



Mendenhall Inn
2026 Wedding Packages



Congratulations!

You're Getting Married!

We would like to thank you for considering the Mendenhall Inn and Inn at Mendenhall Hotel as the location for your Wedding Reception. We are confident you will find our Mendenhall Wedding Packages to be the most complete of any in the area, giving you the best value for your investment. Please feel free to contact us at any time to discuss this most important and joyous event. We look forward to hearing from you!

610-388-2100 X.529

Zachary Angeline
Managing Partner

Gianna Angeline
Wedding Event Specialist

Dorothy Sonsalla
Director Of Sales & Weddings

Gina Correnti
Wedding Event Specialist

Roberto Alcantara
Maitre D'

Mario Aguilar
Banquets Manager

Juan Bustos
Restaurant Manager

Angel Martinez
Banquet Chef

Artemio Fuerte
Head Banquet Chef

Sulaimon Oyeleye
Banquet Chef

BASIC INFORMATION

The Mendenhall Inn offers two elegantly appointed ballrooms to select from.

Gold Ballroom | Max. seating of 266 with dance floor

Grand Ballroom | Max. seating of 290 with dance floor

Deposit at the Time of Booking

Gold Ballroom | \$2,500

Grand Ballroom | \$3,000

Second Deposit

(10 Months Prior to Reception)

Gold Ballroom | \$2,000

Grand Ballroom | \$2,500

*In the Event of A Cancellation, All Deposits are Non-Refundable

Gold and Grand Ballroom Saturday Revenue Minimums

	<u>Gold Ballroom</u>	<u>Grand Ballroom</u>
January - March	\$8,000	\$12,500
April - June	\$10,000	\$14,000
July & August	\$9,000	\$13,000
September & October	\$12,000	\$16,500
November & December	\$10,000	\$14,500

Minimum Revenue Guarantees are After Discounts

Friday and Sunday Revenue Minimums are Reduced by \$2,000

Any items supplied by outside vendors needs to be removed from Mendenhall property within 1 hour of Friday, Saturday and Sunday afternoon receptions, and within 8 hours of evening receptions. Delivery times from outside vendors need to be coordinated with a Sales Manager. Deposits must be Cash, Personal Check or Cashier's Check (Credit Cards Not Accepted).

Final Payment must be Provided in the Form of Cash or Cashier's Check (Credit Cards Not Accepted)

Estimate Number of guests is Due to the Sales Office 10 Days prior to the wedding.

Final number of Guests and payment is due to Sales Office 7 days prior to wedding.

6% SALES TAX AND 22% SERVICE CHARGE ARE INCLUDED IN ALL SIT-DOWN WEDDING PACKAGES UNLESS OTHERWISE NOTED.

PRIVATE ROOMS FOR WELCOME PARTIES, AFTER PARTIES, ENGAGEMENT DINNERS, BRIDAL SHOWERS, AND REHEARSAL DINNERS ARE AVAILABLE.



2026 MENDENHALL INN WEDDING PACKAGE

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2026 MENDENHALL INN

WEDDING PACKAGE

WINTER DISCOUNT

DECEMBER 21st- 29th
JANUARY & FEBRUARY
Excludes Holiday Weekends

SILVER PACKAGE

10% Discount

GOLD PACKAGE

15% Discount

PLATINUM PACKAGE

12% Discount

FRIDAY & SUNDAY DISCOUNT

Excludes Holiday Weekends

SILVER PACKAGE

7% Discount

GOLD PACKAGE

10% Discount

PLATINUM PACKAGE

10% Discount

MARCH, JULY, & AUGUST DISCOUNT

Excludes Holiday Weekends

SILVER PACKAGE

7% Discount

GOLD PACKAGE

10% Discount

PLATINUM PACKAGE

10% Discount

Discounts apply to standard per person package price & ceremonies.

Do not apply to any upgrades or add ons.

STANDARD AMENITIES FOR ALL PACKAGES

5 HOUR RECEPTION

- Experienced Wedding Specialist, Maitre D', and Waitstaff / Captain to Provide Exceptional & Professional Guidance.
- Separate Cocktail Reception Area for Bridal Party During Cocktail Hour
- White Glove Service
- The Master's Baker Custom Wedding Cake: Choice of Flavor and Design
- Fully Dressed and Decorated Sweetheart Table or Long Head Table and Cake Table
- Full Length White Linen with White Gabrielle Overlay and Matching Napkin (*Linens Subject to Change*)
- Complimentary Overnight Room with Bottle of Champagne for the Newlyweds evening of reception.
 - Silver Package Includes a Deluxe King Standard Room
 - | Upgrade to King Suite \$140.00 Additional plus tax
 - | Upgrade to Presidential or Executive Suite \$175.00 Additional plus tax
 - Gold Package Includes a King Suite
 - | Upgrade to Presidential or Executive Suite \$140.00 Additional plus tax
 - Platinum Package Includes the Executive or Presidential Suite
- (ABOVE HOTEL ROOMS/ UPGRADES ARE PENDING HOTEL AVAILABILITY)
- Special Overnight Rates for Out of Town Guests (*Rate Includes a Full Hot Breakfast Buffet*)
- Tasting for Four Guest- Silver Wedding Package Includes Pasta, Salad, Entrée, and Mini Dessert Sample
Gold/ Platinum Package includes Pasta, Salad, Entrée, and Flambé Dessert. -

Alcohol and Gratuity not Included. Some Entrées May Not be Available for Tasting

Additional Guest @ \$50.00 Per Guest. | Additional Entrée Selection ONLY @ \$35.00 Each

--Tasting by Appointment only- Please Contact your Sales Manager for Availability--

- Flower Arrangements - One Glass Vase for Each Guest Table, Sweetheart Table Arrangement, and Cocktail Tables consisting of All White Seasonal Fresh Flowers with Greenery (*Flower Arrangements Property of the Mendenhall Inn*)
 - Mendenhall Inn Will Credit \$2.50 Per Person Inclusive if All Flowers are Supplied by the couple
- Complimentary Parking
- Gold or Silver Acrylic Charger Plates
- Gold Chiavari Chairs
- Children's Menu- (*12 and under and maximum of 12 children*)
 - (*Select 2*)--Grilled Chicken Breast, Chicken Tenders, Grilled Cheese, Cheeseburger. All Served with Fries @ \$40.00 Per Child Inclusive. Children's Pasta with Red Sauce or Butter, Kids Filet and Fries @ \$50.00 Per Child Inclusive
- Vendor Meals- Please Consider Providing Meals to your Vendors: Chef's Choice Hot Entrée @ \$40.00pp Inclusive
- No Additional Charge for a Choice of 2 Preselected Entrée and Vegetarian Entrée. \$2.50 Per Person Inclusive Additional Charge for Choice of 3 Preselected Entrées
- (Final Number of Each Entrée must be Given to Sales Office 7 Days Prior)

ENHANCE YOUR SPECIAL DAY

CEREMONY & REHEARSAL

\$8.50 Per Guest (Inclusive)

Ceremony will be scheduled one hour prior to reception start time.

