

# *Congratulations!*

## *You're getting married!*

We would like to thank you for considering the Mendenhall Inn and Mendenhall Hotel as the location for your Wedding Reception or Rehearsal Dinner. We are confident you will find our Mendenhall Wedding Package 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.

### The Sales Office



## *Basic Information (2010)*

Wedding package includes tax and gratuity.

Deposit at time of booking	GOLD: \$3,000.00	Second deposit (10 months prior to reception)	GOLD: \$2,500.00
	GRAND: \$3,000.00		GRAND: \$2,500.00
	RESTAURANT: \$1,000.00		RESTAURANT: \$750.00

**\*In the event of cancellation, all deposits are Non-Refundable!**

All inquiries or arrangements for your Reception must be made through the Sales Office.  
Gold Ballroom & Grand Ballroom minimum guarantee:

	<u>Gold Package</u>	<u>Silver Package</u>
Saturday Evening	GRAND: 165 Guests GOLD: 150 Guests	150 Guests - (175 Guests for July - August) 150 Guests
Friday Night, Saturday Afternoon & Sunday	GRAND: 130 Guests GOLD: 110 Guests	135 Guests 125 Guests

*(Number may be lower for off-season receptions)*

Minimum Guarantee is 50 guests in order to utilize the Wedding Package.

If the Sales Office has lowered the minimum number of guests listed above, a \$3.00 per person additional charge will apply.

Any items supplied by outside vendors need to be removed from Mendenhall property within 1 hour of Saturday afternoon receptions, and within 8 hours of evening receptions.

Delivery times for items from outside vendors need to be discussed with a Sales Manager.

All Deposits and Final Payments must be Cash, Cashiers Check or Money Order (Credit Cards Not Accepted).

No Additional Charge for a choice of 2 Preselected Entrées. \$2.00 per person additional charge for a choice of 3 Preselected Entrées.

*(Final Number of each Entrée must be given to the Sales Office 5 Days Prior)*

## *Exciting New Upgrades Included in 2010 Gold Packages*

- Crab Cake Action Station During cocktail hour
- Four New Upgraded Appetizers to choose from
- Dessert Station included
- Imperial Stripe Chair Covers included with all Gold Wedding Packages

**6% SALES TAX AND 20% GRATUITY ARE INCLUDED IN ALL SIT-DOWN  
DINNER PACKAGES UNLESS OTHERWISE NOTED.**

# SILVER WEDDING PACKAGE

# 2010



The Silver Package is only available on Friday evenings, Saturday afternoons, Sundays and a limited number of Saturday evenings throughout the year.

The Silver Package is available in the Grand Ballroom only for Saturday evening receptions in the months of January, February, March, July and August ONLY.

The Silver Package is available in the Gold Ballroom ONLY for Saturday evening receptions in the months of January, February, March, April, July, August, and November.

The prices below are for Friday evenings, Saturday afternoons and Sundays.  
Add \$8.00 per person inclusive for Limited Saturday evenings that are offered.

## Bar Services

Bar Closes During Introductions

Friday & Sunday - 5 Hours Premium Open Bar  
Saturday Afternoon - 4 Hours Premium Open Bar  
(\$2.00 per person credit on Saturday Afternoon)

## House Champagne Toast

## Wine Service

Merlot & Chardonnay,  
(One Pouring)

## Cold Hors d'Oeuvres

Vegetable Crudite

International Cheese and Crackers

## Hot Butlerved Hors d'Oeuvres

(Unlimited for One Hour)

Cocktail Franks En Croute with Spicy Mustard, Spring Rolls with Duck Sauce,  
Spinach Puffs, Beef and Mushroom Turnovers, Potato Puffs

## Additional Hot Hors d'Oeuvres

(2 pieces per person)

Mendenhall Inn Crab Balls Served with Cocktail Dipping Sauce,  
Chicken & Pineapple Brochettes Served with Peanut Sesame Dipping Sauce

## Upgraded Hors d'Oeuvres

Rack of Lamb  
\$3.25 per piece

Jumbo Shrimp Cocktail  
served with Cocktail Sauce  
(Butlerved)  
\$3.25 per piece

Fresh Sushi Rolls  
California, Spicy Tuna  
and Vegetable  
\$3.25 per piece

Stuffed Mushroom  
with Crab Imperial  
\$2.75 per person

## Appetizers

Seasonal Chilled Fresh Fruit Medley

## Selection of Soups

New England Clam Chowder  
Cream of Cheddar Broccoli  
Shrimp Bisque

Cream of Tomato with Crabmeat  
Italian Wedding  
Wild Mushroom Bisque  
Crab Bisque

## Salads (Select One)

Freshly Tossed Mesclun Salad  
with Choice of Caesar Vinaigrette  
or Raspberry Vinaigrette Dressing

Mixed Field Greens  
Tossed with Mandarin Oranges,  
Walnuts, Balsamic Vinaigrette Dressing

## Entrees

**Stuffed Boneless Breast of Chicken** Supreme Sauce  
Gold Ballroom - \$64.95 Grand Ballroom - \$69.95

### Chicken Piccata

A boneless breast of chicken simmered in a rich velouté,  
finished with a light lemon, capers and white wine cream sauce  
Gold Ballroom - \$64.95 Grand Ballroom - \$69.95

### Sautéed Breast of Chicken Marsala

Served with wild mushroom marsala wine cream sauce  
Gold Ballroom - \$64.95 Grand Ballroom - \$69.95

