

Wedding Pricing	Friday	Saturday Day	Saturday Evening	Sunday
Pricing for 100 or More	6 pm or Later	Ending by 4pm	Starting after 6pm	Open Times
January	\$85.00	\$85.00	\$85.00	\$85.00
February	\$85.00	\$85.00	\$85.00	\$85.00
March	\$90.00	\$90.00	\$100.00	\$85.00
April	\$90.00	\$90.00	\$100.00	\$85.00
May	\$90.00	\$90.00	\$100.00	\$85.00
June	\$90.00	\$90.00	\$100.00	\$85.00
July	\$85.00	\$85.00	\$85.00	\$85.00
August	\$85.00	\$85.00	\$85.00	\$85.00
September	\$95.00	\$95.00	\$110.00	\$95.00
October	\$95.00	\$95.00	\$110.00	\$95.00
November	\$95.00	\$95.00	\$105.00	\$95.00
December	\$100.00	\$100.00	\$115.00	\$100.00
Indoor Ceremony	\$1,500.00			
Outdoor Ceremony	\$2,950.00			

*Thank you for considering
The Buck Hotel by Ruhling
for your Wedding Reception*

The Buck Hotel, a Bucks County tradition since 1735, features an elegant setting for your special occasion. Ruhling's Seafood, for the past 35 years, has maintained its status as one of the renowned restaurants of its kind in the Philadelphia area. Let us enhance your special occasion with our professional and personalized service along with our exquisite cuisine, freshly prepared by our talented culinary team.

We would like to extend an invitation to visit The Buck Hotel by Ruhling to receive a private tour of our fine facility.

Our Wedding package includes the following amenities:

- ✧ Five Hour Wedding Reception
- ✧ Five Hour Open Bar
- ✧ One Hour Hot & Cold Hors d'oeuvres
- ✧ Champagne Toast with Strawberry Garnish
- ✧ Sit Down or Buffet Style Dinner
- ✧ Customized Wedding Cake from Bredenbeck's Bakery
- ✧ White or Ivory Linen with Choice of Napkin Color
- ✧ House Silk Centerpieces with Mirror Mats, Votives and Table Number
- ✧ Bridal Suite
- ✧ Maitre'd to supervise the Reception
- ✧ Personal Server for the Day
- ✧ Ceremony Fee if Requested

Other services and upgrades are available to suit your personal needs.

We will be pleased to customize a wedding package just for you.

Please speak to our Event Coordinator for details

Cocktail Hour

As your guests arrive, our professional staff will greet them with delicious hors d'oeuvres, cheese and crudite' display and a cocktail hour of your design. You may select **eight** items from our list of hot and cold hors d'oeuvres.

Cheese and Crudité Display and Hummus and Bruschetta

Assortment of Imported and Domestic Cheeses garnished with Fresh Grapes and Strawberries.
An assortment of Fresh Crisp Vegetables, Ranch and Mustard Dipping Sauces.
On the Fresh Bruschetta, Homemade Hummus with pita bread and toasted baguette points.

Vegetarian Hors d'oeuvres

- ☞ Vegetarian Spring Rolls with Teriyaki Dipping Sauce
- ☞ Broccoli Quiche
- ☞ Potato Leek Puff
- ☞ Artichoke & Parmesan on Toast Points
- ☞ Star Cut Red Bliss Potato with Sour Cream & Parmesan
- ☞ Brie Cheese with Raspberry Puree in a Phyllo Cup

Seafood Hors d'oeuvres

- ☞ Fried Avocado wrapped with Bacon & Crab Puree
- ☞ Scallops Wrapped in Bacon
- ☞ Mini Crab Cakes
- ☞ Lobster or Shrimp Spring Rolls
- ☞ Crabmeat Fritters with Chipotle Remoulade
- ☞ Coconut Shrimp with Orange Brandy glaze
- ☞ Shrimp Cocktail (up charge)

