



# Save the Date

## WASHINGTON CROSSING INN WEDDING PACKAGES

### ALL INCLUSIVE PACKAGES

Celebrate your most special day, surrounded by the beauty of the historic Washington Crossing Inn. Located near the scenic riverfront, our venue is conveniently one hour from New York City and Philadelphia. We provide an exceptional all inclusive experience so that you may relax and enjoy the day. The professionally prepared cuisine, warm colonial atmosphere and personalized planning services will ensure a memorable occasion.

### SERVICES INCLUDED

~Spacious Bridal Suite Accommodations~  
welcome champagne & appetizers upon arrival

~Cocktail Reception Service~  
featuring stationary and butlered hors d'oeuvres

~Open Bar Service~  
wine, beer, premium liquor and champagne toast

~Dinner Reception~  
coursed, seated experience

~Custom Wedding Cake~  
sourced through local bakeries

~Elegant China, Flatware, Glassware and Linens~  
custom selections curated to fit your vision

~Inn and Grounds Available for Wedding Photographs~

~Tented Location in case of Inclement Weather~

~Planning Service, Wait Staff, Tax & Gratuities Included~

# Premiere Wedding Package

\$175

## *Premiere Cocktail Hour*

### ~ STATIONARY HORS D'OEUVRES ~

[Selection of Two]

#### Tuscany Assortment

Cured Meat, Aged Cheeses, Roasted Red Peppers, Marinated Artichokes, Olives, Garlic, Asparagus, Mushrooms, Crostini

#### Fruit and Cheese Display

Variety of Seasonal Fruits, Locally Sourced Cheeses, Crostini

#### Assorted Sushi Display

Tuna, Salmon, Wasabi, Soy Sauce

### ~ STATIONARY RAW BAR ~

Fresh Oysters, Little Neck Clams on a Half Shell, Jumbo Shrimp Cocktail

### ~ PASTA STATION ~

[Selection of one Pasta and one Sauce]

#### Penne, Baby Rigatoni, Farfalle, Rotini

Pomodoro with Fresh Basil, Vodka Cream, Primavera, Garlic and Olive Oil, Basil Pesto

### ~ BUTLERED HORS D'OEUVRES ~

[Selection of Eight]

#### Premium Hors D'oeuvres Selection

Marinated Jumbo Shrimp with Corn and Avocado Salsa, Fried Dim Sum Pork Dumplings, Classic Clams Casino, Scallops Wrapped in Bacon, Lollipop Lamb Chops, Oysters Rockefeller, Jumbo Shrimp Cocktail, Foie Gras on Crostini with Blackberry, Caviar on Potato Blini with Crème Fraiche, Demi Tasse of Lobster Bisque, Teriyaki Beef Satay, Greek Meatballs with Tzatziki, Risotto Croquet with Basil Pesto, Prosciutto and Melon with Balsamic Glaze, Smoked Salmon with Dill Cream Cheese on Cucumber Canape

#### Additional Offerings

Stuffed Mushrooms with choice of Crab Meat or Sausage, Poached Pear with Bleu Cheese Mousse Canapé, Thai Lemongrass Spring Roll, Classic Tuscan Bruschetta, Sesame Crusted Chicken with a Teriyaki Glaze, Blackened Tuna on Wonton Chip with Chipotle Aioli, Spanikopita, Beef Wellington, Vegetable Wellington, Assortment of Miniature Quiches, Miniature Crab Cakes, Coconut Shrimp

*Premiere Dinner Reception*

~ SOUP COURSE ~

[Select One]

Italian Wedding Soup

Minestrone

Cream of Asparagus

Lobster Bisque

Cream of Crab

~ SALAD COURSE ~

[Select One]

Washington Crossing Salad

Mixed Greens, Goat Cheese, Candied Pecans, Dried Cranberries, Fig Balsamic Vinaigrette

Harvest Salad

Baby Arugula, Dried Cherries, Golden Raisins, Apples, Toasted Almonds and Crumbled Blue Cheese, Fig Balsamic

Caprese Salad

Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic

California Salad

Strawberries, Walnuts, Feta, Mesculin Greens, Raspberry Vinaigrette

~ APPETIZER COURSE ~

[Can be substituted for salad or soup course or offered as an additional course for \$5pp]

Jumbo Shrimp Cocktail

Fresh Lemon and Cocktail Sauce

Black Angus Beef Carpaccio

Shaved Romano Cheese, White Balsamic and Blue Cheese Vinaigrette

Mushroom Vol Au Vent

Crispy Puff Pastry, Wild Mushrooms, Roasted, Garlic, Herbs

Asparagus Rollatini

Prosciutto, Fresh Mozzarella, Seasoned Breadcrumbs

*Premiere Dinner Reception*

~ INTERMEZZO SERVICE ~

Rejuvenate with Seasonal Sorbet Before Entree Service

~ ENTREE COURSE ~

[Selection of 3, for additional choices add \$2pp]

Premium Dinner Selections Offered in Addition to Traditional and Classic Entree Choices

Pan Seared Sea Scallops  
Aged Sherry Glaze

Chilean Sea Bass  
Tequila Lemon Butter

Surf and Turf  
6 oz. Filet Mignon and 5 oz. Lobster Tail, Drawn Butter

Veal Chop  
Mushroom Cream Sauce

Lobster Risotto  
Truffle Glaze

~ DESSERT ~

[Select Three Items]

Custom Wedding Cake

Venetian Dessert Display

New York Style Cheese Cake, Chocolate Layer Cake, Carrot Cake, Strawberry Short Cake, French and Italian Miniature Pastries, Petit Fours, Assorted Gourmet Cookies

Flambé Show  
Bananas Foster or Cherries Jubilee

Chocolate Fountain  
Service Inclusive of Accoutrements

~ FIVE HOUR OPEN BAR SERVICE ~

# *Traditional Wedding Package*

\$150

## *Traditional Cocktail Hour*

### ~ STATIONARY HORS D'OEUVRES ~

[Selection of Two]

#### Tuscany Assortment

Cured Meat, Aged Cheeses, Roasted Red Peppers, Marinated Artichokes, Olives, Garlic, Asparagus, Mushrooms, Crostini

#### Fruit and Cheese Display

Variety of Seasonal Fruits, Locally Sourced Cheeses, Crostini

#### Assorted Sushi Display

Tuna, Salmon, Wasabi, Soy Sauce

### ~ BUTLERED HORS D'OEUVRES ~

[Selection of Seven]

#### Premium Hors D'oeuvres Selection

Marinated Jump Shrimp with Corn and Avocado Salsa, Fried Dim Sum Pork Dumplings, Classic Clams Casino, Lollipop Lamb Chops, Oysters Rockefeller, Jumbo Shrimp Cocktail, Foie Gras on Crostini with Blackberry, Caviar on Potato Blini with Crème Fraiche, Demi Tasse of Lobster Bisque, Teriyaki Beef Satay, Greek Meatballs with Tzatziki, Risotto Croquet with Basil Pesto, Prosciutto and Melon with Balsamic Glaze, Smoked Salmon with Dill Cream Cheese on Cucumber Canape

#### Additional Offerings

Stuffed Mushrooms with choice of Crab Meat or Sausage,  
Poached Pear with Bleu Cheese Mousse Canapé, Thai Lemongrass Spring Roll,  
Classic Tuscan Bruschetta, Sesame Crusted Chicken with a Teriyaki Glaze,  
Blackened Tuna on Wonton Chip with Chipotle Aioli,  
Spanikopita, Beef Wellington, Vegetable Wellington, Assortment of Miniature Quiches,  
Miniature Crab Cakes, Coconut Shrimp

*Traditional Dinner Reception*

~ SALAD COURSE ~

[Select One]

Garden Salad, Classic Caesar Salad

~ PASTA COURSE ~

[Select One]

Penne Pomodoro, Rigatoni with Vodka Cream

~ ENTREE COURSE ~

[Choice of 3, for additional choices add \$2pp]

Premium Dinner Selections Offered in Addition to Classic Entree Choices

Chicken Roulade

Spinach, Fontina, Sundried Tomato Pesto, Wild Mushroom Gravy

Jumbo Lump Crab Cakes

Cilantro Lime Aioli

Sesame Crusted Ahi Tuna

Chili Lemongrass Sauce

Halibut Filet

Citrus Buerre Blanc

Salmon in Puff Pastry

Brie, Spinach, Lemon Buerre Blanc

8 oz. Filet Mignon

Pearl Onion, Port Wine Reduction

12 oz. NY Strip

Roasted Garlic and Herb Butter

Oven Roasted Rack of Lamb

Honey Lavender Glaze

Pork Chop

Apricot Glaze

Flounder Florentine

Fresh Spinach and Crab Meat, White Wine Lemon Butter Sauce

~ DESSERT ~

[Inclusive of Both Items]

Custom Wedding Cake

Venetian Dessert Display

New York Style Cheese Cake, Chocolate Layer Cake, Carrot Cake, Strawberry Short Cake, French and Italian Miniature Pastries, Petit Fours, Assorted Gourmet Cookies

~ FIVE HOUR OPEN BAR SERVICE ~

# Classic Wedding Package

\$125

## *Classic Cocktail Hour*

### ~ STATIONARY HORS D'OEUVRES ~

Fruit and Cheese Display  
Variety of Seasonal Fruits, Locally Sourced Cheeses, Crostini

### ~ BUTLERED HORS D'OEUVRES ~

[Selection of Six]

Classic Clams Casino  
Stuffed Mushrooms with your choice of Crab Meat or Sausage  
Poached Pear with Bleu Cheese Mousse Canapé  
Thai Lemongrass Spring Roll  
Classic Tuscan Bruschetta  
Sesame Crusted Chicken with a Teriyaki Glaze  
Blackened Tuna on Wonton Chip with Chipotle Aioli  
Spanikopita  
Beef Wellington  
Vegetable Wellington  
Assortment of Miniature Quiches  
Miniature Crab Cakes  
Coconut Shrimp

### ~ FOUR HOUR OPEN BAR SERVICE ~

*Classic Dinner Reception*

~ SALAD COURSE ~

[Select One]

Chefs Seasonal Garden Mix with a Light Vinaigrette  
Classic Caesar Salad

~ PASTA COURSE ~

[Select One]

Penne Pomodoro  
Rigatoni with Vodka Cream

~ ENTREE COURSE ~

[Choice of 2, for additional choices add \$2pp]

Chicken Schnitzel  
Panko Breadcrumbs, Lemon Caper Sauce

Stuffed Tenderloin of Pork  
Broccoli Rabe, Fontina, Roasted Red Peppers, Port Wine Mushroom Demi Glaze

Filet of Salmon  
Herbed Breadcrumbs, Citrus Glaze

Black Angus Prime Rib  
Roasted Garlic Au Jus

Chicken Saltimboca  
Prosciutto, Provolone, Sage White Wine

~ DESSERT ~

[Select One]

Custom Wedding Cake

Venetian Sweet Table

New York Style Cheese Cake, Chocolate Layer Cake, Carrot Cake, Strawberry Short Cake, French and Italian Miniature Pastries, Petit Fours, Assorted Gourmet Cookies





## Garden Accommodations

Welcome your loved ones to our newly renovated, award winning gardens for an unforgettable wedding experience. The beautifully curated gardens are lush with a variety of plant species and a statement arbor perfect for an outdoor ceremony. Take full advantage of this space for an outdoor cocktail hour, or better yet, host your full reception under the stars! Reservations also include our white tent located on the center lawn across from the Historic Washington Crossing State Park. The tent area features crisp white chiffon drapery and modern glass chandeliers. This space is the perfect addition to put your weather worries to rest.

### PRICING

Onsite Ceremony Fee  
\$400.00

Outdoor Cocktail Hour  
\$850.00

Outdoor Cocktail Hour and Reception  
\$3000.00

*~Seasonal Pricing Discounts~*  
[discount not applicable for holiday weekends]

January – March  
15% discount Friday & Sunday  
10% discount Saturday

April – November  
10% discount Friday & Sunday

# Wedding Services



## PROFESSIONAL STAFF

Our passionate culinary team wishes to accommodate any special requests. Please let us know if you would like our Chef to customize a menu to suite the needs of you and your guests.

A maitre d' will attend to your every need, from your ceremony through the end of your reception. A fee of \$250.00 will be assessed.

A premium bar is stocked for your guests to enjoy. Professional bartenders will be available to serve your guests. A bartender fee of \$125.00 per bartender will be assessed. An optional fee of \$3.00 per person will be charged if you choose not to have the tip jar displayed by the bartenders.

The Presidential Suite is available to access as early as 11:00am the morning of the wedding. A bridal suite attendant will service the room for food and beverage orders as requested. Optional staffing fee of \$100.00 will be assessed.

## DEPOSIT AND CANCELLATION POLICY

A \$1,000 deposit is required to reserve a date and guarantee pricing. A partial payment is due 90 days prior to your affair. The remaining balance is due, less the deposits, (10) days prior to your affair. Deposits are non-refundable.

## HOURS OF RECEPTION

An evening reception is five hours in duration. Extended hours are available with additional assessment.

## GUEST MINIMUMS

Pricing is based upon specific guest minimums. These minimums will vary as to when your reception is being held. Please ask our event coordinators if these minimums apply to your affair.



