Wedding Reception Packages

During the Social Hour, a selection of Hors d’ Oeuvres will be served to your guests while awaiting the arrival of the Wedding Party: Wedges of International Cheeses garnished with Strawberries and Grapes, Olive Tapenade, Roasted Garlic Hummus and Red Pepper Hummus served with Pita Chips and Baguettes.

Glass of Champagne for all to toast the Wedding Couple

Dinner Selection

Floor-length Ivory or Black Tablecloths, Choice of Napkin Colors, Gold or Silver Chargers, Mirror and Candlelight Centerpieces for your guests’ tables

White Glove Service

Complimentary Overnight Accommodations provided for the Wedding Couple, including a delicious Breakfast Buffet served in Arthur’s Terrace Restaurant the following morning

_The above items are included in all Wedding Reception Packages_

Reserve your Wedding Reception with us and receive 10% off your Rehearsal Dinner

Special Room Rates for your out-of-town guests with a minimum of 10 rooms reserved

Receive 25% Savings for Friday and Sunday Wedding Receptions
-or-
Receive 30% Savings for Afternoon Wedding Receptions

_some restrictions apply_
**Butler-Served Social Hour Enhancements**

**Sapphire Hors d’Oeuvres**  
(Choice of Three)  
- Spanakopita  
- Asparagus and Sharp Cheddar wrapped in Puff Pastry  
- Petite Chicken Cordon Bleu  
- Sweet and Sour Meatballs  
- Salt & Pepper Potato Cakes  
- Coney Island Dogs  
- Sweet Potato Puffs

**Emerald Hors d’Oeuvres**  
(Choice of Three)  
- Scallops Wrapped in Maple Bacon  
- Peking Duck Spring Rolls  
- Mini Cuban Sandwiches  
- Smoked Gouda and Chorizo Puffs  
- Mini Crab Cakes  
- Brie and Brandied Peach Puffs  
- Smoked Chicken and Goat Cheese Purses

**Diamond Hors d’Oeuvres**  
(Choice of Three)  
- Sesame-Crusted Chicken Skewers  
- Soy-Marinated Skewered Beef with Roasted Peppers and Onions  
- Lump Crab-Stuffed Mushroom Caps  
- Pear and French Brie with Toasted Almonds in Phyllo  
- Black Bean Spring Rolls  
- Bacon-Wrapped Dates  
- Wild Mushroom Tarts
Hors d’Oeuvre Specialties

**Antipasto Display - $5.00 per person**
Assorted Imported Meats and Cheeses, Tuna in Olive Oil, Marinated Mushrooms, and Grilled Vegetables

**Bruschetta Display - $5.00 per person**
Toasted Garlic Baguettes topped with Rustic Tomato, Mediterranean Roasted Red Pepper, and Athenian Olive and Eggplant Tapenade

**Chilled Gulf Shrimp Display - $7.00 per person**
Chilled Jumbo Shrimp elegantly displayed over ice with Lemons and Cocktail Sauce

**Pasta Station - $8.95 per person**
Tri-Colored Cheese Tortellini and Farfalle with Choice of Two Sauces: Alfredo, White Clam, Pesto, Tomato Basil, or Tomato Blush

**Crab & Cheese Fondue Station - $12.95 per person**
Crab and Cheese Fondue with Sliced French Bread and Pretzel Chips
Elegantly Served Dinners

**APPETIZERS**
(Choice of One)

Seasonal Fresh Fruit and Berries
Chilled Fruit Soup: Fresh Red Raspberries pureed and folded with Brandy, Sour Cream, and Yogurt garnished with Fresh Mint
Fresh Pineapple Cointreau: Golden Sweet Hawaiian Pineapple diced and marinated in Cointreau
Selection of Chef’s Specialty Soups: Roasted Tomato Bisque, Butternut Squash Soup (Seasonal), Italian Wedding Soup. Additional soups available upon request.

