



*Yorktowne  
Memories*

*THE Yorktowne  
Gold  
HOTEL  
Bridal Package*



## *Yorktowne Memories Gold Bridal Package*

**\$105.00 per Guest**

*Five Hour Reception, Inclusive of Ballroom Rental Fee*

*Fresh Vegetable Crudités Display with Dipping Sauce  
Imported & Domestic Cheese Display with Assorted Crackers  
Choice of Two Butler-Passed Hot Hors D'Oeuvres*

*Hand Carved Ice Sculpture*

*Champagne Toast for all Guests During Dinner*

*Four Hours of Unlimited Bar Service  
(Premium Brand Cocktails, House Wines, Bottled Beer and Soft Drinks)*

*Appetizer, Salad and Duet-Entrées plus a Vegetarian Option or Deluxe Buffet Option*

*Beautiful Custom Designed Wedding Cake*

*Choice of Select Floor Length Round Linens with a Variety of Coordinating Napkins*

*Gold or Silver Charger Plates  
(Based upon Availability)*

*Deluxe Candle Centerpieces: Table Mirror, Hurricane, White Taper and Votives*

*Spring-Loaded Hardwood Dance floor*

*Specialty Coffee Station for the Final Hour  
Flavored Coffees with Cinnamon Sticks, Shaved Chocolate, Chantilly Cream and Orange Zest*

*Complimentary Valet Parking  
(Based upon space availability)*

*Pre-Wedding Planning Sessions with Our Wedding Specialists*

*On-Site Coordination the Day of Your Wedding*

*Discounted Overnight Accommodations for Your Guests*

*Special Discounts for Friday or Sunday Receptions*

*Complimentary Whirlpool Room for the Bride and Groom on their Wedding Night*

**Prices do not include 20% Service Charge or 6% PA Sales Tax**



## *Yorktowne Memories Gold Bridal Package*

### *Appetizers*

*(Select One)*

#### ***Duck Confit Napoleon***

*Puff Pastry, Braised Red Cabbage, Balsamic Reduction*

#### ***Warm Seafood Terrine***

*Roasted Red Pepper Coulis*

#### ***Seared Sea Scallops***

*Angel Hair Pasta, Crisp Pancetta Lardons, Lemon Butter*

#### ***Black Tiger Prawns***

*Lemon Beurre Blanc, Mango Salsa, Raspberry Coulis*

#### ***Fresh Buffalo Mozzarella***

*California Beefsteak Tomatoes, Steamed Asparagus  
and Aged Balsamic Vinaigrette*

### *Salad*

*(Select One)*

#### ***Yorktowne House***

*Mixed Greens, Crumbled Roquefort,  
Candied Walnuts, Red Grapes  
Cabernet Vinaigrette*

#### ***Classic Caesar***

*Crisp Hearts of Romaine  
Garlic Croutons and Asiago Cheese,  
tossed in Traditional Caesar Dressing*

#### ***Baby Spinach Salad***

*Asian Pears, Toasted Almonds,  
Balsamic Vinaigrette*

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## *Yorktowne Memories Gold Bridal Package*

### *Entrées*

*(Select Two Entrées for the Duet Plate, Plus a Vegetarian Option)  
All Entrées Served with Appropriate Starch and Seasonal Vegetables*

***Grilled Double Cut Pork Chops***  
*Pommeray Honey Mustard,*

***Chicken Diablo***  
*Boursin Cheese, Baby Spinach, Sun dried  
Tomatoes, Roasted Red Pepper Sauce*

***Grilled Filet of Beef***  
*Truffled Red Wine Demi Glaze*

***Pan Seared Salmon Filet***  
*Champagne Crème,  
Tomato Basil Relish*

***Chicken Marsala***  
*Sautéed Breast with a  
Wild Mushroom Marsala Demi Glace*

***Baked Alaskan Halibut***  
*Crab and Lobster Ragout*

***Macadamia Nut Crusted Chicken Breast***  
*Citrus Relish and White Zinfandel Sauce*

***Spice Rubbed Chilean Sea Bass***  
*Mango Salsa  
and Lemon Mint Vinaigrette*

***Grilled New York Strip Steak***  
*Sautéed Mushrooms and Sauce Bordelaise*

***Seared Sea Scallops***  
*Lemon Herb Beurre Blanc*

### *Vegetarian Options*

*(Select One)*

***Grilled Vegetable Napoleon***  
*Grilled Zucchini Squash and Portobello Mushrooms, layered with Roasted Red Peppers,  
Tomatoes and Fresh Mozzarella, with Sauce Marinara*

***Baked Japanese Eggplant***  
*Stuffed with Cous Cous, Slivered Almonds, Dried Cranberries, Currants and Apricots*

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## *Yorktowne Memories Gold Bridal Package*

