

# WEDDING RECEPTION PACKAGE

LET THE HOLIDAY INN SELECT BUCKS COUNTY  
CREATE THE DAY OF YOUR DREAMS  
IN OUR ELEGANTLY APPOINTED YARDLEY BALLROOM

OUR STAFF IS PLEASED TO PRESENT THE FOLLOWING PACKAGE  
FOR YOUR SPECIAL DAY...

## YOUR PACKAGE WILL INCLUDE ALL OF THE FOLLOWING:

FIVE-HOUR RECEPTION  
FOUR HOURS OF OPEN BAR  
COCKTAIL HOUR FEATURING COLD & HOT BUTLERED HORS D'OEUVRES  
CHAMPAGNE TOAST  
CHOICE OF SIT-DOWN OR BUFFET STYLE MENU  
ELEVATED FRESH FLORAL CENTERPIECES  
CUSTOM DESIGNED WEDDING CAKE  
ALL TAX AND GRATUITY  
BRIDAL PARTY HOSPITALITY SUITE  
DELUXE OVERNIGHT ACCOMMODATIONS FOR THE BRIDE & GROOM  
SPECIALLY DISCOUNTED RATES FOR YOUR FAMILY AND FRIENDS

# COCKTAIL HOUR

## COLD DISPLAYS

ASSORTED DOMESTIC & IMPORTED CHEESES WITH GOURMET MUSTARDS & CRACKERS  
FRESH GARDEN VEGETABLE BASKETS WITH ASSORTED DRESSINGS

## HORS D'OEUVRES

(CHOICE OF SIX)

### COLD HORS D'OEUVRES

HERBED SHRIMP CANAPÉ  
SEARED TUNA CARPACCIO WITH WASABI CREAM  
BLACKENED SHRIMP WITH WHOLE GRAIN MUSTARD SAUCE  
ROASTED RED PEPPER TOAST POINTS WITH FRESH MOZZARELLA  
BLACK TOAST CANAPÉ WITH PROSCIUTTO AND HERB CREAM CHEESE  
SEARED SIRLOIN OF BEEF WITH CAJUN SPREAD ON CROSTINI

### HOT HORS D'OEUVRES

ASSORTED DIM SUM  
BBQ SCALLOPS WRAPPED IN BACON  
PECAN CRUSTED CHICKEN  
MUSHROOM FLORENTINE  
SESAME SHRIMP  
BEEF TENDERLOIN & MUSHROOMS IN PUFF PASTRY  
ASSORTED MINI QUICHES  
WONTONS FILLED WITH CRAB ACCENTED CREAM CHEESE  
SPRING ROLLS WITH PLUM MUSTARD SAUCE  
MINIATURE CRAB CAKES  
DRY RUBBED BBQ SHRIMP  
VEGETABLE TEMPURA  
PETITE SWEET & SOUR MEATBALLS

\*OUR CHEF WILL BE PLEASED TO CREATE & CUSTOMIZE OUR HORS D'OEUVRES TO PLEASE ANY PALATE\*

MARCH 2008

# SIT DOWN RECEPTION PRESENTATION

## APPETIZER COURSE

(CHOICE OF ONE)

### **WILD MUSHROOM RAVIOLI**

WITH LEEK AND CHIVE CREAM

### **VINE RIPE TOMATO AND BUFFALO MOZZARELLA STACK**

WITH BALSAMIC AND BASIL DRIZZLE

### **LOBSTER BISQUE**

### **YARDLEY WEDDING SOUP**

OUR TWIST ON A TRADITIONAL FAVORITE

## SALAD COURSE

(CHOICE OF ONE)

