

Congratulations!

You're Getting Married!

We would like to thank you for considering the Mendenhall Inn and Inn at Mendenhall Hotel as the location for your Wedding Reception. We are confident you will find our Mendenhall Wedding Packages to be the most complete of any in the area, giving you the best value for your investment. Please feel free to contact us at any time to discuss this most important and joyous event.

We look forward to hearing from you!

610-388-2100 X.529

Banquet Chef
Angel Martinez

Executive Chef
Michael Sheehan

Banquet Chef
Sulaimon Oyeleye

General Manager
Zachary Angeline

Banquet Manager
Mario Aguilar

Director Of Sales & Weddings
Dorothy Sonsalla

Wedding Event Specialist
Gianna Angeline

BASIC INFORMATION

Mendenhall Inn offers two elegantly appointed ballrooms to select from.
Gold Ballroom | Max. seating of 266 with dance floor || Grand Ballroom | Max. seating of 290 with dance floor

Deposit at the Time of Booking:

Gold Ballroom | \$2,000
Grand Ballroom | \$2,500

Second Deposit:

(10 Months Prior to Reception)

Gold Ballroom | \$1,500
Grand Ballroom | \$2,000

**In the Event of A Cancellation, All Deposits are
Non-Refundable*

Gold and Grand Ballroom Saturday Revenue Minimums

	Gold Ballroom	Grand Ballroom
January - March	\$8,000	\$12,500
April - June	\$10,000	\$14,000
July & August	\$8,000	\$12,000
September & October	\$12,000	\$16,500
November & December	\$10,000	\$14,500

*Minimum Revenue Guarantees are After Discounts
Friday and Sunday Revenue Minimums are Reduced by \$2,000*

Any items supplied by outside vendors needs to be removed from Mendenhall property within 1 hour of Friday, Saturday and Sunday afternoon receptions, and within 8 hours of evening receptions. Delivery times from outside vendors need to be coordinated with a Sales Manager. Deposits must be Cash, Personal Check or Cashier's Check (Credit Cards Not Accepted).

Final Payment must be Provided in the Form of Cash or Cashier's Check (Credit Cards Not Accepted)

Estimate Number of guests is Due to the Sales Office 10 Days prior to the wedding.

Final number of Guests and payment is due to Sales Office 7 days prior to wedding.

6% SALES TAX AND 22% SERVICE CHARGE ARE INCLUDED IN ALL SIT-DOWN WEDDING PACKAGES UNLESS OTHERWISE NOTED.

PRIVATE ROOMS FOR AFTER PARTIES, ENGAGEMENT DINNERS, BRIDAL SHOWERS, AND REHEARSAL DINNERS ARE AVAILABLE.



2023 (B) / 2024 MENDENHALL WEDDING PACKAGE

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2023(B)/ 2024 MENDENHALL WEDDING PACKAGE

WINTER DISCOUNT
DECEMBER 21st- 29th
JANUARY & FEBRUARY
Excludes Holiday Weekends

SILVER PACKAGE
10 % Discount

GOLD PACKAGE
15 % Discount

PLATINUM PACKAGE
12 % Discount

**FRIDAY, SATURDAY AFTERNOON,
& SUNDAY DISCOUNT**
Excludes Holiday Weekends

SILVER PACKAGE

7% Discount

GOLD/ PLATINUM PACKAGE

10 % Discount

**MARCH, JULY, &
AUGUST DISCOUNT**
Excludes Holiday Weekends

SILVER PACKAGE

7 % Discount

GOLD/ PLATINUM PACKAGE

10 % Discount

****DISCOUNTS APPLY TO STANDARD PER PERSON PRICE AND**

DOES NOT APPLY TO ANY UPGRADES OR ADD ONS

STANDARD AMENITIES FOR ALL PACKAGES

5 HOUR RECEPTION

- Experienced Wedding Specialist, Maître D', and Waitstaff / Captain to Provide Exceptional & Professional Guidance.
- Separate Cocktail Reception Area for Bridal Party During Cocktail Hour
- White Glove Service
- The Master's Baker Custom Wedding Cake: Choice of Flavor and Design
- Fully Dressed and Decorated Sweetheart Table or Long Head Table and Cake Table
- Full Length White Linen with White Gabrielle Overlay and Matching Napkin (*Linens Subject to Charge*)
- Complimentary Overnight Room with Bottle of Champagne for the Newlyweds
 - Silver Package Includes a Deluxe King Standard Room
 - | Upgrade to King Suite \$140.00 Additional plus tax
 - | Upgrade to Presidential or Executive Suite \$175.00 Additional plus tax
 - Gold Package Includes a King Suite
 - | Upgrade to Presidential or Executive Suite \$140.00 Additional plus tax
 - Platinum Package Includes the Executive or Presidential Suite
- (ABOVE HOTEL ROOMS/ UPGRADES ARE PENDING HOTEL AVAILABILITY)
- Special Overnight Rates for Out of Town Guests (*Rate Includes a Full Hot Breakfast Buffet*)
- Tasting for Four Guest- *Silver Wedding Package Includes Salad, Entrée, and Mini Dessert Sample*
Gold/ Platinum Package includes Pasta, Salad, Entrée, and Flambé Dessert.
 - *Alcohol and Gratuity not Included. Some Entrées May Not be Available for Tasting*
Additional Guest @ \$50.00 Per Guest. | Additional Entrée Selection ONLY @ \$35.00 Each
--Tasting by Appointment only- Please Contact your Sales Manager for Availability--
- Flower Arrangements - One Glass Vase for Each Guest Table, Sweetheart Table Arrangement, and Cocktail Tables consisting of All White Seasonal Fresh White Flowers with Greenery (*Flower Arrangements Property of the Mendenhall Inn*)
 - Mendenhall Inn Will Credit \$2.50 Per Person Inclusive if All Flowers are Supplied by the couple*
- Complimentary Parking
- Gold or Silver Acrylic Charger Plates
- Gold Chiavari Chairs
- Children's Menu- (*12 and under and maximum of 12 children*)
(Select 2)--Grilled Chicken Breast, Chicken Tenders, Grilled Cheese, Cheeseburger. All Served with Fries @ \$40.00 Per Child Inclusive. Children's Pasta with Red Sauce or Butter, Kids Filet and Fries @ \$50.00 Per Child Inclusive
- Vendor Meals- Please Consider Providing Meals to your Vendors: Chef's Choice Hot Entrée @ \$40.00 Per Person Inclusive
- No Additional Charge for a Choice of 2 Preselected Entrée and the Vegetarian Entrée. \$2.50 Per Person Inclusive Additional Charge for Choice of 3 Preselected Entrées (Final Number of Each Entrée must be Given to Sales Office 7 Days Prior)

