



*Stokesay Castle*

*Wedding Package*





### *Cocktail Hour*

Butler Passed Hors D'oeuvres  
Display of International & Domestic Cheeses  
Fresh Vegetable Cudit   
Fresh Seasonal Fruit  
Antipasto

### *Reception*

5 Hours - Including Cocktail Hour  
Champagne Toast  
Served Entr e, Family Style, or Station Buffet  
Traditional Wedding Cake

### *Amenities Included*

Ivory or Black Floor Length Linens & Napkins  
Wooden Chiavari Chairs, Stemware & Flatware  
On-Site Parking

\* Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of food borne illness

\*Vegetarian, Gluten Free, and Vegan Options available upon request.

# *Silver Package*

*\$65 Per Person*

## *Cocktail Hour*

### *Select Two Stationary Hors D'oeuvres*

*Display of International and Domestic Cheeses*

*Fresh Vegetable Croudité*

*Fresh Seasonal Fruit*

*Antipasto*

### *Choose Four Butler Passed Hors D'oeuvres*

*Coconut Shrimp*

*Pork and Ginger Pot Stickers*

*Asiago Risotto Croquettes*

*Bacon Wrapped Scallops*

*Petite Lump Crab Cakes*

*Vegetable Spring Rolls*

*Baby Lamb Chops*

*Croustade of Beef Tenderloin*

# *Silver Package*

*\$65 Per Person*

## *Plated Dinner*

### *Select One Salad*

*Stokesay Specialty Salad*

*Stokesay Caesar Salad*

### *Select Two Entrees*

*(Entrees Can Be Substituted With Silver Buffet/Family Style Options)*

*Chicken Bruschetta with Fresh Mozzarella and Balsamic Drizzle*

*Roasted Pork Loin with Port Wine*

*Salmon in Dill Cream Sauce*

*Sliced Shoulder Filet with Jack Daniels Demi-Glace*

*Chicken Piccata in Lemon-Caper Sauce*

*Grilled Portabello Steak, Quinoa Pilaf, Broiled Tomato, Poached Asparagus*

### *Sides*

*Chef's Seasonal Vegetables & Starch*

# *Silver Package*

*\$65 Per Person*

## *Buffet Dinner or Family Style*

### *Select One Salad*

*Stokesay Specialty Salad Bar*

*Stokesay Caesar Salad Bar*

*(Family Style Salads Are Served Individually)*

### *Entrees*

*(Entrees Can Be Substituted With Silver Plated Options)*

*Grilled Salmon in Vin Rouge Sauce*

*Sliced Shoulder Filet in Red Wine Demi-Glace*

*Breast of Chicken with Herb Dijon Demi-Glace*

*Grilled Portabello Steak, Quinoa Pilaf, Broiled Tomato, Poached Asparagus*

### *Sides*

*Chef's Seasonal Vegetables & Starch*

# *Gold Package*

*\$80 Per Person*

## *Cocktail Hour*

### *Select Two Stationary Hors D'oeuvres*

*Display of International and Domestic Cheeses*

*Fresh Vegetable Cudit *

*Fresh Seasonal Fruit*

*Antipasto*

### *Choose Five Butler Passed Hors D'oeuvres*

*Coconut Shrimp*

*Pork and Ginger Pot Stickers*

*Mini Beef Wellington*

*Croustade of Beef Tenderloin*

*Bacon Wrapped Scallops*

*Bacon Wrapped Chicken*

*Vegetable Spring Rolls*

*Baby Lamb Chops*

*Petite Lump Crab Cakes*

*Asiago Risotto Croquettes*

*Assortment of Gourmet Bruschetta*

*Smoked Salmon on Pumpernickel*

# *Gold Package*

*\$80 Per Person*

## *Plated Dinner*

### *Select One Salad*

*Stokesay Specialty Salad, Stokesay Caesar Salad,  
Stokesay Goat Cheese Salad with Strawberry Champagne Vinaigrette*

### *Select Two Entrees*

*(Entrees Can Be Substituted With Gold Buffet/Family Style Options)*

*Chicken Limón in Lemon Caper Sauce*

*Roasted Pork Loin with Port Wine*

*Chicken Bruschetta with Fresh Mozzarella & Balsamic Drizzle*

*Filet Mignon with Red Wine Demi-Glace*

*Sautéed Chilean Sea Bass with Parsley Beurre Blanc*

*Grilled Atlantic Salmon in Dill Cream Sauce*

*Rum Glazed Halibut in Lime Rum Butter Sauce*

*NY Strip Steak Au Poivre*

*Grilled Portabello Steak, Quinoa Pilaf, Broiled Tomato, Poached Asparagus*

### *Sides*

*Chef's Seasonal Vegetables & Starch*

# *Gold Package*

*\$80 Per Person*

## *Buffet Dinner or Family Style*

### *Select One Salad*

*Stokesay Specialty Salad Bar, Stokesay Caesar Salad Bar  
(Family Style Salads Are Served Individually)*

