



Classic Wedding Reception Package

*Five Hour Wedding Reception
Champagne Toast and Signature Drink
Deluxe Open Bar*

Classic Wedding Reception Package Inclusions

An Experienced Wedding Specialist to work with you from your initial contact through all stages of planning, up to and including the day of your reception to make sure you feel like a guest at your own Wedding

Fresh Floral Table Décor

Private well-appointed Hospitality Suite for the Wedding Party with champagne, refreshments and Hors d'Oeuvres during The Cocktail Hour

Your own Personal Attendant to serve you throughout the reception

Custom Wedding Cake

Complimentary Taste Test for four people (by appointment)

Floor Length Champagne Linens with a Choice of Available Napkin Colors

Staff to Welcome your Guests and Assist them Upon Arrival

Coatroom Attendant (seasonally)

Handicap Accessible

Service Charge

Harry's

SAVOY BALLROOM

Deluxe Bar

Includes: Canadian Club, VO, Seagrams 7, Dewars Scotch, Bombay Sapphire Gin, Tito's Vodka, Absolut Vodka, (Flavored Vodka also available upon request), Bacardi, Captain Morgan Rum, Jack Daniels Bourbon, Jim Beam, Bailey's Irish Cream, Malibu Rum, Sour Apple Pucker, Peach Schnapps, Amaretto, Harry's Private Label Cabernet Sauvignon and Chardonnay, Ruffino Pinot Grigio, Beringer White Zinfandel, Bud Light, Stella Artois, Sam Adams Seasonal, Dogfish 60 Minute IPA, Laguintas Craft Beer, Assorted Sodas, Juices

(Brands are subject to change-Additional selections available upon request-
Speak with your sales representative upon booking)

Savoy Grand Hors d'Oeuvres Display

Hot Crab and Artichoke Dip, Sourdough Croutons
Imported & Domestic Cheeses with Crisps and Crackers
Fresh Seasonal Fruits
Roasted Garlic Chick Pea Hummus, Imported Olive Tapenade, Crisp Pita Chips
Fresh Salsa and House Made Corn Chips
Relish Display of Mixed Greek Olives, Assorted Peppers, Marinated Local Mushrooms
House Made Bread & Butter Pickles
Chef's Selection of Assorted Flatbreads

Butlered Hors d'Oeuvres during Cocktail Hour

(Select five)

Shrimp Rémolade Canapé, Pickled Fennel
Vine-Ripe Tomato Crostini with Artisan Mozzarella
Gorgonzola Dates Wrapped in Bacon
Truffle Scented Sheep's Milk Ricotta Pastry
Serrano Potata, Chipolte Aioli
Polpettine Meatballs, Lemon Veal Reduction
Spanikopita Triangles with Blueberry Coriander Jam
Asian Vegetable Spring Roll with a Sweet Chili Dipping Sauce
Spiced Carrot Jam, Toasted Pistachio Chèvre Canapé
French Broil, Chèvre, Balsamic Red Onion Canapé
Sea Scallops Wrapped in Bacon
Crab Ravigote Croustade
Shrimp Tempura and Gingered Fig Jam
Pistachio Chicken, Dijon Espuma
Miniature Jumbo Lump Crab Cake Crostini with Sriracha Aioli

Harry's

SAVOY BALLROOM

One Specialty Station

(Choice of)

Assorted Slider Station

Mac & Cheese Station

with Assorted Toppings

Mashed Potato Station with Yukon Gold & Sweet Potatoes

Toppings: Butter, Brown Sugar, Mini Marshmallows, Shredded Cheddar, Chives, Bacon Crumbles, Sour Cream

Pasta Station – Choice of Two Pastas and Two Sauces

Pastas: Cavatelli, Penne, Cheese Tortellini, Orecchiette and Gemelli

Sauces: Fresh Tomato Marinara, Alfredo, Blush, Basil Pesto, Sundried Tomato Cream

Crab Cake Sautee Station

Jumbo Lump Crab Cakes, Pan Seared Golden Brown

Accompanied by Tartar Sauce; Sriracha Aioli and Cocktail Sauce

(\$10.00 supplement)

Classic Risotto Station (can be prepared vegetarian) made with choice of:

English Peas, Red Pepper and Prosciutto, Wild Mushroom, Butternut Squash (Seasonal),

Shrimp and Oregano (\$4.00 supplement), or Lobster and Chive (\$8.00 supplement)

The Dinner Reception

Champagne Toast

Harry's Private Label Chardonnay and Cabernet Sauvignon served with entrée course