ENHANCE YOUR SPECIAL DAY

CEREMONY & REHEARSAL

Saturday Night || \$Additional Per Guest Fee | One Hour Ceremony
Friday, Saturday Afternoon, & Sunday || \$Additional Per Guest | One Hour Ceremony

Ceremony will be scheduled one hour prior to reception start time.
Includes white garden chairs ceremony set-up (Outdoor and Atrium Ceremonies) or
Gold Chiavari Chairs (Ballroom Ceremonies)
Includes Maître D'

Mendenhall would be happy to host your Wedding Ceremony Rehearsal for your special day.
(It is recommended if you are having your ceremony on site to have a rehearsal.)

REHEARSAL CEREMONY | Additional Fee

One Hour

Private room to rehearse your ceremony
Maître D' to assist coordinating with your Officiant
(Fee Waived if you are having your Rehearsal Dinner at Mendenhall)
Please reach out to your wedding specialist to schedule your rehearsal ceremony!

**please note when scheduling your rehearsal ceremony, that the space your rehearsal ceremony takes place isn't guaranteed to be the space where your actual ceremony is held. While we try our very best to accomodate you in the same location, it is dependent on the event schedule that week.*

ADDITIONS

Custom Ice Carvings
Coat Attendant or Restroom Attendant

Additional Bar and Bartender
Additional Bar Service:
Half Hour || Sodas Only
Full Hour || Sodas Only
"Overtime" (Additional Time No Bar):
Half Hour || Full Hour

AFTER PARTY!

Keep the party going at Alexander's Bar and Grille. Contact your Sales Manager for our full Late Night Food menu. All items must be ordered by final payment and no outside food is permitted.

Bar Hours are Subject to Change at Managements Discretion

All of the above are subject to 6% tax and 22% service charge unless noted.

2023(B)/ 2024 PREMIUM & SUPER PREMIUM BEVERAGE SELECTIONS

Silver Wedding Package= Premium Liquor Selections (Item with star* not Included)
Gold/ Platinum Wedding Package= Super Premium Liquor Selections (Items with star* Included)

Upgrade the Silver Package to Super Premium Selections

Beer Only | \$Additional Per Person Cost

Beer & Liquor | \$Additional Per Person Cost

All Prices Inclusive of Service Charge

LIQUORS

Vodka

Smirnoff
Citrus, Raspberry and Vanilla
Tito's
* Grey Goose
* Ketel One

Gin

Gordon's
* Tanqueray
* Bombay Sapphire

Rum

Bacardi
Malibu
Captain Morgan

Tequila

Jose Cuervo
* Hornitos

Whiskey

Seagram's VO
Seagram's 7
Jack Daniels
* Crown Royal
* Jameson

Scotch

Dewar's White Label
* Johnny Walker Red
* Chivas 12 Year

Bourbon

Jim Beam
* Bulleit
* Maker's Mark

Cordials

Amaretto Disaronno
Kahlua
Sambuca Romana
Christian Brothers Brandy
Southern Comfort
* Bailey's Irish Cream

Martinis

Dry Vermouth
Sweet Vermouth
Apple Pucker
Peach Schnapps
Raspberry Liqueur

Mixers

Sodas
Juices
Rose's Lime
Grenadine
Sour Mix

WINE/ SPARKLING

SILVER & GOLD PACKAGE

WOODBRIIDGE HOUSE WINES

Pinot Grigio | Chardonnay
Sauvignon Blanc
Cabernet | Merlot
Pinot Noir
House Champagne

Wines with Star* included on Platinum Package ONLY

Add to Silver/ Gold Wedding Package | \$Inclusive Additional Per Person Price Will Apply

--Served at the Bar Only --

*PLATINUM PACKAGE

WOODBRIIDGE HOUSE WINES

PLUS:

*Sterling Vintner's Chardonnay
*Estancia Pinot Grigio
*Robert Mondavi Cabernet
*Blackstone Merlot
*Mark West Pinot Noir

BEER SELECTIONS

All Bar Packages Include: Coors Light, Miller Lite, Yuengling Lager, Michelob Ultra
White Claws, and NA Claustaler

Silver Package - Please select one additional beer. (Excludes Beers with Star*)

Gold & Platinum Packages - Please select two additional beers. (Including beers with Star*)

Regional

*Dogfish Head 60 Minute IPA
*Victory IPA

National

Budweiser
Bud Light

International

Corona Light & Extra
Heineken
*Stella Artois
*Blue Moon Belgian White

2023 (B)/ 2024 SILVER PACKAGE

5 Hour Reception | 1 Hour of Cocktails and Hors d' Oeuvres, 4 Hours Dinner/ Dancing

See Page 2 for Friday Evening, Saturday Afternoon, and Sunday Evening Discounts

Discounts Apply to Standard Per Person Pricing Above. Does Not Apply to Upgrades on Entrées

