



Winterthur Wedding Package

Available Friday - Sunday

Four Hour Premium Open Bar

Signature Bar Snack

Champagne Toast

Four Butler Passed Hors D'oeuvres

First Course

Pre-Selected Main Course

Standard Wedding Cake Served with Fresh Berries and Fruit Coulis

Assortment of Miniature Desserts

Coffee Service

Floor-Length Poly Linens in Solid Colors

Standard Cotton Dinner Napkins in White or Ivory

Votive Candles on Each Table and Visitor Center Railing

Complimentary Tasting for the Couple

Winterthur Garden Photo Opportunities

Complimentary Winterthur Garden & Galleries Admission for all Wedding Guests

Personal Attendant for the Couple

\$140 - \$155 per person

(\$145 PER PERSON INCLUDES FOODSERVICE OUTSIDE OF THE VISITOR CENTER)

SALES TAX, SERVICE CHARGES, AND GRATUITY WILL NOT BE ADDED TO THE INVOICE

THE CATERING MINIMUM IS \$24,000 ON A SATURDAY AND \$16,000 ON A FRIDAY.

PACKAGES ARE DESIGNED FOR GROUPS OF 100 OR MORE.

IF THE EVENT HAS LESS THAN 100 GUESTS, A SURCHARGE OF \$15 PER PERSON APPLIES.

Small Bites

BEEF

Spicy Beef Teriyaki, Thai Peanut Sauce

Open Faced Slider

Bacon Aioli, Black Diamond Cheddar

Korean Bulgogi Beef Kebabs

Sesame, Chile, Kimchee Aioli

All Beef Pigs n' a Blanket

Guinness Mustard

Cajun Black and Blue Angus Beef Slider

Tasso Ham Remoulade

Steak au Poivre Semolina Crostini

Roquefort-Dijon Aioli

Beef Tenderloin on a Toasted Brioche

Green Peppercorn Hollandaise

Beef Carpaccio, Parmesan Frico, Upland Cress

\$1.50 additional pp

PORK

Kennett Square Stuffed Mushrooms

Fennel Sausage, Asiago, and Tomato Pesto

Prosciutto and Melon with Mascarpone

Pulled Pork, Apple Coleslaw on Brioche

Focaccia Crostini, San Daniele Prosciutto

Fig Butter, Ricotta Salada, Micro Arugula

Mini BLT, Fried Green Tomatoes

Applewood Smoked Pork Belly

Piggy Back Dates, Bacon-Gorgonzola Wrap

Polenta Crisp

Deviled Quail Egg, Smoked Paprika, Prosciutto Crumble

\$1.50 additional pp

POULTRY

Sweet and Sour Duck Wraps

Hoisin Mu Shu Vegetables

Athenian Chicken Salad

Za'atar Pita Chips

Almond Tarragon Chicken Salad, Sweet Pea Blini

Asian Pesto Chicken Kebabs

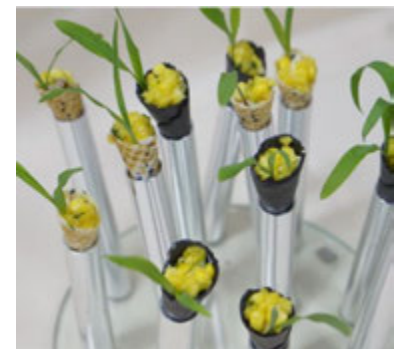
Scallion, Sesame, Mandarin

Tex Mex Chicken Salad

Chipotle Honey, Chorizo Aioli, Micro Cilantro

Chicken Satay with Lemongrass

Lychee and Garlic Hoisin Glaze



Small Bites

VEGETARIAN

French Toast Bites, Sage Derby Cheddar
Macadamia Nuts, Cranberry Kumquat Chutney

Smoked Gouda Pimento Grilled Cheese Bites

Bruschetta, Seasonal Roasted Vegetables
Walnut-Fig Escabeche

Wild Mushroom Risotto Croquettes

Avocado Spring Roll with Pineapple Salsa

Stuffed Strawberries, Truffle Honey Goat Cheese
Pistachio Brittle

Crispy Artichoke Heart Fritter, Lemon Tahini Fondue



SEAFOOD

Shrimp Cocktail Shooters, Creamy Cajun Cocktail Sauce

Shrimp-Chorizo Skewers
Smoked Paprika Mayo, Tomato Pepper Relish

Seared Scallop, Mango Salsa, Wonton Chip

Crab Nacho Chip, Avocado, Cilantro Ancho Pesto

Pretzel Crusted Mini Crab Cake, Mirin-Yuzu Aioli
Crispy Ginger Threads

Mini Lobster Taco, Salsa Verde
\$1.50 additional pp

Scallop-Shrimp Ceviche, Popcorn, Lime Tobiko
\$1.50 additional pp

Lobster-Mascarpone Mac and Cheese Bites
Wild Mushrooms, Tarragon *\$1.50 additional pp*

