

FINLEY CATERING

SIMPLY THE BEST

WEDDING PACKAGE

COCKTAIL HOUR

ASSORTED HOT AND COLD HOR D'OEUVRES
SERVED BUTLER STYLE FOR ONE HOUR

(Choose ten from the list enclosed)

THREE COCKTAIL HOUR FOOD STATIONS

Seafood Station, Italian Station, & Carving Station

ICE SCULPTURE

DINNER HOUR

CHAMPAGNE TOAST

FIRST COURSE

MAIN COURSE

WEDDING CAKE

VIENNESE DESSERT STATION

FIVE HOUR PREMIUM OPEN BAR

**2023-2024 BALLROOM SATURDAY PRICING \$170-\$200 PER PERSON
BASED ON A MINIMUM OF 160 ADULT GUESTS.
SPECIAL PRICING AVAILABLE FOR SUNDAY EVENTS.**

**2023-2024 BARN SATURDAY PRICING \$180-\$220 PER PERSON BASED
ON A MINIMUM OF 180 ADULT GUESTS.
SPECIAL PRICING AVAILABLE FOR SUNDAY EVENTS.**

*** PRICE INCLUDES ALL TAX AND SERVICE FEES**

BUTLERED HORS D'OEUVRES
(CHOICE OF TEN)

Hot

Miniature Crab Cakes
Bacon Wrapped Casino Stuffed Shrimp
Coconut Shrimp
Roasted Italian Pork Spring
*Mediterranean Chicken Satay *GF*
*Herb Crusted Lamb Chops *GF*
Cocktail Frankfurters Wrapped in Pastry
Baby Cuban Sandwiches
Petite Philly Cheese Steaks
Peking Duck Ravioli
BBQ Pulled Pork Wrapped in a Southern Style Biscuit
Buffalo Chicken Spring Roll
*Peach BBQ Brisket wrapped in Pork Belly- *GF*
Mini Chicken Shawarma Pita

COLD

*Tuna Tartare Wonton with Soy Pearls - *GF*
*Balsamic Filet Mignon with Bacon Onion Marmalade - *GF*
Smoked Salmon Blini with Crème Marmalade
Creole Shrimp with Roasted Jalapeño Chantilly on Cornbread Square
Black Mission Fig & Serrano Tartine with Truffle Honey Boursin
Lobster Roll

VEGETARIAN

Classic Tomato Bruschetta Crostini
Cherry Blossom Tart
Miniature Grilled Cheese with Tomato Bisque
Spinach & Feta Cheese Phyllo Triangle
*Quinoa Zucchini Fritter - *GF*

COCKTAIL HOUR STATIONS

SEAFOOD STATION

Hot and Cold Assortment

Lobster Mac & Cheese, Shrimp Scampi, Sauteed Clams, Oyster Rockefeller, Shrimp cocktail, Crab Claws, Raw Shucked Oysters

CARVING STATION

(Choice of One)

Herb Crusted Filet Mignon- Merlot Demi Glaze, Horseradish Cream, Truffle Fries

Roasted Turkey Breast- Cornbread Stuffing, Cranberry, Pesto Mayo

Steamship of Beef- Aged Provolone, Roasted Long Hot Peppers, Au Jus, Truffle Fries

Applewood Smoked Ham- Spicy Mustard, Mango Chutney, Sweet Potato Fries

Slow Braised Brisket- Pub Style Onion Rings, Smokey BBQ Sauce, Cornbread

Steamship of Pork- Aged Provolone, Broccoli Rabe, Roasted Peppers, Pork Jus, Truffle Fries

ITALIAN STATION

Penne Pomodoro and Tortellini Alfredo accompanied by:

Sliced Cured Meats, Tomato Mozzarella Salad, Roasted Sweet Peppers, Marinated Artichokes, Grilled Eggplant, Pepper Shooters, Aged Provolone, Roasted Long Hot Peppers, Fried Mozzarella with Marinara, Sweet Sausage Scaloppini, Fried Calamari, Spinach and Artichoke dip with Pita and Garlic Hummus, Assorted Olives, Locatelli, Parmigiano Reggiano, Red Crushed Pepper, and Grilled Italian Bread

SUSHI STATION

Assorted Sushi and Dim Sum

(Additional \$10.00 per person)

FIRST COURSE OPTIONS

CHOICE OF ONE

SALADS

WANAMAKER SALAD

Baby Field Greens, Sun-Dried Cranberries, Candied Walnuts, Crumbled Roquefort, Raspberry Honey Vinaigrette

CLASSIC CAESAR SALAD *GF

Roasted Red Peppers, Reggiano Cheese Crisps, Reggiano, Fried Caper, Creamy Dressing

