

*The Inn at
Bally Spring Farm*



Wedding Menu

General Wedding Information

WEDDING PACKAGES INCLUDE:

- Wedding Reception Facilitator
- Hall Rental Fee
- Selected Menu and hors d'oeuvres
- Continuous Open Bar
- Client provided wedding cake cut and served
- Champagne Wedding Toast
- Table Linens
- Skirted Bridal Table
- China, Flatware, Stemware, Tables and chairs
- Formally Attired Bartenders and Wait staff

NUMBER OF PERSONS:

An adult guest minimum of 125 is required for Saturday night in-season wedding receptions (June, September and October). Maximum seating capacity is 180 inside and 500 outside on the grounds (tent required). Weddings for fewer than 100 guests are only held Friday 6-11pm or Sunday 2-6pm. If your affair is less than 100 guests, there is a \$150.00 additional fee for the use of the facility at these times. This fee may be waived if rooms in the Main Inn are booked for the evening of the event.

DEPOSITS, PAYMENT SCHEDULE AND FEES

- All prices indicated are subject to change without notice. Prices are guaranteed upon execution of Contract Part I, and receipt of deposit.
- A non-refundable deposit of \$1000.00 is required to hold the date of the event
- Any deposits will be credited to the final invoice.
- Personal checks and credit cards accepted for deposits only.
- Fifty percent (50%) of the estimated final costs are due two months in advance of the event. An invoice will be mailed or emailed.
- Guaranteed final count is due ten days in advance of the event. An adult guest minimum of 125 is required for Saturday in-season wedding receptions (June, September and October) If reception head count falls below 125 people, Client is still responsible for payment on 125 people. Your final invoice will be adjusted and mailed after receiving the final count, If the Inn is not contacted regarding a final count, we will consider your last estimate of guests as your final count. Your final guest count is the number for which you will be charged even if fewer guests attend. Final payment must be made by certified check, cashiers check, treasurer's check or cash to be paid no later than 3 days prior to the event. (No personal checks will be accepted for final payment).
- Additional guests may be added up to 48 hours in advance of the event. A \$25.00 per person surcharge will be added for any additions after the 48 hours. All additional monies due will be paid prior to the day of the event.
- The final billing will include a 6% sales tax and a 20% gratuity..
- There is a taxable \$625.00 Ceremony Fee if you marry on the grounds.
- All affairs are of five (5) hour duration beginning with the hors d'oeuvres/bar hour. Each additional half hour (1/2 hour) will be charged \$250.00 for extended labor, plus all additional food and/or beverage served.
- Children from 3-10 years of age are priced at 1/2 price of the regular adult menu. Special children's meals are available for \$8.95 pp. Ask for details.

Pricing subject to a 6% sales tax and a 20% gratuity.

All prices and selections are accurate at the time of printing and are subject to change.

- Tax exempt groups must provide a copy of their tax-exempt certificate two weeks prior to the event.
- The client will be billed a \$200.00 refundable damage deposit. The Inn will return this damage deposit within ten days of the event if no damage, theft, or breakage occurs. If any of the aforementioned occurs, the amount necessary to cover the damage and labor required to correct the problem will be deducted from the damage deposit amount. If the damage exceeds \$200.00, the client will be billed for the excess expense.

SMOKING

The Inn at Bally Spring Farm is a smoke-free facility. There are designated smoking areas outside the buildings.

DECORATIONS AND ENTERTAINMENT

Complimentary non-alcoholic beverages are provided to vendors.

Management reserves the right to inspect and control all aspects of functions being held on the premises. Prior approval is required for all decorations, entertainment, or special props. All decorations must be removed at the conclusion of the event. Use of pins, nails, screws, tape, stickers, and labels is strictly prohibited on walls, columns, floors or other parts of the building and furniture. Smoke or fog machines or any type of special effects that would produce sparks or fireworks may not be used in the facility at any time since they interfere with the fire alarm system.. Ordering and delivery of all decorations, special props and flowers are the responsibility of the client.

Contact the Inn for appropriate decorating time.

