



## **2027 Wedding Packages-*The Carriage House at Rockwood Park***

Flexible floor plans accommodating 40 to 200 guests

Private indoor chapel, beautifully landscaped outdoor garden ceremony spaces

State-of-the-art sound system

Five-hour premium open bar

Choice of five passed hors d'oeuvres and one stationed display, or six passed hors d'oeuvres

Handcrafted culinary offerings prepared by our expert chefs

Wedding cake provided by Desserts by Dana

Two tasting opportunities scheduled annually

Selection of 54 floor-length linen colors

Elegant tables and Chiavari chairs included

Ceremony seating provided for both indoor and outdoor settings

Full photography access throughout Rockwood Park

Exclusive use of the Carriage House for your event

Professional waitstaff, bartenders, and culinary team

No minimum guest count or required minimum spend

House-made focaccia bread served with imported extra virgin olive oil

Gourmet, locally roasted coffee

## **Wedding Reception Catering Experience**

Beginning at \$135 per guest

Vegan entrée available at no additional charge

### Service Excellence

Your celebration is supported by a highly trained hospitality team, providing seamless service from arrival through departure

Professional service staff

Experienced bartending team

Executive culinary staff

Full event setup and breakdown

Every detail is executed with precision to ensure a flawless guest experience.

### Four-Course Culinary Experience

A curated dining experience designed for elegance, flow, and seasonal expression:

Selection of five passed hors d'oeuvres plus one stationed hors d'oeuvre or six passed hors d'oeuvres

Seasonal artisan salad

Choice of two plated entrées per guest

Wedding cake service

Premium Bar Service – Five Hours

An elevated bar program featuring:

Premium spirits

Hand-selected wines

## Passed Hors d'oeuvres

BBQ Pulled Pork Empanadas-salsa verde

Chipotle Beef Empanadas-enchilada sauce

Grilled Portabella Mushrooms-lemon mascarpone

Vegetable Spring Rolls-soy dipping sauce

Cheesesteak Eggrolls-spicy ketchup

Kennett Square Mushroom Tart

Moroccan Lamb Meatballs- mint yogurt

Buffalo Chicken Phyllo Cups- blue cheese

Bacon-Wrapped Dates- blue cheese

Crab & Corn Fritters-jalapeño aioli

Mini Chicken Tacos-avocado ranch

NY Strip Crostini-pimento & poblano

Grilled Halloumi Skewers-mint chutney

Beef Tenderloin Tips- horseradish aioli

Blackened Shrimp & Avocado Toast

Caribbean Jerk Tuna Skewers

Goat Cheese Tarts- smoked tomato jam

Tuna Wonton Cups- citrus soy

Prosciutto Skewers-melon & feta

Caprese Skewers- tomato, mozzarella & basil

Black Bean & Avocado Tostadas

Mexican Shrimp Cocktail Shooters

Crab Bruschetta- basil avocado aioli

Pigs in a Blanket- honey mustard

Blackened Chicken Skewer- tzatziki

Short Rib Spring Rolls-truffle cherry pepper aioli

Chicken & Waffles=spicy maple

Bacon-Wrapped Scallops- smoked honey mustard

Mini Crab Cakes- saffron aioli

Lobster Mac & Cheese Bites- lemon chive crème fraîche

Artisan Flatbreads

ricotta & fire-roasted tomatoes

cheddar, peppers & chorizo

fig, goat cheese & arugula





## Stationed Selections

### Seasonal Vegetable Crudités

An elegant selection of house-cut, seasoned seasonal vegetables, served with ranch, roasted red pepper hummus, or spinach artichoke dip

### Artisanal Cheese Board

A curated selection of dill Havarti, Gruyère, Muenster, and Provolone  
Accompanied by house-made crostini, artisanal jams, and seasonal spreads

### Mediterranean Mezze Display

Hummus, spinach & artichoke dip, marinated olives, and grilled seasonal  
vegetables

Served with warm pita and house-made crostini

### House-Made Kettle Chips & Accompaniments

Crisp house-made potato chips served with French onion dip, pimento cheese,  
and warm spinach & artichoke dip





Served  
Choice of one salad

**Garden Salads**

Caesar

Romaine lettuce, PHC Caesar dressing, house-made focaccia croutons, aged Pecorino Romano

Garden Salad

Cucumber, heirloom tomato, shaved carrots, radish

Choice of truffle balsamic green goddess or lemon poppyseed vinaigrette

Strawberry & Goat Cheese

Arugula, fresh strawberries, whipped goat cheese, candied almonds, strawberry-lime vinaigrette