BAR SERVICES

(See Beverage Selections Page)

5 Hour Premium Open Bar

Bar Closes During Introductions

"Signature Drink" for your "Special Day"

***ADD ON WINE SERVICE**

DURING DINNER

**1 HOUSE RED AND 1 HOUSE WHITE
ADDITIONAL**

**1 UPGRADED RED AND 1 UPGRADED WHITE
ADDITIONAL**

CHAMPAGNE TOAST

HORS D' OEUVRES

MENDENHALL BUFFET

HORS D'OEUVRES DISPLAY

Unlimited for 1 hour

International & Domestic Cheeses with Assorted Crackers

Assorted Vegetable Crudit  Display

Warm Spinach & Artichoke Dip Served with Garlic Toast Points

PASSED PUFFS

Unlimited for 1 hour

Beef Frank's in a Blanket, Potato Puff's, Beef and Mushroom

Wellingtons, Spinach Turnovers, Spicy Beef Pockets

BUTLERED HOT HORS D'OEUVRES

-choose any (5) hors d' oeuvres below to be passed

unlimited for (1) hour-

VEGETARIAN

Prosciutto Wrapped Melon (*Cold*)

Caprese Skewers (*Cold*)

Smoked Gouda Arancini

Spanakopita

Spinach & Cheese Stuffed Mushrooms

Tomato, Basil and Locatelli

Bruschetta (*Cold*)

MEAT

Mini Beef Wellingtons

Philly Cheesesteak Eggrolls

Beef Empanadas

Asian Beef Satay

Sausage Stuffed Mushrooms

SEAFOOD

Ahi Tuna Skewers (*Cold*)

Blue Crab Deviled Eggs (*Cold*)

Coconut Butterfly Shrimp

Wonton Wasabi Shrimp

Bacon Wrapped Scallops

Mini Crab Cakes

Clams Casino

CHICKEN

Smoked Chicken Quesadilla

Buffalo Chicken Wontons

Mini Chicken Cordon Bleu

Sesame Chicken Satay

Buffalo Chicken Bites

Asian Chicken Bites

ENHANCEMENTS

(ENHANCE YOUR COCKTAIL HOUR BY

ADDING ON A STATION)

**** Denotes Station requires attendant. Attendant Fee | \$110.00++ Each**

Philly Cheesesteak Station | \$ _____ pp Inc. Additional

Freshly Baked Rolls, Philly Style Beef Steak, Fried Onions, Saut ed Mushrooms, Cheese Wiz, and Ketchup. Served with Housemade Chips

Wing Bar | \$ _____ pp Inc. Additional

Crispy Pieces of Tender Bone In Wings with Choice of Spicy Buffalo Sauce, Jerked Seasoning, BBQ Sauce or Parmesan Seasoning. Served with Cool Bleu Cheese, Ranch Dressing and Celery Sticks.

Flatbread Station | \$ _____ pp Inc. Additional

Chef's Choice of Assorted Gourmet Flatbread Pizzas

Sushi Station | \$ _____ pp Inc. Additional

California Rolls ,Cucumber Rolls, Avocado Rolls, Vegetable Rolls ,Salmon and Tuna Rolls
Served with Wasabi, Ginger, Soy Sauce, and Seaweed Salad

Street Taco Station | \$ _____ pp Inc. Additional

--CHOOSE (2) PROTEINS--

Blackened Baha Fish | Caribbean Jerk Chicken | Cilantro Lime Rubbed Shrimp | BBQ Pulled Pork

Served on Flour Tortillas with the following toppings: Lettuce, Pico De Gallo, Sour Cream, Guacamole, and Four Cheese Mexican Blend

****Crab Cake Station |\$ _____ pp Inc. Additional**

Lump Crabmeat Moistened with Mendenhall's Signature Blend of Herbs and Seasonings. Pan Seared to Order and Served with Cocktail and Tartar Sauce.

Slider Station | \$ _____ pp Inc. Additional

--Choice of Two Sliders--

BBQ Sliders

Seasoned pork pulled off the bone then simmered in BBQ Sauce, finished with a red cabbage slaw.

Beef Sliders

Seasoned, hand pattied and grilled, finished with your choice of cheese and fried onions.

Buffalo Chicken Sliders

Grilled breast of chicken finished with a crumbled bleu cheese, tangy buffalo sauce and ranch dressing.

Crab Cake Sliders

Mini broiled crab cakes finished with chipotle remoulade
All Slider Stations are served with House Made Potato Chips

****Southwest Station | \$ _____ pp Inc. Additional**

--CHOOSE (2) PROTEINS--

Chicken Fajitas | Beef Fajitas | Shrimp Fajitas

Served on Flour Tortilla with the following :

Grilled Red and Green Bell Peppers, Saut ed Onions, Diced Tomatoes, Jalapenos, Four Cheese Mexican Blend, Salsa Guacamole, Sour Cream

Served with Warm Tortilla Chips and Nacho Cheese

2023(B)/ 2024 SILVER PACKAGE

SEE PAGES 10-12 FOR ENTRÉES

COFFEE AND TEA BAR

3 Hours

Fresh Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas. Served on Our Beautifully Dressed Coffee Bar.

Bar also Includes Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored Syrups, Cinnamon, and Assorted Sugars

WEDDING CAKE

Your custom appointed wedding cake will be sliced and served to your seated guests, and then served buffet style along with Whipped Cream with your coffee station.

