



THE VIEW AT MORGAN HILL

BANQUETS



100 CLUBHOUSE DRIVE

EASTON, PA 18042

(610) 923-8480

WWW.THEVIEWATMORGANHILL.COM



BRUNCH BUFFET

Includes

*Platters of Danish, Muffins, & Fresh Fruit,
Local Sausage, Smoked Bacon, Scrambled Farm Eggs, & Breakfast Potatoes*

Add an Omelet Station for \$6 per Guest

SOUP

Choice of One

CREAMY TOMATO SOUP

Garlic Croutons

BUTTERNUT SQUASH & APPLE BISQUE

Maple Crème Fraiche

SALAD

Choice of One

BABY GREENS

Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

ASIAN CHOP SALAD

ENTRÉE

Choice of One

ISLAND CHICKEN

Red Pepper Butter, Pineapple Salsa

SESAME CRUSTED SALMON

Pineapple-Chili Glaze, Wonton Ribbons

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

CABERNET BEEF

Pearl Onions & Bleu Cheese Demi-Glace

Brunch Buffet also includes

Chef's Fresh Vegetable du Jour, Rolls & Butter

DESSERT

Display of Miniature Pastries, Assorted Cakes, & Freshly Baked Cookies

Regular & Decaffeinated Coffees, Hot Tea, Juices & Soft Drinks included in price

\$27.95 per Guest

The Brunch Buffet Requires a 40 Person Minimum

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge



PLATED LUNCHEON

FIRST COURSE

Choice of One

BABY GREENS

Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

ASIAN CHOP SALAD

Edamame, Carrot, Pineapple, Peanut, Red Onion, Sweet Chili Dressing

CREAMY TOMATO SOUP

Garlic Croutons

BUTTERNUT SQUASH & APPLE BISQUE

Maple Crème Fraiche

ENTRÉE

Choice of Two

Additional Entrée Can be Selected for \$4.00 per Guest

ISLAND CHICKEN

Red Pepper Butter, Pineapple Salsa

SESAME CRUSTED SALMON

Pineapple-Chili Glaze

CHILLED AHI TUNA NICOISE

*Red Potato, Haricot Vert, Hard Cooked Egg,
Capers, Fresh Herb Vinaigrette*

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

CABERNET BISTRO STEAK

Pearl Onions & Bleu Cheese Demi-Glace

ROASTED VEGETABLE GNOCCHI

Brown Butter Cream

All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter

DESSERT

Display of Miniature Pastries & Freshly Baked Cookies for Each Table

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

\$26.95 per Guest

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge



LUNCHEON BUFFET

SOUP OR SALAD

Choice of One

BABY GREENS

Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

ASIAN CHOP SALAD

Edamame, Carrot, Pineapple, Peanut, Red Onion, Sweet Chili Dressing

CREAMY TOMATO SOUP

Garlic Croutons

BUTTERNUT SQUASH & APPLE BISQUE

Maple Crème Fraiche

ENTRÉE

Choice of Two

Additional Entrée Can be Selected for \$5.00 per Guest

ISLAND CHICKEN

Red Pepper Butter, Pineapple Salsa

SESAME CRUSTED SALMON

Pineapple-Chili Glaze

MEDITERRANEAN STYLE ATLANTIC COD

Artichoke, Capers, Roasted Red Peppers

Lemon Cream

