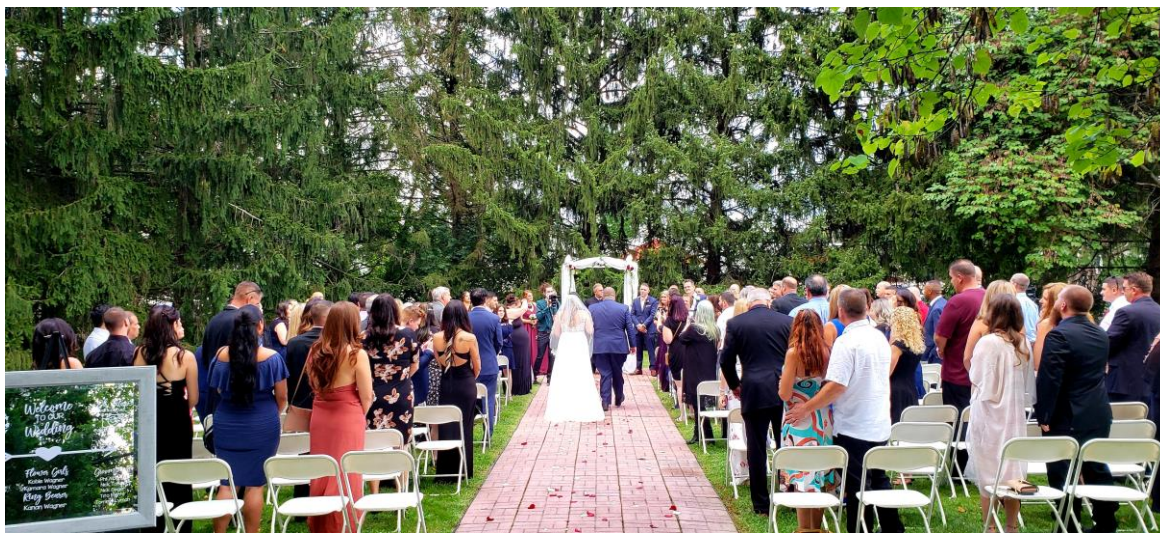


La Luna Banquet Hall Wedding Packages 2022-2023



La Luna Wedding Packages Include All of The Following Services:

- 5-Hour Use of The Facility
- 4 ½ -Hour Continuous Premium Open Bar Service (See Director for Details)
- Cocktail Hour ~ Choice of Seven Fabulous Hors d'Oeuvres
- Delicious Dinner Service Including Salad, Two Pasta Choices,
Two Main Entrée Choices and Two Accompaniments
- Gourmet Dinner Rolls & Butter
- Customized Wedding Cake * Coffee, Decaf & Hot Tea Station
- Champagne Toast for The Head Table
- China, Silverware & Glassware
- Floor-Length Table Linens with Color Coordinated Overlays and Napkins
- Fresh Floral Centerpieces Accented with Candles
- Decorated Head Table & Decorated Buffet Table
- Large Borderless Dance Floor
- House DJ & MC Service, Surround Pro Sound & Pro Lighting System
(Complimentary with 135+ Guests Min)
- Daytime Use of The Historic Ellerslie Manor House ~ A Fabulous Bridal Suite &
A Separate Groom's Lounge
- Designated VIP Bridal Party Cocktail Room
- Complimentary Coat Check (Seasonal)
- Experienced and Courteous Service Staff & Bartenders
- Knowledgeable Event Planner to Design Your Reception from A To Z

La Luna Banquet Hall Wedding Packages 2022-2023

On-Site Coordinator/Matre D' to Conduct Events of the Day
Free Parking and Handicapped-Accessible Facility
The Grand Buffet or The Elegance Sit-Down Service - Same Price

\$75 to \$100 Per Person Peak Season April to November
(Off-peak Season December to March 10% discount)
All Prices are Subject to 6% PA Sales Tax & 20% Service Charge

Menu Selections

COLD & HOT HORSD'OEUVRES (Choice of Seven)

