

# 2025-2026 CONSERVATORY WEDDING

## *Formal Lilac Wedding Buffet*



*Breathtaking On-Site Ceremonies*



### COCKTAIL HOUR

- Signature Drink
- Vegetable, Antipasto & Cheese Station
  - 12 Butler Hors D'oeuvres
- Optional Themed Food Stations

### OPEN BAR

- 4 Hour Premium Brand Open Bar

### DINNER SELECTION

- Champagne Toast
- Salad Course
- Lilac Buffet
- Wedding Cake
- Assorted Donut Display

### SPECIAL SERVICES

- White Glove Service
- Floor Length Tableclothes
- Event Specialists
- Bridal Attendant
- Private Bridal & Groom Suite
- Array of Colors for Overlays & Napkins

*The Conservatory Ballroom and the Monet Garden Room are the Perfect Venue for 100-325 Guests.*

*Talamore*

---

# COCKTAIL HOUR

---

## INCLUDED WITH YOUR FORMAL WEDDING PACKAGE

*Our Chef Selection of 12 Hors D'oeuvres*

- ~ Traditional Tomato Bruschetta
- ~ Grilled Salmon Bruschetta with Cilantro Cream
- ~ Grilled Filet and Horseradish Cream on a Crostini
- ~ Philly Cheesesteak Tarts
- ~ Sesame Fried Chicken with Ginger Remoulade
- ~ BBQ Pulled Pork on a Mini Biscuit
- ~ Grilled Chicken Satay with Teriyaki Glaze
- ~ Pigs in a Blanket
- ~ Shrimp Casino
- ~ Classic Spanakopita with Spinach & Feta
- ~ Truffled Deviled Eggs
- ~ Marinated Mozzarella Skewers



---

## MASTERPIECE UPGRADES

---

*All Masterpiece Hors D'oeuvres are Priced Per Person*

- ~ Jumbo Shrimp Cocktail ~
- ~ Prosciutto Risotto Ball, Herb Remoulade ~
- ~ Grilled Sirloin Satay with Teriyaki Glaze ~
- ~ Mini Crab Cakes with Tartar ~
- ~ Porcini Dusted Lamb Chops ~
- ~ Applewood Bacon Wrapped Scallops, Apricot Chutney ~
- ~ Tuna Tartar, Cilantro, Crème Fraiche, Crostini ~



---

# FOOD STATIONS

---

## INCLUDED WITH YOUR FORMAL WEDDING PACKAGE



### VEGETABLE, ANTIPASTO & CHEESE STATION

#### GRILLED VEGETABLES

Asparagus, Red Bell Pepper, Eggplant, Portobello Mushrooms, Zucchini & Squash

#### ANTIPASTO SPECIALTIES

Roasted Peppers, Assorted Mediterranean Olives, Stuffed Peppers & Hummus

#### ARTISAN CHEESES & CHARCUTERIE

Sharp Provolone, Smoked Gouda, Horseradish Havarti, Manchego, Parmigiano Reggiano, Thinly-Sliced Prosciutto, Pepperoni, Genoa Salami & Mild Coppa



### MASTERPIECE STATION UPGRADES

*All Masterpiece Items are Priced Per Person*

#### PASTA ~

~ Shrimp Alfredo, with homemade Alfredo Sauce and Sautéed Shrimp

~ Rigatoni, Italian Sausage, Peppers Onion, Marinara

~ Tortellini, Spinach, Asiago, Wild Mushroom Cream

#### ASIAN STIR FRY ~

~ Sesame Chicken

~ Lo Mein, Wok Fried Asian Vegetables, Vegetable Pot Stickers, Ponzu Teriyaki Sauce, Vegetable Egg Rolls

#### SOUTH OF THE BORDER BAR ~

Build Your Own Soft Tacos, Nachos and Burritos. Spicy Beef and Chicken, Black Beans, Shredded Lettuce, Diced Tomatoes, Tomatillo Salsa, Guacamole, Pepper Jack Cheese, Sour Cream and Jalapeños

