

Congratulations!

You're getting married!

We would like to thank you for considering the Mendenhall Inn and Inn at Mendenhall Hotel as the location for your Wedding Reception or Rehearsal Dinner. We are confident you will find our Mendenhall Wedding Package the most complete of any in the area, giving you the best value for your investment. Please feel free to contact us at any time to discuss this most important and joyous event. We look forward to hearing from you.

Executive Chef
Charles Bickel

Executive Sous Chef
Paul Bryan Jr.

Social Event Specialist
Julie Wolfe

Dining Room Manager
Jose Garcia

610-388-2100

Director of Weddings
Dorothy Sonsalla

General Manager
Eivind Hansen

Wedding Event Specialist
Gianna Vattilano

Banquet Manager
Mario Aguilar



BASIC INFORMATION

Mendenhall Inn offers two elegantly appointed ballrooms to select from with a maximum seating capacity of 280 guests with dancing.

Deposit at time of booking – GOLD: \$2,500.00
GRAND: \$3,000.00
RESTAURANT: \$1,500.00

Second deposit (10 months prior to reception) –
GOLD: \$2,000.00
GRAND: \$2,500.00
RESTAURANT: \$750.00

**In the event of cancellation, all deposits are Non-Refundable*

All inquiries or arrangements for your Reception must be made through the Sales Office.

Gold Ballroom and Grand Ballroom minimum guarantee:

GOLD/PLATINUM PACKAGE

Saturday Evening – GRAND: 140 Adults
GOLD: 100 Adults

Friday Night, GRAND: 120 Adults
Saturday Afternoon GOLD: 90 Adults
and Sunday –

SILVER PACKAGE

GRAND: Jan-April/July-Aug/
Nov-Dec 145 Adults
May-June/Sept-Oct 165 Adults
GOLD: 110 Adults

GRAND: 130 Adults
GOLD: 100 Adults

Minimum guarantees may be lowered on seasonal basis.

Minimum Guarantee is 50 adults in order to utilize the Wedding Package.

If the Sales Office has lowered the minimum number of guests listed above, additional per person charge will apply.

Any items supplied by outside vendors needs to be removed from Mendenhall property within 1 hour of Friday, Saturday and Sunday afternoon receptions, and within 8 hours of evening receptions. Delivery times from outside vendors need to be coordinated with a Sales Manager. All Deposits and Final Payments must be Cash or Cashiers Check (Credit Cards Not Accepted).

Final Number of guests and final payment is due to Sales Office 7 days prior to wedding.

**6% SALES TAX AND 20% GRATUITY ARE INCLUDED IN ALL SIT-DOWN WEDDING PACKAGES
UNLESS OTHERWISE NOTED.**

PRIVATE ROOMS FOR ENGAGEMENT DINNERS, BRIDAL SHOWERS AND REHEARSAL DINNERS ARE AVAILABLE.

2020 - 21 (A) MENDENHALL WEDDING PACKAGE

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HOTEL INFORMATION AND VENDOR SUGGESTIONS

WEDDING PACKAGE 2020 - 21 (A)

Winter Discounts

Fridays, Saturday Afternoons,
Saturday Evenings, and Sundays
Late December – End of February
Excludes New Year's Eve

Silver Package

10% Discount

Gold and Platinum Package

18% Discount

Fridays – Saturday Afternoons – Sundays Discounts

Silver Package

5% Discount

Gold and Platinum Package

10% Discount for Grand Ballroom

15% Discount for Gold Ballroom

Early Spring/Summer Discounts

Saturday Evenings
March, July, and August

Silver Package

5% Discount

Gold and Platinum Package

10% Discount for Grand Ballroom

15% Discount for Gold Ballroom

(Package minimum must be met for all discounts)

STANDARD AMENITIES FOR ALL PACKAGES

5 Hour Reception

- Experienced Wedding Specialist, Maitre D', and Captain to Provide Exceptional Professional Guidance
- Separate Cocktail Reception Area for Bridal Party During Cocktail Hour
- White Glove Service
- "The Master's Baker" Custom Wedding Cake: Choice of Flavor, Design, and Fresh White Floral Top
- Fully Dressed and Decorated Bridal Table and Cake Table
- Full Length White Linen with White Gabrielle Overlay and Matching Napkin *(Subject to Change)*
- Coat Attendant (Seasonal)
- Complimentary Overnight Room and Bottle of Champagne for the Newlyweds.
 - Silver Package Includes a Deluxe King Standard Room –Upgrade to King Suite \$135.00 Additional
Upgrade to Executive or Presidential King Suite \$159.00 Additional
 - Gold Package Includes a King Suite –Upgrade to the Executive or Presidential
King Suite \$144.00 Additional
 - Platinum Package Includes Executive or Presidential King Suite
(Above Pending Hotel Availability)
- Special Overnight Rates for Out of Town Guests
- Tasting for Four Guests – Tasting Includes Appetizer, Salad, Entrée, and Flambé Dessert (Some Entrées May Not Be Available for Tasting, Alcohol and Gratuity Not Included, Additional Guest \$32.00 Per Guest). Tasting by Appointment Only. Please Contact your Sales Manager for Availability (Taste Additional Entrée Only \$16.00 per Entrée)
- Flower Arrangements – One Glass Vase for Each Guest Table, Name Card Table Arrangement, and Cocktail Tables with All White Fresh Seasonal Flowers (Floral Arrangements are Property of Mendenhall Inn – Mendenhall Inn will credit \$2.50 Per Person Inclusive If All Flowers are Supplied by Client).
- Complimentary Parking
- Gold or Silver Acrylic Charger Plates
- Gold Resin Chiavari Chairs
- Childrens Menu – (12 and under and maximum 12 children) Grilled Chicken Breast, Chicken Tenders, Grilled Cheese, or Cheeseburger. All Served with Fries \$30.00 Per Child Inclusive. Filet Mignon or Prime Rib \$40.00 Per Child Inclusive
- Vendor Meals – Please Consider Providing Meals for Your Vendors: Assorted Croissant Sandwiches, Potato Chips, Cookies, Sodas and Bottled Water \$20.00 Per Person Inclusive or Hot Entrée Being Served at Wedding \$40.00 Per Person Inclusive
- No Additional Charge for a Choice of 2 Preselected Entrées and the Vegetarian Entree, \$2.50 Per Person Inclusive Additional Charge for Choice of 3 Preselected Entrées (Final Number of each Entrée must be given to the Sales Office 7 Days Prior).

ENHANCE YOUR SPECIAL DAY CEREMONY

\$5.00 Per Guest for One Hour – Saturday Night
\$4.00 Per Guest for One Hour – Friday, Saturday Afternoon and Sunday
Ceremony will be scheduled one hour prior to reception start time
Includes white garden chair ceremony set-up
Includes Maitre d'

*Conference Rooms and Suites are Available for Bridal Parties to get ready in.
Please Contact your Sales Manager for Availability and Pricing*

CEREMONY REHEARSAL AT MENDENHALL

Mendenhall would be happy to host your Wedding Ceremony Rehearsal for your special day.
Options For Your Ceremony Rehearsal includes the following:

OPTION 1

One Hour

Private room to rehearse your ceremony
Banquet Maitre d' to assist coordinating with your Officiant
\$125.00

OPTION 2

One and a half hours

Private room to rehearse your ceremony
Banquet Maitre d' to assist coordinating with your Officiant.
Refreshments of bottled water and assorted sodas. International cheese and crackers.
Assorted fresh vegetable crudite with dip.
Add beer and wine \$9.50 pp
\$225.00 (Maximum of 20 guests),
\$100.00 for each additional half hour

ADDITIONS

Custom Ice Carvings – Starting at \$500.00

Restroom Attendant \$125.00

Additional Bar and Bartender \$300.00

Additional Bar Service – Half Hour \$5.50 pp – Sodas Only \$4.00 pp – Full Hour \$8.50 pp – Sodas Only \$6.00 pp

Overtime (Above the 5 hours with no bar service) – Half Hour \$3.50 pp Full Hour \$4.50 pp

Early Access to Ballroom – Please see your Sales Manager for pricing and availability

KEEP THE PARTY GOING AT ALEXANDER'S BAR AND GRILLE

Contact your Sales Manager for full Late Night Food Details and Pricing.
All items must be ordered by final payment and no outside food is permitted

All of the above are subject to tax and service charge unless noted.

