



P.O. Box 158, Kresgeville, PA 18333 ~610-681-6000
www.hideawayweddings.com



*For a Truly Memorable
Wedding Reception*

Hideaway Hills Grand Buffet Reception

All inclusive Five Hour Wedding Reception Package beginning with One Hour Cocktail Party with Four Hot and Four Cold Hors D'oeuvres, Four Hours Open Bar, Champagne Toast and Dinner Buffet all for \$120.00 per person.

Cocktail Hour

— First Hour of Open Bar —

Hors D'oeuvre Selections

Hot

Please Select Four

Stuffed Mushrooms - Spinach or Sausage
French Bread Pizza
Buffalo Wings
Meatballs - Swedish or Italian
Cocktail Franks in Puff Pastry
Asian Dumpling Pouches
Vegetable Quesadilla Cornets
Mini Maryland Crab Cakes
Oriental Spring Rolls
Sesame Chicken Tenders
Glazed Satay Chicken Kabobs

Cold

Please Select Four

Roast Beef Rolls and Horseradish
Smoked Salmon on Toast Rounds
Garden Vegetables with Herb Dip
International Cheese Board & Fresh Fruit
Cucumber Tzatziki with Pita
Phyllo Cups with Assorted Salads
Bruchetta on Seasoned Crustinis
Baby Shrimp on Cucumber Rounds
Italian Salami Cornets
Toast Rounds with Boursin Cheese
Petite Pinwheel Finger Sandwiches

*All Hors D'oeuvres are Stationed and Presented in
Sterling Chaffers and Mirrored Presentation Platters*

Shrimp

Bowl of Iced Jumbo Shrimp Cocktail
Sauce & Lemon Wedges

\$300.00 per 100 Pieces

Pricing & Policy Information

The Signature Dinner Reception or the Grand Buffet Reception are \$120.00 per person plus 6% Tax and 18% Gratuity. There is a 75 adult guest minimum. A \$10.00 additional charge per person for the selection of Filet Mignon. Please add \$10.00 per person to your Wedding Package if you would like a third entrée selection. A vegetarian entrée is available. We also offer a Children's Entrée, ten and under, for \$40.00. Children do not count towards guests minimums. Pricing for receptions of less than 75 guests is based on availability.

Deposit and Payment Policy

Hideaway Hills requires a \$1,000.00 non-refundable deposit at the time of booking. A 50% payment of the estimated final bill is due one month prior to your wedding date. The remaining balance of estimated bill is due ten days prior to wedding date. Any balance from additional service is due at completion of wedding reception. All pre-payments once made are non-refundable. The guaranteed number of guests, menu selection count and seating accommodations are due ten days prior to the wedding date. All charges are based on the guaranteed number of guests. All prices please add 6% tax and 18% gratuity.

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Thank you for considering Hideaway Hills for your upcoming Wedding Reception. Our professionally trained staff will do their utmost to meet any special needs you may have. The wide variety of menus presented can be custom designed to your individual taste. Together we can arrange the wedding of your dreams.

All Wedding Plans Include

Exclusive use of all the Hideaway Bridal Facilities for the entire day

Three Distinctively Different Cocktail Reception Areas;
The Library, The Fountain Courtyard with Deck, Fireplace Lounge

Five Hour Grand Reception in the Beuna Vista Ballroom

Four Hour Open Bar with Premium Liquors, Bottled Beer and House Wines

One Hour of Hot and Cold Stationed Hors D'oeuvres

Plated Dinner with Entrée Selection or Grand Buffet

Champagne Toast

Choice of Linens and Complete Table Skirting

Breathtaking Surroundings for Bridal Pictures

No Extra Charge for use of the Fountain Courtyard for On-site Ceremony
Indoor option available incase of inclement weather

Complimentary Bridal Suite with Jacuzzi and Breakfast the following morning

10% Discount for Rehearsal Dinners

Complimentary Golf for Two

Accommodations for your Wedding Guests

Direction Cards

Vendor Discount for Meals

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Hideaway Hills Grand Buffet Reception

Reception

Champagne Toast
Remaining Three Hours of Open Bar

Grand Dinner Buffet

Hand Carved Sliced Sirloin of Beef Au Jus

Boneless Breast of Chicken
served alla Marsala, Francaise or Picatta Sauce

Baked Virginia Ham Slow Cooked with a Pineapple Glaze

Filet of Salmon with a Dill Beurre Blanc over Saffron Rice

Italian Baked Ziti with Three Cheeses and Pomadora Sauce

Bouquet of Seasonal Vegetables

Roasted Red Skin Potatoes

Fresh Garden Medley of Leafy Greens with Tomatoes,
Red Onions, Cucumbers with Assorted Dressings

