

Wedding Package Pricing

All packages include: Wedding Specialist, Day of Maitre d', Complimentary Suite for the Couple, Hospitality Suite for the Wedding Party, Ballroom Rental, Champagne Toast, Table Numbers, Votive Candles, White or Ivory Floor Length Linens, China & Glassware, Hardwood Dance Floor, Setup & Clean-up and Cake Cutting.

SAPPHIRE WEDDING PACKAGE

Four Hour Reception \$95

- Cocktail Hour to include Hors d'Oeuvres Selection
- Three Hour Signature Silver Wine & Spirits Collection Open Bar
- Champagne Toast
- Two Course Dinner

EMERALD WEDDING PACKAGE

Five Hour Reception \$119

- Cocktail Hour to include Hors d'Oeuvres Selection
- Four Hour Signature Gold Wine & Spirits Collection Open Bar
- Premier Bar Upgrade
- Three Course Dinner

RUBY WEDDING PACKAGE

Five Hour Reception \$129

- Cocktail Hour to include Hors d'Oeuvres Selection
- Four Hour Signature Gold Wine & Spirits Collection Open Bar
- Premier Bar Upgrade
- Three Entrée Buffet Dinner

DIAMOND WEDDING PACKAGE

Six Hour Reception \$149

- Cocktail Hour to include Hors d'Oeuvres Selection
- Four Hour Signature Platinum Wine & Spirits Collection Open Bar
- Premier Bar Upgrade
- Sommelier's Platinum Select Wine Service with Dinner
- Four Course Dinner
- Chair Covers
- Chocolate Covered Strawberry on each guest cake plate
- Dessert Display – Chef's Choice of Assorted Petit Fours

Children's Wedding Package (12 and under) \$35

- Fruit Cup
- Chicken Fingers & French Fries
- Soft Drinks from the Bar

A 20% service charge and 6% sales tax will be applied to all food and beverage items.

170415

info@hotelbethlehem.com | 610.625.5000
www.hotelbethlehem.com

Sapphire Wedding Package

HORS D'OEUVRES

Choice of four items and garden crudités with creamy house recipe dipping sauce

Tomato Basil Mozzarella Bites
Cocktail Franks en Croute
Short Rib Croquets
Chicken & Cheese Quesadillas
Sesame Chicken Tenders

Feta, Olive, Tomato on an English Cucumber
Spanakopita
Chicken Lemongrass Potstickers
Assorted Mini Quiches
Arancini

TWO COURSE DINNER

Served with freshly baked rolls and butter, house salad, our chef's choice of accompaniments and LaVazza coffee and herbal teas

Selection of Two Entrees – plus vegetarian / vegan option

Roasted Sirloin of Beef

Marinated with garlic & fresh herbs

Boneless Beef Short Ribs

Braised with a red wine demi-glace

Pork Tenderloin

With a brandy whole grain mustard cream

Chicken Caprese

Grilled with fresh tomato, basil, mozzarella & olive oil

Sautéed Chicken

With local mushrooms, smoked bacon & tarragon

Pan Roasted Mahi Mahi

With cured olive, preserved lemon and ver jus citrus sauce

Seared Beet “Steak”

Thick sliced beet root, pan seared with shiitake mushrooms, baby carrots & arugula with ver jus emulsion

Grilled Tofu

Over jasmine rice and seasonal vegetables in a sriracha sweet soy cilantro sauce

THREE HOUR OPEN BAR

Signature Silver Wine & Spirits Collection

A 20% service charge and 6% sales tax will be applied to all food and beverage items.

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Emerald Wedding Package

HORS D'OEUVRES

Choice of six items, cheese display and garden crudité display

Tomato Basil Mozzarella Bites
Cocktail Franks en Croute
Short Rib Croquets
Chicken & Cheese Quesadillas

Feta, Olive, Tomato on an English Cucumber
Spanakopita
Chicken Lemongrass Potstickers
Assorted Mini Quiches

Sesame Chicken Tenders
Fresh Fruit Kabobs
Coconut Shrimp
Miso Mustard Chicken Satay

Arancini
Potato Latkes with Crème Fraiche
Shrimp Cucumber with Mango Passion Fruit
Vegetable Spring Rolls

