



*The
Copperfield Inn
at lakeside*

Your Wedding...
Your Way!

The Copperfield Inn at lakeside

Is a full service catering facility specializing in the finest quality of food, service and attention to detail. This beautifully appointed facility and our experienced event planners, servers and culinary team will make your special event one to remember.

Your Wedding Coordinator

Our Event Director, Sharon Markley will work with you to ensure your wedding is everything you have envisioned. She is committed to you, not just the day of your event, but in all stages of planning. Sharon will meet with you regularly prior to the day of your reception to answer questions and to help with the many details. Her job is take the worry out of planning your wedding day, so you can plan your future.

Our Executive Chef

Steve McDevitt grew up in the restaurant business and comes to the Copperfield Inn at lakeside with over 20 years of experience as head chef. All food is made in house with the freshest ingredients. He will work with you and the Event Planner to accommodate your guest, including those with a restricted diet. Our goal is to serve your family and friends as if they were our own. We use only the finest ingredients and serve them with elegance.

A Historic Site

This historic site was built in 1798 as a carriage stop for weary travelers. During the 1960's, The Lakeside Inn became an establishment in the Limerick area. It seems everyone far and near that we meet has a favorite memory; be it a wedding, a prom or Sunday Brunch and we love hearing their stories of all their past experiences.

The Current owners; Vince and Cynthia Giancaterino, Frank and Sherrí Sautner have been in the food and beverage business since 2001, growing from a local cafe in Philadelphia, to a popular restaurant in the Collegeville area, to this beautiful, lakeside site.

Allow us, with our Executive Chef, to create your next memory, where our unique atmosphere and quality are unsurpassed. We understand that your event is one of a kind and your vision will become a reality for you and your guests.

ALL WEDDING PACKAGES INCLUDE...

Customized Menu Planning

Individual Floor Plans
Floor Length Table Linens,
Overlay and Dinner Napkins

A Private, well appointed
Bridal Suite

Personal Event Planner

A Separate Area for your
Cocktail Hour

Votive Candles for each
Table

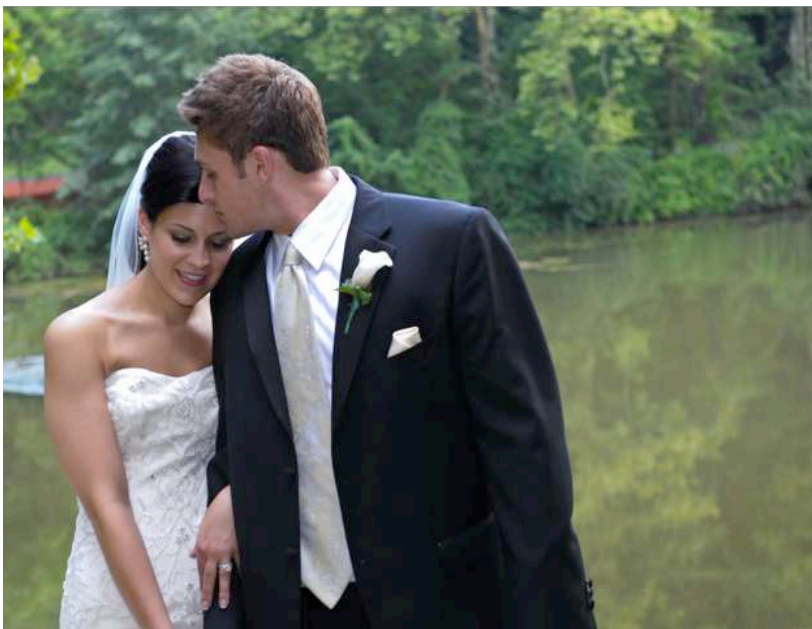
Champagne Toast

Coffee Service



Private use of the
of the Covered Veranda
overlooking our
Beautiful Lake

(Optional On-Site
Ceremony Fee Only \$500 -
\$1000)





Complete Packages

-  The Silver Lining
-  The Golden Pond
-  The Copperfield



The Silver Lining

- Chef's Special Selection of Cheeses, Fruit, Grain Bread, Carr's Crackers and Flatbreads
- Buffet Style Dinner
 - Appetizer or Salad
 - ~ Choice of 3 Entrées
 - ~ Any Two Accompaniments
- Dessert Selection

*\$55. per person



The Golden Pond

- Premium Open Bar
- Chef's Special Selection of Cheeses, Fruit, Grain Bread, Carr's Crackers and Flatbreads
- 5 Hors d'oeuvres
- 3 Course Sit Down Dinner
 - Appetizer or Salad
 - Entrée
 - ~ Dessert Selection
- Wedding Cake