Appetizer Course (select one)

Lobster and Sweet Corn Chowder

New York Style Five Cheese Ravioli with Local Mushrooms and Rustic Tomato Sauce

Baby Greens Salad with Pear, Candied Spiced Pecans, Crisp Potato, Champagne Vinaigrette

Hand-Pulled Mozzarella Cheese and Vine-Ripe Tomato Relish with Pecorino Vinaigrette and Fresh Italian Parsley

Heart of Romaine Caesar Salad Sourdough Croutons and Romano Cheese

Iceberg Wedge Salad, Grape Tomato, Cucumber, Red Onion, Blue Cheese Dressing

Entrée Course (select two)

Harry's Award Winning Prime Rib of Beef au jus, served Medium, with a Baked Stuffed Potato and Chef's Seasonal Vegetable (\$5.00 supplement)

Braised Short Rib of Beef in a Rich Burgundy-Peppercorn Sauce, Au Gratin Potatoes, Asparagus & Julienned Carrot

French Broil with Maderia Reduction Sauce, Garlic Mashed Potatoes and Chef's Seasonal Vegetable

Roasted Atlantic Salmon Filet, Red Onion Confit, Fine Herb Risotto, Haricot Verts

Grilled Atlantic Salmon Filet, Pommery Mustard Glaze, Green Onion Basmati Rice and Zucchini and Squash

Pan Seared Mahi Mahi, Pickled Lemon Aioli, Roasted Fingerling Potatoes, Broiled Tomato

Roasted Wild Rock Fish, Toasted Heirloom Polenta, Tomato-Ginger & Honey Jam, Sautéed Spinach (\$5.00 supplement)

Grilled Pork Rib Chop, Exotic Mushrooms and Rosemary Reduction Sauce, Navy Beans and Braised Fennel

Grilled European Style Chicken Breast with an Apricot Peppercorn Demi-Glace, Herbed Yukon Gold Potatoes, Asparagus with Lemon Preserve

Alternative Sauces: Mushroom Marsala, Tarragon Cream, Tomato Fondue, Port Wine Reduction

Roasted European Style Chicken Breast with Gala Apple and Chevre Cheese Stuffing, Reduction Sauce Fresh Herb New Potatoes, Agave Glazed Baby Carrots, Braised Kale

Porcini Dusted European-Style Chicken Breast Gorgonzola Cream, Mashed Potatoes, Haricot Verts and Grape Tomatoes

Artisan Cavatelli, Market Select Vegetables, Walnut Arugula Pesto with Fresh Grated Reggiano Cheese
Additional Entrée Selections Available. Please see enclosed Entrée Options.

Choice of Served Dessert or Grand Dessert Display

Served Dessert Course (select one)

Chocolate-Chip Bread Pudding with Amaretto Sauce

Warm Apple Crisp with Caramel Sauce

Warm Apple Almond Cream Tart with Caramel Sauce

Chocolate Chambord Mousse Cake with Raspberry Sauce

Roasted Hazelnut Cheesecake with Chocolate Sponge Cake Crust and Caramel Cream Sauce

Passionfruit Cheesecake with Macadamia Nut Crust, Pineapple-Mango Compote

Spiced Pumpkin Cheesecake with Gingersnap Crust and Butterscotch Sauce

OR

Classic Grand Dessert Display

(Seasonal Selection May Include)

Miniature Seasonal Cheesecakes

An Assortment of Truffles

Lemon Meringue Tartlettes

Raspberry-Almond Tartlettes

Opera Cakes

Seasonal Fruit Tarts

An Assortment of Housemade Gourmet Cookies and Brownies

Assorted Cream Puffs

Miniature Cannoli

Harry's Custom Roasted Coffee, Decaffeinated Coffee and Gourmet Teas

Custom-Appointed Wedding Cake

Specially designed wedding cake includes a choice of flavors, decoration and icing*

** Additional charges may apply for cakes requiring specialty icing, filling, shapes or decoration.*

\$134 per person

Classic Buffet Wedding Reception Package is available

\$142 per person

Ask your Wedding Specialist for details

Reception packages are based on minimum of 100 guests

10% Discount on food & beverages for a Friday or Sunday Wedding Reception

All package prices are inclusive of Service Charge

Additional Offerings

Ceremony on site fee: \$750.00

Appetizer/Salad Course - \$6.95 per person

One Hour of Deluxe Open Bar available \$8.50 per person

Designed Ice Carvings from \$350.00

Specialty Bars also available – ask about pricing

Any Additional Offerings and Services are subject to a Service Charge

Price Guarantee

Prices quoted herein are firm through December 31, 2018; commitments beyond this time period are subject to proportionate increases to meet the increased costs of food, beverages and other costs existing at the time of performance.

