2028 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 $145 per guest

Pricing based on 100 or more guests

(we do not have a guest minimum)

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-Free range breast stuffed with mozzarella and prosciutto, creamy leek-parmesan cream sauce

Tuscan-Stuffed Chicken-Baby spinach and mozzarella
Dijon mostarda cream

Chicken Marsala-local mushrooms, garlic, marsala pan sauce

Chicken Francese-lemon and white wine pan sauce

Green Circle Chicken-pine nut and fig sauce

Chicken Piccata-lemon, capers, chardonnay pan sauce

House-Made Pasta

Penne Primavera-House marinara or alla Vodka

4 Cheese Tortellini-ricotta, Reggiano, grana Padano, Pecorino Romano, Sundried tomato cream sauce, grated Reggiano

Butternut Squash Ravioli- Sage brown butter

Pepperoni Ravioli-stuffed with pepperoni and cheese, vodka sauce

Seafood

Eastern Shore Jumbo Lump Crab Cake (+$8)
Served with creole remoulade, citrus aioli, or green goddess tartar

Seared Branzino ($10)-lemon-caper butter sauce

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 in Red Wine-Short Ribs of Beef (+$13)

14 oz Prime Brined Pork Chop (+$2)

Mid-Western Grain Finished Whole Roasted Sliced Beef Tenderloin (+$22)

Sauce Accompaniments:
Poblano chimichurri
Bourbon green peppercorn
Bacon Dijon jus
Traditional demi-glace
Cabernet reduction

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 and pearl onions
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+herbs
Mashed Sweet Potatoes
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• Bulleit Rye

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

Lamb Lollipops-garlic aioli-MP

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

Pasta Enhancements

Crab Ravioli +$15 per order, seafood Newburg sauce

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

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)

Italian Wedding Soup

Lobster Bisque +$4

Steakhouse Premium Upgrades (per steak)

Elevate your beef selection to a mid-western, pasture-raised, corn and grain finished center-cut steak-

10 oz USDA Prime Filet Mignon +$62
6 oz Center Cut Black Angus Filet Mignon+$37
8 oz Center Cut Black Angus Filet Mignon+$+$47
12 oz Center Cut Angus New York Strip +$40

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, Smores Tart, Apple Tart, Banana Cream Tart, Nutella Tart, Death By Chocolate, Chocolate Espresso Tart, Cannoli, Chocolate Pecan Tart, Coconut Macaroons, Chocolate Cheesecake, Chocolate Espresso Tart, Adult Krispies, Red Velvet Tart, Tiramisu Tart, Cookies and Cream, Lemon Tart, Reese's Cheesecake, Chocolate Caramel Tart, Chocolate Mousse Cup (GF), Snickers Tart, Crème Brûlée (GF)

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 • Knob Creek 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

Do not see what you are looking 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.

Backyard BBQ Wedding
(we have quite the yard, why not take advantage of it)

Stationed Hors d'oeuvres
House-Made Kettle Chips & Accompaniments
Crisp house-made potato chips served with French onion dip, pimento cheese, and warm spinach & artichoke dip

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

Grill Station
BBQ Chicken, house ground burgers, grilled hot dogs

Sides
LTO, mac n cheese, pasta salad, potato salad, corn bread

Mini Dessert Station+Ice Cream Truck

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