

THE FARMHOUSE AT PEOPLE'S LIGHT

2021 WEDDING PACKAGES

**39 Conestoga Road
Malvern, Pa 19355**

20% service charge and 6% sales tax will be applied to all packages
Prices subject to change without notice
\$100 additional charge for each bartender

Contact The Farmhouse Sales Team

Dawn Koller, Farmhouse Events Manager
Richard Portney, Director of Farmhouse Operations
610.647.1900 x156
thefarmhouse@peopleslight.org

THE FARMHOUSE

WEDDING EXPERIENCE

YOUR WEDDING EXPERIENCE INCLUDES:

Wedding Consultant

For on-site ceremony and reception coordination

Your on-site Wedding Consultant will provide continuous wedding planning assistance and support throughout the entire experience. Leading up to your wedding day, they will coordinate all reception and on-site ceremony details and provide vendor guidance as well as arrange accessory deliveries and setup. Most importantly, they will be there the entire day of your wedding to ensure that your vision is executed to perfection.

Complimentary Food Tasting of First and Second Course

For up to 6 people

Plated Dinner Reception Package

5-hour reception
4 1/2 hour open bar with a champagne toast
Passed hors d'oeuvre selections and stationary displays
Plated dinner entrées, wedding cake, and coffee and tea service
Special vendor and children's menu pricing

Ceremony Services

Available inside or outside in gardens

150 maximum ceremony size
\$6 per person fee, \$750 minimum charge
Saturday nights require a minimum of 75 adult guests

Plenty of Free On-site Parking

Complimentary...

Chiavari chairs, hurricane vase centerpieces, floor length ivory linen, white napkins, and free ticket voucher to attend a performance at People's Light

THE FARMHOUSE BRUNCH WEDDING

95 pp

**Butler Passed Champagne, Mimosas, and
Bloody Marys**

Cocktail Hour

Butler Passed Hors d'oeuvres
Chicken and waffles skewers, maple syrup
Assorted mini quiches

Brunch Buffet

Champagne toast / chilled juices
Sliced fruits and berries
Pastries
Smoked Scottish salmon
Caesar salad
Steel cut Irish oats with golden raisins, apples,
and walnuts
French toast bar
Eggs Benedict
Bacon and pork sausage
Roasted red potatoes
Roasted chicken with mushroom sherry
Wedding cake, fruit tarts, lemon squares, cookies

THE FARMHOUSE INTIMATE WEDDING

(25-50 guests) 115pp (4-hour reception)

Ceremony

Inside our pavilion or outside in garden

Reception

Open bar with champagne toast
Stationary hors d'oeuvres
Fruits, assorted cheese, and vegetable crudité

Plated Dinner

First Course, select one
Mixed green salad
Caesar salad

Duo Plated Dinner Entrée, select two
Chicken marsala
Braised short ribs
Penne primavera
Wild mushroom risotto

*Entrée selections served with seasonal
vegetables and starch*

Dessert
Wedding cake, mini desserts, coffee and tea

STEINBRIGHT WEDDING

105pp

Hors d'oeuvres Selections

Select one stationary and three passed hors d'oeuvres

1st Course

Select one for all guests

Wild mushroom bisque

Classic Caesar salad

Tossed green salad with balsamic vinaigrette

2nd Course Duet Plate

Select two options for all guests

Chicken marsala

Braised short rib of beef

Orange roughy in a citrus beurre blanc

Penne primavera in a lemon-basil sauce

Wild mushroom risotto

Entrée selections served with seasonal vegetables and starch

Vegetarian plates available

3rd Course

Custom wedding cake

4 1/2 hour open bar

Smirnoff Vodka, Beefeater Gin, Bacardi Rum,

Captain Morgan Spiced Rum, Dewar's Scotch,

Johnny Walker Red, Canadian Club Whiskey,

Jack Daniel's Whiskey, Jose Cuervo Tequila

Di Amore Amaretto, Grand Marnier House

Wines, Yuengling Lager, Miller Lite, and Sam

Adams Seasonal

CONESTOGA WEDDING

125pp

Hors d'oeuvres Selections

Select five varieties of passed hors d'oeuvres and two stationary

1st Course

Select one for all guests

Crab and fennel soup
Portobello mushroom ravioli with a gorgonzola cream
Tomato, basil leaves, and fresh mozzarella drizzled balsamic
Field green salad with strawberries or apples and goat cheese

