

EDEN RESORT & SUITES

Wedding Packages

During the Social Hour, a selection of Cold Hors d'oeuvres will be served to your guests while awaiting the arrival of the Bride and Groom: 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 Bubbling Champagne for all to toast the guests of honor

Floor-length Ivory Linens, Choice of Napkin Colors, Mirror and Candlelight Centerpieces for your guests' tables

Black Tie and White Glove Service

Complimentary Overnight Accommodations provided for the Bride and Groom, including a delicious Breakfast Buffet served in Arthur's Terrace Restaurant the following morning

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% Off Friday and Sunday Wedding Receptions

-Or-

Receive 30% Off Afternoon Wedding Receptions Any Day From 11am-4pm

Some restrictions apply.

Begin with a Social Hour...

To enhance your Social Hour, please consider the following
to be butler served to your guests:

SAPPHIRE HORS D'OEUVRES

(Choice of Three)

- Mushroom Caps stuffed with
Herbed Boursin Cheese and Baby Spinach
- Asparagus and Sharp Cheddar wrapped in Puff Pastry
- Petite Chicken Cordon Bleu
- Sweet and Sour Meatballs
- Assorted Mini Quiche
- Cocktail Franks En Croute
- Slow-Cooked Pulled Pork nestled in Puff Pastry

DIAMOND HORS D'OEUVRES

(Choice of Three)

- Scallops Wrapped in Maple Bacon
- Sesame-Crusted Chicken Skewers
- Soy-Marinaded Skewered Beef with
Roasted Peppers and Onions
- Lump Crab-Stuffed Mushroom Caps
- Spinach, Artichoke and Parmesan Cheese
stuffed in Crispy Spring Rolls
- Pear and French Brie with Toasted Almonds in Phyllo
Crusted Butterfly Shrimp

EMERALD HORS D'OEUVRES

Select two butler-served hors d'oeuvres from above

Pasta Station: Tri-Colored Penne and Farfalle served with Italian Sausage,
Shrimp, and Roasted Peppers with a Creamy Rich Alfredo and a Traditional Marinara Sauce
served with freshly grated Parmesan and Cracked Pepper

Antipasto Display

Bruschetta Display

Begin with a Social Hour...

HORS D'OEUVRE SPECIALTIES

ANTIPASTO DISPLAY - \$4.00 PER PERSON

Assorted Imported Meats and Cheeses, Tuna in Olive Oil,
Marinated Mushrooms and Grilled Vegetables

BRUSCHETTA DISPLAY - \$4.00 PER PERSON

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

CHILLED GULF SHRIMP DISPLAY - \$6.00 PER PERSON

Chilled Jumbo Shrimp elegantly displayed over ice with Lemons and Cocktail Sauce

-BUTLER SERVED-

BEEF TIP MARTINIS - \$4.00 PER PERSON

Beef Tips in a rich Demi-Glace and Whipped Potatoes, garnished with Frizzled Onions

SHRIMP MARTINIS - \$5.00 PER PERSON

Sautéed Petite Shrimp in Garlic Scampi Sauce over Wild Rice topped with Fresh Chives

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

SPECIALTY APPETIZER ENHANCEMENTS

Fresh Strawberries in a Sugar Glaze - \$1.95 per person

Shrimp Cocktail - \$3.50 per person

Broiled Lump Crab Cake with Mango Relish - \$4.50 per person

Crab Bisque: A House Specialty. Seasoned Crab pureed with a
Rich Sherry Cream Sauce - \$1.75 per person

PASTA COURSE - \$3.00 PER PERSON

Choice of One Pasta: Penne, Cheese Tortellini, Tri-Color Farfalle

Choice of One Sauce: Tomato Basil, Roasted Garlic and Sundried Tomato Alfredo, Pesto

SALADS

(Choice of One)

Mixed Baby Greens with Sliced Cucumbers, Carrots and Sun-Ripened Cherry Tomatoes

Classic Caesar: Crisp Romaine, French Bread Croutons and Parmesan Shavings

Baby Spinach with Candied Walnuts, Mandarin Oranges, Dried Cranberries and Balsamic Vinaigrette

FRUIT SORBET INTERMEZZO - \$3.00 PER PERSON

Served in chilled champagne glass with Fresh Mint garnish:

Lemon, Raspberry or Mango

Elegantly Served Dinners

DELUXE DINNER ENTREES

- Roast Stuffed Breast of Chicken: Baked with Savory Sage Dressing and a Light Supreme Sauce
Chicken Florentine: Tender Breast of Chicken sautéed with Baby Spinach Cream Sauce
Sirloin of Beef with Bordelaise Sauce: Oven Roasted to perfection finished with a Bordelaise sauce
Chicken Marsala: Tender Breast of Chicken sautéed with mushrooms, peppers and onions in a Marsala wine demi-glace
Pork Loin with Apple Brandy Sauce: Slow Roasted Pork tenderloin sliced and fanned with Granny Smith Apples and Brandy Sauce
Flounder Veloute: Broiled Flounder topped with a White Wine Veloute Sauce

CELEBRATION DINNER ENTREES

- Prime Rib of Beef au jus
London Broil: Marinated and Roasted London Broil topped with a Mushroom wine demi-glace
Broiled Stuffed Flounder: Flounder roulades stuffed with Crab Imperial
Chicken Cordon Bleu: Tender breast of chicken stuffed with honey glazed ham and aged Swiss cheese finished with a Light Supreme Sauce
Fillet of Salmon Topped with a Light Basil Cream Sauce
Chicken Chesapeake: Tender Chicken Breast stuffed with Crab Imperial and enhanced with a Sherry Cream Sauce

DUAL ENTRÉE SPECIALTIES

- 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

Dinner will be served with a selection of complementing Potato and Vegetable, warm freshly baked Artisan rolls and Hand Dipped Vanilla Ice Cream and Chocolate Drizzle Station.

Selection of Coffee, Decaf Coffee, Herbal Teas and Iced Tea

EDEN RESORT & SUITES
"Chef's Premiere" Wedding Package

5-HOUR TOP-SHELF OPEN BAR

Mixed Drinks • Domestic and Imported Bottled Beer
Assorted Wine • Soda • Fruit Punch

HORS D'OEUVRE DISPLAY STATIONS

Wedges of International Cheeses, Olive Tapenade, Roasted Garlic Hummus, and Red Pepper Hummus served with Pita Chips, Baguettes and Fresh Fruit Garnish

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

BUTLER-SERVED HORS D'OEUVRES

Beef Tip Martinis: Beef Tips in a rich Demi-Glace and Whipped Potatoes garnished with Frizzled Onions
Or

Shrimp Martinis: Sautéed Petite Shrimp in Garlic Scampi Sauce over Wild Rice topped with Fresh Chives

Petite Chicken Cordon Bleu

Stuffed Mushroom Caps with Lump Crabmeat

Assorted Mini Quiche

CHAMPAGNE TOAST

Traditional Champagne Toast with Strawberry, Blueberry, or Raspberry Enhancement

Wine to be offered during dinner.

“Chef’s Premiere” Wedding Package

SERVED DINNER

Tri-colored Tortellini Pasta with Roasted Garlic and Sun-dried Tomato Alfredo
Mixed Baby Greens with Sliced Cucumbers, Carrots and Sun-Ripened Cherry Tomatoes
Fruit Sorbet Intermezzo served in chilled Champagne glass with Fresh Mint Garnish:
Lemon, Raspberry, or Mango

Choice Cut 8 oz. Filet Mignon

Or

Sautéed Chicken Breast with Champagne Cream Sauce

Farm-Fresh Seasonal Vegetables

Duchess Potato or Twice-Stuffed Potato

Warm freshly baked Artisan Rolls

Hand-Dipped Vanilla Ice Cream accompanied by Chocolate Drizzle

Selection of Coffee, Decaf Coffee, Herbal Teas and Iced Tea

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

Freshly ground 100% Colombian Blend Coffees, Espresso, Cappuccino, Hazelnut and Vanilla Flavorings, Chocolate Shavings, Whipped Cream, and Cinnamon Sticks

Grand Dinner Buffet

Served Mixed Baby Greens with Sliced Cucumbers, Carrots and Sun-Ripened Cherry Tomatoes
served with warm freshly baked Artisan Rolls

SALADS

Seasonal Fresh Fruit and Berries

Pasta Salad: Cheese Tortellini infused with Black Olives, Roasted Red Peppers, and Onions in Italian Vinaigrette
Seafood Salad

Tomato Mozzarella Salad: Sun-Ripened Grape Tomatoes, Baby Fresh Mozzarella, and
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

ENTRÉE SELECTIONS

(Choice of Two)

Chicken Breast in a Champagne Cream Sauce

Seared Shrimp and Scallops in a rich Sherry Cream Sauce over Wild Rice

Five-Cheese Manicotti Florentine • Roast Chicken Breast with Herb Stuffing

Beef Brisket topped with a Sherry Mushroom Sauce • Oven-Roasted Salmon in a Lemon Dill Butter Sauce

