



WARWICK



THE RADISSON PLAZA-WARWICK HOTEL PHILADELPHIA WAS DESIGNED BY FRANK HAHN IN FASHIONABLE ENGLISH RENAISSANCE STYLE AND OPENED IN 1926 AS THE FAMOUS WARWICK HOTEL.

FROM THAT MOMENT ON, A TRADITION BEGAN. MARRIAGES CELEBRATED HERE CONTINUE TO BE REMEMBERED BY FAMILIES AND GUESTS FOREVER.

Why The Warwick?

- EXCLUSIVITY
- AFFORDABLE LUXURY
- CONTEMPORARY, YET NOSTALGIC
- PRESTIGIOUS RITTENHOUSE SQUARE LOCATION
- COMFORT AND CONVENIENCE OF A HOTEL FOR OUT OF TOWN GUESTS
- AWARD WINNING SERVICE AND CULINARY DELIVERY
- PRIVATE DEPARTURE BRUNCH OPTIONS
- THE PRIME RIB FOR YOUR REHEARSAL DINNER
- TAVERN 17 FOR YOUR POST RECEPTION FUN
- FLEXIBLE TERMS AND CONDITIONS

A MEMORY TO LAST A LIFETIME. YOUR WEDDING IS OUR STORY.



Customize Your Reception

COCKTAIL HOUR
FIVE HOURS OF TOP SHELF OPEN BAR
SELECTION OF PASSED HORS D'OEUVRES
TWO CULINARY DISPLAYS
CHILLED CHAMPAGNE TOAST
THREE COURSE GOURMET DINNER OR DINNER STATIONS
YOUR CUSTOM DESIGNED WEDDING CAKE
SWEETS STATION
COFFEE AND TEAS

The Warwick Ballroom Package

PRIVATE WEDDING PARTY ROOM WITH CHAMPAGNE AND HORS D'OEUVRES
IVORY FLOOR-LENGTH TABLECLOTH, OVERLAY LINEN AND NAPKIN
A WEDDING SPECIALIST TO COORDINATE ALL YOUR DETAILS
PRIVATE BANQUET MANAGER TO GUIDE THE EVENT
PERSONALIZED CHEF'S ENTRÉE TASTING FOR FOUR
DANCE FLOOR AND FLOOR PLAN SET AS YOU WISH
HOTEL GUEST ACCOMMODATION RATE
TAPERED OR VOTIVE CANDLES
WHITE GLOVE SERVICE
BRIDAL SUITE

ALL PRICING IS SUBJECT TO 20% SERVICE FEE, 8% SALES TAX AND 10% BEVERAGE TAX. PRICING IS SUBJECT TO CHANGE.

RADISSON PLAZA-WARWICK HOTEL 220 S. 17TH ST PHILADELPHIA PA 19103

215-735-6000

PRICE PER DINNER ENTRÉE OR DINNER STATION INCLUDES ALL OF THE ABOVE.

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Enhance Your Wedding Reception

WINE SERVICE WITH YOUR DINNER ENTRÉE
CHAMPAGNE TOAST
WARWICK SIGNATURE HEART SHAPED COOKIES
GOLD SHEER ORGANZA OVERLAY
SQUARE TABLES
OUTSIDE CEREMONY SERVICE
BALLROOM CEREMONY SERVICE
CHIVARI CHAIRS
CHAIR COVER WITH SASH
RISER FOR BAND OR DJ
UP LIGHTING IN GRAND BALLROOM
CEILING WASH - COLOR CHOICE AVAILABLE
TABLE PIN LIGHTING
INTERMEZZO
ICE DESIGN FOR DÉCOR ENHANCEMENT
ICE LUGE FOR MARTINI BAR
SLIDE SHOW PHOTO MONTAGE MEZZANINE LEVEL


