

# *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.*



**For More Information Contact:**

**Eric Chen**

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**1-800-369-9877**

**[DoubleTreeLancaster.com](http://DoubleTreeLancaster.com)**



**LANCASTER**

# Your Special Day

## STATIONARY HORS D' OEUVRES Choose One

- **Herb & Garlic Marinated Roasted Vegetables** Mushrooms, Squash, Zucchini, Peppers, & Asparagus with Season's Taproom Basil Oil
- **Domestic Cheese Display** Fresh Berries, Dried Fruits, Toasted Nuts
- **Crisp, Raw Seasonal Vegetables** Baby Carrots, Peppers, Cucumber, Broccoli, Grilled Pita, Hummus & Buttermilk Ranch Dip
- **Bruschetta Selection (build your own)** Toasted Baguette, Grilled Pita, Classic Tomato with Basil & Mozzarella, Black Bean Hummus with Southwest Salsa & Chopped Smoked Salmon Whipped with Cream Cheese & Caper
- **Seasonal Fruit and Fresh Berries** Fresh Cut Pineapple, Cantaloupe, Honeydew with Grapes, and Berries

## BUTLER PASSED HORS D' OEUVRES Choose Three

- **Cold Selections:**
  - Citrus Marinated Shrimp Cocktail Shooters
  - Truffle Deviled Eggs
  - Tomato and Basil Marinated Mozzarella Skewers with Greek Olives
  - Hummus Shooters with Crisp Vegetable Sticks
  - Crabmeat and Avocado Mousse on Spiced Tortillas
  - Southwestern Chicken and Black Bean Hummus Crostini
  - Whipped Smoked Salmon & Caper-Cream Cheese Canape
- **Hot Selections:**
  - Blackened Chicken Quesadillas
  - Miniature Franks in Puff Pastry
  - Feta & Spinach Phyllo Bites
  - Crispy Phyllo Shrimp with Pesto Aioli
  - Chicken Cordon Bleu Bites with Whole Grain Mustard Sauce
  - Mini Crab Cake Canapes with Old Bay & Lemon Aioli
  - Spice Rubbed Seared Tuna, Guacamole, Grilled Pineapple Salsa
  - Chicken & Lemongrass Pot Stickers with Sweet & Sour Soy Dipping Sauce
  - Vegetable Spring Rolls, Thai Chili Dipping Sauce
  - Vegetable Samosas with Lemon-Chili Aioli
  - Falafel Bites with Avocado-Greek Yogurt
  - Roasted Squash Soup Shooters, Nutmeg Scented Cream
  - Warm, Oven Roasted Tomato & Fresh Mozzarella Crostini
  - Parmesan & Artichoke Bites with Pesto Aioli

## SALAD COURSE SERVED WITH WARM ROLLS AND BUTTER Choose One

- **Fresh Field Green Salad** Sun-Dried Cranberries, Garden Vegetables, Roasted Garlic-Balsamic Vinaigrette
- **Caesar Salad** Crisp Romaine Lettuce Hearts, Garlic Croutons, Parmesan, and Classic Dressing
- **Steak House Chopped Salad** Mixed Greens & Iceberg Lettuce, Hard Cooked Egg, Chopped Bacon, Grape Tomatoes, Citrus-Ranch Dressing
- **Spinach & Baby Arugula Salad** Candied Walnuts, Grape Tomatoes, Golden Raisins, Crumbed Goat Cheese, Raspberry Vinaigrette

## PACKAGE INCLUDES:

- Menu Tasting for up to 4 Entrees and 4 adults
- One hour rehearsal in chapel
- Floor Length Linens
- Choice of three traditional hot hors d'oeuvres
- Complimentary sparkling white grape juice 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*



LANCASTER

# Your Special Day

CONTINUED

## DINNER ENTREES Choose Two

*Entrees are paired with Chef Selected Vegetable and Starch. Alternative options available and may be selected if chosen for the entire party.*

