

at **Peddler's Village**

CAROUSEL WEDDING PACKAGE

Peddler's Village is a uniquely delightful setting for your wedding reception. Personal attention is given to the arrangement of your day so that it fulfills your budget as well as your dreams.

CAROUSEL WEDDING PACKAGE

includes

Five Hour Reception

Champagne Toast for all guests

Butlered Hors d'Oeuvres

Choice of six hot Hors d'Oeuvres, plus a display of assorted domestic cheeses, seasonal vegetables with dips, fresh fruit, hummus with tapenades and bruschetta

A Complete Unlimited
Four Hour Premium Open Bar

Choice of
One Hand-Crafted Signature Cocktail
to represent your special day during your open bar

Choice of Reception Style
Sit-Down Dinner • Buffet Dinner
Cocktail Reception

Custom Designed and Decorated Wedding Cake

Floor Length Table Linens with Choice of Colored Napkins

Fresh Floral Centerpieces

Head Table/Sweetheart Table

Complimentary Menu Tasting for the Wedding Couple and four guests

Experienced Wedding Coordinator

to orchestrate the events

of your special day

Use of Peddler's Village Gardens for your Wedding Photos

Complimentary Two Night Stay
in one of our Spacious Suites
for the Wedding Couple
(based upon availability)

& Breakfast for the Wedding Couple on or before your first anniversary in the form of a redeemable gift certificate

^{*}Dinner prices are inclusive of tax, gratuity and facility fee



COCKTAIL HOUR

Included in your Wedding Package is your selection of hors d'oeuvres, served continuously for one hour accompanied by a display of various assorted domestic cheeses and seasonal vegetables with dips, fresh fruit, hummus with pita, olive tapenade, spreads, relishes, served with breads, crackers, and chef's bruschetta.

HORS D'OEUVRES

Please select six butlered Hors d'Oeuvres from the list below

HOT HORS D'OEUVRES

Beef Satay

Soy ginger sauce

Oriental Spring Rolls

Hoison sauce

Spanakopita

Teriyaki-Marinated
Sesame Chicken Skewers

Chef's Assorted Flatbreads

Rosemary Chicken & Yukon Potato

Southwest Chicken

Grilled Vegetable

Andouille Sausage & Shrimp

Franks in a Blanket
Mustard

Kielbasa en Croute

Smoked Gouda Mac & Cheese Bites

Brie & Raspberry in Phyllo

Assorted Mini Quiche

Scallops wrapped in Bacon

Fried Cheese Ravioli Marinara sauce

Grilled Cheese & Tomato Soup Shooters

Mini Crab Cakes

COLD HORS D'OEUVRES

Shaved Prime Rib

On toasted pita, herb cream cheese, red onion marmalade

Caprese Skewers

Crab Crostini

Shrimp Crostini

Tuna Tartare in crisp cracker cone

ENHANCEMENTS

Chilled Jumbo Shrimp Cocktail sauce

100 Large Shrimp: \$300 per bowl 200 Large Shrimp & 3 sauces: \$500 per bowl French Fry Station \$6pp Sweet potato, seasoned and natural fries with assorted toppings

Risotto Bar \$6pp Shrimp, Mushroom, Grilled Vegetables. Made with vegetable stock.

Pasta Station

choice of two pastas and two sauces with chef's selected accompaniments

DE CECCO PASTAS

Tortellini | Penne | Orecchiette | Cavatappi Add:

Grilled Chicken +\$4 | Grilled Vegetables +\$3 | Shrimp Scampi +\$6

SAUCES

Vodka Sauce | Romano & Parmesan Cheese Sauce Basil Cream Sauce | Pomodoro | Milan Bolognese