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Hors D' Oeuvres

HOT SELECTION

CHEESE STEAK SPRING ROLL
 CLASSIC CRAB CAKE WITH CHILI LIME AIOLI
 BOURBON GLAZED SCALLOPS WRAPPED IN BACON
 JERK CHICKEN ON A SWEET POTATO BISCUIT
 SHRIMP IN BACON WITH WARWICK'S LAMAZE SAUCE
 PECAN CHICKEN TENDERS WITH A DIJON HONEY MUSTARD
 CHICKEN TANDORI SKEWERS WITH A SPICY CURRY SAUCE
 LOBSTER AND SHRIMP SPRING ROLL
 VEGETABLE SPRING ROLL
 SPINACH AND FETA IN PHYLLO
 MINIATURE KOBE BEEF BITE CHEESEBURGER WITH HOMEMADE KETCHUP
 WILD MUSHROOMS IN FILO WITH A BLEU CHEESE DIP
 SPINACH AND GOAT CHEESE PIZZA ON FOCACCIA
 TERIYAKI BEEF SATAY
 CHICKEN COCONUT SKEWERS
 BLACK BEAN AND SHRIMP QUESADILLA
 GORGONZOLA, FIG AND CARAMELIZED ONION PROFITEROLE
 BALSAMIC GRILLED PORTOBELLO MUSHROOM SKEWERS WITH CREAMY AVOCADO DIP
 MINI CONEY ISLAND FRANKS IN A BLANKET WITH DIJON LAGER MUSTARD
 PULLED BARBEQUE PORK WITH APPLE CHUTNEY ON A MINI BISCUIT



Hors D' Oeuvres

COLD SELECTION

GRILLED VEGETABLES WITH GOAT CHEESE ON A CROSTINI
 MINI BOUCHÉ FILLED WITH CURRY CRAB SALAD
 ASSORTED SUSHI ROLLS WITH WASABI AND SOY
 ASIAN SCALLOP ON CROSTINI
 PROSCIUTTO AND MELON CROSTINI
 ROASTED TOMATO, KALAMATA OLIVES AND CAPER BRUSCHETTA
 SLICED TENDERLOIN WITH BALSAMIC GLAZED ONION ON GRILLED FOCACCIA
 BRIE, ALMOND POACHED PEAR IN A PHYLLO CUP
 SEARED SALMON WITH WASABI CREAM ON CRISPY LOTUS ROOT
 SHRIMP AND SPICY AVOCADO TARTLET WITH CRÈME FRAICHE
 EGGPLANT AND ROASTED PEPPER RELISH ON A CHIVE POTATO PANCAKE
 PLUM CHUTNEY CHICKEN SALAD WITH OVEN DRIED FIJI APPLE IN AN EDIBLE SPOON

UPGRADE SELECTION

(SOLD PER 50 PIECES)
 PEPPER ENCRUSTED LOLLIPOP LAMB CHOPS WITH A BALSAMIC FIG GLACÉ
 CLASSIC SHRIMP COCKTAIL WITH KETEL ONE COCKTAIL SAUCE
 TIGER SHRIMP ON SUGAR CANE SKEWER WITH A SWEET CHILI SAUCE

AN ASSORTMENT OF SLIDERS

RARE TENDERLOIN WITH CARAMELIZED ONIONS AND HORSERADISH CHIVE SAUCE
 CHAR-GRILLED BREAST OF CHICKEN WITH RASPBERRY AIOLI
 JUMBO LUMP CRAB CAKE WITH JALAPEÑO AIOLI
 BEEF TENDERLOIN CHOPSTICKS WITH RASPBERRY MICROGREENS
 SHRIMP CHOPSTICKS WITH A SWEET CHILI SAUCE

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Displays

INTERNATIONAL CHEESE DISPLAY

FRESH FRUITS, NUTS, CRACKERS, AND FLAT BREADS

TO INCLUDE, BRIE, MANCHEGO, CREAMY SAGA BLEU, BOURSIN, SMOKED GOUDA

FRESH LANCASTER GARDEN

FRESH LOCALLY GROWN CRISP VEGETABLES

SERVED WITH ROASTED RED PEPPER HUMMUS AND GORGONZOLA DIP

TUSCAN TABLE

A LAVISH DISPLAY OF INSALATA CAPRESE SKEWERS, MARINATED ROASTED PEPPERS AND ARTICHOKES, PROSCIUTTO DI PARMA, SOPPRESSATA, SALAMI, OVEN DRIED TOMATO TAPENADE, IMPORTED OLIVES AND GRILLED VEGETABLES

ACCOMPANIED WITH ROASTED GARLIC CROSTINIS, FOCACCIA AND HERBED EVOO

SPANISH TAPAS DISPLAY

ARTISAN YOUNG MANCHEGO CHEESE, SLICED SERRANO HAM, WINE SOAKED FIGS, GRILLED EGGPLANT STUFFED WITH GOAT CHEESE, MARINATED ROASTED VEGETABLES AND SPICY MANZANILLA OLIVES

