



2018 Brunch Wedding Package

*This four hour package is available for
Friday, Saturday, & Sunday afternoons 12 - 4 pm*

Included in Your Package:

*Four Hour Reception
Three Hour Open Bar Service
Butlered Hors d' Oeuvres
Champagne Toast
Brunch Buffet
Custom Wedding Cake
Wedding Coordinator
Ivory Linens with Your Choice of Colored Napkins
Gold Chiavari Chairs
Candle Lit Centerpieces
Patio Overlooking the 18th Green for Cocktail Hour
Valet Parking Service
Golf Cart "Limousine" Shuttle Service from Parking Lot
Coat Check (Seasonal)*



Select from the following:

Hors D'oeuvres

(Choice of five)

Hot

<i>Shrimp Lejon</i>	<i>Brie and Raspberry Tartlet</i>
<i>General Chicken Bites</i>	<i>Mini Chicken Cordon Bleu Bites</i>
<i>Maui Shrimp Spring Rolls</i>	<i>Petite Crab Cakes</i>
<i>Mini Sausage Pizza</i>	<i>Scallops wrapped in Bacon</i>
<i>Chipotle Beef Empanada</i>	<i>Cocktail Franks En Croute</i>
<i>Breaded Cheese Ravioli</i>	<i>Coconut Battered Shrimp</i>
<i>Cheeseburger Puff</i>	<i>Vegetable Spring Rolls</i>
<i>Crab Stuffed Mushroom</i>	<i>Assorted Mini Quiche</i>
<i>Spinach Goat Cheese Focaccia</i>	<i>Vermont Cheddar Puffs</i>
<i>Spinach and Blue Cheese Stuffed Mushrooms</i>	<i>Asparagus and Fontina Cheese Rolls</i>

Cold

Smoked Salmon Canapés with Herbed Cream Cheese
Tomato Basil Crustini
Shaved Beef Crustini with Garlic Horseradish Sauce
Belgium Endive with Crab Salad
Melon Wrapped in Prosciutto
Caprese Skewer of Mozzarella, Tomato, and Basil



Brunch Buffet Includes

*Assorted fresh baked muffins,
Bagels with Cream Cheese, Danish and Sweet Rolls
Fresh fruits of the season
Scrambled Eggs
Home Fried Potatoes
French Toast with Warm Syrup Station
Assorted Fruit Juices*

Choice of Two:

*Bacon
Sausage
Chipped Beef
Carved Turkey
Carved Ham*



Enhanced Amenities
Specialty Hors d'Oeuvres

International Cheese & Meat Display

An array of the world's finest meats and cheeses

Pepperoni, Sopressata, Genoa Salami, Prosciutto, Capicola, Sharp Provolone, Swiss, Fontina, Cheddar, and Mozzarella, Olives, Artichoke Hearts, Roasted Red Peppers, and assorted fresh bread.

Elegantly displayed for your guests.

Frutti Di Mare

(Fruit of the sea)

A bountiful array of Raw Clams, Oysters, Crab Claws, Jumbo Shrimp, Scallops Ceviche & Mussels Marinara

Sushi Station

Spicy Tuna, California, and Shrimp Roll

Served with Wasabi, Soy Sauce, Siracha Sauce, and Pickled Ginger

Pasta Station

Choice of two:

Bow Tie Bolognese – Old world style meat ragu with ground sirloin of beef, Plum tomatoes, fresh basil, and onions

Penne a la Vodka – Penne Pasta with plum tomatoes and vodka in a creamy Bolognese sauce with a touch of red hot pepper

Penne a la Puttanesca – A full flavored plum tomato sauce with pitted gaeta olives, capers, anchovies, fresh garlic, basil, and red hot peppers

Orecchiette di Rabe – Pasta with sausage, broccoli rabe in extra virgin olive

Tortellini a la Pesto – Cheese tortellini pasta in a light pesto sauce

Tortellini Alfredo – Cheese tortellini pasta in an alfredo cream sauce

Mimosa Bar

Champagne with a Selection of Fresh Squeezed Fruit Juices and Slices of Fresh Fruit to Garnish for a Flavorful Custom Drink

Bloody Mary Bar

Vodka & Bloody Mary Mix with an Immense Selection of Hot Sauces & Vegetables for a Delectable Custom Drink