### *Gold Wedding Buffet*

#### *Choice of Four Salads:*

*Tossed Garden Salad with Assorted Dressings*  
*Traditional Caesar Salad*  
*Mandarin Orange Spinach Salad*  
*Marinated Vegetable Salad*  
*Fresh Fruit Platter*  
*Mediterranean Artichoke Salad*  
*Cucumber Salad with Yogurt Dressing*  
*Marinated Button Mushroom Salad*  
*Fresh Vegetable Pasta Salad*

#### *Choice of Three Entrees:*

*Grilled Breast of Chicken with Roasted Red Pepper Cream Sauce*  
*Grilled Breast of Chicken with Peach and Pear Chutney*  
*Roasted Chicken Breast with a Wild Mushroom with Sun Dried Tomato Demi Glaze*  
*Pan Seared Salmon with Tomato Artichoke Ragout*  
*Grilled Swordfish with Sweet Corn Salsa*  
*Baked Alaskan Halibut*  
*Grilled Atlantic Salmon with Lemon Beurre Blanc*  
*Roast Sirloin of Beef with Cabernet Jus*  
*Marinated Flank Steak with Sauce Bordelaise*  
*Pepper Crusted Tenderloin of Beef*

#### *Choice of Two Sides:*

*Saffron Risotto*  
*Wild Rice with Toasted Pine Nuts*  
*Scalloped Potatoes*  
*Duchess Potatoes*  
*Roasted Garlic Mashed Potatoes*  
*Roasted Shallot Potatoes*  
*Carrots and Broccolini*  
*Green Beans Almondine*  
*Seasonal Vegetable Medley*

*Fresh Baked Rolls with Butter*  
*Freshly Brewed Coffee, Decaf and Assorted Teas*

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*May we suggest the following accompaniments to enhance your Yorktowne experience*

### ***Hot Hors d'oeuvres***

*(per fifty pieces)*

#### ***Spanakopita***

*Spinach and Feta in Phyllo Dough*  
\$125.00

#### ***Potato Puffs***

*Fine Herbs and Sour Cream*  
\$80.00

#### ***Sesame Chicken***

*Honey Mustard Sauce*  
\$100.00

#### ***Mini Beef Wellington***

*Tender Beef and Mushroom Duxelle  
in Puff Pastry*  
\$125.00

#### ***Sea Scallops***

*Wrapped in Bacon*  
\$110.00

#### ***Maryland Style Crab Cakes***

*Lemon Caper Aioli Sauce*  
\$150.00

#### ***Beef Teriyaki Skewers***

*Tender Beef Marinated in Teriyaki Sauce*  
\$110.00

#### ***Quiche Lorraine***

*Swiss Cheese and Bacon*  
\$150.00

#### ***Baked Brie En Croute***

*Lingonberry Dipping Sauce*  
\$110.00

#### ***Pot Stickers***

*Vegetable, Pork, and Shrimp*  
*Asian Dipping Sauce*  
\$100.00

#### ***Potato Croquettes***

*Infused with Black Truffle Oil and Boursin  
Cheese*  
\$95.00

#### ***New Zealand Baby Lamb Chops***

*Rosemary Mint Sauce*  
\$150.00

#### ***Chicken Quesadilla***

*Fresh Salsa*  
\$80.00

#### ***Crab Stuffed Mushrooms***

*Seasoned Jumbo Lump Crab  
Topped with Sharp Cheddar Cheese*  
\$125.00

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## *Yorktowne Memories Gold Bridal Package*

### *Chilled Hors d'oeuvres* *(per fifty pieces)*

*Lobster and Avocado*  
*on a Fresh Corn Chip*  
\$150.00

*Sun-Dried Tomato Crostini*  
*Basil and Mascarpone Cheese*  
\$75.00

*Smoked Scottish Salmon*  
*Crème Fraiche on Lavosh*  
\$80.00

*Smoked Duck Breast*  
*Cilantro Chutney on Puff Pastry*  
\$85.00

*Sweet Thai Chili Jumbo Lump Crabmeat*  
*in a Mini Pastry Shell*  
\$100.00

### *Chilled Displays*

*Fresh Seasonal Sliced Fruit*  
*Elegant Display with Raspberry Yogurt Dipping Sauce*  
\$3.00 Per Guest

### *Chilled Seafood Displays*

*Fresh Seafood on Crushed Ice Garnished with Fresh Lemon, Parsley, and Cocktail Sauce*

*Jumbo Shrimp*  
\$150.00 Per Fifty Pieces

*Blue Point Oyster On The Half Shell*  
Market Price

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## *Yorktowne Memories Gold Bridal Package*

### *Additional Amenities Available*

#### *Ceremony in Mirror Room*

*\$275.00 room rental*

#### *Piano Tuning Fee*

*(Lobby Only)*

*\$100.00*

#### *Coat Check Attendant*

*(Minimum of Three Hours)*

*\$25.00 per hour*

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