ACCOMPANIED WITH TOMATO RUBBED BREAD, AND GRILLED OLIVE BREAD

SHISH KABOB DISPLAY

GRILLED LAMB SKEWERS WITH SPICED MINT MARINADE, SKEWERED ROSEMARY SHRIMP WITH MINT PESTO AND PINEAPPLE CURRY GLAZED CHICKEN SKEWERS

SERVED WITH HUMMUS, BABA GHANOUSH, TZATZIKI SAUCE, FETA AND ROASTED PEPPER DIP, DICED TOMATOES TAHINI, OLIVE TAPENADE. ACCOMPANIED BY MINI PITAS

HOT SMOKED SALMON AND CHUTNEY DISPLAY

PINEAPPLE CHILI CHUTNEY, MANGO AND GREEN ONION CHUTNEY, PEACH AND CIPPOLINI CHUTNEY

ACCOMPANIED BY CRISPY LAVOSH BITES

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Displays

BAKED BRIE EN CROUTE

DOUBLE CREAM FRENCH BRIE, CRUSTED WITH A FRUIT FLAVORED CHUTNEY AND SLICED ALMONDS

BAKED IN A FLAKY PUFF PASTRY AND SERVED WITH GRAPE CLUSTERS, DRIED FRUIT AND SLICED FRENCH BREAD

DIM SUM

BAMBOO STEAMER BASKETS FILLED WITH SHRIMP DUMPLINGS, VEGETABLE POT STICKERS

AND STEAMED BARBEQUE PORK BUNS

SERVED WITH SOY-GINGER AND SWEET CHILI DIPPING SAUCES AND CHOPSTICKS

Upgrade Displays

SUSHI DISPLAY

ASSORTMENT OF SUSHI ROLLS INCLUDING CALIFORNIA , SPICY TUNA, PHILADELPHIA AND VEGETABLE

ACCOMPANIED WITH WAKAME SALAD, PICKLED GINGER, WASABI, SOY SAUCE AND CHOPSTICKS

SERVED ON A SUSHI BOAT

FRESH FRUIT MARTINIS

SEASONAL FRESH FRUITS AND BERRIES, SLICED AND DRIZZLED WITH A YOGURT DRESSING AND MINT LEAF

SERVED IN A MARTINI GLASS

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Starters

KETEL ONE GRILLED SHRIMP MARTINI

GRILLED SHRIMP WITH KETEL ONE COCKTAIL SAUCE, LEMON WEDGE AND PEA SHOOTS
SERVED IN MARTINI GLASS

TROPICAL FRUIT MARTINI

DRIZZLED WITH A VANILLA BEAN SAUCE

CAPRESE TOWER

BUFFALO MOZZARELLA, HEIRLOOM TOMATOES AND BASIL WITH A BALSAMIC DRIZZLE

SPINACH AND CHEESE TORTALONI

SERVED WITH BABY EGGPLANT, BABY ZUCCHINI AND SQUASH TOSSED IN A PESTO CREAM SAUCE

CRAB CAKE

WITH ROASTED RED PEPPER SAUCE AND GARNISHED WITH SEASONAL MICRO GREENS

HOMEMADE SOUPS

SHRIMP BISQUE

ROASTED TOMATO SOUP

BUTTERNUT SQUASH

APPLE BISQUE

POTATO LEEK

ITALIAN WEDDING

PASTA E FAGIOLI



Salads

WATERCRESS AND ARUGULA SALAD

WITH FENNEL, ASPARAGUS, MARINATED BALSAMIC TOMATOES AND A DIJON SHERRY VINAIGRETTE

HEARTS OF ROMAINE

WITH A CREAMY GARLIC DRESSING, RED AND YELLOW OVEN ROASTED TOMATOES

ROASTED BABY BEETS

WITH ARUGULA AND GOAT CHEESE IN A SHERRY TARRAGON VINAIGRETTE

ICEBERG SALAD

WITH DICED TOMATOES, PROSCIUTTO CRACKLINGS, DANISH BLEU CHEESE IN A BUTTERMILK RANCH DRESSING

MACHE

WITH ROASTED CHERRIES, TOASTED WALNUTS, SHAVED MANCHEGO IN A CHAMPAGNE VINAIGRETTE

