



Welcome to the Ballroom at Hampton Square where simple elegance, the finest cuisine and unparalleled service guarantee that your once in a lifetime day will be a memorable one.

The Ballroom at Hampton Square is owned and operated exclusively by Maggio's. Maggio's has been providing great food, prepared in house by our professionally trained chefs and friendly, personalized service since 1976. Owners Michael and Gina have over forty years of foodservice, catering and hospitality experience assuring that your event will flow seamlessly.

We invite you to visit our Ballroom in Southampton, conveniently located to Philadelphia, Bucks and Montgomery Counties, I-95 and the Pennsylvania Turnpike. Our banquet managers are always available to speak with you about your upcoming event.

Our Facility Offers:

- 16ft vaulted ceilings
- Two romantic fireplaces
- Elegant chandeliers
- Richly appointed bridal suite
- Guest amenities in the restrooms
- Seasonal coat check services
- Wireless internet
- Cocktails and hors d'oeuvres served privately to the bride and groom
- Creative menu and décor suggestions
- Freshly prepared cuisine
- First class service
- Attention to detail
- Tamanend Park conveniently located for outdoor wedding pictures and more.....

You're not just another wedding to us, you're family.

Complimentary Services

Included in your wedding package

Floor length ivory linens, overlays and color coordinated napkins
Floral centerpieces (champagne and roses receptions)
Standard ballroom centerpieces (crystal and 2nd street receptions)
Richly appointed bridal suite
Cocktails and hors d'oeuvres served privately to the bride and groom upon arrival
Champagne toast
Menu displays for buffets and stations
Customized floor planning and layout
Direction cards for inclusion with your invitations
Freshly brewed Columbian coffee, decaffeinated coffee and herbal teas
Cake presentation, cake cutting and service
Guest amenities in the restrooms
Professional vendor referrals
Event coordinator throughout your event
Wireless internet access
Votive candles for buffet presentations and throughout the room

Additional Amenities

Available at an additional charge

Valet parking
Seasonal coat check services
Printed menus for guest tables
Ice sculptures
Specialty linens and chair covers
Signature drinks designed with your taste in mind
Lemon or raspberry sorbet intermezzo
Cordial bar may include Kahlúa, Bailey's Irish Cream, Grand Marnier, Limoncello, Amaretto, Frangelico or Grappa
Gourmet coffee or hot chocolate station with liqueurs and flavored syrups
Chocolate or sparkling wine fountains
Wine tasting station
Wine service throughout dinner
Audio visual equipment for slideshows

Wedding Reception Packages

Plated or Buffet

Champagne Reception

Premium open bar package

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits and berries

Choice of one chef attended hors d'oeuvre station (sushi station excluded)

Choice of ten butlered hors d'oeuvres

Champagne toast

Freshly baked bread with whipped butter

Choice of soup or salad

Two side selections

Two entrée selections and a vegetarian selection

Custom designed wedding cake complimented with fresh berries on a painted plate

Choice of one additional dessert

\$104.00 per guest

Roses Reception

Premium open bar package

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits and berries

Choice of one additional stationary hors d'oeuvre display

Choice of eight butlered hors d'oeuvres

Champagne toast

Freshly baked bread with whipped butter

Choice of soup or salad

Two side selections

Two entrée selections and a vegetarian selection

Custom designed wedding cake or one additional dessert

\$94.00 per guest

Crystal Reception

Standard open bar package

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits and berries

Choice of six butlered hors d'oeuvres

Champagne toast

Freshly baked bread with whipped butter

Choice of soup or salad

Two side selections

Two entrée selections

Custom designed wedding cake

84.00 per guest

2nd Street Reception

Standard open bar package

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits and berries

Champagne toast

Freshly baked bread with whipped butter

Choice of soup or salad

Two side selections

Two entrée selections

Vanilla ice cream drizzled with chocolate syrup

74.00 per guest

***Pricing Includes Service Charge and Sales Tax**

Special Rates

**Available January through March, Friday evening, Saturday
and Sunday afternoon**

Champagne Reception - 98.00 per guest

Roses Reception - 88.00 per guest

Crystal Reception - 78.00 per guest

**Events occurring one year after event date agreement signing may incur a price
increase not to exceed 5%**

Special menu available for children ages 12 and younger

Butlered Hors D'oeuvre Selections

Meat

Thai beef salad in endive cups
Cocktail franks with mustard dip
Cocktail meatball skewers
Bacon and cheddar tartlets
Coconut chicken with apricot dip
Chicken and vegetable pot stickers with Asian dip
Chicken teriyaki skewers
Miniature chicken quesadillas
Sesame chicken with orange ginger dip
Buffalo chicken bites
Cheesesteak spring rolls with kicked up ketchup