SWEET ENDINGS

Available to enhance your sweet tooth. (Additional to Silver Package)

Selection of Gourmet Miniature Desserts Station

\$ Additional per Person Price

Cannolis, Chocolate Covered Strawberries, Cappiccino Squares, Chocolate Mousse Tart, Cannoli Puffs, Raspberry Ecstasy, Neapoleons, Chocolate Iced Puffs, Double Chocolate Brownies, Mini Cheesecake Pops

ADD: Fruit Kabob Display to Station Above | \$____ Additional

Flambé Bananas Foster Station

\$ Additional per Person Price

(Attendant Fee : \$110.00++ Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum.

Served over Vanilla Ice Cream.

Make Your Own Sundae Bar

\$ Additional per Person Price

(Attendant Fee : \$110.00++ Each)

Vanilla and Chocolate Ice Cream

Toppings Include: Hot Fudge, Caramel and Raspberry Sauce, Sliced Strawberries, M&M's, Crushed Oreos & Chips Ahoy Cookies, Chopped Nuts, Cherries & Whipped Cream.

Served Dessert

--Choose (1) to be served to each Guest at their seats after dinner--

\$ Additional per Person Price

Lawlers N.Y. Colossal Cheesecake

Extra thick portion served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Raspberry Coulis.

Peanut Butter Bombe

A Chocolate Candy Bar bottom topped with Peanut Butter Ganache and a mound of Chocolate Mousse. Finished in a blanket of Chocolate Ganache, chopped Peanuts and Peanut Butter Sauce.

Chocolate Dome

A rich Chocolate Cake, filled with White Chocolate and Dark Chocolate Mousse. Covered in a Chocolate Ganache and surrounded by White Chocolate Flakes.

Bourbon Toffee Cake

Vanilla Toffee Cake soaked with bourbon. Filled with Toffee Mousse and surrounded by Graham Cracker Crumbs. Topped with Toffee Pieces and Caramel Drizzle.

All Attendant Fees in Packages are Subject to 6% tax and 22% service charge (++) unless noted.

2023(B)/ 2024 GOLD PACKAGE

5 Hour Reception | 1 Hour of Cocktails and Hors d' Oeuvres, 4 Hours Dinner/ Dancing

See Page 2 for Friday Evening, Saturday Afternoon, and Sunday Evening Discounts

Discounts Apply to Standard Per Person Pricing Above. Does Not Apply to Upgrades on Entrées

BAR SERVICES

(See Beverage Selections Page)

5 Hour Super Premium Open Bar

Bar Closes During Introductions

"Signature Drink" for your "Special Day"

***ADD ON WINE SERVICE**

DURING DINNER

1 HOUSE RED AND 1 HOUSE WHITE

ADDITIONAL

1 UPGRADED RED AND 1 UPGRADED WHITE

ADDITIONAL

CHAMPAGNE TOAST

HORS D' OEUVRES

MENDENHALL GRAND BUFFET

HORS D'OEUVRES DISPLAY

Unlimited for 1 hour

International & Domestic Cheeses

Gourmet Selection of: Prosciutto Ham, Capicola, & Genoa Salami

Cherry Peppers, Marinated Artichokes, Roasted Red Peppers

Kalamata Olives, Anchovies

Sliced Rustic Breads, Gourmet Crackers, and Flatbreads

Assorted Vegetable Crudit  Display

Warm Spinach & Artichoke Dip Served with Garlic Toast Points

PASSED PUFFS

Unlimited for 1 hour

Beef Frank's in a Blanket, Potato Puff's, Beef and Mushroom

Wellingtons, Spinach Turnovers, Spicy Beef Pockets

BUTLERED HOT HORS D'OEUVRES

-choose any (10) hors d' oeuvres below to be passed

unlimited for (1) hour-

VEGETARIAN

Prosciutto Wrapped Melon (Cold)

Caprese Skewers (Cold)

Smoked Gouda Arancini

Raspberry Brie Filo

Spanakopita

Spinach & Cheese Stuffed Mushrooms

Tomato, Basil and Locatelli

Bruschetta (Cold)

SEAFOOD

Ahi Tuna Skewers (Cold)

Blue Crab Deviled Eggs (Cold)

Coconut Butterfly Shrimp

Wonton Wasabi Shrimp

Bacon Wrapped Scallops

Mini Crab Cakes

Shrimp & Lobster Spring Rolls

Crab Stuffed Mushrooms

Clams Casino

MEAT

Mini Beef Wellingtons

Philly Cheesesteak Eggrolls

Beef Empanadas

Asian Beef Satay

Sausage Stuffed Mushrooms

Filet of Beef on Crostini (Cold)

Grilled Mini Lamb Chops

CHICKEN

Smoked Chicken Quesadilla

Buffalo Chicken Wontons

Mini Chicken Cordon Bleu

Sesame Chicken Satay

Buffalo Chicken Bites

Asian Chicken Bites

STATIONS

(Select 2)

****Denotes Station Requires Attendant. Only 1 Attendant Station can be Chosen**

Philly Cheesesteak Station

Freshly Baked Rolls, Philly Style Beef Steak, Fried Onions, Saut ed Mushrooms, Cheese Wiz, and Ketchup. Served with Housemade Chips

Wing Bar

Crispy Pieces of Tender Bone In Wings with Choice of Spicy Buffalo Sauce, Jerked Seasoning, BBQ Sauce or Parmesan Seasoning. Served with Cool Bleu Cheese, Ranch Dressing and Celery Sticks.

