

Weddings

BY
JDK



Moonstone Manor

2012 Catering & Rental Services

The Wedding Day of Your Dreams...



Central Pennsylvania's premier outdoor facility, the Moonstone Manor, has partnered with the region's most innovative and renowned catering and event professionals at Weddings by JDK. This dynamic team will consult with you to achieve everything you dreamed of and more, on your special wedding day.

Our goal is to simplify the planning of your memorable occasion with packaged menus and rental options that will deliver a one-of-a-kind experience for you and your guests.

This detailed packet will guide you through a series of sweet and savory cuisine, fully stocked beverage and bar service options, and unique event rentals required for your reception style of choice. While the team at Weddings by JDK specifically prepared these packages for the Moonstone Manor, menu customization is our expertise and is available for any reception.

Following your review of this packet, please call David Everett at Weddings by JDK to take the next step to complete your dream wedding experience.

717.730.4661 mywedding@weddingsbyjdk.com

Please be advised that a guest count of 100 is the minimum for catering services at the manor.

Weddings
BY
JDK

Photo: Frank King Photography

Buffet Style Dinner Package

The following outlines all items included in the Weddings by JDK buffet dinner menu package for the Moonstone Manor.

Menu

Choice of (4) Passed Hors d'oeuvres
Choice of (1) Served Salad
Preset Artisanal Bread Basket
Choice of (2) Entrées
Choice of (1) Starch
Locally Grown Vegetable Medley
Gourmet Coffee & Tea Station

Includes Sweet & Low, sugar, chocolate mint sticks, half and half, chocolate covered coffee beans, lemon wedges, cinnamon shaker, glass Irish coffee mugs, and eco-friendly take out cups for guests on the go.

Seating & Service

An executive lead and five service personnel dashingly dressed in black bistro attire with coordinating colored ties (color to match the wedding theme) will set and breakdown food service during the reception.

One gracious staff member is specifically appointed to service the bride, groom, and parents.

Two skilled chefs will craft culinary feats on location.

Portable kitchen equipment and trash removal service included.

The following will adorn each seating table:

Ivory Satin Striped Linen,
China, Flatware, Linen Napkin,
Stemmed Water Glass & Carafe of Spring Water, Salt & Pepper, Table Number, Menu Card, and
(4) Lustrous Votive Candles

Please note that JDK will set any client items on the seating tables at no additional charge.

** Service is based on a 5-hour reception**

Buffet Station Decor

Buffet & coffee station linens and appointments custom designed by Weddings by JDK

Bridal Consultation

Free consultation services for the wedding reception

Champagne Toast

Complimentary champagne glasses for toasting purposes

Champagne supplied by client

Cake Cutting

Following cake cutting, staff will prepare the appropriate servings, garnish (complimentary garnish to coordinate with flavors), and plate for guest enjoyment.

Cake plate, dessert fork, and garnish included

Wedding cake supplied by client



Photo: Jeremy Hess Photographers

Tray Passed Hors d'oeuvres

Please select four from the following:

Raspberry Barbecue Shrimp
Wrapped in Bacon

Gingered Chicken Meatballs

With sesame-lime sauce

Sesame Seed Coated Chicken
& Scallion Negamaki

Served with a spicy red pepper sauce

Miniature Sirloin Burgers

On petite sesame buns with minced onions and sun-dried tomato mayo then skewered with a petite pickle

Smoked Pulled Pork &
Barbecue Vinaigrette

Topped with collard greens served in a jalapeno cup



Photo: PhotOle Photography



Photo: Thomas Beaman Photography

Seared Beef, Arugula &
Parmesan Stack

Seared thin sliced beef, arugula and parmesan cheese stacked atop a crisp baguette round garnished with lemon dijonaise and fresh cracked pepper

Caprese Pipette

Grape tomato, mozzarella bocconcini, and a fresh basil leaf skewered on a pipette filled with olive oil and a touch of balsamic vinegar

Citrus Infused Crab Push Pop

Topped with fresh cilantro, papaya, and mango served in a petite push pop

Black & Bleu Beef Spoon

Seared beef with a caramelized onion and bleu cheese chutney served in an edible spoon

Sesame Seared Ahi Tuna Spoon

Topped with soy, fresh wasabi & ginger pearls served in an edible spoon

Zucchini Ripieni

Marinated and grilled zucchini wrapped around basil and thyme infused with ricotta cheese



Photo: Thomas Beaman Photography

Served Salad

Please select one from the following:

Garden Salad

Spring mix of lettuce tossed with shredded carrots, cherry tomatoes, cucumber rounds, and homemade croutons drizzled with balsamic vinaigrette

Summer Salad

Mélange of mixed lettuce tossed with mandarin oranges, strawberries, blueberries, and toasted pecans topped with zinfandel vinaigrette

Spinach & Poached Pear Salad

Mixed greens topped with roquefort cheese, Chinese walnuts and raspberry vinaigrette

