Thank you for your interest in Saucon Valley Acres. (The Best Kept Secret In The Lehigh Valley for over 25 Years). In this picturesque, rural setting, we have all the facilities you will need for a perfect wedding reception. Our charming banquet hall with barn wood interior and wrought iron chandeliers provides the perfect backdrop for creating a "Country Elegant" atmosphere. We offer affordable on-site catering from 80 to 250 guests, (financial minimums applies most Saturday's) one of the largest hardwood dance floors in the Lehigh Valley, a stage for bands or disc jockey's, an outside entrance deck and a gazebo on natural grounds for ceremonies or pictures.

Enclosed are our menu offerings featuring a selection of Dinner Beginnings to accompany your choice of fine sit-down plated dinners and buffet style dinners complete with carving station. For those who enjoy the fellowship of passing foods a community-family style option is also included.

The Hors D'oeuvres selection page is applicable to all dinner styles and is included in the pricing. A custom designed Wedding Cake from the Elias-Village Bake Shoppe is also included . Additionally, all menu prices include the use of the Saucon Valley Acres facility and grounds, table linens, skirting for special tables, fine china, flatware and glassware. Lighted ficus trees throughout the room can enhance your décor.

Of special distinction at Saucon Valley Acres is that your on-site Wedding coordinator is a co-owner and is always here to assist you, your family or your guests with any need that may arise during your reception. Your reception at Saucon Valley Acres is exclusive, no other events are held simultaneously. Our small Gathering Room (added in 2006) is a perfect area designed just for the Wedding Party upon their arrival to Saucon Valley Acres. In this room the Wedding Party can relax, enjoy some butler style hors d'oeuvres and cocktails prior to formal introductions.

Please note that Saucon Valley Acres chooses not to hold a liquor license. Therefore clients must supply their own liquor, wine and toasting beverage. You the client can "create your own" open bar offering your guests the alcohol quantity and quality selections you decide upon at considerable savings! Saucon Valley Acres provides all mixers, sodas, juices, bar ware and bartenders at additional cost. We can also arrange for beer (kegs) delivery at no additional cost to you.

The image of your wedding reception is one that will last a lifetime. We invite you to take a preview of our facility or discuss your reception dream by calling 610-691-6480. (Alternate 484-894-0894 Lisa's cell) Saucon Valley Acres is conveniently located .8miles from Route 378 and the corner of Black River Road and Evergreen Drive in Lower Saucon Township.

Sincerely,

Lisa & Charlie Moretz, Owners

Saucon Valley Acres Special Occasion or Wedding Package Includes:

Five –1/2 hour Reception

One hour unlimited hors d'oeurves

Table Linens Provided (white, ivory or damask)
Choice of Napkin Color (18)
All Skirting for Special Tables

Soft "Fairy" Under lighting available for Head Table & Cake Table

14 inch Table Mirrors by Request

Lucite Framed Table Numbers

Wedding Cake
Custom designed, baked and delivered by Elias-Village Bake Shoppe of Allentown

Use of Entire Facility: Greeting Room, Gathering Room & Great Room
Separate Room for Wedding Party upon Arrival

Friendly & Cooperative Wait Staff , 1:16 Guest Ratio

Very Large Hardwood Dance Floor

A Raised Stage for Bands or Disc Jockey

Outside Gazebo for Ceremonies or Pictures
Outside Deck (smoking area)

Your ability to purchase and bring in your own alcohol: champagne, wine, etc.
$$$$$$ BIG SAVINGS $$$$$$

Chocolate Fountains, Photo Booths, Chair Covers, Viennese Sweet Tables
Up-lighting, Vintage Decor
All Enhancements Available @ Extra Charge

SAUCON VALLEY ACRES WEDDING RECEPTION

Dinner Beginning Hors d'oeuvres Hour

Fruit & Cheese Display

Bountiful selections of fresh melons, succulent strawberries, grapes and pineapple intermingled with a Baked French Brie Wheel, and other assorted domestic cheeses. Served with a sweet and refreshing dipping sauce.

Or

Fresh Vegetable Crudités Display

An array of uniquely shaped bowls, baskets or platters abundantly filled with broccoli and cauliflower florets, Green and Red pepper strips, zucchini slices, carrot and celery sticks. Includes dip.

