All Inclusive Packages

Celebrate your most special day, surrounded by the beauty of the historic Washington Crossing Inn. Located near the scenic riverfront, our venue is conveniently one hour from New York City and Philadelphia. We provide an exceptional all inclusive experience so that you may relax and enjoy the day. The professionally prepared cuisine, warm colonial atmosphere and personalized planning services will ensure a memorable occasion.

Services Included

Spacious Bridal Suite Accommodations
welcome champagne & appetizers upon arrival

Cocktail Reception Service
featuring stationary and butlered hors d’oeuvres

Open Bar Service
wine, beer, premium liquor and champagne toast

Dinner Reception
coursed, seated experience

Custom Wedding Cake
sourced through local bakeries

Elegant China, Flatware, Glassware and Linens
custom selections curated to fit your vision

Inn and Grounds Available for Wedding Photographs

Tented Location in case of Inclement Weather

Planning Service, Wait Staff, Tax & Gratuities Included
Premiere Wedding Package

$175

Premiere Cocktail Hour

STATIONARY HORS D’OEUVRES
[Selection of Two]

Tuscany Assortment
Cured Meat, Aged Cheeses, Roasted Red Peppers, Marinated Artichokes, Olives, Garlic, Asparagus, Mushrooms, Crostini

Fruit and Cheese Display
Variety of Seasonal Fruits, Locally Sourced Cheeses, Crostini

Assorted Sushi Display
Tuna, Salmon, Wasabi, Soy Sauce

STATIONARY RAW BAR
Fresh Oysters, Little Neck Clams on a Half Shell, Jumbo Shrimp Cocktail

PASTA STATION
[Selection of One Pasta and One Sauce]
Penne, Baby Rigatoni, Farfalle, Rotini
Pommodoro with Fresh Basil, Vodka Cream, Primavera, Garlic and Olive Oil, Basil Pesto

BUTLERED HORS D’OEUVRES
[Selection of Eight]

Premium Hors D’oeuvres Selection
Marinated Jumbo Shrimp with Corn and Avocado Salsa, Fried Dim Sum Pork Dumplings, Classic Clams Casino, Scallops Wrapped in Bacon, Lollipop Lamb Chops, Oysters Rockefeller, Jumbo Shrimp Cocktail, Foie Gras on Crostini with Blackberry, Caviar on Potato Blini with Crème Fraiche, Demi Tasse of Lobster Bisque, Teriyaki Beef Satay, Greek Meatballs with Tzatziki, Risotto Croquet with Basil Pesto, Prosciutto and Melon with Balsamic Glaze, Smoked Salmon with Dill Cream Cheese on Cucumber Canape

Additional Offerings
Stuffed Mushrooms with choice of Crab Meat or Sausage, Poached Pear with Bleu Cheese Mousse Canapé, Thai Lemongrass Spring Roll, Classic Tuscan Bruschetta, Sesame Crusted Chicken with a Teriyaki Glaze, Blackened Tuna on Wonton Chip with Chipotle Aioli, Spanikopita, Beef Wellington, Vegetable Wellington, Assortment of Miniature Quiches, Miniature Crab Cakes, Coconut Shrimp
SOUP COURSE
[Select One]
Italian Wedding Soup
Minestrone
Cream of Asparagus
Lobster Bisque
Cream of Crab

SALAD COURSE
[Select One]
Washington Crossing Salad
Mixed Greens, Goat Cheese, Candied Pecans, Dried Cranberries, Fig Balsamic Vinaigrette
Harvest Salad
Baby Arugula, Dried Cherries, Golden Raisins, Apples, Toasted Almonds and Crumbled Blue Cheese, Fig Balsamic
Caprese Salad
Fresh Basil, Extra Virgin Olive Oil, Aged Balsamic
California Salad
Strawberries, Walnuts, Feta, Mesclun Greens, Raspberry Vinaigrette

APPETIZER COURSE
[Can be substituted for salad or soup course or offered as an additional course for $5 pp]
Jumbo Shrimp Cocktail
Fresh Lemon and Cocktail Sauce
Black Angus Beef Carpaccio
Shaved Romano Cheese, White Balsamic and Blue Cheese Vinaigrette
Mushroom Vol Au Vent
Crispy Puff Pastry, Wild Mushrooms, Roasted, Garlic, Herbs
Asparagus Rollatini
Prosciutto, Fresh Mozzarella, Seasoned Breadcrumbs
INTERMEZZO SERVICE
Rejuvenate with Seasonal Sorbet Before Entree Service

ENTREE COURSE
[Selection of 3, for additional choices add $2pp]
Premium Dinner Selections Offered in Addition to Traditional and Classic Entree Choices

