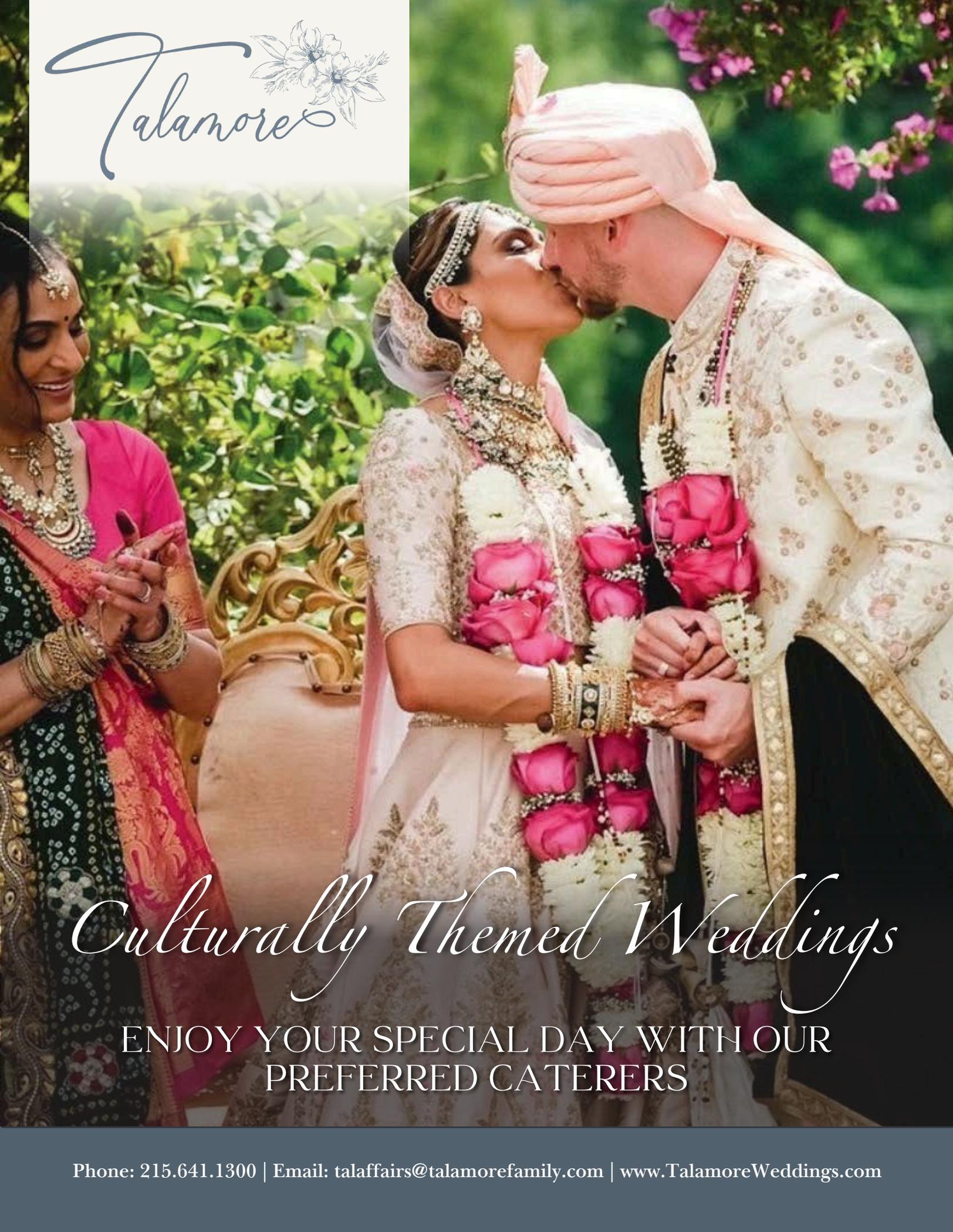


Talamore 



Culturally Themed Weddings

ENJOY YOUR SPECIAL DAY WITH OUR
PREFERRED CATERERS

MASTERPIECE WEDDINGS WITH OUR PREFERRED CATERERS

Talamore is pleased to provide the canvas for your special day with our Venue, Bar, Service Staff and more, and allow you to select your own caterer from our Preferred Vendors for Buffet Service.

VENUE, BAR AND SERVICE PRICING*

Season	Friday	Saturday	Thursday-Sunday
January, February & March	\$110	\$110	\$110
April, July, August, November, & December	\$130	\$140	\$110
May, June, September & October	\$140	\$150	\$120

MINIMUM VENUE, BAR AND SERVICE FEES

Thursdays & Sundays Year-Round - \$10,000

January, February, March - \$12,000

April, July, August, November, December - \$15,000

May, June, September, October - \$20,000

PREFERRED INDIAN CATERERS

MOGHUL CATERERS

(732) 549-7976

www.MoghulCatering.com

CORIANDER

(856) 566-4546

PALACE OF ASIA

(215) 646-2133

www.PalaceofAsiaPA.com

GLATT KOSHER & KOSHER STYLE

Please inquire with our Event Specialist for our list of Preferred Kosher Caterers

OTHER PROFESSIONAL CATERERS

Professional Caterers that are not included in Talamore's Preferred list are welcome, subject to approval of certifications and experience. See Event Specialist for details.

