



www.theinnatleolavillage.com

Your Wedding at The Inn at Leola Village

You and your wedding guests will be delighted with the unsurpassed dining experience at The Inn at Leola Village. Our illustrious chef's combine authentic flavors with creative flair for a meal befitting the most discriminating palate. Our wedding package selections offer an endless combination of menus sure to keep your attendees raising their glasses.

Whether you prefer the formal elegance of a seated dinner or the relaxed sophistication of a strolling reception, every Inn at Leola Village Wedding Package includes a three-hour open bar (featuring premium brands), custom-made wedding cake, enhanced Chivari style chairs, specialty linens, copper chargers and centerpiece candles, uniformed doorman, white glove service, coat check attendant and a one night's overnight accommodation with a special wedding night amenity delivered to the bride and groom's guestroom.

Choose the package that best suits your style and you will soon discover that The Inn at Leola Village will accommodate your guests with gracious hospitality and Lancaster County charm.

Ceremony Sites

The Inn at Leola Village offers a variety of distinctively charming settings for your wedding ceremony from our private gardens to the ceremony area of Casa di Fiori. Whether you desire an intimate gathering of 20 or a large ceremony for 250, The Inn at Leola Village has the ideal setting for your nuptials.

Cuisine

Chef Calabrese would like to offer you an exquisite dining experience, memorable for the quality of ingredients, expert preparation and beautiful presentation. The cuisine celebrates Italy and its most glorious ingredients, revealing their delicious flavors. Our menus offer a delectable selection of hot and cold appetizers, main courses and sumptuous desserts.

White Glove Service

Our masterful Staff of experience and servers offer to our guests the Four Diamond Service that only the Inn at Leola Village can provide. A banquet Captain and Service Team dedicated solely on your event. A special server assigned to attend the needs of the Bride, Groom and Parents during the event.

Casa di Fiori Uniformed Doorman

Upon your guests arrival they will be greeted by uniformed door attendants.

Coat Check

Over the Winter Seasons uniformed coat attendants will be available to assist your guests with their coats upon arrival and departure.



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General Information

continued

Menu Tasting

A very exciting part of planning is your personal Tasting. Here you and your fiancée will taste a variety of courses, all customized for your Wedding Reception of at least 80 guests. From Champagne to Dessert you will taste till your heart is content and your palate is pleased. Additional guests are cordially invited at a supplemental fee of \$70.00 each.

Wedding Cakes

In your wedding package our cake artist is available to design and customize your cake to your discriminating taste. We respectfully ask you to allow our cake artist to provide all your cake services and pastry needs.

Flowers and Decorations

Village Floral is available to provide the most distinctive and exquisite floral creations for your special occasion including rehearsal dinners, off-site ceremony, reception and more. Our floral designer has the experience and industry relationships to deliver the quality arrangements you expect from the Inn at Leola Village. We respectfully ask you to allow Village Floral to provide all your floral services.

Photography

The Inn at Leola Village Preferred Photographers will be happy to meet with you to discuss the various photography package that will offer great memories for years to come.

Concierge Service

Our expert Concierge Staff will be available to assist you and your guests with any requests seven days a week. Whether your desire is a Limousine, a private Lancaster County tour, a seamstress or a simple bow tie.... The Inn's four-diamond staff will be there to assist you.

Rehearsal Dinner, Bridesmaid Luncheon, etc.

The Inn at Leola Village has many remarkable venues available for the other events that are normally associated with destination weddings. From a Spa Package to an elegant or casual Bridesmaid Luncheon, The Inn at Leola Village will assist you with making every event perfect and stress-free.

Accommodations

Rated as one of the top five boutique hotels on the east coast and Lancaster County's only Four Diamond Hotel and Restaurant, our accommodations will meet the needs of your most discriminating guest. The Inn at Leola Village has 63 luxurious guest rooms, 35 spacious suites and many with whirlpools all uniquely appointed. Based on availability, our staff will assist you with reserving a block of rooms for your out-of-town guests. A one nights overnight accommodation is offered to the Bride and Groom for their wedding night.



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General Information

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Spa

Destinations Hair Studio and Day Spa and the Art of Shave at The Inn at Leola Village is an environment of beauty and healing, offering a personalized spa experience that allows you the opportunity to truly relax and enjoy your special event. Hair, Make-up, Royal Shave for the men let us design a package for your attendants.

