

HIGHLAND

Signature Events



925 WESTMINSTER AVE, HANOVER PA 17331
HIGHLANDTAPSANDTABLES.COM | 717.637.7500 X 2



Venue Rental Inclusion

- Holds up to 125 Guest
- 30 Minute Ceremony and 5-hour Reception
- Exclusive access to venue from 10AM the day of the event
- 1-hour Wedding Rehearsal
- Climate controlled indoor venue
- Backdrop of the Pristine South Hills Golf Course
- Altland House Catering Services
- Complimentary Bride & Groom getting ready areas
- Complimentary Wedding Tasting
- Floor length Table Linens & Linen Napkins
- Round & Rectangular Guest Tables
- Cross Back Natural Wood Chairs
- White Garden Ceremony Chairs
- High Quality China, Glassware, Flatware
- Full Service Wedding Packages for all of your Food & Beverage needs



\$4,250

Ceremony & Reception

Grand Package

COCKTAIL DISPLAYED HORS D' OEUUVRES

Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch

Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves

Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

-OR-

Choose Three Passed Hors d'oeuvres (please see page 6)

SERVED SALAD SELECTIONS

CHOICE OF ONE

GORGONZOLA PEAR

Field Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears,
House Merlot Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion,
Pretzel Croutons, Creamy Caesar Dressing

FARMER'S GARDEN

Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber,
Balsamic Vinaigrette, Buttermilk Ranch, or Green Goddess

SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

TUSCAN CHICKEN

Mozzarella, Roasted Tomatoes, Spinach, Artichokes

CHICKEN CORDON BLEU

Applewood Smoked Ham, Swiss, Herbed Panko, Mornay Sauce

SMOKEHOUSE CHICKEN

Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze

STUFFED CHICKEN BREAST

Sausage Apple Stuffing, Cider Glaze OR Bread Filling, Pan Gravy

APPLE JACK PORK LOIN

Sauteed Apples, Brandy Cream Sauce

HERB CRUSTED TOP ROUND OF BEEF

Traditional Filling, Natural Demi

BISTRO STEAK MEDALLIONS

Grilled Portobello, Red Wine Demi Glaze

FILLET OF HADDOCK

Panko and Parmesan Encrusted, Lemon Beurre Blanc

VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Broccoli Florets – Garlic Buttered Green Beans - Snip Top Baby Carrots – Baked Corn

Scalloped Potatoes - Rosemary Roasted Red Potatoes - Rustic Red Skin Potato Mash – Wild Rice Pilaf

\$55.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Signature Package

COCKTAIL DISPLAYED HORS D' OEUVRES

Table Display of Strawberries, Pineapples, Watermelon, Cantaloupe, Honey Yogurt Dipper
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers
&
Choice of Three Passed Hors d'oeuvres

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS

CHOICE OF ONE

BERRY

Baby Lettuce, Strawberries, Blueberries, Toasted Almonds, Goat Cheese
Raspberry Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion
Pretzel Croutons, Creamy Caesar Dressing

APPLE HARVEST

Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries
House Honey Vinaigrette

SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

PARMESAN CRUSTED CHICKEN

Herbed Breadcrumbs, Vodka Cream Sauce

APPLE & BRIE STUFFED CHICKEN

Frangelica Glaze, Toasted Almonds

PRETZEL CRUSTED CHICKEN

Maple Honey Drizzle

BROWN SUGAR & CHILI CRUSTED FLANK STEAK

Chimichurri

NEW YORK STRIP STEAK

Bourbon Garlic Butter, Frizzled Onion Straws

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS

Rich Porter Jus

PRIME LORK LOIN

Apple cider marinade, whiskey bacon jam

COVERED PORK SCHNITZEL

Gouda cream

HOUSE MADE CRAB CAKE

Old Bay aioli

BOURBON GLAZED SALMON

Northern Atlantic, Oven Seared

VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Grilled Asparagus Spears - Broccoli Florets - Bacon Green Beans - Sautéed Seasonal Vegetables - Lemon Oil Snip Top Carrots
Parmesan Herb Risotto - Honey Butter Whipped Sweet Potatoes - Smoked Gouda Mashed Potato - Twice Baked Potato