### North Atlantic Fillet of Salmon

Mediterranean seasonings consisting of virgin olive oil, oregano,  
fresh lemon, and roasted garlic, served with  
grilled asparagus spears, artichoke hearts and enriched  
with a light dill white wine cream sauce  
Gold Ballroom - \$64.95 Grand Ballroom - \$69.95

### Baked Rockfish with Shrimp

Marinated and baked Rockfish garnished with  
tender baby cajun seasoned shrimp and Artichoke Hearts  
served with a roasted red pepper sauce.  
Gold Ballroom - \$69.95 Grand Ballroom - \$74.95

### Seabass en Croute

A portion of boneless seabass,  
crawfish soufflee, wrapped in a flaky crust,  
baked to perfection, and served with lobster and saffron velouté  
Gold Ballroom - \$69.95 Grand Ballroom - \$74.95

**Fillet of Salmon, Rockfish or Flounder with Crabmeat Imperial**  
North Atlantic Salmon, Rockfish or Flounder with White Wine Saffron  
Cream Sauce stuffed with house made crab imperial  
Gold Ballroom - \$69.95 Grand Ballroom - \$74.95

### Roast Prime Rib of Beef - au Jus

Served with horseradish mousse  
Gold Ballroom - \$69.95 Grand Ballroom - \$74.95

Entrees continued....



## Entrees con't

### 8 oz. Filet Mignon

Center Cut Filet Mignon, served with a ragout of wild mushrooms, red onion marmalade and served with a rich bordelaise sauce  
Gold Ballroom - \$73.95 Grand Ballroom - \$78.95

### 8 oz. Filet Oscar

Center Cut Filet Mignon, topped with lump crabmeat, garnished with asparagus spears, enriched with a bearnaise sauce  
Gold Ballroom - \$76.95 Grand Ballroom - \$81.95

### Tenderloin en Croute Mendenhall

A generous cut of beef tenderloin topped with mushroom duxelle and smoked cheddar cheese, wrapped in puff pastry and baked, served with a rich bordelaise sauce  
Gold Ballroom - \$77.95 Grand Ballroom - \$82.95

### Chicken & Shrimp

8 oz. Sauteed boneless breast of chicken, topped with roasted garlic white wine saffron cream sauce and one baked stuffed shrimp with crabmeat imperial  
Gold Ballroom - \$69.95 Grand Ballroom - \$74.95

### Accompaniments

Assortment of Fresh Baked Rolls  
Vegetable du Jour

### Filet Mignon and Shrimp

8 oz. Center Cut Filet Mignon with caramelized red onion and wild mushrooms served with bordelaise sauce and one baked stuffed shrimp with crabmeat imperial  
Gold Ballroom - \$78.95 Grand Ballroom - \$83.95

### North Atlantic Salmon en croute & Filet Mignon

A portion of salmon, topped with roasted garlic butter, wrapped in a flaky puff pastry, enhanced with a white wine saffron sauce  
Served with 8 oz. Center Cut Filet Mignon garnished w/ caramelized Onions and Mushrooms bordelaise sauce  
Gold Ballroom - \$78.95 Grand Ballroom - \$83.95

### Surf & Turf

A broiled cold water lobster tail and a petite 8 oz. Center Cut Filet Mignon served with a rich bordelaise sauce  
Gold Ballroom - \$94.95 Grand Ballroom - \$99.95

### Starch

Garlic Mashed Potatoes, Roasted Red Bliss Potatoes  
Stuffed Baked Potato, Dutchess Potatoes  
Saffron Rice Pilaf, Sweet Potato Mashed

*Due to fluctuating market conditions, all entree items are subject to availability*

## Coffee & Dessert

### Dessert

### Wedding Cake Serving Options:

Cut and Served Buffet Style with your Coffee and Tea Bar  
Cut and Served with Whipped Cream and a Strawberry at Guest Table

### Coffee and Tea Bar

(3 Hours)

Fresh brewed Coffee, Decaffeinated 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 Nutmeg.

## Included Amenities

- Maitre D' Service, Separate Cocktail Reception for Bridal Party During Cocktail Hour
    - White Glove Service
  - Custom Wedding Cake - Choice of Flavor, Design & Fresh Floral Top
  - Fully Dressed and Decorated Bridal Table and Cake Table
    - Coat Attendant (Seasonal) / Bridal Mail Box
  - Complimentary Deluxe Standard Room for the Bride & Groom with complimentary delivered Champagne & Godivas
    - Special Overnight Rates for Out of Town Guests
      - Complimentary Tasting For Two
      - Floor Length White Tablecloths with White, Gold or Burgundy Napkins
  - Fresh Floral Bud Vase for Each Guest Table (Set Pieces also included for Head Table and Placecard Table) (Floral arrangements are property of Mendenhall Inn,
    - Full Use of Elegant Hotel Lobby and Hotel Grounds for Picture Taking (Scheduled Times May Be Necessary, Contact Sales Office)
- No Additional Charge for a choice of 2 Preselected Entrées.  
\$2.00 per person additional charge for choice of 3 Preselected Entrées.  
(Final Number of each Entrée must be given to the Sales Office 5 Days Prior)

*Above package prices include tax and gratuity*

**Impeccable Service - A Mendenhall Tradition**

**FRIDAY & SUNDAY (2010) 5-HOUR PACKAGE**  
**SATURDAY AFTERNOON (2010) 4-HOUR PACKAGE**



**Reception Package**

*January - February - March - July - August*

Gold Ballroom (10% Discount)

(Not Valid with any Incentive Program)

