



## WEDDING RECEPTION PACKAGES

### **Dinner Buffet Wedding Package**

#### **Cocktail Hors D' Oeuvres**

*Assorted Cheeses with Crackers & Fresh Fruit*

*Fresh Vegetables Crudité w/ French Onion & Ranch Dip*

**Wedding Toast Service Pre-Poured or Butler Passed**

#### **Dinner Buffet**

**Dinner rolls & Butter**

**Choice of Salad**

**Garden Salad**

*Baby Field Greens w/ Grape Tomatoes, English Cucumbers, Shredded Carrots, Parmesan Cheese, Sliced Mini Pepper Rings, Garlic Croutons, House made Red Wine Vinaigrette*

**Caesar Salad**

*Romaine Lettuce, Parmesan cheese, Garlic Crouton, Traditional Caesar Dressing*

**Heart of Lettuce w/ Warm Bacon Dressing**

*Iceberg Lettuce w/ Baby Spinach Homemade Bacon Dressing served on the side*

**Seasonal Salad**

*Baby field Greens w/Seasonal Fruits & Candied Nuts, Fruit Vinaigrette, Fresh Herb Ranch Dressings*

#### **Choice of Two Entrees**

**Poultry**

*Stuffed Chicken Breast w/ Herb Gravy, Wild Mushroom Chicken Marsala,*

*Chicken Cordon Blu w/ Mornay Sauce,*

*Lemon Chicken Picatta w/ Capers & White Wine Butter Sauce,*

*Chicken Francaise w/ White Wine Parsley Butter Sauce*

*Chicken Bruschetta- Grilled Chicken, Plum Tomato, Fresh Mozzarella,*

*Lemon Garlic Rubbed Roasted Chicken*

*Carved Roast Turkey & Stuffing w/ Gravy*

*Chicken Wellington*

*Mushroom Duxelles & Spinach Stuffed Chicken, Puff Pastry wrapped, White Wine Velouté*

*Chicken Oscar*

*Sautéed Breast of Chicken, Lump Crab, Asparagus & Hollandaise Sauce*

*Southern BBQ Chicken, Sweet Onion Chicken Paprika,*

**Beef**

*Carved Angus Roast Beef with Roasted Garlic Demi Glaze,  
Braised Beef Tips w/ Mushrooms over Rice,  
\*\*Slow Roasted Prime Rib of Beef au jus, Horseradish Cream,  
\*\*Carved Tenderloin of Beef w/Cabernet Demi & Wild Mushroom Ragout  
\*\*Carved New York Strip w/ Roasted Garlic & Peppercorn Brandy Sauce*

**Pork**

*Carved Pit Country Ham w/ Pineapple & Apple Cranberry Relish,  
Roast Pork & Sauerkraut, Carved Sliced Pork Loin w/ Roasted Pan Gravy,  
Sweet & Spicy BBQ Baby Back Ribs*

**Seafood**

*Broiled Cod w/ Lemon Herb Butter  
Herb Roasted Salmon w/ Dill Cream  
\*\*Crab Stuffed Flounder w/ Lemon Butter Cream Sauce,  
\*\*Lump Crab Cakes w/ House Made Remoulade Sauce,  
\*\*Broiled Lobster Tail or Boiled Main Lobster w/ Drawn Butter & Fresh Lemons*

**Vegetarian- 3<sup>rd</sup> Entrée Option**

*\*\*additional fee*

*Baked Ziti Mozzarella Marinara, Vegetarian Lasagna, Pasta Pomodoro,  
Orecchiette w/ Basil Pesto, Tortellini Alfredo, 3-Cheese Macaroni & Cheese*

**Choice of Three Side Selections**

*\*\*additional side selection \$2.00 per person*

**Potatoes & More**

*Sour Cream Mashed Potatoes, Bread Stuffing, Rice Pilaf,  
Parmesan Cheese Scalloped Potatoes, Garlic Roasted Gold Potatoes,  
Cheddar Bacon Twice Baked Potato, Baked Potato, Yukon Gold Parsley Potato*

**Vegetables**

*Dilled Squash, Green Beans & Baby Carrots,  
Roasted Garlic Broccoli,  
Buttered Corn,  
Green Beans w/ Red Pepper,  
Baby Glazed Carrots,  
Asparagus Spears,  
Corn Pudding,  
Roasted Brussel Sprouts  
Red Beats, Dilled Carrots, Brussel Sprouts*