Outdoor and Atrium Ceremonies include a white garden chairs ceremony set-up

Ballroom Ceremonies include Gold Chiavari Chairs

Includes Maître D'

Mendenhall would be happy to host your Wedding Ceremony Rehearsal for your special day.
(It is recommended if you are having your ceremony on site to have a rehearsal.)

REHEARSAL CEREMONY | \$175.00 (Inclusive)

(Fee Waived if you are having your Rehearsal Dinner at Mendenhall)

One Hour

Private room to rehearse your ceremony

Maître D' to assist coordinating with your Officiant

Please reach out to your wedding specialist to schedule your rehearsal ceremony!

**please note when scheduling your rehearsal ceremony, that the space your rehearsal ceremony takes place isn't guaranteed to be the space where your actual ceremony is held. While we try our very best to accomodate you in the same location, it is dependent on the event schedule that week.*

BRIDAL SUITE

Enjoy a dedicated space for you and your bridesmaids to get your hair and makeup done.

\$350.00

ADDITIONS

Custom Ice Carvings | Starting at \$650.00

Coat Attendant or Restroom Attendant | \$125.00 Each

Additional Bar and Bartender | \$400.00 Each

Additional Bar Service:

Half Hour | \$6.50 Per Person || Sodas Only | \$4.00 Per Person

Full Hour | \$9.50 Per Person || Sodas Only | \$7.00 Per Person

"Overtime" (Additional Time No Bar):

Half Hour | 4.50 Per Person || Full Hour | 5.5 Per Person

AFTER PARTY!

Keep the party going at Alexander's Bar and Grille. Contact your Sales Manager for our full Late Night Food menu. All items must be ordered by final payment and no outside food is permitted.

Bar Hours are Subject to Change at Managements Discretion

All of the above are subject to 6% tax and 22% service charge unless noted.

2026 BAR & BEVERAGE SELECTIONS

LIQUOR

Silver Wedding Package | Premium Liquor Selections (Items with star * not included)
Gold & Platinum Wedding Package | Super Premium Liquor Selections Includes All Liquors Below

Vodka

Smirnoff
Citrus, Raspberry and Vanilla
Tito's
* Grey Goose
* Ketel One

Whiskey

Seagram's VO
Seagram's 7
Jack Daniels
* Crown Royal
* Jameson

Gin

Bombay
* Tanqueray
* Bombay Sapphire

Tequila

Jose Cuervo
* Hornitos

Rum

Bacardi
Malibu
Captain Morgan

Scotch

Dewar's White Label
* Johnny Walker Red
* Chivas 12 Year

Bourbon

Jim Beam
* Bulleit
* Maker's Mark

Additional Bar Items

Amaretto
Kahlua
Southern Comfort
Dry Vermouth
Sweet Vermouth
Apple Pucker
Peach Schnapps
Raspberry Liqueur
* Bailey's Irish Cream

Mixers

Sodas
Juices
Rose's Lime
Grenadine
Sour Mix

WINE & SPARKLING

SILVER & GOLD PACKAGE

WOODBRIIDGE HOUSE WINES

Pinot Grigio | Chardonnay
Sauvignon Blanc
Cabernet | Merlot
Pinot Noir
House Champagne

PLATINUM PACKAGE

ALL WOODBRIDGE HOUSE WINES

Sterling Vintner's Chardonnay
Estancia Pinot Grigio
Robert Mondavi Cabernet
Blackstone Merlot
Mark West Pinot Noir
House Champagne

Upgrade to Platinum Package Wines | \$5.00 Inclusive Additional Per Person
--Served at the Bar Only --

BEER

Included in All Packages

Coors Light, Miller Lite, Yuengling Lager, Michelob Ultra, Assorted White Claws, and N/A Beer

*Silver Package | Please select one additional beer (Excludes Beers with Star *)*

Gold & Platinum Packages | Please select two additional beers

Regional

* Dogfish Head 60 Minute IPA
* Victory IPA

National

Budweiser
Bud Light
* Landshark
* Miller High Life

International

Corona Light & Extra
Heineken
* Stella Artois
* Blue Moon Belgian White

High Noons

Additional \$5 Per Person

Surfside Ice Teas

Additional \$5 Per Person

Cases of 24 Cans available for \$135 Each

Upgrade the Silver Package to Super Premium Selections

Beer Only | \$4.00 Per Person || Beer & Liquor | \$8.00 Per Person -

All Upgrade Prices Subject to 22% Service Charge

2026 SILVER PACKAGE

GOLD: \$124.00pp **GRAND: \$134.00pp**

*5 Hour Reception
1 Hour of Cocktails and Hors d' Oeuvres, 4 Hours Dinner / Dancing*

BAR SERVICES

*5 Hour Premium Open Bar
(See Beverage Selections Page)*

"Signature Drink" for your "Special Day"

ADD ON: WINE SERVICE DURING DINNER

OUR TRAINED, PROFESSIONAL STAFF WILL POUR YOUR CHOICE OF
WINE THROUGHOUT DINNER.

