



Mercer Museum's Elkins Art Gallery Wedding Packages include the following:

Ceremony on Site

We welcome your ceremony on site. The time allotted for the ceremony must be within the rental hours. Additional hours may be added as desired. Additional chairs may be rented and set up charges may also apply depending on how many guests you will seat and where the ceremony will be located.

Service Staff & Equipment

House Pattern Equipment includes Linens for Guest Tables, Bar, Food and Presentation Tables, Gift, DJ & Cake Table, Linens for Terrace Pavilion Cocktail Hour, Stainless Flatware, Linen Napkins, China Plates for Entrée, Glass Plates for Salad and Dessert, Champagne Toasting Glasses, Water Glasses for Tables, Glass Coffee Mugs, Salt & Pepper Shakers, Table Numbers, Glassware for the Bar. ***** Solid Colored Linens are additional @ 1.50 per person and must be ordered 60 days in advance.**

Tenting (attached to Elkins Building)

40' x 40' White Frame Tent
Brass Chandeliers with Dimmers
Pedestal Fans
White folding chairs
Cathedral Window and Clear Sidewalls, gutters, etc.

Pre - Wedding Planning

Not sure how a wedding works? NO PROBLEM! In our 20 years experience, we've enjoyed working with over 1000 couples – and look forward to bringing our experience to YOUR big day! Want to do pictures before the ceremony? We'll take care of it! Got some CRAZY FUN ideas? We'll help you translate them. We want to make your planning as easy and fun as possible, so don't be afraid to ask! We have worksheets and templates to assist you in your planning.

Day - Of - Wedding Coordination

We'll coordinate ALL your day – of wedding details ~ including introductions, first dance, toast, cake cutting, timeline coordination with your DJ, photographer & videographer. We'll set up your favors and placecards. You won't have to think of anything – just show up and be a guest at your own party!

Testimonials:

Check out www.WeddingWire.com and www.BucksCountyWeddingReceptions.blogspot.com

Memorable Affairs provided catering and some coordination services for our July wedding. We were so pleased with everything they provided. They created a custom menu for us and talked frequently before the wedding to arrange all the details. The food was so delicious and beautifully presented. Guests came up to us throughout the reception to compliment us on the food. Our banquet manager, Cathy, made sure every detail was as we wanted it and the captain, Fran, kept everything moving smoothly and made sure our needs were met. We also spoke with the owner and the chef during the course of planning and everyone was helpful, professional, creative, and a joy to work with. I can't speak highly enough of the entire team and the beautiful work that they do.



Mercer Museum's Elkins Art Gallery
Five Hour Seated Wedding Package
Effective July 23, 2010

**Deduct 20.00 per person
Any Friday or Non-Holiday Sundays**

Bar Set-ups and Bartenders

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Bottled Water, Sweet And Sour Mix, Orange And Cranberry Juices, Bloody Mary Mix, Grapefruit Juice, Ice, Disposables
Fresh Fruit Garni (we can provide any other mixes you desire)
(last call 30 minutes prior to end)

Suggested Selections

Smirnoff Vodka
Tanqueray Gin
Bacardi Rum
Dewar's Scotch
Jim Beam Bourbon
Seagram's VO
Triple Sec

Three Beers, Premium Red, Blush and White Wines

Alcohol additional, from 16.00 per person
Phillips Fine Wines – 609-397-0587 - Delivery, Discount

Butler Passed Hors d'Oeuvres

Cajun Blackened Chicken Skewers with Dill Remoulade Sauce
Spinach and Feta Cheese in Phyllo with Roasted Garlic Aioli
Miniature Coney Island Beef Franks stuffed with sauerkraut
Cheese Steak Tarts
Goat Cheese Crostini
Brie Stuffed Mushroom Caps

Choice of Salad

Crusty Hearth Baked Sourdough Rolls and Butter

Chef's Choice Tossed Salad Vinaigrette

Field Greens with Walnuts, Craisins, Feta and Balsamic Vinaigrette



Choice of Duet Entrée (same for all)

Maryland Crab Cake and Mediterranean Chicken
served with oven roasted new potatoes, Sautéed zucchini and yellow squash- sautéed in garlic and olive oil
drizzled with red pepper paint

Atlantic Salmon and Mediterranean Chicken
served with roasted new potatoes drizzled with Hollandaise

Roasted Pork Loin and Chicken Chasseur
served with mashed sweet potatoes, green and yellow string beans with a mushroom, green-onion and tomato
demi-glace

Chicken Chasseur and Beef Tenderloin (+7.00)
served with garlic mashed potatoes, green and yellow string beans with a mushroom, green-onion and tomato
demi-glace

Pan Seared Chilean Sea Bass and Lemon "Parmesan" Chicken (+12.00)
served with rice pilaf, green beans, roasted red pepper and served with Tomato Caper, Lemon Relish

