

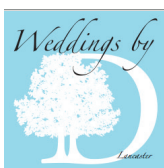
Happily ever after begins here.

Our wedding packages take the stress out of coordinating your special day and let you focus on what's important- *enjoying the moment*. Packages can include your ceremony in our charming wedding chapel and reception in the spacious Palm Court. We not only have the facilities to make your wedding perfect, but the amenities to make the whole weekend memorable.



Weddings by DoubleTree Lancaster are
Simply Amazing.

photo credit: Jeff Benzon



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DoubleTreeLancaster-Weddings.com

Your Special Day

What's Included

MENU

Crudit  and cheese display

Hor d'oeuvres Options : Choose Three

Blackened Chicken Quesadillas
Miniature Franks in Puff Pastry
Assorted Petite Quiche
Vegetable Egg Rolls
Raspberry and Brie in Phyllo
Coconut Chicken
Swedish Meatballs
Broccoli and Cheddar Bites
Chicken Cordon Bleu Bites

Starters

Choice of Garden Salad or Caesar Salad and Two Dressings

Choice of Italian Soup, Tomato Bisque, Basil Creme Fraiche or Seasonal Fresh Fruit Cup

Entr es: Choose Two

Herbed Seared Chicken with tarragon cream sauce

Dijon Pork

dijon encrusted pork tenderloin topped with amaretto cherry reduction

Chicken Marsala

pan seared chicken accompanied by classic marsala sauce

Pecan Crusted Tilapia with pomegranate infused balsamic glaze

Pesto Seared Salmon with red pepper and tomato relish

Seared Beef Medallions with a wild mushroom ragout

Chef-Selected Vegetarian Option Available if needed

Dessert

Coffee station with plated display cake

- Menu Tasting for up to 4 Entrees and 4 adults
- One hour rehearsal in chapel
- Ivory Floor Length Linens
- Choice of three traditional hot hors d'oeuvres
- Complimentary sparkling cider or champagne toast
- Your choice of three course served meal
- 4 hours of Premium Open Bar
- Complimentary overnight stay
- Breakfast for two in Cafe 24 Hundred

95.00 per person

All pricing is subject to 6% sales tax and 20% gratuity



Forever and Always

Menu

Crudit  and cheese display

Hors d'oeuvres Options : Choose Three

Blackened Chicken Quesadillas
Miniature Franks in Puff Pastry
Assorted Petite Quiche
Shrimp in Dill Puff Pastry
Vegetable Egg Rolls
Raspberry and Brie in Phyllo
Coconut Chicken
Swedish Meatballs
Broccoli and Cheddar Bites
Chicken Cordon Bleu Bites

For Starters

Salad: Choose One and Two Dressings

Garden Salad
Caesar Salad
House Salad

Spinach Salad *red onion, egg, bacon, cranberries, walnuts, crumbled bleu cheese*

Roasted Beet Salad- *thyme and rosemary roasted beets tossed with baby arugula, roasted pine nuts, shaved parmesan cheese, and blood oranges served with balsamic vinaigrette*

Appetizers: Choose One

Seasonal Fresh Fruit and Berries
Wild Mushroom Bisque
Tomato Bisque/Basil Cream Fraiche
Mango Gazpacho and Crab Salad
Cheese Stuffed Tortellini with Vodka blush sauce
Bleu cheese and bacon stuffed date drizzled with an aged balsamic
Jerk spiced shrimp with mango-lime cocktail sauce
Crab Salad stuffed hot house tomatoes

Entr es: Choose Two

- **Stuffed Chicken:** *breast of chicken stuffed with mushrooms, spinach, and mozzarella*
- **Lemon Grilled Chicken** *with a rosemary chive cream sauce*
- **Wild Mushroom Risotto** *stuffed flank steak with a burgundy demi-glace*
- **10 oz. Hand Cut Strip Steak** *served with horseradish cream sauce*
- **Pesto Seared Salmon** *atop white bean and kale ragu*
- **Broiled Flounder** *Stuffed with Crab and served with a lemon caper sauce*
- **Two 3oz. Crab Cakes** *seared and served with an Old Bay remoulade*
- **Pork Tenderloin** *grilled and topped with balsamic peaches*
- **Pork Tenderloin** *stuffed with pancetta and mozzarella*
- **6oz. Filet Mignon**

Chef-Selected Vegetarian Option Available if needed

What's Included

- Menu Tasting for up to 4 Entrees and 4 adults
- One hour rehearsal in chapel
- Upgraded Linens
- Choice of three traditional hors d'oeuvres
- Complimentary sparkling cider or champagne toast
- Your choice of three course served meal
- 4 hours of Premium Open Bar
- Complimentary overnight stay
- Breakfast for two in Cafe 24 Hundred

