at Reddler's Village

GENERAL WEDDING INFORMATION

Peddler's Village is a uniquely delightful setting for your wedding reception. Personal attention is given to the arrangement of your day so that it fulfills your budget as well as your dreams.

WEDDING PACKAGES

include

Five Hour Reception

Champagne Toast for all guests

Butlered Hot & Cold Hors d'oeuvres

A Display of Assorted Domestic Cheeses Seasonal Vegetables with Dips Fresh Fruit • Hummus Tapenade • Bruschetta

A Complete Unlimited Four Hour Premium Open Bar

Choice of

One Hand Crafted Signature Cocktail to represent your special day during your open bar

> Choice of Reception Style Sit Down Dinner • Buffet Dinner Cocktail Reception • Brunch Buffet

Custom Designed and Decorated Wedding Cake

Floor Length Table Linens with Choice of Colored Napkins Fresh Floral Centerpieces

Head Table/Sweetheart Table

Complimentary Menu Tasting for the Wedding Couple

> Wedding Coordinator to orchestrate the events of your special day

Use of Peddler's Village Gardens for your Wedding Photos non-festival weekends

Complimentary Overnight Stay on Your Special Day for the Wedding Couple.

(based upon availability)

Complimentary Dinner for the Wedding Couple *at the Cock 'n Bull on or before your first anniversary in the form of a redeemable gift certificate.*

*Dinner prices are inclusive of tax, gratuity and facility fee

COCKTAIL HOUR

at Reddler's Village

Included in your Wedding Package is your selection of hors d'oeuvres, served continuously for one hour accompanied by a display of various assorted domestic cheeses and seasonal vegetables with dips, hummus with tapenades, served with fresh artisan breads, fresh fruit and bruschetta.

HORS D'OEUVRES

Please select six butlered hors d'oeuvres from the list below

HOT HORS D'OEUVRES

Shrimp Shumai Soy dipping sauce

Beef Satay Soy ginger sauce

Shrimp Toast Bay shrimp garnish

Oriental Spring Rolls Hoison sauce

Spanakopita

Crab Stuffed Jumbo Mushrooms

Teriyaki Marinated Sesame Chicken Skewers

Miso Glazed Sea Bass with Napa Cabbage on spoon

Carmelized Onion Flatbread

Red Wine Poached Pear Flatbread

Franks in a Blanket Mustard

Brie & Raspberry in Phyllo

Assorted Mini Quiche

Scallops wrapped in Bacon

Fried Cheese Ravioli Marinara sauce

Grilled Cheese & Tomato Soup Shooters

Mini Crab Cakes

Beef Sliders

E N H A N C E M E N T S

Chilled Jumbo Shrimp

Cocktail sauce 100 Large Shrimp: \$275 per bowl 200 Large Shrimp & 3 sauces: \$550 per bowl Mediteranean Fondue Station \$8pp

Mashed Potato Bar \$6pp

Rissotto Cheese Wheel \$6pp

Pasta Station

choice of two pastas and two sauces with chef's selected accompaniments

Pastas Tortellini | Penne Pomodoro | Orecchiette | Cavatappi Sauces Vodka Sauce | Romano & Parmesan Cheese Sauce | Basil Cream Sauce

7 per person + 75 chef fee

COLD HORS D'OEUVRES

Shaved Prime Rib on Focaccia Herb cream cheese, red onion marmalade

Smoked Salmon on Cucumber Slice Dill cream cheese

Old Bay Crab & Cream Cheese on Lavash

Caprese Skewers

For information on planning your magical, unforgettable day, please call 215-794-4078 or email groupsales@peddlersvillage.com

WEDDINGS at **Teddler's Village**

PLATED DINNER

APPETIZER

Tri-Colored Tortellini

Choice of vodka sauce or roasted red pepper sauce with Gorgonzola

Penne Pasta Tossed with roasted tomato, garlic and herbs

UPGRADES

Blue cheese spiked

Risotto Asparagus, mushroom

Jumbo Shrimp Cocktail 12

Lump Crab Cake 9 Chipotle aïoli

Short Rib Ravioli 6 red wine sauce

Colossal Grilled Shrimp 12 Roasted corn & black bean salsa



choice of one

Farm Fresh Greens House vinaigrette

Caesar Salad Housemade dressing, herbed croutons

Spinach Salad Tomato, olives, Feta, sherry mustard vinaigrette

Apple Walnut Gorgonzola Crispy romaine, red wine vinaigrette

ENTRÉES

Choice of two plus one vegetarian. Served with assorted rolls, whipped butter, chef's selected starch and vegetable. Third Entrée: \$2 per person