ROASTED SQUASH & ARUGULA *GF

Baby Arugula Leaves, Butternut Squash, Roasted Tomatoes, Toasted Pecans, Goat Cheese, Croquettes, Parmesan, Lemon Peppercorn Vinaigrette

BIBB LEAVES *GF

Blueberries, Toasted Almonds, Orange, Aged Gouda, Champagne Dijon Vinaigrette

BLACK MISSION *GF

Young Arugula, Ruby Leaves, Sundried Figs, Toasted Pine Nuts, Preserved Cherries, Aged Manchego, White Balsamic & Basil Emulsion

CAPRESE SALAD *GF

(Seasonal Only)

Sliced Vine Ripened Tomatoes, Fresh Mozzarella Cheese, Cracked Pepper, Sea Salt, Extra Virgin Olive Oil & Balsamic Drizzle

ITALIAN SALAD *GF

Chopped romaine & Radicchio, Cucumber, Sliced Red Onion, Baby Heirloom Tomatoes, Pepperoncini, Shaved Parmesan, Red Wine Vinaigrette

SOUPS

ITALIAN WEDDING

Escarole, Meatballs, Shredded Chicken, Acini de Pepe

SWEET CORN & CRAB CHOWDER *GF

Lump Crab Meat, Sweet Corn, Red Bliss Tomatoes

ROASTED ASPARAGUS CREAM *GF

With Truffle Essence

LOADED BAKED POTATO *GF

Smoked Bacon, Sour Cream, Cheddar Cheese, Chives

CREAM OF WILD MUSHROOM *GF

Shitake, Porcini & Cremini Mushrooms

ROASTED SHALLOT & BUTTERNUT SQUASH BISQUE *GF

Nutmeg Crème Fraîche

PASTAS

PENNE POMODORO

Penne Pasta, Fresh Tomato Basil Sauce, Balsamic Drizzle, Shaved Parmesan Reggiano Cheese

RUSTIC TORTELLINI

Classic Cheese Tortellini, Sun-Dried Tomato Pesto Cream Sauce, Cracked Peppercorn, Shaved Locatelli Cheese

ITALIAN MARKET GNOCCHI

Potato and Ricotta Cheese Gnocchi, Roquefort Cream Sauce, Balsamic Drizzle

BUTTERNUT SQUASH RAVIOLI

Roasted Butternut Squash filled Ravioli, Crushed Candied Walnuts, Caramelized Brown Butter Sauce

SIX CHEESE PASTA PURSE

Vodka Blush Sauce

PLATED ENTRÉE SELECTIONS

Choice of two proteins, one vegetarian

SEAFOOD

JUMBO LUMP CRAB CAKES

Oven Roasted, mustard cream sauce and roasted asparagus

Paired with Garlic Mashed Potatoes

POTATO CRUSTED SALMON

Shoestring Potatoes, Stone Mustard Cream, Truffled Honey Drizzle

Paired with Parmesan Risotto and Buttery Garlic Green Beans

CHILEAN SEA BASS *GF * Market Price

Herb Butter, Lemon Balsamic Reduction

Paired with Parmesan Risotto and Lemon Butter Broccolini

ROASTED HALIBUT *GF * Market Price (seasonal)

Shaved Fennel, Roasted Cherry Tomato and Arugula Salad

Paired with Braised Fingerlings and Haricot Verts

BRANZINO

Blistered Baby Heirloom Tomatoes, Caper, Kalamata, Lemon Oil

Paired with Saffron Risotto and Roasted Asparagus

SALMON FLORENTINE *GF

Wilted Spinach, Roasted Peppers, Gruyere Cheese, Chardonnay Butter

Paired with Roasted Pepper, Parmesan Risotto and roasted asparagus

GRILLED FILLET OF SALMON

Fried Leeks, Lemon Saffron Beurre Blanc

Paired with Herb Risotto and Baby Bok Choy

PLATED ENTRÉE SELECTIONS

BEEF, VEAL & LAMB

FILET MIGNON *GF

Wild Mushroom Ragout, Merlot Demi-Glace

Paired with Garlic Mashed Potatoes or Dauphinoise and Truffle Butter Broccoli

BRAISED SHORT RIB *GF

Red Wine Demi-Glace

*Paired with Smashed Red Bliss Potatoes or Horseradish Mashed potatoes
And Roasted carrots*

PRIME RIB OF BEEF *GF

Slow Roasted, Herbed Beef Jus, Horseradish Cream

*Paired with Garlic Mashed Potatoes or Parmesan Risotto
And Sauteed Roasted Green Beans*

