

MEMORYTOWN'S

HERITAGE BARN WEDDING

\$149/Guest (Plus 6% Sales Tax & 18% Service Fee)

(100 Guest Minimum / 200 Guest Maximum) - Subject to Covid-19 Restrictions

YOUR WINE CELLAR COCKTAIL HOUR (1 HR)

- A One (1) Hour Cocktail Celebration at The “*Vintages Wine Cellar*” Conveniently Located Just Beneath Memorytown’s Spectacular *Heritage Barn*”
- Professionally Trained & Uniformed Serving Staff
- Professionally Trained & Uniformed Bartender(s)
- Choice and Service of 2 Microbrew Beers from Memorytown’s Backcountry Brew Series (IPA, Pilsner, Pilsner Lt or Belgian White Wheat)
- Memorytown’s House Red, White & Blush Wines
- Supply & Service of Memorytown’s Premium Alcohol Bar w/ Sodas & Mixers
- Decorative Table Display of Sliced Vegetables, Dips, Assorted Fruit, Cheeses, Crackers & Nuts
- Your Choice of Six Hand-Passed Hors D'oeuvres from the Following Hors D'oeuvres List (subject to change):
 - Miniature Milanese Meatballs
 - Swedish Meatballs
 - Vegetable Spring Rolls w Orange Dipping Sauce
 - Puffed Pastry Triangles Stuffed w/ Spinach & Feta
 - Fresh Bruschetta Crostini
 - Country Pork & Cheese Croquettes
 - Fried Cheese Ravioli w/ Marinara Dipping Sauce
 - Mozzarella, Tomato and Basil Skewers
 - Breaded Mushrooms with Dipping Sauce
 - Italian Seasoned Zucchini Sticks
 - Chicken & Blackbean Roll w/ Texas Petal Sauce
 - Asian Chicken Dumplings w/ Teriyaki Sauce

- Premium Cocktail Hour Additions:
 - Upgraded Hors D'Oeuvres Choices - At \$3.5/Guest Each to Substitute (subject to change):
 - Chicken Satay w/ Spicy Peanut Sauce
 - Hawaiian Chicken & Pineapple Bites
 - Sliced Cucumbers Topped w/ Cream Cheese & Smoked Salmon
 - Italian Sausage, Pepper & Onion Skewer
 - Grilled Cheese & Tomato Soup Shots
 - Potato & Barley Knish w Spicy Mustard
 - Sausage & Cheese Stuffed Mushrooms
 - Coconut Shrimp with Dipping Sauce
 - Premium Hors D'Oeuvres Choices - At \$5/Guest Each to Substitute (subject to change):
 - Seared Scallop in Garlic Lemon-butter
 - Fillet Mignon & Horseradish Sauce Crostini
 - Grilled Lollipop Lamb Chops w Rosemary
 - Specialty Cocktail Hour Additions (subject to change):
 - 3 Tier Shrimp Cocktail Tower (\$450 / Tower)
 - Add Mashed Potato Bar (\$7/Guest)
 - Baby's Breath Jars on Guest Tables (\$15/Tbl)

YOUR HERITAGE BARN DINNER RECEPTION (4 HR)

- Combination of Varnished Wooden Farm Tables & 5' Round Guest Tables Covered w/ Full Length Ivory Linens, Gold Chiavari Wedding Chairs w/ Ivory Cushions, Custom Colored Cloth Napkins, Glassware, Plateware, Utensils, Petite Salt & Pepper Shakers, Catering Table Skirts, & Varnished Wooden Dessert Table On Casters
- Wooden Custom Made Sweetheart Table w/ High-backed Cushioned Chairs
- Coordination of Grand Entrance Introductions with Your MC, DJ and/or Band
- Champagne Toast Service for the Sweetheart Table

- 3 Hours of Open Bar w/ Memorytown “Backcountry Brew” Craft Beer & House Wines, Premium Brand Mixed Drinks, Iced Tea, Lemonade, Cucumber Water, Mixers & Sodas.
- Fresh Baked Dinner Rolls & Butter
- Choice of Starter Salad with Dressing
 - Spinach & Strawberry w/ Poppyseed Dressing,
 - Traditional Caesar Salad w Shaved Parmesan, or
 - Garden Salad w/ Croutons & Golden Italian Dressing
- Butler Service of 2 Main Dinner Entrees and 1 Vegan / Vegetarian / Gluten Free Entree From the Following:
 - Maryland Style Crab Cakes
 - Grilled Salmon with Lemon Herb Butter Sauce
 - Broiled Cod with Mango Chutney
 - Flat Iron Beef Steak w/
 - Sliced Beef Sirloin w/
 - Roasted Pork Shank w/ Brown Gravy & Mashed Potato
 - Spinach & Mushroom Stuffed Pork Tenderloin
 - Grilled Lamb or Chicken Kabobs w/Seasoned Rice
 - Chicken Francese or Marsala w/ Redskin Potato
 - Cranberry Glazed Sliced Duck
 - Vegan / Vegetarian / Gluten Free Couscous Salad
 - Vegan / Vegetarian / Gluten Free Pasta Primavera
 - Premium Substitutions at \$15 /Guest Additional
 - ½ Lobster with Crab Meat & Butter Sauce
 - Fillet Mignon w/
 - Pork Osso Buco
 - Chilean Sea Bass
- Wedding Cake Presentation
 - Mobile Rustic Cake Table
 - Cream or Fruit Filled Custom Wedding Cake
 - Cutting Tools and Serving Plates
 - Dessert Display Table with Tea& Coffee Station
- Sparkler Send-Off at the Conclusion of the Reception

