

*Elements Ballroom  
at the Holiday Inn Lansdale  
Wedding Package*

*Your 5 Hour Reception will include*

*4 Hour Open Bar – Excludes Dinner Service  
Including Signature Drink*

*Two Cold Hors d'oeuvre Displays*

*Selection of (4) Butlered Hors d'oeuvres*

*Salad*

*Entrée*

*Wedding Cake from Bredenbeck's Bakery*

*Floor Length White Linens with Coordinating Napkins*

*Chair Covers*

*Table Number Cards*

*Mirror Centerpiece with Hurricane Vase*

*Champagne Toast*

*Hospitality Room for the Bridal Party*

*Bridal Suite for the Couple*

*On-site Ceremony Available  
\$750.00*

*Holiday Inn Lansdale  
1750 Sumneytown Pike  
Kulpsville, PA 19443  
215-368-3800*

## *Displays*

(Choose 2)

- ∂ Assorted Cheese Display
- ∂ Assorted Crudite Display with Dip
- ∂ Bruschetta Display
- ∂ Hummus Display: Homemade Hummus with Grilled Naan Bread and Grapes
- ∂ Grilled Marinated Vegetable Display
- ∂ Fresh Fruit Display, with Raspberry Dipping Sauce

\$3.00 per person for each additional display

## *Hot Hors d'oeuvres*

(Choose up to 4 from cold and hot)

- ∂ Veggie or Chicken Potstickers with Oriental Dipping Sauce
- ∂ Assorted Mini Quiche
- ∂ Roasted Garlic & Honey Chevre Goat Cheese Stuffed Mushrooms
- ∂ Brie Cheese and Raspberry in Phyllo Dough
- ∂ Grilled Cheese & Tomato Bisque Shooters
- ∂ Spanikopita
- ∂ Chicken Satay with Peanut Sauce
- ∂ Chicken Cordon Bleu Croquettes
- ∂ Pigs en Croute with Smoky Bacon Cheddar Dipping Sauce
- ∂ Coconut Shrimp with Sweet and Sour Glaze
- ∂ Barbeque Shrimp Wrapped in Applewood Smoked Bacon
- ∂ Panko Crusted shrimp & Gazpacho Shooter
- ∂ Mini Crab Cakes with Chipotle Aioli
- ∂ Crab Rangoon with Remoulade Sauce
- ∂ Lobster Thermidor on French Bread

## *Hot Hors d'oeuvres, continued*

- ∂ Bacon Wrapped Scallops
- ∂ Filet Crostini with Grilled Onions and Stilton
  - ∂ Seared Beef Kabobs
- ∂ Bacon Infused Burger Sliders
- ∂ Cheesesteak Egg Rolls

## *Cold Hors d'oeuvres*

- ∂ Roasted Garlic Bruschetta on Toast Points
- ∂ Roasted Red Pepper Hummus on Grilled Flatbread Points
  - ∂ Caramelized Onion Dip with Potato Thins
- ∂ Fuji Apple Slices Topped with Roasted Garlic Honey Chevre Goat Cheese
  - ∂ Olive Tapenade with Goat Cheese Crostini
  - ∂ Mediterranean Chicken on Honey Roasted Crostini
  - ∂ Curried Chicken Salad on Cucumber Medallions
  - ∂ Filet Crostini with Grilled Onions & Stilton Cheese
- ∂ Smoked Salmon on a Honey Roasted Crostini with Dill Cream Sauce
  - ∂ Seared Sesame Tuna
- ∂ Chilled Jumbo Shrimp with Wasabi Vodka Cocktail Sauce

### ***Additional Cocktail Hour Options for the Bride and Groom***

*(Not included in the Wedding Package)*

*Price is per person*

#### ***Baked Brie En Croute***

**\$3.00**

*A Wheel of Brie Wrapped in Phyllo Dough with Raspberry Preserves and Almonds*

#### ***Salmon Display (25 Guest Minimum)***

**\$6.00**

*Whole Salmon Filet Stuffed with Cream Cheese and Cucumber 'Scales' served with Lemon, Capers, and Bermuda Onions*