ONE HOUSE RED AND ONE HOUSE WHITE
\$4.00PP ADDITIONAL (INCLUSIVE)

ONE UPGRADED RED AND ONE UPGRADED WHITE
\$7.00PP ADDITIONAL (INCLUSIVE)

CHAMPAGNE TOAST

HORS D' OEUVRES

MENDENHALL BUFFET **HORS D'OEUVRES DISPLAY**

Unlimited for 1 hour

- International & Domestic Cheeses with Assorted Crackers
- Assorted Vegetable Crudité Display
- Warm Spinach & Artichoke Dip Served with Garlic Toast Points

PASSED PUFFS

Unlimited for 1 hour

Beef Frank's in a Blanket, Potato Puff's, , Spicy Beef Pockets,
Beef and Mushroom Wellingtons, Spinach Turnovers

BUTLERED HOT HORS D'OEUVRES

Unlimited for 1 hour

Select (5) five additional hors d' oeuvres below to be passed

VEGETARIAN

Caprese Skewers (Cold)
Smoked Gouda Arancini
Spanakopita
Spinach & Cheese Stuffed
Mushrooms
Tomato, Basil and Locatelli
Bruschetta (Cold)

MEAT

Mini Beef Wellingtons
Philly Cheesesteak Eggrolls
Beef Empanadas
Asian Beef Satay
Sausage Stuffed Mushrooms
Prosciutto Wrapped Melon (Cold)

SEAFOOD

Ahi Tuna Skewers (Cold)
Blue Crab Deviled Eggs (Cold)
Coconut Butterfly Shrimp
Wonton Wasabi Shrimp
Bacon Wrapped Scallops
Mini Crab Cakes
Clams Casino

CHICKEN

Smoked Chicken Quesadilla
Buffalo Chicken Wontons
Mini Chicken Cordon Bleu
Sesame Chicken Satay
Buffalo Chicken Bites
Asian Chicken Bites

2026 SILVER PACKAGE

STATIONS

*All station pricing is in addition to the package price.
All pricing is PER PERSON and is inclusive of tax and service charge.*

Buffet Stations

No Attendant Needed

Sushi Station | 8

Chef's Selection Assorted Sushi Rolls
Served with Wasabi, Ginger, Soy Sauce and Seaweed Salad

Wing Bar | 8

Crispy Pieces of Tender Boneless Wings

Choice of Two Sauces

Spicy Buffalo Sauce | Jamaican Jerked Dry Rub
BBQ Sauce | Garlic Parmesan

Served with Cool Bleu Cheese, Ranch Dressing and Celery Sticks.

Philly Station | 8

Fresh Amoroso Rolls & Philly Style Beef Steak
Toppings include Fried Onions, Sautéed Mushrooms,
Cheese Wiz, and Ketchup.

Served with Crab Fries & Cheese Sauce.

Mac & Cheese Bar | 8

Four Cheese Mac & Cheese with Toasted Breadcrumbs
Bacon Bits | Kennett Square Mushrooms | Buffalo Sauce | Garlic Aioli

Slider Station | 8

--Choice of Two Sliders--

BBQ Sliders

Seasoned pork pulled off the bone then simmered in BBQ Sauce, finished
with a red cabbage slaw.

Beef Sliders

Seasoned, hand pattied and grilled, finished with your choice of cheese and
fried onions.

Buffalo Chicken Sliders

Grilled breast of chicken finished with a crumbled bleu cheese, tangy
buffalo sauce and ranch dressing.

Crab Cake Sliders

Mini broiled crab cakes finished with chipotle remoulade

All Slider Stations are served with House Made Potato Chips

Flatbread Station | 8

Chef's Choice of Assorted Gourmet Flatbread Pizzas

Action Stations

*Minimum One Attendant Required (\$140 Inclusive)
Two Attendants suggested for Weddings 150+*

Crab Cake Station | 11

Lump Crabmeat Moistened with Mendenhall's Signature Blend of Herbs and
Seasonings. Pan Seared to Order and Served with Cocktail and Tartar Sauce.

Mashed Potato Martini Station | 9

Roasted Garlic Mashed Potatoes | Sweet Potato Mashed

Toppings

Cheddar Cheese | Butter Balls | Sour Cream | Bacon Bits | Chives
Bordelaise Sauce | Mini Marshmallows | Brown Sugar

Pasta Station | 10

Made to Order for your guests.

Served with Garlic Breadsticks, Parmesan Cheese & Red Pepper Flakes.

Choice of Two Pastas

Rustic Tortellini - Cheese tortellini with a sun-dried tomato pesto cream sauce

Penne Ala Vola - Vodka sauce with Peas and Crispy Prosciutto

Bolognese - Meat Ragu in a Red Sauce

Fra Diavolo - Spicy Tomato Marinara

Rotini Primavera - Assorted Vegetables tossed in a Garlic Alfredo

Mediterranean Gyro Station | 9

Choice of Chicken or Lamb Gyro

Toppings

Tzatziki Sauce | Hummus | Feta Cheese | Shredded Lettuce | Diced Tomatoes
Kalamata Olives | Cucumber Sauce | Pita Bread

Oyster Shucking Station | 9

Fresh Oysters Shucked by our Chefs

Served with Cocktail Sauce, Mignollette Sauce, Lemon Wedges & Tabasco

Southwest Street Taco Station | 8

-Your Choice of Two of the Proteins Below -

Blackened Baha Fish | Caribbean Jerk Chicken
Cilantro Lime Rubbed Shrimp | BBQ Pulled Pork | Beef Fajitas

Served on Flour Tortillas with the following toppings:

Lettuce, Pico De Gallo, Sour Cream, Guacamole,
Jalapenos, Sautéed Onions, Four Cheese Mexican Blend

Mendenhall's Premium Stations

No Attendant Required

Antipasta Display | 14

Upgraded International & Domestic Cheeses
Gourmet Selection of: Prosciutto Ham, Capicola, & Genoa Salami
Cherry Peppers, Marinated Artichokes, Roasted Red Peppers
Kalamata Olives, Anchovies
Sliced Rustic Breads, Gourmet Crackers, and Flatbreads

Seafood Station | MP

Shrimp Cocktail | Blue Crab Claws | Oysters on the Half Shell
Lemon Infused New Zealand Mussels with Sweet Chili Mousse

2026 SILVER PACKAGE

COFFEE AND TEA BAR

Fresh Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas.
Served on Our Beautifully Dressed Coffee Bar.

Bar also Includes Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate,
Non-Alcoholic Flavored Syrups, Cinnamon, and Assorted Sugars
Set up for the final 3 hours of your reception.

WEDDING CAKE

Your custom appointed wedding cake will be sliced and served to your seated guests.
The Remainder will be served buffet style along with Whipped Cream with your coffee station.

SWEET ENDINGS

ALL STATION PRICING IS IN ADDITION TO THE PACKAGE PRICE.
ALL PRICING IS PER PERSON AND IS INCLUSIVE OF TAX AND SERVICE CHARGE.

"Cake Tini" Bar | 4

Your custom appointed wedding cake will be sliced and served in a chilled martini glass.

