



WEDDINGS

# AT THE INN

2025-2026

EVERY LOVE STORY MAKES HISTORY HERE



# Your Inn-clusives

WASHINGTON CROSSING INN WEDDING PACKAGES



## **Spacious Presidential Suite Accommodations**

Welcome champagne & appetizers

## **Cocktail Hour**

Stationary and butlered hors d'oeuvres

## **Open Bar Service**

Wine, beer, liquor

## **Champagne Toast**

Pre-set at each place setting

## **Dinner Reception**

Coursed, seated experience

## **Custom Wedding Cake**

Sourced through local bakeries

## **Elegant China, Flatware, Glassware and Linens**

custom selections curated to fit your vision

## **Inn and Grounds Available for Photos**

Interior or Outdoor Spaces

## **Complimentary Tasting for up to 4**

Try the salad, pasta, and entree options

## **Tented Location in case of Inclement Weather**

Ceremony Back-up Location

## **Planning Staff and Service Staff Included**

Preliminary Planning and Day-Of-Event

## **Tax & Gratuities Included**

Sales Tax and Service Gratuity

# Premiere Wedding Package

\$200 per guest

## *Premiere Cocktail Hour*

### APPETIZER DISPLAYS

[Selection of Two]

#### **Tuscany Assortment**

Cured Meat, Aged Cheeses, Roasted Red Peppers, Marinated Artichokes, Olives, Garlic, Asparagus, Mushrooms, Crostini

#### **Fruit and Cheese Display**

Variety of Seasonal Fruits, Locally Sourced Cheeses, Crostini

#### **Assorted Sushi Display**

Tuna, Salmon, Wasabi, Soy Sauce

### INCLUDED STATIONS

#### **Raw Bar**

Fresh Oysters, Little Neck Clams on a Half Shell, Jumbo Shrimp Cocktail

#### **Pasta Station**

[Selection of One Pasta and One Sauce]

Penne, Baby Rigatoni, Farfalle, Rotini

Pomodoro with Fresh Basil, Vodka Cream, Primavera, Garlic and Olive Oil, Basil Pesto

### BUTLERED HORS D'OEUVRES

[Selection of Eight]

#### **Hors D'oeuvres Selection**

Marinated Jumbo Shrimp with Corn and Avocado Salsa, Classic Clams Casino, Scallops Wrapped in Bacon, Lollipop Lamb Chops, Oysters Rockefeller, Jumbo Shrimp Cocktail, Foie Gras on Crostini with Blackberry, Caviar on Potato Blini with Crème Fraiche, Demi Tasse of Lobster Bisque, Teriyaki Beef Satay, Greek Meatballs with Tzatziki, Risotto Croquet with Basil Pesto, Prosciutto and Melon with Balsamic Glaze, Smoked Salmon with Dill Cream Cheese on Cucumber Canape, Stuffed Mushrooms with choice of Crab Meat or Sausage, Poached Pear with Bleu Cheese Mousse Canapé, Thai Lemongrass Spring Roll, Classic Tuscan Bruschetta, Sesame Crusted Chicken with a Teriyaki Glaze, Blackened Tuna on Wonton Chip with Chipotle Aioli, Spanikopita, Beef Wellington, Vegetable Wellington, Assortment of Miniature Quiches, Miniature Crab Cakes, Coconut Shrimp

# *Dinner Reception*

## GOURMET ROLLS AND BUTTER

Dinner Rolls Available on the Guest Tables Upon Entry to Reception Space; Fresh Butter Whipped In-House

## SOUP COURSE

[Selection of Soup Course OR Intermezzo;

Add both courses additional \$5pp]

[Select One]

Italian Wedding Soup

Minestrone

Cream of Asparagus

Lobster Bisque

Cream of Crab

## SALAD COURSE

[Select One]

Washington Crossing Salad

Mixed Greens, Goat Cheese, Candied Pecans, Dried Cranberries, Fig Balsamic Vinaigrette

Harvest Salad

Baby Arugula, Dried Cherries, Golden Raisins, Apples, Toasted Almonds and Crumbled Blue Cheese, Fig Balsamic

