

The Holiday Inn Conference Center

We are pleased to present your guests with elegance and award winning culinary experiences that will create long lasting memories. Our knowledgeable staff utilizes their talents to personalize service and create extraordinary events. We handle every detail from cuisine to décor and our staff is committed to providing you with a remarkable experience.

Our Wedding Reception Packages Embrace:

A Wedding Specialist who will personally help you create your wedding reception down to the last detail

Champagne Toast

*Open Premium Bar throughout your Event**

White Glove Service

Floor Length Linens with Matching Napkins

Deluxe Accommodations for the Bride and Groom

Private Hospitality Suite for the Bridal Party

Special discount overnight room rates for your guests

Add an Enhancement Package

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To accommodate each bride and groom, our new Wedding Package allows you to customize your reception down to the finest detail.

ADD AN ENHANCEMENT

Select an enhancement from the list below as our gift to you.

*Customized Wedding Cake
Chair Covers
Family Room Block with Breakfast (5 rooms)
Fresh Floral Centerpieces & Votive Candles
Specialty Linens and Napkins
Ceremony Site
Hospitality Bags*

Purchase an enhancement from the list above and receive yet another complimentary enhancement from the list below.

*Audio Visual Package (LCD/Screen/AV Table)
Personalized Ice Sculpture
Wine Service at Dinner
Tasting for Six Guests*

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PREMIUM OPEN BAR

*Svedka Vodka ~ Svedka Vanilla ~ Svedka Raspberry
Beefeater's Gin ~ Seagram's 7 ~ Seagram's VO
Johnnie Walker Red & Dewars Scotch
Bacardi Light Rum ~ Captain Morgan's Spiced Rum ~ Malibu Coconut Rum
Jim Beam Bourbon ~ Jack Daniels ~ Southern Comfort
Jose Cuervo Pepe Tequila ~ Triple Sec ~ Sweet & Dry Vermouth
Christian Bros. Brandy ~ Amaretto ~ Sambuca
DeKuyper Peach Schnapps ~ DeKuyper Sour Apple Pucker

Coors Light ~ Sam Adams Seasonal ~ Heineken ~ Budweiser ~ Yuengling
O'Doules (non-alcoholic)

Robert Mondavi Woodbridge Wines
Chardonnay ~ Cabernet Sauvignon ~ Merlot ~ White Zinfandel ~ Pinot Grigio*

Top Shelf Bar - \$8

(Includes all alcohols listed above)

*Grey Goose & Absolut Vodka ~ Bombay & Tanqueray Gin ~ Crown Royal
Johnnie Walker Black ~ Chivas Regal ~ Seagrams VO ~ Makers Mark
Jameson Irish Whiskey ~ Jose Cuervo 1800 ~ Disaronno Amaretto
Bailey's Irish Cream ~ Chambord ~ Kahula*

Robert Mondavi Select Wines

Choice of two Imported Beers:

Guinness, Corona, Corona Light, Labatt's Blue, Amstel Light, Harp

Choice of two Smirnoff Ice:

Red, Black, Apple, Black Cherry

**Bar services are provided throughout the reception for a maximum of five hours.
The bar will close for approximately 30 minutes during the introduction, toast and prayer in respect
of the bride and groom.*

**7736 Adrienne Drive
Breinigsville, Pa 18031
www.hilehighvalley.com**

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HORS D'OEUVRES

Displayed

*International & Domestic Cheese
Crudités w/ Dipping Sauce
Assorted Fresh Fruit*

Butlered

(Select Four)

*Asparagus Wrapped with Prosciutto
Vine Ripened Tomatoes & Pesto Mascarpone
Egg Rolls w/ Chile Ginger Sauce
Cocktail Franks
Vegetable Stuffed Mushrooms
Spanakopita
Green Tea Smoked Duck
Swedish Meatballs
Coconut Marinated Chicken Satay
Mini Beef Wellington
Shrimp Satay
Apple-wood Smoked Salmon Mousse
Crab Ragoon
Trio of Sausage Stuffed Mushrooms
Scallops wrapped in Bacon
Chicken or Beef Brochettes
Miniature Quiche
Mini Chicken Cordon Bleu
Mini Pork Won Ton*

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SALADS

(Select One)

Caesar Salad

Pumpernickel Croutons, Sesame Seeds, Traditional Dressing

Mesclun Greens

A Potpourri of Young Salad Greens, Premise-Made Vinaigrette

Hydroponics Bibb

Cider Glazed Bermuda Onions, Gorgonzola, Grape Tomatoes, Balsamic Dressing

Spinach Salad

*Fresh Spinach, Mandarin Oranges, Sliced Mushrooms, Red Onions, Toasted Slivered Almonds
Raspberry Vinaigrette*

Greek Salad

*Mixed Field Greens, Sliced Black Olives, Tomatoes, Cucumber Slices, Feta Cheese
Olive Oil Vinaigrette*

Watercress, Fennel & Walnuts - \$2

With Blood Orange Crème Fraiche

Port Poached Pear - \$2

*Mache, Roasted Macadamia Nuts, Herb, Peppered Goat Cheeses
Wildflower Honey Vinaigrette*

Rolls and Butter served with every entrée.

