Eden Resort & Suites
Wedding Packages

Social hour with international cheese and vegetable crudite display
served with crackers and ranch dip

Champagne or sparkling cider for the traditional toast of the Bride & Groom

Elegant table linens, napkins, mirror and candlelight centerpieces for your guests' tables

Candelabra accents for your head table

Overnight accommodations provided for the Bride and Groom, including a
delicious breakfast buffet served in Arthur's Terrace Restaurant the following morning

On-site wedding professionals available to direct you in planning
the perfect wedding reception

Placecards and diagrams for seating arrangements provided

White glove service

Optional cocktail arrangements

Also Available...

Champagne strawberry garnish for your champagne toast
Viennese table, gourmet coffee station and deluxe dessert stations
Fresh greens and candelabra centerpieces for individual guest tables
10% savings on your Rehearsal Dinner when you reserve your Wedding Reception with us
Special room rates for your out-of-town guests with a minimum of 10 rooms reserved

Save 25% on Friday and Sunday Wedding Receptions.
Some restrictions apply.

Begin with a Social Hour...

For one hour prior to dinner a selection of cold hors d'oeuvres will be served
to your guests while awaiting the arrival of the Bride and Groom:
An international cheese & vegetable crudite display
served with crackers and ranch dip

If you would like additional hors d'oeuvres, please consider the following
suggestions to be served butler-style to your guests:

Sapphire Hors d'oeuvres

(Choice of Three)
Sweet and Sour Meatballs
Assorted Miniature Quiche
Cocktail Franks En Croute
Pulled Pork Puffs
Asparagus Roll-Up
Mushroom Caps Stuffed with Boursin Cheese
Miniature Chicken Cordon Bleu

Diamond Hors d'oeuvres

(Choice of Three)
Scallops Wrapped in Bacon
Crusted Butterfly Shrimp
Nassau Chicken Tenders
Beef Kabobs
Crab-Stuffed Mushroom Caps
Artichoke Crisp
Pear and Almond Brie

Emerald Hors d'oeuvres

(Choice of two butler-served hors d'oeuvres as listed above)
Antipasta Display
Bruschetta Bread Display
Pasta Station including two pasta selections and two sauces

Hors d'oeuvre Specialties

(priced per person)
Beef Tip Martinis - $3.00
Petite Shrimp Martinis - $4.00
Chilled Gulf Shrimp Display - $5.00
Antipasta Display - $3.00
Brushetta Bread Display - $3.00

Elegantly Served Dinners

Appetizer Selection

Seasonal Fresh Fruit Medley • Chilled Fruit Soup
Fresh Pineapple Cointreau • Soup du Jour

Appetizer Specialties

Fresh Strawberries with a Sugar Glaze - $1.95 per person
Shrimp Cocktail - $3.50 per person • Broiled Crabcake - $4.50 per person
House Specialty - Crab Bisque - $1.75 per person

Optional Pasta Course - $3.00 per person

Choice of One Pasta: Penne, Cheese Tortellini, Tri-Color Farfalle
Choice of One Sauce: Tomato Basil, Roasted Garlic & Sun-Dried Tomato Alfredo, Pesto

Salad Selection

Fresh Garden Greens with Cucumbers, Shredded Carrots & Cherry Tomatoes
Classic Caesar with Croutons & Freshly Grated Parmesan Cheese
Baby Spinach with Candied Walnuts, Mandarin Oranges, Dried Cranberries and Balsamic Vinaigrette

Optional Lemon or Raspberry Intermezzo Course - $3.00 per person

Deluxe Dinner Entrées

Roast Chicken Breast with Herb Bread Stuffing • Sautéed Chicken Breast Florentine
Sliced Roast Top Sirloin of Beef with Bordelaise Sauce • Sautéed Breast of Chicken Marsala
Roast Sliced Pork Loin with Apple Brandy Sauce • Broiled Flounder in White Wine Sauce

Celebration Dinner Entrées

Roast Prime Rib of Beef Au Jus • Petite Filet Mignon with Sautéed Chicken Breast Supreme
Broiled Stuffed Flounder with Crabmeat • Chicken Cordon Bleu
Fillet of Salmon with Light Basil Cream Sauce • Crabmeat-Stuffed Chicken Chesapeake

Dual Entreé Specialties

Sliced Tenderloin & Stuffed Shrimp • Petite Filet & Crabcake • Sliced Tenderloin & Champagne Chicken Breast

Dinner will be served with Chef's complementing Potato and Vegetable • Freshly Baked Rolls and Butter
Hand-Dipped Vanilla Ice Cream Station • Coffee, Decaf Coffee, Herbal Teas and Iced Tea

