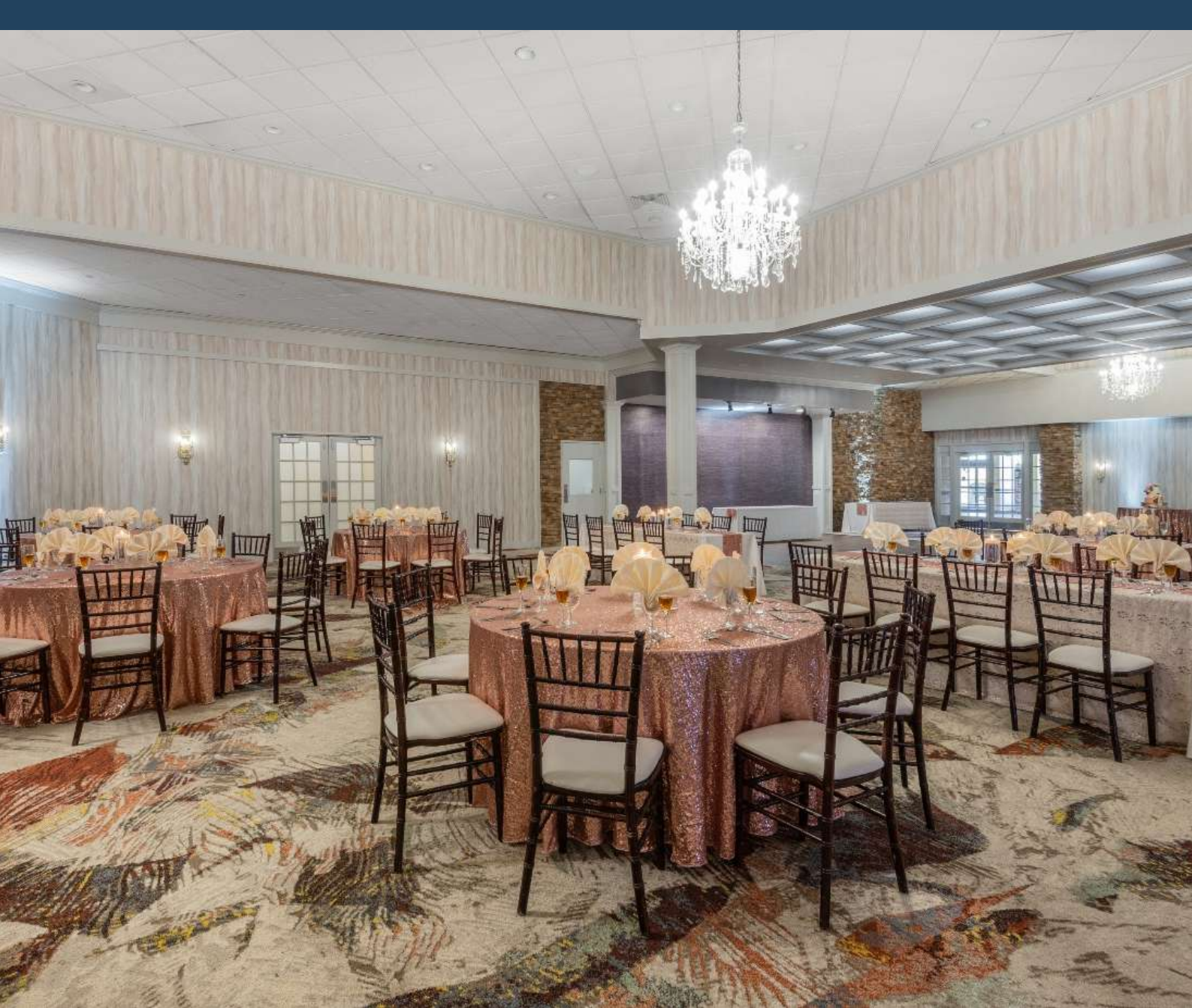


WEDDING PACKAGES 2024



SCAN TO VISIT OUR
WEDDING WEBSITE



VENUE RENTAL



Ceremony Services

Outdoor Courtyard
\$400 - \$900

Ceremony Setup Fee
\$500

Rental

Crystal Ballroom
\$1,500-\$1,800

Ballroom of the Roses
\$1,500 - \$2,000

Friday or Sunday
\$950 - \$1,400



Day of Wedding Coordinator \$500

A day-of wedding coordinator offers invaluable peace of mind on your special day, handling all logistical details and ensuring everything runs smoothly. This affordable service allows you to fully immerse yourself in the joy of your wedding, free from the stress of day-of coordination.

