



OVERVIEW

Peddler's Village is a uniquely delightful setting for your wedding reception. With our personal attention and commitment to exceptional hospitality, your special day will include the celebration of your dreams!

CAROUSEL WEDDING PACKAGE

includes

Five-Hour Reception

Champagne Toast (or sparkling cider) for all guests

Passed Hors d'Oeuvres choice of six for cocktail hour

Unlimited Four-Hour Premium Open Bar includes choice of one hand-crafted signature cocktail

Choice of: Three-Course Plated Meal or Reception-Style Event

Custom-Designed and Decorated Wedding Cake

White Floor-Length Table Linens with Choice of Colored Napkins

Fresh Floral Centerpieces for each guest table

Head Table/Sweetheart Table

Menu Tasting for the Wedding Couple

Experienced Wedding Coordinator to orchestrate the events of your special day

Use of Peddler's Village Gardens for your Wedding Photos

Photos at Giggleberry Fair are subject to availability and surcharge. See FAQs for more information.

Two-Night Stay
in one of our Spacious Suites
for the Wedding Couple

Overnight Stay
for the Wedding Couple
on or before your first anniversary

at *Peddler's* Village

COCKTAIL HOUR

Included in your wedding package is your selection of hors d'oeuvres, served continuously for one hour.

HORS D'OEUVRES

Please select six passed hors d'oeuvres from the list below

Chicken & Blue Cheese Tarts
Bacon, blue cheese

Chicken & Waffles Maple-bourbon syrup

Chicken Pye Tartlet Onions, peas

Crispy Fried Shrimp Citrus aioli, lime, radish

Franks in a Blanket Puff pastry, whole grain mustard

Raw Bar MP

Cocktail Shrimp | Oysters

Accompaniments lemon, cocktail sauce, horseradish, mignonette sauce

Poke Station \$12pp

Proteins: Ahi Tuna, Salmon

Base: White Rice or Quinoa

Toppings

cucumber, shredded carrots,

crispy scallions, jalapeño, pineapple,
wakame salad, crushed macadamia nuts

Sauces

ponzu, teriyaki, sweet chili sauce, sriracha aioli, wasabi Grilled Cheese & Tomato Soup ®

Mini Crab Cake

Mushroom Tartlet ® Duxelle, crème fraiche

Shaved Prime Rib Red onion marmalade, pita

Smoked Salmon Tartine Toasted rye, capers, shallots

Spring Rolls ® Hoisin sauce

ENHANCEMENTS

Flatbreads \$8pp choice of three

Grilled Vegetable
Cheesesteak
Shrimp & Andouille
Buffalo Chicken
Southwest Chicken

Mac 'n Cheese Station \$11pp choice of three

Chicken Pot Pye Mac 'n Cheese gruyere

Applewood Smoked Bacon Mac 'n Cheese bacon, caramelized onions

Pure Americana Mac 'n Cheese Pesto Mac 'n Cheese Lobster Mac 'n Cheese (+\$3pp) Tuna Tartar with Crispy Rice Carrot dressing, love sauce

Warm Beef Burgundy Crostini
Short rib

Spanikopita Cups ® Phyllo cup, spinach

Shrimp Louie Crostini
Parsley, cayenne

Fried Chix Sandwich Sliders *Pickle*, hot honey

Harvest & Artisanal Cheese Display \$9pp choice of three

Beemster | Manchego Humboldt Fog Point Reyes Blue Cheese

Accompaniments fig-shallot chutney, cherry jam, srawberries, grapes, assorted spiced nuts, baguette, crackers, lavash

> Street Taco Station \$11pp choice of two

Chipotle Chicken @ | Pork Carnitas @ Carne Asada @

Sauces (choice of two)
pico de gallo, salsa verde, picante sauce,
guacamole (+\$4pp)

