

FINLEY CATERING

SIMPLY THE BEST

5 hour Wedding Package

To include:

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

DINNER HOUR

CHAMPAGNE TOAST

FIRST COURSE

MAIN COURSE

WEDDING CAKE

VIENNESE DESSERT STATION

FIVE HOUR PREMIUM OPEN BAR

THE BALLROOM



THE IVY
ELLIS PRESERVE

FINLEY CATERING

SIMPLY THE BEST

Venue: *Ellis Ballroom*

pricing/ dates:

Fridays minimum 130 adults
Saturdays minimum 160 adults
Sundays Minimum 100 adults

Venue: *Ivy Ballroom*

pricing/ dates:

Friday minimum 170 adults
Saturday minimum 200 adults
Sundays Minimum 150 adults

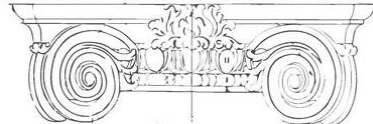
payments:

\$4,000, contract

\$6000, 10 months out

Final payment 2 business days

THE BALLROOM



Ellis Preserve

THE IVY
ELLIS PRESERVE

COCKTAIL HOUR HORS D'OEUVRES

(Choice of Ten, butlered)

Hot

*Miniature Crab Cakes with Country Mustard *DF*
*Scallops Wrapped in Bacon *GF, DF*
Bacon Wrapped Casino Stuffed Shrimp
Coconut Shrimp with Sweet Chili Sauce
Roasted Italian Pork Spring Roll with Red Pepper Coulis
*Mediterranean Chicken Satay with Cucumber Greek Yogurt *GF*
*Herb Crusted Lamb Chops with Demi Glace *GF*
Cocktail Frankfurters Wrapped in Pastry with Dijon Mustard
Coney Island Frankfurters Wrapped in Pastry
Miniature Baby Cuban Sandwiches
Petite Philly Cheese Steaks
Peking Duck Ravioli with Teriyaki
BBQ Pulled Pork Wrapped in a Southern Style Biscuit
Buffalo Chicken Spring Roll with Blue Cheese
*Peach BBQ Brisket wrapped in Pork Belly- *GF*
Chicken and Cheese Quesadilla cone
Chicken and Lemongrass Potstickers with Sriracha Dipping Sauce

COLD

*Tuna Tartare with Soy Pearls - *GF*
Balsamic Filet Mignon with Bacon Onion Marmalade
Smoked Salmon Blini with Crème Fraiche
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

COCKTAIL HOUR STATIONS

Three Food Stations included below:

SEAFOOD STATION

Hot Items on display:

Lobster Mac & Cheese, Shrimp Scampi, Sauteed Clams, Oyster Rockefeller

Cold Items served on ice:

Shrimp cocktail, Crab Claws, Raw Shucked Oysters, Colossal Crab

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, Assorted Grilled Vegetables, 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)

Ask about our Cocktail hour Enhancements!

FIRST COURSE SELECTIONS

Choice of one: Salad, Soup, or Pasta

SALADS

WANAMAKER SALAD

Baby Field Greens, Sun-Dried Cranberries, Blueberries, 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

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 Fraiche

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 DINNER SELECTIONS

*Choice of two proteins, one vegetarian
Proteins paired with one starch and one vegetable*

Or

Surf and turf, one vegetarian

SEAFOOD

JUMBO LUMP CRAB CAKES *GF

Oven Roasted, mustard cream sauce

Best Paired with Garlic Mashed Potatoes and Roasted Asparagus

POTATO CRUSTED SALMON

Shoestring Potatoes, Stone Mustard Cream, Truffled Honey Drizzle

Best Paired with Parmesan Risotto and Buttery Garlic Green Beans

CHILEAN SEA BASS *GF * Market Price

Herb Butter, Lemon Balsamic Reduction

Best Paired with Parmesan Risotto and Lemon Butter Broccolini

ROASTED HALIBUT *GF * Market Price (seasonal)

