



WILLOWS
THE
AT HISTORIC STRASBURG

1500 Historic Drive, Strasburg, PA 17579
717-687-7979 ext. 2

info@willowshistoricstrasburg.com
www.willowshistoricstrasburg.com

Dear Bride and Groom,

Congratulations! Planning a wedding is an exciting time, and it is our goal to make the entire process stress free. We desire to help you create the wedding you have imagined.

The Willows at Historic Strasburg is tucked away among the rolling fields and perfect splendors of Lancaster County. The Willows Ballroom, Courtyard, and Fireside Tavern Restaurant offers the Complete Package! We provide the ideal setting for your entire wedding event; from the bridal shower and rehearsal dinner, to the ceremony and reception, as well as the after party. With our years of experience and professionalism, we will help to create your dream wedding, giving you the most amazing and memorable experience for you and your loved ones.

The Willows at Historic Strasburg is unique from other venues in that we do not charge a rental fee for the Ballroom. Our food and beverage packages are here for your review. We simply require that you select one of our 4 food packages, served or buffet style, and one of our 5 beverage packages. You may add additional items and details to make the day yours. Please keep in mind that you are not limited to these menus. We have a very creative chef who can design a custom menu to fit your tastes. We also offer a complimentary tasting, 4 months prior to your wedding day.

Our wedding packages require a minimum of 75 guests. We also offer a 5% discount for a Friday or Sunday wedding on a non-holiday weekend. Should you desire a more intimate wedding with fewer guests and less details, please contact us to discuss other available options.

If you choose the Willows at Historic Strasburg as your wedding location, you will not be disappointed. While our classically trained executive chef prepares a delicious meal, our onsite, detail-oriented coordinator and conscientious staff will attend to your every need. When your day draws to a close, you and your guests can retire to either the Clarion Inn or the Holiday Inn Express, both conveniently located within walking distance for you and your guests.

Should you have any questions or interest in setting up a tour of our facility, please do not hesitate to contact us at either the email address or the number below. It would be our pleasure to work with you to create your special day!

With Our Sincere Congratulations,

*Amanda Kramer
Stephanie Kirkessner
Wedding Coordinators
(717) 687-7979 ext. 2*

info@willowshistoricstrasburg.com
www.willowshistoricstrasburg.com

Wedding Packages Include

**Requires a minimum of 75 adult guests*

- * Complimentary use of the Bridal Lounge for three hours prior to the on-site ceremony and one hour after the reception
Additional hours are 50.00 per hour
- *Pre-scheduled one-hour rehearsal practice for onsite wedding ceremonies, scheduled as close to your wedding day as possible
 - *Centerpieces for Guest Tables: Hurricane Globe with a White Taper Candle on a Mirror
 - *Table Numbers
 - * Floor Length Ivory Linens and Napkins
 - *Gold-Chivari Chairs
 - *Stationary & Butlered Hors d'oeuvres during cocktail hour
 - *Traditional Champagne Toast or Sparkling Cider Toast with no corkage fee
 - *Slicing and Cutting of your wedding cake with no cake cutting fee
- *Complimentary placement of your favors, centerpieces and place cards, so you have less to worry about on your wedding day
 - *No banquet space or room rental charge
 - *Access to our picturesque grounds for photographs
 - *Day of Coordinator
Experienced Wedding Specialist to Coordinate your Reception
 - *Diagrams and spreadsheet for seating arrangements
- *All tables, chairs, ivory linens, china, glassware and flatware for your reception
- *Complimentary tasting and detailing done 4 months prior to the wedding
- *While we are owned independently from the on-site hotels, we do give a 75.00 credit to go towards a room at the hotel of your choice

The Platinum Wedding Package-2021 Pricing

Add 6% Sales Tax and 20% Service Charge

~Stationary Hors D'oeuvres ~

(Choose 4)