**Bar Services**

**Friday & Sunday - 5 Hours Premium Open Bar**

**Saturday Afternoon - 4 Hours Premium Open Bar**

(\$2.00 per person credit on Saturday Afternoon)

Bar Closes During Introductions

**House Champagne Toast**

**Wine Service**

Merlot & Chardonnay,  
Throughout Dinner

**Hors d'Oeuvres  
Butlered**

Stuffed Mushrooms with Crabmeat, Clams Casino, Scallops wrapped in Bacon, Breaded Shrimp served with Cocktail Sauce, Salmon en Croute, Chicken Wonton with Teriyaki Glaze, Chicken & Pineapple Brochettes Served with Peanut Sesame Dipping Sauce, Chicken Cordon Bleu, Cocktail Franks en Croute Served w/ Honey Mustard, Beef Teriyaki Brochettes, Cozy Shrimp Rolls Served w/Orange Marmalade Duck Sauce, Quesadilla Cornucopia, Marinated Mini Lamb Chops Served w/ Mint Demi Glaze, Spanakopita  
Fresh Sushi: California, Spicy Tuna, & Vegetables

**Crabcake Station**

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

(Jewish style Hors d'Oeuvres substitutions are available. Please consult your sales manager for selections.)

**Additional Hors d'Oeuvres**

Assorted Imported and Domestic Cheeses, Garnished with Fruit and Served with Crackers  
\$2.50 per person

Shrimp Cocktail served with Cocktail Sauce  
\$2.95 per piece

Vegetable Crudite served with Ranch Dip  
\$2.00 per person

**Appetizers (Select One)**

**Selection of Soups**

Seasonal Chilled Fresh Fruit Medley,  
Tri-color Tortellini served with a roasted garlic alfredo sauce,  
Sesame Shrimp and Scallop with a teriyaki glaze over a bed of jasmine rice,  
Smoked Salmon and Crab claw served with garnish and flat bread,  
Shrimp cocktail served with cocktail sauce

New England Clam Chowder  
Cream of Cheddar Broccoli  
Shrimp Bisque  
Cream of Tomato with Crabmeat  
Italian Wedding

Wild Mushroom Bisque  
Crab Bisque  
Award Winning Lobster Mushroom Bisque  
(add \$3.95 pp) garnished with tender Crawfish tail meat and Lobster Mushrooms

Freshly Tossed Mesclun Salad with Choice of Caesar Vinaigrette or Raspberry Vinaigrette Dressing

**Salads (Select One)**  
Classic Caesar Salad  
Sprinkled with Freshly Grated Asiago Cheese  
(add \$2.25pp)

Mixed Field Greens  
Tossed with Mandarin Oranges, Walnuts, Balsamic Vinaigrette Dressing

**Entrees**

**Stuffed Boneless Breast of Chicken Supreme Sauce**  
Gold Ballroom - \$88.95 Grand Ballroom - \$94.95

**Chicken Piccata**  
A boneless breast of chicken simmered in a rich velouté, finished with a light lemon, capers and white wine cream sauce  
Gold Ballroom - \$88.95 Grand Ballroom - \$94.95

**Sautéed Breast of Chicken Marsala**  
Served with wild mushroom marsala wine cream sauce  
Gold Ballroom - \$88.95 Grand Ballroom - \$94.95

**North Atlantic Fillet of Salmon**  
Mediterranean seasonings consisting of virgin olive oil, oregano, fresh lemon, and roasted garlic, served with grilled asparagus spears, artichoke hearts and enriched with a light dill white wine cream sauce  
Gold Ballroom - \$88.95 Grand Ballroom - \$94.95

**Baked Rockfish with Shrimp**  
Marinated and baked Rockfish garnished with tender baby cajun seasoned shrimp and Artichoke Hearts served with a roasted red pepper sauce.  
Gold Ballroom - \$92.95 Grand Ballroom - \$98.95

**Seabass en Croute**  
A portion of boneless seabass, crawfish soufflee, wrapped in a flaky crust, baked to perfection, and served with lobster and saffron velouté  
Gold Ballroom - \$90.95 Grand Ballroom - \$96.95

**Fillet of Salmon, Rockfish or Flounder with Crabmeat Imperial**  
North Atlantic Salmon, Rockfish or Flounder with White Wine Saffron Cream Sauce stuffed with house made crab imperial  
Gold Ballroom - \$95.95 Grand Ballroom - \$101.95

**Roast Prime Rib of Beef - au Jus**  
Served with horseradish mousse  
Gold Ballroom - \$95.95 Grand Ballroom - \$101.95

Entrees continued....

**FRIDAY & SUNDAY (2010) 5-HOUR PACKAGE**  
**SATURDAY AFTERNOON (2010) 4-HOUR PACKAGE**



**Entrees con't**

**8 oz. Filet Mignon**

Center Cut Filet Mignon, served with a ragout of wild mushrooms, red onion marmalade and served with a rich bordelaise sauce

Gold Ballroom - \$99.95 Grand Ballroom - \$105.95

**8 oz. Filet Oscar**

Center Cut Filet Mignon, topped with lump crabmeat, garnished with asparagus spears, enriched with a bearnaise sauce

Gold Ballroom - \$102.95 Grand Ballroom - \$108.95

**Tenderloin en Croute Mendenhall**

A generous cut of beef tenderloin topped with mushroom duxelle and smoked cheddar cheese, wrapped in puff pastry and baked, served with a rich bordelaise sauce

