

All Wedding Packages Include

Butlered and Stationed Hors d'oeuvres

Champagne Toast

Three Course Served Meal

Salad

Entrée

Chef's Signature Dessert served with Wedding Cake

Wedding Cake from Isgro's Bakery

5 Hour Premium Open Bar

Designer Floor Length Ivory Linen with Ivory Damask Overlay

Silver Glitter Chargers

3 Votive Candles on Every Guest Table

A Suite the evening of the Wedding with Breakfast for Two
the following morning in Delmonico's

Your Personal Maitre d' that Personally Directs the
Evening's Events

White Glove Service

Valet Parking

Coat Check

Chiavari Chairs in our Grand Garden Ballroom

Customizable Dome Lighting in Ceiling to Match Your
Colors

Private Bridal Party Holding Room

Tablesides Service of Fresh Brewed Coffee, Decaffeinated Coffee,
Regular and Herbal Teas

The Cocktail Reception

Chilled Presentations

Are included in the package to enhance your reception

Please select Two

Domestic and Imported Cheese Display to include:

Smoked Gouda, Chevre, Gruyere, Vermont Cheddar, Bleu, Port Salut and Brie
Garnished with Seasonal Fruits and Wafer Crackers

Seasonal Vegetable Display

Elaborate Display of Hand Carved Crisp Vegetables
Decoratively arranged with Flowering Kale
Red, Yellow and Green Bell Peppers, Carrots, Radishes,
Broccoli and Cauliflower Flowerets, Black and Green Olives and Cherry Tomatoes
Cucumber Mint Dip and Bloody Mary Dip

Grilled Vegetable Antipasto

Artful Display of Marinated and Grilled Portobello Mushrooms, Zucchini,
Summer Squash, Red and Green Bell Peppers, Carrots, Onions, Asparagus
and Belgian Endive, Drizzled with Basil Infused Olive Oil

Reception Hors d'oeuvres

Please select 6 Hors d'oeuvres

Cold Hors d'oeuvres

Smoked Salmon, Cream Cheese, Dill, Toasted Pumpnickel

Bruschetta, Tomato, Basil, Fresh Mozzarella

Tuna Tartare, Harissa, Toasted Almond, Sesame Seeds, Asian Spoons

Chickpea Hummus, Crispy Pita Triangle

California Maki Roll, Wasabi, Pickled Ginger

Vietnamese Summer Chicken Roll, Coriander Lime Sauce

Lemon Turkey Salad, Cranberry Aioli, Phyllo Cup

Hot Hors d'oeuvres

Mini Pizza, Tomato, Basil, Fresh Mozzarella

Brie and Almond Beignet, Rosemary, Dijon

Short Stack of Crispy Calamari, Tomato Basil Sauce

Potato Pancakes, Applesauce or Sour Cream

Philadelphia Cheese Steak Spring Roll, Spicy Ketchup

Thai Style Beef Satay, Lemongrass, Ginger

Cocktail Franks in Puff Pastry, Deli Mustard

Braised Duck, Green Onions, Ginger, Crispy Wontons

Wild Mushroom, Manchego, Lemon Thyme, Olive Crouton

Parmesan Crusted Globe Tomato, Basil Pesto

Crispy Chicken Spring Roll, Chinese Cabbage, Cellophane Noodle

Thai Styled Fried Tofu, Roasted Peanuts, Chile Pepper Glaze

*** Chef's Specialty Hors d'oeuvres may be added**

*Crispy Lobster Mac and Cheese

*Crispy Veal Tenderloin, Arugula Pesto, Tomato Emulsion

*Jumbo Lump Crabcake, Citrus Remoulade

*Sea Scallop Lollipop, Lemon Parsley Crust

*Crispy Chesapeake Bay Oyster, Sweet Gherkin Aioli

*Rosemary Crusted Lamb Chops, Dijon Crust

*Marinated Shrimp Duet, Jalapeno Lime Aioli

*Classic Shrimp Cocktail, Cocktail Sauce

*\$4 per piece

Chef's Specialty Stations

Pasta Station

Radiatore, Confetti Tomato, Toasted Pine Nuts, Reggiano Parmesan
Basil Pesto, Cavatappi, Tender Asparagus, Locatelli Romano Roasted
Red Pepper Pesto

Complimented By Grilled Antipasto Display of:
Roasted Red and Yellow Peppers, Marinated Asparagus, Charred Onions,
Yellow and Zucchini Squash and Grilled Portobello Mushrooms
Focaccia Bread, Sesame Breads and Italian Rolls

