

Wedding



The Atherton Hotel

Planner

The Atherton Hotel
Downtown State College's Premier Full Service Hotel
(814) 231-2100 ext. 110



*Custom Hors d'Oeuvres
Receptions*

Emerald

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Emerald

Custom Reception

Two Hours

Cold Display Presentations (Choose three)

(Each comes with Appropriate Accoutrements)

Imported and Domestic Cheese Display

Fresh Seasonal Fruit Display

Traditional Antipasto Display

Display of Hand Rolled Sushi and Sashimi

Fresh Garden Vegetables

Fresh from the Sea Raw Bar Display

Displayed Hors d' Oeuvres (Choose four)

Coconut Chicken with Plum Sauce

Mini Crab Cakes

Bacon Wrapped Scallops

Tomato and Fresh Mozzarella Bruschetta

Smoked Chicken with Apricot Chutney on Brioche

Lobster Spring Rolls served with Pineapple Ginger Sauce

Vegetable Spring Rolls served with Honey Ginger Soy Sauce

Mini Beef Wellington served with Béarnaise dipping Sauce

Butlered Hors d' Oeuvres (Choose four)

Spanakopita

Beef Satay with Thai Peanut Sauce

Hazelnut Chicken Satay served with Honey Citrus Sauce

Tuna Tartare on WonTon Crisp

Pepper Sirloin Wrapped Asparagus

Crab Meat Glacage filled Mushrooms

Raspberry Brie Purse

Prepared In Room by Chef in Attendance (Choice of two)

(Chef fee of \$35.00 per hour)

(Each comes with Appropriate Accoutrements)

Chef Carved Beef Tenderloin Au Jus

Ravioli and Tortellini with Creamy Pesto and Marinara

Chef Carved Turkey Breast with Pan Jus

Chef Carved Smoked Pork Tenderloin with Apricot Chutney

Seafood Sauté with Chef Appointed Sauces

Roasted Prime Rib with Horseradish Cream Sauce

\$50.00 per Person ++

*Please note Prices are subject to 18% Gratuity and 6% Sales Tax
Prices are subject to change and cannot be guaranteed more than six months in advance.*

** Not available Holiday or Special Event weekends*



Brunch Selections

Ruby

Sapphire

The Atherton Hotel
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Ruby

Reception

One-Hour Open Bar

Cold Display Presentations

(Each comes with Appropriate Accoutrements)

Fresh Fruit Display

International and Domestic Cheese Display

Selection of Hors d' Oeuvres

Assorted Mini Quiche

Spanakopita

Raspberry and Brie Purse

Mimosa Toast

Chef's Elegant Displays

Smoked Salmon Display with Classic Garnishes

Assorted Breakfast Pastries to include Danish, Muffins, and Croissants

Omelet Station to include Eggs, Cheese, Peppers, Mushrooms, Onions and Ham
(Attendant fee of \$35.00 per hour)

Tossed Salad with House Dressings

Scrambled Eggs

Home Fries

Bacon and Sausage

Pasta Primavera

Grilled Chicken with Orange Champagne Sauce

Warm Rolls & Butter

Coffee, Tea, Decaf

Fruit & Vegetable Juices

\$55.00 per person ++

* Not available Holiday or Special Event weekends.

*Available before 2:00pm only.

*Cake Cutting fee included.

Sapphire

Reception

One-Hour Open Bar

Cold Display Presentations

(Each comes with Appropriate Accoutrements)

International and Domestic Cheese Display

Fresh Fruit Display

Selection of Hors d' Oeuvres

California Rolls

Caviar Deviled Eggs

Cherry Tomato Stuffed with Crab Salad

Fresh Lobster and Mango Skewer with Vanilla Chili Dressing

Mimosa Toast

Chef's Elegant Displays

Seafood Display to include Shrimp, Clams, Crab Claws, and Oysters

Assorted Breakfast Pastries to include Danish, Muffins, and Croissants

Omelet Station to include Eggs, Cheese, Peppers, Mushrooms, Onions and Ham
(Chef fee of \$35.00 per hour)

Tossed Salad with House Dressings

Caesar Salad

French Toast with Mixed Berry Sauce

Assorted Quiche

Sliced Honey Smoked Ham

Home Fries

Seasonal Vegetables

Grilled Chicken with Orange Champagne Sauce

Sliced Beef Sirloin with Caramelized Onion Demi Glace

Warm Rolls & Butter

Coffee, Tea, Decaf

Fruit & Vegetable Juices

\$65.00 per person ++

* Not available Holiday or Special Event weekends.

