



Gold Wedding Package

Decorated Bridal Table or Sweetheart Table with Specialty Linens

*One Hour Cocktail Reception Prior to Dinner Service with Freshly Baked Brie, Gourmet Cheese Spheres Accompanied by a Display of Marinated & Grilled Vegetables, Assorted Flatbreads and Crackers
or Choose Three Butlered Hors d'Oeuvres*

Full Course Seated and Served Dinner

All dinners include salad, entrée with starch and vegetable, freshly baked rolls and breads

Three Tiered Wedding Cake with Buttercream Frosting, One Filling and your Choice of Design and Style by Our Own Pastry Chef

Chocolate Fondue Station or Chocolate Fountain

To Include Three Choices from the Following:

Strawberries, Pineapple, Animal Crackers, Pretzels, Oreo Cookies, Marshmallows or Pound Cake

Allland House Floral Centerpiece to Include Roses in your Choice of Color, Encased in a Hurricane Globe Surrounded by Votive Candles

Upgraded Satin Stripe Floor Length Linens and Linen Napkins

Chair Covers with Sash or Pillow Case Covers

Self Serve Coffee Station for Duration of Reception

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

\$54.95 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

VALENCIA BALLROOM



Gold

Menu Selections

Butlered Hors d'Oeuvre Selections (Choose 3)

Mini Quiche, Gruyere Cheese & Onion Tartlets, Blue Cheese and Walnut Coated Red Grapes, Prosciutto & Melon Ball Lollipop, Bacon Wrapped Asparagus, Fresh Mozzarella and Grape Tomato Skewers, BBQ Shrimp Wrapped in Bacon, California Sushi Rolls, Bruchetta Shooter with Crostini Paddle, Jack Daniels Meatballs, Coconut Chicken Skewer

Salad Selections

Medley of Fresh Greens, Topped with Tomatoes, Cucumbers, Croutons and Shredded Carrots
Tossed with our Homemade Vinaigrette

Caesar Salad with Traditional Dressing

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

Seasonal Fresh Cut Melon, Tossed in Raspberry Melba Dressing, Garnished with Mint

Entrée Selections

Grilled Chicken Breast Topped with Back fin Crabmeat, Petite Shrimp Finished with Béarnaise Sauce
Rice ~ Asparagus Spears

Roasted New York Strip Loin Topped with Blue Cheese Crumbles and
Peppercorn Demi Glaze
Whipped Potatoes ~ Broccoli Spears

Chicken Breast Crusted with a Blend of Parmesan Cheese, Breadcrumbs and Herbs
Pan Fired and Topped with Vodka Cream Sauce
Whipped Potatoes ~ Broccoli Spears

Chicken Breast Filled with Sundried Cherry Bread Pudding Finished with a Vanilla Cream Sauce
Cous Cous ~ Baby Carrots

Bistro Steak with a Red Wine Demi Glaze
Roasted Tomato and Parmesan Risotto ~ Grilled Vegetable and Shrimp Skewer

Fresh Atlantic Salmon Brushed with a Bourbon Glaze
Pineapple Rice Cake ~ Asparagus Spears

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

Packages Available at the Following Locations

Valencia Ballroom ~ York Banquet Center ~ Ski Round Top ~ Liberty Forge Golf Course
Altland House Inn & Suites ~ Majestic Theater

Altland House Catering & Events | 1-877-848-8257 | altlandhouse.com