THREE COURSE DINNER

Choice of One Salad

*House Salad with tomato, carrot, cucumber with balsamic vinaigrette
Baby Arugula with goat cheese, almonds, pickled onion and sherry vinaigrette
Romaine Hearts with parmesan, cherry tomatoes and herb vinaigrette*

*Served with freshly baked rolls and butter, lemon intermezzo,
our chef's choice of accompaniments and LaVazza Coffee and herbal teas*

Selection of Two Entrees – plus vegetarian / vegan option

Roasted Sirloin of Beef

Marinated with garlic & fresh herbs

Tournedos of Beef

Two 4oz shoulder tender medallions prepared medium served with a basil balsamic demi-glace

Boneless Beef Short Ribs

Braised with a red wine demi-glace

Sautéed Chicken

With local mushrooms, smoked bacon & tarragon

European Chicken

In rosemary, thyme & roasted garlic

Heritage Pork Rib Chop

10oz Pork Chop with fig & raisin chutney

Pan Roasted Mahi Mahi

With cured olive, preserved lemon and ver jus citrus sauce

Pan Seared Filet of Salmon

Served over crimini mushroom salad with lemon dill buerre blanc

Seared Beet "Steak"

Thick sliced beet root, pan seared with shiitake mushrooms, baby carrots & arugula with ver jus emulsion

Pan Seared Seasonal Risotto Cake

With baby arugula, goat cheese & roasted tomato vinaigrette

Sweet Braised Salsify

Sweet potatoes, Brussel sprouts, pea shoots and ver jus

Filet Mignon

*7oz filet of beef tenderloin prepared medium with a red wine demi-glace
\$10.00 supplement*

FOUR HOUR OPEN BAR

Signature Gold Wine & Spirits Collection with Premier Upgrade

A 20% service charge and 6% sales tax will be applied to all food and beverage items.

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Ruby Wedding Package

HORS D'OEUVRES

Choice of six items and cheese display

Tomato Basil Mozzarella Bites
Cocktail Franks en Crouete
Short Rib Croquets
Chicken & Cheese Quesadillas

Feta, Olive, Tomato on an English Cucumber
Spanakopita
Chicken Lemongrass Potstickers
Assorted Mini Quiches

Sesame Chicken Tenders
Fresh Fruit Kabobs
Coconut Shrimp
Miso Mustard Chicken Satay

Arancini
Potato Latkes with Crème Fraiche
Shrimp Cucumber with Mango Passion Fruit
Vegetable Spring Rolls

Wedding Buffet Dinner

SELECTION OF THREE ENTREES

Choice of One Salad:

*House Salad with tomato, carrot, cucumber with balsamic vinaigrette
Baby Arugula with goat cheese, almonds, pickled onion and sherry vinaigrette
Romaine Hearts with parmesan, cherry tomatoes and herb vinaigrette*

*Served with freshly baked rolls and butter, lemon intermezzo,
our chef's choice of accompaniments and LaVazza Coffee and herbal teas*

Chargrilled Churasco Steak
Roasted Chicken
Pan Roasted Mahi Mahi

Roasted Sirloin of Beef
Rosemary Pork Loin
Seasonal Farfalle

Chicken Caprese
Pan Seared Salmon
Tortellini Romesco

SELECTION OF TWO ACCOMPANIMENTS

Garlic Mashed Potatoes
Buttermilk Mashed Potatoes
Roasted Red Skin Potatoes

Asparagus & Baby Carrots
Seasonal Jasmine Rice
Broccoli

Seasonal Vegetables
Haricots Vert

FOUR HOUR OPEN BAR

Signature Gold Wine & Spirits Collection with Premier Upgrade

Please also see our wide selection of displays, carving and exhibition stations for the perfect upgrade to our elegant buffet

*To preserve the integrity of the product that we present to you,
our valued customer, we limit the service time of our buffet to ninety minutes.*

Minimum of 30 guests

A 20% service charge and 6% sales tax will be applied to all food and beverage items.