*Available before 2:00pm only.

*Cake cutting fee included.



Served Wedding Packages

Ribbons and Bows

Cupid

Satin and Lace

Pearl and Dove

Diamond

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Ribbons and Bows

Reception

Cold Display Presentations

(Each comes with Appropriate Accoutrements)
International and Domestic Cheese Display
Garden Fresh Vegetable Crudités

Selection of Hors d' Oeuvres (Choose three)

Crabmeat Glacage filled Mushrooms
Coconut Chicken with Orange Marmalade
Vegetable Spring Rolls with Chinese Mustard
Spanakopita
Tomato and Mozzarella Bruschetta
Assorted Mini Quiche

Champagne Toast

First Course (Choose one)

The Atherton House Salad with Balsamic Dressing
Caesar Salad

Second Course (Choose one)

Chicken Marsala with Mushroom Sauce
Herb Crusted Cod with Shallot Buerre Blanc
Grilled Sirloin Steak with Roasted Garlic Demi glace

\$50.00 per person ++

*Choice of multiple entrées add \$1.00 for each entrée.

* Not available Holiday or Special Event weekends.

*Cake cutting fee included.

Cupid

Reception
One-Hour Open Bar

Cold Display Presentations
(Each comes with Appropriate Accoutrements)
International and Domestic Cheese Display
Garden Fresh Vegetable Crudité

Selection of Hors d' Oeuvres (Choice of four)

Beef Carpaccio
Conch Fritters with Citrus Aioli
Sriracha Bay Scallop on Parmesan Crisp
Baba Ghanoush on Toasted Pita
Pepper Beef Wrapped Asparagus
Lobster Spring Rolls with Pineapple Ginger Sauce
Cherry Tomato stuffed with Crème Fraîche and Caviar

Champagne Toast

First Course (Choose one)

The Atherton House Salad with Balsamic Dressing
Caesar Salad
Lobster Ravioli with Shallot and Chive Cream
Fresh Fruit Plate

Second Course (Choose one)

Sautéed Chicken with Lemon Butter Sauce
Grilled New York Strip Steak with Caramelized Onion Demi Glace
Crab stuffed Fillet of Sole with Shallot Beurre Blanc
Grilled Pork Tenderloin with Sundried Cherry Sauce
Roasted Chicken with Prosciutto Sage Cream

\$60.00 per person ++

*Choice of multiple entrées add \$1.00 for each entrée.

*Cake cutting fee included.

Satin and Lace

Reception
One-Hour Open Bar

Cold Display Presentations
(Each comes with Appropriate Accoutrements)
International and Domestic Cheese Display
Garden Fresh Vegetable Crudités

Selection of Hors d' Oeuvres (Choice of five)
Mini Beef Wellington
Asparagus Spears wrapped in Puff Pastry
Mini Asparagus Crab Salad with Ginger Cream Sauce, served on Chilled Spoons
Spicy Pork Pot Sticker with Sweet Soy Dipping Sauce
Gazpacho Shooters
Crispy Asian Noodle Wrapped Shrimp
Smoked Duck on Cucumber with Creme Fraiche and Cherry
Soprasata Mozzarella Crostini

Champagne Toast

First Course (Choose one)
The Atherton House Salad with Balsamic Dressing
Caesar Salad
Seared Lamb Chops with Smoked Tomato Chutney
Garden Greens with Shaved Fennel and Artichokes with Lemon Vinaigrette

Second Course
Sorbet with Mint Leaf Garnish

Third Course (Choose one)*
Filet Mignon served with Caramelized Onion Demi Glace
Grilled Mahi Mahi served with Tropical Fruit Salsa
Prosciutto and Basil Stuffed Chicken with Port Wine Sauce
Smoked Pork Tenderloin with Roasted Tomato Chutney
Shrimp and Scallop Sauté with White Wine Garlic Sauce

\$70.00 per person ++

*Choice of multiple entrées add \$1.00 for each entrée.
*Cake cutting fee included.