Deposits

To secure a date and time for your special occasion, we require a \$1,000.00 non-refundable deposit. A second non-refundable deposit of 50% of the estimated total is due nine months prior to the event. A third non-refundable deposit of 50% of the remaining balance is due six months prior to the event. Final guarantee and payment is due ten days prior to the event.



Savoy Experience Wedding Reception Package

*Five Hour Wedding Reception
Deluxe Open Bar
Champagne Toast and Signature Drink*

Savoy Experience Wedding Reception Package Inclusions

An Experienced Wedding Specialist to work with you from your initial contact through all stages of planning, up to and including the day of your reception to make sure you feel like a guest at your own Wedding

Private well-appointed Hospitality Suite for the Wedding Party with Champagne, Refreshments and Hors d'Oeuvres during The Cocktail Hour

Your own Personal Attendant to serve you throughout the reception

Butlered Champagne and Rosebuds upon Guests' Arrival

Harry's Private Label Chardonnay and Cabernet Sauvignon served throughout dinner

Custom Wedding Cake including Fondant Icing by Harry's Pastry Chef

Choice of Available Luxury Linens

Fresh Floral Table Décor including alternating high and low centerpieces

Complimentary Taste Test for four people (by appointment)

Staff to Welcome your Guests and Assist them Upon Arrival

Coatroom Attendant (seasonally)

Handicap Accessible

Service Charge

Additional Enhancements

*Please ask your Wedding Specialist about **Wedding Ceremonies** at Harry's Savoy Ballroom
Harry's Savoy Grill and Ballroom also can **Cater** your Special Day at an Alternate Venue*

Harry's

SAVOY BALLROOM

Deluxe Bar

Includes: Canadian Club, VO, Seagrams 7, Dewars Scotch, Bombay Sapphire Gin, Tito's Vodka, Absolut Vodka, (Flavored Vodka also available upon request), Bacardi, Captain Morgan Rum, Jack Daniels Bourbon, Jim Beam, Bailey's Irish Cream, Malibu Rum, Sour Apple Pucker, Peach Schnapps, Amaretto, Harry's Private Label Cabernet Sauvignon and Chardonnay, Ruffino Pinot Grigio, Beringer White Zinfandel, Bud Light, Stella Artois, Sam Adams Seasonal, Dogfish 60 Minute IPA, Laguintas Craft Beer, Assorted Sodas, Juices

(Brands are subject to change-Additional selections available upon request-
Speak with your sales representative upon booking)

Savoy Grand Hors d'Oeuvres Display

Hot Crab and Artichoke Dip, Sourdough Croutons
Imported & Domestic Cheeses with Crisps and Crackers
Fresh Seasonal Fruits
Roasted Garlic Chick Pea Hummus, Imported Olive Tapenade, Crisp Pita Chips
Fresh Salsa and House Made Corn Chips
Relish Display of Mixed Greek Olives, Assorted Peppers, Marinated Local Mushrooms
House Made Bread & Butter Pickles
Chef's Selection of Assorted Flatbreads

Butlered Hors d'Oeuvres during Cocktail Hour

(select seven)

Shrimp Rémolade Canapé, Pickled Fennel
Smoked Salmon Citrus Aiöli Cucumber Canapé
Vine-Ripe Tomato Crostini with Artisan Mozzarella
Gorgonzola Dates Wrapped in Bacon
Smoked Gouda Grilled Cheese Bites with Tomato Bisque
Truffle Scented Sheep's Milk Ricotta Pastry
Serrano Potata, Chipolte Aiöli
Polpettine Meatballs, Lemon Veal Reduction
Spanikopita Triangles with Blueberry Coriander Jam
Asian Vegetable Spring Roll with a Sweet Chili Dipping Sauce
Spiced Carrot Jam, Toasted Pistachio Chèvre Canapé
French Broil, Chèvre, Balsamic Red Onion Canapé
Sea Scallops Wrapped in Bacon
Grilled Veal Bratwurst Crostini, Lemon Garlic Caper Relish
Crab Ravigote Croustade
Shrimp Tempura and Gingered Fig Jam
Imported Lamb Chop served with Port Demi
Pistachio Chicken, Dijon Espuma
Ahi Tuna Tartare with Gala Apple & Poblano Pepper Canapé
Miniature Jumbo Lump Crab Cake Crostini with Sriracha Aiöli