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

CABERNET BEEF

Pearl Onions & Bleu Cheese Demi-Glace

ROASTED VEGETABLE GNOCCHI

Brown Butter Cream

Buffet Also Includes Chef's Starch & Fresh Vegetable du Jour, Rolls & Butter

DESSERT

Display of Miniature Pastries & Freshly Baked Cookies

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

\$26.95 per Guest

The Luncheon Buffet Requires a 25 Person Minimum

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge



PLATED DINNER

FIRST COURSE

Please Select One

HOUSE SALAD

Mixed Baby Lettuces, Tomato, Cucumber, Carrots, & House Vinaigrette

BABY GREENS

Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

ASIAN CHOP SALAD

Edamame, Carrot, Pineapple, Peanut, Red Onion, Sweet Chili Dressing

THE MAIN COURSE

Please Select Two

Choice of a third protein entrée is an additional \$4.00 per Guest

CHICKEN FLORENTINE

Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

AUTUMN CHICKEN

Candied Walnuts, Apple-Bacon Compote

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

MADRAS CURRY GRILLED PORK FILET

Dried Apricot & Fig Compote

THE VIEW BISTRO STEAK

Garlic & Herb Butter, Bleu Cheese Demi Glace

GRILLED BALSAMIC ASPARAGUS &

PORTOBELLO MUSHROOMS

Parmesan Risotto

ISLAND CHICKEN

Red Pepper Butter, Pineapple Salsa

CHICKEN CHESAPEAKE

Cheddar Cheese, Maryland Crab, Old Bay Butter

CHICKEN TUSCANY

Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella, Basil, Country Style Tomato Sauce

ATLANTIC COD

Sweet Corn & Spicy Sausage Relish, Boston Lager Butter

WALNUT CRUSTED PORK

Balsamic Onion Marmalade, Apple Cider Demi Glace

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

POTATO GNOCCHI

Brown Butter Cream Sauce, Root Vegetables

DESSERT

Please Select One

CHOCOLATE MOUSSE MARTINI

Berry Compote, Chambord Syrup

NY CHEESECAKE

Fresh Strawberries, Whipped Cream

TRIPLE CHOCOLATE CAKE

Salted Caramel, Seasonal Berries

RED VELVET CAKE

Raspberry Sauce, Semi-Sweet Chocolate

TRADITIONAL CARROT CAKE

Butterscotch Sauce

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

\$41.95 per Guest

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge



PLATED DINNER ENHANCEMENTS

FIRST COURSE ENHANCEMENTS

Priced Per Guest

SEASONAL SOUPS

Local Mushroom
Potato Leek, Candied Bacon
Lobster Bisque, Tarragon Cream
Italian Chicken
Roasted Butternut Squash
Manhattan Clam Chowder
Beef Barley

\$3.5

INTERMEZZO

Choice of Raspberry or Lemon Sorbet with Fresh Herbs

\$2.5

PASTA COURSE

Penne Rosa, Fresh Basil, Parmesan Cheese
Country Style Rigatoni, Sweet Italian Sausage, Fennel Blush Sauce
Ricotta Tortellini, Pesto Cream Sauce
Sweet Potato Gnocchi, Brown Butter Cream, Maple Bacon

