

Silver Wedding Package

Buffet Style: \$45 Per Person Family Style: \$48 Per Person

Package Includes:

Valet Service • Cake Cutting • Champagne Toast for Head Table Freshly Brewed Coffee • Tea Selections • Bread & Butter

6-Hour Standard Bar Service

Garden Field Green Salad

Pasta (select one)

Meat Sauce • Tomato Basil • Alfredo • Primavera
Substitute for \$1 Per Guest

Ravioli • Tortellini • Gnocchi • Risotto
Add Additional Pasta for \$2 Per Guest

Vegetable (select one)

Fresh Seasonal Vegetables • Green Beans Almondine • Broccoli w. Roasted Bell Peppers Asparagus \$1 Per Guest • Eggplant Parmesan \$2 Per Guest

Potato/Rice (select one)

Roasted Redskins • Sour Cream & Chive Mashed • Rosemary Potato • Rice Pilaf Anna Potato \$1 Per Guest • Au Gratin \$1 Per Guest

Entrée Selection (select two)

Chicken Piccata
Champagne Chicken
Chicken Marsala
Chicken Florentine
Chicken Florentine
Chicken Florentine
Chicken Florentine
Chicken Florentine
Chicken Piccata
Pork Loin Medallions
Scaloppini Cacciatore
Breaded Pork Chop
Lemon Dill Baked Salmon

Chicken Siciliano w. Ammoghiu Sauce
Braised Boneless Short Ribs
Lemon Encrusted Cod
Italian Meatballs

Roast Sirloin of Beef w. Mushroom Gravy
Italian Sausage w. Peppers & Onions

Kielbasa & Sauerkraut

Bacon Wrapped Shrimp \$3 Per Guest Beef Tenderloin Medallions \$3 Per Guest

Add Additional Entrée for \$2 Per Guest

Elegant Banquets

Gold Wedding Package

Buffet Style: \$52 Per Person **Family Style:** \$55 Per Person

Package Includes:

Valet Service • Cake Cutting • Champagne Toast for All • Chair Covers & Sash Freshly Brewed Coffee • Tea Selections • Bread & Butter

6-Hour Premium Bar Service

Appetizer

Garden vegetable Crudite • Variety of Cheeses • Variety of Bruschetta

Garden Field Green Salad

Pasta (select one)

Meat Sauce • Tomato Basil • Alfredo • Primavera

Substitute for \$1 Per Guest

Ravioli • Tortellini • Gnocchi • Risotto

Add Additional Pasta for \$2 Per Guest

Veg<mark>eta</mark>ble (sele<mark>ct o</mark>ne)

Fresh Seasonal Vegetables• Green Beans Almondine • Broccoli w. Roasted Bell Peppers Asparagus \$1 Per Guest • Eggplant Parmesan \$2 Per Guest

Potato/Rice (select one)

Roasted Redskins • Sour Cream & Chive Mashed • Rosemary Potato • Rice Pilaf Anna Potato \$1 Per Guest • Au Gratin \$1 Per Guest

Entrée Selection (select two)

Chicken Piccata
Champagne Chicken
Chicken Marsala
Chicken Florentine

Chicken Piccata
Scaloppini Cacciatore
Breaded Pork Chop
Lemon Dill Baked Salmon

Chicken Siciliano w. Ammoghiu Sauce Lemon Encrusted Cod Braised Boneless Short Ribs Italian Meatballs

Roast Sirloin of Beef w. Mushroom Gravy Italian Sausage w. Peppers & Onions Kielbasa & Sauerkraut

Bacon Wrapped Shrimp \$3 Per Guest

Add Additional Entrée for \$2 Per Guest

Late Night Snack

Elegant Banquets

Individually Plated Wedding Package

Chicken or Beef Entree: \$55 Per Person

Duet Plate: Additional \$4 Per Person • **Seafood Entrée:** Additional \$2 Per Person

Package Includes:

Valet Service • Cake Cutting • Champagne Toast for All • Chair Covers & Sash Freshly Brewed Coffee • Tea Selections • Bread & Butter

6-Hour Premium Bar Service

Appetizer

Garden vegetable Crudite • Variety of Cheeses • Variety of Bruschetta

Garden Field Green Salad

Pasta (select one)

Meat Sauce • Tomato Basil • Alfredo • Primavera

Substitute for \$1 Per Guest

Ravioli • Tortellini • Gnocchi • Risotto

Add Additional Pasta for \$2 Per Guest

Vegetable (select one)

Fresh Seasonal Vegetables• Green Beans Almondine • Broccoli w. Roasted Bell Peppers Asparagus \$1 Per Guest • Eggplant Parmesan \$2 Per Guest

Potato/Rice (select one)