### **SPINACH SALAD**

BABY SPINACH, CANDIED WALNUTS, BLEU CHEESE, TOMATO, GREEN APPLE, APPLE CIDER VINAIGRETTE

### **TRADITIONAL CAESAR**

CRISP ROMAINE LETTUCE, GARLIC CROUTONS & SHAVED PARMESAN CHEESE IN OUR HOMEMADE CAESAR DRESSING

### **MIXED FIELD GREENS**

PLUM TOMATO, SHAVED RED ONION AND ASIAGO CHEESE, WITH OUR BALSAMIC VINAIGRETTE

## ENTRÉE COURSE

### PAN SEARED CHICKEN

TOPPED WITH SPINACH, PROSCIUTTO, AND FONTINA CHEESE IN A WILD MUSHROOM DEMI GLACE  
**\$82.00**

### STUFFED BREAST OF CHICKEN

WITH ROASTED PEPPERS AND SMOKED GOUDA, ACCOMPANIED BY BASMATI RICE CAKE,  
ROASTED RED PEPPER COULIS AND BASIL OIL  
**\$82.00**

### GRILLED ALASKAN SALMON

WITH WHITE WINE GARLIC BEURRE BLANC  
**\$84.00**

### BROILED CHILEAN SEA BASS

WITH APRICOT MANGO COMPOTE  
**\$88.00**

### PAN SEARED TILAPIA

TOPPED WITH CRAB IN CHILE LIME BUTTER  
**\$83.00**

### FILET MIGNON

WRAPPED IN BACON  
**\$99.00**

### PRIME RIB

HORSERADISH CRUSTED AND ROASTED, INFUSED WITH ROASTED GARLIC BUTTER  
**\$93.00**

### GRILLED NEW YORK STRIP

WITH FRIZZLED ONIONS AND CRACKED BLACK PEPPERCORN SAUCE  
**\$92.00**

## DUET PLATES

### FILET MIGNON & JUMBO SHRIMP

WITH ROASTED GARLIC DEMI GLACE  
**\$102.00**

### GRILLED BREAST OF CHICKEN & JUMBO SHRIMP

WITH ROASTED GARLIC TOMATO PICO DE GALLO  
**\$85.00**

\*ALL ENTREES ARE SERVED WITH YUKON GOLD MASHED POTATOES AND ASPARAGUS SPEARS\*

MARCH 2008

# BUFFET RECEPTION PRESENTATION

## APPETIZERS

### MIXED FIELD GREENS

PLUM TOMATO, SHAVED RED ONIONS, ASIAGO CHEESE AND BALSAMIC VINAIGRETTE

### CHICKEN PENNE

PENNE PASTA AND JULIENNE CHICKEN WITH FRESH ROASTED PEPPERS  
IN A BASIL DRESSING

### PASTA STATION

WITH VODKA SAUCE AND ROASTED GARLIC ALFREDO

## ENTREES

(CHOICE OF THREE)

### GRILLED BREAST OF CHICKEN

WITH WHOLE GRAIN DIJON SAUCE

### CHICKEN FRANCAISE

EGG DIPPED, SAUTÉED AND SERVED IN A LEMON BEURRE BLANC

### GRILLED ALASKAN SALMON

WITH WHITE WINE GARLIC BEURRE BLANC

### SHRIMP & SCALLOPS

IN CHARDONNAY LEEK CREAM

### ROASTED PRIME RIB OF BEEF

WITH ROASTED GARLIC AU JUS AND CREAMY HORSERADISH WHIP

\*ALL ENTREES ARE SERVED WITH CHEF'S CHOICE OF STARCH & VEGETABLE  
FRESH ROLLS & BUTTER\*

**\$88.00 PER PERSON**

FOR AN ACTION STATION – PLEASE ADD \$75.00 CHEF ATTENDANT FEE PER EVERY 50 GUESTS

MARCH 2008

## ENHANCE YOUR EVENING...

### COCKTAIL COURSE ADDED TOUCHES

#### RECEPTION DISPLAY ENHANCEMENTS

##### BRUSCHETTA STATION\*

FRESH TOMATO BRUSCHETTA WITH TOASTED CROSTINI

##### MEDITERRANEAN STATION\*

GRILLED VEGETABLES SERVED WITH PITA BREAD, HUMMUS, FETA CHEESE AND ASSORTED OLIVES

##### DIM SUM STATION\*

STEAMED WONTONS & POTSTICKERS, SERVED WITH TERIYAKI & SPICY SZECHUAN DIPPING SAUCES

##### SUSHI DISPLAY\*

VARIETY OF POPULAR SELECTIONS ACCOMPANIED BY WASABI AND PICKLED GINGER

(CONTACT YOUR SALES ASSOCIATE FOR PRICING)

## ADD A CARVING STATION TO YOUR DINNER MENU

### INCLUDE ONE OF OUR SIGNATURE GOURMET STATIONS

ALL SELECTIONS ARE PRICED PER PIECE.