\$4.5

UPGRADED ENTRÉE SELECTIONS

Priced Per Guest

THE VIEW JUMBO LUMP CRAB CAKES

Old Bay Emulsion

\$8

ESPRESSO CRUSTED RIBEYE

Merlot & Cocoa Glace de Veau

\$7

PAN ROASTED CHILEAN SEA BASS

Valencia Orange & Balsamic Butter

\$12

UPGRADED DESSERT SELECTIONS

Additional \$5.00 Per Guest

FLOURLESS CHOCOLATE TORTE

Grand Marnier Orange Compote

CRÈME BRULEE

Vanilla Bean Custard, Seasonal Berries

INDIVIDUAL FRUIT TART

Sugar Pastry Shell, Glazed Berries

BRIOCHE BREAD PUDDING

White Chocolate, Glazed Raspberries

SOUTHERN PECAN PIE

Carolina Pecans, Kentucky Bourbon
Graham Crust

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge



DINNER BUFFET

SOUP OR SALAD

Choice of Two

ROASTED BUTTERNUT SQUASH SOUP

Candied Pumpkin Seeds

LOCAL MUSHROOM SOUP

Bleu Cheese Crumble

HOUSE SALAD

Mixed Baby Lettuces, Tomato, Cucumber, Carrots, & House Vinaigrette

BABY GREENS

Fresh Apple, Candied Walnuts, Bleu Cheese, & Balsamic Vinaigrette

POTATO LEEK SOUP

Candied Bacon

MANHATTAN CLAM CHOWDER

Potato Frites

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

ASIAN CHOP SALAD

Edamame, Carrot, Pineapple, Peanut, Red Onion, Sweet Chili Dressing

ENTRÉE

Choice of Two

Each Additional Entrée is \$4.00 per Guest

CHICKEN FLORENTINE

Boursin Cheese, Parmesan & Spinach Crust, Champagne Cream

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

AUTUMN CHICKEN

Candied Walnuts, Apple-Bacon Compote

SESAME CRUSTED SALMON

Pineapple-Chile Glaze

MADRAS CURRY GRILLED PORK FILET

Dried Apricot & Fig Compote

BEEF STROGANOFF

Fresh Egg Noodles

POTATO GNOCCHI

Brown Butter Cream Sauce, Root Vegetables

ISLAND CHICKEN

Red Pepper Butter, Pineapple Salsa

CHICKEN FRANCAISE

Lemon-Caper Butter

CHICKEN TUSCANY

Parmesan & Panko Crust, Prosciutto, Smoked Mozzarella, Basil, Country Style Tomato Sauce

ATLANTIC COD

Sweet Corn & Spicy Sausage Relish, Boston Lager Butter

WALNUT CRUSTED PORK

Balsamic Onion Marmalade, Apple Cider Demi Glace

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

*Buffet Also Includes Chef's Starch & Fresh Vegetable du Jour
Rolls & Butter*

DESSERT

Assorted Cakes, Pies, & Cookies

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

\$35.95 per Guest

The Dinner Buffet Requires a 35 Person Minimum

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge



HORS D'OEUVRES

One Hour Butler Service

Please Select Six Hors D'Oeuvres

Choose Three Cold Selections & Three Hot Selections

COLD HORS D'OEUVRES

Mediterranean Crostini

Fresh Tomato & Basil Bruschetta

Roasted Red Pepper & Fresh Mozzarella Bruschetta

Red Onion Marmalade & Whipped Goat Cheese Canape

Buffalo Chicken Crostini

Curried Chicken Salad on Crispy Pita

Black & White Sesame Tuna, Cucumber Wasabi Cream

HOT HORS D'OEUVRES

Thai Chicken Satay

Franks in Puff Pastry

Mini Vegetable Spring Rolls

Philly Cheesesteak Eggrolls

Coconut Chicken

Chicken Wrapped in Bacon

Individual Mushroom Strudel

Mini Beef Wellington, Horseradish Sauce

Scallops Wrapped in Bacon

Assorted Quiche

Buffalo Chicken Egg Roll

Deep Fried Mac & Cheese

Santé Fe Chicken Quesadilla

Marinated Shrimp Skewers

Spanakopita

Brie & Raspberry in Phyllo

\$12.00 per Guest

PREMIUM HORS D'OEUVRES

Priced Per Guest

Shrimp Cocktail Shooters + \$2

Mini Main Lobster Rolls + \$2.5

New Zealand Lamb Lollipops + \$4

Mini Crab Cake + \$1.5

Black Angus Beef Carpaccio + \$1.5

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge



STATIONS

CHEESE, FRUIT, & VEGETABLE DISPLAY

International and Domestic Cheeses, Seasonal Melon, Fresh Berries, Vegetable Crudités, Assorted Dips, and Mustards
\$5

GRANDE' ANTIPASTO STATION

Assorted Cured Meats, Hard & Soft Cheeses, Roasted Peppers, Stuffed Cherry Pepper Shooters, Grilled Artichokes, Albacore Tuna in Olive Oil, Marinated Anchovies, Mixed Olives, Olive Oil Baguette, Herb Focaccia
\$8.5

SOUTHWESTERN STATION

Quesadillas, Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips
\$6

SLIDER STATION

Pulled Pork, BBQ, Classic Cheeseburger, and Crab Cake Sliders, Waffle and Sweet Potato Fries, Spicy Ketchup, Burger Sauce, Cheddar Cheese Sauce, Smoked Bacon
\$7

PHILLY CHEESESTEAK STATION

Beef and Chicken Cheesesteaks, Peppers, Onions, Marinara, Pickles, Long Rolls, Crab Fries, "Wiz"
\$6

