

# HIGHLAND

## *Signature Events*



925 WESTMINSTER AVE, HANOVER PA 17331  
HIGHLANDTAPSANDTABLES.COM | 717.637.7500 X 2



# Venue Rental Inclusions

- Holds up to 125 Guests
- 30 Minute Ceremony and 5-Hour Reception
- Exclusive Access to the Venue From 10AM - 10PM the Day of the Event
- 1-Hour Wedding Rehearsal
- Climate Controlled Indoor Venue
- Backdrop of the Pristine South Hills Golf Course
- Altland House Catering Services
- Complimentary Bride & Groom Getting Ready Areas
- Complimentary Wedding Tasting
- Floor Length Table Linens & Linen Napkins
- Round & Rectangular Guest Tables
- Cross Back Natural Wood Chairs
- White Garden Ceremony Chairs
- High Quality China, Glassware, Flatware
- Full Service Wedding Packages For All of Your Food & Beverage Needs

*Starting at*  
**\$5,000**  
*Ceremony & Reception*

# Grand Package

## COCKTAIL HOUR HORS D' OEUVRES

A Beautiful Display of Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch  
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves  
Spinach Artichoke Dip, Grilled Asparagus, Roasted Roma Tomatoes with Naan, Crostini, & Crackers  
-OR-

Choice of Three Passed Hors d'oeuvres (please see page 6)

## SERVED SALAD SELECTIONS

CHOICE OF ONE

GORGONZOLA PEAR

Mixed Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears,  
House Merlot Vinaigrette

FARMER'S CAESAR

Romaine Lettuce, Shaved Parmesan,  
House Croutons, Creamy Caesar Dressing

FARMER'S GARDEN

Mixed Greens, Carrots, Scallions, Garden Tomato, English Cucumber, House Croutons,  
Balsamic Vinaigrette

## SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

TUSCAN CHICKEN

Mozzarella, Roasted Tomatoes, Spinach, Artichokes

CHICKEN CORDON BLEU

Applewood Smoked Ham, Swiss, Herbed Panko, Mornay Sauce

SMOKEHOUSE CHICKEN

Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze

STUFFED CHICKEN BREAST

Sausage Apple Stuffing, Cider Glaze OR  
Traditional Bread Filling, Pan Gravy

APPLE JACK PORK LOIN

Sauteed Apples, Brandy Cream Sauce

HERB CRUSTED TOP ROUND OF BEEF

Traditional Bread Filling, Natural Demi Glace

BISTRO STEAK MEDALLIONS

Grilled Portobello, Red Wine Demi Glace

FILLET OF HADDOCK

Panko and Parmesan Encrusted, Lemon Beurre Blanc

## VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Broccoli Florets – Garlic Buttered Green Beans - Snip Top Baby Carrots – Sautéed Seasonal Vegetables  
Scalloped Potatoes - Rosemary Roasted Red Potatoes - Rustic Red Skin Potato Mash – Wild Rice Pilaf

**\$58.00 PER PERSON**

PLUS 6% SALES TAX & 20% SERVICE CHARGE

# Signature Package

## COCKTAIL HOUR HORS D' OEUVRES

A Beautiful Display of Snip Top Carrots, Celery, Red Pepper, Broccoli, Buttermilk Ranch  
Domestic & Imported Market Cheeses, Berries, Grape Clusters, Dijon, Preserves  
Spinach Artichoke Dip, Grilled Asparagus, Roasted Roma Tomatoes with Naan, Crostini, & Crackers  
&  
Choice of Three Passed Hors d'oeuvres (please see page 6)

## CHAMPAGNE TOAST

### SERVED SALAD SELECTIONS

CHOICE OF ONE

SUMMER BERRY

Baby Lettuce, Strawberries, Blueberries, Toasted Almonds, Goat Cheese,  
Raspberry Vinaigrette

BRUSSELS SPROUTS

Brussels Sprouts, Bacon, Red Onion, Smoked Gouda,  
Honey Balsamic Vinaigrette

APPLE HARVEST

Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries,  
House Honey Vinaigrette

### SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

PARMESAN CRUSTED CHICKEN  
Herbed Breadcrumbs, Vodka Cream Sauce

APPLE & BRIE STUFFED CHICKEN  
Frangelica Glaze, Toasted Almonds

PRETZEL CRUSTED CHICKEN  
Maple Honey Mustard Drizzle

BEER BRAISED SHORT RIB  
Red Wine Demi-Glace

NEW YORK STRIP STEAK  
Garlic Butter, Frizzled Onions

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS  
Rich Porter Jus

PRIME LORK LOIN  
Rosemary Rub, Peach BBQ Glaze

COVERED PORK SCHNITZEL  
Gouda Cream

HOUSE MADE CRAB CAKE  
Old Bay Aioli

BOURBON GLAZED SALMON  
Oven Seared Northern Atlantic

### VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Grilled Asparagus Spears - Broccoli Florets - Bacon Green Beans - Sautéed Seasonal Vegetables - Lemon Oil Snip Top Carrots  
Parmesan Herb Risotto - Honey Butter Mashed Sweet Potatoes - Smoked Gouda Mash - Twice Baked Potato

LATE NIGHT SNACK  
(please see page 6)

**\$78.00 PER PERSON**

PLUS 6% SALES TAX & 20% SERVICE CHARGE

# Premiere Package

## COCKTAIL HOUR HORS D'OEUVRES

A Beautiful Display of Cured Meats, Market Cheeses, Berries, Grapes, Dijon Mustard, Orange Marmalade  
Tomato Mozzarella Bruschetta, Mixed Olives  
Garlic Hummus with Naan, Crostini, & Crackers  
&  
Choice of Three Passed Hors d'oeuvres (please see page 6)

## CHAMPAGNE TOAST

### SERVED SALAD SELECTIONS

CHOICE OF ONE

#### WEDGE SALAD

Cherry Tomatoes, Hard Boiled Egg, Applewood Smoked Bacon, Bleu Cheese, Peppercorn Ranch

#### STRAWBERRY PECAN

Bibb Lettuce, Sliced Strawberries, Sugared Pecans, Sharp Cheddar, Strawberry Balsamic Vinaigrette

#### CAPRESE SALAD

Arugula Basil Mix, Fresh Mozzarella, Sliced Tomatoes, Balsamic Reduction EVOO

### SERVED ENTRÉE SELECTIONS

CHOICE OF TWO

#### CHICKEN NAPOLEON

Layered Boursin Whipped Potatoes, Spinach,  
Wonton Crisps, Natural Pan Jus

#### CHICKEN OSCAR

Lump Crabmeat, Asparagus,  
Hollandaise Sauce

#### FILET MIGNON

Peppercorn Demi

#### PRIME RIB

Au Jus, Horseradish Cream

#### SHRIMP STUFFED FLOUNDER

Champagne Beurre Blanc

#### SWORDFISH

Roasted Puttanesca

..... **OR** .....

CHOICE OF ONE DUAL ENTREE

#### CARVED TENDERLOIN & LOBSTER STUFFED PORTOBELLO

Hollandaise, Lobster Spinach Stuffing

#### FILET MIGNON & CRAB CAKE

Natural Demi, Remoulade with Lemon

### VEGETABLE & STARCH SELECTIONS

CHOICE OF TWO

Bacon Bundled Asparagus - Balsamic Brussels Sprouts - Green Bean Almondine - Honey Thyme Carrots - Broccolini  
Truffle Mash - Tri Colored Roasted Potatoes - Asiago Pistachio Risotto - Lemon Parsley Pearl Cous-Cous - Wild Mushroom Risotto

### LATE NIGHT SNACK

(please see page 6)