Shaved Fennel, Roasted Cherry Tomato and Arugula Salad

Best Paired with Braised Fingerlings and Haricot Verts

BRANZINO

Blistered Baby Heirloom Tomatoes, Caper, Kalamata, Lemon Oil

Best Paired with Saffron Risotto and Roasted Asparagus

SALMON FLORENTINE *GF

Wilted Spinach, Roasted Peppers, Gruyere Cheese, Chardonnay Butter

Best Paired with Roasted Pepper or Parmesan Risotto and Roasted Asparagus

GRILLED FILLET OF SALMON

Fried Leeks, Lemon Saffron Beurre Blanc

Best Paired with Herb Risotto and Baby Bok Choy

BEEF, VEAL & LAMB

FILET MIGNON *GF

Wild Mushroom Ragout, Merlot Demi-Glace

Best Paired with Garlic Mashed Potatoes or Potatoes Dauphinoise and Buttered Broccoli

BRAISED SHORT RIB *GF

Red Wine Demi-Glace

*Best Paired with Smashed Red Bliss Potatoes or Horseradish Mashed Potatoes
And Roasted Carrots*

14 oz. NY STRIP STEAK *GF

Peppercorn Dust, Preserved Cherries, Bourbon Cream.

*Best Paired with Garlic Mashed Potatoes or Potatoes Dauphinoise and
Roasted Asparagus*

PRIME RIB OF BEEF *GF

Slow Roasted, Herbed Beef Jus, Horseradish Cream

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

BEEF TENDERLOIN *GF

Sliced tenderloin, Mushroom Demi

*Best Paired with Garlic Mashed Potatoes or Parmesan Risotto
And Crispy Brussel Sprouts with Pancetta*

RACK OF LAMB

Rosemary Dijon Crust, Sun-Dried Cranberry Compote, Spiced Apple Cider Reduction

Best Paired with Butter Braised Fingerling Potatoes and Charred Broccolini

VEAL CHOP *GF

Char-Grilled, Prosciutto Butter, Rosemary Jus

Best Paired with Candied Sweet Potatoes and Crispy Brussel Sprouts with Pancetta

CHICKEN

CHICKEN MADEIRA *GF

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

CHICKEN PICCATA *GF

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

CHICKEN MILANASE

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

CHICKEN LOVE PARK

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

CHICKEN ROMA *GF

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

CHICKEN SCARPARELLO

*Sweet Italian sausage, Onions, Mushrooms, Bell Peppers, White Wine pan Sauce
Best Paired with Herb Risotto and Buttery Garlic Green Beans*

VEGETARIAN/ VEGAN SELECTIONS

WANAMAKER PAD THAI (V) *GF

*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

*Breaded Eggplant, Vine Tomato, Crispy Basil, Sliced Mozzarella,
Balsamic Drizzle and Basil Pesto
Served Grilled with No Cheese for 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 *GF

Portobello mushrooms, butternut squash, and asparagus tips

DUET ENTREE SELECTIONS

Surf and turf, one vegetarian
Paired with Garlic Mashed Potatoes or Parmesan Risotto and Roasted Asparagus

CHOOSE ONE BEEF:

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 ONE FISH (See Below):

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.
Lobster Tail and Sea Bass are Market Price**

DESSERT SELECTIONS

WEDDING CAKE

*Master's Bakery, Included
Private Tasting*

VIENNESE DESSERT DISPLAY

Includes the following features:

VIENNESE SWEET STATION

*Chocolate Covered Strawberries, Funnel Fries, and Bread Pudding
Miniature Pastry Display from Master's Bakery*

INTERNATIONAL COFFEE BAR

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

ICE CREAM SUNDAE BAR

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

BAR SELECTIONS

PACKAGE INCLUDES:

PREMIUM LIQUOR, SOFT DRINKS, AND CHAMPAGNE TOAST
CHAMPAGNE GREETING ON ARRIVAL

TWO SIGNATURE DRINKS

WHISKEY

Makers Mark Bourbon
Jack Daniel's
Knob Creek 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

Espolon Tequila

RUM

Captain Morgan Spice Rum
Bacardi White Rum
Malibu Coconut Rum
Goslings Dark Rum

CORDIALS & SPECIALTIES

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

OTHER

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

BEER

*Select two domestic bottles and two
craft or import bottles. Current Beer list
to be provided.*

WINE

*Please see Wine selections on
additional pages.*

Ask about our Bar Enhancements!

