

## EVENING WEDDING PACKAGES

### Wedding Packages 2015/2016

#### Wissahickon Package

**\$94.00**

#### Creisham Package

Roast Cornish game hen, with a cranberry, walnut, & spicy apple sausage stuffing

Grilled tuna loin with a roast vegetable salsa

Grilled NY sirloin served with an exotic mushroom jus

Roast duckling served with a tart cranberry, apple & wild flower honey sauce

Chilean sea bass with a pistachio coating topped with a ginger-cilantro hotel butter

Prime Rib of beef served with au jus and horseradish cream sauce

Chicken roulade with exotic mushrooms, boursin cheese & baby spinach

**\$99.00**

#### Whitemarsh Package

Dover sole topped with crabmeat with a fresh dill beurre blanc

Roast veal chop stuffed with sun dried tomatoes, roast red peppers & Boursin cheese

One and a half pound Maine lobster, steamed & served with drawn butter & fresh lemon

Pan seared filet mignon served with a brandy peppercorn sauce

New Zealand baby rack of lamb, with a wholegrain mustard breading, served with a port wine sauce

**\$108.00**

#### Wissahickon Duets

Surf & Turf: Five ounce lobster tail and petit filet mignon served with bearnaise...\$115

French cut chicken breast and jumbo shrimp in a saffron & white wine supreme sauce...\$110

Provencale herb pheasant with a red onion & apple chutney & lemon herb prawns in a yellow pepper coulis...\$112

Filet mignon rolled with lump crabmeat & Flounder Florentine served with a lemon caper sauce...\$115

Bayou surf & turf: Blackened sirloin topped with a Creole sauce & Seafood Jambalaya...\$110

Veal tenderloin in a Riesling sauce with morels & pearl onions & Jumbo shrimp in a saffron cream sauce...\$112

**Please see "Additional Banquet Options & Selections" for your selections of Soups, Salads, Hors D'oeuvres and Trays**

Room/facility charges apply.

Prices do not include state & city sales tax.

Tax & gratuity are in addition to all listed prices.

Specially tailored menus also available!

## DAYTIME WEDDING PACKAGES

### Daytime Wedding Packages 2015/2016

#### Wissahickon Package

Grilled Ribeye with mushroom demi-glaze

Pan seared salmon fillet with lemon caper butter sauce

Chicken breast, stuffed with Black Forest ham & three cheeses

Chicken breast, sauteed with caramelized red onions, mushrooms, Marsala wine sauce

Roast tenderloin of pork with a cranberry, apricot chutney

**\$84.00**

#### Creisham Package

Roast Cornish game hen, with a cranberry, walnut, & spicy apple sausage stuffing

Grilled tuna loin with a roast vegetable salsa

Grilled NY sirloin served with an exotic mushroom jus

Roast duckling served with a tart cranberry, apple & wild flower honey sauce

Chilean sea bass with a pistachio coating topped with a ginger-cilantro hotel butter

Prime Rib of beef served with au jus and horseradish cream sauce

Chicken roulade with exotic mushrooms, boursin cheese & baby spinach

**\$89.00**

#### Whitemarsh Package

Dover sole topped with crabmeat with a fresh dill beurre blanc  
Roast veal chop stuffed with sun dried tomatoes, roast red peppers & Boursin cheese  
One and a half pound Maine lobster, steamed & served with drawn butter & fresh lemon  
Pan seared filet mignon served with a brandy peppercorn sauce  
New Zealand baby rack of lamb, with a wholegrain mustard breading, served with a port wine sauce  
**\$98.00**

**Wissahickon Duets**

Surf & Turf: Five ounce lobster tail and petit filet mignon served with bearnaise...\$105  
French cut chicken breast and jumbo shrimp in a saffron & white wine supreme sauce...\$98  
Provencale herb pheasant with a red onion & apple chutney & lemon herb prawns in a yellow pepper coulis...\$97  
Filet mignon rolled with lump crabmeat & Flounder Florentine served with a lemon caper sauce...\$105  
Bayou surf & turf: Blackened sirloin topped with a Creole sauce & Seafood Jambalaya...\$102  
Veal tenderloin in a Riesling sauce with morels & pearl onions & Jumbo shrimp in a saffron cream sauce...\$99

