



Dear Bride and Groom to be-

Congratulations! Thank you for considering D'Ignazio's Towne House for your wedding celebration. I have enclosed a copy of the wedding package that you requested. If you would like our rehearsal dinner or shower menus sent to you as well, let me know. Please feel free to contact me with any questions you may have at 610-566-6141. I am a Certified Wedding Consultant and Meeting Planner so I am sure that I can help exceed your event expectations.

The Towne House can also save you significant money with the partnerships we share with local hotels, tuxedo rentals, florists, limousine service, DJ's, photographers, hair salons, printers and bridal shops.

Once again thank you and I look forward to helping you plan a memorable event with the Towne House.

Sincerely,

**Joy M. Fox
Banquet Sales & Marketing Director
Certified Wedding Consultant
joymfox@townehouse.com**

"Voted TOP 5 BEST WEDDING VENUES IN PHILADELPHIA" -MyFoxPhilly HOT LIST 2009

"2007 BEST OF WEDDINGS PICK" - The Knot Magazine

"BEST PLACE TO CELEBRATE" - Main Line Today

"Voted as one of the BEST WEDDING VENUES IN PHILADELPHIA" -MyFoxPhilly HOT LIST 2008



Wedding Reception Packages

The Towne House has established itself as the finest Wedding Reception Facility in the Delaware Valley because we have successfully carried into our banquet rooms the fine food, service and graciousness that are a Towne House tradition. Our skilled Wedding Consultant is at your service to help you plan your wedding. Please call for an appointment so that we may show you our facilities or visit our website.

Joy M. Fox- Banquet Sales & Marketing Director
Certified Wedding Consultant and Meeting Planner
Phone: 610-566-6141
Fax: 610-565-7002
Email: joymfox@townehouse.com

www.townehouse.com

General Information

- I. Receptions are 5 hours.
- II. An approximate count and final arrangements regarding table set-up, menu, and all other details are to be made no later than 2 weeks prior to your date. A convenient meeting time will be arranged.
- III. Music is to be provided by you. The Towne House will be happy to assist you or make recommendations.
- IV. A \$1500.00 non-refundable deposit is required at the time of booking to secure your date.
- V. An additional non-refundable deposit of \$2000.00 will be due 6 months from date of booking.
- VI. All deposits will be deducted from your final bill. Deposits can be made with credit card, cash and personal or certified check.
- VII. A definite final count must be specified two days in advance. This will be a guaranteed number, not subject to reduction. Final payment is also due at this time. Final payments can be made in Cash, credit card or certified check only.
- VIII. We offer a 10% discount for Friday and Sunday receptions



Platinum Package

5 Hour Wedding Package

4 1/2 Hour Premium Open Bar

Cocktail Hour with Choice of 4 Premium Hot Hors D'oeuvres
Accompanied by Vegetable Crudités and Cheese Display
And Ice Carving with Seafood Raw Bar

Champagne, Wine or Cider Toast

4 Course Sit Down Dinner accented with edible orchids

Intermezzo

Customized Wedding Cake with Delicious Dessert Display and Coffee Station
Including Cake Topper and Cake Bags

Chocolate Dessert Fountain with accompaniments

Choice of Centerpieces with mirror mats and votive candles

Tablecloths in 53 different colors to choose from

Choice of 53 different Napkin colors

Chair Covers with Matching Sash

Decorated Bridal and Cake Table

Complimentary Bridal Suite for cocktail hour

Complimentary Shuttle Service for you and your guests to and from hotel
(1 round trip included)

A flexible starting time

Maitre D' Service

Certified Wedding Consultant

Hatcheck (Seasonal)

King Jacuzzi Suite for your wedding night

Taxes & Gratuity



Platinum Package

Premium Hors D'oeuvres

Your reception includes . . .

Assorted Seafood Bar on Clam Shell Ice Sculpture

Clams, Oysters, Peeled Shrimp, Crab Claws and Smoked Salmon

Vegetable Crudités, Fruit and Cheese Display

Select Four:

Sesame Chicken

Coney Island Frank

Vegetable Spring Roll

Mini Crabcake

Pistachio Chicken Pinwheel

Chicken Fajita

Spicy Shrimp Spring Roll

Chicken Cordon Bleu Puff

Marscarpone Tart

Coconut Shrimp

Boursin and Spinach Filo

Wild Mushroom Tart

Shrimp Casino

Scallops Wrapped in Bacon

Beef Wellington

Asian Short Rib Pot Pie

Open Face Reuben

Crab stuffed Mushrooms

Mini Stromboli

Macaroni and Cheese Popper with Ham

Lobster Cobbler

Buffalo Chicken Spring Roll

Shrimp Lejon

Clams Casino



Platinum Package

Appetizers

Select one...

Fruit

Fresh Fruit Cup

Soups

Cream of Broccoli

Shrimp Bisque

Minestrone

Tomato Florentine

Italian Wedding Soup

Cream of Asparagus

Cream of Crab

Lobster Bisque

Pasta

Penne ala Vodka

Cheese Tortellini with Rosa Sauce

Mushroom Ravioli with Porcini Sauce

Lobster Ravioli with Alfredo Sauce



Platinum Package

Salad

Select one...

Garden Salad

Caesar Salad

Mesclun Salad

(Spring Mix with fresh fruit, walnuts and crumbled bleu cheese with raspberry vinaigrette)

Iceberg Wedge

(Bacon Crumbles and Tomato with Russian Dressing)

Spinach Salad

(Grape Tomatoes, Sliced Mushroom, Red Onion, Bacon Bits and Hard Boiled Egg)

Lemon Intermezzo
will be served before dinner



Platinum Package

Entrees

Select two...

Poultry

Grilled Chicken Lemon Herb Butter	\$110
Chicken Marsala <i>mushrooms in marsala wine</i>	\$110
Chicken Francaise <i>served with a lemon butter caper sauce</i>	\$110
Chicken Saltimbucca <i>prosciutto, provolone and spinach in a wine demi glace</i>	\$112
Stuffed Breaded Chicken Breast with Ham & Cheese	\$112
Chicken Oscar <i>asparagus and lump crabmeat in Hollandaise sauce</i>	\$114

Beef

Roast Prime Rib of Beef au jus	\$117
Filet Mignon (8 oz) with Cabernet Sauce	\$119
NY Strip Steak (10 oz.) with Onion Frise	\$121
Filet Royale <i>topped with Jumbo Shrimp and Béarnaise</i>	\$122
Grilled Veal Chop <i>with madeira sauce</i>	\$130

Seafood

Lobster Ravioli <i>with Lobster Cream Sauce and shrimp garnish</i>	\$111
Parmesan Herb Encrusted Tilapia	\$112
Baked Salmon <i>with Hollandaise Sauce</i>	\$112
Crab Cakes <i>Award Winning</i>	\$114
Striped Bass Beurre Blanc Sauce	\$115
Salmon Neptune <i>topped with Lump crab and hollandaise sauce</i>	\$116
Baked Fresh Flounder <i>Stuffed with Crabmeat</i>	\$116
Baked Red Snapper <i>stuffed with Seafood Imperial</i>	\$118

Duets

Chicken Francaise and Crabcake	\$120
Chicken Francaise and Filet Mignon	\$125
Crabcake & Filet Mignon	\$127
Filet Mignon and Grilled Shrimp	\$127
Surf & Turf (6 oz. Filet Mignon & Lobster Tail)	\$131

Vegetarians

Grilled Vegetable Cannelloni with Rosa Sauce	\$110
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Children (under 12)

Chicken Fingers with French Fries	\$50
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Prices Include Tax and Gratuity

Spaghetti will be served with dinners upon request. Each meal is accompanied with fresh rolls and butter.

Vegetarian Meals and Children are not considered one of your choices.

Wedding Buffet (available for 100 guests or less)	\$121
Baked Fish- Salmon, Tilapia or Flounder (choice of Lime Buerre Blanc, Hollandaise or Lemon Butter Caper Sauce) or Crab Cakes	
Boneless Skinless Chicken Breast (Parmesan, Piccante, Francaise or Marsala Sauce)	
Carved Prime Rib OR Roast Loin of Pork with AuJus or Ham with Pineapple Sauce	
-Choose 3 of the above entrees-	
Salad- Garden Salad, Caesar Salad, Spinach Salad or Fresh Fruit Bowl (choose 1)	
Penne Pasta OR Cheese Tortellini OR Lobster Ravioli (choice of Rosa Sauce, Marinara Sauce or Peas and Prosciutto Alfredo)	



Platinum Package

Starches

Select one . . .

Baked Potato

Herb Roasted Red Skinned Potatoes

Parslied Red Bliss Potatoes

Red Bliss Mashed Potato

Baked Stuffed Potato

Wild Rice

Rice Pilaf

Vegetables

Select one . . .

Wax Beans, Green Beans and Carrots

Green Beans and Red Pepper

Green Beans & Baby Carrots Almondine

Fresh Vegetable Medley

Peas and Mushrooms and Pearl Onions

Broccoli and Baby Carrots

Candied Carrots

Italian Style Green Beans

Haricot Beans

Asparagus

Other Selections available upon request



Platinum Package

Desserts

Customized Wedding Cake

Cut, Bagged and presented with

A Delicious Assorted Dessert Display
Coffee Station

And

Chocolate Dessert Fountain

Accompanied by Marshmallows, Pineapple, Strawberries, Pretzels,
Graham Crackers and Peanut Butter Spoons

Additionally you have a choice of centerpieces . . .

Fresh Floral Bulb Vase*

Hurricane Glass with Taper Candle *

Floral Designs on a tall glass pedestal *

*** Displayed on a round mirror with votive candles.**



Platinum Package

PREMIUM OPEN BAR

Domestic Beer

Coors Lite
Miller Lite
Budweiser
Yuengling
(Other beers
available
upon request)

Imported Beer

Heineken
Corona

Wine

Woodbridge
Chardonnay
Merlot
Cabernet Sauvignon
White Zinfandel
Pinot Grigio

Vodka

Nicolai
Absolut
Grey Goose
Smirnoff
Stolichnaya

Gin

Jacquin London Tower
Beefeater
Bombay Sapphire

Rum

Bacardi
Captain Morgans
Malibu

Whiskey

Bankers Club
Crown Royal
Jack Daniels
Seagram's 7
Seagram's V.O.

Irish Whiskey

Jameson

Bourbon

Early Times
Old Grand Dad

Scotch

Clan McGregor
Chivas Regal
Dewars
J&B

Brandy

Christian Bros.
Hennessy

Cordials

Amaretto
Bailey's Irish Cream
Drambuie
Grand Marnier
Kahlua
Southern Comfort
Montezuma Tequila
Cuervo Gold
Triple Sec
Peach Schnapps
Apple Pucker
Midori
Apricot Brandy
Cherry Brandy
White Crème de Menthe
White Crème de Cocoa
Dry Vermouth
Sweet Vermouth