White or ivory taper mantle candles will be provided at no additional charge. There are also a variety of glass votive holders at no additional charge. The Host/Hostess will provide the votive candles.

ALCOHOLIC BEVERAGES

Pennsylvania State Law states that persons who are under 21 years of age or who appear intoxicated may not consume alcoholic beverages. Management reserves the right to restrict the service of alcoholic beverages to any group or individual when there is sufficient evidence of over-consumption. Management also reserves the right to refuse service to any individual judged to be under the age of 21, unless 2 forms of ID, required in PA, are presented for proof.

Pennsylvania State Law also prohibits the removal of alcoholic beverages from the premises. State law does not permit alcoholic beverages, purchased somewhere other than the Inn from being brought onto the Inn property.

Special order non-stock wine and liquor will be provided for your function but must be purchased in full from the Inn by the Host/Hostess of the function.

LIABILITY

The Inn at Bally Spring does not assume responsibility for loss or damage to items brought onto the property by guests. All items brought onto the property must be removed at the event's conclusion. It is the responsibility of the guest to provide security for any such materials and to assume liability for any such loss or damage. The sponsoring/hosting members will be held liable for any and all damage to the premises during their event caused by themselves, their agents or their guests.

The Inn at Bally Spring Farm shall not be responsible for claims made by outside service contractors hired by the Client and/or guests. The Inn at Bally Spring Farm shall not be held responsible for failure to perform, through no fault of its own, because of such acts as strikes, labor disputes, power outages, acts of God, or other causes whether listed herein or not.

MISCELLANEOUS INFORMATION

No food or beverage may be supplied by the client except the wedding cake.

For parties of 100 or more, there will be no more than two entrees.

Vegetable/Potato selections may not be split on entrees.

Dessert selection may be split.

The Country Farm Feast
(Served Sit-Down Dinner)
 \$113.95/person

Toast: Champagne for all guests.

Bar includes:

Premium Brand Open Bar with fine Wines, Liquors, Cordials, Sodas, Juices, Draft Beers

Cold hors d'oeuvres:

Fresh Fruit Display, Fresh Crisp Vegetables with Dips, Various types of Cheeses displayed with Homemade Breads, Gourmet Crackers and assorted mustards. Butlered hors d'oeuvres (Choice of 4)

Appetizers:

Fresh Fruit Medley Or
 Chef's Homemade Hearty Soup

Salads: (Choice of 1)

Spinach Salad-Baby Spinach Leaves with a Hickory Smoked Chicken and Honey Mustard Dressing
 Red Tipped Leaf Lettuce served with Strips of Provolone Cheese, Tomatoes, Fresh Basil and Parsley with Italian Dressing
 Mixed California Greens with Diced Shrimp in a Tarragon Vinaigrette Dressing

Entrees: (Choice of 1)

Baked Stuffed Shrimp (4 Jumbo Shrimp stuffed with Crab Imperial)
 Broiled Stuffed Flounder (Stuffed with Crabmeat and Broiled in Butter)
 Surf and Turf (Petit Filet Mignon and 3 Jumbo Shrimp stuffed with Crab Imperial)
 Broiled Salmon with a Hot Dill or Shrimp Sauce
 Roasted Stuffed Capon Supreme (Homemade bread stuffing and a Supreme Sauce)
 Roast Prime Rib Au Jus (12 oz cut served with a creamy Horseradish Sauce)
 Roast Tenderloin of Beef served with a Bordelaise Sauce
 Homemade Crab Cakes with Oyster Sauce
 Veal Oscar (Tender Veal sautéed with Crabmeat, Asparagus spears and topped with a Hollandaise Sauce)

Vegetables: (Choice of 2)

Rice Pilaf with Toasted Pecans and Scallions)
 Wild Rice
 Cheese Stuffed Baked Potato with a Shallot & Chive Cream Sauce
 Oven Brown Red Bliss Potatoes
 Baked Candied Sweet Potatoes
 Green Beans Almandine

Vegetables: (Choice of 2-continued)