GENERAL INFORMATION

Room Rental fee, food, and beverage are all subject to 20% service charge and 6% tax.

A non-refundable deposit of \$2,000 is due with the signing of the contract, 40% of the estimated food cost is due at the date noted in the contract.

Full payment must be provided 14 business days prior to the reception. Payment may be made by credit card, cash or cashiers check.

Personal checks must be paid a minimum of 21 business days prior to the event date. A credit card is required to be kept on file for all events.

A tasting is available for contracted clients upon request for a fee. You may select specified items to sample based on Chef's approval. Available weekends only.

Private tastings may be scheduled Four (4) months prior to your wedding day.

THE KEYSTONE

PACKAGE FEATURING

Three-Tiered Floating Candle Centerpieces on each Table, Ivory or White Floor Length Linens and Coordinating Linen Napkins, Fresh Rolls, Butter, Water, Iced Tea, Coffee & Decaf; Hot Tea Service

COCKTAIL DISPLAYED HORS D'OEUVRES

Table Display of Strawberries, Pineapples, Watermelon, Cantaloupe, Honey Yogurt Dipper, Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves, Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

-or-

Choose Three Passed Hors d'oeuvres (page 6)

3 HOUR - HOUSE BRAND - OPEN BAR (BEER, WINE, COCKTAILS)

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS

CHOICE OF ONE

GORGONZOLA PEAR

Field Greens, Crumbled
Gorgonzola, Sugared Pecans,
Poached Pears, House
Merlot Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Radicchio,
Shaved Parmesan, Frizzled
Onions, Pretzel Croutons,
Creamy Caesar Dressing

FARMER'S GARDEN

Baby Lettuce, Carrots, Scallions,
Garden Tomatoes, English Cucumber,
Balsamic Vinaigrette, Pesto Buttermilk
Dressing, or Green Goddess Dressing

SERVED ENTRÉE SELECTIONS

SELECT TWO

TUSCAN CHICKEN

Mozzarella, Roasted Tomatoes, Spinach, Artichokes

APPLE JACK PORK LOIN

Sautéed Apples, Brandy Cream Sauce

CHICKEN CORDON BLEU

Jarlsberg Swiss, Applewood Smoked Ham, Herbed Panko,
Mornay Sauce

HERB CRUSTED TOP ROUND OF BEEF

Traditional Filling, Natural Demi

SMOKEHOUSE CHICKEN

Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze

BISTRO STEAK MEDALLIONS

Grilled Portobello, Red Wine Demi Glaze

STUFFED CHICKEN BREAST

Sausage Apple Stuffing, Cider Glaze OR Bread Filling,
Pan Gravy

FILLET OF HADDOCK

Panko and Parmesan Encrusted, Lemon Beurre Blanc

VEGETABLE & STARCH SELECTIONS

SELECT TWO

Broccoli Florets - Garlic Buttered Green Beans - Snip Top Baby Carrots - Baked Corn
Scalloped Potatoes - Rosemary Roasted Red Potatoes - Rustic Red Skin Potato Mash - Wild Rice Pilaf

\$105.00 PER PERSON

ADD PREMIUM BAR FOR \$10.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

THE CRYSTAL

PACKAGE FEATURING

Three-Tiered Floating Candle Centerpieces on each Table, Ivory or White Floor Length Linens and Coordinating Linen Napkins, Fresh Rolls, Butter, Water, Iced Tea, Coffee & Decaf; Hot Tea Service

COCKTAIL DISPLAYED HORS D'OEUVRES

Table Display of Strawberries, Pineapples, Watermelon, Cantaloupe, Honey Yogurt Dipper, Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves, Garlic Hummus, Grilled Asparagus, Roasted Roma Tomatoes with Flatbreads & Crackers

-and-

Choose Three Passed Hors d'oeuvres (page 6)