### Seafood

- **Long's Horseradish & Parsley Encrusted Salmon** Citrus Vinaigrette, Quinoa, White Balsamic Marinated Vegetables
- **Coriander Rubbed Mahi** Charred Pineapple Salsa, Seasonal Vegetables, Vanilla Scented Jasmine Rice
- **Dijon & Panko North Crusted Atlantic Cod** Potatoes with Bacon & Onions, Baby Carrots, Roasted Garlic Beurre Blanc

### Chicken

- **Garlic & Lime Marinated Bone-In Chicken Breast** Roasted Pepper & Black Bean Salsa, Quinoa with Roasted Vegetables
- **Thyme & Rosemary Roasted Bone-In Chicken Breast** Chicken Jus, Roasted Garlic Mashed Red Potatoes, Bean & Carrot Medley with Balsamic Raisins
- **Parmesan & Parsley Dusted Boneless Chicken Breast** Tomato-Caper Ragout, Creamy Risotto, Broccoli Rabe

### Beef

- **Seared Beef Medallions** Cremini Mushroom Bordelaise, Horseradish Whipped Potatoes, Grilled Asparagus
- **Thyme & Garlic Marinated Bistro Steak** Pan Roasted Fingerling Potatoes, Cabernet Jus, Haricots Vert Almondine

### Pork

- **Cider Brined Duroc Pork Chop** Apple-Balsamic Glaze, Creamy Polenta, Root Vegetable Saute
- **Bacon Wrapped Pork Tenderloin** Roasted Sweet Potatoes Puree, Braised Cabbage, Toasted Pecans, Cider-Thyme Jus

### Vegetarian

- **Kennett Square Mushroom & Parmesan Risotto (lacto-ovo vegetarian, gf)** Sweet Peas, Baby Spinach, White Truffle Oil, Asparagus
- **Quinoa Nicoise (vegan, gf)** Haricots Vert, Olives, Heirloom Tomatoes, Roasted Peppers, Toasted Pine Nuts, Baby Arugula, & Preserved Lemon Sauce
- **Seasonal Vegetable, Greens & Grains Buddha Bowl Entrée (lacto-ovo vegetarian, gf)**
- **Grilled Vegetable Ravioli in Basil Pasta (lacto-ovo vegetarian)** Mixed Mushrooms, Peas, Sweet Corn, Porcini-Ginger Sauce

## DESSERT COURSE

- Coffee & Tea Station with Plated Cake Display

## PACKAGE INCLUDES:

- Menu Tasting for up to 4 Entrees and 4 adults
- One hour rehearsal in chapel
- Floor Length Linens
- Choice of three traditional hot hors d'oeuvres
- Complimentary sparkling white grape juice 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**

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LANCASTER



# Forever and Always

## STATIONARY HORS D' OEUVRES Choose One

- **Herb & Garlic Marinated Roasted Vegetables** Mushrooms, Squash, Zucchini, Peppers, & Asparagus with Season's Taproom Basil Oil
- **Domestic Cheese Display** Fresh Berries, Dried Fruits, Toasted Nuts
- **Crisp, Raw Seasonal Vegetables** Baby Carrots, Peppers, Cucumber, Broccoli, Grilled Pita, Hummus & Buttermilk Ranch Dip
- **Bruschetta Selection (build your own)** Toasted Baguette, Grilled Pita, Classic Tomato with Basil & Mozzarella, Black Bean Hummus with Southwest Salsa & Chopped Smoked Salmon Whipped with Cream Cheese & Caper
- **Mediterranean Antipasto** Cured Italian Meats: Prosciutto, Genoa Salami, Soppressata, Olive Oil Marinated Artichokes, Olives, & Feta, Mixed Tomatoes, Ciliegine Fresh Mozzarella, Charred Peppers, Basil, Focaccia, Toasted Baguette
- **Seasonal Fruit and Fresh Berries** Fresh Cut Pineapple, Cantaloupe, Honeydew with Grapes, and Berries

