



WEDDINGS

Happily Ever After...



141 STOKESAY CASTLE LANE, READING, PA 19606

610.375.6100 | STOKESAY.NET



Wedding Garden

WOODEN CHAIR SET-UP

WOODEN PERGOLA

REHEARSAL COORDINATION

BACK-UP LOCATION IN THE EVENT OF
INCLEMENT WEATHER



*THE WEDDING GARDEN, PRINCESS SUITE & BOARD ROOM
ARE GIVEN RIGHT OF FIRST REFUSAL TO BALLROOM WEDDINGS*

REHEARSAL LOCATION AND COORDINATOR ARE SCHEDULED BASED UPON AVAILABILITY

Wedding Suites

PRINCESS SUITE

*UP TO 10 PEOPLE

9AM ARRIVAL IN PRINCESS SUITE

PERSONAL HOSPITALITY SUITE ATTENDANT

SODA, COFFEE, & TEA

MIMOSAS & TWO COCKTAILS PER PERSON

PASTRIES | FRUIT & CHEESE TRAY | ASSORTED WRAP TRAY



BOARD ROOM

*UP TO 10 PEOPLE

11AM ARRIVAL IN BOARD ROOM

TV ACCESSIBILITY

SODA, COFFEE, & TEA

TWO COCKTAILS PER PERSON

PRETZEL TRAY | ASSORTED WRAP TRAY



PER PLCB REGULATIONS, NO OUTSIDE ALCOHOL ON PROPERTY

Royal Ballroom

TABLES, WOODEN CHIAVARI CHAIRS

STEMWARE & FLATWARE

IVORY OR BLACK FLOOR LENGTH LINENS & NAPKINS

DANCE FLOOR

CEILING DRAPERY

PRIVATE BAR

DAY-OF COORDINATION

CAKE CUTTING SERVICE

OUTDOOR TERRACE

(WEATHER PERMITTING)



Lord's Dining Room, Bar, Lounge & Library

TABLES, CHAIRS

STEMWARE & FLATWARE

IVORY OR BLACK FLOOR LENGTH LINENS & NAPKINS

DAY-OF COORDINATION

CAKE CUTTING SERVICE

PRIVATE BAR & LOUNGE





Cocktail Hour

INCLUDED WITH EACH MENU PACKAGE:

SILVER PACKAGE:

SELECT 1 APPETIZER SELECTION, 4 PASSED HORS D'OEUVRES

GOLD PACKAGE:

SELECT 2 APPETIZER SELECTIONS, 5 PASSED HORS D'OEUVRES

PLATINUM PACKAGE:

SELECT 3 APPETIZER SELECTIONS, 6 PASSED HORS D'OEUVRES

Appetizer Station

INTERNATIONAL AND DOMESTIC CHEESE

FRESH VEGETABLE CRUDITÉ

FRESH SEASONAL FRUIT

ANTIPASTO

Butler Passed Hors D'oeuvres

COCONUT SHRIMP

PORK AND GINGER POT STICKERS

ASIAGO RISOTTO CROQUETTES

MINI BEEF WELLINGTON

SEARED AHI TUNA TATAKI

BACON WRAPPED SCALLOPS

COCKTAIL HOT DOGS IN PUFF PASTRY

VEGETABLE SPRING ROLLS

BABY LAMB CHOPS

PETITE LUMP CRAB CAKES

GOURMET BRUSCHETTA

COUSTADE OF BEEF TENDERLOIN

SMOKED SALMON ON PUMPERNICKEL

Silver Package

PLATED OR BUFFET SERVICE

Includes

5 HOUR RECEPTION - INCLUDING COCKTAIL HOUR

FIVE HOUR OPEN CALL BAR

CHAMPAGNE TOAST

1 APPETIZER SELECTION

4 BUTLER PASSED HORS D'OEUVRES

Salad (PLATED SERVICE. SELECT ONE)

WARM ROLLS & BUTTER

STOKESAY SPECIALTY SALAD: CUCUMBERS, RED ONIONS,
SHREDDED CARROTS, GRAPE TOMATOES, HOUSE-MADE
HERBAL VINAIGRETTE

Entrées

PLATED OPTION - 2 PROTEINS & 1 VEGETARIAN/VEGAN OR BUFFET OPTION - 3 PROTEINS & 1 VEGETARIAN/VEGAN

*ALL ENTRÉES CAN BE SERVED BOTH PLATED AND BUFFET STYLE, UNLESS OTHERWISE NOTED.