Pork, Beef and Poultry Hors d'oeuvres

- ☛ Beef Franks in a Blanket
- ☛ Cheese Steak Egg Rolls
- ☛ Chicken Wellington in a Pastry Puff
- ☛ Mini Beef Filets on Crostini & Horseradish Cream Sauce
- ☛ Italian Sausage & Cheese Mini Calzones with Tomato Dipping Sauce
- ☛ Turkey Meatballs wrapped in Cabbage with Cranberry Orange Dipping Sauce
- ☛ Lamb Kabobs with Horseradish Sour Cream (market price up charge)
- ☛ Mini Kobe Cheeseburgers

Kosher Hors d'oeuvres

- ☛ Vegetable Quiche
- ☛ Potato Puffs
- ☛ Spinach in Phyllo (non-dairy)
- ☛ Cherry Chicken Lettuce Wraps
- ☛ Sweet and Sour Meatballs
- ☛ Chicken Marsala Puff

Stationed Hors D'oeuvres

Grilled Vegetable Tray

Marinated and Grilled, Zucchini, Eggplant, Portobello Mushrooms,
Asparagus and Roasted Red Peppers.

***Additional \$8.00 per person

Italian Antipasto Display

A generous display of Italian Meats, Aged Provolone, Roasted Red Bell Peppers, Italian Hot Peppers,
Marinated Olives, Grilled Artichokes with Thinly Sliced Bread.

***Additional \$12.00 per person

Mashed Potato or Macaroni & Cheese Station

Whipped Mashed Potatoes with Crisp Bacon, Cheddar Cheese, Broccoli,
Crispy Fried Onions, Wasabi Peas for toppings.

***Additional \$6.00 per person

Seafood Raw Bar

A cold display of Jumbo Cocktail Shrimp, Cocktail Crab Claws, Shucked Clams and Oysters.

Served with Horseradish Cocktail Sauce, Lemons, and Tabasco Sauce.

***Additional to market price per person

***Ice Sculpture available at additional cost

Pasta Station

Your choice of two types of Pasta from Penne, Bowtie or Tortellini.

Your Choice of two sauces from Marinara, Tomato Basil Cream, Vodka Sauce, Pesto or Alfredo.

Served with Crisp Garlic Bread, Parmesan Cheese and Hot Pepper Flakes.

***Additional \$6.00 per person

Carving Station

Your Choice of Beef Tenderloin (\$9.00 per person), Prime Rib (\$7.00 per person),
Whole Roasted Turkey (\$4.00 per person), or Honey Glazed Ham (\$4.00 per person)

Salads

- ☞ Garden Salad, Mixed Greens, Cherry Tomatoes, Cucumbers and Carrots.
Your choice of Balsamic, Bleu Cheese, Thousand Island, Creamy Italian or Ranch Dressing.
- ☞ Classic Caesar with Garlic Croutons.
- ☞ Baby Spinach Salad with Wild Mushrooms & Warm Bacon Dressing.
- ☞ Citrus Summer Salad, Spring Mix, Endive and Arugula
Choice of Mango, Raspberry or Pineapple Vinaigrette
- ☞ Wedge Salad with Crisp Bacon and Diced Tomato.
Choice of Ranch or Bleu Cheese Dressing (\$1.00 up charge per person).

**Appetizers* (\$3.00 additional per person)

- ☞ Antipasto, Roasted Peppers, Marinated Chick Peas, Buffalo Mozzarella & Garlic Bread.
(\$1.00 additional per person).
- ☞ Fresh Fruit Cocktail.
- ☞ Penne with Pesto Sauce and Ravioli Marinara Combo.
- ☞ Fresh Mozzarella & Tomatoes Drizzled with Balsamic Glaze.

**Soups* (\$3.00 additional per person)

- ☞ Minestrone
- ☞ Butternut Squash with Toasted Pumpkin Seeds.
- ☞ Cream of Potato with Bacon & Green Onion.
- ☞ Shrimp or Lobster Bisque (\$1.00 up charge per person).
- ☞ Manhattan Clam Chowder (\$1.00 up charge per person).
- ☞ Italian Wedding Soup.
- ☞ Cream of Chicken and Rice.

**Intermezze* (\$2.00 additional per person)

Served in a Spoon or a Mini Cone.

