



## **BRANDYWINE WEDDING RECEPTION PACKAGE**

FOUR-HOUR WEDDING RECEPTION  
DELUXE OPEN BAR  
CHAMPAGNE TOAST AND SIGNATURE DRINK

### **PACKAGE INCLUSIONS**

AN EXPERIENCED WEDDING SPECIALIST TO WORK WITH YOU FROM YOUR INITIAL CONTACT THROUGH ALL STAGES OF PLANNING, UP TO AND INCLUDING THE DAY OF YOUR RECEPTION TO ENSURE YOU FEEL LIKE A GUEST AT YOUR OWN WEDDING

PRIVATE, WELL-APPOINTED HOSPITALITY SUITE FOR THE WEDDING PARTY WITH CHAMPAGNE, REFRESHMENTS AND HORS D'OEUVRES DURING THE COCKTAIL HOUR

YOUR OWN PERSONAL ATTENDANT TO SERVE YOU THROUGHOUT THE RECEPTION

HORS D'OEUVRES

CUSTOM WEDDING CAKE

FLOOR-LENGTH CHAMPAGNE, BLACK OR WHITE LINENS WITH A CHOICE OF AVAILABLE NAPKIN COLORS

STAFF TO WELCOME YOUR GUESTS AND ASSIST THEM UPON ARRIVAL

COATROOM ATTENDANT (SEASONALLY)

HANDICAP ACCESSIBILITY

FACILITY RENTAL

SERVICE CHARGE

### **ADDITIONAL ENHANCEMENTS**

PLEASE ASK ABOUT WEDDING CEREMONIES AT HARRY'S SAVOY BALLROOM

SPECIALTY LINENS AND PLACE SETTINGS AVAILABLE AT ADDITIONAL COST

# Harry's

SAVOY BALLROOM

## **FOUR HOUR DELUXE OPEN BAR**

**INCLUDES:** CANADIAN CLUB, SEAGRAM'S VO, SEAGRAM'S 7, DEWAR'S SCOTCH, BOMBAY SAPPHIRE GIN, TITO'S VODKA, ABSOLUT VODKA (FLAVORED VODKA ALSO AVAILABLE UPON REQUEST)  
BACARDI, CAPTAIN MORGAN RUM, MALIBU RUM, JACK DANIEL'S BOURBON, JIM BEAM,  
BAILEY'S IRISH CREAM, SOUR APPLE PUCKER, PEACH SCHNAPPS, AMARETTO,  
HAYES RANCH CABERNET SAUVIGNON AND CHARDONNAY,  
WALCH "PRENDO" PINOT GRIGIO, BERINGER WHITE ZINFANDEL,  
BUD LIGHT, STELLA ARTOIS, SAM ADAMS SEASONAL, DOGFISH 60 MINUTE IPA, ASSORTED SODAS, JUICES  
BRANDS ARE SUBJECT TO CHANGE-ADDITIONAL SELECTIONS MAY BE AVAILABLE UPON REQUEST

## **SAVOY GRAND HORS D'OEUVRES DISPLAY**

HOT CRAB AND ARTICHOKE DIP, SOURDOUGH CROUTONS  
IMPORTED & DOMESTIC CHEESES WITH CRISPS AND CRACKERS  
CHARCUTERIE  
ROASTED GARLIC HUMMUS, IMPORTED OLIVE TAPENADE  
CRISP PITA CHIPS  
FRESH SALSA AND HOUSE-MADE CORN CHIPS  
RELISH DISPLAY OF MIXED GREEK OLIVES, ASSORTED PEPPERS,  
MARINATED LOCAL MUSHROOMS  
HOUSE-MADE BREAD & BUTTER PICKLES  
CHEF'S SELECTION OF ASSORTED FLATBREADS

## **OPTIONAL PASSED HORS D'OEUVRES**

(\$5 SUPPLEMENT-SELECT 3)

SHRIMP & TOMATO BRUSCHETTA  
MELON & PROSCIUTTO BITES  
RISOTTO PARMESAN BITES, MARINARA  
CHÈVRE & TOMATO JAM PASTRIES  
CAPRESE SKEWERS, BASIL AIOLI  
GRILLED ASPARAGUS, SPECK, AGED BALSAMIC  
ROASTED PORK BELLY, SPICED MAPLE GLAZE, ENDIVE SPEAR  
CRAB CAKE BITES  
BACON-WRAPPED GORGONZOLA DATES  
SCALLOPS WRAPPED IN BACON  
AHI TUNA & APPLE CANAPÉS  
ASIAN VEGETABLE SPRING ROLLS

