

— 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

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.

Custom Wedding Services

Wedding Maître d' to Assist the Bride and Groom

Private Bridal Party Reception

Stately, Historic and Elegant WellSpan Ballroom

Ivory Floor Length Linen and Napkins

Four-Hour Open Bar Based on Your Selection

Two Stationed Displays & Three (3) Butler-Passed Hors d' Oeuvres During Cocktail Hour

Options for: Dinner Stations or Two-Course Plated Dinner

Dinner Featuring: Choice of Salad or Soup, Entrée, & Painted Plate to Accompany Dessert

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 Guest Reception Required

Wedding Blocks for your Reception Guests

Special Room Rates Subject to Availability

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COCKTAIL RECEPTION

Choice of Two (2) Displays

DOMESTIC AND IMPORTED CHEESE DISPLAY

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

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 & Chantilly Cream

CRAB AND ARTICHOKE GRATIN

Warm Jumbo Lump Crabmeat Dip with Rustic Crostini

RECEPTION ENHANCEMENTS

ANTIPASTO STATION

\$15.00

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

CHARCUTERIE BOARD

\$19.00

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

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COCKTAIL RECEPTION

Choice of Three (3) Passed Hors d'Oeuvres

Spanakopita

Franks En Croute

Lobster Salad Crostini
Topped with Fresh Avocado

Margarita Shrimp
on House Made Tortilla Chip

Mini Sausage & Cheddar Stromboli
with 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

Additional Passed Hors d'Oeuvres Available

Priced by the Piece

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Personalized Wedding Plated Dinner Package

SOUP OR SALAD

Choice of One (1)

LOBSTER BISQUE

Puff Pastry Crisp

TRADITIONAL WEDDING SOUP

Parmesan

YORKTOWNE TOMATO BISQUE

Basil Pesto

CHILLED MELON SOUP

Micro Greens

CLASSIC CAESAR SALAD

Shaved Parmesan, Roasted Tomato, & Focaccia Crostini with Caesar Dressing

BABY ICEBERG WEDGE SALAD

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

SIMPLE GREENS SALAD

Tomato, Cucumber, Breakfast Radish, Carrot with Choice of Balsamic Vinaigrette or Buttermilk Ranch

CHICORY GREENS

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

GOLDEN BEET SALAD

Blue Cheese & Charred Red Onion with Citrus Vinaigrette

CHICKPEA AND TABOULLEH SALAD

Herbs, Tomato, Arugula, & Red Onion with Harissa Vinaigrette

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ENTREES

ROASTED PORKLOIN CHOP

Carrot-Harissa Mousseline, Roasted Pearl Onion, Asparagus, Apple Demi Reduction
\$91.00

CHEF'S SEASONAL VEGETARIAN

Fresh Local Ingredients
\$91.00

EUROPEAN STYLE CHICKEN BREAST

Roasted Herb Fingerling Potatoes, Rainbow Chard, Baby Carrot, Creamy Green Peppercorn Jus
\$94.00

SAUTEED FLAT IRON STEAK

Garlic-Butter Mashed Potatoes, Roasted King Oyster Mushrooms, Chimichurri
\$99.00

CRAB STUFFED CHICKEN

Roasted Broccolini, Saffron Rice Pilaf, Lobster Cream Reduction
\$99.00

WHOLE ROASTED PRIME RIB OF BEEF

Creamy Horseradish Mashed Potatoes, Broccolini, Roasted Carrot, Herb Au Jus
\$99.00

SOFRITO RUBBED FAROE ISLAND SALMON

Charred Corn-Tomato Relish, Red Pepper Fondue, Aji Amarillo Rice Pilaf
\$102.00

GRILLED NEW YORK STRIP STEAK

Roasted Fingerling Potatoes, Asparagus and Baby Carrot, Green Peppercorn Demi-Glace
\$104.00

PETITE FILET & TRIO OF SHRIMP

Potato Dauphinoise, Asparagus, Herb Roasted Tomato, Tarragon Mustard Sauce
\$ Market Price

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Yorktowne Wedding Stations Package

SOUP AND SALAD STATION

- CLASSIC CAESAR SALAD** Shaved Parmesan, Roasted Tomato, & Garlic Crostini with Caesar Dressing
TOMATO CAPRESE SALAD Tomato, Fresh Mozzarella, Shaved Onion, & Basil with 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

Fresh Brewed Coffee, Decaffeinated Coffee, Selection of Fine Teas, & Freshly Brewed Iced Tea

\$104.00 per person

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

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Yorktowne Wedding Bar Packages

Based on Four Hours of Service

LIMITED BAR

Domestic & Imported Beers
House Selection of Wines and Assorted Soft Drinks
Champagne / Sparkling Cider Toast for All Guests
\$37.00 per person

DELUXE BRAND LIQUOR

Domestic & Imported Beers, Deluxe Brand Liquors Selection,
House Selection of Wines, & Assorted Soft Drinks
Champagne / Sparkling Cider Toast for All Guests
\$48.00 per person