BEEF TENDERLOIN *GF

Sliced tenderloin, Mushroom Demi

*Paired with Garlic Mashed potatoes or Parmesan Risotto
And Crispy Brussel sprouts with pancetta*

RACK OF LAMB *GF

*Rosemary Dijon Crust, Sun-Dried Cranberry Compote, Spiced Apple Cider Reduction
Paired with Butter Braised Fingerling Potatoes and charred broccolini*

VEAL CHOP *GF

Char-Grilled, Prosciutto Butter, Rosemary Jus

Paired with candied sweet potatoes and crispy Brussel sprouts with pancetta

PLATED ENTRÉE SELECTIONS

CHICKEN

CHICKEN MADEIRA *GF

*Wild Mushrooms, Vidalia Onions, Madeira Wine Demi-Glace
Paired with Truffle Herb Risotto and Buttery Garlic Green Beans*

CHICKEN PICCATA

*Lemon, Capers, Chardonnay Butter Sauce
Paired with Garlic Mashed Potatoes and Roasted Asparagus*

CHICKEN MILENASE

*Sage and lemon butter sauce, Parmigiano-Reggiano
Paired with Saffron Risotto and Roasted Broccolini*

CHICKEN LOVE PARK

*Sautéed Spinach, Sun-Dried Tomatoes, Boursin Cheese, Truffled Demi-Glace
Paired with Herb Risotto and Roasted Broccolini*

CHICKEN ROMA

*Crispy Prosciutto, Roasted Peppers, Sautéed Spinach, Aged Provolone, Herb Jus
Paired with Parmesan Risotto and Roasted Carrots*

CHICKEN SCARPARIELLO

Sweet Italian sausage, Onions, Mushrooms, Bell Peppers, White Wine pan Sauce

PLATED VEGETARIAN & VEGAN SELECTIONS

WANAMAKER PAD THAI (V)

*Asian Rice Noodles, Bean Sprouts, Carrot, Scallion, Crushed Peanuts,
Flash Fried Tofu, Spicy Tomato Broth*

BUTTERNUT SQUASH & GOAT CHEESE RAVIOLI

Candied Walnuts, Caramelized Brown Butter Sauce

EGGPLANT STACK (V) *

*Breaded Eggplant, Vine Tomato, Crispy Basil,
Balsamic Drizzle and Basil Pesto
Serve with Sliced Mozzarella for non-vegan option**

ROASTED ROOT VEGETABLE RATATOUILLE (V) *GF

Roasted Parsnip, Turnip, Rutabaga & Carrot, Tomato, Quinoa & Brown Rice Pilaf

GEMELLI AGLIO E OLIO

*Twisted Pasta Braids, Olive Oil, Roasted Garlic, Sun-dried Tomatoes, Capers, Baby Spinach,
Kalamata Olives, Shaved Parmesan Reggiano Cheese, Balsamic Drizzle*

CREAMY RISOTTO WITH ROASTED VEGETABLES

Portobello mushrooms, butternut squash, and asparagus tips

PLATED ENTRÉE SELECTIONS

DUET ENTRÉE

Paired with garlic mashed potatoes or parmesan risotto and asparagus

PETITE FILET MIGNON *GF

Char-Grilled, Choice of Merlot demi-Glace or Classic Béarnaise Sauce

- Or -

BRAISED SHORT RIB *GF

Red wine Demi-Glace

**Paired with (choose one)*

BROILED COLD WATER LOBSTER TAIL *GF * Market Price

Grilled Lemon, Clarified Butter

JUMBO LUMP CRAB CAKE *GF

Oven Roasted with mustard cream

CHILEAN SEA BASS *GF *Market Price

Oven Roasted, Herb Butter, Citrus Balsamic Reduction

SALMON FLORENTINE *GF

Baby Spinach, Roasted Peppers, Gruyere Cheese, Lemon Butter

STUFFED JUMBO GULF SHRIMP *GF

Creamy Crab Imperial, Lemon, Roasted Pepper & Cilantro Aioli

Combo plates are an additional \$7.00 per person excluding the Lobster Tail and Sea Bass which is Market Price

DESSERT SELECTIONS

WEDDING CAKE

Master's Bakery

Private Tasting

VIENNESE DESSERT DISPLAY

VIENNESE SWEET STATION

Chocolate Covered Strawberries, Funnel Fries, and Bread Pudding

INTERNATIONAL COFFEE BAR

Freshly Brewed Coffee, Cappuccino and Espresso Served with the Following Desert Cordials and Edible Chocolate Cup Shots: Baileys Irish Cream, Kahlua, Disaronno Amaretto, Frangelico, Chambord, Grand Marnier, Sambuca, Brandy, Tia Maria, and Cointreau