3 HOUR - HOUSE BRAND - OPEN BAR (BEER, WINE, COCKTAILS)

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS

CHOICE OF ONE

SEASONAL BERRY SALAD

Baby Lettuce, Strawberries, Blueberries, Toasted Almonds, Goat Cheese, Raspberry Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Radicchio, Shaved Parmesan, Frizzled Onion, Pretzel Croutons, Creamy Caesar Dressing

APPLE HARVEST

Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, House Maple Vinaigrette

SERVED ENTRÉE SELECTIONS

SELECT TWO

PARMESAN CRUSTED CHICKEN

Herbed Breadcrumbs, Vodka Cream Sauce

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS

Rich Porter Jus

APPLE & BRIE STUFFED CHICKEN

Frangelica Glaze, Toasted Almonds

PRIME LORK LOIN

Apple Cider Marinade, Whiskey Bacon Jam

PRETZEL CRUSTED CHICKEN

Maple Honey Drizzle

COVERED PORK SCHNITZEL

Gouda Cream

BROWN SUGAR & CHILI CRUSTED FLANK STEAK

Chimichurri

HOUSE MADE CRAB CAKE (Seasonal)

Old Bay Aioli

NEW YORK STRIP STEAK

Bourbon Garlic Butter, Frizzled Onion Straws

BOURBON GLAZED SALMON

Northern Atlantic, Oven Seared

VEGETABLE & STARCH SELECTIONS

SELECT TWO

Broccoli Florets - Garlic Buttered Green Beans - Snip Top Baby Carrots - Baked Corn

Scalloped Potatoes - Rosemary Roasted Red Potatoes - Rustic Red Skin Potato Mash - Wild Rice Pilaf

\$115.00 PER PERSON

ADD PREMIUM BAR FOR \$10.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

THE ROSES

PACKAGE FEATURING

Three-Tiered Floating Candle Centerpieces on each Table, Ivory or White Floor Length Linens and Coordinating Linen Napkins, Fresh Rolls, Butter, Water, Iced Tea, Coffee & Decaf; Hot Tea Service

COCKTAIL DISPLAYED HORS D'OEUVRES

Display of Cured Meats, Market Cheeses, Berries, Grapes, Dijon Mustard, Orange Marmalade, Tomato Mozzarella Bruschetta, Mixed Olives, Garlic Hummus with Flatbreads & Crackers

-and-

Choose Three Passed Hors d'oeuvres (page 6)

3 HOUR - HOUSE BRAND - OPEN BAR (BEER, WINE, COCKTAILS)

CHAMPAGNE TOAST

SERVED SALAD SELECTIONS

CHOICE OF ONE

BOSTON BIBB & SPINACH

Hard Boiled Eggs, Mushrooms,
Warm & Creamy Bacon Dressing

STRAWBERRY PECAN (Seasonal)

Bibb Lettuce, Sliced
Strawberries, Sugared Pecans,
Sharp Cheddar, Strawberry
Balsamic Vinaigrette

ENGLISH GARDEN

Mesclun Blend, Peas, Baby Carrots,
Grape Tomatoes, Cucumbers, Parsley,
Grated Pecorino, Lemon Mint
Vinaigrette

SERVED ENTRÉE SELECTIONS

CHOOSE TWO

CHICKEN NAPOLEON

Layered Boursin Whipped Potatoes, Spinach,
Wonton Crisps, Natural Pan Jus

CHICKEN OSCAR (Seasonal)

Lump Crabmeat, Asparagus, Hollandaise Sauce

PAN SEARED ROCKFISH (Seasonal)

Ginger Butter, Honey Soy Glaze

PRIME RIB

Au Jus, Horseradish Cream

SHRIMP STUFFED FLOUNDER

Cajun Creole Sauce

OR

CHOOSE ONE DUEL ENTREE

HERB ROASTED TENDERLOIN & STUFFED PORTOBELLO

Chef Carved Beef, Natural Demi & Spinach,
Parmesan Stuffing

FILET & CRAB CAKE (Seasonal)

Horseradish Cream & Red Pepper Basil Aioli

LOBSTER TAIL & CHICKEN ROULADE (Market)

