

— THE —
YORKTOWNE
HOTEL
TAPESTRY COLLECTION
by Hilton®



CATERING GUIDE

2024

YORKTOWNE HOTEL WEDDING MENU

Prices are Per Person (unless otherwise noted) | 22% Service Fee, Current State Sales Tax Additional
*The Service Charge is the property of the hotel to cover discretionary costs of the event.
A portion of which may be distributed to certain food and beverage service employees. Such charge is not a tip or gratuity.*

THE YORKTOWNE HOTEL, TAPESTRY COLLECTION BY HILTON | 48 E MARKET STREET, YORK, PA 17401

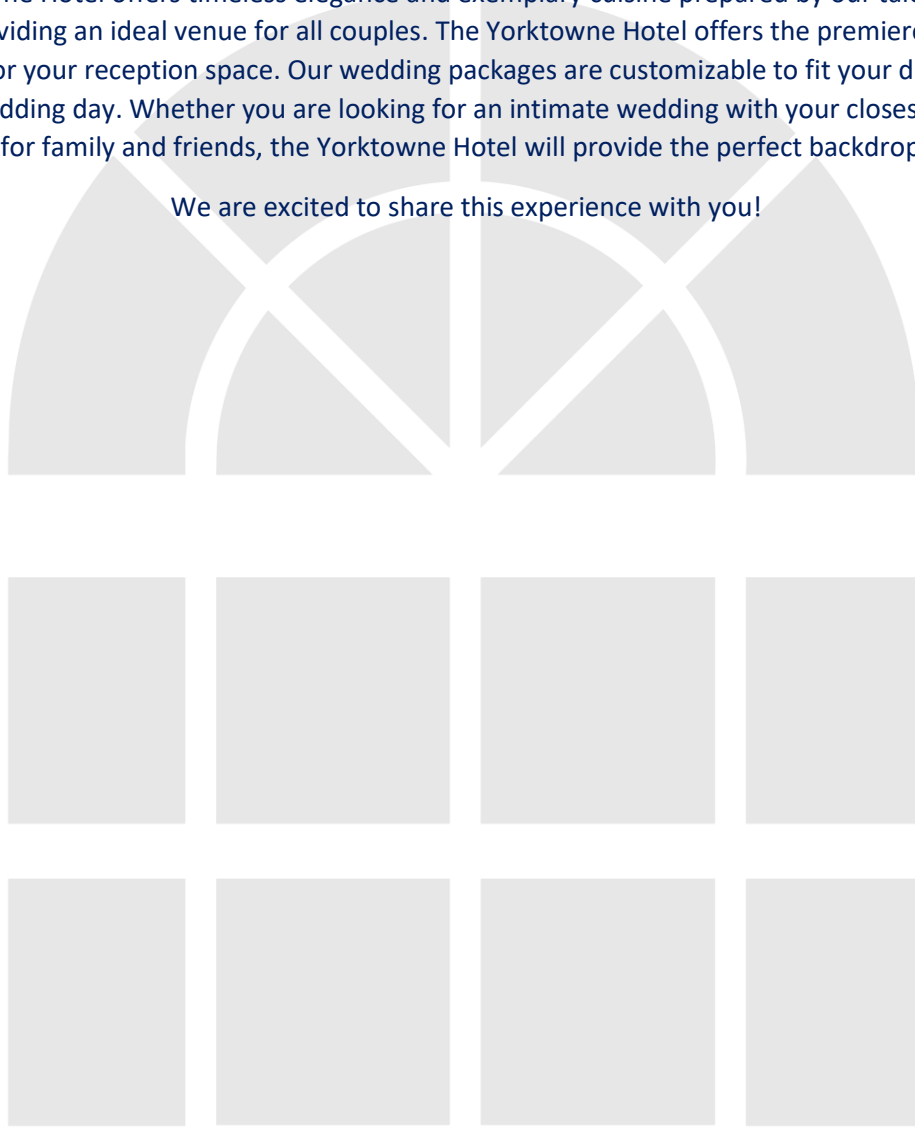
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CONGRATULATIONS!

This is a very exciting time as you begin this new chapter together and prepare to begin wedding planning! Our team at the Yorktowne Hotel is here to assist you every step along the way.

The Yorktowne Hotel offers timeless elegance and exemplary cuisine prepared by our talented culinary team providing an ideal venue for all couples. The Yorktowne Hotel offers the premiere WellSpan Ballroom for your reception space. Our wedding packages are customizable to fit your dreams of the perfect wedding day. Whether you are looking for an intimate wedding with your closest family or a larger space for family and friends, the Yorktowne Hotel will provide the perfect backdrop for your day!

