



Diamond Wedding Package

\$84.95 Per Guest

Save four dollars per guest when you schedule your wedding reception on any available Friday evening or any available Saturday morning from 11:00 am to 4:00 pm or any five hour time frame on Sundays.

- ❖ Limousine Service for the Bride and Groom from the Ceremony to Reception
- ❖ Private Waiting Area with Hors D'oeuvres and Host/Hostess to Attend to the Needs of the Bridal Party
- ❖ Decorated Bridal Table with Candelabra
- ❖ Open Bar for Four Hours
- ❖ Assorted Cheeses and Fresh Vegetables with Dip Artfully Displayed around an Ice Carving
- ❖ Three Butlered Hors D'oeuvres with White Glove Service Prior to Dinner
- ❖ Silver Tableware
- ❖ Full Course Seated and Served Dinner with Appetizer
- ❖ Beautifully Decorated Wedding Cake by Our Own Pastry Chef
- ❖ Deluxe Sweets Table with our Pastry Chef's Finest Confections Served for One Hour after Dinner
- ❖ Candelabra Adorned with Fresh Flowers and Towering Vases with Votive Candles Alternated on Guest Tables
- ❖ Floor Length Champagne Table Linens with Champagne Overlays and Linen Napkins
- ❖ Gourmet Coffee and Herbal Tea Station with Condiments for Duration of Reception
- ❖ Butter Mints and Mixed Nuts for Duration of Reception
- ❖ Five-Hour Room Rental
- ❖ Champagne Toast

Price is Subject to 6% Pennsylvania Sales Tax
Service Charge Included

Hors D'oeuvres Selections (Choose Three)

Asparagus Tips and Brie
Mini Chicken Wellington
Salmon Bruschetta with Apricot Chutney
Mustard Encrusted Beef Satay
Crab Balls with Tartar Sauce
Shrimp Bruschetta
Lobster Cream Shell
Thai Chicken Satay

Appetizer Selection (choose one)

Italian Wedding Soup
Cheese Tortellini with Marinara Sauce

Salad Selection (choose one)

Tomato Salad with Fresh Basil, Mozzarella Cheese and Vinaigrette
Caesar Salad with Traditional Dressing
Mixed Baby Greens with Balsamic Vinaigrette
Spinach and Boston lettuce Tossed with Mandarin Oranges, Pineapple Pieces, Toasted Coconut and Raspberry Vinaigrette

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Entrée Selection

(Choose one OR Additional charge of one dollar per guest for two entrees)

Chicken Oscar "a la Altland House"

"Our Twist on This Fabulous Classic"...Grilled Chicken Breast Topped with Back Fin Crabmeat, Petite Shrimp and Fresh Asparagus, Finished with Béarnaise Sauce and Accompanied with Rice

Marinated Grilled Shrimp and Roast Sliced Sirloin

Marinated Shrimp and Vegetable Skewers Grilled with a Lager Cream Sauce, Nestled on a Bed of Whipped Garlic Mashed Potatoes, Served with Carved Roasted Angus Sirloin

Petit Bistro Steak and a Portabella Mushroom Stuffed with Seafood

Six Ounces of Steak and a Portabella Mushroom Stuffed with a Blend of Crab, Shrimp and Scallops, Paired with Buttered Whole Red Potatoes Carved as Mushrooms and Broccoli Crowns

Roast Prime Rib of Beef with a Crab Cake

Oven Roasted Twelve Once Cut of Beef, Simmering in its Own Juices to a Medium Doneness, Combined with a House Made Crab Cake, Served with Baked Stuffed Cheddar Potato and a Green Bean Medley

Atlantic Salmon Fillet and a Chicken Breast

Fresh Atlantic Salmon Fillet, Oven Fired and Brushed with a Apricot Glaze, Served with a Chicken Breast, Saffron Rice and Sugar Snap Peas Mixed with Baby Carrots

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