**SPECIALTY APPETIZER ENHANCEMENTS**

Shrimp Cocktail - $4.50 per person
Broiled Lump Crab Cake with Mango Relish - $6.00 per person
Crab Bisque: A House Specialty. Seasoned Crab pureed with a Rich Sherry Cream Sauce - $2.95 per person

**PASTA COURSE - $4.00 PER PERSON**

Choice of One Tri-Colored Pasta: Penne, Cheese Tortellini, Farfalle
Choice of One Sauce: Tomato Basil, Alfredo with Roasted Garlic and Sun-Dried Tomatoes, Pesto, or Tomato Blush

**SALADS**
(Choice of One)

Signature House Salad with Spring Mix, Sliced Cucumbers, Carrots, and Sun-Ripened Cherry Tomatoes
Classic Caesar with Crisp Romaine, French Bread Croutons, and Parmesan Shavings
Baby Spinach with Candied Walnuts, Mandarin Oranges, and Dried Cranberries

**FRUIT SORBET INTERMEZZO - $4.00 PER PERSON**

Lemon, Raspberry, or Mango Sorbet served in Chilled Champagne Glass with Fresh Mint garnish

(continued on next page)
Elegantly Served Dinners

(continued from previous page)

**Deluxe Dinner Entrées** (Choice of Two)
- Tuscan Chicken marinated in Sage, Rosemary, and Garlic
- Chicken Florentine sautéed with Baby Spinach Cream Sauce
- Chicken Soriano with Lemon, Caper, and Artichoke Sauce
- Apple Brandy Pork Loin slow roasted and served sliced and fanned with Granny Smith Apples and Brandy Sauce
- Seared Haddock with Garlic Lemon Butter

**Celebration Dinner Entrées** (Choice of Two)
- Braised Beef Short Rib with Red Wine Reduction
- Seaside Tilapia stuffed with Shrimp and Crab and topped with Classic Beurre Blanc
- Chicken Cordon Bleu stuffed with Honey-Glazed Ham and aged Swiss Cheese and finished with a Light Supreme Sauce
- Oven-Roasted Salmon glazed with Maple Citrus
- Chicken Chesapeake stuffed with Crab Imperial and enhanced with a Sherry Cream Sauce

**Dual Entrée Specialties** (Choice of Two)
- Succulent Beef Tenderloin & Twin Jumbo Shrimp Stuffed with Crab Imperial
- Petite Filet Mignon & Chef-Prepared Lump Crab Cake
- Petite Filet Mignon & Sautéed Chicken Breast finished with a rich Champagne Cream Sauce

*Entrées served with Potato and Vegetable and freshly baked Artisan Rolls*

**Hand-Dipped Vanilla Ice Cream with Chocolate Drizzle Station**

**Coffee & Tea Station**
Grand Dinner Buffet

Served Signature House Salad with Spring Mix, Sliced Cucumbers, Carrots, and Sun-Ripened Cherry Tomatoes and warm freshly baked Artisan Rolls

**Salads**

Seasonal Fresh Fruit and Berries
Cheese Tortellini infused with Black Olives, Roasted Red Peppers, and Onions in Italian Vinaigrette
Seafood Salad
Sun-Ripened Grape Tomatoes, Fresh Baby Mozzarella, and Fresh Basil tossed with a zesty Italian Vinaigrette

**Hand-Carved Selections** (Choice of One)

- Roast Prime Rib of Beef au jus with Horseradish Cream
- Succulent Roasted Breast of Turkey with Cranberry Relish
- Baked Honey-Glazed Ham served with Pineapple Chutney
- Herb-Crusted Pork Tenderloin with Roasted Red Pepper and Grilled Apple Cream

**Entrée Selections** (Choice of Two)

- Tuscan Chicken marinated in Sage, Rosemary, and Garlic
- Seared Shrimp and Scallops in a rich Sherry Cream Sauce over Wild Rice
- Vegetable Lasagna | Roast Chicken Breast stuffed with Spinach, Cream Cheese, and Sun-Dried Tomatoes
- Beef Brisket topped with a Sherry Mushroom Sauce | Oven-Roasted Salmon in a Lemon Dill Butter Sauce
- Parmesan-Crusted Cod | Cheesy Beef Lasagna | Sautéed Chicken Marsala

**Entrée Specialties**

- Carved Tenderloin of Beef - $7.00 per person
- Served Chef-Prepared Lump Crab Cakes - $6.00 per person
- Chilled Jumbo Shrimp Display - $5.00 per person

**Potato & Vegetable**

**Hand-Dipped Vanilla Ice Cream With Chocolate Drizzle Station**

**Coffee & Tea Station**
Salad Station
(Choice of Three)
Classic Caesar | Caprese Salad
Baby Spinach with Candied Walnuts, Dried Cranberries, Bleu Cheese, and Raspberry Vinaigrette
Seasonal Fresh Fruit and Berries | Moroccan Quinoa Salad | Broccoli Salad

