

Bell's Banquets



*Let Our Family & Friendly Staff
Make Your Day Special!*

WWW.BELLSBANQUETS.COM
2025—2026

Wedding Package Information

Bell's Banquets is a family owned and operated banquet facility specializing in weddings and all-occasion banquets since 2003.

We provide a hands on approach with over twenty years of experience.

Our all-inclusive wedding packages will provide you with a stress-free wedding day and put your mind at ease while you enjoy your special day!

- **Six All-Inclusive Wedding Packages** (three Sit-Down & three Buffet)
- **All Packages Include Five Hour Wedding Reception** (additional time may be purchased)
- **All Include a Four Hour Open Bar** (closed one hour during dinner service)
- **One Hour of Hors D'oeuvres** (all packages except Traditional Wedding Buffet)
- **Table Linens & Napkins Included** (multiple colors available at NO additional charge)
- **Lighting & Skirting included for the Head Table, Gift Table, Entry Table, Cake Table, & Cookie Table**
- **All Tables, Chairs, Silverware, Flatware, & Glassware Included**
- **Champagne Toast for Head Table Included** (all packages)
- **Event Coordinator, Ramp Certified Bartenders & Waitstaff Included**
- **Cutting and Serving your Wedding Cake or Dessert at NO charge**
- **Ample Parking for all Guests, Limos, & Busses** (Handicap Accessible)
- **Facility is climate controlled with both heating and air conditioning**
- **Facility is equipped with stage and dance floor**
- **Facility can accommodate up to a maximum 200 people**
- **Dietary Restrictions can be accommodated**
- **Kids Meals consist of Chicken Tenders, Fries, & Beverage for \$19.95**
- **A deposit of \$1,200.00 (used as facility fee) and signed contract is required at the time of booking.** (deposits are non-refundable & non-transferable)
- **Ceremony can be held on site** (fee of \$500.00 for additional 30 minutes for ceremony)
- **Any additional upgrades or charges are subject 6% sales tax and 20% gratuity**
- **All Friday, Saturday, & Sunday receptions require a minimum of 75 people**
- **A Discount of 10% Per Person is Available for Friday & Sunday Receptions with the requirement of 100 adult guests.**
- **A Discount of 15% Per Person is Available for All Wedding Receptions in January, February, and March with the requirement of 100 adult guests.**

Traditional Wedding Buffet

Salad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Entrees

(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

Sides

(Choose Two)

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

\$58.95

Open Bar , Gratuity, & Tax Included

Classic Wedding Buffet

Hors D'oeuvres

(Choose Three Hors D'oeuvres)

Spinach & Artichoke Dip w/ Grilled Pita Chips
Assorted Cheese Display w/ Dipping Sauce & Crackers
Sweet & Sour Meatballs
Sausage Stuffed Mushrooms
Mac n' Cheese Bites w/ Barbecue Ranch
Smoked Bacon Queso Dip w/ Tortilla Chips
Assorted Vegetable & Cracker Tray w/ Hummus

Salad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Entrees

(Choose Two)

Parmesan Crusted Chicken w/ Rosy Alfredo Sauce
Chicken Romano w/ Lemon Cream Sauce
Roasted Sirloin w/ Red Wine Sauce
Traditional Stuffed Chicken w/ Veloute
Garlic & Parmesan Orange Roughy w/ White Wine Lemon Butter Sauce
Beef Brisket w/ Bourbon Brown Sugar Barbecue Sauce

Sides

(Choose Two)

Fresh Vegetable Medley
Green Bean Almandine
Green Beans w/ Garlic, Onions, & Red Peppers
Broccoli, Cauliflower, & Carrots
Amaretto Glazed Carrots
Buttered Corn

Cheddar-Jack Smashed Potatoes
Baked Penne Marinara
Garlic Mashed Potatoes
Herb Roasted Redskin Potatoes
Parslied Redskin Potatoes
Buttered Corn
Amaretto Glazed Carrots

