


THE INN
 AT WILLOW GROVE
escape. unwind. indulge.

**WEDDINGS & CELEBRATIONS
 PRICING GUIDE**

SITE RESERVATION:

Includes: Ceremony Site, Barn, Ruins, & Complimentary Set-Up/ Service Package (Up to 150 Guests)

PEAK SEASON

April 15th - July 4th

August 21st - November 14th

- | | |
|-----------------------------|---------------------------------|
| • Friday/Saturday - \$8,000 | 2 Night Minimum (12 Room Block) |
| • Sunday-Thursday- \$4,500 | 1 Night Minimum (12 Room Block) |

MID SEASON

July 5th - August 20th

- | | |
|----------------------------|---------------------------------|
| • Friday/Saturday- \$4,500 | 2 Night Minimum (12 Room Block) |
| • Sunday-Thursday- \$2,500 | 1 Night Minimum (12 Room Block) |

**Winter wedding pricing available upon request*

Complimentary Service & Set-Up Package Includes:

- | | |
|-----------------------------|--|
| • White Ceremony Chairs | • <i>Choice of:</i> Ivory, Champagne, or Black Pintuck Tablecloths |
| • Dining Tables & Chairs | • <i>Choice of:</i> White or Black Folded Cloth Napkins |
| • Fortessa Flatware & China | • Premium Coffee Station |
| • Glassware & Stemware | • Fruit-Infused Water Station & Welcome Table @ Ceremony Site |

FOOD + BEVERAGE MINIMUMS:

**Food & Beverage pricing outlined on the following page*

PEAK SEASON

April 15th - July 4th

August 21st - November 14th

- Friday/Saturday - \$14,000
- Sunday-Thursday - \$8,000

MID SEASON

July 5th - August 20th

- Friday/Saturday - \$8,500
- Sunday-Thursday - \$6,000

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FOOD + BEVERAGE PRICING:

CATERING PACKAGES-

CLASSIC:	PLATED:	STATIONED:
Pre-Dinner Cocktail Hour: Selection of 4 passed hors d' oeuvres	\$85.00/person	\$95.00/person
2-Course Dinner: Select 1 Salad & 2 Entrees		
PREMIUM:	PLATED:	STATIONED:
Pre-Dinner Cocktail Hour: Selection of 4 passed hors d' oeuvres	\$99.00/person	\$119.00/person
3-Course Dinner: Select 1 Appetizer, 1 Salad, & 2 Entrees		

**Chef's Choice plated Vegetarian/Vegan option is included in all catering packages at no additional charge.
 *Our culinary team can alter selections or create alternative options to accommodate guests with food allergies or dietary restrictions.
 Children's & Vendor Meals Available: \$38.00/Person

BAR PACKAGES-

BEER & WINE	CLASSIC FULL BAR	PREMIUM FULL BAR
4 Hours: \$30.00/person	4 Hour: \$39.00/person	4 Hour: \$44.00/person
Each Additional Hour: \$8.00/person	Each Additional Hour: \$10.00/person	Each Additional Hour: \$12.00/person
House Wines Dante Cabernet Sauvignon Dante Chardonnay	House Wines Dante Cabernet Sauvignon Dante Chardonnay	House Wines Dante Cabernet Sauvignon Dante Chardonnay
Choice of 3 Beers Stella Artois Bud Light Devils Backbone Vienna Lager Starr Hill Northern Lights IPA	Choice of 3 Beers Stella Artois Bud Light Devils Backbone Vienna Lager Starr Hill Northern Lights IPA	Choice of 2 Additional Wines <i>*See Vintage Restaurant By The Glass Selection</i>
Bar Standards	Classic Liquor Selection Bombay Gin Jack Daniels Dewars White Label Scotch Absolute Vodka Bacardi Silver Rum	Prosecco Toast Full Beer Selection Stella Artois Bud Light Devils Backbone Vienna Lager Starr Hill Northern Lights IPA
	Bar Standards	Premium Liquor Selection Tangeray Gin Makers Mark Bourbon Chivas Scotch Titos Vodka Captain Morgan Rum
		Bar Standards

BAR STANDARDS-

Club Soda, Tonic, Cranberry Juice, Orange Juice, Grapefruit Juice, Coke, Diet Coke, Sprite, Ginger Ale, Lemons, Limes, Cherries, Olives

**All Food & Beverage subject to 9.3% Tax & 20% Service Charge*