**Seasonal Salads**

Spring / Summer

Tomato & Mozzarella

Baby gem lettuce, radicchio, cherry tomatoes, fresh mozzarella, house-made focaccia croutons, honey-basil vinaigrette

Melon & Prosciutto

Arugula, compressed melon, cured prosciutto, goat cheese, lemon-poppyseed vinaigrette

Cobb Salad

Romaine lettuce, cherry tomatoes, sweet corn, crisp bacon, avocado ranch

Fall / Winter

Harvest Salad

Spring greens, cinnamon & Champagne-poached pears, shaved fennel, dried cranberries, maple balsamic vinaigrette

Bibb Lettuce Salad

Bibb lettuce, Gorgonzola, apples, walnuts, apple cider vinaigrette

Mixed Greens

Roasted beets, goat cheese, Marcona almonds, fennel, sherry vinaigrette

## Dinner Selections



### **Chicken**

Murray Farms Free-Range Airline Chicken Breast

Bone-in, all-natural

Sauce Accompaniments:

Chardonnay pan jus

Lemon pepper (24-hour marinade, pan jus)

Kennett Square forestière

Apricot chutney

Sun-dried tomato pesto

Chicken Involtini

Mozzarella, prosciutto, and creamy leek

Parmesan cream sauce

Tuscan-Stuffed Chicken

Baby spinach and mozzarella

Dijon mostarda cream

### **House-Made Pasta**

Penne Primavera-House marinara

Penne alla Vodka

Tortellini- Sundried tomato cream sauce

Butternut Squash Ravioli- Sage brown butter





## **Seafood**

Eastern Shore Jumbo Lump Crab Cake (+\$8)

Served with creole remoulade, citrus aioli, or green goddess tartar

Mahi Mahi (+\$5) – lemon-dill vinaigrette

Grilled New Jersey Swordfish (+\$5) – smoked tomato and jalapeño jam

Grilled Jail Island Salmon (+\$6) – citrus aioli or miso soy glaze

## **Land**

Forever Braised Short Ribs of Beef (+\$13)

12 oz Prime Brined Pork Chop (+\$2)

Beef Tenderloin (+\$22)

Sauce Accompaniments:

Poblano chimichurri

Bourbon green peppercorn

Bacon Dijon jus

Traditional demi-glace

Cabernet reduction

Culinary Enhancements



Culinary Enhancements

Add a third entrée selection (pasta with two protein package): +\$4 per guest



## **Vegan Options**

### French Lentils Bowl

Grilled zucchini, squash, and eggplant with roasted red pepper purée

### Balsamic Marinated Portobello

Gemelli pasta with garlic basil purée and bruschetta

### Edamame Quinoa Salad

With vegan avocado crema and soy-glazed grilled pineapple

### Roasted Sweet Potatoes

Served with farro, Brussels sprouts, pecans, and maple-tahini sauce

### Mediterranean Couscous





## Accompaniments

select two

## Market Vegetables

Haricot Vert, finished with sea salt and olive oil

Asparagus, lemon zest, and roasted garlic

Brussels Sprouts, balsamic reduction, and honey glaze

Roasted seasonal root vegetables

Baby carrots with agave glaze

Kennett Square mushrooms, sautéed with herbs

Brussels sprouts, cauliflower, and carrot medley

## Crafted Starches

Whipped potatoes with roasted garlic

Basmati rice with lemon and fresh herbs

Parmesan and herb orzo

Creamy whipped potatoes

Roasted red bliss potatoes, garlic, and herbs

Sour cream and chive whipped potatoes



## FULL OPEN BAR PACKAGE

5 Hours of Service

Open throughout dinner

### Package Includes

Full Open Bar (5 hours)

Non-alcoholic beverage package

Choice of 2 white wines and 2 red wines

Choice of 3 bottled beers

Assorted seltzers (White Claw or Truly)

### Bar Service Note:

PHC offers mixed drinks only (no shots, no neat or on-the-rocks service)

### Spirits

Tito's Vodka • Bombay Gin • Bacardi Rum • Captain Morgan  
Dewar's Scotch • Espolòn Blanco Tequila • Jack Daniel's Whiskey  
Four Roses Bourbon • Seagram's 7 • Malibu Rum

### White Wines

Rosé, St. Mitre "Cuvée M" – France  
Pinot Grigio, Canaletto – Italy  
Chardonnay, Clos Julien – San Luis Obispo  
Sauvignon Blanc, Touraine – France