Group A Hors d'oeuvres (Select 3)

Hot Cheddar Cheese Puffs , Cocktail Meatballs, Battered Dipped (tempura) Vegetables, Pizza Bagel Bites,

Curried Vegetable Samosas, Swedish Meatballs, Mini Chicken Tacos with Salsa

Assorted Petite Quiche, Flaky Spanikopita (feta & spinach) Triangles Tortellini Alfredo, Vegetable Spring Rolls

Hot Roquefort Artichokes served with assorted crackers & cocktail bread rounds

Chicken Nuggets with Honey Mustard Mozzarella Sticks with Marinara Sauce,

Mini Buffalo Chicken Bites Deviled Crab Cake Bite Beef & Bean Mini Burrito

Potato Pancakes served with applesauce and a dollop Coconut Chicken

Hot & Honey Wings & Celery, Cocktail Frank in a Puff Pastry,

Mini Chicken Cordon Bleu (ham & cheese) Bites, Fresh Tomato & Basil on Garlic Crostini (cold)

All-Beef Mini Burgers(Sliders) The Ultimate Crab Dip served with Party Bread Rounds & Crackers,

Gyoza (Chinese dumplings-pot stickers all veggies) Shumai (Chinese dumplings with Seafood & Pork)

Szchwain and Soy Dipping Sauces

Group B Hors d'oeuvres (Select 2)

Beef Carpaccio on French Bread Rounds,, Scallops wrapped in Bacon (plain, thai chili glaze or smoky)

Beef Teriyaki Sate Gourmet Mushrooms stuffed with Crab meat Filling

Mini Deep Dish Pizza with Sausage Lobster Newburg Tart Sesame Chicken Tenders

Premium Miniature Crab Cakes Vegetable Cornucopia Wraps Beef & Cilantro Empanada

Mini Rueben's on Party Rye Chicken Sate with Peanut Sauce Coconut Shrimp with Asian Dipping Sauces

Artichoke & Goat Cheese Poppers Chicken Kabobs Duck Spring Rolls

Fried Ravioli Chicken & Cheese Quesadilla Beef Kabobs Crab Rangoons

Beef en Duxelle Encrouté (mini beef Wellingtons), Fig & Caramelized Onion Tarts

Italian Antipasto Skewer (artichokes, fresh mozz cheese, olive) Chicken & Pineapple Brochettes

Hot Assortment : Potato Puff, Spinach Turnover, Spiced Beef Pockets, Beef & Mushroom Crown and Franks in a Blanket

Your choice of 1 display, 3 selections from Group A & 2 selections from Group B are included in entrée pricing. We provide a beautifully decorated presentation table and silver trays for butler style selections.

Additional selections are available A la Carté…shrimp cocktail , lamb lollipops, salmon cheesecake…

Dinner Beginnings Continued…….

Appetizer Course (optional)

Minestrone Soup (add $3.75/pp)

Italian Wedding Soup (add $3.75/pp)

Lobster Bisque (add $3.75/pp)

Cream of Asparagus with Crab (add $4.25/pp)

Prosciutto Wrapped Melon with Strawberry Garnish (add $4.50/pp)

Smoked Salmon & Tortellini Alfredo (add $4.50/pp)

Fresh Tomato, Mozzarella & Basil Drizzled with Garlic Olive Oil (add $4.50/pp)

Individual Shrimp Cocktail (add $7.50/pp)

Salads

Always Served with a Basket of Freshly Baked Rolls (Assortment of honey wheat, sourdough & onion dill)

Fresh Gourmet Mixed Greens with carrot, cucumber, tomato & seasoned croutons
Pre-dressed with your choice of dressing

Or

Classic Caesar Salad
Crisp Romaine Hearts, Croutons, Parmesan Cheese with Homemade Dressing
(no raw egg)

Specialty Salads.....add $ 2.00 per person

Caprese Salad
Field greens topped with Fresh Sliced Mozzarella Cheese & Sliced Tomatoes
Drizzled with Balsamic Vinaigrette

Boston Leaves & Mesculun Blend with Mandarin Oranges, Walnuts, Goat Cheese gently
coated with a Honey Vinaigrette

Spinach Salad
Baby Spinach with bacon, red onion, hard boiled egg, sliced fresh mushrooms

Sorbet Intermezzo Enhancement…..add $ 2.50/pp

Remember the Wedding Cake is Included in Your Package!