Roasted Redskins • Sour Cream & Chive Mashed • Rosemary Potato • Rice Pilaf Anna Potato \$1 Per Guest • Au Gratin \$1 Per Guest

Entrée Selection

Chicken Entrées

Cordon Bleu • Forester • Spedini • Wellington • Puff Pastry Wrapped Florentine Beef Entrées

Roasted Beef Tenderloin • Tenderloin Medallions • Spedini • Wellington • Steak Siciliano Seafood Entrées

Shrimp & Scallop Kabobs • Citrus Glazed Salmon • Shrimp Kabobs •Bacon Wrapped Shrimp Crab Cakes • Swordfish • Orange Roughy Almondine • Potato Encrusted White Fish

Late Night Snack

Elegant Banquets

Platinum Wedding Package

Buffet Style: \$68 Per Person
Family Style: \$72 Per Person
Individually Plated: \$76 Per Person

Package Includes:

6 Hour Ultra Premium Bar • Ice Sculpture w. Martini Infusions • Champagne Toast For All Chair Covers w. Sash • Accent Lighting • Valet Service • Cake Cutting Freshly Brewed Coffee • Tea Selections • Soft Drinks • Bread & Butter

Appetizer

Garden vegetable Crudite • Variety of Cheeses • Variety of Bruschetta • 3 Hot Appetizers

Garden Field Green Salad

Pasta (select one)

Meat Sauce • Tomato Basil • Alfredo • Primavera
Substitute for \$1 Per Guest

Ravioli • Tortellini • Gnocchi • Risotto
Add Additional Pasta for \$2 Per Guest

Vegetable (select one)

Fresh Seasonal Vegetables • Green Beans Almondine • Broccoli w. Roasted Bell Peppers Asparagus \$1 Per Guest • Eggplant Parmesan \$2 Per Guest

Potato/Rice (select one)

Roasted Redskins • Sour Cream & Chive Mashed • Rosemary Potato • Rice Pilaf Anna Potato \$1 Per Guest • Au Gratin \$1 Per Guest

Entrée Selection (select two)

Chicken Piccata
Champagne Chicken
Chicken Marsala
Chicken Florentine
Chicken Siciliano w. Ammoghiu Sauce

Chicken Piccata
Pork Loin Medallions
Scaloppini Cacciatore
Breaded Pork Chop
Lemon Dill Baked Salmon
Lemon Encrusted Cod

Italian Marshalls

Braised Boneless Short Ribs
Roast Sirloin of Beef w. Mushroom Gravy
Italian Sausage w. Peppers & Onions

Italian Meatballs
Swedish Meatballs
Kielbasa & Sauerkraut

Bacon Wrapped Shrimp \$3 Per Guest

Beef Tenderloin Medallions \$3 Per Guest

Add Additional Entrée for \$2 Per Guest

Dessert Table

Late Night Snack

Elegant Banquets

Beverage Service Upgrades

Standard Bar

Whiskey • Scotch • Gin • Vodka • Rum • Bourbon • Peach Schnapps • Vermouths Merlot • Cabernet Sauvignon • Pink Moscato • Chardonnay Draft Beer (2): Budweiser • Bud Light • Miller Light

Premium Bar \$5 Per Person

Canadian Club • J&B • Beefeater • Tito's • Bacardi • Jack Daniels • Peach Schnapps • Vermouths • Draft Beer Yellow Tail Wines: Merlot • Cabernet Sauvignon • Pink Moscato • Chardonnay Draft Beer (2): Budweiser • Bud Light • Miller Light • Labatt • Sam Adam's

Ultra Premium Bar \$10 Per Person

Crown Royal • Jameson • Bombay Sapphire • Grey Goose • Captain Morgan • Woodford Reserve Baileys • Disaronno Amaretto • Romana Sambuca • Peach Schnapps • Vermouths Yellow Tail Wines: Merlot • Cabernet Sauvignon • Pink Moscato • Chardonnay Draft Beer (2): Blue Moon • Bells Two Hearted • New Belgium Fat Tire • Rochester Red

Bottled Beer

Domestic \$2 per person • Imported \$2.50 per person
Upgrade Imported Draft Beer \$125
Craft Draft Beer Price varies with choice

Enhancements

Tito's \$2 per person • Captain Morgan \$2 per person • Jameson \$3 per person Crown Royal \$3 per person • Hennessy or Courvoisier \$3 per person

Add Martini Infusion Jars: \$4 Per Person

(select three, with optional martini luge, seasonal flavors available)
Berry Cosmo • Appletini • Pineapple Upside Down

Frozen Drinks \$2 Per Person

(select three, served for one hour during cocktail hour)
Strawberry Daiquiri • Margarita • Pina Colada • Raspberry Daiquiri • Peach Mango

Barista Coffee Station \$2 Per Person

Rich Mocha Java Coffee Blend with:
Shaved Chocolate • Flavored Syrups • Sugar Swizzle Sticks • Whipped Cream • Cinnamon
Individual cordial bottles may be purchased upon request

Elegant Banquets

Hors D'Oeuvres

Garden Festival Crudités \$2.50 Per Person

Colorful display of vegetables including red and yellow peppers, mushrooms, broccoli, cauliflower, cucumbers, carrots, celery and radishes.

