

All Wedding Packages Include

Butlered and Stationed Hors d'oeuvres

Champagne Toast

Three Course Served Meal

Salad

Entrée

Chef's Signature Dessert served with Wedding Cake

Custom designed Wedding Cake

5 Hour Premium Open Bar

Designer Floor Length Ivory Linen with Ivory Damask Overlay

Silver Glitter Chargers

3 Votive Candles on Every Guest Table

A Suite the evening of the Wedding

Your Personal Maître d' that Personally Directs the Evening's Events

White Glove Service

Valet Parking

Coat Check

Chiavari Chairs in our Grand Garden Ballroom

Customizable Dome Lighting in Ceiling to Match Your Colors

Private Bridal Party Holding Room

Breakfast for the Bride & Groom the following morning in the Restaurant

Tablesides Service of Fresh Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Teas

The Cocktail Reception

Chilled Presentations

Are included in the package to enhance your reception

Please select Two

Domestic and Imported Cheese Display to include:

Smoked Gouda, Chevre, Gruyere, Vermont Cheddar, Bleu, Port Salut and Brie
Garnished with Seasonal Fruits and Wafer Crackers

Seasonal Vegetable Display

Elaborate Display of Hand Carved Crisp Vegetables
Decoratively arranged with Flowering Kale
Red, Yellow and Green Bell Peppers, Carrots, Radishes,
Broccoli and Cauliflower Flowerets, Black and Green Olives and Cherry Tomatoes
Cucumber Mint Dip and Bloody Mary Dip

Grilled Vegetable Antipasto

Artful Display of Marinated and Grilled Portobello Mushrooms, Zucchini, Summer Squash, Red and Green Bell Peppers, Carrots, Onions, Asparagus and Belgian Endive, Drizzled with Basil Infused Olive Oil

Reception Hors d'oeuvres

Please select 8 Hors d'oeuvres

Cold Hors d'oeuvres

Smoked Salmon, Cream Cheese, Dill, Cucumber

Bruschetta, Tomato, Basil, Fresh Mozzarella

Tuna Tartare, Harissa, Toasted Almond, Sesame Seeds, Asian Spoons

Chickpea Hummus, Crispy Pita Triangle

Vietnamese Summer Chicken Roll, Coriander Lime Sauce

Lemon Turkey Salad, Cranberry Aioli, Phyllo Cup

Hot Hors d'oeuvres

Mini Pizza, Tomato, Basil, Fresh Mozzarella

Brie and Almond Beignet, Rosemary, Dijon

Short Stack of Crispy Calamari, Tomato Basil Sauce

Potato Pancakes, Applesauce or Sour Cream

Philadelphia Cheese Steak Spring Roll, Spicy Ketchup

Thai Style Beef Satay, Lemongrass, Ginger

Cocktail Franks in Puff Pastry, Deli Mustard

Braised Duck, Green Onions, Ginger, Crispy Wontons

Wild Mushroom, Manchego, Lemon Thyme, Olive Crouton

Parmesan Crusted Globe Tomato, Basil Pesto

Crispy Chicken Spring Roll, Chinese Cabbage, Cellophane Noodle Thai

Styled Fried Tofu, Roasted Peanuts, Chile Pepper Glaze

*** Chef's Specialty Hors d'oeuvres may be added**

*Crispy Lobster Mac and Cheese

*Crispy Veal Tenderloin, Arugula Pesto, Tomato Emulsion

*Jumbo Lump Crabcake, Citrus Remoulade

*Sea Scallop Lollipop, Lemon Parsley Crust

*Crispy Chesapeake Bay Oyster, Sweet Gherkin Aioli

*Rosemary Crusted Lamb Chops, Dijon Crust

*Marinated Shrimp Duet, Jalapeno Lime Aioli

*Classic Shrimp Cocktail, Cocktail Sauce

***\$7 pp**

**Included in our Reception Package
Chef to prepare during the Cocktail Hour**

Pasta Station

Radiatore, Confetti Tomato, Toasted Pine Nuts, Reggiano Parmesan Basil
Pesto, Cavatappi, Tender Asparagus, Locatelli
Romano Roasted Red Pepper Pesto
Complimented By Grilled Antipasto Display of:
Roasted Red and Yellow Peppers, Marinated Asparagus, Charred Onions,
Yellow and Zucchini Squash and Grilled Portobello Mushrooms
Focaccia Bread, Sesame Breads and Italian Rolls