Endless, Displayed and Butlered During Cocktail Hour

International Cheese Board - An Assortment of Domestic and Imported Cheeses Garnished with Grapes

Vegetable Crudite - Assorted Raw Vegetables: Cherry Tomatoes, Sliced Cucumbers, Baby Carrots, Broccoli/Cauliflower Florettes, Celery Stalks, Ranch Dipping Sauce

Chicken Mini Tostadas - Savory Blend of Chicken, Chorizo Sausage and Cheddar Cheese Nestled on a Corn Tortilla Chip

Fresh Fruit Tray - A Variety of Seasonal Fruit on Skewers

Bruschetta - Marinated with Olive Oil, Garlic, Parmesan Cheese, and Fresh Basil Served on Italian Bread - **Choice of Three Toppings (Pick One, Two or All Three):**
Fresh Diced Tomatoes -- Eggplant, Zucchini, and Squash -- Broccoli Rabe

Buffalina - Roasted Peppers, Sliced Tomatoes, Bermuda Onions, and Mozzarella Cheese

Cold Meats Antipasto - Combination of Proscuitto, Salami, Capicola, and Coppa Served with Sliced Italian Bread

Chicken Salad - Homemade Chicken Salad Served in Flaky Mini Phyllo Cups

La Luna Banquet Hall Wedding Packages 2022-2023

Deviled Eggs - Hard-Boiled Eggs, Shelled, Cut in Half and Filled with Hard-Boiled Eggs' Yolk Mixed with Mayo and a Touch of Mustard

Mini Beef Taco-Savory blend of Ground Beef and Spices in a Mini Taco Shell topped with Crème Fraîche

Salmon Carpaccio - Thin Slices of Norwegian Salmon Marinated in Lemon and Lime Juices and Italian Spices

Shrimp Lobster Bisque Shooter-Rich, Creamy, Smooth Soup made with Shell Fish

Gazpacho - Cold Shot of Gazpacho Soup in Seasonal Flavors

Beef Filet On Toast- Slice of Filet Mignon Tip on Toast with Green Salsa

Vegetable Spring Roll - Crispy Vegetable Spring Roll with Soy- Ginger Dipping Sauce

Stuffed Potato - Mini Potato Stuffed with Broccoli Rabe, Shitake Mushrooms and Goat Cheese OR Bacon, Cabbage and Goat Cheese

Tender Chicken Fingers - Lightly Breaded and Served with Dipping Sauce

Miniature Cocktail Franks - Beef Franks Wrapped in a Flaky Pastry Served with Mustard

Stuffed Mushrooms - Snow Cap Mushrooms Stuffed with Spinach, Shrimp and Crabmeat

Potato Wrapped in Bacon-Mini Potato Wrapped with Crisped Applewood Smoked Bacon

Petite Crab Cakes (\$2 pp Extra) - Bite-Sized Baked Crab Cakes Served with Tartar Sauce

Chicken Satay - Skewered Grilled Chicken Tenders Marinated in Scallions, Ginger, Teriyaki, Honey, Soy Sauce, Sesame Seeds and Olive Oil

Shrimp Dumplings - Asian-style Steamed Shrimp Dumplings Served on Spoon with Soy-Ginger Sauce

Mozzarella Sticks -Breaded Mozzarella Cheese Fried to Perfection, with Marinara Sauce

La Luna Banquet Hall Wedding Packages 2022-2023

Mini Meatballs - Home-Made Meatballs Served in Chunky Marinara Sauce

Clams Casino - Served On a Half Shell Stuffed with Chopped Clams, Seasoned Bacon, Bell Peppers, and Italian Spices

Mussels Marinara - Steamed Mussels in a Tangy Marinara Sauce

Portobello Ultimo - Grilled Portobello Mushrooms Topped with Fresh Tomato and Mozzarella in a Shrimp and Crabmeat Sauce

Polenta - Grilled Polenta (Cornmeal) with Crabmeat, Capers and White Wine

Coconut Shrimp - Shrimp Coated in Coconut Batter, Fried to Perfection, with Cocktail Sauce

Shrimp Scallop Mousse - Seasoned Delicate Shrimp/Scallop Mousse Served on Italian Bread