Harry's

SAVOY BALLROOM

Two Specialty Stations

(Choice of)

Assorted Slider Station

Mac & Cheese Station

with Assorted Toppings

Mashed Potato Station with Yukon Gold & Sweet Potatoes

Toppings: Butter, Brown Sugar, Mini Marshmallows, Shredded Cheddar, Chives, Bacon Crumbles, Sour Cream

Pasta Station – Choice of Two Pastas and Two Sauces

Pastas: Cavatelli, Penne, Cheese Tortellini, Orecchiette and Gemelli

Sauces: Fresh Tomato Marinara, Alfredo, Blush, Basil Pesto, Sundried Tomato Cream

Crab Cake Sautee Station

Jumbo Lump Crab Cakes, Pan Seared Golden Brown

Accompanied by Tartar Sauce; Sriracha Aioli and Cocktail Sauce

(\$10.00 supplement)

Classic Risotto Station (can be prepared vegetarian) made with choice of:

English Peas, Red Pepper and Prosciutto, Wild Mushroom, Butternut Squash (Seasonal),

Shrimp and Oregano (\$4.00 supplement), or Lobster and Chive (\$8.00 supplement)

The Dinner Reception

Harry's Private Label Chardonnay and Cabernet Sauvignon served throughout dinner

Appetizer Course *(select one)*

Lobster and Sweet Corn Chowder

New England Clam Chowder

Chilled, Poached Diver Scallop, Yuzu Essence, Clementine Ragu and Micro Cilantro

Toasted Manchego and Serrano Ham, Tomato Olive Relish

Ricotta and Herb Gnocchi, Local Mushrooms, Tomato Bouillon, Shaved Pecorino

Seared Ahi Tuna, Thai Salad, Crisp Cellophane Noodles, Sriracha Aioli

Salad Course (select one)

Spinach and Black Mission Fig Salad with Spiced Pecans, Dried Cherries, Blue Cheese and Red Onion, Fig Walnut Vinaigrette

Lola Rosa and Frissé Salad, Local Farm Cheddar, Toasted Almond, Grape Tomato, Lemon Crème Fraîche

Boston Bibb, Cress, Lovage Salad, Crisp Julienne Jicama, Barrel-Aged Vinaigrette

Hearts of Romaine Caesar Salad with Feta Cheese and Roma Tomatoes

Entrée Course (Choice of Two)

Harry's Award-Winning Prime Rib of Beef au jus, served Medium, with a Baked Stuffed Potato and Chef's Seasonal Vegetable

Grilled Petite Filet Mignon, served Medium, with Horseradish Whipped Potatoes, Broiled Tomato and French Bean Bouquet

Peppercorn Medley Crusted Beef Tenderloin, Perigueux with Au Gratin Potato and Asparagus

Pinot Noir Braised Short Rib of Beef, Burgundy Reduction Sauce with Au Gratin Potato and a Parmesan Tomato

Jumbo Lump Crab Cakes, Baby Arugula and Crisp Fingerling Salad, Sauce Crudo

Grilled Atlantic Salmon Filet, Coconut Red Curry Sauce, Wild Rice and Haricots Verts

Pan Seared Swordfish, Vine-Ripe Tomato Relish with Herb New Potatoes, Zucchini and Carrots

Roasted Atlantic Wild King Salmon, Caramelized Shallot Nage with Exotic Mushroom Polenta and Asparagus

Pan Seared Mahi Mahi, Pickled Lemon Aioli, Roasted Fingerling Potatoes, Broiled Tomato

Roasted Wild Rock Fish, Toasted Heirloom Polenta, Tomato-Ginger & Honey Jam, Sautéed Spinach

Sliced Roast Pork Loin, Smokey Piperade Sauce with Roast New Potatoes, Zucchini and Carrots

Grilled European Style Chicken Breast with an Apricot Peppercorn Demi-Glace, Herbed Yukon Gold Potatoes, Asparagus with Lemon Preserve

Alternative Sauces: Mushroom Marsala, Tarragon Cream, Tomato Fondue, Port Wine Reduction

Roasted European Style Chicken Breast with Gala Apple and Chevre Cheese Stuffing, Reduction Sauce Fresh Herb New Potatoes, Agave Glazed Baby Carrots, Braised Kale

