

MICRO-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 the perfect package for your smaller and more intimate 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. 03/2024



MICRO-PACKAGE PERKS

4-Hour Wedding Reception

4-Hour Cash or Consumption Bar

All non-alcoholic beverages included in package. Bar may be open for guests to purchase their own drinks or the host may run a tab to be paid by the host at the end of your event.

Delicious Buffet Meal Options

Choice of served salad. Choice of three Entrées. One vegetable, one starch, and assorted rolls & butter,

Sweets Table

Including, but not limited to an assortment of gourmet Mini Pastries, Brownies, Cookies, and Chocolate Mousse.

Coffee & Hot Tea Station

Table Linens

All tables are set with China and Silverware. Choice of square White, Ivory, or Black Table Cloths will dress your table in addition to your choice of up to two colored napkins.

Centerpieces

Our standard hurricane glass jars with candles. Lovely faux floral rings may be added at no additional cost.

Free Parking

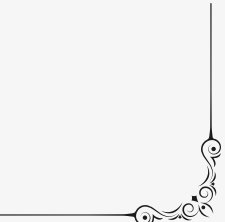
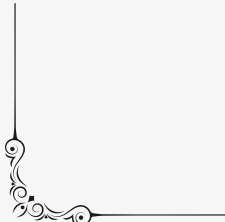
Our venue offers the convenience of owning our own parking lot with ample parking.

Handicap Accessible

Our entire venue is ADA compliant and handicap accessible.

Convenient Location

We are conveniently located minutes from I-95, the PA Turnpike, and Route 1.





COURSES INCLUDED

Choice of Salad

Buffet Menu with Choice of Three Entrées

Vegetables: Choice of One

Starches: Choice of One

Assorted Breads and Rolls

Delicious Sweets Table

Freshly Brewed Coffee

Hot Tea, Soda, Lemonade and Iced Tea





ENTRÉE OPTIONS



Please choose 3 of the Entrée listed below.

–Beef–

Homemade Italian Meatballs
Hot Roast Beef & Gravy

–Poultry–

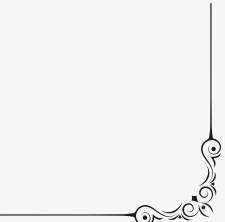
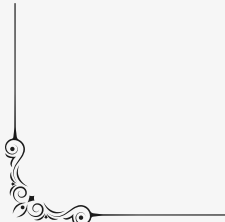
Oven Roasted Turkey Breast with Gravy
Roasted Chicken on the Bone
Pulled BBQ Chicken
Stuffed Chicken Supreme

–Pork–

Virginia Baked Ham with Pineapple Glaze
Roast Pork Italiano
Rosemary Crusted Pork Loin w/ Roasted Garlic Au Jus
Philly Style Sweet Sausage, Peppers, & Onions

–Pasta–

Stuffed Shells in Tomato Sauce
Pasta Primavera with Roasted Vegetables in Red or White Sauce
Baked Ziti al Forno
Penne ala Vodka
Cheese Ravioli Ala Vodka





STARCH & VEGETABLE OPTIONS

Please Select One from each Category

–Starches–

Mashed Potatoes

Brown Rice

Spanish Rice

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

Buttered Corn





PRICING

Plus 8% Tax, Room Rental, & Staffing Fee

FRIDAY EVENING FROM 6PM – 10PM

– \$59.95 per guest

SATURDAY AFTERNOON FROM 12PM – 4PM

– \$59.95 per guest

SATURDAY EVENING FROM 6PM – 10PM

– \$69.95 per guest

SUNDAY TIMES VARY

– \$59.95 per guest

OPTIONAL ENHANCEMENTS

DJ Services w/ Professional Uplighting

Couples Throne Chairs

Officiant Service

Cocktail Hour with 4 Hot Hors D' Oeuvres & Mini Grazing Table

Wedding Cake from Oteri's Bakery

Floral or Crystal Centerpiece Upgrade

Grooms Room for Duration of Event

Photo Booth

Photographer

Valet Service

Limo Service

Videographer

Projector & Screen

Same Room Ceremony with Trellis & Curtain Backdrop

Champagne Toast

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