Crab Cakes 125 Traditional rémoulade

Seared Sea Bass 131 Carmelized leeks, lobster butter

> Filet of Beef 130 Red onion marmalade

Chicken Marsala 125 Housemade Marsala sauce NY Strip 129

Grilled Balsamic Chicken 125 Topped with prosciutto, roasted red peppers, spinach and Provolone

Apricot Glazed Pork Tenderloin 125 Brandy cider gastrique

Grilled Atlantic Salmon 125 Lemon basil butter

DESSERT

Wedding Cake | Coffee & Tea Station

Prices include all food, liquor, tax and gratuity. | ® Vegetarian

Entrée counts are due 14 days prior to your event. All upgrades and enhancements are subject to 6% PA Sales Tax and 22% service charge.

Surf and Turf 132 6 oz. filet, 5 oz. lobster tail

Penne Primavera 125 © Garlic and white wine

Grilled Portobello 125 © Spinach, onion, Feta, red pepper coulis, rice

at Reddler's Village

BUFFET RECOMMENDATIONS

CHILLED SALADS

HOT ENTREES

choice of one to be served

Farm Fresh Greens House vinaigrette

Caesar Salad Housemade dressing, herbed croutons

Grilled Balsamic Chicken

Topped with prosciutto, roasted

red peppers, spinach, Provolone

Chicken Marsala

Housemade Marsala sauce

Chicken Française

Capers, herbs & charred lemon butter

Tri-Colored Pasta Salad

Grilled Fingerling Potato Salad Creamy herb dressing

Grain Mustard

Roasted Loin of Pork

Cranberry apple chutney

Fillet of Salmon

Sautéed spinach, garlic

& white wine

choice of two

Fresh Fruit Salad

Tomato and Mozzarella Torn basil Balsamic Marinated Roasted Vegetables

Tuscan White Bean Salad Spinach, olives, sun-dried tomato

Eggplant Parmesan S Housemade marinara, mozzarella

> **Sliced Sirloin** Cabernet mushrooms

Herb and Ricotta Stuffed Shells Sauteed Shrimp Scallops Mushrooms and peppers in lobster sauce

Tenderloin Beef Tips Tomato mushroom demi-glace

Crab Stuffed Flounder Lemon sauce

SIDES

choice of two

Mashed Potato Butter and chives

Herb Roasted Red Bliss Potatoes Rice Pilaf Au Gratin Potatoes Sharp Cheddar Mac & Cheese upgrade: add Lobster 2.95 Green Beans Amandine

Steamed Broccoli Brown butter

Seasoned Vegetables

Candied Carrots Lavendar honey glaze

CARVING STATION

Choice of two. Served with assorted rolls and accompaniments.

Grilled Pork Loin Herb Roasted Turkey Top Round of Beef

Maple Glazed Country Ham

CARVING STATION UPGRADES

Slow Roasted Prime Rib 6

Tenderloin of Beef 10

DESSERT

Wedding Cake | Coffee & Tea Station

\$135 per person. Price includes tax and gratuity. All upgrades and enhancements are subject to 6% PA Sales Tax and 22% service charge.

at Reddler's Village

STATION RECEPTION PACKAGE

choice of four

SALAD

Crisp Romaine Hearts | Petite Field Greens

Cucumber | Carrots | Tomatoes | Red Onion | Marinated Olives | Sharp Cheddar Cheese | Parmesan Herbed croutons | Tuscan White Beans | Balsamic Roasted Vegetables

Dressings: Housemade Caesar, Honey Mustard, Ranch, Blue Cheese, House Vinaigrette