Hawaiian Glazed Carrots

Medley or Fresh Steamed Vegetables (Broccoli, Cauliflower, Carrots, Green Beans, Peas, Red & Green Peppers, Celery and Zucchini)

Broiled Stuffed Tomatoes (stuffed with Wild Rice or Seasonal Bread Crumbs and served with a creamy Mushroom Sauce)

Broccoli Polonaise

Fresh Asparagus Spears with Orange Walnut Cream Sauce

Zucchini Boats (filled with Broccoli & Cauliflower buds and Julienne Carrots sautéed in Lemon Butter)

Snow Peas with Sliced Mushrooms

Grilled Portabella Mushrooms

Oven Brownd Parsley Red Bliss Potatoes

Baked Potato (stuffed with Cheese, topped with a Shallot & Chive Sour Cream Sauce)

Sweet Potato Slices baked and served in a candied pineapple glaze sauce

Wild Rice Pilaf with Toasted Pecans

Desserts: (Choice of 1)

Lemon, Raspberry, or Orange Sorbet

Assorted Mini Pastries and Italian Cookies

Coffee:

Brewed Decaffeinated and Regular

Imported and Herbal Teas

Two entrees may be selected with a \$3.00/person surcharge added to the cost

Pricing subject to a 6% sales tax and a 20% gratuity.

All prices and selections are accurate at the time of printing and are subject to change.

The Bally Spring
(Served Sit-Down Dinner)
\$73.95/person

Toast: Champagne for all guests.

Bar includes:

Premium Brand Open Bar with fine Wines, Liquors, Cordials, Sodas, Juices, Draft Beers

Cold hors d'oeuvres:

Fresh Fruit Display, Fresh Crisp Vegetables with Dips, Various types of Cheeses displayed with Homemade Breads, Gourmet Crackers and assorted mustards.

Appetizers:

Fresh Fruit Cup or Choice of Soup with Crackers

Soups:

Cream of Mushroom or Broccoli, Hearty Beef Vegetable, Minestrone or Wedding Soup

Salads: (Choice of 1)

Mixed greens including Romaine, Spinach and Leaf Lettuces with various dressings or Traditional Caesar Salad with dressing.

Entrees: (Choice of 1)

Chicken Cordon Bleu over Rice (boneless chicken breast stuffed with Swiss cheese and ham served with a wine sauce)

Chicken Marsala (boneless chicken breast sautéed with a marsala wine & mushroom sauce)

Chicken Kiev (boneless chicken breast stuffed with garlic butter, Monterey cheese and herb sauce)

Chicken Breast (herbed baked breast of chicken)

Roast Turkey Breast (with homemade stuffing served with Gravy and Cranberry Sauce)

Roast Pork Au Jus with roasted Red & Green Peppers

Sliced Tenderloin of Beef served with a Bordelaise Sauce

Vegetables: (Choice of 2)

Fresh Carrots and Peas with Butter Sauce, Buttered Sweet Corn, Seasoned Buttered Carrots, Broccoli Almandine, Zucchini Provencale, Petite Peas with Pearl Onions and Demi Glaze Sauce, Green Beans Almandine, Rice Pilaf with Red & Green Peppers or Parsley Red Skinned Potatoes.

Desserts: (Choice of 1)

Lemon Sherbet with fruit garnish, Raspberry Sorbet or Chocolate Mousse Chantilly

Coffee:

Brewed Decaffeinated and Regular

Imported and Herbal Teas

Multi-Grain and Sourdough Dinner Rolls served with Butter

Extra entrees may be selected with a \$3.00/person surcharge added to the cost.