On-site Leisure Activities

- Bocce Court
- Putting Green
- Courtyard Pool
- Billiards Room
- Cooking School
- Shopping
- Garden Walking Trails
- Award winning Four Diamond Restaurant

To Obtain a Marriage License in Lancaster County, PA

Both individuals must appear in person to complete the application for marriage. If either party cannot speak English, a third adult party, with ID, must be present to translate. Social Security # and a government issued photo ID are required. Non US residents must provide a passport with current Visa. We reserve the right to require additional forms of ID as deemed necessary.

AGE REQUIREMENTS:

18 years of age for male and female.

Under 18 years of age for either applicant with consent of a parent or guardian. Applicant must present Birth Certificate. Under 16 years of age with the approval of a Judge of the Orphans Court, as well as parent or guardian.

WHERE TO APPLY:

Office of the Clerk of Orphans Court located on the second floor of the Lancaster County Courthouse at 50 North Duke Street, Lancaster, PA 17602.

Office Hours: 8:30 - 4:30 Monday through Friday.

The ceremony need not be performed in the county in which the license was issued. A license issued by any Pennsylvania county can be used in any Pennsylvania county. The license is invalid outside of Pennsylvania.

For Fees and other information:

24-HOUR INFO. LINE :
(717) 295-3522



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General Information

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Local Churches

Community Bible Church
169 E Main St
Leola, PA 17540
(717) 656-9900

Faith Evangelical Congregational Church
2124 Old Philadelphia Pike
Lancaster, PA 17602
(717) 393-5345

Leola Mennonite Church
420 E Eby Rd
Leola, PA 17540
(717) 661-7115

Christian Fellowship Church Of Lancaster
758 Spruce Rd
New Holland, PA 17557
(717) 354-8428

Ephrata Community Church
70 Clay School Rd
Ephrata, PA 17522
(717) 733-4071

Worship Center Ministries
2384 New Holland Pike,
Lancaster, PA 17601
(717) 656-4271

St John Neumann Catholic Church
601 E Delp Rd
Lancaster, PA 17601
(717) 569-8531

Bible Baptist Church
12 W Main St
Leola, PA 17540
(717) 656-7734

Bangor Episcopal Church
2099 Main St
Narvon, PA 17555
(717) 445-0253

Zion Lutheran Church
18 Quarry Rd
Leola, PA 17540
(717) 656-9200

Evangelical United Methodist Church
276 W Main St
New Holland, PA 17557
(717) 354-4367

Conestoga Church of The Brethren
10 Brethren Church Rd
Leola, PA 17540
(717) 656-2493

