



INDUSTRY
..... *event space*
PREMIUM WEDDING PACKAGE



ALL INCLUSIVE WEDDING PACKAGE

SATURDAY RATE OF \$145 PER PERSON

Guaranteed Guest Count of 100

FOOD & BEVERAGE

Extensive Menu from Our In-House Caterer, Soft Drinks, Five Hour Open Bar

LINENS & NAPKINS

Your Choice of 54 Linen Colors

WEDDING SUITE

Spacious bridal suite with multiple rooms for brides & bridesmaids. Our "Get Ready Room" boasts large, oversized vanities with mirrors, a separate lounge area equipped with flat panel TV, private restrooms & beautiful velvet soft seating. A refrigerator, & dining area. This area doubles as a post ceremony escape for the couple to enjoy a private moment before the reception supplied with soft drinks & water.

RECEPTION LIGHTING

Included Pin Spotting, Uplighting & Light Show

EVENT SERVICE

Event Manager, Coat Check Attendant, Bartenders, Chefs & Servers to Accommodate Guest Count.

WEDDING CAKE

Provided By Bredenbeck's Bakery

TAX & SERVICE CHARGE

Your Per Person Price Includes All Taxes & Fees

DINING TABLES & CHAIRS

Specialty Dining Chairs with Plush Seat Cushions

TABLEWARE

China, Silverware & Classic Glassware

A/V ACCESS

Large Projection Screen Included for Your Use

FRIDAY & SUNDAY WEDDING CELEBRATIONS

RATE OF \$135 PER PERSON

Guaranteed Guest Count of 75

Custom Menu Selections Available Upon Request

Passed Hors D'oeuvres

PLEASE SELECT SIX

VEGETABLE

- *Brie & Cranberry Filo with Candied Sliced Almonds*
- *Unique Blend of Spinach, Artichokes, & Aged Parmesan Cheese in a Flower Shaped Shell*
- *Bang Bang Cauliflower, Battered, Fried to a Crisp Golden Brown & Tossed in a Sweet & Spicy Sauce (GF)*
- *Potato Latkes with Raspberry Applesauce (VE)*
- *Wild Mushroom Flatbread with Goat Cheese, Arugula, & a Balsamic Drizzle*
- *Crispy Vegetarian Spring Rolls with a Soy Ginger Dipping Sauce (VE)*
- *Polenta Coins with Caponata (VE) (GF)*
- *Mac & Cheese Bites with Freshly Grated Parmesan Cheese*
- *Assorted Miniature Quiche (Broccoli, Spinach, Seasonal Vegetable)*
- *Tomato Soup Shooters with Mini Grilled Cheese*

SEAFOOD

- *A Tender White Scallop & Meaty Bacon Secured on a Wooden Skewer with Lemon Aioli*
- *Jumbo Shrimp Coated with Crushed Almonds with Mango Jalapeno Salsa*
- *Mahi Fish Taco with Pickled Cabbage & a Chili Aioli*
- *Shrimp Cocktail Shooters*
- *Seared Tuna on a Crispy Polenta with Tomato Jam & Fried Capers*
- *Ceviche Served with a Plantain Chip +\$3PP*
- *Mini Crab Cake with Remoulade +\$3PP*
- *Mini Lobster Rolls with Claw Meat, Lettuce, & Mayo on a Toasted, Buttered Roll
MARKET PRICE*

Passed Hors D'oeuvres

MEAT

- *Cheesesteak Cigars with Sriracha Ketchup*
- *All Beef Pigs in a Blanket with Spicy Mustard*
- *Flank Steak on a Crostini with Caramelized Onion Jam*
- *Korean Beef Meatballs with Kimchi*
- *Sweet & Sour Pork Belly and Pickled Vegetables on a Crispy Wonton*
Can be made GF upon request
- *Beef Teriyaki Satay - Marinated in a Tangy Teriyaki Sauce*
- *Crispy Sweet & Sour Brussels Sprout & Bacon on a Skewer with a Maple Drizzle*
- *Mini Banh Mi - Ham, Pickled Carrot, Daikon, Aioli & Fresh Herbs on a House made Mini Roll*
- *Savory Short Rib served on a Mac & Cheese Coin with Horseradish Crema*
- *Mini Lamb Chops with Mint Chimichurri +\$8PP*