Pearl and Dove

Reception
One Hour Open Bar

Cold Display Presentations
(Each comes with Appropriate Accoutrements)
International and Domestic Cheese Display
Garden Fresh Vegetables Crudités

Selection of Hors d' Oeuvres (Choice of six)

Crab Rangoon with Plum Sauce	Bacon Wrapped Scallops
Tuna Tartare	Grape Leaves Stuffed with Rice and Currants
Wasabi Tobiko on Daikon Chip	Crab and Pancetta Barquette
Lobster Puffs	Smoked Chicken with Apricot Chutney on Brioche
Black Mission Figs stuffed with Herbed Goat Cheese and Pancetta	

Champagne Toast

First Course (Choose One)

Petite Crab Cake with Citrus Aioli
Risotto topped with Confit of Duck
Wild Mushrooms, Spinach and Goat Cheese Tart with Balsamic Reduction

Second Course (Choose one)

Tomato and Fresh Mozzarella Salad with Basil Shallot Vinaigrette
Grilled Pear Salad with Maple Walnut Dressing
Baby Lettuce with Belgian Endive served with White Balsamic Dressing

Third Course

Sorbet with Mint Leaf Garnish

Fourth Course (Choose one)*

Filet Mignon with Black Truffle Demi Glace
Seared Duck Breast with Kumquat Relish
Chicken Breast Stuffed with Crab Imperial
Chilean Sea Bass with Citrus Butter
Petite Filet Mignon and Crab Cake

\$80.00 per person ++

*Choice of multiple entrées add \$1.00 for each entrée.

*Cake cutting fee included.

Diamond Plan

Reception

One Hour Open Bar

Cold Display Presentations

(Each comes with Appropriate Accoutrements)

International and Domestic Cheese Display

Garden Fresh Vegetable Crudités

Fresh Seasonal Fruit

Seafood Display with Chef Designed Ice Carving

Sushi Sashimi Display

Selection of Hors d' Oeuvres

Caviar and Crème Fraîche on Blini

Scallop Seviche on a Spoon with Tropical Fruit Chutney

Sweet Cherry Pepper Stuffed with Prosciutto and Sage Blue Cheese

Sundried Tomato and Kalamata Olives Tapenade on Crostini

Roasted Chicken with Fennel and Ginger Compote on Sweet Potato Crisp

Champagne Toast

First Course (Choose one)

Stone Crab Cakes with Cayenne Mayonnaise

Smoked Seafood Napoleon with Herb Crème Fraîche and Pickled Onions

Assorted Charcuterie Plate

Grilled Vegetable Ratatouille with Artisan Bread

Coquille St Jacques

Second Course (Choose one)

Baby Lettuce with White Balsamic Dressing

Grilled Pear and Arugula Salad with Bleu Cheese Pancetta and Champagne Vinaigrette

Greek Salad with Feta Cheese and Kalamata Olives

Spinach Tossed with Tropical Fruit topped with Pecan Crusted Goat Cheese Round and Champagne Vinaigrette

Third Course

Sorbet with Mint Leaf and Frosted Grapes

Fourth Course (Choose one)

Beef and Lobster Napoleon

Cornish Hen with Andouille Stuffing and Wild Mushroom Sauce

Seared Rack of Lamb with Cherry Demi Glace

Jumbo Lump Crab Cake with Remoulade

New York Strip topped with Shrimp and Bay Scallops and Served with Parmesan Cream Sauce

\$90.00 per person ++

*Choice of multiple entrées add \$1.00 for each entrée.

*Cake cutting fee included.



