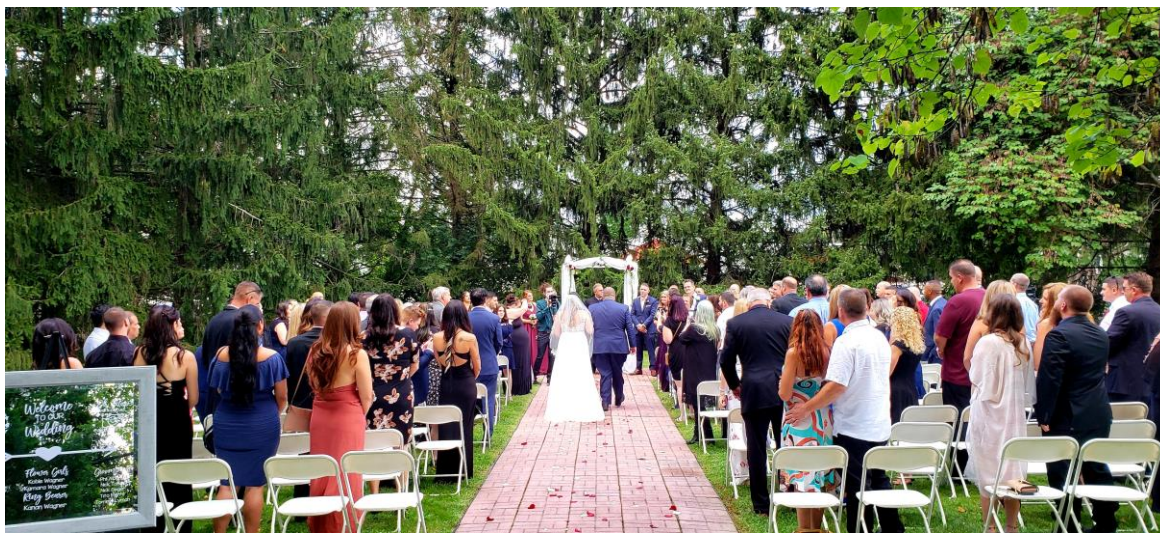


## La Luna Banquet Hall Wedding Packages 2022-2023



### 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 HORS D'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

**Most Hors d'Oeuvres can be Butlered Upon Request**

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

### 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

### MAINTREES (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) Sit-down Dinner Service Only** - Breast of Chicken Wrapped in Swiss Cheese and Prosciutto Topped with a White Wine Sauce

**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 on 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 (\$10 pp Extra)** - Juicy Cut from Short Loin of Beef Seared and Served with Red Wine Sauce

**Sirloin Steak Filet (\$12 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

## La Luna Banquet Hall Wedding Packages 2022-2023

### 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 with Dance Floor

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 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 Sunday Flextime	\$90* pp
Saturday Afternoon	\$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 - 5% 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

## La Luna Banquet Hall Wedding Packages 2022-2023

- A \$1,500 Retainer by Check or Cash Required Upon Booking
- 2<sup>nd</sup> Payment of \$2,500 By Check or Cash Due Three (3) Months After Booking Date
  - 3<sup>rd</sup> Payment of \$2,500 By Check or Cash Due Six (6) Months After Booking Date
  - 4<sup>th</sup> 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; Service Animals are Welcome

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

NOTES: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_