Accompaniments

Oven Fresh Artisan Rolls
Fresh Brewed Coffee~Tea~Decaffeinated Coffee

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Hideaway Hills Signature Dinner Reception

All inclusive Five hour Wedding Reception Package beginning with One Hour Cocktail Party with Four Hot and Four Cold Hors D'oeuvres, Four Hours Open Bar, Champagne Toast, Plated Dinner with Choice of Two (2) Entrées.

\$120.00 per person

Cocktail Hour

— First Hour of Open Bar —

Hors D'oeuvre Selections

Hot

Please Select Four

Stuffed Mushrooms – Spinach or Sausage
 French Bread Pizza
 Buffalo Wings
 Meatballs – Swedish or Italian
 Cocktail Franks in Puff Pastry
 Asian Dumpling Pouches
 Vegetable Quesadilla Cornets
 Mini Maryland Crab Cakes
 Oriental Spring Rolls
 Sesame Chicken Tenders
 Glazed Satay Chicken Kabobs

Cold

Please Select Four

Roast Beef Rolls and Horseradish
 Smoked Salmon on Toast Rounds
 Garden Vegetables with Herb Dip
 International Cheese Board & Fresh Fruit
 Cucumber Tzatziki with Pita
 Phyllo Cups with Assorted Salads
 Bruchetta on Seasoned Crustinis
 Baby Shrimp on Cucumber Rounds
 Italian Salami Cornets
 Toast Rounds with Boursin Cheese
 Petite Pinwheel Finger Sandwiches

All Hors D'oeuvres are Stationed and Presented in Sterling Chaffers and Mirrored Presentation Platters

Shrimp

Bowl of Iced Jumbo Shrimp Cocktail
 Sauce & Lemon Wedges

\$300.00 per 100 Pieces

Hideaway Hills Signature Dinner Reception

Dinner

Appetizers

Please Select One

Fresh Fruit Medley
 Italian Wedding Soup

Penne Pasta ala Vodka,
 Pesto or Pomadora Sauce

Tortellini in Brodo Soup
 Seafood Bisque

Salads

Please Select One

Fresh Medley of Leafy Greens,
 Tomatoes, Red Onions
 with Balsamic Vinaigrette

Classic Tossed Caesar
 Salad with
 Toasted Croutons

Baby Spinach Salad with
 Fresh Strawberries, Red Onions
 and Raspberry Vinaigrette

Entrée Selections

Please Select Two (Three Selections Available for an Additional \$10 per person)

Poultry

Chicken Francaise
*boneless breast sautéed in
 a white wine and lemon sauce*

Chicken Florentine
*stuffed with fresh spinach
 and Vermont cheddar*

Chicken Cordon Bleu
*boneless breast layer with
 ham and Swiss*

Chicken Marsala
*boneless breast sautéed in
 Marsala wine & mushrooms*

Champagne Chicken
*boneless breast with wild mushrooms
 and champagne cream*

Beef

Prime Rib of Beef
*slow roasted and served with
 its natural juices*

Filet Mignon
*choice center cuts broiled to perfection
 with sautéed mushrooms
 (premium selection add \$10 per person)*

Veal

Veal Marsala
*tender cutlet with Marsala
 wine and mushrooms*

Veal Picatta
*tender cutlet in a
 lemon caper sauce*

Veal Francaise
*tender cutlet in a white wine
 & butter sauce with parsley*

Seafood

Filet of Salmon
*herb-crusted Salmon with
 a Dill Beurre Blanc sauce*

Sole Muniere
*sautéed in a lemon
 white wine sauce*

Stuffed Flounder
*fresh Maryland crab filling, baked
 & finished in a lite Marna sauce*

Accompaniments

Starches (please select one)
 Roasted Red Skin Potatoes
 Slow-Roasted Idaho Potato
 Twice Baked Cheddar Cheese Potato

Vegetables (please select one)
 Garden Vegetable Medley
 Green Been Almondine
 Sautéed Florets of Broccoli

Oven Fresh Artisan Rolls ~ Fresh-Brewed Coffee ~ Tea ~ Decaffeinated Coffee