Chablis Butter Sauce & Spinach, Ricotta, Herb Panko

BRAISED BEEF SHORT RIB & SEARED SEA SCALLOPS

Red Wine Demi & Chimichurri Sauce

VEGETABLE & STARCH SELECTIONS

SELECT TWO

Grilled Asparagus Spears - Broccoli Florets - Bacon Green Beans - Sautéed Seasonal Vegetables

Lemon Oil Snip Top Carrots - Parmesan Herb Risotto - Honey Butter Whipped Sweet Potatoes

Smoked Gouda Mashed Potatoes - Twice Baked Potatoes

LATE NIGHT SNACK (PAGE 7)

\$130.00 PER PERSON

ADD PREMIUM BAR FOR \$10.00 PER PERSON

PLUS 6% SALES TAX & 20% SERVICE CHARGE

PASSED HORS D 'OEUVRES

INCLUDED IN CRYSTAL AND THE ROSES PACKAGES

TIER ONE

Baked Brie Bites

Raspberry Coulis

Crispy Cheese Ravioli

Marinara Dipper

Meatballs

Bourbon or Teriyaki Glaze

Watermelon Gazpacho Shooter

Fig & Bleu Cheese Tart with Honey

Artichoke, Parmesan, Oregano, EVOO Flatbread

Mac & Cheese Bites

Blackberry Jalapeno

Tomato Bisque Shooter

Grilled Cheese Crouton

Caprese Skewer

Balsamic Drizzle

Zesty Sausage Stuffed Mushroom Cap

TIER TWO

Pretzel Crusted Chicken Bites

Marinara Dipper

Cheesesteak Egg Roll

Spicy Ketchup

Pork Dumplings

Ponzu Sauce

Prosciutto Wrapped Melon Balls

Smoked Salmon & Cucumber Round

Beef Tender, Horseradish Cream, Arugula

Shrimp Cocktail Shooter

Bistro Crostini

Brown Sugar & Chili Bistro

Thai Curry Chicken Skewer

Mint Yogurt

Grilled Watermelon Shooter

Honey Lime Syrup, Blackberry

Deconstructed French Onion Bite

TIER THREE

Mini Potato Latke

Sriracha, Sour Cream

Tempura Chicken

Chili Thai Sauce

Bacon Wrapped BBQ Shrimp

Mini Crab Cake

Old Bay Aioli

Crab Bruschetta Crostini

Seared Sea Scallop Crostini

Mini Beef Wellington

Horseradish Cream

Avocado & Tuna Poke Wonton Chip

Mustard Encrusted Beef Skewer

Italian Crab

& Roasted Red Pepper Shooter

Parsley, Lemon, EVOO

PLUS 6% SALES TAX & 20% SERVICE CHARGE

LATE NIGHT SNACKS

ALL LATE NIGHT SNACKS ARE \$7.50 PER PERSON
INCLUDED IN THE ROSES PACKAGE

NACHO BAR

House Made Salsa, Guacamole, Spinach and Queso Dips, House Made Nacho Chips

PRETZEL BAR

Soft Pretzels, Hard Pretzel Sticks, Assortment of Dippers Including Jalapeño
Cheese, Ale Sauce, Sweet Bavarian & Dijon Mustards

DELUXE SWEETS

Chef Selected Mini Desserts Including Miniature Cheesecakes,
Dessert Bars & Freshly Baked Cookies



BEVERAGE & BAR

There will be a setup charge of \$50.00 for each bar.

A Bartender Fee of \$25 per hour is applicable, with a minimum duration of 2 hours.

Recommendation: Allocate one bar and bartender for every 125 guests.

PLUS 6% SALES TAX & 20% SERVICE CHARGE

BEVERAGE & BAR

OPEN BAR

BEER & WINE

Choice of 3 Bottled Beers, House Wines, and Sodas

FIRST HOUR \$15 per guest
EACH ADDITIONAL HOUR \$5 per guest

HOUSE BRAND BAR

Includes Premium Brand Liquors, Choice of 3 Bottled Beers, House Wines and Sodas
(Absolut, Tanqueray, Jack Daniels, Jim Beam, Maker's Mark, Jose Cuervo, Dewar's)

FIRST HOUR \$18 per guest
EACH ADDITIONAL HOUR \$6 per guest

PREMIUM BAR

Includes Ultra-Premium Brand Liquors,
Choice of 4 Bottled Beers, Premium Wines and Sodas
(Grey Goose, Tito's, Bombay Sapphire, Hendricks, Bacardi, Knob Creek, Patron Silver, Johnnie Walker
Black, Captain Morgan, Disaronno, Crown Royal)

FIRST HOUR \$20 per guest
EACH ADDITIONAL HOUR \$8 per guest

SODA BAR

FULL EVENT \$4 per guest (4 Hours)

CHAMPAGNE

House Champagne (750ml) \$35 per bottle

J. Roget (750ml) \$39 per bottle

Sparkling Cider (750ml) \$20 per bottle

Bartender Fee \$25 per hour, two hour minimum
Bar Setup Fee \$50 per bar (Recommended 1 bar per 125 guests)



PLUS 6% SALES TAX & 20% SERVICE CHARGE

BEVERAGE & BAR

CONSUMPTION BAR

CONSUMPTION BAR SERVICE

Available with a Minimum Purchase of \$500
Bartender Fee \$25 per hour, two hour minimum
Bar Setup \$50 per bar (Recommended 1 bar per 125 guests)

À LA CARTE

SPIRITS

Premium Brands \$9 per drink
Ultra-Premium Brands \$10 per drink

WINE

Copper Ridge Cabernet Sauvignon, Merlot, Chardonnay,
Riesling, Barefoot Pinot Grigio, Moscato, White Zinfandel

By the Glass \$6.50 per drink

BEER

Domestic Bottle \$5 per drink
Craft & Import Bottles Market Price

SIGNATURE COCKTAIL

MINTY MOSCOW MULE PUNCH \$56 per gallon
Vodka, Lime Juice, Ginger Beer, Fresh Mint

BLACKBERRY WHISKEY LEMONADE \$56 per gallon
Whiskey, Lemonade, Fresh Blackberries, Soda

BLUSHING BRIDE PUNCH \$50 per gallon
White Zinfandel, Strawberries, Simple Syrup, Sprite

CARIBBEAN PEACH PUNCH \$54 per gallon
Parrot Bay, Peach Schnapps, Pineapple Juice, Soda

NON ALCOHOLIC

Soda \$4 per drink

Bottled Water \$4 per bottle

Punch by the Gallon \$27 per gallon

PLUS 6% SALES TAX & 20% SERVICE CHARGE

PREFERRED VENDORS

FLORISTS

FOSTERS FLOWER SHOP
fostersflowershop.com
717.515.88790

BLOSSOM BLISS
blossom-bliss.com
717.968.8005

INDIGO WOODS
Leedyindigowoods@gmail.com

PHOTOGRAPHERS

CASEY ALBRIGHT
caseyalbright.com
717.818.1556

WERTMAN PHOTOGRAPHER
wertmanphotography.net
301.693.3021



DECOR RENTALS

PARTY BELLES
partybelles.com
717.870.5906

SHINING STAR
shiningstarphotobooth.com
717.435.7682

DJ'S

SOUNDMASTERS
soundmastersent.djrpm@gmail.com
717.424.1600

THUNDER KISS
thunderkissentertainment@gmail.com
717.683.5366

STAYTUNED
jfallinger@staytuneddjs.com
717.870.1642

CEREMONY OFFICIATES

REV. THERESA GILBERTI
717.695.2436

REV. KELLEY JO SINGLETON
717.741.2324

DESIGNER BRIDAL GOWNS

RENAISSANCE BRIDAL
renaissancebridalsandprom.com
717.846.0515

LILLA'S BRIDAL
lillasbridalboutique.com
717.757.6788

DAVID'S BRIDAL
davidsbridal.com
717.755.1981

CAKES

AMY'S CAKES
amyscustomcakery.com
717.292.0880

HOUSE OF CLARENDON
houseofclarendon.com
717.290.7800

PLUS 6% SALES TAX & 20% SERVICE CHARGE

SCAN TO VISIT OUR
WEDDING WEBSITE



Wyndham Garden York

2000 Loucks Road, York, PA 17408

Mary Ann Fisher
Social Catering Sales Manager

Phone : 717.846.9500 Ext 7189

Email : MaryAnn.Fisher@wgyorkpa.com

wgyorkpa.com

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2000 Loucks Road, York, PA 17408