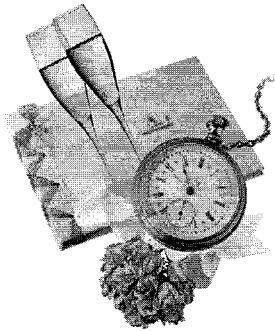


The Grand Wedding Reception



Your Wedding Package Includes:

**Our Renowned Five-Hour Wedding Reception*

**Four Hour Open Bar (House Brands)*

**One Hour of Delectable Hors d'oeuvres*

**Champagne Toast*

**Bridal Party Hospitality Room*

**Votive Candles on All Your Guests' Tables*

**Fully Customized Wedding Cake*

**All Ivory Linens and Chair Covers*

**Wedding Room Block with Discounted Room Rate*

**Complimentary Overnight Bridal Suite with Chilled Champagne and Strawberries*

**Complimentary Breakfast for Bride and Groom*

Let us make your dreams a reality.

Our Five Hour Plated Wedding Reception *includes...*

Four Hours of Open Bar (House Liquor, Wines & Beer)

Upgrade to Call Brands Open Bar - +\$3.00 per person

Upgrade to Top Shelf Open Bar - +\$4.50 per person

Upgrade to Premium Open Bar - +\$6.00 per person



One Hour of Hors D'oeuvres

Stationary Hors D'oeuvres

(Choice of two)

International Cheese & Crackers

Fresh Fruit Display

Fresh Vegetable Crudités with Ranch Dressing

Butlered Hors D'oeuvres

(Choice of three)

Spring Rolls

Miniature Quiche

Swedish Meatballs

Breaded Shrimp w/Tropical Dip

Broiled Bacon-Wrapped Scallops

Assorted Breaded Mushrooms

Assorted Cold Canapés

Sesame Chicken

Petite Crab Cakes

Spinach & Feta Phyllo

Mushroom Caps with Crab Imperial

Cocktail Franks in Puffed Pastry



Additions

SHRIMP DISPLAY

200 Pieces of Jumbo chilled Gulf Shrimp

Served with Lemon Wedges & Horseradish Cocktail Sauce – Market Price



Champagne Toast



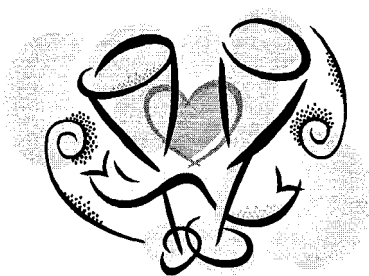
Appetizer Selections

(Choice of one)

Italian Wedding Soup

Chilled Fresh Fruit

Tri Color Cheese Tortellini with Northern Italian Dressing



Salad Selection

(Choice of one)

Mixed Field Greens

Classic Caesar Salad with Parmesan Croutons



Main Course Selections

(Choice of two)

(Choice of three – additional \$3.00 per person)

Sliced Tenderloin Bordelaise

*Sliced Roasted Tenderloin of Beef finished
with a rich Bordelaise Sauce*

Boursin Chicken

*Stuffed Breast of Chicken with Boursin Cheese
served en croute over Raspberry Cassis*

Charbroiled Center Cut French Pork Chop

*Finished with a choice of either Apple Chutney or Pesto
Basil Crème Sauce*

Shrimp & Crab Stuffed Flounder

*North Atlantic Flounder stuffed with lump Crab
Meat and Bay Shrimp*

Surf & Turf

*Charbroiled Filet Mignon
paired with Jumbo Crab Stuffed Shrimp*

Stuffed Breast of Chicken

*Breast of Chicken with an Herbed Bread Stuffing finished
with Sauce Supreme*

Roast Prime Rib

Served Au Jus Sauce

Medallions of Pork Tenderloin

*Peppercorn encrusted Medallions finished with an Apple
Jack Brandy Sauce*

Baked Atlantic Salmon

Finished with a Dill Hollandaise Sauce

Chicken Marsala

Breast of Chicken with a Marsala Wine Glaze

*All entrees are served with our Chef's Accompaniments
and Fresh House-baked Rolls & Butter*



Customized Wedding Cake

Choose from a selection of our famous House-Made Wedding Cakes

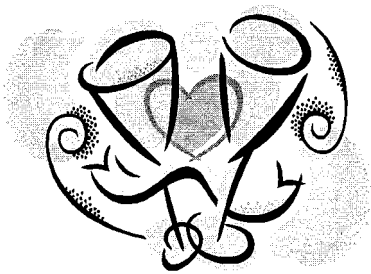


Coffee & Tea Service



Plated Package Pricing

\$68.00 per person



Our Wedding Coordinator will assist you in planning the perfect reception and can customize all aspects of our wedding package to your specific choices. Please add 6% Sales Tax and 21% Service Charge to all Prices.