THE PRICE PER ITEM WILL SERVE APPROXIMATELY 15 GUESTS

BAKED HAM	\$105.00 ++
ROASTED PORK LOIN	\$90.00 ++
TURKEY BREAST	\$75.00 ++
TENDERLOIN OF BEEF - WEAVED IN BACON	\$125.00

THE PRICE PER ITEM WILL SERVE APPROXIMATELY 15 GUESTS

\*\$75.00 CHEF ATTENDANT FEE APPLIES)

## DESSERT COURSE ADDED TOUCHES

### DESSERT COURSE

MINIATURE PASTRY DISPLAY\*

\$6.00 PER PERSON ++

GOURMET MINIATURE PASTRY DISPLAY

WITH VANILLA ICE CREAM AND BANANA'S FOSTER OR CHERRIES JUBILEE

\$12.00 PER PERSON ++

CHOCOLATE FONDUE FOUNTAIN

WITH ASSORTED DIPPING ITEMS

\$7.00 PER PERSON ++ AND \$300.00 ++ CHOCOLATE FOUNTAIN RENTAL

ITEMS MARKED WITH (\*) ARE AN ADDITIONAL COST TO THE PACKAGE PRICE

ALL PRICES ARE INCLUSIVE OF TAX AND GRATUITY UNLESS MARKED BY (++)

# OPEN BAR

## PACKAGE INCLUDES :

SMIRNOFF VODKA, BEEFEATERS GIN, MONTEZUMA TEQUILA, J & B SCOTCH, JIM BEAM BOURBON, CAPTAIN MORGAN'S RUM, SEAGRAM 7 WHISKEY, SEAGRAM VO WHISKEY, CUTTY SARK, BACARDI RUM , MALIBU RUM, AMARETTO D'AMORE, KAMORA, PEACH SCHNAPPS, SOUTHERN COMFORT DOMESTIC AND IMPORTED BEERS, HOUSE WINES, ASSORTED SOFT DRINKS

## MAY WE SUGGEST THE FOLLOWING UPGRADES

### \* PREMIUM BRAND OPEN BAR \*

ABSOLUT VODKA, STOLICHANAYA VODKA, TANGUERAY GIN, CAPTAIN MORGAN'S RUM, MEYERS DARK RUM, CUERVO GOLD TEQUILA , DEWAR'S SCOTCH, JACK DANIELS, JOHNNY WALKER RED, CROWN ROYAL, KAHLUA, BAILEY'S IRISH CREAM, AMARETTO DI SARONNO DOMESTIC AND IMPORTED BEERS, HOUSE WINES, ASSORTED SOFT DRINKS  
**\$5.50 + PER PERSON ADDITIONAL**

### WINE SELECTION FOR A CALL OR PREMIUM BAR:

COPPER RIDGE CHARDONNAY, WHITE ZINFANDEL, CABERNET AND MERLOT

### BEER SELECTION FOR CALL OR PREMIUM BAR:

YUENGLING LAGER DRAFT  
MILLER LITE, COORS LIGHT, BUDWEISER, CORONA,

### \* CORDIALS OPTION \*

#### ~CORDIALS~

CHAMBORD, COINTREAU, DRAMBUIE, FRANGELICO, GALLIANO, GRAN MARNIER, SAMBUCA, TIA MARIA, B&B, COURVOSIER, IRISH MIST

**\$7.00 + PER DRINK ADDITIONAL**

HOLIDAY INN SELECT BUCKS COUNTY  
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