FAQ

- Pricing is INCLUSIVE of all Service Fees and Tax
- 5 Hour Premium Open Bar is Included with 2 Signature Drinks and Champagne toast
- Event Coordinator to include assistance with all final selections, floor plan and day of arrival
- Pricing includes Everything needed for your Service: Chivari Chairs, Tables, Array of colors for your Linen Overlays and Napkins, Floor Length table cloths, Charger Plate, China, Glass, Silverware, Buffet setup for Chafing and other Serving Dishes
- Service Staff included with Maitre D, Bridal Attendant, Bartenders, Coat Check
- Private Bride and Groom Suite
- ALL food provided by your selected caterer, unless otherwise noted
- Special tea Ceremony or other Cultural Specific Events
- Ceremony Fee is \$1,000 per Ceremony – Available in one of 4 Breathtaking settings including the Outdoor pergola Garden, or inside in our Garden Room, Conservatory or Magnolia ballroom. Final Ceremony location will depend in part on the size of your Ceremony.
- Children under 21 are charged at 50% of the Adult venue/bar Rate plus any additional Talamore provided food upgrades selected.
- If Applicable - Exceptional arrangements for your Barrat
- Pre Event Arrival – See Event Specialist for Details

UPGRADES AVAILABLE BY TALAMORE

Embellish Your Cocktail Hour

BUTLERED HORS D'OEUVRES

1 Hour - \$12 • 2 Hour - \$17

TRADITIONAL

Our Chef Selections are All Included

- ~ Traditional Tomato Bruschetta
- ~ Grilled Salmon Bruschetta with Cilantro Cream
- ~ 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
- ~ Classic Spanakopita with Spinach & Feta
- ~ Truffled Deviled Eggs
- ~ Marinated Mozzarella Skewers

MASTERPIECE

Included Except as Noted

Select Two

- ~ Grilled Filet and Horseradish Cream on a Crostini
- ~ Shrimp Casino
- ~ Jumbo Shrimp Cocktail
- ~ Prosciutto Risotto Ball, Herb Remoulade
- ~ Grilled Sirloin Satay with Teriyaki Glaze
- ~ Mini Crab Cakes with Tartar
- ~ Applewood Bacon Wrapped Scallops, Apricot Chutney
- ~ Tuna Tartar, Cilantro, Crème Fraiche, Crostini
- ~ Porcini Dusted Lamb Chops - \$10pp

GRAZING STATION EXTRAORDINAIRE

1 Hour - \$7 • 2 Hour - \$10

GRILLED VEGETABLES, ANTIPASTO SPECIALITIES & ARTISAN CHEESES & CHARCUTERIE

Asparagus, Red Bell Pepper, Eggplant, Portobello Mushrooms, Zucchini & Squash

Roasted Peppers, Assorted Mediterranean Olives, Stuffed Peppers & Hummus

Sharp Provolone, Smoked Gouda, Horseradish Havarti, Manchego, Parmigiano Reggiano, Thinly-Sliced

Prosciutto, Pepperoni, Genoa Salami & Mild Coppa

STATIONS

PASTA - \$10pp

- ~ Shrimp Alfredo, Alfredo Sauce and Sautéed Shrimp
- ~ Rigatoni, Italian Sausage, Peppers Onion, Marinara
- ~ Tortellini, Spinach, Asiago, Wild Mushroom Cream

FLATBREAD STATION - \$10pp

- ~ Margherita, Fresh Mozzarella, Basil, San Marzano, EVOO
- ~ Short Rib, Caramelized Onions, Boursin, Bacon, Parmesan

SUSHI STATION - \$15pp

- ~ Cooked Rolls: California | Shrimp Tempura
- ~ Raw Rolls: Spicy Tuna | Philadelphia
- ~ Vegetable Roll: Avocado Cucumber

RAW BAR - \$20pp

- ~ Oysters, Jumbo Shrimp Cocktail
- ~ Crab Claws
- ~ Littleneck Clams
- ~ Cocktail Sauce, Mignonette, Tabasco, Lemon

DESSERT

Wedding Cake by Ann's Cake Pan or Night Kitchen

\$6 per person



Mini Viennese Sweet Table - \$12 Per Person

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

*Talamore Upgrades are subject to Applicable Tax and Service

FULL PREMIUM BRAND OPEN BAR

SIGNATURE DRINKS

Select Two

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



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.



THERE'S NO PLACE LIKE TALAMORE



TALAMORE EVENTS

Phone: 215.641.1300 - Email: talaffairs@talamorefamily.com

723 Talamore Drive - Ambler, PA 19002 | www.TalamoreWeddings.com