

Congratulations!

As you plan one of the most anticipated events of your life, the staff at the Inn at Reading is here to make your dream wedding into a reality. Our services can take you from the Engagement party to a Post-Reception bash.

Our Chef Cameron receives rave reviews for the sumptuous cuisines. Our on-site Pastry Chef Rosie can create a variety of stunning and delectable wedding cakes and desserts.

The Inn at Reading offers flexible packages to meet your needs from an intimate affair to a grand soiree. We would be honored to be a part of your special day as you begin the next chapter of your life.

DINNER PACKAGES INCLUDE THE FOLLOWING:

Dedicated On-Site Special Events Manager
Custom Wedding Cake
Complimentary Wedding Suite with Chilled Champagne and Strawberries
Dance Floor
Ivory Table Linens & Chair Covers
Complimentary Breakfast for two at the Publick House
Courtesy Wedding Room Block
Hospitality Lounge with Personal Attendant
Private Menu Tasting
Champagne Toast
Two Entrée Selections

BRUNCH INCLUDES THE FOLLOWING:

Dedicated On-Site Special Events Manager
Dance Floor (when requested)
Ivory Table Linens & Chair Covers
Courtesy Wedding Room Block (if needed)
Mimosa or Sparkling Cider Toast
1 Year Anniversary Stay with Dinner for 2

After reviewing your options reach out to our Wedding Professional for an appointment to begin your journey to assist in bringing your vision to life.

WEDDING PACKAGES AVAILABLE

Chiffon

One Stationary Hors D'oeuvre
Two Butler-Passed hors D'oeuvres
Served Dinner
Four Hour House Open Bar

Satin

Two Stationary Hors D'oeuvres
Three Butler-Passed hors D'oeuvres
Served Dinner
Two Hour House Open Bar
Groom's Cake
One Dessert Enhancement

Lace

Three Stationary Hors D'oeuvres
Four Butler-Passed Hors D'oeuvres
Chef-Tended Hors D'oeuvres Action Station
Served Dinner
Four Hour House Open Bar
Groom's Cake
One Dessert Enhancement
One Year Anniversary Dinner for Two

Organza

Stationary Display
Two Butler-Passed Hors D'oeuvres
Chef-Tended Action Station
Three Entrées
Three Accompaniments

Hors D'oeuvres

Stationary

Antipasto Display

Italian Meats and Cheese, Herb Laced Olives, Roasted Red Peppers, Marinated Artichoke Hearts, Roasted Mushrooms, Pepperoncini

International & Domestic Cheese Board

Variety of cheeses and crackers as well as grape clusters

Sliced Seasonal Fruit & Berries & Garden Fresh Crudités

Seasonal Vegetables & Fruit, house made dressings

Spreads & Breads

Warm Spinach & Artichoke Dip, Buffalo Chicken Dip, Bruschetta, French Onion Dip, Assortment of pita, crostinis, bread sticks, and French baguettes

Shrimp Tower **(additional market price/person)**

200 Pieces of U-12 Jumbo Chilled Shrimp Served with Lemon Wedges & Horseradish Cocktail Sauce

Butler Passed

Bruschetta, Balsamic Drizzle

Coconut Shrimp, Tropical Sauce

Crab & Avocado Crostini

Mini Lobster Rolls

Crispy Spring Rolls

Petite Quiche Selection

Swedish Meatballs

Italian Caprese Skewer

Mini Philadelphia Cheesesteaks

Cranberry & Brie Phyllo Baskets

Pastrami Salmon on Pumpernickel

Sliced Blackened Tuna

Mini Beef Wellington

Broiled Bacon-Wrapped Scallops

Sesame Chicken Bites, Hoisin Dipping Sauce

Panko Breaded Scallops, Lemon Aioli

Spinach & Feta Phyllo

Cocktail Franks in Puffed Pastry

Grilled Asparagus wrapped in Prosciutto

Tuna Tartar Wonton Cup with Wasabi Cream

Onion & Brie Tart

Tuna Poke on Rye

Hors D'oeuvres Enhancements

(additional charge/person)

Bacon Bar

Bacon wrapped scallops, Bacon Mac & Cheese Bites, Bacon stuffed mushrooms, Bacon wrapped chicken, rumakis, Bacon Bruschetta, Candied bacon, Bacon wrapped shrimp

Soft Pretzel Bar

Soft Pretzels, assorted dipping sauces (cheddar, chocolate, cinnamon sugar, glaze, etc.)

Slider Station

Mini angus burgers on buns, topping bar including bacon, assorted cheese, sautéed mushrooms, lettuce, tomatoes, pickles, mustard, mayonnaise, ketchup

Seafood Raw Bar

Oysters, Clams, Shrimp, Jonas Crab Claws

Salads

Accompanied with freshly made, oven warmed rolls & whipped butter

House Salad

Tossed mixed field greens, tomatoes, cucumbers, red onions, croutons

Caesar Salad

Romaine, croutons, Parmigiano-Reggiano & Caesar dressing

Goddess Salad

Spring Mix Greens, Mandarin Oranges, Coconut, Goddess Dressing

Strawberry Fields (Lace Only)

Mixed field greens, sliced strawberries, crumbled gorgonzola, pineapple slices, with a lemon-poppy seed dressing

Wedge (Lace Only)