PASTA

live action | choice of two pastas and two sauces | chef selected topping

Pastas Cheese Tortellini | Orrechiette | Penne | Garlic Bread

CARVING

Slow Roasted Top Round of Beef

Herb Roasted Turkey

Silver Dollar Rolls Horseradish Cream Sauce Cranberry Chutney | Au Jus

SOUTHWEST

Beef & Chicken Fajitas Tacos | Corn Bread Mexican Rice | Southwest Chicken

> T O P P I N G S T O I N C L U D E

Cheese | Sour Cream Chopped Tomatoes | Guacamole Shredded Lettuce | Salsa



Elbow Macaroni Sharp cheddar & Colby Jack cheese sauce

Cavatappi Pasta Romano & Parmesan cheese sauce

T O P P I N G S T O I N C L U D E

Oven Dried Tomatoes | Scallions Crispy Onions | Blanched Broccoli Roasted Button Mushrooms | Bacon Toasted Parmesan Bread Crumbs

MASHED POTATO BAR

Sauces Basil cream sauce | Pomodoro

Alfredo | Vodka sauce | Pesto

Creamy Buttermilk Mashed Potatoes

Mashed Molasses Spiked Sweet Potatoes

Т О Р Р І N G S Т О І N С L U D E

Sharp Cheddar & Blue Cheese Crumbles Sour Cream | Blanched Broccoli Scallions | Bacon | Pecans Crispy Onions | Marshmallows

> <u>Additions</u> Lobster 2.95 Truffle Oil 2 Popcorn Shrimp 1.95

SWEET

Mini Chocolate Éclairs | Assorted Fruit Tarts | Chocolate Chip Brownie

Assorted Freshly Baked Cookies | Assorted Cupcakes | Finger Desserts | Coffee Station

\$133 per person. Price includes tax and gratuity. All upgrades and enhancements are subject to 6% PA Sales Tax and 22% service charge.

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BRUNCH BUFFET

at **Teddler's Village**

Croissants & Bagels

Fresh Breakfast Breads and Pastries

Assorted Fruit Juices

Sliced Fresh Seasonal Fruits

Tomato and Mozzarella Torn basil Caesar Salad Housemade dressing, herbed croutons

Pasta Primavera Salad

Farm Fresh Greens choice of dressing: House vinaigrette | Blue cheese | Ranch

choice of three

Fillet of Salmon Sautéed spinach, garlic & white wine

Herb and Ricotta Stuffed Shells Housemade marinara Home Fried Potatoes

Cinnamon Custard Dipped French Toast Maple syrup

Hickory Smoked Bacon

Maple Sausage

Chicken & Shrimp Tossed with penne in pesto

Lox Tray with accompaniment

Cheese Blintz Fruit compote

Chicken Française Capers, herbs & charred lemon butter

OMELETS

Prepared to Order

Farm Fresh Eggs with the following fillings:

Sharp Cheddar & Mozzarella Cheese | Ham | Bacon Mushrooms | Broccoli | Tomatoes | Spinach | Scallions | Peppers

CARVING STATION

Choice of two. Served with assorted rolls and accompaniments.

Grilled Pork Loin

Herb Roasted Turkey

Top Round of Beef

Maple Glazed Country Ham

DESSERT

Wedding Cake | Coffee & Tea Station

\$110 per person. Price includes tax and gratuity.

at **Teddler's Village**

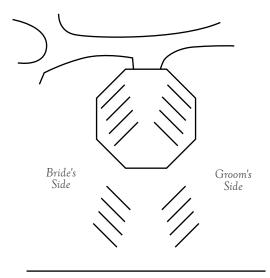
BEVERAGE

Package Includes Four Hour Open Bar

PREMIUM BEER choice of four							
Bud Light	Miller Lite	Yuengling	Blue M	Ioon Corona			
Budweiser	Coors Light	Amstel Light	Heine	ken			
PREMIUM WINE							
Chardonnay	Cabernet	Merlot	Mosc	ato Pinot Grigio			
PREMIUM BRANDS							
Wild Turkey	Beefeater	Dewar's	Absc	lut Cuervo Gold			
Seagram's 7	Bacardi	Jack Daniel's	including Abs	olut flavors Kahlúa			
ULTRA PREMIUM PACKAGE (add 10pp)							
Maker's Mark	Johnnie Walk		Jameson	Baileys			
Crown Royal Don Juan	Jack Dani Grey Goo		Kahlúa Cantain Margan	Drambuie			
Don Juan	Patrón Si		Captain Morgan Frangelico				
WEDDING BAR PACKAGE ADD ONS per bottle							
Coconut Rum	18	Grey Goose 43		Belvedere 37			
Apple Pucker 1	4	Captain Morgan 26		Craft Beer add on 2 per person			
SIGNATURE COCKTAILS choice of one							
Blushing Bride Champagne, orange juice, grenadine	The Somethin Rum, pineappl Blue Cura	e juice, I	Say I Do Sangria Red or White sangria	You're So Sweet Apple cider, champagne			
All upgrades and enhancements are subject to 6% PA Sales Tax and 22% service charge.							