Enhanced Dessert Options

Chocolate Delight

Miniature Hershey's chocolate, Hershey's kisses, chocolate cannoli, miniature Reese's peanut butter cups, chocolate decadent cake, chocolate cupcakes, pecan caramel brownies, triple chocolate brownies, chocolate mousse, and chocolate covered cheesecake

Viennese Sweet Table

Gourmet selection of Mini assorted cupcakes, assorted petite fours, cream puffs, cannoli, eclairs, assorted cakes, assorted parfaits, macaroons, cheesecake drops, and assorted mousse in small chocolate cups

Gourmet Cheesecake Bar

Served in chilled miniature Martini Glasses with various toppings to build your own Cheesecake

Candy Station

*Treat your guests and their taste buds to a delicious candy station.
Includes six assorted candies in assorted glass containers
set up as an elegant display that will wow your guests*

Cake-Tini Bar

Wedding Cake sliced and elegantly displayed in chilled martini glasses along with various toppings to enhance your cake flavor choices



Extra Enhanced Amenities

Wedding Ceremony

Extra ½ hour of open bar

Upgraded Bar

Additional Bartender

Overtime (over & above 5 hours)

Photo Booth (Props/Album Included)

(Opens after dinner. Closes 15 minutes prior to end of reception)

Specialty Colored Light Package

Photo Booth and Specialty Lighting

*Chair Sashes**

**A wide variety of upgraded linen fabric and colors available*

Fireworks (5-8 minute display)

Air Conditioning for the Tent (when needed)

(7 days notice needed)

Valet Parking

Penn Oaks Shuttle (7 hours)

Included in price:

**Rehearsal of Ceremony *White Ceremony Chairs*

Regarding the rehearsal of the ceremony:

**The ceremony rehearsal cannot be booked more than 3 months prior to the date of the wedding.*

**Guarantees will not be made as to the time or day of the rehearsal due to the possibility of another event taking place on the premises.*

**We will do everything we can to accommodate your request, but if a specific time and date is imperative, the rehearsal may have to take place at a location other than the actual ceremony site.*



Premium Bar Selections
(Included)

Vodka

House Vodka, Absolut, Stolichnaya, Sobieski Orange, Three Olives Grape

Gin

House Gin, Tanqueray, Beefeater

Rum

House Rum, Captain Morgan, Calico Jack Coconut, Bacardi

Whiskey

House Whiskey, Seagram's VO, Seagram's 7, Jack Daniels, Canadian Club

Bourbon

House Bourbon, Southern Comfort, Jim Beam

Scotch

House Scotch, Dewar's White Label, Johnny Walker Red

Cordial

*Kahlua, Baileys, Peach Schnapps, Apple Pucker,
Christian Brothers Brandy*

Tequila

Jose Cuervo Gold

Wines by the Glass

*Canyon Oaks Cabernet Sauvignon, White Zinfandel, Merlot, Chardonnay, Avia Pinot Grigio,
Champagne*

Beer

Miller Lite, Coors Light, Budweiser, Michelob Ultra, Yuengling Lager and Heineken

Upgraded Bar Selections

*Ketel One, Belvedere, Grey Goose, Myers Rum, Mt. Gay, Maker's Mark, Crown Royal, Jameson,
Johnny Walker Black, Glenlivet 12*

Please Note: Our liquor license does not permit us to serve straight alcohol



Tasting

A complimentary tasting for 4 will be held for the Bride and Groom and 2 guests, prior to your Wedding Date. Additional guests may be added to your tasting at \$30.00 per guest.

(Exclusive of alcoholic beverages and gratuity. Maximum 8 guests.)

Availability of Ballroom

Afternoon events may go until 4:00pm

Minimum

A 50 person minimum will apply to afternoon events

Deposit Schedule

A \$1,000.00 non-refundable deposit is required to confirm your wedding reception date.

A second payment of \$2,000.00 is required 90 days after signing.

A Third payment of \$2,000.00 is required 90 days prior to the event.

The final balance will be due 10 days prior to your Wedding.

Final payment must be in the form of check or credit card.

Any payments made with a credit card will incur a 2.5% processing fee

(With the exception of the initial deposit)

*Payments that occur within 10 days of your wedding,
must be certified check only.*

***The Brunch Package is priced at a reduced rate
and is not eligible for additional discount***