

Presidential

Exquisite style, sensational cuisine, and incredible attention to detail are flawlessly orchestrated in every Presidential event. Whether simple or lavish, traditional or contemporary, Presidential's professional staff will work with you to create your perfect Wedding Day

Your Reception includes the following:

One Hour Cocktail Hour

Champagne Toast

Sit-Down or Buffet Dinner Menus

Personalized Wedding Cake

Viennese Dessert Display

Five Hours of Premium Open Bar Service

Room Décor and Enhancements

Floor Length Table Linens with Overlay selections

Coat Check Attendant (Seasonal)

Lobby Areas, Gazebo and Garden Areas are available for Photographer to shoot Photos

On-Site Event Coordinator

Food Tastings available

We offer tastings each season to our customers. Please inquire about our next event

PRIVATE BRIDAL SUITES

Available upon request

Wedding Ceremony

Pricing ranges Varies for your Wedding Ceremony.

We offer Indoor and Gazebo Options

Presidential Cocktail Hour

Option 1

Stations and Butlered

Display of Stationed Hors d'oeuvres

&

Choice of Five Butlered Hot Hors D'oeuvres

INTERNATIONAL CHEESE & FRUIT DISPLAY

Assortment of International Cheeses accompanied with Candied Pecans, Berries, Grapes and Dried Fruits. Served with a variety of French and Italian Breads

CRUDITE

Fresh Seasonal Vegetables with a Duet of Dips

ANTIPASTO

Truffled Mushroom Salad, Cherry Tomatoes with Mozzarella, Fresh Roasted Peppers, Olives, Assorted Bruschetta, Grilled Vegetables

BUTLERED HORS D'OEUVRES (5)

Spinach Pesto Puffs
Shrimp Spring Rolls
Cocktail Franks
Crab Rangoon
Assorted Miniature Quiche
Pork Potstickers
Steamed Shaomai
Artichoke Hearts with Boursin Cheese
Honey Porter Chicken Skewers
Risotto Arancini
Mini Pepperoni Calzone
Cozy Potato Wrapped Shrimp

Option 2

Butlered

An Assortment of Steamed, Baked, Sautéed and Crisp Fried

Cozy Potato Wrapped Shrimp
Chicken Fingers
Wild Mushroom and Walnut Profiterole
Steamed Shaomai
Korean BBQ Beef Skewers
Spicy Pork Potstickers
Spinach Pesto Puffs
Shrimp Hargow
Cocktail Franks

Vegetable Spring rolls
Miniature Crab Cakes
Risotto Arancini
Honey Porter Chicken Skewers
Crab Rangoons
Artichoke Hearts with Boursin Cheese
Assorted Miniature Quiche
Scallops & Bacon
Miniature Rubeen Spring Rolls

Option 3

Stations

CHOICE OF FOUR...

ANTIPASTO DISPLAY

Guests will enjoy roasted red and yellow pepper display, grilled squash and root vegetables, pepperoncini, assorted olives and Mediterranean chick pea salad. Served with a cheese display of brie, gouda, fontina, white stilton and other imported and domestic cheeses.

TASTE OF ITALY

Caprese Salad, Truffled Mushrooms, and Calamari Salad served alongside Soppressata, Genoa Salami and Prosciutto di Parma

BUTLERED CRAB CAKE

Lump Miniature Crab Cakes topped with a Remoulade

MASHED POTATO BAR

Garlic Mashed, Sweet Potato, and Purple Potatoes. Custom built by your guests with toppings including: shaved scallions, sour cream, shredded cheddar, bacon crumbles

DUET PASTA STATION

Your choice of, tri colored pesto cream, Cavatelli vodka cream, butternut squash ravioli, penne Bolognese or Mac and Cheese

RUSTIC BREADS WITH DIPS AND SPREADS

Traditional Hummus, Spinach and Artichoke, and White Bean Spread served with a display of French and Italian Style baguettes and loafs. Served with an Assortment of Bruschetta.

