



# *Peddler's Village*

We're everything but ordinary.

## **Wedding Package:**

Five Hour Reception

A Complete Unlimited Four Hour Open Bar

Champagne Toast for all Adult Guests

Butlered Hot and Cold Hors d'oeuvres, A Display of Assorted Domestic Farm Cheeses, Seasonal Vegetables with Dips, Fresh Fruit, Hummus with Tapenades, Spreads and Relishes and Bruschetta

Four Course Sit Down Dinner

Custom Designed and Decorated Wedding Cake

Floor Length Table Linens and Napkins

Fully Dressed Head Table with Silver Candelabra

Complimentary Menu Tasting for the Bride and Groom

Wedding Coordinator to Orchestrate the Events of Your Special Day

Exclusive use of Peddler's Village Gardens for your Wedding Photo's (\*Non Festival Weekends)

Complimentary Overnight Stay on Your Special Day for the Bride & Groom

Complimentary Dinner for the Bride and Groom  
at the Cock 'n Bull on your First Anniversary

*Tax and gratuity additional*

*Enhanced all-inclusive packages available*

*Located in beautiful Peddler's Village makes us a uniquely delightful setting for your wedding reception. Personal attention is given to the arrangement of your day so that it fulfills your dreams as well as your budget.*



PEDDLER'S VILLAGE WEDDINGS

Catering Sales Department (215) 794-4078 [sales@peddlersvillage.com](mailto:sales@peddlersvillage.com)

# COCKTAIL HOUR

## STATIONARY DISPLAY

*Assorted Domestic Farm Cheeses,  
Seasonal Vegetables with Dips, Fresh Fruit, Hummus with Tapenades,  
Spreads and Relishes and Bruschetta*

## Butlered Hors d'oeuvres

*Please select five*

### HOT HORS D'OEUVRES

Oriental Spring Rolls · Spanakopita  
Crab Stuffed Jumbo Mushrooms  
Sesame Chicken Skewers with Teriyaki  
Franks in a Blanket  
Brie and Raspberry in Phyllo  
Assorted Mini Quiche \* Fried Cheese Ravioli  
Chicken and Cheese Quesadilla  
Crispy Goat Cheese Stuffed Artichoke

### COLD HORS D'OEUVRES

Smoked Salmon and Boursin Cheese on Crostini  
Shaved Prime Rib on Focaccia with Herb Cream  
Cheese and Red Onion Marmalade  
Wild Mushroom and Feta in Phyllo Cup  
Southwest Chicken on Corn Tortilla Chip  
Wasabi Shrimp with Pickled Ginger & Cucumber  
Old Bay Crab and Cream Cheese on Lavosh

## ENHANCEMENTS

### Chilled Jumbo Shrimp with Cocktail Sauce

100 Large Shrimp \$250.00 per bowl  
50 Large Shrimp \$150.00 per bowl

### Alaskan Crab Claws

100 pieces Market Price

### Shucked Oysters on the Half Shell

100 pieces \$225

### Mini House Made Crab Cakes with Chipotle Aioli

100 pieces \$225.00

## BEVERAGE

*Package Includes Four Hour Open Bar (Including House Brands)*

### HOUSE BRANDS

Bourbon · Scotch · Whiskey · Gin ·  
Vodka · Rum · Brandy · Tequila ·

### HOUSE BEER

Bud Light · Budweiser · Miller Lite · Coors Light · Yuengling

### HOUSE WINE

Canyon Road, Sonoma  
Chardonnay · Cabernet · Merlot · White Zinfandel  
Merlot · Pinot Grigio

Tableside house wine service throughout dinner \$4.50 per person



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# PLATED DINNER

## APPETIZER

*Please select one*

**Loaded Potato Soup**  
**Hearty Beef Vegetable Soup**

**Chicken Corn Chowder**  
**Broccoli & Cheddar Soup**

**Spiked Fresh Fruit**  
**Penne a la Vodka**  
**Tri-Colored Tortellini,**  
Roasted Red Pepper Sauce with Gorgonzola

## UPGRADES

**Jumbo Shrimp Cocktail** \$12.00    **Lump Crab Cake** with Chipotle Aioli \$9.00  
**Short Rib Ravioli** with Blue Cheese Spiked Red Wine Sauce \$6.00  
**Colossal Grilled Shrimp** with Roasted Corn and Black Bean Salsa \$12.00

**INTERMEZZO...a choice of our specialty sorbets** \$2.00  
Passion Fruit | Lemon | Peach Ginger

## SALAD

*Please select one*

**Farm Greens** with House Vinaigrette  
**Crispy Romaine** with Housemade Caesar & Herbed Croutons  
**Spinach Salad** with Tomato, Olives, Feta and Sherry Mustard Vinaigrette  
**Apple Walnut Gorgonzola** with Crispy Romaine and Red Wine Vinaigrette

## ENTRÉES

*Please select two*

**Chicken with Wild Mushroom Marsala**  
**Grilled Atlantic Salmon** with Lemon Basil Butter  
**Grilled Balsamic Chicken** with Prosciutto, Roasted Red Peppers, Spinach & Provolone  
**Apricot Glazed Pork Tenderloin** with Brandy Cider Gastrique  
**Farfalle Primavera** with White Wine Garlic Sauce

Additional entrée choices available

*Entrees served with assorted rolls and whipped butter, chef's selected starch and vegetable.*

## DESSERT

### Wedding Cake

Traditional Coffee & Tea Service  
100% Rainforest Alliance certified Arabica



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