UITIMATE WEDDING PACKAGE

Thank You for considering the Cottage Green for your Wedding Reception. We have been providing Personalized and Professional Services for over 40 years. Our Event Coordinators look forward to having the opportunity to create a one of a kind memorable day for you and your guests!

The Cottage Green Family has mindfully designed an extensive package for your special day. Our experienced culinary staff can also create a customized package to make your wedding uniquely yours!

FOR MORE INFORMATION

Please Call 215-673-1000 or Email: sales@villagecatering.com



9001 Ashton Rd. Philadelphia PA 19136

Rev. 05/2023

PLATINUM PACKAGE PERKS

Maître D' Service

Your Maître D' will provide the Bride & Groom with "Royal" treatment throughout your reception and make sure you are in the right place at the right time.

Cocktail Hour

Stationed Cold Hors d'oeuvres. In addition to an assortment of delicious Hot Hors d'oeuvres being butler served to your guests as they await your arrival.

Delicious Buffet Meal Options

Choice of served salad. Choice of four Entrées, including Carving station options at no extra cost. One vegetable, one starch, and assorted rolls & butter,

Top Shelf Open Bar

Enjoy a Five Hour Top Shelf Open Bar. Which includes premium liquors, cordials, wines, mixed drinks, domestic beer, and imported beer.

Couples Throne Chairs

Dine like the Royalty at your very own Sweetheart or Head Table with elegant matching couples' throne chairs.

Table Linens

All tables are set with China and fine Silverware. White or Ivory Table Cloths will dress your table in addition to your choice of colored napkins.

Wedding Cake

Enjoy your wedding cake provided from one of our specialty bakeries. Choose from their Cake Gallery.

Centerpieces

Crystal Candle Centerpieces on each table.

DJ Services

Our Disc Jockey Services will provide impeccable entertainment throughout your event.

Up Lighting

Complimentary Up Lighting Is provided to enhance the elegance and atmosphere of your reception

Viennese Table

Includes Sliced Fruit with Yogurt Dip, Assorted Cakes & Pastries, Chocolate Covered Strawberries, Mini Cannoli, Creme Puffs, Sorbet, and Chocolate Mousse

COURSES INCLUDED

Cocktail Hour Includes Butlered Hot Hors d' Oeuvres & a Grazing Table

Choice of Salad

Buffet Menu with Choice of Four Entrées Includes Carving Station Options

Vegetables: Choice of One

Starches: Choice of One

Assorted Breads and Rolls

Wedding Cake

Lavish Viennese Table

Freshly Brewed Coffee

Hot Tea, Soda, Lemonade and Iced Tea

5 Hour Top Shelf Open Bar*
*Can be removed and package pricing adjusted accordingly upon request

SALAD & CARVING STATION OPTIONS

-Salads-

Garden Salad with two dressings of your choice or Caesar Salad

-Hand Carved By Our Chef-

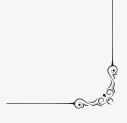
Included as one of your 4 Entrée Selections

Top Round of Beef Cooked as you prefer with a perfectly seasoned Green Peppercorn Sauce

Honey Glazed Smoked Ham with a sweet yet savory Bourbon Dijon Sauce

Grilled Flank Steak with a rich Wild Mushroom Demi Glaze

Herb Crusted Loin of Pork with our House Made Au Jus



BEEF & POULTRY OPTIONS

Included as one of your 4 Entrée Selections

-Beef-

Grilled London Broil with Mushroom Cabernet Demi Glaze

Braised Short Ribs

Beef Stroganoff over Egg Noodles

Pepper Steak over Rice

-Poultry-

Roasted Turkey Breast with Gravy

Chicken Stir Fry over Rice

Grilled Chicken Pesto with Spinach & Tomatoes

Chicken Parmesan

Grilled Chicken Brushetta

Chicken Saltimbucca topped with Proscuitto, Wild Mushrooms, and Marsala Wine Sauce

Chicken Cacciatore w/ White Rice

Chicken Marsala

Chicken Florentine with Spinach in a Pesto Cream Sauce

Grilled Lemon Herb Chicken

Chicken Oscar with Grilled Asparagus and Jumbo Crab Meat. Topped with a Creamy Hollandaise Sauce

FISH, VEAL, & PASTA OPTIONS

Included as one of your 4 Entrée Selections

-Fish-

Stuffed Flounder with Crab Imperial

Broiled Tilapia with Tomato Caper Butter Sauce

Deviled Crab Cakes with Roasted Red Pepper Cream Sauce

Grilled Salmon Teriyaki

Flounder Française with Lemon Butter Sauce

Grilled Swordfish

-Veal-

Veal Parmesan

Veal Picatta with Lemon, White Wine Sauce, Capers, and Butter

Veal Marsala with Wild Mushrooms

Veal Française with Lemon Butter Sauce

-Pasta-

Stuffed Shells in Tomato Sauce

Pasta Primavera with Roasted Vegetables in Red or White Sauce

Baked Ziti al Forno

Lasagna Bolognese

Penne ala Vodka

Cheese Tortellini with Pesto Cream Sauce

Cheese Ravioli Ala Vodka

Manicotti Florentine

STARCH & VEGETABLE OPTIONS

Please Select One from each Category

-Starches-Potato Au Gratin

Garlic Cheddar Mashed Potatoes

Potato Pancakes with Sour Cream

Wild Rice Pilaf

Boiled Potatoes with Dill and Butter

Roasted Red Bliss Potatoes with Fresh Herbs

-Vegetables-

Steamed Vegetable Medley with Broccoli, Cauliflower, Carrots, Zucchini and Squash

Green Beans with Toasted Almonds

Glazed Baby Carrots

Roasted Vegetable with Broccoli, Cauliflower, Carrots, Zucchini. Yellow Squash and Onions

Broccoli w/ Cheese

Buttered Corn

PRICING

Plus 8% Tax & Staffing Fee

FRIDAY EVENING FROM 6PM - IIPM

- \$105 per person for parties of 100 plus guests
 - \$120 per person for parties of 50-99 guests

SATURDAY AFTERNOON FROM 12PM – 5PM

- \$105 per person for parties of 100 plus guests
 - \$120 per person for of 50-99 guests

SATURDAY EVENING FROM 6PM – 11PM

- \$125 per person for parties 100 plus guests
 - \$135 per person for 50-99 guests

SUNDAY TIMES VARY

- \$105 per person for 100 plus guests
 - \$120 per person for 50-99 guests

OPTIONAL ENHANCEMENTS

Photo Booth

Photographer

Valet Service

Limo Service

Videographer

Ceremony Room

Champagne Toast

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