\$9 pp

New York Carving Station

Honey Dijon Mustard Glazed First-
Cut Corned Beef Brisket & Pastrami,
Roast Breast of Turkey,
Pan Gravy, Jewish Rye,
Brioche Rolls

\$10 pp

Roasted Whole Peking Duck Station

Sliced and Rolled in Moo-Shu Pancakes with
Julienne Vegetables, Sliced Scallions,
Hoisin Sauce

\$10 pp

Pad Thai

Beef or Shrimp Sautéed with Bean Sprouts, Toasted Cashew, Noodles,
Coriander, Scallions
Tamarind Sauce

Served in Chinese Take-out Boxes with Chopsticks

\$10 pp

Hand Rolled Sushi

Assorted Maki Rolls, Barbecued Eel, Shrimp, Nigiri of Tuna,
Salmon, Hamachi & Seasonal Fish
Wasabi, Soy, Pickled Ginger

\$15 pp Chef's Fee of \$250

\$18 pp Kosher - Kosher Chef Fee \$350

Smoked Salmon Display

Chef to hand carve to order Smoked Gaspee Salmon,
Smoked Scotch Salmon and Norwegian Gravlax
Served on Raisin Walnut Bread and Russian Pumpernickel Bread
with Chopped Onion, Egg Mimosa, and Capers
Accompanied by Cucumber Dill Relish

\$8 pp

Chilled Seafood Station

Chilled Jumbo Shrimp

Mussels

East Coast Clams on the Half Shell

Blue Point Oysters on the Half Shell

Cocktail, Thai Chile Aioli, Horseradish Sauce, Fresh Lemons

\$20 pp

Steamed Asian Dumplings

Chicken and Shiitake Mushroom Pot stickers

Wonton with Shrimp and Coriander

Shanghai Style Vegetable Dumpling

\$10 pp

Fresh Ceviche

Choice of Two:

Sushi Grade Tuna, Avocado, Cilantro,
Spicy Lime Dressing

Jamaican Jerk Red Snapper, Sweet Potato,
Red Onion, Orange Zest

Hamachi, Toasted Sesame Seeds, Yuzu, Pickled Ginger
Wakame Salad

Sea Scallops, Red Onion, Jalapeño, Tomato,
Coriander, Lime

\$12 pp

DINNER

First course (select one)

Boston Lettuce, Watercress, Belgian Endive, Frisee,
Spiced Walnuts, Red Wine Shallot Vinaigrette

Romaine Hearts, Baby Arugula, Shaved Fennel,
Toasted Almonds, Manchego Cheese, Lemon Olive Oil Dressing

Tender Baby Spinach, Sliced Strawberries,
Sunflower Seeds Cucumber Yoghurt Dressing

Mesclun Mixed Greens, Confetti Tomato, Cucumber,
Red Onion Balsamic Dressing

Romaine Hearts, Garlic Croutons, Parmesan Cheese
Caesar Dressing

Entrees

Free Range Chicken Breast, Fingerling Potato, Cremini Mushroom,
Grilled Onion, Knotted Long Beans, Rosemary Chicken Sauce
\$99 pp

Free Range Chicken Breast, Sweet Corn Succotash,
Purple Potato Lemon Thyme Sauce
\$99 pp

Atlantic Salmon, Cumin Lentil and Farro, Vegetable Minestra,
Micro Coriander Warm Tomato Vinaigrette
\$99 pp

Block Island Swordfish, Rainbow Swiss Chard, White Beans Micro Arugula,
Yellow Tomato Saffron Sauce
\$105 pp

Roast Sirloin of Beef, Farmhouse Cheddar Potato Gratin, Buttered Asparagus,
Horseradish Sauce
\$99 pp

Mahi•Mahi Fillet, Shanghai Bok Choy, Sweet Potato,
Crispy Shiitake Thai Curry Sauce
\$99 pp

Braised Short Rib of Beef, Yukon Potato Purée,
Buttered Broccolini Natural Beef Reduction
\$105 pp

Entrees (continued)

Striped Bass Fillet, Quinoa Tabbouleh,
Asparagus Tips Lemon Parsley Dressing
\$105 pp

Atlantic Sole, Fine Green Beans, Vidalia Onions,
Avocado Tomato Chutney Ginger Fumet
\$100 pp