Proteins

CHICKEN PICCATA, LEMON CAPER SAUCE

CHICKEN, HERB DIJON SAUCE

SALMON VIN ROUGE

BAKED COD PUTTANESCA

SLICED SHOULDER FILET, RED WINE DEMI-GLACE

BONELESS PORK CHOPS, APPLE JACK BRANDY CREAM SAUCE

BRAISED SHORT RIBS OF BEEF, BURGUNDY SAUCE

Sides

CHEF'S SELECTION OF STARCH AND VEGETABLE



STOKESAY CAESAR SALAD: CHOPPED ROMAINE, GRATED PARMESAN
CHEESE, GARLIC CROUTONS, HOUSE-MADE CAESAR

Vegetarian/Vegan*

GRILLED PORTABELLA STEAK WITH RED PEPPER COULIS* (PLATED ONLY)

PASTA PRIMAVERA*

MUSHROOM RAVIOLI, POMODORO SAUCE

Gold Package

PLATED SERVICE

Includes

5 HOUR RECEPTION – INCLUDING COCKTAIL HOUR
FIVE HOUR OPEN CALL BAR
CHAMPAGNE TOAST
2 APPETIZER SELECTIONS
5 BUTLER PASSED HORS D'OEUVRES

Salad (SELECT ONE)

WARM ROLLS & BUTTER

STOKESAY SPECIALTY SALAD: CUCUMBERS,
RED ONIONS, SHREDDED CARROTS, GRAPE
TOMATOES, HOUSE-MADE HERBAL
VINAIGRETTE

STOKESAY CAESAR SALAD: CHOPPED
ROMAINE, GRATED PARMESAN CHEESE,
GARLIC CROUTONS, HOUSE-MADE CAESAR

STOKESAY GOAT CHEESE SALAD: CUCUMBERS,
RED ONIONS, SHREDDED CARROTS, GRAPE
TOMATOES, GOAT CHEESE CROSTINI,
STRAWBERRY CHAMPAGNE VINAIGRETTE

Entrées (SELECT - 2 PROTEINS & 1 VEGETARIAN/VEGAN)

Poultry/ Pork

CHICKEN MADRIA, MADRIA WINE SAUCE
CHICKEN BRUSCHETTA, BALSAMIC GLAZE
BONELESS PORK CHOPS, APPLE JACK BRANDY CREAM SAUCE

Vegetarian/Vegan*

PASTA PRIMAVERA*
STIR FRIED RICE NOODLES, BASIL GINGER SOY SAUCE*
TOFU AND GRILLED VEGETABLE NAPOLEON*
MUSHROOM RAVIOLI, POMODORO SAUCE

Beef

NEW YORK STRIP AU POIVRE, GREEN PEPPERCORN SAUCE
FILET MIGNON, RED WINE DEMI-GLACE
RACK OF LAMB, MINT JULEP DEMI-GLACE
FILET MIGNON & SAUTÉED SHRIMP, RED WINE DEMI-GLACE &
PARSLEY BEURRE BLANC
BRAISED SHORT RIBS OF BEEF, BURGUNDY SAUCE

Fish

BLACKENED SALMON, MANGO CHUTNEY
CRAB CAKES, NEWBURG SAUCE
SEABASS, COCONUT CURRY



Sides

CHEF'S SELECTION OF STARCH AND VEGETABLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Platinum Package

PLATED SERVICE

Includes

5 HOUR RECEPTION - INCLUDING COCKTAIL HOUR

FIVE HOUR OPEN CALL BAR

CHAMPAGNE TOAST

3 APPETIZER STATIONS

6 BUTLER PASSED HORS D'OEUVRES

Salad (SELECT ONE)

WARM ROLLS & BUTTER

STOKESAY SPECIALTY SALAD: CUCUMBERS,

RED ONIONS, SHREDDED CARROTS, GRAPE

TOMATOES, HOUSE-MADE HERBAL

VINAIGRETTE

STOKESAY CAESAR SALAD: CHOPPED

ROMAINE, GRATED PARMESAN CHEESE,

GARLIC CROUTONS, HOUSE-MADE CAESAR

STOKESAY GOAT CHEESE SALAD:

CUCUMBERS, RED ONIONS, SHREDDED

CARROTS, GRAPE TOMATOES, GOAT

CHEESE CROSTINI, STRAWBERRY

CHAMPAGNE VINAIGRETTE

Entrées (SELECT - 2 PROTEINS & 1 VEGETARIAN/VEGAN)

Poultry

CHICKEN WELLINGTON, RASPBERRY GLAZE

HARISSA CHICKEN, APRICOT SAUCE

CHICKEN OSCAR, CREAMY CRAB SAUCE

Vegetarian/Vegan*

EGGPLANT, VEGAN BOLOGNESE*

RAVIOLI POMODORO*

TOFU AND GRILLED VEGETABLE NAPOLEON*

MUSHROOM RAVIOLI, POMODORO SAUCE

STIR FRIED RICE NOODLES, BASIL GINGER SOY SAUCE*

Beef

FILET MIGNON, RED WINE DEMI-GLACE

NEW YORK STRIP AU POIVRE, GREEN PEPPERCORN SAUCE

BRAISED SHORT RIBS OF BEEF, BURGUNDY SAUCE

RACK OF LAMB, MINT JULEP DEMI-GLACE

FILET MIGNON & BROILED LOBSTER TAIL, RED WINE DEMI-GLACE
& DRAWN BUTTER

Fish

HALIBUT, ORANGE RUM SAUCE

SEA BASS, COCONUT RED CURRY SAUCE

CRAB CAKES, NEWBURG SAUCE

CRAB STUFFED LOBSTER TAIL



Sides

CHEF'S SELECTION OF STARCH AND VEGETABLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

