

“Short Planning & Sweet Memories”

Your Unforgettable Wedding at the Olde Mill Inn & Grain House can absolutely be planned in less than 6 months

- ❖ *Budget: We are offering an Exclusive Short-Term Wedding Offer for ALL remaining available dates, \$100-\$120 per person **inclusive of tax & service charge. Only short-term weddings (six months or less from the contract date) receive pricing this low. Restrictions apply.***
- ❖ *Our Experienced Wedding Planners will provide you with a detailed timeline in order of importance to keep you on track*
- ❖ *An exclusive list of Top Rated Wedding Vendors, all of whom have won WeddingWire.com’s “Bride’s Choice Awards”, will also offer discount incentives for their professional services to Olde Mill Inn & Grain House “Short-Term” Wedding Bookings*
- ❖ *From Rehearsal Dinner to Ceremony, Reception, Overnight Guest Accommodations & Post-Nuptial Breakfast, the Olde Mill Inn & Grain House can provide one location to meet ALL your needs (with extra savings for multiple wedding weekend events)*
- ❖ *Less time for stressful decision making which ultimately makes this experience more exciting & enjoyable*

“Brides who’ve gotten their weddings together in six months or less have told me they enjoyed the process...they had less time to stress out and found the preparations surprisingly exciting.” BridalGuide.com

Personal Testimonial from a recent couple who planned their wedding at the Grain House within two months..

“John & Sophia would like to let you know that our experience with the personnel and venue at the Olde Mill Inn & Grain House was truly exceptional. We had a limited time to plan our wedding, and every expectation we had was 100% exceeded. Amanda Virga did a tremendous job of managing every aspect of the wedding, and made us feel very comfortable that we had no reason to worry about the finer details for our big day--she took care of EVERYTHING. The venue was stunning, the food was delicious, and the service was second-to-none. I recommend both Amanda and Marien to anyone looking to have the wedding of a lifetime. A beautiful Christmas wedding started as a figment of our imaginations and became an incredible reality because of the great work Amanda and Marien did for us. From customizing the menu, to collaborating on the decorating details, we simply couldn't have asked for more.”

Wedding Date December 27th, 2014; Booked on November 1st, 2014



EXCLUSIVE SHORT TERM WEDDING MENU

DESIGNED FOR WEDDINGS BOOKED WITHIN 6 MONTHS

Seasonal Refreshment (Infused Water, Lemonade, Apple Cider) Served Prior to your Ceremony

BEVERAGE ARRANGEMENTS

Hosted Bar Service Featuring The Olde Mill Inn's Five-Hour Open Bar
Serving **Premium** Brand Liquors, a Selection of Wines,
Imported and Domestic Beer, Assorted Soft Drinks and Juices

Your Custom Signature Cocktail Displayed with Personalized Sign at Bar

Butler-Passed Champagne with Strawberry Garnish upon Guest Arrival to Cocktail Hour

COCKTAIL RECEPTION

Eight (8) Butler-Passed Hors d'oeuvres with White Glove Service



Mini Grilled Cheese with Shooter of Tomato Soup

Thai Curry Samosas with Chutney Dipping Sauce

Sea Scallops Wrapped in Hickory Smoked Bacon

All Beef Franks with Mustard in Pastry Puff

Mini Chicken & Waffles with Maple Drizzle

Chicken and Lemongrass Dumplings

Mini Beef Sliders Topped with Cheddar Cheese, Crunchy Pickle Chip & Chipotle Ketchup

Parmesan & Truffle French Fries

EXCLUSIVE SHORT TERM WEDDING MENU

(Continued)

Garden Vegetable Crudité & Fresh Fruit Display

Yellow and Red Peppers, Carrot Sticks and Celery Stalks
Blue Cheese and Roasted Red Pepper Dips
Sliced Fresh Fruit

Local & International Cheese Display

Imported Provolone, Manchego, Vermont Cheddar,
Fontina, Parmigiano Reggiano, Wensleydale with Cranberries & Dill Havarti
Assorted Crackers and Cheese Straws
Garnished with Grapes & Fresh Strawberries



Italian Station

This table will include all Four Hot Chafing Dishes...