\$6 per person + \$75 chef fee

at Reddler's Village

PLATED DINNER

APPETIZERS

choice of one

Lobster Bisque

Rosemary Tomato Soup ®

Tri-Colored Tortellini

Pecorino Romano

Penne Pasta

Tossed with plum tomato sauce, Pecorino Romano

Italian Wedding Soup

Egg croutons

Focaccia

Potato Leek Soup © ®

PV Garden Salad

House vinaigrette

Caesar Salad House made dressing, herbed croutons

Apple Walnut Gorgonzola Salad Crispy romaine, red onion vinaigrette

Grilled Vegetable Ravioli ® Roasted red pepper coulis

UPGRADES

Jumbo Lump Crab Cake 9 Lemon aïoli

Jumbo Shrimp Cocktail 12 Roasted plum cocktail sauce, tarragon mustard

ENTRÉES

Choice of two plus one vegetarian. Served with assorted rolls, whipped butter, chef's selected starch and vegetable. Third Entrée: \$2 per person

Jumbo Lump Crab Cakes 106 Lobster vanilla sauce

> Filet of Beef 100 Red wine demi glaze

Chicken Marsala 99 Mushroom Marsala sauce

8 oz. Filet Mignon 112 Red wine demi glace

NY Strip 105

Grilled Balsamic Chicken 99 Topped with prosciutto, roasted red peppers, spinach and Provolone with roasted plum tomato sauce

Premier Boneless Pork Chop 99 Brandy cider gastrique, sauce Robert

North Atlantic Salmon 99 Lemon basil butter

Surf and Turf 115 6 oz. filet, crab cake

Grilled Vegetable Ravioli 99 ® Roasted pepper coulis

Grilled Vegetable Napolean 99 ® Farm fresh zucchini, squash, portobello mushroom, roasted red pepper sauce

DESSERT

Wedding Cake | Coffee & Tea Station

Prices include all food, liquor, tax and gratuity. | ③ Vegetarian Entrée counts are due 14 days prior to your event. All upgrades and enhancements are subject to 6% PA Sales Tax and 22% service charge.

at **Peddler's Village**

BUFFET RECOMMENDATIONS

CHILLED SALADS

choice of one

Tomato and Mozzarella

Tom basil

Balsamic Marinated Roasted Vegetables PV Garden Salad House vinaigrette Caesar Salad House made dressing, herbed croutons

HOT ENTRÉES

choice of three

Chicken Mediterranean Topped with spinach, roasted red pepper, and Provolone

Chicken Marsala House made Marsala sauce

Chicken Française Capers, herbs & charred lemon butter Beef Stroganoff
Over egg noodles

Premier Prime Kurobuta Pork Loin Sauce Robert

North Atlantic Salmon

Sautéed spinach, garlic & white wine

Sautéed Shrimp Scallops
Mushrooms and peppers
in lobster sauce

Locally-Sourced Flounder

Crab stuffing

Grilled Vegetable Ravioli ©

Plum tomato sauce

Herb & Ricotta Stuffed Shells

SIDES

choice of two

Mashed Potato
Butter and chives

Herb-Roasted Red Bliss Potatoes Au Gratin Potatoes

Sharp Cheddar Mac & Cheese Green Beans Amandine

Broccolini Brown butter Seasoned Vegetable Medley

Rice Pilaf

CARVING STATION

Choice of two. Served with assorted rolls and accompaniments.

Premier Prime Kurobuta Pork Loin Herb-Roasted Turkey Breast Garlic, sage, thyme

Slow-Roasted Top Round of Beef Maple Glazed Country Ham

CARVING STATION UPGRADES

Slow-Roasted Black Angus Prime Rib 8

Black Angus Tenderloin of Beef 10

DESSERT

Wedding Cake | Coffee & Tea Station

\$120 per person. Price includes tax and gratuity. All upgrades and enhancements are subject to 6% PA Sales Tax and 22% service charge.