**\$98.00 PER PERSON**

PLUS 6% SALES TAX & 20% SERVICE CHARGE

# Passed Hors d'Oeuvres

## ONE SELECTION FROM EACH TIER

### TIER ONE

Baked Brie Bites | Raspberry Coulis  
Crispy Cheese Ravioli | Marinara Dipper  
Meatballs | Bourbon or Teriyaki Glaze  
Caprese Skewer | Balsamic Drizzle  
Zesty Sausage Stuffed Mushroom Cap  
Mac & Cheese Bites | Blackberry Jalapeno  
Tomato Bisque Shooter | Grilled Cheese Crouton  
Artichoke, Parmesan, Oregano, EVOO Flatbread  
Watermelon Gazpacho Shooter  
Fig & Bleu Cheese Tart with Honey  
Brussels, Bacon, Ricotta Toast  
Mini Potato Latke | Sriracha, Sour Cream

### TIER TWO

Tempura Chicken | Chili Thai Sauce  
Bacon Wrapped BBQ Shrimp  
Seared Sea Scallop Crostini | Gremolata  
Italian Crab & Roasted Red Pepper Shooter  
Mini Crab Cake | Old Bay Aioli  
Crab Bruschetta Crostini  
Mustard Encrusted Beef Skewer  
Avocado & Tuna Poke Wonton Chip  
Mini Beef Wellington | Horseradish Cream

### TIER THREE

Smoked Salmon & Cucumber Round  
Pretzel Crusted Chicken Bites | Ale Sauce  
Cheesesteak Egg Roll | Spicy Ketchup  
Prosciutto Wrapped Melon Balls  
Bistro Crostini | Brown Sugar & Chili Bistro  
Beef Tender, Horseradish Cream, Arugula  
Thai Curry Chicken Skewer | Mint Yogurt  
Pork Dumplings | Ponzu Sauce  
Deconstructed French Onion Bite  
Watermelon Shooter | Honey Lime Syrup, Blackberry  
Shrimp Cocktail Shooter

# Late Night Bites

**ALL LATE-NIGHT SNACKS ARE \$7.50 PER GUEST**  
(Included in Signature and Premiere Packages)

### PRETZEL BAR

Soft Pretzels & Hard Pretzel Sticks,  
Assortment of Dippers Including  
Jalapeno Cheese, Beer Cheese,  
Sweet Bavarian & Dijon Mustards

### POPCORN STATION

Freshly Popped Popcorn Accompanied by  
Assorted Flavorings to Include  
Kettle Corn, Cheddar, Caramel Corn, Ranch,  
Old Bay & Butter

### SMORES STATION

Reese's Peanut Butter Cups, Hershey Bars,  
Marshmallows  
Assorted Graham Cracker Flavors

### DELUXE SWEETS

Chef Selected Mini Desserts  
Including Miniature Cheesecakes,  
Dessert Bars & Freshly Baked Cookies

# Beverage & Bar

PLUS 6% SALES TAX & 20% SERVICE CHARGE

## Hourly Bar Packages

(Minimum of 25 Guests)

### BEER & WINE

Choice of 3 Canned Beers,  
House Wines, and Sodas

FIRST HOUR \_\_\_\_\_ 15 per guest

EACH ADDITIONAL HOUR \_\_\_\_\_ 5 per guest

### PREMIUM BAR

Includes Premium Brand Liquors, Choice of 3 Canned Beers,  
House Wines, Sodas

(Absolut, Tanqueray, Captain Morgan, Bacardi, Jack Daniels, Jim  
Beam, Maker's Mark, Jose Cuervo, Dewar's)

FIRST HOUR \_\_\_\_\_ 18 per guest

EACH ADDITIONAL HOUR \_\_\_\_\_ 6 per guest

### ULTRA PREMIUM BAR

Includes Ultra-Premium Brand Liquors,  
Choice of 4 Canned Beers, Premium Wines, Sodas

(Grey Goose, Tito's, Bombay Sapphire, Hendricks, Bacardi,  
Knob Creek, Patron Silver, Johnnie Walker Black,  
Captain Morgan, Disaronno, Crown Royal)

FIRST HOUR \_\_\_\_\_ 20 per guest

EACH ADDITIONAL HOUR \_\_\_\_\_ 8 per guest

### SODA BAR

FULL EVENT \_\_\_\_\_ 5 per guest

### COFFEE AND HOT TEA BAR

FULL EVENT \_\_\_\_\_ 5 per guest

### BUBBLES

House Champagne (750ml) \_\_\_\_\_ 30 per bottle

La Marca Prosecco (750ml) \_\_\_\_\_ 50 per bottle

Veuve Clicquot Yellow Label Champagne Brut (750ml) \_\_\_\_\_ 105 per bottle

Sparkling Cider (750ml) \_\_\_\_\_ 18 per bottle

## Consumption & Cash Bars

### BAR SERVICE

Available with a Minimum Purchase \_\_\_\_\_ 400

Bartender & Bar Setup Fee \_\_\_\_\_ 150

### SPIRITS

Premium Brands \_\_\_\_\_ 7 per drink

Ultra-Premium Brands \_\_\_\_\_ 9 per drink

### WINE

Cabernet Sauvignon, Merlot, Chardonnay,  
Pinot Grigio, Moscato, White Zinfandel

By the Glass \_\_\_\_\_ 7 per drink

### BEER

Domestic Cans \_\_\_\_\_ 5 per drink

Craft & Import Can \_\_\_\_\_ Market Price

### SIGNATURE COCKTAIL

MINTY MOSCOW MULE PUNCH \_\_\_\_\_ 56 per gallon

Vodka, Lime Juice, Ginger Beer, Fresh Mint

BLACKBERRY WHISKEY LEMONADE \_\_\_\_\_ 56 per gallon

Whiskey, Lemonade, Fresh Blackberries, Soda

BLUSHING BRIDE PUNCH \_\_\_\_\_ 50 per gallon

White Zinfandel, Strawberries, Simple Syrup, Sprite

CARIBBEAN PEACH PUNCH \_\_\_\_\_ 54 per gallon

Parrot Bay, Peach Schnapps, Pineapple Juice, Soda

### NON ALCOHOLIC

Soda \_\_\_\_\_ 2 per drink

Bottled Water \_\_\_\_\_ 2 per bottle

Punch by the Gallon \_\_\_\_\_ 20 per gallon

# Frequently Asked Questions

## HOW DO I RESERVE A SPACE FOR MY WEDDING DATE?

All dates are subject to approval from our sales department and confirmed upon a signed contract and a deposit of \$2,000.

## ARE TAXES AND SERVICE CHARGE INCLUDED IN YOUR PRICING?

No, Our pricing is subject to a 6% sales tax and 20% service charge.

## WHEN IS THE FINAL COUNT AND FINAL PAYMENT DUE?

Final count is due 14 days prior and final payment is due 10 days prior.

## CAN WE PROVIDE OUR OWN FOOD AND/OR ALCOHOL?

All food, beverage & bar services, excluding wedding cakes/desserts, must be provided by the exclusive caterer of Highland Signature Events; Altland House Hospitality Group.

## DO YOU ACCOMMODATE DIETARY RESCRIPTIONS?

Yes, our Executive Chef and Event Coordinator will gladly work with you on creating custom menu options for your guests who require special dietary accommodations.

## DO YOU OFFER COMPLIMENTARY TASTING?

We do offer a complimentary tasting to our couples if a contract is signed for Highland Signature Events. Otherwise, tastings are \$50 per couple

## DO YOU ALLOW CANDLES?

We allow live fame, however all candles must be partially enclosed in a glass votive, vase, lantern, etc.

## IS YOUR VENUE HANDICAPPED ACCESSIBLE?

Yes, all buildings on our property are wheelchair and handicapped accessible.

## IS THE VENUE CLIMATE-CONTROLLED?

Yes, all indoor facilities are climate controlled for weddings & events during any season.

## DO YOU HAVE A GETTING READY SUITE?

Yes, Highland Signature Events provides two private dressing areas for members of the wedding party for hair, makeup & wardrobe. Access to these areas begins at 10AM on the day of the event and are accessible to the wedding party for the day. All personal belongings must be removed at the conclusion of the event.

## WHAT TIME CAN WE AND/OR OUR VENDORS ARRIVES FOR SETUP?

Access to the venue for setup may begin at 10AM on the day of the wedding. All décor, equipment, etc., must be removed at the conclusion of the event and cannot be left overnight.

## DOES HIGHLAND SIGNATURE EVENTS HAVE A NOISE ORDINANCE CURFEW?

Due to local ordinances, all entertainment must conclude by 10PM.

## ARE SPARKLER SENDOFFS PERMITTED?

Yes, sparklers are allowed to be used outside on the paved road at Highland Signature Events. Sparklers are not permitted inside any of the buildings, on patio, or on the golf course.



# Venue Policy

Pricing and selections are subject to change to meet increased market costs. As an alternative, we reserve the right to make reasonable substitutions if the specified product ordered is unavailable or of inferior quality at the time of your event.

The maximum allowable time for bar service is 5 hours. All alcoholic beverage service must conclude no later than 30 minutes prior to the scheduled event conclusion.

In accordance with the Pennsylvania Liquor Control Board policies, alcoholic beverages cannot be brought in from outside sources. Altland House Catering is bound by all local and state regulations governing the sale, series, and consumption of alcoholic beverages.

The sale, service or consumption of alcohol by anyone under 21 years of age is strictly prohibited. The client acknowledges that the service of alcohol is subject to the company's rules and regulations and that the company may, at any time by its sole discretion, suspend or terminate the service of alcohol to any event.

If alcohol is suspended or terminated for any reason, the company will not be liable for any actual, consequential, incidental, special or other damages of any kind whatsoever. The client and their guests agree to cooperate fully with the company's efforts to comply with and enforce all applicable rules, regulations, and codes.

Highland Signature Events does not permit the removal of any alcoholic beverages from the licensed premises.

The minimum revenue requirement for all bars is \$400. Any shortfall in minimum revenues will be the responsibility of the client.

There is a two-hour minimum service time for all bars. Service hours must be consecutive.

Consumption and hosted bars are subject to 20% service charge and 6% PA sales tax on the service charge.

Highland Signature Events will not be held liable for lost, damaged, or misplaced personal belongings.

Decorations may not be attached to or adhered in any way to the building inside or out, unless pre-approved.

Highland Signature Events has a recommended vendors list to assist our clients with the planning process. However, our clients are permitted in hiring any vendor they choose, with the exception of the catering; which is exclusively provided by Altland House Hospitality Group. Each outside vendor must provide their own equipment to perform the necessary functions of their job including tables, extension cords, etc.

# Recommended Vendors

## FULL SERVICE

### ENTERTAINMENT COMPANIES

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Mixed-Up Productions  
717.616.2918  
info@mixedupproductions.com

Sparkx Entertainment  
717.885.8365  
info@sparkxentertainment.com

Soundwaves DJ Entertainment  
717.225.5562  
Soundwdj@comcast.net

Klock Entertainment  
717.836.7366  
events@klockentertainment.com

### FLORISTS

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Fiddlestix Forals  
717.778.1680  
info@fiddlestixflorals.com

Primrose and Harp  
717.451.6062  
primroseandharp@gmail.com

### OFFICIANTS

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Sealed with a Kiss Officiants  
443.838.6210  
sealedwithakissbykait@gmail.com

Wedding Dayz  
717.636.1744  
weddingdayz.net

## BAKERIES

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The Cake Bar  
717.634.2140  
thecakebar22.com

Krysten's Sweet Designs  
717.745.8580  
ksweetdesigns.com

### PHOTOGRAPHY

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Amanda Souders Photography  
717.761.8443  
soudersphotography@gmail.com

Leigh G Photography  
717.880.5696  
LeighGPhoto@gmail.com

Brittany Bear Photography  
717.891.3783  
britt@brittanybearphotography.com

### VIDEOGRAPHY

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Alex Raymond Films  
films@alexraymondproductions.com  
alexraymondfilms.com

Bill Foster Films  
717.451.1104  
bill@billfosterfilms.com

ValCinema Productions  
844.966.0029  
info@ValCinema.com