Spicy Tuna Tartare, Savory Cone, Black Sesame
Coconut-Cilantro Chutney, *\$1.50 additional pp*



OTHER

Lollipop Lamb Chop, Ouzo Mint & Olives
\$3.00 additional pp

MINI COCKTAIL PAIRINGS

Classic Mojito
Patron Margarita
Dogfish Head 120 Minute IPA
Starting at \$1.50 additional pp



Suggested Stationary Hors D'oeuvres

THREE TIER DISPLAY

Individual Cheese Boards with Imported and Domestic Cheeses
Seasonal Fruit, Fig Jam, Crostini

Seasonal Vegetable Crudité with Gorgonzola Dip

Antipasto Salad in Stemless Martini Glasses
Pepperoni, Prosciutto, and Capicola
\$10 additional per person

MINI TACOS AND GUACAMOLE

Mini Shrimp Tacos
Mini Chicken Tacos
Beef Quesadillas

Mini Margaritas

Fresh Guacamole, Mild Salsa, Sour Cream
House-made Corn Tortilla Chips (Blue and Regular)
\$12.50 additional per person

RAW BAR

Blue Point Oysters on the Half Shell
Littleneck Clams on the Half Shell
Crab Claws
Seared Scallops with Gazpacho
Steamed Shrimp

Cocktail Sauce, Lemons, Hot Sauce, Horseradish Sauce
\$20 additional per person
Custom Ice Carvings start at \$750

ASIAN STATION

California & Spicy Tuna Rolls
Seaweed Salad

Pork, Shrimp, Vegetable Dumplings
Seaweed Slaw

Sweet and Sour Tofu

Assorted Summer Rolls
-Orange Pecking Duck
-Vegetarian
-Shrimp



First Courses

YOUR CHOICE OF ONE OF THE FOLLOWING:

Kennett Square Mushroom Bisque

Gingersnap Pumpkin Soup, Cranberry Reduction and Candied Pecans

Italian Wedding Soup

Belgian Endive, Bibb Lettuce, Vanilla Poached Pear
Saga Bleu Cheese, Raisin Walnut Croutons, White Port Dressing

Heirloom Tomatoes, Goat Cheese, Rosemary Crisps, White Balsamic Syrup

Heirloom Tomatoes, Burrata Basil, Olive Oil

Crisp Goat Cheese, Beets, Fig Compote, Mache, Frisee, and Sherry Shallot Vinaigrette

Baby Spinach, Oak Leaf, and Endive Salad
Honey Toasted Pine Nuts, Crumbled Feta, Fig Vinaigrette

Shaved Fennel on Red and Green Lettuce Leaves
Roasted Mushrooms, Shredded Parmesan Cheese, White Balsamic Vinaigrette

Asparagus, Lardons, Hard Boiled Duck Egg
Bacon Vinaigrette

Duck Confit, Mizuna, Orange Segments, Candied Pecans, Dried Apricots

Asparagus, Prosciutto Crisps, Tomato Focaccia Croutons
Meyer Lemon Chardonnay Reduction

Napoleon of Flatbread, Stilton Mousse, Sliced Pears, Currents, Pistachio Oil and Fig Jam

Wild Mushroom Stuffed Artichoke Bottom, Composed Greens, Roasted Tomato, Ricotta Salada

Smoked Trout, Arugula, Endive, Sherry Shallot Dressing
with Almonds, Crispy Artichokes, Lemon Poppy Sauce
\$3.00 additional per person

Seasonal Vegetable Tower, Basil Mascarpone, Avocado, Yellow Tomato Gazpacho
Add Shrimp or Crab \$3 additional per person

Four Cheese Ravioli, Buttered Truffle Emulsion, Locatelli, Micro Basil, Confetti Vegetables
\$2.25 additional per person

Pan Seared Crab Cake with Mango Tartar Sauce and Apple Jicama Slaw
\$3 additional per person