Seafood

Mushrooms stuffed with crabmeat
Miniature crabcakes
Scallops wrapped in bacon
Shrimp bruschetta on garlic crostini
Shrimp scampi stuffed mushrooms
Fried calamari with marinara dip on a tasting spoon



Vegetarian

Spinach and cheese in phyllo
Tomato and basil bruschetta on garlic crostinis
Brie and raspberry tartlets
Fried ravioli with marinara dip on a tasting spoon
Black bean & corn salsa in our home baked tortilla
Mushrooms stuffed with spinach and parmesan
Eggplant caponata crostini with shaved parmesan
Vegetarian spring rolls
Hummus on grilled pita
Zucchini fritters
Mac & cheese bites



Stationary Hors D'oeuvre Display

Middle Eastern Mezza Display - Hummus, baba gannoujh and caponata served with grilled pita wedges

Crostini Bar - Heirloom tomato basil bruschetta, roasted corn and black bean salsa and hummus served with crostinis, pita chips and tortilla chips

Martini Bar - Small bites served in martini glasses (your choice of 2)
Petite meatballs, orecchiette served with a garlic breadstick / Caprese salad served with garlic crostini
Antipasto Martini - Roasted peppers, Kalamata olives & provolone tossed in our housemade balsamic vinaigrette
Lobster mac & cheese - traditional favorite with lobster meat and a hint of sherry lobster sauce
Black bean salsa with our house made tortilla chips / Tomato soup shot with mini grilled cheese
Spinach & artichoke dip with crusty baguette / Bang thai shrimp

Premium Hors D'oeuvre Selections

Butlered

Lamb chop lollipops with mint 4.00 per guest
Shrimp Shooters 4.00 per guest
Sesame tuna tartare on a tasting spoon 3.00 per guest
Maple glazed duck on sweet potato gaufrettes 3.00 per guest
Porcini and boursin stuffed mushrooms 2.50 per guest
Tuna wasabi bites 2.50 per guest
Tenderloin on garlic crostini with horseradish 2.50 per guest
Texas sliders (miniature burgers) 2.00 per guest

Stationary Displays

Jumbo Shrimp Cocktail Display - Jumbo shrimp cocktail served on a bed of ice with lemon wedges and our house made cocktail sauce 8.00 per guest

Tuscan Display - Kalamata olives, fresh mozzarella, wafer thin prosciutto accordions, roasted peppers, provolone cheese, pepperoncini, Genoa salami and artichoke hearts served with thin slices of baguette, sourdough and Italian breads 8.00 per guest

From the Sea - Freshly shucked little neck clams, jumbo shrimp, crab claws and oysters on the half shell, served over ice with lemon wedges, cocktail sauce and Tabasco sauce market price

Sushi Boat - Filled with sushi and sashimi served with wasabi, pickled ginger and soy sauce 12.00 per guest

Chef Attended Hors D'oeuvre Station

Quesadilla Station ~ Marinated chicken and beef, Mexican cheeses, black olives, onions, roasted green chili, tomatoes, guacamole, sour cream and an assortment of hot sauces and salsas 4.99 per guest

Gourmet Grilled Cheese Station (your choice of 3) ~ Classic American, Wisconsin cheddar and Havarti cheeses grilled to golden perfection on freshly baked white, sourdough or French bread. Toppings include roma tomato, smoked ham, crumbled bacon and dijon mustard. Served with a demitasse of creamy tomato soup 4.99 per guest

Pasta Station ~ Your Choice of two pastas, two sauces and two toppings
Pasta: Penne, rigatoni, farfalle, linguini, fettuccine or spaghetti
Sauce: Marinara, tomato gravy, vodka, alfredo, pesto or scampi
Toppings: Bell peppers, fresh mushrooms, broccoli, petite peas, zucchini, bacon, black olives or spinach 5.99 per guest