PHILADELPHIA CHEESESTEAK STATION

Miniature Beef and Chicken Cheesesteaks

DIM SUM STATION

Pork Lo Mein, Assorted Pork, Shrimp and Vegetable Dumplings, Steamed Buns, Spring Rolls
Served with an assortment of Asian inspired sauces

CHEESEBURGER SLIDERS

Mini Sliders made with Cheddar Cheese

MINI HOTDOGS

Accompanied with Ketchup, Mustard, Relish

SELECTION OF 5 BUTLERED HOR D'OEUVES

Spinach Pesto Puffs, Spring Rolls, Cocktail Franks, Crab Rangoon, Assorted Miniature Quiche, Pork Potstickers, Steamed Shaomai, Artichoke Hearts with Boursin Cheese, Risotto Arancini, Shrimp wrapped in Potato Strings

Add \$ 5 per person for Stations Cocktail Hour

Or

Substitute for Viennese Table

Presidential Hors d'oeuvre Station Enhancements

SEAFOOD BAR

Unlimited display of Shrimp and Crab Claws, Oysters Rockefeller, Clams Casino, Calamari

SUSHI STATION

Hand-rolled sushi including spicy tuna, salmon and avocado, California roll, tuna and avocado, and assorted Sushi selections. Displayed with pickled ginger, wasabi, soy sauce and chop sticks

DUET OF RISOTTO

Choice of Artichoke and Sundried Tomatoes, Truffled Mushroom or Spinach and Leeks

LAMB CHOPS

Butlered Lollipop Lamb Chops with Minted Demi Glace

SHRIMP AND CRAB CLAWS

Unlimited Display of Shrimp and Crab Claws served with Cocktail Sauce and Lemon

CARVING STATION

Choice of Prime Rib, Flank steaks, Virginia Ham, Turkey Breast Roulade with Stuffing

Presidential Wedding Dinner Package

FIRST COURSE SELECTIONS

Selection of Two

ITALIAN WEDDING SOUP
SEAFOOD BISQUE
BUTTERNUT SQUASH SOUP
CREAM OF ASPARAGUS

ORGANIC MIXED GREENS... cherry tomatoes, feta cheese and a Herbed White Balsamic Vinaigrette
PEAR AND GOAT CHEESE...organic mixed greens, cranberries, candied pecans, creamy poppy seed dressing
CLASSIC CAESAR... shredded Locatelli Cheese, Croutons and creamy Caesar dressing
WEDGE...bacon, cherry tomatoes, crumbled blue cheese, blue cheese dressing
BABY SPINACH LEAVES...crumbled Bacon, cherry tomatoes, egg whites, honey dijon dressing

INTERMEZZO... pear, lemon or raspberry

SERVED DINNER ENTREES

Choice of Two

ALL SELECTIONS SERVED WITH CHEF SELECTED SEASONAL STARCH & VEGETABLE

SAUTEED WILD MUSHROOM CHICKEN... shitake marsala sauce 93
HERB CHICKEN PICCATA... caper lemon sauce 93
CHICKEN BREAST ROULADE WITH STUFFING...country stuffing or mushroom risotto, champagne chanterelle sauce 93
OVEN ROASTED PORK LOIN...pear zinfandel sauce 93
ROASTED CHICKEN SALTIMBOCCA... wrapped in prosciutto di Parma, roasted pepper & sage chardonnay sauce 95

BAKED TILAPIA WITH SAUTEED SPINACH...moscato buerre blanc 93
PAN SEARED ATLANTIC SALMON...black cherry bourbon glaze 93
GRILLED MAHI MAHI... fresh mango salsa 95
SIGNATURE FLOUNDER STUFFED WITH JUMBO LUMP CRAB MEAT...lobster sauce 103
MARYLAND JUMBO LUMP CRAB CAKES...whole grain mustard Remoulade 103
ROASTED CHILEAN SEA BASS...lobster sauce *market price*
BRAZILIAN LOBSTER TAIL...sauterne buerre blanc *market price*

GRILLED FILET MIGNON...port wine demi- glace 103
SLOW ROASTED PRIME RIB... herbed au Jus demi- glace 103
MEDALLION OF VEAL *market price*
GRILLED CENTER CUT VEAL CHOP *market price*

VEGETARIAN AND VEGAN

FRESH TAGLIATELLE PRIMAVERA... sautéed squash, carrots, cherry tomatoes, broccoli in garlic aioli 93
PENNE PRIMAVERA... in Garlic Aioli for Vegan Guests 93

