

Holiday Inn Conference Center Lehigh Valley

We are pleased to present our 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:

We will personally help you create your wedding reception down to the last detail.

Champagne Toast

Up to a 5 Hour Open Premium Bar

Fresh Floral Centerpieces

White Glove Service

Custom Wedding Cake

Floor Length Linens with Matching Napkins

Accommodations for the Bride and Groom

Private Hospitality Suite for the Bridal Party

Special discount overnight room rates for your guests

PREMIUM OPEN BAR

Stolichnaya Vodka ~ Absolute Vodka

Beefeater Gin ~ Seagrams 7 ~ Seagrams VO

Johnnie Walker Red & Dewars Scotch

Bacardi Light Rum ~ Captain Morgan 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 Boston Lager ~ Heineken ~ Budweiser ~ Yuengling

O'Doules (non-alcoholic)

Robert Mondavi Wines

Chardonnay ~ Cabernet Sauvignon ~ Merlot ~ White Zinfandel ~ Pinot Grigio

Top Shelf Bar — ask for pricing

Includes all of the above, plus:

Grey Goose & Kettle One Vodka ~ Bombay & Tanqueray Gin ~ Crown Royal

Johnnie Walker Black ~ Chivas Regal ~ Makers Mark ~ Amaretto Disaronno

Jameson Irish Whiskey ~ Jose Cuervo 1800

Bailey's Irish Cream ~ Chambord ~ Kahula

Robert Mondavi Wines

Imported Beers:

Corona, Corona Light, Amstel Light

**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.

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

SALADS

(Select One)

Caesar Salad

Pumpernickel Croutons, Sesame Seeds, Traditional Dressing

Mesclun Greens

A Potpourri of Young Salad Greens, Premise-Made Vinaigrette

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 -

With Blood Orange Crème Fraiche

Port Poached Pear -

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 Green Beans Almandine

Au Gratin Potatoes Seasonal Vegetable Medley

Herb Roasted Potatoes Sugar Snap Peas

Rice Pilaf Stewed Zucchini

Wild Mushroom Risotto Garlic Roasted Asparagus

Fried Potato Pancakes Whole Baby Carrots

ENTRÉES

Pork Tenderloin

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

Chicken

- 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

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

Beef Tender

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

Lamb Chops

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

Veal Shanks

- Braised, Osso Bocco
- Milanese

Salmon

Cardamom Crusted w/ Almond Cream

- Grilled w/ Roasted Garlic Truffle Butter Sauce
- Roasted w/ Sour Bing Cherries & Pinot Noir

Seafood

- 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

- Wellington
- Napoleon
- Lasagna

Children's

(10 yrs. and under)

Served with fruit salad and applesauce

Chicken Fingers and French Fries

- Macaroni and Cheese
- Pasta Marinara

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

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

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 ten 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 1/1/2011

Ceremony

Our facility has several areas for your wedding ceremony