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Diamond Wedding Package

HORS D'OEUVRES

Choice of eight items, antipasto and cheese displays

Tomato Basil Mozzarella Bites
Cocktail Franks en Croute
Short Rib Croquets
Chicken & Cheese Quesadillas
Sesame Chicken Tenders

Fresh Fruit Kabobs
Coconut Shrimp
Miso Mustard Chicken Satay

Prosciutto Wrapped Asparagus
Beef Wellington Puffs
Baby Lamb Chops with Apricot Mostarda
Bacon Wrapped Scallops
Jumbo Lump Crab Stuffed Mushrooms

Feta, Olive, Tomato on an English Cucumber
Spanakopita
Chicken Lemongrass Potstickers
Assorted Mini Quiches
Arancini

Potato Latkes with Crème Fraiche
Shrimp Cucumber with Mango Passion Fruit
Vegetable Spring Rolls

Fennel Peppercorn Seared Tuna
Petite Crab Cakes
Miso Scallop on Daikon Radish
Nagamaki
Asparagus Risotto Cakes

FOUR COURSE DINNER

Pasta Course – Select One

Orecchiette

*Orecchiette with peas, pancetta, parmesan
cheese with fresh basil*

Penne Bolognese

*Tomato based meat sauce with fresh herbs &
a touch of cream*

Seasonal Farfalle

Spinach, tomatoes, arugula & pesto

Tortellini Romesco

*A classic red sauce, finely ground mixture of
tomatoes, red bell peppers, onion, garlic & olive oil*

Salad Course – Select One

House Salad with tomato, carrot, cucumber with balsamic vinaigrette
Baby Arugula with goat cheese, almonds, pickled onion and sherry vinaigrette
Romaine Hearts with parmesan, cherry tomatoes and herb vinaigrette

Field Greens with roasted beets, shaved fennel and white balsamic vinaigrette
Organic Baby Greens with cured olives, cherry tomatoes, manchego and roasted tomato vinaigrette
\$5.00 supplement

*Served with freshly baked rolls and butter, lemon intermezzo,
our chef's choice of accompaniments and LaVazza Coffee and herbal teas*

Page 1 of 2 – Diamond Package

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applied to all food and beverage items.

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Diamond Wedding Package

Selection of Two Entrees – plus vegetarian / vegan option

Roasted Sirloin of Beef

Marinated with garlic & fresh herbs

Filet Mignon

7oz filet of beef tenderloin prepared medium with a red wine demi-glace

Chicken Caprese

Grilled with fresh tomato, basil, mozzarella and olive oil

Pork Tenderloin

with a brandy whole grain mustard cream

Pan Roasted Mahi Mahi

With cured olive, preserved lemon and ver jus citrus sauce

Twin Crab Cakes

With chipotle lime aioli

Sweet Braised Salsify

Sweet potatoes, Brussel sprouts, Pea shoots and ver jus

Filet Mignon & Crab Cake

\$8.00 supplement

Tournedos of Beef

Two 4oz shoulder tender medallions prepared medium served with basil balsamic demi-glace

Sautéed Chicken

With local mushrooms, smoked bacon & tarragon

European Style Organic Chicken

In rosemary, thyme & roasted garlic

Heritage Pork Rib Chop

10oz pork chop with fig & raisin chutney

Pan Seared Filet of Salmon

Served over crimini mushroom salad with a lemon dill beurre blanc

Seared Beet “Steak”

Thick sliced beet root pan seared with shiitake mushrooms baby carrots & arugula with ver jus emulsion

Filet Mignon & Chicken

\$4.00 supplement

Filet Mignon & Salmon

\$6.00 supplement

FOUR HOUR OPEN BAR

*Signature Platinum Wine & Spirits Collection with Premier Upgrade
Sommelier’s Platinum Select Wine Service with Dinner*

CHOCOLATE COVERED STRAWBERRY ON EACH GUEST CAKE PLATE

DESSERT DISPLAY

Chef’s Choice of Assorted Petit Fours

Beverages

SIGNATURE WINE & SPIRITS COLLECTIONS

Silver

Smirnoff Vodka
Gordon's Gin
Bacardi Light Rum
Jim Beam Bourbon
Seagram's 7 Whiskey
Ballantine's Scotch
Sauza Extra Gold Tequila

Gold

Absolut Vodka
Beefeater Gin
Bacardi Light Rum
Captain Morgan Rum
Jack Daniel's Whiskey
Canadian Club Whiskey
Dewar's White Label Scotch
Jose Cuervo Especial Gold Tequila
Jim Beam Bourbon

Platinum

Grey Goose Vodka
Tanqueray Gin
Bacardi Light Rum
Captain Morgan Rum
Maker's Mark Bourbon
Crown Royal Whiskey
Chivas Regal Scotch
Cuervo 1800 Reposado

Yuengling Lager
Miller Light

Yuengling Lager
Miller Light
Heineken

Yuengling Lager
Miller Light
Heineken
Amstel Light

Sommelier's Silver Select

Chardonnay
Cabernet
Merlot
White Zinfandel

Sommelier's Gold Select

Chardonnay
Cabernet
Merlot
White Zinfandel
Pinot Grigio

Sommelier's Platinum Select

Chardonnay
Cabernet
Merlot
White Zinfandel
Pinot Grigio
Pinot Noir

**Ask about tableside wine service during dinner.*

PREMIERE UPGRADE

Martinis, Manhattans, Cordial Drinks & Cosmopolitans featuring:

Amaretto Di Saronno, Bailey's Irish Cream, Kahlua Coffee Liqueur, Midori Melon, Malibu Rum, Smirnoff Vanilla Twist, Smirnoff Green Apple Twist, Smirnoff Raspberry Twist, Smirnoff Citrus Twist, DeKuyper Sour Apple Pucker, DeKuyper Razzmatazz, Godiva Dark Chocolate Liqueur & Verdi Spumante

All bars include: Sweet & Dry Vermouths, Triple Sec, Apricot Brandy, Peachtree Schnapps, Coke, Diet Coke, Sprite, Ginger Ale, Club, Tonic Water, Bottled Water, Assorted Juices & Mixes

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A Chance to Enhance

SIGNATURE DISPLAYS

Garden Crudités - \$6

Crisp market vegetables, house-made dipping sauces

Seasonal Fruit & Berries - \$8

Sliced seasonal melons, fresh fruit & berries

Hummus Trio - \$10

Roasted red pepper, garlic & plain hummus, assorted artisanal breads, crostini & pita chips

Cheese Board - \$12

International & domestic cheeses from the world's finest fromagers, mustards, artisan breads & crackers

Antipasto - \$14

Grilled & roasted vegetables, marinated meats & Italian cheeses, herb infused olive oil, olive baguettes, tomato & basil focaccia

Dim Sum - \$15

Chicken & lemongrass potstickers, vegetable spring rolls, sesame chicken tenders & shrimp chopsticks

Sushi Bar - \$18

Assorted sushi & sashimi, soy sauce, wasabi, pickled ginger & chopsticks

Bruschetta Bar - \$12

Vine ripened red & yellow tomato with fresh mozzarella

Roasted red pepper & parmesan

Prosciutto, melon & goat cheese

Extra virgin olive oil & balsamic syrup

Street Tacos - \$15

Flank steak, pork carnitas, spiced chicken & roasted vegetables, chimichurri, pico de gallo, sour cream, scallions & queso fresca, soft corn tortillas

A Chance to Enhance

SIGNATURE DISPLAYS

Slider Station - \$13

Short rib, red onion, truffle aioli, baby arugula

Pulled pork, creamy slaw, pickles

Portobello mushroom, caramelized onions, wild arugula pesto

Sweet potato fries & shoestring potatoes

Brie en Croute - \$100 per wheel

Brie, flaky pastry baked with our signature Star of Bethlehem finish, fresh berries, baguettes & crackers

Seafood / Raw Bar

Colossal Shrimp (2 1/2 oz.) - \$7 each

Jumbo Shrimp (1 oz.) - \$5 each

Classic Cocktail Shrimp (3/4 oz.) - \$3 each

Oysters - \$3 each

Clams on the Half Shell - \$2 each

Crab Claws – market price

Served with House Cocktail Sauce, Cracked Pepper Mignonette, Lemon Wedges

Enhance your Seafood Raw Bar with an Ice Carving

Ask your Sales Manager for Details

*To preserve the integrity of the product that we present to you, our valued guest,
we limit the service time of our displays and stations to sixty minutes.*

A Chance to Enhance

ACTION STATIONS

Pasta Bar - \$15

Pasta (Select Two)

Cavatappi, cavatelli, orecchiette, whole wheat penne, wild mushroom ravioli

Sauces (Select Two)

Crushed tomato marinara, vodka sauce, bolognese, alfredo, arugula pistachio pesto

Pasta Bar served with shredded asiago, red pepper flakes, olive oil, garlic bread & breadsticks

**Add grilled chicken - \$5*

**Add shrimp - \$8*

**Add caesar salad station - \$7*

Mashed Potato Bar - \$11

Yukon gold & sweet potatoes

Cheddar & goat cheese, smoked bacon, caramelized onions, crimini mushrooms

Brown sugar, marshmallow crème, candied pecans

Sour cream, chives & butter

Mac & All That Cheese Bar - \$15

Gourmet macaroni

White cheddar cheese sauce

Bacon, grilled chicken, sweet peas, exotic mushrooms, tomatoes, bell peppers

**Add lobster - \$10*

Uniformed Culinarian \$100 each

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A Chance to Enhance

THE CARVING BOARD

Smoked Country Ham - \$300 (serves 50 people)

Brioche rolls, pineapple mango salsa

Selection of mustards

Slow Roasted Rib of Beef - \$425 (serves 50 people)

Miniature artisan rolls, beef jus, creamed horseradish

Whole grain mustard & mayonnaise

Herb Roasted Pork Loin - \$250 (serves 50 people)

Miniature artisan rolls

Dijon mustard

Pepper Dusted Tenderloin of Beef - \$310 (serves 20 people)

Miniature artisan rolls, creamed horseradish

Béarnaise & au poivre sauce

Roasted Turkey Breast - \$225 (serves 50 people)

Brioche rolls

Dijon mustard & cranberry relish

Herb Roasted Sirloin of Beef - \$365 (serves 50 people)

Miniature artisan rolls, cabernet demi-glace

Whole grain mustard & creamed horseradish

Uniformed Culinarian \$100 each

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we limit the service time of our displays and stations to sixty minutes.*

A Chance to Enhance

DESSERT DISPLAYS

Chocolate Covered Strawberries - \$3

Enhance each cake plate with a delicious hand dipped chocolate covered strawberry

Chocolate Fountain - \$6

Warm chocolate, seasonal fresh fruit, marshmallows, pretzel rods & Vienna cookies

Viennese Display - \$14

Chef's selection of petite cheesecakes, cream puffs, éclairs, napoleons, cakes, tortes & cannolis

Bananas Foster Flambé - \$8

Bananas flambéed in dark rum, brown sugar, cinnamon & banana liquor, served over Penn State Creamery vanilla ice cream

Cherries Jubilees Flambé - \$8

Bing cherries, sugar & brandy flambéed & served over Penn State Creamery vanilla ice cream

Viennese et Flambé – The Best of Both - \$21

Chef's selection of petite cheesecakes, cream puffs, éclairs, napoleons, cakes, tortes & cannoli with the choice of either the Bananas Foster or Cherries Jubilees Flambé

Ice Cream Sundae Bar - \$6

Your choice of three flavors of Penn State Creamery ice cream, assorted sundae toppings

Crepe Station - \$12

Sweet crepes filled with your choice of bananas & chocolate sauce, apple cinnamon compote or lemon curd & strawberries, topped with a scoop of Penn State Creamery vanilla ice cream

Cookie Bar - \$5

An assortment of homemade cookies displayed in apothecary jars served with ice cold milk

Popcorn Bar - \$7

Pick four of your favorite Fisher's popcorn flavors for us to display with individual popcorn boxes

Late Night Snack - \$9

Choose three of these delicious snacks: mini Reubens, cheeseburger sliders, pigs in a blanket, French fries, pretzel nuggets, macaroni & cheese bites

Wedding Package Policies

Your wedding will prove to be one of the most important days of your life and we thank you for taking the time to consider Historic Hotel Bethlehem to serve as host for your festivities.

With the ceremony and celebration comes careful budgeting and planning to ensure a day that you will never forget. With over 100 years combined experience in the event and catering industry, our management team strives to produce a world class affair specific to your needs. While this can be a stressful time, our goal is to make the planning process a convenient, fun and memorable experience.

