



*Winterthur Wedding Package -
Cocktail Reception*



(Based on a three and a half hour event)

3.5 Hour Premium Open Bar

Champagne Toast, passed to guests

Choice of Six Passed Hors D'oeuvres

Choice of 4 Stationary Hors D'oeuvres

Coffee Station

Basic Wedding Cake

Served with Fresh Berries and Fruit Coulis

Choice of 2 Passed Desserts

White or Ivory Floor-Length Linens; Cocktail Seating

Votive Candles on Each Table

Complimentary Cake Tasting for Bride & Groom

Winterthur Garden Photo Opportunities

Complimentary Winterthur Garden & Galleries passes to all wedding guests

Personal attendant for bride and groom

\$99.00 per person, inclusive of service charges and tax

*Please contact the catering office for more information on seasonal discounts and catering minimums
Packages are designed for groups of 100 or more. Your catering representative will customize a package
for less people for you.*

Butlered Hors D'oeuvres



HOT

Spicy Beef Teriyaki with Thai Peanut Sauce
Grilled Goat Cheese Sandwiches on Raisin Walnut Bread with Fig Jam
Fried Gouda Cheese with Red Pepper Confit
Red Curry Pulled Pork Quesadillas with Honey Infused Goat Cheese
Tandoori Chicken with Minted Crème Fraiche
Ground Beef and Potato Fritters with Cheddar Cheese, Ancho Chile Sour Cream
Fig Jam, Caramelized Onion, and Gorgonzola Fajita
Avocado Spring Rolls with Grilled Pineapple Salsa
Tropical Chicken Satay with Lemongrass Sauce
Mini Grilled Vegetable Flatbread with Pesto
Wild Mushroom Risotto Croquettes
Habañero Black Bean Cakes with Coconut Guacamole
Eggplant Parmesan Crisps with Fresh Mozzarella, Basil, Roasted Red and Yellow Tomatoes
Sweet Potato Pancakes with Currant, Pecan, and Apple Chutney

COLD

Fried Plantains with Hummus and Chives
Bruschetta Skewer of Fresh Mozzarella, Tomato, and Focaccia
Strawberries Stuffed with Chèvre Goat Cheese and Crumbled Pancetta
Soup Shooters (Seasonal)
Seared Scallops on Wonton Chip with Mango Salsa
Chicken Salad on Whole Grain Bread w/Ricotta, Walnuts, Cherries, and Mint
Beef Carpaccio on Fingerling Potato Chip with Horseradish Dill Sauce
Thai Curry Shrimp Salad Cones
Antipasto Crustini on Flatbread (Roast Peppers, Prosciutto, Fresh Mozzarella, Olives, and Basil)
Chipotle Chicken, Black Bean, Corn Salsa stuffed Profiteroles

HORS D' OEUVRES UPGRADE

Individual Servings of Crudités with Gorgonzola Dip or Cheese and Crackers
Served at Bar and Cocktail Tables
\$2.00 each
Spoons of Tuna Tarter on Seaweed Salad
Spoons of Thai Crab Salad
\$1.00 per person
Cajun Rosemary Lamb Skewers with Lemon Dill Crème Fraiche
\$2.00 per person
Foie Gras Tart with Fontina, Black Currant Jam, Toasted Almonds, and Pancetta
\$4.00 per person
Mini Lobster Cheesecake with Mango Ratatouille
\$2.25 per person

Stationary Hors D'oeuvres

Please Choose Two of the Following:

Gourmet Tart Station

Wild Mushroom, Spinach, and Feta Cheese
Chorizo Sausage, Manchego Cheese, Cilantro Pesto, and Roasted Peppers
Chili con Carne with Tomatoes and Cheddar

Grilled Vegetable and Goat Cheese Strudel

Chicken, Apple, and Bleu Cheese Strudel

Please Choose One of the Following:

Bruschetta Station

Tomatillo, Black Bean and Mango, Plum Tomato and Lemon
All served with Assorted Flatbreads and Crackers

Salad Station

Served in Stemless Martini Glasses

Classic Caesar Salad

Grape Poached Apples with Baby Spinach, Toasted Sliced Almonds, Goat Cheese, and Sherry Vinaigrette
Watermelon, Radishes, Beets, Feta, and Red Onions with Pomegranate Vinaigrette

Mashed Potato Station

Sweet Potatoes, Yukon Gold Potatoes, and Peruvian Purple Potatoes
Shiitake Mushrooms, Caramelized Onions, Pancetta, Pesto, Roasted Peppers, Roasted Garlic, Leeks,
Chives, Sundried Tomatoes, Kalamata Olives, Whipped Butter, Cinnamon Butter, Marshmallow

Sesame Chicken

Served in Chinese Take-out Containers with Asian Vegetables

Please Choose One of the Following:

Roasted Pepper and Smoked Mozzarella Raviolotti with Shiitake Mushrooms, Toasted Pine Nut Alfredo,
and Balsamic Reduction

Chicken and Apple Risotto with Walnuts and Gorgonzola

Classic Paella with Sausage, Shrimp, Mussels and Saffron Rice

Optional Upgrades

Sushi Station

Assorted Seafood Maki Rolls

Assorted Vegetable Maki Rolls

Trio of Seaweed Salads

Wasabi, pickled Ginger, Thai Peanut, Sweet Chili, and Soy Sauce

\$13.00 per person

Cheese Display

Assorted Gourmet Cheeses

Trio of Cheese Shooters to include Boursin, Goat, and Brie

Garnished with Grapes, Strawberries, Fog Jam, and Honey

Served with Lavash Crisp, Bread Sticks, Crustini and Crackers

\$7.00 per person

Raw Bar

Blue Point Oysters on the Half Shell, Littleneck Clams on the Half Shell

Crab Claws, Seared Scallops with Gazapacho, Steamed Shrimp

Cocktail Sauce, Lemons, Hot Sauce, Seaweed, and Horseradish Sauce

\$20.00 per person

Antipasto Display

Antipasto Salad in Stemless Martini Glasses
Pepperoni, Prosciutto, and Capicola
Plum Tomatoes, Mozzarella, and Basil
Grilled Asparagus with Extra Virgin Olive Oil and Shaved Parmesan
Mini Ciabatta Rolls, Whole Grain Mustard, Basil Pesto and Mayonnaise
\$11.50 per person

Asian Dumpling Station

Choice of 3 of the following – Pork, Vegetable, Turkey, Shrimp or Shrimp Shoami
Sticky Rice
Trio of Seaweed Salads
Thai Peanut, Sweet Chili, and Soy Sauces
\$9.00 per person

Sliced Flank Steak with Fried Onions & Horseradish Sour Cream
\$6.65 per person

Potato Pancakes with Sliced Beef Tenderloin, Gorgonzola, and Caramelized Onions
\$10.00 per person

Premium Bar Selections

Kettle One Vodka	Sweet Vermouth	House Merlot and Chardonnay
Tanqueray Gin	Amaretto	Peach Schnapps
Bacardi Light Rum	Seagram's 7	Sam Adams Lager, Stella Artois,
Dewar's Scotch Whiskey	Coke, Diet Coke, Sprite, Mixers	Amstel Light
Jack Daniel's Bourbon	Captain Morgan	
Dry Vermouth	Jose Cuervo Tequila	

Passed Desserts

Please Choose Two of the Following:

Chocolate Covered Strawberries
Miniature Crème Brulee
Assorted Ice Cream and Sorbet Shooters
Mini Cookies with Milk Shooters
Bread Pudding
Cheesecake Pyramids
Lemon Tart

Optional Upgrades

Dessert Station
(\$12 per person)

Children's Meal
(\$25 per person)

Cordial Station
(\$5 per person)

Vendor Meals
(\$40 per person)

Ceremony Setup Fee - Visitor Center only
(\$4 per person)

Extra Hour of Bar Service/extension of reception
(\$18 per person)

Signature Cocktail
Please ask your catering representative

Pre-Ceremony Cocktails
Please ask your catering representative

Photo Refreshments (for the bridal party before cocktail hour)

Non-Alcoholic mix - \$3.00 per person Beer, Wine and Non-Alcoholic - \$6.00 per person

Votives on Outside Railing – Visitor Center only
(\$1 per votive)

Additional Spirits
(\$95 per bottle)

Asian Lanterns – Visitor Center only
(\$200)

Photos or Announcements on the Flat Screens – Visitor Center only
(\$250 - \$500)

Estate Silver Cloud Rolls Royce out for your Pictures
(\$500)

Colored and Rental Linen
Please ask your catering representative

Chair Bows – Visitor Center only
(\$5.00 per chair)

Upgraded China or Glassware
Please ask your catering representative

Wedding Cakes



CAKE FLAVORS

White	* Pound
Vanilla	* Carrot
Chocolate	* Lemon Pound
Marble	* Chocolate Hazelnut
Devil's Food	*Toasted Almond
* Chocolate Chip	* Red Velvet

FILLINGS

- Chocolate Buttercream
- Mocha Buttercream
- Strawberry Buttercream
- Raspberry Buttercream
- Chocolate Hazelnut Buttercream
- Apricot Marmalade
- Raspberry Marmalade
- * Vanilla Custard
- * Chocolate Bavarian
- * Chocolate Ganache
- * Chocolate Mousse
- * Chocolate Hazelnut Mousse
- * White Chocolate Mousse
- * Strawberry Mousse
- * Pineapple/Cream Cheese
- * Cream Cheese
- * Caramel Cream
- * Cappuccino Cream
- * Lemon Curd
- Fresh Fruit & Cream

ICINGS

Buttercream

* White Chocolate Buttercream

* Fondant

SPECIALTY CAKES

ITALIAN RUM CREAM CAKE

Chopped pecan and coconut folded into white cake, and then soaked with light rum. Filled with creamy mixture of custard, pecans, coconut, and rum. Iced with Cream Cheese.