Flatbread Station

Chef's Choice of Assorted Gourmet Flatbread Pizzas

Sushi Station

California Rolls, Cucumber Rolls, Avocado Rolls, Vegetable Rolls, Salmon and Tuna Rolls
Served with Wasabi, Ginger, Soy Sauce, and Seaweed Salad

Street Taco Station

--CHOOSE (2) PROTEINS--

Blackened Baha Fish | Caribbean Jerk Chicken | Cilantro Lime Rubbed Shrimp | BBQ Pulled Pork

Served on Flour Tortillas with the following toppings: Lettuce, Pico De Gallo, Sour Cream, Guacamole, and Four Cheese Mexican Blend

****Crab Cake Station | \$2.00pp Inc. Additional**

Lump Crabmeat Moistened with Mendenhall's Signature Blend of Herbs and Seasonings. Pan Seared to Order and Served with Cocktail and Tartar Sauce.

Slider Station

--Choice of Two Sliders--

BBQ Sliders

Seasoned pork pulled off the bone then simmered in BBQ Sauce, finished with a red cabbage slaw.

Beef Sliders

Seasoned, hand pattied and grilled, finished with your choice of cheese and fried onions.

Buffalo Chicken Sliders

Grilled breast of chicken finished with a crumbled bleu cheese, tangy buffalo sauce and ranch dressing.

Crab Cake Sliders

Mini broiled crab cakes finished with chipotle remoulade

All Slider Stations are served with House Made Potato Chips

****Southwest Station**

--CHOOSE (2) PROTEINS--

Chicken Fajitas | Beef Fajitas | Shrimp Fajitas

Served on Flour Tortilla with the following :

Grilled Red and Green Bell Peppers, Saut ed Onions, Diced Tomatoes, Jalapenos, Four Cheese Mexican Blend, Salsa Guacamole, Sour Cream

Served with Warm Tortilla Chips and Nacho Cheese

2023(B)/ 2024 GOLD PACKAGE

SEE PAGES 10-12 FOR ENTRÉES

COFFEE AND TEA BAR

3 Hours

Fresh Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas. Served on Our Beautifully Dressed Coffee Bar.

Bar also Includes Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored Syrups, Cinnamon, and Assorted Sugars

WEDDING CAKE

Your custom appointed wedding cake will be sliced and served to seated guests, and then served buffet style along with Whipped Cream with your coffee station

DESSERTS

Select (1) Option from Below (Included in Gold Package)

Dessert Stations served for 1.5 Hours

OPTION 1 | Selection of Gourmet Miniature Desserts Station

Cannolis, Chocolate Covered Strawberries, Cappuccino Squares, Chocolate Mousse Tart, Cannoli Puffs, Raspberry Ecstasy, Neapoleons, Chocolate Iced Puffs, Double Chocolate Brownies, Mini Cheesecake Pops

ADD: Fruit Kabob Display to Station Above | \$3.00pp Additional

OPTION 2 | Flambé Bananas Foster Station

(Attendant Fee: \$110.00++ Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum. Served over Vanilla Ice Cream.

OPTION 3 | Make Your Own Sundae Bar

(Attendant Fee: \$110.00++ Each)

Vanilla and Chocolate Ice Cream

Toppings Include: Hot Fudge, Caramel and Raspberry Sauce, Sliced Strawberries, M&M's, Crushed Oreos & Chips Ahoy Cookies, Chopped Nuts, Cherries & Whipped Cream.

OPTION 4 | Served Dessert

--Choose (1) to be served to each Guest at their seats after dinner--

Lawlers N.Y. Colossal Cheesecake

Extra thick portion served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Raspberry Coulis.

Chocolate Dome

A rich Chocolate Cake, filled with White Chocolate and Dark Chocolate Mousse. Covered in a Chocolate Ganache and surrounded by White Chocolate Flakes.

Peanut Butter Bombe

A Chocolate Candy Bar bottom topped with Peanut Butter Ganache and a mound of Chocolate Mousse. Finished in a blanket of Chocolate Ganache, chopped Peanuts and Peanut Butter Sauce.

Bourbon Toffee Cake

Vanilla Toffee Cake soaked with bourbon. Filled with Toffee Mousse and surrounded by Graham Cracker Crumbs. Topped with Toffee Pieces and Caramel Drizzle.

FLAMBÉ COFFEE BAR

1.5 Hours | Additional \$_____++ Per Coffee with a Minimum of 45 Coffees

Attendant Fee \$125.00++ Each

IRISH COFFEE: IRISH WHISKEY & KAHLUA

| MENDENHALL COFFEE: GRAND MARNIER & KAHLUA |

KEOKE COFFEE: BRANDY & KAHLUA

Flambé Coffee Bar and Dessert Attendant Fees subject to 6% tax and 22% service charge (++)

2023 (B)/ 2024 PLATINUM PACKAGE |

GRAND BALLROOM :MINIMUM OF 125 ADULTS | GOLD BALLROOM: MAXIMUM OF 115 ADULTS

5 Hour Reception | 1 Hour of Cocktails and Hors d Oeuvres, 4 Hours Dinner/ Dancing

See Page 2 for Friday Evening, Saturday Afternoon, and Sunday Evening Discounts

Discounts Apply to Standard Per Person Pricing Above. Does Not Apply to Upgrades on Entrées

BAR SERVICES

(See Beverage Selections Page)

5 Hour Super Premium Open Bar

Upgraded Wine List

Bar Closes During Introductions

"Signature Drink" for your "Special Day"

CHAMPAGNE TOAST

WINE SERVICE

Your Choice of 1 House Red and 1 House White
to be poured table side during dinner

