

# Blair Mill Inn

We would like to thank you for considering The Blair Mill Inn. Our banquet facility, which is centrally located in the heart of Montgomery County, has been serving clients for over 30 Years. Planning your special event will be our utmost pleasure.

We take pride and time in helping to select the menu, linens, and all the accessories needed to have a picture perfect event. Our staff will personally coordinate your event to assure that each and every detail is attended to with care and precision.

Our expertly trained personnel are committed to providing excellence in service, from a warm welcome upon reception, to a professional wait staff, and superior chefs.

Just tell us your dreams and we will make them come true. Our goal is to exceed your expectations.

We would like to extend to you an invitation to visit Blair Mill Inn so we may show you our banquet facility and answer any questions you may have regarding your special event. Please call us to schedule an appointment.

With wishes for a truly remarkable affair we are,

Sincerely,

Chris Kane  
General Manager

JoAnne Nelson  
Sales Manager



# Blair Mill Inn

## Our Special Celebration Package Includes:

Hors D'Oeuvres for One Hour served Buffet and Butler Style

A Complete Unlimited Deluxe Four Hour Open Bar

Choice of Champagne or Asti Spumante Toast

A Magnificent Wedding Cake of your Choice Served as Dessert

Choice of Linen Colors to Coordinate with your Color Scheme

Chair Covers Included \*Limited Time Offer

Private Bridal Room

Professional Maitre' D & Bartender(s)

Elegant White Glove Service

We will be happy to design a custom package to suit your needs. Any Alterations to the package may be discussed with your Catering Director.



The Blair Mill Inn ~ 3855 Blair Mill Road ~ Building 250 ~ Horsham, PA 19044-2961  
Telephone 215-674-3900 ~ Fax 214-443-9358

# **Cocktail Hour**

**Served Continuously for One Hour**

**Buffet Style**

An Epicurean Table with International Cheeses and Gourmet Crackers with Fresh Fruit, and a display of Fresh Vegetable Crudités Served with our “Special Dips.”

**Butler Style Hot Hors D’oeuvres**

Such As:

Cocktail Franks in Puff Pastry, Crab Ragoons, Spring Rolls with Duck Sauce, Assorted Mini Quiche, Mushrooms Stuffed with Crab Imperial

**In Addition to the Above Selection Your Choice of One Of the following Displays:**

**Pasta Station**

Penne Pasta with Olive Oil, Garlic & Cracked Pepper  
Cheese Tortellini in a Vodka Blush Sauce

**Italian Bruschetta Bar**

Bruschetta of Fresh Plum Tomatoes, Mozzarella and Basil, Roasted Chopped Vegetable Bruschetta, Sicilian Caponate: chilled Eggplant, Onions, Tomatoes, Olives, Pine Nuts and Capers Marinated in Vinegar with Assorted Focaccia and Crostini

**Mashed Potato Bar**

Yukon Gold, Sweet Mashed Potatoes and Purple Potatoes Served in a Martini Glass. Toppings Include Brandy Demi Glace, Cheddar Cheese, Chives, Sour Cream, Sautéed Mushrooms, Crumbled Bacon, and Caramelized Onions

**Upgraded Hors D’Oeuvres Available  
Ask your Catering Director for Suggestions**

# Reception

Ice Water with a Lemon Wheel at Each Place-Setting

## Toast

(Choice of One)

Champagne, Asti Spumante or Sparkling Cider

## Salad

Each Served on a Chilled Glass Plate with a Chilled Fork

(Choice of One)

Traditional Caesar Salad

or

Spring Mix Garden Salad with Cucumber, Tomato and  
Shredded Carrots with a Choice of Dressing

## Warm Bread

Warm Assorted Dinner Rolls

# Entrees

(Choice of Two, plus Vegetarian)

## POULTRY SELECTIONS

### **Boneless Breast of Chicken Francaise:**

Dipped in Egg Batter Topped with a Lemon White Wine Sauce

### **Boneless Breast of Chicken Piccante:**

Sautéed and Topped With a White Wine, Lemon and Caper Sauce

### **Chicken Mediterranean:**

Sautéed Chicken Breast Stuffed with Spinach,  
Sun Dried Tomatoes & Smoked Mozzarella Cheese

### **Boneless Breast of Chicken Oscar:**

Sautéed and Topped with Fresh Asparagus, Crabmeat & White Wine Sauce

## BEEF SELECTIONS

### **Prime Rib:**

Served with a Demi Glace

### **Broiled Filet Mignon:**

Served with a Demi Glace

## SEAFOOD SELECTIONS

### **Baked Norwegian Salmon:**

With your choice of Champagne Caper Sauce,  
Citrus Buerre Blanc Sauce or Lemon Dill Sauce

### **Shrimp Imperial:**

3 Jumbo Shrimp Stuffed with Lump Crabmeat In a Scampi Butter Sauce

### **Tilapia Francaise:**

Dipped in Egg Batter Topped with a Lemon White Wine Sauce

\*\*\*\*\*Above Entrees include choice of Fresh Garden Vegetable and Potato or Rice\*\*\*\*\*

