

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 & Cake Tasting for the Wedding Couple

Experienced Wedding Planner to assist with all events leading up to your wedding day.

Day of Wedding Coordinator to orchestrate the events of your ceremony and reception

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 for your first anniversary

Final counts are due at least (14) days prior to the event date. Plated meals also require specific entrée counts. Wedding Package entrée & buffet prices are inclusive of tax and service charge. However, additions to the package are subject to 6% PA Sales Tax and 22% Service Charge. All menu items reflect cash prices. 3.99% will be added to all credit or debit transactions. All wedding functions require a minimum purchase in food and beverage (see sales manager for specifics), before administrative charge and tax. Peddler's Village strives to ensure accuracy. We reserve the right to correct any errors in pricing or descriptions, and to cancel or refuse any order based on incorrect prices or descriptions. Prices are subject to change without notice due to market conditions.



at **Reddler'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 & Waffles
Maple-bourbon syrup

Buffalo Chicken Tart

Tempura Shrimp
Thai chili sauce

Franks in a Blanket
Puff pastry, whole grain mustard

Beef Carpaccio Arugula gremolata

Grilled Cheese & Tomato Soup ®

Falafel ® Spiced tahini

Mini Crab Cake

Shaved Prime Rib
Red onion marmalade, pita

Smoked Salmon Tartine Cucumber slice, capers, shallots

Spring Rolls ® Hoisin sauce

Eggplant Coponata (%) on charred crostini

Veggie Pot Stickers ®
Ponzu sauce

Tuna Tartare Poke Sushi rice

Spanikopita Cups ® Phyllo cup, spinach

Southern Fried Chicken Sliders
Pickle, hot honey

ENHANCEMENTS

Raw Bar MP

Cocktail Shrimp | Oysters

Accompaniments lemon, cocktail sauce, horseradish, mignonette sauce

Poke Station \$14pp

Proteins: Ahi Tuna, Salmon

Base: Sushi Rice

Toppings cucumber, shredded carrots, crispy scallions, jalapeño, pineapple, wakame salad, crushed macadamia nuts

Sauces ponzu, teriyaki, sweet chili sauce, sriracha aioli, wasabi Flatbreads \$8pp choice of three

Grilled Vegetable | Cheesesteak

Buffalo Chicken | Margarita | Greek

Mushroom Ragu

carmelized onion

Make-your-own Mac 'n Cheese Station \$13pp

Bacon | Broccoli | Jalapeño Seasoned Bread Crumbs Carmelized Onions Lobster (+\$5pp)

Cheese & Charcuterie Display \$16pp

Includes domestic and imported cheeses

Accompaniments jams, seasonal fresh & dried fruit, assorted nuts, baguette, crackers

> Slider Station \$12pp choice of two

> > BBQ Pulled Pork crispy onion

Bourbon BBQ Pulled Chicken

Meatball grated parmesan

Cheeseburger lettuce, tomato, pickle, ketchup, mustard



COCKTAIL HOUR

Hors d'Oeuvres Stations

Baked Brie Station \$14pp

Topped with brown sugar, toasted almond, and dried cranberries Served with crostini and pumpernickel toast points

Clams Casino MP

Bacon, onion, bell pepper with panko bread crumbs and hint of lemon

Served with
Peppered Cocktail Sauce and Lemon

Hand-Carved Herb Baby Lamb Lollipops

MP • \$125 chef fee Mint chimichurri

ENHANCEMENTS

Hors d'Oeuvres	50 Pieces	100 Pieces
Arancini Fried herb risotto ball with roasted red pepper puree	\$105	\$185
Beef Wellington	\$175	\$325
Oysters Rockefeller Wilted spinach, creamed hollandaise sauce, toasted golden brown	MP	MP
Hoison Duck Breast on crispy wonton	\$175	\$325
Coconut Fried Shrimp	\$100	\$195
Melon Prosciutto Skewer	\$85	\$165
Sesame Ginger Chicken Meatball with firecracker sauce	\$80	\$155
Crab-Stuffed Mushroom	MP	MP
Corn & Crab Fritter	MP	MP