An assortment of dips such as pepper ranch and spinach

Cheese Display \$3 Per Person

An array of imported and domestic cheeses with an assortment of fine crackers with a lavish garnish

Bruschetta Display \$2.50 Per Person

Toasted French baguette with an assortment of toppings including pomodoro, artichoke, white bean, black olive tapenade, and wild mushroom

Fruit Display \$3 Per Person

Season fresh fruit with a yogurt dip

Mediterranean Trays \$5 Per Person

Served at the table
Hummus, tabboule, roasted red peppers,
olives, feta and pita bread

Antipasto Trays \$5 Per Person

Served at the table
Sliced Italian meats, variety of cheeses (2),
roasted peppers, marinated artichokes,
pepperoncini and olives. Served with bread basket.

Seafood Display \$8 Per Person

Oysters on the half shell, mussels, shrimp, and seafood salad

Sushi Display \$6 Per Person

Assortment of sushi including California rolls and salmon sushi. Complemented with soy sauce, pickled ginger and wasabi.

Grand Appetizer Display \$7 Per Person

100 person minimum

Garden festival crudités, imported and domestic cheeses, fresh seasonal fruit, variety of bruschetta, assorted antipasto display, Mediterranean mezze platter.

Accompanied with a variety of breads.

Additional Upgrades Add \$2.50 per guest

Seafood Salad • Fried Calamari • Imported Prosciutto

Elegant Banquets

Butler Passed Selections

Accompanied with Dinner Selection Three Items: \$5 Per Person

Chilled Options

Vegetable Canape: Fresh vegetable topped with cream cheese
Bruschetta: Tomato, basil and buffalo mozzarella on crostini with Balsamic Vinegar Drizzle
Mini BLT's: Maple cured bacon, lettuce and vine ripened tomatoes
Eggplant Roulade: Ricotta cheese, boursin cheese and sundried tomatoes wrapped in eggplant
Antipasto Kabobs: Salami, fresh mozzarella and tomato with basil
Mediterranean Phyllo Cup: Topped with hummus and tabbouleh
Wild Mushroom Crustini: Blend of fresh wild mushrooms finished with boursin cheese
Belgium Endive Boat: Filled with Mediterranean lentil salad
Boursin Polenta: Topped with a roasted vegetable ragu
Shrimp Cocktail: Additional \$2 Per Person

Hot Options

Salmon Pinwheel: Salmon with onion-dill cream cheese in a puff pastry

Ham & Cheese Pinwheel: Rolled in a puff pastry

Miniature Strudel Americana: Chicken, broccoli and cheese wrapped in a puff pastry and baked

Capellini Pasta Net: Angel hair pasta baked with mozzarella cheese and pepperoni

Miniature Spinach Pies: Phyllo dough stuffed with spinach and feta cheese

Arancini: Breaded rice balls filled with peas and ground beef

Chicken Satay: Oriental chicken kabob with Thai peanut sauce

Miniature Spring Rolls: Lightly fried crispy vegetarian rolls served with a sweet chili dipping sauce

Miniature NY Style Rubens: Corned beef and sauerkraut served on marble rye with a Russian dressing

Mushroom Cups: Blend of wild mushrooms and cheese in phyllo cups

Breaded Ravioli: Breaded cheese filled ravioli with a marinara sauce

Crab Stuffed Mushrooms: Large mushroom caps filled with a rich crab stuffing

Asian Style Wontons: Pork filled and served with a ponzu dipping sauce

Mini Crab Cakes: Additional \$2 Per Person



Sweet Endings

Petite Assortments (Trays) \$2.50 Per Person

Macaroons • Cheese Cake • Éclairs • Cream Puffs • Dipped Strawberries • Fruit Tarts

Dessert Table \$5 Per Person

Macaroons • Mini Cheese Cake • Éclairs • Cream Puffs • Dipped Strawberries • Fruit Tarts
Assortment of cakes and torts
We customize to seasonal and themed

Fruit Table \$3 Per Person

Plentiful display of fresh seasonal fruits

Fruit & Pastries \$7.50 Per Person

Plentiful display of fresh seasonal fruits as well as:

Macaroons • Cheese Cake • Éclairs • Cream Puffs • Dipped Strawberries • Fruit Tarts

Strawberry Torts • Lemon Cream Torts • Banana Cream Torts •

Red Velvet Cake • Chocolate Mousse Torts • Assorted Mousses

Ice Cream Station \$4 Per Person

Choice of two ice cream flavors with strawberry, chocolate and caramel sauces.

