



YOUR
DAY,

YOUR

Way.

*Custom Wedding Packages
by Indian Valley*



Welcome!

We know that everything is about to change for you.

You deserve a celebration that is as unique as the life you and your partner are about to begin together. At Indian Valley, we pride ourselves on customizing your wedding celebration and taking care of the little details that make all the difference.

From a planning team that builds a wedding around your style, to beautiful scenic photo opportunities, to a quality staff that puts you first, Indian Valley is here to make your day outstanding.

From this day forward, welcome to Indian Valley.



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From the Chef



Thank your considering Indian Valley for your special day! My team and I are proud to present these menus to you as you begin planning the event of a lifetime.

We take great pride in providing you with diverse offerings, local ingredients whenever possible, and regularly changing our offerings to showcase new trends while maintaining the integrity classic dishes.

The menus in these packages reflect all of that. However, I am always happy to customize dishes for you or make adjustments to accommodate for dietary restrictions and lifestyle choices. Let your planner know, and I'll be glad to meet with you personally to discuss your needs.

I look forward to helping you make your wedding night the best it can be! Thanks again for considering Indian Valley.

Scott Passaretti
Executive Chef

The Norwood



4 HOURS OF DELUXE OPEN BAR COCKTAIL HOUR

CHOICE OF PASSED HORS D'OEUVRES AND STATIONARY DISPLAYS FROM PAGE 20

CHAMPAGNE TOAST SERVED SOUP OR SALAD

(Please choose one)

BABY MIXED GREENS, TOMATO, MUSHROOM, AND RED ONION WITH CHOICE OF DRESSING
SPINACH SALAD WITH TOASTED PINE NUTS, MUSHROOM, CHOPPED EGG, AND BACON VINAIGRETTE
ROMAINE, HERBED CROUTON, PARMESAN CHEESE AND CLASSIC CAESAR DRESSING

ITALIAN WEDDING SOUP

MINISTRONE SOUP WITH PESTO

ENTREES (CHOICE OF TWO)

CHICKEN FRANÇAISE 101

CAPERS, LEMON-WHITE WINE SAUCE, POTATOES AU GRATIN, HARICOTS VERTS

CHICKEN SALTIMBOCCA 103

PROSCIUTTO, AGED PROVOLONE, SAGE BEURRE NOISETTE, MUSHROOM & SPINACH RISOTTO

ATLANTIC SALMON 107

MUSTARD CRUST, SUNDRIED TOMATO & CHIVE BEURRE-BLANC, SAFFRON RICE PILAF, SNAP PEAS

STUFFED SHRIMP 111

GULF SHRIMP, CRAB IMPERIAL, GARLIC HERB BUTTER, ASPARAGUS RISOTTO

6OZ FILET MIGNON 112

MUSHROOM CAP, SAUCE BEARNAISE, POTATOES AU GRATIN, BROCCOLI FLORETTES

LAND & SEA 119

GRILLED TENDERLOIN STEAK, SAUCE BEARNAISE, TWO CRAB STUFFED SHRIMP, LEMON BUTTER, LYONNAISE POTATOES, JULIENNE VEGETABLES

BRAISED SHORT RIB 107

NATURAL JUS, CREAMY PEA RISOTTO, CARAMELIZED BABY CARROTS

DESSERT

CUSTOM WEDDING CAKE FROM BREDENBECK'S BAKERY
COFFEE AND TEA

PRICES ARE INCLUSIVE OF STATE TAX AND SERVICE CHARGE

The Indian Creek



4 HOURS OF BASIC OPEN BAR

COCKTAIL HOUR

CHOICE OF STATIONARY DISPLAYS FROM PAGE 20

PASTA STATION

CHAMPAGNE TOAST

SERVED SALAD

BABY MIXED GREENS, TOMATO, MUSHROOM, AND RED ONION WITH CHOICE OF DRESSING

ENTREES (CHOICE OF TWO)