105.00 per person

All pricing is subject to 6% sales tax and 20% gratuity

Dessert

**Coffee station with
plated display cake**

Wedding Of Our Dreams

Hors d'oeuvres Options

Choose five

- Blackened Chicken Quesadillas
- Miniature Franks in Puff Pastry
- Assorted Petite Quiche
- Vegetable Egg Rolls
- Raspberry and Brie in Phyllo
- Coconut Chicken
- Swedish Meatballs
- Broccoli and Cheddar Bites
- Chicken Cordon Bleu Bites
- Buffalo Chicken Crisp
- Smoked Mozzarella & Red Pepper Profiteroles
- Crab in Puff Pastry
- Beef Wellington
- Scallops wrapped in Bacon
- Mushroom Beggar Purse

Menu

Salad: Choose One and Two Dressings

House Salad

Garden Salad

Caesar Salad

Spinach Salad

Mache and Endive Salad : blood oranges, walnuts, feta cheese served with walnut vinaigrette

Caprese Salad : hot house tomatoes layered with mozzarella and basil drizzled with balsamic and extra virgin olive oil

Baby Arugula and Spinach : macerated strawberries, blackberries, candy pecans, gorgonzola with a watermelon vinaigrette

Appetizer: Choose One

Seasonal Fruit and Berries

Watermelon Cubes stuffed with Feta and Fresh Mint

Italian Soup

Wild Mushroom Bisque

Lobster Bisque

Seared Diver Scallops with roasted red pepper polenta

Sushi with California Roll and Spicy Tuna Roll

Sesame Crested Tuna over Ginger Cous Cous Salad

Vegetable Napoleon grilled zucchini mushroom, roasted pepper, and eggplant finished with parmesan cheese and basil pesto

Spicy Shrimp Cocktail with mango and lime scented cocktail sauce

Seared Diver Scallops with tomato buerre blanc

What's Included

- Menu Tasting for up to 4 Entrees and 4 adults
- One hour rehearsal in chapel
- Upgraded Linens
- Chef's waterfall with fresh vegetables, seasonal fruits and berries with ranch dressing and honey lavender yogurt
- Choice of five traditional hors d'oeuvres
- Complimentary sparkling cider or champagne toast
- Your choice of three course served meal
- 4 hours of Premium Open Bar
- Complimentary overnight stay
- Breakfast for two in Cafe 24 Hundred

115.00 per person

All pricing is subject to 6% sales tax and 20% gratuity

Entree: Choose Two

Stuffed Shrimp: Tiger shrimp stuffed with sweet blue crab and drizzled with a meyer lemon vinaigrette

Chicken Chesapeake: Old bay rubbed breast of chicken grilled and topped with housemade crab cake served with a side of old bay remoulade

Seared Snapper topped with a spicy mango salsa

Braised Short Ribs with a cabernet reduction

Prime Pork: Tenderloin stuffed with cranberry and walnut cornbread finished with a maple reduction

Halibut wrapped in prosciutto

Rack of Lamb Garlic and Rosemary Encrusted rack of lamb with a rosemary mint reduction

OR

Combo Plate: Choose One : extra combo additional \$2

4oz. Filet with a House made Crab Cake

4 oz Filet with 2 Crab Stuffed Prawns

New York Strip Steak served with garlic skewered shrimp

Pesto Grilled Chicken and a 4oz. Filet

Chef Selected Vegetarian Option Available if needed

Dessert

Coffee station with plated display cake

To Have and To Hold

Buffets are served with warm dinner rolls and sweet cream butter, iced tea, water with lemon, freshly brewed coffee and hot tea.

Menu

Crudite and cheese display
Fruit salad
Cherry tomato and mozzarella skewers

Fresh Garden Salad with cucumbers, tomatoes, croutons served with buttermilk ranch and balsamic vinaigrette

Entrées: Choose Three

Chicken Marsala
Chicken Cordon Bleu
Thin Sliced Roast Beef with a mushroom demi glace
Jerk rubbed Pork Medallions topped with fruit salsa
Herb Seared Salmon
Penne and Shrimp Alfredo
Seared Beef Medallions with a wild mushroom ragout
Roasted Vegetable Primavera

Chef -Selected Vegetarian Option Available if needed

Sides: Choose Two

Roasted Fingerling Potatoes with onions and bacon
Roasted Redskin potatoes
Wild Rice
Creamy Parmesan Risotto with fresh tomatoes and sweet basil
Redskin Mashed Potatoes
Roasted Baby Vegetables including carrots, squash and zucchini
Oven Roasted Asparagus
Fresh Steamed Green Beans tossed with garlic butter
Broccoli Rabe with roasted shallots and citrus tarragon vinaigrette

Dessert

Coffee station with plated display cake

Upgrade your Buffet with one of the following carving stations:

- **Chef Carved Turkey Breast**
- **Chef Carved Honey Mustard Glazed Ham**
- **Chef Carved Prime Rib**

