

The Penthouse Wedding

Our complete premium 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 Penthouse Wedding package includes five 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 **fresh floral centerpieces for each guest table**, including a **special larger arrangement for the head 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

Four hour full open bar offering a selection of our house and premium wines, Yeungling Lager and Miller Light on draft, major label liquors and a soda bar featuring Coca Cola products, lemonade, iced tea, cranberry juice and mixers.
Professional bartenders are included – no additional charge

Hors d'oeuvres

An assortment of six hot *and/or* cold hors d'oeuvres, your choice from the following list, served butler style during the cocktail hour, along with a stationary vegetable crudités and a cheese & cracker display

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 your adult guests including fresh seasonal berries for presentation
May be substituted with non-alcoholic sparkling cider

Freshly baked rolls

Salad choices

(Choose one)

Garden salad

choice of two dressings

Mixed baby greens

with choice of Raspberry or Balsamic vinaigrette

Classic Caesar Salad

with home baked croutons

Entree examples

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

Filet Mignon

served with sauce béarnaise or wild mushroom sauce

Pot Roast

slow roasted beef in brown gravy

Pacific Salmon Filet

with a lemon butter or dill cream sauce

Baked Stuffed Flounder

with a shrimp and crabmeat stuffing and a lemon butter 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 Chasseur

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

Chicken Marsala

with a Marsala wine and mushroom sauce

Chicken Madeira

wild mushroom & Madeira wine sauce

Chicken Pierre

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

Chicken Francaise

encrusted in an egg batter with a lemon butter sauce

Pork Chasseur

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

Pasta Primavera

medium shells with an Alfredo sauce and fresh vegetables

Tortellini

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

Side dishes

(Choose one vegetable & one starch)

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

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 your choice of **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 our fabulous **Chocolate Fountain Station** including fresh skewered seasonal fruit, 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 Penthouse Wedding Price

\$68.00 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*