House Wine Selections

House Wine Selections are available behind all bars.

Select one red & one white to be served Table Side during dinner for an additional \$4 per person.

TIER ONE WINE AVAILABLE AT ALL BARS

Red

Avia Pinot Noir

Sycamore Lane Cabernet

Sauvignon

Sycamore Lane Merlot

White

Avia Sauvignon Blanc

Sycamore Lane Pinot

Grigio

*Sycamore Lane
Chardonnay*

Bubbly

Wycliff Brut

Les Dauphins Rose

*Canyon Oaks White
Zinfandel*

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

Argento Estate Malbec
Daou Reserve 'Paso Robles'
Cabernet
Sean Minor Pinot Noir, Cabernet
Sauvignon
Borgo di Colloredo Sangiovese
Feudi Bizantini 'Passofino'
Montepulciano d'Abruzzo
Decoy Pinot Noir, Cabernet
Sauvignon
Bogle 'California' Pinot Noir,
Cabernet Sauvignon
Canaletto Montepulciano
d'Abruzzo
Cantine Povero Barbera d'Asti
Borgo Lame Langhe Nebbiolo
Poggio Salvi 'Caspagnolo'
Chianti

Cune Rioja Crianza

White

Cathedral Cove 'New Zealand'
Sauvignon Blanc
Daou Reserve 'Paso Robles'
Chardonnay, Sauvignon Blanc
Sean Minor Chardonnay
Torre di Luna Pinot Grigio
Feudi Bizantini 'Passofino'
Pecorino

Cantina Casetto Pinot Grigio

Decoy 'Sonoma' Chardonnay

Bogle 'California' Chardonnay,
Sauvignon Blanc

Rose & Bubbly

Nino Ardevi Prosecco

Les Dauphins France Rose
Montefresco Prosecco

Biutiful 'Spain' Cava Brut

Belle Annee Rose
Brilla Prosecco DOC, Prosecco Rose
Fete D'Or Rose Brut

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

Red

Château La Bretonnière Gran Vin Cabernet
Château Saint Nicolas Bordeaux Blend
Château Cuvee Chloe Berthenon Red Bordeaux
Château les Bertrands Nectar Red Bordeaux
Kaiken 'Ultra' Mendoza Malbec

White

Girard Sauvignon Blanc
Honig Sauvignon Blanc
Lemelson Pinot Gris
Trefethen Chardonnay
Whitehall Lane Sauvignon Blanc

Klinker Brick Cabernet Sauvignon
Juggernaught 'Hillside' Cabernet Sauvignon
Decoy Limited 'Alexander Valley' Cabernet
Sauvignon, Merlot
Decoy Limited 'Sonoma Coast' Pinot Noir
Decoy Limited 'Napa Valley' Red
Elizabeth Rose 'Napa Valley' Red

Balletto 'Teresa's Unoaked' Chardonnay
Ghost Block 'Morgaen Lee' Sauvignon Blanc
Jean-Marc Crochet Sancerre
Duckhorn 'North Coast' Sauvignon Blanc
Lemelson Pinot Gris
Trefethen Chardonnay
Whitehall Lane Sauvignon Blanc

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

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

Red

Duckhorn Cabernet
AD Francos Red Bordeaux Blend
Château Martet Merlot
Caparzo Rossi Di Montalcino
Powers Champoux Vineyard Cabernet
Sauvignon
Marques de Caceres Rioja Reserva
Chateau Chapelle d'Alienor Bordeaux
Phelps Creek Columbia Gorge Pinot Noir
Tablas Creek Patelin de Tablas Rouge
Whitehall Lane 'Sonoma Valley'
Cabernet Sauvignon
Balletto 'Russian River' Pinot Noir
Oakville Winery Zinfandel
Tenuta di Lilliano Chianti Classico