Stuffed Mussels OR Oysters - Mussels or Oysters on Half Shell Stuffed with Spinach, Shrimp and Crabmeat

Jalapeno Poppers - Breaded Jalapeno Peppers Stuffed with Cheddar and Cream Cheese and Fried to Perfection

Lobster Risotto - Grilled Rice Topped with Lobster Sauce Nestled on a Spoon

Risotto Puffs - Lightly Crisped Puffed Balls of Risotto and Smoked Gruyere Cheese

Poached Salmon (\$3pp Extra) - Whole Fillet of Salmon Marinated with Olive Oil, Garlic, and White Wine then Poached to Perfection and Dressed with Trimmings - Chopped Eggs, Bermuda Onions, Roasted Peppers - Served with Homemade Dijon Dipping Sauce

Seafood Ceviche (\$2pp Extra) - Combination of Scallops, Calamari, Shrimp and Olives Marinated in Olive Oil and Lemon Juice

Tuna Tartar (\$3pp Extra) - Chopped Tuna Mixed with Jalapeno, Ginger, Chives Infused with Sesame Sauce on Toast

La Luna Banquet Hall Wedding Packages 2022-2023

Smoked Salmon (\$3 pp Extra) - Yukon Gold Potato Chip, Topped with Smoked Salmon Mousse and Crème Fraîche

Scallops Wrapped In Bacon (\$2pp Extra) - Jumbo Scallops in Crispy Applewood Smoked Bacon

Martini Mashed Potato Bar (\$5pp Extra) - Fill a Martini glass w/2 types of mashed potatoes; top with bacon bits, scallions, cheddar cheese, sour cream, broccoli, mushroom, chives, butter.

Jumbo Shrimp Cocktail (Market Price) - Served with Shrimp Cocktail Sauce & Lemon Slices

Miniature Lamb Chops (Market Price) - Grilled Baby Lamb Chops Marinated In Lemon and Lime Juices, Olive Oil, and Fresh Herbs

Can't Decide? Add any Six Additional Regular-priced Hors d'Oeuvres (\$8 pp Extra)

Most Hors d'Oeuvres can be Butlered Upon Request

SALAD (Choice of One)

Served with Gourmet Dinner Rolls and Butter

Caesar Salad - Crisp Romaine Lettuce Dressed with Home-Made Caesar Dressing Topped with Parmesan Cheese and Home-Baked Croutons

Spring Mix Salad - A Combination of Spring Lettuces with Fresh Tomatoes Dressed with Balsamic Vinegar and Olive Oil or Champagne Vinaigrette Dressing

Spinach Salad - Fresh Spinach Topped with Mushrooms, Hard-Boiled Egg and Bacon Bits

Arugula Salad - Italian Lettuce with Bermuda Onions, Fresh Tomatoes and Goat Cheese Dressed with Italian Dressing

Caprese Salad - Tomatoes with Fresh Mozzarella, Red Bermuda Onion and Fresh Basil, with Balsamic Vinaigrette Dressing

Tri-Color Salad - A Combination of Arugula, Radicchio and Endive Dressed with Balsamic Vinegar and Olive Oil

La Luna Banquet Hall Wedding Packages 2022-2023

PASTA (Choice of Two)

For A Buffet, Served in Separate Chafing Dishes

For A Sit-Down, Served as Pasta Station During Cocktail Hour

Penne With Fresh Tomato and Basil - Pencil Point Pasta in Fresh Tomato-And-Basil Sauce with a Touch of White Wine

Penne In Pink Sauce (Alla Vodka) - Pencil Point Pasta in a Light Tomato-Cream Sauce

Penne With Broccoli Rabe and Mushrooms - Penne Pasta Tossed with Broccoli Rabe and Shitake Mushrooms in an Olive Oil-And-Garlic Sauce

Penne With Salmon - Penne Pasta Tossed with Salmon in a White Cream Sauce

Cheese Ravioli In White Sauce - Home-Made Cheese Ravioli in a Four-Cheese Sauce

Cheese Ravioli In Red Sauce - Home-Made Cheese Ravioli in a Fresh Tomato-Basil Sauce