Mashed Potato Bar ~ Creamy Yukon gold mashed potatoes served in martini glasses. Toppings include: Crispy bacon, diced shallots, wild mushrooms, cheddar cheese, chives, sour cream and gravy 4.50 per guest

Sushi Station ~ Sushi chef delights your guests by creating your choice of sushi. Served with fresh ginger, wasabi, soy sauce and chopsticks 12.00 per guest



Hibachi Station ~ Tender marinated strips of chicken, beef and pork on skewers grilled to order and served with complimentary sauces 6.00 per guest

Savory Crêpe Station ~ Choice of three mini crêpes made to order. A unique and elegant addition to your cocktail hour 4.50 per guest

Spinach, feta, caramelized onions, tomatoes
Roasted vegetables and gruyère
Brie, apple and toasted walnuts
Ratatouille
Black Bean, corn salsa and cheddar



Salad Selections

Garden Salad with our house made roasted balsamic vinaigrette dressing

Wedge Salad crisp wedge of iceberg lettuce topped with crumbled bacon, diced tomatoes and bleu cheese dressing

Classic Caesar Salad with our house made herb and garlic croutons

Asian Spring Mix Salad with toasted cashews, carrots, scallions and red onion in a peanut ginger dressing

California Spring Mix Salad with mandarin oranges, raisins and red onions tossed with our signature balsamic vinaigrette dressing

Soup Selections



New England Clam Chowder

Southern Italian Minestrone

Mushroom Barley

Italian Wedding



Side Selections

Oven roasted red bliss potatoes

Wild rice pilaf

Garlic mashed potatoes

Potato gratin

Twice baked potatoes

Braised brussel sprouts

Julienne vegetable medley

Green bean almondine

Honey glazed baby carrots

Asparagus with roasted peppers and shallots
(crystal, roses and champagne packages)

Parmesan roasted cauliflower

Entrée Selections

Chicken stuffed with sundried tomatoes, spinach and goat cheese served in a red pepper pesto coulis

Pan roasted chicken in a port wine sauce

Pomegranate glazed pan roasted chicken

Cornbread stuffed chicken with cranberry coulis

Chicken marsala with fresh mushrooms in a marsala demi-glace

Chicken piccata with capers in a white wine, lemon butter sauce

Center cut char-grilled filet mignon with a choice of béarnaise sauce, cabernet reduction or chimichurri sauce (crystal, roses and champagne packages)

Slow roasted prime rib with au jus and horseradish aioli (crystal, roses and champagne packages)

Oven roasted pork tenderloin with fresh berry reduction

Pan seared tilapia with tomato jam

Charred salmon, chardon glaze and thai salsa

Pan roasted maple and soy glazed salmon

Pistachio encrusted salmon with vanilla beurre blanc (crystal, roses and champagne packages)

Chilean sea bass in a sherry cream reduction (crystal, roses and champagne packages)

Herb and mustard crusted rack of lamb (champagne package)

Red wine infused demi-glace rack of lamb (champagne package)

* Vegetarian Selections

Pasta Primavera with seasonal fresh vegetables in our housemade marinara

Triple Layer Oven Baked Lasagna

Eggplant Rollatini stuffed with ricotta, mozzarella, herbs and spices in our housemade marinara

Penne Tomato Vodka



Dessert Selections

Delight your guests with an additional dessert selection

Café Au Lait

Chocolate mousse served in demi-mugs with chocolate dipped demi-spoons

4.99 per guest

Cookies & Milk Bar

Whole, skim & chocolate milk shots with freshly baked chocolate chip, oatmeal raisin and snickerdoodles

4.99 per guest

Lavish Sweet Table

Cream puffs, éclairs, petit fours, chocolate raspberry bites, marble cheesecake bites, cannoli, butter cookies, chocolate chunk brownies, chocolate mousse cups and chocolate dipped strawberries. Served on mirrored trays and multi-tiered silver stands

5.50 per guest



Ice Cream Sandwich Station

Vanilla and chocolate ice cream hand scooped on our homemade chocolate chip, oatmeal raisin and m&m cookies

6.99 per guest

Chocolate Fondue River

Eight feet of warm Belgian dark chocolate, milk chocolate and caramel fondues beautifully presented with an array of dipping options