PREMIUM/SUPER PREMIUM BEVERAGE SELECTIONS 2020 - 21 (A)

** Additional Super Premium Liquor and Beer Selections*

Included in Gold and Platinum Packages Only

Upgrade Silver Package to Super Premium -

Gold Ballroom - Beers Only \$2.50 Per Person Beers and Liquor \$7.00 Per Person

Grand Ballroom - Beers Only \$3.00 Per Person Beers and Liquor \$9.00 Per Person

Above Prices Inclusive of Service Charge

VODKA

Absolut

*Belvedere

Tito's

*Ketel One

Smirnoff

Smirnoff Citrus, Raspberry, and Vanilla

GIN

Tanqueray

Gordon's

*Bombay Sapphire

RUM

Bacardi

Malibu

*Myers Dark Rum

Captain Morgan

WHISKEY

VO

Seagram's 7

*Crown Royal

*Jameson

Jack Daniels

SCOTCH

Dewar's White Label

*Johnny Walker Black

BOURBON

Jim Beam

*Bulleit

TEQUILA

Hornitos Plata Tequila

MARTINIS

Dry Vermouth

Sweet Vermouth

Apple Pucker

Peach Schnapps

Raspberry Liquor

CORDIALS

Amaretto Disaronno

Kahlúa

Sambuca Romana

*Bailey's Irish Cream

Christian Brothers Brandy

Southern Comfort

WINES/CHAMPAGNE

Pinot Grigio

Chardonnay

White Zinfandel

Sauvignon Blanc

Cabernet

Merlot

Pinot Noir

House Champagne

MIXERS

Bottled Sodas

Juices

Rose's Lime Juice

Grenadine

Sour Mix

Create Your Own Signature Drink Using Liquor Selection From Above That is Included in Your Package.

BEER SELECTIONS

Coors Light, Miller Light, Yuengling Lager, NA Claustaler, White Claws

Silver Package - Please select one additional option.

Gold and Platinum Packages - Please select two additional options.

REGIONAL

*Dogfish Head 60 Minute IPA

*Sam Adams Seasonal

*Yards Brawler

NATIONAL

Budweiser

Bud Light

Michelob Ultra

*New Belgium Fat Tire

*Leinenkugel Seasonal

INTERNATIONAL

Corona Light

Corona Extra

Heineken

*Stella Artois

*Blue Moon Belgian White

SATURDAY EVENING RECEPTION 2020 - 21 (A)

5 HOUR SILVER PACKAGE

See Page 2 for Friday Evening, Saturday Afternoon, and Sunday Evening Discounts

BAR SERVICES

(See Beverage Selections Page)

5 Hour Premium Open Bar

Bar Closes During Introductions

Signature Drink for your *Special Day*

CHAMPAGNE

Champagne Toast

HORS D'OEUVRES

MENDENHALL SILVER BUFFET HORS D'OEUVRES

Unlimited for 1 hour

International and Domestic Cheeses with Assorted Crackers and Flat Breads
Assortment of Grilled Vegetables Drizzled with Balsamic
Tomato and Basil Crab Bruschetta with Crostini

UNLIMITED HOT BUTLERED HORS D'OEUVRES

Unlimited for 1 hour

Beef Frank's in a Blanket, Potato Puff's, Beef and Mushroom Wellingtons,
Spinach Turnovers, Spicy Beef Pockets

ADDITIONAL BUTLERED HOT HORS D'OEUVRES

1 Piece Per Person

Mendenhall Inn Crab Balls Served with Cocktail Dipping Sauce,
Cheesesteak Spring Rolls, Clams Casino,
Chicken Wontons, Ahi Tuna Skewers with Wasabi Cream

(Hors D'Oeuvres subject to change)

SATURDAY EVENING RECEPTION 2020 - 21 (A)

5 HOUR SILVER PACKAGE

SOUPS AND SALADS

Select One.

Select Two, Additional 5.00 pp Inclusive

SOUPS

WILD MUSHROOM BISQUE

MARYLAND CRAB BISQUE

NEW ENGLAND CLAM CHOWDER

TRADITIONAL WEDDING SOUP WITH MEATBALLS

SHRIMP TOMATO BASIL BISQUE

SALADS

ARCADIAN MIX SALAD

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons, and cucumbers.

Served with a balsamic vinaigrette dressing

CAESAR SALAD

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, toasted garlic croutons, and tossed in a creamy Caesar dressing

CLASSIC BLEU CHEESE WEDGE

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy fried leeks, and bleu cheese crumbles. Accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle

ENTRÉES

Choice of 2 Entrée Selections plus Vegetarian Entrée

\$2.50 pp Inclusive Additional Charge for 3 Entrée Selections plus Vegetarian Entrée

Due to Fluctuating Market Conditions, All Entrée Items Are Subject to Availability.

HARVEST CHICKEN

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables, and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce

Gold Ballroom \$100 Grand Ballroom \$110

CHICKEN PICCATA

A boneless breast of chicken simmered in a rich veloute. Finished with a light lemon, capers, and white wine cream sauce

Gold Ballroom \$100 Grand Ballroom \$110

SAUTÉED BREAST OF CHICKEN MARSALA

Served with a Kennett Square mushroom marsala demi sauce

Gold Ballroom \$100 Grand Ballroom \$110

CHICKEN NEAPOLITAN

Braised chicken breast filled with prosciutto, sharp provolone, and mild Italian peppers. Finished with a tomato basil and red onion veloute sauce

Gold Ballroom \$100 Grand Ballroom \$110

CHICKEN ROMA

Grilled chicken breast with roasted red peppers and extra sharp provolone. Served on a bed of arugula and finished with a balsamic reduction

Gold Ballroom \$100 Grand Ballroom \$110

CHICKEN MEDITERRANEAN

Seasoned sautéed breast of chicken served with sautéed spinach, fire roasted red peppers, fresh herbs, and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce

Gold Ballroom \$100 Grand Ballroom \$110

NORTH ATLANTIC SALMON

Simply broiled with our own Mediterranean seasoning blend of fresh lemon juice, olive oil, and oregano. Served with an herb compound butter, roasted leek sauce, or crab piccata sauce

Gold Ballroom \$100 Grand Ballroom \$110

Crab Piccata Sauce +\$2.00 PP Additional

STRIPED BASS

Simply broiled with our own Mediterranean seasoning blend of fresh lemon juice, olive oil, and oregano. Served with an herb compound butter, roasted leek sauce, mango pineapple salsa, or crab piccata sauce

Gold Ballroom \$100 Grand Ballroom \$110

Crab Piccata Sauce +\$2.00 PP Additional

SATURDAY EVENING RECEPTION 2020 - 21 (A)

5 HOUR SILVER PACKAGE

ENTRÉES

Due to fluctuating market conditions, all entree items are subject to availability.

FILLET OF SALMON OR FLOUNDER WITH CRABMEAT IMPERIAL

North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial
Gold Ballroom \$106 Grand Ballroom \$116

BROILED CRAB CAKES

Two housemade jumbo lump crab cakes. Served with a chipotle remoulade
Gold Ballroom \$106 Grand Ballroom \$116

VEAL OSCAR

Veal medallions topped with lump crabmeat and asparagus spears. Finished with béarnaise sauce
Gold Ballroom \$108 Grand Ballroom \$118

CENTER CUT FILET MIGNON

Charbroiled center cut filet. Served with a rich bordelaise sauce, béarnaise sauce, or bleu cheese compound butter
Gold Ballroom 6 oz. \$110 8 oz. \$120
Grand Ballroom 6 oz. \$120 8 oz. \$130

CENTER CUT SIRLOIN

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze
Gold Ballroom \$107 Grand Ballroom \$117

SLOW ROASTED PRIME RIB OF BEEF - AU JUS

Served with horseradish mousse
Gold Ballroom \$109 Grand Ballroom \$119

VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTABELLA NAPOLEON

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection. Accompanied with grilled vegetables layered with mozzarella cheese and served with a rich roasted red pepper sauce
Gold Ballroom \$102 Grand Ballroom \$112

TENDERLOIN EN CROUTE MENDENHALL

6 oz. center cut of beef tenderloin topped with mushroom duxelle and cheddar cheese, wrapped in puff pastry, and baked.
Served with a rich bordelaise sauce
Gold Ballroom \$116 Grand Ballroom \$126

DUETS

CHICKEN PICCANTE/SEAFOOD

Sautéed boneless chicken breast finished with a piccante sauce and served with a choice of a baked stuffed shrimp or a broiled crab cake or North Atlantic salmon or two broiled scallops
Gold Ballroom \$105 Grand Ballroom \$115

CHICKEN EN CROUTE

Lightly seasoned chicken breast served with our famous crab imperial and wrapped in puff pastry. Served with a roasted garlic and white wine Newburg sauce
Gold Ballroom \$104 Grand Ballroom \$114

CENTER CUT FILET/SEAFOOD

6 oz. center cut filet mignon served with béarnaise sauce or a bleu cheese compound butter and a choice of a baked stuffed shrimp or a broiled crab cake or North Atlantic salmon or two broiled scallops
Gold Ballroom \$117 Grand Ballroom \$127

SIRLOIN/SEAFOOD

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze and served with a choice of a baked stuffed shrimp or a broiled crab cake or North Atlantic salmon or two broiled scallops
Gold Ballroom \$112 Grand Ballroom \$122

FILET OSCAR

Center cut filet mignon, topped with lump crabmeat and garnished with asparagus spears. Finished with béarnaise sauce
Gold Ballroom 6 oz. \$117 Grand Ballroom 6 oz. \$127

SURF AND TURF

A broiled cold water lobster tail and a petite 6 oz. center cut filet mignon served with a rich bordelaise sauce
Market Price

Please Contact your Sales Manager for Availability and Pricing

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes
Duchess Potato
Garlic and Horseradish Mashed Potatoes
Traditional Mashed Potatoes
Long Grain Wild Rice Pilaf
Double Baked Loaded Stuffed Potatoes

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans Finished with Pinenuts
Broccolini and Baby Carrots
Roasted Brussel Sprouts and Bacon with Extra Virgin Olive Oil

SATURDAY EVENING RECEPTION 2020 - 21 (A)

5 HOUR SILVER PACKAGE

COFFEE AND TEA BAR

3 Hours

Fresh Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas. Served on Our Beautifully Dressed Coffee Bar.

