

Our Seasonal Philosophy

Elegant 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

Small Plate Presentation | please select two

Squash Risotto with Hazelnuts, Brussel Sprouts, and Maitake Mushrooms

Baby Lamb Chops with Fingerling Potato Puree

Housemade Black Olive Cavatelli, Capers, Pine Nuts, Golden Raisin Puree, and Brown Butter

Egg Yolk Tagliatelle with Butternut Squash, Mangalita Pancetta, Sage, Burgundy Truffles

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 Crotons 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 Crotons Topped with Shaved Parmesan Cheese

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

Second Course | please select two

Spring | Summer

Red Wine Braised Short Ribs served with Potato Gnocchi and baby Carrots Topped with Crispy Shallots

Pan Seared Halibut Orange and Fennel Salad, Jumbo Asparagus finished with a Meyer Lemon Burre Blanc

Pan Seared Filet Mignon served with Yukon Roasted Fingerling Potatoes and a wild Blue Foot Mushroom Ragout Finished with a Borderlase Sauce

Roasted Amish Free Range Chicken served with Roasted Red Potatoes, Broccoli Rabe topped with a lemon Caper Sauce

Pan Seared Salmon served with Green Beans, yellow squash and Cherry tomatoes finished with fresh mint topped with a lemon Herb Sauce

Vegetarian Option Available

Fall | Winter

Horse Radish Crusted Red Wine Braised Short ribs served with Roasted Red Potatoes, Parsnips and Baby Carrots.

Pan Seared Salmon served with Roasted Tri Color Cauliflower, Golden Rasins and Capers finished with a Citrus Burre Blanc.

Pan Roasted Filet Mignon with Yukon Gold whipped Potatoes, Baby Turnips and Thumbelina Carrots. Borderlase Sauce. Butter milk Fried Onion.

Roasted Amish Free Range Chicken served with tuxedo Barley and Pickled Cranberries Topped with Lemon Tyme Sauce.

Pan Seared Halibut served with, Sauteed Spaghetti Squash, Roasted Brussel Sprouts topped with Pomegranate Reduction and Fresh Pomegranate Seeds

Vegetarian Option Available

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

HOTEL *Du Village*

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 farm to table nature of our menus, options may vary based on the season.

2535 River Road, New Hope, Pennsylvania 18938 • Info@LandmarkHospitality.com • 866.683.3586