LATE NIGHT SNACK

\$75.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Premiere Package

COCKTAIL DISPLAYED HORS D'OEUVRES

Display of Cured Meats, Market Cheeses, Berries, Grapes, Dijon Mustard, Orange Marmalade

Tomato Mozzarella Bruschetta, Mixed Olives

Garlic Hummus with Flatbreads, Crackers

&

Choice of Three Passed Hors d'oeuvres

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS

CHOICE OF ONE

BOSTON BIBB & SPINACH

Hard Boiled Eggs, Mushrooms, Warm & Creamy Bacon Dressing

STRAWBERRY PECAN

Bibb Lettuce, Sliced Strawberries, Sugared Pecans, Sharp Cheddar, Strawberry Balsamic Vinaigrette

ENGLISH GARDEN

Mesclun Blend, Peas, Baby Carrots, Grape Tomatoes, Cucumbers, Parsley, Grated Pecorino, Lemon Mint Vinaigrette

SERVED ENTRÉE SELECTIONS

CHOOSE TWO

CHICKEN NAPOLEON

Layered Boursin Whipped Potatoes, Spinach,
Wonton Crisps, Natural Pan Jus

CHICKEN OSCAR

Lump crabmeat, asparagus, hollandaise sauce

PAN SEARED ROCKFISH

Ginger butter, honey soy glaze

PRIME RIB

Au jus, horseradish cream

SHRIMP STUFFED FLOUNDER

Cajun Creole Sauce

OR

CHOOSE ONE

HERB ROASTED TENDERLOIN &
STUFFED PORTOBELLO

Chef Carved Beef, Natural Demi & Spinach,
Parmesan Stuffing

FILET & CRAB CAKE

Horseradish Cream & Red Pepper Basil Aioli

LOBSTER TAIL & CHICKEN ROULADE

Chablis Butter Sauce & Spinach, Ricotta, Herb Panko

BRAISED BEEF SHORT RIB & SEARED SEA SCALLOPS

Red Wine Demi & Chimichurri Sauce

VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Bacon Bundled Asparagus - Balsamic Brussels Sprouts - Green Bean Almondine - Honey Thyme Carrots - Broccolini Truffle Mash
Tri-Colored Roasted Potatoes - Asiago Pistachio Risotto - Lemon Parsley Pearl Cous-Cous - Wild Mushroom Risotto - Potatoes Anna

LATE NIGHT SNACK

\$95.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Passed Hors D'Oeuvres

**CHOICE ONE SELECTION FROM EACH TIER
INCLUDED IN GRAND, SIGNATURE & PREMIERE**

TIER ONE

Baked Brie Bites | Raspberry Coulis
Crispy Cheese Ravioli | Marinara Dipper
Meatballs | Bourbon or Teriyaki Glaze
Caprese Skewer | Balsamic Drizzle
Zesty Sausage Stuffed Mushroom Cap
Mac & Cheese Bites | Blackberry Jalapeno
Tomato Bisque Shooter | Grilled Cheese Crouton
Artichoke, Parmesan, Oregano, EVOO Flatbread
Watermelon Gazpacho Shooter
Fig & Bleu Cheese Tart with Honey
Brussels, Bacon, Ricotta Toast

TIER TWO

Smoked Salmon & Cucumber Round
Pretzel Crusted Chicken Bites | Ale Sauce
Cheesesteak Egg Roll | Spicy Ketchup
Prosciutto Wrapped Melon Balls
Bistro Crostini | Brown Sugar & Chili Bistro
Beef Tender, Horseradish Cream, Arugula
Thai Curry Chicken Skewer | Mint Yogurt
Pork Dumplings | Ponzu Sauce
Deconstructed French Onion Bite
Grilled Watermelon Shooter |
Honey Lime Syrup, Blackberry
Shrimp Cocktail Shooter

