



# *Wedding Reception*

## *Here's what you get*

5-hour reception in Casa di Fiori

Selection of 2 stationary hors d' oeuvres

Selection of 4 passed hors d' oeuvres

Served salad and entrée

Wedding cake or dessert bar

Full open bar for 5 hours

Champagne toast

Tables, Chiavari-style chairs, linens, chargers

Invitation to one of our menu tasting events

Whirlpool suite for wedding night

Courtesy overnight room block for guests

Use of grounds & gardens for photographs

On-site professional coordination

Experienced event manager, maître d', servers and bartenders

***\$175 per person***

*Plus 6% sales tax and 21% service charge*



# Bar Details

*This is what's included for 5 hours*

## *Liquors*

Tito's vodka, Bombay gin, Captain Morgan spiced rum, Bacardi rum, Jim Beam bourbon, Seagram's whiskey, Dewar's white label scotch, Kahlua, peach schnapps, amaretto, triple sec, sweet & dry vermouth, Bailey's and Jose Cuervo tequila

## *House Wine*

Cabernet, chardonnay, merlot, pinot grigio, moscato and Champagne

## *Bottled/Canned Beer*

Yuengling Lager and Miller Light

Assorted Hard Seltzers

## *Sodas and Mixers*

Coke, Diet Coke, Sprite, ginger ale, club soda, tonic, orange juice, cranberry juice, sour mix and Angostura bitters

*Want more? Check out these upgrade options*

*Liquors* | Individual \$3 per liquor per person / full flight \$12 per person

Grey Goose vodka, Bombay Sapphire gin, Mount Gay rum, Maker's Mark bourbon, Crown Royal whiskey, Chivas scotch and Cabo tequila

*Wine* | Individual \$4 per wine / \$14 full flight

Terradora DiPaolo Aglianico, Purato Nero D'Avola Organic, Gaienhof Pinot Nero  
La Vis Dipinti Chardonnay, Gaienhof Pinot Grigio

*Craft Beer* | \$4 per person

Enjoy a variety of selections from Victory and Troeg's



# Menu Options

## Passed Hors d' Oeuvres

*Includes selection of 4*

*Add additional selection for \$3 per person*

### Cold

Beef carpaccio with olive & goat cheese stuffing  
on crostini

Oysters with crème fraiche topped with  
American caviar

Smoked salmon rosette with herbed  
mascarpone cream

Diced tomatoes and mozzarella on bruschetta

Ahi tuna salad on focaccia

Brie with raspberry mousse on pasta frite

Maryland lump blue crab and spicy remoulade  
on a crostini

Caprese skewer with balsamic drizzle

Pecan chicken salad on focaccia

Spicy shrimp diablo polenta cup

Smoked salmon mousse on potato blini  
with caviar

Seasonal vegetable skewer

### Hot

Grilled shrimp wrapped with prosciutto  
& basil butter

Grandma's meatballs with marinara

Roasted mushroom caps stuffed with spinach  
and chèvre

Chicken spiedini with Dijon, tomato and herbs

Assorted ravioli with marinara sauce

Braised beef and horseradish polenta cup

Sausage and sweet pepper polenta cup

Roasted herb and vegetable risotto cup

Poached lobster and white chocolate risotto cup

Mini arancini on marinara

Tomato bisque shooter with mini grilled cheese

Petite crab cake with dijonnaise



## *Stationary Hors d' Oeuvres*

*Includes selection of 2*

*Add additional selection for \$8 per person*

### *Cheese Display*

Aged cheddar, smoked gouda, parmigiano-reggiano, gorgonzola, grapes, olives, fruit compote, whole grain mustard, and artisan breads

### *Charcuterie Board*

Prosciutto, Genoa salami, sweet sopressata, roasted red peppers, zucchini, squash, eggplant and assorted crackers

### *Fresh Fruit & Bagna Caôda Presentation*

Assorted seasonal fruit with yogurt dipping sauce and assorted fresh crisp vegetables with dijonaise dip

### *Bruschetta Trio with Assorted Artisan Breads & Crostini*

Fresh mozzarella with chiles, tomato and basil

Prosciutto, fig and mint

White bean ragu

### *Mediterranean Bar*

Traditional and red pepper hummus, babaganoush, roasted red peppers, assorted olives, spinach, mixed nuts, feta and pita