Caprese Salad

Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic

California Salad

Strawberries, Walnuts, Feta, Mesculin Greens, Raspberry Vinaigrette

Signature Caesar Salad

Romaine heart, Croutons, Shaved Grana Padano, Parmesan Caesar Dressing

House Garden Mix Salad

Spring Mix, Light Balsamic Vinaigrette

## INTERMEZZO SERVICE

[Selection of Soup Course OR Intermezzo;

Add both courses additional \$5pp]

[Select One]

Rejuvenate with Seasonal Sorbet Before Entree Service

# *Premiere Dinner Reception*

## ENTREE COURSE

[Selection of 3, for additional choices add \$2pp]

Premium Dinner Selections Offered in Addition to Traditional and Classic Entree Choices

### **Pan Seared Sea Scallops**

Aged Sherry Glaze

### **Chilean Sea Bass**

Tequila Lemon Butter

### **Surf and Turf**

6 oz. Filet Mignon and 5 oz. Lobster Tail, Drawn Butter

### **Veal Chop**

Mushroom Cream Sauce

### **Lobster Risotto**

Truffle Glaze

## DESSERT

[Select Three Items]

### **Custom Wedding Cake**

Client is responsible for contacting Cramer's Bakery for design and flavor consultation

Email Kim at [events@cramerbakery.com](mailto:events@cramerbakery.com)

### **Venetian Dessert Display**

New York Style Cheese Cake, Chocolate Layer Cake, Carrot Cake, Strawberry Short Cake,  
Assorted Mini Pastries, Tarts, and Gourmet Cookies

### **Flambé Show**

Bananas Foster or Cherries Jubilee

### **Chocolate Fountain**

Service Inclusive of Seasonal Accoutrements

## **FIVE HOUR OPEN BAR SERVICE**

# Traditional Wedding Package

\$175 per guest

## *Traditional Cocktail Hour*

### APPETIZER DISPLAYS

[Selection of Two]

#### **Tuscany Assortment**

Cured Meat, Aged Cheeses, Roasted Red Peppers, Marinated Artichokes, Olives, Garlic, Asparagus, Mushrooms, Crostini

#### **Fruit and Cheese Display**

Variety of Seasonal Fruits, Locally Sourced Cheeses, Crostini

#### **Assorted Sushi Display**

Tuna, Salmon, Wasabi, Soy Sauce

### BUTLERED HORS D'OEUVRES

[Selection of Seven]

#### **Premium Hors D'oeuvres Selection**

Marinated Jump Shrimp with Corn and Avocado Salsa, Classic Clams Casino, Lollipop Lamb Chops, Oysters Rockefeller, Jumbo Shrimp Cocktail, Foie Gras on Crostini with Blackberry, Caviar on Potato Blini with Crème Fraiche, Demi Tasse of Lobster Bisque, Teriyaki Beef Satay, Greek Meatballs with Tzatziki, Risotto Croquet with Basil Pesto, Prosciutto and Melon with Balsamic Glaze, Smoked Salmon with Dill Cream Cheese on Cucumber Canape

#### **Additional Offerings**

Stuffed Mushrooms with choice of Crab Meat or Sausage, Poached Pear with Bleu Cheese Mousse Canapé, Thai Lemongrass Spring Roll, Classic Tuscan Bruschetta, Sesame Crusted Chicken with a Teriyaki Glaze, Blackened Tuna on Wonton Chip with Chipotle Aioli, Spanikopita, Beef Wellington, Vegetable Wellington, Assortment of Miniature Quiches, Miniature Crab Cakes, Coconut Shrimp

### **FIVE HOUR OPEN BAR SERVICE**

# *Traditional Dinner Reception*

## GOURMET ROLLS AND BUTTER

Dinner Rolls Available on the Guest Tables Upon Entry to Reception Space; Fresh Butter Whipped In-House

## SALAD COURSE

[Select One]

Garden Salad, Classic Caesar Salad

## PASTA COURSE

[Select One]

Penne Pomodoro, Rigatoni with Vodka Cream

## ENTREE COURSE

[Choice of 3, for additional choices and \$2pp]

Traditional Dinner Selections Offered in Addition to Classic Entree Choices, Premiere Entrees available at Additional Cost