Enhance wine service to 1 Upgraded Red and 1 White Upgraded Wine
Additional \$

HORS D' OEUVRES

MENDENHALL GRAND BUFFET

HORS D'OEUVRES DISPLAY

Unlimited for 1 hour

International & Domestic Cheeses

Gourmet Selection of: Prosciutto Ham, Capicola, & Genoa Salami

Cherry Peppers, Marinated Artichokes, Roasted Red Peppers

Kalamata Olives, Anchovies

Sliced Rustic Breads, Gourmet Crackers, and Flatbreads

Assorted Vegetable Crudité Display

Warm Spinach & Artichoke Dip Served with Garlic Toast Points

SEAFOOD STATION

Shrimp Cocktail, Blue Crab Claws, Oysters on the Halfshell,

Lemon Infused New Zealand Mussels with Sweet Chili Mousse,

and Assorted Sushi. Served on Ice around a one block ice carving

PASSED PUFFS

Unlimited for 1 hour

Beef Frank's in a Blanket, Potato Puff's, Beef and Mushroom

Wellingtons, Spinach Turnovers, Spicy Beef Pockets

BUTLERED HOT HORS D'OEUVRES

-choose any (12) hors d' oeuvres below to be passed
unlimited for (1) hour-

VEGETARIAN

Prosciutto Wrapped Melon (Cold)

Caprese Skewers (Cold)

Smoked Gouda Arancini

Raspberry Brie Filo

Spanakopita

Spinach & Cheese Stuffed Mushrooms

Tomato, Basil and Locatelli

Bruschetta (Cold)

MEAT

Mini Beef Wellingtons

Philly Cheesesteak Eggrolls

Beef Empanadas

Asian Beef Satay

Sausage Stuffed Mushrooms

Filet of Beef on Crostini (Cold)

Grilled Mini Lamb Chops

CHICKEN

Smoked Chicken Quesadilla

Buffalo Chicken Wontons

Mini Chicken Cordon Bleu

Sesame Chicken Satay

Buffalo Chicken Bites

Asian Chicken Bites

SEAFOOD

Ahi Tuna Skewers (Cold)

Blue Crab Deviled Eggs (Cold)

Coconut Butterfly Shrimp

Wonton Wasabi Shrimp

Bacon Wrapped Scallops

Mini Crab Cakes

Shrimp & Lobster Spring Rolls

Crab Stuffed Mushrooms

Shrimp Lejon

Clams Casino

STATIONS

(Select (3))

*Denotes Station Requires Attendant. Only 1 Attendant Station can be Chosen

Philly Cheesesteak Station

Freshly Baked Rolls, Philly Style Beef Steak, Fried Onions,
Sautéed Mushrooms, Cheese Wiz, and Ketchup. Served
with Housemade Chips

Wing Bar

Crispy Pieces of Tender Bone In Wings with Choice of
Spicy Buffalo Sauce, Jerked Seasoning, BBQ Sauce or
Parmesan Seasoning. Served with Cool Bleu Cheese, Ranch
Dressing and Celery Sticks.

Flatbread Station

Chef's Choice of Assorted Gourmet Flatbread Pizzas

Sushi Station

California Rolls ,Cucumber Rolls, Avocado Rolls,

Vegetable Rolls ,Salmon and Tuna Rolls

Served with Wasabi, Ginger, Soy Sauce,
and Seaweed Salad

Street Taco Station

--CHOOSE (2) PROTEINS--

Blackened Baha Fish | Caribbean Jerk Chicken | Cilantro Lime

Rubbed Shrimp | BBQ Pulled Pork

Served on Flour Tortillas with the following toppings: Lettuce, Pico
De Gallo, Sour Cream, Guacamole, and Four Cheese Mexican Blend

**Crab Cake Station | \$2.00pp Inc. Additional

Lump Crabmeat Moistened with Mendenhall's Signature
Blend of Herbs and Seasonings. Pan Seared to Order and
Served with Cocktail and Tartar Sauce.

Slider Station

--Choice of Two Sliders--

BBQ Sliders

Seasoned pork pulled off the bone then simmered in BBQ Sauce, finished
with a red cabbage slaw.

Beef Sliders

Seasoned, hand pattied and grilled, finished with your choice of cheese
and fried onions.

Buffalo Chicken Sliders

Grilled breast of chicken finished with a crumbled bleu cheese, tangy
buffalo sauce and ranch dressing.

Crab Cake Sliders

Mini broiled crab cakes finished with chipotle remoulade

All Slider Stations are served with House Made Potato Chips

**Southwest Station

--CHOOSE (2) PROTEINS--

Chicken Fajitas | Beef Fajitas| Shrimp Fajitas

Served on Flour Tortilla with the following :

Grilled Red and Green Bell Peppers, Sautéed Onions,

Diced Tomatoes, Jalapenos, Four Cheese Mexican Blend,

Salsa Guacamole, Sour Cream

Served with Warm Tortilla Chips and Nacho Cheese

2023(B) / 2024 PLATINUM PACKAGE

SEE PAGES 10-12 FOR ENTREES

COFFEE AND TEA BAR

3 Hours

Fresh Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas. Served on Our Beautifully Dressed Coffee Bar.

Bar also Includes Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate, Non-Alcoholic Flavored Syrups, Cinnamon, and Assorted Sugars

WEDDING CAKE

Your custom appointed wedding cake will be sliced and served to seated guests, and then served buffet style along with Whipped Cream with your coffee bar

DESSERTS

Fresh Fruit Kabbob Display and Selection of Gourmet Miniature Desserts Station --(INCLUDED IN PLATINUM PACKAGE)

Fresh Fruit Kabbobs Displayed in a Watermelon, Cannolis, Chocolate Covered Strawberries, Cappiccino Squares, Chocolate Mousse Tart, Cannoli Puffs, Raspberry Ecstasy, Neapoleons, Chocolate Iced Puffs, Double Chocolate Brownies, Mini Cheesecake Pops

Select (1) Additional Option from Below (Included in Platinum Package)

Dessert Stations served for 1.5 Hours

Flambé Bananas Foster Station

(Attendant Fee : \$110.00++ Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum. Served over Vanilla Ice Cream.

Make Your Own Sundae Bar

(Attendant Fee : \$110.00 ++Each)

Vanilla and Chocolate Ice Cream

Toppings Include: Hot Fudge, Caramel and Raspberry Sauce, Sliced Strawberries, M&M's, Crushed Oreos & Chips Ahoy Cookies, Chopped Nuts, Cherries & Whipped Cream.

Served Dessert

--Choose (1) to be served to each Guest at their seats after dinner--

Lawlers N.Y. Colossal Cheesecake

Extra thick portion served with Fresh Strawberries, Whipped Cream, Powdered Sugar and Raspberry Coulis.

Chocolate Dome

A rich Chocolate Cake, filled with White Chocolate and Dark Chocolate Mousse. Covered in a Chocolate Ganache and surrounded by White Chocolate Flakes.

Peanut Butter Bombe

A Chocolate Candy Bar bottom topped with Peanut Butter Ganache and a mound of Chocolate Mousse. Finished in a blanket of Chocolate Ganache, chopped Peanuts and Peanut Butter Sauce.

Bourbon Toffee Cake

Vanilla Toffee Cake soaked with bourbon. Filled with Toffee Mousse and surrounded by Graham Cracker Crumbs. Topped with Toffee Pieces and Caramel Drizzle.

FLAMBÉ COFFEE BAR

1.5 Hours | Attendant Fee \$125.00++ Each

IRISH COFFEE: IRISH WHISKEY & KAHLUA

| MENDENHALL COFFEE: GRAND MARNIER & KAHLUA |

KEOKE COFFEE: BRANDY & KAHLUA

Flambé Coffee Bar and Dessert Attendant Fees subject to 6% tax and 22% service charge (++)

2023 (B) / 2024 MENDENHALL WEDDING PACKAGE DINNER SELECTIONS

SOUP, PASTA & SALAD

Select (1) For all Guests

Select (2) | Additional per person Inclusive price will apply

All Appetizers Served with Freshly Baked Rolls and Butter

SOUPS

Housemade Escarole Soup with Meatballs

New England Clam Chowder

Wild Mushroom Bisque

Crab Bisque

Additional \$

Shrimp & Tomato Basil Bisque

Manhattan Clam Chowder

Maryland Crab

Lobster Bisque

Additional \$

PASTA

Rustic Tortellini

Lobster Ravioli

SALADS

Arcadian Mix Salad

Romaine and Arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing

Caesar Salad

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, toasted garlic croutons and tossed in a creamy Caesar dressing.

Classic Wedge

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy friend leeks, bleu cheese crumbles accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle

Strawberry and Feta Salad

Strawberries and feta cheese tossed in a bed of arugula greens and English cucumbers. Accompanied by Garlic Boursin Crustines and poppy seed dressing.

Additional \$

**NO Additional Fee if Using Platinum Package*

Citrus Beet Salad

Thin sliced red and yellow beets, cucumber ribbons, arugula, feta cheese, blood oranges and toasted pistachios, tossed with a citrus vinaigrette.

Additional \$

**NO Additional Fee if Using Platinum Package*

Mediterranean Salad

Red Peppers, marinated artichokes, tomato wedges, Kalamata olives, feta cheese tossed in an herb vinaigrette atop romaine, arugula and radicchio.

Additional \$

**NO Additional Fee if Using Platinum Package*

Asian Cashew Salad

Freshly shaved carrots, red onion, celery and red pepper, tossed with napa cabbage, arugula, cashews and sesame soy vinaigrette.

Additional \$

**NO Additional Fee if Using Platinum Package*

2023/2024 WEDDING PACKAGE

ENTRÉES

CHICKEN

Harvest Chicken

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection with a rich chicken supreme sauce.

Chicken Roma

Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction.

Chicken Marsala

Finished with a Kennett Square mushroom marsala Demi sauce.

Chicken Mediterranean

Seasoned breast of chicken topped with sautéed spinach, fire-roasted red peppers, fresh herbs and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce.

Chicken Neapolitan

Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion velour sauce.

Chicken Saltimbocca

Chicken breast topped with prosciutto, spinach, roasted peppers and smoke mozzarella with a marsala demi glaze.

Chicken Piccata

A boneless breast of chicken simmered in a rich velour. Finished with a light lemon, capers and white wine cream sauce.

HOUSE CUTS

ALL HOUSE CUTS SERVED WITH CHOICE OF (1) SAUCE:
TYME BUTTER , BORDELAISE SAUCE. OR BÉRNAISE SAUCE

6oz Center Cut Sirloin

6oz Center Cut Filet Mignon *Additional \$*

12oz New York Strip *Additional \$*

8oz Center Cut Filet Mignon *Additional \$*

Slow Roasted Prime Rib of Beef

Served with Horseradish mousse

8oz. Cut
Additional \$

Queen Cut | 12-14oz
Additional \$

ADD SURF TO ABOVE ENTREES

6oz Maine Lobster Tail
\$ Market Price

4oz Lump Crab Cake
Additional \$

4oz Jumbo Lump Crab Cake
Additional \$

2023 (B) / 2024 WEDDING PACKAGE

ENTRÉES (CONTINUED)

SEAFOOD

*Maple Citrus Salmon

North Atlantic salmon filet marinated and frilled, complemented with an apricot scented basmati rice and an English cucumber, daikon radish and blood orange relish. Finished with a fig balsamic glaze.

Mendenhall Signature Crab Cakes

Jumbo lump crab meat broiled to perfection. Served with a chipotle remoulade sauce.