Eden Resort & Suites

"Chef's Premiere" Wedding Package

5-Hour Top-Shelf Open Bar

Mixed Drinks • Choice of Two Domestic Draft Beers
Assorted Wine • Soda • Fruit Punch Fountain

Hors d'oeuvre Display Stations

International Cheese Board served with Crackers
Fresh Garden Vegetables with Complementing Dips • Antipasta Display

Butler-Served Hors d'oeuvres

Petite Shrimp and Tenderloin Tip Martinis • Miniature Chicken Cordon Bleu
Mushroom Caps filled with Crabmeat • Assorted Miniature Quiche

Champagne Toast

Traditional Champagne Toast with Strawberry garnish for each guest
Chardonnay and Merlot to be offered during dinner

Served Dinner

Tri-colored Tortellini Pasta with Roasted Garlic and Sun-Dried Tomato Alfredo
Freshly Tossed Garden Salad • Lemon or Raspberry Intermezzo
Choice Cut Filet Mignon or Sautéed Chicken Breast with Champagne Cream Sauce
Chef's Gourmet Potato • Steamed Garden Vegetable
Freshly Baked Breads and Rolls
Hand-Dipped Vanilla Ice Cream Station • Coffee, Hot Tea and Iced Tea

Deluxe Sweet Table

Assorted French & Italian Pastries • Petit Fours
Assorted Fruit Tortes • Fresh Strawberries & Cream • Chocolate Amaretto Mousse
Fresh Fruit Display with Warm Milk Chocolate Fondue

Gourmet Coffee Station

Flavored Coffees • Cappuccino • Espresso • Herbal Teas • Assorted Coffee Enhancements

Grand Dinner Buffet

Bride & Groom and their Bridal Party will be served Dinner at the head table
Tossed Garden Salad and baskets of Rolls and Butter to be served to each guest table

Salad Station to include the following:
Fresh Fruit Salad • Pasta Salad • Antipasta Salad • Seafood Salad

Hand-Carved Selection

(Choice of One)
Roast Carved Prime Rib of Beef, au Jus
Roasted Breast of Turkey
Baked Ham with Pineapple Glaze
Herb-Crusted Pork Loin

Entrée Selections

(Choice of Two)
Chicken Breast with Champagne Cream Sauce
Shrimp and Scallop Newburg with Wild Rice
Five-Cheese Manicotti Florentine
Roast Chicken Breast with Herb Bread Stuffing
Roasted Pork Loin with Hunter Sauce
Fillet of Salmon with Lemon Dill Butter Sauce
Baked Meat or Vegetable Lasagna
Sautéed Breast of Chicken Marsala

Entrée Specialties

Carved Tenderloin of Beef - $5.00 per person
Broiled Crabcakes - $3.00 per person
Steamed Gulf Shrimp Display - $4.00

Dinner will be served with Chef's complementing Potato and Vegetable • Freshly Baked Rolls and Butter
Hand-Dipped Vanilla Ice Cream Station
Coffee, Decaf Coffee, Herbal Teas and Iced Tea

Theme Buffets are also available - Let our Chef custom design a menu to suit the theme of your Special Day

Intimate Courtyard Station Reception

Unlimited Butler-Served Hors d'oeuvres

(Choice of Four)
Assorted Miniature Quiche • Chicken Tenders with Honey Mustard Sauce
Scallops Wrapped in Bacon • Sweet and Sour Meatballs • Miniature Chicken Cordon Bleu
Crab-Stuffed Mushroom Caps • Asparagus Roll-Ups
Spinach Artichoke Crisp • Tenderloin Tidbits Teriyaki

Gulf Shrimp and Salad Station

Chilled Gulf Shrimp display served with Lemon Wedges and Cocktail Sauce
Tossed Garden Medley of Greens with Cherry Tomatoes, Fresh Mushrooms, Shredded Cheese, Carrots, Onions, Croutons and Bacon Bits • Assorted Salad Dressings
Fresh Fruit Salad • Seafood Salad • Mozzarella Tomato Salad

Pasta Station

Cheese Tortellini and Tri-Color Farfalle
Served with Tomato Basil, Roasted Garlic & Sun-Dried Tomato Alfredo, and White Clam Sauce
Served with Roasted Vegetables, Baby Shrimp, Italian Sausage and Sautéed Julienne Chicken
All served with Freshly Grated Parmesan, Cracked Pepper and Crisp Garlic Bread