Additional Chef's Specialty Stations

New York Carving Station

Glazed First-Cut Corned Beef & Pastrami,
Roast Breast of Turkey,
Pan Gravy, Jewish Rye,
Brioche Rolls

\$14 pp

Roasted Whole Peking Duck Station

Sliced and Rolled in Moo-Shu Pancakes with
Julienne Vegetables, Sliced Scallions,
Hoisin Sauce

\$14 pp

Pad Thai

Beef or Shrimp Sautéed with Bean Sprouts, Toasted Cashew, Noodles,
Coriander, Scallions, Tamarind Sauce

Served in Chinese Take-out Boxes with Chopsticks

\$14 pp

Hand Rolled Sushi

Assorted Maki Rolls, Barbecued Eel, Shrimp, Nigiri of Tuna,
Salmon, Hamachi & Seasonal Fish

Wasabi, Soy, Pickled Ginger

\$18 pp Chef's Fee of \$350


Smoked Salmon Display

Chef to hand carve to order
Smoked Gaspee Salmon,
Smoked Scotch Salmon and Norwegian Gravlax
Served on Raisin Walnut Bread and Russian Pumpernickel Bread
with Chopped Onion, Egg Mimosa, and Capers
Accompanied by Cucumber Dill Relish
\$12 pp

Poke Station

Ahi Tuna and Atlantic Salmon
Avocado, Bell Peppers, Cucumbers, Red Onion and Edamame
Sesame Oil Dressing, Steamed Jasmine Rice
\$14 pp

Chilled Seafood Station

Chilled Jumbo Shrimp Mussels 
Marinara
East Coast Clams on the Half Shell
Blue Point Oysters on the Half Shell
Cocktail, Thai Chili Aioli, Horseradish Sauce, Fresh Lemons
\$26 pp

Steamed Asian Dumplings

Chicken and Shiitake Mushroom Pot stickers
Wonton with Shrimp and Coriander
Shanghai Style Vegetable Dumpling
\$12 pp

Fresh Ceviche

Choice of Two:

Sushi Grade Tuna, Avocado, Cilantro,
Spicy Lime Dressing

Jamaican Jerk Red Snapper, Sweet Potato,
Red Onion, Orange Zest

Hamachi, Toasted Sesame Seeds, Yuzu,
Pickled Ginger Wakame Salad

Sea Scallops, Red Onion, Jalapeño, Tomato,
Coriander, Lime
\$14 pp

DINNER

First course (select one)

Boston Lettuce, Watercress, Belgian Endive, Frisee,
Spiced Walnuts, Red Wine Shallot Vinaigrette

Romaine Hearts, Baby Arugula, Shaved Fennel,
Toasted Almonds, Manchego Cheese,
Lemon Olive Oil Dressing

Tender Baby Spinach, Sliced Strawberries,
Sunflower Seeds, Cucumber Yoghurt Dressing

Mesclun Mixed Greens, Confetti Tomato, Cucumber,
Red Onion Balsamic Dressing

Romaine Hearts, Garlic Croutons, Parmesan Cheese
Caesar Dressing

Entrees

Free Range Chicken Breast, Fingerling Potato, Cremini Mushroom,
Grilled Onion, Broccolini, Rosemary Chicken Sauce

\$113 pp

Free Range Chicken Breast, Sweet Corn Succotash,
Purple Potato Lemon Thyme Sauce

\$113 pp

Atlantic Salmon, Roasted Italian Farro, Snow Pea,
Carrot and Bean Sprout Salad, Coconut Lime Sauce

\$117 pp

Block Island Swordfish, Rainbow Swiss Chard, White Beans Micro Arugula,
Yellow Tomato Saffron Sauce

\$118 pp

Roast Sirloin of Beef, Farmhouse Cheddar Potato Gratin, Buttered Asparagus,
Horseradish Sauce

\$118 pp

Mahi•Mahi Fillet, Shanghai Bok Choy, Sweet Potato,
Crispy Shiitake Thai Curry Sauce

\$115 pp

Entrees (continued)

Braised Short Rib of Beef, Yukon Potato Puree,
Buttered Broccolini, Natural Beef Reduction
\$120 pp

Striped Bass Fillet, Quinoa Tabbouleh,
Asparagus Tips Lemon Parsley Dressing
\$118 pp

