Classic Reception $70

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* Full access to the facility the day of the event
* Six-hour reception
* Personal coordination of 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 Suite with bottled water
* Grooms Room with bottled water
* Set up, tear down & clean up
* Taxes & service included

Classic Reception Menu

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 Pomodora
* 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

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

\*\*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

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)