- at **Teddler's Village**

GAZEBO WEDDING CEREMONY



Gazebo Rental and Set-up 750 + tax

Gazebo Cocktail Hour Package Available **Seating Capacity** Inside the Gazebo: 50 Outside the Gazebo: 200

Electricity Available Guest to provide entertainment services and necessary sound/ amplification equipment.

PACKAGE ENHANCEMENTS

Sweet Station

Mini Chocolate Éclairs Assorted Fruit Tarts Chocolate Chip Brownie Assorted Fresh Baked Cookies Assorted Cupcake Display Finger Desserts 10 per person

Dessert Platters

Mini Éclairs, Assorted Fruit Tarts, Cannoli, Cookies, Petit Fours, etc.

30 per table (Each platter serves 8-10 people)

Assorted Cupcake Display

4 per person

Linen Enhancements

Colored Table Runner 8 per table

Colored Table Overlay 15 per table

Ivory, Silver, Black Floor Length Pintuck Table Linen 30 per table

Ivory Damask Floor Length Table Linen 30 per table

All upgrades and enhancements are subject to 6% PA Sales Tax and 22% service charge.

at Reddler's Village

FREQUENTLY ASKED QUESTIONS

Deposits?

We hope you'll choice of us for your wedding; if so, we ask for a non-refundable 30% deposit to reserve the space. A subsequent contract will be sent for your review. Take a moment to review the details very carefully and confirm everything is to your specifications. Once comfortable, please sign and return the contact with your 30% deposit. Upon receipt of the signed contract, your pricing is guaranteed.

Payments?

Once your contract is executed, we will provide a payment schedule; your schedule is based upon a minimum number of guests and minimum menu items. This is done to allow you to finalize guest count and menus. Three months prior to your event, we ask for a 50% deposit; ten days prior to your reception, we ask that you make your final payment. We accept credit cards or check with valid ID. We also ask that you provide a credit card for any additional tabs to be settled at the conclusion of your event.

Minimums?	Friday	Saturday	Sunday
January - March	\leftarrow	– negotiable –	\longrightarrow
April - June	\$9,500	\$12,500	\$9,500
July - August	<i>(</i>	– negotiable –	\longrightarrow
September - December	\$9,500	\$12,500	\$9,500

*A minimum of food and beverage spent is required for all wedding events.

Parking?

As always, we offer free parking.

Directions?

We can provide you with a link for direction cards to be included in your wedding invitations. Ask your wedding coordinator for information.

Overnight Guest Accommodations?

Our hotel, the Golden Plough Inn, is happy to provide overnight accommodations for any of your guests. Please contact our Sales Office for rates and availability so that we may assist you in creating room blocks.

Ceremony?

Ceremonies take place on our Upper Green facing our iconic Gazebo in the center of our campus. The Upper Green can comfortably accommodate 200 seated guests; smaller ceremonies of 50 or less may be seated within our Gazebo. Set up fee(s) include: chair rentals, set up and breakdown, and ceremony rehearsal (when requested).

Inclement Weather?

In the event of inclement weather, we can move your ceremony into our main party room. While your guests are enjoying Cocktail Hour, we will transition the room into for reception.

Unfortunately, the indoor ceremony room cannot accommodate our wedding arch. If you would like to have the ceremony room decorated, please arrange for your florist or member of your party to arrive prior to the ceremony to decorate.

We will provide any tables required for your ceremony (unity candle, programs, DJ, etc.). Please inform your coordinator of your needs at your menu meeting.

Rehearsal?

A ceremony rehearsal may be scheduled for you based on our availability. We will do our best to accommodate your needs. However, Friday and Saturday evenings and seasonal events may preclude us from scheduling your rehearsal at those times.