Contact Information

Kaci Korenoski
Director of Special Events
38 Deborah Drive, Leola, PA 1754
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Email: kkorenoski@theinnatleolavillage.com
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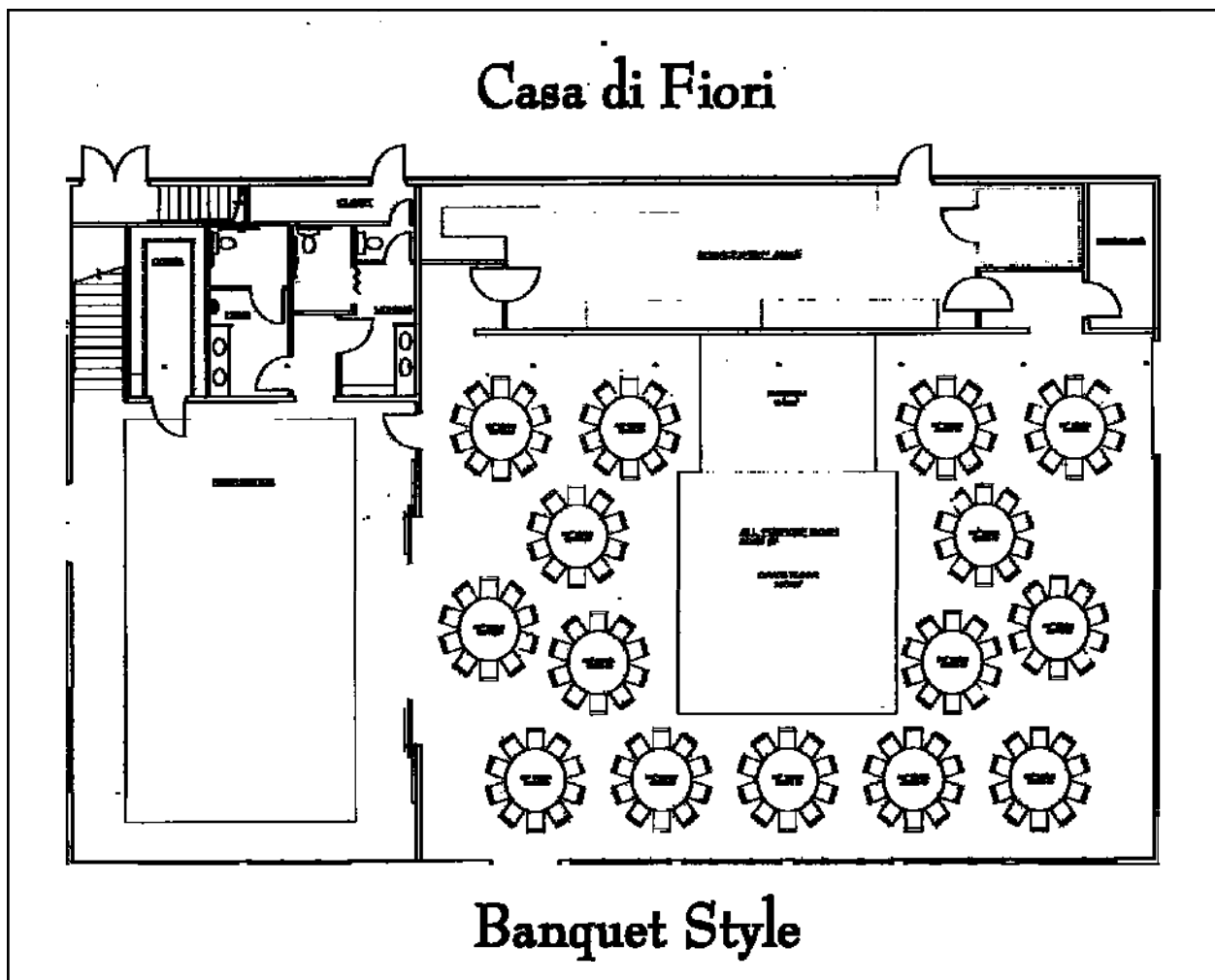


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General Information

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Casa di Fiori Floor Plan



Plated Dinner Wedding Package

One Half Hour Wine Reception

As your guests arrive at your reception, they will be greeted by a uniformed doorman and servers passing glasses of Red and White Wines on silver trays. (Optional Non-Alcoholic Beverages Available)

One-Hour Welcoming Cocktail Reception

Featuring a selection of Five Butlered Hors d' Oeuvres.

Two-Hour Open Bar plus Wine Service during Dinner

Alcoholic Bar

Serving Premium Brand Mixed Drinks, House Wine, Domestic Beer, Soft Drinks, Juice and Water.

or

Non-Alcoholic Bar

Serving Specialty Iced Teas with Garnish, Bottle Sparkling Water with Flavored Syrups, Sparkling Pear Cider, Non Alcoholic Wine Spritzers, Non Alcoholic Kir & Kir Royals, Non Alcoholic Martinis, Non Alcoholic Sangria, Old Fashion Cherry Cokes with Cherry Syrup, Shirley Temples, Still & Sparkling Bottled Water, a Variety of Classic Sodas

Bartender Fees Complimentary - One Bartender per 75 Guests
(Butlered Service during Dinner)

Five-Course Plated Meal

To include Soup, Salad, Intermezzo, Entrée and Chef's Compliment

House Wine Served with Dinner

Chardonnay and Cabernet Sauvignon
(Optional Non-Alcoholic Beverages Available)

Beverages

Coffee and Tea

Customized Wedding Cake

Includes cutting and serving of the cake

Price determined by Entrée Selection

Plated Dinner Wedding Menu

Hors d'Oeuvres Selections

Buttered

(Choice of Five)

Cold

Flute of Butternut Squash with a drizzle of Beetroot Reduction
Assorted Crostini Tapenade and White Bean Ragu
Salmon and Tuna Mousse on Focaccia
Horseradish Topped Bruschetta with Marinated Calamari and Shrimp
Beef Carpaccio with Olive & Goat Cheese Stuffing on Crostini
Maryland Lump Blue Crab and Spicy Remoulade on a Butter Crust Cracker
Poached Oysters with Crème Fraiche topped with American Caviar
House Smoked Salmon Rosette with Herbed Mascarpone Cream
Locally Grown Tomatoes and Mozzarella on Bruschetta
Ahi Tuna Salad on Focaccia
Grilled & Peppered Beef Tenderloin with Gorgonzola
Brie with Raspberry Mousse on Pasta Frite
Pecan Chicken Salad on Focaccia

Hot

Grilled Shrimp wrapped with Prosciutto & Basil Butter
Poached Scallops in a Limoncello Reduction
Roasted Mushroom Caps stuffed with Spinach and Chèvre
Chicken Spiedini with Dijon, Tomato and Herbs
Assorted Ravioli with Dipping Sauces

Soup

Minestrone with Bruschetta
Italian Wedding Soup
Butternut Squash with Beet Root Reduction
Crème of Asparagus with Mascarpone Cream
Roasted Chicken with Root Vegetables with Chive Garnish
Crème of Leek with Crispy Beet Leaves
Crème of Wild Mushrooms with Crème Fraiche
Tomato Bisque with Focaccia Croutons

Salad

Baby Greens with Grape Tomatoes, Red Onions and Sweet Balsamic Dressing
Caesar Salad with Shaved Asiago, Focaccia Croutons
Iceberg Wedge alla "American" with Mazzi's extra thick Bleu Cheese Dressing
Roasted Beetroot and Fennel over baby greens, Caramelized Pecans, Creamy Dijon Dressing
and Gorgonzola Garnish
Poached Pear with Baby Spinach, Caramelized Pecans and Gorgonzola in a Sweet & Sour Dressing
Sliced Tomato and Fresh Mozzarella with Basil Oil and Parsley

Intermezzo

Spoons of Assorted Mousse: Asparagus, Roasted Eggplant or Red Beet
Chilled Tomato Tartar with Zucchini Carpaccio
Raspberry Mint Spitzer

Plated Dinner Wedding Menu

continued

Entrée

Slow-Roasted European Chicken Breast with Rustic Stuffing, Whipped Potatoes, Assorted Vegetables.

Pan Roasted Quail wrapped in Pancetta with Anisette, Sage , Juniper, Braised Escarole, Roasted Yukon's

Poached Sea Bass with Potato Blini, Salsa Verde, Assorted Vegetables

Poached Salmon with Fennel, Leeks, Petite Tomatoes, Dijon Cream

Free Range Chicken Breast filled with Spinach and Mascarpone with Whipped Potatoes, Assorted Vegetables

Involtni of Pork Loin with Figs, Apples and Pecans, Whipped Potatoes, Assorted Vegetables, Fig Sauce

Boneless Beef Short Ribs Braised in Red Wine, with Orecchiette, Gorgonzola Cream

Braised Lamb Shank with Honey White Wine Sauce, Creamy Risotto, Assorted Vegetables

Pan Roasted Duck Breast with Grappa Cherry Sauce, with Mascarpone Risotto, Brussel Sprouts

Rosemary Tenderloin of Beef, Whipped Potatoes, Assorted Vegetables
Pork Ossobucco with Saffron Risotto, Brussel Sprouts

Petite Filet with Shrimp Limoncello and Port Wine Demi-glaze, Whipped Potatoes, Assorted Vegetables

Petite Filet with Lump Crab Cake and Port Wine Demi-glaze, Whipped Potatoes, Assorted Vegetables

Petite Filet with Poached Salmon and Port Wine Demi-glaze, Whipped Potatoes, Assorted Vegetables

Petite Fillet with Poached Lobster Tail and Port Wine Demi-glaze, Whipped Potatoes, Assorted Vegetables

10 oz. Filet Mignon with Potato Puree, Wild Mushrooms with Mascarpone, Caramelized Onions, Assorted Vegetables

Chef's Compliments

Mazzicello

Prices are per person. Prices subject to change until confirmed with a signed contract.

In selected Inn at Leola Village venues, a choice of up to two entrees for sit-down meals may be offered to your guests.

All guests will be served the same soup, salad and intermezzo.

Should you choose Two Entrées, a surcharge of \$2.50 per person will apply.

Dietary options are available upon request.

Excluded 20% Service Charge and 6% Sales Tax

Strolling Reception Wedding Package

One - Half Hour Standing Wine Reception

As your guests arrive at your reception, they will be greeted by a uniformed doorman and servers passing glasses of Red and White Wines on silver trays.

One - Hour Welcoming Cocktail Reception

Featuring a selection of Five Butlred Hors d' Oeuvres.

Four - Hour Open Bar

Featuring Premium Brand Mixed Drinks, House Wine, Domestic Beer, Soft Drinks, Juice and Water.