**Celebration Service**

**Custom Designed Wedding Cake**

*Personalized Wedding Cake selection of Flavors  
Cake Service with Chocolate Covered Strawberry  
Freshly Brewed Coffee, Hot Tea & Ice Water Station*

**After Dinner Snacks**

*Assorted Chips, Pretzels & Dip*

***\$30.00 per person***

*Service includes White China & Stainless Silverware Choice of  
Linen Cloths & Napkin in Select Colors  
Centerpieces of Floating Candle, Mirror & Votive Candles*

**Reception Hor D'Ouevres**

*Choice of Two \$4.00 per person*

*Choice of Three \$5.00*

*Choice of Four \$6.00*

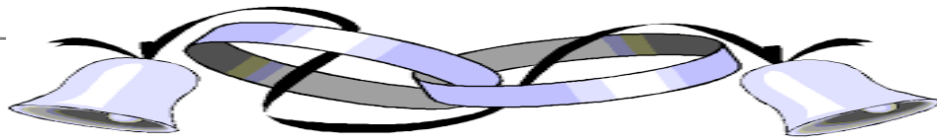
**Served Buffet Style or Butler Passed**

*Crab Cakes w/ House made Remoulade,  
Coconut Fried Shrimp w/ Mango Salsa  
Scallops wrapped in Bacon  
Smoked Vegetable Quesadilla w/ Fire Roasted Salsa  
Mini Quiche or Swedish Meatballs,  
Franks wrapped in Puff Pastry  
Sausage Spinach Stuffed Mushrooms,  
Mini Spring Rolls w/ Thai Chili Sauce  
Beef or Chicken Wellington  
Tomato Basil Soup Shots w/ Grilled Cheese  
Gazpacho Shots w/ Shrimp Cocktail  
Prosciutto Wrapped Asparagus  
Sundried Tomato Cheese Tarts  
Potato Pancake w/ Apple Sauce & Sour Cream  
Baked Brie and Raspberry Phyllo  
Spinach and Feta Triangles  
Asparagus Wonton  
Cucumber Crab Canape  
Crispy Asparagus & Prosciutto w/ Hollandaise  
Goat Cheese Endive  
Caramelized Nuts, Dried fruit, Endive Cup  
Smoked Salmon Canape w/ Dilled Cheese & Capers  
Mushroom Risotto Cake*

*Service Charge & 6% PA Sales Tax Additional*

*Estelle's Catering 6*

*10-759-5499*



## WEDDING RECEPTION PACKAGES

### **Plated & Family Style Dinner Package**

#### **Cocktail Hors D' Oeuvres**

*Assorted Cheeses with Crackers & Fresh Fruit  
Fresh Vegetables Crudité w/ French Onion & Ranch Dip*

#### **Choice of Three Appetizers**

*Served Buffet Style or Butler Passed*

*Caprese Skewers, Fresh Mozzarella, Kalamata Olive & Heirloom Tomato  
Crab Cakes w/ House made Remoulade,  
Fried Shrimp w/ Cocktail Sauce,  
Scallops wrapped in Bacon,  
Traditional or Boneless Hot Wings Ranch Dip  
Smoked Vegetable Chicken Quesadilla w/ Fire Roasted Salsa  
Mini Quiche,  
Swedish Meatballs,  
Franks wrapped in Puff Pastry  
Sausage Spinach Stuffed Mushrooms,  
Mini Spring Rolls w/ Thai Chili Sauce,  
Beef or Chicken Wellington,  
Tomato Basil Soup w/ Grilled Cheese Crouton,  
Prosciutto Wrapped Asparagus,  
Sundried Tomato Cheese Tarts,  
Yukon Gold Potato Pancake w/ Caramelized Onion Sour Cream,  
Baked Brie and Raspberry,  
Smoked Salmon Canape  
Goat Cheese, Pecan & Dried Apricot Canape  
Spanakopita-Spinach and Feta Triangles  
Gazpacho & Baby Shrimp Shooter  
Mac & Cheese Bites  
Shrimp Tempura w/ Sweet & Sour Sauce*

#### **Dinner Services**

*Wedding Toast Service*

*Ice Water Table Service*

*China & Silverware Service w/ Linen Cloths & Napkins*



## **Family Style & Plated Dinner Selections**

### **Choice of Family Style Salad**

*Fresh Bread & Butter*

#### **Garden Salad**

*Baby Field Greens w/ Grape Tomatoes, English Cucumbers, Shredded Carrots, Parmesan Cheese, Sliced Mini Pepper Rings, Garlic Croutons, House made Red Wine Vinaigrette*