THE POMME FRITE STATION

Straight Cut, Waffle, and Sweet Potato Fries, Bacon, Aged Cheddar Cheese, Scallions, Brown Gravy, Ranch Dressing, Garlic Aioli, Béarnaise Sauce, Bleu Cheese Crumbles, Spicy Ketchup
\$6

MASHED POTATO BAR

Mashed and Sweet Potatoes, Hickory Smoked Bacon, Aged Cheddar Cheese, Brown Gravy, Green Onions, Bleu Cheese Crumbles, Pepper Jack Cheese, Mini Marshmallows, Brown Sugar, Maple Syrup
\$6

MACARONI AND CHEESE STATION

Baked Sharp Cheddar Mac and Cheese, Creamy Pepper-Jack Mac, Bacon, Green Onion, Cheddar Cheese, Truffle Oil, Crispy Onions, Smoked Ham, Diced Tomatoes
\$6

THE VIEW SIGNATURE PASTA STATION

served with Garlic Bread, Parmesan Cheese, and Crushed Red Pepper

Choice of Two Pastas:

Penne, Rigatoni, Orecchiette, or Rotini

Choice of Two Sauces:

Alfredo, Pesto, Pesto Cream, Marinara, Oil and Garlic, Vodka Blush

\$6

Add on

Sausage +\$1, Shrimp +\$2, Meatballs +\$1, Grilled Chicken +\$1, Grilled Vegetables +\$1

All prices are add-ons to packages

Stand alone stations add \$4.00 per person

The View Requires a 60 person minimum for a station only event

All prices displayed are per guest, subject to 6% PA Sales Tax and 20% Service Charge



STATIONS

THE FAR EAST STATION

Pork and Charred Scallion Potstickers, Spicy Tuna Roll, Philadelphia Roll, Eel Cucumber Roll, California Roll, Wasabi, Pickled Ginger, Edamame with Sesame Oil and Sea Salt

\$12.5

RAW BAR

Shrimp Cocktail, Littleneck Clams, East Coast Oysters, Lemons, Limes, Smoked Tequila Cocktail Sauce, Traditional Cocktail Sauce, Shallot Mignonette, Cajun Remoulade

\$14

CARVING STATION

Prices are per Guest

FILET MIGNON

Creamed Horseradish Sauce, Béarnaise, Burgundy Demi-Glace

\$10

APPLE & FIG STUFFED PORK LOIN

Balsamic & Thyme Jus

\$5

OVEN ROASTED TURKEY BREAST

Traditional Pan Gravy

\$6

SMOKED MAPLE BBQ GLAZED SALMON

Crispy Onions

\$7

SLOW ROASTED PRIME RIB

Au Jus, Prepared Horseradish

\$9

“LATE NIGHT” OFFERINGS

THE DRIVE THROUGH

Roast Beef and Cheddar Sliders, Southern Fried Chicken and Biscuit Sliders, Waffle Fries with Cheddar Sauce, Chocolate Chip Cookies

\$7

THE STROLL ON THE BOARDWALK

Fresh Baked Pizza, Crab Fries, Sausage and Peppers with Italian Rolls, Funnel Cakes with Assorted Toppings

\$7

THE BAJA

Chipotle Lime Chicken, Cumin Dusted Ground Beef, Soft Flour Tortillas, Shredded Lettuce, Assorted Salsas, Fried Churros with Aztec Spicy Chocolate Sauce

\$6

Substitute Margarita Shrimp +\$3

DESSERT

CHEF'S DECADENT DESSERT DISPLAY

Assorted Cakes, Pies, Cookies, & More

\$8

DONUT WALL

Mini Donuts \$4 Per Guest, Full Size Donuts \$6 Per Guest

All prices are as add-ons to packages

Stand alone stations add \$4.00 per person

The View Requires a 60 person minimum for an all station event

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge



BEVERAGE OPTIONS

CASH BAR

Guests pay for their own beverages

A \$75 Bartender Fee per bartender will be applied to the final bill

The View suggests 2 bartenders for events over 60 Guests

TAB BAR

Based on Consumption

A \$75 Bartender Fee per bartender will be applied to the final bill

The View suggests 2 bartenders for events over 60 Guests

BEER & WINE OPEN BAR

Miller Light & Yuengling Draft Beer, Two Domestic Beer Bottles, One Imported Beer Bottle