Sit-Down Dinner Entrees

Pricing Includes Selections from Dinner Beginnings Hors oeuvre & Salad. All entrees include two accompaniments, A Village Bake Shoppe Wedding Cake, and a continuous Buffet Coffee Service

A Wild Rice & Mushroom Stuffed Chicken Breast served with a Cognac Berry Sauce	*$45.95*
Sliced Eye Round Medallions covered with a Maderia Mushroom Sauce	*$46.95*
Chicken Florentine (tender green spinach) with a Parmesan -Dijon cream Sauce	*$45.95*
Chicken Cordon Bleu with a Gruyere Sauce Veloutè	*$45.95*
Chicken Saltimbocca (prosciutto & cheeses) on a bed of Wilted Spinach	*$45.95*
Chicken & Mushroom Encrouté with a Brandy Cream Sauce (aka Wellington)	*$45.95*
Chicken Piccata (butter, lemon & capers)	*$45.95*
Chicken Marsala (marsala wine & mushroom demi-glacè)	*$45.95*
Whole Cornish Game Hen drizzled with an Apricot Glaze	*$45.95*
Garlic Roasted Loin of Pork with Bourbon Glace	*$45.95*
Filet of Flounder with Seafood Stuffing topped with a Crab Veloutè Sauce Supreme	*$47.95*
Baked Salmon Filet with Lemon Dill Beurre Blanc	*$47.95*
Veal Marsala	*$49.95*
House made Twin Crab Cakes (plain or with Remoulade or Cocktail Sauce)	*$49.95*
Roasted Half Duckling Ala Orange or Raspberry Glaze	*$49.95*
Slow Roasted Rib Roast (often called boneless prime rib of Beef) Au Jus	*$53.95*
Filet Mignon 8 oz. With Sauce Béarnaise or Bourguignon	*$54.95*
Children's Platter (Chicken Fingers, French Fries & Applesauce)	*$16.75*

Combination Dinners….$ 57.95

(may not be combined with above options other than Child Platter)

Petite Filet Mignon 6 oz. Bourguignon & Grilled Shrimp Duet

Petite Filet Mignon 6 oz. & Salmon Filet Duet

Petite Filet Mignon 6 oz. & Crab Cake Duet

Petite Filet Mignon 6 oz. & Chicken Cordon Bleu Duet

Please add 6% PA Sales Tax & 20% Gratuity

Entrée Accompaniments

We will gladly assist in this decision for optimum plating color

Rice Pilaf, Parsley New Potatoes,

Baked Potato, Long Grain & Wild Rice

Garlic Roasted Red Skinned Potatoes (garlic & butter)

Herb Roasted Red Skinned Potatoes (rosemary & thyme)

Roasted Garlic Smashed Potatoes, Herbed Bread Stuffing

Twice Baked Potato…(add $1.50/pp)

Sweet Peas with Pearl Onions

Sweet Glazed Baby Carrots with Snow Peas

Whole Green Beans with Toasted Almonds

Vegetable Medley (cauliflower, broccoli, carrots)

Caribbean Blend (broccoli, green beans, yellow carrot, red pepper strips)

Sautéed Baby Carrots with Dill & Honey Butter

Sautéed Snow Peas or Asparagus (add $1.50/pp)

Continuous Buffet Coffee Service

(regular, brewed decaf, gourmet teas, flavored coffee syrups)

Saucon Valley Acres Reception Buffet Menu

Pricing Includes Selections from Dinner Beginnings, Hors d'oeuvres, Salad and Buffet Accompaniments

Buffet Selections

(Please select two entrees from list plus one (1) fabulous carving option)

Three Cheese Baked Ziti Chicken Marsala Linguini with Clam Sauce Chicken Parmesan