#### **Caesar Salad**

*Romaine Lettuce, Parmesan cheese, Garlic Crouton, Traditional Caesar Dressing*

#### **Seasonal Salad**

*Baby field Greens w/Seasonal Fruits & Candied Nuts, Fruit Vinaigrette, Fresh Herb Ranch Dressings*

#### **Heart of Lettuce w/ Warm Bacon Dressing**

*Iceberg Lettuce w/ Baby Spinach Homemade Bacon Dressing*

### **Choice of Two Entrees**

*3<sup>rd</sup> Entrée Selection Additional*

#### **Poultry**

*Stuffed Chicken Breast w/ Herb Gravy,  
Wild Mushroom Chicken Marsala, Chicken Cordon Blu w/ Mornay Sauce,  
Lemon Chicken Picatta w/ Capers & White Wine Butter Sauce,  
Chicken Francaise w/ Parmesan Parsley Buerre Blanc  
Chicken Bruschetta- Heirloom Tomato, Fresh Mozzarella, Balsamic Basil Crusted  
Lemon Garlic Rubbed Roasted Chicken*

#### **Beef**

*Tender Beef Tips w/ Mushrooms & Caramelized Shallots over Rice  
Carved Garlic Roasted Top Round of Beef w/ Red Wine Demi  
Stuffed Flank Steak w/ Fresh Mozzarella, Roasted Red Peppers, Fresh Spinach &  
Chianti Glaze*

*\*\*Prime Rib of Beef au jus, \*\*Sliced New York Strip au Poivre,*

*\*\*Tenderloin Filet of Beef w/ Green Peppercorn Brandy Sauce*

#### **Seafood**

*Herb Roasted Salmon Filet w/ Dill Cream  
Broiled Cod w/ Lemon Herb Butter  
\*\*Crab Stuffed Flounder w/ White Wine Cream Sauce  
\*\* Broiled Crab Cakes w/ Lemon Butter Sauce,  
\*\*Broiled Lobster Tail w/ Drawn Butter or Butter Poached Whole Main Lobster*

#### **\*\*Premium Duo Entrée**

*(Additional Fee Required)*

*\*\*Choice of Beef & Seafood/Poultry Combination Plate*

*Prime Rib au jus w/ Horseradish Cream,*

*Sliced New York Sirloin au Poivre or Sliced Tenderloin of Beef w/ Wild Mushroom Demi Glaze  
&*

*Choice of*

*Crab Stuffed Jumbo Shrimp,*

*Prosciutto wrapped Jumbo Prawn stuffed w/ Fresh Mozz, Sundried Tomato & Basil Pesto*

*Sautéed Lump Crab Cake w/ Lemon Butter, 4 oz Lobster Tail w/ Drawn Butter or*

*Grilled Chicken Oscar w/ Lump Crab, Asparagus & Hollandaise Sauce*

*\*\*Premium Entrées Additional Fee*

**Choice of Potato or Rice**

*\*\*additional side selection \$2.00 per person*

*Yukon Gold Mashed Potatoes, Bread Souffle Stuffing, Rice Pilaf, Scalloped Potatoes,  
Herb Garlic Roasted Potato Wedges, Twice Baked Potato,  
Baked Yukon Gold or Sweet Potato,  
Mashed Yams w/ Brown Sugar Glaze  
Caramelized Sweet Onion Risotto  
Green Onion & Cheddar Potato Pancake  
Buttered Parsley Potato*

**Family Style Vegetarian Pasta Bowl**

*Choice of One*

*Orecchiette Pesto, Baked Ziti, Tortellini Alfredo, Penne a la Vodka Sauce,  
White Cheddar Macaroni & Cheese, PA Dutch Cabbage Noodles,  
German Spaetzle w/ Parmesan Cheese*

**Vegetables**

*Choice of Two*

*Dilled Squash, Green Beans & Baby Carrots, Roasted Garlic  
Broccoli, Grilled Creamed Corn,  
Green Beans w/ Roasted Red Pepper,  
Baby Glazed Carrots, Asparagus Spears, Corn Pudding  
Roasted Garlic Brussel Sprouts  
Red Beats, Dilled Carrots & Brussel Sprouts  
Parmesan Crusted Roma Tomato*