Gold Ballroom - \$102.95 Grand Ballroom - \$108.95

**Chicken & Shrimp**

8 oz. Sauteed boneless breast of chicken, topped with roasted garlic white wine saffron cream sauce and one baked stuffed shrimp with crabmeat imperial

Gold Ballroom - \$95.95 Grand Ballroom - \$101.95

**Accompaniments**

Assortment of Fresh Baked Rolls

Vegetable du Jour

**Filet Mignon and Shrimp**

8 oz. Center Cut Filet Mignon with caramelized red onion and wild mushrooms served with bordelaise sauce and one baked stuffed shrimp with crabmeat imperial

Gold Ballroom - \$101.95 Grand Ballroom - \$107.95

**North Atlantic Salmon en croute & Filet Mignon**

A portion of salmon, topped with roasted garlic butter, wrapped in a flaky puff pastry, enhanced with a white wine saffron sauce

Served with 8 oz. Center Cut Filet Mignon garnished w/ caramelized Onions and Mushrooms bordelaise sauce

Gold Ballroom - \$102.95 Grand Ballroom - \$108.95

**Surf & Turf**

A broiled cold water lobster tail and a petite 8 oz. Center Cut Filet Mignon served with a rich bordelaise sauce

Gold Ballroom - \$120.95 Grand Ballroom - \$125.95

**Starch**

Garlic Mashed Potatoes, Roasted Red Bliss Potatoes Stuffed Baked Potato, Dutchess Potatoes Saffron Rice Pilaf, Sweet Potato Mashed

**Due to Fluctuating Market Conditions, all Entree Items are Subject to Availability**

**Coffee & Dessert Bar**

**Dessert Bar**

(2 hours with attendant)

A delectable assortment of cakes:

Chocolate Zanzibar Torte, Carrot Cake, Bailey's Irish Cream Mousse Cake, Jim Beam Banana Supreme Cake, New York Cheese Cake and toppings including fresh whipped cream, Chocolate and Raspberry Sauce.

(Subject to change with equal quality)

(See sales office for served dessert options)

**Wedding Cake**

Serving options for your custom wedding cake :

- Cut and Displayed with your Dessert Bar
- Partially cut and Displayed with your Dessert Bar with the Remainder Being placed in Individual bags for your guest to enjoy at home.
- Entire cake may be cut and placed in individual bags for all your guests to enjoy at home

**Coffee and Tea Bar**

(3 Hours)

Fresh brewed Coffee, Decaffeinated 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 Nutmeg.

**Included Amenities**

- Maitre D'Service, Separate Cocktail Reception for Bridal Party During Cocktail Hour
  - White Glove Service
- Custom Wedding Cake - Choice of Flavor, Design & Fresh Floral Top
  - Fully Dressed and Decorated Bridal Table and Cake Table
- Coat Attendant (Seasonal) / Bridal Birdcage
  - Complimentary King Bedded Room for the Bride & Groom with complimentary delivered Korbel Champagne & Godivas
- Special Overnight Rates for Out of Town Guests
  - Complimentary Tasting For Four
- Floor Length White or Cream Imperial Stripe Linens and Chair Covers (Ballrooms Only)
- Coordinating Fresh Floral Arrangements for Each Guest Table Elevated on Silver Pedestal with Votive Candles  
(Set Pieces also included for Head Table, Hors d'Oeuvres, Placecard & Gift Tables)  
(Floral arrangements are property of Mendenhall Inn, but may be purchased at \$35.00 per centerpiece).
- No Additional Charge for a choice of 2 Preselected Entrées-  
\$2.00 per person additional charge for choice of 3 Preselected Entrees.  
(Final Number of each Entrée must be given to the Sales Office 5 Days Prior)

**Package Prices include tax and gratuity**

**Impeccable Service - A Mendenhall Tradition**

# SATURDAY EVENING RECEPTION (2010) 5 HOUR PACKAGE



## 5 Hour Reception Package January - February - Easter Weekend

Gold Ballroom (15% Discount)

Grand Ballroom (12% Discount)

(Not Valid with any Incentive Program)

### Bar Services

House Champagne Toast

### Hors d'Oeuvres

#### Butlered

Stuffed Mushrooms with Crabmeat, Clams Casino, Scallops wrapped in Bacon, Breaded Shrimp served with Cocktail Sauce, Salmon en Croute, Chicken Wonton with Teriyaki Glaze, Chicken & Pineapple Brochettes Served with Peanut Sesame Dipping Sauce, Chicken Cordon Bleu, Cocktail Franks en Croute Served w/ Honey Mustard, Beef Teriyaki Brochettes, Cozy Shrimp Rolls Served w/ Orange Marmalade Duck Sauce, Quesadilla Cornucopia, Marinated Mini Lamb Chops Served w/ Mint Demi Glaze, Spanakopita  
Fresh Sushi: California, Spicy Tuna, & Vegetables

### Crabcake Station

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

(Jewish style Hors d'Oeuvres substitutions are available. Please consult your sales manager for selections.)