- Chilled fresh seasonal fruits and berries with flavored yogurt dipping sauce
- Trio of dippers: fresh bruschetta, classic hummus & olive tapenade with grilled pitas & crostini
- Assorted stuffed breads: Italian, sun dried tomato & spinach provolone served with bruschetta & olive oil for dipping
- Garden vegetable crudites including grilled and marinated vegetable selections and dipping sauce
- International and domestic artisan cheeses with crackers, crusty French bread and mustard
- Hot crab dip with assorted breads and crackers
- Smoked salmon display: Served with capers, chopped red onion, diced hard-boiled egg, dill sauce & rye bread
- Italian antipasto display of cured meats and cheeses, marinated vegetables and condiments
- Baked spinach and artichoke dip with assorted breads and crackers

~Butlered Hot Hors D'oeuvres~

(Choose 3)

- Roasted lollipop lamb chops
- Grilled steak bruschetta with caramelized onion and Stilton bleu cheese
- Blue crab and brie stuffed mushrooms
- Thai chicken skewers with peanut dipping sauce
- Duck spring rolls with chili lime dipping sauce
- Miniature lump crab cakes with relish
- Coconut shrimp with marmalade, Scallops wrapped in bacon
- Raspberry brie en crouete

~Butlered Cold Hors D' Oeuvres~

(Choose 2)

- Sushi-grade tuna tartare on seasoned crisp with wasabi aioli
- Chilled roasted tenderloin wrapped asparagus with Boursin cheese
- Grilled watermelon and Serrano ham skewers
- Fresh mozzarella and tomato bruschetta
- Belgium endive with duck and apricot salad
- Melon wrapped Prosciutto
- Poached asparagus wrapped in Prosciutto

~First Course~

(Choose 1)

- Minted seasonal fruit salad
- Creamy blue crab and sweet corn chowder
- Sherried lobster bisque
- Tomato bisque with mushrooms and cheese croutons
- Manhattan style crab chowder
- Chicken corn soup
- Classic potato leek soup with chive garnish

~Salad Course~

(Choose 1)

- Arugula salad with sliced strawberries, candied walnuts, and poppy seed dressing
- Mixed baby greens with tomatoes and aged balsamic vinaigrette
- Classic Caesar salad with Asiago cheese and croutons
- Baby spinach salad with bacon, mushrooms, tomatoes, hard-boiled egg and poppy seed dressing

~Entrée Course~

(Choose 1)

- Apricot glazed Atlantic salmon filet
- Twin jumbo lump crab cakes
- Baked salmon filet with champagne butter sauce
- Pan seared bone-in chicken with a mushroom marsala sauce
- Breaded chicken cordon bleu
- Herb crusted bone-in chicken with picatta sauce
- Roasted pork loin with apple glaze
- Petite filet of beef -prepared medium
- Pan roasted sirloin medallions with port wine demi

Any entrees can be made into combination dinners for no additional cost

All entrees served with the Chef's selection of appropriate starch and vegetable unless otherwise specified
Coffee, Decaf and Hot Tea served with your cake

75.95 Per Person Plus 6% Sales Tax & 20% Service Charge

The Gold Wedding Package-2021 Pricing

Add 6% Sales Tax and 20% Service Charge

~Stationary Hors D'oeuvres~

(Choose 3)

- Chilled fresh seasonal fruits and berries with flavored yogurt dipping sauce
- Trio of dippers: fresh bruschetta, classic hummus & olive tapenade with grilled pitas & crostini
- Assorted stuffed breads: Italian, sun dried tomato & spinach provolone served with bruschetta & olive oil for dipping
- Garden vegetable crudités including grilled and marinated vegetable selections and dipping sauce
- International and domestic artisan cheeses with crackers, crusty French bread and mustard
- Hot crab and artichoke dip with assorted breads and crackers
- Smoked salmon display: Served with capers, chopped red onion, diced hard-boiled egg, dill sauce & rye bread
- Italian antipasto display of cured meats and cheeses, marinated vegetables and condiments
- Baked spinach and artichoke dip with assorted breads and crackers

~Butlered Hors D'oeuvres~

(Choose 4)

