

# Our Seasonal Philosophy

# Cocktail Wedding Reception

"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

\*denotes an additional charge

## 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

## **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 Caesar 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 Ceaser 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

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## **Risotto Station**

Arborio Rice, Seasonal Assortment of Vegetables

Wild Mushrooms and Truffle Oil, Shaved Parmesan

Other Possibilities Available

## **Farm to Table Comfort Foods**

Red wine 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

## **Beverag**

Premium Five Hour Open Bar Package

Tableside Wine Service

Champagne Toast

Regular and Decaffeinated Coffee

Selection of Teas

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# 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

Maitre D Fee | \$250

22% Administrative Charge

6% Pennsylvania Sales Tax

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

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