Choice of Two Carving Selections

Choice of Two Specialty Selections

Choice of Two Pasta Selections

Customized Wedding Cake

Includes cutting and serving of the cake

Excluded 20% Service Charge and 6% Sales Tax

Strolling Reception Wedding Menu

Hors d'Oeuvres Selections

Buttered

(Choice of Five)

Cold

Flute of Butternut Squash with a drizzle of Beetroot Reduction
Assorted Crostini Tapenade and White Bean Ragu
Salmon and Tuna Mousse on Focaccia
Horseradish Topped Bruschetta with Marinated Calamari and Shrimp
Beef Carpaccio with Olive & Goat Cheese Stuffing on Crostini
Maryland Lump Blue Crab and Spicy Remoulade on a Butter Crust Cracker
Poached Oysters with Crème Fraiche topped with American Caviar
House Smoked Salmon Rosette with Herbed Mascarpone Cream
Locally Grown Tomatoes and Mozzarella on Bruschetta
Ahi Tuna Salad on Focaccia
Grilled & Peppered Beef Tenderloin with Gorgonzola
Brie with Raspberry Mousse on Pasta Frite
Pecan Chicken Salad on Focaccia

Hot

Grilled Shrimp wrapped with Prosciutto & Basil Butter
Poached Scallops in a Limoncello Reduction
Roasted Mushroom Caps stuffed with Spinach and Chèvre
Chicken Spiedini with Dijon, Grape Tomato and Herbs
Assorted Ravioli with Dipping Sauces

Carving Stations

(Choice of Two)

Tenderloin of Beef "Florentine Style" with Au Jus, Spicy
Dijonaise, Petite Rolls
Involtini of Roasted Turkey with Vineyard Stuffing
Involtini of Pork Loin with Figs, Apples and Pecans
Poached Salmon with Capers, Basil and Sweet Onions

Includes Assortment of Roasted Vegetables, Whipped Potatoes,
Roasted Fingerlings and Artisan Breads.

Specialty Stations

(Choice of Two)

Chilled Seafood Station

Shrimp, Snow Crab Claws and Half Shell Oysters with Crème Fraiche

Charcuterie Bar

Assortment of Roasted and Cured Sausages and Pâtés, Artisan Breads,
Domestic and Imported Cheeses

Creamy Polenta and Risotto Martini Bar

Creamy Polenta and Risotto served in a Martini Glass with the following toppings:

Sweet Italian Sausage with Bell Peppers

Roasted Hot Italian Sausage with Sweet Onions and Plum Tomatoes

Braised Wild Greens with Pine Nuts and Raisins

Sautéed Shrimp with Tomato Cream, Wild Mushrooms, Caramelized
Onions and Mascarpone Cream

Centorni Station

Sautéed Escarole, Braised Endive, Roasted Asparagus, Braised Chipolinis,
Sautéed Broccoli Rabe, Roasted Wild Mushrooms with Mascarpone,
Grilled Radicchio, Caponata

Pasta Station

(Choice of Two)

Penne Pasta with Chocolate with Braised Beef Tomato Sauce,
Gorgonzola, Wild Mushrooms, Lightly Dusted Wilbur's Dark Chocolate

Penne Pasta with Medallions of Chicken, Lavender Honey Sauce

Penne Pasta with Shrimp, Scallops, Rosemary Cream Sauce
(\$5.00 Supplement)

Orecchiette with Sautéed Broccoli, Crushed Cauliflower, Garlic Oil
and Chilies

Orecchiette with Mazzi Preserved Tuna and Lemons, Garlic, Chilies,
Capers and Mint

Additional Enhancements

Upgrade to Deluxe Bar

Bombay Gin, Grey Goose Vodka, Makers Mark Bourbon, Chivas Scotch, Belvedere Vodka, Crown Royal Whiskey, Mount Gay Rum, Patron Tequila, Cruzon Rum

Appetizer with Plated Meal Option

Extend your guest dining experience and make it a night they'll never forget by adding an additional appetizer course making wedding meal a Seven Course culinary experience.

Lobster, Shrimp and Red Beet Risotto
Spinach Risotto with Mascarpone and Black Truffles
Pansotti of Foie Gras with Seasonal Fruit
Agnolotti of Escargot, Wild Garlic and Parsley Cream
Tomato Tartlettes with Ricotta, Pancetta
Roasted Calamari stuffed with Spicy Sausage, Spicy Tomato Cream
Shrimp Limoncello with Citrus over Spicy Broccoli Rabe

Viennese Dessert Display Option

Walnut Torte
Cherry Torte
Apple Torte
Chocolate Torte
Ricotta Cheesecake
Zuppa Inglese
Italian Cookies
Cannoli

Champagne Toast

The only true way to celebrate and call attention to a special occasion is through a Champagne Toast. Whether it's Best of Luck, Congratulations, Many years of happiness or simply forever, say it with Champagne.