CHICKEN FRANÇAISE 83

CAPERS, LEMON-WHITE WINE SAUCE, POTATOES AU GRATIN, HARICOTS VERTS

CHICKEN SALTIMBOCCA 83

PROSCIUTTO, AGED PROVOLONE, SAGE BEURRE NOISSETTE, MUSHROOM & SPINACH RISOTTO

ATLANTIC SALMON 85

MUSTARD CRUST, SUNDRIED TOMATO & CHIVE BEURRE-BLANC, SAFFRON RICE PILAF, SNAP PEAS

STUFFED SHRIMP 86

GULF SHRIMP, CRAB IMPERIAL, GARLIC HERB BUTTER, ASPARAGUS RISOTTO

BRAISED SHORT RIBS 87

NATURAL JUS, CREAMY PEA RISOTTO, CARAMELIZED BABY CARROTS

FILET TIPS 88

ROSEMARY DEMI GLACE, ROASTED BABY POTATOES, SEASONAL VEGETABLES

DESSERT

CUSTOM WEDDING CAKE FROM BREDBECK'S BAKERY

COFFEE AND TEA

PRICES ARE INCLUSIVE OF STATE TAX AND SERVICE CHARGE





*The
Callowhill Package*

The Dallowhill Package

5 HOURS OF PREMIUM OPEN BAR COCKTAIL HOUR

MAKE YOUR SELECTIONS FROM PAGES 20
INCLUDING UP TO TWO PREMIUM HORS D'OEUVRES AT NO CHARGE
AND YOUR CHOICE OF 1 ADDITIONAL ENHANCED STATION FROM PAGE 22
(SUPPLEMENT REQUIRED FOR RAW BAR OR SUSHI STATIONS)

CHAMPAGNE TOAST

COMPLIMENTARY FRESH STRAWBERRY GARNISH WITH YOUR TOAST

SERVED SOUP OR SALAD

(Please choose one)

BABY MIXED GREENS, TOMATO, MUSHROOM, AND RED ONION WITH CHOICE OF DRESSING
SPINACH SALAD WITH TOASTED PINE NUTS, MUSHROOM, CHOPPED EGG, AND BACON VINAIGRETTE
ROMAINE, HERBED CROUTON, PARMESAN CHEESE AND CLASSIC CAESAR DRESSING

PREMIUM ENTRÉE OPTIONS

(SELECT FROM THE RIGHT)

INCLUDING WINE SERVICE THROUGHOUT DINNER

DESSERT

CUSTOM CAKE FROM BREDENBECK'S BAKERY
ICE CREAM SUNDAE STATION
COFFEE / TEA

LATE NIGHT SNACK STATION

HONEYMOON SUITE

DELUXE OVERNIGHT ACCOMMODATIONS FOR THE NEWLYWEDS AT THE
HISTORIC WASHINGTON HOUSE HOTEL IN SELLERSVILLE, PA

The Standard of Excellence

ENTREES (CHOICE OF TWO)

CHICKEN FRANÇAISE

CAPERS, LEMON-WHITE WINE SAUCE, POTATOES AU GRATIN, HARICOTS VERTS

ORCHARD CHICKEN

APPLE, SPINACH, CRAISIN STUFFING, CHIVE WHIPPED POTATOES, BRIE FONDUE

CHICKEN SALTIMBOCCA

PROSCIUTTO, AGED PROVOLONE, SAGE BEURRE NOISETTE, MUSHROOM & SPINACH RISOTTO

CRAB CAKES

JUMBO LUMP CRAB, SHOWSTRING POTATOES, JULIENNE VEGETABLES

ATLANTIC SALMON

MUSTARD CRUST, SUNDRIED TOMATO & CHIVE BEURRE-BLANC, SAFFRON RICE PILAF, SNAP PEAS

STUFFED SHRIMP

GULF SHRIMP, CRAB IMPERIAL, GARLIC HERB BUTTER, ASPARAGUS RISOTTO

MEDITERRANEAN GROUPEL

TOMATO, FENNEL, BLACK OLIVE TAPENADE, ROASTED PEPPER BEURRE-BLANC, SAFFRON RICE PILAF, HARICOTS VERTS

VEAL DIANE

SAUTÉED VEAL MEDALLIONS, SHITAKE MUSHROOM, DIJON BRANDY CREAM SAUCE, POTATOES AU GRATIN, BROCCOLI FLORETTES

FILET AU POIVE

PEPPERCORN CRUST, BLUE CHEESE FONDUE, OVEN-ROASTED FINGERLING POTATOES, HARICOTS VERTS

6OZ FILET MIGNON

MUSHROOM CAP, SAUCE BEARNAISE, POTATOES AU GRATIN, BROCCOLI FLORETTES

SURF & TURF

GRILLED TENDERLOIN STEAK, SAUCE BEARNAISE, 5OZ LOBSTER TAIL, DRAWN BUTTER, LEMON, LYONNAISE POTATOES, ASPARAGUS

LAND & SEA

GRILLED TENDERLOIN STEAK, SAUCE BEARNAISE, TWO CRAB STUFFED SHRIMP, LEMON BUTTER, LYONNAISE POTATOES, JULIENNE VEGETABLES