Decorations?

We suggest that extensive and elaborate decorations may need the assistance of a florist or member of your party.

Menu Tasting?

Please contact our Sales Office to coordinate your complimentary tasting! Our Chef(s) will prepare your selections and answer any of your questions. Our wedding coordinator will follow up with you at your menu selection/ detail meeting. There is an charge of \$50 per additional guest(s).

at Reddler's Village

FREQUENTLY ASKED QUESTIONS

Menu Selections?

We ask that your menu be finalized two months prior to your event. We ask that you call the sales office to schedule a detail appointment with our wedding coordinator so that we can discuss all the details of your big day. Prior to this meeting, you should have had your menu tasting. A choice of two (2) entrées plus one (1) vegetarian can be given for no additional charge. Additional entrées are \$2 per guest. Please note all upgrades and enhancements are subject to tax and service charges.

Guarantee Guest Count?

The final guest count is due by 14 business days prior to your reception. At the time the count is given, you will be required to provide individual entrée counts (if offering a served meal), the number of children's meals, teen meals and service meals.

Children's Meals & Teenagers?

Children under 10 years of age may be served chicken fingers and french fries for \$35. Young adults, ages 11-20, may be served the adults' meal with a \$10 discount per guest.

Service Professional Meals?

Meals may be provided for your Service Professionals (DJ, Photographer, Videographer, etc.) at a reduced rate \$40 per person. Service Professionals will be served a hot platter, but not all of the package items offered to your guests.

Bar?

A four (4) hour Premium Brand open bar is included with your package. The bar typically opens for the first full hour (Cocktail Hour). Service is suspended at the bar momentarily while guests take their placed to enjoy your formalities (introductions, first dance, blessing & toast). The bar reopens until the last half hour of the event. This affords a chance for your guests to enjoy coffee before they depart.

- The Premium Brand Bar may be downgraded to a House Brand Bar. This would reduce the price by \$7pp if drinking age.
- We can accommodate your tab for an additional hour of bar service. (5 hours max)
- We provide one bartender per 70 guests. We always provide two bartenders for your Cocktail Hour.

Flowers?

Centerpieces are included in your package. Please ask your coordinator for information and assistance.

Dietary Restrictions?

We will gladly accommodate any of your guests' dietary restrictions. Just let us know at your menu meeting.

Reception Decorations?

We are happy to assist you with place cards, favors and other small touches. Other more elaborate or time-sensitive decorations may need to be taken care of by a florist or other members of your party. Just coordinate a set up time with us in advance.

Table Linens?

We provide white colored floor length linens and napkins for your reception. We do have a selection of different colored napkins. If we can match the color of your selection for your reception there is no additional charge. If you would prefer specialty linens (colors, patterns, overlays, material, etc.), we're happy to assist you in selecting. There may be additional charges incurred.

Chair Covers?

Please ask your coordinator for information and assistance.

Wedding Cake?

Your Wedding Cake is included in your package. There are a variety of flavors, styles, and sizes to choice of from; we can assist you in selecting bakeries or vendors. If you would like to use a special vendor, please inform us so that we can assist you in delivery and set up. We have included a list of local bakeries, feel free to contact them to set up your tasting.

DJ/Band?

We provide a dressed table for your DJ at the location you desire. Our staff works closely with your DJ or Band to choreograph your event. Please have your DJ and/or Band contact your coordinator to arrange a "load in" time. We ask that all DJs and/or Bands have the capability to elevate speakers.

Final appointment?

We will contact you approximately one week prior to your scheduled event. At that time, we will schedule a final meeting that meshes with your busy schedule. Please bring all items to be preset, which includes, but is not limted to: placecards, favors, toasting flutes, etc. Your party manager will also be in attendance to answer any final questions you may have. If you are having a ceremony rehearsal, you may want to schedule a small the meeting 30 minutes prior to your final appointment.

at Reddler's Village

ADDITIONAL WEDDING SERVICES

DISC JOCKEYS

Signature DJs Scott Goldoor • 610-825-6161 www.signaturedjs.com

East Coast Entertainment 215-767-1105

Entertainment Mike DeLeo 215-355-4943

Music Spectrum

Bob Egan Entertainment Bob Egan 215-794-7716 East Coast Event Group Bob Palio • 800-229-1960