Cabernet, Merlot, Chardonnay, Pinot Grigio, & Moscato by the Glass

\$12.00 Per Guest for the First Hour

\$3.00 Per Guest for Each Additional Hour

STANDARD OPEN BAR

\$15.00 Per Guest for the First Hour

\$5.00 Per Guest for Each Additional Hour

PREMIUM OPEN BAR

\$20.00 Per Guest for the First Hour

\$10.00 Per Guest for Each Additional Hour

ULTRA PREMIUM OPEN BAR

\$22.00 Per Guest for the First Hour

\$12.00 Per Guest for Each Additional Hour

BUBBLY BAR

Sparkling Wine

Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Pomegranate Juice

Seasonal Fruit Mix-ins

\$6 Per Guest

All Liquor included in Open Bar Packages listed on following page

All prices displayed are subject 20% Service Charge



STANDARD OPEN BAR PACKAGE

In addition to house liquors, below is a list of alcoholic beverages included in your Bar Package

VODKA

*Absolut
Absolut Citron
Tito's*

RUM

*Bacardi
Captain Morgan
Malibu*

GIN

*Beefeater
Tanqueray*

SCOTCH

*Dewar's
J&B*

TEQUILA

Jose Cuervo Gold

WHISKEY

*Canadian Club
Jack Daniels
Seagram's 7
Seagram's VO*

BOURBON

*Jim Beam
Old Granddad*

CORDIALS

*Amaretto
Bailey's Irish Cream
Christian Brothers Brandy
Kahlua
Peach Schnapps
Sloe Gin
Sour Apple Pucker
Southern Comfort*

DRAFT BEER

*Miller Light
Yeungling*

**Additional Selection may be added.*

*Price based on request**

DOMESTIC BEER BOTTLES

Please Choose Two

*Coors Light
Budweiser
Bud Light
Miller Light*

IMPORTED BEER BOTTLES

Please Choose One

*Corona
Corona Light
Heineken
Heineken Light*

WINE

*Cabernet
Merlot
Chardonnay
Pinot Grigio
Moscato
White Zinfandel*

OPEN BAR UPGRADES

PREMIUM

All standard bar selections & the following

*Ketel One Vodka
Crown Royal
Amaretto Disaronno
Chambord
Johnnie Walker Red
Frangelico
Jameson Irish Whiskey
Sambuca Romana*

ULTRA PREMIUM

All standard & premium bar selections & the following

*Grey Goose
Tanqueray 10
Knob Creek
B & B
Chivas
Drambuie
Grand Marnier
Hennessy VS
Johnnie Walker Black*

GENERAL INFORMATION

DEPOSIT & PAYMENT SCHEDULE

*A signed contract and an initial deposit of \$500.00 is required to reserve the room for your date. Banquet room rentals will not be reserved until your deposit is received. Final payment is due seven (7) business days prior to your event. **All monies are non-refundable.** If your payments are not received by the due dates, your reservation will be cancelled and Morgan Hill will have no further obligations under the agreement. We accept Visa, Mastercard, Discover, and American Express. Please make checks payable to Morgan Hill Golf Course. Payments are to be delivered directly to the Food & Beverage Office or mailed to Morgan Hill Golf Course, 100 Clubhouse Drive, Easton, PA 18042.*

GUARANTEE

*The customer agrees to provide Morgan Hill Golf Course Inc. with a tentative headcount fourteen (14) days prior and a final count seven (7) days prior to the function date. **This is considered your final guarantee and NOT subject to reduction.***

ROOM FEES

*The following are the room rental fees: **\$500 Standard Grand View Rental fee** to host your event in the downstairs room, **\$250 Banquet Room Rental Fee** for the upstairs room, applied to the bill after tax and service charge. All events at The View are four (4) hours. Extension of time is available at an additional fee of \$300.00 per half hour.*