BRAISED SHORT RIB

NATURAL JUS, CREAMY PEA RISOTTO, CARAMELIZED BABY CARROTS

165 PER PERSON

PRICES ARE INCLUSIVE OF STATE TAX AND SERVICE CHARGE

Budget Wedding

Options by Indian Valley



Buffet Wedding Features

4 HOURS OF DELUXE OPEN BAR

COCKTAIL HOUR

CHOICE OF PASSED HORS D'OEUVRES AND STATIONARY DISPLAYS FROM PAGE 20

CHAMPAGNE TOAST

DINNER BUFFET

MAKE SELECTIONS FROM PAGES 16 OR 18 & 19

ALL BUFFETS INCLUDE CHEF-SELECTED STARCH & VEGETABLE, DINNER ROLLS, AND BUTTER

DESSERT

CUSTOM WEDDING CAKE FROM BREDENBECK'S BAKERY

COFFEE AND TEA



The Reliance

SERVED SALAD

(Please choose one)

BABY MIXED GREENS, TOMATO, MUSHROOM, AND RED ONION WITH CHOICE OF DRESSING
SPINACH SALAD WITH TOASTED PINE NUTS, MUSHROOM, CHOPPED EGG, AND BACON VINAIGRETTE
ROMAINE, HERBED CROUTON, PARMESAN CHEESE AND CLASSIC CAESAR DRESSING

CARVING BOARD

(Please choose one)

CAJUN RUBBED PORK LOIN WITH APPLE BRANDY SAUCE
SLOW ROASTED PRIME RIB OF BEEF WITH AU JUS AND HORSERADISH
ROASTED TURKEY BREAST WITH CRANBERRY CHUTNEY
HONEY MUSTARD ROASTED VIRGINIA HAM WITH PORT WINE RAISIN SAUCE

PASTA

(Please choose one)

CHEESE TORTELLINI WITH WILD MUSHROOMS IN VODKA BLUSH
BAKED RICOTTA STUFFED SHELLS IN POMODORO SAUCE
PENNE WITH HOUSE-MADE MARINARA

CHICKEN & FISH

(Please choose two)

CHICKEN MARSALA
CHICKEN PICCATA WITH CAPERS, WHITE WINE AND FRESH LEMON
CHICKEN WITH PROSCIUTTO, ARTICHOKE, PROVOLONE & MARSALA DEMI GLACE
CHICKEN FRANCAISE WITH FRESH LEMON, GARLIC BUTTER AND WHITE WINE
BONELESS CHICKEN BREAST STUFFED WITH SUN-DRIED TOMATO & SPINACH
POACHED ATLANTIC SALMON WITH CHARDONNAY BEURRE BLANC
BROILED FLOUNDER STUFFED WITH SAUTÉED SPINACH AND BOURSIN CHEESE
SHRIMP SCAMPI SERVED OVER OUR RICE PILAF

109 PER PERSON

PRICES ARE INCLUSIVE OF STATE TAX AND SERVICE CHARGE



The Briarwood

SERVED SALAD

(Please choose one)

BABY MIXED GREENS, TOMATO, MUSHROOM, AND RED ONION WITH CHOICE OF DRESSING
SPINACH SALAD WITH TOASTED PINE NUTS, MUSHROOM, CHOPPED EGG, AND BACON VINAIGRETTE
ROMAINE, HERBED CROUTON, PARMESAN CHEESE AND CLASSIC CAESAR DRESSING

CARVING BOARD

(Please choose one)

