Silver Bridal Package
The Yorktowne Hotel, built in 1925, is located in the heart of downtown York's historic neighborhood. This prominent landmark serves as York's Community Hotel and reflects the history of the roaring twenties. Twenty foot high ceilings, ornate chandeliers, and wood paneling welcome you as you enter the lobby of The Yorktowne Hotel.

As a one stop wedding destination featuring 121 luxury guest rooms and a remarkable staff, we are excited to make your special day one that will go down in history. For your convenience, our on-site restaurant, full service spa, and exceptional staff are available for your wedding day, rehearsal dinner, post reception celebration, and post wedding brunch.

Gather Together at The Yorktowne Hotel and Make Our History Your Present

The Yorktowne Hotel Silver Bridal Package

$85.00 per guest

Five Hour Reception, Inclusive of Ballroom Rental Fee

Fresh Vegetable Crudité Display with Dipping Sauce
Imported & Domestic Cheese Display with Assorted Crackers

Champagne Toast for all Guests During Dinner

Four Hours of Unlimited Bar Service
(House Brand Cocktails, House Wines, Bottled Beer and Soft Drinks)

Choice of Two Dinner Entrées plus a Vegetarian Option or Deluxe Buffet Option

Beautiful Custom Designed Wedding Cake

Choice of Select Floor Length Round Linens with a Variety of Coordinating Napkins

Deluxe Candle Centerpieces: Table Mirror, Hurricane, White Taper and Votives

Spring-Loaded Hardwood Dance floor

Coffee Station for the Final Hour

Pre-Wedding Planning Sessions with Our Wedding Specialists

Discounted Overnight Accommodations for Your Guests

Special Discounts for Friday or Sunday Receptions

Complimentary Whirlpool Room for the Bride and Groom on their Wedding Night

Prices do not include 20% Service Charge & 6% PA Sales Tax
The Yorktowne Hotel Silver Bridal Package

Salads
(Select one)

Yorktowne House
Mixed Greens, Crumbled Roquefort,
Candied Walnuts, Red Grapes,
Cabernet Vinaigrette

Classic Caesar
Crisp Hearts Of Romaine,
Garlic Croutons and Asiago Cheese,
Tossed in Traditional Caesar Dressing

Mandarin Orange Spinach Salad
Pancetta and Dry Portuguese Sherry Vinaigrette

Entrées
Includes Chef’s Choice of the Freshest Seasonal Vegetables and Starch
Please Select Two Entrées, Plus One Vegetarian Option if Necessary
(Duet Plate Available with Two Entrées for an Additional $5.00 per Person)

Chicken Marsala
Sautéed Breast with a Wild Mushroom Marsala Demi Glace

Macadamia Crusted Chicken Breast
Citrus Relish and White Zinfandel Sauce

Marinated Flank Steak
Bordelaise Sauce

Grilled Double Cut Pork Chops
Pommeray Honey Mustard

Pan Seared Salmon Filet
Champagne Crème, Tomato Basil Relish

Baked Alaskan Halibut
Crab and Lobster Ragout

Grilled Filet Mignon
Truffled Red Wine Demi Glace

Chicken Diablo
Boursin Cheese, Baby Spinach,
Sun dried Tomatoes, Roasted Red Pepper Sauce

Grilled New York Strip Steak
Sautéed Mushrooms and Sauce Bordelaise

Seared Sea Scallops
Lemon Herb Beurre Blanc

Grilled Filet Mignon
Spice Rubbed Chilean Sea Bass
Mango Salsa
and Lemon Mint Vinaigrette

Vegetarian Options
(Select One)

Grilled Vegetable Napoleon
Grilled Zucchini, Squash and Portobello
Mushrooms, Layered with Roasted Red Peppers,
Tomatoes and Fresh Mozzarella with Marinara Sauce

Tri-Color Cheese Tortellini
Tossed in Garlic Cream Sauce with Fresh Steamed Vegetables and Grated Asiago Parmesan