Protein Station
(Select One of the Following)
Slider Bar (Choice of Two)
Angus Beef Burger, Pulled Pork, Turkey Burger, or Meatballs
Crab Cakes - $6.00 per person
Mozzarella, Cheddar, Smoked Gouda, Bleu Cheese, Bacon, Sliced Onion, Lettuce, Pickles, Sliced Tomato, Coleslaw, and Condiments
Served with Assorted Buns

Carving Station (Choice of Two)
Roast Prime Rib of Beef au jus with Horseradish Cream
Succulent Roasted Turkey with Cranberry Relish
Baked Honey-Glazed Ham served with Pineapple Chutney
Served with Silver Dollar Rolls

Taco Bar (Choice of Two)
Ground Beef, Grilled Chicken, or Pork Carnitas
Shredded Cheddar Cheese, Diced Tomatoes, Shredded Lettuce, Black Olives, Diced Onion, Jalapeños, Pico de Gallo, and Sour Cream
Guacamole - $1.50 per person
Served with Soft Tortillas, Hard Taco Shells, and Tortilla Chips

(continued on next page)
Vegetable Station
Peppers, Asparagus, Eggplant, Squash, Portabella Mushrooms, and Zucchini
Grilled with a Zesty Italian Marinade

Starch Station
(Select One of the Following)

Macaroni and Cheese Bar
White Cheddar Macaroni and Five-Cheese Macaroni
Diced Grilled Chicken, Baby Shrimp, Bacon, Stewed Tomatoes, and Scallions

Mashed Potato Bar
Yukon Gold and Sweet Potato
Bacon, Broccoli, French Fried Onions, Shredded Cheddar Cheese, Sour Cream,
Brown Sugar, Cinnamon, and Marshmallows

Sweets Station
(Select One of the Following)

Hot Chocolate Bar
Float Station
Viennese Table
Gourmet Coffee Station
Chocolate Fondue Station

Coffee & Tea Station
Gulf Shrimp and Salad Station
Chilled Jumbo Shrimp elegantly displayed over ice with Lemons and Cocktail Sauce
Spring Mixed Greens, Cherry Tomatoes, Fresh Mushrooms, Shredded Cheese, Carrots, Onions, and Croutons
Seasonal Fresh Fruit and Berries | Seafood Salad | Caprese Salad

Pasta Station
Tri-Colored Cheese Tortellini and Farfalle
Tomato Basil, Alfredo with Roasted Garlic and Sun-Dried Tomatoes, Pesto, and White Clam Sauce
Roasted Vegetables, Baby Shrimp, Italian Sausage, and Sautéed Julienne Chicken
Freshly Grated Parmesan, Cracked Pepper, and Crisp Garlic Bread

Entrée Station
North Atlantic Fillet of Salmon topped with Lemon Butter | Roasted Potatoes Vegetable | Freshly baked Artisan Rolls

Carving Station
(Choice of Two)
Roast Prime Rib of Beef au jus with Horseradish Cream
Succulent Roasted Turkey with Cranberry Relish
Baked Honey-Glazed Ham served with Pineapple Chutney
Herb-Crusted Pork Tenderloin with Roasted Red Pepper and Grilled Apple Cream

Viennese Table
Decadent display of Mini Cream Puffs, Mini Éclairs, Petit Fours, Assorted Fruit Tortes, Fresh Strawberries and Whipped Cream, Chocolate Amaretto Mousse, Warm Milk Chocolate Fondue with Fresh Fruit and Berries

Gourmet Coffee Station
Coffee, Espresso, Cappuccino, Hazelnut and Vanilla Flavorings, Chocolate Shavings, Whipped Cream, and Cinnamon Sticks
Chef’s Premier Reception

5-HOUR TOP-SHELF OPEN BAR
Top-Shelf Mixed Drinks, One Import and One Domestic Bottled Beer,
Three Premium Wines, and Soda

HORS d’OEUVRE DISPLAY STATION
Wedges of International Cheeses garnished with Strawberries and Grapes, Olive Tapenade,
Roasted Garlic Hummus and Red Pepper Hummus served with Pita Chips and Baguettes.