SLOW-ROASTED PRIME RIB OF BEEF WITH AU JUS AND HORSERADISH

CAJUN RUBBED PORK LOIN WITH APPLE BRANDY SAUCE

ROASTED TURKEY BREAST WITH CRANBERRY CHUTNEY

HONEY MUSTARD ROASTED VIRGINIA HAM WITH PORT WINE RAISIN SAUCE

ATLANTIC SALMON ENCROUTE SERVED WITH DILL BUTTER

PEPPERCORN-CRUSTED NEW YORK STRIP LOIN WITH SAUCE BORDELAISE ADD \$2

OVEN ROASTED BEEF TENDERLOIN WITH WILD MUSHROOM RAGOUT ADD \$2.5

DIJON & ROSEMARY-CRUSTED RACK OF LAMB WITH MINT-INFUSED DEMI-GLACE ADD \$3

PASTA

(Please choose one)

CHEESE TORTELLINI WITH WILD MUSHROOMS IN VODKA BLUSH

BAKED RICOTTA STUFFED SHELLS IN POMODORO SAUCE

CAVATELLI WITH SUN-DRIED TOMATOES, ROASTED PINE NUTS AND PESTO CREAM

PENNE WITH HOUSE-MADE MARINARA

LOBSTER RAVIOLI WITH SAUCE AMERICAN ADD \$1

Premium Buffet Wedding

POULTRY

(Please choose one)

CHICKEN MARSALA

CHICKEN PICCATA WITH CAPERS, WHITE WINE AND FRESH LEMON

CHICKEN WITH PROSCUITTO, ARTICHOKE, PROVOLONE & MARSALA DEMI-GLACE

CHICKEN FRANCAISE WITH FRESH LEMON, GARLIC BUTTER AND WHITE WINE

BONELESS CHICKEN BREAST STUFFED WITH SUN-DRIED TOMATO & SPINACH

SEAFOOD

(Please choose one)

POACHED ATLANTIC SALMON WITH CHARDONNAY BEURRE BLANC

BROILED FLOUNDER STUFFED WITH SAUTÉED SPINACH & BOURSIN CHEESE

CAJUN-RUBBED SWORDFISH WITH CITRUS BUTTER

MINI PAN-SEARED CRAB CAKES WITH FIRE-ROASTED RED PEPPER COULIS

SHRIMP SCAMPI WITH RICE PILAF

117 PER PERSON

PRICES ARE INCLUSIVE OF STATE TAX AND SERVICE CHARGE

Four Cocktail Hour

HOT & COLD HORS D'OEUVRES

(Please select six)

Smoked Salmon Lollipops • Tomato Bruschetta with Shaved Parmesan • Dill & Smoked Salmon Pinwheel • Boursin Cheese Tartlet with Walnut and Apricot • Fresh Seasonal Antipasto Kabobs • Crab, Sausage, or Spinach-Stuffed Mushroom Caps • Crispy Spring Rolls with Soy-Ginger Sauce • Spinach and Feta Cheese Triangles • Baked Brie with Raspberry Coulis in Phyllo • Teriyaki Chicken Pineapple Skewers • Franks in a Blanket with Dijon Mustard • Sesame Chicken Tenders with Honey-Mustard Sauce • Miniature Chicken Cordon Bleu with Dijon Sauce • Gazpacho Shooters • Smoked Duck Crostini with Grape & Balsamic • Hibachi Beef Skewers • Chicken Flatbread with Pico de Gallo & Lemon-Basil Aioli • Raclette on Crostini with Tomato, Basil & Swiss • Miniature Reuben Sandwiches • Philly Cheesesteak Egg Rolls

ENHANCED HORS D'OEUVRES

(Substitute up to 2 below for a \$5.⁰⁰ supplement)

Filet of Beef au Poivre on Crostini with Horseradish Crème • Maryland Crab Salad on Potato Gaufrette • Sea Scallop wrapped in Hickory-Smoked Bacon • Steamed Shrimp Shumai • Blackened Swordfish with Mango-Myer's Rum Sauce • Beef Wellington with Mushroom Duxelles • Lobster Bisque Shooters • Shrimp & Vegetable Dumplings with Ponzu Glaze • Grilled Lamb Chops with Mint Pesto • Fried Oyster Shooters with Cilantro Tartar Sauce • Kobe Beef Sliders with Chipotle Aioli