Margarita Mahi Mahi and Center Cut Filet Mignon (+11.00)
served sautéed green and yellow squash, rice pilaf, and fresh tomato salsa and lime hollandaise

Sliced Beef Tenderloin and Mediterranean Chicken (+7.00)
w/goat cheese mashed potatoes and green beans with roasted peppers with demi glace and port reduction

Jumbo Shrimp Diver Scallops and Center Cut Filet Mignon (+19.00)
over a braised leek and thyme cream sauce with roasted new potatoes and snow peas and carrots

Twin Lamb Chops and Mediterranean Chicken (+19.00)
sautéed in garlic and olive oil, drizzled with natural demi and balsamic reduction. With oven roasted new
potatoes, sautéed zucchini and yellow squash

Maryland Crab Cake and Center Cut Filet (+13.00)
served with oven roasted new potatoes, Sautéed zucchini and yellow squash- sautéed in garlic and olive oil
drizzled with Hollandaise

Coffee and Wedding Cake

Buttercream and Pound Cake with your choice of style:

Traditional 3-tier

Square

Octagonal

Monogrammed

Swiss Dot

Basket Weave

Traditional Smooth



Bring our baker a photo of your dream cake!
Pricing for Saturdays in May, June, Sept, Oct, & Holiday Sundays 2011 and 2012

| Guests Person | x | Menu | = | + | 15% | = | + | 6% Tax | = | Price Per | | | | | | | |
|------------------|---|------|---|---|-------|---|---|--------|---|-----------|--|--|-----|--|-------|--|----|
| 80 | | 55 | | | 4,400 | | | 660 | | 5,060 | | | 304 | | 5,364 | | 67 |
| 70 | | 60 | | | 4,200 | | | 630 | | 4,830 | | | 290 | | 5,120 | | 73 |
| 60 | | 65 | | | 3,900 | | | 585 | | 4,485 | | | 269 | | 4,754 | | 79 |
| 50 | | 70 | | | 3,500 | | | 525 | | 4,025 | | | 242 | | 4,267 | | 85 |

INCLUDED
 Staff, tent, china, flatware, linens, glassware, etc

NOT INCLUDED:
 Entertainment, Flowers, Decorating
 Sub Rentals (if desired – heaters, etc)

6% Tax, 15% Service Charge applies to all catering/rental charges except Museum Fees

May, June, Sept., Oct., Dec.
 15.00 per guest 4-hr Museum Fee (1500.00 min on Saturdays)
 10.00 per guest Fri & Sun (750.00 min)
 15.00 per guest 4-hr Museum Fee (1000.00 min.-Off Season)
 10.00 per guest 4-hr. Museum Fee Fri. & Sun. (750.00 min.)
 150.00 each add'l hour

Discounts:

Deduct 20.00 per person
 Any Friday or Non-Holiday Sundays

< All Pricing Subject to Change without Notice >



OPTIONS & SUBSTITUTIONS

Split Entrée Fee - 5.00 pp

Butler Passed Hors d'Oeuvres

Add for 2.00 each or substitute for 1.00

Jumbo Shrimp with Cocktail Sauce
 Baked Brie and Plum in Filo Pastry with Raspberry Coulis
 Brie and Herb Stuffed Mushrooms
 Goat Cheese Crostini with Balsamic Reduction
 Lobster Cobbler Tarts
 Vegetable Quesadillas with Salsa
 Maryland Crab Cakes with Wasabi Aioli
 Asparagus and Asiago cheese in Filo pastry
 Goat Cheese Crostini w/ Sundried Tomatoes, Basil and Balsamic Syrup
 Fresh Mozzarella, Tomato, Basil and olive oil in Endive Spoon
 Fresh Marinated Mozzarella, Roasted Pepper, Kalamata Olive Skewer
 Eggplant Caponata Crostini Topped with Shaved Parmesan Cheese

Cocktail-Burgers 2.00
 Caramelized Onion and Boursin Cheese
 Bacon and Russian Dressing
 Lettuce Cup, Tomato and Whole Grain Honey Mustard

California Rolls w/Wasabi 1.50
 Prosciutto wrapped Jumbo Shrimp with Pesto Drizzle 2.00
 Bacon wrapped Scallops w/ honey Dijon 2.00
 Baked Oysters Rockefeller 2.50

Stationary Hors d Oeuvres

Mediterranean Tapas Display 5.00

Homemade Toppings including Artichoke & Jalapeno Pate, Fresh Marinated Button Mushrooms, Marinated
 Fresh Mozzarella, Feta and Pine Nut Spread, Roasted Veggie Dip and Kalamata Olives
 Served with Pita Triangles, Assorted Crackers and Italian Garlic croutons

Fruits and Cheeses 4.00

Two Imported Cheeses will be selected accompanied with Kalamata Olives
 Marinated Mozzarella, Grapes, Strawberries
 Crackers and Breads and Rounds