CHICKEN

- *Grilled Chicken Satay drizzled with Peanut Sauce*
- *Marinated Chicken Kabob with Peppers, Onions & Pineapple*
- *Crispy Chicken Skewer with Sesame, Coconut Flakes & Spicy Orange Drizzle*
- *Fried Chicken & Belgian Waffles with a Bourbon Maple Syrup*
- *Barbeque Chicken served in a Cheesy Corn Muffin*
- *Mini Chicken Sammie with Pickles & Dijon Mustard*
- *Chicken Empanada with Provolone, Broccoli Rabe & Spicy Aioli*



Stationary

.....
PLEASE SELECT ONE COLD STATION

COLD STATIONS

- CRUDITE

Seasonal Raw & Marinated Vegetables with Garden Vegetable & Herb Ranch Dipping Sauces Accompanied by a Freshly Made Bread Bowl, Bread Cubes & Our Signature Spinach Dip

- LOCAL & IMPORTED CHEESES

*Chef's Selection of Local & Imported Seasonal Cheeses Accompanied by Assorted Flatbreads, Crostinis & Crackers, Fruit - Nuts, Jam, Honey, Olives, Marinated Sun-Dried Tomatoes
**Add Chefs Selection of Meats for +\$6PP*

- MEDITERRANEAN STATION

Hummus & Baba Ghanoush, Harissa Carrots, Tzatziki, Tahini Beets, Seasonal Bruschetta, Served With Crostini & Toasted Naan Triangles, Carrot & Cucumber Chips

- ANTIPASTO

Genoa Salami, Soppressata, Prosciutto, Mortadella, Fresh Mozzarella, Sharp Provolone, Roasted Peppers, Marinated Mushrooms, Imported Olives, Marinated Artichoke Hearts & Assorted Focaccia Breads

EACH ADDITIONAL COLD STATION \$8PP
INCLUDES TAX

Stationary

.....
PLEASE SELECT ONE HOT STATION

HOT STATIONS

- ASIAN STIR FRY

Stir Fried Mixed Vegetables or Vegetable Lo Mein, Served with Pad Thai & Cocktail Egg Rolls with Duck Sauce, Hot Mustard & Soy Sauce

***Add Chicken or Baby Shrimp for +\$3PP*

- SOFT TACO BAR

Please Select Two (2)

- Shredded Beef*
- Tomatillo Chicken*
- Battered Cod*
- Black Beans*
- Grilled Tofu*

Accompanied by Cilantro, Tomatoes, Seasonal Salsa, Cabbage, Pickled Onions, Sour Cream, & Shredded Cheese

***Substitute Tequila Marinated Grilled Shrimp for +\$3PP*

- SLIDER BAR

Please Select Two (2)

- Gourmet Angus Mini Burgers with Aged Cheddar & Condiments*
- Mesquite BBQ Chicken*
- Grilled Chicken with Mozzarella & Roasted Red Pepper*
- Fried Chicken with Pickles & Aioli*
- Portobello Mushroom*
- Crispy Buffalo Tofu*
- Brisket with Cabbage Slaw*
- Crab Cake with Aioli +\$8PP*

- CHEESESTEAK

Chicken & Beef Steak, Fresh Rolls, Cheese Wiz, American, Provolone, Grilled Onions, Peppers, Mushrooms, & Ketchup. Served With Pretzel Nuggets & Assorted Mustards

EACH ADDITIONAL HOT STATION \$15PP
INCLUDES TAX

First Course

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PLEASE SELECT ONE

- SPRING MIX SALAD

Baby Spinach, Arugula, Goat Cheese, Dried Cranberries, & Toasted Walnuts with a Balsamic Vinaigrette

- GARDEN SALAD

Mixed Baby Greens Topped with Colorful Peppers, Cucumber, & Tomatoes with your Choice of Dressing