APPETIZER DISPLAYS

IMPORTED AND DOMESTIC CHEESES

WITH SLICED BREADS, CRACKERS, AND MUSTARDS

CRUDITÉ OF RAW VEGETABLES AND ASSORTED DIPS

SLICED FRESH FRUIT AND YOGURT SAUCE

ADDITIONAL DISPLAY OPTIONS ON PAGE 22

Enhancements



OPTIONAL SERVED APPETIZERS

(Choice of 1 for \$4 supplement)

- Cavatelli with Sundried Tomatoes and Toasted Pine Nuts in Pesto Cream
- Penne Pomodoro with Basil Chiffonade
- Parmesan Tortellini with Wild Mushrooms in Vodka Blush
- Sliced Seasonal Melons and Berries with Honey Yogurt Sauce
- Four Jumbo Shrimp with Zesty Cocktail Sauce (\$8)
- Miniature Crab Cakes with Fire-Roasted Red Pepper Coulis (\$6)

Enhanced Options

PREMIUM DISPLAYS & STATIONS TO ENHANCE YOUR COCKTAIL HOUR

MASHED POTATO BAR

BUTTERMILK WHIPPED POTATOES AND MASHED SWEET POTATOES WITH AN ASSORTMENT OF TOPPINGS & GARNISHES.

\$6 per person

ASSORTED HAND-ROLLED SUSHI AND FRESHLY-SLICED SASHIMI

SERVED WITH APPROPRIATE GARNISHES & SAUCES.

\$12 per person, Minimum 75 guests.

CHEF-ATTENDED PASTA STATION

SERVED WITH A VARIETY OF PASTAS, MEATS & TOPPINGS

\$11 per person

SLIDER BAR

KOBE BEEF & GRILLED CHICKEN, ASSORTED CHEESES, CLASSIC & GOURMET TOPPINGS

\$10 per person

MAC & CHEESE BAR

SHELLS WITH HOUSE-MADE CHEESE SAUCE, WITH AN ASSORTMENT OF TOPPINGS & GARNISHES.

\$5 per person

CHILLED RAW BAR

FEATURING JUMBO SHRIMP, CHERRYSTONE CLAMS ON THE HALF SHELL, BLUE POINT OYSTERS, NEW ZEALAND MUSSELS & CRACKED CRAB CLAWS SERVED WITH LEMON, COCKTAIL & MIGNONETTE

\$17 per person, Minimum 100 guests.

ANTIPASTO DISPLAY

WITH IMPORTED AND DOMESTIC CHEESE, CURED ITALIAN MEATS, EUROPEAN SAUSAGES, MARINATED VEGETABLES, OLIVES, PEPPERONCINI, MARINATED ARTICHOKE HEARTS & TOMATO-MOZZARELLA SALAD

\$7 per person

THE SOUTH PHILLY

MINIATURE CHEESE STEAKS, CHICKEN STEAKS, WIZ & OLD BAY FRIES

\$11 per person

PREMIUM DISPLAYS AND STATIONS AVAILABLE ONLY IN CONJUNCTION WITH A WEDDING PACKAGE.
ASK YOUR PLANNER FOR SEASONAL AND SPECIALTY OFFERINGS.

Included Amenities

CHAMPAGNE TOAST

GLASS OF BUBBLING CHAMPAGNE FOR ALL TO TOAST THE GUESTS OF HONOR

HORS D'OEUVRES

BUTLER PASSED AND RECEPTION DISPLAYS

ENTRÉE SELECTIONS

CHOICE OF TWO, EXQUISITELY PREPARED AND PRESENTED

CUSTOMIZED WEDDING CAKE

TRADITIONAL POUND CAKE, LEMON, RASPBERRY SWIRL AND
CHOCOLATE CHIP SOUR CREAM POUND CAKE

MISCELLANEOUS SERVICES

WEDDING COORDINATION SERVICES BY INDIAN VALLEY COUNTRY CLUB

COAT ROOM ATTENDANT (SEASONAL)

MIRROR PLATES

VOTIVE CANDLES

COMPLIMENTARY UP-LIGHTING FOR YOUR RECEPTION

WHITE OR IVORY TABLE LINENS

WHITE CHAIR COVERS

COLOR-COORDINATED CHAIR SASHES

CHOICE OF NAPKIN COLOR

MAGNIFICENT GROUNDS FOR PHOTOGRAPHS

Your Garden Ceremony

THE GARDEN TERRACE

Say "I do" under the sun in the scenic Telford countryside! Our Garden Terrace is the perfect venue to start your special day with a ceremony that you and your guests will remember for a lifetime.