What's Included

- Menu tasting for up to 4 entrees and 4 adults
- Ivory floor length linens
- Choice of three traditional hors d'oeuvres
- 4 hours of Premium Open Bar
- Complimentary sparkling cider or champagne toast
- Complimentary overnight stay
- Breakfast for two in Cafe 24 Hundred

99.00 per person

All pricing is subject to 6% sales tax and 20% gratuity



Photo credit: Farwid Photography

Happy Couple Brunch

Brunch Buffet Menu

Breakfast Selections

Pastries and Donuts

Eggs Benedict (your choice of one below)

Traditional: poached egg, Canadian ham, hollandaise sauce

Sausage: poached egg, sausage, pepper gravy

Crab: poached egg, crab, hollandaise sauce

Scrambled Eggs with cheddar cheese and green onions

Applewood Smoked Bacon

Breakfast Sausage Links

Lunch Selections

Build Your Own Salad Station

Crisp romaine and fresh picked greens, tomatoes, shaved red onion, garbanzo beans, bacon, cucumbers, cheddar cheese, crunchy garlic croutons and assorted dressings

Your choice of:

Chef Carved Slow Roasted Beef with a garlic and herb rub with rosemary, red wine au jus and horseradish cream

Chef Carved Sage Roasted Turkey with pan gravy

Seared Chicken Breast with mustard cream sauce

Seared Salmon with lemon caper sauce

Butter Whipped Potatoes

Roasted Seasonal Vegetables

Wild Rice Pilaf

Fresh Baked Dinner Rolls with sweet butter

What's Included

Wedding Must be between 10am-3pm

- One hour rehearsal in chapel
- Complimentary sparkling cider or champagne toast
- Breakfast for two in the Cafe 24 Hundred

49.99 per person

All pricing is subject to 6% sales tax and 20% gratuity



Photo Credit: Farwid Photography

Enchanting Weekend

Four Hour Reception
Half Hour of Hors D'oeuvres

Menu

Crudite and cheese display
Fruit salad
Cherry tomato and mozzarella skewers

Hors d'oeuvres Options : Choose Three

Blackened Chicken Quesadillas
Miniature Franks in Puff Pastry
Assorted Petite Quiche
Vegetable Egg Rolls
Raspberry and Brie in Phyllo
Coconut Chicken
Swedish Meatballs
Broccoli and Cheddar Bites
Chicken Cordon Bleu Bites

Salad: Choose One and Two Dressings

Mixed Garden Salad
Caesar Salad
Baby Spinach Salad

Entree: Choose Two

Chicken Marsala

Chicken Saltimbocca *chicken breast stuffed with prosciutto and aged provolone in roast red pepper sauce*

Stuffed Chicken Breast *Spinach and Boursin cheese stuffed chicken breast*

Baked Tilapia *topped with roasted tomato and fennel*

Pesto Seared Salmon

Sliced Pork Tenderloin *with apple demi glace medallions of pork*

Thin Sliced Top Round of Beef *topped with burgundy demi glace*

Chef-selected vegetarian entree

**ask about additional entree options*

Dessert:

Coffee Station with Displayed Cake

What's Included

- Ivory Floor Length Linens
- Choice of three traditional hors d'oeuvres
- 3 Course Served Meal
- 3 Hours of Beer and Wine Bar
- Complimentary sparkling cider or champagne toast
- Complimentary overnight stay
- Breakfast for two in Cafe 24 Hundred

78.00 per person

All pricing is subject to 6% sales tax and 20% gratuity

Reception Enhancements

Deluxe Sweet Table

selection of cupcakes, mini cheesecakes, petit fours, rice crispy treats and mini whoopie pies

Ice Cream Station

chocolate and vanilla ice cream served with whipped cream, chocolate sauce and assorted toppings

Chocolate Fountain

warm milk chocolate fountain with assorted fruits and berries, marshmallows, pretzels, rice crispy treats and bite size sweets

Champagne Toast with Fruit Enhancement

strawberry, blackberry or raspberry

Four Hour Bar Packages

TOP SHELF OPEN BAR

Top shelf, premium and call label mixed drinks; choice of one import and one domestic beer; assorted house wines and sodas

PREMIUM OPEN BAR

Premium and call label mixed drinks, choice of two domestic beers, house wines and sodas

CALL LABEL OPEN BAR

Call label mixed drinks including vodka, gin, rum, bourbon, tequila and scotch, choice of two domestic beers, assorted house wines and sodas

BEER and WINE BAR

Choice of two domestic beers, assorted house wines and sodas

Beverage Pricing

Alcoholic Punch Options

\$85 per gallon

Fuzzy Navel

Sangria Wine

Raspberry Champagne

Non-Alcoholic Punch Options

\$30 per gallon

Mandarin Peach

Satin Red

Strawberry Daiquiri

Peach Daiquiri