*\$85. per person



The Copperfield

- Deluxe Open Bar
- Linen Upgrade
- One Action Station
- Chef's Special Selection of Cheeses, Fruit, Grain Bread, Carr's Crackers and Flatbreads
- Pasta Station
- 7 Hors d'oeuvres
- 4 Course Sit Down Dinner
 - Appetizer
 - Salad
 - Entrée includes Duet Option
 - ~ Sweet Ending Upgrade
- Wedding Cake

*\$125. per person

Hors d'oeuvres

- Cranberry and Walnut Brie in Filo
- Fontina and Prosciutto in Filo
- Raspberry and Almond Brie in Filo
- Wild Mushroom Beggar's Purse
- Spanikopita
- Asparagus with Bleu and Asiago Cheese
- Artichoke and Goat Cheese with Parmesan Breading
- Chicken Cordon Bleu
- Chicken Fontina -Breaded with Fontina Cheese and Sun Dried Tomato Stuffing
- Pecan Chicken
- Sesame Chicken
- Asparagus and Gruyere Quiche
- Goat Cheese and Roasted Pepper Quiche
- Black Bean and Pepper Jack Quiche
- Quiche Lorraine
- Cheese Steak Tarts
- Mascarpone, Bleu Cheese and Caramelized Onions
- Southwest Chicken Spring Rolls
- Beef or Chicken Sate
- Franks in a Blanket
- Beef or Chicken Wellington
- Smoked Gouda and Chorizo in Puff Pastry
- Scallops wrapped with Bacon

Hors d'oeuvres (continued)

- Coconut Shrimp
- Miniature Crab Cakes
- Clams Casino
- Mini Beef Cheese Steaks
- Stuffed Mushrooms with choice of Spinach, Herb Bread Crumbs, Sausage or Crab Meat
- Cocktail Meatballs with choice of Marinara or Peppercorn Sauce

Cold Hors d'oeuvres

- Antipasto Kabob with Artichoke Heart, Sun Dried Tomato, Fresh Mozzarella and Kalamata Olive
- Bruschetta with Fresh Mozzarella
- Antipasto with Prosciutto, Sun Dried Tomato-Basil Cream Cheese and Kalamata Olive on Polenta Round
- Beef Tenderloin Cumin-Rubbed and Seared with Seasoned Cream Cheese and Red Pepper Diamond on Focaccia Round
- Beef Tenderloin, peppered with Horseradish Cream Cheese and Red Pimento on Mini Potato Pancake
- Curry Chicken Salad with Red Pimento Diamond in Spinach Tartlet
- Hummus with Kalamata Olive and Red Pepper Diamond in Mini Bouche
- Salmon Tarter with Cream Cheese and Caper on Pumpnickel Round
- Seared, peppered Ahí Tuna with Wasabi Cream Cheese, Red Pimento and Wasabi Caviar on Multi-Grain Baguette
- Shrimp Cocktail in Tomato Tortilla Wrap with Bay Shrimp on Tri-Color Tortilla Base
- Smoked Salmon Rosé with Cream Cheese, Dill and Caper on Pumpnickel Round
- Spicy Southwest Chicken Salad in Spinach Tortilla Wrap with Green Olive on Tri-Color Tortilla Base

Butlered Cocktail Hour Enhancements

- Chilled Jumbo Shrimp with Cocktail Dipping Sauce - \$4.00 per person
- New Zealand Lamb Chops with Mint Demi Glaze - \$5.00 per person
- Sushi Variety-Tuna, Salmon, California - \$7.00 per person

Stationed Cocktail Hour Enhancements

- Crostini Bar- Assorted Crostini and Flatbreads with Dips and Spreads of Black Olive Tapenade, White Bean and Basil Bruschetta, Traditional Hummus, Plum Tomato and Eggplant Bruschetta, Tapenade, Caramelized Onion Marmalade, Herbed Cheese Spread - \$5.00 per person
- Seafood Station- Little Neck Clams, Jumbo Shrimp, Oysters, Maryland Crab Fingers with Cocktail Sauce, Oyster Crackers, Mignonette Sauce, Horseradish and Tabasco - Market Price
- Smoked Salmon Station- Atlantic Smoked Salmon with Bermuda Onion, Capers, Cream Cheese and Pumpernickel Bread - \$8.50 per person
- Antipasto Station- Grilled Eggplant, Roasted Peppers, Marinated Mushroom and Artichoke Hearts, Olives, Fresh Mozzarella, Prosciutto, Genoa Salami, Parmigiano Reggiano, Sharp Provolone, Herb Infused Olive Oil and Focaccia - \$8.00 per person