Bar also Includes Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored Syrups, Cinnamon, Assorted Sugars, and Gaufrettes Wafer Cookies.

WEDDING CAKE

Your custom appointed wedding cake will be sliced and served buffet style along with Fresh Berries, Whipped Cream, Powdered Sugar, Raspberry, Chocolate, and Caramel Sauce to enhance your cake flavor.

SWEET ENDINGS

Available to enhance your sweet tooth.

Your Dessert Selections Will Be Set Up Buffet Style with your Coffee Station or Buttered Upon Guest Departure by Our Waitstaff.

FRESH FRUIT KABOBS DISPLAY 3.50 each Min 50

SELECTION OF INDIVIDUAL MINI DESSERTS

Chocolate Mousse in Chocolate Cups
3.50 each (Min of 25)

Chocolate-Covered Strawberries
2.50 each (Min of 25)

Large Cannolis 3.50 each (Min of 25)
Assorted Cheesecake Pops
2.75 each (Priced as an assortment
with a min of 50 pieces)

CUP CAKES

Reese's Peanut Butter | Chocolate on Chocolate |
Red Velvet | Vanilla
2.75 each (Priced as an assortment
with a min of 50 pieces)

MINI DESSERT CUPS

Tiramisu | Raspberry | Lemon | Triple Chocolate
2.50 each (Priced as an assortment
with a min of 50 pieces)

ASSORTMENT OF MINI DESSERTS

Oreo Brownies | Toffee Crunch Blondies | Lemon Crumb Bars | 7 Layer Bars |
Meltaway Bars | Luscious Lemon Squares | Apple Crumb Cakes | Chocolate Peanut Butter Stacks |
Summer Berry Stacks | Chocolate Chunk Brownies | Raspberry Tango Bars
2.75 each (Priced as an assortment with a min of 50 pieces)

SELECTION OF DESSERTS

Set Up Buffet Style
Min 25 pieces
5.50 each

TIRAMISU

Kahlua soaked cake, layered with sweet
marscapone cheese and cocoa powder

CHOCOLATE DOME

A rich chocolate cake, filled with white chocolate
and dark chocolate mousse. Covered in chocolate
ganache and surrounded by white chocolate flakes

PEANUT BUTTER BOMBE

A chocolate candy bar bottom topped with
peanut butter ganache and a mound of chocolate
mousse. Finished in a blanket of chocolate ganache,
chopped peanuts, and peanut butter sauce
(gluten free)

LAWLERS N.Y. COLOSSAL CHEESECAKE

Extra thick portion served with fresh strawberries,
whipped cream, powdered sugar, and
raspberry coulis

*Prices for Sweet Endings are per piece, subject to change, and
are subject to 6% sales tax and 20% service charge*

SATURDAY EVENING RECEPTION 2020 - 21 (A)

5 HOUR GOLD PACKAGE

See Page 2 for Friday Evening, Saturday Afternoon, and Sunday Evening Discounts

BAR SERVICES

(See Beverage Selections Page)

5 Hour Super Premium Open Bar

Bar Closes During Introductions

"Signature Drink" for your "Special Day"

CHAMPAGNE/WINE SERVICES

Champagne Toast

Merlot and Chardonnay Served

Throughout Dinner

MENDENHALL GOLD BUFFET HORS D'OEUVRES

International and Domestic Cheeses with Assorted Crackers
and Flat Breads

Assortment of Grilled Vegetables Drizzled with Balsamic
Warm Spinach and Artichoke Dip Served with Garlic Toast Points
Pesto, Tomato, Crab, and Locatelli Bruschetta

BUTLERED HOT HORS D'OEUVRES

(Unlimited)

SEAFOOD

Shrimp and Vegetable Spring Rolls

Clams Casino

Cozy Shrimp

Scallops Wrapped in Bacon

Stuffed Mushrooms with Crabmeat

Ahi Tuna Skewers with Wasabi Cream

BEEF

Cheesesteak Spring Rolls

New Zealand Rack of Lamb with Mint Demi Glaze

Cocktail Franks En Croute

Beef and Mushroom Crowns

Spicy Beef Pockets

CHICKEN

Mini Chicken Cordon Bleus

Sesame Chicken Skewers

Chicken Wontons

VEGETARIAN

Spanakopita in Filo

Crispy Spinach Turnovers

Four Cheese Puffs

Hors D'oeuvres Subject To Change

ACTION STATIONS

Select Two

Includes Attendant

CRABCAKE STATION

Lump Crabmeat Moistened with Mendenhall's Signature Blend
of Herbs and Seasonings. Pan Seared to Order and Served with
Cocktail and Tartar Sauce

SOUTH OF THE BORDER STATION

Choice of One -

Blackened Baja Fish Soft Shell Tacos Lightly Blackened Mahi
Mahi. Served Over Shredded Lettuce and Finished with
Mango Pineapple Salsa

BBQ Pulled Pork Soft Shell Tacos Slow Roasted BBQ Pulled
Pork. Served with Country Cole Slaw and Topped with
Monterey Jack Cheddar Cheese Blend and Frizzled Onions

SLIDER STATION

Choice of One -

BBQ Sliders Seasoned Pork Pulled Off the Bone Then Simmered
in BBQ Sauce. Finished with Red Cabbage Slaw

Crab Cake Sliders Mini Crab Cakes Made with Our Award
Winning Crab Imperial. Finished with Remoulade Sauce

Beef Sliders Seasoned, Hand Pattied and Grilled. Finished with
Your Choice of Cheese and Fried Onions

Buffalo Chicken Sliders Grilled Breast of Chicken. Finished with
a Crumbled Bleu Cheese, Tangy Buffalo Sauce, and
Ranch Dressing

ANTIPASTO SALAD STATION

A Gourmet Selection of: Prosciutto Ham, Cappacolla, Genoa
Salami, Assorted Imported Cheeses, Cherry Peppers, Marinated
Artichokes, Roasted Red Peppers, Grilled Vegetables with
Balsamic Vinaigrette, Kalamata Olives, Anchovies, Sliced Rustic
Breads, and Gourmet Crackers

FAJITA STATION

Choice of Marinated Chicken or Beef Grilled and Sliced into
Strips. Served with Guacamole, Salsa, Shredded Monterey Jack
Cheese, Sautéed Onions, Bell Peppers, Sour Cream, and Sliced
Jalapeño Peppers with Soft Tortillas

SHRIMP SCAMPI STATION

Tender Baby Shrimp Sautéed with Garlic, White Wine, and
Lemon Juice. Served with Rice Pilaf

MARTINI MASHED POTATO BAR

Sour Cream and Chive Mashed Potatoes

Served with the Following Toppings: Wild Mushrooms,
Caramelized Onions, Shredded Vermont Cheddar, Bacon Bits,
Rich Bordelaise Sauce, Sour Cream, Chives, and Butter

SATURDAY EVENING RECEPTION 2020 - 21 (A)

5 HOUR GOLD PACKAGE

SOUPS, SALADS AND PASTAS

Select One.

(Select Two, Additional 3.50 pp Inclusive)

SOUPS

**TRADITIONAL WEDDING
SOUP WITH MEATBALLS**

**SHRIMP TOMATO
BASIL BISQUE**

MARYLAND CRAB

CRAB BISQUE

LOBSTER BISQUE

SALADS

ARCADIAN MIX SALAD

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons, and cucumbers. Served with a balsamic vinaigrette dressing

CAESAR SALAD

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, toasted garlic croutons, and tossed in a creamy Caesar dressing

ASIAN CASHEW SALAD

Freshly shaved carrots, red onion, celery, and red peppers. Tossed with napa cabbage, arugula, cashews, and sesame soy vinaigrette

CLASSIC BLEU CHEESE WEDGE

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy fried leeks, and bleu cheese crumbles. Accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle

CITRUS BEET SALAD

Thin sliced red and yellow beets, cucumber ribbons, arugula, feta cheese, blood oranges, and toasted pistachios. Tossed with a citrus vinaigrette

STRAWBERRY AND FETA SALAD

Strawberries and feta cheese tossed in a bed of arugula greens and English cucumbers. Accompanied by garlic boursin crustines and poppy seed dressing

MEDITERRANEAN SALAD

Red peppers, marinated artichokes, tomato wedges, kalamata olives, and Feta cheese. Tossed in an herb vinaigrette atop romaine, arugula and radicchio

PASTAS

SHRIMP AND SCALLOP SCAMPI

Bay scallops and baby shrimp sautéed with garlic, white wine, and lemon juice. Served over angel hair pasta

PENNE POMODORO

Penne pasta, fresh tomato basil sauce, balsamic drizzle, and shaved parmesan reggiano cheese

LOBSTER RAVIOLI

With a tomato blush sauce

RUSTIC TORTELLINI

Classic cheese tortellini, sun-dried tomato pesto cream sauce, cracked peppercorn, and shaved locatelli cheese

ENTRÉES

Choice of 2 Entrée Selections plus Vegetarian Entrée

\$2.50 pp Inclusive Additional Charge for 3 Entrées and Vegetarian Entrée

Due to Fluctuating Market Conditions, All Entrée Items Are Subject to Availability.

HARVEST CHICKEN

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables, and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce

Gold Ballroom \$129 Grand Ballroom \$139

CHICKEN PICCATA

A boneless breast of chicken simmered in a rich veloute. Finished with a light lemon, capers, and white wine cream sauce

Gold Ballroom \$129 Grand Ballroom \$139

SAUTÉED BREAST OF CHICKEN MARSALA

Served with a Kennett Square mushroom marsala demi sauce

Gold Ballroom \$129 Grand Ballroom \$139

CHICKEN NEAPOLITAN

Braised chicken breast filled with prosciutto, sharp provolone, and mild Italian peppers. Finished with a tomato basil and red onion veloute sauce

Gold Ballroom \$129 Grand Ballroom \$139

CHICKEN ROMA

Grilled chicken breast with roasted red peppers and extra sharp provolone. Served on a bed of arugula. Finished with a balsamic reduction

Gold Ballroom \$129 Grand Ballroom \$139

CHICKEN MEDITERRANEAN

Seasoned sautéed breast of chicken served with sautéed spinach, fire roasted red peppers, fresh herbs, and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce

Gold Ballroom \$129 Grand Ballroom \$139

NORTH ATLANTIC SALMON

Simply broiled with our own Mediterranean seasoning blend of fresh lemon juice, olive oil, and oregano. Served with an herb compound butter, roasted leek sauce, or crab piccata sauce

Gold Ballroom \$129 Grand Ballroom \$139

Crab Piccata Sauce +\$2.00 PP Additional

STRIPED BASS

Simply broiled with our own Mediterranean seasoning blend of fresh lemon juice, olive oil, and oregano. Served with an herb compound butter, roasted leek sauce, mango pineapple salsa, or crab piccata sauce

Gold Ballroom \$129 Grand Ballroom \$139

Crab Piccata Sauce +\$2.00 PP Additional

SATURDAY EVENING RECEPTION 2020 - 21 (A)

5 HOUR GOLD PACKAGE

ENTRÉES

Due to fluctuating market conditions, all entree items are subject to availability.

FILLET OF SALMON OR FLOUNDER WITH CRABMEAT IMPERIAL

North Atlantic salmon or flounder served with herb compound butter and housemade crab imperial
Gold Ballroom \$135 Grand Ballroom \$145

BROILED CRAB CAKES

Two housemade jumbo lump crab cakes. Served with a chipotle remoulade
Gold Ballroom \$135 Grand Ballroom \$145

VEAL OSCAR

Veal medallions topped with lump crabmeat and asparagus spears. Finished with béarnaise sauce
Gold Ballroom \$137 Grand Ballroom \$147

CENTER CUT FILET MIGNON

Charbroiled center cut filet. Served with a rich bordelaise sauce, béarnaise sauce, or bleu cheese compound butter
Gold Ballroom 6 oz. \$139 8 oz. \$147
Grand Ballroom 6 oz. \$149 8 oz. \$157

CENTER CUT SIRLOIN

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze
Gold Ballroom \$136 Grand Ballroom \$146

SLOW ROASTED PRIME RIB OF BEEF - AU JUS

Served with horseradish mousse
Gold Ballroom \$138 Grand Ballroom \$148

VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTABELLA NAPOLEON

Oven roasted garden vegetable wellington wrapped in a flaky crust and baked to perfection. Accompanied with grilled vegetables layered with mozzarella cheese and served with a rich roasted red pepper sauce
Gold Ballroom \$131 Grand Ballroom \$141

TENDERLOIN EN CROUTE MENDENHALL

6 oz. center cut of beef tenderloin topped with mushroom duxelle and cheddar cheese, wrapped in puff pastry and baked.
Served with a rich bordelaise sauce
Gold Ballroom \$145 Grand Ballroom \$155

DUETS

CHICKEN PICCANTE/SEAFOOD

Sautéed boneless chicken breast finished with a piccante sauce and served with a choice of a baked stuffed shrimp or a broiled crab cake or North Atlantic salmon or two broiled scallops
Gold Ballroom \$135 Grand Ballroom \$145

CHICKEN EN CROUTE

Lightly seasoned chicken breast served with our famous crab imperial and wrapped in puff pastry. Served with a roasted garlic and white wine Newburg sauce
Gold Ballroom \$133 Grand Ballroom \$143

CENTER CUT FILET/SEAFOOD

6 oz. center cut filet mignon served with béarnaise sauce or a bleu cheese compound butter and a choice of a baked stuffed shrimp or a broiled crab cake or North Atlantic salmon or two broiled scallops
Gold Ballroom \$145 Grand Ballroom \$155

SIRLOIN/SEAFOOD

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze and served with a choice of a baked stuffed shrimp or a broiled crab cake or North Atlantic salmon or two broiled scallops
Gold Ballroom \$141 Grand Ballroom \$151

FILET OSCAR

Center cut filet mignon, topped with lump crabmeat and garnished with asparagus spears. Finished with béarnaise sauce
Gold Ballroom 6 oz. \$146 Grand Ballroom 6 oz. \$156

SURF AND TURF

A broiled cold water lobster tail and a petite 6 oz. center cut filet mignon. Served with a rich bordelaise sauce
Market Price
Please Contact your Sales Manager for Availability and Pricing

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes
Duchess Potato
Garlic and Horseradish Mashed Potatoes
Traditional Mashed Potatoes
Long Grain Wild Rice Pilaf
Double Baked Loaded Stuffed Potatoes

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans Finished with Pinenuts
Broccolini and Baby Carrots
Roasted Brussels Sprouts and Bacon with Extra Virgin Olive Oil

SATURDAY EVENING RECEPTION 2020 - 21 (A)

5 HOUR GOLD PACKAGE

DESSERT BAR

Select One

1.5 Hours

OPTION 1

Fresh Fruit Kabobs Display

Selection of Individual Mini Desserts

Chocolate Mousse in Chocolate Cups | Chocolate-Covered Strawberries | Cannolis | Assorted Cheesecake Pops | Oreo Brownies | Toffee Crunch Blondies | Lemon Crumb Bars | 7 Layer Bars | Meltaway Bars | Luscious Lemon Squares | Apple Crumb Cakes | Chocolate Peanut Butter Stacks | Summer Berry Stacks | Chocolate Chunk Brownies | Raspberry Tango Bars

Cup Cakes

Reese's Peanut Butter | Chocolate on Chocolate | Red Velvet | Vanilla

Mini Dessert Cups

Tiramisu | Raspberry | Lemon | Triple Chocolate

OPTION 2

Mendenhall Inn Signature Sundae Bar

(Attendant \$75.00 Each)

Hand-Spun Chocolate and Vanilla Haagen-Dazs Ice Cream served with Hot Fudge, Caramel Sauce, Whipped Cream, Wet Nuts, Assorted Candy Toppings, Cherries, Sprinkles, and More!