TIER THREE

Mini Potato Latke | Sriracha, Sour Cream
Tempura Chicken | Chili Thai Sauce
Bacon Wrapped BBQ Shrimp
Seared Sea Scallop Crostini | Gremolata
Italian Crab & Roasted Red Pepper Shooter |
Parsley, Lemon, EVOO
Mini Crab Cake | Old Bay Aioli
Crab Bruschetta Crostini
Mustard Encrusted Beef Skewer
Avocado & Tuna Poke Wonton Chip
Mini Beef Wellington | Horseradish Cream

Late Night Bites

**ALL LATE-NIGHT SNACKS ARE \$7.50 PER GUEST
INCLUDED IN SIGNATURE & PREMIERE**

PRETZEL BAR

Soft Pretzels & Hard Pretzel Sticks,
Assortment of Dippers Including
Jalapeno Cheese, Ale Sauce,
Sweet Bavarian & Dijon Mustards

SMORES STATION

Reese's Peanut Butter Cups, Hershey Bars,
Marshmallows
Assorted Graham Cracker Flavors

POPCORN STATION

Featuring Popcorn Machine with Freshly Popped
Popcorn Accompanied by
Assorted Flavorings to Include
Kettle Corn, Cheddar, Caramel Corn, Ranch,
Old Bay & Butter

DELUXE SWEETS

Chef Selected Mini Desserts
Including Miniature Cheesecakes,
Dessert Bars & Freshly Baked Cookies

Beverage & Bar

PLUS 6% SALES TAX & 20% SERVICE CHARGE

Open Bar

BEER & WINE

Choice of 3 Canned Beers,
House Wines, and Sodas

FIRST HOUR _____ 15 per guest
EACH ADDITIONAL HOUR _____ 5 per guest

PREMIUM BAR

Includes Premium Brand Liquors, Choice of 3 Canned Beers,
House Wines, Sodas
(Absolut, Tanqueray, Jack Daniels, Jim Beam, Maker's Mark, Jose
Cuervo, Dewar's)

FIRST HOUR _____ 18 per guest
EACH ADDITIONAL HOUR _____ 6 per guest

ULTRA PREMIUM BAR

Includes Ultra-Premium Brand Liquors,
Choice of 4 Canned Beers, Premium Wines, Sodas
(Grey Goose, Tito's, Bombay Sapphire, Hendricks, Bacardi,
Knob Creek, Patron Silver, Johnnie Walker Black,
Captain Morgan, Disaronno, Crown Royal)

FIRST HOUR _____ 20 per guest
EACH ADDITIONAL HOUR _____ 8 per guest

SODA BAR

FULL EVENT _____ 4 per guest

COFFEE AND HOT TEA BAR

FULL EVENT _____ 4 per guest

CHAMPAGNE

House Champagne (750ml) _____ 30 per bottle
J. Roget (750ml) _____ 39 per bottle
Sparkling Cider (750ml) _____ 18 per bottle

Consumption Bar

CONSUMPTION BAR SERVICE

Available with a Minimum Purchase _____ 400
Bartender & Bar Setup _____ 150

A LA CARTE

SPIRITS

Premium Brands _____ 7 per drink
Ultra-Premium Brands _____ 9 per drink

WINE

Canyon Road Cabernet Sauvignon, Merlot, Chardonnay,
Pinot Grigio, Moscato, White Zinfandel
By the Glass _____ 6.5 per drink

BEER

Center Square Draft _____ 5 per drink
Domestic Cans _____ 5 per drink
Craft & Import Can _____ Market Price

SIGNATURE COCKTAIL

MINTY MOSCOW MULE PUNCH _____ 56 per gallon
Vodka, Lime Juice, Ginger Beer, Fresh Mint

BLACKBERRY WHISKEY LEMONADE _____ 56 per gallon
Whiskey, Lemonade, Fresh Blackberries, Soda

BLUSHING BRIDE PUNCH _____ 50 per gallon
White Zinfandel, Strawberries, Simple Syrup, Sprite

CARIBBEAN PEACH PUNCH _____ 54 per gallon
Parrot Bay, Peach Schnapps, Pineapple Juice, Soda

NON ALCOHOLIC

Soda _____ 2 per drink
Bottled Water _____ 2 per bottle
Punch by the Gallon _____ 20 per gallon

Frequently Asked Questions

HOW DO I RESERVE A SPACE FOR MY WEDDING DATE?

