



# ELOPEMENT PACKAGE

### VENUE INCLUSIONS:

- Exclusive access to venue up to 2 hours on the event day
- Climate Controlled Indoor Reception Venue up to 20 guests
- On-site Parking

**VENUE FEE - \$800**

### FLORAL, DESIGN & COORDINATION INCLUSIONS:

- Bridal Bouquet  
Lush and organic Bridal Bouquet, composed of color coordinating focal blooms and seasonal accents, completed with textural greenery. We will finish with coordinating ribbon.
- Boutonniere  
Petite coordinating boutonniere for the groom comprised of small focal blooms, seasonal accents and textural greenery.
- Ceremony  
Ceremony setup to be comprised of arbor rental and (20) ceremony chairs. Arbor to be accented with asymmetrical floral sprays, comprised of color coordinating focal blooms, seasonal accents and textural greenery. One spray to be attached in the upper left-hand corner and the other on the opposing upright. Price includes setup of arbor and chiavari chairs.
- Coordinator on-site to help facilitate & set-up ceremony

**FLORAL, DESIGN & COORDINATION FEE - \$1,300**  
**\*MONDAY - THURSDAY**



- PACKAGES ARE ONLY VALID FOR NEW CLIENTS AND UNTIL THE END OF APRIL 2021 -  
\*PLEASE INQUIRE ABOUT FRIDAY - SUNDAY AVAILABILITY



## MICRO WEDDINGS

### VENUE INCLUSIONS:

- Exclusive access to venue up to 4 hours on the event day
- Climate Controlled Indoor Reception Venue up to 20\* guests
- On-site Parking

**VENUE FEE: MONDAY - FRIDAY & SUNDAY = \$1,500; SATURDAY = \$3,000**

### FLORAL, DESIGN & COORDINATION INCLUSIONS:

#### • BRIDAL BOUQUET

Lush and organic Bridal Bouquet, composed of color coordinating focal blooms and seasonal accents, completed with textural greenery. We will finish with coordinating ribbon.

#### • BOUTONNIERE

Petite coordinating boutonniere for the groom comprised of small focal blooms, seasonal accents and textural greenery.

#### • CEREMONY

Ceremony setup to be comprised of arbor rental and (20\*) ceremony chairs. Arbor to be accented with asymmetrical floral sprays, comprised of color coordinating focal blooms, seasonal accents and textural greenery. One spray to be attached in the upper left-hand corner and the other on the opposing upright. Price includes setup of arbor and chiavari chairs.

- Coordinator on-site to help facilitate/set-up the ceremony & reception

**FLORAL, DESIGN & COORDINATION FEE - \$1,100 + CATERING COST**

\*If you plan on having 21 - 50 guests please contact us about tent options and pricing

### Add On Options:

- CANDLE CENTERPIECE  
OPTION - \$57

Trio of Candles surrounded by loose textural greenery with pops of focal blooms to adorn the center of your guest seating table.

- LOW FLORALS CENTERPIECE  
OPTION - \$75

Low lush arrangement comprised of color coordinating focal blooms, seasonal accents and textural greenery, arranged in a coordinating compote to adorn the center of your guest seating table.

- HEIGHTENED LUSH FLORAL  
CENTERPIECE OPTION - \$130

Tall lush arrangement comprised of color coordinating focal blooms, seasonal accents and textural greenery, arranged on a tall coordinating vase to adorn the center of your guest seating table.

- PACKAGES ARE ONLY VALID FOR NEW CLIENTS AND UNTIL THE END OF DECEMBER 2020 -  
CONTACT US FOR 2021 PRICING

KINGMANSIONPA.COM | (717) 831-8744 | EVENTS@KINGMANSIONPA.COM

# COCKTAIL STYLE RECEPTION OPTION



Please select six (6) options from the choices below.

## **SIRLOIN TIP PIPETTE**

Grilled Sirloin Tip, Rainbow Greens, Pipette Filled With Raspberry Balsamic Vinegar

## **SOUTHERN GRILLED CHEESE BITE**

Toasted Sourdough Bread, Spicy Pimento Cheese

## **MINIATURE SIRLOIN BURGERS**

Toasted Brioche Bun, Apple Butter Mayo, Wallaby Cheese, Fresh Spinach

## **FIRECRACKER CHICKEN ROLLS**

Chicken Breast, Black Beans, Cheddar & Monterey Jack Cheese Rolled with Whole Peppercorns and Served with Chipotle Dipping Sauce

## **ITALIAN BRUSCHETTA PARMESAN BASIL EDIBLE SPOON**

Roma Tomato, Garlic, Oregano, Fresh Mozzarella, Sweet Basil Leaves, Parmesan Basil Edible Spoon