**Celebration Service**

**Custom Designed Wedding Cake**

*Personalized Wedding Cake*

*Selection of Cake Flavors &*

*Fillings*

*Freshly Brewed Coffee, Hot Tea & Seasonal Beverage*

**After Dinner Snacks**

*Assorted Chips, Pretzels & Dip*

*Service includes White China & Stainless Silverware*

*Choice of Linen Cloths & Napkin in Select Colors*

*Centerpieces of Floating Candle, Mirror & Votive*

*Candles*

***\$35.00 per person***

*Service Charge & 6% PA Sales Tax Additional*

## **Premium Reception Package**

### **Cocktail Hors D' Oeuvres**

*Assorted Cheeses & Fresh Vegetables with Crackers & Dips  
Fresh Vegetables Crudit  w/ French Onion & Ranch Dip*

### **Choice of Four Appetizers**

*Served Buffet Style or Butler Passed*

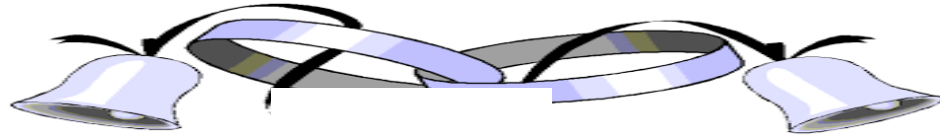
*\*\*Ice Display Jumbo Shrimp Cocktail w/ Lemon, Cocktail & Hot Sauces  
Caprese Skewers, Fresh Mozzarella, Kalamata Olive & Heirloom Tomato  
Crab Cakes w/ House made Remoulade,  
Fried Shrimp w/ Cocktail Sauce,  
Scallops wrapped in Bacon,  
Traditional or Boneless Hot Wings Ranch Dip  
Smoked Vegetable Chicken Quesadilla w/ Fire Roasted Salsa  
Mini Quiche,  
Swedish Meatballs,  
Franks wrapped in Puff Pastry  
Sausage Spinach Stuffed Mushrooms,  
Mini Spring Rolls w/ Thai Chili Sauce,  
Beef or Chicken Wellington,  
Tomato Basil Soup w/ Grilled Cheese Crouton,  
Prosciutto Wrapped Asparagus,  
Sundried Tomato Cheese Tarts,  
Yukon Gold Potato Pancake w/ Caramelized Onion Sour Cream,  
Baked Brie and Raspberry,  
Smoked Salmon Canape  
Goat Cheese, Pecan & Dried Apricot Canape  
Spanakopita-Spinach and Feta Triangles  
Gazpacho & Baby Shrimp Shooter  
Mac & Cheese Bites  
Shrimp Tempura w/ Sweet & Sour Sauce*

### **Dinner Services**

*Wedding Toast Service*

*Ice Water Table Service*

*China & Silverware Service w/ Linen Cloths & Napkins*



## **Chef Station Dinner Menu**

### **Salad Bar & Tossed Caesar Salad**

*Baby Field Greens, Romaine Lettuce, Heirloom Tomatoes, English Cucumber,  
Peppers, Hard Boiled Egg, Carrots, Croutons, Shredded Cheese  
Tossed Cesar Salad  
Red Wine Vinaigrette, Sweet Onion French & Fresh Herb Ranch Dressings  
Assorted Rolls, Breads, Crackers & Butter*

### **Martini Mashed Potato Station**

*Yukon Gold Mashed Potatoes &  
Mashed Sweet Potatoes  
Assorted Toppings to include butter, bacon, cheddar, caramelized onions, sour cream,  
brown sugar, mini marshmallows, caramelized nuts  
green onions, pan gravy*

### **Pasta Station & Fresh Vegetables**

*Baked Ziti Marinara  
Orecchiette w/ Basil Pesto  
Tortellini Alfredo w/ Baby Spinach  
Italian Sausage & Meatballs Marina  
**Fresh Grilled Seasonal Vegetables**  
Zucchini, Squash, Red Pepper, Asparagus, Carrots*

### **Carving Station**

*Select Two*

#### **Herb Roasted Turkey Breast**

*Pan Gravy, Orange Cranberry Relish*

#### **Glazed Virginia Ham**

*Dijon Pan Gravy, Pineapple Glaze*

#### **Roast Prime Rib of Beef**

*Au Jus, Fresh Horseradish Cream*

#### **Herb Crusted Beef Tenderloin**

*Green Peppercorn Brandy Sauce & Bearnaise*

#### **Salmon Wellington**

*Pacific Salmon Filet, Spinach, Cremini Mushrooms, Red Onion & Cream Cheese  
Flaky Puff Pastry Crust, Cracked Black Pepper Cream Sauce*

