



It's a Love Story...
at
DREXELBROOK

610.259.7000

WELCOME TO THE DREXELBROOK WEDDING EXPERIENCE

The Drexelbrook Difference...Cuisine

Our culinary team has been recognized both locally and nationally for seasonal cuisine, creative menu presentations and unique flair. Most menus are created based on your vision for your wedding. When assistance is needed, we will design the entire menu for your review and approval. Our chefs will recreate your favorite family recipe if needed. We excel at all types of service including; served, buffet, interactive stations, family and butlered small plate. A dedicated culinary team with a professionally trained chef will execute your menu as promised.



The Drexelbrook Difference...Service Staff

Drexelbrook's management and staff have hosted thousands of weddings and special events since 1950. Generations of families have selected us to host their most important milestones and successes. Our staff is professionally trained to meet and exceed your expectations. We will work with you from start to finish and then do it over and over again as you become part of the Drexelbrook family. As a general estimate, no less than 50 Drexelbrook team members will participate in creating and executing your wedding. We will put our expertise to work for you so that your wedding will be enjoyable, successful and most of all memorable!



The Drexelbrook Difference...Elegant Surroundings

We pride ourselves on the physical beauty of our property and all of our ballrooms. Much care is taken to preserve and protect them so on your wedding day the atmosphere will be "breathtaking". From our gorgeous granite topped bars, to our crystal chandeliers and stunning new ballroom rugs, a Drexelbrook Ballroom is a perfect setting for your wedding. On the day of, a fully uniformed housekeeping staff will tend to the upkeep of your bridal suite and guest areas.



The Drexelbrook Difference...Teamwork!

At Drexelbrook, we employ over 150 full and part time team members. We work together to create a "seamless" flow for you and your guests. We will assist or plan for your support services including room selection, décor, beverages, rental equipment, entertainment, transportation, video and photography. Our goal is your success and to make your planning easy, stress-free and fun. This menu is valid for events which occur on or before December 31st, 2016.

02/15

YOUR WEDDING EXPERIENCE AT DREXELBROOK...

Our professionally trained staff, superb food and elegant surroundings will provide you and your guests with an experience that will last a lifetime. The Drexelbrook Wedding Experience is designed to simplify the many details involved in planning, completing, and enjoying your Wedding Reception.

Included in the quoted price for a sit-down, inter-active stations or buffet dinner are the following:

- ♥ Five Hour Wedding Reception.
- ♥ Five Hours of Deluxe Beverage Service.
- ♥ Concierge to Welcome You and Your Guests.
- ♥ White Glove, Silver Tray Butlered Champagne upon Arrival.
- ♥ One Hour of Inter-Active Stations, Hot & Cold Hors D'Oeuvres.
- ♥ Resin Chiavari Ballroom Chair, Chair Cover with Bow or House Selection.
- ♥ Champagne Toast.
- ♥ Gourmet Three-Course Served Dinner (Inter-Active Stations or Buffet Available)
- ♥ White Glove Dinner Service.
- ♥ Personalized Wedding Cake.
- ♥ Silver-Plated Cake Plateau to Enhance your Cake Selection.
- ♥ Choice of Available Floor Length Table Linens and Coordinating Napkins.
- ♥ Complimentary Centerpieces for your Guest Tables and Head Table.
- ♥ Signature International Coffee & Tea Bar.
- ♥ Coat Check Attendant. (Seasonal)
- ♥ Pennsylvania State Sales Tax.
- ♥ Nineteen-Percent Service Charge.
- ♥ Hand-Painted Card Holder for Your Wedding Day Cards.
- ♥ On-Site Event Liaison.
- ♥ Maitre d' and Captain to provide Professional Guidance throughout your Reception.
- ♥ Separate Cocktail Area and Bridal Suite.
- ♥ Complimentary Guest Parking with Safety and Security Assistance.

BEFORE YOUR BIG DAY...

Our experienced wedding planners will carefully listen as you describe the vision and dream for your Special day. We will work with you to bring all the elements together, coordinate details, produce custom event designs, consult on food and beverage selections and answer your questions in a timely manner.

UNFORGETTABLE CEREMONIES...