## *Starter courses*

### *Salad*

*Includes choice of 1*

Baby greens with grape tomatoes, red onions and sweet balsamic dressing

Caesar salad with shaved asiago, focaccia croutons

Beetroot and fennel over baby greens, caramelized pecans, gorgonzola, creamy Dijon dressing

Poached pear with baby spinach, caramelized pecans and gorgonzola in a sweet & sour dressing

### *Soup*

*Add for \$6 per person*

Minestrone with bruschetta

Italian wedding soup

Butternut squash with beet root reduction

Roasted chicken with root vegetables with chive garnish

Crème of wild mushrooms with crème fraiche

Tomato bisque with focaccia croutons

### *Pasta*

*Add for \$8 per person*

Penne pasta with chocolate with braised beef tomato sauce, gorgonzola, wild mushrooms

Penne pasta with medallions of chicken, lavender honey sauce

Orecchiette with sautéed broccoli, crushed cauliflower, garlic oil and chilies

Linguine with shrimp in a brandy and tomato cream sauce



## *Entrées*

*Includes selection of 3*

*Pre-counts and labeled place cards required*

### *Included Options*

Slow-roasted European chicken breast with rustic stuffing, whipped potatoes, assorted vegetables

Chicken breast filled with spinach and ricotta with whipped potatoes, assorted vegetables

Roasted salmon romesco with herbed quinoa and oven-roasted asparagus

Involtini of pork loin with figs, apples and pecans, whipped potatoes,  
assorted vegetables, fig sauce

Penne pasta with chocolate with braised beef tomato sauce, gorgonzola, wild mushrooms

Pork ossobucco with saffron risotto, Brussels sprouts

Pan-roasted duck breast with grappa cherry sauce, with mascarpone risotto, Brussels sprouts

Pasta primavera with broccoli, mushroom, tomato, garlic, and parmesan (vegetarian)

Pumpkin lasagna with pumpkin ricotta, walnuts, cayenne, and brown sugar (vegetarian)

Mushroom risotto with grilled asparagus and mint pesto, finished with truffle oil (vegetarian)

Orecchiette pasta with sautéed broccoli, crushed cauliflower, tomatoes and garlic oil (vegan)

Cous cous with dates, pistachios, pine nuts and grilled vegetables (vegan)

Vegan lasagna with zucchini, squash, marinara, vegan cheese and fresh herbs (vegan)

### *Upgraded Options*

*+\$15 per order*

Crab cakes with roasted red potatoes, grilled asparagus, dijonaise

Braised lamb shank with honey white wine sauce, creamy risotto, assorted vegetables

Chianti braised boneless beef short ribs over gorgonzola orecchiette with grilled asparagus

Petite filet with shrimp limoncello, demi-glaze, whipped potatoes, assorted vegetables

Petite filet with lump crab cake, demi-glaze, whipped potatoes, assorted vegetables

Filet mignon with potato puree, wild mushrooms and caramelized onions, assorted vegetables



## *Would you prefer a buffet?*

*Includes selection of 3 stations | Add a 4th for \$15 per person*

### ***Carving Station***

*Includes 2 protein choices, whipped potatoes and assorted vegetables*

Tenderloin of beef "Florentine style" with au jus and spicy dijonnaise

Involtini of roasted turkey with vineyard stuffing

Involtini of pork loin with figs, apples and pecans

Poached salmon with capers, basil and sweet onions

### ***Pasta Station***

*Includes choice of 2*

Penne pasta with chocolate with braised beef tomato sauce, gorgonzola, wild mushrooms

Penne pasta with medallions of chicken, lavender honey sauce

Orecchiette with sautéed broccoli, crushed cauliflower, garlic oil and chilies

Linguine with shrimp in a brandy and tomato cream sauce

### ***Soup & Salad Station***

Baby greens with grape tomatoes, red onion and sweet balsamic vinaigrette

Caesar salad with shaved asiago and focaccia croutons

Choice of soup (selections listed on page 4)

### ***Polenta and Risotto Bar***

Creamy polenta and risotto with the following toppings:

Sweet Italian sausage with bell peppers

Roasted hot Italian sausage with sweet onions and plum tomatoes

Sautéed shrimp diablo

Wild mushrooms, caramelized onions and mascarpone cream



## *Let them eat cake*

*Includes 2 flavor combinations, size based on final guest count*

### *Cake Flavors*

Butter amaretto lush	Sicilian cassata
White vanilla dream cake	Village red velvet
Italian orange rum	Snow white with chocolate chunks
Almond wonder	Lemon love
Main Street marble	Pumpkin spice
Devilish chocolate	Champagne chiffon
Charismatic carrot	Chocolate with peppermint bark

### *Filling Flavors*

Mascarpone Italian cream cheese	Lemon
Raspberry	Strawberry
Ricotta cannoli	Amaretto
Chocolate	Italian espresso crème
Peanut butter	Salted caramel

### *Icing Options*

Italian butter crème (included)  
Additional options priced by design requirements:  
Specialty icings: Fondant, chocolate fondant, dark chocolate ganache fondant,  
white chocolate ganache fondant  
Fondant embellishments and intricate piping designs  
Sugar flowers  
Metallic/glitter



*Not into cake?*

*Pick a dessert bar instead*

*\$12 per person to add another*

*Gourmet European Pastry Table*

Lemon meringue tartlets with candied flower garnish, dark chocolate mousse with cookie crust  
Ricotta cheesecake pyramids on graham cracker cookie, assorted macarons (seasonal flavors)  
assorted truffles, white chocolate mousse bubbles, Salted espresso caramel cups

*Ice Cream Sundae Bar*

Chocolate and vanilla ice cream with toppings including: M&M's,  
crushed graham crackers, chopped peanut butter cups, hot fudge,  
freshly whipped cream, Reese's Pieces, mini marshmallows, sprinkles, chopped peanuts,  
cherries and strawberries

*Donut Wall & Bombolini Bar*

Vertical display of assorted donuts, donut holes and warm freshly made bombolini (Italian donut)  
dippers with an assortment of toppings to tempt everyone's palate:  
powdered sugar, cinnamon sugar, crushed peanuts, chocolate sprinkles, rainbow sprinkles,  
chocolate and caramel sauces for dipping

*Attended Italian Cannoli Bar*

Our attendants will fill mini Cannoli shells with guests' choice of fillings from ricotta, chocolate salted  
caramel. Guests can finish the sweet treats with a variety of toppings including crushed walnuts and  
peanuts, powdered sugar, mini M&Ms, chocolate chips, whipped cream, sprinkles  
and melted chocolate

*Lancaster County Favorites*

A trip to Lancaster County is not complete until you have tasted an array of our iconic deserts. Here  
your guests can sample local favorites including long john's, shoe-fly pie, apple pie  
and, of course, whoopie pies!



## *How about an after dinner surprise?*

### *Scotch and Cigar Bar*

Consumption, priced per 2oz pour

Monkey Shoulder \$14	Romeo y Julieta Robusto \$12
Macallan 12 \$24	Punch Elite \$10
Glenfiddich \$14	Montecristo Platinum \$17
Glenmorangie \$16.5	Macanudo Portofino \$10

### *After Dinner Cordials*

Consumption, priced per 2oz pour

Cardamaro Vino Amaro \$12.5
Carpano Antica Formula Sweet Vermouth \$14.5
Courvoisier Cognac VSOP \$14

### *Attended Popcorn Cart*

Freshly popped buttered popcorn with assorted toppings to include:

Ranch and white cheddar seasoning , truffle oil, parmesan, old bay

\$5 per person plus \$175 cart rental

### *Late-Night Breakfast Buffet*

House-made egg strata with Lancaster County ham and Wisconsin cheddar, bacon, sausage,

French toast with Vermont maple syrup and assortment of house-made pastries.

\$13 per person



## *Let's keep this party going*

*Two-hour after party location options include:*

### *Casa di Fiori Pre-Function Area*

No need to change locations, simply extend your time in the cocktail hour space of your venue.

Bring a custom playlist and plug right into our house sound system.

### *Osteria Bar*

Head across property to our beautiful hotel bar located just off of the main lobby.

### *Fire Pit—\$400 rental*

This package includes exclusive use of our warm and welcoming fire pit with lounge seating,

2 standing heaters and a private bartender.