Toppings

Fresh Berries | Whipped Cream | Powdered Sugar | Raspberry, Chocolate & Caramel Sauce

"Cheesecake Tini" Bar | 6

Mini Cheesecake and Lemon Blueberry Cheesecake Bites served in a chilled martini glass.

Toppings

Fresh Berries | Whipped Cream | Powdered Sugar

Selection of Gourmet Miniature Desserts Station | 6

Cannoli's | Chocolate Covered Strawberries | Cappuccino Squares | Chocolate Mousse Tarts | Cannoli Puffs
Raspberry Ecstasies | Napoleons | Chocolate Iced Puffs | Double Chocolate Brownies | Mini Cheesecake Pops

ADD: Fruit Kabob Display to Station Above | 3 Additional

Flambé Bananas Foster Station | 11

(Attendant Fee : \$145 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum.
Served over Vanilla Ice Cream.

Make Your Own Sundae Bar | 11

(Attendant Fee : \$145 Each)

Vanilla and Chocolate Ice Cream

Toppings

Hot Fudge | Caramel and Raspberry Sauce | Sliced Strawberries | M&M's
Crushed Oreos & Chips Ahoy Cookies | Chopped Nuts | Cherries | Whipped Cream.

Flambé Coffee Bar | \$10 per Coffee

Minimum 45 Coffees | (Attendant Fee : \$145 Each)

Irish Coffee: Irish Whiskey & Kahlua | Mendenhall Coffee: Grand Marnier & Kahlua
Keoke Coffee: Brandy & Kahlua

All add-ons are inclusive of tax and service charge

2026 GOLD PACKAGE

GOLD: \$149.00pp

GRAND: \$159.00pp

5 Hour Reception

1 Hour of Cocktails and Hors d' Oeuvres, 4 Hours Dinner / Dancing

BAR SERVICES

5 Hour Super Premium Open Bar

(See Beverage Selections Page)

"Signature Drink" for your "Special Day"

ADD ON WINE SERVICE DURING DINNER

OUR TRAINED, PROFESSIONAL STAFF WILL POUR YOUR CHOICE OF
WINE THROUGHOUT DINNER.

ONE HOUSE RED AND ONE HOUSE WHITE
\$4.00PP ADDITIONAL (INCLUSIVE)

ONE UPGRADED RED AND ONE UPGRADED WHITE
\$7.00PP ADDITIONAL (INCLUSIVE)

CHAMPAGNE TOAST

HORS D' OEUVRES

MENDENHALL GRAND BUFFET

HORS D'OEUVRES DISPLAY

Unlimited for 1 hour

International & Domestic Cheeses

Gourmet Selection of Prosciutto Ham, Capicola

& Genoa Salami

Cherry Peppers, Marinated Artichokes, Roasted Red Peppers

Kalamata Olives, Anchovies

Sliced Rustic Breads, Gourmet Crackers, and Flatbreads

Assorted Vegetable Crudit  Display

Warm Spinach & Artichoke Dip Served with Garlic Toast Points

PASSED PUFFS

Unlimited for 1 hour

Beef Frank's in a Blanket | Potato Puff's | Spicy Beef Pockets

Beef and Mushroom Wellingtons | Spinach Turnovers

BUTLERED HOT HORS D'OEUVRES

Unlimited for 1 hour

Choose (10) ten additional hors d' oeuvres below to be passed

VEGETARIAN

Caprese Skewers (Cold)

Smoked Gouda Arancini

Raspberry Brie Filo

Spanakopita

Spinach & Cheese Stuffed Mushrooms

Tomato, Basil and Locatelli Bruschetta (Cold)

MEAT

Mini Beef Wellingtons

Philly Cheesesteak Eggrolls

Beef Empanadas

Asian Beef Satay

Sausage Stuffed Mushrooms

Filet of Beef on Crostini (Cold)

Grilled Mini Lamb Chops

Prosciutto Wrapped Melon (Cold)

SEAFOOD

Ahi Tuna Skewers (Cold)

Blue Crab Deviled Eggs (Cold)

Coconut Butterfly Shrimp

Wonton Wasabi Shrimp

Bacon Wrapped Scallops

Mini Crab Cakes

Crab Stuffed Mushrooms

Clams Casino

CHICKEN

Smoked Chicken Quesadilla

Buffalo Chicken Wontons

Mini Chicken Cordon Bleu

Sesame Chicken Satay

Buffalo Chicken Bites

Asian Chicken Bites

2026 GOLD PACKAGE

STATIONS

2 Stations Included in Package
Please select 1 Buffet Station & 1 Action Station

Buffet Stations

No Attendant Needed

Sushi Station

Chef's Selection Assorted Sushi Rolls
Served with Wasabi, Ginger, Soy Sauce and Seaweed Salad

Wing Bar

Crispy Pieces of Tender Boneless Wings

Choice of Two Sauces

Spicy Buffalo Sauce | Jamaican Jerked Dry Rub
BBQ Sauce | Garlic Parmesan

Served with Cool Bleu Cheese, Ranch Dressing and Celery Sticks.

Philly Station

Fresh Amoroso Rolls & Philly Style Beef Steak
Toppings include Fried Onions, Sautéed Mushrooms,
Cheese Wiz, and Ketchup.

Served with Crab Fries & Cheese Sauce.

Mac & Cheese Bar

Four Cheese Mac & Cheese with Toasted Breadcrumbs
Bacon Bits | Kennett Square Mushrooms | Buffalo Sauce | Garlic Aioli

Slider Station

--Choice of Two Sliders--

BBQ Sliders

Seasoned pork pulled off the bone then simmered in BBQ Sauce, finished
with a red cabbage slaw.

Beef Sliders

Seasoned, hand pattied and grilled, finished with your choice of cheese and
fried onions.

Buffalo Chicken Sliders

Grilled breast of chicken finished with a crumbled bleu cheese, tangy
buffalo sauce and ranch dressing.

Crab Cake Sliders

Mini broiled crab cakes finished with chipotle remoulade

All Slider Stations are served with House Made Potato Chips

Flatbread Station

Chef's Choice of Assorted Gourmet Flatbread Pizzas

Action Stations

One Attendant Included

Two Attendants suggested for Weddings 150+ (\$140 Inclusive)

Crab Cake Station

\$3 Additional Per Person (Inclusive)

Lump Crabmeat Moistened with Mendenhall's Signature Blend of Herbs and
Seasonings. Pan Seared to Order and Served with Cocktail and Tartar Sauce.