When you choose to have your ceremony in one of our beautiful indoor or outdoor spaces, we will allocate an additional 30 minutes to your reception time. A rehearsal in the days prior will allow you to relax and let our talented event managers execute the many details involved with your ceremony. A ceremony at our beautiful South Patio or West Terrace allows your guests to celebrate in one location. Imagine a beautiful location with sculpted fountains, romantic walking gardens and a very inviting beverage welcome station to amaze your guests.



WELCOME...

Our friendly and professionally trained staff greets you and your guests with a chilled fluted glass of champagne. Your butlered hors d'oeuvres selections are presented on stylized trays and your inter-active stations will be sure to wow and satisfy your guest's appetite. A bridal captain tends to your needs along with your bridal party and parents. Your signature drink entices your guests into trying something new and will be the talk of your cocktail hour. A fully stocked bar with today's hottest beverages along with micro brews is available throughout the duration of your reception.

Our concierge will assist with place cards, card holder and answer questions. Indoor and outdoor music fill the air as your cocktail hour sets the mood for the evening. Photo opportunities abound in our gazebo, by our fountains, in front of the fireplaces or on landscaped grounds surrounding our facility.

YOUR COCKTAIL HOUR...

Please Select Two Inter-Active Stations which will be prepared to order in front of your guests.
These specialty food stations will engage and satisfy your guests.

A TASTE OF THE WEST

Blackened White Fish with Napa Cabbage, Red & Green Onions, Tomato Salsa and Sour Cream garnished with Fresh Cilantro and rolled inside of Hard or Soft Taco Shell



HIMALAYAN SALT GRIDDLE

Nothing enhances the flavor quite like natural Himalayan Salt. Your guests will love the flavor enhancement. Seared Sliced Petit Tender with Seasonal Ale Glaze Honey, Lime and Spiced Rum Marinated Gulf Shrimp Served with Cheesy Whipped Yukon Gold Potatoes



PASTA PRIMO

Guests select their own toppings which include Grilled Asparagus, Diced Tomatoes, Artichokes, Mushrooms, Broccoli, Pine Nuts, Diced Chicken, English Peas, Sun-Dried Tomatoes, White Beans and Arugula. Our attendants will sauté Cavatelli Pasta in a Lemon, Butter, White Wine and Oregano Sauce finished with Reggiano Parmesan paired with Grilled Ciabatta Bread and Crushed Red Pepper Flakes



FROM THE SEA

Our Signature Crab Cakes; Hand Formed, Seasoned Mini Lump Crab Cakes sautéed to order and paired with Spicy Avocado Aioli and Asian Slaw.



ANTIPASTI

Our attendant will slice Prosciutto to order to be served with Fresh Melon. Soprasatta, Calabrese Sausage and Salami with Crusty Italian Bread. Melted Brie with Fig Jam, Aged Cheddar, Marinated Mozzarella, and Reggiano Parmesan. An array of Grilled Vegetables, Fire-Roasted Peppers, Marinated Artichokes, Pepper Shooters, Fried Long Hots, Broccoli Rabe and a Gourmet Olive Assortment.



RISOTTO

Guests select their own toppings which include Grilled Asparagus, Diced Tomatoes, Artichokes, Mushrooms, Broccoli, Pine Nuts, Diced Chicken, English Peas, Sun-Dried Tomatoes, White Beans and Arugula. Our Attendants will sauté our Creamy Risotto Milanese finished with Reggiano Parmesan paired with Grilled Ciabatta Bread and Crushed Red Pepper Flakes.



CARVING

Delicious Slow Roasted Pork Loin stuffed with Fresh Herbs and Dried Fruits brushed with Pomegranate Glaze and served with Creamy Polenta.



PAD THAI

Rice Noodles Wok-Seared to Order Mixed with Oriental Vegetables, Water Chestnuts, Scallions, Chopped Peanuts (on the side) tossed with Seared Boneless Chicken, Tofu or Beef. Served in a Chinese Take-Out Box with Chopsticks.



BUTLERED HORS D'OEUVRES

Your guests will enjoy a full array of our handmade hors d'oeuvres passed by our white gloved serving team. Our bridal captain and assistant will personally butler to you and the bridal party as you enjoy the atmosphere of the cocktail hour.

Very Vegetarian...