BRUSCHETTA DISPLAY
Toasted Garlic Baguettes topped with Rustic Tomato, Mediterranean Roasted
Red Pepper, and Athenian Olive and Eggplant Tapenade

CRAB & CHEESE FONDUE STATION
Crab and Cheese Fondue with Sliced French Bread and Pretzel Chips

BUTLER-SERVED HORS d’OEUVRES
Select Three Hors d’Oeuvres from Sapphire, Diamond, or Emerald (see page 2)

CHAMPAGNE TOAST
Traditional Champagne Toast with Strawberry, Blueberry, or Raspberry Enhancement

WINE SERVED DURING DINNER

(continued on next page)
Chef’s Premier Reception

(continued from previous page)

ELEGANTLY SERVED DINNER
Tri-Colored Cheese Tortellini with Tomato Blush, Pesto, or Alfredo with Roasted Garlic and Sun-Dried Tomatoes
Signature House Salad with Spring Mix, Sliced Cucumbers, Carrots, and Sun-Ripened Cherry Tomatoes
  Lemon, Raspberry, or Mango Sorbet Intermezzo
served in Chilled Champagne Glass with Fresh Mint garnish
Choice Cut 8 oz. Filet Mignon
  or
Chicken Valentine topped with creamy Sun-Dried Tomato Sauce
  Vegetable
    Duchess or Twice-Stuffed Potato
    Freshly baked Artisan Rolls

HAND-DIPPED VANILLA ICE CREAM WITH CHOCOLATE DRIZZLE STATION

VIENNESE TABLE
Decadent display of Mini Cream Puffs, Mini Éclairs, Petit Fours, Assorted Fruit Tortes, Fresh Strawberries and Whipped Cream, Chocolate Amaretto Mousse, Warm Milk Chocolate Fondue with Fresh Fruit and Berries

GOURMET COFFEE STATION
Coffee, Espresso, Cappuccino, Hazelnut and Vanilla Flavorings,
  Chocolate Shavings, Whipped Cream, and Cinnamon Sticks
Savory After-Dinner Options

**Baked Spinach & Artichoke Dip - $15.95/lb.**
Includes Baked Pita Chips

**Buffalo Chicken Dip - $15.95/lb.**
Includes Pretzel Chips

**Traditional & Mango Salsa - $12.95/lb.**
Includes Tortilla Chips

**Popcorn Bar - $8.95/lb.**
(Choice of Two)
Butter, Cheddar, Caramel, or Kettle

**Silver Dollar Sandwiches - $95.00 per 50**
Ham, Roast Beef, Turkey, Cheese, served with Condiments

**Salted Mixed Nuts - $10.00/lb.**
Sweet After-Dinner Options

**Gourmet Coffee Station - $6.95 per person**
Coffee, Espresso, Cappuccino, Hazelnut and Vanilla Flavorings, Chocolate Shavings, Whipped Cream, and Cinnamon Sticks

**Viennese Table - $9.95 per person**
Decadent display of Mini Cream Puffs, Mini Eclairs, Petit Fours, Assorted Fruit Tortes, Fresh Strawberries and Whipped Cream, Chocolate Amaretto Mousse, Warm Milk Chocolate Fondue with Fresh Fruit and Berries

**Chocolate Fondue Station - $7.95 per person**
Warm Milk Chocolate Fondue with Fresh Fruit and Berries, Marshmallows, Pretzel Sticks, and Graham Crackers

**Hot Chocolate Bar - $6.95 per person**
White and Milk Chocolate, Chocolate Shavings, Whipped Cream, Crushed Peppermint, Cinnamon Sticks

**Float Station - $6.95 per person**
Coke and Root Beer, Vanilla Ice Cream, Whipped Cream, Maraschino Cherries

**Chocolate-Covered Strawberry Enhancements - $3.95 per person**
Served with Wedding Cake
Bar Selections

4-HOUR TOP-SHELF OPEN BAR
Top-Shelf Mixed Drinks, One Import and One Domestic Bottled Beer,
Three Premium Wines, and Soda

4-HOUR PREMIUM-LABEL OPEN BAR
Premium-Label Mixed Drinks, Two Domestic Bottled Beers,
Three Premium Wines, and Soda

4-HOUR HOUSE-BRAND OPEN BAR
House-Brand Mixed Drinks,
Two Domestic Bottled Beers, Three House Wines, and Soda

4-HOUR CRAFT BEER AND WINE BAR
Two Craft Beers, Three Premium Wines, and Soda

4-HOUR DOMESTIC BEER AND WINE BAR
Two Domestic Beers, Three Premium Wines, and Soda

4-HOUR TEETOTALERS BAR
Non-Alcoholic Fruit Punch served in a Punch Fountain,
Soda, and Freshly Brewed Iced Tea

ADDITIONAL OPTIONS
Strawberry, Blueberry or Raspberry Enhancement for Champagne Toast
Cash Bar
Wine served during Dinner
Additional Bar Hours
Signature Drinks
# Wedding Reception Package Prices

