

# Memacolin Wedding Collection



## **CEREMONY PACKAGE**

### NEMACOLIN'S CEREMONY PACKAGE INCLUDES THE FOLLOWING:

- Personal planning services provided by a Certified Wedding Designer
- Use of decorative wedding canopy for exchanging vows
- Choice of white or natural wooden garden chairs
- Any accent tabling needed for use at the ceremony
- Sound system including a lapel microphone for the Officiate (50 guest minimum)
- Beautifully appointed indoor event location as backup for inclement weather A weather call will be made by 11 am the day of event if a 40% or higher chance of rain is forecasted.

### **PACKAGE PRICING:**

Up to 25 Guests \$1,000 26-99 Guests \$2,000 100-200 Guests \$3,000 201-300 Guests \$4,000

#### Select Venues:

Mulligan's: 30-80 Guests \$3,000 Reflection: 30-60 Guests \$3,000

Pricing is inclusive of 6% PA State Tax and 22% Service Fee. Pricing does not include required Dinner Package. Customized upgrades and theming are available through Nemacolin's ThemeWorks Design Team.



## **ELOPEMENT & RENEWAL OF VOWS**

#### THIS CEREMONY PACKAGE INCLUDES THE FOLLOWING:

This package is for ceremonies with 12 wedding guests or less, including the two engaged to be married.

- Personal planning services provided by a Certified Wedding Designer
- Setup and breakdown of Nemacolin banquet chairs
- Any accent tabling needed for use at the ceremony
- A petite rose bridal bouquet and a fresh rose boutonnière
- A dining reservation in one of the resort's restaurant venues
- A \$250.00 gift card towards your Nemacolin dinner reservation
- 8" round wedding cake with fresh rose topper, presented at dinner
- Night-of accommodation for the wedded couple, turn-down service and house champagne Room type based on availability at the time of booking. Each additional night will at a special discounted rate (not inclusive of tax and Resort Fee).
- Beautifully appointed indoor event location as backup for inclement weather
   A weather call will be made by 11 am the day of event if a 40% or higher chance of rain is forecasted.

### **PACKAGE PRICING:**

\$2,000 Inclusive

Pricing is inclusive of 6% PA State Tax and 22% Service Fee. Pricing does not include required Dinner Package. Customized upgrades and theming are available through Nemacolin's ThemeWorks Design Team.



## **NEMACOLIN RECEPTION PACKAGES**

### ALL RECEPTION PACKAGES INCLUDE THE FOLLOWING:

- Ballroom rental for 100+ guests
- Synchronized cocktail reception and dinner service with dedicated banquet leader
- 3-course plated dinner or buffet option
- Traditional wedding cake customized by a Nemacolin pastry chef, displayed on an elegant silver cake stand
- China, flatware and glassware
- Full bar service with bartenders
- Table linens and 3 votive candles per guest table
- Dance floor and Nemacolin staging
- Discounted room block options
- Private food tasting for up to 4 for weddings over 100 guests

Ceremony spaces and upgraded packages available at an additional cost.



## NEMACOLIN WEDDING COLLECTION PACKAGES

## THE WOODLANDS WEDDING

PRICE PER GUEST: \$165

### THIS RECEPTION PACKAGE INCLUDES THE FOLLOWING:

- 4 butler-passed hors d'oeuvres
- 4 hour resort brand bar service and bartender

#### **CHOICE OF:**

 3 course plated dinner, with selection of Soup or salad first course Up to 2 entrées Traditional buttercream wedding cake

Client is required to provide individual entrée cards if selecting more than one, counts due 12 days prior to event.

#### OR

- Buffet dinner and traditional buttercream wedding cake
- Assorted Rolls with Butter
- Chef Paired Accompaniments
- Italia Coffee & Premium Hot Tea
- Floor length white or ivory poly linen with matching napkins and table numbers
- Nemacolin banquet chairs
- Upgraded accommodations and amenity for the wedding couple at a special rate.