The Steaming Stations

\$84.50/person

Toast: Champagne for all guests

Bar Includes:

Premium Brand Open Bar with fine Wines, Liquors, Cordials, Sodas, Juices, Draft Beers

Cold hors d'oeuvres:

Fresh Fruit Display, Fresh Crisp Vegetables with Dips, Various types of Cheeses displayed with Homemade Breads, Crackers and mustards

Carving Station: (Choice of 2)

Roast Turkey Breast
Glazed Ham
Choice Round of Beef Au Jus

Station Includes: Multi-grain, Sourdough and Mini Kaiser Rolls, Butter, Mayonnaise, Assorted mustards & Creamy Horseradish Sauce

Pasta Station: (Choice of 2)

Stuffed Shells
Penne
Cheese Tortellini
Ziti
Angel Hair

Pasta Sauces: (Choice of 2)

Alfredo Sauce with Proscuitto and Roasted Red Peppers, Marinara, Pesto, Primavera, Alfredo, Vodka Cream Sauce

Vegetables: (Choice of 2)

Oven Brownd Red Skinned Parsley Potatoes, Au Gratin Potatoes, Candied Sweet Potatoes, Buttered Petite Peas with Pearl Onions, Broccoli Aioli, Glazed Baby Carrots, Sweet Buttered Corn, Green Beans Almandine, Zucchini Provencale or Fresh Medley of Steamed Vegetables

Desserts: (Choice of 1)

Lemon or Raspberry Sorbet
Chocolate Mousse Chantilly.

Coffee:

Brewed Decaffeinated and Regular
Imported and Herbal Teas

Two entrees may be selected with a \$3.00/person surcharge added to the cost.

The Inn Buffet

\$84.50/person

Toast: Champagne for all guests

Bar Includes:

Premium Brand Open Bar with fine Wines, Liquors, Cordials, Sodas, Juices, Draft Beers

Cold hors d'oeuvres:

Fresh Fruit Display, Fresh Crisp Vegetables with Dips, Various types of Cheese with displayed Homemade Breads, Gourmet Crackers and assorted Mustards.

Buffet Dinner:

Served Fresh Fruit Cup or Choice of Soup

Soups:

Wedding Soup, Minestrone, Hearty Beef Vegetable-other soups available on request.

Vegetables: (Choice of 2)

Oven Browned Red Skinned Potatoes, Au Gratin Potatoes, Candied Sweet Potatoes, Buttered Petite Peas with Pearl Onions, Broccoli Aioli, Glazed Baby Carrots, Sweet Buttered Corn, Green Beans Almondine, Zucchini Provencale, Rice Pomodori or Fresh Medley of Steamed Vegetables

Entrees: (Choice of 3)

Tortellini Marinara or Alfredo
Seafood Newberg
Stuffed Shells with Marinara or Cream Sauce
Pasta Primavera
Shrimp Penne with Vodka Sauce
Roast Pork
Veal Marsala
Baked Skinless Chicken Breast with creamy Mushroom & Parmesan Cheese Sauce
Honey Glazed Ham
Roast Beef Au Jus
Chicken Parmesan

Buffet Salads: (Choice of 1)

Cucumber/Tomato & Onion Salad, Red Skinned Bliss Potato Salad with Celery & Mustard Dill Sauce, Spinach and Mandarin Orange Salad, Pasta Salad with Black Olives and Balsamic Vinaigrette

Multi Grained and Sourdough Rolls served with Butter

Coffee

Brewed Decaffeinated and Regular Imported and Herbal Teas

Desserts (Choice of 1)

Lemon or Raspberry Sorbet
Chocolate Mousse Chantilly

Extra entrees may be selected with a \$3.00 per person surcharge added to the cost.

The Innkeeper's Choice

(Served Sit-Down Dinner)

\$96.25/person

Toast: Champagne for all guests.

Bar includes:

Premium Brand Open Bar with fine Wines, Liquors, Cordials, Sodas, Juices, Draft Beers

Cold hors d'oeuvres:

Fresh Fruit Display, Fresh Crisp Vegetables with Dips, Various types of Cheeses displayed with Homemade Breads, Gourmet Crackers and assorted mustards. Butlered hors d'oeuvres (Choice of 3)

Appetizers:

Fresh Fruit Medley or Choice of Soup

Gourmet Soups:

Manhattan Clam Chowder
New England Clam Chowder
Snapper Soup

Salads: (Choice of 1)

Fresh Sliced Mushrooms and Spinach Salad with Hot Bacon Dressing, Mixed Greens with Mandarin Orange and Pear Slices served with a Pear Vinaigrette dressing, Mixed Greens with Cherry Tomatoes, Cucumbers, Julienne Carrots served with our own house dressing.