- ☞ Mango
- ☞ Lemon
- ☞ Raspberry
- ☞ Orange

Entrée

Entrées (please select two)

Chicken

- ☞ Chicken Piccata, Pan Seared Chicken Breast topped with Capers, Plum Tomatoes in a Velvety Lemon, White Wine & Garlic Sauce.
- ☞ Chicken Wellington, Chicken Breast with Fresh Mushrooms Duxelle & Long Grain Rice wrapped in a Crispy Pastry Puff & Served with Marsala Wine Sauce.
- ☞ Chicken Italiano, Chicken Breast grilled with Montreal seasoning topped with Spanish Aioli Fire Roasted Peppers & Fresh Mozzarella Cheese.
- ☞ Chicken Bushetta, Marinated and Grilled Chicken Breast topped with Plum Tomatoes and Drizzled with Balsamic Glaze.
- ☞ Chicken Parmesan, Breaded Chicken Breast Pan Fried Golden Brown and Topped with Provolone Cheese and Housemade Marinara Sauce and Parmesan Cheese.
- ☞ Chicken Marsala, Pan seared Chicken with Porcini and Wild Mushrooms.

Beef

- ☞ Delmonico Steak, Ribeye Steak, Grilled and Served with Wild Mushroom Demi Glaze and Crispy Onion Straus
- ☞ Braised Short Ribs served with Au Jus and Root Vegetables.
- ☞ New York Strip or Filet Mignon (\$8.00 per person up charge) prepared any of the following ways:
 - Teriyaki Marinated & Grilled topped with Plum Sauce.
 - Alla Pesto, Grilled to perfection & Topped with Crabmeat & Creamy Fresh Pesto Basil Sauce.
 - On the spicy side, Black and Blue, Grilled with Cajun Spices and topped with Bleu Cheese Crumbles.
- ☞ Filet Mignon Diane, Grilled Filet Mignon topped with Wild Mushrooms Marsala Cream Sauce (\$8.00 per person up charge).
- ☞ Filet Mignon Au Poivre, Filet Mignon Encrusted with Peppercorn Medley Pan Seared & topped with Caramelized Red Onions and Port Red wine. (\$8.00 per person up charge).
- ☞ Filet Mignon wrapped with Bacon & Stuffed with Fontina Cheese (\$8.00 per person up charge).

Seafood

- ☞ Flounder Florentine, Fresh filet of Flounder Stuffed with Fresh Baby Spinach, Fire Roasted Red Peppers and Topped with Fresh Lemon Beurre Blanc.
- ☞ Caribbean Style Grilled Mahi Mahi, Fresh Filet of Mahi Mahi dusted with Caribbean Spices Grilled and topped with Mango Pineapple Salsa.
- ☞ Potato Encrusted Chilean Sea Bass, filet of Chilean Sea Bass wrapped in Yukon Gold Potato and Pan Seared Golden Brown topped with Sour Cream Sauce. (\$7.00 per person up charge)
- ☞ Herb Encrusted Tilapia, filet of Tilapia encrusted with Fresh Herbs & Panko Bread Crumbs seared Golden Brown & Topped with a Fresh Herb Lemon Wine Sauce.

Pork, Veal and Lamb

- ✧ Black & Peach Veal Chop, Bone in Veal Chop Encrusted with Pepper & Corn Medley. Pan seared & topped with Caramelized Sweet Peaches. (market price up charge)
- ✧ New Zealand Crown Rack of Lamb, Grilled with fresh Rosemary & topped with Fresh Mint Demi Glaze. (market price up charge)
- ✧ Grilled Pork Chop with Apple Confit, Apple Cider Marinated Bone in Pork Chop and topped with Caramelized Sweet Apple Confit.

Combo Plates

- ✧ Petit Filet Mignon and Crab Imperial Served with Red Wine Demi Glazed and Drawn Butter. (\$12.00 per person up charge).
- ✧ Chilean Sea Bass and King Crab Legs, seved with Lemon & Butter. (\$12.00 per person up charge).
- ✧ Stuffed Lobster Tail with Crab Imperial, served with Lemon & Butter. (\$12.00 per person up charge).