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STATION RECEPTION PACKAGE

choice of four

PASTA

Live action | Chef selected topping Choice of two pastas and two sauces Garlic Bread | Caesar Salad

Pastas

Cheese Tortellini | Orrechiette | Penne

Sauces

Basil cream sauce | Pomodoro Alfredo | Vodka sauce | Pesto

CARVING

Slow Roasted Top Round of Beef Herb Roasted Turkey

Silver Dollar Rolls Horseradish Cream Sauce Cranberry Chutney | Au Jus

SOUTHWEST

Beef & Chicken Fajitas | Tacos | Corn Bread Mexican Rice | Southwest Chicken

TOPPINGS TO INCLUDE

Blended cheese | Creme fraiche | Pico de gallo Guacamole | Shredded lettuce | Salsa verde

ASIAN STATIONS

Vegetable Fried Rice | Vegetable Lo Mein

ADDITIONS

Chicken | Shrimp

MASHED POTATO BAR

Creamy Buttermilk
Mashed Potatoes

Mashed Molasses Spiked Sweet Potatoes

TOPPINGS TO INCLUDE

Sharp Cheddar & Blue Cheese Crumbles Sour Cream | Blanched Broccoli Scallions | Bacon | Pecans Crispy Onions | Marshmallows

MAC & CHEESE

Elbow Macaroni Sharp cheddar & Colby Jack cheese sauce

Cavatappi Pasta Romano & Parmesan cheese sauce

TOPPINGS TO INCLUDE

Oven Dried Tomatoes | Scallions Crispy Onions | Blanched Broccoli Roasted Button Mushrooms | Bacon Toasted Parmesan Bread Crumbs

SWEET

Mini Chocolate Éclairs
Assorted Fruit Tarts
Assorted Freshly Baked Cookies
Mini Assorted Cupcakes
Chocolate Chip Brownies
Mini Cheesecakes
Finger Desserts
Coffee Station

\$115 per person. Price includes tax and gratuity. All upgrades and enhancements are subject to 6% PA Sales Tax and 22% service charge.



FOUR HOUR OPEN BAR

PREMIUM BEER

choice of four

Bud Light Miller Lite Yuengling

Blue Moon

Corona

Budweiser

Coors Light

Amstel Light

Heineken

PREMIUM WINE

Canyon Road, Sonoma, CA

Chardonnay Cabernet Merlot White Zinfandel

PREMIUM BRANDS

Jim Beam

Tanqueray

Dewar's

New Amsterdam

Cuervo Gold

Seagram's V.O.

Bacardi

Jack Daniel's

including flavors

Bailey's

ULTRA PREMIUM PACKAGE

(add 10pp)

Absolut including flavors

Knob Creek

Crown Royal

Johnnie Walker

Red

Grey Goose

Canadian Club

Captain Morgan

WEDDING BAR PACKAGE ADD ONS

per drink

Coconut Rum 2

Grey Goose 4

Belvedere 4

Apple Pucker 2

Captain Morgan 3

Craft Beer add on 2 per person

SIGNATURE COCKTAILS

choice of one

Blushing Bride Champagne, orange juice, grenadine

The Something Blue Rum, pineapple juice, Blue Curacao

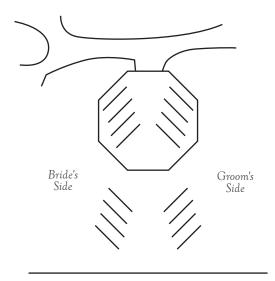
Say I Do Sangria Red or White sangria

You're So Sweet Apple cider, champagne

All upgrades and enhancements are subject to 6% PA Sales Tax and 22% service charge.



GAZEBO WEDDING CEREMONY



Gazebo Rental and Set-up \$750 + tax

Seating Capacity

Inside the Gazebo: 50 Outside the Gazebo: 200 Electricity Available

Guest to provide entertainment services and necessary sound/amplification equipment.

PACKAGE ENHANCEMENTS

Mini Desserts

Mini Éclairs Beignets, Cannoli Cookies Petit Fours, etc. \$6 per person Linen Enhancements

Colored Table Runner \$8 per table

Colored Table Overlay \$15 per table

Ivory, Silver, Black Floor Length Pintuck Table Linen \$30 per table

Ivory Damask Floor Length Table Linen \$30 per table

All upgrades and enhancements are subject to 6% PA Sales Tax and 22% service charge.