Roasted European-Cut Chicken Breast, stuffed with Spinach and Fontina Cheese, Red Pepper Coulis

Your Choice of a Vegetarian Entrée from Vegetarian Entrees Menu

Choice of Served Dessert or Grand Dessert Display

Served Dessert Course (select one)

Chocolate-Chip Bread Pudding with Amaretto Sauce

Warm Apple Crisp with Caramel Sauce

Warm Apple Almond Cream Tart with Caramel Sauce

Chocolate Chambord Mousse Cake with Raspberry Sauce

Roasted Hazelnut Cheesecake with Chocolate Sponge Cake Crust and Caramel Cream Sauce

Passionfruit Cheesecake with Macadamia Nut Crust, Pineapple-Mango Compote

Spiced Pumpkin Cheesecake with Gingersnap Crust and Butterscotch Sauce

Pear & Cranberry Cobbler with Crème Anglaise

OR

Savoy Grand Dessert Display

(Seasonal Selection May Include)

Miniature Seasonal Cheesecakes

An Assortment of Truffles

Lemon Meringue Tartlettes

Raspberry-Almond Tartlettes

Opera Cakes

Seasonal Fruit Tarts

An Assortment of Housemade Gourmet Cookies and Brownies

Assorted Cream Puffs

Miniature Cannoli

Miniature Seasonal Crème Brûlée

An Assortment of Seasonal Trifles

Harry's Custom Roasted Coffee, Decaffeinated Coffee and Gourmet Teas

Harry's

SAVOY BALLROOM

Custom-Appointed Wedding Cake

Specially designed wedding cake includes a choice of flavors, decoration and icing*
** Additional charges may apply for cakes requiring specialty icing, filling, shapes or decoration.*

\$163 per person

Reception packages are based on minimum of 100 guests
10% Discount on food & beverages for a Friday or Sunday Wedding Reception
All package prices are inclusive of Service Charge

Additional Enhancements

Ceremony on site fee: \$750.00

Specialty Linens and Place Settings available at additional cost

Harry's Savoy Grill and Ballroom also can Cater your Special Day at an Alternate Venue

Additional Offerings

Six-hour wedding reception an option with additional One Hour of Open Bar \$8.50 per person plus staff charge.

Designed Ice Carvings from \$350.00

Specialty Bars also available – ask about pricing

Any Additional Offerings and Services are subject to a Service Charge

Price Guarantee

Prices quoted herein are firm through December 31, 2018; commitments beyond this time period are subject to proportionate increases to meet the increased costs of food, beverages and other costs existing at the time of performance.

Deposits

To secure a date and time for your special occasion, we require a \$1,000.00 non-refundable deposit. A second non-refundable deposit of 50% of the estimated total is due nine months prior to the event. A third non-refundable deposit of 50% of the remaining balance is due six months prior to the event. Final guarantee and payment is due ten days prior.



Brandywine Wedding Reception Package

*Four Hour Wedding Reception
Deluxe Open Bar
Champagne Toast and Signature Drink*

Brandywine Wedding Reception Package Inclusions

An Experienced Wedding Specialist to work with you from your initial contact through all stages of planning, up to and including the day of your reception to make sure you feel like a guest at your own Wedding

Private well-appointed Bridal Suite for the Bridal Party with Champagne, Refreshments and Hors d'Oeuvres during The Cocktail Hour

Your own Personal Attendant to serve you throughout the reception

Hors d'Oeuvres

Custom Wedding Cake

Floor Length Champagne Linens with a Choice of Available Napkin Colors

Staff to Welcome your Guests and Assist them Upon Arrival

Coatroom Attendant (seasonally)

Handicap Accessible

Service Charge

Additional Enhancements

Please ask your Wedding Specialist about Wedding Ceremonies at Harry's Savoy Ballroom

Specialty Linens and Place Settings Available at additional cost

Harry's Savoy Grill and Ballroom also can Cater your Special Day at an Alternate Venue

Harry's

SAVOY BALLROOM

Deluxe Bar

Includes: Canadian Club, VO, Seagrams 7, Dewars Scotch, Bombay Sapphire Gin, Tito's Vodka, Absolut Vodka, (Flavored Vodka also available upon request), Bacardi, Captain Morgan Rum, Jack Daniels Bourbon, Jim Beam, Bailey's Irish Cream, Malibu Rum, Sour Apple Pucker, Peach Schnapps, Amaretto, Harry's Private Label Cabernet Sauvignon and Chardonnay, Ruffino Pinot Grigio, Beringer White Zinfandel, Bud Light, Stella Artois, Sam Adams Seasonal, Dogfish 60 Minute IPA, Assorted Sodas, Juices

