

Let Our Family & Friendly Staff Make Your Day Special!

WWW.BELLSBANQUETS.COM 2023

Wedding Package Information

- Five Hour Wedding Reception (additional time may be purchased)
- Four Hour Open Bar (close one hour during dinner service) (additional time may be purchased)
- Ceremony can be held on site (fee of \$400.00 for additional 30 minutes for ceremony)
- Professional Bartenders & Servers Included
- One Hour of Hors D'oeuvres (all packages except Traditional Wedding Buffet)
- Champagne Toast for Head Table Included (all packages) (available for all guests for an additional \$3.00 per person)
- Cutting and Serving your Wedding Cake or Dessert at NO charge
- Any additional upgrades or charges are subject 6% sales tax and 20% gratuity
- Lighted & Skirted Head Table, Gift Table, Entry Table, Cake Table, & Cookie Table
- Table Linens & Napkins Included (multiple colors available at NO additional charge)
- All Tables, Chairs, Silverware, Flatware, & Glassware Included
- Ample Parking for all Guests, Limos, & Busses (Handicap Accessible)
- Facility is climate controlled with both heating and air conditioning
- Facility is equipped with stage (Bell's only) and dance floor
- Our banquet facility can accommodate up to a maximum 200 people (Bell's)
- 175 people (Aaron's Building)
- A deposit of \$1000.00 (used as facility fee) and signed contract is required at the time of booking. (deposits are non-refundable & non-transferable)
- All cookies must be put on trays prior to delivery to our facility
- A \$250.00 fee will be applied if cookies are trayed on premise (NO EXCEPTIONS)
- All Saturday receptions require a minimum of 100 people or charge of \$500.00
- A discount of 5% per person is available for Friday receptions (minimum 100 adult guests)
- A discount of 10% per person is available for Sunday receptions (minimum 100 adult guests)
- A discount of 10% per person is available for all wedding receptions in January, February, and March (minimum 100 adult guests)
- All vendor meals are priced the same as guests
- Kids Meals consist of chicken tenders, fries, & bev for \$19.95
- Vegetarian Meals are available upon request



Mixed Green Salad w/ Homemade Italian Vinaigrette



(choose two) Buttermilk Fried Chicken Parmesan Crusted Chicken w/ Rosy Alfredo Sauce Sliced Roast Beef w/ Red Wine Sauce Baked Ham w/ Brown Sugar & Honey Mustard Glaze Cabbage Rolls

Rides

(choose any three)

Bake Penne Marinara Macaroni and cheese Parslied Redskin Potatoes Garlic Mashed Potatoes Green Beans Buttered Corn Amaretto Glazed Carrots

*Champagne Toast for Head Table

Accompanied by Rolls, Butter, & Beverage

\$55.95

Bar, Gratuity, & Tax Included

Crystal Bell Package

(Sit-Down)

Hars D'agunges

(choose three Hors D'oeuvres) Spinach & Artichoke Dip w/ Grilled Pita Chips Assorted Cheese Display w/ Dipping Sauce & Crackers Sweet & Sour Meatballs Mini Egg Rolls w/Soy Ginger Sauce Mac n' Cheese Bites w/Barbecue Ranch Assorted Vegetable & Cracker Tray w/ Hummus

*Champagne Toast for Head Table

Salad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Entrees

(choose two entrees unless choosing the combo meal) Traditional Stuffed Chicken Breast w/ Supreme Sauce Parmesan Crusted Chicken Breast w/ Tomato Basil Butter Baked Cod w/ Lemon Cream Sauce Slow Roasted Sirloin of Beef w/ a Red Wine Sauce Twin Bistro Filets w/ Cabernet Demi Glace

Bistro Filet & Parmesan Crusted Chicken Combo Meal w/ Garlic Herb Butter

Vegetable & Starch

(choose one vegetable \mathcal{L} one starch)

Fresh Vegetable Medley Green Bean Amandine Green Beans w/ Garlic, Onions & Red Peppers Broccoli, Cauliflower, & Carrots Rice Filaf Cheddar-Jack Smashed Potatoes Twice Baked Potatoes Garlic Mashed Potatoes Herb Roasted Redskin Potatoes



Accompanied by Rolls, Butter, & Beverage

\$61.95

Bar , Gratuity, & Tax Included

Silver Bell Package (Sit-Down)

Hors D'oeuwres

(choose four Hors D'oeuvres) Spinach & Artichoke Dip w/ Grilled Fita Chips Assorted Cheese Display w/ Dipping Sauce & Crackers Sweet & Sour Meatballs Sausage Stuffed Mushrooms Mac n' Cheese Bites w/Barbecue Sauce Mini Egg Rolls w/ Soy Ginger Sauce Assorted Vegetable & Cracker Tray w/ Hummus

*Champagne Toast for Head Table

Salad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Entroos

(choose two)

Caprese stuffed Chicken w/ Roasted Tomato Pesto Sauce Parmesan Crusted Chicken w/ Tomato Basil Butter Crabmeat Crusted Twin Bistro Filets | Lobster Butter NY Strip w/ Smoked Hickory Butter **Fan Seared Salmon w/ Lemon Dill Butter** Crabmeat Stuffed Sole w/ Lemon Butter

Vegetable & Starch

(choose one vegetable δ one starch)

Fresh Vegetable Medley Green Bean Amandine Green Beans w/ Garlic, Onions & Red Peppers Broccoli, Cauliflower, & Carrots **Amaretto Glazed Carrots**