Cheese Manicotti Chicken Piccata Garden Vegetable Lasagna

Roasted Chicken Pieces Apricot Glazed Chicken Seafood Newburg Beef Stew

Beef Stroganoff Filet of Flounder Stuffed with Crab meat Cabbage Rolls

Fettuccine Florentine with Chicken (spinach pasta with alfredo sauce and chicken) Penne w/Meat Sauce

Cheese Tortellini with a Mushroom Alfredo or Pesto Sauce Sausage with Peppers & Onions

Stuffed Chicken Breast with Traditional filling Stuffed Shells with Marinara

Broccoli & Cheese Stuffed Chicken Breast Beef Tips Burgundy

(each additional choice add $3.75 pp)

***Chef Attended Carvings**:*

Roast Top Round of Beef, with horseradish crème

Glazed Baked Ham, with Merlot sauce

Boneless Roast Loin of Pork, or Fresh Ham

Whole Breast of Roasted Turkey, with Cranberry Ginger Sauce

Seared Filet of Beef, with béarnaise sauce (add $6.50pp)

Accompaniments (Select 3)

Rice Pilaf Real Mashed Potatoes Home Style Herb Stuffing Parsley Potatoes

Au Gratin -Cheese Potatoes Baked Potato Long Grain and Wild Rice

Roasted Red Bliss Potatoes with garlic & butter Herb Roasted Red Potatoes

Glazed Baby Carrots with Snow Peas Peas & Pearl Onions

Green Beans with Nutmeg Butter Sweet Buttered Corn Creamed French Style Green Beans

Mixed Vegetable Medley with Herb Butter Applesauce Coleslaw Cranberry Sauce

(White Rice or Buttered Noodles available with some entrée selections)

All Dinners Include Fresh Roll Baskets & Butter and Buffet Coffee Service

Provided Wedding Cake served as Dessert

$ 54.95 per person

Please add 20% gratuity & 6% PA Sales Tax

(includes use of facility and linens)

Saucon Valley Acres Community-Family Style Menu

"Entrees & Accompaniments are placed in serving dishes on the tables for guests to help themselves"

Pricing Includes Selections from Dinner Beginnings Hors d'oeuvres

(1 display, 3 choices from Group A & 2 choices from Group B)

Salad Selections

Tossed Garden Salad or Classic Caesar Salad

Entrees (Select 2)

Roast Top Round of Beef, with Beef Gravy

Glazed Baked Ham, with Merlot sauce

Roast Pork or Roast Turkey

Oven Roasted Chicken (breasts, thighs)

Accompaniments (select 3)

Rice Pilaf *Real Mashed Potato's* *Herbed Stuffing* *Parsley Potatoes*

Wild Rice *Roasted Red Potato's (rosemary & Thyme)*

Baked Potato *Roasted Red Bliss Potatoes with Garlic & Butter*

Glazed Baby Carrots *Peas & Pearl Onions*

Whole Green Beans with Nutmeg Butter *Sweet Buttered Corn* *Peas & Carrots*

Mixed Vegetable Medley with Herb Butter

Applesauce *Coleslaw* *Cranberry Sauce*

All Dinners Include Fresh Roll Baskets & Butter and Continuous Buffet Coffee Service

(regular, decaf & gourmet teas)

Provided Wedding Cake served as Dessert

$47.50 per person

Please add 20% gratuity & 6% PA Sales Tax

(Includes use of facility and linens)

Saucon Valley Acres Reception Policies

Pricing is inclusive of the use of Saucon Valley Acres for the specified contract time, complete dinner package, all wait staff, standard table linens, skirting, china, glassware, and lighted ficus trees. The Gathering Room is a great private area for the just the Wedding Party to socialize before formal introductions and/or or as an available service area for food stations, photo booths, etc.

For weddings we can provide a special Austrian Valance for the head table and cake table or soft "fairy"under lighting. Skirted entry table, gift table & cake table are standard. Table numbers in Clear Lucite Frames can also be provided.

Also available by request are 14" round mirrors for under your centerpieces and 2 three-armed candelabra's for head table. Disposable tea light votive are available for .75 each.

Deposit and Payment Policy: Saucon Valley Acres requires a $ 1,000.00 non-refundable, non-transferable deposit at the time of the booking. An additional 25% non-refundable payment of the estimated final bill is due 120 days(4 months) prior to your date. The remaining balance of the bill is due fourteen (14) days prior to your function date. We accept personal checks, cashiers checks or bank checks (certified is not required) We do not accept credit cards.