6.99 per guest



Candy Station

A delightful assortment of all your favorites, beautifully displayed in unique containers and decorated in the theme of your event

9.99 per guest

Beverage Service

Premium Open Bar

Premium and Standard liquors, Miller Lite, Yuengling Lager, two premium beer selections, house wine, two premium wine selections, unlimited soft drinks, iced tea and juices

Standard Open Bar

Standard liquors, Miller Lite, Yuengling Lager, three house wine selections, unlimited soft drinks, iced tea and juices

Beer, Wine and Soda Open Bar

Miller Lite, Yuengling Lager, three house wine selections, unlimited soft drinks, iced tea and juices

Non-Alcoholic Mocktail Open Bar

Stawberry daiquiri, piña colada, mudslide, creamsicle, virgin mary, margaritas, shirley temple

Non-Alcoholic Open Soda Bar

Unlimited soft drinks, iced tea and juices

* additional
options available

Standard Liquors

Beefeater Gin, Absolut Vodka, Stoli Vodka, Malibu Coconut Rum, Bacardi Rum, Captain Morgan Rum, Jose Cuervo, Jack Daniels, Jim Beam, Seagram's 7, Seagram's VO, Dewars Blended Scotch

Premium Brand Liquors

Maker's Mark, Jameson Irish Whisky, Ketel One Vodka, Grey Goose, Johnnie Walker Red Label, Crown Royal, Tanqueray, Maestro Dobel Tequila

House Wine Selections

Pinot Grigio, Chardonnay, White Zinfandel, Merlot, Cabernet

Premium Wine Selections

A changing selection of Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Merlot, Cabernet, Pinot Noir, Chianti and Malbec

Premium Beer Selections

Amstel Light, Peroni, Corona, Heineken, Smirnoff Ice, Blue Moon, Labatt Blue

General Information

Fees

A non-refundable deposit is required to hold your date
Final payment is due the monday before the event. Final payments are accepted in cash, cashier's check, credit card or wire transfer. Personal checks are not acceptable as final payment. A 2% discount will apply on final payments made in cash

Service Charge

Your service charge includes but is not limited to insurance for your event, set up, break down, clean up, trash removal, heating and air conditioning, equipment rental, décor, breakage and minor damage to the facility and staff gratuity

Ceremony Fee

Space permitting, you are welcome to hold your ceremony on our premises. Your 350.00 ceremony fee includes extra staffing for set up and break down

Cancellations

Because we have held your date and turned away other events, acquired food and staffing and spend hours planning and organizing your event, all monies received are non-refundable

Menus

Customized menus are available

All dietary restrictions are accommodated

Menu selections are due ten days prior to your event

No outside food or beverage, including alcohol is permitted. Wedding and specialty cakes from a health certified bakery are the only exception

A children's menu designed with their tastes in mind is available

All leftover food is the property of Maggio's and may not be removed from the premises

Bar Service

Service of all alcohol will end a half hour prior to the close of your event. Shots are not permitted in the ballroom. Alcohol service will be denied to guests under the age of 21 and may be denied to any guest at the discretion of our professionally trained personnel

Staffing

Staffing is provided as follows:

Buffet Service - One server/attendent per every 35 guests

Plated Service - One server/attendent per every 20 guests

Bar - One bartender for every 50-75 guests

Banquet manager or captain to oversee your event

Guarantees

Your final count is due ten days prior to your event. Your final count is not subject to reduction, but may be increased

Minimum food and beverage requirements apply to all catered events

Banquet Equipment

Guest tables seat 8-10 comfortable

Chivari chairs are included with all events

Choice of linen and napkin colors are due ten days prior to your event

Entertainment

DJs, bands and any other forms of entertainment must provide a copy of their certificate of insurance at least one week prior to your event

Decorations

Any décor you plan to provide must be discussed with your event coordinator prior to your event. Decorations may not be attached to walls with nails, staples, tape or any other substance to prevent damage

No confetti, birdseed or rice is permitted. A minimum fee of 100.00 will be assessed for extra clean up of these items

Outside vendors are required to leave the premises in an orderly condition, free of debris, décor or display refuse. A minimum fee of 100.00 will be assessed for extra clean up of these items