White

Duckhorn Chardonnay
Domaine Pierre Riffault Sancerre
Sauvignon Blanc
Francois Carillon Bourgogne Chardonnay
Tablas Creek Patelin de Tablas Blanc, Rose
Balletto 'Russian River' Chardonnay
St. Supery 'Napa Valley' Sauvignon Blanc
J Moreau Chablis
Jean-Marc Crochet 'Chene Marchand'
Sancerre

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

Upgraded Selections

CEREMONY SET UP FEE

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

**Rehearsal fee of \$100; complementary if held the day of the wedding*

PARKING

Complimentary Self- Parking included

COAT CHECK

Included

UP LIGHTING

Complimentary in Main Ballroom Pillars.
Behind Both Bars and Outdoor Pillars (Ballroom)

RECEPTION EXTENSION

One Hour inside our Ballroom & Includes: Open Bar, Philly Soft Pretzels, and Water Bottles to-go \$1600

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 \$800

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

INTERMEZZO OR SORBET

Choose from a variety of flavors: \$3.50/person

SPECIALTY LINENS

Matte Satin linens starting at \$25/table

UPGRADED GLASS TABLE

Gold Glass Table: \$250

Silver Mirror Table: \$250 (Ballroom Only)

WHITE VINYL DANCE FLOOR

Starting at \$1,500

Ask your coordinator about upgrade options! We offer Black Vinyl, Foiled Gold or Silver, or Checkerboard designs.

PIN SPOT LIGHTING

\$1,200 for Centerpieces and wedding cake

MONOGRAM ON DANCE FLOOR

Starting at \$500 for Light monogram

Ask about our Vinyl Decals!

ENTRANCE DRAPING (BALLROOM)

\$600, available in Champagne or Silver

ENTRANCE SPARKLERS

2 Fixtures by entrance doors: \$800

4 Fixtures by entrance doors + Dancefloor: \$1200

FLOWER WALL

Add on our In-house Floral

wall for Indoor/outdoor

Use Starting at \$1000

PHOTO BOOTH

Salsa Photo booth (no attendant): Additional \$400

SEATING CHARTS:

IN-HOUSE SEATING RENTAL STRUCTURE:

STARTING AT \$800

- *SEATING DISPLAY BOARDS ADDITIONAL*

Vendor List

BANDS

BVT - 610-358-9010 bvtlive.com

Masquerade- 215-768-6406 thisismasquerade.com

EBE- 888-323-2263 ebetalent.com

East Coast Entertainment 631-356-4862 (Laura)

LNikolich@bookece.com

PHOTOGRAPHERS

Baiada Photography- 610-909-2696

baiadaphotography.com

Philip Gabriel- 610-355-7609 philipgabriel.com

Versano Photography 484-301-0465

Morby Photography 484-351-6881

Candid Moments candidmomentsphotography.com

VIDEO

Allure Films- 610-789-8433 allurefilms.com

Candid Moments 215-237-2072

New Pace Photo & Video: 484-453-8419

DJS

DJ Jason Roy- Jay Roy Entertainment

610-547-1744 djjayroy@gmail.com

Schaffer Sound- 610-627-5900 www.sspdj.com/

Silver Sound- 610-640-0838 <https://www.silversound.com>

EBE- 888-323-2263 ebetalent.com

IN HOUSE FLORIST

TD Events 267-667-2390 www.TinaDevents.com

FLORISTS

Fabuflores 215-601-7850

NE Flower Boutique 215-437-1913

FLOWER DONATION

Petals Please: www.petalsplease.org

HOTELS

Hilton Garden Inn Nicole.Giampetro@hilton.com

Marriott AC Dawn.Counard2@hilton.com

TRANSPORTATION

Ace Limousine- 610-494-6545

reservations@acelimousinesvce.com

Kevin Smith Transportation- 610-222-6225

FORMAL WEAR

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

HAIR AND MAKE UP/ TANNING

Blush Salon Hair and Make Up: Brittany Naab

610-762-8479 blushingbrides@blushlooks.com

Revive Hair Co: Shannon Redding

484-220-4164 revivehairco@gmail.com

Isla Beauty Bar

610-202-2800 Islastudiobeautybar@gmail.com

INVITATIONS AND CALLIGRAPHY

Amy Elizabeth Artistry hello@amyelizabethartistry.com

www.amyelizabethartistry.com

AlliCat Calligraphy: Alli Freeman

www.allicatcalligraphy.com/

SEATING CHARTS

Check out our in-house rental!