### Red Wines

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

### Beer Selection

#### Domestic

Coors Light • Miller Lite • Budweiser • Michelob Ultra • Yuengling Lager

#### Imported

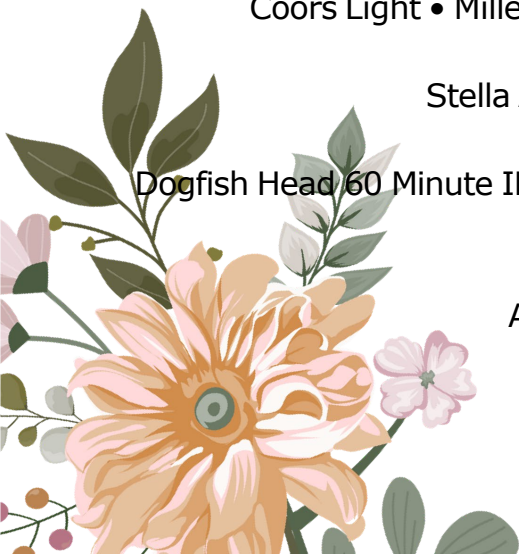
Stella Artois • Heineken • Corona • Amstel Light

#### Craft

Dogfish Head 60 Minute IPA • Founders All Day IPA • Allagash White • Founders Porter

### Additional Options

Ask about signature cocktail pricing





## **Wedding Cake**

Desserts by Dana is a multi-award-winning bakery based in Newark, DE, known for creating beautifully crafted cakes that consistently exceed expectations. Their team of skilled bakers and pastry artists is passionate about bringing each creation to life through a perfect balance of flavor, artistry, and color.

As part of the experience, you will be invited to a personalized wedding cake tasting, where you can sample a selection of cakes included in your package and choose the one that best fits your celebration.





### Additions

Sliders – \$8 per piece

Kennett: prime beef, jack cheese, caramelized onions, local mushrooms

Cheddar: prime beef, melted cheddar, signature sauce, crispy bacon

Crab Cake BLT: lump crab cake, Meyer lemon aioli

### Raw Bar Selections

Jumbo Shrimp Cocktail +\$4.25 per piece, house-made cocktail sauce

Crab Cocktail +\$65 per pound

Freshly Shucked Oysters +\$4.25 per piece, cucumber mignonette, and cocktail sauce

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### Pasta Enhancements

Crab Ravioli +\$15 per order, Delco tomato gravy

Lobster Ravioli +\$20 per order, brandy lobster cream sauce

Roasted Vegetable Ravioli +\$5 per order, tomato, mushroom, and baby spinach sauté

Mushroom Ravioli +\$5 per order, parmesan truffle cream sauce

### Artisanal Hors d'oeuvres Display

Charcuterie Board \$10 per person, featuring prosciutto di Parma, Soppressata, mortadella, Italian sausage, Spanish chorizo, marinated olives, crisp breads, and spicy mostarda

Seasonal Soup Course Enhancement – +\$10 per person

Kennett Square Mushroom with parmesan and white truffle oil

Maryland Style Crab Chowder +\$4

Heirloom Tomato Bisque (late summer/early fall)

Southwest Corn Soup with house-made tortilla chips and Pico de Gallo

Butternut Squash Bisque (late fall/winter)

Chilled Strawberry Bisque (summer)

Chilled Cantaloupe Bisque (summer)

Chilled Watermelon Gazpacho (summer)

### Steakhouse Premium Upgrades (per steak)

Elevate your filet selection to a pasture-raised, center-cut steak

10 oz USDA Prime Filet Mignon +\$25

6 oz Center Cut Filet Mignon +\$8

8 oz Center Cut Filet Mignon +\$11

12 oz Center Cut Angus New York Strip +\$10

### Petite Dessert Enhancement – select 3 for \$6 per person

Vanilla Cheesecake, Chocolate Covered Cheesecake, Mini Berry Tarts, Chocolate Dipped Strawberries, Crème Brûlée Tarts, Chocolate Chip Cookies, Carrot Cake, Key Lime Tart, S'mores Tart, Apple Tart, Banana Cream Tart, Nutella Tart, Death by Chocolate, Chocolate Espresso Tart, Cannoli

### Sweet Bites & Cupcake Collection

Cupcake flavors include S'mores, Chocolate Sundae, Captain Crunch, Fruity Pebbles, Apple Spice, Pink Champagne, Piña Colada, Lemon, Lemon Raspberry, Peanut Butter & Jelly, Chocolate Covered Strawberry, Strawberry with Chocolate Buttercream, Mint Chocolate Chip, Chunky Monkey, Strawberry Crunch, and Banana Pudding  
Cake pops available in assorted seasonal flavors

### Late Night Indulgences

Taco Bar \$15 per person featuring grilled chicken, seasoned beef, grilled shrimp, flour tortillas, guacamole, fresh toppings, salsa roja, and Mexican rice