**STATION OPTION**

(\$5 SUPPLEMENT-SELECT ONE)

BRUSCHETTA STATION  
PASTA BAR  
MASHED POTATO BAR  
MAC & CHEESE BAR

**APPETIZER COURSE**

SELECT ONE:

FOUR CHEESE RAVIOLI, PESTO CREAM  
LOBSTER & SWEET CORN CHOWDER  
ROASTED TOMATO & BASIL SOUP  
BABY SPINACH SALAD, FIG WALNUT VINAIGRETTE  
SALAD OF SEASONAL GREENS, BALSAMIC VINAIGRETTE  
HARRY'S CLASSIC CAESAR SALAD

**CUSTOM WEDDING CAKE**

SPECIALLY DESIGNED WEDDING CAKE SERVED AS YOUR PLATED DESSERT  
INCLUDES A CHOICE OF FLAVORS, DECORATIONS\* AND ICING

\*ADDITIONAL CHARGES MAY APPLY FOR CAKES REQUIRING SPECIALTY ICING, FILLING, SHAPES OR DECORATION

**DESSERT COURSE**

(\$7 SUPPLEMENT)

WARM APPLE CRISP, CARAMEL SAUCE  
BANANAS FOSTER CAKE, CARAMEL-CREAM CHEESE ICING  
SEASONAL CHEESECAKE  
SEASONAL BREAD PUDDING  
WARM APPLE ALMOND CREAM TART  
OR  
HARRY'S CLASSIC GRAND DESSERT DISPLAY  
SEASONAL SELECTION OF HOUSE-MADE GOURMET COOKIES,  
BROWNIES, CAKES, TRUFFLES, TARTLETTES & BARS,  
MINIATURE CREAM PUFFS, MINIATURE CANNOLI, MINIATURE  
CHEESECAKES

LA COLOMBE COFFEE, DECAFFEINATED COFFEE  
GOURMET HOT & ICED TEA

**ENTRÉE COURSE**

SELECT TWO:

**GUARANTEED ENTRÉE COUNTS ARE REQUIRED 10 BUSINESS DAYS PRIOR TO THE EVENT**

HARRY'S AWARD WINNING PRIME RIB OF BEEF  
BAKED STUFFED POTATO & CHEF'S SEASONAL VEGETABLES  
(\$10.00 SUPPLEMENT)

GRILLED PETITE FILET MIGNON SERVED MEDIUM  
HORSERADISH WHIPPED POTATOES, BROILED TOMATO & FRENCH BEANS  
(\$12.00 SUPPLEMENT)

FRENCH BROIL, MADEIRA REDUCTION  
GARLIC MASHED POTATOES, CHEF'S SEASONAL VEGETABLES

BRAISED BEEF SHORT RIB IN A RICH BURGUNDY-PEPPERCORN SAUCE  
AU GRATIN POTATOES, ASPARAGUS

GRILLED BONE-IN PORK CHOP, EXOTIC MUSHROOMS  
ROSEMARY REDUCTION SAUCE, NAVY BEANS & BRAISED FENNEL

GRILLED CHICKEN BREAST, APRICOT PEPPERCORN DEMI-GLACE  
HERBED YUKON GOLD POTATOES, ASPARAGUS WITH LEMON PRESERVE

ROASTED EUROPEAN-STYLE CHICKEN BREAST  
MUSHROOM & TOMATO RAGOUT, ASPARAGUS, CONFIT POTATO

PAN-SEARED ATLANTIC SALMON, POMMERY MUSTARD GLAZE  
GREEN ONION BASMATI RICE, ZUCCHINI SQUASH

PAN-SEARED MAHI MAHI, PICKLED LEMON AIOLI  
ROASTED FINGERLING POTATOES, BROILED TOMATO

BROILED CHESAPEAKE JUMBO LUMP CRAB CAKES  
DUCHESS POTATOES, SEASONAL VEGETABLES, CHIPOTLE AIOLI  
(\$15 SUPPLEMENT)

**\$100 PER PERSON**

BRANDYWINE BUFFET WEDDING RECEPTION PACKAGE IS AVAILABLE FOR  
**\$109 PER PERSON**  
ASK FOR DETAILS

RECEPTION PACKAGES ARE BASED ON MINIMUM OF 100 GUESTS. ALL PACKAGE PRICES ARE INCLUSIVE OF SERVICE CHARGE