#### ***Artichoke Crab Dip***

**\$3.00**

*Chesapeake Crab and Artichoke Dip served with Toast Points*

#### ***Seafood Display (50 Guest Minimum)***

**\$14.00**

*Freshly Shucked Clams, Oysters, and Chilled Jumbo Shrimp*

## ***The Stations:***

*(Not included in the Wedding Package)*

*Price is per person*

### ***Pasta Station:***

**\$9.00**

*Pasta (2) Farfalle, Penne, Tortellini, Linguini, Tagliatelle*

*Sauces (2) Bolognese, Pesto Cream, Parmigiana Alfredo, Garden Marinara, Spicy Marinara*

*Add In's (5), Mushrooms, Bacon, Spinach, Tomatoes, Kalamata Olives, Peas, Diced Onions,*

*Asparagus, Broccoli, Roasted Red Pepper, Grilled Chicken, Meatballs, Italian Sausage*

*Accompanied With Italian Breadsticks, Chili Flakes And Grated Parmesan.*

### ***Mac & Cheese:***

**\$8.50**

*Selection of toppings include Bacon, Popcorn Chicken, Petite Franks, Jalapenos, Chives, and Broccoli. Served in Our Aged Cheddar Sauce Accompanied by Cheddar Garlic Bread.*

### ***Mashed Potato Bar:***

**\$8.50**

*Yukon Gold Mashed and Purple Chilean. The Selection of Toppings Include Bacon, Caramelized Onion, Onion Crisps, Shredded Cheddar, Sour Cream, Green Onion, Gravy, Horseradish*

### ***Philly Station:***

**\$9.00**

*Chicken and Beef Mini Cheesesteaks, Soft Pretzels*

### ***Slider Station: Choose 2***

**\$12.00**

*Mini Cheeseburgers, Pulled Pork with Cole Slaw, Buffalo Chicken with Bleu Cheese, Crab Cake with Remoulade*

### ***The Grille (\$50.00 Attendant Fee): Choose 2***

**\$19.00**

*Tenderloin of Beef, Roasted Organic Chicken, Slow Roasted Pork, Artisan Flat breads, Grilled Naan*

### ***Cocktail Sandwich Station:***

**\$10.00**

*Honey Baked Ham, Roasted Turkey Breast, Imported & Domestic Cheeses, Chipotle Mayo, Stone Ground Mustard, Extra Virgin Olive Oil, Pesto, Served on Brioche Rolls, Multigrain, and Sliced Classic Baguettes*

## *Dinner Options*

### ***All Dinner Options Include:***

Coffee, Hot Tea, Water, Dinner Rolls, and Butter.

Choice of Vegetable and Starch

Choice of a Fresh Garden Salad with our Homemade Italian Dressing, or Caesar Salad

Prices do not include tax or gratuity

Served Plated or Buffet Style

### **Choice of Two:**

#### ***Chicken Francais***

***\$81.00***

Sautéed in a Citrus Butter Sauce and Topped with an Herb Medley

#### ***Chicken Caprese***

***\$81.00***

Topped with Fire Roasted Tomatoes & Fresh Mozzarella, Balsamic Reduction

#### ***Chicken Marsala***

***\$81.00***

Served with a Medley of imported and Domestic Mushrooms in a Savory Marsala Wine Sauce

#### ***Chicken Roulade***

***\$81.00***

Chicken Breast Stuffed with Roasted Red Peppers, Spinach, and Smoked Gouda Cheese  
Topped with Lemon Beurre Blanc Reduction

#### ***Cajun Chicken Penne***

***\$81.00***

Sautéed Chicken Breast with a Cajun Cream Sauce, and Served over Penne Pasta

#### ***Fillet of Salmon***

***\$81.00***

Choice of: Honey Teriyaki Sauce or Maple Honey Butter or Creamy Lemon Dill Sauce

#### ***Fillet of Cod***

***\$81.00***

Topped with Lemon Chive Butter Sauce

#### ***Fillet of Tilapia***

***\$81.00***

With Roasted Almonds and a White Wine Lemon Reduction

#### ***Pork Tenderloin***

***\$81.00***

Oven Roasted Pork Loin with Choice of: Rosemary Demi-Glace or Apricot Mustard Demi-Glace

***Sliced Tenderloin of Beef*** (\$50.00 attendant fee for buffet) **\$91.00**  
Served with a Black Pepper Demi

***Pan Seared Red Snapper*** **\$91.00**  
Strawberry Bacon Compote

***Fillet of Bluefish*** **\$91.00**  
Topped with a Citrus Beurre Blanc

***Mahi Mahi*** **\$91.00**  
Topped with a Wasabi Vinaigrette

***NY Strip Steak*** (Not available for Buffet) **\$91.00**  
Grilled New York Strip with Maitre d' Butter

***Filet Mignon*** (\$50.00 attendant fee for buffet) **\$91.00**  
8 oz. Grilled Filet served with a Montreal Seasoning or Sliced Roasted Filet Buffet Style

***Signature Lump Crab Cake*** **\$91.00**  
One Homemade Lump Crab Cake served with a Red Pepper Coulis

***Baked Stuffed Halibut*** **\$91.00**  
Fresh Halibut stuffed with Crab Meat served with a Lemon Sauce

***Paired Signature Lump Crab Cakes*** **\$100.00**  
Lump Crab Cakes served with Red Pepper Coulis

***Duet of Bay and Turf*** (\$50.00 attendant fee for buffet) **\$100.00**  
6 oz. Grilled Filet Mignon (Sliced Roasted Filet Buffet Style) and a Lump Crab Cake

***Duet of Land and Sea*** (Not available for Buffet) **\$105.00**  
6 oz. Filet Mignon and Lobster Tail, served with Drawn Butter



## ***Vegetarian Selections:***

***Balsamic Grilled Seasonal Vegetables*** **\$81.00**

Served with Starch

***Grilled Portobello Mushroom*** **\$81.00**

Sea Salt, Olive Oil & Balsamic Reduction. Served with Starch

***Tomato & Mozzarella Caprese*** **\$81.00**

Extra Virgin Olive Oil & Balsamic Reduction. Served with Starch

***Eggplant Pomodoro*** **\$81.00**

Fresh Basil, Garlic, Olive Oil, Plum Tomatoes, and Fresh Vegetables. Served over Angel Hair Pasta

***Pasta Primavera*** with Sea Salt and Olive Oil Drizzle **\$81.00**

***Fettuccine Alfredo*** **\$81.00**

## ***Children 12 years & Younger Options:***

Choose 1

***Chicken Tenders with French Fries*** **\$35.00**

***Cheeseburger with French Fries*** **\$35.00**

***Grilled Cheese with French Fries*** **\$35.00**

***Macaroni & Cheese*** **\$35.00**

## ***Vegetable and Starch Options***

### **Choose 1**

*Green Bean Almondine*

*Fresh Vegetable Medley*

*Fresh Broccoli with Garlic & Olive Oil*

*Carrots and Sugar Snap Peas*

*Haricot Vert with Plum Tomatoes*

### **Choose 1**

*Red Bliss Parsley Potatoes*

*Mashed Potatoes*

*Rice Pilaf*

*Wild Rice*

*Baked Macaroni and Cheese*

*Twice Baked Potatoes*

## **Additional Dessert Options**

*Viennese Station...add \$6.00 pp*

*Hand Carved Watermelon Basket with Fresh Fruit and Whipped  
Cream... add \$5.00 pp*

*Chocolate Fountain with Assorted Accoutrements... Add \$9.00 pp  
(minimum 100 guests)*

*Ice Cream Bar (\$50.00 attendant fee)...Add \$7.00 pp*

*Assorted Homemade Cookies...Add \$2.50 pp*

*Assorted Homemade Brownies...Add \$2.50 pp*

*Ice Cream Parfait...Add \$2.50 pp*