- CAESAR SALAD

Hearts of Romaine, Shaved Parmesan, Fresh Croutons, & Cracked Pepper with a Creamy Caesar Dressing

All Accompanied with Artisan Rolls & Sweet Butter

Second Course

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PLEASE SELECT TWO ENTREES & A VEGETARIAN OPTION

****Final Guest Count is Due Fifteen (15) Days Prior to Your Event with Menu Selections****

- CARVED PRIME RIB

- GRILLED MARINATED
FLANK STEAK

- SLICED FLANK STEAK

*With Spinach, Red Peppers,
Bacon & Topped with a
Mushroom Bordelaise Sauce*

*Topped with Chimichurri served over
Mashed Polenta*

- GRILLED SIRLOIN STEAK

- FILET MIGNON

MARKET PRICE

*Served with Cracked Peppercorn or
Demi-Glace +\$8PP*

Second Course

- CHAMPAGNE CHICKEN

Boneless Chicken Breast with Sautéed Mushrooms & Scallions in a Champagne Cream Sauce

- CHICKEN TARRAGON

Sautéed with Tarragon & White Wine in a Creamy Tomato Sauce, Topped with Mozzarella

- CHICKEN PICANTE

Sautéed in Lemon Butter with a Light, Creamy Sauce

- CHICKEN MARSALA

Sautéed in a Marsala Wine Sauce with Kennett Square Mushrooms

- CHICKEN FRANCAISE

Egg Battered Breast of Chicken in a White Wine Lemon Butter Reduction

- STUFFED PORK LOIN

With Caramelized Onion & Apricots or Spinach & Ricotta

- BROILED FILET OF FLOUNDER

With Lemon & Draughn Butter

- ALMOND CRUSTED TILAPIA

Topped with Seasonal Salsa

- FLOUNDER FLORENTINE

Filet of Flounder Stuffed with Spinach & Topped with Pomodoro Sauce

- PAN SEARED SALMON

Served with a Port Spice Reduction

- DUET OF CRAB CAKES

*Served with Remoulade - **Market Price***

- HALIBUT

*Served in a Sweet Corn Broth with Pepper Relish - **Market Price***

- GRILLED VEGETABLE TOWER (VE)

Stacked Portobello with Seasonal Vegetables & a Balsamic Drizzle

- TIMBALE

Quinoa & Vegetables in a Zucchini Wrap (VE)

- CHEF'S SEASONAL PASTA

Served with Assorted Vegetables (VE)

- ROASTED SEASONAL SQUASH (VE)

Pickled Red Onions, Spiced Pumpkin Seeds, Greens & a Cider Vinaigrette

- CAULIFLOWER STEAK (V)

Deeply Caramelized, Seasoned with Garlic & Pepper Spices, Finished with an Herb Creamed Avocado Sauce

Accompaniments

VEGETABLES

PLEASE SELECT ONE

- SEASONAL SAUTÉED JULIENNE VEGETABLES
- SAUTÉED SPINACH
- GRILLED BABY BOK-CHOY *with a Sesame Vinaigrette*
- SAUTÉED BROCCOLI RABE
- LEMON & HERB ROASTED VEGETABLES
- SAUTEED STRING BEANS
- ROASTED CARROTS

STARCH

PLEASE SELECT ONE

- BASMATI RICE PILAF *with Toasted Almonds, Fresh Herbs & Dried Cranberries*
- JASMINE RICE
- CREAMY PARMESAN RISOTTO
- GRATIN OF YUKON GOLD POTATOES
- RED BLISS MASHED POTATOES
- GARLIC MASHED POTATOES
- ROASTED BABY POTATOES *with Garlic, Rosemary & Thyme*

Dessert

WEDDING CAKE BY BREDENBECK'S BAKERY

ASSORTED MINIATURE PASTRIES & FRESHLY
BAKED COOKIES

SEASONAL CAKE SHOOTERS +\$6PP

Coffee Station

- FRESHLY BREWED REGULAR & DECAF COFFEES
- ASSORTED TEAS
- CREAMER & SWEETENERS



Premium Five Hour Open Bar

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INCLUDES TWO (2) SIGNATURE COCKTAILS &
COMPLIMENTARY CHAMPAGNE TOAST