BRIDAL SUITE ROOM SERVICE

CONTINENTAL BREAKFAST

Assortment of Breakfast Pastries and Bagels, Cream Cheese and Preserves

Fresh Sliced Fruit

Chilled OJ, Fresh Brewed Coffee & Tea

\$15 PER PERSON

+ tax and service charge 8 people minimum

MINI SANDWICH DISPLAY

Lemon Basil Chicken Salad

Oven-Roasted Turkey Apples, havarti, tarragon honey mustard

Ham and Swiss Cheese

Roasted Veggie Sandwich

Potato Chips, Pickles

Sliced Fruit

Assorted Sodas and Bottled Water

\$21 PER PERSON

+ tax and service charge 8 people minimum

Menus are subject to change. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.





FREQUENTLY ASKED QUESTIONS

Deposits

We hope you'll choose Peddler's Village for your wedding; if so, we ask for a non-refundable \$1,000 deposit to reserve the space. A subsequent contract will be sent for your review. Take a moment to review the details very carefully and confirm everything is to your specifications. Once comfortable, kindly sign and return the contract with your deposit. Upon receipt of the signed contract and deposit, your pricing is guaranteed.

Payments

Once your contract is executed, we will provide a payment schedule; your schedule is based upon a minimum number of guests and minimum menu items. This is done to allow you to finalize guest count and menus. Three months prior to your event, we ask for a 50% deposit; ten days prior to your reception, we ask that you make your final payment. We accept credit cards or certified check with valid ID. We also ask that you provide a credit card for any additional tabs to be settled at the conclusion of your event.

Minimums

A food and beverage minimum spend is required for all wedding events. The minimum varies based on the time of year and day of the week. Please see your sales manager for specific minimums that will apply to your event.

Parking

As always, we offer free parking.

Directions

We can provide you with a link for direction cards to be included in your wedding invitations. Ask your wedding coordinator for information.

Overnight Guest Accommodations

Our hotel, the Golden Plough Inn, is happy to provide overnight accommodations for any of your guests. Please contact our sales office for rates and availability so that we may assist you in creating room blocks.

Ceremony

Ceremonies take place on our Upper Green facing our iconic Gazebo in the center of our campus. The Upper Green can comfortably accommodate 200 seated guests; smaller ceremonies of 50 or less may be seated within our Gazebo. Set up fee(s) include: chair rentals, set up and breakdown, and ceremony rehearsal (when requested).

Inclement Weather

In the event of inclement weather, we can move your ceremony into our main party room. While your guests are enjoying the cocktail hour, we will transition the room for your reception.

If you would like to have the ceremony room decorated, please arrange for your florist or member of your party to arrive prior to the ceremony to decorate.

We will provide any tables required for your ceremony (unity candle, programs, DJ, etc.). Please inform your coordinator of your needs at your menu meeting.

Rehearsal

A ceremony rehearsal may be scheduled for you based on our availability. We will do our best to accommodate your needs.

Menu Tasting

Please contact the sales office to coordinate your complimentary menu tasting for the wedding couple and up to four guests!

Menu Selections

We ask that your menu be finalized two months prior to your event. We ask that you call the sales office to schedule an appointment with our wedding coordinator so that we can discuss all the details of your big day. Prior to this meeting, you should have had your menu tasting. A choice of two (2) entrées plus one (1) vegetarian can be given for no additional charge. Additional entrées are \$2 per guest. Please note all upgrades and enhancements are subject to tax and service charges.



at **Teddler's Village**

FREQUENTLY ASKED QUESTIONS

Guarantee Guest Count

The final guest count is due by 14 business days prior to your reception. At the time the count is given, you will be required to provide individual entrée counts (if offering a served meal), the number of children's meals, teen meals and service meals.

Children's Meals & Teenagers

Children under 12 years of age may be served chicken fingers and french fries for \$35. Young adults, ages 12-20, may be served the adults' meal with a \$10 discount per guest.

