

## WEDDING PACKAGE WITH PASSED HORS D'OEUVRES

\$106 - \$114 per person (Prices vary weekday vs weekends)  
Minimum of 25 people with a 4 - hour Tier two open bar

### **Hors D'Oeuvres**

Choose 3 items, passed for 1-hour

### **Salad**

Choose One

### **Entree Options**

Choose 3 Main Entrees and 2 Sides

All Menus are subject to change.  
Menus are subject to a 6% sales tax & 20% service fee unless otherwise noted.

## WEDDING PACKAGE WITH THREE COURSE BUFFET

\$116 - \$124 per person (Prices vary weekday vs weekends)  
Minimum of 25 people with a 4 - hour Tier two open bar

INCLUDES ASSORTMENT OF FRESH BREAD AND ROLLS

### **Salad • (Course 1)**

Choose One

### **Entree Options • (Course 2)**

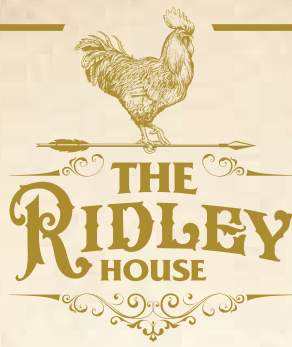
Choose 3 Main Entrees and 2 Sides

### **Dessert • (Course 3)**

Choose One

Both packages include Lemonade, water, iced tea & hot coffee station

All Menus are subject to change.  
Menus are subject to a 6% sales tax & 20% service fee unless otherwise noted.



### **Salad Options:**

Baby Green Salad  
Caesar Salad

### **HORS D'OEUVRES OPTIONS:**

#### **Meat/Chicken**

Vietnamese Chicken Satay, Fish Sauce, Caramel, Lime • Short Rib Crostini,  
White Bean-Roast Garlic Spread • Lamb Kofta, Green Yogurt, Mint, Dates

#### **Fish/Seafood**

Crab-Avocado Crostini • Crispy Rock Shrimp, Chili Aioli, Pickled Radish •  
Tuna Nacho • Mini Crab Cakes

#### **Vegetarian**

Avocado Crostini, Manchego • Tomato Soup Shooter, Grilled Cheese • Ricotta Crostini Roast Olive, Tomato

#### **Vegan**

Mushroom Volvaent • Crispy Tofu Nacho

#### **Gluten Free**

Crispy Tofu, Mizuna Pesto, Miso Caramel • Shrimp Skewer, Saffron-Garlic Aioli

### **ENTRÉE OPTIONS:**

#### **Pasta**

Penne a la Vodka  
Cheese Tortellini Basil Pesto (add \$2 pp)  
Rigatoni Meat Bolognese (add \$5 pp)

#### **Seafood served over Rice Pilaf**

Teriyaki Salmon  
Flounder Stuffed with Lump Crab (mkt price)

#### **Chicken served over Seasonal Vegetables**

Gaelic Chicken Irish Whiskey Cream Sauce • Bacon • Mushrooms and Fresh Herbs •  
Herb Grilled Chicken with Espagnole Sauce Stock • Vegetable and Garlic Sauce •  
Chicken Piccata Lemon and White Wine • Butter and Garlic Sauce (add \$4 pp)  
Chicken Parmesan - Breaded Chicken • Mozzarella and Marina Sauce (add \$4pp)

#### **Steak served over Roasted Potato**

Sliced Marinated Black Angus Steak  
Roast Sliced Strip Loin (add \$12 pp)

#### **Vegan Entrée**

(\$16.95 pp additional)

#### **Entrée Selection Upgrades**

Medallion Tenderloins Market Price - Please Inquire  
Stuffed Lobster with Crab Market Price - Please Inquire  
Carving Station - Full ribeye with personal chef  
(\$875 flat rate and \$25 pp after 35 people) chef fee of \$75

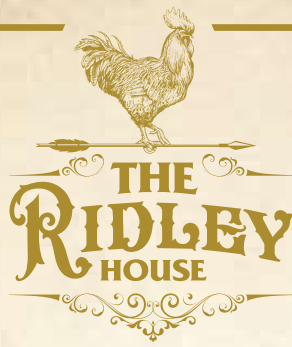
### **Side Options:**

Roasted Red Bliss Rosemary Potatoes  
Potato Au Gratin (add \$2 pp)  
Yukon Gold Mashed Potatoes (add \$2 pp)

Garden Vegetable Medley  
Glazed Carrots (add \$2 pp)  
String Bean Almandine (add \$2 pp)

### **Dessert**

Chocolate Brownie  
Cheesecake



---

## WEDDING UPGRADES TO CONSIDER:

### **Bar:**

Additional Liquor, specialty liquor request,  
see Event Coordinator

Custom drink crafted by our in-house mixologist (+4pp)

### **Entrée Selection Upgrades:**

Medallions Tenderloins (MP)

Stuffed Lobster with Crab (MP)

Carving Station – Full Ribeye with person chef

(\$875 flat rate and \$25 pp after 35 people)

Chef fee of \$75

### **Desserts:**

Chocolate Fountain (MP)

Semi-Sweet chocolate cascading down our  
three-foot fountain with marshmallows,

Seasonal fruit & chefs choice of treats

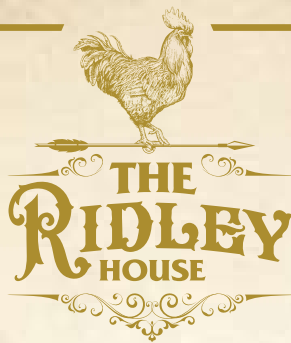
Dessert Bar (MP)

“Sweet” display of homemade dessert “shooters”,  
lavish assortment of cakes, tarts & miniatures,  
and chefs choice of fruit and chocolate delights

### **Miscellaneous:**

Staffed Coatroom (\$75)

---



## 3 HOUR OPEN BAR BEVERAGE PACKAGES

### TIER ONE

2 Hour \$35 per person • 3 Hour \$45 per person

#### Beers on Tap\*

Guinness  
2SP Hazy IPA  
Miller Light  
Yuengling  
Towne House IPA  
Seasonal IPAs  
Seasonal Hazy IPAs

*\*Bottled Beer Available*

#### Wine

**Red:** Cabernet  
Sauvignon

**White:** Chardonnay

#### Liquor

Vodka  
Gin  
Rum  
Tequila  
Bourbon  
Rye  
Scotch  
Irish Whiskey

Additional Hour \$20 per person

### TIER TWO

2 Hour \$42 per person • 3 Hour \$52 per person

#### Beers on Tap\*

Guinness  
2SP Hazy IPA  
Miller Light  
Yuengling  
Towne House IPA  
Seasonal IPAs  
Seasonal Hazy IPAs

*\*Bottled Beer Available*

#### Wine

**Red:** Cabernet  
Sauvignon &  
Malbec

**White:** Chardonnay &  
Pinot Grigio

#### Liquor

Vodka-Tito's  
Gin-Tanqueray  
Rum-Bacardi, Captain Morgan  
Tequila-Casamigos Blanco  
Bourbon-Bulleit, Makers Mark  
Rye-Bulleit  
Scotch-Glenfiddich 12yr  
Whiskey-Tullamore Dew

Additional Hour \$20 per person

### TIER THREE

2 Hour \$52 per person • 3 Hour \$60 per person

#### Beers on Tap\*

Guinness  
2SP Hazy IPA  
Miller Light  
Yuengling  
Towne House IPA  
Seasonal IPAs  
Seasonal Hazy IPAs

*\*Bottled Beer Available*

#### Wine

**Red:** Cabernet  
Sauvignon,  
Malbec

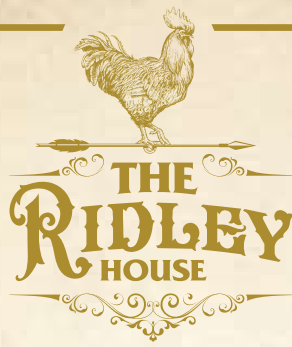
**White:** Chardonnay,  
Pinot Grigio,  
Sauvignon Blanc