2nd Course Duet Plate

Select two options for all guests

Char grilled NY strip
Seared chicken breast stuffed with wild mushrooms
Salmon in a tomato saffron beurre blanc
Stuffed pork tenderloin wrapped in prosciutto

Entrée selections served with seasonal vegetables and starch
Vegetarian plates available

3rd Course

Custom wedding cake

4 1/2 hour open bar
Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's Scotch, Johnny Walker Red, Canadian Club Whiskey, Jack Daniel's Whiskey, Jose Cuervo Tequila Di Amore Amaretto, Grand Marnier House Wines, Yuengling Lager, Miller Lite, and Sam Adams Seasonal

HAAS STAGE WEDDING

145pp

Hors d'oeuvres Selections

Select five varieties of passed hors d'oeuvres and two stationary

1st Course

Select one for all guests

Crab cake
Wild mushroom ravioli with asiago gorgonzola cream
Field greens with burgundy poached pear, caramelized shallot, and balsamic vinaigrette

2nd Course Duet Plate

Select two options for all guests

Filet mignon with béarnaise
Shrimp wellington
Pistachio-panko crusted red snapper
Cornish game hen
Acorn squash stuffed with Israeli couscous and grilled vegetables

Entrée selections served with seasonal vegetables and starch

Vegetarian plates available

3rd Course

Custom wedding cake

4 1/2 hour open bar
Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's Scotch, Johnny Walker Red, Canadian Club Whiskey, Jack Daniel's Whiskey, Jose Cuervo Tequila Di Amore Amaretto, Grand Marnier House Wines, Yuengling Lager, Miller Lite, and Sam Adams Seasonal

HORS D'OEUVRES

Displays

Display of fruits and cheese
Vegetable crudité
Chef's hearth-baked breads display

Philadelphia China Town **\$14**

Based on 5 pieces per person

Steamed shrimp shumai, chicken and lemongrass dumplings, edamame dumplings, lo-mein noodles sautéed with tofu, broccoli, and dipping chili sauce

Wedding Package Hors d'oeuvres Selections

Hot Passed Hors d'oeuvres

Cheesesteak spring roll with marinara sauce
Beef franks in puff pastry with mustard sauce
Short rib and manchego cheese empanadas with chimichurri sauce
Flat iron steak and gorgonzola wrapped in bacon
Chicken and pineapple skewers with teriyaki glaze
French onion soup boule
Fig and caramelized onion tarts
Spanakopita
Raspberry and brie in a phyllo roll
Italian sausage stuffed mushrooms
Chorizo and black bean spring rolls
Honey sriracha chicken meatballs with curried yogurt

Cold Passed Hors d'oeuvres

Melon and goat cheese wrapped in prosciutto
Cured salmon on blinis with crème fraiche
Prosciutto wrapped asparagus
Chicken salad on an apple crisp
Tomato bruschetta crostini

ENHANCED HORS D'OEUVRES

8PP

Warm Hors d'oeuvres

Prosciutto wrapped shrimp with mozzarella
Skewered seared scallop curry
Mini crab cakes remoulade sauce
Seared tuna Asian cucumber slaw
Lamb chops with a fresh mint demi-glace

Cold Hors d'oeuvres

Poached jumbo shrimp
Crab salad wonton cups
Seafood bruschetta crostini
Beef carpaccio crostini

Dessert Enhancements

per person, unless otherwise stated

Chocolate-dipped strawberries \$38 (*per dozen*)
Viennese Table \$12 (*mini fruit tarts, miniature pastries, petit fours and fruit*)
The Farmhouse chocolate mousse cups \$8
Ice cream sundae bar \$7
Tuck-ins s'mores station \$8 (*plain, cookies and cream*)
Gourmet coffee station \$10
Frost 321 \$14 (*the smoothest, most delectable ice creams and frozen cocktails, frozen live using liquid nitrogen at -321 °F*).

