



Stokesay Castle

Wedding Package





Cocktail Hour

Butler Passed Hors D'oeuvres
Display of International & Domestic Cheeses
Fresh Vegetable Cudit 
Fresh Seasonal Fruit
Antipasto

Reception

5 Hours - Including Cocktail Hour
Champagne Toast
Served Entr e, Family Style, or Station Buffet
Traditional Wedding Cake

Amenities Included

Ivory or Black Floor Length Linens & Napkins
Wooden Chiavari Chairs, Stemware & Flatware
On-Site Parking

* Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness

*Vegetarian, Gluten Free, and Vegan Options available upon request.

Silver Package

Cocktail Hour

Select Two Stationary Hors D'oeuvres

Display of International and Domestic Cheeses

Fresh Vegetable Crudité

Fresh Seasonal Fruit

Antipasto

Choose Four Butler Passed Hors D'oeuvres

Coconut Shrimp

Pork and Ginger Pot Stickers

Asiago Risotto Croquettes

Bacon Wrapped Scallops

Petite Lump Crab Cakes

Vegetable Spring Rolls

Baby Lamb Chops

Croustade of Beef Tenderloin

Silver Package

Plated Dinner

Select One Salad

Stokesay Specialty Salad

Stokesay Caesar Salad

Select Two Entrees

(Entrees Can Be Substituted With Silver Buffet/Family Style Options)

Chicken Bruschetta with Fresh Mozzarella and Balsamic Drizzle

Roasted Pork Loin with Port Wine

Salmon in Dill Cream Sauce

Sliced Shoulder Filet with Jack Daniels Demi-Glace

Chicken Piccata in Lemon-Caper Sauce

Grilled Portabello Steak, Quinoa Pilaf, Broiled Tomato, Poached Asparagus

Sides

Chef's Seasonal Vegetables & Starch

Silver Package

Buffet Dinner or Family Style

Select One Salad

Stokesay Specialty Salad Bar

Stokesay Caesar Salad Bar

(Family Style Salads Are Served Individually)

Entrees

(Entrees Can Be Substituted With Silver Plated Options)

Grilled Salmon in Vin Rouge Sauce

Sliced Shoulder Filet in Red Wine Demi-Glace

Breast of Chicken with Herb Dijon Demi-Glace

Grilled Portabello Steak, Quinoa Pilaf, Broiled Tomato, Poached Asparagus

Sides

Chef's Seasonal Vegetables & Starch

Gold Package

Cocktail Hour

Select Two Stationary Hors D'oeuvres

Display of International and Domestic Cheeses

Fresh Vegetable Cudit 

Fresh Seasonal Fruit

Antipasto

Choose Five Butler Passed Hors D'oeuvres

Coconut Shrimp

Pork and Ginger Pot Stickers

Mini Beef Wellington

Croustade of Beef Tenderloin

Bacon Wrapped Scallops

Bacon Wrapped Chicken

Vegetable Spring Rolls

Baby Lamb Chops

Petite Lump Crab Cakes

Asiago Risotto Croquettes

Assortment of Gourmet Bruschetta

Smoked Salmon on Pumpernickel

Gold Package

Plated Dinner

Select One Salad

Stokesay Specialty Salad, Stokesay Caesar Salad,
Stokesay Goat Cheese Salad with Strawberry Champagne Vinaigrette

Select Two Entrees

(Entrees Can Be Substituted With Gold Buffet/Family Style Options)

Chicken Limón in Lemon Caper Sauce

Roasted Pork Loin with Port Wine

Chicken Bruschetta with Fresh Mozzarella & Balsamic Drizzle

Filet Mignon with Red Wine Demi-Glace

Sautéed Chilean Sea Bass with Parsley Beurre Blanc

Grilled Atlantic Salmon in Dill Cream Sauce

Rum Glazed Halibut in Lime Rum Butter Sauce

NY Strip Steak Au Poivre

Grilled Portabello Steak, Quinoa Pilaf, Broiled Tomato, Poached Asparagus

Sides

Chef's Seasonal Vegetables & Starch

Gold Package

Buffet Dinner or Family Style

Select One Salad

Stokesay Specialty Salad Bar, Stokesay Caesar Salad Bar
(Family Style Salads Are Served Individually)