Chef Attended, Action Stationed Cocktail Hour Enhancements

- Lump Crab Cakes- Sautéed to Order - Wasabi Beurre Blanc, Cocktail or Tartar Sauce- \$7.00 per person
- Pasta Station- \$5.00 per person (included with Copperfield Packages)
 - Select Two
 - Asiago and Sundried Tomato Ravioli with Garlic Herb Parmesan
 - Farfalle with Rock Shrimp Tomato Basil
 - Penne Primavera (creamless and light)
 - Fusilli with Roasted Red Pepper Marinara

Appetizers

- Four Cheese Agnolotti- Sun Dried Tomato Pan Sauce
- Penne Rigate with Roasted Peppers, Fresh Basil and Parmesan
- Butternut Squash Ravioli with Gorgonzola Cream and Honey Roasted Walnuts
- Shrimp Risotto with Chunky Tomato Saffron Sauce over Wilted Arugula
- Seasonal Fruit Mélange with Light Honey Drizzle
- Grilled Vegetable Wellington with Sweet Red and Yellow Bell Pepper Coulis
- Potato Leek Soup with Crispy Leeks
- Asparagus Soup with Lemon Crème Fraîche
- Wild Mushroom Soup with Boursin Crouton
- Chilled Melon Soup with Blueberry Purée

Varietal Soups also available upon request.

Appetizer Enhancements

- Jumbo Lump Crab Cake with Sweet Bell Pepper Remoulade - \$7.00 per person
- Wild Caught Jumbo Panama Shrimp Cocktail with Cocktail Sauce and Fresh Lemon - \$6.00 per person

Salads, served with Assorted Artisan Rolls

- Seasonal Mixed Greens- with grape tomatoes, Cucumbers, Home made Croutons and aged balsamic vinaigrette
- Baby Spinach-Chevre Cheese , Sun-Dried Cherries, Candied Walnuts, Sherry Vinaigrette
- Center Cut Salad- Iceberg Lettuce, Crumbled Bleu Cheese, Concasse Tomato, Apple Wood Smoked Bacon and Ranch Dressing
- Traditional Caesar Salad-Romaine, shaved Pecorino, Home Made Croutons Baby Arugula & Radicchio Grape tomatoes, Shaved Pecorino, Roasted Tomato Vinaigrette, Parmesan Flatbread
- Tomato Salad (seasonal)- with Buffalo mozzarella, Fresh Basil, Red Onion, Balsamic Glaze and Cracked Black Pepper Oil

The Silver Lining Buffet Entrées

- Roulade of Chicken Tuscan Style- Wild Mushrooms, Artichokes, Asparagus, Porcini Mushroom Sauce
- Breast of Chicken Marsala- with Wild Mushrooms & Florio Marsala Wine Demi
- Char Grilled Marinated Chicken Breast- Fresh Lime, Roasted Bermuda Onion, Black Bean and Mango Salsa
- Breast of Chicken Picatta- with Lemon Caper Butter
- Pecan Crusted Chicken Breast- with Fresh Herb Bourbon Cream
- Breast of Chicken Francaise- with Fresh Lemon Caper Butter
- Char Grilled Marinated London Broil- with Wild Mushroom Sauce
- Maple Sage Pork Tenderloin- Caramelized Onions, Roasted Granny Smith Apple Butter
- Portobello Mushroom- Roasted Peppers, Spinach, Mozzarella, Aged Balsamic Marinade
- Homemade Polenta Disc- topped with Eggplant, Tomatoes, Roasted Peppers and Fresh Mozzarella Cheese
- Vegetable Risotto- topped with Grilled Vegetables, drizzled with Roasted Tomato Oil

The Golden Pond Entrées

- Grilled Swordfish- Roasted Tomato and Saffron
- Garlic Salsa Roasted Norwegian Salmon - Lobster Scallion Beurre Blanc
- Jumbo Lump Crab Cake- with Sweet Red & Yellow Bell Pepper Couilis
- Filet Of Sole Filled With Crab- Lemon White Wine Sauce
- Brown Sugar Chipotle Salmon- with A Honey Berry Salsa
- Colossal Shrimp- (3) Stuffed With Lump Crabmeat, Lemon Beurre Blanc
- Grilled Filet Mignon- Shallot Cabernet Or Béarnaise Sauce
- Certified Angus Roast Prime Rib Of Beef- Au Jus With Horseradish Sauce Pre-Set On Tables
- Seared Filet Mignon- Over Portobello, Finished With Saga Bleu
- Seared Marinated Veal Medallions- Madagascar Style
- Roasted New Zealand Rack Of Lamb- (Maximum 100 ppl) Mint Demi Glace

