

Weddings at Shepherd Hills Event Center

We promise to provide you with a day you will remember forever and one your guests will enjoy. Our wedding packages are designed to be completely customized to every couple. Our wedding planner will assist you in making hard decisions feel simple and easy. Our chefs work hard to prepare hors d'oeuvres and entrées that will delight every guest. We are honored to have the opportunity to host your wedding reception.

5 Hour Reception Package Includes:

Complimentary Wedding Tasting for the Couple
Complimentary Round of Golf for Four People
Champagne Toast
Served Salad
Entrées with Accompaniments
Table Linens and Napkins, China, Stemware, Flatware,
House Tables and Chairs as Part of Our Inclusive
Wedding Experience



fee



All of our five hour packages include: Wedding Coordinator & Banquet Captain, Champagne Toast, Complimentary round of golf for four, Complimentary tasting for couple, Selected bar packages, Served Salad, Entrées with accompaniments, Table Linens, China & Glassware, Set up & Clean up

Diamond Pack

(Starting at \$139 per person

6 Hors D'Oeuvres

Vegetable Display

Assorted Cheese Display

Cured Meat Display

Platinum Bar Package

Salad

Choice of House Salad, Caesar Salad, or Shepherd Hills Gourmet Salad

Selection of 3 Entrées

Plus vegetarian

(Starting at \$109 per person)

6 Hors D'Oeuvres

Vegetable Display

Assorted Cheese Display

Gold Bar Package

Salad

Choice of House or Caesar Salad

Selection of 2 Entrées

Plus vegetarian

(Starting at \$99 per person)

4 Hors D'Oeuvres

House Salad

Vegetable Display Silver Bar Package

Selection of 2 Entrées

Plus vegetarian

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(Starting at \$89 per person)

Vegetable Display

House Salad

Silver Beer and Wine Package

Selection of 2 Entrées

Buffet Style

Children \$20 ea Chicken Fingers and French Fries, Soft Drinks 12 and under Prices good until September 2024

Prices are subject to 6% sales tax and a 20% administrative fee Pricing excludes venue rental

1160 S. Krocks Road, Allentown, PA 18106

610-391-0648 x 201





Emerald Package

6 Hors D'Oeuvres Vegetable Display **Assorted Cheese Display** Gold Bar Package

Salad Choice of House Salad or Caesar Salad

Selection of 2 Entrées Plus vegetarian

Entrée Choices (\$109 per person)

Chicken Selections

Chicken Francese

Egg battered and sautéed boneless chicken breast with a white wine lemon butter sauce

Chicken Bruschetta

Grilled chicken breast topped with fresh mozzarella, basil, and tomato bruschetta

Chicken Marsala

Boneless chicken breast sautéed in a marsala wine and mushroom sauce

Beef Selections

Roasted Prime Rib

Slow roasted, served with roasted parmesan potatoes and a horseradish cream sauce

Grilled Sirloin

6 oz sirloin topped with a mushroom demi glace

Seafood Selections

Herb Crusted Salmon

Baked and served with a lemon white wine sauce

Oven Baked White Fish

Topped with white wine lemon sauce

All entrées served with chef's accompaniments









6 Hors D'Oeuvres Vegetable Display Assorted Cheese Display Cured Meat Display Platinum Bar Package

Salad

Choice of House Salad, Caesar Salad, or Shepherd Hills Gourmet Salad

Selection of 3 Entrées

Plus vegetarian

Entrée Choices

(\$139 per person)

Chicken Selections

Chicken Francese

Egg battered and sautéed boneless chicken breast with a white wine lemon butter sauce

Chicken Bruschetta

Grilled chicken breast topped with fresh mozzarella, basil, and tomato bruschetta

Chicken Marsala

Boneless chicken breast sautéed in a marsala wine and mushroom sauce

Champagne Chicken

Sautéed chicken breast with seedless green grapes and champagne butter sauce

Seafood Selections

Herb Crusted Salmon

Baked and served with a lemon white wine sauce

Oven Baked White Fish

Topped with white wine lemon sauce

Broiled Crab Cake MKT PRICE

Stuffed full of jumbo lump crabmeat and topped with a white wine dijonaise sauce

Beef Selections

Roasted Prime Rib

Slow roasted, served with roasted parmesan potatoes and a horseradish cream sauce

Grilled Sirloin

6 oz sirloin topped with a mushroom demi-glace

NY Strip Steak

Served with shallot herb butter

Filet Mignon MKT PRICE

6 oz filet mignon topped with a classic bordelaise sauce

Combination Selections

Surf & Turf MKT PRICE

Petite lobster tail paired with a petite filet mignon, hollandaise, and drawn butter

All entrées served with chef's accompaniments



Prices are subject to 6% sales tax and a 20% administrative fee Pricing excludes venue rental





