



Wedding Packages
2018

Holiday Inn Harrisburg-Hershey

Congratulations on your engagement! Let our professional Wedding Coordinator make your wedding a day you will cherish forever.

Receive 10% off **Friday** and **Sunday** Wedding Receptions

Reserve your Wedding Reception with us and receive 10% off your Rehearsal Dinner

All Wedding Packages feature the following:

Butler passed hors d'oeuvres

Sparkling cider toast for all guests

Private hospitality room for the bridal party upon arrival

Complimentary guest room with champagne for the bride and groom

Complimentary breakfast or brunch for the bride and groom

Preferred room rates for overnight guests

All taxes and gratuity included



Begin with a Social Hour

Butler Passed and Stationed Hot Hors D'Oeuvres

(Select two)

Swedish Meatballs
Italian Meatballs
Petite Frank's En Croute
Macaroni and Cheese Bites
Asparagus Wrapped in Phyllo
Baked Brie in a Phyllo Pastry with a Raspberry Sauce
Chicken Satay with Thai Peanut Dressing
Chicken Quesadilla Cornucopias
Petite Chicken Cordon Bleu Bites
Spanokopita

(Select One)

Chilled Shrimp Cocktail
Scallops Wrapped in Bacon
Crab Stuffed Mushroom Caps
Beef Wellington
Crab Bites

Cold Hors D'Oeuvres

(Select Two)

Sliced Fresh Fruit Presentation with Raspberry Yogurt Dip
Vegetable Crudit  with Ranch Dip
Assorted International Cheese Display with Mustard
Asparagus Wrapped in Prosciutto
Tomato Bruschetta
Baked Brie

Elegantly Plated Dinners

Appetizer Selections

(Select One)

Italian Wedding Soup
Crab and Shrimp Bisque
Cream of Broccoli Soup with Fire-Roasted Red Peppers
Fresh Seasonal Fruit Cup
Alberta Peach Melba
Seasonal Melon and Berry Plate
Shrimp Cocktail

Salad Selections

(Select One)

Caesar Salad
Garden Tossed Salad
Tomato and Fresh Mozzarella Salad with Balsamic Dressing
Spring Mix Greens and Strawberries with Raspberry Vinaigrette
Seasonal Salad

Starch Selections

(Select One)

Mashed Potatoes
Potatoes Au Gratin
Long Grain Wild Rice
Rice Pilaf
Roasted Red New Potatoes

Vegetable Selections

(Select One)

Broccoli Crowns
Green Beans Amandine
Honey Glazed Carrots
Vegetable Bouquetiere

Vegetable Upgrades - \$1 per person
Asparagus, Grilled Vegetables, Seasonal Vegetable

Accoutrements

Fresh Rolls and Butter
Fresh brewed Coffee, Decaffeinated Coffee,
Flavored Teas, and Unsweetened Iced Tea

Elegantly Plated Dinners

Entrée Selection

(Select One)

Filet Mignon

Filet Mignon topped with a Demi-Glace

Petite Filet and Crab Cake

Petite Filet and Broiled Crab Cake

Chili Maple Salmon

Salmon Filet topped with a Chili Maple Glaze

London Broil

Marinated Longdon Broil in a Burgundy wine sauce with mushrooms

Short Rib

Tender sliced short rib topped with a brown gravy

Chicken Oscar

Chicken breast covered with Asparagus, Crab Meat and Hollandaise sauce

Chicken Chesapeake

Chicken breast stuffed with crab and spinach in a creamy Florentine sauce

Chicken Marsala

Chicken breast in a Marsala wine sauce with mushrooms

Baked Stuffed Chicken Breast

Chicken breast stuffed with bread filling and covered with Supreme sauce

Lobster Ravioli

Lobster Ravioli in a rose sauce with prosciutto

Portabella Napoleon

Asparagus, Zucchini, Squash, Carrots and Peppers on top of Portabella Mushrooms

Grand Buffet Dinners

Hand Carved Items *(Select One)*

Whole Roast Turkey
Country Smoked Ham
Roast Pork Tenderloin
London Broil

Specialty Carved Items

(Additional \$6 per person)
Roast Tenderloin of Beef
Slow Roasted Prime Rib

Additional Entrees

(Select Two)

Chicken Marsala, Chicken Alfredo, Chicken Romano, London Broil with a Wild Mushroom sauce, Orecchiette pasta with shrimp in a Mornay sauce, Vegetable ravioli in a Neopolitan Pesto, Salmon in a lemon dill sauce, and Roast Tenderloin of pork with a Rosemary Demi-Glace

Salad Selections

(Select Two)

Tossed Salad, Caesar Salad, Pasta Primavera Salad, Cucumber Salad, Bacon Ranch and Broccoli salad, Tomato Mozzarella Salad with Balsamic, Portabella and Snow Pea Salad, Seasonal Salad

Starch Selection

(Select One)

Mashed Potatoes
Long Grain Wild Rice Pilaf
Roasted Red New Potatoes
Au Gratin Potatoes

Vegetable Selection

(Select One)

Green Beans Almandine
Vegetable Bouquetiere
Broccoli Crowns
Honey Pecan Baby Carrots

Vegetable Upgrades - \$1 per person
Asparagus, Seasonal Vegetable

Accoutrements

Fresh Rolls and Butter
Fresh Brewed Coffee, Decaffeinated Coffee,
Flavored Teas, and Unsweetened Iced Tea



Bar Options

Open Bar

(Unlimited for four hours)

House and call branded liquors, imported and domestic bottled beer, wine, flavored coolers, soda and juice

Light Bar

(Unlimited for four hours)

Imported and domestic bottled beer, wine, flavored coolers, soda and juice

Cash Bar

(Beverages sold by the glass)

Includes open bar selections and can be tailored to your wishes

Premium Beverages

Premium liquor packages are available on open bar arrangements

Premium wine packages are available on open bar arrangements

Premium wine service is available with dinner packages



Wedding Package Pricing

Price per person
(Inclusive of tax and gratuity)

	Open Bar	Light Bar	Cash Bar
Filet Mignon	\$95.49	\$89.49	\$77.49
Filet & Crab	\$90.50	\$84.49	\$72.49
Chicken Chesapeake	\$84.49	\$78.49	\$66.49
Orange Roughy	\$84.49	\$78.49	\$66.49
Chili Maple Salmon	\$83.50	\$77.49	\$65.50
Chicken Oscar	\$83.50	\$77.49	\$65.50
Short Rib	\$83.50	\$77.49	\$65.50
Lobster Ravioli	\$81.50	\$75.50	\$63.50
London Broil	\$80.00	\$74.00	\$62.00
Stuffed Chicken Breast	\$79.50	\$73.49	\$61.49
Chicken Marsala	\$78.00	\$71.99	\$59.99
Portabella Napoleon	\$78.00	\$71.99	\$59.99
Wedding Buffet	\$83.50	\$77.49	\$65.49





Holiday Inn[®]

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