Starch

- ✧ Double Stuffed Baked Potato
- ✧ Sour Cream & Chive Mashed Potatoes
- ✧ Roasted Red Bliss Potatoes
- ✧ Rice Pilaf
- ✧ Coconut Rice
- ✧ Yukon Gold Mashed Potatoes
- ✧ Summer Vegetable Risotto
- ✧ Garlic Mashed Potatoes

Vegetable

- ✧ Green Beans & Carrots
- ✧ Green Beans Almondine
- ✧ Garden Medley
- ✧ Snap Peas and Red Bell Peppers
- ✧ Asparagus Bundle (\$1.00 per person up charge)
- ✧ Spinach Aoli

Buffet

Our Buffet includes:

A selection of a served salad

- ☞ Garden Salad, Mixed Greens Cherry Tomatoes, Cucumbers and Carrots.
Balsamic, Bleu Cheese, Thousand Island, Creamy Italian or Ranch Dressings.
- ☞ Classic Caesar with Garlic Croutons
- ☞ Baby Spinach Salad with Wild Mushrooms & Warm Bacon Dressing.
- ☞ Citrus Summer Salad, Spring Mix, Endive and Arugula
Choice of Mango, Raspberry or Pineapple Vinaigrette
- ☞ Wedge Salad with Crisp Bacon and Diced Tomato.
Choice of Ranch or Bleu Cheese Dressing (\$1.00 up charge per person).

Vegetable

- ☞ Green Beans with Carrots
- ☞ Green Beans with Shallot Butter
- ☞ Green Beans Almondine
- ☞ Garden Medley, Broccoli, Cauliflower, Zucchini and Red Bell Pepper
- ☞ Snow Peas with Red Bell Peppers
- ☞ Fresh Asparagus*

Starch

- ☞ Roasted Red Bliss Potato with Garlic and Rosemary
- ☞ Garlic Whipped Mash Potato
- ☞ Gorgonzola Whipped Potato
- ☞ Scalloped Potatoes
- ☞ Jasmine Rice with Almonds and Currants
- ☞ Yukon Gold Fingerling Potato Roasted with Garlic and Rosemary*

*Additional cost.

Entrée Selections (choose two)

Chicken

- ☞ Chicken Marsala with Porcini and Wild Mushroom Sauce
- ☞ Chicken Picante with Garlic, Lemon and Capers
- ☞ Chicken Parmesan Baked with Provolone Cheese
- ☞ Chicken Francaise with Lemon Butter Sauce
- ☞ Chicken Breast topped with Prosciutto, Shrimp, Fontina Cheese and a Sun Dried Tomato Sauce

Beef and Pork

- ☞ Whole Roasted Beef Tenderloin Topped with Crispy Onion Straws, Red Wine Demi Glace*
- ☞ Roasted Pork Loin with Chipotle Pear Compote
- ☞ Grilled Pork Tenderloins with Caramelized Onions and Apples in Red Wine Sauce

Seafood

- ☞ Baked Filet of Salmon with Brandy Lobster Sauce or Tomato Mushroom Dill Sauce
- ☞ Mediterranean Crusted Tilapia with Sun Dried Tomato Sauce
- ☞ Grilled Jamaican Mahi-Mahi topped with Pineapple Salsa and Green Onion
- ☞ Flounder with Champagne Cream Sauce Topped with Fresh Tomato and Chives

Pasta station (choose one)

- ☞ Penne - Marinara, Tomato Basil Cream, Tomato Vodka, Alfredo, Pesto Cream, or Primavera*
- ☞ Ravioli - Marinara, Tomato Basil Cream, Pesto Cream or Tomato Vodka
- ☞ Tortellini - Marinara, Tomato Basil Cream, Tomato Vodka, or Alfredo

Carring station (choose two)

- ☞ Roasted Prime Rib with Red Wine Demi Glace and Horseradish Cream*
- ☞ Grilled Whole Beef Tenderloin, Red Wine Demi Glace and Horseradish Cream*
- ☞ Roasted Pork Loin with Chipotle Pear Compote
- ☞ Oven Roasted Turkey Breast with Orange Cranberry Sauce
- ☞ Orange Honey Mustard Glazed Ham
- ☞ Garlic and Rosemary Rubbed Beef Top Round

*Additional cost.