Mashed Potato Martini Station

Roasted Garlic Mashed Potatoes | Sweet Potato Mashed

Toppings

Cheddar Cheese | Butter Balls | Sour Cream | Bacon Bits | Chives
Bordelaise Sauce | Mini Marshmallows | Brown Sugar

Pasta Station

Made to Order for your guests.

Served with Garlic Breadsticks, Parmesan Cheese & Red Pepper Flakes.

Choice of Two Pastas

Rustic Tortellini - Cheese tortellini with a sun-dried tomato pesto cream sauce

Penne Ala Vola - Vodka sauce with Peas and Crispy Prosciutto

Bolognese - Meat Ragu in a Red Sauce

Fra Diavolo - Spicy Tomato Marinara

Rotini Primavera - Assorted Vegetables tossed in a Garlic Alfredo

Mediterranean Gyro Station

Choice of Chicken or Lamb Gyro

Toppings

Tzatziki Sauce | Hummus | Feta Cheese | Shredded Lettuce | Diced Tomatoes
Kalamata Olives | Cucumber Sauce | Pita Bread

Oyster Shucking Station

4 Additional Per Person (Inclusive)

Fresh Oysters Shucked by our Chefs

Served with Cocktail Sauce, Mignoeette Sauce, Lemon Wedges & Tabasco

Southwest Street Taco Station

-Your Choice of Two of the Proteins Below -

Blackened Baha Fish | Caribbean Jerk Chicken
Cilantro Lime Rubbed Shrimp | BBQ Pulled Pork | Beef Fajitas

Served on Flour Tortillas with the following toppings:

Lettuce, Pico De Gallo, Sour Cream, Guacamole,
Jalapenos, Sautéed Onions, Four Cheese Mexican Blend

Mendenhall's Premium Stations

No Attendant Required

Seafood Station | MP

Shrimp Cocktail | Blue Crab Claws | Oysters on the Half Shell
Lemon Infused New Zealand Mussels with Sweet Chili Mousse

2026 GOLD PACKAGE

COFFEE AND TEA BAR

Fresh Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas.
Served on Our Beautifully Dressed Coffee Bar.

Bar also Includes Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate,
Non-Alcoholic Flavored Syrups, Cinnamon, and Assorted Sugars
Set up for the final 3 hours of your reception.

WEDDING CAKE

Your custom appointed wedding cake will be sliced and served to your seated guests.
The Remainder will be served buffet style along with Whipped Cream with your coffee station.

SWEET ENDINGS

SELECT ONE OPTION FROM BELOW (INCLUDED)

DESSERT STATION DISPLAYED FOR 1.5 HOURS

"Cake Tini" Bar

Your custom appointed wedding cake will be sliced and served in a chilled martini glass.

Toppings

Fresh Berries | Whipped Cream | Powdered Sugar | Raspberry, Chocolate & Caramel Sauce

"Cheesecake Tini" Bar

Mini Cheesecake and Lemon Blueberry Cheesecake Bites served in a chilled martini glass.

Toppings

Fresh Berries | Whipped Cream | Powdered Sugar

Selection of Gourmet Miniature Desserts Station

Cannoli's | Chocolate Covered Strawberries | Cappuccino Squares | Chocolate Mousse Tarts | Cannoli Puffs
Raspberry Ecstasies | Napoleons | Chocolate Iced Puffs | Double Chocolate Brownies | Mini Cheesecake Pops

ADD: Fruit Kabob Display to Station Above | \$3.00pp Additional

Flambé Bananas Foster Station

(Attendant Fee : \$145 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum.
Served over Vanilla Ice Cream.

Make Your Own Sundae Bar

(Attendant Fee : \$145 Each)

Vanilla and Chocolate Ice Cream

Toppings

Hot Fudge | Caramel and Raspberry Sauce | Sliced Strawberries | M&M's
Crushed Oreos & Chips Ahoy Cookies | Chopped Nuts | Cherries | Whipped Cream.

Flambé Coffee Bar | \$10 per Coffee

Minumum 45 Coffees | (Attendant Fee: \$145 Each)

Irish Coffee: Irish Whiskey & Kahlua | Mendenhall Coffee: Grand Marnier & Kahlua
Keoke Coffee: Brandy & Kahlua

All add-ons are inclusive of tax and service charge

2026 PLATINUM PACKAGE | \$204PP

GRAND BALLROOM : MINIMUM OF 125 ADULTS | GOLD BALLROOM: MAXIMUM OF 150 ADULTS

*5 Hour Reception
1 Hour of Cocktails and Hors d' Oeuvres, 4 Hours Dinner / Dancing*

BAR SERVICES

5 Hour Super Premium Open Bar

(See Beverage Selections Page)

"Signature Drink" for your "Special Day"

WINE SERVICE DURING DINNER

OUR TRAINED, PROFESSIONAL STAFF WILL POUR YOUR CHOICE OF
WINE THROUGHOUT DINNER.

ONE HOUSE RED AND ONE HOUSE WHITE INCLUDED

ONE UPGRADED RED AND ONE UPGRADED WHITE
\$7.00PP ADDITIONAL (INCLUSIVE)

CHAMPAGNE TOAST

HORS D' OEUVRES

MENDENHALL GRAND BUFFET

HORS D'OEUVRES DISPLAY

Unlimited for 1 hour

International & Domestic Cheeses

Gourmet Selection of Prosciutto Ham, Capicola
& Genoa Salami

Cherry Peppers, Marinated Artichokes, Roasted Red Peppers
Kalamata Olives, Anchovies

Sliced Rustic Breads, Gourmet Crackers, and Flatbreads

Assorted Vegetable Crudit  Display

Warm Spinach & Artichoke Dip Served with Garlic Toast Points

SEAFOOD STATION

Shrimp Cocktail, Blue Crab Claws, Oysters on the Half Shell,
Lemon Infused New Zealand Mussels with Sweet Chili Mousse,
and Assorted Sushi. Served on Ice around a one block ice carving

PASSED PUFFS

Unlimited for 1 hour

Beef Frank's in a Blanket | Potato Puff's | Spicy Beef Pockets

Beef and Mushroom Wellingtons | Spinach Turnovers

BUTLERED HOT HORS D'OEUVRES

Unlimited for 1 hour

Choose (12) twelve additional hors d' oeuvres below to be passed

MEAT

Mini Beef Wellingtons
Philly Cheesesteak Eggrolls
Beef Empanadas
Asian Beef Satay
Sausage Stuffed Mushrooms
Filet of Beef on Crostini (Cold)
Grilled Mini Lamb Chops
Prosciutto Wrapped Melon (Cold)

