

# 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.

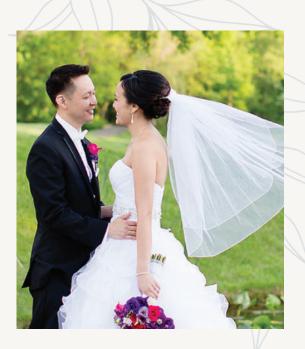


# COCKTAIL HOUR

#### 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

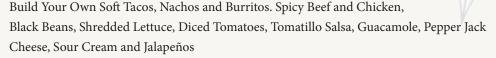
#### **PASTA**

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





#### **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

Karen Koch 215.641.1300 x126 kkoch@talamorefamily.com

Mark McCool 215.641.1300 x108 mark.mccool@talamorefamily.com

Denise Ronayne 215.641.1300 x127 deniser@talamorefamily.com