Toppings lettuce, shredded cheese, cilantro onion relish, corn tortillas

at Reddler's Village

SPRING/SUMMER PLATED DINNER

APPETIZERS

choice of one

Beet Salad 👽 🔀 Granola, goat cheese

Green Salad ® ® Radish, lemon vinaigrette

Spring Pea & Crispy Artichoke Barlotto ®

Caesar Salad Parmesan, croutons

Chicken & Coconut Soup

Lime, cilantro

Rosemary Tomato Soup 👽 🕮 Plum tomato, garlic

Steakhouse Wedge @ Bacon, Russian dressing

Marinated Asparagus Salad ® ® Tarragon mustard aioli, parmesan

Apple Salad 👽 🕮 Gorgonzola, apple cider vinaigrette

Chopped Salad (9)
Salami, red pepper, buttermilk dressing

ENHANCEMENTS

Burrata & Marinated Tomato \$4pp ① @ Sea salt, balsamic reduction

Lobster Bisque \$8pp ® Tobiko, crème fraiche

Colossal Shrimp & Grits \$12pp (9)
Creole BBQ sauce

DESSERT

Wedding Cake | Coffee & Tea Station

ENHANCEMENTS

Mini Desserts \$12pp Mini Éclairs | Cannoli | Cookies | Petit Fours

ENTRÉES

Choice of two plus one vegetarian. Third entrée: \$2 per person. Served with assorted rolls and whipped butter.

Crab Cakes \$126

Herbal aioli, poached fingerling potatoes, orange-saffron vinaigrette

60z. Filet Mignon \$124 ⁽¹⁾
Potato gratin, green beans, sauce bordelaise

French Chicken \$110 @

Buttermilk potatoes, glazed carrots, sweet & sour cipollini onions, chicken jus

Stuffed Chicken Breast \$115
Wild mushroom & herb stuffing, asparagus,
polenta, charred scallion sauce

Honey-Garlic Glazed Salmon \$112 Roasted corn hash

Boneless Center Cut Pork Chop \$109 ® Baby kale, pickled blueberry sauce, duck fat roasted potatoes

White Wine Braised Short Rib \$116 ® Mashed potatoes, pearl onions, carrots, peas, sweet pickled shallots, pan jus

Pan-Roasted Branzino \$118 @ Isreali couscous, tomato & caper sugo

Eggplant \$105 \odot Farro, onions, peppers, balsamic

DUO PLATES choice of one plus one vegetarian

Filet & Crab Cake \$130

Filet & Chicken \$125

Filet & Halibut \$140

Filet & Lobster Tail \$165

V Vegetarian W Vegan Gluten free

at **Reddler's Village**

AUTUMN/WINTER PLATED DINNER

APPETIZERS

choice of one

Beet Salad 👽 🔀

Granola goat cheese

Fall Panzanella ® Crispy Brussels, roasted butternut squash

Butternut Squash Risotto ®

Caesar Salad

Parmesan, croutons

Mushroom Soup ® ® Crème fraiche

Potato Leek Soup ® ®
Truffled celery

Steakhouse Wedge © ® Bacon, Russian dressing

Stuffed Delicata Squash ® @ Quinoa, citrus dressing

Apple Salad ® ® Gorgonzola, apple cider vinaigrette

Chopped Salad Salami, red pepper, buttermilk dressing

ENHANCEMENTS

Burrata & Butternut \$4pp ® Balsamic reduction, granola

Lobster Bisque \$8pp @

Crab Cake \$12pp Sweet potato wedge, almond puree, lemon oil

DESSERT

Wedding Cake | Coffee & Tea Station

ENHANCEMENTS

Mini Desserts \$12pp Mini Éclairs | Cannoli | Cookies | Petit Fours

ENTRÉES

Choice of two plus one vegetarian. Third entrée: \$2 per person. Served with assorted rolls and whipped butter.

Crab Cakes \$126

Old Bay aioli, poached fingerling potatoes, petite salad

Filet Mignon - 60z \$124 @ Potato gratin, green beans, sauce bordelaise

French Chicken \$110 ⁽¹⁾
Mashed potatoes, roasted winter squash, chicken jus

Stuffed Chicken Breast \$115 Mushroom & herb stuffing, butternut squash, chicken jus, polenta

Oven-Roasted Salmon \$112 [®] Crispy sunchokes, citrus scented greens, vanilla sauce

Boneless Center Cut Pork Chop \$109 ® Sweet potato puree, shaved Brussels sprouts, bacon-onion jam

Red Wine Braised Short Rib \$116 ® Roasted garlic mashed potatoes, french beans, pan jus

Pan-Roasted Branzino \$118 @ Potato coins, garlic-basil sauce, pickled heirloom tomatoes