Indoor options are also available for groups of any size. Ask your Planner about package options to make Indian Valley your one stop on your special day.



Contact Us

YOUR PLANNING PROFESSIONAL

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INDIAN VALLEY COUNTRY CLUB

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REHEARSAL DINNERS



Our Private Dining Room is the perfect venue for an intimate rehearsal dinner for **your family and closest friends**. Chef's seasonal and locally-influenced menus provide our Club Members and guests an unparalleled culinary experience.

Ask us about planning your rehearsal dinner with us and take in the Country Club experience before your big day.



Recommended Vendors

ENTERTAINMENT

SIGNATURE DJ'S (DJ)

610-825-6161

GK ENTERTAINMENT MOBILE DJ SERVICES

610-608-5216

BEST OF TIMES (DJ)

215-699-2466

MIDNIGHT HOUR BAND (BVT LIVE)

610-358-9010

FM BAND (FCE MUSIC)

215-676-3171

SPECIALTY MUSIC

BVT LIVE!

610-358-9010

MARK JACKOWSKI, PIANIST

267-377-6401

FLORISTS

CHANTILLY FLORAL BOUTIQUE

215-256-9290 / 800-447-2206

NORMA STROTHERS, DESIGNER

215-257-8514

HATFIELD FLORAL & GIFT

215-822-1530

FREDERICK'S FLOWERS

215-723-9865 / 888-485-1449

PHOTOGRAPHY

JOHN KELLER STUDIOS

610-489-0500

MOODY PHOTOGRAPHERS

215-219-1334

LODGING

HISTORIC WASHINGTON HOUSE HOTEL,
SELLERSVILLE

215-257-3000 x305 (7 MILES)

COURTYARD BY MARRIOTT, LANSDALE

215-412-8686 (4 MILES)

HOLIDAY INN, LANSDALE

215-368-3800 (4 MILES)

MARRIOTT SPRINGHILL SUITES, QUAKERTOWN

215-529-6800 (15 MILES)

TRANSPORTATION

BUCKS COUNTY TROLLEY

610-982-5200

HAGEY'S COACH & TOURS

800-544-2439

SECRETS LIMOUSINE

215-540-9955

J&J LUXURY TRANSPORTATION

610-776-1516 / 800-726-5466

Booking Information

DEPOSITS AND PAYMENTS

A \$1,000 DEPOSIT IS REQUIRED WITH A SIGNED CONTRACT TO CONFIRM YOUR DATE AND TIME.
AN ADDITIONAL 50% IS REQUIRED NO LATER THAN (90) DAYS PRIOR TO YOUR EVENT.
FINAL PAYMENT IS DUE THREE DAYS PRIOR TO YOUR EVENT
ALL DEPOSITS AND PAYMENTS ARE NON-REFUNDABLE.

ATTENDANCE AND FEES

A MINIMUM ATTENDANCE OF 150 GUESTS IS REQUIRED FOR A SATURDAY BOOKING.
MINIMUMS MAY BE REDUCED OR WAIVED BASED ON AVAILABILITY AND/OR BOOKING PERIOD.

MENU ARRANGEMENTS

ARRANGEMENTS CAN BE MADE FOR GUESTS WITH DIETARY RESTRICTIONS,
CHILDREN'S MEALS AND VENDOR MEALS.

PRICES REFLECT SATURDAY EVENING WEDDINGS.
ANY OTHER DAY IS SUBJECT TO A \$10 PER PERSON DISCOUNT.
ASK YOUR PLANNER FOR ADDITIONAL SEASONAL PROMOTIONS.

FINAL GUARANTEE

A FINAL GUARANTEED GUEST COUNT IS REQUIRED ONE WEEK PRIOR TO YOUR EVENT.
CHARGES WILL BE BASED ON THE GUARANTEED GUEST COUNT OR THE NUMBER OF
GUESTS IN ATTENDANCE, WHICHEVER IS HIGHER.

MENU TASTINGS

A COMPLIMENTARY ENTREE TASTING FOR TWO IN OUR MEMBER DINING ROOM
IS INCLUDED WITH YOUR BOOKING.
PLEASE CONTACT YOUR PLANNER FOR MORE DETAILS.