- CALL LIQUORS

*Absolut, Stolichnaya, Titos,
Assorted Flavored Vodkas, Tanqueray,
Captain Morgan, Malibu, Jack Daniels,
Dewars, Jose Cuervo, Southern Comfort,
& Triple Sec*

- BOTTLED BEER

*Miller Lite, Yuengling Traditional Lager,
Seasonal IPA*

- NON-ALCOHOLIC
BEVERAGES

*Assorted Soft Drinks, Club Soda, Tonic,
Cranberry, Pineapple, Grapefruit Juice,
Lemons, Limes, Oranges, Olives, & Cherries*

- HOUSE WINES

*Chardonnay, Pinot Grigio, Sauvignon Blanc,
Merlot, Cabernet, Pinot Noir*

TOP SHELF OPEN BAR

+\$10PP INCLUDES TAX

INCLUDES TWO (2) SIGNATURE COCKTAILS &
COMPLIMENTARY CHAMPAGNE TOAST

- TOP SHELF LIQUORS

*Grey Goose, Belvedere, Bombay Sapphire, Captain Morgan, Jack Daniels,
Makers Mark, Bulleit, Oban, Jameson, Patron, Don Julio & Cointreau*

- HOUSE WINES

*Chardonnay, Pinot Grigio, Sauvignon Blanc, Prosecco, Merlot, Cabernet,
Pinot Noir, & Rosé*

- BOTTLED BEER

*Miller Lite, Yuengling Traditional Lager, Seasonal IPA, Stella Artoise, &
White Claw*

- NON-ALCOHOLIC BEVERAGES

*Assorted Soft Drinks, Club Soda, Tonic, Cranberry, Pineapple, Grapefruit Juice,
Lemons, Limes, Oranges, Olives, & Cherries*

Enhancement Stations

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ADD THESE STATIONS TO COCKTAIL HOUR OR FOR AN
END OF THE NIGHT FAREWELL

- **ASIAN DUCK
STATION**

Additional \$22 PP Includes Tax

*Carved Asian Duck Served with Warm
Bao Buns, Hoisin Glaze & Green Onions,
Accompanied by Tuna Tartar*

- **PANINI STATION**

Additional \$15 PP Includes Tax

*Includes The Following Gourmet
Paninis on a LeBus Ciabatta Roll:*

*FILET MIGNON PANINI | with
Caramelized Onions, Boursin Cheese &
Horseradish Sauce*

*CHICKEN PANINI | with Fresh
Mozzarella Cheese, Sliced Tomato, Fresh
Basil & 100% Extra Virgin Olive Oil*

*VEGGIE PANINI | with Imported
Sharp Provolone, & Balsamic Vinegar*

- **MASHED POTATO
STATION**

Additional \$15 PP Includes Sales Tax

*Your Choice of Three (3) Potato Options:
Truffled, Blue Cheese, Sweet Potatoes,
Garlic Cheddar, Yukon Gold*

*Toppings: Brown Gravy, Cheddar Sauce,
Caramelized Onions, Sour Cream, Fresh
Cut Chives, Creamy Butter, Sautéed
Mushrooms, Shredded Cheddar Cheese*

- **BREAKFAST WRAPS
TO-GO**

Additional \$10 PP Includes Tax

*Bacon, Egg & Cheese - Ham, Egg &
Cheese - Sausage, Egg & Cheese or
Egg Whites with Vegetables & Cheese all
served in a Warm Wrap*

- **SOUTHERN STYLE
STATION**

Additional \$18 PP Includes Tax

*Braised Short Ribs with Au Jus, Honey
Dipped Southern Fried Chicken,
Homemade Mac & Cheese with Aged
Cheddar Cheese, & Acorn Squash*

- **GRILLED CHEESE
STATION**

Additional \$15 PP Includes Tax

*Accompanied with Shooters of
Tomato Bisque*

*Choice of Breads: Sourdough, Rye,
Multi-Grain, French Baguette*

*Choice of Cheeses: Brie, Cheddar,
Pepper Jack, Gruyere, Smoked Gouda,
Mozzarella*