All dates are subject to approval from our sales department and confirmed upon a signed contract and a deposit of \$2,000.

ARE TAXES AND SERVICE CHARGES INCLUDED IN YOUR PRICING?

Our pricing is subject to a 6% sales tax and 20% service charge.

WHEN IS THE FINAL COUNT AND FINAL PAYMENT DUE?

Final count is due 14 days and Final payment is due 10 days prior.

CAN WE PROVIDE OUR OWN FOOD AND/OR ALCOHOL?

All food, beverage & bar services, excluding wedding cakes/desserts, must be provided by the exclusive caterer of Highland Signature Events; The Altland House.

DO YOU ACCOMMODATE DIETARY RESTRICTIONS?

Yes, our Executive Chef and Coordinator will gladly work with you on creating a custom menu options for your guests who require special dietary accommodations.

DO YOU OFFER COMPLIMENTARY TASTING?

We do offer a complimentary tasting to our couples if a contract is signed for Highland Signature Events.

DO YOU ALLOW CANDLES?

We allow live flame, however all candles must be partially enclosed in a glass votive, vase, lantern, etcetera.

IS YOUR VENUE HANDICAPPED ACCESSIBLE?

All buildings on our property are wheelchair and handicapped accessible.

IS THE VENUE CLIMATE-CONTROLLED?

All indoor facilities are climate controlled for weddings & events during any season.

DO YOU HAVE A GETTING READY SUITE?

Yes, Highland Signature Events provides two private dressing areas for members of the wedding party for hair, makeup & wardrobe. Access to these areas begins at 10AM on the day of the event and are accessible to the wedding party for the day. All personal belongings must be removed at the conclusion of the event.

WHAT TIME CAN WE AND/OR OUR VENDORS ARRIVE FOR SETUP?

Access to the venue for setup may begin at 10AM on the day of the wedding. All décor, equipment, etcetera must be removed at the conclusion of the event and cannot be left overnight.

DOES HIGHLAND SIGNATURE EVENTS HAVE A NOISE ORDINANCE CURFEW?

Due to local ordinances, all entertainment must conclude by 10PM.

ARE SPARKLER SENDOFFS PERMITTED?

Yes, sparklers are allowed to be used outside on the paved road at Highland Signature Events. Sparklers are not permitted inside any of the buildings, on patio, or on the golf course.

Venue Policy

Pricing and selections are subject to change to meet increased market costs. As an alternative, we reserve the right to make reasonable substitutions if the specified product ordered is unavailable or of inferior quality at the time of your event.

The maximum allowable time for bar service is 5 hours. All alcoholic beverage service must conclude no later than 30 minutes prior to the scheduled event conclusion.

In accordance with the Pennsylvania Liquor Control Board policies, alcoholic beverages cannot be brought in from outside sources. Altland House Catering is bound by all local and state regulations governing the sale, series, and consumption of alcoholic beverages.

The sale, service or consumption of alcohol by anyone under 21 years of age is strictly prohibited. The client acknowledges that the service of alcohol is subject to the company's rules and regulations and that the company may, at any time by its sole discretion, suspend or terminate the service of alcohol to any event.

If alcohol is suspended or terminated for any reason, the company will not be liable for any actual, consequential, incidental, special or other damages of any kind whatsoever. The client and their guests agree to cooperate fully with the company's efforts to comply with and enforce all applicable rules, regulations, and codes.

Altland House does not permit the removal of any alcoholic beverages from the licensed premises.