Cheesy Beef Lasagna • Sautéed Breast of Chicken Marsala

ENTRÉE SPECIALTIES

Carved Tenderloin of Beef - \$6.00 per person

Chef-Prepared Lump Crab Cakes - \$3.00 per person

Chilled Jumbo Shrimp Display - \$4.00 per person

Dinner will be served with a selection of complementing Potato and Vegetable,
and Hand-Dipped Vanilla Ice Cream with Chocolate Drizzle Station

Selection of Coffee, Decaf Coffee, Herbal Teas and Iced Tea

Intimate Courtyard Station Reception

GULF SHRIMP AND SALAD STATION

Chilled Jumbo Shrimp elegantly displayed over ice with Lemons and Cocktail Sauce
Mixed Baby Greens with Cherry Tomatoes, Fresh Mushrooms, Shredded Cheese,
Carrots, Onions, Croutons, and Bacon Bits
Seasonal Fresh Fruit and Berries • Seafood Salad • Fresh Mozzarella Tomato Salad

PASTA STATION

Cheese Tortellini and Tri-Colored Farfalle
Tomato Basil, Roasted Garlic and Sun-dried Tomato Alfredo, 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
Farm-Fresh Seasonal Vegetables • Warm, freshly baked Artisan Rolls

HAND-CARVED SELECTIONS

(Choice of Two)

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

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

COFFEE STATION

Selection of Coffee, Decaf Coffee, Herbal Teas and Iced Tea

Cocktail Arrangements

4-Hour Top-Shelf Open Bar – Top-Shelf Mixed Drinks,
Choice of One Import Bottled Beer and One Domestic Bottled Beer, Assorted Wine and Sodas

4-Hour Premium-Label Open Bar – Premium-Label Mixed Drinks,
Choice of Two Domestic Bottled Beers, Assorted Wine and Sodas

4-Hour House-Brand Open Bar – House-Brand Mixed Drinks,
Choice of Two Domestic Bottled Beers, Assorted Wine and Sodas

4-Hour Craft Beer and Wine Bar – Choice of Two Craft Beers,
Assorted Wine and Sodas

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

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

ADDITIONAL COCKTAIL OPTIONS:

- Strawberry, Blueberry or Raspberry Enhancement for Champagne Toast
 - 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

Freshly Ground 100% Blend Coffees, Espresso, Cappuccino, Hazelnut and Vanilla Flavorings, Chocolate Shavings, Whipped Cream and Cinnamon Sticks

VIENNESE TABLE

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

Warm Milk Chocolate fondue accompanied by Fresh Fruit and Berries, Marshmallows, Pretzel Sticks, and Graham Crackers

ICE CREAM STATION

Vanilla and Chocolate Ice Cream, Hot Fudge and Strawberry Topping, Sprinkles, Whipped Cream and Maraschino Cherries

REGULAR COFFEE, DECAF COFFEE AND HOT TEA STATION

Wedding Package Prices

Price Per Person

HORS D' OEUVRES

Sapphire Hors d'oeuvres.....	\$9.95
Diamond Hors d'oeuvres.....	\$11.95
Emerald Hors d'oeuvres.....	\$15.95

DINNER SELECTIONS

Deluxe Dinner Entrees.....	\$50.95
Celebration Dinner Entrees.....	\$55.95
Dual Entree Specialties.....	\$61.95
Chef's Premiere.....	\$118.95
Grand Dinner Buffet.....	\$54.95
Intimate Courtyard Station Reception.....	\$83.95

COCKTAIL ARRANGEMENTS

4-Hour Top-Shelf Open Bar.....	\$33.95
4-Hour Premium Open Bar.....	\$29.95
4-Hour House Open Bar.....	\$27.95
4-Hour Craft Beer & Wine Bar.....	\$26.95
4-Hour Domestic Beer & Wine Bar.....	\$22.95
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 \$75.00 waived with \$300.00 in bar sales the day of your reception	

AFTER-DINNER OPTIONS

Gourmet Coffee Station.....	\$5.95
Viennese Table.....	\$8.95
Chocolate Fondue Station.....	\$6.95
Ice Cream Station.....	\$5.95
Regular/Decaf Coffee and Hot Tea Station.....	\$2.95

\$1.00 per person surcharge for Served Split Menus Beyond Two Entrees

All charges are subject to 21% 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 for an equivalent value event.

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 21% 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.