- Raspberry Brie en croute
- Cocktail franks wrapped in puff pastry with spicy mustard
- Thai chicken skewers with peanut sauce
- Melon Wrapped Prosciutto
- Honey glazed fresh pineapple wrapped in apple wood smoked bacon
- Vegetarian spring rolls with sweet chili dipping sauce
- Mini assorted quiche to include: caramelized onion and goat cheese, bacon and Swiss, lobster and Fontina
- Sirloin meatballs with Gorgonzola demi sauce
- Poached asparagus wrapped in Prosciutto
- Grilled Portabella and roasted pepper bruschetta with roasted garlic goat cheese
- Fresh mozzarella and tomato bruschetta

~First Course~

(Choose 1)

- Classic Caesar salad with asiago cheese and croutons
- Arugula salad with sliced strawberries, candied walnuts, and poppy seed dressing
- Mixed baby greens with tomatoes and aged balsamic vinaigrette
- Baby spinach salad with bacon, mushrooms, tomatoes, hard-boiled egg and poppy seed dressing
- Tomato bisque with mushrooms and cheese croutons
- Manhattan style crab chowder
- Chicken corn soup
- Classic potato leek soup with chive garnish

~Entrée Course~

(Choose 1)

- Apricot glazed Atlantic salmon filet
- Twin jumbo lump crab cakes
- Baked salmon filet with champagne butter sauce
- Pan seared bone-in chicken with a mushroom marsala sauce
- Breaded chicken cordon bleu
- Herb crusted bone-in chicken with picatta sauce
- Roasted pork loin with apple glaze
- Petite filet of beef -prepared medium
- Pan roasted sirloin medallions with port wine demi

*Any entrees can be made into combination dinners for no additional cost *

All entrees are served with the Chef's selection of appropriate starch and vegetable unless otherwise specified.
Coffee, Decaf and Hot Tea served with your cake

69.95 Per Person Plus 6% Sales Tax & 20% Service Charge

Wedding Buffet Packages-2021 Pricing

Add 6% Sales Tax and 20% service charge

The couple will be served at the head table

\$61.95 per person, choose: Served Soup or Salad, 2 Cold Items, 4 Vegetable/Starch/Grain, 3 Hot Items

\$53.95 per person, choose: Served Soup or Salad, 2 Cold Items, 3 Vegetable/Starch/Grain, 2 Hot Items

~Stationary Hors D'oeuvres~

(Choose 3)

Domestic cheese

Chilled fresh seasonal fruits

Classic hummus with grilled pitas and crostini

Farm fresh vegetable crudites with dipping Sauce

~Butlered Hors D'oeuvres~

(Choose 4)

Raspberry Brie en croute

Cocktail franks wrapped in puff pastry with spicy mustard

Thai chicken skewers with peanut sauce

Honey glazed fresh pineapple wrapped in apple wood smoked bacon

Vegetarian spring rolls with sweet chili dipping sauce

Mini assorted quiche to include: caramelized onion and goat cheese, bacon and Swiss, lobster and Fontina

Sirloin meatballs with Gorgonzola demi sauce

Grilled Portabella and roasted pepper bruschetta with roasted garlic goat cheese

Fresh mozzarella and tomato bruschetta

~Served Soups & Salads~

Tomato bisque with mushrooms and cheese croutons

Manhattan style crab chowder

Chicken corn soup

Classic potato leek soup with chive garnish

Traditional Caesar salad with shaved parmesan cheese and garlic croutons

House mixed green salad with tomatoes, carrot, cucumber and aged red wine vinaigrette

Petite spinach and arugula salad with sliced strawberries, candied walnuts, and poppy seed dressing

Baby spinach salad with bacon, mushrooms, tomatoes, hard-boiled egg and poppy seed dressing

~Cold Items~

Lancaster County style potato salad with Dijon laced dressing

Roasted red skinned potato salad with pickled red onions and red wine vinaigrette

Mediterranean style pasta salad with artichokes, Kalamata olives, feta cheese, cucumbers and roma tomatoes

Pennsylvania Dutch style sweet macaroni salad

Pennsylvania Dutch style creamy coleslaw

Southwestern roasted corn and black bean salad

Broccoli, bacon and cheddar salad

Cheese tortellini salad with fresh mozzarella, tomatoes and basil

Marinated mushroom salad

Marinated asparagus, roasted pepper salad with balsamic glaze

Tomato and fresh mozzarella salad with fresh basil, extra-virgin olive oil and balsamic vinegar (Seasonal)