  Room type based on availability at the time of booking (not inclusive of tax and Resort Fee)



## NEMACOLIN WEDDING COLLECTION PACKAGES

## THE LAFAYETTE WEDDING

PRICE PER GUEST: \$195

### THIS RECEPTION PACKAGE INCLUDES THE FOLLOWING:

- 4 butler-passed hors d'oeuvres
- 4 hour resort brand bar service and bartender
- Wedding toast: 1 glass of house sparkling wine or sparkling cider per guest
- Reception food display

#### **CHOICE OF:**

 3 course plated dinner, with selection of Soup or salad first course Up to 2 entrées Traditional buttercream or fondant wedding cake

Client is required to provide individual entrée cards if selecting more than one, counts due 12 days prior to the event.

#### OR

- Buffet dinner and traditional buttercream or fondant wedding cake
- Assorted Rolls with Butter
- Chef Paired Accompaniments
- Italia Coffee & Premium Hot Tea
- Floor length lamour linen with matching napkins and table numbers
- Elegant Chiavari chairs
- Complimentary upgraded accommodations and amenity for the wedding couple night-of and one night's accommodations for couple's first anniversary
   Room type based on availability at the time of booking. Additional room nights available at a special rate night-of (not inclusive of tax and Resort Fee)



## NEMACOLIN WEDDING COLLECTION PACKAGES

## THE NEMACOLIN SIGNATURE WEDDING

PRICE PER GUEST: \$245

### THIS RECEPTION PACKAGE INCLUDES THE FOLLOWING:

- 5 butler-passed hors d'oeuvres
- 5 hour resort brand bar service and bartender
- House wine service during dinner
- Wedding toast: 1 glass of house sparkling wine or sparkling cider per guest
- Reception food display
- 3 course plated dinner, with selection of Soup or salad first course Up to 2 entrées or 1 duo-entrée Traditional buttercream or fondant wedding cake

Client is required to provide individual entrée cards if selecting more than one, counts due 12 days prior to the event.

- Assorted Rolls with Butter
- Chef Paired Accompaniments
- Italia Coffee & Premium Hot Tea
- Floor length luxury linen with matching napkins and elegant Chiavari chairs
- Choice of base plate
- Personalized menu cards and table numbers
- Complimentary upgraded accommodations and amenity for the wedding couple night-of and one night's accommodations for couple's first anniversary
   Room type based on availability at the time of booking. Additional room nights available at a special rate (not inclusive of tax and Resort Fee).



#### HORS D'OEUVRES

The Woodlands and Lafayette Wedding (Select 4) The Signature Wedding (Select 5)

#### CHILLED:

- Boursin-Stuffed Cherry Tomato
- Roasted Tomato, Mozzarella, Basil and Olive Bruschetta
- Caprese Skewer with Balsamic Drizzle
- Port Wine Pear, Vanilla, Buttermilk Bleu with Candied Walnut
- Ahi Tuna Tartar, Sweet Soy Mirin & Crisp Wonton additional \$2 per guest
- Tarragon Crab Salad with Endive Spear additional \$2 per guest

#### HOT:

- · Lemongrass Chicken Meatballs, Hoisin BBQ
- Spinach and Feta Filo Pie, Tzatziki Sauce
- Spiced Sausage and Aged Cheddar Crimini Mushroom Caps
- Mini Beef Wellingtons, Truffled Demi
- Teriyaki Scallops in Bacon, Sweet Chili Thai additional \$2 per guest
- Spiced Bacon Whapped Shrimp, Citrus Brandy additional \$2 per guest
- Grilled Lamb Chop Lollipops, Lemon, Rosemary and Virgin Oil additional \$2 per guest

#### RECEPTION DISPLAY

The Lafayette and the Signature Wedding (Select 1)

