

2013 Glasbern Wedding Information Packet



(610) 285-4723
2141 Packhouse Rd.
Fogelsville, PA 18051
www.glasbern.com
wedding@glasbern.com

Five Hour Affair

One Hour

Cocktail/Hors d'oeuvre

Reception

A selection of hors d'oeuvres passed

Butler-style on garnished platters (Choice of four)

Portobello Mushroom & Parmesan Risotto Balls with Truffle Oil
Pan Seared Scallop with Chipotle Crème Fraiche
Shiitake Mushroom & Chicken Spring Rolls, Sweet Chili Sauce
Potato & Scallion Cake, Crème Fraiche & Chives
Herbed Goat Cheese & Kalamata Olive Tarts
Sweet & Sour Glasbern Meatballs
Tomato & Basil Pesto Bruschetta (seasonal)
Glasbern Beef Tartar on Brioche with Truffle Aioli
Seared Lump Crab Cakes with Sauce Remoulade

AN INTIMATE OCCASION

Seasonal Fruit, Cheese & Garden Crudités

*Organically-grown Glasbern Garden Vegetables with Complementary Seasonal Dips & Sauces, Local Cheeses,
Seasonal Fruits, Nuts, Crackers & Flatbreads*

Additional Stationary Displays Available

Dinner

Champagne Toast

First Course *a common menu item will be created for all guests*

Examples:

Glasbern Field Greens Salad with Gorgonzola, Dried Cherries, Candied Walnuts, Cider Vinaigrette
Classic Caesar Salad with Crisp Romaine, Garlic Croutons, Aged Parmesan Cheese
Garden Spinach & Endive Salad with Red Onion, Roasted Beets, Aged Goat Cheese, Raspberry Vinaigrette

Entrees *a Selection of Two (2) Entrees will be created for all guests to choose from: Finale pre-count will be required two weeks in advance.*

Entrees will be prepared with Glasbern's Seasonal Accompaniments

Aged Filet Mignon
Glasbern Chicken
Glasbern Pork Loin
Sustainable Wild Salmon
Petite Filet & Gulf Shrimp (\$5.00 surcharge)

Vegetarians, Vegans and special dietary needs will be handled case by case (the specifics will be required two weeks prior).

Dessert

Wedding Cake Provided by Host

\$68.50 per person

Five Hour Affair

One Hour

Cocktail/Hors d'oeuvre

Reception

A selection of hors d'oeuvres passed

Butler-style on garnished platters (Choice of four)

Portobello Mushroom & Parmesan Risotto Balls with Truffle Oil

Pan Seared Scallop with Chipotle Crème Fraiche

Shiitake Mushroom & Chicken Spring Rolls, Sweet Chili Sauce

Potato & Scallion Cake, Crème Fraiche & Chives

Herbed Goat Cheese & Kalamata Olive Tarts

Sweet & Sour Glasbern Meatballs

Tomato & Basil Pesto Bruschetta (seasonal)

Glasbern Beef Tartar on Brioche with Truffle Aioli

Seared Lump Crab Cakes with Sauce Remoulade

Additional Stationary Displays Available

Dinner

Champagne Toast

First Course *A common menu item will be created for all guests*

Examples:

Seared Sea Scallop, Creamy Garden Herb Risotto, White Truffle Oil

Seared Crab Cake with a Sweet Pepper Slaw & Creole Mustard Sauce

Local Mushroom & Potato Gnocchi, Bacon Lardons, Herbed Butter Sauce

Second Course *a common menu item will be created for all guests*

Examples:

Glasbern Field Greens Salad with Gorgonzola, Dried Cherries, Candied Walnuts, Cider Vinaigrette

Classic Caesar Salad with Crisp Romaine, Garlic Croutons, Aged Parmesan Cheese

Garden Spinach & Endive Salad with Red Onion, Roasted Beets, Aged Goat Cheese, Raspberry Vinaigrette

Heirloom Tomato, Fresh Mozzarella & Basil, Organic Greens, White Balsamic Vinaigrette

Entrees *a Selection of Two (2) Entrees will be created for all guests to choose from: Finale pre-count will be required two weeks in advance.*

Entrees will be prepared with Glasbern's Seasonal Accompaniments

Grass-fed Filet Mignon

Glasbern Chicken

Berkshire Center Cut Pork Loin

Wild Salmon

Seasonal Fish Chef's Choice - market price

Vegetarians, Vegans and special dietary needs will be handled case by case (the specifics will be required two weeks prior).