DUET PLATES

DUETS ARE A CHOICE OF TWO OF THE FOLLOWING, SERVED WITH CHEF'S SEASONAL STARCH AND VEGETABLE
105

GRILLED PETIT FILET MIGNON... port wine demi-glace
PAN SEARED ATLANTIC SALMON... dill crème
MARYLAND CRAB CAKE...remoulade
HERBED CHICKEN BREAST... herbed buerre blanc
SIGNATURE FLOUNDER STUFFED WITH CRABMEAT... lobster bisque

Presidential Buffet Menu

\$93 per person

FIRST CHOICE SELECTION

ITALIAN WEDDING SOUP
SEAFOOD BISQUE
BUTTERNUT SQUASH SOUP
CREAM OF ASPARAGUS

SALAD

Choice of:

ORGANIC MIXED GREENS... cherry tomatoes, feta cheese and a Herbed White Balsamic Vinaigrette
PEAR AND GOAT CHEESE... organic mixed greens, cranberries, candied pecans, creamy poppy seed dressing
CLASSIC CAESAR... shredded Locatelli Cheese, Croutons and creamy Caesar dressing
BABY SPINACH LEAVES... crumbled Bacon, cherry tomatoes, egg whites, honey dijon dressing

CARVING DISPLAY

Top Round of Beef
Glazed Smoked Black Oak Ham

Optional Carving Upgrades: Each \$5 per person

Prime Rib of Beef served with Herbed au Jus Demi Glace
Flounder Stuffed with Jumbo Lump Crabmeat
Lamb Chops
Roasted Turkey Breast Roulade of Country Stuffing
Crown Rack of Pork

ENTREES

Choice of 1 from each section

HERB CHICKEN PICCATA
SAUTEED WILD MUSHROOM CHICKEN
ROASTED CHICKEN SALTIMBOCCA

ATLANTIC SALMON
GRILLED MAHI MAHI
TILAPIA WITH SAUTEED SPINACH

BAKED LASAGNA
STUFFED SHELLS
PASTA PRIMAVERA

ITALIAN MEATBALLS
SWEDISH MEATBALLS

Roasted Red Bliss Potatoes and Fresh Seasonal Vegetables

Assorted Gourmet Salads

Fresh Rolls with Butter

Dinner Enhancements

SOUP OR SALAD

Enhance your package by
offering an additional course
3.00

PASTA COURSE

Your choice of
Penne, Cavatelli, Ravioli, Gnocchi or Fettuccine
Marinara, Vodka Cream, or Alfredo
5.00

Wedding Cake

OUR BRIDES AND GROOMS WILL WORK WITH OUR PASTRY CHEF TO DESIGN THEIR
CUSTOMIZED WEDDING CAKE

A Variety of Cake flavors, Icing options and Filling enhancements are available to choose from.

Viennese Pastry Table

An Elaborate display of French and Italian desserts for your guests to enjoy complimented by the
Wedding Cake. The table is a assortment of desserts that include Chocolates, Fruits, Custards and
Cakes all using Fresh Seasonal Ingredients.

Chocolate covered Strawberries	Brownies
Lemon Tartlets	French Macaroons
Mocha Opera	Salted Caramel Twix
Assorted Gourmet Cupcakes	Crème Brûlée
Seasonal Fruit Upside Down Cake	Tiramisu
Ricotta Cannoli	Lemon Almond Petit Cakes
Cheesecakes	Fresh Berry Tarts
Salted Caramel Pot de Crème	Pumpkin Pie
Chocolate Mousse	Pecan Pie
Vanilla Bean Panna Cotta	Gourmet Cookies
Palmiers	Cake Pop Truffles
Cobblers	Butterscotch Crumble

*The Viennese Table Display and Wedding Cake will be served to your guests with
Coffee and Herbal Tea service.*

Premium 5 Hour Open Bar

WINE

Woodbridge by Mondavi
Cabernet Sauvignon
Merlot
Chardonnay
Pinot Grigio
White Zinfandel
Pinot Noir