Eggplant Rollatini

Crispy Buttermilk Calamari with Spicy Marinara

Italian Sausage with Sweet Roasted Peppers and Onions

Penne Pasta with Triple Filtered Vodka Sauce and Parmesan Cheese

EXCLUSIVE SHORT TERM WEDDING MENU

(Continued)

Chef Attended Stations

We will Prepare Your Choice of One (1) of the Following Stations...



Butcher Block

Please Select One (1) Items to be Carved...

Corned Beef Brisket with Natural Jus, Sauerkraut, Spicy Brown Mustard

Herb Crusted Loin of Pork

Roasted Turkey Breast with Natural Gravy and Cranberry Compote

Bone In Smoked Lancaster Valley Ham with Whole Grain Mustard

Mash-Tini Bar

Fresh Whipped Idaho and Sweet Potatoes

Served Martini Style with a Service Bar of...

Crispy Smoked Ham, Fresh Snipped Chives, Slow Roasted Garlic Cloves, Sweet Butter, Gravy,
Sour Cream, Crispy Bacon Bits, Candied Pecans and Brown Sugar, Miniature Marshmallows, Shredded

Sharp Local Cheddar Cheeses, Beer Cheddar Cheese Sauce and

Crumbled Imported Feta with Warm Butter Braised Leeks and Minced Broccoli

Crepe Station

Delicate French Style Crepes Hand-Rolled

with your choice of Two (2) of the following Fillings...

Ham, Asparagus & Gruyere

Ratatouille & Goat Cheese

Wild Mushroom, Prosciutto, and Fontina

Spanish Chorizo, Smoked Gouda, Jalapenos, Avocado

Chinatown Stir-Fry Station

In a Hand Hammered Wok...

Chicken Lo Mein Noodles, Accompanied by

Mung Bean Sprouts, Mushrooms, Scallions, Snow Peas and Plum Roasted Pork

Accompanied by Vegetarian Wok-Fried Rice

Served From To-Go Containers with Lucky Fortune Cookies and Authentic Chop Sticks

EXCLUSIVE SHORT TERM WEDDING MENU

(Continued)

DINNER SERVICE

Tableside Beverage & Wine Service

Champagne Toast

First Course

Please Select One (1)

Signature Grain House Salad

Mixed Greens, Roquefort Cheese, Anjou Pears, Toasted Pecans & Aged Sherry Vinaigrette

Traditional Caesar Salad

Romaine, Shaved Parmesan, Garlic Croutons



Entrée Selections

Please Select Two (2) Entrees and One (1) Vegetarian Option ... Orders will be Taken Tableside

Honey Miso Glazed Salmon

Market Vegetable Pad Thai, Toasted Peanuts, Ginger & Sweet Soy

Sole Francaise

Lemon Sauce, Roasted Tomato & Asparagus Couscous

Coq Au Vin

Bacon Lardoons, Wild Mushrooms, Pearl Onions, Fingerling Potatoes, Cognac Demi

Chicken Breast - Marsala, Piccata or Francaise Style

Roasted Potatoes & Seasonal Vegetable

Cabernet Boneless Braised Short Ribs

Bistro Style with Mashed Potatoes & Glazed Baby Carrots

Grilled London Broil

Cabernet Demi Glace, Mashed Potatoes & Glazed Baby Carrots

Vegetarian Options:

Market Vegetable Pad Thai

Toasted Peanuts, Ginger, Sweet Soy

Three-Cheese Cannelloni

Marinara, Pine Nuts, & Parmesan Cheese

EXCLUSIVE SHORT TERM WEDDING MENU

(Continued)

DESSERTS



Your Specially Designed Custom Wedding Cake
Plated & Served to Each Guest

Assorted Miniature Italian Pastry Platters Served to each Table

Tablesides Coffee Service
Freshly Brewed Coffee - Regular and Decaffeinated
Assorted Teas

Enhancements for Cocktail Hour, Dinner & Dessert Are available
Supplemental Fees Apply