- Vegetable Crudite Display
- Seasonal Fruit and Berry Display
- Imported and Domestic Cheese Display additional \$8 per guest package upgrade
- Antipasto, Cured and Smoked Meats, Marinated and Pickled Vegetables, Olives, Fresh Baguette additional \$10 per guest



### PLATED ENTREÉS

The Woodlands Wedding Package or Lafayette Wedding Package (Select 2)

#### **CHICKEN**

- Lemon Herb Grilled Chicken Breast, Garlic Pesto Cream
- Maple Brined Chicken Breast, Fat Tire Headhunter IPA

#### **BEEF**

- Braised Short Ribs, Au Jus
- Brown Butter Basted New York Strip, Brandy Peppercorn (Available with Lafayette Wedding Package)

#### **FISH**

- · Herb Grilled Salmon, Lemon Beurre Blanc
- Seared Seabass, Citrus Coulis (Available with Lafayette Wedding Package)

#### **VEGETARIAN**

Chef's Selection of Vegetarian Entrée Upon Request

### PACKAGE UPGRADE: ENTRÉE ENHANCEMENTS

- Brown Butter Basted New York Strip, Brandy Peppercorn additional \$10 per guest
- Seared Seabass, Citrus Coulis additional \$10 per guest
- Mushroom Truffle Stuffed Chicken, Roasted Chicken Jus additional \$12 per guest
- Herb Roasted Filet Mignon, Pinot Noir Shallot Reduction, Caramelized Onion Relish additional \$12 per guest
- Halibut, Roasted Yellow Tomato Vinaigrette additional \$12 per guest



#### PLATED FIRST COURSE

(Select one soup or one salad)

#### **SOUP**

- Traditional Wedding Soup
- Golden Yukon Potato, Aged Tillamook Cheddar, Roasted Arugula and Fried Shallot
- Roasted Tomato Minestrone, Fresh Basil, Asiago Grilled Cheese Crouton

#### **SALAD**

- Crisp Romaine Hearts, Focaccia Ring, Shave Pecorino,
   Kalamata Olive Tapenade with Classic Caesar Dressing
- Mixed Greens, Pear Tomato, English Cucumber, Pickled Red Onion, Carrot and Beet Curls with Buttermilk Ranch and White Balsamic Vinaigrette
- Baby Spinach and White Frisee, Spiced Red Anjou Pears, Candied Walnuts, Cambozola Bleu with Prosecco Vinaigrette
- Fields Greens, Castelvetrano Olives, Fennel Salami, Artichoke, Oven Cured Tomato,
   Fresh Mozzarella Pearls with Red Wine Vinaigrette

PACKAGE UPGRADE: ADDITIONAL COURSE Additional \$8 per guest

PACKAGE UPGRADE: INTERMEZZO Additional \$8 per guest

Coconut Lime

Peach

Mango

Raspberry



### PLATED ENTREÉS

The Signature Wedding Package (Select 2)

#### **CHICKEN**

- Lemon Herb Grilled Chicken Breast, Garlic Pesto Cream
- Maple Brined Chicken Breast, Fat Tire Headhunter IPA
- Mushroom Truffle Stuffed Chicken, Roasted Chicken Jus

#### **BEEF**

- Braised Short Ribs, Au Jus
- Brown Butter Basted New York Strip, Brandy Peppercorn
- Herb Roasted Filet Mignon, Pinot Noir Shallot Reduction, Caramelized Onion Relish

#### **FISH**

- Herb Grilled Salmon, Lemon Beurre Blanc
- Seared Seabass, Citrus Cilantro
- Halibut, Roasted Yellow Tomato Vinaigrette

#### **VEGETARIAN**

Chef's Selection of Vegetarian Entrée Upon Request

OR

DUO (Select 1 meat option above and 1 seafood option below)

- Shrimp Scampi
- Maryland Blue Crab Cake, Red Pepper Gastrique
- Grilled Maine Lobster Tail, Sauce Choron additional \$12 per guest