"Phillips Farm" Three Mushroom Tart with Goat Cheese and Leeks
Vegetable Sushi with Pickled Ginger & Wasabi Cream
Mushrooms Stuffed with Spinach, Cheese & Sun-Dried Tomato
Cucumber Cup with Sweet Chili Edamame & Roasted Peppers

A Seasonal Soup "Shooter"...

Poultry...

Ancho Chili Seared Chicken on Grilled Flatbread with Chipotle Mayo
Moo Shu Wraps filled with BBQ Duck and Ginger Scallions
Coconut Crusted Chicken Tenderloins with Citrus Dip
Grilled Smoked Chicken, Bacon and Pepper Jack Cheese Quesadillas with Zesty Margarita Crème

Seafood Lovers...

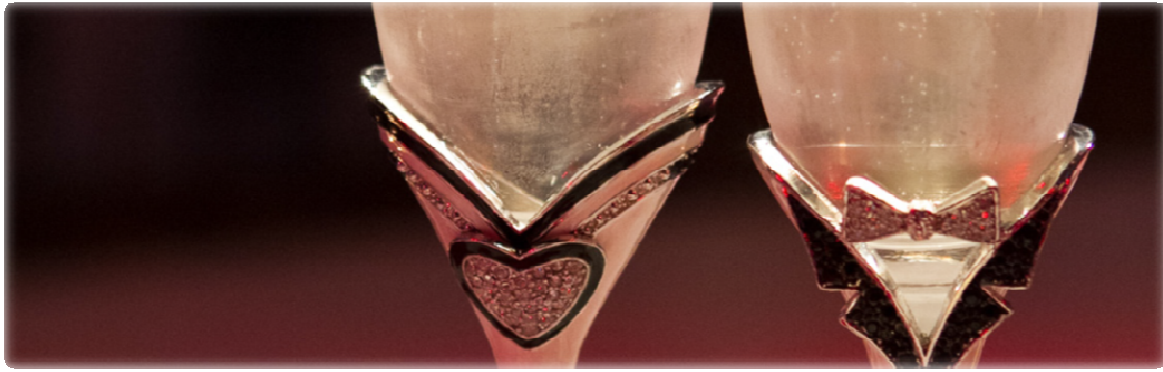
Mini Lump Crab Cakes with Chipotle Aioli
Tuna Tartare in a Savory Petit Cone
Pan-Seared Scallop "In-Shell" with Bacon Jam over Wasabi Mashed Potatoes
Chilled Jumbo Shrimp with Infused Cocktail Sauce and Lemon Wedge

Meat...

Pulled Pork Tacos with Jack Cheese & Roasted Yellow Pepper Cream
Cheese Steak Spring Rolls with Spicy Ketchup and Chipotle BBQ
Miniature Brioche with Braised Short Rib and Brie Cheese
Vanilla Salt Miniature Beef Wellingtons with Horseradish Cream

Blue Cheese Stuffed Olives (Placed on the Bars)





BEVERAGE SELECTIONS...

Five hours of today's hottest beverages to complement our award-winning cuisine. The beverage staff is sometimes the first impression at your cocktail reception. Our bartenders are friendly, knowledgeable, quick and create visually appealing cocktails. "His" and "Her" signature drinks are always a hit and can be created from our extensive beverage offerings. In addition to a welcome glass of champagne, your bar comes with **six** premium wines and **four** distinctive beer choices as well as seasonal ale, gluten-free and non-alcoholic.

Our beverage team comes complete with manager, bartenders and a barback to ensure your bar remains fully stocked for five hours. A sampling of your selections can include:

VODKA

Svedka ▪ Ketel One ▪ Grey Goose
Lemon ▪ Orange ▪ Raspberry

GIN

Tanqueray ▪ Bluecoat ▪ Bombay Sapphire

RUM

Bacardi ▪ Malibu ▪ Captain Morgan Spiced

WHISKEY

Crown Royal ▪ Seagram's VO ▪ Southern Comfort

SCOTCH

Johnnie Walker Black ▪ Dewar's White Label

BOURBON

Jack Daniels Sour Mash ▪ Old Grandad

TEQUILA

Jose Cuervo-Especial ▪ Patron-Silver

CORDIALS

Amaretto Disaronno
Chambord ▪ Irish Cream
Kahlua ▪ Limoncello ▪ Sambuca Romana

MARTINIS

Sweet & Dry Vermouth ▪ Triple Sec
Peachtree & Sour Pucker Schnapps
Fruit, Fruit Juices and Carbonated Mixers