Fire pit after parties require the booking of our four poolside suites.

*Full or Limited Bar available by Consumption or on an Individual Basis*

*And don't forget to pre-order a couple of snack trays for your guests*

Assorted Sandwich Tray | \$175 per 25 sandwiches

Chicken Wings | \$150 per 100 wings

Chicken Tenders | \$75 per 25 tenders

Grilled Cheese Sandwiches | \$50 Per dozen



# Wedding Ceremony

## Want to host your ceremony with us?

30-minute guest welcome with wine and champagne

Casa di Fiori or Italian Wedding Garden location for ceremony

Wedding Loft preparation area for you and your wedding party including a light lunch and beverages for up to 10 guests. The loft will be available to you through the end of your reception

Billiards Room preparation area strategically located on the opposite end of the property for your spouse-to-be and their wedding party, also including a light lunch and beverages for up to 10 guests

Use of grounds & gardens for photographs

On-site professional coordination  
(must also be hosting on-site reception)

***\$2500 Plus 6% sales tax***

\*Note: for Casa di Fiori ceremonies, the guest tables will be set and in the room during the ceremony, ready to be placed for your reception. Your coordinator can make vendor recommendations for ceremony draping.<sup>12</sup>



# Village Floral

Part of your Leola Village wedding experience is having your floral designs done by our in-house design team. Flower pricing is based on your vision, seasonal availability of the flowers you are choosing and the depth of the design. Not only will you find our pricing to be very competitive, but you will receive on-site service from our floral team.

We recommend meeting with our florist 6-9 months prior to your wedding to discuss your unique ideas.

While each wedding proposal is customized, we would love to give you a general guideline as to what to expect when budgeting for flowers.

## *Bouquets*

*Bridal bouquets start at \$150/ average \$200*

*Bridesmaids bouquets start at \$90 / average \$115*

## *Boutonnieres & Corsages*

*Start at \$20 / average \$25*

## *Centerpieces*

*Start at \$50 / average \$100*

*Towering centerpieces start at \$250 / average \$300*

## *Ceremony Decor*

*Mantle starting at \$300*

*Aisle starting at \$200*

*Italian Wedding Garden Alter starting at \$250*



## *Here are a few additional details*

### *Securing Your Date*

We require a signed agreement and a 25% deposit (based on your food and beverage minimum—see next page) toward your wedding plus a \$250 floral deposit to lock-in your date. We accept all major credit cards, personal checks and cash.

### *Children and Vendor Pricing*

For children ages 10 and under we offer a special package consisting of hors d' oeuvres, fresh fruit appetizer course, chicken finger entrée, wedding cake and non-alcoholic beverages. The children's package is priced at \$29. It is customary to offer a hot meal to your vendors (photographers & videographers, DJ or band members, etc.). You may offer the same selections to your vendors as you do your wedding guests at a 50% discount.

### *Overnight Room Rates and Room Block Details*

April 1 - December 31: \$229.95 Coach/Club, \$249.95 Parlor Suites, \$349.95 Whirlpool Suites  
Off-Season & Weekdays: \$199.95 Coach/Club, \$219.95 Parlor Suites, \$319.95 Whirlpool Suites  
For your convenience we are able to block up to 25 overnight rooms with a special online booking code to share with your guests. Room types are available on a first come, first served basis. Room blocks are released 30 days prior to your wedding, so we recommend encouraging early booking via your save the dates.

### *Note About Insurance*

The host is required to provide proof of event insurance including general liability with liquor liability in an amount equal or greater to \$300,000 plus \$1,000,000 in general aggregate coverage. Your homeowners or rental Insurance provider may offer event insurance. Other providers include [www.eWedInsurance.com](http://www.eWedInsurance.com) and [www.WedSafe.com](http://www.WedSafe.com). Be sure to include coverage through the time of check-out.

### *Do we have a preferred vendor list?*

Absolutely! This will be provided to you upon booking your date.



## *Food and Beverage Minimums*

While we do not have a venue rental fee, nor a required guest count, Casa di Fiori has food and beverage minimum requirements ranging from \$8,000 to \$30,000 depending on the month and day of week.