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Silver Wedding Buffet

Choice of Three Salads:
- Tossed Garden Salad with Assorted Dressings
- Traditional Caesar Salad
- Mandarin Orange Spinach Salad
- Marinated Vegetable Salad
- Fresh Fruit Platter
- Mediterranean Artichoke Salad
- Cucumber Salad with Yogurt Dressing
- Marinated Button Mushroom Salad
- Fresh Vegetable Pasta Salad

Choice of Two Entrées:
- Grilled Breast of Chicken with Roasted Red Pepper Cream Sauce
- Grilled Breast of Chicken with Peach and Pear Chutney
- Roasted Chicken Breast with a Wild Mushroom with Sun Dried Tomato Demi Glaze
- Pan Seared Salmon with Tomato Artichoke Ragout
- Baked Alaskan Halibut
- Grilled Atlantic Salmon with Lemon Beurre Blanc
- Marinated Flank Steak with Sauce Bordelaise
- Roast Sirloin of Beef with Cabernet Jus

Choice of Two Sides:
- Rice Pilaf
- Wild Rice with Toasted Pine Nuts
- Scalloped Potatoes
- Roasted Red Potatoes
- Roasted Garlic Mashed Potatoes
- Horseradish Mashed Potatoes
- Carrots and Broccolini
- Green Beans Almondine
- Seasonal Vegetable Medley

Fresh Baked Rolls with Butter
Freshly Brewed Coffee, Decaf and Assorted Teas

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We suggest the following accompaniments to enhance your Yorktowne experience

### Soups
- Yorktowne Tomato Bisque: $4.00
- Wild Mushroom Bisque: $4.00
- Cream of Crab & Asparagus: $4.00
- Italian Wedding: $4.00
- Southwest Chicken Corn Chowder: $4.00

### Hot Hors d'Oeuvres
(Per 50 Pieces)
- Asparagus Roll Up Wrapped in Phyllo: $75.
- Chicken Cordon Bleu Bite w/ Dijon Mustard: $75.
- Mac and Cheese Popper: $75.
- Roasted Tomato, Eggplant, and Feta Crisp: $75.
- Oahu Chicken & Pineapple Pinwheel w/ Pina Colada Sauce: $75.
- Pistachio Chicken Pinwheel w/ Pesto Aioli: $75.
- Grilled Cheese w/ Apple and Brie: $80.
- Roasted Root Vegetable Kabob: $80.
- Thai Chicken on a Sugarcane: $85.
- Tomato Stewed Meatballs: $85.
- Smoked Chicken Quesadillas: $85.
- Sesame Chicken w/ Honey Mustard Sauce: $85.
- Crab Topped Pretzel Bite: $95.
- Coconut Shrimp w/ Sweet Chili Sauce: $95.
- Mini Beef and Bean Burritos: $105.
- Petite Quiche Tartlets: $105.
- Egg Rolls w/ Sweet & Sour Sauce: $105.
- Pot Stickers: $115.
- Scallops Wrapped in Smoked Bacon: $115.
- Mini Brie En Croute: $115.
- Beef Teriyaki Kabobs: $115.
- Spanikopita: $130.
- Mini Beef Wellington: $130.
- Coconut Lobster Tail Skewer: $155.
- Crab Stuffed Mushrooms: $155.
- Maryland Style Crab Cakes w/ Lemon Caper Aioli: $155.

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**Chilled Hors d’Oeuvres & Canapés**
(Per 50 Pieces)

- Sun Dried Tomato Crostini w/ Basil & Mascarpone Cheese $80.
- Deluxe Finger Sandwiches $80.
- Parma Prosciutto & Asparagus $80.
- Roasted Red Pepper Hummus on Toasted Foccacia $85.
- Crabmeat & Avocado Tartlets $105.
- Tenderloin of Beef w/ Horseradish Sauce $105.
- Assorted Sushi Rolls $105.
- Sesame Crusted Skewer w/ Wasabi Soy Sauce $105.
- Kalamata Olive Tapenade Bruschetta $105.
- Artichoke Bruschetta $105.
- Smoked Salmon on Pumpernickel Points with Herbed Cream Cheese $125.
- Chilled Snow Crab Claws $160.