Spinach Ravioli - Spinach-And-Cheese Ravioli In A White Salmon Cream Sauce OR In A Spinach Cream Sauce

Farfalle Boscaiola - Bow-Tie Pasta Sautéed with Wild Mushrooms and Sausage in Light Beef Gravy

Rigatoni & Mushrooms - Rigatoni in a Wild Mushroom Sauce

Rigatoni Puttanesca - Rigatoni with Black & Green Olives, and Capers in a Fresh Plum-Tomato Sauce

Linguine Pesto - Linguine Pasta in a Pesto Sauce

Tortellini 3P - Tortellini with Prosciutto and Peas in Alfredo Sauce

Seashells - Mini Seashell Pasta with Spinach and Cannellini Beans in an Oil-Garlic Sauce

Shrimp Crab Ravioli (\$2pp Extra) - Home-Made Shrimp Ravioli Served with Lobster Sauce

La Luna Banquet Hall Wedding Packages 2022-2023

MAINE TREES (Choice of Two)

Chicken In White Wine - Breast of Chicken Pan-Sautéed with Asparagus and Mushrooms in a White Wine Sauce

Chicken Marsala - Breast of Chicken Pan-Sautéed with Wild Mushrooms in a Marsala Wine

Chicken Piccata - Breast of Chicken Pan-Sautéed in a White Wine and Finished in a Lemon Butter Sauce

Stuffed Chicken - Chicken Stuffed with Ham, Provolone Cheese, & Pesto. Finished in a White Wine Reduction Sauce

Chicken Florentine - Breast of Chicken with Spinach and Cheese in a Wild Mushroom Sauce

Chicken Francaise - Breast of Chicken Dipped in Egg and Sautéed in a White Wine Sauce

Grilled Chicken - Grilled Breast of Chicken Marinated in Olive Oil, Garlic and Pesto in a Lemon Sauce

Chicken Cordon Bleu (\$4 pp Extra) - Breast of Chicken Wrapped in Swiss Cheese and Prosciutto Topped with a White Wine Sauce (Available for Sit-Down Service Only)

Steamship Beef - Hand Carved Top Round of Beef Au Jus - For a Buffet Service Only

Beef Burgundy - Tender Beef Tips Pan-Seared in Burgundy Wine and Brandy Demi-Glace with a Wild Mushroom Sauce

Flame Grilled Fillet of Tilapia - Delicate Fillet of Fish Flame Grilled with a Touch of Italian Herbs And Garlic in a Capers, Crabmeat & White Wine Reduction

Shredded Roast Pork - Pork Shoulder Seasoned with Garlic, Saffron, and Cumin Roasted an its Own Juices

Veal Marinara (\$3 pp Extra) - Tender Veal Sautéed with Mushrooms, Onions, and Sweet Peppers in a Marinara Sauce

La Luna Banquet Hall Wedding Packages 2022-2023

Grilled Salmon (\$5 pp Extra) - Grilled Fillet of Salmon Marinated with Italian Herbs and Finished with an Olive Oil and Lemon Sauce

Shrimp Scampi (\$8 pp Extra) - Pan-Sautéed Shrimp with Brandy in a White Wine Sauce Served with Rice Pilaf

NY Strip Steak (\$7pp Extra) - Juicy Cut from Short Loin of Beef Seared and Served with Red Wine Sauce

Sirloin Steak Filet (\$8 pp Extra) - Tender Filet of Sirloin Beef Seared and Served with Béarnaise Sauce

Prime Rib (Market Price) - Choice Prime Rib of Beef Slow Roasted in its Own Juices

Filet Mignon (Market Price) - Filet of Beef Tenderloin Seared to Perfection and Served with Brandy Wild Mushroom Sauce

ACCOMPANIMENTS (Choice of Two)

Roasted Potatoes - Roasted Potatoes Seasoned with Rosemary and Italian Spices

Mashed Potatoes - Homemade Mashed Potatoes

Potatoes Au Gratin - Scalloped Potatoes with Parmesan Cheese in a Light Cream Sauce