Dessert

Wedding Cake Provided by Host

\$78 per person

Five Hour Affair

A FORMAL AFFAIR

AN ELEGANT EVENING

One Hour

Hors d'oeuvre

Reception

A selection of hors d'oeuvres passed

Butler-style on garnished platters

(Choice of four)

Portobello Mushroom & Parmesan Risotto Balls with Truffle Oil

Pan Seared Scallop with Chipotle Crème Fraiche

Shiitake Mushroom & Chicken Spring Rolls, Sweet Chili Sauce

Potato & Scallion Cake, Crème Fraiche & Chives

Herbed Goat Cheese & Kalamata Olive Tarts

Sweet & Sour Glasbern Meatballs

Tomato & Basil Pesto Bruschetta (seasonal)

Mini Vegetable Wellington with Saffron Cream

Glasbern Beef Tartar on Brioche with Truffle Aioli

Seared Lump Crab Cakes with Sauce Remoulade

Seasonal Fruit, Cheese & Garden Crudités

Organically-grown Glasbern Garden Vegetables with Complementary Seasonal Dips & Sauces, Local Cheeses,

Seasonal Fruits, Nuts, Crackers & Flatbreads

Classic Shrimp Cocktail Station

Chilled Poached Prawns, Traditional Horseradish Dipping Sauce

Dinner

Champagne Toast

First Course *a common menu item will be created for all guests*

Examples:

Seared Sea Scallop, Creamy Garden Herb Risotto, White Truffle Oil

Seared Crab Cake with a Sweet Pepper Slaw & Creole Mustard Sauce

Local Mushroom & Potato Gnocchi, Bacon Lardons, Herbed Butter Sauce

Grass-Fed Beef Carpaccio, Mustard Aioli, Grape & Bleu Cheese Salad

Second Course *a common menu item will be created for all guests*

Examples:

Glasbern Field Greens Salad with Gorgonzola, Dried Cherries, Candied Walnuts, Cider Vinaigrette

Classic Caesar Salad with Crisp Romaine, Garlic Croutons, Aged Parmesan Cheese

Garden Spinach & Endive Salad with Red Onion, Roasted Beets, Aged Goat Cheese, Raspberry Vinaigrette

Heirloom Tomato, Fresh Mozzarella & Basil, Organic Greens, White Balsamic Vinaigrette

Entrees *a Selection of Two (2) Entrees will be created for all guests to choose from: Finale pre-count will be required two weeks in advance.*

Entrees will be prepared with Glasbern's Seasonal Accompaniments

Grass-fed Filet Mignon

Glasbern Chicken

Berkshire Center Cut Pork Loin

Wild Salmon

Seasonal Fish Chef's Choice - market price

Petite Filet & Gulf Shrimp

Vegetarians, Vegans and special dietary needs will be handled case by case (the specifics will be required two weeks prior).

Dessert

Wedding Cake Provided by Host

\$89 per person

HORS D'OEUVRES RECEPTION

Two & One Half Hour Affair

Two & One Half Hour
Cocktail/Hors d'oeuvre Reception

*A Selection of Hors d'oeuvres Passed Butler
Style for 2hrs on Garnished Platters (Choice of four)*

*Portobello Mushroom & Parmesan Risotto Balls with Truffle Oil
Pan Seared Scallop with Chipotle Crème Fraiche
Shiitake Mushroom & Chicken Spring Rolls, Sweet Chili Sauce
Potato & Scallion Cake, Crème Fraiche & Chives
Herbed Goat Cheese & Kalamata Olive Tarts
Sweet & Sour Glasbern Meatballs
Tomato & Basil Pesto Bruschetta (seasonal)
Glasbern Beef Tartar on Brioche with Truffle Aioli
Seared Lump Crab Cakes with Sauce Remoulade*

Also included . . .

Organically Grown Garden Crudités Display

Organically Grown Glasbern Garden Vegetables with Complementary Seasonal Dipping Sauces

Also included . . .

Seasonal Fruit & Cheese Display

*Arrangements of Local Cheeses and Complementary Seasonal Fruits
(Market Price Cheese Upgrades Available)*

Additional Stationary Menu Options Available

\$50 per person

STATIONARY MENU

Additional Stationary Menu Options

Chilled Shrimp Cocktail Station:

Poached Cocktail Shrimp and Sauce • \$ 275 per 85pc.

Artisan Flatbread Display:

Housemade Focaccia with Assorted Spreads & Toppings: Glasbern Pulled Chicken, Garlic Boursin & Roasted Tomatoes, Seared Flank Steak, Maytag Bleu Cheese, Sweet Shallot Jam, Garlic Roasted Local Mushrooms, Herbed Goat Cheese, Garden Vegetables.

