

Congratulations on your engagement! Let our professional Wedding Coordinator make your wedding a day you will cherish forever.

Receive 10% off Friday and Sunday Wedding Receptions

Reserve your Wedding Reception with us and receive 10% off your Rehearsal Dinner

All Wedding Packages feature the following:

Complimentary champagne/sparkling cider toast for all guests

Private hospitality room for the bridal party upon arrival

Wedding cake consultation with our preferred Pastry Chef

Complimentary guest room with champagne for the bride and groom

Preferred room rates for overnight guests

All tax and gratuity included



The Venue at 604

At
The

Holiday Inn Harrisburg – Hershey

Royal Wedding

Selection of 4 Butlered Hors d'oeuvres:

- ♥ Coconut Shrimp with Sweet Chili Sauce
- ♥ Mini Cheese Steaks
- ♥ Pot Stickers with Wasabi Cream
- ♥ Deviled Eggs with Smoked Salmon
- ♥ Mini Crab Cakes with Remoulade Sauce
- ♥ Rueben Sliders on Pretzel Rolls
- ♥ Scallops wrapped in Bacon
- ♥ Mini Beef Wellingtons

Stationary Displays:

- ♥ Arranged Fruit Display
- ♥ Chef's Cheese Board Selection

Salad Selection: Select 1

- ♥ Signature Salad – Mixed Field Greens, Carrot Ribbon, Tomato, Sunflower Seeds, Local Goat Cheese, with local Honey, Basil and White Balsamic Vinaigrette
- ♥ Caesar Salad – Hearts of Romaine, Brioche Croutons and Shaved Pecorino with Lemony Caesar dressing
- ♥ Boston Salad – Boston Bibb Lettuce with Mandarin Orange sections, Sliced Strawberry, Shredded Carrots and Toasted Almonds with and Orange Citrus Vinaigrette



Entrée Selection: Select 2 Meat and 1 Vegan

Beef & Pork

- ♥ Filet Mignon – Pan seared and finished with a Garlic Merlot Demi-Glaze
- ♥ Roasted Sliced Tenderloin of Beef – Sliced and finished with a Peppercorn and Mushroom Brandy Sauce
- ♥ Rustic Pork Chop – French Pork Chop wrapped with Bacon, pan seared and finished with a Dijon Peppercorn Brandy Sauce

Poultry

- ♥ Chicken Boursin – Chicken Breast stuffed with Boursin Cheese and wrapped in a puff pastry with a Raspberry Glaze
- ♥ Chicken Petaluma – Pan seared Chicken Breast with a White Wine Basil Sauce, topped with Asparagus Tips, Sundried Tomatoes, Roasted Peppers, Artichoke Hearts and Pine Nuts

Seafood

- ♥ Salmon – Finished with Maker's Mark Bourbon and Local Maple Glaze
- ♥ Stuffed Flounder – Flounder Fillet filled with Shrimp and Crab Imperial, cascaded with a Dill Beurre Blanc Sauce

Vegan/Gluten Free

- ♥ Portabella Napoleon – A pillow of Couscous with Portabella Mushroom Cap filled with layered Carrots, Peppers, Zucchini and Asparagus with a Balsamic Drizzle
- ♥ Asian Tofu Stir Fry – Baby Bok Choy, Carrots, Red and Yellow Peppers, Snow Peas, Pineapple, Eggplant and Sweet Potato over a bed of Coconut Jasmine Rice

Chef's selection of Fresh Vegetable and Starch with warm Dinner Rolls and Butter accompaniment

Coffee & Hot Tea Station

Open Bar – Call Brands: 4 Hours

\$89.00 All Inclusive

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