VEGETARIAN

Caprese Skewers (Cold)
Smoked Gouda Arancini
Raspberry Brie Filo
Spanakopita
Spinach & Cheese Stuffed Mushrooms
Tomato, Basil and Locatelli Bruschetta (Cold)

CHICKEN

Smoked Chicken Quesadilla
Buffalo Chicken Wontons
Mini Chicken Cordon Bleu
Sesame Chicken Satay
Buffalo Chicken Bites
Asian Chicken Bites

SEAFOOD

Ahi Tuna Skewers (Cold)
Blue Crab Deviled Eggs (Cold)
Coconut Butterfly Shrimp
Wonton Wasabi Shrimp
Bacon Wrapped Scallops
Mini Crab Cakes
Crab Stuffed Mushrooms
Shrimp Lejon
Clams Casino

2026 PLATINUM PACKAGE

STATIONS

*3 Stations Included in Package
Please select 2 Buffet Station & 1 Action Station*

Buffet Stations

No Attendant Needed

Sushi Station

Chef's Selection Assorted Sushi Rolls
Served with Wasabi, Ginger, Soy Sauce and Seaweed Salad

Wing Bar

Crispy Pieces of Tender Boneless Wings

Choice of Two Sauces

Spicy Buffalo Sauce | Jamaican Jerked Dry Rub
BBQ Sauce | Garlic Parmesan

Served with Cool Bleu Cheese, Ranch Dressing and Celery Sticks.

Philly Station

Fresh Amoroso Rolls & Philly Style Beef Steak
Toppings include Fried Onions, Sautéed Mushrooms,
Cheese Wiz, and Ketchup.

Served with Crab Fries & Cheese Sauce.

Mac & Cheese Bar

Four Cheese Mac & Cheese with Toasted Breadcrumbs
Bacon Bits | Kennett Square Mushrooms | Buffalo Sauce | Garlic Aioli

Slider Station

--Choice of Two Sliders--

BBQ Sliders

Seasoned pork pulled off the bone then simmered in BBQ Sauce, finished
with a red cabbage slaw.

Beef Sliders

Seasoned, hand pattied and grilled, finished with your choice of cheese and
fried onions.

Buffalo Chicken Sliders

Grilled breast of chicken finished with a crumbled bleu cheese, tangy
buffalo sauce and ranch dressing.

Crab Cake Sliders

Mini broiled crab cakes finished with chipotle remoulade

All Slider Stations are served with House Made Potato Chips

Flatbread Station

Chef's Choice of Assorted Gourmet Flatbread Pizzas

Action Stations

One Attendant Included

Two Attendants suggested for Weddings 150+ (\$140 Inclusive)

Crab Cake Station

\$3 Additional Per Person (Inclusive)

Lump Crabmeat Moistened with Mendenhall's Signature Blend of Herbs and
Seasonings. Pan Seared to Order and Served with Cocktail and Tartar Sauce.

Mashed Potato Martini Station

Roasted Garlic Mashed Potatoes | Sweet Potato Mashed

Toppings

Cheddar Cheese | Butter Balls | Sour Cream | Bacon Bits | Chives
Bordelaise Sauce | Mini Marshmallows | Brown Sugar

Pasta Station

Made to Order for your guests.

Served with Garlic Breadsticks, Parmesan Cheese & Red Pepper Flakes.

Choice of Two Pastas

Rustic Tortellini - Cheese tortellini with a sun-dried tomato pesto cream sauce

Penne Ala Voulà - Vodka sauce with Peas and Crispy Prosciutto

Bolognese - Meat Ragu in a Red Sauce

Fra Diavolo - Spicy Tomato Marinara

Rotini Primavera - Assorted Vegetables tossed in a Garlic Alfredo

Mediterranean Gyro Station

Choice of Chicken or Lamb Gyro

Toppings

Tzatziki Sauce | Hummus | Feta Cheese | Shredded Lettuce | Diced Tomatoes
Kalamata Olives | Cucumber Sauce | Pita Bread

Oyster Shucking Station

\$200 Attendant Fee (Inclusive)

Fresh Oysters Shucked by our Chefs onto your Seafood Display

Served with Cocktail Sauce, Mignonette Sauce, Lemon Wedges & Tabasco

Southwest Street Taco Station

-Your Choice of Two of the Proteins Below -

Blackened Baha Fish | Caribbean Jerk Chicken
Cilantro Lime Rubbed Shrimp | BBQ Pulled Pork | Beef Fajitas

Served on Flour Tortillas with the following toppings:

Lettuce, Pico De Gallo, Sour Cream, Guacamole,
Jalapenos, Sautéed Onions, Four Cheese Mexican Blend

2026 PLATINUM PACKAGE

COFFEE AND TEA BAR

Fresh Brewed Coffee, Decaffeinated Coffee, and a Selection of Herbal Teas.

Served on Our Beautifully Dressed Coffee Bar.

Bar also Includes Fresh Whipped Cream, Lemon Rinds, Shaved Chocolate,
Non-Alcoholic Flavored Syrups, Cinnamon, and Assorted Sugars

Set up for the final 3 hours of your reception.

WEDDING CAKE

Your custom appointed wedding cake will be sliced and served to your seated guests.

The Remainder will be served buffet style along with Whipped Cream with your coffee station.

SWEET ENDINGS

Selection of Gourmet Miniature Desserts Station

Cannoli's | Chocolate Covered Strawberries | Cappuccino Squares | Chocolate Mousse Tarts | Cannoli Puffs
Raspberry Ecstasies | Napoleons | Chocolate Iced Puffs | Double Chocolate Brownies | Mini Cheesecake Pops

Fresh Fruit Kabob Displayed in A Watermelon

Flambé Coffee Bar

(Attendant Fee : \$145 Each) | Two Recommended for Weddings of 150+

Irish Coffee: Irish Whiskey & Kahlua | Mendenhall Coffee: Grand Marnier & Kahlua

Keoke Coffee: Brandy & Kahlua

SWEET STATIONS

SELECT ONE OPTION FROM BELOW (INCLUDED)

DESSERT STATION DISPLAYED FOR 1.5 HOURS

"Cake Tini" Bar

Your custom appointed wedding cake will be sliced and served in a chilled martini glass.

