

Barn House Village Grande' Wedding Package

Wedding Reception Package Includes:

5 Hour Wedding Reception

Five hours of open bar ~ Premium Package

Cocktail hour in Carriage Room

One hour hors d'oeuvres

Asti Spumante champagne toast

Five-course dinner

*Wedding cake served with hand-dipped
vanilla ice cream*

Deluxe after-dinner flavored coffee station

Chef's Dessert Table

Table linens w/overlays & colored napkins

Boxed Chocolate Favors

White Glove Service

Chair décor

- *Mahogany Wood Chivari Chairs*
- *Chair Covers w/Sashes*

Overnight Stay in Honeymoon suite w/jacuzzi

Private Suite for Bridal Party Cocktail Service

Table numbers

Votive Candles - centerpiece

Sweetheart Table for Bride and Groom

China, Glassware, Flatware

Motel Rooms on Location

- *Reduced rate for your guests*
- *10 non smoking rooms available*
- *2 queen beds*

*Additional accommodations also available at
Holiday Inn Express with shuttle service.*

Open Unlimited Bar Selections

Five Hours Open Unlimited Bar

Premium Bar Includes:

<i>Mixed Drinks</i>	<i>Premium Brands</i>
<i>Draft Beer</i>	<i>Yuengling Lager, Miller Lite</i>
<i>Bottled Beer</i>	<i>Amstel Light, Corona, Heineken, Blue Moon Belgium White, Coors Light, Samuel Adams Boston Lager, Guinness, IPA Selection</i>
<i>Wine</i>	<i>Chablis, Chardonnay, Pinot Grigio, Blush, White Zinfandel, Burgundy, Lambrusco, Merlot, Cabernet</i>
<i>Cold Beverages</i>	<i>Variety of Sodas, Juices & Mixers</i>

Liquors Include:

*Grey Goose, Ketel One, Absolut, Absolut Citron, Smirnoff Vanilla, Smirnoff Raspberry,
Tanqueray, Bombay Sapphire, Beefeater,
Canadian Club, Crown Royal, Jack Daniels, Jameson, Makers Mark, Seagrams 7,
Seagrams VO, Windsor Canadian, Jim Beam, Old Granddad, Cutty Sark,
Bacardi Light, Captain Morgan, Malibu,
Christian Brothers, Southern Comfort, Dewars, Courvosier, Hennessy,
Disaronno Amaretto, Baileys, B&B, Chambord, Drambuie, Godiva Chocolate, Kahlua*

**No shots available on open bar*

Hors D'oeuvres Selections

Stationary Cold Hors D'oeuvres Cruité Display plus Select Two

- *Fresh Fruit w/wo Chocolate Fondue*
- *Bruschetta w/crostini*
- *Shrimp Cocktail (portioned per person)*
- *Caprese Skewers w/Balsamic Drizzle*
- *Smoked Salmon Canape' Tray*
- *Charcuterie Board & Artisan Sliced Bread*
- *Tortilla Chips w/Salsa, Guacamole & Queso*
- *Cucumber Bites*

Butlered Hot Hors D'oeuvres ~ Select Six

- *Vegetable Spring Rolls*
- *Breaded Shrimp*
- *Coconut Shrimp*
- *Mini Chicken Cordon Bleu*
- *Spanakopita*
- *Asst Mini Quiche*
- *Seared Scallion Potato Pancakes*
- *Stuffed Mushrooms w/Sausage*
- *Stuffed Mushrooms w/Crabmeat*
- *Shrimp Wrapped in Bacon*
- *Mini Crab Cakes*
- *Scallops Wrapped in Bacon*
- *Vegetable Skewers*
- *Tempura Battered Vegetables*
- *Avocado Bites*
- *Chicken Satay*
- *Mini Beef Wellington*
- *Bacon Wrapped Mini Pierogies*

Minimum Guarantee 100 guests

Room Rental, 6% sales tax and 20% service charge not included in pricing

Dinner Courses:

Appetizer Course ~ Select One

- Fresh Fruit Cup garnished w/coconut rim
- Lump Crab Cocktail
- Shrimp Cocktail
- New England Clam Chowder
- Manhattan Clam Chowder
- Lobster Bisque
- French Onion Soup
- Homemade Cup of Soup

Salad Course ~ Select One

Bakery Bread Included

- Caesar Salad Wedge
w/Caesar Dressing
- Spinach Salad
w/ Warm Bacon Dressing
- Barn House Garden Salad
w/Balsamic Vinaigrette
- Romaine Walnut Salad
w/Pomegranate Vinaigrette

Intermezzo Course

- Seasonal Sorbet

Entrée Selections

Plated Dinner Entrées ~ Select Three

- Pan Seared Ribeye w/Port Wine Reduction
- Grilled New York Strip Steak
- Authentic Beef Wellington w/Demi-Glaze Reduction
- Surf & Turf +\$10 pp
 - Petite Filet Mignon w/Lobster Tail or Jumbo Sauteed Shrimp
- Filet Mignon Oscar +\$5 pp
 - Lump Crab, Asparagus, Tarragon Béarnaise
- Braised Beef Short Ribs
- Chicken Kiev
 - Stuffed w/Whipped Garlic Parsley Butter
- Chicken Cordon Bleu
 - Stuffed with Ham & Swiss
- Grilled Pork Chop Ribeye
w/Bourbon Mushroom Sauce
- Seared Herb Garlic Crusted Lamb Chop
- Seared Filet of Halibut w/Tomato Vinaigrette
- Salmon Filet w/Lemon Beurre Blanc Sauce
- Seared Sea Scallops w/Bacon Jam
- Seared Crab Cake w/Remoulade Sauce

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Accompaniments ~ Select Two

- *Roasted Fingerling Potatoes*
- *Stuffed Double Baked Potato*
- *Baked Potato Duchess*
- *Cheddar Mashed Potatoes*
- *Garlic Mashed Potatoes*
- *Rice Pilaf*
- *Quinoa Pilaf*
- *Parmesan Risotto*
- *Fresh Green Beans*
- *Roasted Asparagus*
- *Roasted Honey Thyme Carrots*
- *Vegetable Garden Medley*
- *Roasted Butternut Squash*
- *Sautéed Broccolini*
- *Roasted Zucchini, Squash & Tomatoes*

Dessert

Wedding Cake w/filling

Enjoy your wedding cake served with hand-dipped vanilla ice cream.

Flavor of cake: Vanilla, Marble or Chocolate

Flavored Coffee Station

Dessert Table

Chef's dessert table to include:

Mini Cannolis, Mini Crème Puffs, Mini Éclairs, Cheesecake, Brownies, Homemade Cookies

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