Skuba Entertainment 570-450-6874

Mark Coleman Piano 215-702-0847

New Solution Entertainment Wedding Band 610-513-1687 jcnewssolution.com Bucky Clark Piano 215-674-1212

MUSICIANS & BANDS

Allison Simpson Harp 215-348-5288 Gloria Galante Harp 215-342-9397

Bob Egan Entertainment Bob Egan 215-794-7716

PHOTOGRAPHERS & VIDEOGRAPHERS

РНОТО ВООТН

Skuba Entertainment

570-450-6874

Shutterbooth Philadelphia

215-672-4000

www.shutterbooth.com

Alexa Nahas Photography

718-431-3744 www.AlexaNahas.com

Signature DJs

610-825 -6161 www.signaturedjs.com

FLOWERS

The Pod Shop Flowers Kim Haggerty • 215-862-2017 www.podshopflowersonline.com

Mom's Florist

Liz Bininger • 215-491-7890 www.momsflowershoppe.com

Alexa Nahas Photography Alexa Nahas • 718-431-3744 www.AlexaNahas.com

Jennifer Green Photography 610-573-7859

> CEREMONY OFFICIANTS LOCATIONS

Dr. Roy Lewis, Pastor Lahaska United Methodist Church 215-343-3160

> Barbara A. Wilson 215-949-7979

Rev. Kenneth L. Denski 215-806-0430 rev.ken@verizon.net

Rabbi/Cantor Sandra Miller Serves Interfaith Couples 215-491-9605

Mistic Photography Barbara • 215-350-0381 Candid Moments Photography Doug Burns • 215-237-2072 candidmomentsphotography.com Casual Candids Joyce Heisen • 215-493-6792 joyce@casualcandids.com

Kasola Productions 215-828-1573

Costello Photography John 215-379-5200 www.costellophotography.com

EVENT STYLING

Allium Floral Design Sarah • 978-884-7712

B A K E R Y

Cramer's Bakery Kim • 215-493-2760 cramerbakery.com

Ciao Bella Cakes 215-956-2335 info@ciabellacakes.com

The Lucky Cupcake Company Joanne Jarin • 267-544-5912 joanne@ theluckycupcakecompany.com

For information on planning your magical, unforgettable day, please call 215-794-4078 or email groupsales@peddlersvillage.com

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ADDITIONAL WEDDING SERVICES

LIMOUSINES / TROLLEY'S

Bucks County Trolley Company 215-982-5200 Limo Today 609-651-2546 www.limotoday.com Sterling Limousine & Transportation 215-598-9270 www.sterlinglimoservice.com **Choo Choo Trolley Co.** 215-333-0320

WEDDING APPAREL

All Things Bridal Dresses Cindy Landis 215-538-8233 Ventresca Ltd. Tuxedo Craig Yeager 215-348-3139 *Lace Silhouettes Lingerie Karen 215-794-545 *Sublime Apparel 215-794-9430

*Best Gift Idea Ever Michelle Brogan 267-544-5677 Michellebrogan77@aol.com

> *The Celtic Rose Marilyn 215-794-5882

*Chaddsford Winery Wine Bottles Danielle/Nina 215-794-9655

*David J Witchell Salon & Spa 215-579-1200

customerservice@ davidjwitchell.com OTHER SERVICES

*Free Will Brewing Taproom 267-354-0813 freewill@freewillbrewing.com

Fresh Breath of Hair Ariella 267-580- 9353 www.freshbreathofhair.com

> *Hewn Spirits 267-544-0720

*Jewelry Nest Boutique 267-794-5392

*Nina's Waffles & Ice Cream 215-862-1660 ninaswaffles.com *The Paper Chase Invitations Terry Jenkins 215-794-8185

Partyhasher 215-703-7320

Tiffany Jocilyn Makeup Artist Tiffany 973-641-3273 TiffanyJocilyn@gmail.com

* The Uncorked Artist 267-714-8545

*Shops located in Peddler's Village

The information included on this flyer is to further assist our valued customers.

Peddler's Village receives no compensation for publishing these services and assumes no responsibility for any agreements or contracts entered into between our customers and these companies and individuals.