

# *Your Special Event at Valley Forge Military Academy & College*



*Information on  
The Chapel of St. Cornelius the Centurion  
Eisenhower Hall and Mellon Hall*

*For additional information and date availability, please call  
Brendan Davidson - Director of Special Events, at (610) 989-1759 or [Bdavidson@vfmac.edu](mailto:Bdavidson@vfmac.edu)*

# *The Chapel of St. Cornelius the Centurion*



*Many couples come to Valley Forge Military Academy & College for the historic charm and breathe taking scenery. Packages are available throughout the year to accommodate any style of wedding or special event.  
Associated chapel fees are listed below*

*\$1,700– Includes a pianist, a scheduled rehearsal time, and a project manager.*

*\$1,400 – Includes a scheduled rehearsal time and a project manager.*

*\$900 – Includes a pianist, scheduled rehearsal time, project manager, and the rental of Eisenhower Hall or Mellon Hall.*

***Guest Capacity***

*The chapel has the seating capacity of up to 1300 guests; the main seating faces the altar, with two separate sections on the sides.*

***Musical Preference***

*Our pianist will work closely with you to help you pick a musical display for your ceremony. You are welcome to include other soloists, vocal or instrumental, in your ceremony.*

***Additional Allowed Amenities***

*Unity Candles/Flowers/Pew Bows/Aisle Runner (175')/Programs are all permitted but not included.*

*Please no stapling, tacking or taping is permitted.*

***Retention of Clergy***

*As a non-denominational Chapel, any faith or religion is permitted.*

*It is solely the responsibility of the customer to provide an officiant to perform the ceremony.*

***Photography***

*Flash photography is allowed during the ceremony, pictures may also be taken at the conclusion of the ceremony in the chapel and the campus grounds.*

***Additional Notes***

*The chapel is handicap accessible.*

*There is no air conditioning in the chapel, however fans are provided.*

*Two additional rooms are available to separate the bride from the groom.*

*Two altars, two podiums with microphones, and a piano are available for the ceremony.*

# *Eisenhower Hall*

## *Three Course Wedding Package*



*Eisenhower Hall is located on our historic campus, located on The Main Line and minutes from King of Prussia.*

*Allow our Director of Special Events to be your personal wedding planner for the duration of your wedding!*

*Our base wedding package includes all of the essentials to make your dream wedding a reality. Special items included in the per person price are: Cocktail tables, your choice of five pre-dinner reception hors d' oeuvres, a customizable three course dinner reception and up-lighting to help enhance wedding experience!*

*Eisenhower Hall is catered exclusively by Sodexo.  
Three course and buffet packages are available.*

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Brendan Davidson, Director of Special Events, at (610) 989-1759 or [Bdavidson@vfmac.edu](mailto:Bdavidson@vfmac.edu).*

## *Your three-course event includes*

### *Cocktail Hour*

*A one-hour pre-dinner reception with your choice of two stationed hors d' oeuvres and three non-specialty hors d' oeuvres.*

### *Dinner Reception*

*A salad course of your choice, a selection of two main entrees, one vegetarian entrée and one children's entrée. Along with each entrée you will choose one starch and vegetable to be served. Dinner service is concluded with our plated wedding cake service! Add an optional served appetizer or served dessert course for an added course.*

### Menus

*Menu selections from our exclusive caterer are included for your consideration. The package prices are listed by the entrée and represent a total per person cost.*

### Non-Alcoholic Bar Service

*Eisenhower hall offers an exclusive BYOB location. We include everything needed to operate a functional bar; all you need to do is supply the liquor! Allow our experienced staff to help with purchasing quantities and general guidelines.*

### Deposit and Payment Information

*To secure a date, a signed contract and \$1000 non-refundable and a \$250 refundable deposit is required. Fifty percent of the remaining estimated amount due is required 30 days prior to your event. Balance will be due payable upon receipt. Personal checks and credit cards are accepted. A 3% service fee will be charged for each transaction.*

### Guest Counts – Guarantees

*Our menu pricing is based on a minimum count of 150 guests; special accommodations can be made for wedding parties under 150 guests.*

*The ballroom can seat a maximum of 200 guests with a sizeable dance floor. Minimum guaranteed guest count must be specified ten (10) business days prior to your event.*