**May be added to The Silver Lining Package for \$10. per person

The Copperfield Duet Entrées

- Petite Filet Mignon- Shallot Cabernet & Lump Crab Cake- Tartar Sauce And Fresh Lemon
- Veal Medallions- Wild Mushroom Demi & Grilled Diver Scallop- Lemon Butter
- Grilled Chicken Breast- Compound Butter & Sole Filled With Lump Crab- Lemon White Wine
- Seared Marinated Breast Of Chicken & Three Pesto Grilled Shrimp- Lemon Garlic Butter Sauce
- Petite Filet Mignon- Au Poivre & 5 Oz. Lobster Tail- Lemongrass Essence (\$10.00 Upcharge)

**May be added to The Golden Pond Package for \$10. per person

Any Two Accompaniments

- Baked Potato w/Sour Cream
- Smashed Yukon Gold or Red Bliss Potatoes
- Au Gratin Potatoes
- Roasted Fingerling
- Blended Wild Rice Pilaf
- Dutchess Potatoes
- Green Beans Almondine
- Fresh Asparagus
- Haricot Verts with Roasted Peppers
- Julienne Vegetable Medley (Zucchini, Yellow Squash and Carrots)
- Fresh Buttered Broccoli

Desserts

- Premium Ice Cream- or Sorbet with Gaufrette Cookie and Berry Garnish
- Fresh Seasonal Berries Chantilly Cream
- Seasonal Fresh Homemade Fruit Cobbler with Vanilla Sauce
- New York Style Cheesecake with Raspberry Sauce

Sweet Endings Dessert Enhancements

- Chocolate Delight- presented to each guest table-Hand Dipped Milk, Dark and White Chocolate Coated Strawberries, Distinct Truffles and Handmade Assorted Chocolates - \$9.00 per person
- Sumptuous Dessert Display Table- A Sophisticated Palette of Cakes, Classic Tarts and Tortes, Assorted Miniature Pastries, Chocolate Covered Strawberries and Truffles. - \$11.00 per person
- Splendid Sundae Bar- Appeal to the Inner Child in All of Your Guests...
A Selection of Premium Ice Creams and Assorted Toppings including Crushed Candies, Cookies, Chocolates and Sauces - \$8.00 per person

Please note:

- Wedding Packages are subject to 20% service fee and 6% state sales tax.
- Musicians, Entertainers and Photographers, etc will be provided with a private space to eat- \$35.00 per person
- Children under 18- \$35.00 each, Under 4 Free
- While preparing for your special day, a complimentary room will be made available. If your bridal party or guest choose to have lunch, arrangements can be made for a luncheon in one of our private dining rooms for \$15. per person. Please notify us in advance so we may accommodate your needs.
- A \$1000. deposit is required to book your wedding date, final balance and counts due 1 week prior to wedding date.



Bar List and Enhancements

Wine and Beer

- Choice of 2 Wines
- Choice of 2 Domestic Beer

*\$18. per person

Basic Bar

- Bankers Club Vodka
- Bankers Club Gin
- Bankers Club Whiskey
- Bankers Club Scotch
- Castillo Rum
- Choice of 2 Wines
- Choice of 2 Domestic Beer

*\$20. per person

Premium Bar

- Basic Bar Plus...
- Amaretto
- Apple Pucker
- Bacardi Rum
- Beefeaters
- Captain Morgan
- Cuervo Gold
- Dewars
- Kalula
- Jim Beam
- Malibu Rum
- Peach Schnapps
- Seagram's 7
- Southern Comfort
- Smirnoff
- Vermouth Dry
- Vermouth Sweet

Beer

- Yuengling
- Miller Lite

Wine

- Chardonnay
- Merlot
- Pinot Grigio
- Cabernet Sauvignon

*\$26. per person

*Based on a 4 Hour Open Bar

Deluxe Bar

- Premium Bar Plus...
- Kettle One
- Glenlivet
- Crown Royal
- Patrón
- VS Courvoisier
- Myers Rum
- DiSaronno
- Bombay Sapphire
- Stolichnaya

*\$32. per person