GINGERBREAD

Layers of gingerbread cake with lemon mousse filling. Iced with spiced buttercream.

KAHLUA CAKE

Double chocolate cake soaked with Kahlua, and filled with a mocha buttercream. Iced with chocolate ganache.

BERRIES-N-CREAM CAKE

Velvety white cake with mixed berries and cream in between each layer.

SUNSHINE CAKE

Vanilla cake with alternating layers of raspberry marmalade and lemon curd fillings. Iced with lemon buttercream.

STRAWBERRY SHORTCAKE

Thinly sliced strawberries on a bed of whipped cream, in between layers of moist vanilla cake.

CREAMSICKLE CAKE

Melt-in-your-mouth orange chiffon cake and white chocolate mousse filling, with a fluffy white icing.

BLACK FOREST CAKE

Chocolate ganache, whipped cream, and cherries in between layers of dark chocolate cake. Iced with chocolate buttercream.

PRICE LIST:

	Basic	included in package
*	Basic with Upgrade	\$2 per person
•	Specialty	\$4 per person

ADDITIONAL CHARGES:

Fresh Fruit, Fondant, Intricate designs



BRANDY ALMOND BUTTERCREAM

Vanilla cake layers and apricot jam

RASPBERRY BUTTERCREAM

Choice of vanilla or chocolate cake layers

VANILLA BUTTERCREAM

Choice of vanilla or chocolate cake layers

LEMON CAKE

With vanilla buttercream and raspberry jam

MOCHA BUTTERCREAM

Choice of chocolate and vanilla cake layers, raspberry jam optional

SPICE CAKE

With vanilla buttercream

WHITE CHOCOLATE MOUSSE

Light and airy white chocolate mousse, sandwiched with a combination of chocolate and vanilla cake layers and raspberry jam. Liz Marden's signature cake

MILK CHOCOLATE MOUSSE

Clouds of light chocolate flavor, rich and creamy, but not too sweet, with your choice of vanilla or chocolate layers.

DARK CHOCOLATE MOUSSE

Rich dark chocolate mousse with chocolate cake for chocolate lovers.

MANDARIN ORANGE MOUSSE

Vanilla or chocolate cake layers with mandarin orange mousse and mandarin oranges folded into the bottom layer of mousse

MOCHA MOUSSE

Mocha mousse between chocolate or vanilla cake layers, raspberry jam optional

STRAWBERRY MOUSSE

Strawberry mousse with vanilla cake

BANANAS FOSTER

Banana mousse, sandwiched between vanilla cake layers that have a delicate hint of rum flavoring

Additional Cake Flavors

Marble

Chocolate Chip

Carrot Cake with White Chocolate

Cream Cheese Icing

Buttercream Flavors

Chocolate

White Chocolate

Rum

Strawberry

Peanut Butter

Bananas Foster

Wedding Wine List



UPGRADED WINE at the BAR \$5.00 MORE PER PERSON

Choice of 2 of the following

Stellino di Notte Pinot Grigio	Italy
* Casa Lapostolle Sauvignon Blanc	Chile
* Terrazas Chardonnay	Argentina
Casa Lapostolle Cabernet Sauvignon	Chile
Navaro Correas Malbec	Argentina

UPGRADED WINE at the BAR \$8.00 MORE PER PERSON

Choice of 2 of the following

FERRARI-CARRANO FUME BLANC	SONOMA, CALIFORNIA
** Girasole Chardonnay	California
** Girasole Cabernet Sauvignon	California
Marques de Grinon Tempranillo	Spain
* STERLING VINTNERS COLLECTION ZINFANDEL	NAPA VALLEY, CALIFORNIA

UPGRADED WINE at the BAR \$11.00 MORE PER PERSON

Choice of 2 of the following

WHITEHAVEN SAUVIGNON BLANC	MARLBOROUGH, NZ
* STERLING VINEYARDS NAPA CHARDONNAY	NAPA VALLEY, CALIFORNIA
WILLAMETTE VINEYARDS, PINOT NOIR	OREGON
Hayman & Hill, Merlot	Napa Valley, California

CHAMPAGNE AND SPARKLING WINE

* DOMAINE CHANDON BRUT	NAPA VALLEY, CALIFORNIA	\$42.00
MOET AND CHANDON WHITE STAR	EPERNAY, FRANCE	\$78.00
VEUVE CLIQUOT YELLOW LABEL	REIMS, FRANCE	\$82.00
PERRIER JOUET	FRANCE	\$90.00
DOM PERIGNON	FRANCE	\$230.00

* = Sustainably Grown

** = Organic