**Bubbles:** Rose  
Prosecco

#### Liquor

Vodka-Grey Goose & Belvedere  
Gin-Bombay Sapphire & Hendricks  
Rum-Bacardi, Captain Morgan & Goslings  
Tequila-Casamigos Blanco & Reposado  
Bourbon-Woodford Reserve & Makers Mark  
Rye-Highwest  
Scotch-Balvenie, Oban

Additional Hour \$20 per person



## WEDDING PACKAGES INCLUDE:

5-hour onsite Wedding Ceremony & Reception

4-hour Tier-two open bar and 1 Champagne toast

Choice of floor length table linens

Tea, lemonade, tea & Coffee station

Private Menu tasting; booked 90 days prior

1 Rehearsal, 5 days prior to ceremony  
and is subject to space availability

Maître d' service throughout your special day

- Estimated & Final Itinerary review

Option of Partial Wedding cake Compensation

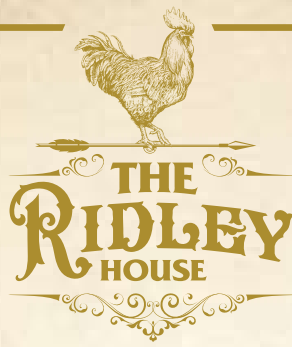
Complimentary guest parking

Bridal Suite use up to 4 hours\* prior to ceremony.

Use of room(s) before hand open for decorations,  
up to 3 hours\*\* in advance

Recommendations to local vendors to include:

- AV / Sound / Music
- Decorators
- Florist
- Officiant
- Photographers / Videographers



## FAQs:

### **Can I come in early to decorate?\***

Yes, however check with your Events Coordinator as this depends on whether the room is booked with another party earlier in the day or the day before your event. We generally give 3 hours of time in-between parties of turnaround for wedding set ups.

### **What decorations do you not allow?**

We do not allow confetti and/or glitter on premise (including our parking area). Tacking, stapling or duct taping items on our walls or furniture is prohibited as well. Smoke machine and sparklers are not allowed inside our venue

### **Can I come in earlier to use the Bridal Suite?\***

Yes, however check with your Events Coordinator as this depends: What time, staff availability to be on site, and types of vendors needed to be in earlier. I.E. Hair, Makeup, etc

### **I don't want to have the dessert offered; can I just bring in a cake?**

Absolutely, we can cut you a check at \$3pp estimated of your *final* count for this to go towards payment of your wedding cake with outside baker. You are also welcome to bring any other outside desserts in addition to a cake such as candy, cookies, etc.

### **What color linens are my options?**

Black or white, if there is a specialty color you are looking for ask your event coordinator. Please note any other colors need to be ordered at least 7 business days in advance to your wedding..

### **Can I take home food afterwards?**

Due to licensing requirements and quality control issues, all food and beverage to be served on Ridley house & Heritage Ballroom property must be supplied and prepared by Ridley House & Heritage Ballrooms. With exception to the *outside* dessert rule. Food or Beverage may not be removed from Ridley House & Heritage Ballrooms property.

*Remember the 2-Hour Rule: Discard any perishables left out at room temperature for more than 2-hours unless you're keeping it hot or cold.*

### **How does final payment work? Do I pay on headcount?**

Whatever you agree to order after signing the contract is what our kitchen will prepare. For example, if you paid / signed for 40 people and only 20 showed up – there's no refund on the 20 that didn't show. It takes time for us to order beverage / schedule staff to prepare in advance. A good way to avoid no shows or get a better head count for your event.

### **What does a Maître D' do?**

Every venue defines this differently, for us a Maître' D is the person who keeps your event moving on time, checking in day of for the next steps day of, and overall directs vendors / staff on your behalf.