### *Entrees*

*(Entrees Can Be Substituted With Gold Plated Options)*

*Chicken Française in Lemon Caper Sauce*

*Blackened Salmon with Mango Citrus Chutney*

*Roasted Pork Loin with Port Wine Demi-Glace*

*Grilled Portabello Steak, Quinoa Pilaf, Broiled Tomato, Poached Asparagus*

### *Sides*

*Chef's Seasonal Vegetables & Starch*

### *Chef Attended Carving Station*

*Prime Tenderloin of Beef with Béarnaise Sauce*

*\$90 Chef Fee Per Hour*



# *Platinum Package*

*\$99 Per Person*

## *Cocktail Hour*

### *Select Three Stationary Hors D'oeuvres*

*Display of International and Domestic Cheeses  
Fresh Vegetable Crudité, Fresh Seasonal Fruit or Antipasto*

### *Choose Six Butler Passed Hors D'oeuvres*

*Coconut Shrimp  
Pork and Ginger Pot Stickers  
Asiago Risotto Croquettes  
Mini Beef Wellington  
Seared Ahi Tuna Tataki  
Bacon Wrapped Scallops  
Sesame Chicken in Plum Sauce  
Vegetable Spring Rolls  
Baby Lamb Chops  
Spanakopita  
Petite Lump Crab Cakes  
Assortment of Gourmet Bruschetta  
Tomato Caprese Skewers  
Croustade of Beef Tenderloin  
Smoked Salmon on Pumpernickel*

# *Platinum Package*

*\$99 Per Person*

## *Plated Dinner*

### *Select One Salad*

*Stokesay Specialty Salad, Stokesay Caesar Salad,  
Stokesay Goat Cheese Salad with Strawberry Champagne Vinaigrette*

### *Select Two Entrees*

*(Entrees Can Be Substituted With Platinum Buffet Options)*

*Chicken Piccata in Lemon Caper Sauce*

*Chicken Bruschetta with Fresh Mozzarella & Balsamic Drizzle*

*Filet Mignon with Gorgonzola Butter in Red Wine Demi-Glace*

*NY Strip Steak Au Poivre*

*Jumbo Lump Crab Cakes in Creamy Newburg Sauce*

*Rack of Lamb Persillade in Au Jus*

*Sautéed Chilean Sea Bass in Parsley Beurre Blanc*

*Rum Glazed Halibut in a Lime Rum Butter Sauce*

*Roasted Pork Loin with Port Wine Demi-Glace*

*Grilled Portabello Steak, Quinoa Pilaf, Broiled Tomato, Poached Asparagus*

### *Select One Starch and One Vegetable*

*Garlic Mashed Potatoes, Roasted Red Potatoes, Creamy Risotto,*

*Potatoes Au Gratin, Brussel Sprouts with Bacon, Asparagus,*

*Green Beans, Vegetable Medley*

# *Platinum Package*

*\$99 Per Person*

## *Dual Plated Entree*

### *Select One Salad*

*Stokesay Specialty Salad, Stokesay Caesar Salad,  
Stokesay Goat Cheese Salad with Strawberry Champagne Vinaigrette*

### *Select One Entree Combination*

*Herb Roasted Chicken & Blackened Salmon  
Mango Citrus Chutney*

*Chicken Limón & Rum Glazed Halibut  
Lemon Caper Sauce & Lime Rum Butter Sauce*

*NY Strip & Chilean Sea Bass  
au Poivre & Lemon Caper Sauce*

*Filet Mignon & Crab Stuffed Shrimp  
Red Wine Demi Glace & Choron Sauce*

*Filet Mignon & Lobster Tail  
Gorgonzola & Drawn Butter*

*Filet Mignon & Crab Cake  
Green Peppercorn Sauce & Creamy Newburg Sauce*

### *Select One Starch and One Vegetable*

*Garlic Mashed Potatoes, Roasted Red Potatoes, Creamy Risotto,  
Potatoes Au Gratin, Brussel Sprouts with Bacon, Asparagus,  
Green Beans, Vegetable Medley*

# *Platinum Package*

*\$99 Per Person*

## *Buffet Dinner*

### *Select One Salad*

*Stokesay Specialty Salad Bar*

*Stokesay Caesar Salad Bar*

### *Entrees*

*(Entrees Can Be Substituted With Platinum Plated Options)*

*Sautéed Salmon in Caper Beurre Blanc*

*Sliced Shoulder Filet with Green Peppercorn Demi-Glace*

*Chicken Française in Lemon Caper Sauce*

### *Sides*

*Potatoes Au Gratin*

*Chef's Seasonal Vegetables*

### *Chef Attended Carving Station*

*Prime Tenderloin of Beef with Béarnaise Sauce*

*\$90 Chef Fee Per Hour*

### *Chef Attended Made-to-Order Pasta Station*

*\$90 Chef Fee Per Hour*

# Bar Packages

Pricing is Per Person

	Beer & Wine	Well	Call	Premium
One Hour	\$18.95	N/A	N/A	N/A
Two Hours	\$21.95	\$24.95	\$27.95	\$30.95
Three Hours	\$24.95	\$27.95	\$31.95	\$34.95
Four Hours	\$28.95	\$31.95	\$35.95	\$39.95
Five Hours	\$31.95	\$35.95	\$38.95	\$43.95

Ages 21+

Minimum of 50 Guests

1 bartender for every 50 guests

If more bartenders are requested, a \$250.00 fee will be applied.