ELITE BRAND LIQUOR

Domestic & Imported Beers, Deluxe Brand Liquors Selection,
House Selection of Wines, & Assorted Soft Drinks
Champagne / Sparkling Cider Toast for All Guests
\$61.00 per person

TOP SHELF BRAND LIQUOR

Domestic & Imported Beers, Deluxe Brand Liquors Selection,
House Selection of Wines, & Assorted Soft Drinks
Champagne / Sparkling Cider Toast for All Guests
\$77.00 per person

*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 22% taxable service charge.*

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BEVERAGES

- Domestic Beer:** *Choice of Two (2):*
 Budweiser | Bud Light | Miller Lite | Coors Light | Michelob Ultra
- Premium Beer:** *Choice of Two (2):*
 Amstel Light | Corona | Samuel Adams | Heineken
- House Wines:** *Choice of Two (2):*
 Cabernet Sauvignon | Merlot | Chardonnay | White Zinfandel
 Substitutes Upon Request: Sauvignon Blanc | Pinot Grigio | Moscato | Pinot Noir
- Deluxe Liquors:**
 Holla Gin | Holla 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 (per gallon)**
- | | | | |
|-----------------------------|---------|--------------------|---------|
| Fruit Punch (Non-Alcoholic) | \$30.00 | Sangria with Fruit | \$69.00 |
| Champagne Punch | \$85.00 | | |

- Premixed Cocktails (per gallon)**
- | | | | |
|---------------------|---------|-------------|---------|
| Manhattan | \$83.00 | Martini | \$83.00 |
| Whiskey Sour | \$83.00 | Bloody Mary | \$83.00 |
| Strawberry Daiquiri | \$83.00 | Margarita | \$83.00 |
| Fuzzy Navel | \$83.00 | | |

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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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Yorktowne Wedding Farewell Offerings

AFTER WEDDING BREAKFAST BUFFET

(20 GUEST MINIMUM)

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 Fruit Juices, Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas
\$27.00 per person

NEWLY WED BRUNCH

(20 GUEST MINIMUM)

Cold Displays

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

Hot Displays

Potatoes O'Brien
Western Scrambled Eggs
Bacon and Sausage
Chicken with White Wine Sauce
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

Mimosas
Chilled Fruit Juices
Freshly Brewed Iced Tea and Water
Fresh Brewed Coffee, Decaffeinated Coffee, & Selection of Fine Teas
\$47.00 per person

Menu Not Available After 2:00PM

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CATERING POLICIES

MENUS

All food, beverage, room rental, and miscellaneous services are subject to applicable 22% taxable service charge and six (6%) PA State Taxes. Menus are subject to change. These prices are subject to change but may be confirmed three (3) months prior to your event. Your menu selections must be submitted at least three (3) weeks in advance to assist with planning and preparation. Menus and ingredients are subject to change. Events catered offsite are subject to additional catering service/labor fees in addition to menu prices.

GUARANTEES

In arranging private food and beverage functions, the final attendance must be received no later than four (4) business days prior to your function by 12pm. Partial guest counts are not acceptable. Once guaranteed number of guests is submitted/confirmed – four (4) business days prior, the count cannot be reduced. The hotel may make a 5% allowance over and above this guaranteed number for up to 25 guests. The hotel will not set up for more than 5% over the number guaranteed. In the event of overage in the guarantee, all remaining food and beverage is sole property of the hotel and no credits are given. If no verbal or written guarantee is received, the contracted number will be considered your guarantee. Billable guarantees/per person pricing are subject to the number of table settings, replenishments, guest count given and count recorded at time of event(s). Hotel will charge additional per head fee should actual event attendees exceed guaranteed count.

PROVISION OF FOOD & BEVERAGE

No food or alcoholic beverages may be brought into the Hotel from outside sources. The Patron acknowledges that the PA Liquor Control Board regulates the sale, service, and consumption of alcoholic beverages. Consequently, neither the patron nor any of the patron's guests or invitees may bring alcoholic beverages of any kind onto The Yorktowne Hotel premises from outside sources.

FOOD AND BEVERAGE REPLENISHMENTS

Replenishments are serviced as noted, unless otherwise confirmed by hotel; breaks are allotted thirty (30) minutes, and (Breakfast, Lunch or Dinner) buffets are allotted one (1) hour for replenishment. Food may be requested to be left thirty (30) minutes beyond the allotted times. However, removal is subject to hotel's discretion, if not found suitable for consumption. Non-Alcoholic beverages may remain out and items will be charged on consumption.

SPLIT ENTRÉE SELECTIONS

Served meals include a selection of two (2) entrees. A third (3rd) entrée selection may be made for \$5.00 additional per person based on total number of attendees. Final meal selections must be provided four (4) business days prior to the event by 12pm. Accompanying starch and vegetable will be the same for each meal - chef's choice, unless specified by the menu.

PRE-SET MENU ITEMS

Request for pre-set menu items must be submitted four (4) business days prior to event date. If client request a pre-set that exceeds the guest guarantee, the client will be charged for the actual set courses. Meals not eaten will be charged according to confirmed count, no credits will be offered, due to cost and labor.