The guaranteed number of guests and seating accommodations are due fourteen days prior to your event. All charges are based on the guaranteed number of guests, or applicable minimum. (please remember to add DJ's, photographers, any/all outside vendors if you are ordering a meal for them. Please seat them too. All prices please add 6% sales tax and 20% gratuity. No refunds for last minute cancellations or no-shows.

Saturday Minimums: 125-person adults. An 80-person minimum applies any other time.
A Facility/Room charge can be negotiated for Saturday nights if you can't meet the minimum.
We also offer discounts for Friday and Sunday receptions over 125 guests.

Mixer/Beverage Fee Charges Include: Cola, Ginger ale, Tonic, Lemon, Seltzer, Orange Juice, Grapefruit Juice, Cranberry Juice, Tomato Juice, Pineapple Juice, Bloody Mary Mix, Bitter Mix, Diet Coke, Sour Mix, Lime Juice, Strawberry Mix, Milk & Garnishes. **$3.75 per person for 5.5 hr reception.**
All glass bar ware.
This fee is added to all invoices. No exceptions. Children 3-12 yrs are ½ price.

Bartenders: Provided by Saucon Valley Acres @ your cost of $12.00/hour. 1 Bartender for every 90 people. Please add 1 hour to contract time for set-up and breakdown. At the conclusion of your event, all remaining alcohol will be packed up for the client to pick-up and remove from the premises.

Alcohol: Under PA Law, the client is required to purchase all alcoholic beverages (liquor, wine, champagne, etc) them to Saucon Valley Acres. Please ask us about our " suggested purchase guidelines" if you need assistance in determining quantities for your gathering.

Contract Time: 5 ½ hours. Additional time charge is $300.00/hour plus Bartender charges. Friday Evening functions must end by 12:30 a.m.

Wedding Cake: Included in Wedding Package. Can be a tier of Cupcakes as well. Outside wedding cakes will incur an added Cutting/Plating/Service Fee.

Foods: No outside foods may be brought in without permission. **You may have a maximum of 2 entrée choices, pricing is based on the higher selection for all**. Choice of 3 entree's add an additional $ 2.50 per person (excludes vegetarian entree as third option) Baked goods brought in must be pre trayed and table ready upon delivery. **Refrigeration space is not guaranteed**. Bring your own plastic/paper plates, napkins eating or serving utensils , etc for your guests. Plastic bags or wrap if you wish for your family/guests to take any home. Please inform us of any food allergens guests may have.

The client must assume responsibility to inform all guests of the increased risk of foodborne illness, if the client has chosen to serve raw or undercooked meats, poultry, seafood or shellfish.

Current prices are subject to change: Most menu prices will be guaranteed 120 days prior to the day of the function. It is not our policy to package leftovers for take-home in accordance with PA food safety regulations.

Ceremonies on Premise: Additional $300.00 charge. Provides 60 minutes of pre-reception time. (does not include chair rentals or setups) Chairs Approx: $ 1.75

Entertainment: An actual stage is available for your chosen DJ or band. We supply DJ's with 1 skirted 8-ft. table, and 1 rear storage table and plenty of electrical outlets.

Decorations: Use of confetti, glitter, sand is prohibited. Any indoor/outdoor decorations must be removed at the conclusion of the event. Indoor vertical beams may be decorated with greens, balloons, bows, etc… We strongly suggest the use of floral wire. Nails, pins, tape, and staples are prohibited on deck or wall. **All candles must be enclosed**. This means all candles must have a globe. Use of votive lights or tea lights prohibited in conjunction with dried or silk flower arrangements. No oil lamps are permitted. Floating candles are considered enclosed. Melted candle wax found on table linens will result in a damage bill.

Linens: Standard table linens are included in menu pricing. White tablecloths, champagne tablecloths or patterned damask ivory tablecloth. Assorted colored napkins are available. Champagne colored Skirting for all tables located in the Great Room. Special length tablecloths , table toppers and/or Chair covers and sashes can be made available. Please inquire about pricing.