### Additional Hors d'Oeuvres

Shrimp Cocktail

Served with Cocktail Sauce

\$2.95 per piece

Vegetable Crudite

Served with Ranch Dip

\$2.00 per person

### Appetizers (Select One)

#### Selection of Soups

New England Clam Chowder

Cream of Cheddar Broccoli

Shrimp Bisque

Cream of Tomato with Crabmeat

Italian Wedding

Wild Mushroom Bisque

Crab Bisque

Award Winning Lobster Mushroom Bisque

(add \$3.95 pp) garnished with tender Crawfish tail meat and Lobster Mushrooms

### Salads (Select One)

Classic Caesar Salad

Sprinkled with Freshly Grated Asiago Cheese

(add \$2.25pp)

Mixed Field Greens

Tossed with Mandarin Oranges, Walnuts, Balsamic Vinaigrette Dressing

### Entrees

**Stuffed Boneless Breast of Chicken** Supreme Sauce

Gold Ballroom - \$109.95 Grand Ballroom - \$120.95

#### Chicken Piccata

A boneless breast of chicken simmered in a rich velouté, finished with a light lemon, capers and white wine cream sauce

Gold Ballroom - \$109.95 Grand Ballroom - \$120.95

#### Sautéed Breast of Chicken Marsala

Served with wild mushroom marsala wine cream sauce

Gold Ballroom - \$109.95 Grand Ballroom - \$120.95

#### North Atlantic Fillet of Salmon

Mediterranean seasonings consisting of virgin olive oil, oregano, fresh lemon, and roasted garlic, served with grilled asparagus spears, artichoke hearts and enriched with a light dill white wine cream sauce

Gold Ballroom - \$109.95 Grand Ballroom - \$120.95

#### Baked Rockfish with Shrimp

Marinated and baked Rockfish garnished with tender baby cajun seasoned shrimp and Artichoke Hearts served with a roasted red pepper sauce.

Gold Ballroom - \$111.95 Grand Ballroom - \$122.95

#### Seabass en Croute

A portion of boneless seabass, crawfish soufflé, wrapped in a flaky crust, baked to perfection, and served with lobster and saffron velouté

Gold Ballroom - \$111.95 Grand Ballroom - \$122.95

#### Fillet of Salmon, Rockfish or Flounder with Crabmeat Imperial

North Atlantic Salmon, Rockfish or Flounder

White Wine Saffron Cream Sauce

stuffed with house made crab imperial

Gold Ballroom - \$114.95 Grand Ballroom - \$124.95

#### Roast Prime Rib of Beef - au Jus

Served with horseradish mousse

Gold Ballroom - \$114.95 Grand Ballroom - \$124.95

Entrees continued...

# SATURDAY EVENING RECEPTION (2010) 5 HOUR PACKAGE



## Entrees con't

### 8 oz. Filet Mignon

Center Cut Filet Mignon, served with a ragout of wild mushrooms, red onion marmalade and served with a rich bordelaise sauce

Gold Ballroom - \$118.95 Grand Ballroom - \$ 127.95

### 8 oz. Filet Oscar

Center Cut Filet Mignon, topped with lump crabmeat, garnished with asparagus spears, enriched with a bearnaise sauce

Gold Ballroom - \$121.95 Grand Ballroom - \$128.95

### Tenderloin en Croute Mendenhall

A generous cut of beef tenderloin topped with mushroom duxelle and smoked cheddar cheese, wrapped in puff pastry and baked, served with rich bordelaise sauce

Gold Ballroom - \$121.95 Grand Ballroom - \$128.95

### Chicken & Shrimp

8 oz. sauteed boneless breast of chicken, topped with roasted garlic white wine saffron cream sauce and one baked stuffed shrimp with crabmeat imperial

Gold Ballroom - \$116.95 Grand Ballroom - \$124.95

### Accompaniments

Assortment of Fresh Baked Rolls

Vegetable du Jour

### Filet Mignon and Shrimp

8 oz. center cut filet mignon with caramelized red onion and wild mushrooms served with bordelaise sauce and one baked stuffed shrimp with crabmeat imperial

Gold Ballroom - \$120.95 Grand Ballroom - \$128.95

### North Atlantic Salmon en croute & Filet Mignon

A portion of salmon, topped with roasted garlic butter, wrapped in a flaky puff pastry, enhanced with a white wine saffron sauce

Served with 8 oz. center cut filet mignon garnished w/ caramelized Onions and Mushrooms bordelaise sauce

Gold Ballroom - \$121.95 Grand Ballroom - \$129.95

### Surf & Turf

A broiled cold water lobster tail and a petite 8 oz. center cut filet mignon served with a rich bordelaise sauce

Gold Ballroom - \$133.95 Grand Ballroom - \$138.95

### Starch

Garlic Mashed Potatoes, Roasted Red Bliss Potatoes Stuffed Baked Potato, Dutchess Potatoes Saffron Rice Pilaf, Sweet Potato Mashed

**Due to Fluctuating Market Conditions, all Entree Items are Subject to Availability.**

## Coffee & Dessert Bar

### Dessert Bar

(2 hours with attendant)

A delectable assortment of cakes:

Chocolate Zanzibar Torte, Carrot Cake, Bailey's Irish Cream Mousse Cake, Jim Beam Banana Supreme Cake, New York Cheese Cake and toppings including fresh whipped cream, Chocolate and Raspberry Sauce.

(Subject to change with equal quality)  
(See sales office for served dessert options)

### Wedding Cake

Serving options for your custom wedding cake :

- Cut and Displayed with your Dessert Bar
- Partially cut and Displayed with your Dessert Bar with the Remainder Being placed in Individual bags for your guest to enjoy at home.
- Entire cake may be cut and placed in individual bags for all your guests to enjoy at home

### Coffee and Tea Bar

(3 Hours)

Fresh brewed Coffee, Decaffeinated 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 Nutmeg.

