



Wedding Packages

The Carriage House at Rockwood Park

Based on 100 guests & 5-hour reception.

- Indoor with a dance floor for up to 220 guests
- Private indoor chapel and outdoor garden ceremony space
- State of the art sound system
- Ceremony rehearsal
- Five-hour premium open bar
- Choice of 5 passed and 1 stationed or 6 passed hors d'oeuvres
- Hand crafted food, house made bread
- Wedding cake from Desserts by Dana
- Complimentary bridal suite up to 3 hours prior to guest arrival time
- Personalized tasting for 2
- 54 floor length linen colors
- Tables and chivari chairs
- Ceremony chairs for indoor or outdoor
- Photography access throughout the park
- Exclusive use of the Carriage House
- Professional waitstaff, bartenders and culinary team
- Floor plan design
- Timeline creation





Hors d'oeuvres Passed

BBQ Pulled Pork Empanadas
salsa verde
Chipotle Beef Empanadas
enchilada sauce
Grilled Portabellas
grilled & marinated local
mushrooms, with lemon
mascarpone dip
Veggie Spring rolls
soy dipping sauce
Cheesesteak Eggrolls
spicy ketchup dipping sauce
Bacon Wrapped Scallops
smokey honey mustard
Kennett Square Tart
Local mushrooms and triple
cream brie
Moroccan Lamb Meatballs
mint yogurt
Buffalo Chicken Phyllo Cups
blue cheese
Bacon Wrapped Dates
blue cheese
Lobster Mac N' Cheese
Bites
lemon chive creme fraiche
Mini Crab Cakes
Saffron aioli
Crab Corn Fritters
roasted jalapeno aioli
Mini Chicken Tacos
avocado ranch

NY Strip Crostini
pimento and poblano
Grilled Haloumi Skewers
Mint chutney
Beef Tenderloin Tips
Bearnaise
House made Flatbreads
Choice of four cheese or margherita
Blackened Shrimp & Avocado Toast
House made crostini
Caribbean Jerk Skewers
tuna and pineapple
Salmon Phyllo Cups
salmon mousse, cucumber, roe
Goat Cheese Tarts
smoked tomato jam
Tuna Wonton Cups
citrus-soy marinade
Prosciutto Skewers
melon and feta
Caprese Skewers
heirloom tomatoes, mozzarella, basil
Black Bean & Avocado
mini tostada
Mexican Shrimp Cocktail Shooter
gulf shrimp, house made cocktail sauce
Crab Bruschetta
basil avocado aioli
Goat Cheese Truffle
cranberry and pistachio





Hors d'oeuvres

Stationed

Vegetable Crudites

house cut seasoned vegetables, ranch, red pepper hummus, or spinach artichoke

Cheese Board

dill Havarti, gruyere, muenster & provolone with house made crostini, jams, and spreads

Mediterranean Mezze Board

hummus, spinach & artichoke dip, marinated olives, grilled vegetables, crostini & pita

House Made Potato Chips and Dips

French onion and pimento cheese, spinach & artichoke dip





Served

Fresh Garden Salads

Caesar

green & red romaine, PHC Caesar dressing, house made focaccia croutons, pecorino romano

Garden

cucumber, tomato, shaved carrots, radishes choice of truffle balsamic green goddess or lemon poppyseed

Strawberry Goat Cheese

arugula, strawberries, goat cheese, candied almonds, strawberry-lime vinaigrette

Fresh Seasonal Garden Salads

Tomato Spring/Summer

baby gem, radicchio, cherry tomato, fresh mozzarella, house made focaccia croutons, honey-basil vinaigrette

Melon Salad Spring/Summer

arugula, compressed melon, prosciutto, goat cheese, lemon-poppyseed vinaigrette

Cobb Spring/Summer

romaine, cherry tomato, corn, bacon, avocado ranch

Harvest Fall/Winter

spring mix, cinnamon & Champagne poached pears, shaved fennel, cranberries, maple balsamic vinaigrette