We are excited to share this experience with you!



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Personalized Wedding Package

The following package is designed to make your wedding day complete. It is our pleasure to customize any offerings to create your individualized menu. Our experienced team will assist you from the beginning planning stages through the end of your special day.

Stately, Historic and Elegant WellSpan Ballroom

Custom Wedding Services

Wedding Maître d' to Assist the Bride and Groom

Private Bridal Party Reception

Elegant White Glove Service

Complimentary Deluxe Overnight Accommodations with Champagne Amenity for Bride and Groom
With Breakfast for Two the Next Morning Delivered to the Room

Minimum of 50 Guests Required

Ivory Floor Length Linen and Napkins

Wedding Blocks for your Reception Guests
Special Room Rates Subject to Availability

Four-Hour Open Bar Based on Your Selection
Two Stationed Displays
Three Butler-Passed Hors d' Oeuvres

Dinner Stations
OR
Three-Course Formal Dinner Featuring:
Appetizer
Salad or Soup
Entrée
Coffee Service

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COCKTAIL RECEPTION:

45 minutes

Two Displays of your Choice Included in your Wedding Package

DOMESTIC AND IMPORTED CHEESE DISPLAY

A Variety of Domestic and Imported Cheeses served with Artisan Bread and Crackers
Fresh and Dried Fruit Garnish, Fruit Preserve

VEGETABLE CRUDITE

Selection of Local Fresh Garden Vegetables Served with Lemon-Dill Crème Fraiche

FRESH FRUIT AND BERRIES

An Elaborate display of Fresh Fruit and Berries
Accompanied with Fruit Flavored Yogurt Dips and Chantilly Cream

CRAB AND ARTICHOKE GRATIN

Warm Jumbo Lump Crabmeat Dip with Rustic Crostini

ADDITIONAL COCKTAIL RECEPTION ENHANCEMENTS

ANTIPASTO STATION - \$15.00

Selection of Imported Cured Meats served with Grilled Vegetable Salad, Fontina and Fresh Mozzarella

CHARCUTERIE BOARD - \$19.00

Chef's Selection of Imported Cured Meats and Pate served with Pickled Vegetables
Whole Grain Mustard and Rustic Breads

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COCKTAIL RECEPTION:

45 minutes

Three Passed Hors D' Oeuvres of your Choice Included in your Wedding Package

PASSED HORS D'OEUVRES

Spanakopita
 Franks En Crouete
 Lobster Salad Crostini Topped with
 Fresh Avocado
 Margarita Shrimp on House Made
 Tortilla Chip
 Mini Sausage & Cheddar Stromboli,
 Rosa Dipping Sauce
 Honey Mustard Brat on Flatbread
 Carolina Style Pulled Chicken on
 Brioche Roll
 Tomato Soup Shooters & Mini Grilled
 Cheese

Chicken Quesadilla Triangles
 Scallops Wrapped in Bacon with
 Horseradish Cream
 Ham & Brie Crostini
 Buffalo Chicken Meatballs
 Southern Fried Shrimp with Creole
 Tartar
 Middle Eastern Spiced Hummus on a
 Pita Wedge
 French Onion Stuffed Mushrooms
 Jalapeno Popper Phyllo Cups
 Caprese Skewers

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Yorktowne Wedding Package

PLATED DINNER MENU

APPETIZER

(Select One)

CLASSIC SHRIMP COCKTAIL

Lemon, Endive, Tangy Tomato Sauce

TOMATO CAPRESE SALAD

Tomato Caprese Salad
Tomato, Mozzarella, Basil, Red Onion, Balsamic

ROASTED MUSHROOMS

Goat Cheese, Toasted Pine Nuts, Tarragon Oil

CITRUS CRAB SALAD

Tomato, Cucumber, Furikake, Yuzu-Chili Vinaigrette

SAFFRON CHICKEN RISOTTO

Spinach, Shaved Parmesan

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SOUP OR SALAD

(Select One)

LOBSTER BISQUE

Puff Pastry Crisp

TRADITIONAL WEDDING SOUP

Parmesan

TOMATO BISQUE

Basil Pesto

CHILLED MELON SOUP

Micro Greens

CLASSIC CAESAR SALAD

Shaved Parmesan, Roasted Tomato, Focaccia Crostini, Caesar Dressing

BABY ICEBERG WEDGE SALAD

Bacon Lardons, Teardrop Tomato, Amish Blue Cheese, Buttermilk Dressing

SIMPLE GREENS SALAD

Tomato, Cucumber, Breakfast Radish, Carrot
Balsamic Vinaigrette and Buttermilk Ranch