## Included Amenities

- Maitre D'Service, Separate Cocktail Reception for Bridal Party During Cocktail Hour
  - White Glove Service
- Custom Wedding Cake - Choice of Flavor, Design & Fresh Floral Top
  - Fully Dressed and Decorated Bridal Table and Cake Table
- Coat Attendant (Seasonal) / Bridal Birdcage
- Complimentary King Bedded Room for the Bride & Groom with complimentary delivered Korbel Champagne & Godivas
- Special Overnight Rates for Out of Town Guests
  - Complimentary Tasting For Four
- Floor Length White or Cream Imperial Stripe Linens and Chair Covers (Ballrooms Only)
- Coordinating Fresh Floral Arrangements for Each Guest Table Elevated on Silver Pedestal with Votive Candles  
(Set Pieces also included for Head Table, Hors d'Oeuvres, Placecard & Gift Tables)  
(Floral arrangements are property of Mendenhall Inn, but may be purchased at \$35.00 per centerpiece).
- No Additional Charge for a choice of 2 Preselected Entrées-\$2.00 per person additional charge for choice of 3 Preselected Entrees.  
(Final Number of each Entrée must be given to the Sales Office 5 Days Prior)

**Package Prices include tax and gratuity**

**Impeccable Service - A Mendenhall Tradition**

# ENHANCE YOUR SPECIAL DAY (2010)



## **Enhancements and Action Stations**

(During Cocktail Hour Only)

Prices are valid with full sit-down Wedding Package only.

Prices are subject to change and are not guaranteed.

Additional Fee of \$95.00 per Attendant, per Station

### **Smoked Seafood Display**

Poached North Atlantic Whole Salmon garnished with Cucumbers, Fresh Dill and Dijon Mustard Creme Fraiche Sauce. Northern Smoked Trout, Smoked Salmon accompanied with Capers, Diced Red Onions & Hard Boiled Eggs. Served with Kafusta Sauce, assorted Flatbreads and Gourmet Crackers

\$7.95 per person

### **Shrimp Scampi Station**

Tender baby shrimp sauteed with garlic, white wine and lemon juice. Served over saffron rice.

\$6.95 per person

### **Wild Mushroom Flambé**

Blend of local wild mushrooms sauteed with garlic and Brandy finished with asiago cheese and cream served with mushroom risotto - \$6.95 per person with Crabmeat - \$7.95 per person

### **Stir Fry Station**

Chicken and Shrimp Tossed with Oriental Vegetables, Cooked with Imported Sesame Oil & Finished with a Teriyaki Glaze, Served with Green Onion, Jasmine Rice

\$6.95 per person

### **Martini Mashed Potato Bar**

Roasted Garlic Red Bliss, Country Mashed Served with the Following Toppings: Wild Mushrooms, Caramelized Onions, Shredded Vermont Cheddar, Bacon Bits, Sour Cream & Chives,

\$3.95 per person served in a martini glass

### **Seafood Bar**

Tender Oyster on the Half Shell, Marinated Little Neck Clams, Crab Claws, Shrimp Cocktail and Smoked Salmon. Served with Keylime Infused Cocktail Sauce, Remoulade Sauce, Kafusta Sauce, and Assorted Flat Bread and Crackers

\$16.95 per person

### **Pasta Pronto**

Tantalizing Culinary Combinations Prepared a la Minute:

**Pastas-** Penne and Bowtie

**Condiments-** Baby Shrimp, Italian Sausage, Meatballs, Lump Crabmeat

**-Prepared with Two Sauces-**

Tomato Basil Sauce      Roasted Garlic Alfredo Sauce

All Served with Freshly Grated Asiago, Cracked Red Pepper and Crisp Garlic Bread

\$4.95 per person

### **Carving Stations**

#### **Roasted Turkey Breast Au Poivre**

served with a wild mushroom and onion ragout and a rich pink and green peppercorn sauce - \$4.95 per person

#### **Tenderloin of Beef**

on French Bread with a Rich Bearnaise Sauce  
\$7.95 per person

#### **Slow Roasted Sliced Pork**

Served with Roasted Red Peppers and a Bourbon Demi Glace Sauce  
\$4.95 per person

### **Pasta Course (Additional Dinner Course)**

Select One: Penne, Bow Tie, or Cheese Tortellini Pasta

Select One: Tomato Basil Sauce, Roasted Garlic Alfredo Sauce

\$2.95 per person

Above Items Subject to 6% Sales Tax and 20% Service Charge  
Enhancement prices subject to change.

continued....

# ENHANCE YOUR SPECIAL DAY (2010)



## Upgraded Desserts Option

**Warm Milk Chocolate Fondue Station**  
*accompanied by Fresh Seasonal Fruit & Berries*

\$4.95 per person

**Mini Chocolate Fountain with Dipping Items**

\$7.95 per person

**Viennese Table Station**

*Individual Miniature Desserts to Include: Cheesecake (varies with season) Chocolate Mousse, Cream Puff, Fruit Tart, Hazelnut Square, Carrot Cake, Chocolate/Vanilla Eclair, Napoleon, Peanut Butter Diamond, Key Lime Diamond, Pecan Diamond, Almondine Rectangle, Chocolate Dipped Strawberries (seasonal) - \$2.10 per piece*

**Bananas Foster Flambé Station**

*Sliced Bananas in a Light Caramel-Sauce, Served over Vanilla Ice Cream*

\$7.95 per order (on a Consumption Basis)\*

\*Additional Fee of \$95.00 per Attendant, per Station (For Above Stations)