Main Course

**YOUR CHOICE OF ONE OF THE FOLLOWING
CHOICE OF MORE THAN ONE ENTRÉE STARTS AT \$7**

Breast of Chicken Stuffed with Spinach, Ricotta and Toasted Pine Nuts
Vegetable Farro Risotto, Pesto Drizzle

Marjoram and Merlot Braised Short Ribs
Herb and Buttermilk Mashed Potato

Airline Chicken Breast a la Plancha with Chive Lemon Thyme and Pickled Shallot Butter
Savory Mushroom Risotto

Dual Entrée - Portobello Crusted Chicken Breast and Pan Seared Scallops with Lemon Risotto, Balsamic
Drizzle and Mushroom Demi-Glace

Dual Entrée - Pecan Grilled Chicken and Scampi-Style Shrimp
Sour Cream and Scallion Smashed Potato

Herbs, Cheese and Panko Crunch Salmon
Fingerling Potatoes, Lemon Chardonnay Butter Sauce

Mediterranean Grouper with Roasted Peppers and Onions, Basil-Pesto
Mascarpone-citrus Polenta

Cast Iron Seared Hanger Steak
Horseradish Upland Cress Gremolata, White Cheddar Mashed Potatoes

Grilled Filet Mignon with White Cheddar Mashed Potatoes
Zinfandel Shallot Compound Butter
\$10 additional per person

Smoked Filet Mignon & Pan Seared Day Boat Scallops
Summer Nectarine Salad, Roasted Tri Colored Fingerling Potatoes
\$12 additional per person

Grilled Filet Mignon with Jumbo Lump Crab Cake
Yukon Gold Mashed Potato and Dijon Shiraz Sauce
\$12 additional per person

Grilled Filet Mignon with Red Wine Shallot Compound Butter
Main Lobster Whipped Potatoes
\$25 additional per person

Dessert

ICE CREAM SUNDAE BAR

Chocolate and Vanilla Ice Cream
Caramel Sauce, Chocolate Syrup, Sprinkles, Maraschino Cherries
Crushed Oreos, Walnuts, M&M's, Brownie Bits, Whipped Cream
\$12.00 per person

MINI DESSERT TOWERS

Substitute for Family Style Desserts
Assorted Petite Fours
Truffles
Mini Cupcakes
Cannoli
Chocolate Mousse Shots
Crème Brulee
\$5.00 per person

GOURMET COFFEE AND CORDIAL

Coffee, Decaf, Gourmet Tea Display
Shaved Chocolate, Whipped Cream, Candied Orange Rinds
Flavored Syrups
Jamison, Godiva Chocolate Liquor, Baileys Irish Cream, Kahlua
\$5.00 per person

S'MORES BAR

Chocolate Dipped Graham Cracker Display
Original, Strawberry and Chocolate Marshmallow Dips
\$5.00 per person

After Party

**INCLUDES ONE HOUR AFTER PARTY
WITH OPEN BAR AND CHOICE OF THREE SMALL BITES \$25 PER PERSON**

SMALL BITES

Kobe Beef Sliders
Crispy French Fries or Sweet Potato Fries
Mac & Cheese Bites
All Beef Pigs in a Blanket, Guinness Mustard
Mini Philly Cheesesteaks
Flatbread Style Pizza
Woodside Farms Ice Cream Shooters or Cones
Mini S'mores
Mini Grilled Cheese with Tomato Soup Shots
Mini Chicken Tacos
BBQ Pulled Pork Sliders, Crunchy Cole Slaw

Premium Bar Selections

Ketel One Vodka	Amaretto	Dogfish Head 60 Minute IPA
Tanqueray Gin	Seagram's 7	Blue Moon White Ale
Bacardi White Rum	Captain Morgan	Amstel Light
Dewar's Scotch Whiskey	Jose Cuervo Tequila	Coke, Diet Coke, Sprite,
Jack Daniel's Bourbon	House Red Wine	Ginger Ale
Dry Vermouth	House White Wine	Orange & Cranberry Juices
Sweet Vermouth	Peach Schnapps	Sour Mix, Lime Juice, Tonic,
		Club Soda