Service Professional Meals

Meals may be provided for your Service Professionals (DJ, Photographer, Videographer, etc.) at a reduced rate \$40 per person. Service Professionals will be served a hot platter, but not all of the package items offered to your guests.

Bar

A four (4) hour Premium Brand open bar is included with your package. The bar typically opens for the first full hour (Cocktail Hour). Service is suspended at the bar momentarily while guests take their placed to enjoy your formalities (introductions, first dance, blessing & toast). The bar reopens until the last half hour of the event. This affords a chance for your guests to enjoy coffee before they depart.

- We can accommodate your tab for an additional hour of bar service. (5 hours max)
- We provide one bartender per 70 guests. We always provide two bartenders for your Cocktail Hour for parties over 70 guests.

Flowers

Centerpieces are included in your package. Please ask your coordinator for information and assistance.

Dietary Restrictions

We will do our best to accommodate any of your guests' dietary restrictions. Just let us know at your menu meeting.

Ceremony and Reception Decorations

We are happy to assist you with placecards, favors and other small touches. Other more elaborate or time-sensitive decorations may need to be taken care of by a florist or other members of your party. Just coordinate a set up time with us in advance.

Table Linens

We provide white floor length linens and your choice of colored napkins for your reception. If you would prefer specialty linens (colors, patterns, overlays, material, etc.), we're happy to assist you in selecting. There may be additional charges incurred.

Chair Covers

Please ask your coordinator for information and assistance.

Wedding Cake

Your wedding cake is included in your package. There are a variety of flavors, styles, and sizes to choose from; we can assist you in selecting bakeries or vendors. If you would like to use a special vendor, please inform us so that we can assist you in delivery and set up. We have included a list of local bakeries, feel free to contact them to set up your tasting.

DJ/Band

We provide a dressed table for your DJ at the location you desire. Our staff works closely with your DJ or Band to choreograph your event. Please have your DJ and/or Band contact your coordinator to arrange a "load in" time. We ask that all DJs and/or Bands have the capability to elevate speakers.

Final Appointment

We will contact you approximately one week prior to your scheduled event. At that time, we will schedule a final meeting that meshes with your busy schedule. Please bring all items to be preset, which includes, but is not limited to: placecards, favors, toasting flutes, etc. Your party manager will also be in attendance to answer any final questions you may have. If you are having a ceremony rehearsal, you may want to schedule this meeting 30 minutes prior to your final appointment.

at **Reddler's Village**

ADDITIONAL WEDDING SERVICES

DISC JOCKEYS

Signature DJs Scott Goldoor 610-825-6161 www.signaturedjs.com Bob Egan Entertainment Bob Egan 215-794-7716 East Coast Event Group Bob Palio 800-229-1960 Moore DJs 215-917-0926 Skuba Entertainment 570-450-6874

MUSICIANS & BANDS

Bob Egan Entertainment Bob Egan • 215-794-7716 www.bobeganentertainment.com

> BVTLive! Wedding Band 610-358-9010 joanne@bvtlive.com

New Solution Entertainment Wedding Band 610-513-1687 jcnewssolution.com Gloria Galante Harp 215-342-9397

Westwood Ensemble 215-258-5926 vlnwmn@comcast.net

PHOTOGRAPHERS & VIDEOGRAPHERS

Cindy DeSau Photography 215-622-0482

215-622-0482 cindydesau.com The Fox and The Hare Photography, LLC 201-245-9847

Kosola Productions 215-828-1573 www.kosolaphotography.com Lovestruck Pictures, LLC hello@lovestruckpictures.com