Rice Pilaf - Seasoned White Rice, Finely Chopped Celery, Carrots, and Onions

Mushroom Risotto - Grilled Rice with Portobello and Shitake Mushrooms Topped with a Light Brandy and Wild Mushroom Sauce

Arroz Con Gandules y Chorizo - Seasoned Spanish Rice, Peas, Chorizo Sausage, & Goya Seasoning

String Beans Almondine - Fresh Green Beans, Sautéed Almonds, Olive Oil, Garlic and Italian Spices

Mixed Grilled Vegetables (Subject to Seasonal Availability) - Grilled Broccoli, Squash And Carrots Marinated with Olive Oil and Italian Spices

Asparagus (\$1 pp Extra) - Fresh Asparagus Sautéed in Olive Oil, Garlic, and Parmesan Cheese

La Luna Banquet Hall Wedding Packages 2022-2023

Dessert: Customized Multi-Tiered Wedding Cake

Freshly-Brewed Coffee, Decaf And Hot Tea Station

Cake Flavors

Plain or Vanilla Poundcake
Vanilla Poundcake
Chocolate Chip Poundcake
Marble Poundcake
Lemon Poundcake
Raspberry Swirl Poundcake

Icing Flavors

Vanilla Icing
Buttercream Icing

Customized Cake Designs

3 Wedding Cake Stands to choose from to Display Your Fabulous Cake Are Included

Centerpieces: Fresh Floral Arrangements with Tapered Candles - Choice of Roses, Carnations, Poms, Daisies and Greens - OR Glass Hurricane Pillar Candle Centerpieces on Mirror, Color-Coordinated Fresh Rose Petals

Additional Selections

May We Suggest the Following Additions to Enhance Your Affair

Grand Viennese Sweet Table

Decadent Assortment Of Miniature Treats, Cakes, Tortes And Pastries (Choice of 12)

\$8.00/Person - Served For 1 ½ Hours After Dinner

Mini Brownies * Mini Cheesecakes * Mini Petit Fours * Mini Tiramisu * Mini Cream Puffs * Mini Eclairs * Mini Fruit Tarts * Mini Cannolis * Mini Lemon Bars * Mini High Hats (Fondant Or Chocolate)* Mini Cupcakes (Butter Cream Or Chocolate Icing) * Mini Raspberry Horns * Mini Walnut Horns * Rugalach (Cinnamon Nut, Chocolate, Or Raisin) * Mini Chocolate Chip Cookies * Macaroons (Chocolate Or Raspberry) * New York Cheesecake * German Chocolate Cake * Chocolate Bavarian Cream * Carrot Cake * Lemon Mousse Cake * Chocolate Chip Cookie Cake * Swiss Mint * Oreo Cookie Cake * Strawberry Short Cake * Flan * Tres Leche Cake * Pastry Tray * Fresh Seasonal Berries & Fruit

Chocolate Fountain

\$595.00 - Served For 1 ½ Hours After Dinner

A 3-Tiered Fountain Overflowing with Warm Premium Belgian Chocolate (Choice of Dark, Milk or White) Presented with A Variety of Dipping Treats - Including Fresh Strawberries, Bananas, Honeydews, Cantaloupes, Pineapple, Marshmallows, Pretzels, & Rice Crispy Squares

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Exotic Ice Cream Pie Station (Choice of Four)

\$4.00/Person - Served For 1 Hour After Dinner

Chocolate Peanut Butter Cup * Pecan Caramel Cheesecake * Death by Chocolate * Cookies & Cream * Chocolate Covered Strawberry * Banana Cream * French Vanilla Kit Kat * Mint Chocolate Chip * Peppermint * Pumpkin Cheesecake (seasonal)

