



Winterthur Stations Package

Four and a Half Hour Premium Open Bar

Champagne Toast

Choice of Six Passed Small Bites

Choice of Two Dinner Stations

Dessert Table Display

Coffee Service

Basic Wedding Cake

Served with Fresh Berries and Fruit Coulis

Floor-Length Poly Linens in Solid Colors; Cocktail Seating

Standard Cotton Dinner Napkins in Solid Colors

Votive Candles on Each Table

Votive Candles along the Visitor Center Railing

Complimentary Tasting for the Couple

Winterthur Garden Photo Opportunities

Complimentary Winterthur Garden & Galleries Passes to all Wedding Guests

Personal Attendant for the Couple

\$167 - \$182 per person

(\$172 PER PERSON INCLUDES FOODSERVICE OUTSIDE OF THE VISITOR CENTER)

SALES TAX, SERVICE CHARGES, AND GRATUITY WILL NOT BE ADDED TO THE INVOICE

THE CATERING MINIMUM IS \$24,000 ON A SATURDAY AND \$16,000 ON A FRIDAY

PACKAGES ARE DESIGNED FOR GROUPS OF 100 OR MORE

IF THE EVENT HAS LESS THAN 100 GUESTS, A SURCHARGE OF \$15 PER PERSON APPLIES

Small Bites

BEEF

Spicy Beef Teriyaki, Thai Peanut Sauce

Open Faced Slider

Bacon Aioli, Black Diamond Cheddar

Korean Bulgogi Beef Kebabs

Sesame, Chile, Kimchee Aioli

All Beef Pigs n' a Blanket

Guinness Mustard

Cajun Black and Blue Angus Beef Slider

Tasso Ham Remoulade

Steak au Poivre Semolina Crostini

Roquefort-Dijon Aioli

Beef Tenderloin on a Toasted Brioche

Green Peppercorn Hollandaise

Beef Carpaccio, Parmesan Frico, Upland Cress

\$1.50 additional pp

PORK

Kennett Square Stuffed Mushrooms

Fennel Sausage, Asiago, and Tomato Pesto

Prosciutto and Melon with Mascarpone

Pulled Pork, Apple Coleslaw on Brioche

Focaccia Crostini, San Daniele Prosciutto

Fig Butter, Ricotta Salada, Micro Arugula

Mini BLT, Fried Green Tomatoes

Applewood Smoked Pork Belly

Piggy Back Dates, Bacon-Gorgonzola Wrap

Polenta Crisp

Deviled Quail Egg, Smoked Paprika, Prosciutto Crumble

\$1.50 additional pp

POULTRY

Sweet and Sour Duck Wraps

Hoisin Mu Shu Vegetables

Athenian Chicken Salad

Za'atar Pita Chips

Almond Tarragon Chicken Salad, Sweet Pea Blini

Asian Pesto Chicken Kebabs

Scallion, Sesame, Mandarin

Tex Mex Chicken Salad

Chipotle Honey, Chorizo Aioli, Micro Cilantro

Chicken Satay with Lemongrass

Lychee and Garlic Hoisin Glaze



Small Bites

VEGETARIAN

French Toast Bites, Sage Derby Cheddar
Macadamia Nuts, Cranberry Kumquat Chutney

Smoked Gouda Pimento Grilled Cheese Bites

Bruschetta, Seasonal Roasted Vegetables
Walnut-Fig Escabeche

Wild Mushroom Risotto Croquettes

Avocado Spring Roll with Pineapple Salsa

Stuffed Strawberries, Truffle Honey Goat Cheese
Pistachio Brittle

Crispy Artichoke Heart Fritter, Lemon Tahini Fondue



SEAFOOD

Shrimp Cocktail Shooters, Creamy Cajun Cocktail Sauce

Shrimp-Chorizo Skewers
Smoked Paprika Mayo, Tomato Pepper Relish

Seared Scallop, Mango Salsa, Wonton Chip

Crab Nacho Chip, Avocado, Cilantro Ancho Pesto

Pretzel Crusted Mini Crab Cake, Mirin-Yuzu Aioli
Crispy Ginger Threads

Mini Lobster Taco, Salsa Verde
\$1.50 additional pp

Scallop-Shrimp Ceviche, Popcorn, Lime Tobiko
\$1.50 additional pp

Lobster-Mascarpone Mac and Cheese Bites
Wild Mushrooms, Tarragon *\$1.50 additional pp*

