

# *Diamond Wedding Package*

*Limousine Service for the Bride and Groom from the Ceremony to Reception*

*Decorated Bridal Table or Sweet Heart Table with Custom Linens*

*One Hour Cocktail Reception Prior to Dinner With  
A Display of Seasonal Berries, Assorted Wedge Cheeses, Relish Tray of Imported Olives,  
Grilled Flatbreads and Crackers Displayed  
Table Adorned with Custom Table Linens*

*Choice of Three Butlered Hors D'oeuvres with White Glove Service*

*Platinum on White China with Silver Tableware  
or  
White Square China*

*Full Course Seated and Served Dinner  
All dinners include salad, entrée with starch and vegetable, freshly baked rolls and breads*

*Choice of Appetizer or Intermezzo*

*Three Tier Wedding Cake with Buttercream Frosting and Fillings  
Your Choice of Design and Style  
Prepared by Our Own Pastry Chef*

*Deluxe Sweets Table or Custom Candy Station  
Served for One Hour after Dinner*

*Custom Centerpieces Designed Especially For You by Our  
Preferred Floral and Event Designer*

*Custom Table Linens and Linen Napkins*

*Personalized Table Menus*

*Silver Framed Table Numbers*

*Chair Covers with Sash, Pillow Case Covers or Gold Chiavari Chairs*

*Gourmet Coffee and Herbal Tea Station with Condiments for Duration of Reception*

*Soda Bar, Iced Tea and Lemonade Station Served in Large Bell Jars  
with Floating Lemon Wheels*

**\$79.95 Per Guest**

*price is subject to facility rental 20% service charge and 6% Pennsylvania sales tax*

*Ask about Our Special Bar Packages at Applicable Locations*

*Save **six dollars** per guest when you schedule your wedding reception on any  
available Friday evening or any available Saturday morning from 11:00 am to  
4:00 pm or any time frame on Sundays*



# Diamond

## Menu Selections

### Butlered Hors d'Oeuvres (choose 3)

Mini Quiche, Shrimp Cocktail Served in Individual Shot Glasses, Gruyere Cheese & Onion Tartlets, Blue Cheese and Walnut Coated Red Grapes, Mini Beef Wellington, Prosciutto & Melon Ball Lollipop, Bacon Wrapped Asparagus, Fresh Mozzarella and Grape Tomato Skewers, Sesame Seared Tuna Bites With Wasabi, BBQ Shrimp Wrapped in Bacon, California Sushi Rolls, Bruchetta Shooter with Crostini Paddle, Sliced Bistro Tenderloin on a Crostade with Horseradish Cream

### Salad Selections

Iceberg Chiffonade, Crumbled Gorgonzola, Sugared Pecans, Roasted Shallots and Diced Pears  
Tossed in a Merlot Vinaigrette

Citrus Salad of Fresh Spinach with Mandarin Oranges, Coconut and Toasted Pecans Poppysseed Dressing  
Fresh Strawberries With Mixed Greens, Sugared Pecans, Cheddar Cheese and Strawberry Vinaigrette

### Appetizer Selections

Roasted Tomato Bisque

Mushroom Ravioli, Tossed in a Light Alfredo Sauce, Topped with Crumbled Blue Cheese and Grilled Portobellos  
Seafood Martini, Seafood Mousse Topped with Jumbo Lump Crab and Marinated Shrimp

### Entrée Selections

Prime Rib of Beef and Crab Cake  
Anna Potatoes ~ Asparagus Spears

Hand Carved Filet of Beef on a Portabella Mushroom  
Lobster Risotto ~ Asparagus Spears

Grilled Atlantic Salmon and Jumbo Lump Crab Wrapped in Puff Pastry  
Topped with a White Wine Butter Sauce  
Julliane Vegetables

Lobster Tail and Pan Seared Chicken Breast with Butter Chablis Sauce  
Roasted Red Potatoes ~ Vegetable Medley

Pan Seared Crispy Rock Fish Cilantro Infused Crème Freiche  
Roasted Corn and Crab Salsa ~ Creamy Polenta

Asian Marinated & Seared Fillet of Salmon Twinned with Carved Medallions of Roast Bistro Beef Tenderloin  
Wasabi Mashed Potatoes ~ Steamed Snow Peas

Hand Carved Beef Tenderloin and Grilled Sea Scallops in Tarragon Butter Sauce  
Fingerling Potatoes ~ Bed of Wilted Spinach

\$1 split entrée fee (same starch and vegetable)