# Weddings

# PENN SQUARE



**OUR HOTEL** 

**CEREMONY** 

**RECEPTION** 

**ENHANCEMENTS** 

**VENUES** 



#### **WEDDING PACKAGE**

#### PACKAGES START AT \$130 PER PERSON

#### **INCLUSIONS**

One Hour of Passed & Stationed Hors D' Oeuvres

A Four Hour Open Bar (mixed drinks, beer, wine & soda)

Champagne or Sparkling Cider Toast

Two Course Dinner with Served Salad or Soup,

Rolls & Butter and Plated Dinner Course

(Gluten –Free, Vegetarian and Vegan options available)

Wedding Cake with Coffee Station

Upgraded Satin Linens Available in 20+ colors

Wooden Lantern Centerpieces or Mirrored Lantern Centerpiece & Votive Candles

Complimentary Parking

Complimentary Menu Tasting for 4 people

Complimentary Guest Room for Couple on Evening of Wedding Night with Breakfast for Two

Discounted Overnight Room Rate When Blocking 10+ Rooms

Marriott Rewards Members Receive 2 Points for Every Dollar Spent











#### **WEDDING PACKAGE**

**SAPPHIRE WEDDING PACKAGE** | \$130 per person

Selection of 3 Passed Hors d'oeuvres Selection of 1 Stationary Display Served Dinner Includes Salad or Soup and Two Entrée Choices Four Hour Well Essential Bar

**EMERALD WEDDING PACKAGE** | \$140 per person

Selection of 4 Passed Hors d'oeuvres Selection of 2 Stationary Display Served Dinner Includes Salad or Soup and Two Entrée Choices Four Hour Call Exceptional Bar

**DIAMOND WEDDING PACKAGE** | \$150 per person

Selection of 5 Passed Hors d'oeuvres Selection of 2 Stationary Display Served Dinner Includes Salad or Soup and Three Entrée Choices Four Hour Premium Extraordinary Bar

UNDER 21 | \$20 off of Package Price per person

KIDS MEALS | \$25 per person

VENDOR MEALS | 50% Discount off of Package Price Per Person





Wedding packages include a four hour open bar. Please note the bar closes for 30 minutes after cocktail hour and 30 minutes prior to the end of the reception.

#### **WELL ESSENTIAL**

Bourbon - Jim Beam Brandy - E&J Gin - Beefeater Rum - Cruzan Aged Light Scotch - Grants Blended Tequila - Altos Plata Vodka - New Amsterdam

Cabernet Sauvignon, Chardonnay, Merlot, Moscato & Pinot Grigio Budweiser, Corona Extra, Troegs Perpetual IPA, Coors Light, Miller Lite, Yuengling Lager, Heineken & Seasonal Craft Beers (pick 4 beers)

#### **CALL EXCEPTIONAL BAR**

American Whiskey - Jack Daniels Cognac - Hennessy VS Gin - Tanqueray Rum - Bacardi Superior Scotch - Dewar's White Label Tequila - Sauza Hornitos Resposado Vokda - Absolut

Cabernet Sauvignon, Chardonnay, Merlot, Moscato & Pinot Grigio Budweiser, Corona Extra, Troegs Perpetual IPA, Coors Light, Miller Lite, Yuengling Lager, Heineken & Seasonal Craft Beers (pick 4 beers)

#### PREMIUM EXTRAORDINARY BAR

Whiskey - Bulleit Whiskey Straight Rye Bourbon - Makers Mark Cognac - Hennessy XO Gin - Bombay Sapphire Rum - Bacardi Superior Scotch - Johnnie Walker Black Tequila - Patron Silver Vodka - Ketel One

Cabernet Sauvignon, Chardonnay, Merlot,
Moscato & Pinot Grigio
Budweiser, Corona Extra, Troegs Perpetual IPA, Coors
Light, Miller Lite, Yuengling Lager, Heineken & Seasonal
Craft Beers (pick 4 beers)









#### COLD

Mini Fruit | Kabob

Mini Mediterranean | Kabob

Hummus Shooters | Celery & Carrot

Shrimp Cocktail Shooters | Cocktail Sauce

Prosciutto Wrapped Melon

Prosciutto Wrapped Asparagus

Smoked Salmon Crostini | Crème Fraiche

Smoked Chicken Crostini | Bacon Onion Jam

Beef Carpaccio Crostini | Horseradish Cream

Caprese Crostini | Balsamic Glaze

Ahi Tuna Tar Tar | Avocado & Grapefruit

Lobster Salad Tart

#### **COCKTAIL HOUR**

#### **BUTLER PASSED HORS D'OEUVRES**

#### HOT

Fried Ravioli | Basil Aioli
Bacon Wrapped Scallops | Balsamic Glaze
Chicken Pot Stickers | Sweet & Sour Sauce
Vegetable Spring Rolls | Plum Sauce
Mini Beef Wellington

Meatballs | Swedish, Hawaiian, or BBQ
Mini Crab Cakes | Old Bay Remoulade
Baked Brie Bites | Raspberry Preserves
Coconut Shrimp | Spicy Plum Sauce
Pretzel Wrapped Hot Dog Bites | Mustard
Truffle Mushroom Toast

#### **COCKTAIL HOUR**

#### STATIONED DISPLAYS

Imported and Domestic Cheese Display | Domestic and Imported Cheeses with Assorted Berries and Crackers

Fresh Fruit Display | Seasonal Fresh Fruit and Berries with Yogurt Dip

**Vegetable Crudités** | Assorted Fresh Vegetables Served with Ranch, Hummus and Blue Cheese Dips

Mediterranean Display | Assorted Pickled Vegetables, Assorted Olives, Roasted Vegetables, Pita Points, Crackers, Hummus & Baba Ganesh

Charcuterie Display | Selection of Seasonally Cured Meats, Assorted Breads and Crostini with Mustard and Dips

Additional \$2 per person





Fresh Seafood | \$6 per piece
Jumbo Peeled Shrimp, Jonah Crab Claws, Fresh Oysters,
Cocktail Sauce, Horseradish, Lemon
Spinach & Artichoke Dip | \$3 per person
With Pita Points, Crusted Bread & Crackers
Buffalo Chicken Dip | \$3 per person
With Tortilla Chips
Crab Dip | \$5 per person
With House Crostini & Tortilla Chips





#### **COCKTAIL HOUR ENHANCEMENTS**

\$85 Attendant Fee per 75 Guests – Pasta Station has a Max of 400 Guests





Linguini, Spaghetti, Penne, Angel Hair or Bow Tie

**Choose Two Sauces:** 

Marinara, Pesto, Alfredo, Meat Sauce or Vodka Sauce

**Choose Two Meats:** 

Grilled Shrimp, Grilled Chicken, Meatballs, Italian Sausage or Tofu

**Assorted Toppings to Include**: Onions, Mushrooms, Olives, Spinach, Parmesan Cheese and Broccoli

\$ 22 per Person

#### **CARVING STATIONS**

#### Citrus Scented Slow Roasted Turkey Breast

Cranberry Orange Relish, Gravy & Sliced Rolls \$500 Each - Serves 25 people

#### Prime Rib of Beef

Garlic Crusted Au Jus, Horseradish Cream & Sliced Rolls \$955 Each - Serves 25 people

#### Herb Crusted Top Round of Beef

Garlic Crusted Au Jus, Horseradish Cream & Sliced Rolls \$450 Each - Serves 25 people

#### Maple Glazed Ham

Raisin Gravy, Whole Grain Mustard & Sliced Rolls \$475 Each - Serves 30 people

#### **Asian Glazed Salmon**

Wrapped in a Puff Pastry with Wasabi Aioli **\$650 Each** - Serves 25 people









## SOUP OR SALAD SELECT ONE

#### **SALADS**

Shredded Carrots, Ranch, & Balsamic Dressing
Spinach | Spinach, Bacon, Red Onion,
Bleu Cheese, Tomatoes, Egg, Warm Bacon Dressing
Caesar | Baby Romaine Hearts, Shaved Parmesan,
Crispy Croutons, Classic Caesar Dressing
Santorini | Spring Mix, Feta Cheese, Kalamata Olives,
Pepperoncini with Red Wine Vinaigrette
Caprese | Fresh Mozzarella, Heirloom Tomatoes, and
Fresh Basil with a Balsamic Reduction

### SOUPS

Roasted Red Pepper
Italian Wedding
Tomato Bisque
Potato Chive
Chicken Noodle
Minestrone
Broccoli & Cheddar
New England Clam Chowder





#### **ENTRÉE**

#### **BUFFET OPTION, ADDITIONAL \$7 PER PERSON**

#### Chicken (choose one topping)

Marsala Lemon Caper Sundried Tomato Cream Basil & Kale Pesto

#### Flank Steak (choose one topping)

Red Wine Onions & Peppers Chimichurri

#### Salmon (choose one topping)

Orange Fennel Slaw Dill Cream Teriyaki

#### Maryland Crab Cake (choose one topping)

Butter Beurre Ver Blanc

#### Braised Short Rib (choose one topping)

Red Wine Demi Garlic Demi

#### Vegetarian & Vegan (choose one option)

Eggplant Parmesan Roasted Seasonal Vegetable Penne with Quinoa Blend and Basil Pesto Crispy Tofu with Korean BBQ Sauce



#### DINNER

#### **SIDES**

#### **VEGETABLES**

**SELECT ONE** 

Honey Glazed Carrots
Roasted Brussel Sprouts tossed with Bacon,
Red Onion & Roasted Red Pepper
Grilled Asparagus with Sesame Oil
Green Beans
Broccoli
Seasonal Vegetable Medley

#### **STARCHES**

#### **SELECT ONE**

Wild Rice Rice Pilaf Risotto Herb Roasted Baby Potatoes Honey Roasted Sweet Potatoes Mashed Potatoes















#### **WEDDING CAKE**

#### SIX DESIGNS TO CHOOSE FROM

#### **FLAVORS**

Bridal White Chocolate Chip Mocha Lemon Fudge Marble Pink Champagne Raspberry Swirl Red Velvet Yellow

#### **FILLINGS**

Black Raspberry Chambord Chocolate Ganache Cream Cheese Kahlua Buttercream Lemon Curd

#### **FILLINGS**

Raspberry Salted Caramel Strawberry Vanilla Crème White Chocolate Mousse

Weddings Cakes are provided by Rosie's Creative Cakes

#### **RECEPTION ENHANCEMENTS**



#### **FOOD STATIONS**

**SLIDER** | \$19 per person

BBQ Pulled Pork Sliders with Sage Chips and Cabbage Slaw on a Potato Roll
Beef Sliders, Aged Cheddar, Caramelized Onions and Sriracha Ketchup on a Pretzel Roll
Meatball Parmesan Slider on a Mini Hoagie Roll

#### POTATOES & MORE | \$17 per person

Crispy French Fries, Waffle Fries and Sweet Potato Fries with Hot Cheese, Sour Cream, Bacon Crumbles, Chives, Ketchup, Cinnamon Butter and Ranch

WALKING TACO BAR | \$12 per person

Seasoned Taco Meat, Cheddar Cheese, Tortilla Strips, Salsa, Lettuce, Tomato, Onions Sour Cream

MAC & CHEESE | \$15 per person

Classic Mac & Cheese Featuring Locally Sourced Amish Cheddar Assorted Toppings: Boursin Cheese, Bacon and Roasted Mushrooms

PIZZA PARTY | \$20 per plain Cheese Pizza

**\$2.00 Each Topping**: Bacon, Black Olives, Green Peppers, Ground Beef, Ham, Hot Peppers, Jalapenos, Mushrooms, Onions, Pepperoni, Pineapple, Salami, Sausage or Spinach





#### **RECEPTION ENHANCEMENTS**



#### **DESSERT STATIONS**

ICE CREAM SUNDAE | \$12 per person

Vanilla and Chocolate Ice Cream

Hot Fudge, Raspberry Sauce, Caramel Sauce, Rainbow Sprinkles, Chocolate Shavings, Toasted Coconuts, Chopped Nuts, Crushed Oreos, Cherries & Whipped Cream

**DECADENT MINIS** | \$22 per person

Assorted Miniature Desserts to Include:

Petit Fours, Chocolate Cake Truffles,

White & Chocolate Dipped Strawberries, Assorted Mousse Shooters

**RUSTIC S'MORES BAR | \$22** per person

Hershey Chocolate Bars, Graham Crackers, Marshmallows, Caramel & Peanut Butter Cups

**VIENEESE TABLE** | \$30 per person

Opera Torte, Tiramisu, Mini Assorted Cheesecake, Fruit Tarts, Chocolate Eclairs, Chocolate

Truffles & French Macarons







#### SPECIAL OCCASIONS LINENS INCLUDED

#### **Tablecloth Colors:**

Admiral, Auburn, Baja Satin, Berry, Black Satin Stripe, Champagne Satin. Chestnut Satin, Clover Satin, Confetti Natural, Coral Satin, Ecru Stripe, Eggshell, Emerald, Forest Green, Fuchsia Satin, Gold Satin, Ice White, Ivory Cotton, Ivory Organza. Lemon Satin, Magenta Satin, Mango Satin, Mercury, Merlot Satin, Moonstone, New Ivory, Pearl, Petal Satin, Plum Satin, Pumpkin, Raspberry Silk, Red Satin Stripe, Royal Blue, Sapphire Satin, Tiffany Satin, Tobacco, Vanilla Satin, Verde Satin, Vintage Stripe, White Cotton & White Stripe



#### **Additional Linens Included:**

Table Napkins Runners for Tables Sweetheart Table / Head Table Cake Table Cocktail Tables Place Card Table Gift Table.







Since 1982, Special Occasions has been creating tablecloths for special events and the hospitality industry. They provide beautiful linens for hotels, clubs, restaurants, colleges and universities, caterers, florists, brides, and any host or hostess who wants to dress their home in style. Their linens transform the space and create a unique atmosphere for your event. They take pride in the quality of their linens. Their high standards in both sewing and laundering auarantee that seams are matched and fabrics are spotless.



#### **CEREMONY & RECEPTION ENHANCEMENTS**

# ADDITIONAL DECORATIONS AVAILABLE – Please Inquire About Pricing

Chair Covers in a Variety of Colors and Styles
Chivari Chairs in a Varity of Colors
LED Up Lights & Ceiling Features









#### **CEREMONY & RECEPTION ENHANCEMENTS**



















#### **WEDDING CEREMONY**

#### MONTGOMERY HOUSE CEREMONY | \$350

#### **INCLUDES**

Archway Chairs Ceremony Coordination

#### STANDARD CEREMONY | \$600

#### **INCLUDES**

Archway Chairs Staging Ceremony Coordination

# UPGRADED CEREMONY | \$1,000 Only available in Commonwealth or Heritage Ballroom

#### **INCLUDES**

White Sheer Backdrop with Up lights
Archway
Chairs
Staging
Ceremony Coordination

# ADDITIONAL CEREMONY ENHANCEMENTS Custom Backdrops & Rental Arches Please inquire about pricing

\$270







## the experience

Our guest experience is designed to protect your energy and anticipate your needs, so you can be present for every moment of your wellness journey. Our shamans are committed to sustainability and clean beauty using only the best products in the industry while celebrating diversity through beauty.

We pride ourselves on creating deep and trusting relationships with our guests and providing luxury concierge service. We want our clients to feel relaxed and at ease, as we transform them and allow them to escape to a state of well-being.

To us, the most valuable relationships are built on trust. We focus on building strong, transparent connections with our guests to ensure our time together is stress-free and most importantly, relaxing!

#### couples

At Last... \$348

Couple's Massage and Complimentary Champagne

Sacred Union \$420

Two Sacred Nature Facials and Complimentary Champagne

All of Me \$800

Couple's Massage, Customized Facial, Complimentary Cheese and Bottle of Champagne

#### bubbly bachelorette

Last Fling Before the Ring

Petite Massage, Petite Facial, and Blowout

Love, Laughter, and Happily Ever After \$460

Signature Massage, Signature Facial, Blowout, and Complimentary Champagne

Bach & Bougee \$625

Signature 80-minute Massage, Signature Facial, Blowout, Traditional Makeup with Complimentary Cheese and Champagne

#### get groomed

Dapper Don \$200

Petite Massage and Facial, Neck Trim with Complimentary Bourbon

Elegant Gentleman \$245

Signature Facial, Haircut, Neck and Beard Trim with Complimentary Bourbon

Call **Drift Spa (717.803.8593)** or **Envy Studio (717.435.9343)** to book now and let us bring wellness and luxury into your love story.





#### HERITAGE BALLROOM | \$2,500

Accommodates weddings
Of 125 to 450 people
Rental for 5 hour reception



#### COMMONWEALTH BALLROOM | \$1,500

Accommodates weddings Of 75 to 250 people **Rental for 5 hour reception** 



#### COMMONS ON VINE | \$1,000

Accommodates weddings Of 40 to 125 people Rental for 5 hour reception

Additional Reception Hours | \$200 per hour
FRIDAY & SUNDAY | 50% Discount off of Room Rental

Discount does not apply on New Years Eve





#### MONTGOMERY HOUSE | \$1,000

This historic mansion is perfect for an Intimate wedding of 50 people or less

Price is for 3 Floors of the Montgomery House



#### **PARLOR** | \$700

Our spacious Parlor features a private
Bathroom & vanity with large
Mirrors for hair and makeup

Available all day



#### CHARTER LOUNGE | \$400

A relaxing space to get ready. Features a private bathroom & comfortable seating areas

Available all day

Additional Reception Hours | \$200 per hour
FRIDAY & SUNDAY | 50% Discount off of Room Rental

Discount does not apply on New Years Eve

#### **UNIQUE RECEPTION VENUE**





#### THE EXCHANGE | \$2,000

Accommodates weddings of 50-105 people
Only available on Sunday
Excludes Holiday Weekends
\$9,000 Food & Beverage Minimum

Seating in The Exchange will remain as is

Exchange Wedding Package \$180 per person, exclusive of 23% administrative fee and 6% sales tax

> Package Includes 4 Hour Open Bar Champagne Toast

#### **Cocktail Hour Featuring**

Seafood Tower Poached Shrimp, Oysters, Crab Salad King's Hawaiian Rolls, Cocktail Sauce, Chimichurri, Lemon Mayonnaise

Exchange Board Central Market Cheeses, BBQ Spiced Nuts, Pickles, Honey, Whole Grain Mustard, Focaccia

Served Dinner

1st Course – Choice of One
Sautéed Piri Piri Shrimp
Crispy Chickpeas, Cilantro, Lemon, Focaccia
Korean Fried Cauliflower
Gochujang BBQ, Cashew, Scallion, Sesame
Wood Roasted Vegetable Salad
Baby Greens, Pumpkin Seeds, Garlic Dijon
Vinaigrette, Ricotta Salata

\*Menus are Customizable

#### UNIQUE RECEPTION VENUE



#### 2<sup>nd</sup> Course – Choice of One

Wood Roasted Hangar Steak
Parmesan and Herb Frites, Baby Arugula,
Red Pepper Chimichurri
Grilled Ora King Salmon
Wheat Berry and Charred Green Beans,
Shaved Radish and Lemon Dill Yogurt
Roasted and Stuffed Squash
Quinoa, Cranberry, Baby Greens, Ricotta,
Aged Balsamic

#### 3rd Course

Wedding Cake & Served Vanilla Ice Cream



#### ADDITIONAL ITEMS OFFERED

Complimentary Parking

Complimentary Menu Tasting for 4 people

Complimentary Guest Room for Couple on Evening of Wedding Night with Breakfast for Two

One Year Anniversary Package with Overnight Stay & Dinner for Two at Plough or The Exchange



Discount on Wedding Related Events, Bridal Shower, Rehearsal Dinner, Post Wedding Breakfast, Etc.

Marriott Rewards Members Receive 2
Points for Every Dollar Spent



Rebecca Nett Senior Catering Manager Rebecca.Nett@aimbridge.com 717-207-4088



#### **Frequently Asked Questions:**

#### How Do I Book My Wedding?

After a site tour with us we will hold a requested date for 1 week. After that we will send you a contract. You will have two weeks with the contract to return it signed and along with a deposit of \$2,000 is required to confirm and book your event.

#### Is There an Food & Beverage Minimum?

The Heritage Ballroom on a Saturday Night has a \$14,000 food and beverage minimum.

# When Do We Meet With Your Catering Manager To Plan Our Big Day?

6 months before the wedding we will have your complimentary menu tasting. At the tasting we will review the timeline, vendors, food, cake, linens, signage and other fun details

# When Are The Final Guest Count & Entrée Selections Due To The Venue?

14 days prior to your wedding we ask that your provide us with your final guest count.

#### Do You Have Space To Accommodate Rehearsal Dinners, Post Wedding Breakfasts, Showers, Etc?

Yes, we have many great spaces to accommodate groups of all sizes.

#### Is The Site Handicap Accessible?

Yes, the full hotel is Handicap Accessible. We also offer various accessible hotel rooms.

#### **Are There Noise Restrictions?**

No. There is not a time that you will need to "turn the music off". Our receptions can go up until 1am.

#### Do You Have A Vendor List?

We do have a list of preferred vendors that we have worked with often. However you are not required to use that list. You may bring in any vendor as long as they have insurance. In addition any special effects provided by your vendors do need to be approved by the hotel.

#### **Any Décor Restrictions?**

We do not allow anything to be taped or pinned to the walls. We also do not allow open flame. All candles must be encased in glass.

#### **Day of Coordination?**

The staff here at the Marriott will be here the day of your wedding to greet you and connect you with our Banquet Team.

If you have a Wedding Ceremony with us we will assist you with your ceremony.

At the beginning and end of your event our banquet staff will be happy to assist you with any additional items that you provide but we do ask that you also have an individual here to assist to guarantee it is set up and put away as you would like it to be.

If you are looking for a more hands on Day of Coordinator/Wedding Planner we have a list available of some wonderful companies that we recommend.