BOTTLED BEER

Budweiser
Coors Light
Miller Light
Rolling Rock

PREMIUM LIQUORS

Absolut
Tanqueray
Dewars
Johnnie Walker Red
Jack Daniels
Southern Comfort
Seagram VO
Bacardi
Malibu
Captain Morgan
Jim Beam
Jose Cuervo
Amaretto
Bailey's Irish Cream
Kahlua
Peach Schnapps
Apple Pucker
House Liquors

SOFT DRINKS

Coca- Cola
Diet Coca- Cola
Sprite
Ginger Ale
Sweetened Ice Tea
Tonic Water
Club Soda
Juices

Dessert Enhancements

S'MORE BAR

Station with all the fixing to make over 12 different variations of S'Mores treat

5.00

CHOCOLATE FOUNTAIN

Choice of Dark or Milk Chocolate accompanied by strawberries, pineapple, pretzels, marshmallows, brownies and sponge cakes

7.00

BUTLERED MINITURE ICE CREAM CONES

Vanilla or Chocolate Miniature cones served in bowls of rainbow or chocolate sprinkles

3.00

CORDIAL COFFEE BARS

Hazelnut, almond and Vanilla syrups, Chocolate shavings, Cinnamon, Brown Sugar Cubes, Grand Marnier Whipped Cream

5.00

All Pricing is subject to an 18% Service Charge and 6 % Sales Tax Charge

Presidential

FLORAL CENTERPIECES

We recommend Kremps Florist for all your personal and table arrangements. Outside vendors allowed.

UPLIGHTING & ICE SCULPTURES

Inquire with the sales office for additional information

GUEST MEALS

Children ages 0-6 - we offer a Chicken Tender and French Fries Meal for \$10 per child

Children ages 6-10- we offer wedding entrée price for \$10 less per young adult

HOTELS

We recommend Double Tree, Courtyard by Marriott and Hyatt House. They both provide shuttle service to and from our venue for your guests. Please contact the Hotels for more details about the packages and services.

VENDERS

All vendors are required to provide Presidential with proof of liability insurance.

PAYMENTS

A non refundable, non-transferable deposit of 10 % is required to confirm our services.

A second non-refundable, non-transferable deposit of 10% is due ninety days after your first deposit.

Final payment of all charges will be required at five (5) business days prior to your event date.

We accept cash, check, or credit cards as final payment. Credit Cards used for final payments and incremental payments are subject to a convenience fee.

ADDITIONAL NOTES

All pricing per person is subject to an 18 % service charge and 6 % sales tax

A menu tasting is available throughout the year, please see sales office for the next date.

No alcoholic shots will be provided during the reception

A third dinner option may be added at no additional costs, including any vegetarians or dietary restricted meals.

Presidential's Entertainment Recommendations

BANDS

Mo Better Entertainment	267-474-9268 * mobetterentertainment.com
BVT Group	610-358-9010 * brandywinevalleytalent.com
Exceptions	215-333-1920 * exceptions.com
CTO	610-688-8886 * cto.com
Vincent James Band	215-643-9898 * vjbproductions.com
Jon Lewis Orchestra	610-269-0155 * jonlewis.com
Rhapsody	215-722-7320 * NJADCZ@comcast.net

DJ'S

Schaffer Sound Productions	610-627-5900 * schaffersound.com
East Coast DJ's	1-800-229-1960 * eastcoasteventgroup.com
JB Productions	610-8732603 * jbcase@aol.com
Showtime DJ's	610-630-9543 * showtime-djs.com
Party Master Entertainment	215-635-3558 * partymasteronline.com
DiNardo Brothers Entertainment	1-888-DiNardo * dinardobrothers.com
JM Entertainment	610-888-7530 * jmedj.com
Platinum DJ's	610-409-8757 * platniumdjproductions.com
Circle of Sound	215-313-4905 * circleofsounddjs.com
Canon Entertainment	610-449-8908 * cannonentertainment.com

PHOTOBOOTHS

MoBetter Entertainment	267-474-9268 * mobetterentertainment.com
East Coast DJ's	1-800-229-1960 * eastcoasteventgroup.com

LIMOUSINE

Secrets Limousine Service	215-540-9955 *info@secretslimo.com
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FLOWERS

Kremps Florist	215-657-6700 *kremps.com/weddings
Petal's Florist	610-265-6060 *www.petalsKOP.com

All Vendors must provide a copy of their liability insurance and be approved by Presidential before contracted to play