Roasted red pepper & mozzarella salad

Sesame poached baby green bean salad with sweet teriyaki marinade

~Hot Items~

Crab stuffed flounder roulades, white wine poached, served with citrus butter sauce

Petite lump crab cakes with heirloom tomato relish

Apricot glazed salmon filet with wilted spinach

Baked salmon filet with champagne butter sauce

Baked crusted cod with a shrimp Newburg sauce

Herb crusted chicken medallions with Piccata sauce

Pan seared chicken with mushroom marsala sauce

Chicken parmesan with penne pasta

Roasted pork loin with a caramelized onion and apple glaze

Pan roasted sirloin medallions with caramelized onions, Stilton bleu cheese and port wine demi

Char grilled flank steak with grape tomatoes and wild mushroom sauce

~Vegetable/Starch/Grains~

Corn O'Brian

French Green Beans

Glazed Baby Carrots

Seasonal Vegetable Medley

Roasted Vegetables

Squash Medley

Vegetable Ratatouille

Wild Rice Pilaf

Rice Pilaf with Vegetables

Au Gratin Potatoes

Mashed Sweet Potatoes

Garlic Mashed potatoes

Roasted Red Skin Potatoes with Rosemary

Red Skinned Mashed Potatoes

Roasted Fingerling Potatoes

Coffee, Decaf and Hot Tea served with your cake ~ Coffee Station is available

Bar Requirements- 2021 Pricing

Bartenders are required at all functions when liquor is purchased for consumption
All bartenders are furnished at no charge for a bar package
The bar is closed during dinner service and one half hour before the end of the reception
All prices are subject to a 20% service charge
Bar packages are for four hours

Premium Brand Liquor Package

28.00 per person for four hours

7.00 per person for each additional hour

Premium Brand Liquors to include: Kettle One, Grey Goose, Stolli Flavored Vodka, Captain Morgan, Bacardi, Hendricks Gin, J. Walker Red, J. Walker Black, Crown Royal, Makers Mark, Amaretto DiSaronno, Patron, Kahlua, Baileys, Peach Tree Schnapps,
Wine: Canyon Road, Napa Valley – Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel, Moscato
Copper Ridge Pinot Grigio
Draft Beer: Yuengling Lager and a choice of either Coors Light or Miller Lite
Non-alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, Lemonade

Call Brand Liquor Package

25.00 per person for four hours

6.25 per person for each additional hour

Call Brand Liquors to include: Absolute, Absolute Flavors, Tanqueray, Bacardi, Captain Morgan, Malibu, J&B, Jim Beam, Jack Daniels, Seagram's 7, Seagram's VO, Southern Comfort, Jose Cuervo, Amaretto Di Amore, Peach Tree Schnapps
Wine: Canyon Road, Napa Valley – Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel, Moscato
Copper Ridge Pinot Grigio
Draft Beer: Yuengling Lager and a choice of either Coors Light or Miller Lite
Non-alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, Lemonade

House Brand Liquor Package

22.00 per person for four hours

5.50 per person for each additional hour

House Brand Liquors to include: Keystone Rail and The Common Well Vodka, Gin, Rum, Whiskey, Tequila, Old Crow, Dewars,
Peach Tree Schnapps
Wine: Canyon Road, Napa Valley – Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel, Moscato,
Copper Ridge Pinot Grigio
Draft Beer: Yuengling Lager and a choice of either Coors Light or Miller Lite
Non-alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, Lemonade

Beer, Wine and Soda Package

20.00 per person for four hours

5.00 per person for each additional hour

Wine: Canyon Road, Napa Valley – Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel, Moscato,
Copper Ridge Pinot Grigio
Draft Beer: Yuengling Lager and a choice of either Coors Light or Miller Lite
Non-alcoholic Beverages: Coke, Diet Coke, Sprite, Ginger Ale, Unsweetened Iced Tea, Lemonade