### **Chicken Roulade**

Spinach, Fontina, Sundried Tomato Pesto, Wild Mushroom Gravy

### **Jumbo Lump Crab Cakes**

Cilantro Lime Aioli

### **Sesame Crusted Ahi Tuna**

Chili Lemongrass Sauce

### **Halibut Filet**

Citrus Buerre Blanc

### **Flounder Florentine**

Fresh Spinach and Crab Meat, White Wine Lemon Butter Sauce

### **Salmon in Puff Pastry**

Brie, Spinach, Lemon Buerre Blanc

### **8 oz. Filet Mignon**

Pearl Onion, Port Wine Reduction

### **12 oz. NY Strip**

Roasted Garlic and Herb Butter

### **Oven Roasted Rack of Lamb**

Honey Lavender Glaze

### **Pork Chop**

Apricot Glaze

## DESSERT

[Inclusive of Both Items]

### **Custom Wedding Cake**

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### **Venetian Dessert Display**

New York Style Cheese Cake, Chocolate Layer Cake, Carrot Cake, Strawberry Short Cake, Assorted Mini Pastries, Tarts, and Gourmet Cookies



# Classic Wedding Package

\$150 per guest

## *Classic Cocktail Hour*

### APPETIZER DISPLAY

Fruit and Cheese Display

Variety of Seasonal Fruits, Locally Sourced Cheeses, Crostini

### BUTLERED HORS D'OEUVRES

[Selection of Six]

Classic Clams Casino

Stuffed Mushrooms with your choice of Crab Meat or  
Sausage Poached Pear with Bleu Cheese Mousse Canapé

Thai Lemongrass Spring Roll

Classic Tuscan Bruschetta

Sesame Crusted Chicken with a Teriyaki Glaze

Blackened Tuna on Wonton Chip with Chipotle Aioli

Spanikopita

Beef Wellington

Vegetable Wellington

Assortment of Miniature Quiches

Miniature Crab Cakes

Coconut Shrimp

### FOUR HOUR OPEN BAR SERVICE



# *Classic Dinner Reception*

## GOURMET ROLLS AND BUTTER

Dinner Rolls Available on the Guest Tables Upon Entry to Reception Space; Fresh Butter Whipped In-House

## SALAD COURSE

[Select One]

Chefs Seasonal Garden Mix with a Light Vinaigrette  
Classic Caesar Salad

## PASTA COURSE

[Select One]

Penne Pomodoro  
Rigatoni with Vodka Cream

## ENTREE COURSE

[Choice of 2, for additional choices and \$2pp]

### **Chicken Schnitzel**

Panko Breadcrumbs, Lemon Caper Sauce

### **Stuffed Tenderloin of Pork**

Broccoli Rabe, Fontina, Roasted Red Peppers, Port Wine Mushroom Demi Glaze

### **Filet of Salmon**

Herbed Breadcrumbs, Citrus Glaze

### **Black Angus Prime Rib**

Roasted Garlic Au Jus

### **Chicken Saltimbocca**

Prosciutto, Provolone, Sage White Wine

## DESSERT

[Select One]

### **Custom Wedding Cake**

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### **Venetian Sweet Table**

New York Style Cheese Cake, Chocolate Layer Cake, Carrot Cake, Strawberry Short Cake, Assorted Mini Pastries, Tarts, and Gourmet Cookies

# *Full Open Bar Inclusions*

## LIQUORS

Tito's  
Absolut Vodka  
Dewar's  
Beefeater London  
Jack Daniels  
Jim Beam  
Bacardi  
Captain Morgan  
Malibu  
Jose Cuervo  
Seagrams Vo  
Seagrams 7  
Peach Schnapps  
Southern Comfort  
Amaretto  
Kahlua  
Baileys  
SamBuca  
Apple Pucker  
Melon Pucker  
Triple Sec  
Sweet Vermouth  
Dry Vermouth  
Stoli Ohranj  
Stoli Razberi

## B E E R

Corona  
Budweiser  
Coors Light  
Yuengling Lager  
Miller Lite

## W I N E

### *House Wine - Canyon Road*

Cabernet Sauvignon  
Merlot  
Pinot Grigio  
Chardonnay

**\*\* Selections Change Seasonally and are Subject to Availability**

***Bar Upgrades Available, Contact a Banquet Coordinator for More Information***