



# *Wedding Celebrations*

at the  
**Yankee Pedlar Inn**

At the Yankee Pedlar Inn, wedding celebrations are more than just planned; they are designed. We believe that your wedding day is one of the most important events that will occur in your lifetime. Our wedding specialist will gently guide you through all the important stages of designing your event, establishing a comfortable, confident rapport, which, when the last detail is arranged, ultimately eliminates your anxiety and lets you feel as though you are a guest at your own event.

Thank you for your interest in our unique facility!

## **Wedding Guidelines**

- ♦ A non-refundable deposit of \$1,000 is required upon booking your event.
- ♦ After contracts are signed and deposits are made, please call for an appointment to set up your menu tasting.
- ♦ A second non-refundable deposit of \$1000 is due at the time of your menu meeting. This meeting should take place 4 months prior to your wedding.
- ♦ Our prices do not include an 18% house service charge and 5% Massachusetts tax, which will be added to all services.
- ♦ We require a guaranteed number of guests seven days prior to your wedding. Once received, the count may not be lowered, but may be increased up to 24 hours prior to your wedding.
- ♦ Final and complete payment is due at your final meeting seven days prior to your event in the form of cash or certified check. Credit cards and personal checks will **not** be accepted for the final payment.
- ♦ Menu prices cannot be guaranteed for more than 90 days due to possible market fluctuations. Changes will not exceed 10% annually.



# Gold Wedding Package

Gold Package Price ..... \$79.95

## A Tasteful Welcome

A flowing display of domestic and imported cheeses, fresh seasonal fruit, vegetables, dips and crackers.

## White Glove Butler Style Hors D' Oeuvres

*(Choice of five)*

|   |                           |
|---|---------------------------|
| Tomato-Basil Bruschetta                   | Scallops Wrapped in Bacon |
| Smoked Salmon Pinwheels                   | Blackened Swordfish       |
| Melon Wrapped Prosciutto                  | Assorted Petite Quiches   |
| Stuffed Deviled Eggs                      | Spanakopita               |
| Asparagus Wrapped in Marinated Roast Beef | Mini Crabcakes with Aioli |
| Mini Chicken Cordon Bleu                  | Smoked Turkey Wrap        |
| Shrimp Spring Rolls                       | Shrimp on Toast Points    |
| Fried Ravioli with Marinara               | Stuffed Mushroom Caps     |
| Garlic Mozzarella Sticks                  | Coconut Chicken           |
| Oriental Spring Rolls                     |                           |

## Six Hour Open Bar

## Champagne or Wine Toast

## Wine Service with Dinner (Red & White)

## Sorbet Intermezzo

### Appetizers

*(Choose One)*

|                                   |
|-----------------------------------|
| Fresh Fruit Cup                   |
| Homemade Soup                     |
| Tortellini Alfredo                |
| New England Clam Chowder (\$1.00) |
| Seafood Bisque (1.00)             |
| Shrimp Cocktail (\$5.95)          |

### Starches

*(Choose One)*

|                             |
|-----------------------------|
| Oven Roasted Potatoes       |
| Garlic Whipped Potatoes     |
| Potatoes Au Gratin          |
| Baked Potato                |
| Twice Baked Potato (\$1.00) |
| Rice Pilaf                  |
| Wild Rice                   |

### Salads

*(Choose One)*

|                        |
|------------------------|
| Pedlar House Salad     |
| Classic Caesar Salad   |
| Hearts of Lettuce      |
| Spinach Salad (\$1.50) |

### Vegetables

*(Choose One)*

|                                     |
|-------------------------------------|
| Fresh Vegetable Medley              |
| Whole Green Beans                   |
| Butternut Squash                    |
| Sauteed Broccoli                    |
| Honey Glazed Baby Carrots           |
| Asparagus with Hollandaise (\$2.00) |



# Gold Wedding Package

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## Entrées

(Choice of three)

