



Discover the historic Glasbern Inn

Nestled on 150 acres in the rolling hills of Eastern Pennsylvania, Glasbern Inn is the perfect destination for your exclusive wedding. Whether you are dreaming of picturesque ponds, century old trees, or hillside pastures being the backdrop for your special day, we invite you to celebrate with us. Come experience our culinary excellence featuring farm to table offerings paired with our exceptional service. Choose from a private indoor or outdoor ceremony space and then dance the night away in our elegant Grand Lodge or intimate Glasloft. Offering luxury cottages and elegant rooms for your guests to stay the night, they are sure to be enchanted from the moment they arrive for your wedding weekend. When planning your wedding with our expert team of professionals, all there is for you to do is arrive and relax while we orchestrate the wedding of your dreams. We look forward to hosting you and your loved ones.



WEDDING OVERVIEW

All Reception Packages Are 5 Hours in Duration and Include:

Cocktail Hour Selections
Champagne Toast
Open Bar
Ivory Linens
Ivory Napkins
China & Glassware
Cake Cutting
Room Rental
Special Room Rates for Overnight Guests
Set Up & Clean Up
Dedicated Maitre D'
Complimentary Wedding Suite
Complimentary Tasting Six Months Prior to Your Wedding





AN INTIMATE OCCASION

\$199

Cocktail Hour to Include Choice of Six Butler Passed Hors D'oeuvres Along with Vegetable Crudite & Cheese Display Featuring Locally Sourced Cheeses, Nuts, Seasonal Dips & Crackers

Cocktail Franks en Croute
Beef Tenderloin on Crostini with Grain Mustard Creme Fraiche & Micro Basil Gremolata
Peach BBQ Brisket Wrapped in Applewood Bacon
Korean BBQ Chicken Satay
Bay Scallop Crudo with Citrus, Nastirshin Petals
Shrimp & Shishito Satay with Sweet Soy & Ginger
Seared Lump Crab Cakes with Black Pepper Lemon Aioli
Tuna Tartare with Miso, Cucumber, Cilantro, Lime
Kale & Vegetable Potstickers
Vegetable Pakora
Pear & Brie Phyllo Purse
Beet & Citrus Satay with Miso Mustard Vinaigrette
Mushroom & Brie Tarts with Chive
Shiitake Mushroom & Vegetable Spring Roll
Potato & Scallion Cake, Creme Fraiche & Chives
Tomato & Basil Bruschetta
Caprese Skewers
Duck Confit Spring Roll

Choice of Salad

Glasbern Field Greens Salad | Gorgonzola, Dried Cherries, Candied Walnuts, Cider Vinaigrette
Baby Arugula Salad | Goat Cheese, Marcona Almonds, Sherry Vinaigrette
Bibb & Oakleaf Lettuce Salad | Shaved Gruyere, Citrus Vinaigrette

Choice of Two Entrees Plus One Vegetarian

All Entrees Served with Seasonal Vegetables & Choice of Buttermilk Whipped Potatoes,
Herb Roasted Fingerling Potatoes, or Roasted Red Skinned Potatoes
Slow Roasted Bay of Fundy Salmon | Lemon ver jus Emulsion or Grain Mustard Cream
Thyme Roasted European Chicken Breast | Thyme jus, Porcini Emulsion, Basil Pistou
Pork Loin | Grain Mustard Demi-Glace or Port Wine Reduction
Filet Mignon | Cabernet Demi-Glace (\$8 supplement)
Tournedos of Beef | Balsamic Reduction or Cabernet Demi-Glace
Mahi Mahi | Fennel Saffron Lobster Butter (\$8 supplement)
Roasted Beet 'Steak' | Kale, Beech Mushrooms, Miso



AN ELEGANT EVENING

\$ 2 0 9

Cocktail Hour to Include Choice of Six Butler Passed Hors D'oeuvres Along with Vegetable Crudite & Cheese Display Featuring Locally Sourced Cheeses, Nuts, Seasonal Dips & Crackers

Cocktail Franks en Croute
Beef Tenderloin on Crostini with Grain Mustard Creme Fraiche & Micro Basil Gremolata
Peach BBQ Brisket Wrapped in Applewood Bacon
Korean BBQ Chicken Satay
Bay Scallop Crudo with Citrus, Nastirshin Petals
Shrimp & Shishito Satay with Sweet Soy & Ginger
Seared Lump Crab Cakes with Black Pepper Lemon Aioli
Tuna Tartare with Miso, Cucumber, Cilantro, Lime
Kale & Vegetable Potstickers
Vegetable Pakora
Pear & Brie Phyllo Purse
Beet & Citrus Satay with Miso Mustard Vinaigrette
Mushroom & Brie Tarts with Chive
Shiitake Mushroom & Vegetable Spring Roll
Potato & Scallion Cake, Creme Fraiche & Chives
Tomato & Basil Bruschetta
Caprese Skewers
Duck Confit Spring Roll

Choice of First Course

Orecchiette, Fennel Sausage, Roasted Tomato, Swiss Chard, Black Pepper Parmesan Cream
Goat Cheese Mushroom Ravioli, Porcini Emulsion, Herb Salad
Seared Sea Scallop, Brioche, Truffle Oil, Watercress

Choice of Salad

Glasbern Field Greens Salad | Gorgonzola, Dried Cherries, Candied Walnuts, Cider Vinaigrette
Baby Arugula Salad | Goat Cheese, Marcona Almonds, Sherry Vinaigrette
Bibb & Oakleaf Lettuce Salad | Shaved Gruyere, Citrus Vinaigrette

Choice of Two Entrees Plus One Vegetarian

All Entrees Served with Seasonal Vegetables & Choice of Buttermilk Whipped Potatoes,
Herb Roasted Fingerling Potatoes, or Roasted Red Skinned Potatoes
Slow Roasted Bay of Fundy Salmon | Lemon ver jus Emulsion or Grain Mustard Tarragon Cream
Thyme Roasted European Chicken Breast | Thyme jus, Porcini Emulsion, Basil Pistou
Roasted Sliced Pork Loin | Grain Mustard Demi-Glace or Port Wine Reduction
Filet Mignon | Cabernet Demi-Glace (\$8 supplement)
Tournedos of Beef | Balsamic Reduction or Cabernet Demi-Glace
Mahi Mahi | Fennel Saffron Lobster Butter (\$8 supplement)
Roasted Beet 'Steak' | Kale, Beech Mushrooms, Miso



SAVORY STATIONS

\$ 215

Cocktail Hour to Include Choice of Six Butler Passed Hors D'oeuvres Along with
Vegetable Crudite & Cheese Display Featuring Locally Sourced Cheeses, Nuts,

Seasonal Dips & Crackers

Cocktail Franks en Croute

Beef Tenderloin on Crostini with Grain Mustard Creme Fraiche & Micro Basil Gremolata

Peach BBQ Brisket Wrapped in Applewood Bacon

Korean BBQ Chicken Satay

Bay Scallop Crudo with Citrus, Nastirshin Petals

Shrimp & Shishito Satay with Sweet Soy & Ginger

Seared Lump Crab Cakes with Black Pepper Lemon Aioli

Tuna Tartare with Miso, Cucumber, Cilantro, Lime

Kale & Vegetable Potstickers

Vegetable Pakora

Pear & Brie Phyllo Purse

Beet & Citrus Satay with Miso Mustard Vinaigrette

Mushroom & Brie Tarts with Chive

Shiitake Mushroom & Vegetable Spring Roll

Potato & Scallion Cake, Creme Fraiche & Chives

Tomato & Basil Bruschetta

Caprese Skewers

Duck Confit Spring Roll

Choice of Salad

Glasbern Field Greens Salad | Gorgonzola, Dried Cherries, Candied Walnuts, Cider Vinaigrette

Baby Arugula Salad | Goat Cheese, Marcona Almonds, Sherry Vinaigrette

Bibb & Oakleaf Lettuce Salad | Shaved Gruyere, Citrus Vinaigrette

Selection of Two Vegetables

French Green Beans

Roasted Baby Carrots

Seasonal Vegetable Medley

Select One

Buttermilk Whipped Potatoes

Roasted Fingerling Potatoes

Herb Roasted Red Skinned Potatoes with

Crushed Shallot & Truffle Oil

Select Two

Beef Tenderloin | Pickled Red Onions, Grain Mustard, Creme Fraiche

Roasted Pork Loin | Seasonal Gastrique

Turkey Breast | Curry Roasted with Honey & Scallions, Brioche Rolls

Select Two

Orecchiette | Italian Sweet Sausage, Baby Kale, Asiago, Basil Pistou

Campanelle | Beech & Shiitake Mushrooms, Baby Spinach, Thyme, Sweet Garlic, Cream

Goat Cheese Ravioli | Rock Shrimp, Melted Leeks, Lemon Thyme Emulsion

BEVERAGES

Four draft beers along with an assortment of juices and mixers are included with all beverage packages

Premium Bar Package | Included in Package

Tito's Vodka, Beefeater Gin, Bacardi Rum, Malibu Rum,
Captain Morgan Rum, Bushmills, Seagram's VO,
Bulleit Bourbon, Chivas Regal, Hornito's Tequila

Superior Bar Package | \$16 per person

Ketel One Vodka, Bombay Dry Gin, Mount Gay Barbados Rum, Bacardi 8 Rum,
Jameson, Crown Royal,
Woodford Reserve Bourbon, Glenlivet 12 year Scotch,
Patron Silver Tequila

House Selection of Wines Included

Tablesides Wine Service with Dinner | \$12

Couple to select one house red and one house white wine
for staff to offer to their guests during the
course of dinner service.