Grilled Summer Vegetables

Herb de Provence infused grilled summer vegetables served over spring mix with a dijon white wine vinaigrette

Golden Beet Salad

Roasted seasonal and local beets atop locally grown lettuces sprinkled with goat cheese, roasted almond slices, and drizzled with JDK's homemade vinaigrette

Buffet Style Entrées

Please select two from the following:

Venetian Chicken

Boneless breast of chicken sautéed with fresh peas, mushrooms and prosciutto in a cream sauce and topped with provolone cheese

Chicken Saltimbocca

Pan-roasted chicken topped with julienned prosciutto and provolone cheese in a lemon-sage caper sauce

Chicken Salerno

Grilled chicken breast with sun-dried tomato and shiitake mushroom marsala crème sauce topped with basil chiffonade and romano cheese

Bistro of Beef

Hand cut bistro steak grilled to medium rare and drizzled with a locally grown mushroom and shiraz sauce

Port Roquefort Bistro of Beef

Hand cut bistro steak grilled to medium rare topped with a port roquefort sauce

Grilled Tilapia

With caper, olive, and tomato chutney

Grilled Salmon

With sage beurre blanc



Photo: The Wiebners

Buffet Style Starches

Please select one from the following:

Roasted Corn, Wild Mushroom & Spinach Risotto

Butternut Squash Risotto

Rice Pilaf

With confetti of garden vegetables

Herbed Wild Rice

Gratin of Yukon Gold Potatoes

With bacon and arugula

Herb Roasted Red Potatoes

Mashed Potatoes

Creamy potatoes infused with your choice of a variety of flavors:

Wasabi infused

Dijon yukon gold

Sweet potato with honey and brown sugar

White truffle oil yukon gold

Chive & Sour Cream

Gorgonzola

Cheddar, horseradish and scallions

Buffet Style Vegetables

Grilled Locally Grown Vegetable Medley

JDK chefs work with local farmers to prepare the freshest array of Pennsylvania Preferred sustainable farm-fresh cuisine

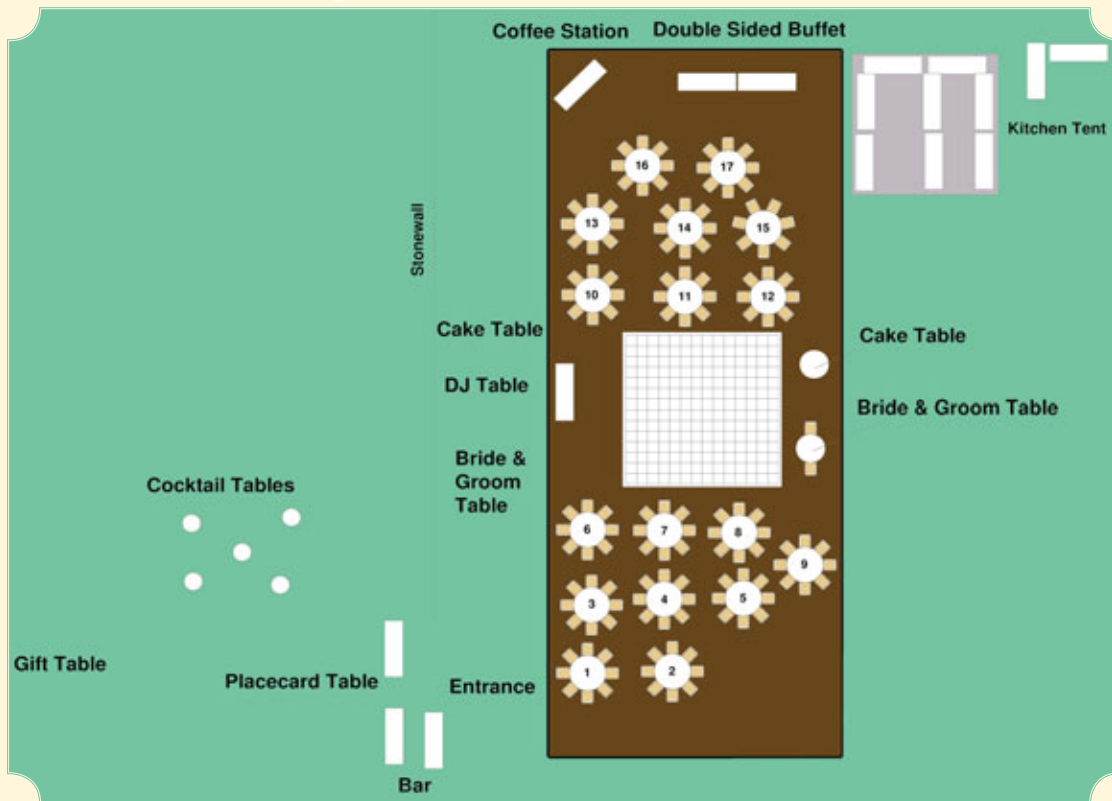
\$65.00 per person

Does not include bar charges and 6% sales tax

**Listed price calculated on a guest count of 125 and is subject to change **

Please be advised that a guest count of 100 is the minimum for catering services at the manor.