Spicy Tuna Tartare, Savory Cone, Black Sesame
Coconut-Cilantro Chutney, *\$1.50 additional pp*



OTHER

Lollipop Lamb Chop, Ouzo Mint & Olives
\$3.00 additional pp

MINI COCKTAIL PAIRINGS

Classic Mojito
Patron Margarita
Dogfish Head 120 Minute IPA
Starting at \$1.50 additional pp



Suggested Stationary Hors D'oeuvres

THREE TIER DISPLAY

Individual Cheese Boards with Imported and Domestic Cheeses
Seasonal Fruit, Fig Jam, Crostini

Seasonal Vegetable Crudité with Gorgonzola Dip

Antipasto Salad in Stemless Martini Glasses
Pepperoni, Prosciutto, and Capicola
\$10 additional per person

MINI TACOS AND GUACAMOLE

Mini Shrimp Tacos
Mini Chicken Tacos
Beef Quesadillas

Mini Margaritas

Fresh Guacamole, Mild Salsa, Sour Cream
House-made Corn Tortilla Chips (Blue and Regular)
\$12.50 additional per person

RAW BAR

Blue Point Oysters on the Half Shell
Littleneck Clams on the Half Shell
Crab Claws
Seared Scallops with Gazpacho
Steamed Shrimp

Cocktail Sauce, Lemons, Hot Sauce, Horseradish Sauce
\$20 additional per person
Custom Ice Carvings start at \$750

ASIAN STATION

California & Spicy Tuna Rolls
Seaweed Salad

Pork, Shrimp, Vegetable Dumplings
Seaweed Slaw

Sweet and Sour Tofu

Assorted Summer Rolls
-Orange Pecking Duck
-Vegetarian
-Shrimp



Stations

YOUR CHOICE OF TWO OF THE FOLLOWING:

BISTRO BUFFET

Merlot and Marjoram Braised Short Ribs, Horseradish Gremolata
Roasted Bars of Salmon with Herb Cheese & Panko Crunch
Wild Mushroom Risotto
Roasted Root Vegetables
Mesclun Green Salad, Pear Julienne, Blue Cheese Crumble, Sun Dried Tomatoes, Fig Vinaigrette
Assorted Rolls and Sweet Butter
Add Pan Seared Crab Cakes for additional \$7.00 per person

SURF AND TURF

Grilled Filet Mignon with Compound Shallot Butter
Main Lobster Mashed Yukon Gold Potatoes
Roasted Seasonal Vegetables
Heirloom Tomato Salad, Humboldt Fog Goat Cheese, Baby Arugula, White Balsamic Syrup,
and Rosemary Flatbread Crisps
Rosemary Focaccia Bread, Extra Virgin Olive Oil, Sweet Butter
\$25.00 additional per person

MEXICAN STATION

Ancho Chili Honey Glazed Chicken with Mole and Tomatillo Sauces
Black Bean Cakes with Grilled Peach Salsa
Avocado and Mango Salad with Watercress and Cilantro Lime Dressing
Tortilla Crusted Crab Cakes
With Chipotle Remoulade and Tomato Corn Salad
Skirt Steak and Gouda Cheese Quesadilla
Served with Sour Cream and Tomato Lime Salsa

ASIAN STATION

Pan Seared Miso Salmon with Thai Peanut Dressing and Udon Noodle Salad
Steamed Vegetable Pot stickers with Soy Ginger Sauce
Sesame Chicken with Asian Vegetable Slaw
Pan Fried Cashew Rice Cakes with Thai Chili Coconut Sauce
Crispy Chinese Noodles

CARIBBEAN STATION

Macadamia Nut crusted Catfish with Banana Salsa
Bay Scallop Ceviche
Jerk Chicken with Fresh Fruit Salsa
Corn Cilantro Fritters
Mango Vanilla Rum Soup Shooters

Stations Continued

YOUR CHOICE OF TWO OF THE FOLLOWING:

ITALIAN STATION

Three Tiered Antipasto Display:
-Grilled Portobello Mushrooms
-Sliced Fresh Mozzarella and Tomatoes
-Sautéed Broccoli Rabe and Toasted Garlic Oil
Roasted Pepper & Smoked Mozzarella Ravioli, Shiitake Mushrooms, Toasted Pine Nut Alfredo,
and Balsamic Reduction
Pan Seared Chicken wrapped in Prosciutto and topped Fresh Mozzarella
Arugula Caesar Salad with Focaccia Croutons and Cherry Tomatoes
Sliced Baguettes and Mini Ciabatta Rolls
\$2.00 additional per person