Atlantic Sole, Fine Green Beans, Vidalia Onions,
Avocado Tomato Chutney Ginger Fumet
\$118 pp

Jumbo Lump Crabcake, Meyer Lemon Risotto,
Baby Bok Choy Micro Amaranth, Basil Fumet
\$120 pp

Filet of Beef Tenderloin, Wild Mushroom Risotto,
Fava Beans Aged Balsamic Reduction
\$124 pp

Chick Peas, White Beans, Roasted Cauliflower,
Coriander Oil, Spaghetti Zucchini, Grilled Naan Bread
\$113 pp

Chef's Signature Dessert

Specialty Cake accompanied by an
Edible Chocolate Cup, Vanilla Bean Ice Cream,
Tropical Fruits on a Painted Plate

All charges are subject to a 23% gratuity & applicable sales tax

BEVERAGES

Premium Brands 5 Hour Open Bar

Liquors:

Titos & Skyy Vodka
Tanqueray Gin
Bacardi Light Rum
Captain Morgan Rum
Jose Cuervo Especial Gold Tequila
Seagram's 7
Jack Daniels Tennessee Sour Mash
Dewar's Scotch
Old Grandad
Christian Brothers Brandy
Southern Comfort
Kahlua Coffee Liquor
Leroux Triple Sec
Sour Apple Pucker
Peach Schnapps
Amaretto DiSaronno
Sweet and Dry Vermouth

Beers

(select three):

Heineken, Yuengling, Samuel Adams Lager, Amstel Light,
Coors Light, Corona, Miller Lite

Wines:

Pinot Grigio, Cabernet Sauvignon, Merlot,
Chardonnay, White Zinfandel

Soft Drinks:

Coca Cola, Diet Coke, Sprite, Ginger Ale, Club Soda,
Tonic Water, Juices

GRAND VIENNESE SWEET TABLE

The Lights are dimmed, a dramatic fireworks display will
dazzle your guests

Our courteous and knowledgeable staff will present and serve an array of following, the
perfect Finale to your celebration....

Assortment of French Tortes and Decorative Cakes

Miniature French and Italian Pastries

Assorted Confections and Mixed Nuts

Flambé Station of Bananas Foster and Crepes Suzette

Sliced Exotic Fruits and an Assortment of Berries

Ice Cream Sundae Bar with Assorted Toppings

A Skilled Attendant to Prepare to Order Flavored

International Coffees and Cordials

Cinnamon and Sugar Sticks, Vanilla Flavored Whipped Cream and
Maraschino Cherries

Fresh Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Teas

All accented with Artfully Carved Themed Ice Sculpture
and Theater Lighting

\$16 pp

The Above Price Reflects Viennese Table Being Served As Dessert

REFERRAL LIST

FLORIST/DECORATIONS

Carl Alan Florist 215-246-0171
Floraltology 267-207-4609
Jamie Rothstein 215-238-1220
Petal Pushers 215-938-9590
Magnifique 215-483-6880
Initiatives Events 610-805-7297
Arrangements Unltd 610-834-7335

MUSIC

Hot, Hot, Hot 215-619-7746
BVT 610-358-9010
EBE 215-634-7700
All Around Entertainment 215-354-0124
Bobby Morganstein 215-355-8288
Silver Sound 610-640-0838
The Entertainment Source 215-885-8888



SPECIALTIES

The Main Event 800-839-0918
Sweet Somethings 215-782-8600
Chocolate Seal 215-750-7020
Arielle Bridal, Inc. 215-542-9902
Mindy's Candy Jar 215-407-3688

PHOTOGRAPHY

Photographs by Todd 610-788-2283
Jordan Cassway 610-664-7468
Lafayette Hill Studios 610-828-1142



DRAPING/ SPECIALTY LIGHTING

Illuminaire 267-300-5800
Synergetic 215-633-1200
Shipley Enterprises 215-635-2112

AUDIO VISUAL

AV Solutions 610-529-5504

VIDEO CONFERENCING

Group Dynamics in Focus 866-221-2038



SALONS

RAYA 610-668-5373
Saks Salon and Spa 610-667-9166



TRANSPORTATION

King Transportation 800-245-5460
Krapf Coaches 610-594-2664
First Student Charter 855-272-3222
(Group & Event Transportation Specialists)