# *Bar Packages*

## *Stokesay Castle House Wine*

*Champagne, Pinot Grigio, White Zinfandel, Moscato,  
Chardonnay, Sauvignon Blanc,  
Pinot Noir, Merlot, Cabernet Sauvignon*

## *Draft Beer*

*Miller Lite, Yuengling Lager, Stokesay Ale, Knight's Pub Ale, Blue Moon*

*\*All Packages Include House Wine and Beer\**

## *Well Brand Bar Includes*

*Bankers Club Vodka, Gin, Rum, Tortilla Tequila, Whiskey, Scotch, Bourbon*

## *Call Brand Bar Includes*

*Absolut, Tito's, Stolichnaya, Tanqueray, Jameson, Bacardi, Malibu,  
Captain Morgan, Jose Cuervo, Jack Daniels, Seagrams 7, Jim Beam,  
Southern Comfort, Dewers White Label, Kahlua, Baileys, Plus more  
(Includes Well Brand Liquors)*

## *Premium Bar Includes*

*Grey Goose, Kettle One, Bombay Sapphire, Crown Royal,  
Bullet Bourbon, Johnnie Walker Black, Chamboard, Plus more  
(Includes Well and Call Brand Liquors)*

# *Dinner Enhancements*

*Made to Order Action Stations*

*Priced Per Person*

*\$90 Chef Fee, per Chef, per hour*

*Stir Fry Station \$16*

*Pasta Station \$19*

*Risotto Station \$19*

*Mashed Potato Station \$12*

*Macaroni & Cheese Station \$12*

*Slider Station \$17*

*Taco Bar \$15*

*Soft Pretzel Station \$9*

*Seafood Station \$26*

*French Fry Bar \$11*

*Snack Station \$15*

# *Dessert Enhancements*

*Priced Per Person*

## *Plated*

*Choice of one \$9*

*Key Lime Pie with Raspberry Sauce*

*Cherry or Pumpkin Cheesecake*

*Peach, Berry, or Apple Hot Cobbler*

*Tiramisu with Raspberry Sauce*

*Fruit Tart with Whipped Cream & Raspberry Coulis*

## *Special Orders*

*Gourmet Cupcakes \$4.50 each*

## *Buffet or Family Style*

*Assorted Mini Desserts \$12*

*Assorted Cookies \$7*

## *Dessert Stations*

*Minimum of 50 guests*

*Gourmet Cupcake Station \$12*

*Ice Cream Sundae Bar \$15*

*Pastry Display \$12*

*Chocolate Fountain Display \$18*



# *Bride & Groom Packages*

## *The Royal Treatment Package \$750.00*

*8am Arrival in Princess Suite  
Your Own Personal Server  
Assorted Danishes, Muffins, Pastries,  
& Fruit Tray for Breakfast  
Unlimited Mimosas &  
Two Drinks per Person, Based Upon Package  
Fruit & Cheese Bridal Tray  
Soda, Coffee, & Tea  
Assorted Wrap Tray for Lunch*

## *The Pampered Princess Package \$500.00*

*10am Arrival in Princess Suite  
Your Own Personal Server  
Two Drinks per Person, Based Upon Package  
Fruit & Cheese Bridal Tray  
Soda, Coffee, & Tea  
Assorted Wrap Tray for Lunch*

# *Bride & Groom Packages*

## *The Kings Package \$500.00*

11am Arrival in Board Room

Your Own Personal Server

TV Accessibility

Two Drinks per Person, Based Upon Package

Pretzels with Dipping Sauce

Soda, Coffee, & Tea

Assorted Wrap Tray for Lunch

## *The Fairytale Package \$350.00*

12pm Arrival in Princess Suite

Your Own Personal Server

Two Drinks per Person, Based Upon Package

Soda, Coffee, & Tea

Pretzels with Dipping Sauce

## *The Lord's Package \$350.00*

12pm Arrival in Board Room

Your Own Personal Server

TV Accessibility

Two Drinks per Person, Based Upon Package

Soda, Coffee, & Tea

Pretzels with Dipping Sauce

# *General Information*

## *Wedding Garden Site Set Up Fees*

*Up to 50 Guests - \$350.00  
50 Guests or More - \$500.00*

## *Ballroom Set Up Fee*

*\$1,250.00*

*Includes:*

*Tables, Wooden Chiavari Chairs,  
Stemware & Flatware  
Ivory or Black Floor Length Linens & Napkins  
Custom Dance Floor  
\*Décor Not Included*

*20% Service charge and 6% Pennsylvania sales tax applied to all food and beverage items. Menu, prices, and taxes are subject to change.*