Large Cream Puffs . . . . .	\$ 38.00 per dozen	Large Chocolate, Vanilla and Ricotta Cheese Cannolis . . . . .	\$ 42.00 per dozen
Fresh Fruit Kabobs . . . . .	\$ 38.00 per dozen	Dark Chocolate Mousse Piped into a Chocolate Cup. . . . .	\$ 40.00 per dozen
<b>Tuxedo Strawberry</b> . . . . .	\$ 32.00 per dozen	Italian Cookies . . . . .	\$22.00 per pound
Fresh Jumbo Strawberry Double Dipped, Half in Dark Chocolate, Half in White Chocolate			

**International Flambé Coffee Bar** \$6.95 per drink (Charged on a Consumption Basis) \$95.00 Fee for Attendant

**Irish Coffee**  
 Irish Whiskey & Kahlua

**Mendenhall Coffee**  
 Grand Marnier & Kahlua

**Keoke Coffee**  
 Brandy & Kahlua

## Special Menu Items

**Vegetarian Entree**

**Garden Vegetable Wellington Accompanied with Portabella Napoleon.** Oven Roasted Garden Vegetable Wellington Wrapped in a Flaky Crust Baked to Perfection Accompanied with Grilled Vegetables Layered with Mozzarella Cheese, Served with a Rich Saffron Cream Sauce.  
 \$ Please check with Sales Manager

**Band-DJ-Photographer Menu**  
 Assorted Croissant Sandwiches  
 Potato Chips, Brownies & Sodas  
 \$14.95 Inclusive  
 or Hot entree being served at wedding  
 \$35.00 Inclusive

**Children's Menu (under 12)**  
 Maximum 12 Children  
 Breaded Chicken Filets,  
 Cheeseburger, Petit Filet Mignon  
 Pasta with Red Sauce  
 Grilled Chicken Breast  
 \$35.00 inclusive  
 Entrée 1/2 Price

## Personal Touches

**Flowers**  
 Purchase Guest Tables Centerpieces \$35.00 each  
 No guest table centerpieces \$15.00 credit per table  
 Purchase Bridal Head Table \$ 125.00 each

**Wedding Favors**  
 Godivas (Two Week Advance Notice)  
 Two Piece Box of Godivas TBA  
 Four Piece Box of Godivas TBA  
 Nine Piece Box of Godivas TBA

**Chairs**  
 Chair Covers, Custom Table Linens with Coordinating Napkins Market Price

**Ice Sculptures**  
 Swan \$275.00 each  
 Basket With Fresh Flowers \$350.00 each  
 Different Carvings are Available Upon Request,  
 Please Inquire With Sales Manager

**Ceremony Rental** \$2.95 per guest  
 Above includes one hour for arrival and ceremony and Set-up of one guest chair per person.

**Ceremony Upgrades**  
 White Garden Folding Chairs \$4.95 per guest  
 Ivory Chair Cover \$2.50 per guest

**Restroom Attendant** \$95.00 each

Above Items Subject to 6% Sales Tax and 20% Service Charge. Enhancement prices subject to change.

## Wedding Rehearsal at Mendenhall

### Option 1

Mendenhall would be happy to host your Wedding Ceremony Rehearsal for your special day. Your Ceremony Rehearsal includes the following:

- Private room to rehearse your ceremony for an hour and a half
- Your guests to be greeted at our Restaurant Host Desk or Hotel Front Desk and directed to your ceremony rehearsal location
- Banquet Maitre d to assist you and your guests coordinate with your Officiant
- Refreshments of bottled water and assorted sodas
- International cheese and crackers
- Assorted fresh vegetable crudite with dip

\$250.00 inclusive of 6% sales tax and 20% service charge (maximum of 20 Guests), \$100.00 for each additional half hour, 10% off if you book your rehearsal dinner,

\$95.00 Maitre d for Wedding ceremony day of wedding reception inclusive of 6% sales tax and 20% service charge

### Option 2

Private room to rehearse your ceremony for one hour - \$50.00 inclusive of tax and service charge.

# LIQUOR & SPECIALTY BEVERAGE SERVICES (2010)



## Open Bar Includes the Following Premium Brand Liquors / Beers / Wines

*Sodas, Mixers & Juices (All Bottled Products) No shots will be served*

*Smirnoff Vodka, Absolut Vodka, Gordons Gin, Tanqueray Gin, Seagrams 7, Seagrams V.O., Bacardi Rum, Captain Morgan's Spiced Rum, Malibu Rum, Dewars Scotch, J & B Scotch, Jim Beam Bourbon, Jack Daniels, Southern Comfort, Jose Cortez Tequila, Triple Sec, Peach Schnapps, Kahlua, Jaquins Brandy, Jaquins White de Menthe, Jaquins Amaretto, Sambuca, Dry Vermouth, Sweet Vermouth, Apple Pucker*

### Beer

*Miller Lite*

*Coors Light*

*Yuengling*

*O'Doul's (non-alcoholic)*

*(Upgrades available, please check with your Sales Manager)*

### Wines & Champagne

*Pinot Grigio*

*White Zinfandel*

*Chardonnay*

*Merlot*

*House Champagne*

*(House Wine Brands are Subject to Change)*

*Gratuities from Guests Are Accepted by our Beverage Staff*

### Bar Service (Additional Hour)

*Friday, Saturday Afternoon & Sunday  
with alcohol \$4.95pp without alcohol \$3.95pp*

*Saturday Evening  
with alcohol \$5.95pp without alcohol \$4.95pp*

### Upgrade Liquors on Open Bar

*(in addition to the Standard Premium Brand Bar)*

*Crown Royal, Johnnie Walker Black Scotch, Bombay Sapphire Gin, Grey Goose, Ketel One, Absolut Mandarin & Citron, Heineken Beer \$ 5.95pp*