Buffet Style Reception Rentals



#	Rental Item	Cost Per Item	Conewago Reduce Rate	Total Charge
125	Mahogany Padded Folding Chairs	\$3.50/each	\$1.75/each	\$343.75
17	60-inch Round Guest Seating Tables	\$8.75/each	\$7.50/each	\$127.50
1	48-inch Round Sweetheart Table	\$7.75/each	\$6.00/each	\$6.00
10	8-ft Rectangular Culinary Prep Tables	\$7.75/each	\$6.00/each	\$60.00
2	8-ft Rectangular Bar Tables	\$7.75/each	\$6.00/each	\$12.00
1	48-inch Round Cake Table	\$7.75/each	\$6.00/each	\$6.00
1	132" Round Taupe Cake Linen	\$25.00/each	\$18.00/each	\$18.00
1	8-ft Rectangular Gift Table	\$7.75/each	\$6.00/each	\$6.00
1	90" x 156" Taupe Pintuck Gift Linen	\$28.00/each	\$21.00/each	\$21.00
1	8-ft Rectangular Placecard Table	\$7.75/each	\$6.00/each	\$6.00
1	90" x 156" Taupe Pintuck Placecard Linen	\$28.00/each	\$21.00/each	\$21.00
1	8-ft Rectangular DJ Table	\$7.75/each	\$6.00/each	\$6.00
1	90" x 156" Taupe Pintuck DJ Linen	\$28.00/each	\$21.00/each	\$21.00
5	30-inch Round High Cocktail Tables	\$7.75/each	\$6.00/each	\$30.00
5	135" Round Taupe Pintuck Cocktail Linens	\$25.00/each	\$18.00/each	\$90.00
1	Setup & Breakdown of Rentals	\$250.95	No Charge	\$0.00
		Total	\$1,241.70	\$774.25

****Layout Above is Based on a 125 Guest Count****

Rental price does not include 6% sales tax

Please be advised that a guest count of 100 is the minimum for catering services at the manor.

Moonstone Manor clients are required to use rental & catering services exclusively from Weddings by JDK

Clients may add on additional upgrades (other chair & linen styles, alternative china & flatware, and lounges) for an additional charge

Total \$774.25

Full Serve Dinner Package

The following outlines all items included in the Weddings by JDK full service menu package for the Moonstone Manor.

Menu

Choice of (4) Passed Hors d'oeuvres
Preset Artisanal Bread Basket
Choice of (1) Served Menu Course
Includes salad, starch, vegetable and dual entrée
Served Gourmet Coffee & Tea

Service & Seating

An executive lead and five service personnel dashing in black bistro attire with coordinating colored ties (color to match the wedding theme) will set and breakdown food service during the reception.

One gracious staff member is specifically appointed to service the bride, groom, and parents.

Two skilled chefs will craft culinary feats on location.

Portable kitchen equipment and trash removal service included.

The following will adorn each seating table:

Ivory Satin Striped Linen,
China, Flatware, Linen Napkin, Stemmed Water Glass & Carafe of Spring Water, Sweet & Low, Sugar, Chocolate Mint Sticks, Half and Half, Chocolate Covered Coffee Beans, Lemon Wedges, Cinnamon Shaker, Salt & Pepper, Table Number, Menu Card, and (4) Lustrous Votive Candles

Please note that JDK will set any client items on the seating tables at no additional charge.

** Service is based on a 5-hour reception**

Bridal Consultation

Free consultation services for the wedding reception

Champagne Toast

Complimentary champagne glasses for toasting purposes

Champagne supplied by client

Cake Cutting

Following cake cutting, staff will prepare the appropriate servings, garnish (complimentary garnish to coordinate with flavors), and plate for guest enjoyment.

Cake plate, dessert fork, and garnish included

Wedding cake supplied by client



Photo: Frank King Photography

Tray Passed Hors d'oeuvres

Please select four from the following:

Raspberry Barbecue Shrimp
Wrapped in Bacon

Gingered Chicken Meatballs

With sesame-lime sauce

Sesame Seed Coated Chicken
& Scallion Negamaki

Served with a spicy red pepper sauce

Miniature Sirloin Burgers

On petite sesame buns with minced onions and sun-dried tomato mayo then skewered with a petite pickle

Smoked Pulled Pork &
Barbecue Vinaigrette

Topped with collard greens served in a jalapeno cup



Photo: Tennison Photography

Seared Beef, Arugula &
Parmesan Stack

Seared thin sliced beef, arugula and parmesan cheese stacked atop a crisp baguette round garnished with lemon dijonaise and fresh cracked pepper