Entrees: (Choice of 1)

Baked Salmon served with a hot dill or shrimp sauce
New York Sirloin Strip Steak
Broiled Stuffed Flounder (stuffed with crabmeat)
Chicken Oscar (chicken sautéed with crabmeat and asparagus spears topped with a Hollandaise sauce)
Roast Prime Rib of Beef Au Jus (8 oz cut)
Chicken Chardonnay (lightly battered, sautéed and topped with Julienne Vegetables, Mushrooms and Chardonnay Sauce)

Vegetables: (Choice of 2)

Oven Browned Red Skinned Parsley Potatoes, Au Gratin Potatoes, Candied Sweet Potatoes, Buttered Petite Peas with Pearl Onions, Broccoli Aioli, Glazed Baby Carrots, Sweet Buttered Corn, Green Beans Almandine, Zucchini Provencale, Rice Pomodori or Fresh Medley of Steamed Vegetables
Snow Peas with Mushrooms
Broccoli Aioli
Asparagus Spears with Red Pepper Strip tied together and steamed
Sautéed Zucchini with Garlic and Italian Seasonings
Fresh Steamed Vegetable Medley (Broccoli, Cauliflower, Carrots, Red 7 Green Peppers, Peas, Green Beans, Zucchini)

Multi-Grain and Sourdough Rolls served with Butter

Desserts: (Choice of 1)

- Raspberry, Lemon or Orange Sorbet
- Double Fudge Brownies with Whipped Cream, Chocolate Sauce and Garnish

Coffee: Brewed Decaffeinated and Regular

Teas: Imported and Herbal Teas

Two entrees may be selected with a \$3.00/person surcharge added to the cost.

Pricing subject to a 6% sales tax and a 20% gratuity.

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Suggested Options

Hot and Cold Butlered hors d'oeuvres: (Choice of 6)

Please add \$8.50/person/hour

Hot Butlered hors d'oeuvres

Crab Balls with Creamy Dipping Sauce

Stuffed Mushrooms (stuffed with a hot & sweet sausage, salami and parmesan cheese)

Stuffed Mushrooms (stuffed with Mozzarella cheese and Spinach)

Spicy Hot Wings with Ranch Dipping Sauce

Spinach Cheese Balls

Bacon Wrapped Scallops

Assorted Mini-Quiche

Swedish Meatballs

Petite Beef Wellington

Hot Peppers Stuffed with Ham & Cheese

Clams Casino

Grilled Shrimp served with garlic butter

Shrimp spread on mini toast and Cheese

Crabmeat on Petit Bagels with cheese and black olive slice

Chicken Tenders with Soy Dipping Sauce

Tomato and Mozzarella Cheese on Mini Bagels

Egg Rolls served with Sweet & Sour Sauce

Butlered Cold hors d'oeuvres

Stuffed Cherry Tomatoes (stuffed with Tuna or Chicken)

Stuffed Celery Bites (stuffed with onion, spices and cream cheese)

Stuffed cucumber wedges (stuffed with Salmon cream cheese and topped with dill sprig)

Mozzarella, Tomato and Basil on Garlic Toast

Mellon Wrapped in Proscuitto

Grilled Eggplant topped with Cheese and Kiwi on Toast Rounds

Smoked Salmon on Gourmet Party Pumpernickel topped with a sprig of Dill

Crabmeat and Cream Cheese on Rye, Pumpernickel and Sourdough Toast

Fresh Pineapple Bite wrapped in caramelized Bacon

Skewered Cheese, Pineapple and Grape served with a Hawaiian Soy Sauce

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Premium Liquor List

Seagrams 7

Canadian Club

Windsor Canadian

VO

Gordon's Gin

Jim Beam

Old Granddad

Cutty Sark

Skyy Vodka

Smirnoff Vodka

Bacardi Rum

Parrot Bay Rum

Captain Morgan Rum

Mount Gay Rum

Christian Bros. Brandy

Peach Schnapps

Harvey's Bristol Cream

Southern Comfort

Kamora

Margueritaville Tequila

Directions

From Pennsburg:

Travel North on Rt 29 4.8 miles and turn left going South on Rt 100 in Hereford.