### Wine

*Full Wine List is Available for Selection of Domestic & Imported Wines*

## \*Additional Specialty Beverage Services

*(are subject to 20% service charge)*

### Martini Bar

*Upgraded Vodkas to Include:*

*Absolut Citron, Ketel One, Belvedere, Grey Goose, Vox, Stoli Orange & Finlandia Cranberry  
(Also Includes our Special "Apple Martinis")*

*Bombay Sapphire & Beefeaters Gin*

*Served with Appropriate Garnishes & Mixers in a Martini Glass*

*(Charged on a Consumption Basis)*

### Margarita & Frozen Drinks Bar

*Served with Appropriate Garnishes in a Martini Glass*

*A Variety of Specially Blended Frozen Daquiri's & Coladas*

*(Charged on a Consumption Basis)*

### Cordials

*(Available with Coffee Bar or Tableside Service)*

*B&B, Bailey's Irish Cream, Frangelica, Drambuie, Amaretto di Saronno, Sambuca Romana, Tia Maria, Courvoisier VS, Remy Martin VSOP, Grand Marnier, 25 & 100 Year Old Grand Marnier, Port Wine*

*Served in a Brandy Snifter or Port Wine Glass*

*(Charged on a Consumption Basis)*

*(Some bottles subject to availability)*

*\* Additional Fee of \$125.00 for one hour per Attendant, per Bar, for Specialty Beverage Services Bar.  
\$25.00 per attendant for each additional hour. All of the above prices are subject to 20% service charge.  
Attendant Fee subject to 6% Sales Tax and 20% Service Charge.*

# HOTEL ROOM RATES (2010)



*For Wedding Receptions & Rehearsal Dinners Held at the Mendenhall Inn:*

*January - December \$132.00*

*We Recommend Reserving Hotel Rooms when your Wedding Reception is booked.*

*For Off-Site Wedding Receptions:*

*Prices are for blocks of 5 or More Rooms*

*January - December - \$135.00*

*Hotel will gladly increase the block only when the first 10 rooms are assigned and individually guaranteed and if hotel availability permits.*

*Includes Complimentary Full Hot Breakfast & Deluxe Continental Breakfast*

*After the Wedding hotel room contract is released reservations are accepted over the phone at standard hotel rack rate based on availability.*

*All Guests are required to review and sign a confirmation form*

*\*Check-In 3:00 p.m. Check-Out 12:00 p.m.*

*Rates based on double occupancy*

*All Prices are Exclusive of 6% Pennsylvania Sales Tax and 2% County Tax*

## ADDITIONAL HOTEL ACCOMMODATIONS

Concordville Best Western	(610) 358-9400
Holiday Inn Express and Suites	(610) 358-1700

# SUGGESTIONS FOR THE BRIDE & GROOM (2010)



## CIVIL WEDDING CEREMONIES

Reverend Graham E. Horn (610) 623-0373

## PHOTOGRAPHERS

Walter M. Faust (610) 622-2200  
 Ultimate Images Photography & Video (610) 337-4908  
 Filippone Photography (610) 604-0688  
 Claire Pruettt Photography (610) 328-7800

## VIDEOGRAPHERS

Video One Productions (610) 789-8433  
 Silver Reflections Video (800) 825-3687  
 Aim Video Productions (610) 344-7123  
 City Lights (610) 869-2261  
 Protek Video Productions, Inc. (610) 534-4001

## LIMOUSINE SERVICE

Eagle Limousine and Motorcoach (800) 669-5460  
 Great American Trolley Co. (800) 4-TROLLY

## SALONS

Joseph Anthony Hair Salon (610) 459-4663  
 Salon Secrets (610) 444-0605  
 Healthy Directions (610) 388-2657  
 Calista Grand (610) 399-6677

## FORMAL WEAR

Iacobucci Formal Wear (610) 604-1550  
 Sagets Formal Wear (610) 259-3251

## BAKERY

Doughmain Baked Goods (610) 520-0273

## FLORIST

Way's Greenhouse (610) 444-3841  
 Celebrations Design Group (610) 833-5739

## INVITATIONS / FAVORS:

Eloquence Invitations & Favors (610) 388-7116

## DESIGNER TABLE LINEN / CHAIR COVER

Gala Cloths (215) 760-2853  
 Choice Party Linens (610) 532-3140

## DECORATIONS THEMES & PROPS:

Eventricity (215) 886-0202  
 Celebrations Design Group (610) 833-5739

## DISC JOCKEY SERVICES

Schaffer Sound Productions (610) 627-5900  
 Tom Barrett (610) 459-8888  
 Signature DJs (610) 617-8650  
 DJ Sound & Lighting (610) 586-6560  
 Silver Sound Disc Jockeys (800) TALENTS  
 David Zeidman Entertainment (610) 527-2833

## LIVE ENTERTAINMENT

Jellyroll (610) 358-9010  
 Mendenhall Inn's Preferred Choice When Hosting Their Own Event  
 Brandywine Valley Talent (610) 358-9010

Representing: JellyRoll, Contagious  
 The Quake Ultimate Choice  
 Midnight Hour Lavender  
 Collage Sid Miller Orchestra  
 Jazz & String Quartets also Available

## PERSONALIZED GIVEAWAYS:

Sidelines Promotions (484) 576-0761

## SPECIALTY LIGHTING/PIN SPOT LIGHTING:

Eventions (610) 485-9300