Caprese Pipette

Grape tomato, mozzarella bocconcini, and a fresh basil leaf skewered on a pipette filled with olive oil and a touch of balsamic vinegar

Citrus Infused Crab Push Pop

Topped with fresh cilantro, papaya, and mango served in a petite push pop

Black & Bleu Beef Spoon

Seared beef with a caramelized onion and bleu cheese chutney served in an edible spoon

Sesame Seared Ahi Tuna Spoon

Topped with soy, fresh wasabi & ginger pearls served in an edible spoon

Zucchini Ripieni

Marinated and grilled zucchini wrapped around basil and thyme infused with ricotta cheese



Photo: Thomas Beaman Photography

Served Main Course Option #1

Zucchini Carpaccio Salad

Thinly sliced zucchini carpaccio topped with a bouquet of mixed lettuce, toasted pine nuts and drizzled with champagne vinaigrette

Chicken Franzia

Topped with capers, locally grown mushrooms, artichokes finished with a lemon sauce

PAIRED WITH

Petite Grilled Tenderloin Steak

Rubbed with sea salt, peppercorns, and EVOO accompanied by risotto primavera and grilled asparagus atop a flaky pastry square



Photo: Tennon Photography

Served Main Course Option #2

Golden Beet Salad

Roasted seasonal and local beets atop a mélange of local lettuces sprinkled with goat cheese, roasted almond slices, and drizzled with JDK's homemade vinaigrette

Petite Grilled Tenderloin Steak

Atop a grilled portobello mushroom and montrachet cheese

PAIRED WITH

Sautéed Escolar

With arugula, roasted beets, and horseradish crème fraiche accompanied by chive and roasted garlic infused mashed yukon gold potatoes



Photo: Leslie Gilbert Photography

Served Main Course Option #3

Caesar Salad

Roasted Hearts of romaine lettuce, fresh grated parmesan cheese, homemade croutons and caesar dressing

Caprese Chicken Roulade

Stuffed with tomato, mozzarella, basil and pesto

PAIRED WITH

Carne Braciola

Deconstructed with basil pesto, prosciutto and cheeses accompanied by herbed orzo and roasted vegetable stacks

Served Main Course Option #4

Grilled Summer Vegetables Salad

Herb de provence infused grilled summer vegetables Served over spring mix with a dijon White wine vinaigrette

Tilapia Marinette

Lightly Blackened Tilapia with a citrus ginger sauce and mango salsa atop sticky rice

PAIRED WITH

Tenderloin Medallions

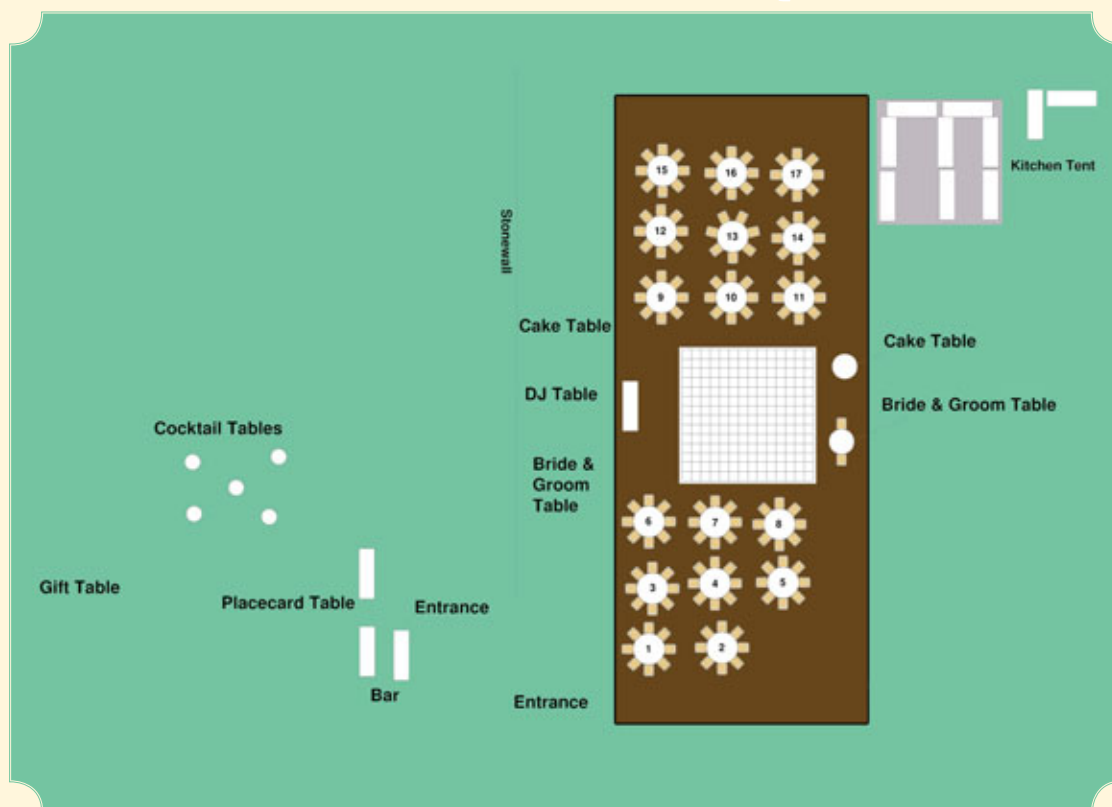
Atop a pipette of wasabi mashed potatoes and fresh green beans

