Our Seasonal Philosophy

"Here at Hotel Du Village we have worked hard to establish long lasting relationships with local farms and surrounding vendors. We take pride in offering locally sourced food and preparing it to perfection every time. The Hotel Du Village team doesn’t strive to meet exceptions but rather focuses on practicing the art of exceeding expectations for every event. Every person who shares their special day with us is family and they are treated as such." - Executive Chef, Nick Paller

Canapés and Hors D’oeuvres  |  please select eight

Tuna Tartar- Tuna with Soy & Ginger in a Cucumber Cup
Petite Crab Cakes-Citrus Crab Cake served with Roasted Pepper Aioli
Shitake Spring Rolls
Sliced Beef Crostini
Roasted Beets with Goat Cheese and Wild Flower Honey
Miniature Beef Wellington
Shrimp Ceviche with Avocado Mouse with Micro Greens
Truffle Mushroom-Tart Shell with Shaved Parmesan Cheese
Potato Pancake served with Brown Sugar Cooked Apples
Mini Lobster Roll | Lemon Aioli and Tarragon on a Mini Brochie Bun
Chicken Lolli Pop | served in a Spicy Hot Sauce with a Blue Cheese Sauce
Butternut Squash Bruschetta | served on a Crostini with Capers and Honey
Seasonal Gazpacho
Spring/Summer | Watermelon Soup in a Shot glass with Fresh Mint
Fall/Winter | Butternut Squash Bisque finished with Pumpkin Seeds

Artisanal Cheese Display

Imported and Domestic Cheeses that reflect flavors of Local Creameries, Crackers, Housemade Breads, Fruit Preserves, Nuts, and an Assortment of Sliced Seasonal Fruit and Berries

Mediterranean Mezze Station

A Tuscan feast of Italian Cured Meats | Genoa Salami, Sopressata, Prosciutto, Mortadella and Pepperoni, Parmesan, Romano and Provolone, Marinated and Grilled Vegetables, Olives, Mushrooms and Marinated Artichoke Hearts, Fresh Mozzarella and Basil drizzled with Olive Oil, Hummus, Bruschetta and Tapenades, Pickled Vegetables, Bread Sticks, Fried Pita, Olive and Herbed Focaccia

*denotes an additional charge
First Course | please select one

Spring | Summer

Mix Greens with Fresh Watermelon, Feta Cheese, Mint, and a Red Wine Vinaigrette topped with Fresh Berries

Baby Arugula with Heirloom Tomatoes, Shallots, Herbs, and Blue Cheese in a White Balsamic vinaigrette

Classic Caeser salad Romaine lettuce, Focaccia Croutons topped with Shaved Parmesan

Fall | Winter

Mixed Greens with Fresh Pomegranate Seeds, Truffle Goat Cheese, and Apples in a Cider Vinaigrette.

Baby Kale Caeser with Country Croutons Topped with Shaved Parmesan Cheese

Escarole Salad served with Candied Walnuts, Shaved Pear and Local Cow Tippa Cheese in a Walnut Vinaigrette

Chef Interaction Selections | please select three

Carving Board | please select two

Smoked Virginia Ham, Buttermilk Biscuits, Whole Grain Mustard Glaze

Porchetta

Slow roasted Boneless Suckling Pig

Broccoli Rabe

Free Range Turkey, Gravy

Under the Tuscan Sun Pasta Station

Two Styles of House Made Pasta Presented with Two of the Following Sauces:

Bolognese | Pomodoro | Truffle Crème | Wild Mushroom Ragout | Seasonal Vegetable Primavera | Sweet Sausage, Broccoli Rabe | Sundried Tomatoes and Blue Cheese

Freshly Baked Focaccia Bread

Freshly Ground Pepper, Parmesan Cheese and Red Pepper Flakes
Risotto Station

Arborio Rice, Seasonal Assortment of Vegetables
Wild Mushrooms and Truffle Oil, Shaved Parmesan
Other Possibilities Available

Farm to Table Comfort Foods

Redwine Braised Short Ribs, Roasted Vegetables
Butter Milk Fried Chicken with Black Eye Peas
Mushroom Truffle Polenta with Herbs
Dijon Crusted Herbed Red Bliss Potatoes
Pickled Garden Vegetable Salad with Herbs
Corn Bread with Butter

Coastal Flavors

Hotel du Village Bouillabaisse
An assortment of the freshest fish and shellfish married with Onions, Tomatoes, White Wine, Olive Oil, Garlic, Saffron and Farm Fresh Herbs
Mussels with Pernod and Fennel
Shrimp and Potatoes with Garlic Butter Sauce

Dessert

Custom Wedding Cake
Petit Fours

Beverage

Premium Five Hour Open Bar Package
Tableside Wine Service
Champagne Toast
Regular and Decaffeinated Coffee
Selection of Teas
**Guest Minimums**

**Historic Ballroom**

Friday Evening | 100 guests  
Saturday Evening | 120 guests  
Sunday Evening | 75 guests

**Colt Ballroom**

Friday Evening | 125 guests  
Saturday Evening | 150 guests  
Sunday Evening | 100 guests

**Chateau Wedding**

Friday Evening | 210 guests  
Saturday Evening | 210 guests  
Sunday Evening | 210 guests

Ceremony On-Site | $10 per guest  
Maître D Fee | $250  
22% Administrative Charge  
6% Pennsylvania Sales Tax

LOCALLY SOURCED, RESPONSIBLY HANDLED • Due to the farmtotable nature of our menus, options may vary based on the season.

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