(Brands are subject to change-Additional selections available upon request-
Speak with your sales representative upon booking)

Savoy Grand Hors d'Oeuvres Display

Hot Crab and Artichoke Dip, Sourdough Croutons
Imported & Domestic Cheeses with Crisps and Crackers
Fresh Seasonal Fruits
Roasted Garlic Chick Pea Hummus, Imported Olive Tapenade, Crisp Pita Chips
Fresh Salsa and House Made Corn Chips
Relish Display of Mixed Greek Olives, Assorted Peppers, Marinated Local Mushrooms
House Made Bread & Butter Pickles
Chef's Selection of Assorted Flatbreads

Optional Butlered Hors d'Oeuvres

(additional \$5.95 pp- choice of three)

Shrimp Rémolade Canapé, Pickled Fennel
Vine-Ripe Tomato Crostini with Artisan Mozzarella
Gorgonzola Dates Wrapped in Bacon
Truffle Scented Sheep's Milk Ricotta Pastry
Serrano Potata, Chipolte Aioli
Polpettine Meatballs, Lemon Veal Reduction
Spanikopita Triangles with Blueberry Coriander Jam
Asian Vegetable Spring Roll with a Sweet Chili Dipping Sauce
Spiced Carrot Jam, Toasted Pistachio Chèvre Canapé
French Broil, Chèvre, Balsamic Red Onion Canapé
Sea Scallops Wrapped in Bacon
Crab Ravigote Croustade
Shrimp Tempura and Gingered Fig Jam
Pistachio Chicken, Dijon Espuma
Miniature Jumbo Lump Crab Cake Crostini with Sriracha Aioli

The Dinner Reception

Champagne Toast

Appetizer Course (select one)

Lobster and Sweet Corn Chowder

New York Style Five Cheese Ravioli with Local Mushrooms and Rustic Tomato Sauce

Baby Greens Salad with Pear, Candied Spiced Pecans, Crisp Potato, Champagne Vinaigrette

Hand-Pulled Mozzarella Cheese and Vine-Ripe Tomato Relish with Pecorino Vinaigrette and Fresh Italian Parsley

Heart of Romaine Caesar Salad Sourdough Croutons and Romano Cheese

Iceberg Wedge Salad, Grape Tomato, Cucumber, Red Onion, Blue Cheese Dressing

Entrée Course (select two)

Braised Short Rib of Beef in a Rich Burgundy-Peppercorn Sauce, Au Gratin Potatoes, Asparagus & Julienned Carrot

French Broil with Maderia Reduction Sauce, Garlic Mashed Potatoes and Chef's Seasonal Vegetable

Harry's Award Winning Prime Rib of Beef au jus, served Medium, with a Baked Stuffed Potato and Chef's Seasonal Vegetable (\$12.50 supplement per guest)

Grilled Petite Filet Mignon, served Medium, with Dauphinoise and Seasoned Asparagus (\$14.50 supplement per guest)

Roasted Atlantic Salmon Filet, Red Onion Confit, Fine Herb Risotto, Haricot Verts

Grilled Atlantic Salmon Filet, Pommery Mustard Glaze, Green Onion Basmati Rice and Zucchini and Squash

Pan Seared Mahi Mahi, Pickled Lemon Aioli, Roasted Fingerling Potatoes, Broiled Tomato

Grilled Pork Rib Chop, Exotic Mushrooms and Rosemary Reduction Sauce, Navy Beans and Braised Fennel

Grilled European Style Chicken Breast with an Apricot Peppercorn Demi-Glace, Herbed Yukon Gold Potatoes, Asparagus with Lemon Preserve

Alternative Sauces: Mushroom Marsala, Tarragon Cream, Tomato Fondue, Port Wine Reduction

European Style Chicken Breast with Gala Apple and Chevre Cheese Stuffing, Reduction Sauce Fresh Herb New Potatoes, Agave Glazed Baby Carrots, Braised Kale

Porcini Dusted European-Style Chicken Breast Gorgonzola Cream, Mashed Potatoes, Haricot Verts and Grape Tomatoes

Artisan Cavatelli, Market Select Vegetables, Walnut Arugula Pesto with Grated Reggiano Cheese
Additional Entrée Selections Available. Please see enclosed Entrée Options