\$70.00 per person

*Does not include bar charges and 6% sales tax
Listed price calculated on a guest count of 125 and is subject to change*

Please be advised that a guest count of 100 is the minimum for catering services at the manor.

Full Serve Dinner Reception Rentals



#	Rental Item	Actual Cost Per Item	Conewago Reduce Rate	Total Charge
125	Mahogany Padded Folding Chairs	\$3.50/each	\$2.75/each	\$343.75
17	60-inch Round Guest Seating Tables	\$8.75/each	\$7.50/each	\$127.50
1	48-inch Round Sweetheart Table	\$7.75/each	\$6.00/each	\$6.00
10	8-ft Rectangular Culinary Prep Tables	\$7.75/each	\$6.00/each	\$60.00
2	8-ft Rectangular Buffet Tables	\$7.75/each	\$6.00/each	\$12.00
1	8-ft Rectangular Coffee Station	\$7.75/each	\$6.00/each	\$6.00
2	8-ft Rectangular Bar Tables	\$7.75/each	\$6.00/each	\$12.00
1	48-inch Round Cake Table	\$7.75/each	\$6.00/each	\$6.00
1	132" Round Taupe Cake Linen	\$25.00/each	\$18.00/each	\$18.00
1	8-ft Rectangular Gift Table	\$7.75/each	\$6.00/each	\$6.00
1	90" x 156" Taupe Pintuck Gift Linen	\$28.00/each	\$21.00/each	\$21.00
1	8-ft Rectangular Placecard Table	\$7.75/each	\$6.00/each	\$6.00
1	90" x 156" Taupe Pintuck Placecard Linen	\$28.00/each	\$21.00/each	\$21.00
1	8-ft Rectangular DJ Table	\$7.75/each	\$6.00/each	\$6.00
1	90" x 156" Taupe Pintuck DJ Linen	\$28.00/each	\$21.00/each	\$21.00
5	30-inch Round High Cocktail Tables	\$7.75/each	\$6.00/each	\$30.00
5	135" Round Taupe Pintuck Cocktail Linens	\$25.00/each	\$18.00/each	\$90.00
1	Setup & Breakdown of Rentals	\$256.65	No Charge	\$0.00
	Total	\$1,270.65		\$792.25

****Layout Above is Based on a 125 Guest Count****

Rental price does not include 6% sales tax

Please be advised that a guest count of 100 is the minimum for catering services at the manor.

Moonstone Manor clients are required to use rental & catering services exclusively from Weddings by JKD

Clients may add on additional upgrades (other chair & linen styles, alternative china & flatware, and lounges) for an additional charge

Total \$792.27

Stationed Dinner Package

The following outlines all items included in the Weddings by JDK stationed menu package for the Moonstone Manor.

Menu

Choice of (4) Butlered Hors D'oeuvres

Choice of (1) Served Salad

Preset Artisan Bread Basket

Station #1 and Station #2 Options

Gourmet Coffee and Tea Station

Gourmet Coffee & Tea Station

Includes Sweet & Low, sugar, chocolate mint sticks, half and half, chocolate covered coffee beans, lemon wedges, cinnamon shaker, glass Irish coffee mugs, and eco-friendly take out cups for guests on the go.

Service & Seating

An executive lead and five service personnel dashingly dressed in black bistro attire with coordinating colored ties (color to match the wedding theme) will set and breakdown food service during the reception.

One gracious staff member is specifically appointed to service the bride, groom, and parents.

Skilled chefs will craft culinary feats on location and tender stations.

Portable kitchen equipment and trash removal service included.

The following will adorn each seating table:

Ivory Satin Striped Linen,

China, Flatware, Linen Napkin,

Stemmed Water Glass & Carafe of Spring Water, Salt & Pepper, Table Number, Menu Card, and

(4) Lustrous Votive Candles

Please note that JDK will set any client items on the seating tables at no additional charge.

** Service is based on a 5-hour reception**

Bridal Consultation

Free consultation services for the wedding reception

Champagne Toast

Complimentary champagne glasses for toasting purposes

Champagne supplied by client

Cake Cutting

Following cake cutting, staff will prepare the appropriate servings, garnish (complimentary garnish to coordinate with flavors), and plate for guest enjoyment.

