

2025-2026 MAGNOLIA *Wedding Package*



Breathtaking On-Site Ceremonies



COCKTAIL HOUR

- Signature Drink
- Vegetable, Antipasto & Cheese Station
- 12 Butlered Hors D'oeuvres

OPEN BAR

- 4 Hour Premium Brand Open Bar

DINNER SELECTION

- Champagne Toast
- Salad Course
- Selection of 3 Entrées
- Wedding Cake
- Assorted Donut Display

SPECIAL SERVICES

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

*Magnolia Weddings are available
in the Magnolia Ballroom*

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



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

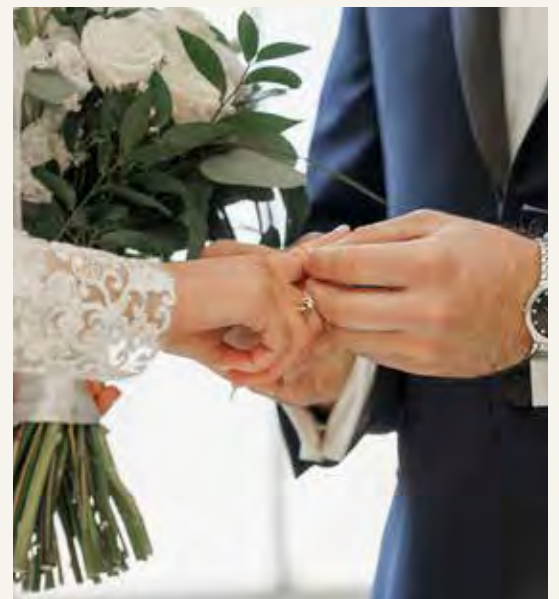
Sharp Provolone, Smoked Gouda, Horseradish Havarti, Manchego, Parmigiano-Reggiano, Thinly-Sliced Prosciutto, Pepperoni, Genoa Salami & Mild Coppa



MASTERPIECE UPGRADES

All Masterpiece Hor's 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 ~



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

Select 3 Entrées - Priced Per Person

Add a Fourth Entrée Selection for an Additional Fee Per Person

- ~ Chicken Florentine, Spinach & Fontina Stuffed Chicken Breast
- ~ Chicken Saltimbocca, Spinach, Roasted Peppers, Prosciutto, Thyme Jus
- ~ Beef Wellington, Seared Filet, Mushroom Puree, Puff Pastry, Port Wine Reduction
- ~ Sesame Crusted Salmon with Asian Stir Fry Vegetables, Ginger Soy Glaze
- ~ Jumbo Lump Maryland Crab Cakes, Chive Butter
- ~ Gorgonzola Crusted Filet, Port Demi Glace
- ~ Braised Short Ribs, Chive Whipped Potato, Asparagus
- ~ New York Strip, Mashed Potatoes, Roasted Cipollini Onions
- ~ Barramundi, Herb Crusted with Lemon Butter Sauce and Baby Vegetables
- ~ Salmon Stuffed with Crab Meat, Lemon Caper Sauce and Baby Vegetables
- ~ French Cut Chicken and Maryland Crab Cake, White Wine Cream Sauce
- ~ Surf and Surf, Maryland Crab Stuffed Jumbo Shrimp, White Wine Leek Sauce
- ~ Filet Oscar, Seared Filet, Maryland Jumbo Lump Crab Meat, Sauce Béarnaise
- ~ Chicken Marsala with Rich Marsala Wine Sauce

VEGETARIAN

Priced. Per Person

- ~ Potato Gnocci, Wild Mushroom and Parmesan Cream
- ~ Vegetable Korma, Mild Blend of Braised Vegetables, Ginger and Spices, Basmati Rice, Grilled Naan
- ~ Eggplant Gateau, Mozzarella, Basil, Sliced Eggplant, Spinach, Gnocci, San Marzano Tomato Sauce
- ~ Portobello Marsala, Roasted Portobellos, Spinach, Black Lentils, Classic Marsala Sauce
- ~ Spinach and Basil Sacchetti Ricotta Filled Pasta, Spinach Tomato Basil Sauce and Shaved Parmesan



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 ~

CHEF'S PREMIUM SELECTIONS

Chef's Premium Selections Priced Per Person

- ~ Roasted Lobster Stuffed with Crab, Baby Vegetables
- ~ Petite Filet & Sea Bass, Peppercorn Sauce
- ~ Talamore Surf and Turf - Grilled Filet, Maryland Crab Cake, Mustard Sauce
- ~ Parmesan Crusted Veal Chop with Roasted Lemon Garlic Sauce
- ~ Cowboy Steak – port demi-glace
- ~ Halibut Oscar – Maryland Crab Meat, Lemon Cream
- ~ Traditional Surf and Turf - Grilled Filet and Lobster Tail, Port demi-glace, Herb Butter
- ~ Bone in Pork Chop – Thyme jus



DESSERT, COFFEE & LATE NIGHT

INCLUDED WITH YOUR FORMAL WEDDING PACKAGE

WEDDING CAKE

Hand-Crafted Wedding Cake Sliced and Served on Raspberry Coulis

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

4 Hour Premium Brand Open Bar, Add 5th Hour Option for Additional Fee

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



VALUE DATE OFFERINGS



The following discounts are available per person from our standard pricing and complimentary upgrades are included for all Value Dates.

JANUARY, FEBRUARY, MARCH

\$15 pp discount plus complimentary onsite ceremony

APRIL, NOVEMBER, DECEMBER

*Thursday, Saturday Afternoons, Sunday \$10 pp discount and
Friday \$8 pp discount*

MAY - OCTOBER

*Thursday, Saturday Afternoons \$10 pp discount,
Sunday \$8 pp discount and Friday \$5 pp discount*

COMPLIMENTARY UPGRADES

*Book any Value Date and Receive Our Champagne Display
& Specialty Uplighting Package*

Masterpiece Upgrades Subject to 6% Sales Tax and 20% Service Charge

TALAMORE EVENT SPECIALISTS

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