Custom-Appointed Wedding Cake served as Dessert

Specially designed wedding cake includes a choice of flavors, decoration and icing*

** Additional charges may apply for cakes requiring specialty icing, filling, shapes or decoration.*

Harry's Custom Roasted Coffee, Decaffeinated Coffee and Gourmet Teas

\$94 per person

Brandywine Buffet Wedding Reception Package is available

\$104 per person

Ask your Wedding Specialist for details

Reception packages are based on minimum of 100 guests

(Package not available on Saturday evenings)

All package prices are inclusive of Service Charge

Additional Offerings

Ceremony on site fee: \$750.00

Additional One Hour of Deluxe Open Bar available \$8.50 per person

Harry's Private Label Chardonnay and Cabernet Sauvignon serviced throughout dinner \$8.50 per person

Additional Displayed and Butlered Hors D'Oeuvres available

Designed Ice Carvings from \$350.00

Specialty Bars also available – ask about pricing

Any Additional Offerings and Services are subject to a Service Charge

Price Guarantee

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Deposits

To secure a date and time for your special occasion, we require a \$1,000.00 non-refundable deposit. A second non-refundable deposit of 50% of the estimated total is due nine months prior to the event. A third non-refundable deposit of 50% of the remaining balance is due six months prior to the event. Final guarantee and payment is due ten days prior to the event.

Harry's Wedding Children's Menu

Entree

(Choice of One for All Children Under Age 12)

Chicken Fingers and French Fries

Grilled Hamburger and French Fries

Child's Cut Prime Rib and French Fries

Harry's Hot Dog and French Fries

Pasta with Butter or Tomato Sauce

Traditional Mac and Cheese with Cut-Up Hot Dog

Grilled Cheese and French Fries

Pita Pizza

Dessert

Ice Cream Sundae

Vanilla Ice Cream, Chocolate Syrup, and a Cherry

*\$22.50 per person
Inclusive of Service Charge*

Night Cap Menu

GRAB & GO

<i>HAND-CUT FRESH FRENCH FRIES WITH KETCHUP, MALT VINEGAR, SALT</i>	<i>\$2.50 PER PERSON</i>
<i>FRESH BAKED SOFT PRETZELS WITH MUSTARD</i>	<i>\$1.25 PER PERSON</i>
<i>MINI ME PRIME RIB CHEESESTEAKS</i>	<i>\$5.50 PER PERSON</i>
<i>FRESH MAINE LOBSTER ROLL BITES</i>	<i>\$10.00 PER PERSON</i>
<i>DIETZ & WATSON DELI FRANKS</i>	<i>\$3.75 PER PERSON</i>
<i>GRIDDLECAKE AND HATFIELD BREAKFAST SAUSAGE</i>	<i>\$3.95 PER PERSON</i>
<i>FRESH FRUIT SKEWERS</i>	<i>\$2.25 PER PERSON</i>
<i>HOT COCOA WITH MINI MARSHMALLOWS</i>	<i>\$2.25 PER PERSON</i>

ACTION STATIONS

(ADDITIONAL ATTENDANT FEE OF \$50.00)

<i>FRESH MADE CHEESE OMELETS</i>	<i>\$5.00 PER PERSON</i>
<i>(WITH UPSCALE INGREDIENTS)</i>	<i>\$6.00 PER PERSON</i>
<i>BEIGNETS FRIED TO ORDER WITH POWDERED SUGAR</i>	<i>\$2.50 PER PERSON</i>
<i>SPIRITED ADULT MILKSHAKE STATION</i>	<i>\$4.00 PER PERSON</i>
<i>S'MORES STATION</i>	<i>\$2.50 PER PERSON</i>
<i>POPCORN STATION (CARAMEL & PLAIN FRESH POPPED CORN</i>	<i>\$4.00 PER PERSON</i>
<i>WITH ASSORTED SEASONINGS & ACCOMPANIMENTS)</i>	

Vegetarian Entrees

*Grilled Seasonal Vegetable Napoleon
with a Roasted Garlic Tomato Coulis
Vegan and Gluten Free

*Stuffed Shiitake Mushrooms
with Sauteed Spinach, Sundried Tomatoes, Manchego Cheese
served with Quinoa
Gluten Free and Vegan (without cheese)

