



Franconia Heritage Banquet & Conference Center

508 Harleysville Pike, Franconia, PA 18924

215-721-8900

215-721-4100 (fax)

www.franconiaheritage.com

Thank you for your interest in Franconia Heritage to fulfill your every expectation of excellence for your upcoming wedding reception.

For your convenience we have put together the following 2011 Wedding Reception Packages for your review. Please remember that Franconia Heritage is always happy to custom design a wedding package especially for you.

Amenities included in all packages are:

- **Skirted Head Table**
- **Cake Table**
- **Gift Table**
- **Place Card Table**
- **Large Selection of Napkin Colors**
- **Silk Floral Arrangements with tea light candles for guest tables**
- **All tables beautifully arranged with our china, silverware, glass stemware & linen napkins**

We also have the availability of a dance floor or a separate room for your ceremony at an additional cost.

Please remember us for Engagement Parties and Bridal Showers along with all of your other personal and business events at our location or yours.

Call us now to set up an appointment to visit our four alcohol-free banquet rooms seating 30 to 400 guests.

APPETIZERS & PUNCH PACKAGES:

One Hour Punch & Buffet Style Appetizers (8 per person)-\$9.99 per person

One Hour Punch & Butlered Appetizers (8 per person)-\$10.99 per person

50 people choose three appetizer selections

100 people choose four appetizer selections

150 people or more choose six appetizer selections

Appetizer Selections:

Battered Horseradish Shrimp

Coconut Shrimp

Crab Puffs

Crabmeat Stuffed Mushrooms

Scallops wrapped in Bacon

Shrimp Cocktail

Shrimp Scampi

Bacon wrapped Chicken

Battered Coconut Chicken

Bleu Cheese Sirloin Bites

Crunchy Chicken Strips

Sesame Chicken

Franks in a Blanket

Portobello Pizza Triangles

Special Appetizer Buffet:

\$7.99 per person

Choice of four Hot Appetizers

one per person

(choose from list to left)

Cold Shrimp Cocktail

two per person

Cheese & Crackers

Punch Selections (included with above Appetizer & Punch Packages) or can be added to Appetizer Trays & Special Appetizer Buffet for \$1.50 per person)

Wedding Punch:

ginger ale, raspberry sherbet, vanilla ice cream and a frozen fruit ring

White Cranberry

Lime Punch:

lime sherbet, pineapple juice, white cranberry juice and lemon lime soda

Sunset Punch:

cranberry juice, pink lemonade, orange juice, pineapple juice, ginger ale and raspberry sherbet

APPETIZER TRAYS:

<i>The Bronze Platter:</i> 200 Pieces (25 each item) \$71.50	<i>Cheddar Cheese, Swiss Cheese, Crackers, Pineapple, Strawberries, Carrots, Celery and Shrimp Cocktail</i>
<i>The Copper:</i> 100 Pieces (25 each item) \$83.50	<i>Mini Swedish Meatballs, Horseradish Shrimp, Sesame Chicken and Spinach & Cheese Puffs</i>
<i>The Silver Medallion:</i> 100 Pieces (25 each item) \$76.99	<i>Crab Puffs, Franks in a Blanket, Bacon wrapped Chicken and Crunchy Chicken Strips with Honey Mustard Dipping Sauce</i>
<i>The Select Gold:</i> 100 Pieces (25 each item) \$95.99	<i>Scallops wrapped in Bacon, Crabmeat stuffed Mushrooms, Shrimp Scampi and Coconut Chicken</i>
<i>Fresh Fruit Tray:</i> 5 lb. Tray \$25.50	<i>Wedges of Cantaloupe, Honeydew, Watermelon, Pineapple & Strawberries</i>
<i>Fresh Vegetable with Dip:</i> 7 lb. Tray \$23.99	<i>Broccoli, Cauliflower, Carrots, Celery & Grape Tomatoes with choice of Ranch, Onion Dill or Spinach Dip</i>
<i>Shrimp Cocktail:</i> 2 lb. Tray \$37.50	<i>Large Ice Cold Shrimp served with Cocktail Sauce</i>
<i>Cheese & Crackers:</i> 2 lb. Tray \$25.50	<i>Cubed Cheddar, Swiss and Muenster Cheeses with assorted Crackers</i>
<i>Crusty Bread & Spinach Dip</i> 2 ½ lb. Tray \$22.99	<i>Crusty Loaf of Bouli Bread filled with Spinach Dip surrounded by cubed crusty breads</i>
<i>Vegetable Pinwheel Tray</i> Tray of 50 \$25.50	<i>Large flavored Tortillas spread with vegetable cream cheese spread , rolled and sliced</i>

BUFFET WEDDING PACKAGE

Four Hour Package - \$39.00 Per Person

Six Hour Package - \$41.00 Per Person

Sparkling Cider Toast

Choice of Homemade Soup or Fresh Fruit Cup

Choice of one Salad and two dressings (served at the guest tables)

MESCULIN MIX

Spring Mixed Greens, Pecans, Sunflower Seeds and Croutons

CAESAR

Romaine Lettuce, Red Onions, Mushrooms, Shredded Romano & Croutons

GARDEN TOSSED

Spinach & Iceberg Lettuce, Grape Tomatoes, Cauliflower Florets & Cucumber

Salad Dressings (choose two):

*Balsamic Vinaigrette, Creamy Italian, Italian, Sundried Tomato Basil,
Sweet Celery Seed, Raspberry Vinaigrette, Bleu Cheese, Caesar, French,
Honey Mustard, Ranch or Thousand Island*

Choice of four Entrees

STEAMSHIP HAM WITH PEACH & ORANGE MARMALADE

ROAST TENDERLOIN OF BEEF WITH TARRAGON SAUCE

BEEF ROAST AU JUS

MESQUITE PORK TENDERLOIN

STUFFED FLOUNDER MORNEY WITH CRAB

FLOUNDER FLORENTINE

SALMON CRUDITE WITH HOLLANDAISE

STUFFED CHICKEN WITH SPINACH, HAM & PROVOLONE

CHICKEN CORDON BLEU

CHICKEN MARSALA

BROCCOLI & WHITE CHEDDAR STUFFED CHICKEN

Choice of one Bread Selection

SOFT ROLLS

ASSORTED FRENCH -*Onion Dill, Sourdough and Multi-Grain*

HOT FRENCH BOULI BREAD

Choice of four Vegetables

GRILLED VEGETABLES

Green & yellow squash, red peppers, onions, broccoli and button mushrooms

SPINACH & PASTA

Fresh sautéed spinach with garlic, portobello mushrooms, penne pasta and parmesan cheese

MINI GREEN BEANS AND CAULIFLOWER SAUTE

GREEN BEANS ALMONDINE

GLAZED CARROTS

BABY CARROT, BROCCOLI AND RED POTATO BLEND

JULIENNE CARROT, SNAP PEA AND WHITE CORN MEDLEY

HOMEMADE MASHED POTATOES

DUCHESS POTATO ROSETTES

Sour cream, onion and chives

HOUSE POTATO

Sliced Idaho potatoes, onion, cream and nutmeg

MINIATURE RED POTATOES WITH PARSLEY BUTTER

RISOTTO

Sautéed vegetables and rice simmered in a light broth and lightly seasoned

Dessert Buffet available at an additional cost of \$5.99 ++ Per Person

Choice of four homemade Dessert selections for Dessert Buffet

Coffee, Tea and Iced Tea served at the tables throughout your reception

We will be happy to cut and serve your wedding cake for you at no extra charge.

PLATTER STYLE DINNER PACKAGE

Four Hour Package - \$34.50 Per Person

Six Hour Package - \$36.50 Per Person

Sparkling Cider Toast

Choice of Homemade Soup or Fresh Fruit Cup

Choice of one Salad

MESCULIN MIX

Spring Mixed Greens, Pecans, Sunflower Seeds and Croutons

CAESAR

Romaine Lettuce, Red Onions, Mushrooms, Shredded Romano & Croutons

GARDEN TOSSED

Spinach & Iceberg Lettuce, Grape Tomatoes, Cauliflower Florets & Cucumber

Salad Dressings (choose two):

*Balsamic Vinaigrette, Creamy Italian, Italian, Sundried Tomato Basil,
Sweet Celery Seed, Raspberry Vinaigrette, Bleu Cheese, Caesar, French,
Honey Mustard, Ranch or Thousand Island*

Choice of two Entrees

STEAMSHIP HAM WITH PEACH & ORANGE MARMALADE

ROAST TENDERLOIN OF BEEF WITH TARRAGON SAUCE

BEEF ROAST AU JUS

MESQUITE PORK TENDERLOIN

STUFFED FLOUNDER MORNEY WITH CRAB

FLOUNDER FLORENTINE

SALMON CRUDITE WITH HOLLANDAISE

STUFFED CHICKEN WITH SPINACH, HAM & PROVOLONE

CHICKEN CORDON BLEU

CHICKEN MARSALA

BROCCOLI & WHITE CHEDDAR STUFFED CHICKEN

Choice of one Bread Selection

SOFT ROLLS

ASSORTED FRENCH -*Onion Dill, Sourdough and Multi-Grain*

HOT FRENCH BOULI BREAD

Choice of two Vegetables

GRILLED VEGETABLES

Green & yellow squash, red peppers, onions, broccoli and button mushrooms

SPINACH & PASTA

Fresh sautéed spinach with garlic, portobello mushrooms, penne pasta and parmesan cheese

MINI GREEN BEANS AND CAULIFLOWER SAUTE

GREEN BEANS ALMONDINE

GLAZED CARROTS

BABY CARROT, BROCCOLI AND RED POTATO BLEND

JULIENNE CARROT, SNAP PEA AND WHITE CORN MEDLEY

HOMEMADE MASHED POTATOES

DUCHESS POTATO ROSETTES

Sour cream, onion and chives

HOUSE POTATO

Sliced Idaho potatoes, onion, cream and nutmeg

MINIATURE RED POTATOES WITH PARSLEY BUTTER

RISOTTO

Sautéed vegetables and rice simmered in a light broth and lightly seasoned

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BANQUET INFORMATION

Deposits and Payment Schedule

Deposits are required to hold your scheduled date and time of event.

A contract must be completed to reserve a banquet room. The non-refundable deposit amount is 20% of the estimated total for your menu selection. If no deposit is received, Franconia Heritage has the option to reserve the room to another party.

Payment: Full payment is required one week prior to the event.
Cash, Check, Master Card, Visa, Discover & American Express accepted

Tax-exempt forms must be on file with us before that status can be honored.

Guest Count and Menu Deadlines

When you book the date with us, you must give us your best estimate as to the number of guests planning to attend.

The guaranteed final count is required one week prior to your event along with the final payment. This is the minimum number of guests that you will be charged for. If more than the guaranteed final count attends, you will be charged for the greater number of guests.

Price Guarantee

We will guarantee that the total price per person will not exceed 10% per calendar year from the date that your deposit is received.

Gratuity and Sales Tax

20% gratuity and 6% Pennsylvania Sales Tax will be added to all prices.

Children's pricing

Children under 3 are free. Children ages 4-10 are half price.