ICE CREAM SUNDAE BAR

Chocolate and Vanilla Ice Cream Served with Banana's Foster and a Variety of Toppings

BAR SELECTIONS

PREMIUM BRANDS

PACKAGE INCLUDES SOFT DRINKS AND CHAMPAGNE TOAST

WHISKEY

Makers Mark Bourbon
Jack Daniel's
Jack Daniel's Rye Whiskey
Jameson Irish Whiskey
Johnnie Walker Black
Scotch
Dewar's White Label
Scotch
Southern Comfort
Seagram's 7

VODKA

Tito's
Ketel One
Absolut Citron
Stoli Orange
Stoli Raspberry
Stoli Vanilla

GIN

Tanqueray Dry Gin

TEQUILA

Sauza Silver Tequila

RUM

Captain Morgan Spice Rum
Cruzan White Rum
Cruzan Coconut Rum

CORDIALS & SPECIALTIES

Christian Brother's Brandy
Bailey's Irish Cream Liqueur
Grand Marnier
Chambord Raspberry Liqueur
Godiva Chocolate Liqueur
Frangelico Hazelnut Liqueur
Romana Sambuca
St. Elder
Kahlua
Disaronno Amaretto

OTHER

*Dekuyper (Apple Schnapps, Peachtree
Schnapps, Cointreau)*
Martini & Rossi Dry Vermouth
Martini & Rossi Sweet Vermouth
Campari

BEER & WINE

*Select two domestic bottles and two
craft or import bottles.*

Included house wines:

*Chardonnay, Pinot Grigio, Sauvignon
Blanc, White Zinfandel, Merlot, Pinot
Noir, Cabernet, Champagne*

Wine Service
\$4.00pp

Upgraded Wine Selections

All Upgraded Wine Packages Include Your Choice of Two Reds and Two Whites,
One of Each will be Served Table Side During Dinner and Displayed with Upgraded Stemware

Tier Two (\$7.00 PER PERSON FOR WINE AT ALL BARS)

Red

Bogle Red Blend, Merlot, Old

Vine Zinfandel

Lionel Osmin Malbec

Sea Sun Pinot Noir

Elouan Pinot Noir

Hangtime Pinot Noir

Deloach California Heritage

Reserve Cabernet, Merlot,

Pinot Noir, Zinfandel

Sean Minor Pinot Noir,

Cabernet

Coppola Claret Red

Joel Gott Cabernet 815

Louis Latour Valmousine Pinot

Noir

Robert Hall Cabernet "Paso

Robles"

French Blue Bordeaux Red

Rodney Strong Merlot

White

Rodney Strong Chardonnay,

Sauvignon Blanc

Napa Cellars Chardonnay

"Napa Valley"

Folie A Deux Chardonnay

"Russian River Ranch"

The Crossing Sauvignon Blanc

Ferrari Carano Fume

Chardonnay & Sauvignon
Blanc

Stoneleigh Sauvignon Blanc
NZ

Lionel Osmin Sauvignon Blanc

Torre di Luna Pinot Grigio

Pozzi Pinot Grigio

Benziner Chardonnay

Josh Cellars Chardonnay

"Craftman Collection"

Chateau Pilet Bordeaux Blanc

Bogle Chardonnay &
Sauvignon Blanc

White Continued

Sean Minor Chardonnay

Sea Sun Chardonnay

Deloach California Heritage Reserve

Chardonnay

Rose & Bubbly

Belle Annee Rose

Coppola Claret Sofia Rose

Lionel Osmin Rose

Bieler Rose "Provence France"

De Pierriere Brut

Biutiful Brut Cava, Spain

Montefresco Prosecco

Avissi Prosecco

Bisol Jeio Rose Prosecco

Piper Sonoma Brut Rose

Castelli Sparkling Rose

Available Behind All Bars!

Tier Three (\$10.00 PER PERSON FOR WINE AT ALL BARS)

Red *White*

Black Stallion Napa Cabernet

Girard Sauvignon Blanc

Boen Pinot Noir

Barone Fini Pinot Grigio "Alto Adige"

Bogle Phantom Chardonnay & Red

Sonoma Cutrer Chardonnay

Belle Glos Pinot Noir

Stags Leap Chardonnay

Chalk Hill Pinot Noir

Chalk Hill Chardonnay, Sauvignon Blanc

Folie A Deux Merlot

Davis Bynum Chardonnay

Rabble Cabernet

Decoy by Duckhorn Chardonnay, Sauvignon
Blanc

Decoy by Duckhorn Merlot, Red Blend

Textbook Napa Cabernet

Choice of Gruet Brut or Sparkling Rose
Available Behind All Bars!

