

# 2025-2026 CONSERVATORY

## *Wedding Package*



*Breathtaking On-Site Ceremonies*



### COCKTAIL HOUR

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

### OPEN BAR

- 5 Hour Premium Brand Open Bar

### DINNER SELECTION

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

### SPECIAL SERVICES

- White Glove Service
- Floor Length Tableclothes
- Event Specialists
- 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*

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# COCKTAIL HOUR

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## INCLUDED WITH YOUR FORMAL WEDDING

*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



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## MASTERPIECE UPGRADES

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*Add Masterpiece Entrees 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 ~



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# FOOD STATIONS

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## INCLUDED WITH YOUR FORMAL WEDDING



### 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



### TRADITIONAL STATIONS

#### 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

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## STATION UPGRADES

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You May Substitute Any Masterpiece Station for a Traditional Station for an additional fee. To Add a Masterpiece as an Additional Station is an additional fee.

#### 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 Additional Fee ~

# DINNER SELECTION

INCLUDED WITH YOUR FORMAL WEDDING

## 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 SPECIALTIES



**Select 3 Entrées with Your Formal Wedding Package - Priced Per Person**  
*Add a Fourth Entrée Selection for an Additional Fee*

- ~ 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

**Vegetarian Selections Receive a Per Person Discount**

- ~ 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 Portobello's, Spinach, Black Lentils, Classic Marsala Sauce 
- ~ Spinach and Basil Sacchetti Ricotta Filled Pasta, Spinach Tomato Basil Sauce and Shaved Parmesan

 = Gluten Free

# 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

**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



 = Gluten Free

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# DESSERT, COFFEE & LATE NIGHT

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## INCLUDED WITH YOUR FORMAL WEDDING

### 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

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## UPGRADES

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*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 with 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

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## LATE NIGHT ADDITIONS

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### 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

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# FULL PREMIUM BRAND OPEN BAR

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INCLUDED WITH YOUR FORMAL WEDDING

## 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



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# VALUE DATE OFFERINGS

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

**JANUARY, FEBRUARY, MARCH**  
Discount plus complimentary onsite ceremony

**APRIL, NOVEMBER, DECEMBER**  
Thursday, Saturday Afternoons, Sunday and  
Friday Discount

**MAY - OCTOBER**  
Thursday, Saturday Afternoons and Friday Discount

**COMPLIMENTARY UPGRADES**  
Book any Value Date and Receive Our Champagne Wall  
& Specialty Uplighting Package

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

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## TALAMORE EVENT SPECIALISTS

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Karen Koch  
215.641.1300 x126  
kkoch@talamorefamily.com

Mark McCool  
215.641.1300 x108  
mark.mccool@talamorefamily.com