All Prices listed above include all taxes and gratuities\*

## VEGETARIAN SELECTIONS

### **Vegetable Wellington:**

Fresh Grilled Garden Vegetables Wrapped in Puff Pastry and Baked to a Golden Brown

### **Pasta Primavera:**

Penne Pasta Topped with Fresh Garden Vegetables,  
With your choice of Creamy Alfredo, Marinara or Blush Rose

CHILDREN: Under 14 (maximum number permitted: 35)

### **Chicken Fingers:**

Served with Curly Fries and Applesauce

Prices listed above include all taxes and gratuities\*

## Wedding Cake

A Magnificent Multi-tiered Wedding Cake of your choice, served as Dessert with Ice Cream

Traditional Cake Flavors: Butter Pound, Lemon Pound, Chocolate Chip Pound or Raspberry Pound. Custom flavors are available!

Columbian Coffee, Decaffeinated and Assorted Teas

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# Optional Package Enhancers

## *Pastry Table*

Such As:

A Rolling Buffet of Delicious Sweets and Pastries consisting of: Cheese Cake, Banana Torte, Raspberry Mousse Cake, Peanut Butter Cup Cake, Midnight Magic Cake, White Chocolate Mousse Cake and Carrot Cake along with French Miniature Pastries, Ice Cream Crepes with Choice of Bananas Foster or Cherries Jubilee Sauce, and a Fresh Fruit Display with Yogurt Dip: **\$6.00pp @ booking**

## **Signature Stations**

Customize Your Event by Adding a Special Touch to this Memorable Day.

Fabulous Additions Include:

Sushi Bar

Asian Station

Chocolate Fountain

Butlered Shrimp Cocktail

Carving Stations

Maryland Crab Cake Station

Sundae Bar

Martini Bar with Ice Luge

International Coffee Station

Rolling Cordial Cart (After Dinner)

Ice Carvings

**Ask your catering manager about details regarding the above stations!**

## Ballroom Enhancers

Chair Covers, Linen Toppers and Textured Linens Available.  
Please ask your Catering Manager for more information!

## Room Capacities for Wedding Receptions

**Empire Room:** Maximum Capacity 72 Guests

**Fountain Room:** Maximum Capacity: 120 Guests

**Renaissance Room:** Maximum Capacity: 180 Guests

**Grand Ballroom:** Maximum Capacity: 350 Guests

## Room Minimums for Wedding Receptions

**Empire Room:** Minimum Guarantee: 30 Guests (Prime & Non-Prime)

**Fountain Room:** Minimum Guarantee: 60 guests (Prime & Non-Prime)

**Renaissance Room:** Minimum Guarantee: 130 Guests (Prime) - 100 guests (Non-Prime)

**Grand Ballroom:** Minimum Guarantee: 175 guests (Prime) - 150 guests (Non-Prime)

## Wedding Ceremonies

The Blair Mill Inn offers several options for a beautiful indoor Wedding Ceremony. Your preference, guest count and room availability all contribute to determining the location of your ceremony. Fees below include: Set-up and Breakdown, Chairs, Lined Unity Candle Table, Lattice, Bridal Suite, Microphone, and a 45 minute rehearsal scheduled 24 to 72 hours prior to your Wedding. Your Catering Manager will facilitate your rehearsal, and alongside your Maitre' D, facilitate your Wedding Ceremony.

### Ceremony Fees:

Grand Ballroom: \$500.00

Renaissance Room: \$400.00

Fountain Room: \$350.00

Empire Room: \$300.00

Outside: \$600.00

# Conditions of Contract

Prices are guaranteed upon receipt of an \$800.00 deposit. All Deposits are non-refundable and nontransferable. A 50% deposit due eight months prior to event and a third deposit of 25% required three months prior to event. Final balance is due three days prior to event, along with your final guaranteed number of guests, via secured funds. (i.e.: certified check, cash or money order only)

No food or beverage other than the contents of this package will be permitted to be brought onto the property by any patron, guest or invitee.

Entertainment is to be provided by client. All bands, disc jockeys, and single entertainers must supply a current certificate of liability insurance.

Decorations or displays brought into our facility must be approved prior to arrival. Items may not be attached with nails, staples, tape or any other substance, in order to prevent damage to the fine fixtures and furnishings. Confetti and Glow Sticks are prohibited on the premises. A clean up fee of \$100.00 will be incurred if this policy is violated.

Patron agrees to be responsible for any damages done to the premises or any other part of the facility during the time the patron, his guests, invitees, employees, independent contractors or other agents are under the Patron's control. Entertainers are not permitted to hang or drape Advertising Banners promoting their company for any functions at the Blair Mill Inn.

The Blair Mill Inn will not assume any responsibility for damages or loss of any merchandise or articles left in the facility prior to, during or following Patron's function.

**Package pricing includes all Sales Tax and Gratuities - including Maitre 'D and Bartender(s) with the exception of the following: Coatroom Attendant (Seasonal): \$1 pp**

## **Pricing:**

**For An Appointment To View The Banquet Facilities Please Call:**

**215-674-3900**

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