248 Devon's cell plentyofpetals@hotmail.com

### Neil M. Films

Neil Muro Cinematographer <u>www.facebook.com/neilmfilms</u> 717.433.4576 neilmfilms@gmail.com

### **Ryan Miller Entertainment**

### **Red Tie Entertainment**

Ryan MillerTravis NeyWedding & event DJ, photo booth and accent lightingwww.ryanmillerent.com717.805.2738S61-376-9134

### **Nathan Grumbine Photography**

Nathan Grumbine Nathan Grumbine Photography 717-489-2068

### **Revelations Photography**

Cindty Strupp <u>Revelation Photography</u> (717) 249-9374

### **Holiday Inn & Suites**

Guest accommodations- **FREE shuttle to and from hotel to HHE** Ask to speak to someone in the sales office 717.939.1600 Holidayinn.com/Harrisburg

### **Hotel Indigo**

Guest accommodations Ask to speak with Sales Office 717.558.7676 Ihg.com/hotelindigo

# **HOW MUCH WILL MY EVENT COST?**

Food (	(A)
--------	-----

\_\_\_\_\_# of adult guests x \$\_\_\_\_\_ Wedding Package Price = \$\_\_\_\_\_

\_\_\_\_\_# of children (ages 3-11) x \$30.00 Children Meals Price =\$\_\_\_\_\_

(A)Total \$\_\_\_\_\_

## Bar (B) 5 hour bar - Bar does not close!

Pre Paid Tab/Consumption Option \* **MOST POPULAR OPTION** 

Total Number of Guests\_\_\_\_\_\_ -Minus Number of Guests Under 21\_\_\_\_\_ -Minus Number of Adult 21+ NONE Drinkers\_\_\_\_\_ Total Drinkers\_\_\_\_\_\_ x \$18 per person \* You Can make this any number you want to fit your budget! **(B)Total \$\_\_\_\_** 

## (C)Bartenders

+\$540.00 2 Bartenders for 100+ guests or +\$270 1 Bartender for less than 100 guest *(C)Total* \$\_\_\_\_\_

(A Total)+(B Total)+ (C Total )= \$\_\_\_\_\_

+ 20% Service Fee =\$\_\_\_\_\_

+ 6% PA Sales Tax= \$\_\_\_\_\_

Total Catering Estimate Food + Bar \$\_\_\_\_\_

### + Venue Rental - see page 4 for pricing

 $*+\mbox{Add}$  \$1000 to venue rental for guest counts with less than 100 Adult Meals \*

Grand Total \$\_\_\_\_\_

First Payment to Reserve Your Date - \$1000.00

Balance Due \$\_\_\_\_\_

## MONTHLY PAYMENT- INTEREST FREE

Balance Due/ number of months to wedding day= monthly payment

Monthly Payment \$\_\_\_\_\_

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