



SAPPHIRE PACKAGE

Cocktail Hour

Cold Display ~ Select One

A fabulous display of International and Domestic Cheeses
Beautifully served with a selection of Fresh Berries and a variety of Cocktail Breads

A wonderful arrangement of Fresh Seasonal Crudité served with an assortment of
cool refreshing house made Dips

Four Butler Passed OF Hot and Cold Hor D'eouvres

First Course

Salad ~ Select One

Greens of the Garden Salad
Fresh Romaine Hearts, Radicchio and Iceberg perfectly paired with Grape Tomatoes,
Cucumber Slices and Shredded Carrots lightly covered with Lemon Honey
Vinaigrette or Two (2) Dressings for the Table

Traditional Caesar Salad
Fresh Hearts of Romaine with Herbed Croutons and Freshly Grated Parmesan
Cheese and a Traditional Caesar Dressing



Main Course

Please choose up to three entrees

Count is to be provided 10 working days prior to event

Choice is to be indicated on guest's place card

All Entrees served with the Chef's selection of Fresh Seasonal Vegetables and Chef's Choice of Starch Accompaniment and Rolls with Butter

Chicken Royal

Baked Chicken Breast with Fried Spinach and Tomato Salsa
with Olives, Vermouth

Grilled Breast of Chicken with Crimini Mushroom Sauce

Oven Roasted Striped Sea Bass with Herbs and Lemon

Fresh North Atlantic Salmon encrusted with Roasted Sesame Seeds and finished
with a Tangy Orange Ginger Glaze

Apple Brandy Pork Loin with Brandy Apple Butter Sauce

A Slow Roasted Prime Rib of Beef
in Herbed Au Jus and complimented by Horseradish Cream Sauce

Vegetarian Option Available



PACKAGE INCLUDES:

A Wedding is the most romantic day in a couple's life.
Our Professional Wedding Consultant will assist you in every step
of the planning for your special day.

Centerpieces

Cylinder Centerpieces with a Floating Candle

Wedding Cake

A Custom appointed Wedding Cake provided by Lochel's Bakery in your choice of
Flavor and Design

Tables

Decorative Swirl Tables with Ivory or Navy Napkins

White Glove Service

Champagne Toast

Freshly Brewed Starbucks Coffee and Assorted Teas

Four Hour Open Bar of our Familiar Brands

Complimentary Bartenders - 1 per 100 guests

Food Tasting for Up to Four People

Overnight Accommodations

Complimentary Overnight Guest Room provided for the Bride and Groom on our
Club Level with Breakfast for Two

Discounted Overnight Guest Room Rate for your Guests



PEARL PACKAGE

Cocktail Hour

A fabulous display of International and Domestic Cheeses
Beautifully served with a selection of Fresh Berries and a variety of Cocktail Breads

A wonderful arrangement of Fresh Seasonal Crudité served with an assortment of
cool refreshing house made Dips

Four Butler Passed of Hot and Cold Hor D'eouvres

First Course

Salad ~ Select One

Spinach Salad with Candied Pecans, Crumbled Blue Cheese
and Apple Slices with a Balsamic Vinaigrette Dressing

Traditional Caesar Salad
Fresh Hearts of Romaine with Herbed Croutons and Freshly Grated Parmesan
Cheese and a Traditional Caesar Dressing

Toy Box Tomatoes and Fresh Perlini Mozzarella
Herbs and Micro Greens, Balsamic Syrup



Main Course

Please choose up to three entrees

Count is to be provided 10 working days prior to event

Choice is to be indicated on guest's place card

All Entrees served with the Chef's selection of Fresh Seasonal Vegetables and Chef's choice of Starch Accompaniment and Rolls with Butter

Oven Baked Chicken Breast
With Tomato Basil Beurre Blanc

Chicken Breast with Dijon Mustard Sauce

Flounder with a Lemon White Wine Sauce

Fresh North Atlantic Salmon with a Mango Salsa

Pork Medallion with Cranberry Chutney Demi Galze

Grilled New York Strip Steak
Embellished by a Brandy Mustard Tarragon Demi-Glace

Vegetarian Option Available



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Our Professional Wedding Consultant will assist you in every step
of the planning for your special day.