Neapolitan Trio Ice Cream Station

\$3.00/Person - Served with Wedding Cake

A Scoop of Chocolate, Vanilla & Strawberry Ice Cream Served with Wedding Cake

"Taste of Philly" Favors

\$4.00/Person - Provided to All Guests Upon Departure

Fresh Soft Pretzel w/Mustard, Tastycake, Peanut Chews

Espresso and Cappuccino Bar

\$3.50/Person - Served For 1 1/2 Hours After Dinner

Amaretto, Hazelnut, & French Vanilla Accompanied by Miniature Chocolates

Choice of Three Main Entrees Instead of Two - \$4.00/Person

Toasting Flutes for All Guests

\$1.00/Person Service Fee - Includes Champagne Flutes Rental (Champagne to Be Supplied By Clients)

In-House DJ & MC Service Using La Luna Professional Sound Equipment

Rates Upon Request - Complimentary for Receptions of 135+ Guests Min

LED Wall Up Lighting Package in Your Choice of Color, and String Lights

From \$400/Event

Optional Chair Covers, Upgraded Table Linens/Napkins

Priced Upon Request

On-Site Outdoor and Indoor Wedding Ceremony

From \$950/Event

Honeymoon Suite Overnight Accommodations at The Historic Ellerslie Manor House

From \$275/Night

La Luna Banquet Hall Wedding Packages 2022-2023

Venue Capacity

La Luna Ballroom: Min 100 Guests – Max 220 Guests

Minimums are for Adult Guests (Not Including Children Ages 10 & under). For Receptions of Less Than 100 Adult Guests In La Luna Ballroom, A Room Fee May Apply. Please See Banquet Director for Details.

Wedding Reception Package Pricing 2022-2023

Reception Day/Time	Peak Season - April through November
Saturday Evening	\$100* pp
Friday Evening	\$90* pp
Saturday Afternoon Sunday Flextime	\$85* pp
Monday – Thursday Flextime	\$75* pp
Add-on Ceremony Fee	\$950/event

*Plus 6% Sales Tax and 20% Service Charge

Off Peak Seasonal Discount of 10% Applies December through March

Terms And Conditions:

- 6% PA Sales Tax And 20% Service Charge Will Be Added to Package Per Person Pricing and Menu Upgrades
 - Prices Are Valid For 2022-2023 Wedding Dates (Subject to Change Without Notice)
- Ceremony Fees, In-House DJ Service, Overtime and Certain Other Rental Items Are Not Subject to Sales Tax and Service Charge
 - 3% Upcharge For 2024 Wedding Dates may Apply (Subject to Change Without Notice)
 - New Year's Eve Weddings Are Priced Upon Request
 - Children's Meals (10 And Under) Are One Half Price
 - Vendor Meals (Videographer, Photographer, DJ, etc.) Are One Half Price
 - A \$1,500 Retainer by Check or Cash Required Upon Booking

La Luna Banquet Hall Wedding Packages 2022-2023

- 2nd Payment of \$2,500 By Check or Cash Due Three (3) Months After Booking Date
- 3rd Payment of \$2,500 By Check or Cash Due Six (6) Months After Booking Date
- 4th Payment of 50% of the Estimated Remaining Balance Due by Check or Cash 180 Days Prior To Your Wedding Date or At Midway Point, Whichever Comes First
- Final Guest Count, Menu Selections and Final Balance by Certified Check or Cash are Due Ten (10) Business Days Prior To Event
 - La Luna In-House DJ Service Requires a 50% Deposit Upon Booking – No Exceptions – Once Booked, DJ Service Cannot Be Cancelled
 - A \$500 Refundable Security Deposit Required with Final Balance
- All Sales Are Final. Except For Security Deposit, All Payments are Non-Refundable and Non-Transferable.
 - All Decorations Must Be Approved in Advance. Please NO Bubbles, Sparklers, Open Flames, Pyrotechnics, Glitter, Confetti, Rice, Sand, Loose Flower Petals, Silly String, Marbles, Rhinestones, etc.
 - All Outside Vendors (DJs, Bands, Photographers, Photo booths, etc.) Must Be Approved in Advance by Submitting Proof of Liability Insurance (COI)
 - Non-Smoking Policy Strictly Enforced
 - No Pets Allowed on Property

Thank You for Considering La Luna Banquet Hall for Your Wedding and/or Reception!

NOTES: _____