Tea Totalers Package

8.95 per person for four hours

1.75 per person for each additional hour

Non-Alcoholic White Sangria Punch, Freshly Brewed Unsweetened Iced Tea, Lemonade
Soda: Coke, Diet Coke, Sprite, Ginger Ale
Cash bar is included for no additional cost

Additional Draft Beer Choices

Replace one of the included beer choices with any of the following for an additional cost per person

Sierra Nevada Nooner	1.50
Deschutes Mirror Pond	2.00
Harpoon UFO White	1.50
Sam Adams Seasonal	1.50
Bells Two Hearted Ale	2.00
Great Lakes Edmund Fitzgerald	1.50

Cash Bar Prices

House Brands	5.00	Domestic Beer	3.00
Call Brands	6.00	House Wines	5.00
Premium Brands	7.00	Soft Drinks	1.00

Additional Items

Alcohol Punch - \$65.00 per gallon
Sparkling Punch - \$40.00 per gallon
Fruit Punch - \$20.00 per gallon

~Commonly Asked Questions~

Does The Willows have minimum guest counts?

All weddings require a minimum of 75 guests

Does The Willows offer discounts?

5 % Discount off the food total for weddings held on Fridays or Sundays

This excludes holiday weekends including Memorial Day weekend, July 4th weekend, and Labor Day weekend

What additional fees are involved if any?

Inside or Outside Ceremony fee is 650.00

Outdoor chair rental (white garden chair) fee is \$3.50 per chair

We do offer several services to enhance your reception- please see the enhancements page

What is the timing for the day?

Reception start times are flexible - a 5 hour period is included with each package

An additional hour will be billed at 500.00 per hour

Bar packages are for 4 hours – the bar will close ½ hour for dinner service and ½ hour before the end of reception – Additional hour bar packages are listed on the bar page

When is the rehearsal practice for the onsite ceremony?

For all booked ceremonies your complimentary one-hour rehearsal time will be scheduled as close to your wedding day as possible. The day and time will be based upon availability. Because of this please be aware that your rehearsal time might not be the day before your wedding.

Can you host our rehearsal dinner?

Yes, The Fireside Tavern Restaurant, which is on site, has private rooms available to book for rehearsal dinners. These rooms can be booked depending on availability, group size, and handicap accessibility. If the rehearsal dinner is booked on site as well as the reception the private room cost of 200.00 will be waived

Is The Willows Handicap Accessible?

The Ballroom and Courtyard are handicap accessible

On premise, The Fireside Tavern Restaurant is handicap accessible however the upstairs private dining rooms are not handicap accessible

Does The Willows have dollar minimums?

No. However, you are required to choose a food package and a beverage package and have a minimum of 75 guests

Can we reserve overnight rooms for our guests?

Yes! Please contact the Clarion at 717-687-7691 or The Holiday Inn at (717) 455-4700, both on premise, to check availability and set up a room block

The Willows and The Fireside Tavern Restaurant are not affiliated with either hotel

Can you use an outside caterer?

No, we are a full-service restaurant that provides this service to you. However, you may certainly select a bakery of your choice for your cake or dessert.

Can The Willows recommend vendors, (florist, photographers, music and bakeries)?

Yes, we can provide you with a list of vendors that we recommend. However, couples may choose to use vendors not on the list at no additional cost

How many people can The Willows accommodate?

Up to 300 for a Served Meal or 275 for a Buffet

How many weddings are hosted in one day?

The Willows hosts one wedding in the ballroom per day. Couples may choose what time they'd like to begin their ceremony or reception.

What is the "Hold" policy?

The Willows can hold a date up to 10 days at no cost. At the end of the 10-day period we will release the date or reserve the date for you with the deposit and signed Terms of Agreement.

