

# **SAPPHIRE PACKAGE**

#### **Cocktail Hour**

### **Cold Display ~ Select One**

A fabulous display of International and Domestic Cheeses Beautifully served with a selection of Fresh Berries and a variety of Cocktail Breads

A wonderful arrangement of Fresh Seasonal Crudité served with an assortment of cool refreshing house made Dips

Four Butler Passed OF Hot and Cold Hor D'eouvres

#### **First Course**

#### Salad ~ Select One

Greens of the Garden Salad
Fresh Romaine Hearts, Radicchio and Iceberg perfectly paired with Grape Tomatoes,
Cucumber Slices and Shredded Carrots lightly covered with Lemon Honey
Vinaigrette or Two (2) Dressings for the Table

Traditional Caesar Salad Fresh Hearts of Romaine with Herbed Croutons and Freshly Grated Parmesan Cheese and a Traditional Caesar Dressing



# Main Course Please choose up to three entrees Count is to be provided 10 working days prior to event Choice is to be indicated on guest's place card

All Entrees served with the Chef's selection of Fresh Seasonal Vegetables and Chef's Choice of Starch Accompaniment and Rolls with Butter

Chicken Royal Baked Chicken Breast with Fried Spinach and Tomato Salsa with Olives, Vermouth

Grilled Breast of Chicken with Crimini Mushroom Sauce

Oven Roasted Striped Sea Bass with Herbs and Lemon

Fresh North Atlantic Salmon encrusted with Roasted Sesame Seeds and finished with a Tangy Orange Ginger Glaze

Apple Brandy Pork Loin with Brandy Apple Butter Sauce

A Slow Roasted Prime Rib of Beef in Herbed Au Jus and complimented by Horseradish Cream Sauce

Vegetarian Option Available



#### **PACKAGE INCLUDES:**

A Wedding is the most romantic day in a couple's life.
Our Professional Wedding Consultant will assist you in every step
of the planning for your special day.

Centerpieces
Cylinder Centerpieces with a Floating Candle

Wedding Cake A Custom appointed Wedding Cake provided by Lochel's Bakery in your choice of Flavor and Design

Tables
Decorative Swirl Tables with Ivory or Navy Napkins

White Glove Service

**Champagne Toast** 

Freshly Brewed Starbucks Coffee and Assorted Teas

Four Hour Open Bar of our Familiar Brands

Complimentary Bartenders – 1 per 100 guests

Food Tasting for Up to Four People

Overnight Accommodations Complimentary Overnight Guest Room provided for the Bride and Groom on our Club Level with Breakfast for Two

Discounted Overnight Guest Room Rate for your Guests

Overnight Accommodation with your first Wedding Anniversary with Dinner for two



## **PEARL PACKAGE**

#### **Cocktail Hour**

A fabulous display of International and Domestic Cheeses Beautifully served with a selection of Fresh Berries and a variety of Cocktail Breads

A wonderful arrangement of Fresh Seasonal Crudité served with an assortment of cool refreshing house made Dips

Four Butler Passed of Hot and Cold Hor D'eouvres

#### First Course

#### Salad ~ Select One

Spinach Salad with Candied Pecans, Crumbled Blue Cheese and Apple Slices with a Balsamic Vinaigrette Dressing

Traditional Caesar Salad
Fresh Hearts of Romaine with Herbed Croutons and Freshly Grated Parmesan
Cheese and a Traditional Caesar Dressing

Toy Box Tomatoes and Fresh Perlini Mozzarella Herbs and Micro Greens, Balsamic Syrup



# Main Course Please choose up to three entrees Count is to be provided 10 working days prior to event Choice is to be indicated on guest's place card

All Entrees served with the Chef's selection of Fresh Seasonal Vegetables and Chef's choice of Starch Accompaniment and Rolls with Butter

Oven Baked Chicken Breast With Tomato Basil Beurre Blanc

Chicken Breast with Dijon Mustard Sauce

Flounder with a Lemon White Wine Sauce

Fresh North Atlantic Salmon with a Mango Salsa

Pork Medallion with Cranberry Chutney Demi Galze

Grilled New York Strip Steak Embellished by a Brandy Mustard Tarragon Demi-Glace

Vegetarian Option Available



#### **PACKAGE INCLUDES:**

A Wedding is the most romantic day in a couple's life. Our Professional Wedding Consultant will assist you in every step of the planning for your special day.