## BUTLER PASSED HORS D' OEUVRES Choose Four

- **Cold Selections:**
  - Citrus Marinated Shrimp Cocktail Shooters
  - Truffle Deviled Eggs
  - Tomato and Basil Marinated Mozzarella Skewers with Greek Olives
  - Hummus Shooters with Crisp Vegetable Sticks
  - Prosciutto, Goat Cheese, & Fresh Honeycomb on Grilled Flatbread Pieces
  - Smoked Salmon on Crispy Potato Cakes, Lemon-Dill Aioli
  - Spiced Tortillas with Crabmeat and Avocado Mousse
- **Hot Selections:**
  - Lobster Arancini with Basil Aioli
  - Blackened Chicken Quesadillas
  - Miniature Franks in Puff Pastry
  - Crispy Phyllo Shrimp with Pesto Aioli
  - Philly Cheesesteak Spring Roll with Horseradish Aioli
  - Chicken Cordon Bleu Bites with Whole Grain Mustard Sauce
  - Scallops Wrapped In Bacon
  - Mini Crab Cake Canapes with Old Bay & Lemon Aioli
  - Spice Rubbed Seared Tuna, Guacamole, Grilled Pineapple Salsa
  - Vegetable Spring Rolls, Thai Chili Dipping Sauce
  - Vegetable Samosas with Lemon-Chili Aioli
  - Petite Mushroom Tartlet
  - Falafel Bites with Avocado-Greek Yogurt Sauce
  - Roasted Squash Soup Shooters, Nutmeg Scented Cream
  - Raspberry and Brie in Phyllo
  - Oven Roasted Tomato & Fresh Mozzarella Crostini
  - Parmesan & Artichoke Bites with Pesto Aioli
  - Feta & Spinach Phyllo Bites

## SALAD COURSE SERVED WITH WARM ROLLS AND BUTTER Choose One

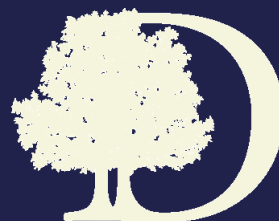
- **Fresh Field Green Salad** Sun-Dried Cranberries, Garden Vegetables, Roasted Garlic-Balsamic Vinaigrette
- **Caesar Salad** Crisp Romaine Lettuce Hearts, Garlic Croutons, Parmesan, and Classic Dressing
- **Steak House Chopped Salad** Mixed Greens & Iceberg Lettuce, Hard Cooked Egg, Chopped Bacon, Grape Tomatoes, Citrus-Ranch Dressing
- **Spinach & Baby Arugula Salad** Candied Walnuts, Grape Tomatoes, Golden Raisins, Crumbed Goat Cheese, Raspberry Vinaigrette

## PACKAGE INCLUDES:

- 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 white grape juice 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*



LANCASTER

# Forever and Always

CONTINUED

## DINNER ENTREES Choose Two

*Entrees are paired with Chef Selected Vegetable and Starch. Alternative options available and may be selected if chosen for the entire party.*

### Chicken

- **Chicken Breast Roasted with Truffle Butter** Pancetta Laced Fingerling Potatoes, Asparagus & Mixed Mushroom Medley, Truffle Jus
- **Garlic & Lime Marinated Chicken Breast** Roasted Pepper & Black Bean Salsa, Quinoa with Roasted Vegetables
- **Thyme & Rosemary Roasted Chicken Breast** Chicken Jus, Roasted Garlic Mashed Red Potatoes, Bean & Carrot Medley with Balsamic Raisins
- **Parmesan Dusted Chicken Breast** Tomato-Caper Ragout, Creamy Risotto, Broccoli Rabe
- **Prosciutto and Sage Studded Chicken** Roasted Potatoes, Balsamic Roasted Haricot Verts with Almonds, Tuscan Herb Infused Finishing Oil

