

# Classic Reception

\$70

- Full access to the facility the day of the event
  - Six-hour reception
  - Personal Coordinator For Your Event
  - Access to the grounds for photographs
  - Security for duration of the event
  - Two meat buffet dinner
  - Open four-hour bar
  - Cake cutting & serving
  - Coffee service
  - Tables & chairs with customized floor plan
  - Standard linen set up..black underlays with white tablecloth & white cloth napkins
  - Bridal Lounge with bottled water
  - Grooms Room with bottled water
  - Set up, tear down & clean up
  - Taxes & service included
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# Classic Reception Menu

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## Two Entree Buffet Selections

### Main Dish Choices

- Sliced Roast Beef
- Beef Tips
- Roast Pork
- Baked Ham
- Polish Sausage & Sauerkraut
- Lemon Herb Chicken
- Chicken Marsala
- Chicken Pomodoro
- Fried Chicken
- North Atlantic Salmon
- Cheese Manicotti
- Lasagna
- Mostaccioli

### Starch Choice

- Garlic Mashed Potatoes
- Parsley New Potatoes
- Roasted Herb Potatoes
- Rice Pilaf
- Fettuccine Alfredo

### Vegetable Choice

- Fresh Green Beans
- Summer Squash Blend
- Broccoli and Cauliflower

# Beverage Service

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## Four Hour Bar Package

### Liquors

- Smirnoff Vodka
- Bacardi Rum
- Captain Morgan Spiced Rum
- Rum Haven Coconut Rum
- Tequila
- Triple Sec
- Amaretto
- Jim Beam Bourbon
- Seagram's 7 Whiskey
- Grant's Scotch
- Kamora Coffee Liqueur
- Peach Schnapps
- Gordon's Gin
- Saint Brendan's Irish Cream
- Long Island Iced Tea

### House Wines

- Chardonnay
- Moscato
- Red Blend
- Tabor Hill Sweet Red

### Bottled Beer

- Bud Light
- Coors Light
- Yuengling Lager
- Stella Artois
- Truly Wild Berry Seltzer
- Non-alcoholic (upon request)

**\*\*Additional appetizer, side, vegetable or salad choice available upon request with an additional per person charge.**

**\*\*Kids under 10 who receive a children's meal; \$15**

**\*\*Under 21: \$55**

**\*\*Classic Reception with Iced Tea & Lemonade Bar; \$55**

**\*\*Classic Reception with Beer & Wine Bar; \$65**

