



# Allenberry

RESORT



Rehearsal Dinner & Brunch Packages



# 2019-2020 BRUNCH & DINNER REHEARSALS

## Limited-Time Packages at Allenberry Resort

Get ready for the day you've been waiting all of your life by taking advantage of Allenberry's special brunch & dinner rehearsal options for 2019-2020. Toast your wedding party and enjoy a memorable meal with your new family in one of our historic spaces.



## FEATURES & HIGHLIGHTS

30% Off Crockett Room, Map Room, and Mansion Venue Space Fees

\$5 Off Per Person (Rehearsal Dinner)

\$3 Off Per Person (Rehearsal Brunch)

Complimentary Specialty Brunch & Dinner Linens

Complimentary Background Music for Rehearsal Dinner

Complimentary Rustic Lantern Centerpieces

"Book Both" Bonuses

- \$200 Brunch Venue Space Fee
- Reduced Price on Mimosa/Bloody Mary Bar Option



## BOOK BOTH BONUSES!

1. Looking to book both a memorable brunch and rehearsal dinner package? **Book both and only pay \$200 on your brunch venue space rental fee for two unforgettable dining experiences for your wedding weekend!**
2. Booking both will also earn you a **Bloody Mary & Mimosa Bar Add-On** at a special price, so you can end your wedding experience with some fresh, zesty brunch cocktails for you, your friends, and family!

### BLOODY MARY & MIMOSA BAR ADD-ON

(2 Hours) // \$13.00 Per Person + Bartender Fee (\$18 Per Person Value! )

- House Vodka, Tomato Juice, Worcestershire Sauce, Tabasco Sauce, Pepper, Lemon Juice, and Salt with a Celery Stalk, House Champagne and Orange Juice with an Orange Slice



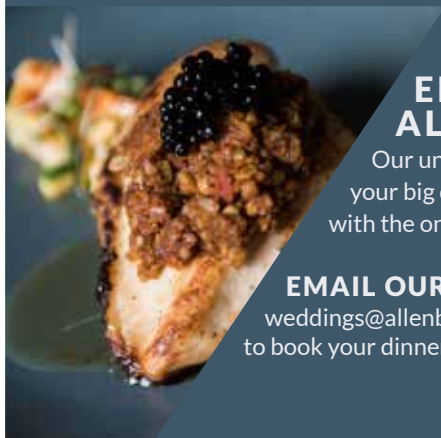
## CONTACT US!

### ENHANCE YOUR WEDDING DAY EXPERIENCE AT ALLENBERRY WITH A CLASSIC REHEARSAL

Our unique spaces steeped in history surrounded by your friends and family, new and old. Review your big day while dining on fresh, locally-sourced options, and celebrate the life event soon to come with the ones you hold closest.

**EMAIL OUR WEDDING SPECIALIST, KELSEY IVAN, AT:**

weddings@allenberry.com or call us at 717.601.2897 to book your dinner and brunch rehearsal package



**MENU OPTIONS ON REVERSE**

## REHEARSAL DINNER

*Bread, Water, and Iced Tea Included in Rehearsal Dinner Options*

### REHEARSAL DINNER VENUE SPACES

- Map Room (\$350 | \$1200 Food Min.)
- Crockett Room (\$500|\$1800 Food Min)

### HARVEST BUFFET OPTION

\$35.00 Per Person (\$40 Per Person Value!), Plus 19% Service Charge and 6% Sales Tax

#### CHOICE OF SALAD:

Fresh Herb Berry Salad, Autumn Salad, Baby Arugula Salad, Caesar Salad

#### PROTEINS:

- Chicken: Roasted, Buttermilk Boneless, Macadamia Crusted, Airline
- Fish: Grilled or Maple and Thyme Glazed Salmon, Rainbow Trout
- Beef: Flank Steak, Braised Beef, Sliced Tenderloin (add \$2), Filet (add \$2)

#### STARCH

Rosemary Fingerling Potatoes, Red Pepper Mashed Potatoes, Smoked Gouda Au Gratin Potato, Parmesan Risotto

#### VEGGIE

Local Seasonal Vegetable Medley

#### (2) DESSERTS

Apple Tart Bar, Date and Hazlenut Cake, Lemon Strawberry Cream Puffs, Chocolate Peanut Butter Bars, Cheesecake, Decadence Cake, Caramel Apple Pie

### FARMHOUSE FULL-SERVE OPTION

\$55.00 Per Person (\$60 Per Person Value!), Plus 19% Service Charge and 6% Sales Tax