CHICORY GREENS

Dried Cranberries, Dried Apricots, Montrachet Goat Cheese, Shaved Red Onion, Candied Pecan
Roasted Shallot Dijon Vinaigrette

GOLDEN BEET SALAD

Blue Cheese, Charred Red Onion, Citrus Vinaigrette

CHICKPEA AND TABOULLEH SALAD

Herbs, Tomato, Arugula, Red Onion, Harissa Vinaigrette

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PLATED ENTREES

ROASTED PORKLOIN CHOP | \$91.00

Carrot-Harissa Mousseline, Roasted Pearl Onion, Asparagus, Apple Demi Reduction

EUROPEAN STYLE BREAST OF CHICKEN | \$94.00

Roasted Herb Fingerling Potatoes, Rainbow Chard, Baby Carrot, Creamy Green Peppercorn Jus

SOFRITO RUBBED FAROE ISLAND SALMON | \$102.00

Charred Corn-Tomato Relish, Red Pepper Fondue, Aji Amarillo Rice Pilaf

SAUTEED FLAT IRON STEAK | \$99.00

Garlic-Butter Mashed Potatoes, Roasted King Oyster Mushrooms, Chimichurri

CRAB STUFFED CHICKEN | \$99.00

Roasted Broccolini, Saffron Rice Pilaf, Lobster Cream Reduction

GRILLED NEW YORK STRIP STEAK | \$104.00

Roasted Fingerling Potatoes, Asparagus and Baby Carrot, Green Peppercorn Demi-Glace

WHOLE ROASTED PRIME RIB OF BEEF | \$99.00

Creamy Horseradish Mashed Potatoes, Broccolini, Roasted Carrot, Herb Au Jus

CHEF'S SEASONAL VEGETABLE ENTRÉE | \$91.00

Fresh Local Ingredients

PETITE FILET & TRIO OF SHRIMP | MARKET PRICE

Potato Dauphinoise, Asparagus, Herb Roasted Tomato, Tarragon Mustard Sauce

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Yorktowne Wedding Package

RECEPTION STATIONS MENU PACKAGE | \$104.00

Freshly Brewed Coffee, Decaf, Selection of Fine Teas, and Iced Tea

SOUP AND SALAD STATION

CLASSIC CAESAR SALAD | Shaved Parmesan, Roasted Tomato, Garlic Crostini, Caesar Dressing

TOMATO CAPRESE SALAD | Fresh Mozzarella, Shaved Onion, Basil, Balsamic, EVOO

ITALIAN WEDDING SOUP

MASHED POTATO STATION

Mashed Yukon Potatoes and Sweet Potatoes

Toppings to Include Roasted Corn, Scallions, Bacon, Cheddar Cheese, Sour Cream, Gravy, Mini Marshmallows, Brown Sugar, Chopped Pecans and Dried Cranberries

VEGETABLE AND PASTA STATION

ROASTED CHICKEN GEMELLI | English Peas, Tarragon Cream Sauce

SHRIMP ARRBBIATA & FLORENTINE RAVIOLI | Fresh Basil, Parmesan

OVEN ROASTED FINGERLING POTATOES | Fresh Herbs, Olive Oil

DISPLAY OF GRILLED AND ROASTED VEGETABLES | Lemon Oil

***CHEF'S CARVERY STATION**

Served with Brioche Rolls

ROASTED BREAST OF TURKEY | Cranberry Mostarda, Natural-Sage Jus

5-PEPPERCORN GARLIC CRUSTED PRIME RIB | Chimichurri, Horseradish Dressing

COOKIE AND TREAT TABLE | Assorted Cookies, Macaroons, Petit Fours

**Chef's Attendant \$100.00 per 75 guests*

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COCKTAIL BAR PACKAGES

All Packages Below Are Based on Four Hours of Service.

LIMITED BAR

\$37.00 Per Person

Domestic & Imported Beers

House Selection of Wines and Assorted Soft Drinks

Champagne / Sparkling Cider Toast for All Guests

DELUXE BRAND LIQUOR

\$48.00 Per Person

Domestic & Imported Beers, Deluxe Brand Liquors Selection,

House Selection of Wines and Assorted Soft Drinks

Champagne / Sparkling Cider Toast for All Guests

ELITE BRAND LIQUOR

\$61.00 Per Person

Domestic & Imported Beers, Deluxe Brand Liquors Selection,

House Selection of Wines and Assorted Soft Drinks

Champagne / Sparkling Cider Toast for All Guests

TOP SHELF BRAND LIQUOR

\$77.00 Per Person

Domestic & Imported Beers, Deluxe Brand Liquors Selection,

House Selection of Wines and Assorted Soft Drinks

Champagne / Sparkling Cider Toast for All Guests

*Restrictions Apply: Valid Picture ID Required – must be of legal Age 21 and older.
Provision of alcoholic beverages is subject to the discretion of the Yorktowne Hotel and based on Local and Federal Laws. Alcohol from outside sources is not permissible under hotel's policies. All pricing is subject to change. All alcoholic beverages are subject to 20% taxable service charge*