### Beef

- **Thyme & Garlic Marinated Bistro Steak** Pan Roasted Fingerling Potatoes, Cabernet Jus, Haricots Vert Almondine
- **Cabernet Braised Boneless Beef Short Ribs** Potato & Leek Gratin, Glazed Carrots & Onions
- **Seared & Roasted Petite Filet of Beef** Cremini Mushroom Bordelaise, Horseradish Whipped Potatoes, Grilled Asparagus
- **Grilled 10oz. Choice Strip Steak** Roasted Mushrooms, Onions, & Asparagus, Creamy Risotto, Cabernet Jus

### Seafood

- **Long's Horseradish & Parsley Encrusted Salmon** Citrus Vinaigrette, Quinoa, White Balsamic Marinated Vegetables
- **Farm Raised Sustainably Sourced Barramundi** Ancient Grains Saute, Bean & Carrot Medley, Roasted Pepper-Citrus Sauce
- **Oven Roasted, Dijon & Panko Topped Cod** Saffron Scented Rice with Sweet Peas & Baby Greens, Citrus & Thyme Sauce
- **Coriander Rubbed Mahi** Charred Pineapple Salsa, Vanilla Scented Jasmine Rice, Roasted Asparagus
- **Seared and Butter Basted Cobia** Sweet Pea & Mint Risotto, Olive Oil Steeped Vegetables, Lemon Emulsion

### Vegetarian

- **Mediterranean Pasta (lacto-ovo vegetarian)** Spaghetti, Garlic & Basil Infused Olive Oil, Baby Arugula, Goat Cheese, Heirloom Tomatoes, & Roasted Peppers
- **Kennett Square Mushroom & Parmesan Risotto (lacto-ovo vegetarian, gf)** Sweet Peas, Baby Spinach, White Truffle Oil, Asparagus
- **Quinoa Nicoise (vegan, gf)** Citrus Vinaigrette, Haricots Vert, Olives, Heirloom Tomatoes, Roasted Peppers, Toasted Pine Nuts
- **Grilled Vegetable & Pecorino Cheese Ravioli (lacto-ovo vegetarian)** Kale Pesto Cream Sauce, Toasted Pine Nuts

## DESSERT COURSE

- Coffee & Tea Station with Plated Cake Display

## PACKAGE INCLUDES:

- 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 white grape juice 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**

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LANCASTER

# Dream Wedding

## STATIONARY HORS D' OEUVRES Choose One

- **Herb & Garlic Marinated Roasted Vegetables** Mushrooms, Squash, Zucchini, Peppers, & Asparagus with Season's Taproom Basil Oil
- **Domestic Cheese Display** Fresh Berries, Dried Fruits, Toasted Nuts
- **Crisp, Raw Seasonal Vegetables** Baby Carrots, Peppers, Cucumber, Broccoli, Grilled Pita, Hummus & Buttermilk Ranch Dip
- **Bruschetta Selection (build your own)** Toasted Baguette, Grilled Pita, Classic Tomato with Basil & Mozzarella, Black Bean Hummus with Southwest Salsa & Chopped Smoked Salmon Whipped with Cream Cheese & Caper
- **Seasonal Fruit and Fresh Berries** Fresh Cut Pineapple, Cantaloupe, Honeydew with Grapes, and Berries