Cake plate, dessert fork, and garnish included

Wedding cake supplied by client



Tray Passed Hors d'oeuvres

Please select four from the following:

Raspberry Barbecue Shrimp
Wrapped in Bacon

Gingered Chicken Meatballs

With sesame-lime sauce

Sesame Seed Coated Chicken
& Scallion Negamaki

Served with a spicy red pepper sauce

Miniature Sirloin Burgers

On petite sesame buns with minced onions and sun-dried tomato mayo then skewered with a petite pickle

Smoked Pulled Pork &
Barbecue Vinaigrette

Topped with collard greens served in a jalapeno cup



Photo: Thomas Beaman Photography

Seared Beef, Arugula &
Parmesan Stack

Seared thin sliced beef, arugula and parmesan cheese stacked atop a crisp baguette round garnished with lemon dijonnaise and fresh cracked pepper

Caprese Pipette

Grape tomato, mozzarella bocconcini, and a fresh basil leaf skewered on a pipette filled with olive oil and a touch of balsamic vinegar

Citrus Infused Crab Push Pop

Topped with fresh cilantro, papaya, and mango served in a petite push pop

Black & Bleu Beef Spoon

Seared beef with a caramelized onion and bleu cheese chutney served in an edible spoon

Sesame Seared Ahi Tuna Spoon

Topped with soy, fresh wasabi & ginger pearls served in an edible spoon

Zucchini Ripieni

Marinated and grilled zucchini wrapped around basil and thyme infused with ricotta cheese



Photo: Thomas Beaman Photography



Served Salad

Please select one from the following:

Garden Salad

Spring mix of lettuce tossed with shredded carrots, cherry tomatoes, cucumber rounds, and homemade croutons drizzled with balsamic vinaigrette

Summer Salad

Mélange of mixed lettuce tossed with mandarin oranges, strawberries, blueberries, and toasted pecans topped with zinfandel vinaigrette

Spinach & Poached Pear Salad

Mixed greens topped with roquefort cheese, Chinese walnuts and raspberry vinaigrette

Grilled Summer Vegetables

Herb de Provence infused grilled summer vegetables served over spring mix with a dijon white wine vinaigrette

Golden Beet Salad

Roasted seasonal and local beets atop locally grown lettuces sprinkled with goat cheese, roasted almond slices, and drizzled with JDK's homemade vinaigrette

Dinner Station #1

Chef-Tendered Carving Station

pick two from the following

Spice Rubbed Tenderloin

With sweet vidalia onion chutney, horseradish sauce, grainy mustard, and petite rolls

Maple Glazed Ham

With pineapple roasted red pepper relish and petite rolls

Oven Roasted Turkey Breast

With orange marmalade horseradish sauce, pesto mayo, and petite rolls

Whole Roasted Pork Loin

With compote of fruit preserves and petite rolls

Starch & Vegetable Station

Risotto Bar

Imported Arboria rice

Toppings to Include: Prosciutto, Baby Shrimp, Peas, Roasted Peppers, Wild Mushrooms, Sun Dried Tomatoes, and Parmesan Cheese

Grilled Locally Grown Vegetable Medley

JDK chefs work with local farmers to prepare the freshest array of Pennsylvania Preferred sustainable farm-fresh cuisine



Dinner Station #2

Chef-Tendered Pasta Station

Guest Choice of Pastas:

Cheese Tortellini, Garden Spiral Rotini, Four Cheese Purses, and Penne

Guest Choice of Toppings:

Fresh Chopped Tomatoes, Fresh Parmesan, Fresh Parsley, Eggplant, Artichokes, Mushrooms, and Sauteed Clams

Antipasto Station

Antipasto Station is presented with assorted crisps, flatbread triangles, crackers, and breads and includes the following items:

Grilled Portobello, Roasted Red Peppers, Artichokes and Marinated Imported Olives