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LABOR FEES & CUSTOM MENUS

A Labor Charge of \$100.00 or more will be added to groups with guarantees of less than thirty (20) people for Buffets. Buffet selection may not be available or be altered. a buffet surcharge of \$75.00 or more may apply if group does not meet the minimum requirement for the buffet. A Labor Charge of \$100.00 will be added to groups with guarantees of less than fifteen (20) people for served meals. Alterations to menus are at the discretion of the Chef. If a chef attendant is requested, a labor charge per attendant will apply based on two (2) hours. Bartender fees are subject to a minimum of two (2) consecutive hours. Cake Cutting Fee will apply with any desserts provided from an outside source of \$3.00 per person.

TAX EXEMPTION

Tax Exemption Status must be verified with the submission of certificate and valid ID seven (7) business days prior to event date. Tax information will be noted on Banquet Event Orders and removed from final invoice once verification is confirmed.

CANCELLATIONS

In the event of a cancellation by Group, all deposits and prepayments are non-refundable. A cancellation fee will be charged consisting of a percentage of total anticipated revenue based upon arrangements for guest rooms, function space, food & beverage requirements reserved at the time of cancellation. The fee is determined by the time between cancellation and outlined in the contract.

ROOM ASSIGNMENTS

The Yorktowne Hotel Tapestry Collection by Hilton reserves the right to change function rooms as long as the rooms are comparable and to decrease the function space if the number of persons attending the functions is lower than originally anticipated.

SHIPPING & RECEIVING

To ensure proper storage and handling of meeting materials shipped to the hotel, please schedule delivery no earlier than three (3) days prior to your function dates. The Yorktowne Hotel will only accept pre-paid packages (not applicable to shipping of exhibits and materials). The hotel will refuse any packages delivered C.O.D., and the hotel will make no notification to the shipper. All packages must contain a label giving the following information: return address; name of group associated with; date of the event; name of person that will claim the package(s); date of that person's arrival. A labor fee of \$25.00 per hour will be charged, with a four-hour minimum, for handling boxes. The hotel must have prior notification of all incoming packages. A \$10.00 per day storage fee will be charged for packages received more than three (3) days in advance. The client is responsible for shipping any packages back.

DECORATION

Arrangements can be made through The Yorktowne Hotel for the purchase of freshly cut flowers and distinctive centerpieces. If you would like special theme decorations, we will be happy to suggest arrangements that can be made for an additional cost. Decoration or displays brought to the hotel must be approved by the sales manager prior to arrival. Items may not be attached to any stationary wall, floor, window or ceiling with nails, staples or any other substance in order to prevent damage to the fixtures and furnishings. Tape may be used but must be approved through the hotel prior to using. Fog machines, confetti and glitter are not permitted in any function room. The hotel will not be responsible for any belongings left in public function rooms. Should the group have a banner they would like hung, the hotel will hang and display the banner for a \$50 fee. Banners can only be displayed in designated areas of our function space and other public space. Client will be charged a minimum fee of \$500 for any damages to hotel fixtures and/or furnishes or should the function room require deep cleaning.

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VENDOR SERVICES/RESPONSIBILITIES

Vendors' Table to include (1) 6' Table and (2) Chairs with linen Topper at \$30.00 per table must be ordered (4) four weeks in advance and subject to availability and applicable service charge and tax. Vendor Services to include Audio Visual, Electric, Internet, Shipping, etc. [price list available upon request]. Move In & Move Out: Exhibit Companies, Florists, Decorators and/or Entertainers must schedule their move-in and move-out times with the appropriate Hotel Event Manager in advance. All Move-In and out must occur through our Loading Dock Area. Florists and Decorators are responsible for removing all their items promptly at the conclusion of the event. The hotel cannot be responsible for items left behind. In addition, vendors are responsible for removing their own trash. Hotel does not provide drayage.

TELEPHONE HOOK UPS

Please advise your Event Manager at least three (3) weeks prior to your arrival of your telephone, fax, copier, or computer requirements so that the appropriate arrangements can be made. They will make you aware of any applicable rental and/or hookup fees.

ELECTRICAL FEES

Lighting, Audio Visual, Entertainment and Exhibits which require Power will be subject to a fee for the hook up and use of Electrical. Please provide your requirements to your Catering Manager who will be able to quote the appropriate charges.

PARKING

The Yorktowne Hotel will provide parking options. Bus parking must be arranged in advance.

DAMAGES

Client(s) and their attending agents are responsible for any damage done to the Hotel while on the premises.

SECURITY

The Yorktowne Hotel Tapestry shall not assume responsibility for the damage or loss of any merchandise or articles sent or brought into the hotel. If, in the sole judgment of the hotel, security is required to maintain order due to size and volume of your event, the hotel may require that you provide, at your expense, approved uniformed or non-uniformed security. Arrangements may be made for security for exhibit materials or articles set up for display prior to the planned event through your main hotel contact.

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