Special Meals: Vegetarian platters are available by request for sit-down dinner option only.. Child platters are available for children 12 yrs. and younger for plated dinner option only. Buffet or Family style children are ½ price. Auxillary vendors such as photographers, DJ's, band member meals are discounted by 25%.

Seating: All tables seat 8 guests. Please note that Saucon Valley Acres do not provide highchairs for liability issues. Guests must provide their own if bringing small children. Please no strollers!

Smoking: No indoor smoking is permitted at any time. Guests may smoke on the outside desk.

Directions:

Saucon Valley Acres
1303 Evergreen Drive & Black River Road
Lower Saucon Township, Bethlehem, PA 18015
(610) 691-6480

GPS coordinate: 2282 Black River Road for parking lot

SAUCON VALLEY ACRES

In an effort to promote safe driving alcohol levels following this joyous occasion, the management of SVA prohibits our bartenders from serving "shots".

		Suggested Liquor Guidelines for your gathering			
	PA Avg. Price/Bottle	**<100**	**125**	**150**	**200+**
Vodka (1.75 L)	$22.99	2	4	6	8
Triple Sec for Cosmos (750 ml)	$ 4.00	1	1	2	3
Dry Vermouth (750 ml)	$ 5.00	1	1	1	2
Gin (1.75 L)	$20.99	1/2	2	3	4
Rum (1.75 L)	$22.99	1	4	6	8
Canadian or Blended Whiskey (1.75 L)	$20.99	1	2	3	4
Peach Schnapps (1.75 L)	$18.99	1/2	1	2	3
Kaluha (750 ml)	$18.49	1	1	2	3
Blush Wine (1.75 L) (White Zinfandel)	$11.67	2	3	4	8
Dry White Wine (1.75 L) (Chardonnay/Sauvignon Blanc Pinot Grigio)	$12.74	2	3	6	9
Red Wines (1.75 L) (Merlot's, Cabernets, Shiraz Pinot Noir)	$12.74	2	3	6	9
Domestic Beer (1/2 Kegs)	approx. $94.99		2	2 or 3	3 or 4

150 person average cost: $865.38 or $5.78 per person
(1209 1 oz. Liquor servings)
(190 5 oz. Wine servings)
(440 9 oz. Beer servings)

Note: PA State Liquor Stores will allow returned provided the seal is not cracked. The pricing above is based on an average of house brands and domestic premium brands. Your ultimate cost will be based on your personal choices, and whether you choose to offer all of the above. The PA State Liquor Stores can also assist you with the quantities required for your gathering. * 750 ml = 25.36 oz. * 1.75L = 59.2 oz. or 39 (1.5 oz/jigger) servings.

Optional:

Champagne (750 ml) (Toasting) 3 oz/person	$12.99		10	12	14+
Tequila					
Southern Comfort					
Scotch , Bourbon					
Sweet Vermouth (Manhattan's)					
Tequila					
Cordials					

Saucon Valley Acres Reception Cost Worksheet

Dinner Cost per person $_____. X Total Number of Guests_____ = $_____
(usually 15%-18% less than # invited Line 1

Optional Courses: Extra Hors d'oeurves_____
_____

Appetizer Course: _____
Salad Upgrade: _____
Extra Dessert: _____

Sub-Total: $_____ = $_____
Line 2

Mixer/Set-Ups Fee: $3.75/per person X # of guests _____ = $_____
Line 3

Food & Beverage Sub-Total: =$_____
(Add lines 1 through 3) Line 4

Line 4 X 20% Gratuity =$_____
Line 5

Line 4 X 6% PA Sales Tax =$_____
Line 6

_____Bartenders @ $12.00/hr X 6.5 hours =$_____
Line 7

Saucon Valley Acres Estimate (Add lines 4, 5, 6 &7) =$_____
Total

Optional: Cost of Beer by ½ keg {approx. $94.99 per ½ keg X 6% PA Sales Tax =$_____

Your cost of Liquor & Wine =$_____
Table Centerpieces/Guest Favors =$_____
Disc Jockey/Band =$_____
Photo/Video =$_____

Grand Total **=$_____**

Other Potential Expenses: extra time, linen upgrades, chair covers, rental equipment, ceremony on premise fee