All prices subject to change and are not guaranteed until 90 days prior to your event.

Our Five Hour Buffet Reception

includes...

Four Hours of Open Bar (House Liquor, Wines & Beer)

Upgrade to Call Brands Open Bar - +\$3.00 per person

Upgrade to Top Shelf Open Bar - +\$4.50 per person

Upgrade to Premium Open Bar - +\$6.00 per person



One Hour of Hors D'oeuvres

Stationary Hors D'oeuvres

(Choice of two)

International Cheese & Crackers

Fresh Fruit Display

Fresh Vegetable Crudités with Ranch Dressing

Butlered Hors D'oeuvres

(Choice of three)

Spring Rolls

Miniature Quiche

Swedish Meatballs

Breaded Shrimp w/Tropical Dip

Broiled Bacon-Wrapped Scallops

Assorted Breaded Mushrooms

Assorted Cold Canapés

Sesame Chicken

Petite Crab Cakes

Spinach & Feta Phyllo

Mushroom Caps with Crab Imperial

Cocktail Franks & Puffed Pastry



Additions

SHRIMP DISPLAY

200 Pieces of Jumbo chilled Gulf Shrimp

Served with Lemon Wedges & Horseradish Cocktail Sauce – Market Price



Champagne Toast

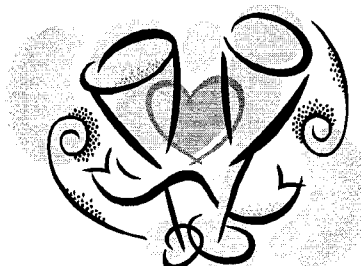


Salad Selection

(Choice of one)

Mixed Field Greens

Classic Caesar Salad with Parmesan Croutons



Buffet Entrée Selections

(Choice of Two)

(Choice of Three – Additional \$3.00 per person)

Served with Chef's Accompaniments, Starch, & Vegetable
Mandarin Glazed Chicken Breast

Sliced Sirloin Espagnole

Boneless Breast of Chicken Piccata

London Broil with Mushroom Sauce

Stuffed Chicken Breast with Cornbread Stuffing & Gravy

Tri-Color Tortellini with Marinara or Alfredo Sauce

Baked Filet of Salmon with Dill Cream Sauce

Eggplant Parmigiana with Marinara Sauce

Lemon Broiled Haddock

Vegetable Raviolis with Chunky Tomato Basil Sauce

Charbroiled Medallions of Pork Loin with Sweet Peppered Bourbon BBQ Sauce

Butter Crumb Topped Seafood Au Gratin

Roast White Meat Turkey Breast with Cranberry Stuffing, Turkey Gravy, and Cranberry Sauce

Crab Cakes with Dijon Cream Sauce



Chef's Carving Station Choices

Tenderloins of Beef at \$5.50+ per person

Roast Prime Rib at \$5.50+ per person

Black Oak Ham at \$4.50+ per person

Customized Wedding Cake

Choose from a selection of our famous House-Made Wedding Cakes



Coffee & Tea Service



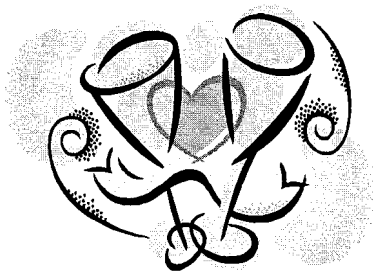
Buffet Package Pricing

\$68.00 Per Person



Our Wedding Coordinator will assist you in planning the perfect reception and can customize all aspects of our wedding package to your specific choices. Please add 6% Sales Tax and 21% Service Charge to all Prices.

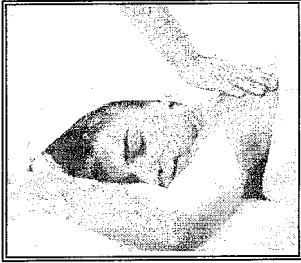
All prices subject to change and are not guaranteed until 90 days prior to your event.



The Inn at Reading Presents...

The Bridal Party Escape Package

Escape from the stress of planning your wedding by pampering yourself and your favorite Girlfriends with our Getaway Package!



