

# *Durrwachter Alumni Conference Center*



## *Ivy Lane Wedding Packages*

Planning a reception can be stressful. We made it easy for you with our wedding packages that include all you need for the perfect event!

All packages include:

- 5 ½ hours in the Poorman Ballroom
- 5 ½ hours in the Alumni Great Room
- Choice of served or buffet-style dinner service
- Up to five hot or cold hors d'oeuvre selections; two entrée selections; dinner rolls and butter; choice of garden, spinach, or Caesar salad; two side complement selections; iced tea, water, and coffee service
- Cake cutting and service
- Chairs and tables for guest seating, cake, gifts, and other displays
- White table linens, napkins, and skirting
- Dance floor
- Audio-visual equipment
- Set up/decorate from 9 am – 3 pm on the business day prior to the event
- Event coordinator

*Add bar service at the Taverna Simonetta and up to one portable bar to any package (including bartenders and bar backs) for an additional \$5 per person.*

### ***Susquehanna Package***

\$60 per person: Selection of three hot or cold hors d'oeuvres

### ***Allegheny Package***

\$70 per person: Selection of four hot or cold hors d'oeuvres  
Candle centerpieces and table number holders

### ***Keystone Package***

\$80 per person: Selection of five hot or cold hors d'oeuvres  
Candle centerpieces and table number holders  
Champagne toast

### ***Children's Meals Available for 12 and under***

\$8.99 per child

Chicken tenders, mashed potatoes, buttered corn

**~All packages require a minimum of 80 guests~**

*Optional upcharge services: Floor length tablecloths, valet parking, coat check, reduced-rate additional hours for set up/tear down.*

For more information or to book the Durrwachter Alumni Conference Center:

*Tara Remick, Manager of Special Events and Projects*

*215 Durrwachter Alumni Conference Center*

*10 Susquehanna Avenue*

*Lock Haven, PA 17745*

*570-484-2535*

[\*trr259@lockhaven.edu\*](mailto:trr259@lockhaven.edu)

For more information on catering:

*Amy Bechdel, Catering Manager*

*570-484-2630*

[\*Bechdel-amy@Aramark.com\*](mailto:Bechdel-amy@Aramark.com)



## *Wedding Package Menu Options*

### **Classic Fare Hors D'oeuvres (choose up to five)**

Coconut Shrimp with Mango Salsa  
Bacon Wrapped Scallops Tossed in Maple Syrup  
Tomato and Basil Bruschetta  
Smoked Gouda Cocktail Meatballs  
Pork Pot Stickers with Teriyaki Sauce  
Vegetable Spring Roll with a Sweet and Sour Sauce  
Mini Crab Cakes with Remoulade Sauce

### **Classic Fare Main Course (choose two entrées)**

*All main course menus include:  
Dinner Rolls/Butter  
Choice of Garden Salad, Caesar Salad or Spinach Salad  
Choice of 2 Complements  
Iced Tea, Water and Coffee Service*

### **Beef Entrées**

**Braised Beef Short Ribs with Pearl Onions and Mushroom**  
Served with sautéed mushrooms and pearl onion

**New York Strip Steak**  
Served with a Bordelaise Sauce

**Grilled Tenderloin with Wild Mushroom Demi-Glace**  
Beef tenderloin charbroiled with wild mushroom demi-glace

**Grilled New York Strip Steak with Maderia Wine Demi-Glace**  
Beef tenderloin grilled with a Maderia wine demi-glace

**Montreal Flank Steak**  
Black pepper & garlic-rubbed beef flank steak, charbroiled and thinly sliced

**Black and Blue Beef Tenderloin**  
Beef tenderloin with Cajun seasoning, served with blue cheese and a Port Wine Au Jus

### **Pork Entrées**

**Thick Cut Apple Smoked Pork Chop**  
Served with a cider bourbon glaze

**Corn Bread and Andouille Sausage Stuffed Pork Loin**  
Topped with a chutney of diced apples and apple brandy glaze

**Teriyaki Grilled Boneless Pork Chop**  
Pork loin roasted and sliced, topped with a warm pineapple salsa

**Brown Sugar Glazed Ham**  
Slow roasted ham with a sweet brown sugar glaze

**Braised Pork Shanks**  
Served with prosciutto ham and porcini mushrooms

## **Poultry Entrées**

### **Italian Stuffed Chicken Breast**

Chicken breast stuffed with roasted mushrooms, fontina cheese & fresh herbs with rosemary au jus

### **Stuffed Chicken Breast**

Roasted chicken breast with a sage apple stuffing served with a thyme gravy

### **Pecan Crusted Chicken**

Chicken breast encrusted with pecans with a root beer demi-glace

### **Champagne Chicken**

Grilled breast of chicken finished in an herbed champagne sauce

### **Chicken Cordon Bleu**

Roasted Chicken breast stuffed with ham and Swiss cheese topped  
With a Mornay Sauce

### **Chicken Saltimbocca**

Grilled chicken breast with sage & prosciutto covered with mozzarella cheese

## **Seafood Entrées**

### **Pan Fried Crab Cakes**

Fresh crab meat with our special blend of seasonings & served with a homemade remoulade

### **Stuffed Sole with Crab Imperial**

Rich crab imperial stuffed sole, baked with a hint of butter

### **Broiled Lemon Dill Salmon**

Fresh salmon fillet with a lemon dill Chardonnay pan sauce

### **Grilled Tilapia with Mango Salsa**

Char-grilled to perfection and topped with a mango, onion and red pepper salsa

### **Shrimp Scampi**

Over a bed of Linguine noodles finished in a white wine lemon sauce

## **Vegetarian Entrées**

### **Rosemary skewered Portobello Mushroom Stacks**

Skewered grilled seasonal vegetables and Portobello mushrooms with Pico de Gallo

### **Goat Cheese Polenta**

With roasted tomato sauce and fresh basil

### **Spinach and Roasted Garlic Ravioli**

Served with a vodka cream sauce

### **Roasted Vegetable Primavera**

Penne pasta with roasted seasonal vegetable and a basil cream sauce



## Complement Your Meal (choose two sides)

Roasted Garlic Smashed Potatoes Red Bliss

Buttered Corn Ranch

Mashed Potatoes

Parsley Buttered Potato

Rice Pilaf

Maple Glazed Sweet Potato

Honey Glazed Carrots

Sautéed Green Beans in garlic and butter

Roasted Seasonal Vegetable Medley

Steamed Broccoli

Steamed Fresh Baby Peas

Mashed Potato topped with cheddar cheese and  
bacon

Please contact us to discuss other options and possibilities for your menu.

Find us on Facebook at [www.facebook.com/LHUDACC](http://www.facebook.com/LHUDACC)