OPTION 3

Flambé Bananas Foster

(Attendant \$75.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur, and Myers Dark Rum. Served over Vanilla Ice Cream

OPTION 4

Flaming Crepe Bar

(Attendant \$75.00 Each)

Featuring our Bananas Foster Crepe, Cannoli Crepe or Guest May Create Their Own Crepe with an Assortment of Fillings Including Bananas, Strawberries, Blueberries, Chocolate Chips, Ricotta, Chocolate Mousse Whipped Cream, Powdered Sugar, and Chocolate, Caramel, and Strawberry Sauce

Add Vanilla Ice Cream \$2.25 Per Person

OPTION 5

Boardwalk Waffle and Ice Cream

(Attendant \$95.00 Each)

Freshly Made Mini Belgian Waffles Served with Vanilla Ice Cream, Whipped Cream, Powdered Sugar, Strawberry, Chocolate, and Caramel Sauce

Add Funnel Cake \$2.00 Per Person

(Offer Both Option 2 and Option 3

Additional \$4.00 Per Person Inclusive)

COFFEE AND TEA BAR

3 Hours

Fresh Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas. Served on Our Beautifully Dressed Coffee Bar.

Bar also Includes Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored Syrups, Cinnamon, Assorted Sugars and Gaufrettes Wafer Cookies.

WEDDING CAKE

Serving Options for Your Custom Wedding Cake

OPTION 1

Cut and Displayed with Your Dessert Bar

OPTION 2

Partially Cut and Displayed with Your Dessert Bar with the Remainder Being Placed in Individual Boxes for Your Guests to Enjoy at Home.

OPTION 3

Entire Cake May Be Cut and Place in Individual Boxes for All Your Guests to Enjoy at Home.

SWEET ENDINGS

Available to enhance your sweet tooth.

Your Dessert Selections Will Be Set Up Buffet Style with Your Coffee Station or Buttered Upon Guest Departure by Our Waitstaff.

Fresh Fruit Kabobs Display 3.50 each Min 50

Selection of Individual Mini Desserts

*Chocolate Mousse in Chocolate Cups 3.50 each (Min of 25)

*Chocolate-Covered Strawberries 2.50 each (Min of 25)

*Large Cannolis 3.50 each (Min of 25)

*Assorted Cheesecake Pops 2.75 each (Priced as an assortment with a min of 50 pieces)

Assortment of Mini Desserts

Oreo Brownies | Toffee Crunch Blondies | Lemon Crumb Bars | 7 Layer Bars | Meltaway Bars | Luscious Lemon Squares | Apple Crumb Cakes | Chocolate Peanut Butter Stacks | Summer Berry Stacks | Chocolate Chunk Brownies | Raspberry Tango Bars 2.75 each (Priced as an assortment with a min of 50 pieces)

Cup Cakes

Reese's Peanut Butter | Chocolate on Chocolate | Red Velvet | Vanilla 2.75 each (Priced as an assortment with a min of 50 pieces)

Mini Dessert Cups

Tiramisu | Raspberry | Lemon | Triple Chocolate 2.50 each (Priced as an assortment with a min of 50 pieces)

Selection of Desserts

Set Up Buffet Style

Min 25 pieces 5.50 each

Tiramisu Kahlua soaked cake, layered with sweet marscapone cheese and cocoa powder

Peanut Butter Bombe A chocolate candy bar bottom topped with peanut butter ganache and a mound of chocolate mousse. Finished in a blanket of chocolate ganache, chopped peanuts and peanut butter sauce (gluten free)

Chocolate Dome A rich chocolate cake, filled with white chocolate and dark chocolate mousse. Covered in chocolate ganache and surrounded by white chocolate flakes

Lawlers N.Y. Colossal Cheesecake Extra thick portion served with fresh strawberries, whipped cream, powdered sugar, and raspberry coulis

SATURDAY EVENING RECEPTION 2020 - 21 (A)

5 HOUR PLATINUM PACKAGE

See Page 2 for Friday Evening, Saturday Afternoon, and Sunday Evening Discounts

BAR SERVICES

(See Beverage Selections Page)

5 Hour Super Premium Open Bar

Bar Closes During Introductions

Signature Drink for your *Special Day*

CHAMPAGNE/WINE SERVICES

Champagne Toast

Merlot and Chardonnay Served
Throughout Dinner

MENDENHALL PLATINUM BUFFET HORS D'OEUVRES

International and Domestic Cheeses with Assorted Crackers
and Flat Breads

Assortment of Grilled Vegetables Drizzled with Balsamic
Warm Spinach and Artichoke Dip Served with Garlic Toast Points
Pesto, Tomato, Crab, and Locatelli Bruschetta

CHILLED SEAFOOD BAR

Crab Claws, Assorted Smoked Fishes, Peel and Eat Shrimp,
Lobster Salad, and Chilled Lemon Infused New Zealand Mussels
with Sweet Chili Mousse. Served around a custom
one block ice carving.

BUTLERED HOT HORS D'OEUVRES

Unlimited

SEAFOOD

Shrimp and Vegetable Spring Rolls

Clams Casino

Cozy Shrimp

Scallops Wrapped in Bacon

Stuffed Mushrooms with Crabmeat

Ahi Tuna Skewers with Wasabi Cream

BEEF

New Zealand Rack of Lamb with Mint Demi Glaze

Tenderloin of Beef Served on Crostini with Horseradish Sauce

Cocktail Franks En Croute

Beef and Mushroom Crowns

Spicy Beef Pockets

Cheesesteak Spring Rolls

CHICKEN

Mini Chicken Cordon Bleus

Sesame Chicken Skewers

Chicken Wontons

VEGETARIAN

Spanakopita in Filo

Raspberry Brie Filo

Crispy Spinach Turnovers

Four Cheese Puffs

Hors D'oeuvres Subject To Change

ACTION STATIONS

Select Two,
Includes Attendant.

CRABCAKE STATION

Lump Crabmeat Moistened with Mendenhall's Signature Blend
of Herbs and Seasonings Pan Seared to Order and Served with
Cocktail and Tartar Sauce

SOUTH OF THE BORDER STATION

Choice of One -

Blackened Baja Fish Soft Shell Tacos Lightly Blackened Mahi
Mahi. Served Over Shredded Lettuce and Finished with
Mango Pineapple Salsa

BBQ Pulled Pork Soft Shell Tacos Slow Roasted BBQ Pulled
Pork. Served with Country Cole Slaw and Topped with
Monterey Jack Cheddar Cheese Blend and Frizzled Onions

SLIDER STATION

Choice of One -

BBQ Sliders Seasoned Pork Pulled Off the Bone Then Simmered
in BBQ Sauce, Finished with Red Cabbage Slaw

Crab Cake Sliders Mini Crab Cakes Made with Our Award
Winning Crab Imperial and Finished with Remoulade Sauce

Beef Sliders Seasoned, Hand Pattied and Grilled. Finished with
Your Choice of Cheese and Fried Onions

Buffalo Chicken Sliders Grilled Breast of Chicken. Finished with
a Crumbled Bleu Cheese, Tangy Buffalo Sauce, and
Ranch Dressing

ANTIPASTO SALAD STATION

A Gourmet Selection of: Prosciutto Ham, Cappacolla, Genoa
Salami, Assorted Imported Cheeses, Cherry Peppers, Marinated
Artichokes, Roasted Red Peppers, Grilled Vegetables with
Balsamic Vinaigrette, Kalamata Olives, Anchovies, Sliced Rustic
Breads, and Gourmet Crackers

FAJITA STATION

Choice of Marinated Chicken or Beef Grilled and Sliced into
Strips. Served with Guacamole, Salsa, Shredded Monterey Jack
Cheese, Sautéed Onions, Bell Peppers, Sour Cream, and Sliced
Jalapeño Peppers with Soft Tortillas

SHRIMP SCAMPI STATION

Tender Baby Shrimp Sautéed with Garlic, White Wine and
Lemon Juice, Served with Rice Pilaf

MARTINI MASHED POTATO BAR

Sour Cream and Chive Mashed Potatoes

Served with the Following Toppings: Wild Mushrooms,
Caramelized Onions, Shredded Vermont Cheddar, Bacon Bits,
Rich Bordelaise Sauce, Sour Cream, Chives, and Butter

SATURDAY EVENING RECEPTION 2020 - 21 (A)

5 HOUR PLATINUM PACKAGE

SOUPS, SALADS AND PASTAS

Select Two

SOUPS

TRADITIONAL WEDDING SOUP WITH MEATBALLS

SHRIMP TOMATO BASIL BISQUE

MARYLAND CRAB

CRAB BISQUE

LOBSTER BISQUE

SALADS

ARCADIAN MIX SALAD

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons, and cucumbers. Served with a balsamic vinaigrette dressing

CAESAR SALAD

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, toasted garlic croutons, and tossed in a creamy Caesar dressing

ASIAN CASHEW SALAD

Freshly shaved carrots, red onion, celery, and red pepper, tossed with napa cabbage, arugula, cashews, and sesame soy vinaigrette

CLASSIC BLEU CHEESE WEDGE

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy fried leeks, and bleu cheese crumbles. Accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle

CITRUS BEET SALAD

Thin sliced red and yellow beets, cucumber ribbons, arugula, feta cheese, blood oranges, and toasted pistachios. Tossed with a citrus vinaigrette

STRAWBERRY AND FETA SALAD

Strawberries and feta cheese tossed in a bed of arugula greens and English cucumbers. Accompanied by garlic boursin crustines and poppy seed dressing

MEDITERRANEAN SALAD

Red peppers, marinated artichokes, tomato wedges, kalamata olives, and feta cheese. Tossed in an herb vinaigrette atop romaine, arugula and radicchio

PASTAS

SHRIMP AND SCALLOP SCAMPI

Bay scallops and baby shrimp sautéed with garlic, white wine, and lemon juice. Served over angel hair pasta

PENNE POMODORO

Penne pasta, fresh tomato basil sauce, balsamic drizzle, and shaved parmesan reggiano cheese

LOBSTER RAVIOLI

With a tomato blush sauce

RUSTIC TORTELLINI

Classic cheese tortellini, sun-dried tomato pesto cream sauce, cracked peppercorn, and shaved locatelli cheese

ENTRÉES

Choice of 2 Entrée Selections plus Vegetarian Entrée.