Bacon & Smoked Gouda Smashed Red Potatoes **Cheddar-Jack Smashed Potatoes Twice Baked Potatoes Garlic Mashed Potatoes** Herb Roasted Redskin Potatoes Sour Cream & Chive Mashed

Accompanied by Rolls, Butter, & Beverage

\$6795

Bar . Service. & Tax Included

rand Wedding Buffet

Hors D'aeuvres

(choose four Hors D'oeuwres) Spinach & Artichoke Dip w/ Grilled Fita Chips Assorted Cheese Display w/ Dipping Sauce & Crackers Sweet & Sour Meatballs Sausage Stuffed Mushrooms Mac n' Cheese Bites w/ Barbecue Ranch Vegetable Spring Rolls w/ Soy Ginger Sauce Assorted Vegetable & Cracker Tray w/ Hummus

*Champagne Toast for Head Table

Palad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Entrees

(choose two) Fecan Crusted Chicken w/ Amaretto Cream Sauce Fan Seared Salmon w/ Lobster Alfredo Sauce Baked Cod w/ Citrus Basil Butter Sauce Horseradish Crusted Beef Medallions w/ Cognac Demi Glace Slow Roasted Beef Brisket w/ Bourbon Brown Sugar Barbecue Sauce Sausage & Mozzarella Stuffed Chicken Breast w/ Fomato Basil Sauce Chicken Cordon Bleu w/ Honey Mustard Glaze

Sides

(choose any three)

Fresh Vegetable Medley Green Bean Amandine Green Beans w/ Garlic, Onions & Red Peppers Broccoli, Cauliflower, & Carrots Amaretto Glazed Carrots Cheddar-Jack Smashed Potatoes Penne w/ Basil Cream Sauce Penne Marinara Garlic Mashed Potatoes Herb Roasted Redskin Potatoes Bacon & Smoked Gouda Smashed Potatoes Parslied Redskin Potatoes

Accompanied by Rolls, Butter, & Beverage

\$66.95

Bar, Gratuity, & Tax Included

old Bell Package (Sit-Down)

Hors D'oeuvres

(choose four Hors D'oeuvres) Seafood Dip w/ Grilled Pita Chips Assorted Cheese Display w/ Dipping Sauce & Crackers Sweet & Sour Meatballs Crabmeat Stuffed Mushrooms Sausage Stuffed Mushrooms Mini Egg Rolls w/ Soy Ginger Sauce Assorted Vegetable & Cracker Tray w/ Hummus

*Champagne Toast for Head Table

Salad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Fintroos

(choose two) Macadamia Nut Crusted Chicken w| a Frangelico Beurre Blanc Stuffed Tuscan Chicken w| Pesto Cream Sauce Jumbo Lump Crab Cake w| Roasted Red Pepper & Shallot Coulis Crabmeat Stuffed Filet served w| Lobster Butter Filet Mignon w| a Cabernet Demi Glace Prime Rib of Beef w|Au Jus and Horseradish Cream

Vegetable & Starch

(choose one vegetable \mathcal{K} one starch)

Fresh Vegetable Medley Green Bean Amandine Green Beans w/ Garlic, Onions & Red Peppers Broccoli, Cauliflower, & Carrots Asiago Mashed Potatoes Cheddar-Jack Smashed Potatoes Twice Baked Potatoes Garlic Mashed Potatoes Herb Roasted Redskin Potatoes

Accompanied by Rolls, Butter, & Beverage

\$7195



Bar , Gratuity, & Tax Included



Bell's provides a 4 hour open bar during the 5 hour duration of your wedding. The bar closes for 1 hour during dinner service so all your guests can be seated and served. The Standard Bar package is included in all wedding packages and consists of bartenders, glassware, mixers, bridal shots, draft beer, & the Standard Bar

Standard Bar

Bourbon— Scotch— Spiced Rum— Silver Rum—Coconut Rum— Vodka— Gin—Brandy— Iequila— Amaretto— Peach Schnapps—Apple Pucker— Irish Cream—Coffee Liqueur— Merlot— Cabernet Sauvignon— Malbec— Moscato— Chardonnay—White Zinfandel—Sauvignon Blanc— Pinot Grigio— Riesling—Lambrusco— Ihree Selections of Draft Beer—Shots for Bridal Dance & All Mixers Included In Every Wedding Package

Iremium Bar

The premium bar consists of everything in the standard package with these additional brands:

Absolut Vodka—Tito's Vodka—Beefeaters Gin—Jim Beam—Jack Daniels—Seagram's 7— Southern Comfort—Bacardi Rum—Captain Morgan—Malibu Rum—Dewar's Scotch— Kahlua—Baily's Irish Cream—Sauza Tequila—Amaretto Di Saronno

> Add An Additional \$14.00 per person for Premium Bar Upgrade plus 20% gratuity

Top Shelf Bar

The top shelf bar consists of everything in the standard & premium packages with these additional brands:

Grey Goose Vodka—Ianquerey Gin—Bombay Sapphire Gin— Crown Royal—Makers Mark Bourbon—Johnny Walker—Jameson Irish Whiskey Myers Dark Rum—1800 Iequila—Glennfidich

> Add An Additional \$16.00 per person for Top Shelf Bar Upgrade plus 20% gratuity

WWW.BELLSBANQUETS.COM





1740 STATE ROUTE 982 MT. PLEASANT, PA 15666

724-547-9700

BELLSBANQUETS@GMAILCOM