California Roll and Jumbo Shrimp Cocktail Display 6.00

presented on fresh greens with cocktail sauce and lemon With Wasabi and pickled ginger
 Choice – California Roll or Vegetable Roll

Salads – 3.00

Roasted Beet and Goat Cheese Salad
 Over Baby Greens with toast points in a Honey-citrus Vinaigrette

Baby Spinach, Mozzarella, Roasted Peppers, Tomato, Basil, Balsamic Vinaigrette
 Arugula, Radicchio and Goat Cheese, Cherry Tomatoes and Champagne Vinaigrette



Caesar Salad with Shaved Parmesan Cheese and toasted Crostini Chips
Romaine, Grapefruit, Strawberries, Bleu & Walnuts with Pomegranate Vinaigrette

Appetizer Course – 8.00

Maryland Crab Cake
With Micro-Greens, Lemon Fused Olive Oil and Red Pepper Paint

Wild Mushroom Risotto
Shiitake and Domestic Mushrooms in a rich Risotto finished with Parmesan Reggiano and Porcini oil

Lobster Mashed Potatoes
Red Bliss Mashed Potatoes tossed with lobster claw and knuckle meat natural Jus and finished with olive oil.

Appetizer Course – 5.00

Cavatappi Fresco
Tossed with Spinach, Tomatoes, Garlic and Olive Oil, Topped with Shaved Parmesan

Cheese Ravioli with Fresh Tomato Basil Marinara

Soups – 5.00

Cream of Mushroom
a rich creamy blend of wild and domestic mushrooms and house croutons

Autumn Butternut Squash
garnished with crème fraiche and white balsamic reduction

Southwestern Vegetable
with black-beans, corn, chipotle and tomatoes served with corn tortillas

Gazpacho
Traditional or Tropical topped with citrus crème fraiche

Create Your Own Duet

Choice of 2 Entrees plus one vegetarian entrée
(Each guest gets both entrees on plate)

Grilled Mediterranean Chicken
Marinated in a Dijon herb vinaigrette and drizzled with Hollandaise

Chicken Chasseur



Grilled lightly marinated chicken breast topped with Sautéed Mushrooms, green onions, tomatoes and Natural Demi-Glace

Lemon "Parmesan" Chicken
Lightly Breaded Topped with Spinach and Provolone Cheese, Lemon Butter Sauce

Fish

Fresh Atlantic Salmon
Served over Garlicky Spinach and Basil Fused Virgin Olive Oil

Maryland Jumbo Lump Crab Cake
Red Pepper Paint

Margarita Mahi Mahi – 5.00
Cilantro Crusted, with Tomato Salsa

Chilean Sea Bass - 12.00
Seared with Tomato Caper Lemon Relish

Jumbo Shrimp and Diver Scallops - 8.00
Braised Leek and Thyme Cream Sauce

Meat

Roasted Pork Loin with Caramelized Onions and Cider Gravy

Filet Mignon 6oz Center Cut (10.00)

Beef Tenderloin - Carved 5oz (7.00)
Demi Glace and Port Reduction or Hollandaise

Twin Lamb Chops (10.00) with Natural Demi Glace and Balsamic Reduction

Memorable Affairs

S O P H I S T I C A T E D C O U N T R Y C A T E R I N G



Vegetable

(Choice of one, same for all)

Green & Yellow Beans & Baby Carrots tossed in herb butter
Zucchini and Yellow Squash Sautéed in garlic and olive oil
Snow Peas & Carrots
Green Beans w/roasted red pepper in basil, shallot butter
Italian Roma Beans tossed in Garlic Butter (seasonal)

Starch

(Choice of one, same for all)

Baby Red Skin Potatoes with Rosemary
Roasted Garlic Mashed Potatoes
Mashed Sweet Potatoes
Wild Rice Pilaf w/Craisins and Nuts
Rice Pilaf
Goat Cheese Mashed Potatoes (+2.00)
Fingerling Potatoes (+2.00)

Desserts

Mini Desserts 5.00

Homemade Brownies
Chocolate Dipped Strawberries
Assorted Mini Cheesecakes
Lemon Bars

Sweet Table 5.00

Chocolate Dipped Strawberries
Fudge Brownies
Miniature Éclairs
Hand-cut Cookies

Chocolate Fondue 5.00

for dipping in Melted Chocolate:

Ripe Pineapple, Strawberries Bananas, Sugar Wafers, Pound Cake, Pretzel Rods

Chocolate Fountain 400.00

Crossroads Bake Shop Sweet Table 9.00

Selection of Rustic Seasonal Fruit Pies
And Itty Bitty Cupcakes:
Raspberry Linzer Torte, Caramel Carrot Cake
Rustic Frangipane Fruit Tart, Fresh Fruit Chunks