See below**

From Lehigh Valley Area:

Proceed South on Rt 100 to Hereford. At the intersection of Rt 100 and Rt 29 (traffic light) go South on Rt 100.

See below**

From NY or Newark Area:

Take I-78 West into PA (past Allentown) until you come to the Cedar Crest Blvd. exit.

Take Cedar Crest Blvd South into Emmaus.

At the intersection of Cedar Crest Blvd (Rt 29) and Chestnut Street, make a right and follow to where it joins Rt 100 South.

Proceed South on Rt 29 and 100 to Hereford.

Rt 29 and Rt 100 will split. Stay on Rt 100 South.

After the split, travel 1.5 miles. Turn right onto Huffs Church Road.

Travel up hill 2 miles, turn left onto Dairy Lane. Follow Dairy Lane to the T stop.

Turn right onto Forgedale/Dale Road.

Go ¼ mile, turn left onto Airport Road.

Cross over two small bridges and make a right into the driveway immediately after the second bridge.

See below**

From the Northeast Extension of the PA Turnpike:

Take the NE Extension to the Quakertown exit. At the bottom of the ramp turn right onto Rt 663 and continue to Pennsburg where Rts 663 and 29 intersect. Turn right onto Rt 29 North to Hereford to intersection with Rt 100. Turn left heading South on Rt 100.

See below**

From Reading:

Follow Route 422 East until you see a sign for Route 12 East (Pricetown Rd).

Follow Pricetown Rd, cross Route 73 at the traffic light, and continue following Pricetown Rd for 6 miles to the stop sign (Larry Dey Auto Service on your left, German Deli in front of you).

Turn left onto Lyons Rd and travel 1 mile.

Turn right onto Fredericksville Rd.

Travel 7.3 miles to make a right onto Dale Rd (It's called Hunter Forge Rd on the left, and you'll see Landhaven B & B on the right in the Village of Huff's Church just before Dale Rd).

Go 1.1 miles on Dale Rd, and turn right onto Airport Rd.

Cross over 2 small bridges and make a right into the driveway immediately after the second bridge.

**Travel 1.9 miles. Turn right onto Huffs Church Road. Travel up hill 2 miles, turn left onto Dairy Lane. Follow Dairy Lane to the T stop. Turn right onto Forgedale/Dale Road. Go ¼ mile,

turn left onto Airport Road. Cross over two small bridges and make a right into the driveway immediately after the second bridge.

From Harrisburg and other points West:

Take PA turnpike (I-76) to Downingtown exit. Follow Rt 100 North to Bally (40-45 minutes). See below**

From Baltimore, Washington DC and points South:

Take I-95 North. In Wilmington, DE take Rt 202 North toward West Chester, PA. Stay on Rt 202 until you reach Rt 100 North. Take Rt 100 North past West Chester, Exton, Eagle, Coventry, Pottstown, Boyertown into Bally. See below**

From Philadelphia:

Take the Schuylkill Expressway to King of Prussia. Take exit 328A (old exit 26B) (Rt 202 South toward Swedesford Rd/Pottstown). Get on Rt 422 West to Pottstown. Follow Rt 422 exiting North on Rt 100 (toward Allentown). Follow Rt 100 North into Bally (20-25 minutes). See below**

From Pottstown:

Follow Rt 100 North into Bally (20-25 minutes). See below**

**In Bally, watch for Longacre Electric's orange sign (on the corner at Church Street). Make a left onto Church Street and continue up the hill. The road name changes to Crow Hill Road (where the sidewalks end). Continue up the hill and down the other side to a T stop. Make a right onto Dale Road. Follow Dale Road for about 2 miles and turn left onto Airport Road. Cross over two bridges and immediately after the second bridge, turn right into driveway