**Please see "Additional Banquet Options & Selections" for your selections of Soups, Salads, Hors D'oeuvres and Trays**

Room/facility charges may apply.  
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**BRUNCH WEDDING PACKAGES**

**Buffet Brunch Wedding Packages for 2013/2014**

**\$73.00**

**Choose of two following entrees**

Brie Stuffed French Toast  
Challah Bread stuffed with an imported French double cream cheese brie cheese, topped with a banana & walnut maple syrup

Pecan Belgian Waffle  
Belgian waffle coated with pecans and served with warm maple syrup. Topped with seasonal accompaniments & powdered sugar

Berry Belgian Waffle  
Belgian waffle served with fruit coulis and topped with whipped cream

Fruity French Toast  
Challah bread stuffed with apples and pears topped with berry compote

Eggs Benedict  
Poached eggs served on a Canadian bacon and fresh baked croissant, topped with hollandaise

Smoked Salmon & Scrambled Eggs  
Farm fresh eggs, scrambled and folded with smoked Nova Scotia salmon

The Eggs-cellent Burrito  
Farm fresh eggs, combined with peppers, onions, tomatoes, fresh spices, served inside a spinach corn tortilla & combined with melted cheeses, served with salsa and sour cream.

Smoked Salmon Benedict  
Poached eggs served in a fresh homemade croissant, topped with hollandaise, smoked salmon & caviar

**And one of the following entrees to complete your menu**

**Other options available to further customize your day!**

**LUNCH BANQUET PACKAGES**

**Special Occasion Luncheons**

Each package includes a choice of entree, coffee and tea service,

**Springfield Package**

Cheese quiche with mixed baby greens  
Vegetable quiche with mixed baby greens  
Eight ounce grilled sirloin burger  
Vegetable burger  
Chicken salad with walnuts and sundried apricots  
Chicken, gouda & rosemary ravioli served with an Alfredo sauce  
Turkey club on wholegrain wheat  
**\$16.00**

**Thomas Mill Package**

Roast beef sandwich with Swiss cheese  
Grilled tuna kebob served with a vegetable couscous  
Roast vegetable sandwich with tahini hummus served on handmade pita  
Classic Caesar salad with grilled chicken  
Potato gnocchi with a basil cream sauce  
Traditional chicken pot pie  
**\$18.00**

**Livezey Packages**

Blackened tuna served with a roast vegetable salsa  
Grilled sirloin served with homemade mashed potatoes & exotic mushroom gravy  
Chicken breast stuffed with exotic mushrooms, boursin & red pepper coulis  
Pork tenderloin served with a pear, apple chutney  
Sesame seared salmon served with a Thai vinaigrette  
Shrimp & scallop raviolis served with a lobster cream sauce  
**\$21.00**

**Chef's Special Two Course Luncheons**

Yes, you may mix & match!  
Lump crabmeat, lobster cream sauce/Grilled ahi tuna steak...\$27  
Roast vegetable terrine/Grilled portabello sandwich on focaccio...\$24  
Country style pate/Potato tart with sliced duck, red onion, cranberry compote...\$24  
Shrimp & scallop quesadilla/Chicken fajita in handmade pita...\$24  
Caesar salad/ 8 ounce NY strip with exotic mushroom sauce...\$27

**BRUNCH BANQUET PACKAGES**

**Group and Party Brunch**

Choice of Soup of the Day, House Salad, Fruit Salad or Caesar Salad and one entree plus dessert. Brunches are served with mini assorted muffins, fresh pastries & breads with unlimited coffee, tea, soda and juices. Includes a Mimosa or Bloody Mary. Available as a sit down for your guests to order to your personalized menu or you may also choose three entrees for the buffet!  
**\$28.95**

**Brunch Entree Selections**

Brie Stuffed French Toast  
Challah Bread stuffed with an imported French double cream brie cheese, and topped with a banana & walnut maple syrup