Service for 50 guests: \$125.00 Service for 100 guests: \$250.00

Antipasto Display:

Salt Cured Meats, Complementary Cheeses and a Roasted Vegetable Assortment with Traditional Accoutrements • Service for 50 guests, \$150 • Service for 100 guests, \$250

House Cured Gravlox Display:

Side of Salmon Displayed with Caviar, Crème Fraiche, Cucumber, Capers and Egg

One Side (50 guests), \$100 • Two Sides (100 guests), \$185

Organically Grown Garden Crudités Display:

Organically-grown Glasbern Garden Vegetables with Complementary Seasonal Dipping Sauces

Service for 50 guests \$110.00 • Service for 100 guests \$200.00

Seasonal Fruit & Cheese Display:

Arrangements of Ethnic Cheeses and Complementary Seasonal Fruits (Market Price Cheese Upgrades Available)

Service for 50 guests \$150.00 • Service for 100 guests \$235.00

Whole Roasted Beef Tenderloin Display:

Sliced Tenderloin of Grass-Fed Beef, Horseradish Cream, Capers, Field Greens & Red Onion, Brioche Rolls

Service for 50 guests \$250.00 (1-Tenderloin) • Service for 100 guests \$500.00 (2-Tenderloins)

BAR SERVICES

*Host may choose to package their
Bar arrangements as follows:*

Open Unlimited Bar

- Bar will be open for one hour prior to dinner (cocktail hour)
 - Bar will close for the dinner hour
 - Bar will open after dinner and close ½ prior to the end of the event
 - Bar will consist of the following:
Call Brand Liquor, Domestic Beer, House Wine by the Glass, Sodas, Juice
- \$26 per person

Above bar package may be upgraded to Premium Brand Liquor for an additional cost of \$6 per person.

Please inquire with Catering Manager about wine service with dinner.

*Host may choose to have a tab bar, and to price their alcohol bill by consumption.
The following guidelines apply:*

Consumption (per drink range)

- Juice \$1.50
- Soda \$1.50
- Perrier \$1.50
- Call Highball average \$6.50
- Call Rocks average \$6.50
- Premium Highball average \$7.50
- Premium Rocks average \$7.50
- Domestic Beers \$3.50 - \$6.00
- Imported Beers \$3.50 - \$6.00

Wine Service: House wines will be provided at the Bar while open (upgrades available). Wine service can be provided table side during the dinner hour. This house wine service will be based on consumption @ \$30/btl. House red and white grape varietals can be specified for service and are listed below. A more extensive wine list can be provided for any upgrades.

White Wines

- Chardonnay
- Sauvignon Blanc
- Pinot Grigio

Red Wines

- Merlot
- Cabernet Sauvignon
- Syrah

Deposits & Payments

A \$2000 non-refundable
Deposit is required with a signed
Agreement and credit card authorization.
The first billing will be three months prior
To the event—estimated at 50% of total charges.
The second billing will be two weeks prior to the
Event—estimated at the remaining 50% of the total
Charges. Any remaining or outstanding balance will be
due at the conclusion of the event.

Deposit and subsequent payments are to be paid by check or cash.
Final payment the evening of the event will be placed on the credit card
That was given at the time of the agreement.

Any credit card payments exceeding \$1,000 shall be subject to a 5% service fee.

Fees & Charges

Grounds and facility fee of \$3000
Per person food cost subject to 20% service charge and 6% PA sales tax.
Beverage cost subject to 20% service charge.
(All food and beverage prices are subject to change due to market fluctuation)

Guest Guarantee

Final guest count and meal choice is due two weeks prior to the scheduled event date.
Minimum price charged is the guarantee.

Event Times

Glasbern has two time blocks reserved for on-site receptions, 2:00-7:00 p.m. and 4:00-9:00 p.m. with the latter contingent on a required room block of eight overnight rooms in our Pack House.

Photographs

Pictures can be taken on Inn grounds.

On-site Ceremony

On-site wedding ceremony fee of \$500
The two start times available for a ceremony are 1:00pm & 3:00pm contingent on reception package & overnight accommodations. A minimum of 4 overnight lower level packhouse rooms are required for a ceremony to be held on property
Outside electrical outlets available for music equipment, etc.
Guest chairs provided and set-up.
Non-denominational officiant recommendation available.

Overnight Accommodations

Please inquire with our Catering Manager about overnight packages for the bridal party and guests.
Glasbern offers unique accommodations complete with whirlpools and fireplaces to enhance your celebration.
A room block discount will be associated to eight or more rooms in our Pack House, a twelve room complex which
Also provides a living room style common area, for your group to gather & socialize.

Spa Services Please inquire with our Catering Manager about our on-site spa services for you and your guests.

We will be Happy to arrange a tour for you.

Please call us at (610) 285-4723
or email wedding@glasbern.com
to see how special your wedding can be.

Congratulations!