Iceberg lettuce, Tomato, Red Onion, Crumbled Bacon, Bleu Cheese Dressing

Entrées

Chiffon

Sliced Sirloin of Beef Bordelaise

Stuffed Breast of Chicken, Herb Stuffing, Sauce Supreme

Flounder, Shrimp Scampi Sauce

Sliced Pork loin, Stuffing

Chiffon Vegetarian Entrée – Cheese Ravioli, Tomato Basil Sauce

Satin

Chicken Wellington, Raspberry Wine Sauce

Medallions of Pork, Madeira Wine Sauce

Chicken Champignon, Forest Mushroom Sauce

Shrimp & Crab Stuffed Flounder

Baked Atlantic Salmon, Dill Hollandaise Sauce

Grilled Flat Iron Steak, Garlic Butter Crouton, Béarnaise Sauce

Satin Duet Plate Option – Prince & Pauper – Bistro Steak & Stuffed Chicken Breast

Satin Vegetarian Entrée – Asparagus & Mushroom Risotto

Lace

Boursin Chicken en croute, Raspberry Cassis

Sliced Tenderloin Beef Bordelaise

Grilled Filet Mignon, Garlic Butter Crouton Béarnaise Sauce

Lobster Ravioli, Creamy Neptune Sauce

Shrimp & Crab Stuffed Sole

Salmon, Crab Mousse, Puff Pastry, Champagne Sauce

Bacon Wrapped Grilled Pork Loin, Peppercorn Cabernet Sauce

Lace Duet Plate Option – Land & Sea – Charbroiled Filet Mignon, Jumbo Crab Stuffed Shrimp or Maryland Crab Cake (select one)

Lace Vegetarian Entrée – Mushroom Ravioli

Dessert Enhancements

(Satin or Lace Package inclusions or price/person for other packages)

Goodnight Kiss

Freshly baked cookies and brownies, and chocolate kiss candies wrapped in your wedding color (subject to availability)

Miniature Dessert Bar

Assortment of various dessert shooters, truffles, dipped fruits, tarts and mini cheesecake bites

Cupcake Bar

Assorted sized (mini and regular) chocolate and vanilla cupcakes, chocolate or vanilla butter cream, variety of toppings

Chocolate Fondue Bar

Fondue pots with pretzel rods, marshmallows, oreo cookies, graham crackers, pineapple spears, strawberries and pound cake

S'mores Bar

Marshmallows, graham crackers, chocolate bars with miniature fire stations for roasting

Viennese Table

napoleons, mousses, petit fours, crème brulée, tarts, fruits, etc.

TAKE YOUR PACKAGE TO THE NEXT LEVEL!

All Inclusive Package Add-on



1 custom fresh floral
centerpiece
per table
during the reception



5 continuous hours
of music during
the reception

KEVIN KRAMER
PHOTOGRAPHY
www.kevkramerphoto.com

6 Hours of Coverage
1 Photographer
USB Drive of All Photos Taken
Password Protected Website for
viewing & ordering



Save-the-Dates
Invitations
Thank You Cards

Organza

Minimum of 100 guests
Available from 10 AM – 1 PM only

Hors D'oeuvres Stationary

Chef's Grande Fresh Fruits Display

Fresh assorted exotic fruits including mango, papaya, grilled pineapple, seasonal melon, berries, yogurt dipping sauce, Fresh Squeezed Juice

Chef de Pasterie Display

The Bakery at the Inn pastries, bagels and breads, assorted flavored butters and spreads

Cheese Wheel, Assorted Crackers and Breads

Butler Passed

Egg, Bacon, Cheese Potato Latkes, Fresh Chive de crème
Angels on Horseback
Pastrami Salmon, Pumpernickel rounds
Chilled Caprese Skewers
Assorted Asian Style Rice Bowls
Raspberry Brie Phyllo Cups
Stuffed French Toast Bites

Entrées

Eggs Benedict
Eggs Florentine
Crab Benedict
Thick-cut Cinnamon Swirl French Toast a la Bourbon Street
Stuffed Pancakes (Apple, Blueberry, Cherry)
Waffle Bar (assorted toppings)
Cavatappi Pasta, Cabot Aged Cheddar Sauce and Bacon
Butter crumb topped Flounder, Lemon Herb Sauce
Garden Vegetable Frittata
Eggplant Rollatini
Chicken & Waffles
Shrimp & Penne Pasta, Creamy Scampi Sauce

Accompaniments

Chef's Soup de Jour
Lyonnais & Pepper Home fries
Tossed Salad & Accompaniments
Mixed Greens
Rice Pilaf
Brown Butter Noodles
Waldorf Salad, Ambrosia Salad, Mediterranean Pasta Salad
Seasonal Vegetable
Bacon, Maple-Sage Sausage, Ham (select one)

Chef Tended Action Station

Omelet Station
Burrito Egg Wrap Station
Pasta Station
Stir-Fry Station

Wedding Cake, Crepe Cake, or Viennese Table

Coffee, Tea, Seasonal Flavored Iced Tea, Decaf Coffee

Enhancements

Carving Station
Choice of Roasted Top Round, Hickory Smoked Ham, Peppercorn Turkey Breast
Bloody Mary & Mimosa Bar
Smoked Salmon, Peel & Eat Shrimp Bar