Baked Stuffed Jumbo Shrimp with Sherried Seafood Stuffing

New England Baked Scrod with Seasoned Breadcrumbs

Baked Stuffed Fillet of Sole with Crabmeat Stuffing

Broiled Atlantic Salmon with Citrus Triple Sec Butter

Grilled Swordfish with Charred Tomato Chive Butter

Chicken Française with a White Wine Butter Sauce

Boneless Stuffed Chicken Florentine with Spinach & Cheddar Cheese

Chicken Cordon Bleu with Virginia Ham and Imported Swiss Cheese

Chicken Marsala Sauteed in Marsala Wine topped with Wild Mushrooms

Stuffed Chicken Breast with Fresh Herbs and Wild Rice

Breast of Chicken Stuffed with Herb Stuffing in a Supreme Sauce

Roast Breast of Turkey with Fresh Herb Stuffing and Pan Gravy

Roast Prime Rib of Beef au jus with Horseradish Cream

Yankee Pot Roast with Vegetable Jardiniere

Grilled Filet of Beef with Sauteed Mushrooms

Roast Sliced Tenderloin of Beef with choice of Bearnaise or Merlot Demi-Glaze

Grilled New York Sirloin Steak topped with Crisp Onions

Sliced New York Sirloin in a Burgundy Mushroom Sauce

Roast Loin of Pork with Apple Cranberry Stuffing

Surf & Turf ~ Petite Filet & Baked Stuffed Shrimp

Cheese Ravioli with Spinach & Roasted Tomatoes in a Light Garlic Cream Sauce

Cheese Manicotti Primavera

Wild Mushrooms & Grilled Vegetables in a Puff Pastry

## Dessert

Custom Wedding Cake

Served with choice of Chocolate Mousse or any Fruit Flavored Mousse

Coffee, Tea and Brewed Decaffeinated Coffee

Assorted Italian pastries and cookies

International Coffee Station

## Additional Amenities

Fresh Flowers Arrangements with candles for all your guest's tables

Deluxe accommodations in our Bridal Suite with a Champagne Basket



# Silver Wedding Package

Silver Package Price..... \$59.95

## A Tasteful Welcome

A flowing display of domestic and imported cheeses, fresh seasonal fruit, vegetables, dips and crackers.

## White Glove Butler Style Hors D' Oeuvres

*(Choice of five)*

- |   |                           |
|---|---------------------------|
| Tomato-Basil Bruschetta                   | Scallops Wrapped in Bacon |
| Smoked Salmon Pinwheels                   | Blackened Swordfish       |
| Melon Wrapped Prosciutto                  | Assorted Petite Quiches   |
| Stuffed Deviled Eggs                      | Spanakopita               |
| Asparagus Wrapped in marinated Roast Beef | Mini Crabcakes with Aioli |
| Mini Chicken Cordon Bleu                  | Smoked Turkey Wrap        |
| Shrimp Spring Rolls                       | Shrimp on Toast Points    |
| Fried Ravioli with Marinara               | Stuffed Mushroom Caps     |
| Garlic Mozzarella Sticks                  | Coconut Chicken           |
| Oriental Spring Rolls                     |                           |

## Social Hour Open Bar

## Champagne or Wine Toast

### Appetizers

*(Choose One)*

- Fresh Fruit Cup
- Homemade Soup
- Tortellini Alfredo
- New England Clam Chowder (\$1.00)
- Seafood Bisque (1.00)
- Shrimp Cocktail (\$5.95)

### Starches

*(Choose One)*

- Oven Roasted Potatoes
- Garlic Whipped Potatoes
- Potatoes Au Gratin
- Baked Potato
- Twice Baked Potato (\$1.00)
- Rice Pilaf
- Wild Rice

### Salads

*(Choose One)*

- Pedlar House Salad
- Classic Caesar Salad
- Hearts of Lettuce
- Spinach Salad (\$1.50)

### Vegetables

*(Choose One)*

- Fresh Vegetable Medley
- Whole Green Beans
- Butternut Squash
- Sauteed Broccoli
- Honey Glazed Baby Carrots
- Asparagus with Hollandaise (\$2.00)



# *Silver Wedding Package*

Silver Package Price ..... \$59.95

## **Entrées**

(Choice of three)