## BUTLER PASSED HORS D' OEUVRES Choose Five

- **Cold Selections:**
  - Citrus Marinated Shrimp Cocktail Shooters
  - Truffle Deviled Eggs
  - Prosciutto, Goat Cheese, & Fresh Honeycomb on Grilled Flatbread
  - Citrus Poached Jumbo Shrimp, Lemons, Cocktail Sauce
  - Tomato and Basil Marinated Mozzarella Skewers with Greek Olives
  - Hummus Shooters with Crisp Vegetable Sticks
  - Smoked Salmon on Crispy Potato Cakes, Lemon-Dill Aioli
  - Spiced Tortillas with Crabmeat and Avocado Mousse
- **Hot Selections:**
  - Toasted Cheese Ravioli with Marinara
  - Chicken & Lemongrass Pot Stickers with Sweet & Sour Soy Dipping Sauce
  - Lobster Arancini with Basil Aioli
  - Blackened Chicken Quesadillas
  - Miniature Franks in Puff Pastry
  - Crispy Phyllo Shrimp with Pesto Aioli
  - Philly Cheesesteak Spring Roll with Horseradish Aioli
  - Chicken Cordon Bleu Bites with Whole Grain Mustard Sauce
  - Scallops Wrapped In Bacon
  - Mini Crab Cake Canapes with Old Bay & Lemon Aioli
  - Spice Rubbed Seared Tuna, Guacamole, Grilled Pineapple Salsa
  - Vegetable Spring Rolls, Thai Chili Dipping Sauce
  - Vegetable Samosas with Lemon-Chili Aioli
  - Petite Mushroom Tartlet
  - Falafel Bites with Avocado-Greek Yogurt
  - Roasted Squash Soup Shooters, Nutmeg Scented Cream
  - Raspberry and Brie in Phyllo Oven Roasted Tomato & Fresh Mozzarella Crostini
  - Parmesan & Artichoke Bites with Pesto Aioli
  - Feta & Spinach Phyllo Bites

## APPETIZER Choose One

- **Roasted Beets & Burratta** Toasted Pistachios, Micro Basil, Baby Tomatoes, Sicilian Lemon Vinegar
- **Tomato & Fresh Mozzarella Tart** Baby Greens, Basil Oil, Aged Balsamic Vinegar
- **Spice Rubbed, Seared & Chilled Tuna** Mango, Cucumber & Mint Salsa, Pickled Ginger
- **Harvest Risotto** Local Mixed Mushrooms, Sweet Peas, Fresh Mint, & Baby Spinach
- **Lobster Gnocchi** Potato Gnocchi, Lobster Knuckles, Porcini Butter, Oyster Mushrooms, Fresh Herbs
- **Sweet Corn Bisque** Truffle & Goat Cheese Crostini (spring/summer)
- **Roasted Butternut Squash Bisque** Truffle & Goat Cheese Crostini (fall/winter)
- **Jumbo Shrimp Cocktail** Classic Sauce, Gremolata

## PACKAGE INCLUDES:

- Menu Tasting for up to 4 Entrees and 4 adults
- One hour rehearsal in chapel
- Upgraded Linens
- Choice of five traditional hors d'oeuvres
- Complimentary sparkling white grape juice 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

**130.00 per person**

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LANCASTER

# Dream Wedding

CONTINUED

## SALAD COURSE SERVED WITH WARM ROLLS AND BUTTER Choose One

- **Fresh Field Green Salad** Sun-Dried Cranberries, Garden Vegetables, Roasted Garlic-Balsamic Vinaigrette
- **Caesar Salad** Crisp Romaine Lettuce Hearts, Garlic Croutons, Parmesan, and Classic Dressing
- **Steak House Chopped Salad** Mixed Greens & Iceberg Lettuce, Hard Cooked Egg, Chopped Bacon, Grape Tomatoes, Citrus-Ranch Dressing
- **Spinach & Baby Arugula Salad** Candied Walnuts, Grape Tomatoes, Golden Raisins, Crumbed Goat Cheese, Raspberry Vinaigrette

## DINNER ENTREES Choose Two

*Entrees are paired with Chef Selected Vegetable and Starch. Alternative options available and may be selected if chosen for the entire party.*