The entire per-person rate contributes toward the minimum as would any menu/bar enhancements.

Minimums do not include 6% tax and 21% service charge or your ceremony fee.

	<i>Friday</i>	<i>Saturday</i>	<i>Sunday-Thursday</i>
<i>January</i>	\$12,000	\$16,000	\$8,000
<i>February</i>	\$12,000	\$16,000	\$8,000
<i>March</i>	\$12,000	\$16,000	\$8,000
<i>April</i>	\$16,000	\$20,000	\$8,000
<i>May</i>	\$20,000	\$30,000	\$16,000
<i>June</i>	\$20,000	\$30,000	\$16,000
<i>July</i>	\$16,000	\$20,000	\$12,000
<i>August</i>	\$16,000	\$20,000	\$12,000
<i>September</i>	\$20,000	\$30,000	\$16,000
<i>October</i>	\$20,000	\$30,000	\$16,000
<i>November</i>	\$16,000	\$20,000	\$12,000
<i>December</i>	\$16,000	\$20,000	\$12,000
New Year's Eve Minimum: \$25,000			

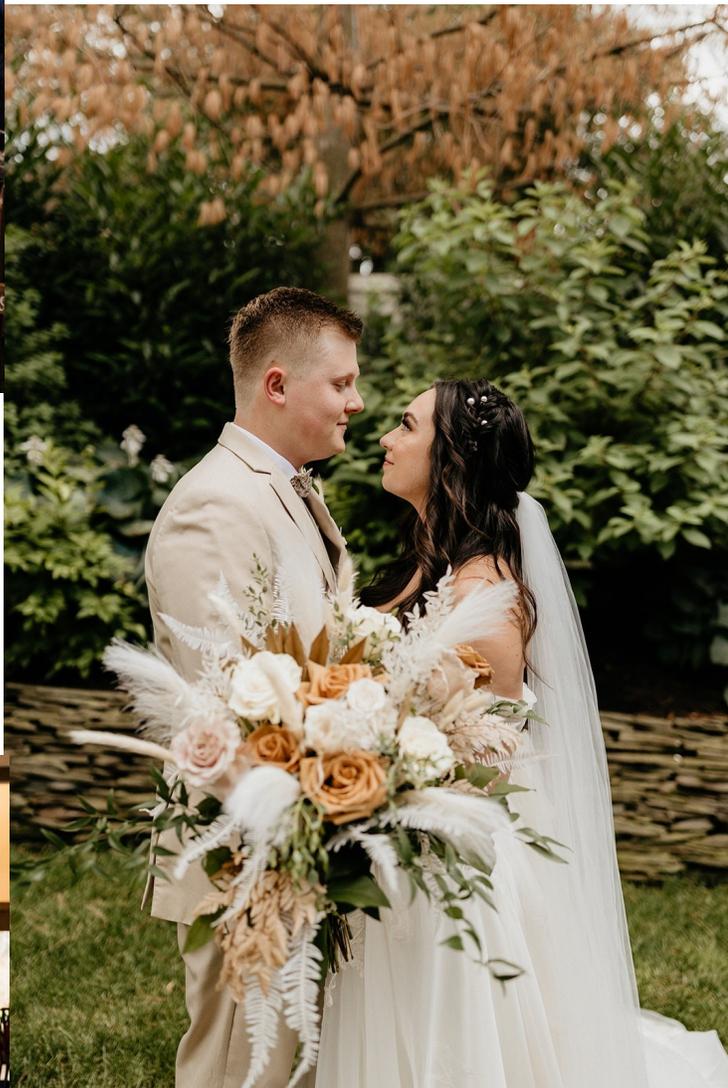
## *Exclusivity Buyout Option*

Guarantee yours will be the only wedding on-site that day—\$2,000 buys out Bella Giardino, making our intimate venue unavailable for wedding bookings on your special day



“I always love when we shoot at the Inn, everything goes so smoothly and the team is fantastic to be around!”

*Marshall, photographer*



“From food selection, planning, to execution, the Inn's process are truly top notch. I am so glad we chose this venue. It truly was the best day ever!”

*Travis, groom*



“We loved having everything on site from our guest accommodations, hair and makeup, rehearsal dinner, ceremony, reception and after party!”

*Kerry, bride*