Rebecca Gudelunas Photography 610-316-5371 rebeccagudelunas.com

CEREMONY OFFICIANTS

Storied Celebrations
Julie
610-509-2249

Barbara A. Wilson *215-949-7979*

Rev. Kenneth L. Denski 215-806-0430 rev.ken@verizon.net

Rabbi/Cantor Sandra Miller Serves Interfaith Couples 215-491-9605

> Donna Forsythe & LV Celebrants 610-737-8817

WEDDING INSURANCE

The Bailey Insurance Group 215-794-5444 www.baileyinsgroup.com

TRAVEL

Honeymoons Galore 866-720-5435 www.honeymoonsgalore.com

BAKERY

Cramer's Bakery 215-493-2760 cramerbakery.com

Ciao Bella Cakes 215-956-2335 info@ciabellacakes.com

The Lucky Cupcake Company
Joanne Jarin • 267-544-5912
joanne@
theluckycupcakecompany.com

PHOTO BOOTH Skuba Entertainment 570-450-6874

Smiles Gone Wild 610-825-6161 www.signaturedjs.com

FLOWERS

The Pod Shop Flowers

Kim Haggerty 215-862-2017 www.podshopflowersonline.com

JL Original Designs

Jen Lawn
215-527-2731

www.jloriginaldesigns.com

at **Peddler's Village**

ADDITIONAL WEDDING SERVICES

LIMOUSINES / TROLLEY'S

Bucks County Trolley Company 215-982-5200 Limo Today 609-651-2546 www.limotoday.com Sterling Limousine & Transportation 215-598-9270 www.sterlinglimoservice.com

WEDDING APPAREL

All Things Bridal
Dresses
Cindy Landis
215-538-8233
www.allthings-bridal.com

Darianna Bridal & Tuxedo 215-491-8500 Ventresca Ltd.
Tuxedo
Craig Yeager
215-348-3139
www.ventresca.com

*Lace Silhouettes Lingerie Cheryl 215-794-3545

OTHER SERVICES

A to Z Party Rentals Samantha Dale • 267-471-9662

AYGUL 215-902-7296

Be Bronzed
Mobile Spray Tan • 215-208-5330

*Best Gift Idea Ever Cheryl Glaser • Michael Basset 267-544-5677

*The Celtic Rose Marilyn • 215-794-5882

*Chaddsford Winery Wine Bottles Danielle/Nina 215-794-9655

Constellation Services, LLC Engraving 215-287-2557 *David J Witchell Salon & Spa 215-579-1200 customerservice@ davidjwitchell.com

Fred Astaire Dance Studio 215-254-5494

*Free Will Brewing Taproom 267-354-0813 freewill@freewillbrewing.com

Fresh Beauty Lounge Ariella 267-580- 9353 freshbeautylounge.com

*Hewn Spirits 267-544-0720

*Jewelry Nest Boutique 267-794-5392

Mixie Chics, LLC French Macarons 215-260-2991

*Nina's Waffles & Ice Cream 215-862-1660 ninaswaffles.com

*Savory Spice Shop 215-794-7700

Shoemaker Jukebox Rentals 1-888-99-JUKEBOX www.shoemakerjukebox.com

Signature Cleaners
Dress Preservation/Cleaning
215-345-1470

Walker Chiropractic Associates 215-997-8786

*What's in a Name 267-544-0343

*Shops located in Peddler's Village

The information included on this flyer is to further assist our valued customers.

Peddler's Village receives no compensation for publishing these services and assumes no responsibility for any agreements or contracts entered into between our customers and these companies and individuals.



at **Reddler's Village**

POST WEDDING BREAKFAST

BREAKFAST BUFFET

served from 9:00 - 11:00 a.m.

Apple Crumb Cake, Assorted Bagels,

Muffins, Fruit Danishes

Butter, jellies and jams, cream cheese

Sliced Seasonal Fresh Fruit

Fluffy Scrambled Eggs

Potatoes O'Brien

Cinnamon Custard-Dipped French Toast

Hickory-Smoked Bacon

Maple Sausage

Assorted Chilled Juices, Coffee & Tea

Orange juice, apple juice, cranberry juice, tomato juice

\$24 per person. 25 person minimum Tax and service charge additional. \$225 Room rental fee applies.