#### CHOICE OF SALAD:

Fresh Herb Berry Salad, Autumn Salad, Baby Arugula Salad, Caesar Salad

#### PROTEINS:

- Chicken: Roasted, Buttermilk Boneless, Macadamia Crusted, Airline
- Fish: Grilled or Maple and Thyme Glazed Salmon, Rainbow Trout
- Beef: Flank Steak, Braised Beef, Sliced Tenderloin (add \$2), Filet (add \$2)

#### STARCH

Rosemary Fingerling Potatoes, Red Pepper Mashed Potatoes, Smoked Gouda Au Gratin Potato, Parmesan Risotto

#### VEGGIE

Local Seasonal Vegetable Medley

#### (1) DESSERT

Apple Tart Bar, Date and Hazlenut Cake, Lemon Strawberry Cream Puffs, Chocolate Peanut Butter Bars, Cheesecake, Decadence Cake, Caramel Apple Pie

## BRUNCH

*Orange, Cranberry Juice, Coffee, Tea Included in Brunch Option*

### BRUNCH ON THE BREECHES

\$19.00 Per Person (\$22 Per Person Value!), Plus 19% Service Charge and 6% Sales Tax

#### TRADITIONAL FRENCH TOAST

#### SCRAMBLED EGGS

#### APPLEWOOD SMOKED BACON OR BREAKFAST SAUSAGE

#### CHOICE OF STARCH

Sweet Potato & Pepper Hash  
Aged Cheddar & Gruyere Hashbrown Bake  
Red-Skinned Home Fries with Garlic & Onions

### REHEARSAL DINNER VENUE

- Map Room (\$350|\$1200 Food Min.)
- The Mansion (\$1000|\$2000 Food Min)



# BAR & BEVERAGE SERVICE

## BEER & WINE PACKAGE \$18 PER PERSON

Additional \$7 Per Person, Per Hour After 2 Hours

### 3 HOUSE SELECTED WINES

Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir, Malbec

### 2 HOUSE SELECTED BEERS

## HOUSE PACKAGE \$20 PER PERSON

Additional \$8 Per Person, Per Hour After 2 Hours

### 3 HOUSE SELECTED WINES

Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir, Malbec

### 2 HOUSE SELECTED BEERS

### 7 CALL BRAND SPIRITS

Vodka-Svedka, Gin-Bankers club, White Rum-Castillo, Spiced Rum-Admiral Nelson, Bourbon-Heaven Hill, Scotch-Clan Macgregor, Whiskey-Bankers Club, Canadian Whiskey-Canadian Club, Tequila-Juarez Gold

## TRADITIONAL PACKAGE \$24 PER PERSON

Additional \$10 Per Person, Per Hour After 2 Hours

### CHOICE OF 3 WINES

Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir, Malbec

### CHOICE OF 4 IMPORT & DOMESTIC BEERS

Troegs IPA, Troegs Sunshine Pilsner, Stella Artois, ShockTop, Blue Moon, Goose Island IPA, Bud Light, Miller Lite, Yuengling, Corona.

### 8 PREMIUM SPIRITS

Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Jim Beam, Captain Morgan Spiced Rum, Jack Daniels Whiskey, Dewars Scotch, Monte Alban Mezcal

## PRICING BASED ON 2 HOURS OF SERVICE

Our included bar and beverage service is supplied with highball, rocks, martini and stemmed glassware, beverage accompaniments, ice and bar equipment, RAMP certified bartenders, liquor liability and an assortment of non-alcoholic beverages. 2 hour minimum set up.

## ELEGANT PACKAGE \$30 PER PERSON

Additional \$12 Per Person, Per Hour After 2 Hours

### CHOICE OF 3 WINES

Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir, Malbec

### CHOICE OF 4 IMPORTED & DOMESTIC BEERS

Troegs IPA, Troegs Sunshine Pilsner, Stella Artois, ShockTop, Blue Moon, Goose Island IPA, Bud Light, Miller Lite, Yuengling, Corona.

### 8 TOP SHELF SPIRITS

Belvedere Vodka, Hendricks Gin, JW Black Whiskey, Chivas Regal 12 Year, Makers Mark, Bacardi Rum, Captain Morgan Spiced Rum, Patron Silver

## SODAS INCLUDED IN ALL PACKAGES

### NON-ALCOHOLIC BEVERAGES INCLUDE:

Coke, Diet Coke, Sprite, Ginger Ale, Lime Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Heavy Cream, Tonic and Club Soda

### BEVERAGE

### ACCOMPANIMENTS:

Lemons, Limes, Olives, and Cherries

### CASH BAR:

\$200 per hour in Consumption

### BARTENDERS:

\$35 per bartender per hour - (1) hour set up, (1) hour breakdown in addition to event time, (1) bartender required per 50 guests