Bibb Salad Fall/Winter

Gorgonzola, apples, walnuts, apple cider vinaigrette

Frisée Salad Fall/Winter

beets, goat cheese, marcona almonds, fennel, sherry vinaigrette





Vegan

French Lentils, Grilled Zucchini, Squash & Eggplant
roasted red pepper puree

Balsamic Marinated Portabella
gemelli pasta with garlic basil puree, bruschetta

Edamame Quinoa Salad
vegan avocado crema soy glazed grilled pineapple

Roasted Sweet Potatoes
farro, brussels sprouts, pecans, maple-tahini sauce

Mediterranean Cous-cous

House Made Pasta

Spinach & Ricotta Agnolotti
velvety cream sauce

Mushroom Ravioli
parmesan truffle cream sauce

Butternut Squash Ravioli
light sage and butter sauce

Tortellini
sundried tomato cream sauce





Chicken

all natural, bone in airline chicken breast, choice of sauce

Chardonay Pan Jus

Lemon Pepper-24-hour marinade, pan jus

Kennett Square Sauce Forestiere-Exotic mushroom dem-glace

Romesco

Apricot Chutney

Sun-dried tomato pesto

Involtini

mozzarella, prosciutto, creamy leek and parmesan sauce

Tuscan

Stuffed with baby spinach & mozzarella, Dijon mostardo cream

Sea

Eastern Shore Jumbo Lump Crab Cakes- creole remoulade

Corvina- lemon-dill vinaigrette

Grilled NJ Swordfish- smoked tomato & jalapeno jam

Grilled Jail Island Salmon - citrus aioli or miso soy glaze

Land

Braised Short Ribs of Beef

12oz Duroc Pork Chop

Filet of Beef Tenderloin

Sauce choices for Land dishes:

poblano chimichurri, bourbon green peppercorn, bacon Dijon jus,
traditional demi-glace, cabernet reduction





Sides

Choice of Two

Vegetables

Haricot Vert
Lemon & Garlic Asparagus
Balsamic & Honey Brussels sprouts
Agave Glazed Baby Carrots
Kennett Square mushrooms
Brussels, Cauliflower & Carrot Medley

Starch

Roasted Garlic Mashed Potatoes
Lemon & Herb Basmati Rice
Garlic Parmesan & Herb Orzo
Roasted Root Vegetables
Potato Puree
Saffron & Garlic Roasted Red Bliss