\$2.50 pp Inclusive Additional Cost for 3 Entrée Selections and Vegetarian Entrée.

Due to Fluctuating Market Conditions, All Entrée Items Are Subject to Availability.

HARVEST CHICKEN

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables, and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce

Gold Ballroom \$154 Grand Ballroom \$164

CHICKEN PICCATA

A boneless breast of chicken simmered in a rich veloute. Finished with a light lemon, capers, and white wine cream sauce

Gold Ballroom \$154 Grand Ballroom \$164

SAUTÉED BREAST OF CHICKEN MARSALA

Served with a Kennett Square mushroom marsala demi sauce

Gold Ballroom \$154 Grand Ballroom \$164

CHICKEN NEAPOLITAN

Braised chicken breast filled with prosciutto, sharp provolone, and mild Italian peppers. Finished with a tomato basil and red onion veloute sauce

Gold Ballroom \$154 Grand Ballroom \$164

CHICKEN ROMA

Grilled chicken breast with roasted red peppers and extra sharp provolone. Served on a bed of arugula and finished with a balsamic reduction

Gold Ballroom \$154 Grand Ballroom \$164

CHICKEN MEDITERRANEAN

Seasoned sautéed breast of chicken served with sautéed spinach, fire roasted red peppers, fresh herbs, and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce

Gold Ballroom \$154 Grand Ballroom \$164

NORTH ATLANTIC SALMON

Simply broiled with our own Mediterranean seasoning blend of fresh lemon juice, olive oil, and oregano. Served with an herb compound butter, roasted leek sauce, or crab piccata sauce

Gold Ballroom \$154 Grand Ballroom \$164

Crab Piccata Sauce +\$2.00 PP Additional

STRIPED BASS

Simply broiled with our own Mediterranean seasoning blend of fresh lemon juice, olive oil, and oregano. Served with an herb compound butter, roasted leek sauce, mango pineapple salsa, or crab piccata sauce

Gold Ballroom \$154 Grand Ballroom \$164

Crab Piccata Sauce +\$2.00 PP Additional

SATURDAY EVENING RECEPTION 2020 - 21 (A)

5 HOUR PLATINUM PACKAGE

ENTRÉES

Due to fluctuating market conditions, all entree items are subject to availability.

FILLET OF SALMON OR FLOUNDER WITH CRABMEAT IMPERIAL

North Atlantic salmon or flounder. Served with herb compound butter and housemade crab imperial
Gold Ballroom \$160 Grand Ballroom \$170

BROILED CRAB CAKES

Two housemade jumbo lump crab cakes. Served with a chipotle remoulade
Gold Ballroom \$160 Grand Ballroom \$170

VEAL OSCAR

Veal medallions topped with lump crabmeat and asparagus spears. Finished with béarnaise sauce
Gold Ballroom \$162 Grand Ballroom \$172

CENTER CUT FILET MIGNON

Charbroiled center cut filet, served with a rich bordelaise sauce, béarnaise sauce, or bleu cheese compound butter
Gold Ballroom 6 oz. \$164 8 oz. \$172
Grand Ballroom 6 oz. \$174 8 oz. \$182

CENTER CUT SIRLOIN

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze
Gold Ballroom \$159 Grand Ballroom \$169

SLOW ROASTED PRIME RIB OF BEEF - AU JUS

Served with horseradish mousse
Gold Ballroom \$161 Grand Ballroom \$171

VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTABELLA NAPOLEON

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection. Accompanied with grilled vegetables layered with mozzarella cheese and served with a rich roasted red pepper sauce
Gold Ballroom \$156 Grand Ballroom \$166

TENDERLOIN EN CROUTE MENDENHALL

6 oz. center cut of beef tenderloin topped with mushroom duxelle and cheddar cheese, wrapped in puff pastry and baked.
Served with a rich bordelaise sauce
Gold Ballroom \$170 Grand Ballroom \$180

DUETS

CHICKEN PICCANTE/SEAFOOD

Sautéed boneless chicken breast finished with a piccante sauce and served with a choice of a baked stuffed shrimp or a broiled crab cake or North Atlantic salmon or two broiled scallops
Gold Ballroom \$160 Grand Ballroom \$170

CHICKEN EN CROUTE

Lightly seasoned chicken breast served with our famous crab imperial and wrapped in puff pastry. Served with a roasted garlic and white wine Newburg sauce
Gold Ballroom \$158 Grand Ballroom \$168

CENTER CUT FILET/SEAFOOD

6 oz. center cut filet mignon served with béarnaise sauce or a bleu cheese compound butter and a choice of a baked stuffed shrimp or a broiled crab cake or North Atlantic salmon or two broiled scallops
Gold Ballroom \$170 Grand Ballroom \$180

SIRLOIN/SEAFOOD

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze and served with a choice of a baked stuffed shrimp or a broiled crab cake or North Atlantic salmon or two broiled scallops
Gold Ballroom \$166 Grand Ballroom \$176

FILET OSCAR

Center cut filet mignon, topped with lump crabmeat, and garnished with asparagus spears. Finished with béarnaise sauce
Gold Ballroom 6 oz. \$171 Grand Ballroom 6 oz. \$181

SURF AND TURF

A broiled cold water lobster tail and a petite 6 oz. center cut filet mignon served with a rich bordelaise sauce
Market Price

Please Contact your Sales Manager for Availability and Pricing

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes
Duchess Potato
Garlic and Horseradish Mashed Potatoes
Traditional Mashed Potatoes
Long Grain Wild Rice Pilaf
Double Baked Loaded Stuffed Potatoes

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter
Steamed Fresh Medley of Seasonal Vegetables
Italian Style Green Beans Finished with Pinenuts
Broccolini and Baby Carrots
Roasted Brussels Sprouts and Bacon with Extra Virgin Olive Oil

SATURDAY EVENING RECEPTION 2020 - 21 (A)

5 HOUR PLATINUM PACKAGE

DESSERT BAR

1.5 Hours

Fresh Fruit Kabobs Display

Selection of Individual Mini Desserts

Chocolate Mousse in Chocolate Cups |
Chocolate-Covered Strawberries | Cannolis |
Assorted Cheesecake Pops | Oreo Brownies |
Toffee Crunch Blondies | Lemon Crumb Bars | 7 Layer Bars |
Meltaway Bars | Luscious Lemon Squares | Apple Crumb Cakes |
Chocolate Peanut Butter Stacks | Summer Berry Stacks |
Chocolate Chunk Brownies | Raspberry Tango Bars

Cup Cakes

Reese's Peanut Butter | Chocolate on Chocolate |
Red Velvet | Vanilla

Mini Dessert Cups

Tiramisu | Raspberry | Lemon | Triple Chocolate

COFFEE AND TEA BAR

3 Hours

Fresh Brewed Coffee, Decaffeinated Coffee, and a
Selection of Herbal Teas, Served on Our Beautifully
Dressed Coffee Bar. Bar also Includes
Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate,
Non-Alcoholic Flavored Syrups,
Cinnamon, Assorted Sugars
and Gaufrettes Wafer Cookies.

FLAMBÉ

INTERNATIONAL COFFEE'S

1 Hour

(Attendant \$95.00 Each)

Irish Coffee

Irish Whiskey and Kahlua

Mendenhall Coffee

Grand Marnier and Kahlua

Keoke Coffee

Brandy and Kahlua

CAKE TINI BAR

Your custom appointed wedding cake will be sliced and served in a chilled martini glass along with Fresh Berries, Whipped Cream, Powdered Sugar, Raspberry, Chocolate, and Caramel Sauce to enhance your cake's flavor.