Toppings: Crushed Oreos • Pecans • Sprinkles • M&Ms • Crumbled Cookies & Brownies • Whipped Cream

Cookie Buffet \$3 Per Person

Assortment of different types of cookies on display, ranging from chocolate and peanut butter cup cookies to biscotti, Italian sugar-glazed "s" cookie and milk shooters

Add Barista Coffee Station for an additional \$2 Per Person

Individual Frozen Desserts

Ice Cream Sundae \$2 Per Person
(choice of chocolate or raspberry sauce)
Triple Sorbet \$2 Per Person
Spumoni \$2 Per Person

Individual Desserts

Crème Brulee Individual \$3.50 Per Person New York Style Cheese Cake \$3.50 Per Person Hot Fudge Cream Puff Sundae \$3.50 Per Person Triple Chocolate Mousse Tort \$3.50 Per Person



Late Night Snacks -

Pizza Station

\$5 Per Person Variety of homemade pizzas

Traditional Coney Station

\$5 Per Person
Hot Dogs • Coney Sauce • Onions • Pickles • Relish • Ketchup & Mustard

Pretzel Station

(Add in addition \$1)
\$3 Per Person

Warm Pretzels • Mustard • Cheese • Assortment of Condiments

Slider Station

\$5 Per Person Served with french fries

Italian Station

\$5 Per Person Italian Sausage • Ammoghiu Sauce • Peppers & Onions



Wedding Upgrades

House Specialties

(Add as an Additional Entrée \$3)

Lamb Chops \$5 Per Person

Rosemary rubbed and grilled lamb chops finished with fresh lemon

Herb Crusted Prime Rib \$3 Per Person Slow roasted to perfection

Stuffed Shrimp \$3 Per Person
Bacon wrapped shrimp casino style

The Fern Hill \$2 Per Person

Chicken stuffed with spinach, red peppers, fresh mozzarella topped with a red pepper coulis sauce

Seafood Risotto \$3 Per Person

Traditional Italian arborio rice cooked with shrimp, mussels and calamari

Chateaubriand \$5 Per Person
Sliced beef tenderloin with a mushroom a jus

Shrimp Scampi \$3 Per Person

Large gulf shrimp sautéed with white wine and garlic

Frutti Di Mare \$5 Per Person
Shrimp, calamari and bay scallops fried to golden brown

Crab Cakes \$4 Per Person
Linguini w. Clam Sauce \$2 Per Person
Wild Mushroom Risotto \$2 Per Person

Soup

\$2 Per Person

Minestrone • Stracciatella • Chicken Tortellini • Italian Wedding

Additional \$3 Per Person

Seafood Chowder • Lobster Bisque



Additional Information

Deposits:

A deposit of \$500 per room is required when booking a date. A \$100 deposit is required when booking the ceremony site. Deposits can be made payable by cash, check or credit card. A 3% fee will be charged on all remaining deposits and payments made by a credit or debit card.

Set up of Decorations:

We can assist you in setting up place cards (in alphabetical order), table favors, cake knife and server, toasting glasses, guest book and pen, and a card box. (No centerpieces)

Wedding Ceremony:

The wedding ceremony may be held outdoors at our Gazebo for a rental of \$500. If you choose to use the Gazebo for your wedding and it rains, your ceremony will be held in our indoor chapel. Depending on the weather, it must be confirmed by 1:00 pm the day of your wedding if you would like your ceremony to be held inside or outside. This fee also includes an hour of rehearsal time; please arrange a time with the wedding coordinator. Client will be held responsible for conducting the rehearsal and wedding ceremony.

Outdo<mark>or Cocktail Hour w. Gazeb</mark>o:

The cocktail hour may be held outdoors on our patio for a nonrefundable fee of \$500. This fee includes the bartender(s), high/low cocktail tables and chairs. Some patio furniture will remain on site.

Children Meals:

Available for children ages 4-12. This option must be ordered at the time of menu selection and includes: Fresh fruit cup, combination plate of chicken tenders and french fries for \$15 each. This price is not given unless the adult minimum is reached.

Minor and Vendor Meals:

Any guest who is under 21 years old and will be having the same meal as you have selected will be given a \$10 discount. There is also a discount applied to vendors and they will be charged for the dinner portion of the package.

This price is not given unless the adult minimum is reached.

Vendor/Client Room Access:

Please consult your Fern Hill sales manager in regards to actual set up times. Clients are guaranteed access 2 hours prior to the start time of the reception. Earlier access cannot be guaranteed until 2 days prior to the event. Clients will have access to the bridal suite at 2:00 pm the day of event.