## Price Per Person

### Hors d’Oeuvres

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sapphire Hors d’Oeuvres</td>
<td>$10.95</td>
</tr>
<tr>
<td>Diamond Hors d’Oeuvres</td>
<td>$13.95</td>
</tr>
<tr>
<td>Emerald Hors d’Oeuvres</td>
<td>$15.95</td>
</tr>
</tbody>
</table>

### Dinner Selections

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Deluxe Dinner Entrées</td>
<td>$56.95</td>
</tr>
<tr>
<td>Celebration Dinner Entrées</td>
<td>$59.95</td>
</tr>
<tr>
<td>Dual Entrées Specialties</td>
<td>$67.95</td>
</tr>
<tr>
<td>Grand Dinner Buffet</td>
<td>$58.95</td>
</tr>
<tr>
<td>Courtyard Gold Station Reception</td>
<td>$74.95</td>
</tr>
<tr>
<td>Courtyard Platinum Station Reception</td>
<td>$87.95</td>
</tr>
<tr>
<td>Chef’s Premier Reception</td>
<td>$125.95</td>
</tr>
</tbody>
</table>

$1.00 per person surcharge for served split menus beyond two entrées

### Bar Selections

<table>
<thead>
<tr>
<th>Type</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-Hour Top-Shelf Open Bar</td>
<td>$36.95</td>
</tr>
<tr>
<td>4-Hour Premium-Label Open Bar</td>
<td>$32.95</td>
</tr>
<tr>
<td>4-Hour House-Brand Open Bar</td>
<td>$29.95</td>
</tr>
<tr>
<td>4-Hour Craft Beer &amp; Wine Bar</td>
<td>$28.95</td>
</tr>
<tr>
<td>4-Hour Domestic Beer &amp; Wine Bar</td>
<td>$25.95</td>
</tr>
<tr>
<td>4-Hour Teetotalers Bar</td>
<td>$8.95</td>
</tr>
<tr>
<td>Additional Hour Open Bar</td>
<td>$5.00</td>
</tr>
<tr>
<td>Additional Hour Beer &amp; Wine Bar</td>
<td>$3.00</td>
</tr>
<tr>
<td>Additional Hour Teetotalers Bar</td>
<td>$1.00</td>
</tr>
<tr>
<td>Strawberry, Blueberry, or Raspberry Enhancement for Champagne Toast</td>
<td>$1.95</td>
</tr>
</tbody>
</table>

Cash Bar Service Fee of $95.00 waived with $300.00 in bar sales the day of your reception

All charges are subject to 21% service charge and 6% sales tax (alcohol excluded from sales tax)

Prices are subject to change
Catering Terms & Conditions

Food & Beverages
All food items, except your wedding cake or cultural specialty dessert item, must be supplied by the Eden Resort and Suites. The only exception is that we permit an outside professional caterer for religious or ethnic purposes, such as for kosher foods. No food items may be taken off the premises. If alcoholic beverages are to be served in your banquet room, the hotel will require that beverages be dispensed only by the hotel servers and bartenders. The hotel’s alcoholic beverage license requires the hotel to (1) request proper identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverage service to any person who in the hotel’s judgement appears intoxicated.

The Eden Resort & Suites, as a Licensee, is responsible for the administration of the sales and service of alcoholic beverages in accordance with the Pennsylvania L.C.B. Regulations. Therefore, all alcoholic beverages must be supplied by the hotel.

Payment Policy / Minimum Food & Beverage Expenditures
Your first deposit for your event is 25% of the minimum food and beverage expenditure required. This required minimum is based on the room chosen and the month, day of the week, and time of your reception. Contact the Sales Office at (717) 560-8400 for details.

Cancellation Policy
For cancellations received after the cancellation date on the agreement, the deposit will be refunded only if the banquet space is resold for an equivalent- or greater-value event.

Guaranteed Counts
To be fully prepared for your function, the Sales Office must be notified of your final count ten (10) days before your function date. This final count is the minimum number for which you will be charged.

Prices
Prices listed or quoted are per person and are subject to 21% service fees plus 6% Pennsylvania sales tax (alcohol excluded from sales tax). Prices are subject to change with prior notice.

Liability
The Eden Resort & Suites cannot assume responsibility for replacement costs of any damaged personal property or equipment.

If you have any questions or concerns, please feel free to contact the Sales Office at (717) 560-8400.