Toppings

Fresh Berries | Whipped Cream | Powdered Sugar | Raspberry, Chocolate & Caramel Sauce

"Cheesecake Tini" Bar

Mini Cheesecake and Lemon Blueberry Cheesecake Bites served in a chilled martini glass.

Toppings

Fresh Berries | Whipped Cream | Powdered Sugar

Make Your Own Sundae Bar

(Attendant Fee : \$145 Each)

Vanilla and Chocolate Ice Cream

Toppings

Hot Fudge | Caramel and Raspberry Sauce | Sliced Strawberries | M&M's
Crushed Oreos & Chips Ahoy Cookies | Chopped Nuts | Cherries | Whipped Cream.

Flambé Bananas Foster Station

(Attendant Fee : \$145 Each)

Sliced Bananas, Sugar, Ground Cinnamon, Banana Liqueur and Myers Dark Rum.

Served over Vanilla Ice Cream.

All add-ons are inclusive of tax and service charge

2026 MENDENHALL WEDDING PACKAGE

DINNER SELECTIONS

STARTERS

Select (1) For all Guests
Select (2) | \$2.50pp Additional Inclusive

All Appetizers Served with Freshly Baked Rolls and Butter

SOUPS

Housemade Escarole Soup with Meatballs

New England Clam Chowder

Wild Mushroom Bisque

Crab Bisque

Additional \$1.00pp Inclusive

Shrimp & Tomato Basil Bisque

Manhattan Clam Chowder

Maryland Crab

Lobster Bisque

Additional \$3.00pp Inclusive

Have your soup served in a Toasted Bread Bowl

Additional \$11pp Inclusive

PASTA

Rustic Tortellini

Lobster Ravioli

SALADS

Arcadian Mix Salad

Romaine and Arcadian blend topped with tomato, onion, sweet peppers, black olives, croutons and cucumbers served with a balsamic vinaigrette dressing

Caesar Salad

Blend of heart of romaine and iceberg lettuce, shaved asiago cheese, toasted garlic croutons and tossed in a creamy Caesar dressing.

Classic Wedge

Crisp iceberg wedge, diced tomatoes, candied maple bacon, cucumbers, crispy friend leeks, bleu cheese crumbles accompanied with Stilton bleu cheese dressing and a fig balsamic drizzle

Strawberry and Feta Salad

Strawberries and feta cheese tossed in a bed of arugula greens and English cucumbers. Accompanied by Garlic Boursin Crustines and poppy seed dressing.

Additional \$2.50pp Inclusive

**NO Additional Fee if Using Platinum Package*

Citrus Beet Salad

Thin sliced red and yellow beets, cucumber ribbons, arugula, feta cheese, blood oranges and toasted pistachios, tossed with a citrus vinaigrette.

Additional \$2.50pp Inclusive

**NO Additional Fee if Using Platinum Package*

Mediterranean Salad

Red Peppers, marinated artichokes, tomato wedges, Kalamata olives, feta cheese tossed in an herb vinaigrette atop romaine, arugula and radicchio.

Additional \$2.00pp Inclusive

**NO Additional Fee if Using Platinum Package*

Asian Cashew Salad

Freshly shaved carrots, red onion, celery and red pepper, tossed with napa cabbage, arugula, cashews and sesame soy vinaigrette.

Additional \$2.50pp Inclusive

**NO Additional Fee if Using Platinum Package*

2026 MENDENHALL WEDDING PACKAGE

DINNER SELECTIONS | ENTRÉES

CHICKEN

Harvest Chicken

A plump boneless chicken breast filled with bread cubes, sun dried cranberries, roasted vegetables and sweet Italian sausage, baked to perfection with a rich chicken supreme sauce.

Chicken Roma

Grilled chicken breast with roasted red peppers, extra sharp provolone, served on a bed of arugula and finished with a balsamic reduction.

Chicken Marsala

Finished with a Kennett Square mushroom marsala Demi sauce.

Chicken Mediterranean

Seasoned breast of chicken topped with sautéed spinach, fire roasted red peppers, fresh herbs and feta cheese. Finished with a rich balsamic reduction and a basil saffron cream sauce.

Chicken Neapolitan

Braised chicken breast filled with prosciutto, sharp provolone and mild Italian peppers finished with a tomato basil and red onion velour sauce.

Chicken Saltimbocca

Chicken breast topped with prosciutto, spinach, roasted peppers and smoke mozzarella with a marsala demi glaze.

Chicken Piccata

A boneless breast of chicken simmered in a rich velour. Finished with a light lemon, capers and white wine cream sauce.

BEEF

* Short Ribs

8oz Short Rib, Yukon Mashed, Root Vegetable & Roasted Garlic
Cabernet Demi Glaze

Additional \$5.00pp Inclusive

Veal Saltimbocca

Veal medallions topped with prosciutto, spinach, roasted peppers and smoke mozzarella with a marsala demi glaze.

Additional \$12.00pp Inclusive

Tenderloin En Croute

6oz center cut of beef tenderloin topped with mushroom duxelles and cheddar cheese, wrapped in puff pastry and baked, served with a rich bordelaise sauce.

Additional \$16.00pp Inclusive

HOUSE CUTS

ALL HOUSE CUTS SERVED WITH CHOICE OF (1) SAUCE:
TYME BUTTER, BORDELAISE SAUCE. OR BÉRNAISE SAUCE

6oz Center Cut Sirloin

8oz Center Cut Sirloin

Additional \$5.00pp Inclusive

12oz New York Strip

Additional \$14.00pp Inclusive

6oz Center Cut Filet Mignon

Additional \$10.00pp Inclusive

8oz Center Cut Filet Mignon

Additional \$15.00pp Inclusive

Slow Roasted Prime Rib of Beef

Served with Horseradish mousse

8oz. Cut

Additional \$8.00pp Inclusive

Queen Cut | 12-14oz

Additional \$14.00pp Inclusive

ADD SURF TO ABOVE ENTREES

6oz Maine Lobster Tail
\$ Market Price

4oz Lump Crab Cake
Additional \$8.00pp Inclusive

4oz Jumbo Lump Crab Cake
Additional \$11.00pp Inclusive

2026 MENDENHALL WEDDING PACKAGE

DINNER SELECTIONS | ENTRÉES

SEAFOOD

* Maple Citrus Salmon

North Atlantic salmon filet marinated and frilled, complemented with an apricot scented basmati rice and an English cucumber, daikon radish and blood orange relish. Finished with a fig balsamic glaze.

