

# The Highpoint Wedding

## ***Our lower cost, yet still complete, wedding package***

Available as either a buffet or seated meal service

*We pride ourselves on our flexibility and we recognize that this is "your special day" so please keep in mind that these are only our recommendations and that any element can be adjusted to meet your desires or budget. We use only the **best food purveyors** in the area and your meal will be prepared by our talented **Culinary Institute of America Graduate Chef, Mark Wagner.***

## **There is no "Room Charge"**

**Our Highpoint wedding package includes four hours of exclusive use in our Penthouse Ballroom (100+ guests) or New Britain Room (40 – 100 guests)**

The room will be dressed with formal length white linen under lays and your choice of white, navy or mauve toppers with white linen napkins and

## **Reception table**

We'll provide a **dressed reception table** with **fresh flowers** and a **gift card basket** for your place cards and sign-in book

## **Flowers**

We will provide **bud vases of fresh flowers on each guest table** as well as fresh flowers on the **bar, reception table, stationary hors d'oeuvres table**, in the **rest rooms** and on any **buffets**

## **Wedding Captain**

You will meet with our **Wedding Captain** during the planning process, so that on the day of your wedding you know each other, and our **Captain understands exactly what you're looking for.** The Captain will **assist in coordination with your Disc Jockey or band**, and will be **present to assist you during your entire event**

## Beverage service

Three and one half hour open bar offering a selection of our **house wines** and fresh **Yeungling Lager & Miller Light beers on draft**, along with our **soda bar** featuring **Coca Cola products**, lemonade, iced tea, cranberry juice and mixers.  
**Professional bartenders are included – no additional charge**

## Hors d'oeuvres

A stationary display including a **vegetable crudités** and a **cheese & cracker display** are included

**Any selection from the list below may be served as a stationary display**

*Standard selections add \$100.00 / 100 pieces*

*Premium selections add \$175.00 / 100 pieces*

*Prices are per 100 pieces*

### **Butlered hors d'oeuvres options:**

*During cocktail hour we will butler an assortment of six selections (six pieces per guest) from the following list:  
Add \$8.00 per guest for standard, or \$10.00 to include our premium\* selections.*

#### BEEF

**All beef weiner wraps Beef & mushroom turnovers Mini beef Wellingtons  
Beef & Cheddar stuffed mushroom caps \*Mini skewered beef kabobs**

#### PORK

**Andouille Sausage in puff pastry Chinese potstickers  
Sausage stuffed mushroom caps**

#### CHICKEN

**Buffalo bites Mini quiches Mini chicken Wellington  
Chicken tenders Chinese potstickers \*Mini skewered chicken kabobs**

#### SEAFOOD

**Salmon dill puffs Crab stuffed mushroom caps \*Jumbo shrimp cocktail  
\*Coconut jumbo shrimp \*Scallops wrapped in bacon \*Mini crab cakes**

#### VEGETARIAN

**Broccoli & cheddar Filo cups Italian bruschetta pomodora  
Mozzerella Sticks Mini potato latkes Potato knishes  
Spanikopita Stuffed mushroom caps Jalapeno poppers**

## Wedding toast

A **sparkling wine toast** for all of your adult guests including **fresh seasonal berries for presentation**  
*May be substituted with non-alcoholic sparkling cider*

## Freshly baked rolls

### Salad choices

*(Choose one)*

#### Colorful garden salad

choice of two dressings

#### Mixed baby greens

with choice of Raspberry or Balsamic vinaigrette

#### Classic Caesar Salad

with home baked croutons

### Entrée choices

*(Choose a total of three entrees, one being and a vegetarian / pasta option)*

#### Roast Breast of Turkey

served with stuffing and cranberry sauce

#### Baked Stuffed Chicken Breast

with a traditional bread stuffing or wild rice blend *(plated service)*

#### Grilled Herbed Chicken Breast

served over traditional bread stuffing or wild rice blend *(buffet service)*

#### Chicken Pot Pie

A classic comfort dish *(buffet service)*

#### Chicken Marsala

sautéed mushroom and Marsala wine sauce

#### Chicken Pierre

sautéed shallots, mushrooms and tomato in a white wine cream sauce

#### Chicken Italiano

with onions, peppers, mushrooms and a red wine tomato sauce

#### Chicken Chasseur

sautéed shallots, mushrooms and tomato in a white wine brown sauce

#### Roast Beef

sliced thin and served au jus with horseradish cream sauce or;

