



***Franconia Heritage Banquet
& Conference Center***

***508 Harleysville Pike, Unit A, Telford, PA 18969
215-721-8900***

www.franconiaheritagebcc.com

**WEDDING RECEPTION
MENUS**



Sit Down Wedding Reception

Four Hour Package	\$43.99 Per Person
Five Hour Package	\$46.25 Per Person

Sit Down Wedding Reception Menu includes:

Sparkling Grape Juice Toast
Choice of House-Made Soup or Fresh Fruit Cup
Dinner Rolls and Butter
Coffee, Hot Tea, Iced Tea
Plus:

Choice of One Salad

Choice of Two Entrees

Choice of Three Vegetables

Buffet Wedding Reception

Four Hour Package	\$48.76 Per Person
Five Hour Package	\$50.75 Per Person

Buffet Wedding Reception Menu includes:

Sparkling Grape Juice Toast
Choice of House-Made Soup or Fresh Fruit Cup - served
Dinner Rolls and Butter
Coffee, Hot Tea, Iced Tea
Plus:

Choice of One Salad

Choice of Three Entrees

Choice of Four Vegetables

Salads:

Caesar-Romaine lettuce, Romano cheese, croutons, Caesar Dressing

House -Romaine and iceberg lettuce, carrots, red cabbage, tomatoes, cucumbers and croutons served with your choice of two dressings (French, Thousand Island, Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, Italian or House – *our version of Catalina*)

Mixed Greens-with Grape tomatoes, Carrots, Red Cabbage, Balsamic Vinaigrette Dressing

Spring-Mandarin Oranges, Sunflower Seeds, Red Peppers, Raspberry Vinaigrette Dressing

Spinach Salad-Bacon Crumbles, Egg, Parmesan, Italian Dressing

Lettuce & Egg Salad with Sweet Mayo Dressing

Entrees:

Roast Tenderloin of Beef with Bearnaise sauce on the side

Beef Brisket topped with natural brown sauce

Honey Baked Ham in house-made pineapple sauce

Pork Rib-Eye with a dry rub of Tuscan seasonings

Pork Tenderloin with a Sweet & Sour Chili Glaze

Chicken Marsala in a mushroom Marsala wine sauce

Chicken Cordon Bleu (*stuffed with ham & Swiss*) baked with a crumb topping

Chicken Rostalle (*stuffed with fresh spinach & roasted red pepper*) in an Asiago Cream Sauce

Chicken Francaise egg dipped, sauteed and covered in lemon butter with diced tomatoes, onions and parsley

Broiled Haddock in a lemon butter sauce

Broiled Flounder in a lemon butter sauce

Flounder Florentine in a Mornay sauce

Fresh Salmon topped with Hollandaise sauce

Cheese Ravioli with roasted tomato and garlic butter

Stuffed Shells in Marinara Sauce

Baked Ziti

Pasta Primavera with Spring vegetables in a Parmesan cream sauce

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Vegetables:

Au Gratin Potatoes
Homemade Mashed Potatoes with Gravy on the Side
Garlic Mashed Potato Rosettes (sit down only)
Red Skin Sour Cream Mashed Potatoes
Red Potatoes with Parsley Butter
Creamy Scalloped Potatoes
Pasta with Spinach, Garlic, Mushrooms and Shredded Romano Cheese
White Rice in a Garlic Herb Seasoning
Asparagus in Brown Butter Sauce
Asparagus topped with Hollandaise Sauce
Brown Sugar Acorn Squash
Parmesan Baked Creamed Spinach
Broccoli with Cheese Sauce
Broccoli Florets sauteed in Butter
Baked Cauliflower with an Asiago Crumb Topping
Cauliflower in Cheese Sauce
Glazed Carrots
Green Beans with Red Peppers and Onion in a Light Butter Sauce
Green Beans Almondine
Green Bean and Cauliflower Sauté with Garlic and Olive Oil
Steamed House Mix – Broccoli, Cauliflower and Carrots
Buttered Corn

**WE WILL BE HAPPY TO CUT AND SERVE YOUR WEDDING
CAKE AT NO EXTRA CHARGE**

DESSERT BUFFET – 4 DESSERTS FROM BELOW - \$6.99 PER PERSON

Homemade Caramel Apple Pie
New York Style Cheesecake
Raspberry Cheese Pie
Cherry Cheese Pie
Lemon Meringue Pie
Strawberry Shortcake
Chocolate Cake with Peanut Butter Frosting
Cookies & Cream Cake
Red Velvet Cake
Carrot Cake
Homemade Brownie with Vanilla Ice Cream
Decorated Sheet Cake (vanilla, chocolate, marble, pound)
Vanilla Ice Cream with a Sugar Cookie and Whipped Cream

Included in Dinner Prices:

- Head Table or Sweetheart Table
- Cake Table
- Gift Table
- Place Card Table
- Room Rental with set up and breakdown
- Linen Tablecloths
- Linen Napkins in your choice of color
- Extra Tables as requested

Dancefloor Rental add \$250

Appetizer & Punch Packages

Butlered Appetizers (8 pieces per person) - \$14.99 per person

50 guests — choose three appetizer selections

100 guests — choose four appetizer selections

150 guests or more — choose six appetizer selections

Appetizer Selections:

Fried Butterfly Shrimp

Shrimp Cocktail

Coconut Shrimp

Bacon-wrapped Chicken

Crunchy Chicken Strips (honey mustard or BBQ dipping sauce)

Italian Meatballs

Flatbread Veggie Pizza

Mozzarella Sticks

Punch Only During Cocktail Hour

\$1.95 per person

Punch Selections:

Wedding Punch — ginger ale, rainbow sherbet and vanilla ice cream

Cranberry Lime Punch—lime sherbet, pineapple juice, cranberry juice &lemon lime soda

Sunset Punch — cranberry juice, pink lemonade, orange juice, pineapple juice, ginger-ale and raspberry sherbet

Wedding Reception Appetizer Selections by the Tray

The Bronze Medal

200 Pieces

\$95.99

Cheddar Cheese, Swiss Cheese, Assorted Crackers, Pineapples, Strawberries, Carrots, Celery, Vegetable Pinwheels, Ranch Dip & Mustard

The Platinum Star

100 Pieces

\$98.99

Coconut Shrimp, Mozzarella Sticks with Marinara Dipping Sauce, Chicken Tenders with Honey Mustard Dipping Sauce, Italian Meatballs

The Select Gold

100 Pieces

\$109.99

Bacon Wrapped Chicken, Flatbread Veggie Pizza, Fried Shrimp, Chicken Tenders with Honey Mustard Dipping Sauce

Fresh Fruit Tray

5 lb. Tray

\$34.75

Juicy Wedges of Cantaloupe, Honeydew, Watermelon, Pineapple & Strawberries

Fresh Vegetables with Dip

6 lb. Tray

\$31.50

Garden Fresh Broccoli, Cauliflower, Carrots, Celery & Grape Tomatoes with Ranch Dip (extra dip \$4.99 per lb.)

Shrimp Cocktail

2 ½ lb. Tray

\$51.99

Large Ice-Cold Peeled Shrimp Served with Cocktail Sauce (approx. 40/50 pieces)

Cheese & Crackers

3 lb. Tray

\$34.75

Cubed Cheddar, Provolone Triangles and Swiss Cheese with assorted Crackers and Mustard

Vegetable Pinwheels

Tray of 50 pieces

\$32.99

Large Tortillas spread with vegetable cream cheese, rolled, and sliced into bite-sized pinwheels

Bacon wrapped Chicken

Tray of 30 pieces

\$34.75

Marinated teriyaki chicken breast wrapped in Smoked Bacon

Crunchy Chicken Strips

Tray of 30 pieces

\$34.75

White meat chicken in our own crunchy coating, deep fried and served with Barbecue or Honey Mustard Sauce

Shrimp Scampi*2 ½ lb. Tray***\$46.25**

Large Tailless Shrimp sautéed in a garlic butter sauce. (Approx. 50/60 pieces)

Italian Meatballs*Tray of 30 pieces* **\$28.99**

Italian Style Meatballs in our house-made Italian sauce

Bacon wrapped Filet*Tray of 30 Pieces* **\$50.75**

Applewood Bacon wrapped around Balsamic marinated filet mignon cubes

Flatbread Veggie Pizza*Tray of 30 pieces* **\$29.99**

Grilled vegetables, tomato sauce, and shredded mozzarella on flatbread

Mozzarella Sticks*Tray of 30 pieces* **\$34.75**

Batter dipped and deep fried to a golden brown served with homemade marinara sauce

BANQUET INFORMATION

Deposits and Payment Schedule

Deposits are required to hold your scheduled date and time of event.

A **contract** must be completed to reserve a banquet room. The non-refundable deposit amount is 20% of the estimated total for your menu selection. If no deposit is received, Franconia Heritage has the option to reserve the room to another party.

Full **payment** is required prior to the event. Tax-exempt forms must be on file with us before final payment of the event.

We accept Cash, Check, Master Card, Visa, Discover & American Express.

Guest Count and Menu Deadlines

When you book the date with us, you must give us your best estimate as to the number of guests planning to attend. We will then reserve a room for you with appropriate space for your guests.

The guaranteed final count is required one week prior to your event. This is the minimum number of guests that you will be charged for. If more than the guaranteed final count attends, you will be charged for the greater number of guests plus a 25% premium for the extra guests.

Your menu is required no later than 14 days prior to your event date. Any menu received after this time may be charged a 20% premium.

Due to the Covid 19 Pandemic, some items may not be available from our suppliers. Franconia Heritage reserves the right to make substitutions.

Price Guarantee

We will guarantee that the total price per person will not exceed 5% per calendar year from the date that your deposit is received unless otherwise indicated on your contract.

Gratuity and Sales Tax

20% gratuity and 6% Pennsylvania Sales Tax will be added to all prices.

Children's pricing

Children under 3 are free. Children ages 4-10 are half price.

Bar Glassware

All BYOB events will incur a charge of \$1.50 per person.

NO OUTSIDE FOOD IS PERMITTED EXCEPT FOR YOUR WEDDING CAKE

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