Classic Broiled Crab Cakes

Lump crab meat broiled to perfection. Served with a chipotle remoulade sauce.
(2) 4oz Crab Cakes

Additional \$10.00pp Inclusive

Stuffed Salmon with Crabmeat Imperial

North Atlantic salmon served with herb compound butter and housemade crab imperial

Additional \$7.00pp Inclusive

Parmesan Crusted Swordfish

With Roasted Tomato, Fennell, and Gremolata Sauce

Additional \$10.00pp Inclusive

Parmesan Crusted Cod

With a balsamic bruschetta topping

Additional \$10.00pp Inclusive

* Shrimp & Scallops Mendenhall Style

Pan seared jumbo shrimp and sea scallops, thyme butter and finished with our tomato caper relish and served with wasabi mashed potatoes.

Additional \$15.00pp Inclusive

Mendenhall Signature Crab Cakes

Jumbo lump crab meat broiled to perfection. Served with a chipotle remoulade sauce.
(2) 4oz Crab Cakes

Additional \$15.00pp Inclusive

Stuffed Shrimp

Two shrimp stuffed with our house made lump crabmeat imperial served with a lemon butter sauce.

Additional \$7.00pp Inclusive

Halibut

with a Lemon Infused Parmesan Golden Crust

Additional \$10.00pp Inclusive

* Stripped Bass

With julienne vegetables and teriyaki sauce. Served over Jasmin Rice

Additional \$7.00pp Inclusive

Stuffed Atlantic Flounder

A boneless breast of chicken simmered in a rich velour. Finished with a light lemon, capers and white wine cream sauce.

Additional \$4.00pp Inclusive

VEGETARIAN

All Vegetarian Meals Except Tortellini Can Be Prepared Vegan Upon Request

* Garden Vegetable Tart

Oven roasted garden vegetables layered in a crispy crust baked to perfection. Accompanied by a portabela and grilled vegetables topped with melted mozzarella cheese and a rich roasted pepper sauce.

*Vegetable Rataouille

Seasonal Squashes, Peppers, Tomatoes and Eggplant baked with olive oil, garlic, and onions. Served over basamati rice.

Rustic Tortellini

Tri-Colored cheese tortellini with a sun-dried tomato pesto cream sauce, cracked peppercorn and shaved Locatelli cheese.

Eggplant Parmesan

Breaded eggplant Slices, layered with mozzarella cheese and a fresh red basil tomato sauce. Topped with parmesan cheese.

ACCOMPIAMENTS

CHOOSE (1) STARCH AND (1) VEGETABLE

*entrees with a red star * indicate the entrée comes with its own special accompaniments, not selected starch and vegetable*

- Parmesan Roasted Yukon Gold Potatoes
- Garlic and Horseradish Mashed Potatoes
- Yukon Mashed Potatoes
- Duchess Potatoes
- Rice Pilaf
- Roasted Fingerling Potatoes

- Steamed Fresh Medley of Seasonal Vegetables
- Haricot Verts Finished with Pine Nuts & Shredded Carrots
- Grilled Asparagus with Roasted Red Peppers and Finished with Tarragon Butter (*Additional \$1.00pp inclusive*)
- Broccoli & Baby Cooked Carrots

MENDENHALL VENDOR SUGGESTIONS

OUR PREFERRED VENDORS FOR OUR OWN EVENTS

Morby Photography | 484-351-6881

www.MorbyPhotography.com

Schaffer Sound Productions | 610-627-5900

www.sspdj.com

Brandywine Valley Talent | 610-715-5462

Featuring "Jelly Roll Band" and "Midnight Hour"
www.bvtlive.com

Sweet Peas of Jennersville Florals | 610-345-1763

www.swpeas.com

The Master's Baker | 610-436-9888

www.themastersbaker.com

"I DO" Invitations | 610-804-2420

PHOTOGRAPHERS

Morby Photography	484-351-6881
Tessa Marie Images	215-460-7040
MLR Images	610-308-3828
Jana Bannan	302-743-6291
Christopher Vitale	610-453-0308
Moonloop Photography	302-428-9596
Fantail Photography	484-639-5721

FLORISTS

Sweet Peas of Jennersville	610-345-1763
Matlack Florist	610-431-3077
Blue Sky Florals	302-530-6774
Marcus Hook	610-485-3281
Blue Moon Florist	610-873-7900

LIMOUSINE SERVICE

Ace Limousine	610-494-6545
City Wide Limos	610-502-4366
Delaware Express	302-454-7800

DISC JOCKEY/ LIGHTING SERVICES

Schaffer Sound Production	610-627-5900
Silver Sounds Productions	610-640-0838
VIP DJ Entertainment	610-384-3850
DJ Perry Angelozzi	610-405-8940
Eclipse Entertainment	210-768-7711
Tom Barrett Entertainment	610-459-8888
Must Be The Music DJ's	302-438-2507

CIVIL WEDDING CEREMONIES

Reverend Norman Viss	215-586-1673
Reverend Patrick Downes	302-239-2100
Journeys of the Heart	215-663-8980

VIDEOGRAPHERS

Allure Films	610-789-8433
Valley Creek Wedding Productions	215-525-9904
Bob Hogan Productions	484-571-8590
PGP Wedding Films	302-379-4906
Shutter and Sound	443-241-2736

SALONS

Philly Hair and Makeup Co.	267-687-7936
Currie Salon and Spa	610-455-0906
Joseph Anthony Hair Salon	610-459-4663
Calista Grand Salon and Spa	610-399-6677
Nicholas Castaldi's "The Salon"	610-388-0670

INVITATIONS, CALIGRAPHY & SIGNAGE

"I DO" Invitations	610-804-2420
Lorraine Crawford	267-CAL-LIG1
Shannon Hurley	610-350-8107

LIVE ENTERTAINMENT

Brandywine Valley Talent	610-358-9010
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Representing: Jellyroll, Midnight Hour, Elevations, Big Ric Rising, The Eddie Bruce Experience, Carnivale, City Rhythm, Philadelphia Funk Authority, Strangers Band, Back2Lif, De Ja Blue Band

PHOTO BOOTHS

Bette's Bounces	610-358-4771
London Photo Booth	484-883-3975
Wilmington Photobooth Co.	302-388-3619
Schaffer Sounds	610-627-5900

PIPE AND DRAPE

EBE Entertainment	215-634-7700
On Q Productions	610-494-5667