Entrees

(Entrees Can Be Substituted With Gold Plated Options)

Chicken Française in Lemon Caper Sauce

Blackened Salmon with Mango Citrus Chutney

Roasted Pork Loin with Port Wine Demi-Glace

Grilled Portabello Steak, Quinoa Pilaf, Broiled Tomato, Poached Asparagus

Sides

Chef's Seasonal Vegetables & Starch

Chef Attended Carving Station

Prime Tenderloin of Beef with Béarnaise Sauce

Chef Fee Per Hour

Platinum Package

Cocktail Hour

Select Three Stationary Hors D'oeuvres

*Display of International and Domestic Cheeses
Fresh Vegetable Crudité, Fresh Seasonal Fruit or Antipasto*

Choose Six 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
Sesame Chicken in Plum Sauce
Vegetable Spring Rolls
Baby Lamb Chops
Spanakopita
Petite Lump Crab Cakes
Assortment of Gourmet Bruschetta
Tomato Caprese Skewers
Croustade of Beef Tenderloin
Smoked Salmon on Pumpernickel*

Platinum Package

Plated Dinner

Select One Salad

Stokesay Specialty Salad, Stokesay Caesar Salad,
Stokesay Goat Cheese Salad with Strawberry Champagne Vinaigrette

Select Two Entrees

(Entrees Can Be Substituted With Platinum Buffet Options)

Chicken Piccata in Lemon Caper Sauce

Chicken Bruschetta with Fresh Mozzarella & Balsamic Drizzle

Filet Mignon with Gorgonzola Butter in Red Wine Demi-Glace

NY Strip Steak Au Poivre

Jumbo Lump Crab Cakes in Creamy Newburg Sauce

Rack of Lamb Persillade in Au Jus

Sautéed Chilean Sea Bass in Parsley Beurre Blanc

Rum Glazed Halibut in a Lime Rum Butter Sauce

Roasted Pork Loin with Port Wine Demi-Glace

Grilled Portabello Steak, Quinoa Pilaf, Broiled Tomato, Poached Asparagus

Select One Starch and One Vegetable

Garlic Mashed Potatoes, Roasted Red Potatoes, Creamy Risotto,

Potatoes Au Gratin, Brussel Sprouts with Bacon, Asparagus,

Green Beans, Vegetable Medley

Platinum Package

Duel Plated Entree

Select One Salad

Stokesay Specialty Salad, Stokesay Caesar Salad,
Stokesay Goat Cheese Salad with Strawberry Champagne Vinaigrette

Select One Entree Combination

Herb Roasted Chicken & Blackened Salmon
Mango Citrus Chutney

Chicken Limón & Rum Glazed Halibut
Lemon Caper Sauce & Lime Rum Butter Sauce

NY Strip & Chilean Sea Bass
au Poivre & Lemon Caper Sauce

Filet Mignon & Crab Stuffed Shrimp
Red Wine Demi Glace & Choron Sauce

Filet Mignon & Lobster Tail
Gorgonzola & Drawn Butter

Filet Mignon & Crab Cake
Green Peppercorn Sauce & Creamy Newburg Sauce

Select One Starch and One Vegetable

Garlic Mashed Potatoes, Roasted Red Potatoes, Creamy Risotto,
Potatoes Au Gratin, Brussel Sprouts with Bacon, Asparagus,
Green Beans, Vegetable Medley

Platinum Package

Buffet Dinner

Select One Salad

Stokesay Specialty Salad Bar

Stokesay Caesar Salad Bar

Entrees

(Entrees Can Be Substituted With Platinum Plated Options)