WINES

Merlot ▪ Shiraz ▪ Cabernet Sauvignon
Chardonnay ▪ Pinot Grigio ▪ White Zinfandel

CHAMPAGNE

Offered upon Arrival, as a Toast
and at the Bar

His & Her SIGNATURE COCKTAILS

Please select four

Local

Victory Hop Devil, Downingtown, PA
Yuengling Lager, Pottsville, PA
Flying Fish Extra Pale Ale, Cherry Hill, NJ
Yards Philadelphia Ale, Philadelphia, PA

Regional

Dogfish Head 60 Minute IPA, Milton, DE
Stoudts Gold Lager, Adamstown, PA
Troeg's Dreamweaver Wheat, Harrisburg, PA
Sam Adams Light, Boston, MA

National

Budweiser, St. Louis, MO
Coor's Light, Golden, CO
Miller Lite, Milwaukee, WI
Sierra Nevada, Chico, CA

International

Corona Extra, Mexico
Heineken, Holland
Stella Artois, Belgium
Blue Moon Belgian White, Canada

SERVED DINNER MENU

Following your cocktail hour, our serving team escorts your guests to the dining room where they will view for the first time your linen, floral, cake and décor selections. Once seated our Maître d' and bridal captain will execute your introduction as husband and wife, orchestrate your first dance, blessing and toast(s) and set the mood for the serving of your first course.

Please Select One Soup, Pasta, or Chef's Additions as a First Course:

House-Made Soups

Broths

Traditional Wedding (Escarole) with Meatballs
Chicken with Pastina and Garden Vegetables
Chicken, Spinach and Orzo Soup with Lemon
Cheese Tortellini with White Beans, Sausage and Greens

Creams and Purees

Three Roasted Mushrooms with Chives and Croutons
Broccoli with Cheddar Cheese and Scallions
Tomato Basil Bisque with Fresh Mozzarella and Croutons
Smoked Yellow Corn and Crab Bisque

For the Season

Hearty Vegetable Soup (Winter)
Roasted Asparagus with Lump Crab (Spring)
Chilled Berry with Crème Fraîche (Summer)
Roasted Pear and Butternut Squash (Fall)

or

Pasta

Penne • Orecchiette • Bowtie • Mezzi Rigatoni • Tortellini • Gemelli • Cavatelli
Gluten Free and Whole Wheat Available

Prepared with choice of one sauce:

Tomato Basil 🌀 Primavera 🌀 Bolognese 🌀 Carbonara 🌀 Michelangelo 🌀 Vodka Blush
Herbed Broth, White Bean, Spinach and Radicchio with Crumbled Feta
Smoked Chicken, Peas, & Red Pepper Puree

or

Chef's Additions

Seasonal Fruit Plate with Berries and Brie
Prosciutto with Fresh Seasonal Melon and Figs
Golden Beet and Chèvre Napoleon and Field Greens with Cucumber and Tarragon Vinaigrette

Once you have enjoyed your first course, we can, based on your vision escort the bride to dance with her selected family member while your photographer and videographer capture this special moment.

Salads...Select One

Salads will be hand-carried to you and your guests along with a "Chilled" fork and a warm Artisan roll

Traditional Caesar with House-Made Croutons

"Steak House" Salad: Iceberg Lettuce Half with Diced Caramelized Onion, Crispy Pancetta, Crumbled Bleu Cheese and Red Wine Vinaigrette

Shredded Kale and Quinoa with Diced Tomato, Golden Raisins, Shaved Parmesan and Lemon Vinaigrette

Arugula, Radicchio and Romaine with Shaved Parmesan Cheese and White Balsamic Vinaigrette

Butter Lettuce Salad with Roasted Pears, Aged Cheddar, Candied Walnuts and Citrus Vinaigrette

Baby Field Greens with Dried Cranberries, Crumbled Bleu Cheese, and Seasonal Vinaigrette

Baby Field Greens with Candied Walnuts and Raspberry Vinaigrette

Arugula with Small Tomatoes, Pine Nuts and Lemon Parmesan Vinaigrette

Once you have enjoyed your salad, we can, based on your vision, escort the groom and his selected family member to share a special dance while your photographer and videographer capture another special moment. Prior to entrée service our serving team will refold napkins, refresh water glasses and take any special requests from your guests.



@drexelbrook

MAIN COURSES...

	Friday/ Sunday	Saturday
BRANDYWINE CHICKEN: Grilled, French-Cut Breast with Rosemary, Garlic, Lemon and Dijon Mustard topped with Wild Mushrooms.	115.	128.
CHICKEN PICCATA: Roasted Boneless Breast with Lemon, Capers, Parsley and White Wine.	115.	128.
MARGARITA : Boneless Breast of Chicken stuffed with Mozzarella and Fresh Herbs Topped with Tomato Basil Concasse	115.	128.
TUSCAN: Boneless Breast of Chicken Pan-Seared with Shallots, Garlic and Rosemary finished with a Lemon Champagne Sauce.	115.	128.
HUNTER STYLE CHICKEN: Pan-Seared Boneless Breast of Chicken served with Wild Mushrooms, Shallots, White Wine, Forrest Herbs and Tomato.	115.	128.
FRASCATI CHICKEN: French-Cut Breast Marinated with Garlic, Rosemary, Lemon and Thyme served over Soft Polenta with Wild Mushrooms and Tomato Ragout on a Bed of Sautéed Spinach.	115.	128.
APRICOT CHICKEN: Breast of Chicken stuffed with Dried Apricots, Herbs and Apple Cider Jus.	115.	128.
MEDITERRANEAN: Roasted Chicken stuffed with Feta, Prosciutto and Fresh Herbs, Sliced and topped with Red Wine Brandy Demi-Glace.	115.	128.
ATLANTIC SALMON:		
Pan-Seared with a Mustard Maple Glaze.	117.	129.
Pan-Seared, Mizo Glazed.	117.	129.
Baked and Stuffed with Crab Imperial, infused with Lemon and Garlic Butter.	122.	135.
PARMESAN AND PESTO CRUSTED TILAPIA	115.	128.
PAN SEARED COD FISH: Blackened or Roasted, served over Braised Red & Green Cabbage.	117.	133.
SEARED STRIPED BASS: Topped with a Mango, Pineapple and Jalapeno Salsa.	120.	133.
JUMBO LUMP MARYLAND CRAB CAKES: with Spicy Avocado Aioli and Micro Greens.	120.	133.
BEEF SHORT RIB: Slow Braised and finished with a Seasonal Ale Reduction with Crispy Onion Straws.	115.	128.
SLICED TENDERLOIN OF BEEF: with Mushroom and Shallot Sauce.	118.	131.
GRILLED CENTER CUT FILET MIGNON: With a Brandy Demi-Glace.	125.	138.
CHIPOTLE TENDERLOIN: Wrapped in Apple Wood Smoked Bacon with Roasted Tomato Demi-Glace.	126.	139.
VEAL OSSO BUCCO: Slow Braised Veal Shank in Red Wine and Herbs served over Risotto Milanese.	125.	135.
<i>Duets...Offered as One Choice Only</i>		
PAN SEARED BONELESS BREAST OF CHICKEN AND ATLANTIC SALMON FILLET:	115.	128.
Served with Chef's Seasonal Accompaniment.		
ROASTED CHICKEN BREAST TOPPED WITH JUMBO SHRIMP	115.	128.
Champagne Lemon Garlic Sauce.		
SLICED TENDERLOIN OF BEEF AND JUMBO LUMP CRAB CAKE:	125.	138.
With Wild Mushrooms and Caramelized Onions and Dill Aioli.		
GRILLED SIRLOIN OF BEEF AND PAN SEARED SALMON:	115.	128.
Wild Mushroom and Onion Jus and Mustard Maple Glaze.		
SEARED FILET SKEWERED WITH SWEET CHILI GLAZED SEA SCALLOP	120.	133.
Cooked to Perfection with a Brandy Cream Sauce.		

GRILLED VEGETABLE NAPOLEON: Served over a Fresh Marinara Sauce.

EGGPLANT "INVOLTINI": Filled with Sautéed Spinach, Ricotta Cheese and Diced Seasonal Vegetables.

ASIAN VEGETABLE DUMPLINGS: Sweet Chili Sauce, Soba Noodle Bed, Black Bean, Roasted Corn, Tomato and Caramelized Onions.