Cauliflower Tagine \$105 ®

DUO PLATES choice of one plus one vegetarian

Filet & Crab Cake \$130

Filet & Halibut \$140

Filet & Chicken \$125

Filet & Lobster Tail \$165

V Vegetarian Vegan Gluten free

at Reddler's Village

RECEPTION-STYLE

choice of three

SUNDAY SUPPER

Frenched Chicken Breast @ Buttermilk mash, cipollini & squash

> Macaroni 'n Cheese Panko bread crumbs

Cobb Salad ® @ Bacon, avocado, blue cheese, tomato, ranch

Roasted Broccoli ® @ Honey butter

Parker House Rolls

THE CARVERY +\$12pp • \$125 chef fee choice of two

Marinated Flank Steak @

Roasted Chicken @

Herb-Roasted Turkey Breast @

Roasted Pork Loin @

SAUCES choice of two

Red Wine Reduction Sauce au Poivre Housemade Steak Sauce Horseradish Cream Cranberry Relish | Au Jus

SIDES

Mashed Potatoes | Sautéed Mushrooms Creamed Spinach | Glazed Baby Carrots Parker House Rolls | Whipped Butter

MEXI-CALI STATION choice of two

Chipotle Chicken @

Adobo-Rubbed Grilled Beef ®

Pork Carnitas @

ACCOMPANIMENTS

Corn Tortillas | Black Beans & Rice Blended Cheese | Lime Crema Salsa Mexicana | Guacamole Tortilla Chips | Salsa Verde

BBQ STATION

Pulled Pork @

Chopped Texas Brisket @

BBQ Chicken @

Italian Fennel Sausage @

ACCOMPANIMENTS

Martin's Potato Rolls | Coleslaw Baked Beans | Potato Salad Potato Chips | Sweet BBQ Sauce Beer Mustard | Malt Vinegar

ASIAN SPICE ROUTE

Mongolian Short Ribs Shiitake mushrooms, hoisin

Cashew Chicken

Vegetable Fried Rice ®

Roasted Chinese Eggplant ®

Sichuan Caesar Salad ®

STEAKHOUSE STATION \$125 chef fee

Carved Flank Steak @ Bearnaise, chimichurri, horseradish cream

Smashed Fingerling Potatoes @ Sauerkraut vinaigrette

> Creamed Spinach Shallot, nutmeg

Wedge Salad @ Bacon, blue cheese crumbles, Russian dressing

Glazed Baby Carrots

NIGHT IN PARIS \$125 chef fee

Carved Leg of Lamb @ Garlic-studded

Potatoes Boulangère Caramelized onions

Duck Confit Tart Crème de brie, frisée, diced butternut squash

Green Salad ® Green beans, radish, red wine vinaigrette

Ratatouille ®

V Vegetarian

[™] Vegan
[™] Gluten free

\$145 per person. 50 person minimum, 120 maximum.

at **Teddler's Village**

FOUR-HOUR OPEN BAR

PREMIUM BEER

choice of four

Yuengling

Dogfish Head 60min IPA

Blue Moon

Heineken

Victory Prima Pils

Miller Lite

PREMIUM WINE

choice of four

Chardonnay

Riesling

Sauvignon Blanc

Cabernet

Malbec

Merlot

Pinot Noir

PREMIUM SPIRITS

Jim Beam Bourbon

Old Overholt Rye

Dewar's Scotch Whisky

Bombay Gin

Effen Vodka

Pinnacle Vodka

Sauza Hacienda Tequila

Cruzan Rum

LUXURY PACKAGE (+\$12pp)

Crown Royal

Knob Creek

Johnnie Walker Black

Jameson

Sipsmith

Grey Goose

Tito's

Hornitos Reposado

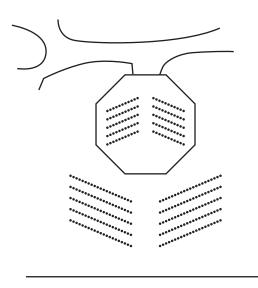
Captain Morgan

SIGNATURE COCKTAIL

One bespoke cocktail, hand-crafted for the wedding couple to suit your tastes and special day

at **Reddler's Village**

CAROUSEL PACKAGE ENHANCEMENTS



GAZEBO RENTAL

\$1,000 Fee includes ceremony chair set up and breakdown.

Seating Capacity

Inside the Gazebo: 50 Outside the Gazebo: 200

Electricity Available

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

GAZEBO COCKTAIL HOUR \$1,500

OUTDOOR TENTED WEDDING RECEPTION

Facility fee: Thursday–Sunday: \$4,000 Friday: \$5,000 Saturday: \$6,000

Fee includes:

Wedding Tent (100' x 40') Accent draping, lighting, and dance floor

Tables and Chairs

Restroom Facilities

\$13,000 minimum required.

Outdoor Tented Wedding Receptions must be purchased in conjunction with the Carousel Wedding Package.





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; five 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.

Wedding Photos at Giggleberry Fair

Arrangements must be made in advance for photos inside of Giggleberry Fair and/or the carousel. To set up your session, please call Giggleberry Fair General Manger Tina Lukoschek at 215-794-4076. Photo sessions are at the discretion of Giggleberry Fair Management and availability is based on their party schedule. Please keep in mind that there are certain times that they cannot allow photos. Carousel Photos are NOT guaranteed. There is a small fee of \$30 for 10 minutes on the carousel. Payment must be made at the time of booking. Please note that we cannot guarantee any photos inside Giggleberry Mountain.

Overnight Guest Accommodations

Our hotel, the Golden Plough Inn, is able to provide overnight accommodations for wedding guests with designated parking for each room. 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.

Menu Selections

We ask that your menu be finalized two months prior to your event. Please contact 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 entrée selections are \$2 per guest. Please note all upgrades and enhancements are subject to tax and service charges.





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 & Teenagers' Meals

Children under 12 years of age may be served chicken fingers and french fries for \$35. Young adults, ages 13-20, 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 of \$55 per person. Service Professionals will be served a hot entree (no choice) and soft drinks. Service professionals may not have the same package options as wedding guests.

Bar

A four-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 for 30 minutes while guests take their places 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 quests 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

Guest table 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 place cards, 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.

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 include, but are not limited to: place cards, 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 signaturedjs.com

Bob Egan Entertainment Bob Egan 215-794-7716 East Coast Event Group Bob Palio 215-750-2600 Evening Sun Entertainment 484-403-0347 Skuba Entertainment 570-450-6874

MUSICIANS & BANDS

Bob Egan Entertainment Bob Egan 215-794-7716 bobeganentertainment.com Class Act Band Wedding Band 610-513-1687 info@classact215.com Gloria Galante Harp 215-342-9397 Westwood Ensemble 267-374-1032 vlnwmn1@gmail.com

PHOTOGRAPHERS & VIDEOGRAPHERS

Cindy DeSau Photography 215-622-0482 cindydesau.com

The Fox and the Hare Photography, LLC foxharephoto.com

Kosola Productions 215-828-1573 kosolaphotography.com

Lovestruck Pictures, LLC hello@lovestruckpictures.com

ProPhoto by MK 215-584-7147 prophotobymk.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

TRAVEL

Honeymoons Galore 866-720-5435 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

weddings@

theluckycupcakecompany.com

PHOTO BOOTH Skuba Entertainment 570-450-6874

Smiles Gone Wild 610-825-6161 smilesgonewildphotobooths.com

FLOWERS

The Pod Shop Flowers

Kim Haggerty
215-862-2017

podshopflowersonline.com

JL Original Designs

Jen Lawn
215-527-2731

jloriginaldesigns.com



at **Teddler's Village**

ADDITIONAL WEDDING SERVICES

LIMOUSINES

Limo Today 609-651-2546 limotoday.com Sterling Limousine & Transportation 215-598-9270 sterlinglimoservice.com

WEDDING APPAREL

All Things Bridal

Dresses

Dresses
Cindy Landis
215-538-8233
allthings-bridal.com

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

*Lace Silhouettes Lingerie Cheryl 215-794-3545

OTHER SERVICES

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

Beauty Call Beauty Co.

Hair/Makeup
610-955-2000

*Best Gift Idea Ever 484-889-6970

*The Celtic Rose Marilyn • 215-794-5882

Constellation Services, LLC Engraving 215-287-2557 Fred Astaire Dance Studio 215-254-5494

*Free Will Brewing Taproom 267-544-0760 freewill@freewillbrewing.com

*Hewn Spirits 267-544-0720

*Jewelry Nest Boutique 267-794-5392

Lennon & Jane Designs Wedding/Event Decor 856-242-1476

> Mixie Chics, LLC French Macarons 215-260-2991

Moments by Max Balloon Decor 267-912-4969

*Nina's Waffles & Ice Cream 267-544-0376 ninaswaffles.com

*Savory Spice Shop 215-794-7700

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

*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.