*Champagne Toast for Head Table

Accompanied by Rolls, Butter, & Beverage

\$64.95

Grand Wedding Buffet

Hors D'oeuvres

(Choose Four Hors D'oeuvres)

Spinach & Artichoke Dip w/ Grilled Pita Chips
Assorted Cheese Display w/ Dipping Sauce & Crackers
Sweet & Sour Meatballs
Sausage Stuffed Mushrooms
Mac n' Cheese Bites w/ Barbecue Ranch
Seafood Dip w/ Toasted Pita Chips
Assorted Vegetable & Cracker Tray w/ Hummus

Salad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Entrees

(Choose Two)

Chicken Cordon Bleu w/ Honey Mustard Glaze
Sausage & Mozzarella Stuffed Chicken Breast w/ Tomato Basil Sauce
Pecan Crusted Chicken w/ Amaretto Cream Sauce
Pan Seared Salmon w/ Lobster Alfredo Sauce
Garlic & Parmesan Orange Roughy w/ White Wine Lemon Butter Sauce
Horseradish Crusted Beef Medallions w/ Cognac Demi Glace
Slow Roasted Beef Brisket w/ Bourbon Brown Sugar Barbecue Sauce

Sides

(Choose Two)

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

*Champagne Toast for Head Table

Accompanied by Rolls, Butter, & Beverage

\$70.95

Open Bar , Gratuity, & Tax Included

Crystal Bell Package

(Sit-Down)

Hors D'oeuvres

(Choose Three Hors D'oeuvres)

Spinach & Artichoke Dip w/ Grilled Pita Chips
Assorted Cheese Display w/ Dipping Sauce & Crackers
Sweet & Sour Meatballs
Smoked Bacon Queso Dip w/ Tortilla Chips
Mac n' Cheese Bites w/ Barbecue Ranch
Assorted Vegetable & Cracker Tray w/ Hummus

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

or

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

Vegetable & Starch

(Choose One Vegetable & One Starch)

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

Rice Pilaf
Cheddar-Jack Smashed Potatoes
Twice Baked Potatoes
Garlic Mashed Potatoes
Herb Roasted Redskin Potatoes

*Champagne Toast for Head Table

Accompanied by Rolls, Butter, & Beverage

\$65.95

Open Bar , Gratuity, & Tax Included

Silver Bell Package

(Sit-Down)

Hors D'oeuvres

(Choose Four Hors D'oeuvres)

Spinach & Artichoke Dip w/ Grilled Pita Chips
Assorted Cheese Display w/ Dipping Sauce & Crackers
Sweet & Sour Meatballs
Sausage Stuffed Mushrooms
Mac n' Cheese Bites w/ Barbecue Ranch
Seafood Dip w/ Toasted Pita Chips
Assorted Vegetable & Cracker Tray w/ Hummus

Salad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Entrees

(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
Pan Seared Salmon w/ Lemon Dill Butter
Crabmeat Stuffed Sole w/ Lemon Butter

Vegetable & Starch

(Choose One Vegetable & 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

*Champagne Toast for Head Table

Accompanied by Rolls, Butter, & Beverage

\$71.95

Open Bar , Gratuity, & Tax Included

Gold 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

Salad

Mixed Green Salad w/ Homemade Italian Vinaigrette

Entrees

(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 & 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

*Champagne Toast for Head Table

Accompanied by Rolls, Butter, & Beverage

\$75.95

Open Bar , Gratuity, & Tax Included

Bar Information

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 Ramp Certified Bartenders, Ten Varieties of Wine, Three Draft Beers, Liquor, Mixers, Pepsi Products, Iced Tea, Lemonade, & Coffee.

Standard Bar

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

Premium Bar

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

Absolut Vodka—Fito'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 \$16.00 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—Tanqueray Gin—Bombay Sapphire Gin—
Crown Royal—Makers Mark Bourbon—Johnny Walker—Jameson Irish Whiskey
Myers Dark Rum—1800 Tequila—Glennfidich

Add An Additional \$18.00 per person for Top Shelf Bar Upgrade
plus 20% gratuity

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