Baked Stuffed Jumbo Shrimp with Sherried Seafood Stuffing

New England Baked Scrod with Seasoned Breadcrumbs

Baked Stuffed Fillet of Sole with Crabmeat Stuffing

Broiled Atlantic Salmon with Citrus Triple Sec Butter

Grilled Swordfish with Charred Tomato Chive Butter

Chicken Française with a White Wine Butter Sauce

Boneless Stuffed Chicken Florentine with Spinach & Cheddar Cheese

Chicken Cordon Bleu with Virginia Ham and Imported Swiss Cheese

Chicken Marsala Sauteed in Marsala Wine topped with Wild Mushrooms

Stuffed Chicken Breast with Fresh Herbs and Wild Rice

Breast of Chicken Stuffed with Herb Stuffing in a Supreme Sauce

Roast Breast of Turkey with Fresh Herb Stuffing and Pan Gravy

Roast Prime Rib of Beef au jus with Horseradish Cream

Yankee Pot Roast with Vegetable Jardiniere

Grilled Filet of Beef with Sauteed Mushrooms

Roast Sliced Tenderloin of Beef with choice of Bearnaise or Merlot Demi-Glaze

Grilled New York Sirloin Steak topped with Crisp Onions

Sliced New York Sirloin in a Burgundy Mushroom Sauce

Roast Loin of Pork with Apple Cranberry Stuffing

Surf & Turf ~ Petite Filet & Baked Stuffed Shrimp

Cheese Ravioli with Spinach & Roasted Tomatoes in a Light Garlic Cream Sauce

Cheese Manicotti Primavera

Wild Mushrooms & Grilled Vegetables in a Puff Pastry

## **Dessert**

Custom Wedding Cake

Served with choice of Chocolate Mousse or any Fruit Flavored Mousse

Coffee, Tea and Brewed Decaffeinated Coffee

## **Additional Amenities**

Fresh Flowers Arrangements with candles for all your guest's tables

Deluxe accommodations in our Bridal Suite with a Champagne Basket



# *Beverage Service*

## **Cash Bars**

|                  |       |        |
|------------------|-------|--------|
| Domestic Beer    | ..... | \$3.50 |
| Imported Beer    | ..... | \$4.25 |
| House Wines      | ..... | \$4.50 |
| Mixed Drinks     | ..... | \$4.00 |
| Call Brands      | ..... | \$4.75 |
| Premium Brands   | ..... | \$5.25 |
| Specialty Drinks | ..... | \$5.50 |
| Soda & Juices    | ..... | \$1.50 |

## **Host Bars**

### **Consumption Basis**

Charged by the drink

### **Per Person Basis**

\$9.00 per person 1st hour

\$3.00 per person each additional hour

## **Wine Service**

Marcus James Chardonnay \$18.00/bottle

Marcus James Cabernet Sauvignon \$18.00/bottle

Marcus James Merlot \$18.00/bottle

## **Other Considerations**

Non-Alcoholic Fruit Punch \$25.00/gal.

Champagne Punch \$45.00/gal

Mimosa \$45.00/gal

We will be happy to customize your Beverage Service in any way you like.

Additional Bar Fee (2nd Bar Request) \$75.00.



# *Additional Enhancements*

## May be added to Wedding Packages

- ◆ International Coffee Station . . . . . \$3.95pp (100 person minimum)  
Espresso, Cappuccino, Mexican, Spanish, Irish, & Italian coffee
  
- ◆ Viennese Table . . . . . \$7.95pp (60 person minimum)  
Mini Italian pastries & cookies. Selection of mousses, cakes & pies.
  
- ◆ Sundae Bar . . . . . \$3.95pp (60 person minimum)  
Vanilla & chocolate ice cream served with sprinkles, hot fudge, strawberries, bananas, nuts, whipped cream & cherries.
  
- ◆ Butler Style Gulf Shrimp . . . . . \$225.00 (100 pieces)  
Passed during social hour.
  
- ◆ Pasta Intermezzo . . . . . \$2.50pp
  
- ◆ Sorbet Intermezzo . . . . . \$1.50pp  
Lemon or raspberry.
  