Buffet Wedding Packages

Gold

Platinum

Gold

Reception
One-Hour Open Bar

Cold Display Presentations
(Each comes with Appropriate Accoutrements)
International and Domestic Cheese Display
Garden Fresh Vegetable Display

Selection of Hors d' Oeuvres (Choice of four)

Bleu Cheese Mousse Canape
Brie and Fresh Berry Compote on Crostini
Twice Baked New Potato with Bacon and Cheddar
Scallop Seviche in Cucumber Cups
Belgian Endive with Crab Mousse
Marinated Crimini Mushroom Skewers
Chipotle Chicken Empenada
Duck Confit with Carmelized Onions Canape

Champagne Toast

First Course (Choose One)

Baby Greens served with House Dressings
Caesar Salad
Seafood Bisque
Minestrone Soup

Second Course (Choice of two)

Grilled Chicken Breast with Sundried Tomato Cream
Sautéed Chicken Breast with Saffron Cream Sauce
Pan Seared Salmon with Citrus Dill Buerre Blanc
Baked Flounder Almondine with Citrus Butter
Roasted Sirloin of Beef with a Peppercorn Demi Glace

Buffet Includes:

Chefs Choice of Fresh Seasonal Vegetables and Potato or Rice
Warm Rolls and Butter

\$55.00 per person ++

*Choice of multiple entrées add \$3.00 for each entrée.

*Not available Holiday or Special Event weekends.

*Cake cutting fee included.

Platinum

Reception

One-Hour Open Bar

Cold Display Presentations

(Each comes with Appropriate Accoutrements)

International and Domestic Cheese Display

Fresh Seasonal Fruit Display

Garden Fresh Vegetable Display

Selection of Hors d' Oeuvres (Choice of six)

Truffle Risotto Croquette

Rosemary Marinated Lamb Chops

Grilled Pear and Brie on Brioche

Caramelized Leek and Goat Cheese Tartlet

Belgian Endive with Boursin Cheese and Red Tobikko

Lobster Spring Rolls

Polenta Cake with Sweet Tomato Jam

Smoked Salmon topped with Pickled Onions and Cream Cheese on Pumpnickel

Sliced Tenderloin with Wasabi Crème Fraîche on Cucumber Chip

Champagne Toast

First Course (Choose one)

Frissee and Endive Salad with Raspberries and Chevre Cheese with Walnut Vinaigrette

Baby Greens served with House Dressings

Caesar Salad

Second Course (Choose one)

Seafood Bisque

Italian Wedding Soup

Minestrone Soup

Third Course (Choice of three)

Prosciutto and Basil stuffed Chicken served with Port Wine Sauce

Salmon Saltimbocca with Fresh Fruit Salsa

Herb Crusted Tilapia a La Puttanesca

Medallions of Beef Tenderloin with Wild Mushroom Sauce

Sautéed Chicken with Lemon Butter Sauce

Buffet Includes:

Chef's choice of Fresh Seasonal Vegetables and Potato or Rice

Warm Rolls and Butter

\$75.00 per person ++

*Choice of multiple entrées add \$3.00 for each entrée.

*Cake cutting fee included.



Wedding Expenses and Budget

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Expenses and Budget

The Expenses

In the past, the bride and her family have assumed the majority of the wedding expenses. But, as so many traditions have changed, so too, has the financial responsibility. Many couples are choosing to divide the costs between the couple and both sets of parents. Below are some traditional guidelines you may want to follow.