DEPARTURE STATIONS

Priced per person

The Farmhouse's French Fry Island 8

Steak, curly, and sweet potato fries w/sides of chili, cheese sauce, crumbled bacon, chopped scallions, jalapenos, parmesan cheese, ketchup, mayo, old bay, sea salt and peppermill, and malt vinegar

A Taste of Philly 6

Philadelphia soft pretzels, assorted Tastykake, peanut chews, and bottles of Hanks root beer

A Taste of New Jersey 6

Original Taylor pork roll sandwiches with or without cheese on a kaiser roll and bottled water

The Sweetest Goodbye 8

Assorted chocolates and candies displayed in glass jars

Midnight Revival 5

Fresh brewed coffee and freshly baked Farmhouse cookies

PREFERRED VENDORS

Florists

Blue Moon

610-873-7900 | bluemoonflorist.com

Cottage Flowers

610-640-4016 | cottageflowersdesign.com

Grapewood Florals

610-933-5328 | grapewoodflorals.com

Three Peas in a Pod

610-948-7190 | threepeasflowers.com

DJs and Musicians

Platinum DJ

610-409-8757 | platinumdj.com

East Coast DJs

800-229-1960 | info@eastcoasteventgroup.com

DJ Tom Dalton

610-220-7264 | tomdaltondj.com

Silversound DJs

610-640-0838 | silversound.com

Signature DJs

610-825-6161 | signaturedjs.com

Cutting Edge Entertainment

215-938-7950 | cuttingedgedjs.com

EBE Bands

888-323-2263 | ebetalent.com

The Janis Nowlan Band

610-296-2626 | janisnowlan.com

FM Band-Pat Parise

215-370-9687 | fmbandmusic.com

Candlelight String Quartet

215-280-8378 | facebook.com/candlelightquartet

Beautiful Harp Music

610-468-9598 | beautifulharpmusic.com

BVTLive! Bands and entertainment

(610) 358-9010 | Kurt@bvtlive.com

Photographers

Philip Gabriel Photography

610-355-7609 | philipgabriel.com

Lindsay Docherty Photography

215-703-7717 | lindsaydocherty.com

PREFERRED VENDORS

(Cont.)

Photographers (cont.)

Campli Photography

610.889.0189 | campliphoto.com

Ashley Gerrity Photography

717-496-7043 | ashleygerrityphotography.com

Videographers

Video One Productions - Tim Sudall

610-789-8433 | allurefilms.com

Valley Creek Productions - Justin Chan

215-525-9904 | valleycreekproductions.com

Hair/Makeup

Studio H Color and Design Group

610-647-2187

Bella

610-235-9108

Hotels

Sheraton Great Valley

610-280-2091

Courtyard by Marriott

610-993-2600

The Desmond Hotel, A DoubleTree by Hilton

610-249-2112

Hampton Inn Great Valley

610-699-1300

Gulph Creek Hotels - Fairfield by Marriott

and Residence Inn Great Valley/Malvern

610-993-2600

Officiants

Reverend Brandon J. Soda

215-260-0061 | sodallc@gmail.com

Kathleen Gibbons Schuck, RCWP

215-872-1096 | kschuck55@gmail.com

Dress Shops

Page Six... it's haute

610-222-8182 | pagesixitshaute.com

Bakeries

Bredenbeck's - Jake Boyd

215-247-7374 | Bredenbecks.com

PREFERRED VENDORS

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Bakeries

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The Master's Baker

610-436-9888 | themastersbaker.com

The Bakers of Buffington

610-873-8033 | bakersofbuffington.net

Park Avenue Pastries

215-997-8466 | www.parkavepastries.com

Sweet Jazmines Bakery

(610) 644-1868 | sweetjazmines.com