*Provencal Stuffed Tomato Atop Sweet Pea Risotto
Vegan and Gluten Free

*Penne and Fresh Seasonal Vegetables
with a Light Marinara or Garlic and Oil*

Harry's

SAVOY BALLROOM

SUGGESTED SERVICES

Officiants

Rev. Lorraine Rozanski	302-373-6109
Rev. Patricia J. Painter	302-475-7884
The Contemporary Catholic "Father Jim"	708-710-3460
The Marriage Man – Rev. Bryant Heisinger	609-206-8936
Healing Works, Inc. – Katherine Franta	302-478-4800
Ceremony Officiants-Rev. Maiga	800-721-VOWS
Daring Celebrations & Ceremonies	302-438-8092
Rev. Daniel Sanchez	302-494-8984
Altared Vows by Taya	302-354-7317

Flowers

Bloomsberry Flowers Ltd.(In-House Florist)	302-654-4422
Quills Bunches	302-428-1413
Creations by Coppola	215-901-3039
Celebrations Design Group	610-833-5739
Marcus Hook Florist	610-485-3281
Flowers by Yukie	302- 658-8292
Breger Flowers	302-478-1592

Gowns & Tuxedos

Claire's Fashions	302-798-1312
Collars 'n Cuffs	302-654-3322
Irini's Originals	302-762-0397
Wedding Pavilion/Van Cleve Collection	610-647-5085
Bella Bridesmaids	267-639-5919

Transportation

Buker Limousine	302-234-7600
Ace Limo & Airport Service	610-494-6545
Delaware Express	800-648-5466
Dave's Limo	302-656-4100

Invitations & Calligraphy

Rock Paper Scissors	610-825-2130
Fulton Paper & Party Supplies	302-594-0400

Favors & Gifts

Cakes & Candies by Maryellen	484-266-0710
Candy For All Occasions	302-654-9171
Crown Trophy	302-478-9620
East Coast Sweets	

Hair & Make-up

Gloss Salon & Spa	302-737-8080
Béke Beau	610-220-0042
Fusion Salon	302-479-9444
Currie Hair, Skin & Nails	610-558-4247
Jess Moss Makeup	jessmossmakeup.com

Miscellaneous

Barbara Thornton Caricatures	215-862-6488
409 Fitness Personal Training	302-354-7011
A World of Travel	302-838-2568

Hotels

DoubleTree Hotel	302-478-6000
Crowne Plaza Wilmington	302-791-4631
Inn at Wilmington	302-479-9236
Courtyard Wilmington Brandywine	302-479-9236
Inn at Montchanin Village	302-888-4204
Sheraton Suites	302-654-8300
Wyndham Garden	610-358-1700
Weston	302-654-2900
Four Points by Sheraton Newark	302-266-6600
Inn at Whitewing Farm	610-388-2013

Photographers

Blueprint Photography	302-668-6058
Jana Bannan Photography	302-743-6291
Philip Gabriel Photography	610-355-7609
mk Photography	610-388-7808
Morby Photography	610-715-5462
Valley Creek (Video) Productions	215-525-9904
Bev Michel Photography	610-793-2210
Foschi Fine Art Photography	302-529-1339
Barnyard Photography	302-295-0992
Clair Pruett	484-571-4675
Suzanne Baker Photography	610-772-3300
Lightwork Photography	302-230-1647
George Street Photo & Video	866-831-4103
Yana Shellman Photography	609-501-5522
Ryan Eda Photography	267-603-1016
Pure Genius Pictures	302-379-4906

Entertainment

Must be the Music	302-438-2507
Silver Sound DJs	1-800 TALENTS
Rich O'Hanlon	302-898-1521
Schaffer Sound Productions	610-627-5900
Jon Ardito Entertainment	610-804-2960
Synergetic Sound & Lighting	800-935-9714
BVT Live! (Bands, DJs, etc.)	610-358-9010
Mole Street Artists	215-475-5016
Philadelphia String Quartet	215-600-3555
Virginia Schawacker Shaw Strings	610-696-3018
CTO Artists	877-286-6874
EBE Events & Entertainment	888-EBE-2263
Cutting Edge DJs	215-938-7950
Jackie Greggs-Vocalist	318-547-8942
Tom Barrett DJs	610-459-8888
That's Entertainment-Bill Walukonis	302-383-9615
Camarota String Quartet	610-283-2269
Shrewsbury String Quartet	609-932-0697

Photobooth

Wilmington Photo Booth Co.	302-388-3619
ShutterBooth	215-627-4000
Chariot Photo Booths	610-337-2435
TapSnap Brandywine Valley	484-319-1011
Pixcara Interactive Video	610-536-6160 xl