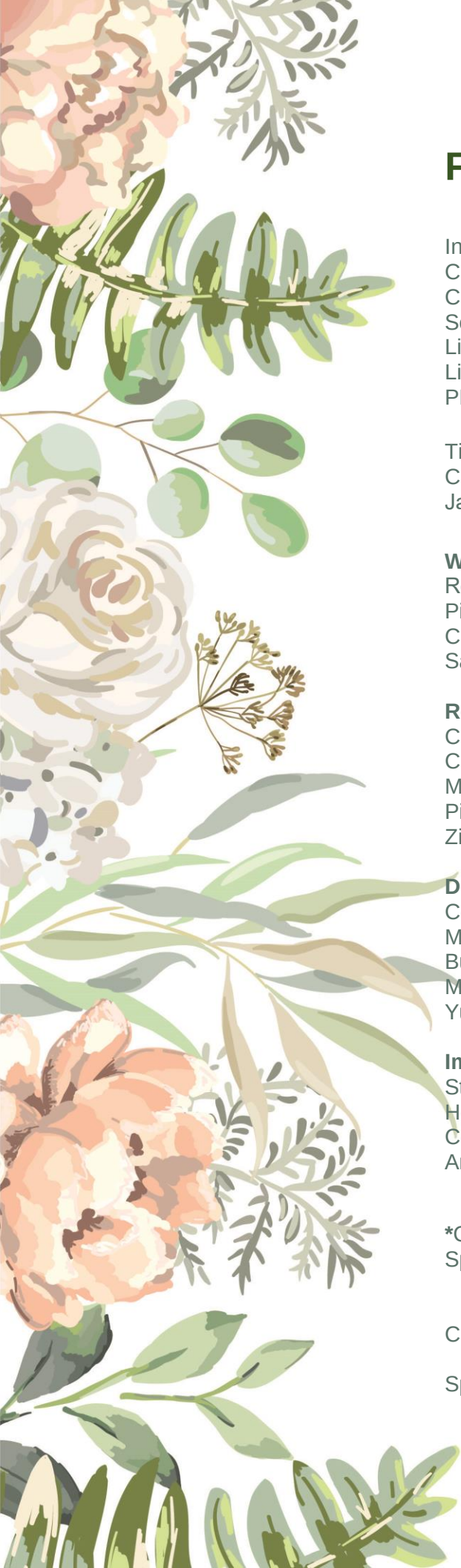


Prime Hospitality
—CATERING—



Wedding Cake

Desserts by Dana is a multi-award-winning bakery located in Newark, DE. Known for their ability to go above and beyond with their cake creations, these bakers and artists live and breathe in the sweet world of pastry arts, where flavor and color come to life. You will schedule a personal wedding cake tasting where they will show the cakes that are available with the package.



Full Open Bar

WEDDINGS & EVENTS



Includes all non-alcoholic beverages
Choice of two white wines and two red wines
Choice of 3 bottled beers
Seltzers-Variety (White Claw or Truly)
List of Wines and Beers from the Gardener's Package
List of liquors below plus all necessary mixers and equipment
PHC only serves diluted mixed drinks (no shots, up or rocks)

Titos	Bombay	Bacardi
Captain Morgan	Dewars	Hornitos Blanco Tequilla
Jack Daniel's	Jim Beam	Seagram's 7

White Wines

Rose, St. Mitre "Cuvee M" 2022 France
Pinot Grigio, Canaletto 2022 Italy
Chardonnay, Clos Julien 2022 San Luis Obispo
Sauvignon Blanc, Touraine 2022 France

Red Wines

Cabernet Sauvignon, Peirano 2021 California
Cabernet Sauvignon, Montmayou 2022 Argentina
Malbec, Montmayou 2022 Argentina
Pinot Noir, Schug 2022 Sonoma Coast
Zinfandel, 2021 Immortal Zinfandel, Peirano California

Domestic Beer

Coors Light
Miller Lite
Budweiser
Michelob Ultra
Yuengling Lager

Imported Beer

Stella
Heineken
Corona
Amstel Light

Craft Beer

Dogfish 60-minute IPA
Founders All Day IPA
Allagash White
Founders Porter

*Champagne toast or station not included in the open bar
Sparkling Wines-\$4 per person
Prosecco, Ca Furlan NV Italy
Gruet Brut NV New Mexico
Champagne-\$15 per person-
Veuve Clicquot Brut NV
Sparkling Wines-\$8 per person
Crémant D'Alsace Brut NV France



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Costs

Per Person

Based on choice of entrée combination
Includes 5 hour open bar

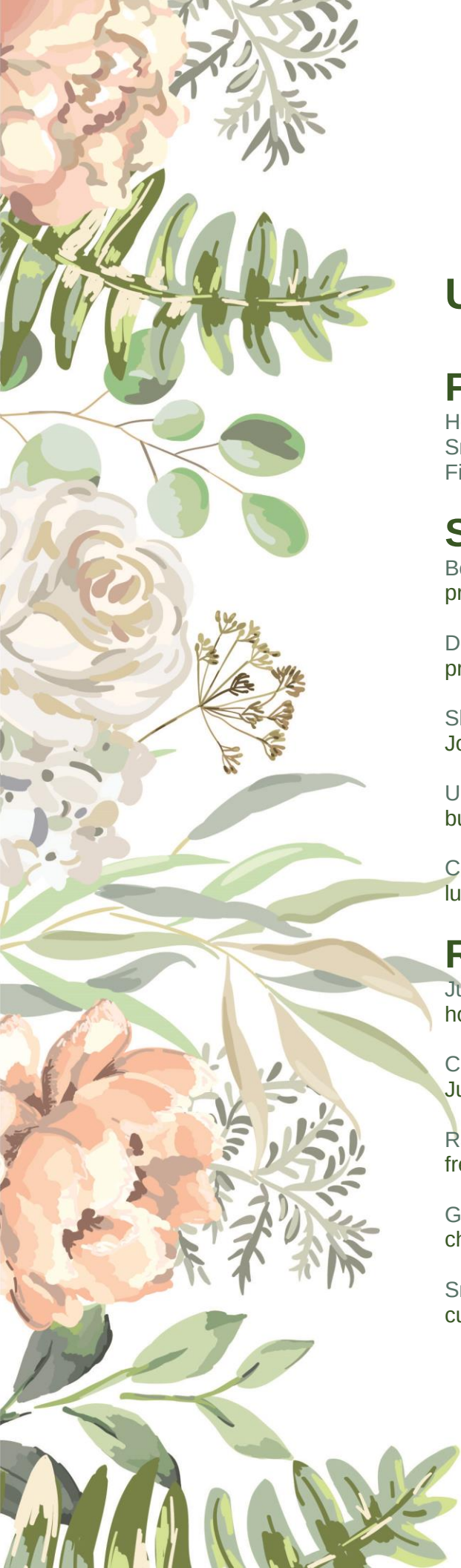
Chicken or Sea \$142
Chicken or Pasta \$129
Chicken or Beef \$144
Sea or Beef \$149
Pasta or Beef \$144
Sea or Pasta \$142

