

Champagne Brunch Weddings

at *Peddler's Village*

OVERVIEW

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

Champagne Brunch Wedding Package

includes

Four-Hour Reception

Three-Hour Open Bar

mimosa, bloody mary, bellini, champagne

Champagne Toast

for all guests

One Hour Cocktail Reception

passed hors d'oeuvres

Brunch Buffet

Custom Designed & Decorated Wedding Cake

Floor-Length White Table Linens with Choice of Colored Napkins

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.*

\$99 per person inclusive of tax, service fee, and facility fee. 35 person minimum, 140 maximum. Daytime only.

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 non-cash or non-check 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.

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COCKTAIL HOUR

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

Hors d'Oeuvres

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

Chicken & Waffles
Maple-bourbon syrup

Buffalo Chicken Tart

Tempura Shrimp
Thai chili

Franks in a Blanket
Puff pastry, whole grain mustard

Beef Carpaccio *GF
Arugula gremolata

Grilled Cheese & Tomato Soup V *GF

Mini Crab Cake

Shaved Prime Rib *GF
Red onion marmalade, pita

Raw Bar MP

Cocktail Shrimp | Oysters

Accompaniments
lemon, cocktail sauce, horseradish,
mignonette sauce

Poke Station

\$14pp • \$125 attendant fee

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

Smoked Salmon Tartine GF
Cucumber slice, capers, shallots

Spring Rolls ve
Hoisin sauce

Veggie Pot Stickers ve
Ponzu sauce

Tuna Tartare Poke
Sushi rice

Spanikopita Cups v
Phyllo cup, spinach

Southern Fried Chicken Sliders
Pickle, hot honey

Eggplant Caponata ve *GF
on charred crostini

ENHANCEMENTS

Flatbreads \$8pp
choice of three

Grilled Vegetable | Cheesesteak
Buffalo Chicken | Margarita | Greek

Mushroom Ragu
caramelized onion

Slider Station \$12pp
choice of two

BBQ Pulled Pork
crispy onion

Bourbon BBQ Pulled Chicken

Meatball
grated parmesan

Cheeseburger

lettuce, tomato, pickle, ketchup, mustard

Beverages

**Assorted Chilled Juices,
Coffee & Tea**
Orange juice, cranberry juice,
grapefruit juice

Open Bar

*Included in your Wedding Package
is a three hour open bar.*

Champagne | Mimosa
Bloody Mary | Bellini

ENHANCEMENTS

House Beer & Wine
+\$15pp

Choice of three beers and three wines

Blue Moon | Bud Light | Budweiser
Coors Light | Dogfish 60 Min IPA
Heineken | Miller Lite | Yuengling

Cabernet | Merlot | Pinot Noir
Chardonnay | Pinot Grigio | Riesling

Mac 'n Cheese Station \$13pp
choice of two

Bacon & Carmelized Onions
Broccoli Cheddar
Florentine
Spinach & tomato, mozzarella, brie
Jalapeño Popper
Buttered Panko topping
with cream cheese and pepper jack

Croque Monsieur
Ham, gruyere, toasted bread crumbs
Toppings
seasoned bread crumbs, parmesan

Cheese & Charcuterie Display
\$16pp

*Includes domestic and imported cheeses
Accompaniments
jams, seasonal fresh & dried fruit,
assorted nuts, baguette, crackers*

V Vegetarian ve Vegan *GF Can be made gluten free

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CHAMPAGNE BRUNCH

Brunch

Assorted Bagels, Scones, Muffins

Butter, jellies & jams, cream cheese

Breakfast Potatoes | Scrambled Eggs

Applewood Smoked Bacon

Breakfast Sausage | Orange Juice

choice of one

French Toast

Maple syrup

Belgian Waffles

Salads

choice of one

Fresh Fruit Bowl

Caesar Salad

House made dressing, herbed croutons

Garden Salad

Balsamic dressing

Entrées

choice of two

Chicken Marsala

Pork Loin

Apple mustard demi

Honey Sesame Salmon

Farfalle v *GF

Asparagus, parmesan

Palermo Rigatoni ve *GF

5-hour onions, old world tomato sauce

Dessert

Wedding Cake

Coffee & Tea Station

STATION ENHANCEMENTS

Omelets

\$8pp • \$125 chef's fee • Prepared to order

Farm Fresh Eggs with:

Sharp Cheddar | Feta | Ham | Bacon | Mushrooms
Broccoli | Tomatoes | Spinach | Onions | Peppers
Egg Whites +\$1.50pp

Frittata Station

\$8pp • Frittatas are gluten free
choice of two

Lorraine

bacon and cheddar

Western-Style

bell pepper, onion

Broccoli Cheddar

Mediterranean

spinach, feta, tomato

Wild Mushroom & Swiss

Lox Station

\$12pp • choice of two

Smoked Salmon

Accompaniments
chopped egg, capers, cucumbers, tomatoes,
red onion, cream cheese, rye bread, mini bagels

Carving Station

\$12pp • \$125 chef's fee

choice of one

Served with assorted rolls and accompaniments.

Prime Pork Loin

Maple-Glazed

Country Ham

Herb-Roasted Turkey

Tenderloin

MP

Top Round

Prime Rib

MP

v Vegetarian ve Vegan *GF Can be made gluten free

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DESSERT STATIONS

Cheesecake Bar \$9pp

Mini Vanilla Cheesecake Bites

Seasonal Cheesecake Bites

TOPPINGS

Hot fudge
Fruit coulis
Crushed pretzel
Sprinkles
Chocolate chips

Dessert Shooters

Choice of three • \$9pp

Strawberry Shortcake *GF *Ve

Red Velvet

Bananas Foster

Lemon Meringue

Espresso Brownie \$1pp *GF *Ve

Cannoli Station

\$9pp • \$125 attendant fee

FILLINGS

Choice of two

Chocolate Chip Ricotta

Double Chocolate Ricotta

Seasonal Ricotta

TOPPINGS

Dried Fruits | Chocolate Chips | Toffee Chips

Dessert Tapas

Priced per dozen • Minimum order: 1 dozen per flavor • *GF Gluten free *Ve Vegan upon request

CUPCAKES

Mini \$18 dozen • Full size \$42 dozen
Specialty: Mini \$24 dozen • Full size \$54 dozen

Vanilla/Vanilla *GF *Ve

Chocolate/Chocolate *GF *Ve

Red Velvet/Cream Cheese *GF

Carrot/Cream Cheese *GF

Vanilla/Strawberry *GF *Ve

Chocolate/Caramel *GF

Specialty Flavors

Fruity Pebble | Cinnamon Toast Crunch | Espresso Martini
S'mores | PB&J | Blueberry Bacon Pancake

COOKIES \$18 dozen

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

BARS \$24 dozen

Chocolate Brownie *GF *Ve | Lemon Bar GF

Seasonal Fruit Blondie | PB S'mores GF

Magic Bars

Pecan | Coconut | Chocolate Chip

TAPAS

Mini Cannoli \$18 dozen

Assorted Mini Macarons \$15 dozen GF

Panna Cotta \$12 dozen GF
Caramel Apple | Vanilla Blueberry | Strawberry Rhubarb

Mini Fruit Tarts \$30 dozen

Chocolate Chip Meringues \$12 dozen GF

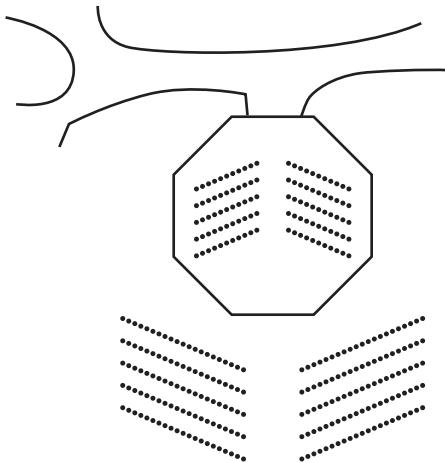
Chocolate Budino \$24 dozen GF

GF Gluten free • Upon request: *GF Gluten free, *Ve Vegan

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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

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For information on planning your magical, unforgettable day, please call 215-794-4078 or email groupsales@peddlersvillage.com

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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, please sign and return the contract with your \$1,000 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 (5) 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.

Overnight Guest Accommodations

Our hotel, the Golden Plough Inn, is happy to provide overnight accommodations for any of your guests. 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).

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.

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.

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.

Rehearsal

A ceremony rehearsal may be scheduled for you based on our availability. We will do our best to accommodate your needs.

Menu Selections

We ask that your menu be finalized at least two months prior to your event. We ask that you call the sales office to schedule an appointment with our wedding coordinator so that we can discuss all the details of your big day. Please note all upgrades and enhancements are subject to tax and service charges.

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 the number of children's meals, teen meals and service meals.

Children's Meals & Teenagers

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.

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Service Professional Meals

Meals may be provided for your Service Professionals (DJ, Photographer, Videographer, etc.) at a reduced rate \$55 per person. Service Professionals will be served a hot platter, but not all of the package items offered to your guests.

Food and Beverage 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 week. Please see your sales manager for specific minimums that will apply to your event.

Bar

A three (3) champagne, mimosa, Bloody Mary, and Bellini Open Bar is included with your package. The bar opens for the first hour (Cocktail Hour). Service is suspended at the bar momentarily while guests take their place 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.

- The Open Bar may be upgraded to a Premium Brand Bar. This would increase the price by \$20pp of drinking age. An upgrade to Luxury will increase by \$25pp. An upgrade to Beer and Wine will increase by \$15pp.
- We provide one bartender per 70 guests.

Flowers

Centerpieces are not included in your Champagne Brunch 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.

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. Please coordinate a set up time with us in advance.

Table Linens

We provide white colored floor length linens and napkins for your reception. We do have a selection of different colored napkins. 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. Please see your planner for additional fees.

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. 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 two weeks 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 includes, but is not limited to: placecards, 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.