Pecan Belgian Waffle  
Belgian waffle coated with pecans and served with warm maple syrup and topped with seasonal accompaniments & powdered sugar

Berry Belgian Waffle  
Belgian waffle served with fruit coulis and topped with whipped cream

Fruity French Toast  
Challah Bread stuffed with apples & pears and topped with a berry compote

Eggs Benedict  
Poached eggs served on Canadian bacon and a fresh baked croissant, topped with hollandaise

Traditional Scrambled Eggs  
Farm fresh fluffy extra large eggs, scrambled, to your preference

Smoked Salmon & Scrambled Eggs  
Farm fresh eggs, scrambled and folded with smoked Nova Scotia salmon

Vegetable Frittata  
Served open face with assorted seasonal vegetables, farm fresh extra large eggs

Phamous Philly Omelet  
Three extra large eggs, combined with chopped steak, onions, peppers, mushrooms & cheeses (yes, it IS the Philly cheesesteak omelet!!!)

Smoked Salmon Benedict  
Poached eggs served on a fresh homemade croissant, topped with hollandaise, smoked salmon & caviar

Smoked Gouda & Chicken Ravioli  
Served with a roast garlic olive oil, tomatoes & sauteed baby spinach, shredded parmesan

Black-eyed Crabby  
Pan Seared Crabcake served on toasted challah with poached egg and topped with hollandaise & caviar

Steak and Eggs  
Grilled eight ounce NY sirloin cooked to your preference, served with eggs any style

Filet Benedict  
A tender, grilled four ounce filet, served over a flaky croissant, topped with two poached eggs & hollandaise

Shrimp & Scallop Hash  
Two poached eggs, positioned atop a lobster, shrimp, scallop & potato hash, topped with a Cardinal sauce

**For the Children**  
Includes choice of soup or fruit salad

French Toast  
Scrambled egg  
Waffle  
Hot dog  
Buttered pasta  
Hamburger  
**\$12.95**

**Additional Drinks and Available Options**  
Fruit Juices  
Orange, Grapefruit, Cranberry, Apple, Pineapple, Tomato, Grape

Bloody Mary  
Mimosa  
Bailey's Irish Cream & Coffee

Cappuccino...3.50  
Espresso...2.50 dbl...4.00

We use Lavazza Pienaroma for our espresso and cappuccino. Dark, rich and full bodied.

ADDITIONAL OPTIONS AND SELECTIONS

**Additional Banquet Options & Selections 2013/2014**  
Soup, Salad or Dessert selections may be added to luncheons for \$6 per person. Adding a first course AND a dessert course during a luncheon is \$9 per person. Dinner Banquets include a choice of Soup or Salad and Dessert.  
Brunch Banquets include a salad and dessert course.

Soup Selections

- Potato-Leek
- Exotic Mushroom
- Hearty Vegetable
- Chicken Noodle
- NE Clam Chowder
- Manhattan Clam Chowder
- Gazpacho (seasonal)

Salad Selections

- Caesar Salad
- Spinach Salad
- Fresh Fruit Medley
- House Salad

Dessert Selections

- Assorted Mini Desserts \$3.50
- Chocolate Mousse \$7.00
- Apple Crumb Tart \$7.00
- Seasonal Cobbler \$7.00
- Chocolate Mousse \$7.00

Passed Hors D'oeuvres

Hors D'oeuvres are served for one hour. Choose four items. (six pieces per person)

- Spanikopita
- Belgian Endive with prosciutto & parmesan
- Chicken Sate
- Tomato & roast pepper bruschetta
- Gruyere Cheese puff
- Fresh mozzarella with roast pepper & basil
- Scallops wrapped in bacon
- Cornbread rounds with smoked salmon & cream cheese
- Chicken Shao mai
- Mushroom caps stuffed with Boursin cheese
- Pigs in a blanket
- Mini quiche
- Vegetarian Spring Rolls
- Mini Egg Rolls

\$12.00

Specialty Passed Hors D'oeuvres

- Filet Mignon Puffs
- Shrimp Rolls
- Country Pate en Croute
- Mushroom Caps stuffed with Shrimp & Cheese
- Seared Beef Tenderloin Kebob
- Mini Baked Brie with Wild Berry Compote