SIDES

(Select two)

Yukon Garlic Mashed Potatoes

Au Gratin Potatoes

Herb Roasted Potatoes

Rice Pilaf

Wild Mushroom Risotto

Fried Potato Pancakes

Green Beans Almandine

Seasonal Vegetable Medley

Sugar Snap Peas

Stewed Zucchini

Garlic Roasted Asparagus

Whole Baby Carrots

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ENTRÉES

Pork Tenderloin - \$85

- Chipotle Rubbed w/ Cilantro Cream
- Tandoori Dusted w/ Dried Fruit Compote
- Seared w/ Blackberry Merlot Sauce
- Green Tea w/ Mango Sauce

Chicken - \$80

- Marsala w/ Woodland Mushrooms
- Grilled w/ Sun Dried Tomato Cream
- Grilled w/ Whole Grain Mustard Sauce
- Cordon Bleu
- Seared, Coq Au Vin
- Saltimbocca w/ Prosciutto & Fontina Cheese
- Hazelnut Encrusted w/ Tarragon Chardonnay Sauce
- Tandoori Spiced w/ Cucumber Mojo

Filet Mignon - \$95

- Chipotle Rubbed w/ Grilled Vegetable Salad
- Marinated in a Red Zinfandel Wine
- Grilled w/ Madeira & Exotic Mushroom
- Grilled w/ Brandy Peppercorn Sauce

Beef Tender - \$85

- Blackened or Grilled
 - w/ Tomato Gorgonzola
 - w/ Asian Barbeque
 - w/ Bordelaise
- Medallions w/ Wild Mushroom Ragout

Lamb Shanks - \$85

- Meritage Braised w/ Juniper & Red Currants
- Roasted Garlic, Rosemary Demi Glace

Veal Shanks - \$95

- Braised, Osso Bocco
- Milanese

Salmon - \$85

- Cardamom Crusted w/ Almond Cream
- Grilled w/ Roasted Garlic Truffle Butter Sauce
- Roasted w/ Sour Bing Cherries & Pinot Noir

Seafood - \$85

- Crab Stuffed Sole w/ Lemon Tarragon Cream
- Ahi Tuna w/ Green Pea & Wasabi Sauce
- Porcini Dusted Scallops w/ Tarragon Beurre Blanc
- Shrimp Brochettes w/ Champagne Citrus Butter or Thai Barbeque Sauce

Vegetable - \$80

- Wellington
- Napoleon
- Lasagna

Children's - \$21

(10 yrs. and under)

Served with fruit salad and applesauce

- Chicken Fingers and French Fries
- Macaroni and Cheese
- Pasta Marinara

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ENHANCEMENTS

Appetizers

Soup Du Jour - \$3

Medley of Fruit - \$2

Artichoke Basil Pesto w/ Flatbreads - \$4

Mozzarella & Tomato - \$4

Crab Ravioli - \$5

Jumbo Shrimp Cocktail - \$7

Palate Cleansers

Melon Midori - \$3

Pineapple & Godiva - \$3

Cantaloupe & Chambord - \$3

Strawberry & Mint - \$3

Grand Finale

Petit Fours - \$5

Chocolate Fondue - \$750

-Up to 150 guests, add \$2.00 per additional guest

-Two hours of continuous chocolate. Select white, dark or milk chocolate

-Attendant, Set-up and Clean-up

-Selection of six dipping items: pretzel rods, marshmallows, sugar wafers, sugar cookies, gingersnaps, shortbread cookies, graham crackers, chocolate chip cookies, Oreos, angel food cake, cherries, Rice Krispy treats, tea biscuits, strawberries, bananas, pineapple, coconut macaroons, pound cake

Flambé Station: Bananas Foster or Cherries Jubilee - \$6

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EVENT INFORMATION

Ballroom Bookings

Room bookings are for 5 hours. Any extension of time must be discussed and paid prior to the event.

Ballroom Deposit

An initial deposit of 20% of the estimated total is required to hold the room for your event date and time. This deposit is non-refundable in the event of cancellation.

Menu Selections

Menu is priced as a fully served meal. Buffet style may be priced upon request.

Attendance

An accurate count of the guests attending the function must be finalized two weeks in advance.

Final Payment

Final Payment for the event is required tens days prior.

Price Includes

Table settings, glassware, experienced staff, professional planning and supervision of your event, all reasonable set up and clean up.

Please Add 22% Service Fee & 6% Sales Tax

Prices effective 1/1/2010

Ceremony

Our facility has several areas for your wedding ceremony.

A \$600.00 fee assures you an inside or outside ceremony.