

Fisher's Tudor House

2011 Deluxe Brunch Reception

Your Deluxe Wedding Brunch Package includes

- ♡ The services of our Wedding Coordinator to plan every aspect of your Reception
- ♡ Your personal Ballroom wedding coordinator will be an experienced Ballroom Captain
- ♡ An Elaborate Brunch Buffet with extensive selections
- ♡ Premium Top Shelf Bar service for Five hours
- ♡ Private Bridal Suite with a private Bathroom
- ♡ Your courteous Wait Staff and Bartenders will be Formally-Attired
- ♡ Champagne Toast for the Bridal Table & a chilled White Wine for your guests
- ♡ Floor length White Table Linens, Accent Napkins available in a wide variety of colors
- ♡ Your Bridal Table is fully-dressed, with table linens, floor length Skirting and Lace
- ♡ Coat Check Attendants, when required
- ♡ Fresh Floral centerpieces arranged beautifully in your choice of colors and set in elegant Crystal Candelabra
- ♡ Free multi-level parking for your guests with private entrances to all Ballrooms
- ♡ Direction cards available on request, provided free of charge
- ♡ Your Wedding Cake, A beautiful fresh baked all Butter Vanilla Pound Cake with French Butter Cream Icing presented on a Silver Cake Plateau displayed prominently on a decorated candlelit Cake table..

The prices you see here are inclusive. All taxes & gratuities are already included.

It is our commitment to provide you with a beautiful venue, fabulous food, personalized quality service, attention to every detail, the benefit of our many years of experience, and a passion for what we do, so that your Wedding is the most memorable event of your lives.

215.244.9777

www.fisherstudorweddings.com



FISHER'S TUDOR HOUSE

2011 Deluxe Wedding Brunch

Top Shelf Open Bar

Staffed by experienced bartenders for five hours. Included are top shelf liquors & cordials, draft beers, selected bottled wines, with a full compliment of soda, mixers and juices.

Hot Items, served in Silver Chafing Dishes

Fluffy Buttermilk Pancakes, French Toast - Thick cut french baguette, dipped in a vanilla & cinnamon infused egg batter then grilled until golden brown and dusted with powdered sugar. Belgium Waffles served with Fruit Toppings and Warm Maple Syrup, Crepes with Fruit Fillings
Eggs Benedict served traditionally, a poached egg and Canadian bacon on an English muffin, and then topped with Hollandaise sauce. Fluffy scrambled Farm Fresh Eggs
Breakfast Burrito, prepared with eggs, meat, vegetables & cheese wrapped in a flour Tortilla
Crisp Rashers of Applewood smoked Bacon, Link Country Breakfast Sausage
Home Fried Potatoes, Baked Penne Pasta with Marinara Sauce, Breast of Chicken Piccante, Sauteed Maryland Lump Crabcakes, Seafood Melange in Sauce Newburg, served over Rice
Fillet of Flounder Francaise, Medley of Fresh Seasonal Vegetables

Chef's Omelet Station

Farm Fresh eggs with the guest's choice of a variety of fillings, prepared to order

Carved Items

Prime Rib of Beef, Choice, aged, & slow roasted served with a Horseradish Cream sauce
Roast Young Breast of Turkey, Cranberry Sauce
Baked Hickory Smoked Virginia Ham with Pineapple Chutney

Chilled Items

Fresh Cut assorted Seasonal Fruit Display, Assorted Breakfast Cereals
Fresh Tossed Salad Greens with Vine ripened Tomatoes and a selection of Dressings,
Chilled Crustacean and Seafood Salad Oceania, Roasted Red Skin Potato Salad,
Tortellini & Baby Shrimp Salad with Citrus Vinaigrette, Marinated Tuscany Pasta Salad
Fresh Baked Rolls, Croissants, Bagels with Cream Cheese, and a selection of Muffins
with creamery butter, jelly and jam.

Sweet Table

Danish Pastries, an Assortment of Cakes prepared by our Pastry Chef
Create your own Sundae Bar, Creamy Vanilla Pudding, Yiayia's Rice Pudding
Iced selection of Juices. Fresh brewed Coffee, Decaf Coffee, Tea, Milk and Soda

All Taxes and Gratuity are Included - Minimum of 100 Adults
\$ per person