Entreé Station

North Atlantic Fillet of Salmon with Lemon Dill Butter
Roasted Potatoes, Garden Blend of Steamed Fresh Vegetables
Freshly Baked Rolls & Butter
Choice of Two of the following Carved Items:
House Specialty - Roasted Prime Rib of Beef au jus served with Horseradish
Roasted Breast of Turkey served with Cranberry Mayonnaise
Baked Honey-Glazed Ham served with Mango Mustard
Roasted Pork Loin with Roasted Red Pepper and Grilled Apple Cream Sauce
Served with an Assortment of Petite Rolls

Viennese Table and Coffee Station

Assortment of Miniature French and Italian Pastries
Fresh Strawberries and Cream, Assorted Fruit Tortes
Regular, Decaffeinated Coffee and Herbal Teas

Exclusively for Afternoon Receptions

SERVED LUNCHEON SELECTION

Choice of Appetizer

Seasonal Fresh Fruit Medley • Chilled Fruit Soup
Soup du Jour

Appetizer Specialties

Fresh Strawberries with a Sugar Glaze - $1.95 per person
Shrimp Cocktail - $3.50 per person
House Specialty - Crab Bisque - $1.75 per person

Optional Pasta Course - $3.00 per person

Choice of One Pasta: Penne, Cheese Tortellini, Tri-Color Farfalle
Choice of One Sauce: Tomato Basil, Roasted Garlic & Sun-Dried Tomato Alfredo, Pesto

Choice of Salad

Mixed Green Salad • Caesar-Style Salad
With Choice of Two Salad Dressings

Optional Lemon or Raspberry Intermezzo Course - $3.00 per person

Silver Luncheon Entrées

Roast Chicken Breast with Herb Bread Stuffing
Sliced Roast Top Sirloin of Beef with Bordelaise Sauce
Sautéed Breast of Chicken Marsala • Sliced Turkey with Savory Dressing
Smoked Country Ham with Pineapple • Broiled Flounder in Lemon Dill Butter

Golden Luncheon Entrées

House Specialty - Roast Prime Rib of Beef, Au Jus
Petite Filet Mignon with Chicken Sauté • Broiled Stuffed Flounder with Crabmeat
Chicken Cordon Bleu • Roast Sliced Pork Loin

Entreé Specialties

Roasted Tenderloin of Beef with Broiled Shrimp
Grilled Filet Mignon • Broiled Lump Crabcakes

Lunch will be served with Chef's complementing Potato and Vegetable • Freshly Baked Rolls and Butter
Hand-Dipped Vanilla Ice Cream Station • Coffee, Decaf Coffee, Herbal Tea and Iced Tea

Platinum Luncheon Buffet

BUFFET LUNCHEON SELECTION

Bride & Groom and their Bridal Party will be served Dinner at the Head Table
Tossed Garden Salad and baskets of Rolls and Butter to be served to each Guest Table

Salad Station to include the following:
Fresh Fruit Salad • Pasta Salad • Antipasta Salad • Seafood Salad

Entrée Selections

(Choice of Three)
Roast Carved Prime Rib of Beef, au Jus • Chicken Breast Florentine
Baked Ham with Pineapple Sauce • Garden Herb and Cheese-Filled Ravioli
Roast Chicken Breast with Herb Bread Stuffing
Sliced Turkey with Savory Dressing
Broiled Fresh Haddock with Lemon Dill Butter Sauce
Baked Meat or Vegetable Lasagna
Sautéed Breast of Chicken Marsala • Flounder Newburg with Wild Rice

Entrée Specialties

Carved Tenderloin of Beef - $5.00 per person
Display of Steamed Gulf Shrimp - $4.00 per person

Lunch will be served with Chef's complementing Potato and Vegetable
Freshly Baked Rolls and Butter
Hand-Dipped Vanilla Ice Cream Station
Coffee, Decaf Coffee, Herbal Teas and Iced Tea

Theme Buffets are also available - Let our Chef custom design a menu to suit the theme of your Special Day

Courtyard Champagne Brunch

BRUNCH BUFFET SELECTION

(Available from 10:30 a.m. until 3:30 p.m.)

