

2025-2026 CONSERVATORY WEDDING

Stations Package

COCKTAIL HOUR

- Signature Drink
- Vegetable, Antipasto & Cheese Station

OPEN BAR

- 4 Hour Premium Brand Open Bar

RECEPTION SELECTION

- Champagne Toast
- Salad Course
- 5 Themed Food Stations
- Wedding Cake

SPECIAL SERVICES

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

ALL-INCLUSIVE PRICING

\$148 - Sunday - Friday

\$158 - 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.

Breathtaking On-Site Ceremonies



Talamore

COCKTAIL HOUR

INCLUDED WITH YOUR STATIONS WEDDING

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 Hors D'oeuvres are Priced Per Person

- ~ 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

YOUR RECEPTION

INCLUDED WITH YOUR STATIONS WEDDING



SALAD COURSE

BABY ARGULA

Served with Candied Walnuts, Goat Cheese and Sundried Cherries with Sherry Vinaigrette

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

FLATBREAD

Margarita, Fresh Mozzarella, Basil, San Marzano, EVOO

CLASSIC PRIME RIB

Horseradish Cream, Natural Jus, Chef Rolls

MASTERPIECE STATIONS

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

SEARED FILET ROAST | Mustard Sauce, Horseradish, Chef Rolls

LEG OF LAMB | Herb Mustard, Mint Jelly, Thyme Jus

TOMAHAWK RIBEYE | Horseradish Cream, Natural Jus, Chef Rolls

SALMON WELLINGTON | Puff Pastry, Mushroom and Spinach

~ Add Chef Attendant to Any Station for \$175 Per Chef ~



DESSERT, COFFEE & LATE NIGHT

INCLUDED WITH YOUR FORMAL STATIONS 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 ~ \$11

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

Waffle Station ~ \$10

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 ~ \$9

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 STATIONS WEDDING

CHAMPAGNE TOAST

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

PREMIUM LIQUOR

Vodka - Tito's, Lvov, Boardroom

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

Rum - Cruzan Silver, Spiced Rum, Coconut Rum

Scotch - Dewars, Stamford, Johnnie Walker Red

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

Bourbon - Jim Beam, Old Grand Dad

Tequila - Corazon

Gin - Brokers, Western Son Craft, Gordon's

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

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

Stateside Cocktails - 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

MASTERPIECE UPGRADES

Masterpiece upgrades are \$7 per person per category upgrade

Vodka - Stateside, Kettle One

Specialty - Amaretto di Saronno, Sambuca

Bourbon - Bulleit

Gin - Hendrick's

SPECIALTY BAR

Each Specialty Bar Comes with Ice Carving

Luge Available for \$8 Per Person During Cocktail Hour | \$17 Per Person for Entire Wedding

Margarita Bar - Up to 3 Flavors - Classic Lime, Raspberry, Mango, Peach

Manhattan Bar - Jim Bean, Jack Daniels, Old Grand Dad Talamore Knob Creek, (Lugable)

Bellini Bar - Up to 3 Flavors - Peach, Raspberry, Strawberry, Blueberry, Mango

Martini Bar - Ketel One, Grey Goose, Stateside Vodka, Hendrick's Gin, Tanguery 10,

Served with all Traditional Garnishes (Lugable)

THERE'S NO PLACE LIKE TALAMORE



TALAMORE EVENT SPECIALISTS

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