#### **Chicken Cordon Bleu**

*Roulade of Chicken, Smoked Ham, Provolone Cheese, Seasoned Panko Crust &  
Parmesan Cream Sauce*

### **Custom Designed Wedding Cake**

*Personalized Wedding Cake*

*Selection of Flavors & Fillings*

### **Freshly Brewed Coffee, Hot Tea & Seasonal Hot Beverage**

**\$40.00 per person**

*Service Charge & 6% PA Sales Tax Additional*

*Estelle's Catering*

610-759-5499



## **Premium Grill Buffet Package**

### **Cocktail Hors D' Oeuvres**

*Assorted Cheeses & Fresh Vegetables with Crackers & Dips Fresh Vegetables Crudité w/ French Onion & Ranch Dip*

### **Shrimp Cocktail Ice Display**

*Chilled Peel on Shrimp, Ice Display  
Cocktail Sauce & Fresh Lemons*

### **Choice of Three Hot Appetizers**

*Caprese Skewers, Fresh Mozzarella, Kalamata Olive & Heirloom Tomato  
Crab Cakes w/ House made Remoulade,  
Fried Shrimp w/ Cocktail Sauce, Scallops  
wrapped in Bacon,  
Traditional or Boneless Hot Wings Ranch Dip Smoked  
Vegetable Chicken Quesadilla w/ Fire Roasted Salsa  
Mini Quiche, Swedish  
Meatballs,  
Franks wrapped in Puff Pastry Sausage  
Spinach Stuffed Mushrooms, Mini  
Spring Rolls w/ Thai Chili Sauce, Beef or  
Chicken Wellington,  
Tomato Basil Soup w/ Grilled Cheese,  
Prosciutto Wrapped Asparagus, Sundried  
Tomato Cheese Tarts,  
Yukon Gold Potato Pancake w/ Caramelized Onion Sour Cream,  
Baked Brie and Raspberry,  
Spanakopita-Spinach and Feta Triangles*

### **Dinner Services**

*Wedding Toast Service  
Ice Water Table Service  
Dinner Buffet w/ Grill Chef  
China & Silverware Service w/ Linen Cloths & Napkins*

**Dinner Buffet with Grill Chef**

*Selection of Fresh Rolls & Butter*

**Garden Salad Bar**

*Baby Field Greens, Romaine Lettuce, Grape Tomatoes, English Cucumber,  
Peppers, Hard Boiled Egg, Carrots, Croutons,  
Shredded Cheese, Mini Tri Colored Peppers  
Red Wine Vinaigrette, Sweet Onion French & Fresh Herb Ranch Dressings*

**Baked Potato Bar**

*Yukon Gold Potatoes & Sweet Potatoes  
Assorted Toppings; butter, bacon, cheddar, sour cream, brown sugar, mini  
marshmallows, green onions*

*Or*

**Macaroni & Cheese Bar**

*Classic Comfort w Topping Selections  
Bacon Bits, Prosciutto, Spring Peas, Crispy Onions*