*Toppings: Bacon, Caramelized Onions,
Avocado, Jalapeños, Sautéed Mushrooms,
Tomatoes, Arugula, Green Apples,
Rosemary, Basil*

Enhancement Stations

ADD THESE STATIONS TO COCKTAIL HOUR OR FOR AN
END OF THE NIGHT FAREWELL

- WALKING TACOS

Additional \$12 PP Includes Tax

Toppings: Sour Cream, Shredded Cheese, Ground Beef, Guacamole, Shredded Lettuce, Diced Red Onion & Tomato, Jalapeños, & Individual Bags of Doritos, Fritos, & Cheetos

- COLD SEAFOOD BAR

MARKET PRICE

Jumbo Shrimp Cocktail Served in a Shooter Glass with Cocktail Sauce and a Lemon Wedge, Mini Lobster Rolls, Clams & Oysters on the Half Shell, Crab Claws: Jonah, Blue or King with Sauces

- CHICKEN FINGER & FRENCH FRY BAR

Additional \$10 PP Includes Tax

Homestyle Chicken Tenders with Honey Mustard & BBQ dipping sauces & ketchup Served with Waffle Fries, Old Bay Seasoned Fries, & Sweet Potato Fries

Dessert Enhancement Stations

ADD THESE STATIONS FOR A SWEET TREAT OR END OF
THE NIGHT SNACK

- BELGIAN WAFFLE &
ICE CREAM STATION

Additional \$12 PP Includes Tax

Fresh Belgian Waffles Made to Order with your Choice of Toppings: Chocolate Chips, Fresh Strawberries, Vermont Maple or Blueberry Syrup, Chocolate or Raspberry Drizzle, Powdered Sugar, Whipped Cream, Chocolate & Vanilla Ice Cream

- S'MORES BAR

Additional \$7 PP Includes Tax

Create Your Own S'mores with Hershey Chocolate Bars, Cinnamon Graham Crackers & Skewered Marshmallows

Dessert Enhancement Stations

ADD THESE STATIONS FOR A SWEET TREAT OR END OF THE NIGHT SNACK

- DONUT HOLE BAR
Additional \$6 PP Includes Tax

Skewered Donut Holes Served with Icing, Caramel & Chocolate Sauce, and Sprinkles

- INTERNATIONAL COFFEE COCKTAIL BAR
Additional \$6 PP Includes Tax

After Dinner Coffee Bar with Choices of Bailey's Irish Cream, Kahlua, Peppermint Schnapps, Amaretto Liqueur, Cinnamon, & Whipped Cream

Additional Information

ENHANCE YOUR GUEST EXPERIENCE WITH THESE OPTIONAL ADDITIONS

- CEREMONY

\$1060 Additional Fee for On-Site Ceremonies Includes Sales Tax

- SPECIALTY TABLES

*Rustic, Mirrored & Other Specialty Tables Available
Pricing Varies Depending Upon Selection*

- CUSTOM MONOGRAM

\$318 For a Projected Gobo on Dance Floor Includes Sales Tax

- CUSTOM FLOOR PLAN

Event Designer to Customize Floor Plan with Lounge - Pricing Varies Dependent Upon Selection

- PHOTO BOOTH

*\$1060 Photo Booth with Unlimited Prints, Social Sharing, Custom Photo Layout with Names & Date
Includes Sales Tax*

- DRAPING

*Venue Wall Draping Available in a Variety of Colors
Pricing Dependent Upon Material*

- SWEETHEART TABLE

*Rustic or Mirror Tables with Specialty Chairs Available
Pricing Dependent Upon Selection*

Additional Information

PAYMENTS

A twenty-five (25%) percent non-refundable deposit is due to hold the date for your wedding. Fifteen (15) days prior to your wedding the final payment is due. Wedding Package Pricing is based on current market value. Venue will notify client of any increases or lack of food supply & provide alternatives to avoid increasing costs no later than 30 days prior to the event or when final headcount & food selections are submitted for the event.

(Note that this occurrence is unusual.)

INDUSTRY
..... *event space*