The Willows

At Historic Strasburg

Policies and Procedures

1. A non-refundable deposit of 2500.00 is expected one (1) week after receiving contract unless otherwise agreed upon. 1/2 of the expected total is due 90 days prior to the event, final balance of expected total is due three (3) weeks prior to the event. You may have additional charges due if special services are requested for your event. In the event of a breach of contract by the Host, The Willows may keep the deposit and will charge related damage costs to the Host. All price quotes will be finalized 90 days prior to date of the event. Please sign and return copy with the deposit to verify contract.
2. The Willows will need a credit card on file for any additional charges that may be incurred during the event, including any damage done to the property. Please Note: We reserve the right to charge your credit card the appropriate cost for any items damaged. You will be held responsible for your guests' behavior.
3. Full Payment is expected upon receipt of the invoice. The price per person does not include a 6% Pennsylvania Sales Tax, or a 20% Service Charge. All listed prices are for cash or personal check. A 3.4% convenience fee is added for credit card payments.
4. A fairly accurate guest count should be estimated at booking time. The Host agrees to inform three (3) weeks before event with approximate count and again three (3) business days before event of a guaranteed final number of guests.
5. All weddings require a minimum of 75 adult guests. You will be billed for these counts if you fall below the requirement.
6. The Host agrees to begin the event as close to the scheduled time as possible. Your DJ/Band, Photo booth vendors have one hour after end of reception to vacate the premise otherwise you, the host, will be charged an additional fee of 200.00.
7. Expected costs for a party: food package and beverage package, tax, service charge, and extras. Extras might include, but are not limited to: 3.00 up-charge for two entrée choices on a served dinner, ceremony fees, garden chair rental, flowers, music, special linen, tents, fountains, and/or additional time beyond five (5) assigned hours (additional time will be billed at the rate of \$500.00/hr.) Prices for rental items will be quoted and arranged 30 days prior to event.
8. You are required to pick a food package and a beverage package. Reception is a 5 hour package and the bar is a 4 hour package. The bar closes during dinner and 1/2 hour before the end of the event.
9. Prices are subject to change up to 90 days prior to function based on market fluctuation.
10. Valid ID is required for all guests consuming alcoholic beverages. Anyone without ID and whose age is determined to be questionable will be denied service regardless of age. We reserve the right to request ID from anyone seen consuming alcohol, and to ask anyone to leave the function and property for violation of the law and property policies. We reserve the right to deny alcohol when deemed appropriate.
11. Smoking is not permitted in any indoor areas.
12. There is a space rental fee for the outside courtyard area for ceremonies and/or cocktail hours. We reserve the right to cancel the outside area if the grounds are not suitable due to inclement weather conditions or will be destructive to the grounds for future events.
13. The Willows agrees to assume responsibility for the staff and equipment. The Host agrees to assume responsibility for any and all damages caused by any guest, invitee, hired vendors, or other person attending the function.
14. A cleaning fee may be applied to your invoice for any of the following, but not limited to: glitter, flower petals, feathers or bird seed is used in the building.
15. No outside food, beverages or alcohol is permitted, unless arranged with manager ahead of time. All remaining food is property of Fireside and cannot be taken off premise due to liability.
16. In Pennsylvania, persons under the age of 21 may not consume alcoholic beverages. Management reserves the right to request proper identification. Host agrees to cooperate fully with The Willows' efforts to comply with and to enforce all such applicable rules, regulations and codes.
17. The Bridal Lounge- is included in all on site wedding ceremonies. This room is reserved for 3 hours prior to the ceremony and one hour after the reception. The Bridal lounge is an area for you and your wedding party to gather and to dress and makeup. Additional time can be made available, with pre approval. There is an additional cost of 50.00 per hour. We are a full service restaurant; we can provide you with any food and beverages during this time. There is no outside food, beverages or alcohol to be brought in. Please ask to see our Bridal menu.
18. All cancellation notices shall be written and will be effective on the date of receipt by The Willows. Customer agrees to pay as liquidated damages and not as a penalty, a cancellation fee based on the schedule set forth below. Customer expressly acknowledges that the cancellation fee represents a reasonable estimate of the actual damages The Willows would sustain for Customer's breach of the event agreement.
19. A 75.00 credit will be given to put towards a room at one of the hotels that evening. Fireside does not handle any booking of rooms. This credit will be applied on your final invoice.
20. For all booked ceremonies, your complimentary one-hour rehearsal time will be scheduled as close to your wedding day as possible. The day and time will be based upon availability. Because of this, please be aware that your rehearsal time might not be the day before your wedding.