Your Girlfriend's Group Getaway includes:

- ☞ Elegant, Oversized Guestrooms of Double Occupancy*
- ☞ Choice of SPA Treatment*
- ☞ Full Breakfast*
- ☞ Chocolate smothered Strawberries*
- ☞ Welcome Beer, Wine or Cocktail*
- ☞ 20% Dinner Entrée discount voucher per person*
- ☞ "Girlfriends Memories" Camera*

Choose your SPA Treatment from the following Salons:

Tina's Salon & Spa, United Artist's Salon & Spa, Accent On You, Salon JP, Wild About Style Salon & Spa

Choose from treatments such as:

Aromatic Manicure, Peppermint Pedicure, Therapeutic Massage, Revitalizing Facial, Reflexology, Reiki, and so much more.

Call our Sales Department to arrange your Bridal Party Escape now!

610-371-4476

Indulge yourself with a Bridal Party Escape at The Inn at Reading! Regardless of the Spa package you choose, you will experience personal service, tastefully furnished accommodations, intimate dining and exceptional amenities. **Use this package as a bachelorette weekend or just a night out of celebration and relaxation you can enjoy with your favorite girlfriends.**

Wedding Reception Bar Options

all bars include unlimited Pepsi products

House Brand Option*

LIQUORS: Bankers Club Vodka
Bankers Club Gin
Saxony Rum
Beams Whiskey
Barrister's Scotch
Montezuma Tequila
Heaven Hill Bourbon
Triple Sec
Jacquins Apricot Brandy
Jacquins Amaretto
Kamora Coffee Liquor
DeKuyper Melon
Leroux Peach Schnapps

WINES: Livingston Burgundy
Livingston Chablis
Livingston Blush
Cavit Pinot Grigio

BEER: (choice of two)**
Budweiser
Coors Light
Miller Genuine Draft
Yuengling Lager

Call Brand Option* (+3.00 per person)

LIQUORS: Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Windsor Canadian Whiskey
Cutty Sark Scotch
Jose Cuervo Tequila
Jim Beam Bourbon
Triple Sec
Jacquins Apricot Brandy
Jacquins Amaretto
Kamora Coffee Liquor
DeKuyper Melon
Leroux Peach Schnapps

WINES: Walnut Crest Cabernet
Pacific Cliffs Merlot
Eagle Creek Chardonnay
Salmon Point White Zinfandel
Cavit Pinot Grigio

BEER: (choice of two)**
Budweiser
Coors Light
Michelob
Yuengling Lager

Top Shelf Brand Option* (+\$4.50 per person)

LIQUORS: Absolut Vodka
Tanqueray Gin
Bacardi Rum
Myers Rum
Seagrams VO Whiskey
Canadian Club Whiskey
Dewars Scotch
Sauza Extra Gold Tequila
Jack Daniels Bourbon
Triple Sec
Jacquins Apricot Brandy
Amaretto Disaronno
Kahlua Coffee Liquor
DeKuyper Melon
Peachtree Schnapps

WINES: R.M. Woodbridge Cabernet
R.M. Woodbridge Merlot
R.M. Woodbridge Chardonnay
R.M. Woodbridge White Zinfandel
Cavit Pinot Grigio

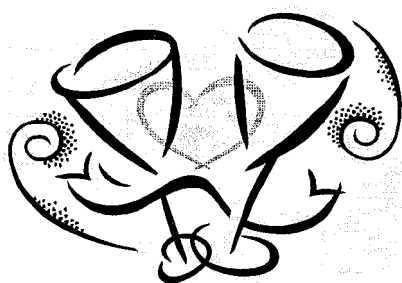
BEER: (choice of two)**
Coors Light
Amstel Light
Labatt's Blue
Yuengling Lager

Premium Option* (+6.00 per person)

LIQUORS: Belevedere Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Bacardi Rum
Crown Royal Whiskey
Chivas Regal Scotch
J.W. Black Label Scotch
Maker's Mark Bourbon
Southern Comfort Bourbon
Cuervo 1800 Tequila
Triple Sec
Jacquin's Apricot Brandy
Amaretto Disaronno
Kahlua Coffee Liquor
DeKuyper Melon
Peachtree Schnapps

WINES: R.M. Woodbridge Cabernet
R.M. Woodbridge Merlot
R.M. Woodbridge Chardonnay
R.M. Woodbridge White Zinfandel
Cavit Pinot Grigio

BEER: (choice of two)**
Budweiser
Amstel Light
Labatt's Blue
Yuengling Lager



**The following liquors are included but not limited to
**Beer will be bottled for 75 or less guests, draft for 75 or more*