Scotch and Cigar Bar

Let the gentleman relax and the ladies dance the night away. Premium Scotches and Cigars will be custom tailored by our wine director to round out your special evening.

Martini Bar with Ice Luge

Thrill your guests with a custom designed Ice Luge featuring Restaurant Mazzi Signature martinis or those of your selection.

Ice Carvings

Our premier ice carving consultants are available to create ice sculptures meeting your specific needs.

Upgraded Linens

Our linen consultant is available to custom tailored linens to meet your specific colors and needs.

Additional Enhancements

Continued

Chair Covers

Our professional upholster can provide customized chair covers to match your exact wedding theme.

Printed Menus

Set your evening apart by allowing our graphic artist and printing consultant design a personal menu for your special occasion

Valet Parking

Your guest comfort will be enhanced by offering Valet Service. Uniformed parking attendants will greet your arriving guests at the gatehouse of Casa di Fiori .

After Dinner Cordial Cart

Immediately after dinner service our custom designed Cordial Carts will arrive to your guests tables offering a variety of digestives.

One Hour -

Dow's Trademark Port
Warre's 'Otima' 10 yr Tawny Port
Lilly Pilly Noble Blend Dessert Wine
Chateau rieu sec Sauterne
Frapin XO
Frapin VSOP
Sambuca Romano White
Drambuie
Grappa Castello Banfi

Grand Mariner
Bailey's Irish Cream
Kahlua
Countreau
Godiva Chocolate Liqueur
Gosling's Old Rum
Massenez Crème Framboise
Amaretto Di Saronno
Tia Maria

Ceremony Sites

The main dinning area of Casa di Fiori with its stone walls and fireplace is a perfect location for your wedding ceremony. If you prefer an outdoor event our Bocce Court located in the gardens is the perfect solution.

Post Wedding Champagne Brunch

To complete your weekend and wish your guests farewell, a Brunch in our award-wining Restaurant Mazzi is a perfect setting to thank your guests. Celebrate and reminisce about the perfect night-before.

Wine Pairing

Our award-winning wine list is composed of over 300 selections, including classic selections from most of the 13 regions of Italy. We have designed a wine list which is as impressive for its global breadth as for its clarity and accessibility. The Inn features many variety of digestives options, with selections of high quality. Our Wine Director would be happy to make wine paring recommendations to accompany your plated Dinner.

Bridal Party Spa Packages

At the Inn we believe that Beauty & Relaxation is paramount on your Wedding Day. That's why Destinations Spa offers specially designed Spa packages for your Bridesmaids and Groomsmen.

Additional Enhancements

Continued

Wedding Lounge

Freshen up and relax in our private wedding lounge before making your first grand appearance as husband and wife. Our lounge will be decorated with fresh flowers and complete with spa amenities. A personal lounge attendant is at your side to assist you with your needs as well as Hors d'Oeuvres and Cocktails. Our lounge will be available through-out the evening for your personal needs.

Wedding Lounge Salon Attendant

Upon your arrival to the Reception, Destinations Spa offers a Salon Attendant available to assist in interim touch-ups of make-up and hair.

Billiards Room

Reserve this special gathering place for the Groom and Groomsmen to relax in before saying the "I do's". The Billiards Room comes complete with hors d'oeuvres, beverages and a personal lounge attendant. It is a great place to gather for pre-wedding pictures!

Additional Enhancements

Continued

Wedding Cakes

Cake Flavors

Butter Amaretto Lush
Chocolate Decadence
Charismatic Carrot
Sicilian Cassata

Italian Orange and Rum
Village Red Velvet
Dark Chocolate Delight
Snow White with Chocolate Chunks

Lemon Love
Almond Wonder
Main Street Marble
White Dream Cake

Cake Filling

Orange Rum
Ricotta
Peanut Butter
Amaretto

Mascarpone
Chocolate
Lemon

Raspberry
Hazelnut
Strawberry

Icings

Italian Butter Crème
Chocolate Fondant - \$1.00 Additional
Dark Chocolate Ganache - \$1.00 Additional

Fondant
Marzipan - \$1.00 additional