Italian Cheeses

Asiago, Mozzarella, Parmesan cheeses with honey comb and quince paste

Genoa salami, Shaved Prosciutto and Pepperoni garnished with Pepperoncini

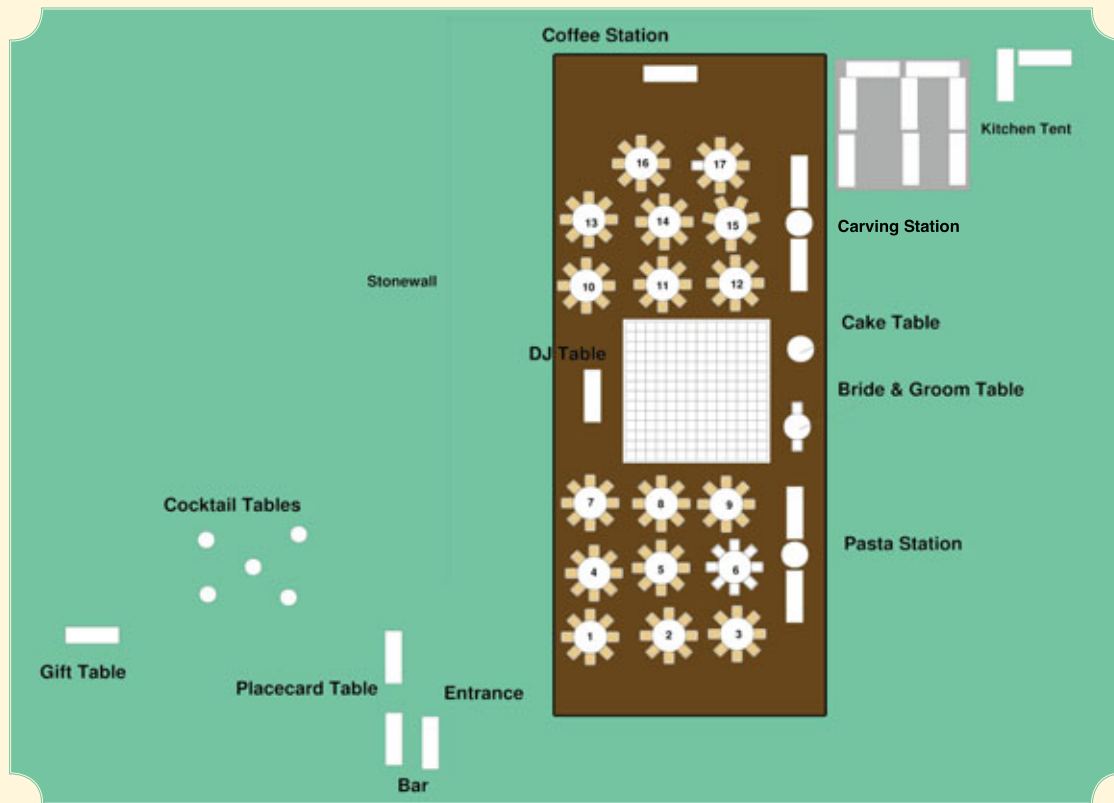
Traditional Italian Bruschetta

\$80.00 per person

Does not include bar charges and 6% sales tax
Listed price calculated on a guest count of 125 and is subject to change

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Stationed Dinner Reception Rentals



#	Rental Item	Actual Cost Per Item	Conewago Reduce Rate	Total Charge
125	Mahogany Padded Folding Chairs	\$3.50/each	\$2.75/each	\$343.75
17	60-inch Round Guest Seating Tables	\$8.75/each	\$7.50/each	\$127.50
1	48-inch Round Sweetheart Table	\$7.75/each	\$6.00/each	\$6.00
10	8-ft Rectangular Culinary Prep Tables	\$7.75/each	\$6.00/each	\$60.00
2	48-inch Round Station Tables	\$7.75/each	\$6.00/each	\$12.00
4	8-ft Rectangular Station Tables	\$7.75/each	\$6.00/each	\$24.00
1	8-ft Rectangular Coffee Station	\$7.75/each	\$6.00/each	\$6.00
2	8-ft Rectangular Bar Tables	\$7.75/each	\$6.00/each	\$12.00
1	48-inch Round Cake Table	\$7.75/each	\$6.00/each	\$6.00
1	132" Round Taupe Cake Linen	\$25.00/each	\$18.00/each	\$18.00
1	8-ft Rectangular Gift Table	\$7.75/each	\$6.00/each	\$6.00
1	90" x 156" Taupe Pintuck Gift Linen	\$28.00/each	\$21.00/each	\$21.00
1	8-ft Rectangular Placecard Table	\$7.75/each	\$6.00/each	\$6.00
1	90" x 156" Taupe Pintuck Placecard Linen	\$28.00/each	\$21.00/each	\$21.00
1	8-ft Rectangular DJ Table	\$7.75/each	\$6.00/each	\$6.00
1	90" x 156" Taupe Pintuck DJ Linen	\$28.00/each	\$21.00/each	\$21.00
5	30-inch Round High Cocktail Tables	\$7.75/each	\$6.00/each	\$30.00
5	135" Round Taupe Pintuck Cocktail Linens	\$25.00/each	\$18.00/each	\$90.00
1	Setup & Breakdown of Rentals	\$283.25	No Charge	\$0.00
	Total	\$1,381.44		\$816.25

****Layout Above is Based on a 125 Guest Count****

Rental price does not include 6% sales tax

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Total \$816.25

Beverage & Bar Packages

Bartender Service

Requirements

Weddings by JDK and the Moonstone Manor require bartender service when alcohol is provided for the cocktail hour and reception. A minimum of two bartenders is necessary for a party of 100 guests or more.

Service Time

The bartender package is designed for eight hours of service that includes bar set up, cocktail hour, reception service, and breakdown.

Training

Each Weddings by JDK bartender is tip-certified and well-versed in beverage service at the manor.

