



Rising Sun Inn

WEDDING PACKAGES

Ceremony, Cocktail Hour & 4 Hour Reception

Food Packages start at \$60 per serving.

Bar Packages start at \$40 per guest.

Property Fee: Up to 100 guests \$3000

Over 100 guests \$4000

Meadow, Tent, Barn & Bridal Suite

Ceremony Setup & Rehearsal

Tasting for Bride & Groom

On Site Wedding Coordinator

Includes: tables, chairs, linens, décor items staff setup/breakdown.

Saturday wedding timelines begin at 3pm.

Friday wedding timelines begin between 3pm-5pm.

Bride and Groom have the option of a separate served meal.

Children under 12 years of age are discounted and may order children's menu meals.

Served menus are customizable and have many options not listed.

Gluten Free and Vegan options are available.

Cocktail Hour is butlered service.

The bar does not close during dinner.

Prices listed are per adult serving.

Tax and Gratuity is additional.

Rehearsal Dinner dining arrangements available at request.

Rehearsal Dinner food costs are additional.

Separate dining room rentals subject to availability.

BAR SERVICE

4 hours \$40, 5 hours \$45

Wines: Pinot Grigio, Chardonnay, Cabernet, Merlot, White Zinfandel

Bottled Beer: Miller Lite, Coors Lite, Lager, Budweiser, Blue Moon, Stella,
Corona, White Claw, Dogfish 60 IPA

House Liquors: cocktails and signature drinks available

House Champagne or Sparkling Cider Toast included

Open Bar Upgrades \$10

Top shelf liquors, beer & wines, custom inventory requests

HORS D'OEUVRES

Tier 1 Cocktail Hour, 4 Butlerved choices \$20

Vegetable Spring Rolls, Boom Boom Shrimp, Chicken Satay,
Bruschetta Crostini, Cheese Quesadillas, Caprese Skewers

Tier 2 Cocktail Hour, 4 Butlerved choices & Charcuterie Board \$25

Scallops & Bacon, Bison Meatballs, Smoked Salmon & Cucumber,
Vegetable Spring Rolls, Boom Boom Shrimp, Chicken Satay,
Bruschetta Crostini, Cheese Quesadillas, Caprese Skewers

Tier 3 Cocktail Hour, 4 Butlerved choices & Charcuterie Board \$30

Mini Crab Cakes, Scallops & Bacon, Bison Meatballs, Bison tenderloin Canape,
Mini Wellingtons, Smoked Salmon & Cucumber, Jumbo Shrimp Cocktail,
Caprese Skewers, Vegetable Spring Rolls, Boom Boom Shrimp,
Chicken Satay, Bruschetta Crostini, Cheese Quesadillas

DINNER SERVICE

Entrees below can be a buffet or served meal.

Tier 1 Entrees \$40, 2 proteins

Chicken Parm, Marsala, Francaise or Milanese
Eggplant Parmesan
Italian Sausage and Peppers
Sliced Roast Pork Dijon
Pulled BBQ or Roasted Pork

Tier 2 Entrees

\$45, 2 selections & \$50, 3 selections

Buffaloaf
Bison Pot Roast
Sliced Roast Beef
Salmon
Options listed above

Tier 3 Entrees

\$55, 2 selections & \$60, 3 selections

Bison or Beef Tenderloin Medallions
Maryland Crab Cakes
Options listed above

INCLUDED:

Choose 1 Pasta

Sauces: Vodka, Alfredo, Marinara or Basil Cream
Pasta type: Penne, Fettuccine or Cheese Ravioli
Mac and cheese

Seasonal Veg, Starch & Dinner Rolls

Chef's Choice Small Desserts

Dessert Upgrade \$5

Assorted Tarts & Pastries

Mini Cheesecakes