ENHANCEMENTS

Classic Shrimp Cocktail | \$3.50 per piece

Ceviche Shooters | \$3.50 per piece

Oysters on the Half | \$3.75 per piece

Pickled Ginger Mignonette & Crispy Shiitakes

Pasta Station | \$16 (Select 2)

Orecchiette | Italian Sweet Sausage, Baby Kale, Asiago, Basil Pistou

Campanelle | Beech & Shiitake Mushrooms, Baby Spinach, Thyme, Sweet Garlic, Cream

Goat Cheese Ravioli | Rock Shrimp, Melted Leeks, Lemon Thyme Emulsion

Antipasto Display | \$ 14

Prosciutto, Coppa, Rosetta de Lyon, Sopressata, Array of Locally Sourced & International Cheeses,

Roasted Vegetables, Basil Pistou, Grain Mustard, Capers Berries, Marinated & Grilled Artichoke

Slider Station | \$15 (Select 2)

Crispy Chicken | Lettuce, Tomato, Black Pepper Garlic Aioli

Korean BBQ Braised Short Rib | Kimchi

Portobello Cheese 'Steak' | Caramelized Onions, Cheddar Cheese
French Fries

Artisanal PA Farmstead Cheese &

Fruit Display | \$13

Arrangement of Artisanal Cheeses & Fruits, Crostini,

Marcona Almonds, Fig Jam, Balsamic Strawberries

Carving Stations

Beef Tenderloin | Pickled Red Onions, Grain Mustard, Creme Fraiche | \$20

Pork Loin | Seasonal Gastrique | \$10

Turkey Breast | Curry Roasted with Honey & Scallions, Brioche Rolls | \$10

Ice Cream Sundae Bar

The Nesting Box Ice Cream | Chocolate & Rainbow Sprinkles, Chocolate Sauce, Walnuts,

Maraschino Cherries, & Other Accompaniments | \$12





WEDDING POLICIES & DETAILS



Financial Guarantees, Deposits, & Details

Glasbern requires a guarantee minimum financial commitment for events hosted on Friday, Saturday, and Sunday evenings. This amount varies based on the day of the week. This commitment includes all food & beverage. Overnight guest accommodations, taxes, service charge, & ceremony fees are excluded from the food and beverage minimum.

Upon signing your contract, 30% of the food and beverage minimum is due in the form of cash or check. Credit Cards are not accepted as form of payment. There are various payment through out, which will be clearly outlined in your contract. Final guest count is due 14 days prior to your event & final payment is due 10 days prior in the form of cashier's check or cash.

All deposits are non-refundable & non-transferrable.

If you would like to host your wedding ceremony on site, there is a \$1,500 venue rental fee. Please know there is 6% sales tax & 22% service charge added on to this rental fee. This includes the set up of the ceremony space, ceremony rehearsal the night before with your wedding specialist, & day of ceremony coordination. There is an automatic contingency plan as back up in case of inclement weather.

After your complimentary tasting, your wedding day details will be clearly outlined in a Banquet Event Order (BEO). This will contain menu selections, guest counts, personal set up items, room set up, & timing of event. The Banquet Event Order will act as an addendum to your contract and is due signed and returned to Glasbern Inn 10 days prior to your wedding. After this point, no changes may be made.

Glasbern Inn is pleased to offer overnight accommodations at a discounted rate to your friends & family wishing to celebrate with you all weekend. There is a minimum number of guest rooms you must guarantee for your ceremony to be held at Glasbern. Please inquire with your wedding specialist for further details.

With exception of the wedding cake, Glasbern Inn does not allow any off-site food and beverage to be brought in for your event. Glasbern Inn cannot be held liable for your wedding cake & will not move the cake once it has been delivered & set up by your bakery except when it is time for our staff to cut & serve to your guests. We require all of your hired professionals to carry full liability insurance. We are pleased to offer meals for your vendors at the discounted cost of \$65.

Any dietary restrictions must be received at the time of receipt of final guest count to ensure our culinary team can accommodate.