- ◆ Chair cover rentals available
  
- ◆ Ice Sculptures . . . . . \$350.00



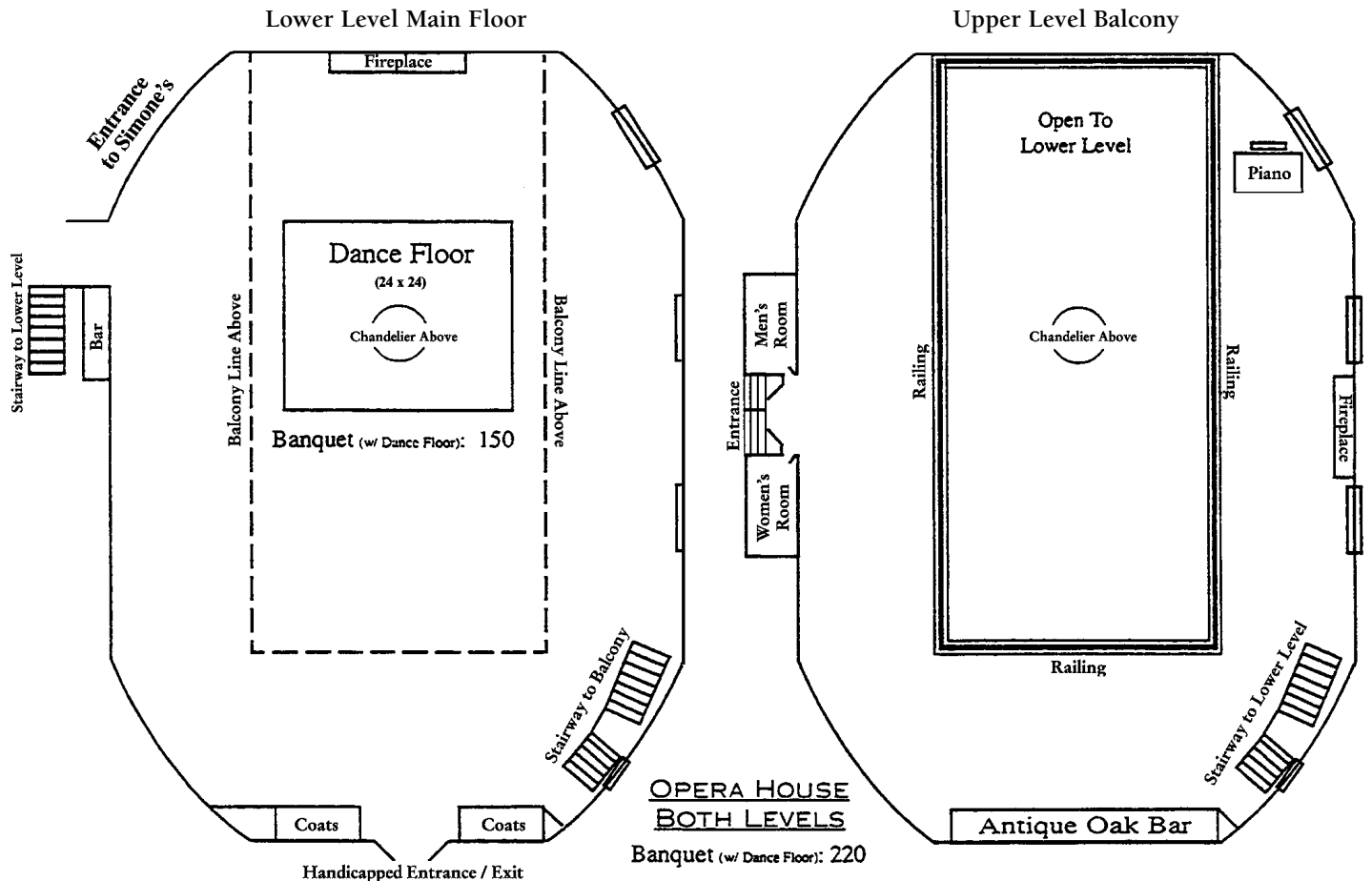
# Room Diagram

## of the Yankee Pedlar Inn's Opera House

The Yankee Pedlar Inn's Opera House has played host to a wide variety of events in its 25 year history, including musical performances, theatre, political and charity fundraisers, and extravagant themed parties. Long the area's favorite wedding facility, the elegant room boasts a magnificent chandelier which originally hung in the Metropolitan Opera House, as well as a historic bar which came from Holyoke's own Kenilworth Castle prior to its demolition. The room also features bar service on each level, a spacious dance floor, and private rest rooms.

Lower Level is wheelchair accessible.

Simone's dining area may also be used in conjunction with the Opera House for additional seating or as a reception area.



ROOM DRAWINGS ARE NOT TO SCALE