Sautéed Salmon in Caper Beurre Blanc

Sliced Shoulder Filet with Green Peppercorn Demi-Glace

Chicken Française in Lemon Caper Sauce

Sides

Potatoes Au Gratin

Chef's Seasonal Vegetables

Chef Attended Carving Station

Prime Tenderloin of Beef with Béarnaise Sauce

Chef Fee Per Hour

Chef Attended Made-to-Order Pasta Station

Chef Fee Per Hour

Bar Packages

Stokesay Castle 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

All Packages Include House Wine and Beer

Well Brand Bar Includes

Bankers Club Vodka, Gin, Rum, Tortilla Tequila, Whiskey, Scotch, Bourbon

Call Brand Bar Includes

*Absolut, Tito's, Stolichnaya, Tanqueray, Jameson, Bacardi, Malibu,
Captain Morgan, Jose Cuervo, Jack Daniels, Seagrams 7, Jim Beam,
Southern Comfort, Dewers White Label, Kahlua, Baileys, Plus more
(Includes Well Brand Liquors)*

Premium Bar Includes

*Grey Goose, Kettle One, Bombay Sapphire, Crown Royal,
Bullet Bourbon, Johnnie Walker Black, Chamboard, Plus more
(Includes Well and Call Brand Liquors)*

Dinner Enhancements

All Priced Per Person

Made-to-Order Action Stations

Chef Fee, per Chef, per hour

Stir Fry Station

Pasta Station

Risotto Station

Buffet Stations

Mashed Potato Station

Macaroni & Cheese Station

Slider Station

Taco Bar

Soft Pretzel Station

Seafood Station

French Fry Bar

Snack Station

Dessert Enhancements

Priced Per Person

Plated

Choice of one

Key Lime Pie with Raspberry Sauce

Cherry or Pumpkin Cheesecake

Peach, Berry, or Apple Hot Cobbler

Tiramisu with Raspberry Sauce

Fruit Tart with Whipped Cream & Raspberry Coulis

Special Orders

Gourmet Cupcakes

Buffet or Family Style

Assorted Mini Desserts

Assorted Cookies

Dessert Stations

Minimum of 50 guests

Gourmet Cupcake Station

Ice Cream Sundae Bar

Pastry Display

Chocolate Fountain Display

Bride & Groom Packages

The Royal Treatment Package

8am Arrival in Princess Suite
Your Own Personal Server
Assorted Danishes, Muffins, Pastries,
& Fruit Tray for Breakfast
Unlimited Mimosas &
Two Drinks per Person, Based Upon Package
Fruit & Cheese Bridal Tray
Soda, Coffee, & Tea
Assorted Wrap Tray for Lunch

The Pampered Princess Package

10am Arrival in Princess Suite
Your Own Personal Server
Two Drinks per Person, Based Upon Package
Fruit & Cheese Bridal Tray
Soda, Coffee, & Tea
Assorted Wrap Tray for Lunch

Bride & Groom Packages

The King's Package

11am Arrival in Board Room

Your Own Personal Server

TV Accessibility

Two Drinks per Person, Based Upon Package

Pretzels with Dipping Sauce

Soda, Coffee, & Tea

Assorted Wrap Tray for Lunch

The Fairytale Package

12pm Arrival in Princess Suite

Your Own Personal Server

Two Drinks per Person, Based Upon Package

Soda, Coffee, & Tea

Pretzels with Dipping Sauce

The Lord's Package

12pm Arrival in Board Room

Your Own Personal Server

TV Accessibility

Two Drinks per Person, Based Upon Package

Soda, Coffee, & Tea

Pretzels with Dipping Sauce

General Information

Wedding Garden Site Set Up Fee

Includes:

Chairs

Tables If Requested

Ballroom Set Up Fee

Includes:

Tables, Wooden Chiavari Chairs,

Stemware & Flatware

Ivory or Black Floor Length Linens & Napkins

Custom Dance Floor

**Décor Not Included*

20% Service charge and 6% Pennsylvania sales tax applied to all food and beverage items. Menu, prices, and taxes are subject to change.