Tier Four (\$14.00 PER PERSON FOR WINE AT ALL BARS)

Red *White*

Buricheo Super Tuscan

Lemelson Pinot Gris

Duckhorn Merlot, Chardonnay

Trefethen Charonnay

Markham Merlot

Whitehall Lane Sauvignon Blanc

Paraduxx by Duckhorn

Love Block Sauvignon Blanc

Coppola Directors Cut Cabernet

Roth Sauvignon Blanc

Choice of Gruet Brut or Sparkling Rose
Available Behind All Bars!

Additional

CEREMONY SET UP FEE

Hold your ceremony in our Beautiful ballroom or on our grounds \$1,800

*Rehearsal fee of \$100, complimentary if held the day of the wedding

PARKING

Complimentary Self- Parking included

PIN SPOTS

\$1,200 for Centerpieces

UP LIGHTING

Complimentary in Ballroom, Behind Both Bars, and Outdoor Pillars into Ballroom

AFTER PARTY

Two Hours & Includes: open bar, assorted hot sandwiches, & a DJ
\$3,000.00

CHILDREN (ages 2-12) AND VENDOR MEALS

\$50 each

MORNING BRIDAL SUITE RENTAL

Bridal Suite Rental Entry as Early as 10am, Price includes Breakfast for up to 12 guests, Mimosas, Water, Juice, Coffee Bar \$600

- \$150 per hour for early arrival up until 8am

UPGRADED SWEETHEART OR FOYER ENTRANCE TABLE

Gold Glass Table: \$250

Silver Mirror Table: \$250

Selections

INTERMEZZO OR SORBET

Choose from a variety of flavors
\$2.00-\$3.50 per person

SPECIALTY LINENS

Matte Satin linens starting at \$20/table
In house linens starting at \$25/table
Priced accordingly

COAT CHECK

Included

WHITE VINYL DANCE FLOOR

\$1,200

Ask your coordinator about upgrade gold or silver foil

MONOGRAM ON DANCE FLOOR

\$500

BALLROOM ENTRANCE DRAPING

\$600

ENTRANCE SPARKLERS

2 Fixtures by entrance doors: \$600

4 Fixtures by entrance doors + Dancefloor: \$1000

FLOWER WALL

\$800 Indoor Use Only

\$1200 Indoor and Outdoor Use

For custom signs, Philly Marquee or Everlaser

For custom seating charts, please contact Hillary Carr Calligraphy:

hillarycarrcalligraphy@gmail.com

hillarycarrcalligraphy@gmail.com

Vendor List

BANDS

Brandywine Valley Talent- 610-358-9010
Masquerade- 215-768-6406
EBE- 888-323-2263

PHOTOGRAPHERS

Baiada Photography- 610-909-2696
Morby Photography 484-351-6881
Candid Moments 215-237-2072
Philip Gabriel- 610-355-7609

VIDEO

Allure Films- 610-789-8433
Cinema Cake- 610-989-0158
Candid Moments 215-237-2072

DJS

DJ Jason Roy- Jay Roy Entertainment
610-547-1744 info@jayroyent.com
Schaffer Sound- 610-627-5900
Rythmix- 215-488-5898
Silver Sound- 610-640-0838

IN HOUSE FLORIST

TD Events 267-667-2390

FLORISTS

Fabuflores 215-601-7850

HOTELS

Hilton Garden Inn- Katie Casciotti
484-420-7500

IN-HOUSE AV- (CORPORATE EVENTS)

Joseph Trooper- 267-300-5800
joe@illuminaire.net

TRANSPORTATION

Ace Limousine- 610-494-6545
reservations@acelimousinesvce.com
Kevin Smith Transportation- 610-222-6225
Philly Trolley Works- 215-389-8687

TRAVEL

Empress Travel 215-364-2720

FORMAL WEAR

Sagets Formal Wear: 610-259-3251 info@sagets.com

HAIR AND MAKE UP

Blush Salon Hair and Make Up
Brittany Naab 610-762-8479
blushingbrides@blushlooks.com
Garro Glam Hair and Make Up
Brittany and Samantha Garro- 610-764-3389
garroglam@gmail.com

INVITATIONS & SEATING CHARTS

Hillary Carr Calligraphy-484-356-7723
hillarycarrcalligraphy@gmail.com
Paper Rock Scissors- 610-825-2130
Chick Invitations 215-592-1407
Paper & Posh Lindsay Liebman-
610-952-7524 lindsay@papernposh.com

LIVE PAINTING

Andy- Celebration Paintings
505-414-5367
andy@celebrationpaintings.com