Bride and Her Family

- Wedding dress, headpiece, and accessories
- Trousseau of clothes and lingerie
- Wedding stationary, personal notes, and mailing costs
- Cost of reception...hall rental, caterer, food, music, flowers, and decorations
- Groom's wedding ring
- Physical exam and blood test
- Gifts for bride's attendants
- Photographs at the wedding and reception
- Video of wedding
- Favors
- Transportation for bridal party
- Attendants' bouquets
- Groom's gift
- Wedding guest book
- Wedding consultant's fee
- Accommodations for out-of-town bride's attendants and guests

Groom and His Family

- Bride's rings
- Marriage license
- Honeymoon
- Wedding gift for bride
- Gifts for best man, groomsmen, and ushers
- Flowers... bride's bouquet, corsages for mothers and grandmothers
- Boutonnieres for groom's attendants

- Fee for clergyman
- Physical exam and blood test
- Rehearsal dinner
- Formal wear rental
- Accommodations for out-of-town groomsmen, ushers, and guest
- Liquor at the reception

Attendants and Ushers

- Travel expenses
- Wedding attire
- Parties or entertainment for the bridal couple
- Wedding gift for the couple

The Budget

Because this is a day you have dreamed of for a long time, you will no doubt want the best of everything. The first thing you must consider is your budget. Traditionally, the bride's parents paid for everything, but it has become increasingly popular for the groom's parents and the couple to share the expenses. It is best for all involved to sit down and discuss the type of wedding the two of you would like and estimate the costs.

Included in this book are budget worksheets. There is a section for each major expense with room for any additions you need to make. At the end is a section recap to tie everything together. Using a budget worksheet will keep everything in one place, thus making it easier to keep track of the expenses. In order to avoid any last minute misunderstandings, which might frustrate this very memorable occasion, it is advisable to sign contracts for all goods and services needed in the wedding. The contract should list the services to be performed, the dates and times at which they are to be performed, and charges to be paid for the services. This contract does not necessarily have to be formal, but at the minimum it should be a document spelling out all the details and signed by both parties. It is also important to get receipts for all deposits you have made.

The Ring Budget

Bride's engagement ring
Bride's wedding ring
Groom's wedding ring

Estimated Cost

Actual Cost

Total

The Ceremony

Church or ceremony site
Officiator
Organist
Musicians
Soloist
Aisle runner
Candles
Canopy
Decorations (other than flowers)
Miscellaneous

Estimated Cost

Actual Cost

Total

The Reception Budget

Room/Hall rental
Cakes and mints
Food
Entertainment
Favors
Beverages
Decoration (other than flowers)
Additional services (servers, bartenders, parking valets)
Rental equipment (linens, china, tables, chairs, etc.)
Wedding consultant
Miscellaneous

Estimated Cost

Actual Cost

Total

The Wedding Attire Budget

Bride's dress
Headpiece/Veil
Alterations
Shoes
Lingerie
Jewelry
Accessories
Formal wear rental
Bridal gown preservation
Miscellaneous

Estimated Cost

Actual Cost

Total

The Stationary Budget

	<i>Estimated Cost</i>	<i>Actual Cost</i>
<i>Invitations</i>	-----	-----
<i>Announcements</i>	-----	-----
<i>At home cards</i>	-----	-----
<i>Thank you notes</i>	-----	-----
<i>Personal stationary</i>	-----	-----
<i>Printed napkins</i>	-----	-----
<i>Matches</i>	-----	-----
<i>Cake boxes</i>	-----	-----
<i>Guest book</i>	-----	-----
<i>Plumed pen</i>	-----	-----
<i>Ceremony programs</i>	-----	-----
<i>Reception favors</i> <i>(place cards, wedding scrolls, or ribbons,</i> <i>personalized bottles of wine or champagne)</i>	-----	-----
<i>Marriage certificate holder</i>	-----	-----
<i>Miscellaneous</i>	-----	-----
 <i>Totals</i>	-----	-----

The Gifts Budget

	<i>Estimated Cost</i>	<i>Actual Cost</i>
<i>Bride</i>	-----	-----
<i>Groom</i>	-----	-----
<i>Bride's attendants</i>	-----	-----
<i>Groomsmen and ushers</i>	-----	-----
<i>Hostess</i>	-----	-----
<i>Host</i>	-----	-----
<i>Guest book attendant</i>	-----	-----
<i>Miscellaneous</i>	-----	-----
 <i>Totals</i>	-----	-----

Miscellaneous Expenses

	<i>Estimated Cost</i>	<i>Actual Cost</i>
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 <i>Totals</i>	-----	-----