DESSERT ACTION STATION

Select One

1.5 Hours

OPTION 1

Flambé Bananas Foster

(Attendant \$75.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur
and Myers Dark Rum Served Over Vanilla Ice Cream

OPTION 2

Mendenhall Inn Signature Sundae Bar

(Attendant \$75.00 Each)

Hand-Spun Chocolate and Vanilla Haagen-Dazs
Ice Cream served with Hot Fudge, Caramel Sauce,
Whipped Cream, Wet Nuts, Assorted Candy Toppings,
Cherries, Sprinkles, and More!

OPTION 3

Flaming Crepe Bar

(Attendant \$75.00 Each)

Featuring our Bananas Foster Crepe, Cannoli Crepe
or Guest May Create Their Own Crepe with an
Assortment of Fillings Including Bananas, Strawberries,
Blueberries, Chocolate Chips, Ricotta, Chocolate Mousse
Whipped Cream, Powdered Sugar, and Chocolate,
Caramel, and Strawberry Sauce
Add Vanilla Ice Cream \$2.25 Per Person

OPTION 4

Boardwalk Waffle and Ice Cream

(Attendant \$95.00 Each)

Freshly Made Mini Belgian Waffles Served with
Vanilla Ice Cream, Whipped Cream, Powdered Sugar,
Strawberry, Chocolate and Caramel Sauce
Add Funnel Cake \$2.00 Per Person

(Offer Both Option 1 and Option 2
Additional \$4.00 Per Person Inclusive)

Attendant fees and above subject to 6% sales tax and 20% service charge

2020 - 21 (A) MENDENHALL REHEARSAL DINNER PACKAGE

Minimum 30 Guests

All Prices Subject to 6% Sales Tax and 20% Service Charge.

Entree Counts Due 3 Days Prior to Function

Choice of Three Entrées. Fourth Entrée Choice +1.50 Per Person

\$59.00 Per Person

One Hour Premium Open Bar

One Wine Pouring

BAR SERVICES

(See Beverage Selections Page)

One Hour Premium

Additional Bar Service \$8.00 Per Hour/Person

WINE

Chardonnay and Merlot – Served with Dinner

HORS D'OEUVRES

BUFFET HORS D'OEUVRES

International and Domestic Cheeses with Assorted Crackers and Flat Breads.

Assortment of Grilled Vegetables Drizzled with Balsamic,

Tomato and Basil Bruschetta with Crostini.

ADDITIONAL BUTLERED HOT HORS D'OEUVRES

1 Piece Per Person

Mendenhall Inn Crab Balls Served with Cocktail Dipping Sauce, Mini Chicken Cordon Bleus, Clams Casino, Chicken Wontons

SOUPS AND SALADS

Select One. Select Two Additional \$5.00 Per Person

SOUPS

WILD MUSHROOM BISQUE

MARYLAND CRAB BISQUE

NEW ENGLAND CLAM CHOWDER

TRADITIONAL WEDDING SOUP WITH MEATBALLS

SHRIMP TOMATO BASIL BISQUE

SALADS

ARCADIAN MIX SALAD

Romaine and arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons, and cucumbers. Served with a balsamic vinaigrette dressing

CAESAR SALAD

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, and toasted garlic croutons. Tossed in a creamy Caesar dressing

ASIAN CASHEW SALAD

Freshly shaved carrots, red onion, celery, and red peppers. Tossed with napa cabbage, arugula, cashews, and sesame soy vinaigrette

CLASSIC BLEU CHEESE WEDGE

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy fried leeks, and bleu cheese crumbles. Accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle

CITRUS BEET SALAD

Thin sliced red and yellow beets, cucumber ribbons, arugula, feta cheese, blood oranges, and toasted pistachios. Tossed with a citrus vinaigrette

STRAWBERRY AND FETA SALAD

Strawberries and feta cheese tossed in a bed of arugula greens and English cucumbers. Accompanied by garlic boursin crustines and poppy seed dressing

MEDITERRANEAN SALAD

Red peppers, marinated artichokes, tomato wedges, kalamata olives, and feta cheese. Tossed in an herb vinaigrette atop romaine, arugula and radicchio

2020 - 21 (A) MENDENHALL REHEARSAL DINNER PACKAGE

ENTRÉES

Prices Are Subject to Change for Rehearsal Dinner Only

Choice of Three Entrée Selections

Add Fourth Entrée Choice +\$1.50 Per Person

Final Entrée Count Due to Sales Office 3 Business Days Prior

Due to fluctuating market conditions, all entrée items are subject to availability.

HARVEST CHICKEN

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables, and sweet Italian sausage, baked to perfection and served with a rich chicken supreme sauce

CHICKEN PICCATA

A boneless breast of chicken simmered in a rich veloute. Finished with a light lemon, capers and white wine cream sauce

CHICKEN MARSALA

Finished with a Kennett Square mushroom marsala demi sauce

CHICKEN NEAPOLITAN

Braised chicken breast filled with prosciutto, sharp provolone, and mild Italian peppers finished with a tomato basil and red onion veloute sauce

CENTER CUT SIRLOIN

Center cut sirloin finished with a sundried tomato and wild mushroom cabernet demi glaze

SLOW ROASTED PRIME RIB OF BEEF - AU JUS

Served with horseradish mousse

6 OZ CENTER CUT FILET

Charbroiled center cut filet. Served with a rich bordelaise sauce, bernaïse sauce, or bleu cheese compound butter

\$9.00 pp Additional

VEGETARIAN ENTRÉE - GARDEN VEGETABLE WELLINGTON ACCOMPANIED WITH PORTABELLA NAPOLEON

Oven roasted garden vegetable wellington wrapped in a flaky crust baked to perfection. Accompanied with grilled vegetables layered with mozzarella cheese and served with a rich roasted red pepper sauce

CHICKEN ROMA

Grilled chicken breast with roasted red peppers and extra sharp provolone. Served on a bed of arugula and finished with a balsamic reduction

CHICKEN MEDITERRANEAN

Seasoned grilled breast of chicken topped with sautéed spinach, fire roasted red peppers, fresh herbs, and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce

STRIPED BASS

Simply broiled with our own Mediterranean seasoning blend of fresh lemon juice, olive oil, and oregano. Served with an herb compound butter, roasted leek sauce, mango pineapple salsa, or crab piccata sauce

Crab Piccata Sauce +\$2.00 PP Additional

FILLET OF SALMON OR FLOUNDER WITH CRABMEAT IMPERIAL

North Atlantic salmon or flounder. Served with herb compound butter and housemade crab imperial

STUFFED SHRIMP

Two shrimp stuffed with our housemade lump crabmeat imperial served with a lemon butter sauce

BROILED CRAB CAKES

Two housemade lump crab cakes. Served with a chipotle remoulade

DUETS

CHICKEN PICCANTE/SEAFOOD

Sautéed boneless chicken breast finished with a piccante sauce and served with (select one) a baked stuffed shrimp or a broiled crab cake or North Atlantic salmon

Substitute 8oz. Sirloin for Chicken \$6.00 pp Additional

Substitute 6oz Center Cut Filet Mignon for Chicken \$9.00 pp Additional

ACCOMPANIMENTS

Fresh Baked Rolls and Butter

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes

Duchess Potato

Asiago or Garlic and Horseradish Mashed Potatoes

Traditional Mashed Potatoes

Long Grain Wild Rice Pilaf

Double Baked Loaded Stuffed Potatoes

VEGETABLE

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter

Steamed Fresh Medley of Seasonal Vegetables

Italian Style Green Beans Finished with Pinenuts

Broccolini and Baby Carrots

Roasted Brussels Sprouts and Bacon with Extra Virgin Olive Oil

2020 - 21 (A) MENDENHALL REHEARSAL DINNER PACKAGE

COFFEE

Served with Freshly Brewed 100% Columbian Coffee, Decaffeinated Coffee, and Herbal Teas

DESSERTS

SELECT ONE

NY CHEESECAKE

Served with Fresh Strawberries, Whipped Cream, Powdered Sugar
and Raspberry Coulis

TIRAMISU

Kahlua Soaked Cake, Layered with Mascarpone Cheese
and Cocoa Powder

PEANUT BUTTER BOMBE

A Chocolate Candy Bar Bottom, Topped with a Layer of Peanut Butter Ganache
and a Mound of Chocolate Mousse

TRIPLE CHOCOLATE CHARLOTTE

Layered Dark, White, and Milk Chocolate Mousse
Topped with a Chocolate Ganache

ENHANCE YOUR DESSERT EXPERIENCE

FLAMBÉ BANANAS FOSTER

(Attendent \$95.00 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur, and Myers Dark Rum
Served Over Vanilla Ice Cream

\$5.00 Additional Per Person. Replaces Plated Dessert Option Above

ASSORTMENT OF FRESHLY GOURMET MADE MINI DESSERTS

Oreo Brownies | Toffee Crunch Blondies | Lemon Crumb Bars | 7 Layer Bars |
Meltaway Bars | Luscious Lemon Squares | Apple Crumb Cakes | Chocolate Peanut Butter Stacks |
Summer Berry Stacks | Chocolate Chunk Brownies | Raspberry Tango Bars

Above Includes Powdered Sugar and Fresh Whipped Cream

\$9.00 Additional Per Person (With Plated Dessert Choice Listed Above)

\$5.00 Additional Per Person to Replace Plated Dessert Listed Above

2020 - 21 (A) MENDENHALL REHEARSAL DINNER PACKAGE - BUFFET PACKAGE #2

Prices Are Subject to Change for Rehearsal Dinner Only
Minimum 35 Guests
All Prices Subject to 6% Sales Tax and 20% Service Charge.