PAN-SEARED TOFU: Tender Tofu sautéed in Extra Virgin Oil, Garlic topped With a Roasted Tomato "Stew" and Served over Herbed Quinoa.

SPRING ROLLS: Tender Julienne Seasonal Vegetables served on a Bed of Brown Rice With Hoisin Sauce and Roasted Yellow Pepper Habanero Puree.

GRILLED VEGETABLE SALAD: Seasonal Vegetables, Marinated and Grilled served over Mixed Field Greens with a White Balsamic Vinaigrette.

TOFU WEDGE: Panko Crusted and Baked, topped with Savory Wild Mushroom Sauce And served on a Bed of Sautéed Swiss Chard and Orzo.

SWEET & SAVORY CREPES: Roasted Seasonal Vegetables wrapped is a Savory Crepe Topped with Wild Mushroom Pan Sauce.

Gluten Free

Many of our team members are GREAT Kitchens (Gluten Free Resource Education and Resource Training) certified through the National Foundation of Celiac Awareness (NFCA). We take great in servicing those guests with Celiac disease or just prefer a gluten free diet.

113.



Herbed Quinoa topped with Grilled Seasonal Fruit, Honey Ginger Lime Vinaigrette, Dried Cranberries and Spicy Almonds.

Grilled Marinated Tofu with a Confetti of Red Pepper, Yellow and Green Squash Julienne Tortilla "Fries" and Balsamic Reduction.

Chicken or Shrimp Pad Thai served over Rice Noodles with Fresh Cilantro.

Grilled Tuscan Style Chicken with Gluten Free Pasta in EVOO, Garlic and Lemon Sauce.

Citrus Grilled Pork Chop: Roasted Vegetables and Basmati Rice.

Jumbo Lump Maryland Lump Crab Cakes topped with Micro Greens and Spicy Avocado Ailoli

120./130.

Young Adults

75.

For guests 13 to 20 Years of Age

Children 12 & Under

35.

PANKO CRUSTED CHICKEN TENDERS: French Fries, Vegetables and Honey Mustard.

SLIDERS: Three Mini Cheeseburgers with Fries and Carrot Sticks.

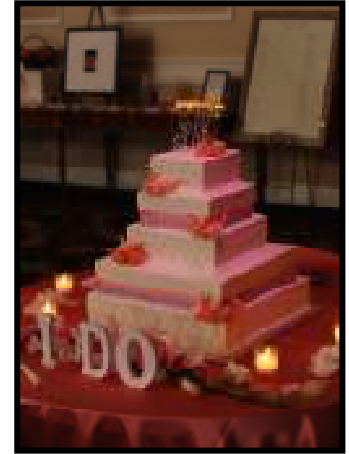
PENNE PASTA: with Marinara and Meatballs.

MAC & CHEESE: Elbow Macaroni with Four Cheeses and a Side of Veggies.

THREE TACOS: Beef, Chicken or Vegetable (Select One) with Cheese Fries.

BUFFALO CHICKEN FAJITAS with Crumbled Blue Cheese.

DESSERT & WEDDING CAKES...



Your custom appointed Wedding Cake is served with our Deluxe Coffee and Tea Bar after dinner service. We offer many styles and flavors of cakes from which to choose, consultation and complimentary sample tasting to ensure your cake is perfect.

INTERNATIONAL COFFEE & TEA BAR

Fresh Brewed Coffee, Decaffeinated and a Selection of Taylor's of Harrogate English Teas Presented in our beautiful Silver Samovars on a Fully Dressed Table with Footed Coffee Mugs, Whipped Cream, Non-Alcoholic Flavored Syrups, Rock Candy Sticks, Chocolate Covered Espresso Beans.

"SWEET ENDINGS" STATIONS

(Please select two to enhance your Coffee and Cake Station)

Bananas Foster Flambé: Warm Bananas flambéed with Rum and served over Hand-Spun Vanilla Bean Ice Cream topped with Whipped Cream.