CLASSIC CAESAR

WITH ROASTED GARLIC CROSTINIS AND FRESHLY SHAVED PARMESAN CHEESE

MIXED BABY GREENS

WITH WHITE POACHED PEARS, TOASTED PECANS, DANISH BLEU CHEESE IN A BALSAMIC FIG VINAIGRETTE

CLASSIC MIXED GREEN SALAD

WITH GRAPE TOMATOES, ENGLISH CUCUMBERS, SHAVED BERMUDA ONIONS, HOMEMADE GARLIC CROUTONS IN A BALSAMIC VINAIGRETTE

Upgrade Salads

TUSCANY SALAD

MIXED GREENS WITH ASPARAGUS, PROSCIUTTO AND FRESH MOZZARELLA CHEESE

BRISBANE SALAD

MIX GREENS, SPINACH, MANDARIN ORANGES, SEASONAL FLOWERS, CANDIED WALNUTS IN A RASPBERRY VINAIGRETTE

MODESTO SALAD

MELON, FIGS, AND PROSCIUTTO IN A BALSAMIC REDUCTION

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Entrées

STUFFED CHICKEN BREAST

STUFFED WITH WILD MUSHROOM RISOTTO AND BRIE CHEESE WITH A RED WINE DEMI

GARLIC ROASTED CHICKEN

WITH PROSCIUTTO, FIGS AND HERB CREAM

CHILI GLAZED WILD ALASKAN SALMON

TOPPED WITH A MANDARIN TAPENADE

PISTACHIO AND ROSEMARY CRUSTED LAMB RACK

WITH A POMEGRANATE PORT SAUCE

GRILLED AGED NEW YORK STEAK

WITH A TARRAGON BLEU CHEESE BUTTER

PAN FRIED CRAB AND LOBSTER CAKES

WITH A TOMATO AVOCADO RELISH

GRILLED FILET MIGNON

TOPPED WITH VIDALIA ONIONS AND A BLEU CHEESE BUTTER

CHILEAN SEA BASS

WITH FENNEL, KALAMATA OLIVES AND ORANGE ZEST

SLICED PORK LOIN

STUFFED WITH SWEET RED ONION, PEAR AND BACON WITH SHERRY DEMI GLAZE



Entrées

JUMBO STUFFED SHRIMP

STUFFED WITH LOBSTER AND ENGLISH PEA RISOTTO WITH TARRAGON DIJON SAUCE

ALL THE ABOVE ITEMS ARE AVAILABLE AS A DUET PLATE OF YOUR CHOICE

DUET ENTRÉE SUGGESTIONS

PEPPERCORN CRUSTED PETIT FILET

WITH A MADEIRA DEMI GLACE PAIRED WITH JUMBO SHRIMP, STUFFED WITH LUMP CRABMEAT WITH PERNOD BEURRE BLANC

GRILLED PETIT FILET

WITH A PORT WINE DEMI GLACE, PAIRED WITH BROILED 4 OZ. PETIT BRAZILIAN LOBSTER TAIL AND DRAWN BUTTER

PAN SEARED PETIT BISON FILET

PAIRED WITH JUMBO LUMP CRAB CAKE TOPPED WITH A DIJON MUSTARD CRÈME FRAICHE

PAN SEARED CHICKEN BREAST

WILD MUSHROOM DEMI GLACE, HERB CRUSTED SALMON AND CITRUS BEURRE BLANC

GRILLED ATLANTIC SALMON

WITH GINGER LOBSTER SAUCE, PAIRED WITH SEARED PETIT FILET AND BALSAMIC DEMI GLAZE

PORCINI CRUSTED SEA BASS

PAIRED WITH A GRILLED ALL NATURAL PETIT FILET AND BORDELAISE SAUCE

WITH THE ASSISTANCE OF OUR TALENTED CULINARY TEAM, WE ARE COMMITTED TO CREATING A UNIQUE EXPERIENCE FOR YOUR WEDDING. IF YOU WOULD LIKE TO OFFER A PRE-SELECTED CHOICE OF MORE THAN ONE ENTRÉE, THE PRICE OF THE HIGHER ENTRÉE WILL APPLY TO ALL YOUR GUESTS.