MEMORYTOWN'S

ORCHARD BARN WEDDING

\$99/Guest (Plus 6% Sales Tax & 18% Service Fee)

(Guest Minimum of 50 and Maximum of 100)

YOUR APPLE ORCHARD COCKTAIL HOUR (1 HR)

- A One (1) Hour Orchard Cocktail Hour Celebration
- Professionally Trained & Uniformed Serving Staff
- Professionally Trained & Uniformed Bartender(s)
- Choice and Service of 2 Microbrew Beers from Memorytown's Backcountry Brew Series (IPA, Pilsner, Pilsner Lt or Belgian White Wheat)
- Memorytown's House Red, White & Blush Wines
- Supply & Service of Memorytown's Premium Alcohol Bar w/ Sodas & Mixers
- Decorative Table Display of Sliced Vegetables, Dips, Assorted Fruit, Cheeses, Crackers & Nuts
- Your Choice of Six Hand-Passed Hors D'oeuvres from the Following Hors D'oeuvres List (subject to change):
 - Miniature Milanese Meatballs
 - Swedish Meatballs
 - Vegetable Spring Rolls w Orange Dipping Sauce
 - Puffed Pastry Triangles Stuffed w/ Spinach & Feta
 - Fresh Bruschetta Crostini
 - Country Pork & Cheese Croquettes
 - Fried Cheese Ravioli w/ Marinara Dipping Sauce
 - Mozzarella, Tomato and Basil Skewers
 - Breaded Mushrooms with Dipping Sauce
 - Italian Seasoned Zucchini Sticks
 - Chicken & Blackbean Roll w/ Texas Petal Sauce
 - Asian Chicken Dumplings w/ Teriyaki Sauce

- Premium Cocktail Hour Additions:
 - Upgraded Hors D'Oeuvres Choices - At \$3.5/Guest Each to Substitute (subject to change):
 - Chicken Satay w/ Spicy Peanut Sauce
 - Hawaiian Chicken & Pineapple Bites
 - Sliced Cucumbers Topped w/ Cream Cheese & Smoked Salmon
 - Italian Sausage, Pepper & Onion Skewer
 - Grilled Cheese & Tomato Soup Shots
 - Potato & Barley Knish w Spicy Mustard
 - Sausage & Cheese Stuffed Mushrooms
 - Coconut Shrimp with Dipping Sauce
 - Premium Hors D'Oeuvres Choices - At \$5/Guest Each to Substitute (subject to change):
 - Seared Scallop in Garlic Lemon-butter
 - Fillet Mignon & Horseradish Sauce Crostini
 - Grilled Lollipop Lamb Chops w Rosemary
 - Specialty Cocktail Hour Additions (subject to change):
 - 3 Tier Shrimp Cocktail Tower (\$450 / Tower)
 - Add Mashed Potato Bar (\$7/Guest)
 - Baby's Breath Jars on Guest Tables (\$15/Tbl)

YOUR ORCHARD BARN DINNER RECEPTION (3 HR)

- Combination of Varnished Wooden Farm Guest Tables, Gold Chiavari Wedding Chairs w/ Ivory Cushions, Custom Colored Cloth Napkins, Glassware, Plateware, Utensils, Petite Salt & Pepper Shakers, Catering Table Skirts, & Varnished Wooden Dessert Table On Casters
- Wooden Custom Made Sweetheart Table w/ High-backed Cushioned Chairs
- Coordination of Grand Entrance Introductions with Your MC, DJ and/or Band
- Champagne Toast Service for the Sweetheart Table

- 3 Hours of Open Bar w/ Memorytown “Backcountry Brew” Craft Beer & House Wines, Premium Brand Mixed Drinks, Iced Tea, Lemonade, Cucumber Water, Mixers & Sodas.
- Fresh Baked Dinner Rolls & Butter
- Choice of Starter Salad with Dressing
 - Spinach & Strawberry w/ Poppyseed Dressing,
 - Traditional Caesar Salad w Shaved Parmesan, or
 - Garden Salad w/ Croutons & Golden Italian Dressing
- Butler Service of 2 Main Dinner Entrees and 1 Vegan / Vegetarian / Gluten Free Entree From the Following:
 - Maryland Style Crab Cakes
 - Grilled Salmon with Lemon Herb Butter Sauce
 - Broiled Cod with Mango Chutney
 - Flat Iron Beef Steak w/
 - Sliced Beef Sirloin w/
 - Roasted Pork Shank w/ Brown Gravy & Mashed Potato
 - Spinach & Mushroom Stuffed Pork Tenderloin
 - Grilled Lamb or Chicken Kabobs w/Seasoned Rice
 - Chicken Francese or Marsala w/ Redskin Potato
 - Cranberry Glazed Sliced Duck
 - Vegan / Vegetarian / Gluten Free Couscous Salad
 - Vegan / Vegetarian / Gluten Free Pasta Primavera
 - Premium Substitutions at \$15 /Guest Additional
 - ½ Lobster with Crab Meat & Butter Sauce
 - Fillet Mignon w/
 - Pork Osso Buco
 - Chilean Sea Bass
- Wedding Cake Presentation
 - Rustic Cake Table
 - Cream or Fruit Filled Custom Wedding Cake
 - Cutting Tools and Serving Plates
 - Dessert Display Table with Tea & Coffee Station
- Sparkler Send-Off at the Conclusion of the Reception