Philly Soft Pretzels \$2 per person

Ice Cream Trailer starting at \$750

Sleeping Bird Doughnuts  
Sliders

Flatbread Station \$6 per person

Rice Crispy Treats \$2 per person

Grilled Cheese & Tomato Soup \$6 per person

Chicken Fingers & Fries \$8 per person

### Bar Package Upgrade – \$5 per person

Includes your choice of premium spirits:

Ketel One • Maker's Mark • Bombay Sapphire • Crown Royal  
Johnnie Walker Red Label • Espolòn Reposado • Bulleit Rye

### Coffee Cordials Upgrade – \$5 per person

Enhance your coffee service with a selection of liqueurs:

Baileys • Kahlúa • Disaronno • Jameson Irish Whiskey





Champagne Toast / Station  
Not included in the open bar package

Sparkling Wines  
\$4 per person  
Prosecco, Ca' Furlan NV (Italy)  
Gruet Brut NV (New Mexico)

\$8 per person  
Crémant d'Alsace Brut NV (France)  
Scharffenberger Brut NV (California)

Champagne  
\$15 per person  
Veuve Clicquot Brut NV

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for? Please ask—we are happy to  
help!





## **Children's Menu (Ages 12 and Under) — \$45**

A thoughtfully curated selection designed for younger guests, featuring simple, comforting favorites.

### **Crispy Chicken Tenders & Fries**

Golden-fried chicken tenders served with a side of classic French fries.

### **Creamy Macaroni & Cheese**

Tender pasta enveloped in a rich, velvety cheese sauce.

### **Penne Pasta**

Penne pasta served with your choice of delicate butter sauce or traditional marinara.

### **Classic Hot Dog & Fries**

A traditional hot dog served alongside a portion of crispy French fries





## **Wedding Menus Beyond Tradition**

### Brunch Menu Sample

#### Passed Hors d'oeuvres

Prosciutto skewers, bacon-wrapped scallops, charred tomato and roasted pepper bruschetta topped with feta and aged balsamic, and cheesesteak egg rolls.

#### Stationed

Assorted mini pastries

#### First Course (Served)

Chicken and waffles in a smaller portion served with fresh fruit.

#### Entrées

Vegetable quiche, beef short ribs, and Faroe Island salmon with citrus aioli

#### Sides

Balsamic and honey Brussels sprouts, and roasted potatoes with peppers and onions



## Stations Menu Sample

### Stationed Hors d'oeuvres

PHC Cheese Board featuring smoked cheddar, cranberry wensleydale, dill Havarti, mustard seed gouda, house-made jam, marinated olives, garden herb ricotta, and focaccia crostini.

Charcuterie Board featuring prosciutto di Parma, pâté de Campagne, Spanish chorizo, Soppressata, bresaola, garden herb ricotta, focaccia crostini, house-made jam, marinated olives, and giardiniera.

Crab Dip with creamy artichoke, East Coast crab, and grilled pita.

Mezze Board featuring grilled vegetables with romesco sauce, spinach, and artichoke dip with grilled lavash, hummus with pita bread, and marinated olives.

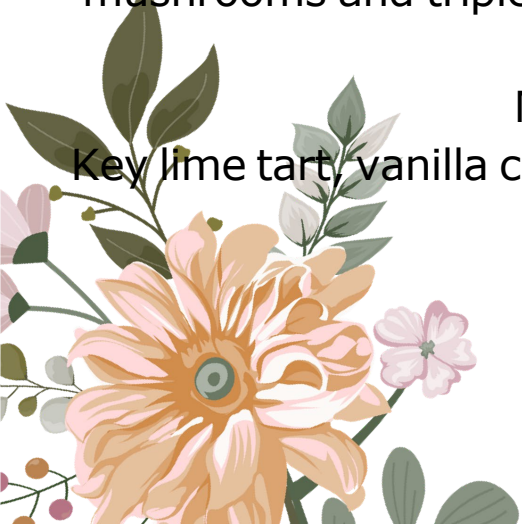
### Flatbread Station

Herbed ricotta with fire-roasted tomatoes, smoked cheddar with onions, peppers and chorizo, and fig with goat cheese and arugula.

### Passed Hors d'oeuvres

Vegetable spring rolls with cilantro-soy dipping sauce, bacon-wrapped scallops with smoked honey mustard, Kennett Square tart with local mushrooms and triple cream brie, and beef tenderloin tips with béarnaise.

### Mini Dessert and Coffee Station



Key lime tart, vanilla cheesecake, apple tart, mini fruit tarts, and mini carrot cakes.



[www.rockwoodcarriagehouse.com](http://www.rockwoodcarriagehouse.com)

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*Prime Hospitality*  
— CATERING —

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