

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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