**Chilled Displays**

- Fresh Seasonal Sliced Fruit
- Elegant Display with Raspberry Yogurt Dipping Sauce $3.00 per Guest

**Jumbo Shrimp**
Served on Crushed Ice Garnished with Fresh Lemon, Parsley, and Cocktail Sauce $160.00 per Fifty Pieces

**Blue Point Oyster on the Half Shell**
Served on Crushed Ice Garnished with Fresh Lemon, Parsley, and Cocktail Sauce Market Price

Prices do not include 20% Service Charge & 6% PA Sales Tax
Post Reception
(Per 50 Pieces)

We suggest the following accompaniments to enhance your Yorktowne experience:

- **Mini Cheeseburger Slider Tray** $80
- **Large Tray of French Fries** $35
- **Chicken Tenders with Assorted Dipping Sauces** $100
- **Buffalo Wings Served with Ranch, Blue Cheese & Celery** $80
- **Soft Pretzel Tray** $40
- **Mozzarella Sticks with Marinara Sauce** $70
- **Jalapeno Poppers with Marinara Sauce** $70
- **Chef’s Spicy Nut Mix (per pound)** $20
- **Chips & Salsa (1lb Chips & Bowl of Salsa)** $15
- **Chips & Dip (1lb Chips & Bowl of French Onion Dip)** $15

*The above selections can be pre-ordered for delivery in the OffCenter Grill or added to the last hour of your reception*

**OffCenter Grill Hours of Operation**

- **Restaurant**
  - Sunday – Monday: 6:30 am – 2:00 pm
  - Tuesday – Saturday: 6:30 am – 10:00 pm
- **Lounge**
  - Sunday – Monday: Open until 2:00 pm
  - Tuesday – Thursday: Open until 11:00 pm
  - Friday – Saturday: Open until 12:00 am

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Additional Amenities Available

Ceremony in Mirror Room
$500.00

Lobby Grand Piano Tuning Fee
$100.00

Custom Ice Sculpture
Starting at $350.00

Charger Plates
$1.00 per person

Coat Check Attendant
$150.00 for 6 Hour Minimum
($25 per each additional hour)
General Information

Beverages

We offer a complete selection of beverages to complement your event. Please note that alcoholic beverage sales and service are regulated by the Pennsylvania State Liquor Control Board. The hotel, as a licensee, is responsible for the administration of these regulations. It is a policy that no liquor or wine may be brought in from an outside source. Hotel Policy does not permit on banquet bars the serving of shots of liquor or drinks made with more than three types of alcohol. Bartender service fees and charges are outlined in our banquet services menu.

Payment Policy

The initial non-refundable deposit of $1,000 is due by check along with the signed contract. Deposit is due by the date specified on the contract. The payment plan will be created by the hotel representative based on the minimum number of guests specified in the contract. The final payment is due one month (30 days) prior to the wedding. The amount will be based on the agreed upon guest count and will include any changes made to the package.

Methods of Payment

Credit Card – If the client’s elects to pay by credit card, it is the client’s responsibility to give expressed authorization to the hotel for the credit card to be charged on each due date. The client’s credit card will not be automatically charged on the installment date.

Check Payments – If the client elects to pay by check, please note the wedding name and date on the memo line of the check. Receipt for payment will be emailed to the client as it is processed.

The hotel does not send invoices for installment payments. It is the responsibility of the client to make these payments on or before the due date.

Guarantee – Final count for the wedding is due no later than 12:00 pm the Tuesday prior to the function. This guest count is the guarantee and can not be decreased. Should the actual number of guests exceed the guaranteed number, the client will bear the responsibility of paying for these additional guests.

All weddings must be paid in full prior to the function.

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