\$30/per hour per bartender



Photo: Jeremy Hess Photographers

Beer & Wine Package

What's Included?

Our beer and wine bar option is stocked with Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, and cocktail accompaniments of lemons and limes.

Highball and wine glassware are included along with ice (for chilling and serving of beverages), all necessary chilling vessels, custom selected bar station linens, bar nuts, cocktail napkins, and the required liquor liability insurance.

\$3.50/per person

Full Bar Package

What's Included?

Our full bar option is stocked with Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic, Club Soda, Cranberry, Pineapple & Orange Juice, Bloody Marry Mix, Sour Mix, Lime Juice, Grenadine, and cocktail accompaniments of lemon, limes, oranges, olives, and cherries.

Highball, Wine, Rocks, and Cosmo glassware are included along with ice (for chilling and serving of beverages), all necessary chilling vessels, custom bar station linens, bar nuts, cocktail napkins, and the required liquor liability insurance.

\$4.50/per person

Ceremony Rentals

Below are the recommended rentals for an outdoor ceremony at the Moonstone Manor.

Ceremony Rentals



#	Rental Item	Actual Cost Per Item	Conewago Reduce Rate	Total Charge
125	White Plastic Fanback Chairs (with set up & breakdown charges)	\$2.40/each	\$1.50/each	\$187.50
1	Delivery Charge	\$60.00	No Charge	\$0.00
	Total	\$360.00		\$187.50

Total \$187.50

Ceremony Beverages

Lemonade & Water Station

The Lemonade & Water Station is a refreshing option to quench guests thirst before and after the ceremony. Guest can cool down with an ice-cold pink lemonade or bottled water.

Beverage napkins, disposable cups, 8-ft rectangular beverage table, and custom designed beverage station with linens and appointments are provided.

\$2.00/per person



Recommended Vendors

Cakery

Couture Cakery

w: couturecakery.net; p: 717.991.3885

House of Clarendon

w: houseofclarendon.com; p: 717.290.7800

Dingeldein Bakery

p: 717.770.0466

Cinematography

Lavon Films

w: lavonfilms.com; p: 717.490.1398

Sugar Leaf Films

w: sugarleaffilms.com; p: 717.831.8578

Deejays & Musicians

Rhythm System

w: rhythmsystem.com; p: 717.540.8826

Mixed-Up Productions

w: mixedupproductions.com; p: 717.856.1542

DJ Freez

w: djfreez.com; p: 717.475.9898

Occasions Disc Jockeys

w: occasionsdjs.com; p: 717.361.2917

The Impact Band

w: theimpactband.com; p: 717.443.2277

Flashback Band

w: flashbackrocks.net; p: 717.571.9100

Amy Banks Jazz

w: amybanksonline.com

Bagpipes by Patrick M. O'Rourke

p: 717.443.9685

Dress

In White

w: inwhite.com; p: 717.392.2018

Flowers

Weddings by JDK

w: weddingsbyjdk.com; p: 717.730.4661

Officiants

Inner Peace Ministries

w: innerpeaceministries.net; p: 717.412.7345

The Parish Community of St. Joseph

p: 717.439.4769

Open Heart Ministries (Non-Denom)

w: openheartministries.org; p: 717.737.8360

Journeys of the Heart (Non-Denom)

p: 610.916.8439

Wedding Dayz

w: weddingdayz.net; p: 717.574.5524

John H. McBeth

p: 717.859.2655

Photography

Thomas Beaman Photography

w: thomasbeaman.com; p: 717.650.4899

Leslie Gilbert Photography

w: lesliegilbertphotography.com; p: 717.653.1693

Jeremy Hess Photographers

w: jeremyhessphotographers.com; p: 717.390.7050

PhotOle Photography

w: photolephotography.com; p: 717.333.0618

Tennison Photography

w: tennisonphotography.com; p: 717.560.6371

Affordable Photography by King

w: affordablephotographybyking.com; p: 717.818.2337

Rentals

Weddings by JDK

w: weddingsbyjdk.com; p: 717.730.4661

Special Services

Just Play PA, Event Childcare

w: justplaypa.com; p: 717.649.8271

Stationary

Anticipate Invitations

w: anticipateinvitations.com; p: 717.673.3496

Designs by Renee

w: designsbyrenee1.com; p: 717.390.0998

Love Jessica. Handmade Invitations

w: lovejessica.com; p: 717.347.7404

Tent Rental & Lighting

Hess Tent Rental

w: hesstentrental.com; p: 717.799.4223

Transportation

Willow Bend Stable Horse & Carriage

p: 717.991.5639

Premiere #1 Limousine Service

w: premiere1limousine.com; p: 717.512.6717

Unique Limousine

w: uniquelimousine.com; p: 717.233.4431

Elite Coach

w: elitecoach.com; p: 717.512.6717

Keystone Cab

p: 717.234.4400