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BAR PACKAGES

BEER & WINE SELECTIONS

Domestic: Select Two

Premium: Select Two

Beer: **Domestic:** Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra
Premium: Amstel Light | Corona | Samuel Adams | Peroni Nostra Assuro | Heineken

Wines: Cabernet Sauvignon | Merlot | Chardonnay | White Zinfandel
Substitutes Upon Request: Sauvignon | Blanc | Pinot Grigio | Moscato
 Riesling | Pinot Noir

Gordons Gin | Pinnacle Vodka | Castillo Rum | Jim Beam Bourbon | Canadian Club Whiskey | Dewars
 Scotch | Jose Cuervo Silver Tequila

Elite Liquors:

Tanqueray Gin | Tito's Vodka | Absolut Vodka | Bacardi Silver Rum | Captain Morgan Spiced Rum |
 Makers Mark Bourbon | Jameson Irish Whiskey | Jack Daniels Tennessee Whiskey |
 Johnny Walker Red Scotch | Jose Cuervo Gold Tequila

Top Shelf:

Bombay Sapphire Gin | Tito's Vodka | Grey Goose Vodka | Bacardi Silver Rum |
 Captain Morgan Spiced Rum | Woodford Reserve Single Barrel Bourbon | Jameson Irish Whiskey |
 Crown Royal Whiskey | Johnny Walker Black Scotch | 1800 Tequila

Punch (Gallon)

Fruit Punch, Non-alcoholic	\$30.00	Sangria with Fruit	\$69
Champagne Punch	\$85.00		

Premixed Cocktails (Gallon)

Manhattans, Martinis, Whiskey Sours, Bloody Marys, Daiquiris, Margaritas, and Fuzzy Navels \$83

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OPEN BAR

Beverages are charged to the master account per person per hour. Service and fees are based on total number of legal age guests. Hours must be consecutive. Bartenders' fees are included in hourly price. Bartenders' fees apply during unpaid break(s) in service hours. Underage bar fees may apply.

HOST BAR

Beverages are charged to master account per drink plus tax and service charge (Bartender fees apply). This is a consumption bar requiring a minimum of thirty (30) minutes to close bar for reconciling.

CASH BAR

Beverages are sold on a cash basis to the guest and are inclusive of tax and service charge. (Bartender fees apply).

BARTENDERS' FEE

Minimum Two (2) Hours | Service hours must be consecutive.

\$125 per bartender

One (1) bartender per fifty (50) guests minimum

CASH BAR FEE

\$150.00 per Bar. Fee is waived if \$500.00 minimum per bar is met

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AFTER WEDDING BREAKFAST BUFFET | \$27.00

(MINIMUM 20 GUESTS)

Fresh Seasonal Fruit & Berries
Assorted Fresh Baked Muffins, Danish & Croissants
Assorted Bagels served with Cream Cheese, Butter & Preserves
Farm Fresh Scrambled Eggs
Breakfast Potatoes with Fresh Herbs
Applewood Smoked Bacon and Country Style Sausage
Thick Sliced Brioche French Toast with Whipped Butter and Maple Syrup
Chilled Juices, Freshly Brewed Coffee, Decaf, & Selection of Fine Teas

NEWLY WED BRUNCH | \$47.00

Mimosas
Chilled Fruit Juices
Iced Tea and Water
Freshly Brewed Coffee, Decaf, & Selection of Fine Teas

Cold Displays

Sliced Seasonal Fruit & Berries
Sweet Bread Assortment
Mixed Greens Garden Salad

Silver Chafing Dish Displays

Chicken with White Wine Sauce
Potatoes O'Brien
Western Scrambled Eggs
Bacon and Sausage
French Toast Casserole with Cream Cheese, Cinnamon-Vanilla Custard, Sweet Butter

Dessert Displays

Indulgent Chocolate Cake
Old Fashioned Carrot Cake
Chocolate Mousse with Cinnamon Cream

*Ask Your Coordinator About Our House Sangria and Prohibition Punch
Menu Not Available After 2:00pm*

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