Suggested Upgrades

Beverages for the Bridal Party during Photos Beer, Wine, Soda, Water.....\$7pp	Children's Meals.....\$25 pp
Off-Premise Catering.....\$15 pp <i>Food service outside the Visitor Center</i>	Vendor Meals.....\$40 pp
Water Station.....\$3 pp <i>Served upon guest arrival</i>	Upgraded Linens, Chairs, Table Settings..... <i>Please ask your catering representative</i>
Butlered Champagne.....\$6 pp <i>Served upon guest arrival</i>	Extra Hour of Bar, Event Extension.....\$14pp <i>30 Minute event extension \$7pp</i>
Specialty Cocktails.....\$3 pp <i>Served during cocktail hour (mojitos, sangria)</i>	Estate Silver Cloud Rolls Royce available for Photos.....\$500 Photos and Driver.....\$1,500

Tablesides Wine Service

\$6.00 PER PERSON

CHOICE OF TWO OF THE FOLLOWING

Chalone Vineyards Pinot Noir	Monterey County, California
Clean Slate Riesling	Germany
New Harbor Sauvignon Blanc	Marlborough, New Zealand
Stellino di Notte Pinot Grigio	Veneto, Italy
Sterling Vintners Collection Meritage	Central Coast, California
Terrazas Malbec	Mendoza, Argentina
Wente Riverbank Riesling	Monterey County, California
Wente Sandstone Merlot	San Francisco, California
Wente Southern Hills Cabernet Sauvignon	San Francisco, California

\$9 PER PERSON

CHOICE OF TWO OF THE FOLLOWING

Bottefa Vinaia Pinot Grigio	Italy
Ferrari-Carrano Fume Blanc	Sonoma, California
Hayman & Hill, Meritage	Napa Valley, California
Jade Mountain Cabernet Sauvignon	North Coast, California
Sterling Vintners Collection Zinfandel	Napa Valley, California
Wente Riva Ranch Chardonnay	Monterey County, California

\$12 PER PERSON

CHOICE OF TWO OF THE FOLLOWING

Bouchaine Copeland Estate Pinot Noir	Napa Valley, California
Bouchaine Estate Vineyard Chardonnay	Napa Valley, California
Simi Cabernet Sauvignon	Alexander Valley, California
Sterling Vineyards Napa Chardonnay	Napa Valley, California
Wente Reliz Creek Pinot Noir	Monterey County, California
Whitehaven Sauvignon Blanc	Marlborough, New Zealand
Willamette Pinot Noir	Willamette Valley, Oregon

CHAMPAGNE AND SPARKLING WINE

Domaine Chandon Brut	Napa Valley, California	\$42
Moet and Chandon Imperial	Epernay, France	\$78
Veuve Cliquot Yellow Label	Reims, France	\$82
Perrier Jouet	France	\$90
Dom Pérignon	France	\$195



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The Master's Baker has been in business for over 40 years. Still a family business, Jerie Weldon's children, their spouses, and their grandchildren all contribute to the business. The Master's Baker offers many different cake options for the Winterthur Wedding Package. The cake flavors and fillings are listed below. You may choose different flavors for each tier of your cake. Round and Square cakes are included.

CAKE FLAVORS

Vanilla Cream	Raspberry Parfait (Vanilla Cream cake with a Raspberry Swirl)	Lemon Raspberry (Lemon Velvet cake with a Raspberry Swirl)
Chocolate Cream	Strawberry Parfait (Vanilla Cream cake with a Strawberry Swirl)	Carrot Spice
Marble Ribbon	Mint Chocolate Chip	Apple Spice
Chocolate Chip	Lemon Velvet	Pina Colada
Chocolate Raspberry (Chocolate Cream cake with a Raspberry Swirl)	Almond	Pumpkin Spice
Red Velvet	Banana	Lemon Blueberry
		Confetti (Vanilla Cream cake with Sprinkles)

FILLINGS

Strawberry Jelly	Lemon Jelly	* Mocha Whipped Butter Cream Icing
Strawberry Whipped Butter Cream Icing	* Lemon Zest Whipped Butter Cream Icing	* Cannoli Cream
Raspberry Jelly	Bavarian Creme	Peanut Butter Icing
Raspberry Whipped Butter Cream Icing	Cream Cheese	Whipped Chocolate Butter Cream Icing

ICING

Butter Cream Icing

* Fondant (1/8" thick over Butter Cream Icing)

Dessert Tables are also available!

PLEASE VISIT OUR WEBSITE FOR CAKE PHOTOS AND MORE INFORMATION.

Open Tuesday -Friday 9-5, Saturday 9-12

** Additional charges apply.*