\$7.50

Specialty Trays

- Fresh seasonal Fruit...\$40
- Assorted cheese & Crackers, fruit garnish...\$55
- Assorted fresh vegetable crudites with dip...\$35
- Country pate with crackers & traditional garnish...\$95
- Side of Smoked Salmon with capers, red onions, & traditional garnish...\$155
- Seafood terrine with salmon, shrimp & whitefish, traditional garnish...\$130
- Fresh oysters on the half-shell...\$150
- Shrimp with cocktail sauce and lemon wedges...\$150
- Mini crab cakes, remoulade sauce...\$155
- Grilled shrimp kebobs with Thai dipping sauce...\$150
- Mushroom caps stuffed with shrimp & crab...\$100
- Jingle Bell Peppers stuffed with Boursin cheese...\$95
- Baby lamb chops with wholegrain mustard & herb breading...\$230
- (prices based on 50 pieces)

## BAR AND BEVERAGE PACKAGES

### House Bar

- Open Bar packages:
- \$15 per person for one hour
  - \$20 per person for two hours
  - \$25 per person for three hours
  - \$30 per person for four hours

House bar includes well Vodka, Rum, Gin, Tequila, Triple Sec, Whiskey, Bourbon, Apricot Brandy, Sweet and Dry Vermouth, Amaretto di Amore, Peach Schnapps, Apple Pucker, Domestic Beers and House Wines.

### Premium Bar

- Open Bar packages:
- \$20 per person for one hour
  - \$25 per person for two hours
  - \$30 per person for three hours
  - \$35 per person for four hours

Premium Bar includes all items included in the House Bar, plus: Absolut Vodkas, Stoli Vodkas, Smirnoff Vodka, Beefeaters Gin, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Malibu Rum, Jim Beam, Wild Turkey, Old Granddad, Southern Comfort, Canadian Club Whiskey, Jack Daniels, Seagrams 7, Seagrams VO, J&B, Cutty Sark, Dewers, Cuervo Tequila, Ameretto di Saronna, Baileys, Kahlua, Sambuca, & Imported Beers.

### Supreme Bar

- Open Bar packages:
- \$25 per person for one hour
  - \$30 per person for two hours
  - \$35 per person for three hours
  - \$40 per person for four hours

Supreme bar includes all items in both the House and Premium Bar, plus: Belvedere Vodka, Grey Goose Vodka, Ketel One Vodka, Bombay Gin, Bombay Sapphire Gin, Mt. Gay Rum, Myers Dark Rum, Knob Creek, Maker's Mark, Courvoisier, Hennessy, Remy Martin VSOP, Bushmills, Crown Royal, Jameson, Tullamore Dew, Chivas Regal, Johnny Walker Red, Johnny Walker Black, Glenlivet, Oban, Macallan, Cuervo Gold, Cabo Wabo Blanc, Chambord, Cointreau, Frangelico, Grand Marnier, Irish Mist, and a choice of up to 4 specialty sommelier wines.

### Host Tabulated Bar

Priced per individual drink and based on party consumption.

- Well drinks...\$5
- Premium drinks...\$8
- Supreme drinks...\$10.00+
- House Wines...\$7
- Domestic Bottled Beer...\$3.75
- Imported Bottled Beer...\$6.00
- Tap Beers...\$6

### Champagne Toast

A champagne toast is available at a charge of \$7 per person. Additional champagne and wine selections are available from the wine list at a charge based on a tabulation of bottles poured. Champagne toast pricing is already included in all wedding packages.

### Punches

Priced Per Gallon. One gallon serves approximately 32 4oz glasses.

- Fruit Punch \$35
- Champagne Punch \$55
- Mimosa Punch \$55

### Coffee Station

Includes regular and decaffeinated coffee and tea for \$3 per person.

Set up for guests to serve themselves.

**Items & Prices subject to change without prior notice**

Prices do not include state sales & liquor tax.

Service charge will be added to all food & beverage totals.