

# THE FARMHOUSE



## WEDDING PACKAGES



## THE FARMHOUSE WEDDING EXPERIENCE

### Your wedding experience includes:

#### **WEDDING CONSULTANT** for on-site ceremony and reception coordination

Your on-site Wedding Consultant will provide continuous wedding planning assistance and support throughout the entire experience. Leading up to your wedding day, your specialist will coordinate all reception and on-site ceremony details, provide vendor guidance as well as arrange accessory deliveries and setup. Most importantly, they will be there the entire day of your wedding to ensure that your vision is executed to perfection.

#### **COMPLIMENTARY FOOD TASTING** for the special couple and two guests

#### **PLATED DINNER RECEPTION PACKAGE**

4 ½ hour reception

five passed hors d'oeuvre selections or two stationary displays

selection of three plated dinner entrees

\$2 per person credit toward your wedding cake at Aux Petits Delices (gold package), Bakers of Buffington or The Master's Baker

coffee & tea service

special vendor & children's menu pricing

**CEREMONY SERVICES** available inside or outside in garden (ceremony fee not included)

#### **NO VENUE RENTAL FEES**

#### **PLENTY OF FREE ONSITE PARKING**

**COMPLIMENTARY** Gold Chiavari Chairs, Hurricane Vase Centerpieces, Floor Length Ivory Linen, White Napkins, Free ticket voucher to attend a performance at People's Light

RESERVE YOUR REHEARSAL DINNER IN ADDITION TO YOUR WEDDING AND YOU WILL RECEIVE A COMPLIMENTARY \$100 GIFT CARD AT THE FARMHOUSE BISTRO.

**Contact the Farmhouse Sales Team**  
**Cathy Lewandowski and Bob Anderson**

**610.647.1900 x156**

**[thefarmhouse@peopleslight.org](mailto:thefarmhouse@peopleslight.org)**

## **Bronze Wedding Package Hors d'Oeuvres Selections**

Select two from the following

- Display of Fruits and Cheese
- Vegetable Crudites
- Chef's Hearth-baked Breads display

## **Silver Wedding Package Hors d'Oeuvres Selections**

### **Warm Hors d'Oeuvres**

- Cheesesteak Spring Rolls
- Artichoke & Spinach Cheese Spread Baguettes
- Fried Crab Ravioli with Spicy Dipping Sauce
- Jerk Chicken and Pineapple Brochettes
- Sausage Stuffed Mushrooms
- Spanikopita
- Spice Crusted Beef Skewers
- Scallops & Pancetta in Phyllo Cups
- Mini Baked Brie with Raspberry Jam
- Fish & Chip-White Flakey Fish on Homemade Potato Crisp with Malt Vinegar

### **Cold Hors d'Oeuvres**

- Melon and Goat Cheese wrapped in Prosciutto
- House Cured Salmon on Blinis with Crème Fraiche
- Prosciutto Wrapped Asparagus
- Chicken Salad on an Apple Crisp
- Tomato Bruschetta Crostini

## **Gold Wedding Package Hors d'Oeuvres Selections**

*(includes hors d'oeuvres selections from Silver Wedding Package above)*

### **Warm Hors d'Oeuvres**

- Baby Beef Wellingtons Wrapped in Phyllo
- Prosciutto Wrapped Shrimp with Mozzarella
- Skewered Seared Scallop with Curry Dipping Sauce
- Mini Crab Cakes with Remoulade Sauce
- Seared Tuna with Asian Cucumber Slaw

### **Cold Hors d'Oeuvres**

- Poached Shrimp with Cocktail Sauce
- Seasonal Crab Salad in Wonton Cups
- Seafood Bruschetta on Crostini
- Beef Carpaccio with Capers on Crostini

# Bronze Wedding Package

## Hors d'Oeuvres Selections

Select two from the list of stationary hors d'oeuvres

### 1<sup>st</sup> Course

Select one for all guests

Broccoli and Cheddar Soup  
Wild Mushroom Bisque  
Classic Caesar Salad  
Tossed Green Salad with Balsamic Vinaigrette

### 2<sup>nd</sup> Course

Select three options for your guests

Chicken Marsala  
Braised Short Ribs of Beef  
Orange Roughy in a Citrus Beurre Blanc  
Penne Primavera in a Lemon-Basil Sauce  
Wild Mushroom Risotto

All entrée selections will be accompanied by seasonally appropriate vegetables and starch

### 3<sup>rd</sup> Course:

Custom Wedding Cake

### 4 Hour Open Bar

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's Scotch, Johnny Walker Red, Canadian Club Whiskey, Jack Daniel's Whiskey, Jose Cuervo Tequila, di Amore Amaretto, Grand Marnier House Wines, Yuengling Lager, Miller Lite, and Sam Adams Seasonal

### \$95.00 per person

20% service charge and 6% sales tax will be applied to all food and beverage pricing