#### Pot Roast

slow roasted beef in brown gravy

#### Corned Beef & Cabbage

A traditional Irish comfort dish *(buffet service)*

#### Italian Meatballs

served with Italian rolls with grated parmesan cheese

#### Pork Loin

boneless roasted pork loin with a natural sauce or brandied plum sauce *(seasonal)*

#### Pork Loin Chasseur

sautéed shallots, mushrooms and tomato in a white wine brown sauce

#### Baked Ziti

served plain, with sautéed vegetables, meat sauce or Italian sausage

#### Pasta Primavera

medium shells with an Alfredo sauce and fresh vegetables

#### Tortellini Marco

with fresh basil, garlic, sun dried tomatoes in a parmesan cream sauce

#### Baked Flounder

with a lemon butter sauce

## **Kid's entree selections**

*Kids entrees include French fries  
(Extra kid's entrees - add \$2.00 per guest)*

**Chicken tenders - Assorted hoagies  
Italian meatballs – Macaroni & Cheese  
Philly cheese steaks - Individual sized pizza  
Hot dogs or Hamburgers**

### *Premium Entrée options*

*(Replace two mid-level entrees with two premium entrees - add \$7.50 per guest)*

#### **Chicken Francaise**

*encrusted in an egg batter with a white wine, lemon butter sauce*

#### **Baked Salmon Filet**

*with a lemon butter or dill cream sauce*

#### **Stuffed Flounder**

*baked with a shrimp & crabmeat stuffing*

#### **Filet Mignon**

*served with sauce béarnaise or wild mushroom sauce*

#### **Seafood Newburg**

*(\*market priced, 50 guest minimum)*

## **Side Dishes**

**Choose one vegetable & one starch**

*(Extra side dishes - add \$1.00 each, per guest)*

**Sugar snap peas & baby carrot medley  
Green beans (*plain, with almonds or mushrooms*)  
Broccoli, cauliflower and baby carrot medley  
Glazed baby carrots    Corn, peas & mushrooms medley**

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**Boiled red skin potatoes    Herbed roasted red skin potatoes  
Au Gratin potatoes    Plain mashed potatoes    Buttered noodles  
Roasted garlic mashed potatoes    Rice Pilaf    Wild rice blend**

## **Dessert**

**Your choice of wedding cakes** from several design options,  
available in **vanilla, chocolate, marble or chocolate chip**

*The wedding cake may be supplemented with our **Sweet Table** offering freshly made **chocolate mousse** and an **assortment of elegant mini pastries**, add \$4.50 per guest,  
or a **Chocolate Fountain Station** including Skewered fresh seasonal fruits,  
pretzel sticks and our own cookie sticks for dipping, add \$7.00 per guest.*

## **Coffee & tea**

**Freshly brewed Ellis Presidential coffee,  
both regular & decaf, along with assorted herbal teas**

## **2011 Highpoint Wedding Price**

***\$50.00 per guest***

***Prices are per guest and subject to a 20% service charge and 6% PA sales tax***

***Gratuities for excellent service are optional***

***All dates are reserved on a first contract basis.***

***No charge for the Bride & Groom (100 guests or more)***

***Children 10 and under are half price after removing bar costs***

***No charge for children 4 and under***

***Children's pricing not to exceed 25% of total guest count***

***Discounts available for events held on***

***Fridays evenings, Saturday afternoons or Sundays***