BEST OF THE WEST STATION

Roasted Chicken, Chipotle-Mushroom Gravy
BBQ Beef Brisket, Mustard Slaw
Home Style Buttermilk and Cumin Biscuits
Iceberg Lettuce, Maytag Blue Cheese, Peppered Bacon, Heirloom Tomatoes, Chef's Ranch Dressing
Greens Beans, Kennett Square Mushrooms & Crispy Onions
\$3.00 additional per person

INDIAN STATION

Samosas with Cucumber Mint and Tamarind Date Sauces
Lentil, Tomato, Sweet Pea, and Coriander Salad
Palak Paneer
Tandoori Chicken with Roasted Eggplant Chutney
And Sweet Ginger Lime Basmati Rice
Assorted Breads to include
Grilled Chapati, Pappadam, and Puri
Add \$5.00 per person

TRADITIONAL CARVING STATION

Spice Rubbed Pork Tenderloin
Marinated Grilled Flank Steak
Chef's Seasonal Vegetables, Dependent upon Availability
Potato Gratin, Gouda Cheese, Shallot Jam
Assortment of Breads and Rolls
Add \$5.00 per person
Attendant \$ 150.00

Dessert

DESSERT & COFFEE TABLE

Wedding Cake served at Dessert Station
Assorted Gourmet Miniature Pastries and Miniature Tarts Fresh Seasonal Fruit & Berries
Miniature Cookies and Brownies
Miniature Crème Brulee
Chocolate Covered Strawberries
Homemade Ice Cream Shooters
Coffee, Decaffeinated Coffee, and Assorted Tea

Dessert Upgrades

ICE CREAM SUNDAE BAR

Chocolate and Vanilla Ice Cream
Caramel Sauce, Chocolate Syrup, Sprinkles, Maraschino Cherries
Crushed Oreos, Walnuts, M&M's, Brownie Bits, Whipped Cream
\$12.00 per person

MINI DESSERT TOWERS

Assorted Petite Fours
Gourmet Truffles
Mini Cupcakes
Cannoli
Chocolate Mousse Shots
Assorted Macaroons
\$5.00 per person

GOURMET COFFEE AND CORDIALS

Coffee, Decaf, Gourmet Tea Display
Shaved Chocolate, Whipped Cream, Candied Orange Rinds
Flavored Syrups
Jamison, Godiva Chocolate Liquor, Baileys Irish Cream, Kahlua
\$5.00 per person

S'MORES BAR

Chocolate Dipped Graham Cracker Display
Original, Strawberry and Chocolate Marshmallow Dips
\$5.00 per person

After Party

**INCLUDES ONE HOUR AFTER PARTY
WITH OPEN BAR AND CHOICE OF THREE SMALL BITES \$25 PER PERSON**

SMALL BITES

Kobe Beef Sliders
Crispy French Fries or Sweet Potato Fries
Mac & Cheese Bites
All Beef Pigs in a Blanket, Guinness Mustard
Mini Philly Cheesesteaks
Flatbread Style Pizza
Woodside Farms Ice Cream Shooters or Cones
Mini S'mores
Mini Grilled Cheese with Tomato Soup Shots
Mini Chicken Tacos
BBQ Pulled Pork Sliders, Crunchy Cole Slaw

Premium Bar Selections

Ketel One Vodka	Amaretto	Dogfish Head 60 Minute IPA
Tanqueray Gin	Seagram's 7	Blue Moon White Ale
Bacardi White Rum	Captain Morgan	Amstel Light
Dewar's Scotch Whiskey	Jose Cuervo Tequila	Coke, Diet Coke, Sprite,
Jack Daniel's Bourbon	House Red Wine	Ginger Ale
Dry Vermouth	House White Wine	Orange & Cranberry Juices
Sweet Vermouth	Peach Schnapps	Sour Mix, Lime Juice, Tonic,
		Club Soda

Suggested Upgrades

Beverages for the Bridal Party during Photos
Beer, Wine, Soda, Water.....\$7pp

Off-Premise Catering.....\$15 pp
Food service outside the Visitor Center

Water Station.....\$3 pp
Served upon guest arrival

Butlered Champagne.....\$6 pp
Served upon guest arrival

Specialty Cocktails.....\$3 pp
Served during cocktail hour (mojitos, sangria)