## **CHICKEN AND WAFFLE CONE**

Fried Chicken Bite, Waffle Pizzelle Cone, Chili Butter, Maple Syrup

## **SIBEEF SHORT RIB BRIOCHE BITE**

Braised Beef Short Rib, Cotija Cheese, Serrano Pepper, Chipotle-Lime Sour Cream

## **BACON WRAPPED SHRIMP**

Applewood-Smoked Bacon, Bloody Mary Cocktail Sauce and Celery Stalk

## **DECONSTRUCTED FRENCH ONION SOUP**

French Caramelized Onions, Torched Provolone, Herbed Focaccia, Microgreen

## **BAJA FISH TACO**

Fried Mahi Mahi, Green Leaf Lettuce, Pico De Gallo, Chili Lime Yogurt, Blue Corn Tortilla (GF)

## **JDK'S SIGNATURE MINTED MELON PIPETTE**

Sweet Honeydew Melon, Mint Leaf, Pipette Filled with Vineyard at Hershey Apple Sangria (GF/V)

## **CRAB BLT SLIDER**

Fresh Crab, Applewood Smoked Bacon, Arugula, Lemon Chive Aioli, Potato Roll

## **CANDIED BACON SLIDER**

Candied Bacon, Creamy Brie Cheese, Roasted Apple Raisin Chutney, Cinnamon Bun Roll

## **BUFFALO CHICKEN SLIDER**

Pulled Chicken, Spicy Red Pepper Sauce, Lancaster Bleu Cheese, Celery Slaw, Brioche Roll

## **ROASTED RED PEPPER SHOOTER**

(GF/V)

## SALAD OPTIONS

### **FRESH HERB BERRY SALAD**

Aquaponic Grown Basil, Mint and Spring Mix Paired with Fresh Berries, Feta and Topped with a Limoncello Vinaigrette

### **CAESAR SALAD**

Roasted Hearts of Romain Lettuce, Fresh Grated Parmesan Cheese, Drizzled, Homemade Croutons With Caesar Dressing

### **AUTUMN SALAD**

Spinach, Diced Butternut Squash, Dried Cranberries, Candied Walnuts, Pumpernickel Croutons, Champagne Vinaigrette

**PRICING STARTING AT \$99 PER PERSON**

# SERVED DINNER RECEPTION OPTION



## 3 PASSED HORS D'OUVRES

Please select three (3) tray passed hors d'oeuvres from (PAGE 3)

## SERVED SALAD COURSE

Please select one (1) salad option from (PAGE 3)

## YOUR DUAL ENTREE

Please select two (2) protein options from the choices below.

### CHICKEN

#### BUTTERMILK BONELESS FRIED CHICKEN

Honey Pepper Sauce, Aquaponic Micro Greens

#### MACADAMIA CRUSTED CHICKEN BREAST

Mango Puree, Spicy Jicama (GF)

#### CRISPY AIRLINE CHICKEN BREAST

Local Ricotta Salata, Grilled Artichoke Relish (GF)

#### PAN ROASTED CHICKEN THIGH

Blistered Tomato Compote, Aquaponic Basil

### BEEF

#### GRILLED SLICED HANGER STEAK

Misty Creek Dairy Bleu Cheese, Crispy Sweet Potato Straws (GF)

#### HARISSA GRILLED SLICED HANGER STEAK

Candied Orange Peel, Micro Marigolds (GF)

#### BRAISED BEEF SHORT RIB

Thyme Sautéed Portobello Mushrooms, Gorgonzola, Cabernet Demi Glaze

#### PETITE GRILLED FILET \*\*

Pink Himalayan Salt, Black Peppercorns, Lemon Herb Butter (GF).....ADD \$2.50pp

#### OVEN ROASTED SLICED BEEF TENDERLOIN

Local Ricotta Salata, Port Glazed Cherries, Aquaponic Micro Greens (GF)

### FISH

#### GRILLED SALMON

Avocado Butter, Charred Sweet Corn Relish (GF)

#### LUMP MARYLAND CRAB CAKE

Orange Basil Relish (GF)

#### POACHED HALIBUT\* \*

Lemon Tarragon Crème Fraiche (GF).....ADD \$2.00pp

#### SEARED SEA BASS \*\*

With a Honey Lemon Grass Sauce, and Chive and Carrot Bread Crumbs.....ADD \$4.00pp

## STARCH & VEGETABLE

Please select one (1) starch option and one (1) vegetable option from the choices below.

### STARCH

Roasted Garlic and Rosemary Mixed Fingerling Potatoes (GF)

Red Pepper Swirled Garlic Mashed Potatoes (GF)

Smoked Au Gratin Potato, Aquaponic Micro Greens (GF)

Parmesan & Scallion Baked Polenta (GF)

### VEGETABLE

Fresh Local Seasonal Vegetable Medley (GF)

Parmesan Crusted Asparagus

Caramelized Citrus Tri-Colored Carrots (GF)

PRICING STARTING AT \$150 PER PERSON