Hillary Carr Calligraphy-484-356-7723

hillarycarrcalligraphy@gmail.com

TRAVEL

A Premier Travel Agency: Maureen Rennie

610-285-1868 apremiertravelagency.com/

PHOTOBOOTH

Check out our in-house rental!

Party Cam (Jess) info@phillypartycam.com

OFFICIANT

Ann Stoffregen (410) 251-0186

CeremoniesbyAnn@aol.com

CONTENT CREATOR

Courtney Conrad livelymanagement00123@gmail.com

Wedding Package Specifics

<i>Cocktail hour</i>	<p>1 hour, includes the following:</p> <ul style="list-style-type: none">● 10 passed hors d'oeuvres● 3 Food stations (Seafood Bar, Italian, Carving)● Raw Bar Ice Display● Access to our spacious Patio Deck!
<i>Reception</i>	<p>4 hours, includes the following:</p> <ul style="list-style-type: none">● First and Main course sit down selections● Wedding cake● Viennese dessert room● Linens, Tables, Chairs, Uplighting
<i>Bar</i>	<p>5 Hour Premium Open Bar, includes the following:</p> <ul style="list-style-type: none">● Premium Liquor and dessert cordials ●● Selection of Beer and Wine● Choice of two signature drink cocktails ●● Champagne greeting upon guest arrival ●● Champagne toast in reception
<i>Ceremony on-site (additional)</i>	<p>Choice of outdoor or indoor locations, available for a 30 minute guest arrival and a 30 minute ceremony; <i>Additional</i></p>
<i>Bridal suite</i>	<ul style="list-style-type: none">● Available complementary 1 hour prior for off-site ceremonies● Available complementary 2 hours prior for on-site ceremonies● AM "Getting Ready" Rental options for the Bridal suite only include mimosa bar, coffee, and breakfast package starting at 10am; early entry available at 8am (<i>priced accordingly</i>)
<i>Planning details</i>	<ul style="list-style-type: none">● Your event coordinator will be with you from your first tour to your wedding week, planning your most special details.● Each event is assigned a Maître D and bridal attendant, ensuring a seamlessly run day.● All personal items will be placed out and packed up upon end time, complementary. Centerpieces are not included● Complementary group tastings are held at the beginning of each wedding year for the couple.

Venue details

Ballroom at Ellis Preserve:

Friday Minimum 130 adults

Saturday Minimum 160 adults

Sunday Minimum 100 adults

- *Lower minimums can apply!*

- Greek-revival architecture paired with modern ballroom esthetics
- Indoor and outdoor ceremony spaces
- Seating for up to 230 guests, comfortably
- Year-Round outdoor stone Patio, weather permitting
- Handicap accessible
- Bridal Suite
- Onsite, complementary parking
- Uplighting included
- Walkable grounds for photos
- Coat check (seasonal), complementary

The Ivy at Ellis Preserve:

Friday Minimum 170 adults

Saturday Minimum 200 adults

Sunday Minimum 150 adults

Max seating comfortably 350

- Barn-like exterior, paired with upscale-chic details to create a modern luxury venue.
- Indoor and outdoor ceremony spaces
- Seating for up to 350 guests, comfortably
- Two stories, featuring cocktail on the mezzanine and reception seating on the main level
- Year-Round outdoor patios on both floors, covered.
- Handicap accessible, includes elevator access and family restrooms
- Bridal suite and Grooms suite
- Onsite parking, complementary
- Uplighting included
- Walkable grounds for photos
- Coat check (seasonal), complementary