The minimum revenue requirement for all bars is \$400.00. Any shortfall in minimum revenues will be the responsibility of the client.

There is a two-hour minimum service time for all bars. Service hours must be consecutive.

Consumption and hosted bars are subject to 20% service charge and 6% PA Sales Tax on the service charge.

Highland Signature Events will not be held liable for lost, damaged, or misplaced personal belongings.

Decorations may not be attached to or adhered in any way to the building inside or out unless approved.

Highland Signature Events has a recommended vendors list to assist our clients with the planning process. However, our clients are permitted in hiring any vendor they choose, with the exception of the Catering; which is exclusively provided by Altland House Catering. Each outside vendor must provide their own equipment to perform the necessary functions of their job including tables, extension cords, etc.

Recommended Vendors

FULL SERVICE ENTERTAINMENT COMPANIES

Sparkx Entertainment
717.885.8365
sparkxentertainment.com

Soundwaves DJ Entertainment
717.225.5562
soundwavesentertainment.com

HD Entertainment
717.850.0460
hdentertainmentdj.com

Complete Weddings and Events
Events@CompleteWeDo.com
completewedo.com

FLORISTS

Shearer's Florist & Gifts
717.637.6281
shearersflorist.com

Primrose and Harp
primroseandharp@gmail.com
primroseandharp.com

OFFICIANTS

The Marrying Mayor
717.880.4524
marryingmayor.com

Wedding Dayz
717.636.1744
weddingdayz.net

BAKERIES

The Cake Bar
717.634.2140
thecakebar22.com

Krysten's Sweet Designs
717.745.8580
ksweetdesigns.com

PHOTOGRAPHY

Casey Owens Photography
caseyowensphoto@gmail.com
caseyowensphoto.com

Rachel Mummert Photography
717.219.4841
rachelmummertphotography.com

Mayberry and Stone
carly@carlyhudson.com
mayberryandstone.com

VIDEOGRAPHY

Alex Raymond Films
films@alexraymondproductions.com
alexraymondfilms.com

Bows & Veils
717.478.4840
bowsandveils.com

J&K Film Co
films@jckfilmco.com
jckfilmco.com



IDo BBQ

COCKTAIL DISPLAYED HORS D' OEUVRES

Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves
Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

SERVED SALAD SELECTIONS CHOICE OF ONE

CAPRESE TOMATOES

Fresh Mozzarella Cheese on Bed of Boston Lettuce and Basil Pesto Finish, Balsamic Drizzle

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion,
Pretzel Croutons, Creamy Caesar Dressing

FARMER'S GARDEN

Baby Lettuce, Rainbow Carrot, Scallion, Garden Tomato, English Cucumber,
Balsamic Vinaigrette, Buttermilk Ranch, or Green Goddess

SERVED ENTRÉE SELECTIONS CHOICE OF TWO

BUTTERMILK FRIED CHICKEN

"Bone in" Chicken, Country sage Gravy

MARINATED BONELESS CHICKEN BREAST

BROWN SUGAR RUBBED FLANK STEAK

Chimichurri Sauce

PULLED PORK

Dry Rubbed, Slow Cooked, Served with Slider Rolls, BBQ Sauce

GRILLED SHRIMP SKEWERS

Red Onions, Bell Peppers & Center Square Brewery Ale Sauce

GRILLED STEAK BURGER

Potato Rolls, Traditional Toppings

SMOKED BEEF BRISKET

Grilled on Site

GRILLED SWEET ITALIAN SAUSAGE

Onions, & Peppers

BRAISED SHORT RIBS "BONELESS" +4.00 per person

BROILED SEAFOOD CAKE +4.00 per person

VEGETABLE & STARCH SELECTIONS- CHOICE OF TWO

Creamy Broccoli Salad – Creamy Coleslaw – Smoked Baked Beans – Baked Corn Custard – Street Corn on the Cob
Red Skin Potato Salad – Pasta Salad – White Cheddar Baked Macaroni – Baked Potatoes - House Made Chips

\$45.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE