



Wedding Reception
Packages

Sit Down and Buffet Options

Traditional Package



Romantic Package



Royal Package

The
 Chadwick

10545 Perry Highway
Wexford, PA 15090
724.935.5950
www.chadwickevents.com

The Chadwick

IS PROUDLY RATED BY.....





*The
Traditional Reception*



Three Course Sit Down or Buffet Menu

Stationed Hors d'oeuvre

Four Hour House Brand Bar

Champagne Toast for the entire Bridal Party

Wedding Cake in the style of your choice

Table Centerpieces with Votives and Mirrors

Table Linens and Napkins in your choice of color

Elevated Bridal Table for up to 12 guests
adorned with Candles, Lights, and Draping

Card Holder placed on your dressed gift table

Hors d'oeuvre Presentation with Lighting and
Florals

Bridal Room with Champagne and an Hors
d'oeuvre Platter for your Bridal Party

Cookie Display made just for you of your cookies
presented in a lit shadow box style

Event Coordinator for the entire
six hour reception

Expert Planning and coordination

\$ 64.95 per guest , 125 guest minimum
(for 80-124 guests add \$3)
plus current taxes and 18% service charge



Traditional Reception
Menu Choices

Four Hour House Brand Bar

Four Hours of Service serving One Hour prior to Dinner Service
And Three Hours After Dinner Service

Stationed Hors d'oeuvre

Fresh Crudités of Broccoli Florets, Cauliflower Florets,
Baby Carrots, and Celery Sticks
served with Cilantro Ranch Dip artfully displayed
along with

Fresh Cut Melon, Pineapple, and Strawberries
with Raspberry Fruit Dip
and

An Assortment of Cheeses with Honey Mustard Dip

Served Salad or Soup

choose one:

Wedding Soup Tortellini Minestrone

Chicken and Wild Rice Soup

Tossed Greens, Tomato, Cucumber, and Red Onion

Mixed Greens, Roasted Red Pepper, sliced Black Olive, Tomato

Salads are served with guest choice of dressings

With all Dinners

Freshly Baked Dinner Rolls and Butter Rosettes

Freshly Brewed Coffee, Decaffeinated Coffee, and Tea

Your Wedding Cake Served as Dessert

Special Dietary, Religious, and Cultural Menus can be arranged.

Sit Down *Dinner Choices*

Entrees—choose up to three

Sliced Medallions of Beef, Mushroom Demi Glace
Sirloin wrapped in Bacon, Bourbon Glaze
Pork Rib Eye, Roasted Pepper Demi
Breast of Chicken stuffed with Broccoli and Monterey Jack, Supreme Sauce
Asiago Crusted Chicken with Tarragon Butter Sauce
Chicken Breast with Honey Orange Sauce
Tilapia with Lemon Pepper Crust
Baked Cod with Roma Tomato and Parmesan
Citrus Soy Glazed Scrod
Grilled Vegetable Stack with Goat Cheese

Starch—choose one

Red Potatoes with Seasoned Butter
Roasted Baby Yukon Potatoes
Parmesan and Garlic Crusted Potatoes
Long Grain Rice and Orzo Pilaf

Vegetable—choose one

Green Beans with Julienne Carrots
Glazed Baby Carrots with Dill
Medley of Seasonal Vegetables
Broccoli Florets with Lemon Butter

Chef Carved Buffet *Dinner Choices*

Chef Carved Entrée—choose one

Roasted Top Round of Beef, Mushroom Demi Glace
Smoked Breast of Turkey Honey Glazed Virginia Ham

Entrees—choose two

Chicken Breast with Honey Orange Sauce
Asiago Chicken, Tarragon Butter Sauce
Chicken Breast with Bacon Mushroom Cream Sauce
Roasted Pork Loin with Roasted Red Pepper and Onion, au Jus
Sliced Roasted Top Round of Beef, Mushroom Demi Glace
Marinated Sirloin Tips, Roasted Peppers and Scallion, Hunter Sauce
Tilapia with Lemon Pepper Crust
Baked Parmesan Cod
Seafood Angel Hair with Garlic Cream Sauce

Starch and Vegetables—choose three

Red Potatoes with Seasoned Butter Green Beans with Julienne Carrots
Roasted Baby Yukon Potatoes Glazed Baby Carrots
Parmesan and Garlic Crusted Potatoes Medley of Seasonal Vegetables
Long Grain Rice and Orzo Pilaf Broccoli Florets with Lemon Butter
Gourmet Mac and Cheese Asiago Crumb Topped Green Beans
Penne Marinara or Garden Tomato Sauce



Traditional Reception
Notes





*The
Romantic Reception*



Three Course Sit Down or Buffet Menu

*Stationed Hors d'oeuvre
and Additional Amenities*

Four or Five House Brand Bar

Four Ballroom Uplights

Champagne Toast for all Guests

Wedding Cake in the style of your choice

Table Centerpieces with Votives and Mirror

Table Linens and Napkins in your choice of color

*Elevated Bridal Table for up to 12 guests
with Candles, Lights and Draping*

Card Holder for the gift table

Hors d'oeuvre Presentation with Lighting and Florals

*Bridal Room with Champagne and an Hors d'oeuvre
Platter for your Bridal Party*

*Cookie Display made just for you of your cookies
presented in a lit shadow box style*

Event Coordinator for the entire six hour reception

Expert Planning and coordination

*\$ 75.95 per guest , 125 guest minimum
(for 80-124 guests add \$3)
plus current taxes and 18% service charge*



Romantic Reception
Menu Choices

House Brand Bar (choose one)

- Four Hour House Brand Bar and Wine Service served with Dinner
 - Four Hour House Brand Bar with Specialty Drink Station
 - Five Hour House Brand Bar

Stationed Hors d'oeuvre

Fresh Crudités of Fresh Vegetables
served with Cilantro Ranch Dip artfully displayed along with
Your choice of one of the following

- Antipasti of Marinated Vegetables, Cured Olives, Cured Meats and Cheeses , Breads and Whole Grain Mustard
- Assortment of Cheeses with Crackers and Honey Mustard Dip and Fresh Fruit Skewers
- Hot Shrimp and Crab Dip, Hot Spinach and Artichoke Dip and Cucumber Dip with Pita Style Breads

Additional Amenities (choose one)

- Four Selections of Passed Hors d'oeuvre
- Luxury Shuttle Bus Service to area hotels
 - Chair Covers with Choice of Sash

Dinner Service Style (choose one)

- Chef Carved Buffet Dinner Served with Served Salad or Soup
 - Buffet Service with Two Salad/Soup Selections
 - Sit Down Dinner Service

With all Dinners

Freshly Baked Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee, and Tea
Your Wedding Cake Served as Dessert
Special Dietary, Religious, and Cultural Menus can be arranged.

Served Salad or Soup

Wedding Soup Chicken and Wild Rice Soup Totellini Minestrone
Tossed Greens, Tomato, Cucumber, and Red Onion Caesar Salad

Sit Down *Dinner Choices*

Entrees—choose up to three

Bistro Filet 6oz with Mushroom Demi Glaze
Petite Bistro Filet and Crab Cake Duo Plate
Pork Rib Eye, Bourbon Glaze
Chicken Bruschetta—Stuffing of Tomato, Panko, Cheese and Herbs
Asiago Crusted Chicken with Tarragon Butter Sauce
Chicken Breast Balsamico
Tilapia stuffed with Crabmeat, Supreme Sauce
Shrimp Cakes with Lemon Dill Sauce Filet of Salmon with Honey Citrus Glaze
Grilled Vegetable Stack with Goat Cheese

Starch—choose one

Red Potatoes with Seasoned Butter
Roasted Baby Yukon Potatoes
Parmesan and Garlic Crusted Potatoes
Long Grain Rice and Orzo Pilaf

Vegetable—choose one

Green Beans with Julienne Carrots
Glazed Baby Carrots with Dill
Medley of Seasonal Vegetables
Broccoli Florets with Lemon Butter

Buffet *Dinner Choices*

Chef Carved Entrée

Roasted Beef Bistro Tender Breast of Turkey Roasted Pork Loin

Entrees—choose two

Chicken Breast Marsala with Mushrooms
Asiago Chicken, Tarragon Butter Sauce Chicken Breast Balsamico
Roasted Pork Loin with Roasted Red Pepper and Onion, au Jus
Sliced Medallions of Beef, Mushroom Demi Glace
Marinated Sirloin Tips, Roasted Peppers and Scallion, Hunter Sauce
Tilapia Caprese Baked Cod with Shrimp Cream Sauce
Seafood Angel Hair with Garlic Cream Sauce

Starch and Vegetables—choose three

Red Potatoes with Seasoned Butter Green Beans with Julienne Carrots
Roasted Baby Yukon Potatoes Glazed Baby Carrots
Parmesan and Garlic Crusted Potatoes Medley of Seasonal Vegetables
Long Grain Rice and Orzo Pilaf Broccoli Florets with Lemon Butter
Penne Marinara or Garden Tomato Sauce Asiago Crumb Topped Green Beans



Romantic Reception
Notes





*The
Royal Reception*



Four Course Sit Down Menu

Stationed and Passed Hors d'oeuvre

Five Hour Call Brand Bar

Full Chair Covers with Sash and 4 Uplights

Shuttle Service

Champagne Toast for all Guests

Wedding Cake in the style of your choice

Table Centerpieces with Votives and Mirrors

Table Linens and Napkins in your choice of color

*Elevated Bridal Table for up to 12 guests adorned
with Candles, Lights, and Draping*

Card Holder for the gift table

Hors d'oeuvre Presentation with Lighting and Florals

*Bridal Room with Champagne and an Hors d'oeuvre
Platter for your Bridal Party*

*Cookie Display made just for you of your cookies
presented in a lit shadow box style*

Event Coordinator for the entire six hour reception

Expert Planning and coordination

\$ 86.95 per guest 125 guest minimum

(for 80-124 guests add \$3)

plus current taxes and 18% service charge



Five Hour Call Brand Bar

Five Hours of Service serving One Hour prior to Dinner Service
and Four Hours After Dinner Service

Luxury Shuttle Bus

Your guests will enjoy Luxury Shuttle Service
Between their local Cranberry Hotel and The Chadwick

Stationed Hors d'oeuvre

Artisan Cheese Display of
Aged Cheddar, Bleu, Smoked Gouda, and Fontina
Served with Whole Grain Mustard and Crackers
Along with
Fresh Crudités of Broccoli Florets, Cauliflower Florets,
Baby Carrots, and Celery Sticks
served with Cilantro Ranch Dip artfully displayed
and
Parmesan Crab Dip and Artichoke Spinach Dip

Passed Hors d'oeuvre

Choice of Four Selections from our
Hors d'oeuvre Menu

With all Dinners

Freshly Baked Dinner Rolls and Butter Rosettes
Freshly Brewed Coffee, Decaffeinated Coffee, and Tea
Your Wedding Cake Served as Dessert

Special Dietary, Religious, and Ethnic Menus can be arranged.

Appetizer *Course*

choose one:

- Wedding Soup Tortellini Minestrone Lobster Bisque
Chilled Strawberry Soup Gazpacho
Fresh Melons with Cointreau
Ravioli with Mascarpone & Asparagus, Tomato Cream

Salad *Course*

choose one:

- Classic Caesar Salad Watermelon, Tomato, and Feta Salad
Spring Greens with Grape Tomato, Kalamata Olives, and Goat Cheese
Romaine with Mushrooms, Roasted Red Pepper, Shaved Fennel
and Pine Nuts
Mixed Greens with Mandarin Oranges, Red Onion Slivers, and Almonds

Sit Down *Dinner Choices*

Entrees—choose up to three

- Filet Mignon 6oz, Wild Mushroom Sauce or Balsamic Demi Glaze
Duet Plate—Petite Filet Mignon and Salmon Filet, Honey Glaze
Roasted sliced Strip Loin of Beef, Bacon Red Wine Demi Glaze
Breast of Chicken Fresco—Romano Egg Batter, Roasted Tomato, Mozzarella
Crab stuffed Breast of Chicken, Mushroom Veloute
Macadamia Crusted Chicken, Mandarin Orange, and Ginger Relish
Lump Crab Cakes, Roasted Pepper Sauce
Salmon stuffed with Spinach and Parmesan
Mediterranean Style Mahi Mahi with Lemon, Dill and Feta
Grilled Vegetable Stack with Goat Cheese

Starch—choose one

- Vegetable Couscous
Roasted Baby Yukon Potatoes
Crème de Brie Mashed Potatoes
Long Grain and Basmati Rice Pilaf
Herb Roasted New Potatoes

Vegetable—choose one

- Grilled Asparagus Spears
Baby Carrots with Orange Dill Butter
Medley of Seasonal Vegetables
Broccoli Florets with Almond Butter
Snap Peas, Red Peppers, Roasted
Shallots



Beverage Information

All Packages include either a House Brand Bar
or a Call Brand Bar

Any package can be upgraded to a Call Brand Bar
For \$ 6.95 per guest plus current tax and 18% service charge

A Non Alcoholic Bar can be substituted for
an Alcoholic Bar

Individual liquor brand upgrades can be arranged, charges vary

Bar Inclusions

House Brand Bar

Vodka, Citrus Vodka, Berry Vodka
Rum and Spiced Rum
Whiskey and Bourbon
Scotch and Gin

Peach Schnapps, Amaretto, Coffee Liqueur
Chardonnay, Cabernet Sauvignon, and White Zinfandel Wines
Miller Light and Yuengling Draft Beer

Shot Dance is an Additional Charge, please inquire

Call Brand Bar

Absolute Vodka, Absolute Citron Vodka, Absolute Razberri Vodka
Captain Morgan Spiced Rum and Bacardi White Rum
Canadian Club Whiskey and Jack Daniels Bourbon
Dewar's Scotch and Tanqueray Gin
Peach Schnapps, Amaretto, Coffee Liqueur
Chardonnay, White Zinfandel, and Cabernet Sauvignon
Miller Light and Victory Draft Beer

Non-Alcoholic Bar

Includes Sparkling Water, Flavored Water,
Non-Alcoholic Beer (optional),
Soft Drinks, Orange, Cranberry, and Apple Juice,
and Fruit Punch

*Transportation and Atmosphere Options**

Shuttle Service to Cranberry Area Hotels

Operating 1/2 hour prior and 1/2 hour after your reception, the 23 person luxury shuttle bus will run between the Hyatt Place or the Holiday Inn Express in Cranberry Township and The Chadwick.

Can be included in the Romantic Package.

Included in the Royal Package

Available as an added service in the Traditional Package

Chair Covers

Full Seat Cover

\$ 5.50 each

Includes rental, your choice of sash color, set up, break down, and shipping charges.

Chair Covers can be included in the Romantic Package and are included in the Royal Packages

Specialty Linens

(Standard Table Cloths are included in Package)

Floor Length Table Covers \$ 22.00 per table and up

Table Cloth Overlays \$ 18.00 per table and up

Light Effects

12 Large LED Lanterns over Dance Floor or Head Table
with Draping \$ 295

Centerpiece LED uplight \$ 5.00 per centerpiece

4 LED Fixtures to uplight the walls \$ 150.00

(4 minimum, includes delivery and setup)

*Purchase of Transportation and Atmosphere items cannot be applied to contracted revenue requirements.

Passed Hors d'oeuvre

(Choice of Four—Choice in Romantic Package,
Included in Royal Packages)

Hot

Crab Spring Roll
Steak Fiesta Blossom
Baby Vegetable Spring Rolls
Artichokes Romano
Asparagus wrapped in Phyllo
Miniature Quiche
Miniature Crab Cakes
Miniature Chicago Style Pizzas
Spanakopita—Feta, Spinach in Phyllo
Mini Chicken Thai Satay
Mini Potato Latkes with Sour Cream
Mushroom Cap with Sausage
Chicken Quesadilla Cornucopia
Pork Pot Sticker
Broccoli Cheddar Bites
Brie and Raspberry in Phyllo
Cocktail Franks in Pastry
Meatball with BBQ Sauce
Coconut Shrimp

Cold

Pepperoni Cornucopias
Stuffed Deviled Egg
Bruschetta Croustade
Marinated Tomato Skewers with Mozzarella and Basil
Shrimp wrapped with Snow Pea

Guest Counts and Hours

Final Count guarantee is due 10 days prior to the Reception.
Only increases in guest counts can be accepted after such date.

A minimum guest guarantee is required for all Wedding Receptions.
The Chadwick cannot guarantee seating for counts
above capacity of the Ballroom.

Evening Receptions are six hours in length. Additional facility time
is billed at \$ 250.00 per hour or part thereof.

Deposit and Payment

A non-refundable deposit of \$ 750.00-\$ 1000.00 is required to
guarantee your date along with a signed contract.

One half of your contracted total revenue
will be due 30 days prior to the event.

Account must be cleared 72 hours prior to the event.

Cash and check are acceptable as payment. Visa and Master Card
are accepted with a 2% convenience fee.

Additional charges must be cleared the day of the event.

Additional Information

A 125 guest minimum is required to have a Wedding Package.
Guest minimums of 80 – 124 may book a Wedding Package for
\$ 3 additional per guest plus current tax and 18% service charge.

All menus can be customized to suit your taste and budget.

Wedding Receptions may be a la Carte – there is a \$ 55.00 guest
minimum before tax and service charge for Saturday Evening events.

We are pleased to offer a 15% discount on Friday & Sunday evening
Wedding Reception packages.

We will be happy to make one alteration/deletion to services
in a Wedding Package.

Prices in the brochure are subject to change without notice,
however, once contracted, price of chosen package is
guaranteed within 18 months of contract signature.

Relax...

Your Wedding Guests are being transported
back to the hotel in a coach.



The Chadwick offers
Shuttle Service
to and from Cranberry Hotels.
**Please inquire with our
Event Planners**

Wedding Reception Packages...at a glance

	Traditional Package	Romantic Package	Royal Package
6 Hours of Facility Usage	✓	✓	✓
Linens and Napkin in Choice of colors	✓	✓	✓
Bridal Room With Champagne and Hors d'Oeuvre	✓	✓	✓
Elevated Head Table for up to 12 with Linens, Draping and Lights	✓	✓	✓
Event Coordinator for the Entire Event	✓	✓	✓
Centerpieces Orchid Cylinder with Votives	✓	✓	✓
Card Holder	✓	✓	✓
Displaying of Your Cookies	✓	✓	✓
Wedding Cake of Your Choice, displayed with Candle Screen and Stand	✓	✓	✓
Bar Service 4 Hour House Brand 5 Hour House Brand 5 Hour Call Brand	✓	✓	✓
Toast For Bridal Party For All guests	✓	✓	✓
Hors d'Oeuvre Stationed Passed	✓	optional ✓	✓ ✓
Shuttle Service		optional ✓	✓
Full Chair Covers		optional ✓	✓
Uplighting		✓	✓
Menu Options Standard Upgraded Premium	✓	✓	✓
Expert Planning	✓	✓	✓
Price per Guest Before Service Charge and Tax	\$ 64.95	\$ 75.95	\$ 86.95