**Fresh Sweet Corn**

*Steamed on the Cob  
w/Cajun Spice & Drawn Butter*

*Or*

*Parmesan Crusted Creamed Corn w/ Spinach*

**Grilled Summer Vegetables**

*Balsamic Marinated Zucchini, Squash, Carrots, Ped Pepper*

**Grilled Entrée Selections**

**Guest selected Entree Choice**

**Grilled New York Strip Steak**

*Med Rare served with Steak Sauce Butter*

*Or*

**Grilled Delmonico Steak**

*Blue Cheese Butter*

*or*

**Half Roast Chicken**

*Lemon Garlic Rub*

*or*

**Grilled Salmon Filet**

*Dill Cream*

*or*

**\*\*Whole Maine Lobster**

*\*\*Additional fee*

*Drawn Butter & Fresh Lemons*



**Celebration Service**

**Custom Designed Wedding Cake**

*Personalized Wedding Cake  
Selection of Flavors & Fillings*

***Freshly Brewed Coffee, Hot Tea & Specialty Hot Beverage***

***\$45.00 per person***

*Service Charge & 6% PA Sales Tax Additional*

# **Backyard Barbecue Wedding Package**

## **Cocktail Reception**

*Fresh Vegetables Crudit  w/ French Onion & Ranch Dip*

## **Choice of Three Hot Appetizers**

*Caprese Skewers, Fresh Mozzarella, Kalamata Olive & Heirloom Tomato  
Crab Cakes w/ House made Remoulade,  
Fried Shrimp w/ Cocktail Sauce,  
Scallops wrapped in Bacon,  
Traditional or Boneless Hot Wings Ranch Dip  
Smoked Vegetable Chicken Quesadilla w/ Fire Roasted Salsa  
Mini Quiche,  
Swedish Meatballs,  
Franks wrapped in Puff Pastry  
Sausage Spinach Stuffed Mushrooms,  
Mini Spring Rolls w/ Thai Chili Sauce,  
Beef or Chicken Wellington,  
Tomato Basil Soup w/ Grilled Cheese,  
Prosciutto Wrapped Asparagus,  
Sundried Tomato Cheese Tarts,  
Yukon Gold Potato Pancake w/ Caramelized Onion Sour Cream,  
Baked Brie and Raspberry,  
Spanakopita-Spinach and Feta Triangles*

## **Beverages**

*Iced Tea & Peach Limeade  
Freshly Brewed Coffee, Decaffeinated Coffee & Hot Tea*

## **Dinner Service**

*Wedding Toast Service  
Dinner Buffet w/ Grill Chef  
China & Silverware Service w/ Linen Cloths & Napkins*

## **Grill Chef BBQ Dinner Buffet**

### **Green Chili & Cheddar Cornbread & Butter**

#### **Garden Salad Bar**

*Baby Field Greens w/ Heirloom Grape Tomatoes, English Cucumbers, Shredded Carrots, Tri Colored Peppers, Shredded Cheese, Pumpernickel Croutons, House made Red Wine Vinaigrette, Fresh Herb Ranch & Sweet Onion French*

**or**

#### **Seasonal Specialty Salad Bar**

*Baby field Greens w/ Seasonal Fruits & Candied Nuts, Dried Cranberries, Sharp Cheddar Cheese, Pumpernickel Croutons  
Pomegranate Vinaigrette, Fresh Herb Ranch Dressings*

### **Barbecue Buffet**

*Pulled Roast Pork en Natural Jus*

*Slow Cooked Barbecued Brisket*

*Fresh Herbed Salmon Sliders w/ Lemon Dill Aioli, Baby Greens  
& Heirloom Tomato*

*Homemade Kaiser & Mini Pumpernickel Rolls*

*Spicy & Mild Barbecue Sauces, Louisiana Hot Sauce*

*Bread & Butter Pickles & Crisp Onion Straws, Dijon Mustard & Siracha Sauce*

*3 Cheese White Cheddar Mac & Cheese*

*Roasted Sweet Potato Wedges*

*Barbecued Boston Baked Beans*

*Grilled Fresh Sweet Corn w/ Butter & Spice Bland Rub*

### **Custom Designed Wedding Cake**

*Personalized Wedding Cake*

*Selection of Flavors & Fillings*

### **After Dinner Snacks**

*Assorted Chips, Pretzels & Dip*

***\$30.00 per person***

*Service Charge & 6% PA Sales Tax Additional*

## **Beverage & Bar Package**

### ***Full Service Bring Your Own Liquor, Beer & Wine***

*Assorted Soft Drinks- Coke, Diet Coke, 7-Up, Bottled Waters,  
Drink Mixers of Club Soda & Tonic Water,  
Orange, Cranberry & Pineapple Juices, Fresh Lime Juice, Fresh Lemon Juice,  
Grenadine, Lime Juice, Simple Syrup, Manhattan Mixer  
Garnishes- Orange, Lemon & Lime wedges, Maraschino Cherries, Olives, Onions, Sugar,  
Rock Salt, Glass Salter, Bar Shakers, Spoons, Muddle, Church Keys, Speed Rails Cork  
Screws, Bottled Beer Tubs (optional)  
Plentiful Ice, Durable Clear Plastic Drinkware, Stir Sticks, Cocktail Napkins, Ice Tubs,  
Set Up, Corkage & Tear Down  
Signature Drink Presentation & Service  
Champagne Fountain  
Large Ice Bins with Ice for:  
Beer Selections & Wine Set up & Drink Preparation  
Build a Bar Set w/ Bar Height Finished Service Area, Back Bar Presentation  
& Refuse Removal  
Additional Items available based on Bar Selections*

***\$6.00 Per Person***

### **Bartender Service**

*Caterer to Provide Bartenders @ \$15 per hour each*

### **Client to Provide Bar Liquor, Beer & Wine**

*Complete list of items with amounts to be sent prior to wedding*

### **Wedding Toast**

*Caterer to serve Client provided Champagne Butler Style upon  
Entrance or Pre-Set at Place Settings*

*Service Charge & 6% PA Sales Tax Additional*