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Station Reception

SALAD STATION

MESCLUN, ROMAINE AND SPINACH

KALAMATA OLIVES, ROASTED PEPPERS AND FETA CHEESE, HEARTS OF PALM, MANDARIN ORANGES, CRUMBLLED GORGONZOLA, DRIED CHERRIES, AND TOASTED PECANS

CITRUS-DIJON VINAIGRETTE, BUTTERMILK DRIZZLE, RASPBERRY VINAIGRETTE AND TOMATO VINAIGRETTE DRESSINGS

MASHED POTATOES AND MORE

(SELECT THREE)

WHIPPED YUKON GOLD POTATOES

HONEY BUTTER SWEET POTATOES

CREAMY PEA AND LOBSTER RISOTTO

AGED CHEDDAR CHEESE GRITS

OVEN ROASTED TOMATO POLENTA

TOPPINGS INCLUDE: CARAMELIZED ONIONS, CHEDDAR CHEESE, CHOPPED BACON, CHIVES, SOUR CREAM, CRUMBLLED BLEU CHEESE, PANCETTA CRACKLINGS, BROCCOLI AND BUTTER POACHED ROCK SHRIMP

SOUP STATION

(SELECT THREE)

SHRIMP BISQUE

ROASTED TOMATO SOUP (SERVED WITH MINI GRILLED CHEESE)

BUTTERNUT SQUASH

APPLE BISQUE

POTATO LEEK

GINGER CARROT

ORANGE PUMPKIN

TOPPINGS OFFERED:

GRATED PARMESAN CHEESE, CRÈME FRAICHE, CHEDDAR CHEESE, PANCETTA CRACKLINGS AND OYSTER CRACKERS

ACCOMPANIED WITH HERB PARMESAN BREAD STICKS AND CRUSTY FRENCH BREAD

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Station Reception

ASIAN FUSION

GRILLED TERIYAKI PORK LOIN WITH PINEAPPLE MISO SAUCE, VIETNAMESE SHRIMP AND CRAB CAKES WITH CHILI LIME SAUCE, MANGO AND SWEET RED PEPPER STIR-FRY WITH CHICKEN SERVED WITH ASIAN GREENS STIR FRIED WITH GARLIC SLIVERS AND COCONUT JASMINE RICE

CAJUN CREOLE

CHICKEN FRICASSEE, SHRIMP AND CRAB GUMBO, DUCK AND ANDOUILLE JAMBALAYA SERVED WITH DIRTY RICE, SWEET AND SOUR RUTABAGA, AND MINI PINEAPPLE CORN MUFFINS

PHILADELPHIA CHEESESTEAK

MINI CHEESE STEAKS MADE TO ORDER WITH YOUR FAVORITE TOPPINGS INCLUDING BEEF AND CHICKEN STEAKS, ROASTED PEPPERS, CARAMELIZED CIPPOLINI ONIONS, CHEESE WIZ, HOT AND SWEET CHERRY PEPPERS, HOMEMADE KETCHUP OFFERED WITH MINI STUFFED POTATO SKINS

SLIDER STATION

RARE TENDERLOIN OF BEEF AND CARAMELIZED ONIONS WITH A HORSERADISH CHIVE SAUCE, CHAR-GRILLED BREAST OF CHICKEN WITH RASPBERRY MAYONNAISE, SMOKED PORK WITH PEACH CHUTNEY, JUMBO LUMP CRAB CAKE WITH JALAPEÑO AIOLI SERVED WITH A TRIO OF PURPLE, ROSE AND SWEET HOMEMADE POTATO CHIPS

PASTA STATION

(SELECT THREE)

LOBSTER RAVIOLI WITH A BRANDY CREAM SAUCE AND WILD MUSHROOMS

PENNE ARRABBIATI WITH SPICY SAUSAGE AND TOMATO SAUCE

CHEESE TORTELLINI WITH ROASTED TOMATO CREAM SAUCE

ORECCHIETTE WITH BREAST OF CHICKEN, MUSHROOMS, ARTICHOKE, CAPERS AND PROSCIUTTO

CAVATAPPI WITH SAUSAGE, EGGPLANT, AND BASIL

RADIATORE WITH AN ASIAGO CREAM SAUCE

PESTO AGNOLOTTI WITH A FRESH ORGANIC TOMATO SAUCE

STATION SERVED WITH SHAVED PARMESAN CURLS, GRILLED FOCACCIA AND CRUSTY ITALIAN BREAD

TOPPINGS OFFERED:

FRESH ASIAGO CHEESE, RED PEPPER FLAKES, SUN DRIED TOMATOES, IMPORTED OLIVES, FRESH BASIL, PANCETTA CRACKLINGS

(STATION RECEPTION CONTINUED ON THE NEXT PAGE)

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Station Reception Continued

CARVING STATION

(SELECT TWO)