(2) 4oz Crab Cakes

Additional \$

Salmon with Crabmeat Imperial

North Atlantic salmon served with herb compound butter and housemade crab imperial

Additional \$

Parmesan Crusted Swordfish

With Roasted Tomato, Fennell, and Gremolata Sauce

Additional \$

Parmesan Crusted Cod

With a balsamic bruschetta topping

Additional \$

*Shrimp & Scallops Mendenhall Style

Pan seared jumbo shrimp and sea scallops, thyme butter and finished with our tomato caper relish and served with wasabi mashed potatoes.

Additional \$

Classic Broiled Crab Cakes

Lump crab meat broiled to perfection. Served with a chipotle remoulade sauce.

(2) 4oz Crab Cakes

Additional \$

Stuffed Shrimp

Two shrimp stuffed with our house made lump crabmeat imperial served with a lemon butter sauce.

Additional \$

Halibut

with a Lemon Infused Golden Crust

Additional \$

*Stripped Bass

With julienne vegetables and teriyaki sauce. Served over Jasmin Rice

Additional \$

Stuffed Atlantic Flounder

Stuffed with Sautéed Spinach and Artichoke hearts with a Boursin White Wine Sauce

Additional \$

ADDITIONAL SELECTIONS

*Garden Vegetable Tart

Oven roasted garden vegetables layered in a crispy crust baked to perfection. Accompanied by a portabella and grilled vegetables topped with melted mozzarella cheese and a rich roasted pepper sauce.

Can be prepared vegan.

Tenderloin En Croute

6oz center cut of beef tenderloin topped with mushroom duxelle and cheddar cheese, wrapped in puff pastry and baked, served with a rich bordelaise sauce.

Additional \$

*Short Ribs

8oz Short Rib, Yukon Mashed, Root Vegetable & Roasted Garlic Cabernet Demi Glaze

Additional \$

Veal Saltimbocca

Veal medallions topped with prosciutto, spinach, roasted peppers and smoke mozzarella with a marsala demi glaze.

Additional \$

ACCOMPANIMENTS

CHOOSE (1) STARCH AND (1) VEGETABLE

entrees with a red star indicate the entrée comes with its own special accompaniments, not selected starch and vegetable*

Parmesan Roasted Yukon Gold Potatoes
Garlic and Horseradish Mashed Potatoes
Yukon Mashed Potatoes
Rice Pilaf

Steamed Fresh Medley of Seasonal Vegetables
Haricot Verts Finished with Pine Nuts & Shredded Carrots
Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter (*Additional \$*)

MENDENHALL VENDOR SUGGESTIONS

OUR PREFERRED VENDORS FOR OUR OWN EVENTS

Morby Photography | 610-715-5462

www.MorbyPhotography.com

Sweet Peas of Jennersville Florals | 610-345-1763

www.swpeas.com

Schaffer Sound Productions | 610-627-5900

www.sspdj.com

The Master's Baker | 610-436-9888

www.themastersbaker.com

Brandywine Valley Talent | 610-715-5462

Featuring "Jelly Roll" and "Midnight Hour"

www.bvtlive.com

"I DO" Invitations | 610-804-2420

Featuring "Jelly Roll" and "Midnight Hour"

www.bvtlive.com

PHOTOGRAPHERS

Morby Photography	610-715-5462
Tessa Marie Images	215-460-7040
MLR Images	610-308-3828
Jana Bannan	302-743-6291
Christopher Vitale	610-453-0308
Moonloop Photography	302-428-9596
Faintail Photography	484-639-5721

FLORISTS

Sweet Peas of Jennersville	610-345-1763
Matlack Florist	610-431-3077
Blue Sky Florals	302-530-6774
Marcus Hook	610-485-3281
Blue Moon Florist	610-873-7900

LIMOUSINE SERVICE

Ace Limousine	610-494-6545
City Wide Limos	610-502-4366
Delaware Express	302-454-7800

DISC JOCKEY/ LIGHTING SERVICES

Schaffer Sound Production	610-627-5900
Silver Sounds Productions	610-640-0838
VIP DJ Entertainment	610-384-3850
DJ Perry Angelozzi	610-405-8940
Eclipse Entertainment	210-768-7711
Tom Barrett Entertainment	610-459-8888

CIVIL WEDDING CEREMONIES

Reverend Normal Viss	215-586-1673
Reverend Patrick Downes	302-239-2100
Journeys of the Heart	215-663-8980

VIDEOGRAPHERS

Allure Films	610-789-8433
Valley Creek Wedding Productions	215-525-9904
Bob Hogan Productions	484-571-8590
PGP Wedding Films	302-379-4906
Shutter and Sound	443-241-2736

SALONS

Philly Hair and Makeup Co.	267-687-7936
Currie Salon and Spa	610-455-0906
Joseph Anthony Hair Salon	610-459-4663
Calista Grand Salon and Spa	610-399-6677
Nicholas Castaldi's "The Salon"	610-388-0670

INVITATIONS & CALIGRAPHY/ SIGNAGE

"I DO" Invitations	610-804-2420
Lorraine Crawford	267-CAL-LIG1
Shannon Hurley	610-350-8107

LIVE ENTERTAINMENT

Brandywine Valley Talent	610-358-9010
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Representing: Jellyroll, Midnight Hour, Elevations, Big Ric Rising, The Eddie Bruce Experience, Carnivale, City Rhythm, Philadelphia Funk Authority, Strangers Band, Back2Lif, De Ja Blue Band

PHOTO BOOTHS

Bette's Bounces	610-358-4771
London Photo Booth	484-883-3975
SLAY DISPLAYS	267-902-7296
Wilmington Photobooth Co.	302-388-3619

PIPE AND DRAPE

EBE Entertainment	215-634-7700
On Q Productions	610-494-5667
Eventions Productions	610-485-5900