#### SUSHI STATION ~

Cooked Rolls: California | Shrimp Tempura

Raw Rolls: Spicy Tuna | Philadelphia

Vegetable Roll: Avocado Cucumber

#### RAW BAR ~

Oysters, Jumbo Shrimp Cocktail, Crab Claws, Littleneck Clams,

Cocktail Sauce, Mignonette, Tobasco, Lemon

#### CRAB CAKES ~

Lump Crab Meat served with Tartar, Cocktail, Roasted Red Pepper Aioli,

Remoulade, Corn Salsa, Iceberg Slaw, Tobasco, Lemons & Limes

~ Add Chef Attendant to Any Station for an Additional Fee~



---

# DINNER SELECTION

---

INCLUDED WITH YOUR FORMAL WEDDING PACKAGE

## SALAD

Select 1

- ~ Classic Caesar Salad with Sourdough Croutons
- ~ Wedge Salad, Tomato and Bacon with a Gorgonzola Vinaigrette
- ~ Baby Arugula, Candied Walnuts, Goat Cheese and Sun-dried Cherries with a Sherry Vinaigrette

## CHEF ENTRÉES

- ~ Chicken Champignon - Boneless Chicken Breast with White Wine Mushroom Sauce
- ~ Slow Braised Short Rib with Natural Jus
- ~ Salmon Francaise, Lemon Capers Butter
- ~ Potato Gnocchi In Marinara Sauce and Roasted Vegetables

## STARCH & VEGETABLES

- ~ Chive Whipped Potatoes
- ~ White and Wild Rice Pilaf
- ~ Broccoli and Cauliflower, Roasted Garlic, Roasted Peppers



# MASTERPIECE DINNER UPGRADES



*All Masterpiece Items are Priced Per Person*

## MASTERPIECE SALADS

- ~ Greek Salad, Spring Mix, Roasted Peppers, Olives, Artichokes, Feta Cheese, Classic Dressing ~
- ~ Baby Spinach Salad, with Applewood Smoked Bacon, Goat Cheese, Dried Cherries, Sherry Vinaigrette ~
- ~ Seasonal Chopped Vegetable Salad, Sherry Vinaigrette ~

## MASTERPIECE ENTRÉES

**Add Masterpiece Entrées for an Additional Fee Per Person**

- Classic Prime Rib, Horseradish Cream, Natural Jus
- Seared Filet Roast, Mustard Sauce, Horseradish
- Tomahawk Ribeye, Horseradish Cream, Natural Jus
- Leg of lamb, Herb Mustard, Mint Jelly, Thyme Jus
- Salmon Wellington, Puff Pastry, Mushroom and Spinach
- Crab Cakes with Cocktail Sauce, Tartar Sauce, Chef's Remoulade and Grilled Lemons
- Seafood Risotto, Lump Crab meat, Sautéed Shrimp, Roasted Tomatoes



---

# DESSERT, COFFEE & LATE NIGHT

---

## INCLUDED WITH YOUR FORMAL WEDDING PACKAGE

### WEDDING CAKE

Hand-Crafted Wedding Cake Sliced

### ASSORTED DONUT DISPLAY

Our Donut Display includes an assortment of Flavors and Toppings

### COFFEE STATION

Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Tea To-Go Cups, for your guests to take home at the end of the evening

---

## MASTERPIECE UPGRADES

---

*All Masterpiece Items are Priced Per Person*

### Mini Viennese Sweet Table ~

Miniature Cannolis, Miniature Eclairs, Miniature Cream Puffs, Assorted Petit Fours, Seasonal Miniature Macaroons, Lemon Bars, Miniature Cupcakes, Dublin Chocolate Bites

### Waffle Station ~

Homemade Belgian waffles with Assorted Toppings: Powdered Sugar, Whipped Cream, Chopped Pralines, Fresh Berries, Caramel Sauce, Fudge Sauce, Nestle Toll House Morsels, Nutella ( Attendant Included )

### Gelato ~

A Selection of Five Different Types of Gelato, Served with an Array of Candies, Fresh Fruits, Warm Chocolate and Caramel. ( Attendant Included )