- **Pan Seared and Roasted 8oz Filet Mignon** Bordelaise Sauce, Fingerling Potatoes with Pancetta, Roasted Asparagus
- **Chargrilled 21 Day Dry Aged Strip Steak** Cabernet Jus, Truffle Mashed Potatoes, Warm Baby Greens with Red Onion & Blue Cheese
- **Lightly Seared Halibut or Striped Bass (based on seasonal availability)** Crab Spaetzle with Sweet Peas, Leeks, & Asparagus, Lemon-Thyme Beurre Blanc
- **Barolo Braised Beef Short Rib & Sugar Cane Skewered Scallop Duo** Creamy Risotto, White Balsamic Marinated Vegetables, Braising Jus
- **Jumbo Lump Crab Cakes** Old Bay Scented Potatoes, Charred Corn Salsa, Whole Grain Mustard Sauce
- **Seared Sea Scallops** Creamy Honey Scented Polenta, Mint Salsa Verde, Green Vegetables with Crisp Pancetta
- **Roasted Petite Filet & Crab Cake Duo** Old Bay Seasoned Fingerling Potatoes, Bordelaise, Asparagus

## DESSERT COURSE

- Coffee & Tea Station
- Plated Cake Display with Fresh Berry and Macaron garnish

## PACKAGE INCLUDES:

- Menu tasting for up to 4 entrees and 4 adults
- Floor length linens
- Choice of five traditional hors d'oeuvres
- 4 hours of Premium Open Bar
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- Complimentary overnight stay
- Breakfast for two in Cafe 24 Hundred

**130.00 per person**

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LANCASTER

# To Have and to Hold

## STATIONARY HORS D' OEUVRES Choose One

- **Herb & Garlic Marinated Roasted Vegetables** Mushrooms, Squash, Zucchini, Peppers, & Asparagus with Season's Taproom Basil Oil
- **Domestic Cheese Display** Fresh Berries, Dried Fruits, Toasted Nuts
- **Crisp, Raw Seasonal Vegetables** Baby Carrots, Peppers, Cucumber, Broccoli, Grilled Pita, Hummus & Buttermilk Ranch Dip
- **Bruschetta Selection (build your own)** Toasted Baguette, Grilled Pita, Classic Tomato with Basil & Mozzarella, Black Bean Hummus with Southwest Salsa & Chopped Smoked Salmon Whipped with Cream Cheese & Caper
- **Mediterranean Antipasto** Cured Italian Meats: Prosciutto, Genoa Salami, Soppresata, Olive Oil Marinated Artichokes, Olives, & Feta, Mixed Tomatoes, Ciliegine Fresh Mozzarella, Charred Peppers, Basil, Focaccia, Toasted Baguette
- **Seasonal Fruit and Fresh Berries** Fresh Cut Pineapple, Cantaloupe, Honeydew with Grapes, and Berries

## BUTLER PASSED HORS D' OEUVRES Choose Four

- **Cold Selections:**
  - Citrus Marinated Shrimp Cocktail Shooters
  - Truffle Deviled Eggs
  - Tomato and Basil Marinated Mozzarella Skewers with Greek Olives
  - Hummus Shooters with Crisp Vegetable Sticks
  - Prosciutto, Goat Cheese, & Fresh Honeycomb on Grilled Flatbread Pieces
  - Smoked Salmon on Crispy Potato Cakes, Lemon-Dill Aioli
  - Spiced Tortillas with Crabmeat and Avocado Mousse
- **Hot Selections:**
  - Lobster Arancini with Basil Aioli
  - Blackened Chicken Quesadillas
  - Miniature Franks in Puff Pastry
  - Crispy Phyllo Shrimp with Pesto Aioli
  - Philly Cheesesteak Spring Roll with Horseradish Aioli
  - Chicken Cordon Bleu Bites with Whole Grain Mustard Sauce
  - Scallops Wrapped In Bacon
  - Mini Crab Cake Canapes with Old Bay & Lemon Aioli
  - Spice Rubbed Seared Tuna, Guacamole, Grilled Pineapple Salsa
  - Vegetable Spring Rolls, Thai Chili Dipping Sauce
  - Vegetable Samosas with Lemon-Chili Aioli
  - Petite Mushroom Tartlet
  - Falafel Bites with Avocado-Greek Yogurt Sauce
  - Roasted Squash Soup Shooters, Nutmeg Scented Cream
  - Raspberry and Brie in Phyllo
  - Oven Roasted Tomato & Fresh Mozzarella Crostini
  - Parmesan & Artichoke Bites with Pesto Aioli
  - Feta & Spinach Phyllo Bites