### **BUFFET SELECTION**

### **SALADS** (Select 2)

- Field of Greens Salad Buttermilk Ranch, Italian Basil Vinaigrette
- Tossed Caesar Salad House-Made Dressing and Asiago Herb Croutons
- Baby Spinach Salad Spiced Honey Crisp Apple, Candied Pecans, Dried Cranberries, Maple Sherry Vinaigrette
- Panzanella Salad Tomato, Cucumber, Yellow Sweet Pepper, Kalamata Olives, Fresh Basil,
   Shaved Garlic

### **ENTRÉES**

(Woodlands Wedding Package select 2, Lafayette Wedding Package select 3)

- Balsamic Herb Grilled Chicken Breast, Garlic Basil Butter
- Braised Chicken Breast, White Wine, Fresh Herbs, Dried Figs, Castelvetrano
- Braised Short Rib, Au Jus
- Marinated Flank Steak, Chimichurri
- Roasted New York Strip Loin, Foraged Mushroom Ragu (Available with Lafayette Wedding Package)
- Grilled Salmon, Gremolata, Puttanesca
- Seared Seabass, Citrus Coulis (Available with Lafayette Wedding Package)
- Asiago Tortellini, Chorizo, Fresh Basil, Tomato Parmesan Cream
- Roasted New York Strip Loin, Foraged Mushroom Ragu additional \$10 per guest
- Seared Seabass, Citrus Coulis additional \$10 per guest



#### BAR PACKAGES AND BEVERAGE ENHANCEMENTS

All Wedding Packages include resort brand bar service and a bartender.

RESORT SPIRIT BRANDS: New Amsterdam Vodka, Canadian Club Whiskey, Jim Beam Bourbon Whiskey, Dewar's Blended Scotch Whiskey, New Amsterdam Gin, Bacardi Silver Rum, Camarena Teguila

**DOMESTIC BEER:** Bud Light, Yuengling Traditional Lager

PREMIUM BEER: Stella Artois, Fat Head's

HOUSE WINES: Nemacolin Label Chardonnay, Nemacolin Label Pinot Grigio, Nemacolin Label Cabernet Sauvignon, Nemacolin Label Pinot Noir

**ASSORTED SODA & BOTTLED WATER** 

### PACKAGE UPGRADES: BAR ENHANCEMENTS

The Woodlands & Lafayette Wedding Packages

- 1 Additional Hour of Resort Brand Bar additional \$9 per guest
- Upgrade to Premium Brand (4) Hour Bar Service additional \$10 per guest
- Upgrade to Ultra Premium Brand 4 Hour Bar Service: additional \$10 per guest
- Wine Service starting at \$45 per bottle
- Champagne Toast, House Sparkling additional \$50 per bottle
- Upgrade to Premium Brand (5) Hour Bar Service additional \$10 per guest
- Upgrade to Ultra Premium Brand (5) Hour Bar Service additional \$20 per guest

**PREMIUM BRANDS:** Jack Daniels Tennessee Whiskey, Absolut Vodka, Chivas Blended Scotch Whiskey, Tanqueray Gin, Crown Royal Canadian Whiskey, Captain Morgan Rum, Jose Cuervo Gold Tequila

**PREMIUM WINES:** William Hill Chardonnay, J Vineyard Pinot Grigio, Angeline Pinot Noir, William Hill Cabernet

**ULTRA PREMIUM BRANDS:** Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Private Stock, Johnny Walker Black, Maker's Mark Bourbon, Jameson Irish Whiskey, Jose Cuervo 1800

**ULTRA PREMIUM WINES:** Chateau Souverain Chardonnay, Maso Canali Pinot Grigio MacMurry Pinot Noir, Chateau Souverain Cabernet