HERB AND MUSTARD TURKEY WITH GREEN ONION GRAVY, CHAR GRILLED BEEF TENDERLOIN WITH THREE HERB CHIMI-CHURRI PORK LOIN STUFFED WITH SPINACH, SMOKED GOUDA AND BACON, WITH A MARSALA DEMI GLAZE, FENNEL DUSTED STUFFED SALMON, ARUGULA, SMOKED PEPPERS WITH A SUN DRIED TOMATO BUERRE BLANC, JERKED SPICED SIRLOIN SERVED WITH CARIBBEAN RICE AND FRIED PLANTAINS, FLANK STEAK WITH CHIPOTLE BARBEQUE SAUCE, ANCHO CHILI HONEY GLAZED BISON RIBEYE, SERVED WITH RUSTIC ROLLS

Upgrade Stations

NEW ENGLAND SHELLFISH BAR

FRESHLY SHUCKED SEASONAL OYSTERS ON THE HALF SHELL, LITTLE NECK CLAMS ON THE HALF SHELL, CHILLED JUMBO SHRIMP, COLD WATER CRAB CLAWS, STEAMED PEI MUSSELS IN A WHITE WINE AND GARLIC SAUCE, AND SPICY CRAB SHOOTERS, ACCOMPANIED BY COCKTAIL SAUCE, LEMON REMOULADE AND LEMON WEDGES

BLUE WATERS SEAFOOD BAR (SELECT THREE)

SHRIMP SCAMPI WITH FRESH GARLIC CLOVES, CLAMS CASINO, BROILED SALMON BITES, CALAMARI SALAD, NEW ENGLAND CLAM CHOWDER, MINIATURE CRAB CAKES, SERVED WITH OYSTER CRACKERS, COCKTAIL SAUCE, LEMON REMOULADE AND LEMON WEDGES

SUSHI STATION

HAVE YOUR SUSHI HAND ROLLED FRESH BY OUR SUSHI CHEF. INCLUDES CALIFORNIA ROLL, TUNA ROLL, VEGETABLE ROLL AND ASSORTED SASHIMI. ACCOMPANIED WITH WASABI, WAKAME SALAD, PICKLED GINGER, SOY SAUCE AND CHOP STICKS

CHEF ATTENDANT REQUIRED ON ALL STATIONS

STATION RECEPTIONS ARE OFFERED FOR A MAXIMUM OF TWO HOURS OF FOOD SERVICE



Dessert Upgrades

INTERNATIONAL COFFEE BAR

FRESHLY BREWED COFFEE, ESPRESSO AND CAPPUCINO, ACCOMPANIED WITH WHITE CHOCOLATE STRAWS, FRESHLY WHIPPED CREAM, CHOCOLATE SHAVINGS, CINNAMON STICKS, SWIZZLE SUGAR STICKS, BAILEYS IRISH CREAM, KAHLUA, FRANGELICO AND FLAVORED SYRUPS

FLAMBÉ

BANANAS FOSTER FLAMBÉ SERVED OVER VANILLA ICE CREAM; BALSAMIC STRAWBERRIES FLAMBÉED IN CHERRY BRANDY SERVED OVER MINI WAFFLES WITH FRESH WHIPPED CREAM, SPICE ISLANDS PINEAPPLE FLAMBÉ, SERVED OVER COCONUT ICE CREAM

CANDY TABLE

FROM NOSTALGIC FAVORITES LIKE MARY JANES OR JUMBO LOLLIPOP BUNDLES, TO MELT IN YOUR MOUTH TRUFFLES, LET US CREATE A CANDY FANTASYLAND FOR YOUR GUESTS TO ENJOY. YOUR CANDY TABLE CAN BE COLOR COORDINATED, THEMED AND DISPLAYED WITH YOUR IDEAS IN MIND.

Departing Thoughts

SOFT PRETZEL BAGS

FAMOUS PHILADELPHIA SOFT PRETZELS IN WHITE BAGS BY THE BALLROOM DOOR SAY THANK YOU FOR COMING

FLAVORED ELIXER WATER OR HOT APPLE CIDER STATION

BEAUTIFULLY DISPLAYED BEVERAGES SEASONALLY APPROPRIATE ARE REFRESHING AND THOUGHTFUL

SLICE OF HEAVEN

YOUR CUSTOM DESIGNED WEDDING CAKE CUT AND PLACED IN WHITE BAGS FOR YOUR GUESTS TO TAKE HOME FOR NEXT DAY MEMORIES OF A BEAUTIFUL EVENT.

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