Weddings

at **Teddler's Village**

PLATED DINNER

Appetizers

choice of one

Beet Salad ®@

Goat cheese, candied walnuts

Garden Salad ®®

Balsamic vinaigrette

Caesar Salad

Parmesan, croutons

Loaded Potato Soup

Italian Wedding Soup

Steakhouse Wedge @

Bacon, Russian dressing

PV Salad ® @

Dried cranberries, almond slivers, gorganzola, citrus vinaigrette Spring/Summer: Strawberry Fall/Winter: Apple

Chopped Salad @

Salami, red pepper, buttermilk dressing

ENHANCEMENTS

Caprese Salad \$4pp @@

Sea salt, balsamic glaze, basil

Lobster Bisque \$8pp @

Tobiko, crème fraiche

Dessert

Wedding Cake

Coffee & Tea Station

Entrées

Choice of two plus one vegetarian. Third entrée: \$4 per person. Served with assorted rolls and whipped butter.

Crab Cakes \$132 Herbal aioli

6oz. Filet Mignon \$140 Sauce bordelaise, frizzled onions

French Chicken \$118 @

Stuffed Chicken Mediterranean \$123

Stuffed airline breast of chicken, sautéed baby spinach, sun-dried tomato, feta, roasted tomato sauce

Honey Brown Sugar-Glazed Salmon \$120

Boneless Center Cut Pork Chop

\$117 @

Pickled blueberry sauce

Whole Grain Mustard-Braised Short Rib \$124 ® Pan jus

Halibut \$125 @
Tomato & caper sugo

Mediterranean-Stuffed

Portabello \$112 ®

Onions, peppers, balsamic, quinoa

General Tso Cauliflower \$112 ®
Fried rice

DUO PLATE

Filet & Lobster Tail MP

Wedding Starch Options

Choice of one

Roasted Garlic Mash

Buttermilk & Chive Mash

Rice Pilaf

Quinoa +\$2

Dutchess Potatoes

Twice-Baked Potato +\$3

Herb-Roasted Red Bliss

Sweet Potato Puree

Potatoes Au Gratin

Wedding Vegetable Options

Choice of one

Sautéed Green Beans

Grilled Asparagus

Seasonal Vegetable Medley

Glazed Baby Carrots

Honey-Roasted Brussels Sprouts

Roasted Broccoli

Honey butter

Grilled Vegetable Medley +\$3

😗 Vegetarian 🔞 Vegan 📵 Gluten free

Weddings

at **Reddler's Village**

RECEPTION-STYLE

choice of three

Asian Spice Route

Mongolian Short Ribs Shiitake mushrooms, hoisin

General Tso Chicken

Vegetable Fried Rice ®

Roasted Chinese Eggplant ®

Sichuan Caesar Salad ®

The Carvery

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

Marinated Flank Steak @ Chimichurri, horseradish cream

Roasted Chicken @

Herbed chicken demi, cranberry relish

Herb-Roasted Turkey Breast @

Turkey gravy, cranberry relish

Roasted Pork Loin @ Mustard demi

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

Steakhouse Station

\$125 chef fee

Carved Flank Steak @

Bearnaise, chimichurri, horseradish cream

Twice-Baked Potato @

Creamed Spinach

Crispy shallots

Wedge Salad @

Bacon, blue cheese crumbles, Russian dressing

Glazed Baby Carrots

Nonna's Sunday Supper

+\$10pp

Meatballs & Gravy

Chicken Marsala

Stuffed Pork Loin

Roasted garlic, spinach, roasted red pepper, pesto

Cheesy Garlic Bread

Heirloom Panzanella Focaccia crouton

Caesar Salad

Sautéed Broccoli Rabe

Rosemary & Parmesan Roasted **Red Bliss Potatoes**

Tuscan White Bean Salad

BBQ Station

Pulled Pork @

Chopped Texas Brisket @

BBQ Chicken @

Mac 'n Cheese @

ACCOMPANIMENTS

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

Vegetarian Vegan Gluten free

\$150 per person. 50 person minimum, 120 maximum.



at **Reddler's Village**

DESSERT STATIONS

Dessert Tapas

Choice of three: \$7pp. Choice of five: \$11pp. Choice of seven: \$14pp.

Cannoli

Assorted Macarons @

Seasonal Cheesecake **Bites**

Chocolate Dulce de Leche **Tartlets**

Mini Cupcakes *GF available Vanilla/Vanilla Chocolate/Chocolate Red Velvet/Cream Cheese Chocolate/Caramel Vanilla/Strawberry

Panna Cotta @

Spring/Summer: Pineapple Coconut

Fall/Winter: Caramel Apple

Chocolate Mousse @

Lemon Meringue

Biscotti

Carrot Cake

Chocolate Chip Meringues @

PB S'mores @

Candy Store

\$7pp. Choice of six.

LOOSE

Hershey Kisses

Jelly Beans Rainbow or

Licorice Sticks

M&M's

assorted colors

Assorted colors

INDIVIDUALLY WRAPPED MINIS

Kit Kat Nestlé Crunch **Peppermint Patty** Reese's Cups Lollipops Candy Sticks Hershey Bars Assorted colors

Butterfingers

Baby Ruth

3 Musketeers

Snickers

Dip Bar

\$6pp. Choice of three.

Cannoli Dip with Cannoli Chips Seasonal Cheesecake Dip with Graham Crackers

Brownie Batter with Pretzel Rods

Chocolate Mousse Dip @ with Kettle Chips

Cookies & Bars

Choice of three: \$6pp. Choice of four: \$8pp. Choice of five: \$10pp.

COOKIES

Chocolate Chip | M&M | Peanut Butter Sugar | Oatmeal Raisin

BARS

*Dairy-free available upon request

Double Chocolate Brownies*

Lemon Bars White Chocolate Walnut Blondies

Seasonal Crumb Brown Butter Rice Krispie @

ADD MILK

\$3pp. Choice of two syrups.

Chocolate | Strawberry | Coffee | Rum Eggnog

Breakfast for Dessert

\$12pp. Choice of five flavors.

Mini Scones

Maple Blueberry | Cranberry Orange | Chocolate Chip

Mini Cereal Cupcakes

Fruity Pebbles | Cinnamon Toast Crunch Cocoa Puffs | Cap'n Crunch

Mini Croissants

Plain | Chocolate | Almond

Mini Cinnamon Buns

Mini Donut Cupcakes

Blueberry Glazed | Apple Cider | Pumpkin Spice Boston Cream | Coffee Cake | PB&I

20 guest minimum.

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

The Blushing Bride Champagne, OJ, Chambord

Apple of my Eye

Laird's apple jack brandy, apple juice, champagne

Bubbly Ever After

Prosecco, lemonade, raspberries

Something Blue Cruzan rum, blue curação, pineapple juice

Seasonal "Say I Do" Sangria*

Seasonal Smash*

Whiskey, fresh sweetened lemon juice, seasonal fruit puree, club soda

*Please see your sales manager for seasonal flavors.

MOCKTAILS

Mocktails can be made with or without alcohol

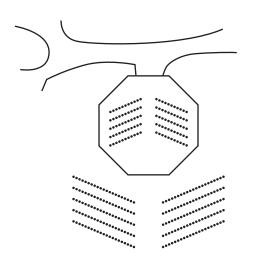
Orange Creamsicle OJ, Coco Lopez, club soda

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Peddler's Punch
Local cider infused with seasonal
berries, topped with ginger ale



CAROUSEL PACKAGE ENHANCEMENTS



Gazebo Rental

\$1,500 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

\$2,000

Outdoor Tented Wedding Reception

Facility fee: Sunday-Thursday: \$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 food & beverage minimum required. Outdoor Tented Wedding Receptions must be purchased in conjunction with the Carousel Wedding Package. Additional kitchen rentals required.



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.

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. 3.99% processing fee applies to all credit card payments.

Pricing

Due to the fluctuations in the market supply chain and demand, we can only guarantee pricing six (6) months prior to 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. There are certain times of year that are busier than others, so during the Fall / Winter Season, please alert your guests to allow extra time for traffic and 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 & Cake Tasting

Please contact the sales office to coordinate your complimentary menu and cake tasting for the wedding couple. Menu tastings are scheduled on Mondays at 4:30 p.m.

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. Please be prepared to provide what each individual guest has ordered for their entrée.

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 guests 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.

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.

Dietary Restrictions

We will do our best to accommodate any of your guests' dietary restrictions. Just let us know at your menu meeting.

Wedding Cake

Wedding cakes are made in-house and is included in your package. There are a variety of flavors and styles to choose from. 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. Please note that any cakes or pastries brought in from an outside bakery instead of the Cock 'n Bull bakery will incur a service fee.

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.

Anniversary Stay

The one year Anniversary is our thank you to you for celebrating your special day in Peddler's Village. We host the anniversary Sunday through Thursday and this is based on hotel availability. It does not have to be the exact night of your anniversary. As your anniversary date approaches, please contact your sales manager to set up the stay. Be prepared with 3 potential dates as we cannot guarantee your first choice. We will do our very best to accommodate your needs. At check in, you will need to provide a photo id and a major credit card for incidentals.



ADDITIONAL WEDDING SERVICES

Apparel

All Things Bridal

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

Darianna Bridal & Tuxedo

215-491-8500

Ventresca Ltd.

Tuxedo 215-348-3139 ventresca.com

*Lace Silhouettes Lingerie

Cheryl 215-794-3545

Carmela Di Giorgio

Master Seamstress 267-205-2972

Bakeries & Confections

The Lucky Cupcake Company

Joanne Jarin 267-544-5912 weddings@ theluckycupcakecompany.com

*Nina's Waffles & Ice Cream

267-544-0376 ninaswaffles.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

Day of Coordinator

JL Original Designs

Jen Lawn 215-527-2731 jloriginaldesigns.com

Tied Together With Love Weddings and Events

215-353-3959 kim@tiedtogetherweddings.com

Design & Décor

A to Z Party Rentals

Samantha Dale 267-471-9662

Constellation Services, LLC

Engraving 215-287-2557

Lennon & Jane Designs

Wedding/Event Decor 856-242-1476

Moments by Max

Balloon Decor 267-912-4969

The Smokey Rose Press

Signs/Calligraphy 267-663-9794 hello@smokeyrosepress.com

FLOWERS

JL Original Designs

Jen Lawn 215-527-2731 jloriginaldesigns.com

The Pod Shop Flowers

Kim Haggerty 215-862-2037 podshopflowersonline.com

Hair & Makeup

Ashley Parks MUA

Ashley.parksx@gmail.com 724-413-6183

Beauty Call Beauty Co.

610-955-2000

Goddess by Gina

ginapedestylist@gmail.com 484-686-4736

*Shops located in Peddler's Village

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ADDITIONAL WEDDING SERVICES

Entertainment

MUSICIANS & BANDS

Bob Egan Entertainment

Bob Egan 215-794-7716 bobeganentertainment.com

Class Act Band

610-513-1687 info@classact215.com

Gloria Galante, Harpist

215-342-9397

Westwood Ensemble

267-374-1032 vlnwmn1@gmail.com

DISC JOCKEYS/RENTALS

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

RENTALS

Shoemaker Jukebox Rentals

1-888-99-JUKEBOX shoemakerjukebox.com

Smiles Gone Wild

610-825-6161 smilesgonewildphotobooths.com

Photographers & Videographers

Cindy DeSau Photography

215-622-0482 cindydesau.com

MGM Photography

215-760-6423 melissa@mgmphotography.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

Transportation

Bucks County Trolley Company 610-982-5000

Limo Today

215-352-1500 limotoday.com

Sterling Limousine & Transportation

215-598-3701 sterlinglimoservice.com

Other Services

Bailey Insurance Group

Wedding Insurance ctomlinson@baileyinsgroup.com 215-794-5444

*Best Gift Idea Ever

484-889-6970

*The Celtic Rose

Marilyn • 215-794-5882

*Free Will Brewing Taproom

267-544-0760 freewill@freewillbrewing.com

*Hewn Spirits

267-544-0720

*Jewelry Nest Boutique

267-794-5392

JOMO Travel Co

Travel Agency 267-908-5666 Colleen@JOMOTravel.com

*Savory Spice Shop 215-794-7700

*What's in a Name 267-544-0343

*Shops located in Peddler's Village

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