VENDORS

*Morgan Hill is locked and armed one (1) hour after the function has ended. **All vendors must be informed by the Host that they are to pack up and exit the building within one hour of the end of the function or the Host will be charged the time extension fee of \$300.00 per half hour.** All vendors included in this packet already have their Certificate of Liability Insurance on file with our office. Any outside vendors that are not a part of the packet will need to provide their Certificate of Liability Insurance to us **no later than two (2) weeks prior** to the event. Morgan Hill reserves the right to deny entrance into the building if no certificate is on file.*

MENU SELECTION & CONFIRMATION

Final menu items, room arrangements, and other details pertaining to your function must be received fourteen (14) days prior to the function. All food and beverage will be provided by Morgan Hill and consumed within the time frame of the event as stated on the contract. Food and beverage are not permitted to be removed from Morgan Hill due to certain liabilities. Morgan Hill reserves the right to confiscate food and beverage that is brought on the property in violation of this policy without prior arrangements from food and beverage department. Per the Northampton County Health Department, consumption of raw or undercooked foods may increase the risk of food-borne illnesses.

LIQUOR SERVICE

Open bars are a maximum of five (5) hours. Morgan Hill does not permit the serving of alcoholic beverages to anyone who we (in our sole discretion) determine is intoxicated or who is under the age of Twenty-One (21). The patron understands and agrees to abide by the policy and to uphold the laws of the state.

PRICING & PROVISIONS

Prices are subject to change if event date is reserved more than 18 months in advance. All food and beverage charges exclude tax and service fee. Additional event related charges are subject to a 20% service fee and 6% state sales tax.

MORGAN HILL BANQUET FACILITY RESPONSIBILITIES

Our staff will make every effort to make your event as special as possible. We take great pride in providing customer satisfaction. Morgan Hill will make every effort to accommodate any special needs you may have.

PREFERRED VENDORS

HOTELS

HAMPTON INN EASTON
3723 Nazareth Road
Easton, PA 18045
(610) 250-6500 11.7 Miles Away

DJ/ENTERTAINMENT

ALL STAR ENTERTAINMENT
www.AllStarEntertainmentNJ.com
(908) 272-1129

GRUVIN ENTERPRISES

www.gruvin.com
(610) 972-7981

ROCKIN RAMALEY
www.rockinramaley.com
(610) 393-3339

WESLEY WORKS
www.wesleyworks.com
(610) 928-2000

EVENT DÉCOR/PLANNING

DREAM EVENTS
www.dreameventsonline.com
(610) 261-3330

FLORISTS

PHOEBE FLORAL
www.phoebefloral.com
(610) 434-9587

PONDELEK'S
www.pondeleksflorist.com
(610) 838-0961

THISTLE BEE
www.ThistleBeeTheFlorist.com
(908) 967-0067

TRANSPORTATION

COLLADO LIMOSINE
www.colladolimosine.com
(610) 813-6500

BAKERY/CAKES

AMY'S CREATIVE CAKES
www.amyscreativecakes.com
(215) 529-5763

CHOCOLATE IN THE OVEN
www.chocolateintheoven.com
(908) 268-5571

SWEET GIRLZ BAKERY
www.sweetgirlzpa.com
(610) 829-1030

PHOTOGRAPHERS

CASSIANO OLIVIERA
www.cassianooliviera.com
(484) 358-4075

CATRINA CARLSON
www.catrinacarlsonphotography.com
(484) 440-9332

CNK PHOTOGRAPHY
www.cnkphotography.com
(610) 960-0373

JOHN WIRICK PHOTOGRAPHY
www.johnwirickphotography.com
(610) 295-4174

REFLECTIONS CREATIVE PHOTOGRAPHY
www.reflectionscreativephotography.com
(610) 395-6656

TRAVEL

CRUISE PLANNERS
Sande Neske
www.crusieplanners.com
(908) 794-8940

VIP VACATIONS
Emily Bertsch
www.vacationsbyvip.com
(610) 865-1055