Fruit, Salad and Juice Station

Chilled Seasonal Fruit served with Raspberry Yogurt Dressing
Tossed Garden Medley of Greens with Cherry Tomatoes,
Fresh Mushrooms, Shredded Cheese, Carrots, Onions, Croutons and Bacon Bits
Assorted Salad Dressings
Pasta Salad, Antipasta Salad
Assorted Chilled Fruit Juices

Breakfast Station

Scrambled Eggs
Bacon and Sausage
Breakfast Potatoes
Eggs Benedict
Cheese Blintzes with Blueberry Topping
Assorted Pastries including Muffins, Croissants, Fruit Breads and Bagels

Carving Station

Honey-Glazed Ham served with Mango Mustard
Carved Roast Prime Rib of Beef, au jus
Served with Appropriate Condiments and an Assortment of Petite Rolls

Belgian Waffle and Omelette Station

Belgian Waffles and Omelettes served with Assorted Toppings and Fillings

Brunch Entrées

Sautéed Breast of Chicken Marsala
Tri-Colored Tortellini and Shrimp • Wild Rice Blend
Fresh Steamed Garden Vegetables • Rolls and Butter

Hand-Dipped Vanilla Ice Cream Station
Coffee, Decaf Coffee, Herbal Teas and Iced Tea

Optional Cocktail Arrangements

4-Hour Top-Shelf Label Mixed Drinks
Choice of One Import Draft Beer, or Two Domestic, Assorted Wine and Sodas

4-Hour Premium-Label Open Bar - Premium-Label Mixed Drinks,
Choice of Two Domestic Draft Beer, Assorted Wine and Sodas

4-Hour House-Brand Open Bar – House-Label Mixed Drinks,
Choice of Two Domestic Draft Beer, Assorted Wine and Sodas

4-Hour Beer & Wine Bar – Choice of Two Domestic Draft Beer,
Assorted Wine and Sodas

4-Hour Teetotalers Bar – Non-Alcoholic Fruit Punch served in a Punch Fountain,
Assorted Sodas and Freshly Brewed Iced Tea

The Following Options Are Available For An Additional Charge:

- Cash Bar
- Wine by the Carafe to be served during Dinner
- Additional Bar Hours
- Upgraded Liquors
- Bottled Beer
- Signature Drinks

After-Dinner Options

Gourmet Coffee Station
Cordial Bar
Viennese Table
Bananas Foster Flambé Station
Assorted Desserts Station
"Make-Your-Own" Sundae Station
Warm Milk Chocolate Fondue Station accompanied by Fresh Seasonal Fruit and Berries

Wedding Package Prices

Price Per Person

Hors d' oeuvres

Sapphire Hors d'oeuvres $7.95
Diamond Hors d'oeuvres $9.95
Emerald Hors d'oeuvres $13.95

Dinner Selections

Deluxe Dinner Entrees $44.95
Celebration Dinner Entrees $49.95
Entree Specialties $54.95
Chef's Premiere $109.95
Grand Dinner Buffet $49.95
Intimate Courtyard Station Reception $79.95

Lunchon Selections

Silver Luncheon Entrees $27.95
Golden Luncheon Entrees $32.95
Entree Specialties $37.95
Platinum Luncheon Buffet $29.95
Courtyard Champagne Brunch $42.95

Bar Options

4-Hour Top-Shelf Open Bar $29.95
4-Hour Premium Open Bar $26.95
4-Hour House Open Bar $23.95
4-Hour Beer, Wine Soda Bar $19.95
4-Hour Teetotalers Bar $6.95
Additional Hour Open Bar $4.00
Additional Hour Beer, Wine Bar $2.50
Additional Hour Teetotalers Bar $1.00

Cash Bar Service Fee of $75.00 waived with $300.00 in bar sales the day of your reception

After-Dinner Options

Gourmet Coffee Station $5.95
Regular/Decaf Coffee & Hot Tea Station $2.95
Viennese Table $8.95
Assorted Desserts Station $6.95
Warm Milk Chocolate Fondue Station
Accompanied by Fresh Fruit and Berries $6.95
Bananas Foster Flambé Station $5.95
Champagne Strawberry Garnish $1.95
Ice Cream Sundae Station $5.95

$1.00 Surcharge for Served Split Menus • All charges are subject to 20% service charge and 6% sales tax

Catering Terms & Conditions

Food And Beverages

All food items, except your wedding cake, must be supplied by the Eden Resort and Suites. 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 beverage 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 and 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. It is a house policy, therefore, that all alcoholic beverages must be supplied by the hotel.

Payment Policy/Minimum Food and Beverage Expenditures

Your first deposit for your event is based on 25% of the minimum food and beverage expenditure of the banquet room that you will be utilizing. Minimums are based on the room and the time of day that your event will take place. (Contact the sales office for details).

Cancellations Policy

For cancellations received after cancellation date on agreement, the deposit will be refunded only if the banquet space can be resold.

Guarantees

In order to be fully prepared for your function, the Sales Department must be notified of your final attendance count ten (10) days in advance of the function date. This final count is the minimum number for which we will prepare and for which you will be charged.

Prices

Prices listed or quoted are per person and are subject to 20% service fees plus 6% Pennsylvania sales tax (except liquor). Prices are subject to change with prior notice.

Liability

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

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