*Final guaranteed guest count is due five (5) business days prior to your event.*

### Tasting Concerns

*A tasting for the bride and groom as well as four guests can be scheduled at the execution of the contract. A full listing of your options is supplied with your initial copy of the contract.*

### The following items are to be provided by the customer:

*Alcohol, greenery, flowers, table centerpieces, and the wedding cake.*

## **Pre-Dinner Reception Hour**

*Included in your per person price is Two (2) displayed buffet items, and three (3) passed hors d'oeuvres.*

### **Displayed Buffet Styles**

*(Additional Displays can be added for \$2 per person)*

#### ***Gourmet Cheese Selection***

*Assorted gourmet cheeses from Provolone, Gouda, Boursin, Swiss, Cheddar and Brie (Add Baked Brie with Jam for \$1 per person)*

#### ***Crudités***

*silver platter arranged with fresh celery, broccoli, cauliflower and baby carrots accompanied with buttermilk ranch dipping sauce*

#### ***Seasonal Fresh Fruits***

*A beautiful granite display of seasonal berries, melons accompanied by pineapple and cantaloupe*

#### ***Breads and Spreads***

*Our very own homemade warm spinach dip paired with a rye bread bowl and our zesty Caribbean crab dip accompanied with assorted fresh baked breads.*

### **Passed Hot Hors d'oeuvres**

*(Additional hot items can be added for \$2 per person per selection)*

*Mushrooms Florentine  
Dim Sum  
Dainty Quiche Lorraine  
Fried Ravioli with Marinara Sauce  
Bacon Wrapped Water Chestnuts  
Spring Rolls with Duck Sauce  
Spanakopita  
Sausage Puffs served with Dijon Mustard  
Chicken and Pineapple Brochettes with sauce  
Grilled Cheese Sliders  
Franks in a Blanket  
Vegetable Wellingtons*

*Artichoke and Spinach Rangoon  
Buffalo Chicken Spring Roll with Bleu Cheese  
Cheesesteak Eggroll with Spicy Ketchup*

*Chicken Bites tossed in our Signature Buffalo Sauce with Bleu Cheese Dipping Sauce*

*Crab Rangoon  
Egg Rolls with Hot Mustard or Duck Sauce  
Pineapple Chunks wrapped in Bacon  
Meatballs with a Sweet and Sour Sauce  
Broccoli Cheddar Bites*

### **Passed Cold Hors d'oeuvres**

*(Additional cold items can be added for \$2 per person per selection)*

*Assorted Canapés*

*Salami Cornucopias*

*Baby Red Potatoes filled with Sour Cream and Chives*

*Snow Peas or Cherry Tomatoes filled with herbed cream cheese*

*Brie and Strawberry Wafers*

*Crostini*

### **Specialty Passed Hors d'oeuvres**

*(\$4 per person per selection)*

*Market Price for All Seafood*

*Shrimp Cocktail  
Scallops Wrapped with Bacon  
Crab Claws served with Cocktail Sauce  
Fresh Mozzarella, Basil, and Prosciutto Bundles*

*Mushrooms filled with Crab Mornay  
Mini Beef Wellington  
Mini Crab Cakes  
Filet with Boursin Cheese on a Toasted Baguette*

### **Appetizer Selections**

*(Not inclusive in package; Add for only \$2.00 per person)*

#### ***Cannelloni de Casa***

*Pasta filled with spinach, Mortadella sausage and four cheeses, baked in Parmesan cream*

#### ***Portobello Mushroom Ravioli***

*Pasta pockets filled with a Portobello mushroom filling in a wine cream sauce*

#### ***Vegetable Strudel***

*Roasted Vegetables with Red Pepper Coulis wrapped in pastry*

#### ***Fresh Fruit Cup***

*An assortment of fresh seasonal fruit garnished with mint*

#### ***Oven Roasted Pear***

*A tasteful treat! A lightly roasted pear, drizzled in honey and topped with cracked pepper*



### **Salad Selections**

*(Please choose one selection)*

#### ***Forge Salad***

*An assortment of romaine, baby greens and iceberg lettuce with shaved red onion rings, croutons, and tomato with a balsamic vinaigrette*

