

A Wyndham Resort Wedding

An all encompassing extravaganza...

Included in Package

Champagne or Sparkling Cider Toast

Overnight Accommodations for Bride and Groom with Complimentary Breakfast for Two in Vistas

Cocktail Reception with 1 Hour Open Bar & Hors d'oeuvres

Bridal Hospitality Room with Hors d'oeuvres

Overnight Accommodations for Wedding Guests at Group Rates

Customized Menu Services with our Executive Chef

Menu tasting for up to 4 guests



Only the Beginning

A one-hour reception in the Grand Ballroom Foyer will welcome your guests with savory hors d'oeuvres and an open bar in an elegant atmosphere of anticipation for the newlyweds.

1 Hour Open Bar

Imported Cheese & Vegetable Crudité Display

Butlered Hors d'oeuvre Selections

Select two

(Unlimited for one hour, Add additional selection \$2.95 per person)

Chicken Cordon Bleu with a Dijon Sour Cream Sauce

Herb-Crusted Cheese Ravioli with Vodka Sauce

Swedish, Italian, or Sweet & Sour Meatballs

Miniature Pierogies with Caramelized Onions

Veggie Egg Rolls with Sweet Chili Sauce

Mini Beef Wellington

Tomato, Mozzarella, & Basil Bruschetta

Antipasto Skewer

Upgraded Selection

(\$1.95 per person upgrade)

Crab Mornay Stuffed Mushroom

Brown Sugar Glazed Bacon Wrapped Scallops

Crispy Crab Rangoon with sweet chili sauce

Mini Crab Cakes with Cajun Remoulade

Shrimp Spring Roll with a Wasabi Aioli

More to Follow

The Grandeur Selection

\$59.00 per person

1 Hour Open Bar

(Select 2 Main Entrées)

*Caprese Chicken topped with Tomato, Basil, & Fresh
Mozzarella drizzled with Balsamic Glaze

*Chipotle Lime Marinated Chicken Breast with a Mango
Chutney

*12 oz Pan Seared Flat Iron Steak topped with a Blue Cheese
Butter & Crispy Onion Straws

*Pork Tenderloin medallions finished with an Apple,
Rosemary Demi-Glace

*Pan Seared Cajun Tilapia topped with a Mango Salsa

*Cheese Ravioli with a Mushroom Cream Sauce

The Opulent Selection

\$79.00 per person

3 Hours Open Bar

(Select 2 Main Entrées)

*Prosciutto and White Cheddar stuffed Chicken Breast with a
Tomato and Artichoke Relish

*Mediterranean Stuffed Chicken served over Sauteed Spinach
with a Classic Bechamel sauce

*12 oz House Cut New York Strip Steak Grilled topped with Black
Garlic Butter

*12 oz Bone in Pork Chop Grilled topped with a Spiced Apple
Chutney

*Crab Stuffed Flounder finished with a Cajun Cream Sauce

*Cheese Tortellini with a Fresh Basil Pesto Cream Sauce

The Brilliant Selection

\$99.00 per person

3 Hours Open Bar

Add 1 Butlered Hors d'oeuvre Selection

(Select 2 Main Entrees)

*Mushroom Asiago Chicken simmered in White Wine and Heavy Cream topped with Mushrooms, Shredded Asiago & Thyme

*Crab Imperial Stuffed Chicken Breast topped with an Old Bay Beurre Blanc

*8 oz Filet Mignon Stuffed with Gorgonzola Cheese and Bacon Wrapped served with a Classic Demi Glaze

*Pecan Encrusted Scottish Salmon served with a Honey Pecan Cream Sauce

*Cheese Manicotti with a Sundried Tomato and
Spinach Cream Sauce

Accompaniments

Fresh Baked Rolls with Sweet Butter

Salad Course (select one)

Fresh Garden Salad served with your choice dressing

Spinach Salad

*Glazed walnuts *Pickled Red onion *Strawberries *Feta Cheese served with a Pa Honey Vin.

Classic Caesar



Vegetable (Select one)

Seasonal Mixed Vegetables

Maple Bourbon Glazed Carrots

Sesame Roasted Asparagus

Green Bean Almandine

Starch (Select one)

White Cheddar Chive Yukon Mashed Potato

Lemon Herb Risotto

Classic Au Gratin Potato

Parmesan and Herb Orzo



Iced Tea, Coffee, Decaffeinated Coffee, Herbal Teas

Wedding Buffet Package Available Upon Request

All prices are subject to 21% service fee and 6% sales tax

The Infinite Selection

\$139.00 per person

4 Hours Open Bar

Fresh Fruit Display with Yogurt Dip

1 Butlered Hors d'oeuvre from the Upgraded Selection List

The Opening

Personal Jumbo Shrimp Cocktail

Salad Selection served with Warm Freshly Baked Rolls and Sweet Butter

The Main Affair

-Surf & Turf-

8oz Filet Mignon accompanied with an 4 oz Lobster Tail

White Cheddar Chive Mashed Potatoes

Sesame Roasted Asparagus or Maple Glazed Carrots

The Finale

Gourmet Coffee Station

Assorted Chocolate Truffle Arrangement

Wedding Cake



All prices are subject to 21% service fee and 6% sales tax

Cocktail Arrangements

Open Bar

\$8.95 per person for additional hour

Call Brand Liquor

Vodka, Gin, Rum, Bourbon, Whiskey, Tequila, Coffee Liqueur, Triple Sec, Peach Schnapps,

Miller Lite Bottled Beer, Yuengling Lager Bottled Beer, Merlot, Cabernet,

Chardonnay, White Zinfandel, Assorted Sodas and Mixers.

Premium Upgrade

\$4.95 per person per hour upgrade from Call to Premium

Premium Open Bar Includes: Absolute, Tanqueray, Bacardi Rum, Dewars, Jack Daniels, Jim Beam, Southern Comfort, Seagram's 7, Canadian Club, Jose

Cuervo, Triple Sec, Amaretto, Vermouth,

Kahlua, Peach Schnapps, Miller Lite Bottled Beer, Yuengling Lager Bottled Beer,

Heineken Bottled Beer, Cabernet, Merlot, Chardonnay, White Zinfandel, Assorted Sodas and Mixers.

Consumption Bar

Drinks paid per consumption basis with payment method on file.

Cash Bar

Individuals pay for their own beverages.

The price per beverage is available upon request.

The bar beverage selections may be limited.

If Additional bartender is added per your request a Bartender Fee of \$175.00 will be added

All prices are subject to 21% service fee and 6% sales tax

Enhance your Experience

Rehearsal Dinner

Wedding Day Champagne Breakfast

The "Newlywed" Brunch



Wedding Day Additions

Happily Ever After ...



Your Wyndham Resort Wedding awaits.

Thank you in advance for joining us.