

WEDDINGS

The Empress Room



WHERE TRADITIONS GET STARTED

610-666-8112

1489 Dekalb Pike, Blue Bell, Pennsylvania

www.ParavatiCateringGroup.com

COMPLIMENTARY SERVICES: *The Empress Room*

ALL WEDDING PACKAGES INCLUDE

- Customized floor planning and table layout
- Event coordinator throughout event
- Floor Length Ivory or White table linens, choice of color linen napkin and table overlay
- Menu display for buffet tables
- Columbian regular and decaffeinated coffee and tea service
- Professional vendor referrals
- Votive candle holders for guest tables, buffet & cocktails
- Prices include all sales tax, and service charges
- Personalized Wedding Cake
- Complimentary Champagne Toast
- A Display of Mini Italian Pastries
- Separate cocktail reception room
- Private Food Tasting

FRUIT, CHEESE AND ANTIPASTO PRESENTATION

Our signature, multi-tiered display includes: golden pineapple, seasonal fresh assorted melons, a variety of fresh grilled vegetables, a array of domestic and imported cheeses, specialty meats, and gourmet crackers with an array of spreads, tomato Bruschetta

HORS D' OEUVRES MENU

PLEASE SELECT 6 HOT HORS D' OEUVRES

(Served Butler Style on Garnished Trays)

Vegetable Spring Rolls with Sesame Dip

Spinach & Feta Cheese in Phyllo Dough

Mini Crab Cakes with House Sauce

Chicken Egg Rolls with Sesame Dip

Grilled Cajun Shrimp

Mini Franks in the Blanket

Chicken and Cheddar Quesadillas with Ranch Salsa

Mini Assorted Quiche

Stuffed Mushrooms w/ Sausage & Cheese

Philly Cheesesteak Egg Rolls

Bacon Wrapped BBQ Chicken Bites

Mini Sweet n Sour Meatballs

Scallops Wrapped in Bacon

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SIDE SELECTIONS: *The Empress Room*

SOUP OR SALAD

(CHOICE OF ONE)

Romaine & Radicchio Salad

With Cucumber, Grape Tomato, Red Onion, Parmesan Cheese & Balsamic Vinaigrette Dressing

Classic Romaine Caesar Salad

With Roasted Garlic Crusted Croûtons, Fire Roasted Red Peppers & Creamy Caesar Dressing

Italian Wedding Soup

Tomato and Mozzarella Salad (add \$2.00 pp)

With chopped Romaine, Roasted Sweet Peppers, Sun-dried Tomatoes, Grape Tomatoes and fresh Mozzarella in a light Vinaigrette Dressing

Thinly sliced Prosciutto served with Arugula (add \$2.00 pp)

In a Balsamic Vinaigrette Dressing and Sharp Provolone Cheese

VEGETABLE SIDE

(CHOICE OF ONE)

Green Beans w/ Toasted Almonds

Fresh Vegetable Medley

Zucchini & Summer Squash w/ Roma Tomatoes

Sautéed Broccoli Rabe (add \$1.00 pp)

STARCH SIDE

(CHOICE OF ONE)

Classic Potatoes Au Gratin

Roasted Red Potatoes

Garlic Mashed Potatoes

Wild Rice Medley

WHERE TRADITIONS GET STARTED

BUFFET DINNER: *The Empress Room*

Includes Choice of Side Selections

PASTA

(CHOICE OF ONE)

Pasta Primavera

Seasonal Vegetables, Pasta in a Light Cream Sauce

Baked Stuffed Shells

Stuffed with Ricotta Cheese & Topped with Marinara & Mozzarella Cheese

Penne Alla Vodka

Pancette, Sweet Peas, Vodka Rosé Sauce

Farfalle Pasta

Peas, Sun-Dried Tomatoes in a Parmesan Cream Sauce

Pasta Julianna

Pasta, Sun-dried Tomatoes, Baby Spinach & Imported Ham, Champagne Cream Sauce

Farfelle

Bacon, Sweet Peas, Parmesan Cream Sauce

Cavatelli

Crumbled Pork Sausage, Broccoli Rabe, Cherry Tomatoes, Olive Oil, Parmesan

ENTRÉES

(CHOICE OF THREE)

Chicken Marsala

Sautéed Breast with Mushrooms, in a Marsala Wine Sauce

Carved Top Round of Beef

Slow Roasted, Served with Aus Jus & Creamy Horseradish Sauce

Chicken Francese

Sautéed in Egg Batter, Topped with White Wine & Lemon Sauce

Grilled Salmon Filet

Topped with a Lemon, Dill Butter Sauce

Veal or Sausage Scallopini

Red & Green Bell Peppers, Mushrooms & Tomatoes

Chicken Cordon Bleu

Stuffed with Imported Ham & Swiss Cheese

Chicken Picatta

Sautéed Breast with Capers, Lemon & White Wine

Chicken Lauren

Spinach & Asiago in a Sherry Cream Sauce

Beef Scallopini

Filet Tips, Red & Green Bell Peppers, Mushrooms & Tomatoes

Roasted Pork Loin

Slow Roasted, served with Roasted Red Peppers & Natural Gravy

Chicken and Sausage Scaloppini

Flounder Francaise

Prime Rib

Carved, Aus Jus, Horseradish Cream

Beef Marsala

Filet Tips, Mushrooms, Marsala Wine Sauce

Honey Baked Ham

Carved, Brown Sugar Glaze

Parmesan Crusted Tilapia

Parmesan Bread Crumbs, Dill Cream

Lump Crab Cakes (add \$5.00 pp)

Roasted Pepper Pesto

\$75.00 PER PERSON

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SIT-DOWN DINNER: *The Empress Room*

Includes Choice of Side Selections

ENTRÉES

(CHOICE OF TWO)

Chicken Marsala	\$68.00 pp
Sautéed Breast with Mushrooms, in a Marsala Wine Sauce	
Chicken Francese	\$68.00 pp
Sautéed in Egg Batter, topped with White Wine & Lemon Sauce	
Chicken Lauren	\$68.00 pp
Spinach & Asiago in a Sherry Cream Sauce	
Chicken Oscar	\$70.00 pp
Sautéed Chicken Breast topped w/ Asparagus, Shrimp & Hollandaise Sauce	
Flat Iron Steak	\$70.00 pp
Topped with Red Onions and a Port Wine Sauce	
Prime Rib	\$73.00 pp
Served with Aus Jus Gravy	

Filet Mignon	\$75.00 pp
Served with a Red Wine Demi glaze	
Flounder Francaise	\$68.00 pp
Sautéed in Egg Batter topped with White Wine & Lemon Sauce	
Broiled Salmon Filet	\$70.00 pp
Topped with a Lemon, Dill Butter Sauce	
Crab Stuffed Flounder	\$73.00 pp
Topped with a Lobster Cream Sauce	
Crab Cake	\$73.00 pp
Topped with Remoulade Sauce	
Filet & Crab Cake	\$81.00 pp

ADD-ON GUEST OPTIONS: *The Empress Room*

CHILDREN'S MENU OPTIONS

(CHOICE OF ONE)

Chicken Fingers, Hamburger/Cheeseburger, Grilled Cheese or Pasta	\$23.00 pp
All served with french fries & applesauce	
Children's Buffet	\$28.00 pp

VENDOR MEALS

(CHOICE OF ONE)

Buffet Menu	\$33.00 pp
(Buffet dinners)	
Chef's Choice of Chicken	\$33.00 pp
(Sit-down dinners)	

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MISC & VENDORS: *The Empress Room*

FULL BAR SET-UP PACKAGE

Full bar set-up includes: glasses, ice, stirrers, bar napkins, carbonated beverages, mixers and condiments *(Included in pricing)*

CUSTOMER MUST SUPPLY LIQUOR

Bartender Fee \$100.00 per

ENHANCEMENTS

Chair Covers and Sash \$5.00 per chair

Chivari Chair w Cushion \$8.95 per chair

Tablecloths priced based on selection

Fresh Floral Centerpieces priced based on selection

Personalized Sheet Cakes call for size and pricing

Gourmet Cup Cakes \$2.50 each

Homemade Italian Cookies \$8.95 lb.

Assorted Mini Dessert Cups \$3.00 each

Filet Mignon Market Price

Veal (Marsala, Parmesan) \$5.00 per person

Mashed Potato Bar \$3.00 per person

Grilled Cheese and Tomato Soup Shooters . \$4.00 per person

Shrimp Cocktail (served) \$6.95 per person

PREFERRED VENDORS

WEDDING CAKE

The Master's Baker
themastersbaker.com
610.436.9888

DJ/LIGHTING

Soundscape Entertainment (Scott Landis)
soundscapedjs.com
215.412.7640

Sound Sensation
610.275.5597

www.soundsensation.com

HOTEL ACCOMMODATIONS

HYATT house
plymouthmeeting.house.hyatt.com
610.313.9990

WHERE TRADITIONS GET STARTED

GENERAL INFORMATION - TERMS

DEPOSIT/PAYMENT

A deposit of \$500.00 and a signed contract is required to reserve the banquet room for your date. THE EMPRESS ROOM WILL NOT BE RESERVED UNTIL YOUR DEPOSIT AND CONTRACT ARE RECEIVED. A second deposit of \$500.00 is required 6 months prior to the event date. Final payment is due 10 days prior to event date.

All monies are non-refundable. We accept cash, checks, Master Card, Visa and American Express for payments. A 3% administration fee will be added to bill when paying balance by credit cards. Please make checks payable to Paravati Catering. Payments are to be delivered directly to your event coordinator or mailed to: Paravati Catering Group, PO Box 7201, Audubon, Pa. 19407.

MINIMUMS

Saturday Evenings require a minimum of 100 people, Friday and Sundays require a minimum of 75 people. A discount of \$5.00 per person is offered for Friday Evenings. A discount of \$10.00 per person is offered for any Saturday afternoon or Sundays, and any Saturday Evenings in January and February.

GUARANTEE

The customer agrees to furnish Paravati Catering Group with a tentative count 14 days prior and a final count 7 days prior to the function date. This is considered your final guarantee and is not subject to reduction. The banquet room will be set for the guaranteed count.

PRICE GUARANTEE

Events taking place over 365 days from the event agreement signing may incur a price increase not to exceed 5%. Prices effective September 1, 2020.

MENU SELECTION/CONFIRMATION

Final menu items, room arrangements and other details pertaining to your event must be received 30 days prior to event date. All food will be provided by Paravati Catering Group and consumed within the time frame stated on the contract. Food is NOT permitted to be removed from event due to certain liabilities. Paravati Catering Group reserves the right to confiscate food that is brought onto the property in violation of this agreement without prior arrangements from your event coordinator. Per the Montgomery County Health Department, consumption of raw or uncooked foods may increase the risk of food-borne illnesses. Special meals are available prior to upon request.

No outside food of any kind may be brought in by the client or attendees.

MISC INFO

Friday Evening Weddings: must end by 12 midnight

Saturday Afternoon Weddings: 11:00 am - 4:00 pm

Saturday Evening Weddings: 6:30 pm-11:30 pm or 7:00 pm-12:00 pm

Sunday Weddings: Earliest start time 1:00 pm.
Latest start time 7:00 pm

ALCOHOLIC BEVERAGES

The Empress Room is a BYOB facility. Customer agrees to use a bartender that will be provided by Paravati Catering Group and will pay an additional fee for this service. The customer will supply all alcoholic beverages and assume all responsibilities and liabilities for its guests, contracted vendors or any other third parties hired by customer. The bartender reserves the right to refuse any persons that appear to be intoxicated or behaving in an improper matter. All guests must be 21 years of age to consume alcoholic beverages and provide proper ID or will not be served. Paravati Catering Group or the bartender reserves the right to discontinue serving alcohol if anyone is in violation of the Pa. drinking laws.

CLIENT RESPONSIBILITIES

The individual(s) signing this contract will be responsible for the conduct of guests and contractors for any damages incurred during the course of the event. Paravati Catering Group is not responsible for personal belongings, such as jewelry and apparel that is left before-hand or after the event. Paravati Catering Group assumes no responsibility for loss or damage to automobiles or their contents. Paravati Catering Group is not responsible for any "Acts of Nature" such as but not limited to, floods, lightning, hurricanes or tornadoes. Customer agrees to have all guests and vendors hired by customer to vacate the premises within one hour after conclusion of event ending time. Offices and storage rooms are not temperature controlled. No Glitter, Confetti, or hanging items on the walls are permitted.

CATERER RESPONSIBILITIES

Our staff will make every effort to make your event a memorable time for you and your guests. We take great pride in our food and providing customer satisfaction. We will also make every effort to keep your event on the prior scheduled time lines for dinner being served, but are not responsible for delays caused by the customer. Paravati Catering Group will make every effort to accommodate any special need you may have.