## SALAD COURSE SERVED WITH WARM ROLLS AND BUTTER Choose One

- **Fresh Field Green Salad** Sun-Dried Cranberries, Garden Vegetables, Roasted Garlic-Balsamic Vinaigrette
- **Caesar Salad** Crisp Romaine Lettuce Hearts, Garlic Croutons, Parmesan, and Classic Dressing
- **Steak House Chopped Salad** Mixed Greens & Iceberg Lettuce, Hard Cooked Egg, Chopped Bacon, Grape Tomatoes, Citrus-Ranch Dressing
- **Spinach & Baby Arugula Salad** Candied Walnuts, Grape Tomatoes, Golden Raisins, Crumbed Goat Cheese, Raspberry Vinaigrette

## PACKAGE INCLUDES:

- Menu Tasting for up to 4 Entrees and 4 adults
- One hour rehearsal in chapel
- Upgraded Linens
- Choice of five traditional hors d'oeuvres
- Complimentary sparkling white grape juice or champagne toast
- 3 course buffet meal
- 4 hours of Premium Open Bar
- Complimentary overnight stay
- Breakfast for two in Cafe 24 Hundred

120.00 per person

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





# To Have and to Hold

## CONTINUED

### DINNER ENTREES Choose Two

*Entrees are paired with Chef Selected Vegetable and Starch. Alternative options are listed following entrée choices and may be selected if chosen for the entire party.*

#### Chicken

- **Lime Marinated, Cumin Dusted Grilled Chicken Breast** Sweet Corn Salsa, Toasted Pumpkin Seeds
- **Caprese Chicken** Tomatoes, Fresh Mozzarella, Basil
- **Balsamic Glazed Chicken** Tomato, Roasted Pepper, & Greek Olive Medley
- **Forager's Chicken** Mixed Mushrooms, Thyme Jus

#### Beef & Pork

- **Bacon Wrapped Pork Tenderloin** Medallions Toasted Pecans, Cider-Thyme Jus
- **Sliced Garlic Rubbed Roast Beef Au Jus**
- **Beef Shoulder Tender Medallions with Mushroom Ragout**

#### Seafood

- **Seared Salmon** Roasted Peppers, Baby Greens, Charred Pepper Vinaigrette
- **Oven Roasted Parsley & Horseradish Crusted Salmon** Citrus Vinaigrette, Arugula & Lemon Gremolata
- **Dijon Brushed & Panko Dusted Roasted Cod** Citrus Sauce, Chives, Baby Greens

#### Vegetarian

- **Grilled Vegetable & Pecorino Cheese Ravioli** Kale Pesto Sauce, Roasted Tomatoes, Parmesan & Toasted Bread Crumbs
- **Roasted Seasonal Vegetable & Farfalle Primavera** Parmesan, Pesto Cream Sauce
- **Spaghetti Aglio E Olio with Fresh Vegetables** Garlic & Basil Infused Olive Oil, Baby Arugula, Goat Cheese, Heirloom Tomatoes, & Roasted

### CHEF CARVED STATIONS (Counts towards 2 Entree selections)

- **Slow Roasted, Garlic Rubbed Prime Rib** Horseradish Cream, Au Jus
- **Cabernet and Rosemary Marinated Thinly Sliced Beef Tenderloin** Local Mushroom & Thyme Ragout, Whole Grain Mustard Sauce
- **Apple Cider Brined Roasted Pork Loin** Cider Demi and Whole Grain Mustard Sauce
- **Citrus & Sage Seasoned Roasted Turkey Breast** Sage Jus

### STARCH Choose One

- Quinoa with Roasted Garlic and Fresh Herbs
- Roasted Potatoes with Garlic & Thyme
- Mashed Red Potatoes with Roasted Garlic
- Rice Pilaf Medley
- Roasted Sweet Potato Puree with Toasted Pecans