Children's Meals.....\$25 pp

Vendor Meals.....\$40 pp

Upgraded Linens, Chairs, Table Settings.....
Please ask your catering representative

Extra Hour of Bar, Event Extension.....\$14pp
30 Minute event extension \$7pp

Estate Silver Cloud Rolls Royce available for
Photos.....\$500
Photos and Driver.....\$1,500

Tablesides Wine Service

\$6.00 PER PERSON

CHOICE OF TWO OF THE FOLLOWING

Chalone Vineyards Pinot Noir	Monterey County, California
Clean Slate Riesling	Germany
New Harbor Sauvignon Blanc	Marlborough, New Zealand
Stellino di Notte Pinot Grigio	Veneto, Italy
Sterling Vintners Collection Meritage	Central Coast, California
Terrazas Malbec	Mendoza, Argentina
Wente Riverbank Riesling	Monterey County, California
Wente Sandstone Merlot	San Francisco, California
Wente Southern Hills Cabernet Sauvignon	San Francisco, California

\$9 PER PERSON

CHOICE OF TWO OF THE FOLLOWING

Bottefa Vinaia Pinot Grigio	Italy
Ferrari-Carrano Fume Blanc	Sonoma, California
Hayman & Hill, Meritage	Napa Valley, California
Jade Mountain Cabernet Sauvignon	North Coast, California
Sterling Vintners Collection Zinfandel	Napa Valley, California
Wente Riva Ranch Chardonnay	Monterey County, California

\$12 PER PERSON

CHOICE OF TWO OF THE FOLLOWING

Bouchaine Copeland Estate Pinot Noir	Napa Valley, California
Bouchaine Estate Vineyard Chardonnay	Napa Valley, California
Silver Mountain Cabernet Sauvignon	South Coast, California
Sterling Vineyards Napa Chardonnay	Napa Valley, California
Wente Reliz Creek Pinot Noir	Monterey County, California
Whitehaven Sauvignon Blanc	Marlborough, New Zealand
Willamette Pinot Noir	Willamette Valley, Oregon

CHAMPAGNE AND SPARKLING WINE

Domaine Chandon Brut	Napa Valley, California	\$42
Moet and Chandon Imperial	Epernay, France	\$78
Veuve Cliquot Yellow Label	Reims, France	\$82
Perrier Jouet	France	\$90
Dom Pérignon	France	\$195



**880 SUNSET HOLLOW ROAD
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**WWW.THEMASTERSBAKER.COM
INFO@THEMASTERSBAKER.COM**

The Master's Baker has been in business for over 40 years. Still a family business, Jerie Weldon's children, their spouses, and their grandchildren all contribute to the business. The Master's Baker offers many different cake options for the Winterthur Wedding Package. The cake flavors and fillings are listed below. You may choose different flavors for each tier of your cake. Round and Square cakes are included.

CAKE FLAVORS

Vanilla Cream	Raspberry Parfait (Vanilla Cream cake with a Raspberry Swirl)	Lemon Raspberry (Lemon Velvet cake with a Raspberry Swirl)
Chocolate Cream		Carrot Spice
Marble Ribbon	Strawberry Parfait (Vanilla Cream cake with a Strawberry Swirl)	Apple Spice
Chocolate Chip		Pina Colada
Chocolate Raspberry (Chocolate Cream cake with a Raspberry Swirl)	Mint Chocolate Chip	Pumpkin Spice
Red Velvet	Lemon Velvet	Lemon Blueberry
	Almond	Confetti (Vanilla Cream cake with Sprinkles)
	Banana	

FILLINGS

Strawberry Jelly	Lemon Jelly	* Mocha Whipped Butter Cream Icing
Strawberry Whipped Butter Cream Icing	* Lemon Zest Whipped Butter Cream Icing	* Cannoli Cream
Raspberry Jelly	Bavarian Creme	Peanut Butter Icing
Raspberry Whipped Butter Cream Icing	Cream Cheese	Whipped Chocolate Butter Cream Icing

ICING

Butter Cream Icing
* Fondant (1/8" thick over Butter Cream Icing)

Dessert Tables are also available!

PLEASE VISIT OUR WEBSITE FOR CAKE PHOTOS AND MORE INFORMATION.

Open Tuesday -Friday 9-5, Saturday 9-12

** Additional charges apply.*