There is a \$100 charge for each bartender



# Silver Wedding Package

## Hors d'Oeuvres Selections

Select five varieties of passed hors d'oeuvres

### 1<sup>st</sup> Course

Select one for all guests

Crab and Fennel Soup  
Tomato Basil Bisque  
Portobello Mushroom Ravioli with a Gorgonzola Cream Sauce  
Classic Caesar Salad  
Tomato, Basil Leaves & Fresh Mozzarella Drizzled with Balsamic Reduction  
Field Green Salad with Strawberries or Apples, Goat Cheese & House Dressing

### 2<sup>nd</sup> Course

Select three options for your guests

Char Grilled NY Strip  
Seared Breast of Chicken Stuffed with Wild Mushroom Duxelle  
Seared Alaska Salmon in a Tomato Saffron Beurre Blanc  
Stuffed Pork Tenderloin wrapped in Prosciutto  
Vegetable Gnocchi

All entrée selections will be accompanied by seasonally appropriate vegetables and starch

**\* Duet entrée options are also available**

### 3<sup>rd</sup> Course:

Custom Wedding Cake

### 4 Hour Open Bar

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan Spiced Rum, Dewar's Scotch, Johnny Walker Red, Canadian Club Whiskey, Jack Daniel's Whiskey, Jose Cuervo Tequila, Di Amore Amaretto, Grand Marnier House Wines, Yuengling Lager, Miller Lite, and Sam Adams Seasonal

### \$115.00 per person

20% service charge and 6% sales tax will be applied to all food and beverage pricing

There is a \$100 charge for each bartender



# Gold Wedding Package

## Hors d'Oeuvres Selections

Select five varieties of passed hors d'oeuvres from the accompanying options.

### 1<sup>st</sup> Course

Select one for all guests

Farmhouse Crab Cake

Crab and Fennel Soup

Wild Mushroom Ravioli with Shaved Asiago in a light Gorgonzola Cream Sauce

Tomato, Basil Leaves & Fresh Mozzarella Drizzled with Balsamic Reduction

Field Green Salad with Burgundy Poached Pears, Gorgonzola in our Caramelized Shallot Balsamic Vinaigrette

### 2<sup>nd</sup> Course

Select three options for your guests

Roasted center-cut Filet Mignon with Béarnaise

NY Strip Steak with House made Demi-glace

Pistachio-panko Crusted Red Snapper with Meyer Lemon-Tarragon Butter

Cornish Game Hen with Curried Thyme Jus, Fig and Cornbread Stuffing

Acorn Squash stuffed with Israeli Cous Cous and Grilled Vegetables

All entrée selections will be accompanied by seasonally appropriate vegetables and starch

**\* Duet entrée options are also available**

### 3<sup>rd</sup> Course

Custom Wedding Cake

### 4 Hour Open Bar

Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Spiced Rum, Johnny Walker Black Label, Crown Royal Whiskey, Jack Daniels Whiskey, Makers Mark Bourbon, Patron Tequila, Disaronno Amaretto, Grand Marnier, House Wines, Yuengling Lager, Miller Lite, and Stella Artois

### \$135.00 per person

20% service charge and 6% sales tax will be applied to all food and beverage pricing

There is a \$100 charge for each bartender



## **Enhancements**

Priced per person

**Chocolate-Dipped Strawberries** **\$38**  
(per dozen)

**Farmhouse Chocolate Mousse Cups** **\$8**  
Garnished with fresh raspberry  
(based on a guaranteed minimum number of guests)

**Gourmet Coffee Station** **\$10**  
To Include Regular and Decaffeinated Coffee, Chocolate Shavings, Cinnamon Sticks,  
Flavored Creams, Whipped Cream, Rock Candy Sticks, Chocolate Mint Sticks and Flavored Syrups  
(based on a guaranteed minimum number of guests)

**Champagne Toast** **\$3**

## **Preferred Vendors**

### **House Florist**

Cottage Flowers - 610-640-4016 – [cottageflowersdesign.com](http://cottageflowersdesign.com)

### **DJ's**

Platinum DJ – 610-409-8757 – [platinumdj.com](http://platinumdj.com)

DJ Tom Dalton – 610-220-7264 – [tomdaltondj.com](http://tomdaltondj.com)

### **Photographers**

Lindsay Docherty Photography- 215-703-7717- [lindsaydocherty.com](http://lindsaydocherty.com)

Allie Skylar Photography – [allieskylarphotography.com](http://allieskylarphotography.com)

Jaci Downs Photography – 215-285-0249 – [jacidownsphoto@gmail.com](mailto:jacidownsphoto@gmail.com)

### **Hair/Makeup**

Studio H Color and Design Group – 610-647-2187

## **Hotels**

The Desmond Hotel / Great Valley – 610-249-2112

Courtyard by Marriott - 610-993-2600

Sheraton Great Valley – 610-280-2091

Hampton Inn – 610-699-1300