Jumbo Lump Crabcake, Meyer Lemon Risotto,
Baby Bok Choy Micro Amaranth, Basil Fumet
\$108 pp

Filet of Beef Tenderloin, Wild Mushroom Risotto,
Fava Beans Aged Balsamic Reduction
\$115 pp

Grilled Vegetable Quinoa, Golden Raisins, Charred Asparagus,
Sherry Wine Vinegar Reduction, Micro Greens, Romesco Sauce
\$99 pp

Chef's Signature Dessert

Specialty Cake from Isgro's Pastries accompanied by an
Edible Chocolate Cookie Cup, Vanilla Bean Ice
Cream, Tropical Fruits on a Painted Plate

All charges are subject to a 21% gratuity & applicable sales tax

BEVERAGES

Premium Brands 5 Hour “Open Bar”

Liquors

Absolut
Skyy Vodka
Tangeray Gin
Beefeaters Gin
Bacardi Light Rum
Seagram's VO
Seagram's 7
Jack Daniel's Tennessee Sour Mash
Dewar's Scotch
Old Granddad
Southern Comfort
Leroux Triple Sec
Sour Apple Pucker
Sweet and Dry Vermouth
Kahlua Coffee Liquor
Christian Brothers Brandy
Jose Cuervo Especial Gold Tequila
Peach Schnapps
Amaretto DiSaronno

Beers (select three)

Heineken
Yuengling
Samuel Adams Lager
Amstel Light
Coors Light
Corona
Miller Lite

Wines

Pinot Grigio
Cabernet Sauvignon
Merlot
Chardonnay
White Zinfandel

Soft Drinks

Coca Cola
Diet Coke
Sprite
Ginger Ale
Club Soda
Tonic Water
Juices

GRAND VIENNESE SWEET TABLE

The Lights are dimmed, a dramatic fireworks display
will dazzle your guests

Our courteous and knowledgeable staff will present and serve an array of following,
the perfect Finale to your celebration....

Assortment of French Tortes and Decorative Cakes

Miniature French and Italian Pastries

Assorted Confections and Mixed Nuts

Flambé Station of Bananas Foster and Crepes Suzette

Sliced Exotic Fruits and an Assortment of Berries

Ice Cream Sundae Bar with Assorted Toppings

A Skilled Attendant to Prepare to Order
Flavored International Coffees and Cordials
Cinnamon and Sugar Sticks, Vanilla Flavored Whipped Cream
and Maraschino Cherries

Fresh Brewed Coffee, Decaffeinated Coffee, Regular and Herbal Teas

All accented with Artfully Carved Themed Ice Sculpture
and Theater Lighting

\$12.50 Per Person

The Above Price Reflects Viennese Table Being Served As Dessert

REFERRAL LIST

FLORIST/DECORATIONS

Exceptional Events 610-290-3696
Carl Alan Florist 215-246-0171
Party Productions 610-667-9070
Petal Pushers 215-938-9590
Magnifique 215-483-6880
Floraltology 267-207-4609
Arrangements Unltd 610-834-7335
Jamie Rothstein 215-238-1220

MUSIC

Hot, Hot, Hot 215-619-7746
BVT 610-358-9010
EBE 215-634-7700
All Around Entertainment 215-354-0124
Bobby Morganstein 215-355-8288
James D 610-688-8863
The Entertainment Source 215-885-8888
Lime Light Event Group 215-357-5463



SPECIALTIES

The Main Event 800-839-0918
Sweet Somethings 215-782-8600
Chocolate Seal 215-750-7020
Arielle Bridal, Inc. 215-542-9902
Mindy's Candy Jar 215-407-3688
(Kosher)

PHOTOGRAPHY

Photographs by Todd 610-788-2283
Jordan Cassway 610-664-7468
Sabre Photography & Video 610-667-8130
Lafayette Hill Studios 610-828-1142
Tessa Marie Images 717-413-7946



DRAPING/ SPECIALTY LIGHTING

ShIPLEY Enterprises 215-635-2112
Synergetic 215-633-1200

AUDIO VISUAL

AV Solutions 610-529-5504

VIDEO CONFERENCING

Group Dynamics in Focus 866-221-2038



SALONS

RAYA 610-668-5373
Saks Salon and Spa 610-667-9166



TRANSPORTATION

King Transportation 800-245-5460
Krapf Coaches 610-594-2664
First Student Charter 855-272-3222
(Group & Event Transportation Specialists)