Bar Service

INCLUDED WITH EACH WEDDING PACKAGE:

House Wine

CHAMPAGNE, PINOT GRIGIO, WHITE ZINFANDEL, MOSCATO,

CHARDONNAY, SAUVIGNON BLANC

PINOT NOIR, MERLOT, CABERNET SAUVIGNON

Draft Beer

MILLER LITE, YUENGLING LAGER, STOKESAY ALE,

KNIGHT'S PUB ALE, BLUE MOON

Call Brand Bar

ABSOLUT, TITO'S, STOLICHNAYA, TANQUERAY, BEEFEATER, JAMESON,

BACARDI, MALIBU, CAPTAIN MORGAN, JOSE CUERVO, JACK DANIELS,

SEAGRAMS VO, JIM BEAM, DEWERS WHITE LABEL, PLUS MORE

Premium Bar

(UPGRADE PRICED PER PERSON)

TWO SIGNATURE COCKTAILS (LIMITATIONS APPLY)

GREY GOOSE, KETTLE ONE, BOMBAY SAPPHIRE, CROWN ROYAL,

BULLEIT BOURBON, JOHNNIE WALKER BLACK, CHAMBORD, PLUS MORE

(INCLUDES CALL BRAND LIQUORS, HOUSE WINE & DRAFT BEER)

1 BARTENDER FOR UP TO 75 GUESTS

IF MORE BARTENDERS ARE REQUESTED, A FEE WILL BE APPLIED.

IMPORTED BEER BY REQUEST

WINE SERVICE AT TABLES IS BASED PER CONSUMPTION

SHOTS ARE NOT PERMITTED



Additional Meals



Children's Meals

PLEASE SELECT ONE MEAL FOR ALL OF THE ATTENDING CHILDREN.

ALL NON-ALCOHOLIC BEVERAGES INCLUDED.

(FOR CHILDREN 12 & UNDER)

TRADITIONAL CREAMY MACARONI & CHEESE

CHICKEN FINGERS WITH FRIES

HOT DOG WITH FRIES

GRILLED CHEESE WITH FRIES

CHEESEBURGER WITH FRIES



Vendor Meals

PLEASE ASK YOUR VENDORS TO SELECT ONE OPTION AS THEIR MEAL.

CHEESEBURGER WITH FRIES

CHICKEN CAESAR SALAD

Wedding Enhancements

PRICED PER PERSON

Sweet Stations

BREAD PUDDING BAR:

SIGNATURE BREAD PUDDING IN WARM WHISKEY CREAM SAUCE, TOPPINGS OF PEANUTS, CANDIED NUTS, CHOPPED PEANUT BUTTER BUTTER CUPS, MARSHMALLOWS

ROYAL DESSERT DISPLAY:

ASSORTED FULL SIZE CAKES & PIES, CHEF'S MINI DESSERTS, MACARONS, WHITE & BLACK PETIT FOURS

CHEF ATTENDED SUNDAE BAR:

CHOCOLATE & VANILLA ICE CREAM, HOT FUDGE, PEANUT BUTTER CUPS, OREOS, SPRINKLES, MARSHMALLOWS, PEANUTS, BUTTERSCOTCH, CHERRIES, WHIPPED CREAM



Savory Stations

SOUL FOOD:

CHICKEN & WAFFLES, MAC & CHEESE, BBQ PULLED PORK & SILVER ROLLS, FRIED OKRA, RED BEANS & RICE

TACO BAR:

BEEF, CHICKEN & FISH TACOS, LETTUCE, TOMATO, ONION, CILANTRO, GUACAMOLE, SALSA, SOUR CREAM, ASSORTED CHEESES, JALAPEÑO PEPPERS, RICE & BEANS

DIP DISPLAY:

BUFFALO CHICKEN, CRAB, SPINACH ARTICHOKE, CROSTINI & FLATBREAD

SEAFOOD DISPLAY:

PICKLED SHRIMP, SMOKED SALMON, AHI TUNA, SMOKED MUSSELS, SMOKED WHITE FISH, SMOKED OYSTERS

PUB BITES:

FRIES, CHICKEN FINGERS, ONION RINGS, MOZZARELLA STICKS, PRETZELS, ASSORTED SAUCES



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS