

2025-2026 CONSERVATORY WEDDING



Breathtaking On-Site Ceremonies



Formal Wedding Package

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 Tablecloths
- Event Specialists
- Private Bridal & Groom Suite
- Array of Colors for Overlays & Napkins

ALL-INCLUSIVE PRICING

\$168 - Sunday - Friday

\$188 - Saturday

January, February, March, July & August

Receive a \$10pp Discount

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

Talamore



COCKTAIL HOUR

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



MASTERPIECE UPGRADES

All Masterpiece Upgrades are Priced Per Person, and Subject to Tax and Service Charge

- ~ Jumbo Shrimp Cocktail ~ \$7
- ~ Prosciutto Risotto Ball, Herb Remoulade ~ \$6
- ~ Grilled Sirloin Satay with Teriyaki Glaze ~ \$7
- ~ Mini Crab Cakes with Tartar ~ \$8
- ~ Porcini Dusted Lamb Chops ~ \$10
- ~ Applewood Bacon Wrapped Scallops, Apricot Chutney ~ \$8
- ~ Tuna Tartar, Cilantro, Crème Fraiche, Crostini ~ \$7



FOOD STATIONS

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

STATION UPGRADES



You May Substitute Any Masterpiece Station for a Traditional Station for \$10 Per Person. To Add a Masterpiece as an Additional Station is \$15 Per Person.

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 \$175 Per Chef ~

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

Add a Fourth Entrée Selection for an Additional \$4 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

- ~ 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



MASTERPIECE DINNER UPGRADES



All Masterpiece Dinner Upgrades are Priced Per Person, and Subject to Tax and Service Charge

MASTERPIECE SALADS

- ~ Greek Salad, Spring Mix, Roasted Peppers, Olives, Artichokes, Feta Cheese, Classic Dressing ~ \$4 
- ~ Baby Spinach Salad, with Applewood Smoked Bacon, Goat Cheese, Dried Cherries, Sherry Vinaigrette ~ \$4 
- ~ Seasonal Chopped Vegetable Salad, Sherry Vinaigrette ~ \$4 

MASTERPIECE ENTRÉES

All Masterpiece Entrées - \$15

- ~ 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

DESSERT, COFFEE & LATE NIGHT

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

UPGRADES

All Masterpiece Upgrades are Priced Per Person, and Subject to Tax and Service Charge

Mini Viennese Sweet Table ~ \$12

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

Waffle Station ~ \$11

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 ~ \$11

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 ~ \$9

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 ~ \$9

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

International Coffee Station ~ \$17

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 ~ \$10

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

French Fry Bar ~ \$9

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

Tater Tot Bar ~ \$9

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

FULL PREMIUM BRAND OPEN BAR

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



THERE'S NO PLACE LIKE TALAMORE



TALAMORE EVENT SPECIALISTS

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