### Ice Cream Sundae Bar ~

Hand-Dipped Vanilla and Chocolate Ice cream wit Assorted Toppings, Caramel, Cherries, Chocolate Sprinkles, Chocolate Syrup, Gummy Bears, M&M's, Oreo Crunchies, Rainbow Sprinkles, Strawberry Sauce, Whipped Cream. ( Attendant Included )

### S'mores Bar ~

Graham Crackers, Marshmallows, Chocolate Bars on Display to Toast Your S'mores to Perfection

### International Coffee Station ~

Fresh Brewed Coffee and Talacchino Specialties served with Whipped Cream, Chocolate Shavings, Cinnamon Sticks & Raw Sugar, Bailey's Irish Cream, Kahlua, Amaretto, Godiva, Grand Marnier, Sambuca

---

## LATE NIGHT ADDITIONS

---

### Taste of Philly ~

Chicken and Beef Cheesesteaks, Crab Seasoned Fries, Philly Soft Pretzels, Cheese Wiz

### French Fry Bar ~

Krinkle-Cut, Sweet Potato, Bacon, Vinegar, Cheese Whiz, Cheddar, Sriracha, Sour Cream, Parmesan Cheese, Old Bay and Ketchup

### Tater Tot Bar ~

Buffalo Sauce, Bacon, Cheese Whiz, Shredded Cheddar, Guacamole, Sriracha, Salsa, Sour Cream

---

# FULL PREMIUM BRAND OPEN BAR

---

INCLUDED WITH YOUR FORMAL WEDDING PACKAGE

## CHAMPAGNE TOAST

*All of your guests will enjoy a Champagne Toast at the Reception*

## PREMIUM LIQUOR

**Vodka** - Tito's, Ketel One, Haku, Irvine's, Sobeski

**Specialty** - Amaretto, Apple Pucker, Bailey's Irish Cream, Kahlua, Peach Schnapps, Southern Comfort, Triple Sec, Midori

**Rum** - Cruzan, Trader Vics, Rumwater Coconut, Admiral Nelson, Myers Dark

**Scotch** - Johnnie Walker Red, Dewars, Stamford

**Whiskey** - Jack Daniels, Seagrams 7 & VO, Canadian Club

**Bourbon** - Jim Beam Black, Knob Creek, Old Grandad

**Tequila** - Corazon Blanco, Hornitos Reposado

**Gin** - Bombay, New Amersterdam, Irvine's, Bluecoat

**Featured Beer** - Miller Lite, Talamore Lager, Stella Artois, Featured Craft Draft

**Wine** - Cabernet Sauvignon, Malbec, Chardonnay, Pinot Grigio, Riesling, Champagne

**Stateside Canned** - Iced Tea, Black Cherry, Orange

*Talamore can make comparable substitutions and features Pepsi Mixers & Soft Drinks*

## SIGNATURE DRINK - SELECT ONE

**Sparkling Peach** - Vodka, Peach Syrup, Pineapple Juice, Lime Juice Sparkling Wine

**Maple Cinnamon Whiskey Sour** - Beach Bonfire Cinnamon Whiskey, Lemon Juice, Maple Syrup

**Southern Harvest** - Organic Vodka, Grapefruit Juice, Grenadine, Lemon Twist

**American Mule** - Organic Vodka, Lime Juice and Ginger Beer

**Strawberry Basil Paloma** - Tequila, Grapefruit juice, Agave, Strawberries, Basil Leaves and Club Soda

**Cucumber, Lime Prosecco Spritzer** - Lime Juice Cucumber slices and Prosecco



---

# LILAC FORMAL BUFFET

---

The Formal Lilac Buffet offers separate All-Inclusive per person pricing for any Wedding Sunday-Friday and Saturday daytime, and for any Wedding on Saturday Evenings.

For Weddings in January, February, March, July & August a \$10 per person discount will apply to all Lilac Buffets.

All Masterpiece Upgrades are subject to a 6% Sales Tax and 20% Service Charge.

All Lilac Buffets Receive a Complimentary Champagne Display and Specialty Lighting Package.



---

## TALAMORE EVENT SPECIALISTS

---

Karen Koch  
215.641.1300 x126  
kkoch@talamorefamily.com

Mark McCool  
215.641.1300 x108  
mark.mccool@talamorefamily.com