

Bell's Banquets



Eleven
Beautiful
French
Crystal
Chandeliers

Two Private
Lofts Overseeing
The Stage and
Dance Floor



Two Hundred
Year Old
Oak Beams
&
Rafters

Let Our Family & Friendly Staff
Make Your Day Special!

WWW.BELLSBANQUETS.COM
2018

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 \$300.00 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 Included**
- **Any additional upgrades or charges are subject tax and 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 and dance floor**
- **Our banquet facility can accommodate up to a maximum 200 people**
- **A deposit of \$500.00** (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 not trayed when delivered**
- **A food tasting is available upon request**
(prime rib excluded due to cooking process) (limited to Entrees only, maximum 4 choices)
- **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 salad, chicken tenders, fries, & bev for \$17.95**
- **Vegetarian Meals are available upon request**



Traditional Wedding Buffet

Salad

*Mixed Green Salad
w/ Homemade Italian Vinaigrette*

Entrees

(choose two)

*Southern Fried Chicken
Herb Crusted Chicken w/ Alfredo Sauce
Sliced Roast Beef w/ Au Jus
Baked Ham w/ Brown Sugar & Honey Mustard Glaze
Cabbage Rolls*

Sides

(choose any three)

*Bake Penne Marinara
Rigatoni
Parslied Potatoes
Mashed Potatoes w/ Gravy
Green Beans
Buttered Corn*

**Champagne Toast for Head Table*

*Accompanied by Rolls, Butter, & Beverage
Your Wedding Cake served for dessert*

\$48.95

Bar, Service, & Tax Included

Crystal Bell Package

(Sit-Down)

Hors D'oeuvres

Spinach & Artichoke Dip w/ Grilled Pita Chips
Assorted Cheese Display w/ Pommerey Mustard Dip & Crackers
Sweet & Sour Meatballs

**Champagne Toast for Head Table*

Salad

Mixed Green Salad

Entrees

(choose two entrees unless choosing the combo meal)

Traditional Stuffed Chicken Breast w/ Veloute
Parmesan Crusted Chicken Breast w/ Tomato Basil Butter
Citrus Tilapia w/ Mango Salsa
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

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

*Accompanied by Rolls, Butter, & Beverage
Your Wedding Cake served for dessert*

\$54.95

Bar, Service, & Tax Included





Silver Bell Package

(Sit-Down)

Hors D'oeuvres

Spinach & Artichoke Dip w/ Grilled Pita Chips
Assorted Cheese Display w/ Pommerey Mustard Dip & Crackers
Sweet & Sour Meatballs
Crabmeat Stuffed Mushrooms

**Champagne Toast for Head Table*

Salad

Mixed Green Salad

Entrees

(choose two)

Tuscan Chicken w/ Pesto Cream Sauce
Parmesan Crusted Chicken w/ Tomato Basil Butter
Prime Rib w/ Au Jus
Petit Filet Mignon w/ a Merlot Demi Glace
Salmon w/ Tomato Basil Coulis
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

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

*Accompanied by Rolls, Butter, & Beverage
Your Wedding Cake served for dessert*

\$59.95

Bar, Service, & Tax Included



Grand Wedding Buffet

Hors D'oeuvres

Spinach & Artichoke Dip w/ Grilled Pita Chips
Assorted Cheese Display w/ Pommerey Mustard Dip & Crackers
Sweet & Sour Meatballs
Crabmeat Stuffed Mushrooms

**Champagne Toast for Head Table*

Salad

Mixed Green Salad

Entrees

(choose two)

Broccoli & Cheddar Cheese Stuffed Chicken Breast w/ Alfredo Sauce
Pan Seared Salmon w/ Lobster Cream Sauce
Citrus Tilapia w/ Mango Salsa
Sliced Prime Rib w/ a Au Jus
Slow Roasted Sirloin of Beef w/ Mushroom Gravy
Sausage & Mozzarella Stuffed Chicken Breast w/ a Tomato Basil Sauce
Traditional Stuffed Chicken Breast w/ Veloute

Sides

(choose any three)

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	Penne Alfredo
Parslied Redskin Potatoes	Garlic Mashed Potatoes
	Herb Roasted Redskin Potatoes

*Accompanied by Rolls, Butter, & Beverage
Your Wedding Cake served for dessert*

\$59.95

Bar, Service, & Tax Included

Gold Bell Package

(Sit-Down)

Hors D'oeuvres

Spinach & Artichoke Dip w/ Grilled Pita Chips
Assorted Cheese Display w/ Pommerey Mustard Dip & Crackers
Sweet & Sour Meatballs
Crabmeat Stuffed Mushrooms

**Champagne Toast for Head Table*

Salad

Mixed Green Salad

Entrees

(choose two)

Macadamia Nut Crusted Chicken w/ a Frangelico Beurre Blanc
Parmesan Crusted Chicken w/ Tomato Basil Butter
Jumbo Lump Crab Cake w/ Roasted Red Pepper & Shallot Coulis
Crabmeat Stuffed Filet served w/ Lobster Butter
N.Y. Strip Steak w/ Smoked Hickory Butter
8 oz. Filet Mignon w/ a Cabernet Demi Glace

Vegetable & Starch

(choose one vegetable & one starch)

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

Asiago Mashed Potatoes
Cheddar-Jack Smashed Potatoes
Twice Baked Potatoes
Garlic Mashed Potatoes

Accompanied by Rolls, Butter, & Beverage
Your Wedding Cake served for dessert

\$64.95

Bar, Service, & 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/House bar package is included in all wedding packages and consists of bartenders, glassware, mixers, bridal shots, draft beer, house wine & house liquor.

Standard Bar

*Whiskey— Old Crow Bourbon—Grant's Scotch—Admiral Nelson Spiced Rum—
Castillo Silver Rum—Coconut Jack Rum—Vodka—Gin—E & J Brandy—
Fortilla Tequila—DeKuyper Amaretto—Peachtree Peach Schnapps—DeKuyper Apple Pucker—
Caralines Irish Cream—Coffee Liqueur—Walnut Crest Merlot—Walnut Crest Cabernet Sauvignon—
Cavit Pinot Noir—Barefoot Moscato—Barefoot Chardonnay—Twin Valley White Zinfandel—
Barefoot Pinot Grigio—Barefoot Riesling—Riunite Lambrusco—
Three Selections of Draft Beer—Shots for Bridal Dance & All Mixers*

Premium Bar

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

*Absolut Vodka—Three Olives Vodka—Beefeaters Gin—Jim Beam—
Jack Daniels—Canadian Club—Seagram's VC—Seagram's 7—
Southern Comfort—Black Velvet—Bacardi Rum—Captain Morgan—Malibu Rum—Dewar's
Scotch—Kahlua—Baily's Irish Cream—Sauza Tequila—Amaretto Di Saronno*

*Add An Additional \$8.00 per person for Premium Bar Upgrade
plus 18% 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—
Myers Dark Rum*

*Add An Additional \$10.00 per person for Top Shelf Bar Upgrade
plus 18% gratuity*

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Bells

Banquets

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