Additional Costs

Day of Wedding Coordinator-\$550

Venue Rental
inquire for more information





Upgrades & Add-Ons

Flatbread Station

Herbed Ricotta and Fire Roasted Tomatoes
Smoked Cheddar/ Onions/Peppers and Chorizo
Fig/ Goat Cheese and Arugula

Slider Station

Best of Philly
prime beef jack cheese, caramelized, onions local mushrooms

Double Cheddar
prime beef, melted cheddar/ special sauce, bacon

Short Rib
Johnny's clothbound cheddar/ chipotle aioli

Unionville
buffalo green peppercorn aioli

Crab Cake BLT
lump crab cake/ Meyer lemon aioli

Raw Bar Station

Jumbo Shrimp Cocktail
house made cocktail sauce

Crab Cocktail
Jumbo lump crab, extra virgin olive oil

Raw Oysters
freshly shucked/ cucumber mignonette and cocktail sauce

Green Lip New Zealand Mussels
chilled, house made cocktail sauce

Smoked Salmon Crudo
cucumber & cantaloupe salsa, lemon & dill aioli



Soup

Kennett Square Mushroom
Maryland Style Crab Chowder
Potato Leek
Local Asparagus soup with lump crab
Heirloom Tomato Bisque
Southwest
Butternut squash Bisque
Chilled Strawberry Bisque
Chilled Cantaloupe Bisque
Chilled Watermelon Soup

Steakhouse Additions

upgrade Filet of Beef to one of the following
10 oz. USDA Prime Filet Mignon
6 oz. Center Cut Filet Mignon
8 oz. Center Cut Filet Mignon
14 oz. USDA Prime New York Strip
12. oz. Certified Black Angus NY Strip
16 oz. USDA Prime Delmonico Ribeye



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Late Night Snack Add-Ons

Taco Bar

Seasoned beef, chicken, and shrimp
Soft flour and corn tortillas
Appropriate accompaniments

Philly Soft Pretzels

Ice cream Trailer

Sleeping Bird Doughnuts

Slider Bar

Flatbread Station

Rice Crispy Treats

Grilled Cheese & Tomato Soup





Additional Desserts

Mini Dessert Station

Key Lime Tart	Smores Tart	Vanilla Cheesecake
Apple Tart	Banana Cream Tart	Nutella Tart
Death By Chocolate	Chocolate Espresso Tart	Mini Cannoli
Mini Fruit Tarts	Chocolate Dipped Strawberries	
Crème Brûlée Tart	Chocolate Chip Cookies	Coconut Macaroons
Mini Carrot Cakes	Chocolate Cheesecakes	Chocolate Espresso

Cup Cakes and Cake Pops

Smores	Chocolate Sundae	Captain Crunch
Fruity Pebbles	Apple Spice	Pink Champagne
Pina Colada	Lemon	Lemon Raspberry
Peanut Butter & Jelly	Chocolate Covered Strawberry	
Strawberry with chocolate buttercream	Mint Chocolate Chip	
Chunky Monkey	Banana with chocolate buttercream, walnuts	
Strawberry Crunch	Banana Pudding	