We are looking forward to making your history a part of our history.

Management Staff

Historic Hotel Bethlehem

EVENT SPACE

Based on the requirements outlined by you, the Hotel will reserve the function space specified in the catering contract that best fits your event.

Event Space includes tables, chairs, glassware, china, silverware, floor length ivory or white linen, matching overlays and napkins, votive candles, dance floor, staging and display tables for cake, gifts, place cards, etc.

Our food and beverage minimums vary based on time of year and day of the week.

A sales and catering professional will be available through the planning process and on-site for the introduction of your event.

**Hotel will agree to honor 90 minutes of vendor set-up time prior to the start of the event.
Additional time may be requested but cannot be guaranteed until 1 week prior to the event date.*

CONTRACT AND PAYMENT INFORMATION

A non-refundable deposit of 20% of the estimated event total will be due with the signed catering contract to guarantee the space and service. Deposits may be a personal check.

Final Payment is due 10 days prior to the event date in the form of a cashier's check, certified check or money order.

Your menu selection, room set-up and other details related to your event will be outlined in a **Banquet Event Order** (BEO) which will be prepared and sent to you for approval. Once it is reviewed and any necessary changes are made, the Hotel will require a signed copy of the BEO to confirm the details.

Once you and the Hotel have signed the BEO, it will act as an addendum to the contract and be binding to both parties.

The guaranteed number of attendees is due 10 days prior to arrival and may not be lowered within the 10 days period. Without a final guarantee, the Hotel will use the originally projected number as the guarantee.

WEDDING PACKAGES

For your consideration, the Historic Hotel Bethlehem has created standardized wedding packages for ease of planning and budgeting. Should you decide not to select one of our standard packages, speak to your wedding specialist. They will be glad to custom design a package especially for you.

Historic Hotel Bethlehem Wedding Packages include the following:

- A dedicated catering professional to work with you through the detailing of your event and a day of Maître D' to oversee the execution
- Hospitality suite for the wedding party's private cocktail hour
- Champagne toast for invited guests

Complimentary accommodations for couple provided on the night of the wedding.

Due to the popularity of The Historic Hotel Bethlehem, prevailing room rates and minimum-night stay requirements will apply for guests who may wish to stay at the hotel for the event.

WEDDING CAKES

Outside vendors providing wedding cakes are responsible for delivery and set-up. The Hotel is not liable and will not handle the cake after it has been delivered and set-up.

OTHER CONSIDERATIONS

Rehearsal Dinners and Farewell Brunches: The Hotel will gladly waive room rental fees on any events you have in addition to your wedding reception. Offer is subject to availability. Standard Food and Beverage prices will apply.

Dietary Restrictions: Special dietary requirements must be received with the final guaranteed guest count. If additional special requests for meals are made on the day of the event, the cost of additional entrées prepared over the guarantee will be billed to your master account.

Hospitality Bag: We would be happy to deliver welcome gift bags to your guests at the desk upon check-in at a rate of \$2.00 per item. We ask that the bags are not tagged individually to each guest.

Check-In/Check-Out: Standard check-in time is 4:00 PM, and check-out time is 12:00 PM.

Parking: Parking for all overnight guests is available at the prevailing rate. Additional parking is available in the Colonial Industrial Quarter when available at no charge and at the Walnut Street and North Street parking garages at your expense.

Storage: Due to business demands, the hotel cannot guarantee storage space. We will however, accommodate these requests to the best of our ability based on space availability.

Décor: All decorations must meet the Bethlehem Fire Department's regulations. Themed décor may be arranged and must be approved prior to installation. The Hotel does not permit hanging or affixing anything from its existing walls or ceilings. Hanging banners, signs, seals and flags from rented pipe & drape may be arranged with your Wedding Specialist.

Alcoholic Beverages: The Historic Hotel Bethlehem is responsible for the sale and service of all alcoholic beverages under the Pennsylvania State Liquor Board. No alcoholic beverages shall be brought into the hotel from outside sources by the patron or attendees. All of our bartenders are RAMP certified.

Tastings: One complimentary tasting is offered for each contracted wedding for up to four (4) people. Tasting menu includes champagne toast, three (3) entrées, chef's choice of salads and accompaniments.