Smore's: A Good Old Fashion Sweet Treat, Create your own with Plain, Vanilla or Raspberry Marshmallows, Graham Crackers and Hershey's Chocolate Bars

Cookies & Cream: Drexelbrook's Home-made Cookie Assortment with Milk, Chocolate Milk and Godiva Martinis

Delicious Donuts:

Dip Them in Chocolate, Vanilla or Salted Carmel Glaze

Drizzle with Nutella, Blueberry Balsamic, Melba or Caramel Sauce

Dust with Sprinkles, Coconut, Cocoa Nibs and Reece's Pieces

Drexelbrook Signature Sundae Bar

Hand-Spun Vanilla and Chocolate Ice Creams, Ciao Bello Mango Sorbet served with Hot Fudge and Strawberry Sauces, Multiple Candy Toppings, Chopped Walnuts, Cherries, Whipped Cream, Toasted Coconut, Sprinkles and Many More "Sweet Sensations".

SWEET ENDINGS TO YOU!

*As a "thank you" for allowing us to share in your special day...
our servers will butler complimentary mini treats for your guests to savor on the ride home...*

Our treats can include...

Warm Cookies, Chocolate Mousse Parfaits, S'mores
Chocolate Dipped Pretzels, Tiramisu, Petit Fours or Decadent Truffles



DELUXE VIENNESE PRESENTATION

(Please Select Six)

Warm Bavarian Chocolate Fondue
Old-Fashioned Root Beer and Coke Floats
Ciao Bello Sorbet ▪ Hand-Filled Chocolate Chip Cannoli
Mini Chocolate Cups filled with Flavored Mousse
Homemade Ice Cream Sandwiches
Berry "Shortcake": Puff Pastry filled with Vanilla Bean Mousse topped with Berry Compote
Drinkable Desserts: Key Lime Pie, Tiramisu, Banana Split, Crème Brûlée
Mini Petit Fours ▪ Chocolate Dipped Biscotti
Warm Apple Cobbler with Hand-Spun Cinnamon Ice Cream and Caramel Sauce
A Seasonal Selection of Three Dessert Cheeses with Fresh Honeycomb

Add 9.5 per guest inclusive

WEDDING EXPERIENCE AMENITIES

Gold or Silver Acrylic Charger Plates	2.5 each
Votive Candle Holder with Tea Lights	3.50/4
Fire Pit with Outdoor Chairs to compliment your Cigars	250. Flat fee
Custom Menu/Thank You Cards	2. Each
Specialty Napkin Folds	.50 Each
Pin Spot Lights to enhance your Cake, Head Table and Family Tables	25. Each
Signature Ice Carvings	300. and up
Pre-Wedding Cash Bar Service <i>(Based on Availability)</i>	150. Bartender Fee
Early Room Accessibility <i>(For Florist, Decorator or Entertainment, based on Availability)</i>	300. per hour
Wine Service with Dinner	Priced per Selection
Add One-Hour to Reception (without alcohol)	1000.

GET SOCIAL...

Many of today's couples embrace social media as a way of showcasing their wedding celebration and style. Allow us to create your personal hashtag # so your friends and family can post photos all in one place that are easily accessible. For the day of your wedding we will create custom signage indicating where your guests can post their favorite photos.

150.00 flat fee

AND THE BEAT GOES ON...

For those guests not ready to end the celebration the K-bar awaits those who would like to dance, socialize and munch on for an additional hour. The k-bar features a club-like atmosphere with custom lighting, club seating, cash bar service, "midnight munchies" and dancing to your custom playlist on our iPad to play through our house system.

1500.00 flat fee

WEDDING CEREMONY

We have many beautiful locations on our property to host your Wedding Day Ceremony. Imagine saying "I Do" in our serene gardens, in our romantic gazebo or on our elegant Mansion veranda.

We also offer many beautiful and unique rooms for indoor settings. Our ceremony fee includes the following:

- Arrival at Drexelbrook one and a half hours prior to your ceremony to dress for photos
- Access for one full hour to include guest arrival and ceremony
- Private Hospitality Suite for the Bride and her party
- Separate changing area for the Groom and his men
- White garden folding chairs for outdoor receptions
- House chairs for indoor ceremonies
- Access for your decorator/florist one hour prior to ceremony start time
- Bridal captain to assist with your preparation and provide professional guidance
- 30" round fully dressed table to hold unity candles and amenities for ceremony
- Premium house sound system inside, portable sound system outside

Five-Dollars per guest inclusive of State Sales Tax and Service Charge