#### ***Mandarin Garden Salad***

*Mixed baby and bitter greens with toasted almonds and mandarin oranges with an Italian vinaigrette*

#### ***The General's Salad***

*Mixed baby greens, diced tomatoes, cucumbers and Feta crumbles with raspberry vinaigrette*

#### ***Special Caesar Salad***

*The traditional favorite with a twist -- Romaine lettuce topped with a Caesar dressing, toasted croutons and crumbled savory Blue Cheese*

## **Entrée Selections**

*(Please choose no more than two selections)*

*All entrées include assorted warm rolls with whipped butter rosettes*

*Listed package pricing requires a minimum of 150 guests*

## **Chicken Selections**

***Breast of Chicken Marsala or  
Chicken Breast with a Grain Mustard Crust  
and Champagne Shallot Sauce***

*Your choice!*

*\$90.00 Per Person*

***Chicken and Wild Mushroom Bouché***

*Savory Breast of Chicken with wild  
mushrooms baked in a phyllo pastry shell*

*\$92.00 Per Person*

***Breast of Chicken Stuffed with Spinach  
and Wild Mushrooms***

*Boneless chicken breast split and stuffed with  
spinach and wild mushrooms, drizzled in a light  
cream sauce*

*\$96.00 per person*

***Chicken Françoise and Shrimp***

*Boneless breast of chicken paired with shrimp,  
batter dipped, sautéed and served with a lemony  
sauce*

*\$98.00 Per Person*



## **Beef Selections**

***Tournedos of Beef with Your Choice of  
Mushroom Demi glaze Or Béarnaise Sauce***

*Savory medallions of beef tenderloin topped  
with a flavorful mushroom sauce or creamy  
Béarnaise Sauce.*

*\$100.00 Per Person*

***Filet Mignon with Gorgonzola***

*Filet cooked to perfection and topped with  
Gorgonzola cheese.*

*\$105.00 Per Person*

***Filet Mignon with Lobster Tail***

*Succulent petite filet paired with a lobster tail.*

*\$105.00 plus Market Price Per person*

***Petite Filet with Crabmeat Stuffed Shrimp***

*Filet cooked to perfection and served with  
two crabmeat filled shrimp*

*\$100.00.00 plus Market Price Per Person*

***Petite Filet Mignon and Scallops***

*Filet served with a mushroom demi-glaze  
accompanied by two lightly seasoned and  
sautéed scallops.*

*\$105.00.00 plus Market Price Per person*

## **Fish Selections**

### ***Salmon Oscar***

*Parmesan and herb crusted salmon baked and topped with our own garlic cream sauce.  
\$90.00 plus Market Price Per Person*

### ***Flounder Filet Stuffed with Crab and Spinach***

*Tender filet of flounder with flavorful stuffing of crabmeat and spinach with a savory sauce  
\$94.00 plus Market Price Per Person*

### ***Salmon Filet en Papillote***

*Salmon filet and julienne vegetables with a white wine sauce wrapped in a phyllo pastry shell  
(Please only choose a vegetable selection)  
\$98.00 Per Person*

### ***Twin Lobster Tails***

*Two lobster tails topped with lemon butter and broiled to perfection!  
\$98.00 plus Market Price Per Person*

## **Vegetarian Selections**

*(Please choose one selection)*

*All vegetarian dinners include the same appetizer, salad, sorbet and dessert as selected to accompany the main entrée*

### ***Vegetable Lasagna***

*Layers of pasta filled with a bouquet of vegetables and three cheeses in a creamy Béchamel Sauce  
\$80.00 Per Person*

### ***Faux Filet Mignon***

*Marinated Portobello mushrooms, stuffed with a four bean patty and grilled to perfection!  
\$85.00 Per Person*

### ***Lentil and Vegetable Stuffed Bell Peppers***

*Red bell peppers filled with seasoned lentils, rice, and vegetables and baked in Marinara sauce  
\$88.00 Per Person*

## **Children's Selections**

*(Please choose one selection)*

*(Twelve and under)*

*\$50 per person*

*All dinners include the same salad, sorbet and dessert as selected to accompany the main entrée*

### ***Chicken Fingers and Sides***

*Lightly breaded chicken breast served with a tangy ketchup. With your choice of fries or mac and cheese*