PACKAGE 2

One Hour Open Bar Premium Beer, Wine, Soda
\$43.00 Per Person

Tab Bar/Cash Bar
Bartender Fee \$135.00
Plus Tax and Service Charge
\$34.00 Per Person

One Hour Premium Open Bar
\$47.00 Per Person

Additional Bar Service
Beer/Wine/Soda \$7.00 Per Hour/Person
Open Bar \$10.00 Per Hour/Person

LITTLE ITALY BUFFET

Caesar Salad
Roasted Vegetable Antipasto
Meatballs
Chicken Parmesan
Italian Roast Pork Loin Served with Roasted Red Peppers
Cheese Ravioli
Italian Green Beans with Pine Nuts
Philadelphia Baked Rolls
Tiramisu
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Tea

PHILADELPHIA BUFFET

Philly's Original Cheesesteaks
Italian Hoagies
Philly-Made Sweet Italian Sausages Topped with a
Roasted Sweet Pepper and Pomedori Sauce
Philadelphia Baked Rolls
Caesar Salad
Fresh Fruit Salad
Fresh Mozzarella and Tomato Salad
Individual Bags of Kettle Potato Chips
Mini Chocolate Chip Italian Cannolis
Freshly Brewed Coffee, Decaffeinated Coffee, and Herbal Tea

2020 - 21 (A) MENDENHALL REHEARSAL DINNER PACKAGE - BUFFET PACKAGE #2

LONGWOOD BUFFET

CHOICE OF ONE SALAD

Mixed Field Greens or Caesar Salad

ENTREE SELECTIONS

Select Two - Add Third Entrée for \$5.00 Per Person Inclusive

CHICKEN MEDITERRANEAN - Spinach, Roasted Peppers, Feta Cheese

CHICKEN SALTIMBOCCA - Prosciutto, Spinach, Roasted Peppers, Smoked Mozzarella

CHICKEN ROMA - Roasted Peppers, Sharp Provolone Cheese

TERIYAKI SALMON - With Teriyaki Pineapple Glaze

BROILED CRAB CAKES - Citrus Cocktail Sauce

LONDON BROIL - Mushroom Bordelaise

BEEF JARDINIÈRE - Eye Round with Vegetables and Beef Au Jus

ROASTED PORK LOIN - Roasted Peppers and Pork Au Jus

ROAST TURKEY BREAST - Velouté and Sundried Cranberry Sauce

PORTABELLA NAPOLEON

TRI-COLOR TORTELLINI FLORENTINE - Red Basil Tomato or White Alfredo Sauce

SPINACH AND CHEESE RAVIOLI - Pomodoro Sauce

FETTUCCINE ALFREDO WITH ASPARAGUS (Add Shrimp \$2.00 Additional)

SEAFOOD NEWBURG - Baby Shrimp and Scallops with Sherry Cream Sauce

STARCH

Select One

Parmesan Roasted Yukon Gold Potatoes

Garlic and Horseradish Mashed Potatoes

Asiago Mashed Potatoes

Long Grain Wild Rice Pilaf

Saffron Rice

VEGETABLES

Select One

Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter

Steamed Fresh Medley of Seasonal Vegetables

Italian Style Green Beans Finished with Pinenuts

Broccolini and Baby Carrots

Roasted Brussels Sprouts with Bacon and Extra Virgin Olive Oil

Assorted Fresh Baked Rolls

Assorted Mini Desserts

100% Columbian Coffee, Decaffeinated Coffee, and Herbal Tea

HOTEL ROOM 2020 - 21 (A)

For Wedding Receptions and Rehearsal Dinners Held at the Mendenhall Inn:

Seasonal Discounted Rates Available

We Recommend Reserving Hotel Rooms when your Wedding Reception is booked.

Hotel will gladly increase the block only when the first 10 rooms are assigned and individually guaranteed and if hotel availability permits.

Rate Includes Complimentary Full Hot Breakfast and Deluxe Continental Breakfast.

After the Wedding hotel room block is released, reservations are accepted over the phone at standard hotel rack rate based on availability.

Check - In 4:00 p.m.

Check - Out 11:00 a.m.

Rates are based on double occupancy

All prices are exclusive of 6% Pennsylvania Sales Tax

3% County Tax

ADDITIONAL HOTEL ACCOMMODATIONS

(Shuttle Service Available)

Best Western Plus Concordville (610) 358-9400

VENDOR SUGGESTIONS 2020 - 21

MENDENHALL INN'S PREFERRED ENTERTAINMENT VENDORS WHEN WE ARE HOLDING OUR OWN EVENTS:

SCHAFFER SOUND PRODUCTIONS

Disc Jockey's and Productions

www.sspdj.com

610-627-5900

BRANDYWINE VALLEY TALENT

Featuring "Jelly Roll" and "Midnight Hour" Bands

www.bvtlive.com

610-358-9010

CIVIL WEDDING CEREMONIES

Journeys of the Heart	215-663-8980
Theresa M. Agostinelli	610-656-1424
Reverend Norman Viss	215-586-1673
Reverend Patrick Downes	302-239-2100

PHOTOGRAPHERS

MLR Images	610-308-3828
Filippone Photography	610-604-0688
Walter M. Faust	610-622-2200
Foschi	302-529-1339
DiPietro Photography	610-328-9706
Pat Robinson Photography	302-897-7287
Tessa Marie Images	215-460-7040
Morby Photography	610-715-5462
Jana Bannan	302-743-6291
Christopher Vitale Photography	610-453-0308

VIDEOGRAPHERS

Allure Films	610-789-8433
Bob Hogan Productions	484-571-8590
PGP Wedding Films	302-379-4906

LIMOUSINE SERVICE

Great American Trolley Co.	800-4-TROLLY
Ace Limousine	610-494-6545
Buker Limousine	302-234-7600
Delaware Express	302-454-7800

SALONS

Currie Salon and Spa	610-455-0906
Joseph Anthony Hair Salon	610-459-4663
Salon Secrets	610-444-0605
Calista Grand Salon and Spa	610-399-6677
Nicholas castaldi's "The Salon"	610-388-0670
Katheryn Hope, Stylist/Hair & Makeup	610-513-6999
Hair Trends	610-459-5901
Katherine Davoine	484-326-1483

FORMAL WEAR

Iacobucci Formal Wear	484-840-8900
Sagets Formal Wear	610-259-3251

FLORISTS

Ways Florist	610-444-3841
Matlack Florist	610-431-3077
Blue Sky Florals	302-530-6774
Marcus Hook	610-485-3281
Blue Moon Florist	610-873-7900

INVITATIONS/CALLIGRAPHY

Lorraine Crawford	267-CAL-LIG1
"I DO" Invitations	610-804-2420

BAKERY

The Master's Baker	610-436-9888
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DESIGNER TABLE LINEN/CHAIR COVER

Party Rental LTD	201-727-4706
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PIPE AND DRAPE

EBE Entertainment	215-634-7700
Light My Event	609-929-2288
Eventions Productions	610-485-5900
On Q Productions	610-494-5667

DISC JOCKEY SERVICES

Tom Barrett	610-459-8888
Schaffer Sound Productions	610-627-5900
Signature DJ's	610-825-6161
DJ Sound and Lighting	610-586-6560
Silver Sounds Disc Jockeys	800-TALENTS
David Zeidman Entertainment	610-527-2833
VIP DJ Entertainment	610-384-3805
DJ Perry Angelozzi	610-405-8940

LIVE ENTERTAINMENT

Brandywine Valley Talent	610-358-9010
Representing: Jellyroll, City Rhythm, Deja Blue, Midnight Hour, Big Ric Rising Band, Strangers, Back2Ufe, All About Me Band, Dynamic Ground, Sid Miller Dance Band	

GOBO/MONOGRAM AND UPLIGHTING

Synergetics	215-633-1200
Schaffer Sound Productions	610-627-5900

PHOTO BOOTH

Bette's Bounces	610-358-4772
Brandywine Valley Talent	610-358-9010
Make a Memory - Joanne Hewlett	302-731-4140
Wilmington Photobooth Company	302-388-3619