Centerpieces

Cylinder Centerpieces with a Floating Candle

Wedding Cake

A Custom appointed Wedding Cake provided by Lochel's Bakery in your choice of
Flavor and Design

Tables

Decorative Swirl Tables with Ivory or Navy Napkins

White Glove Service

Champagne Toast

Freshly Brewed Starbucks Coffee and Assorted Teas

Four Hour Open Bar of our Familiar Brands

Complimentary Bartenders – 1 per 90 guest

Food Tasting for Up to Four People

Overnight Accommodations

Complimentary Overnight Guest Room provided for the Bride and Groom on our
Club Level with Breakfast for Two

Discounted Overnight Guest Room Rate for your Guests



DIAMOND PACKAGE

Cocktail Hour

A fabulous display of International and Domestic Cheeses
Beautifully served with a selection of Fresh Berries and a variety of Cocktail Breads

A wonderful arrangement of Fresh Seasonal Crudité served with an assortment of
cool refreshing House made Dips

Four Butler Passed Hor D'eouvres

Hot Station ~ Select One

Sauté Station

Grilled Chicken, Beef and Vegetable Skewer
With Assorted Dipping Sauces

One Potato, Two Potato

Sweet potatoes, Yukon gold and garlic mashed
Sour cream, chives, parmesan, cheddar, bacon and wild mushrooms

Pasta Station

Select your favorite two of the following Pastas to be served with your choice of two
of our fabulous House sauces, all sautéed together with Mushrooms, Black Olives
and Sun dried Tomatoes

Pasta : Penne, Bowtie, Ravigioni or Tri Color Tortellini

Sauces : Pesto, Alfredo, Puttanesca, Vodka Blush, Tomato Basil or Roasted Red
Pepper Puree



Cold Station ~ Select One

Antipasto
Balsamic roasted vegetables
Orange cured olives
Marinated grilled artichokes, pesto macerated buffalo mozzarella, grape tomatoes
Dried meats, prosciutto, herbed focaccia, toasted baguette and grissini

Bruschetta Station
Traditional Bruschetta
Gorgonzola with Baby Arugula and Golden Raisins
Double Mushroom and Onion
Chocolate Nut
On Crostini's

First Course

Salad ~ Select One

Bucks County House Salad
Crisp assorted Field Greens enhanced with Candied Pecans, Dried Cranberries and completed with Crumbled Goat Cheese topped with house made Raspberry Vinaigrette

Traditional Caesar Salad
Fresh picked Hearts of Romaine, with Herbed Croutons with Freshly Grated Parmesan Cheese and a Traditional Caesar Dressing



Main Course

Please choose up to three entrees

*** If you choose a duet option there is only 1 entrée for everyone.
Count is to be provided 10 working days prior to event
Choice is to be indicated on guest's place card**

Petite Filet Mignon

Wrapped in Maple Smoked Bacon and perfectly presented with Thyme Reduction

Chicken Oscar

Tender and Juicy Chicken Breast sweetly combined with Succulent Fresh Crabmeat and Fresh Firm Steamed Asparagus and finished perfectly with Hollandaise Sauce

Seared Farm Raised Salmon Served with Mustard Chive Sauce

* (DUET) Petite Filet Mignon with a Merlot Reduction paired with Fresh Halibut Filet, Lemon Grass Buerre Blanc

* (DUET) Petite Filet Au Poivre Sauce Paired with Crab Cake

Vegetarian Option Available



PACKAGE INCLUDES:

A Wedding is the most romantic day in a couple's life.
Our Professional Wedding Consultant will assist you in every step
of the planning for your special day.

Centerpieces

A Custom appointed Floral Centerpieces provided by Flowers by Yvonne

Wedding Cake

A Custom appointed Wedding Cake provided by Lochel's Bakery in your choice of
Flavor and Design

Tables

Decorative Swirl Tables with Ivory or Navy Napkins

White Glove Service

Champagne Toast

Freshly Brewed Starbucks Coffee and Assorted Teas

Five Hour Open Bar of our Appreciated Brands

Complimentary Bartenders – 1 per 80 guests

Overnight Accommodations

Complimentary Overnight Guest Room provided for the Bride and Groom on our
Club Level with Breakfast for Two

Discounted Overnight Guest Room Rate for your Guests