### VEGETABLES Choose One

- Green Beans with Toasted Almonds and Balsamic Plumped Raisins
- Roasted Orange, Thyme, & Honey Glazed Carrots
- Green Bean, Wax Bean, and Carrot Medley
- Cauliflower & Broccoli tossed with Herb Butter
- Seasonal Vegetable Medley
- Roasted Squash, Zucchini, & Peppers

### DESSERT COURSE

- Coffee & Tea Station with Plated Cake Display

### PACKAGE INCLUDES:

- Menu Tasting for up to 4 Entrees and 4 adults
- One hour rehearsal in chapel
- Upgraded Linens
- Choice of five traditional hors d'oeuvres
- Complimentary sparkling white grape juice or champagne toast
- 3 course buffet meal
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**120.00 per person**

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# Children & Vendor Meals

## CHILDREN'S DINNER

### First Court

- Fruit Salad

### Entree: Choose One

- Spaghetti with Tomato Sauce & Meatballs
- Chicken Tenders with Fries

## VENDOR MEAL

Choice of Chicken or Vegetarian Entree

22.00 (Ages 12 and Under)

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

30.00 per vendor

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

# Alternative Side Options

## STARCH Choose One

- Quinoa with Roasted Garlic and Fresh Herbs
- Roasted Potatoes with Garlic & Thyme
- Mashed Red Potatoes with Roasted Garlic
- Rice Pilaf Medley
- Roasted Sweet Potato Puree with Toasted Pecans

## VEGETABLES Choose One

- Green Beans with Toasted Almonds and Balsamic Plumped Raisins
- Roasted Orange, Thyme, & Honey Glazed Carrots
- Green Bean, Wax Bean, and Carrot Medley
- Cauliflower & Broccoli tossed with Herb Butter
- Seasonal Vegetable Medley
- Roasted Squash, Zucchini, & Peppers

# Wedding Package Enhancements

## ICE CREAM STATION

- Chocolate & Vanilla Ice Cream
- Selection of toppings to include: Whipped Cream, Sprinkles, Oreo Pieces, Chocolate & Caramel Sauces, and Chopped Peanuts

6.00 per person

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

## SWEET TREATS TABLE

- Assorted Macarons
- Mini Dessert Bars
- Chocolate Covered Strawberries
- Profiteroles with Dark Chocolate Ganache
- Warm Cinnamon-Sugar Doughnut Holes with Chocolate & Salted Caramel Dipping Sauces

9.00 per person

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LANCASTER

# Happy Couple Breakfast

*Available the morning after reception. Minimum 30 people. Breakfast beverage options include a selection of Juices, Regular & Decaf Coffee, and Herbal Teas. Upgrade to Lancaster County Coffee Roasters Star Barn Coffee for 1.00*

## **BREAKFAST**

- **Pastries & Warm Cinnamon-Sugar Doughnut Holes**
- **Freshly Sliced Fruit Display** with Berries
- **Smoked Salmon with Miniature Bagels and Traditional Garnishes**
- **Scrambled Eggs** with Cheddar Cheese
- **Breakfast Potatoes** with Sauteed Peppers, Spanish Onions, and Scallions
- **Applewood Smoked Bacon**
- **Buttermilk Pancakes** with Warm Syrup
- **“Granola Bar”** with Steel Cut Oats, Doubletree Classic Granola, Chobani Greek Yogurt, Dried Fruits, & Brown Sugar

## **CHOICE OF STATION Choose One**

- **Chef attended made to order Omelet Station:** Cage Free Brown Eggs, Egg Whites, Bacon, Swiss & Cheddar Cheeses, Tomatoes, Onions Peppers, & Mushrooms
- **Build your own Breakfast Burrito Station:** Warm Flour Tortillas, Scrambled Eggs, Rice, Salsa, Sausage, Cheddar Cheese, Sriracha, Chopped Peppers, Diced Tomatoes, & Green Onions

**32.00 per person**

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



**LANCASTER**