### ***Cheese Ravioli***

*Cheese filled raviolis served with our homemade tomato sauce and garlic bread*

### ***Cheeseburger Sliders***

*Two small 100% beef patties topped with American cheese served with fries and a tangy ketchup*

### **Vegetable Selections**

*(Please choose one selection to accompany your entrée)*

*Seasonal Fresh Vegetable Medley  
Julienne Carrots with Savory Dill  
Broccoli Rosette  
Tomato Provencal  
Peas and Pearl Onions  
Honey Glazed Baby Carrots  
Zucchini and Yellow Squash Batonet sautéed in Shallot Butter  
Buttered Broccoli Spears  
Whole Green Beans with Toasted Almonds  
Fresh Asparagus Spears (\$1.00 per person)  
Small Fresh Vegetable Bundles (\$1.75 per person)*

### **Potato, Rice and Pasta Selections**

*(Please choose one selection to accompany your entrée)*

*Dauphinois Potatoes  
Herb Roasted New Potatoes  
Au Gratin Potatoes  
Fettuccini with Herb Butter  
Garlic and Herb Potato Rosette  
Stuffed Baked Potato  
Baby New Potatoes with Parsley  
Garlic and Rosemary Cous Cous  
Rice Pilaf*



***If you have selected dual entrées,  
the vegetable and starch selections must be the same for both entrées.***

## **Dessert Selections**

*Table side coffee service is included*

### **Wedding Cake Service**

*Your own hand cut and served wedding cake placed on our white china trimmed in gold  
Add a fresh dipped chocolate covered strawberry! (\$1.50 per person)*

### **Chocolate Mousse**

*(Additional \$2.00 per person)*

*Velvety Dark or White Chocolate Mousse accompanied by  
a hand dipped chocolate strawberry*

### **Seasonal Fresh Berries**

*(Additional \$2.00 per person)*

*Assorted berries served with Zabayon Sauce  
A deliciously sweet Marsala flavored dessert topping*

### **Strawberries Romanoff**

*(Additional \$2.00 per person)*

*Fresh strawberries flavored with orange liqueur and vanilla crème. Served in a milk  
chocolate cup.*

### **Assorted Mini Pastries**

*(Additional \$3.00 per person)*

*Silver tray placed on each guest table filled with a variety of  
delectable bite sized desserts*

*All dessert options are accompanied by  
Peet's Coffee and a selection of fine teas*

### **Please note.....**

*All food (except wedding cake) must be provided exclusively by the  
Eisenhower Hall caterer.*

*Owing to the fresh and perishable nature of the ingredients used in our dishes, we are  
unable to allow any food (except for wedding cake) to be removed from the premises.*

*Extra charges may be incurred to accommodate multiple entrées or changes to the  
menus.*

# *Your Special Event Reception at Mellon Hall*

*A unique ballroom, spacious reception room and beautiful outside patio make Mellon Hall a one-of-a-kind venue. This ballroom can host anywhere between a 175 person to a 325 person event with a dance floor! Seated, buffet and stationed menu options are available depending on the caterer you choose.*



## **Fees and Rental Information:** **Military and Alumnus Discounts Available**

### *One day rental:*

*A one hour cocktail hour and four hour reception  
with a rental fee of \$3,500.00*

### *Two day Rental:*

*Everything included in our one day rental package with an additional day for setup and deliveries for an additional \$500.00; Total Rental fee of \$4,000.00*

*Catered by your choice of catering company  
the catering company must be licensed and insured in order to cater in Mellon Hall*

*Kitchen has running water - no ovens or refrigeration on site*

*Building is not air-conditioned; fans are available in the warmer months*

*Parking for all events is available in our General Parking lot off of Radnor St. Road*

### **Additional Mellon Hall Information**

*One Hour Cocktail Hour and Four Hour Reception*

*25 6-foot round tables (seating 10-12 guests) are available for your use at no extra charge  
350 chairs are provided, outside chair rentals are not permitted*

*Ballroom: 6000 sq feet (100'-4" X 62'-4")*

*Reception Room: 2100 sq feet (66" X 32") (12 windows)*

*Outside Patio: 2500 sq feet*

*Rotunda: 800 sq feet*

*Stage: 300 sq feet (15'X20')*

*Patio area may be tented at customer's expense*



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