Centerpieces
Cylinder Centerpieces with a Floating Candle

Wedding Cake A Custom appointed Wedding Cake provided by Lochel's Bakery in your choice of Flavor and Design

Tables
Decorative Swirl Tables with Ivory or Navy Napkins

White Glove Service

Champagne Toast

Freshly Brewed Starbucks Coffee and Assorted Teas

Four Hour Open Bar of our Familiar Brands

Complimentary Bartenders – 1 per 90 guest

Food Tasting for Up to Four People

Overnight Accommodations
Complimentary Overnight Guest Room provided for the Bride and Groom on our
Club Level with Breakfast for Two

Discounted Overnight Guest Room Rate for your Guests

Overnight Accommodation with your first Wedding Anniversary with Dinner for two



## **DIAMOND PACKAGE**

#### **Cocktail Hour**

A fabulous display of International and Domestic Cheeses Beautifully served with a selection of Fresh Berries and a variety of Cocktail Breads

A wonderful arrangement of Fresh Seasonal Crudité served with an assortment of cool refreshing House made Dips

Four Butler Passed Hor D'eouvres

#### Hot Station ~ Select One

Sauté Station
Grilled Chicken, Beef and Vegetable Skewer
With Assorted Dipping Sauces

One Potato, Two Potato Sweet potatoes, Yukon gold and garlic mashed Sour cream, chives, parmesan, cheddar, bacon and wild mushrooms

#### Pasta Station

Select your favorite two of the following Pastas to be served with your choice of two of our fabulous House sauces, all sautéed together with Mushrooms, Black Olives and Sun dried Tomatoes

Pasta : Penne, Bowtie, Ravioletti or Tri Color Tortellini Sauces : Pesto, Alfredo, Puttanesca, Vodka Blush, Tomato Basil or Roasted Red Pepper Puree



#### Cold Station ~ Select One

Antipasto
Balsamic roasted vegetables
Orange cured olives
Marinated grilled artichokes, pesto macerated buffalo mozzarella, grape tomatoes
Dried meats, prosciutto, herbed focaccia, toasted baguette and grissini

Bruschetta Station
Traditional Bruschetta
Gorgonzola with Baby Arugula and Golden Raisins
Double Mushroom and Onion
Chocolate Nut
On Crostini's

#### **First Course**

#### Salad ~ Select One

Bucks County House Salad Crisp assorted Field Greens enhanced with Candied Pecans, Dried Cranberries and completed with Crumbled Goat Cheese topped with house made Raspberry Vinaigrette

Traditional Caesar Salad
Fresh picked Hearts of Romaine, with Herbed Croutons with Freshly Grated
Parmesan Cheese and a Traditional Caesar Dressing



# Main Course Please choose up to three entrees \* If you choose a duet option there is only 1 entrée for everyone. Count is to be provided 10 working days prior to event Choice is to be indicated on guest's place card

Petite Filet Mignon
Wrapped in Maple Smoked Bacon and perfectly presented with Thyme Reduction

#### Chicken Oscar

Tender and Juicy Chicken Breast sweetly combined with Succulent Fresh Crabmeat and Fresh Firm Steamed Asparagus and finished perfectly with Hollandaise Sauce

Seared Farm Raised Salmon Served with Mustard Chive Sauce

\* (DUET) Petite Filet Mignon with a Merlot Reduction paired with Fresh Halibut Filet, Lemon Grass Buerre Blanc

\* (DUET) Petite Filet Au Poivre Sauce Paired with Crab Cake

**Vegetarian Option Available** 



#### **PACKAGE INCLUDES:**

A Wedding is the most romantic day in a couple's life. Our Professional Wedding Consultant will assist you in every step of the planning for your special day.

Centerpieces
A Custom appointed Floral Centerpieces provided by Flowers by Yvonne

Wedding Cake A Custom appointed Wedding Cake provided by Lochel's Bakery in your choice of Flavor and Design

Tables
Decorative Swirl Tables with Ivory or Navy Napkins

White Glove Service

**Champagne Toast** 

Freshly Brewed Starbucks Coffee and Assorted Teas

Five Hour Open Bar of our Appreciated Brands

Complimentary Bartenders – 1 per 80 guests

Overnight Accommodations
Complimentary Overnight Guest Room provided for the Bride and Groom on our
Club Level with Breakfast for Two

 $Discounted\ Overnight\ Guest\ Room\ Rate\ for\ your\ Guests$ 

Overnight Accommodation with your first Wedding Anniversary with Dinner for two