### PACKAGE UPGRADES: LATE NIGHT SNACKS

#### **MELT STATION**

\$18 per quest

Porter Cheddar Grilled Cheese, Jalapeno Poppers, Hot Pepper Cheese Balls,
 Mozzarella Sticks, Loaded Idaho Potato Fries

#### **SLIDERS**

\$83 per dozen

- The Whiz: Shaved Ribeye, Peppers & Onions, Cheese Sauce
- BBQ Pulled Pork: Smoked Shoulder, Southern Slaw, Honey BBQ
- Crispy Cordon Bleu: Chicken Tender, Swiss Cheese, Grilled Ham, Honey Mustard
- The Godfather: Soppressata, Calabrese, Provolone, Crisp Vegetables, House Italian

#### PIZZA PIZZA

\$27 per pizza (12 Slices)

- Deluxe: Italian Sausage, Pepperoni, Green Pepper, Red Onion, Mushroom, Banana Pepper
- Margherita: Roma Tomato, Garlic Slurry, Basil, Fresh Mozzarella
- Big Berlusconi: Pepperoni, Ham, Italian, Sausage, Bacon

#### NEMACOLIN WOODLANDS FOOD TRUCK

Inquire with your Certified Wedding Designer for more information on this fun option!



### WEDDING CAKES

This customized cake is displayed on an elegant silver stand and prepared by Nemacolin's talented Pastry Chefs.

- Burnt Almond Torte: Almond Cake with Custard Filling and Garnished with Candied Almonds
- Vanilla Bean Cake with Fresh Strawberries and Grand Marnier Filling
- Lemon Cake with Fresh Raspberry Filling
- Chocolate Cake with Raspberry Mousseline Filling
- Carrot Cake with Cream Cheese Filling
- White, Yellow or Chocolate Cake with Buttercream Filling

### PACKAGE UPGRADES: DESSERT DISPLAYS

#### **CHOCOLATE TRUFFLE DREAMS**

\$30 per dozen

Nutella Crunch Truffle, Strawberries & Cream Truffle, Dark Chocolate & Cherry Truffle, Chocolate Praline Bar, Chocolate Dipped Strawberries, Chocolate Peanut Butter

#### **COOKIE TABLE DISPLAY**

\$24 per dozen (Select 8)

Chocolate Chip, M&M, Oatmeal Raisin, Rocky Road, Peanut Butter Blossom, Mexican Wedding Cookies, Snicker Doodle, Italian Wedding, Brownie Bites, Raspberry Thumbprints, Apricot Sandwich, Chocolate Crinkle Cookies, Double Chocolate Chip, Oreo Truffles, Glazed Lemon Cookies, Cranberry White Chocolate Chip, Macadamia Nut White Chocolate Chip, Peanut Butter Cup Cookies, Butter Pecan, Pecan Tassies, Coconut Macaroons

#### **CUPCAKE DISPLAY**

\$42 per dozen

Red Velvet Lemon Raspberry, Tiramisu, Fun Fetti, Chocolate Peanut Butter, Mocha Truffle



### PACKAGE UPGRADES: ENHANCEMENTS

(Pricing dependent on items & styles selected)

- Wine service with dinner
- Champagne toast
- Fabric decor installations on ceiling, walls, etc.
- All florals for rehearsal dinner, ceremony and reception
- Chair and linen upgrades
- Accent Tables
   Accent tables include: hi-boy cocktail tables, cake table, gift table, place card table, etc.
- Charger plates
- Select china, silverware and glassware
- Specialty décor
   Soft seating, special dining tables, etc.
- Lighting elements around the room or pin spotting
- Specialty dance floor, dance floor covering or monogram initials on the dance floor
- Entertainment elements
   Strings, harp, DJ, band, cigar rollers, photo booth, cocktails, dinner, dancing, etc.
- Ice sculptures, fireworks, sparklers for send-off
- Seating place cards
- Ceremony programs
- · Guestroom amenities and delivery
- Event favors
- Use of your monogram on various surfaces

