

EDEN RESORT & SUITES

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

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

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

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
London Broil marinated and roasted and finished with a Mushroom Wine Demi-Glace

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

Courtyard Gold Station Reception

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

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Courtyard Gold Station Reception

(continued from previous 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

Courtyard Platinum Station Reception

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'OEUUVRES

Sapphire Hors d'Oeuvres	\$10.95
Diamond Hors d'Oeuvres	\$13.95
Emerald Hors d'Oeuvres	\$15.95

DINNER SELECTIONS

Deluxe Dinner Entrées	\$56.95
Celebration Dinner Entrées	\$59.95
Dual Entrées Specialties	\$67.95
Grand Dinner Buffet	\$58.95
Courtyard Gold Station Reception	\$74.95
Courtyard Platinum Station Reception	\$87.95
Chef's Premier Reception	\$125.95

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

BAR SELECTIONS

4-Hour Top-Shelf Open Bar	\$36.95
4-Hour Premium-Label Open Bar	\$32.95
4-Hour House-Brand Open Bar	\$29.95
4-Hour Craft Beer & Wine Bar	\$28.95
4-Hour Domestic Beer & Wine Bar	\$25.95
4-Hour Teetotalers Bar	\$8.95
Additional Hour Open Bar	\$5.00
Additional Hour Beer & Wine Bar	\$3.00
Additional Hour Teetotalers Bar	\$1.00
Strawberry, Blueberry, or Raspberry Enhancement for Champagne Toast	\$1.95

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.