Ruby Package

4 Hors D'Oeuvres Vegetable Display **Assorted Cheese Display** Silver Bar Package

Salad House Salad Selection of 2 Entrées Plus vegetarian

Entrée Choices (\$99 per person)

Chicken Selections

Chicken Francese

Egg battered and sautéed boneless chicken breast with a white wine lemon butter sauce

Chicken Bruschetta

Grilled chicken breast topped with fresh mozzarella, basil, and tomato bruschetta

Beef Selection

Grilled Sirloin

6 oz sirloin topped with a mushroom demi glace

Seafood Selection

Oven Baked White Fish

Topped with white wine lemon sauce

Herb Crusted Salmon

Baked and served with a lemon white wine caper sauce

All entrées served with chef's accompaniments









Vegetable Display Silver Beer and Wine Package **House Salad** Selection of 2 Entrées Selection of 2 Accompaniments

Entrée Choices

(\$89 per person)

Chicken Selections

Chicken Marsala

Topped with a traditional mushroom marsala sauce

Chicken Bruschetta

Grilled chicken breast topped with fresh mozzarella, basil, and tomato bruschetta

Chicken Parmigiana

Lightly breaded and topped with house marinara and parmesan cheese

Beef Selection

Roast Beef Au Jus

Thinly sliced and tender, served with a mushroom demi-glace

Seafood Selection

Herb Crusted Salmon

Baked and served with a lemon white wine caper sauce

Accompaniments

Starch Selections

Red Roasted Potatoes

Garlic and Herb Mashed Red Potatoes

Rice Pilaf

Red Roasted Potatoes

Garlic and Herb Mashed Red Potatoes

Vegetable Selections

Sautéed Green Beans

Broccolini

Baby Carrots

Vegetable Medley

A mix of broccoli, cauliflower.

and carrots









Enhancements

Carving Station

(\$75 attendant fee)
Sirloin of Beef, Turkey, Pork Loin, or Ham
\$30 per person

Pasta Station

(\$75 attendant fee)

Fettuccini, Penne, and Tortellini with Marinara, Pesto, and Alfredo Sauces. Assorted Toppings

Add Chicken, Shrimp, Scallops, or Lobster for an additional fee \$20 per person

Station Displays

Assorted Cheese, Fruit, and Vegetable Display \$4 per person
Fresh Fruit Display \$4 per person
Hot Spinach and Artichoke Dip \$5 per person
Spinach and Crab Dip \$5 per person
Bruschetta with Crostini \$3 per person
Cured Meat and Cheese Display \$10 per person
Mediterranean Display \$10 per person
Shrimp Display MKT PRICE









Enhancements

Appetizers

Penne Pasta \$7 per personChoice of Marinara or Alfredo

Rigatoni Vodka \$8 per person House Made Vodka Cream Sauce

Tortellini \$9 per personCheese Filled Tortellini in a Cream Sauce

Shrimp Cocktail MKT PRICE

Mini Crab Cakes MKT PRICE Lump Crabmeat Crab Cakes

Seared Scallops MKT PRICECoriander Dusted Sea Scallops

Seasonal Soup \$8 per person

Wedding Cake and Dessert

We will not only cut and serve your wedding cake at no charge, but we can also secure a cake with one of our vendor partners or provide you with an in-house dessert display









Hors D'Oeuvres

Chicken Tempura
Swedish Meatballs
Beef Skewers
Mini Egg Roll
Coconut Shrimp
Miniature Crab Cakes*
Smoked Bacon Wrapped Scallops*
Crab Stuffed Mushroom Caps*
Mini Quiche
Miniature Spanakopita
Poke Tuna*
Cocktail Franks En Croute
Salmon Mousse Dill on Crostini

*Upcharge on some packages

Other items available upon request









Beverage Service Bar Packages

SILVER

All House Liquors, Draft Beer, House Wine Varietals

GOLD

Includes Silver Bar
Tito's Bacardi, Captain
Morgan, Tanqueray,
Jose Cuervo, Jack
Daniels, Jim Beam,
Dewar's, Southern
Comfort, Draft Beer,
and House Wine
Varietals
(Selections subject to change)

PLATINUM

Includes Silver and Gold Bar Grey Goose, Ketel One, Bombay Sapphire, Beefeater, Patron, Jameson, Crown Royal, Johnny Walker Black, Makers Mark, Draft Beer, and House Wine Varietals (Selections subject to change)

Wine

RED

Cabernet Sauvignon, Merlot, Pinot Noir, Malbec

WHITE

Chardonnay, Pinot Grigio,
Moscato, Riesling,
White Zinfandel
All Wines Supplied by Woodbridge Wines

Draft Beer

MILLER LITE
YUENGLING

BLUE MOON

LABATT BLUE