- Pan Seared Sea Scallops
- Aged Sherry Glaze
- Chilean Sea Bass
- Tequila Lemon Butter
- Surf and Turf
- 6 oz. Filet Mignon and 5 oz. Lobster Tail, Drawn Butter
- Veal Chop
- Mushroom Cream Sauce
- Lobster Risotto
- Truffle Glaze

DESSERT
[Select Three Items]

- Custom Wedding Cake
- Venetian Dessert Display

New York Style Cheese Cake, Chocolate Layer Cake, Carrot Cake, Strawberry Short Cake,
French and Italian Miniature Pastries, Petit Fours, Assorted Gourmet Cookies

- Flambé Show
- Bananas Foster or Cherries Jubilee
- Chocolate Fountain

Service Inclusive of Accoutrements

FIVE HOUR OPEN BAR SERVICE
Traditional Wedding Package

$150

STATIONARY HORS D’OEUVRES
[Selection of Two]

Tuscany Assortment
Cured Meat, Aged Cheeses, Roasted Red Peppers, Marinated Artichokes, Olives, Garlic, Asparagus, Mushrooms, Crostini

Fruit and Cheese Display
Variety of Seasonal Fruits, Locally Sourced Cheeses, Crostini

Assorted Sushi Display
Tuna, Salmon, Wasabi, Soy Sauce

BUTLERED HORS D’OEUVRES
[Selection of Seven]

Premium Hors D’oeuvres Selection
Marinated Jump Shrimp with Corn and Avocado Salsa, Fried Dim Sum Pork Dumplings, Classic Clams Casino, Lollipop Lamb Chops, Oysters Rockefeller, Jumbo Shrimp Cocktail, Foie Gras on Crostini with Blackberry, Caviar on Potato Blini with Crème Fraîche, Demi Tasse of Lobster Bisque, Teriyaki Beef Satay, Greek Meatballs with Tzatziki, Risotto Croquet with Basil Pesto, Prosciutto and Melon with Balsamic Glaze, Smoked Salmon with Dill Cream Cheese on Cucumber Canape

Additional Offerings
Stuffed Mushrooms with choice of Crab Meat or Sausage, Poached Pear with Bleu Cheese Mousse Canapé, Thai Lemongrass Spring Roll, Classic Tuscan Bruschetta, Sesame Crusted Chicken with a Teriyaki Glaze, Blackened Tuna on Wonton Chip with Chipotle Aioli, Spanikopita, Beef Wellington, Vegetable Wellington, Assortment of Miniature Quiches, Miniature Crab Cakes, Coconut Shrimp
Traditional Dinner Reception

SALAD COURSE
[Select One]
Garden Salad, Classic Caesar Salad

PASTA COURSE
[Select One]
Penne Pomodorro, Rigatoni with Vodka Cream

ENTREE COURSE
[Choice of 3, for additional choices and $2 pp]

Traditional Dinner Selections Offered in Addition to Classic Entree Choices,
Premiere Entrees available at Additional Cost

- Chicken Roulade
  Spinach, Fontina, Sundried Tomato Pesto, Wild Mushroom Gravy
- Jumbo Lump Crab Cakes
  Cilantro Lime Aioli
- Sesame Crusted Ahi Tuna
  Chili Lemongrass Sauce
- Halibut Filet
  Citrus Buerre Blanc
- Salmon in Puff Pastry
  Brie, Spinach, Lemon Buerre Blanc
- 8 oz. Filet Mignon
  Pearl Onion, Port Wine Reduction
- 12 oz. NY Strip
  Roasted Garlic and Herb Butter
- Oven Roasted Rack of Lamb
  Honey Lavender Glaze
- Pork Chop
  Apricot Glaze
- Flounder Florentine
  Fresh Spinach and Crab Meat, White Wine Lemon Butter Sauce

DESSERT
[Inclusive of Both Items]
Custom Wedding Cake
Venetian Dessert Display

New York Style Cheese Cake, Chocolate Layer Cake, Carrot Cake, Strawberry Short Cake,
French and Italian Miniature Pastries, Petit Fours, Assorted Gourmet Cookies

FIVE HOUR OPEN BAR SERVICE
Classic Wedding Package

$125

STATIONARY HORS D’OEUVRES
Fruit and Cheese Display
Variety of Seasonal Fruits, Locally Sourced Cheeses, Crostini

BUTLERED HORS D’OEUVRES
[Selection of Six]
Classic Clams Casino
Stuffed Mushrooms with your choice of Crab Meat or Sausage
Poached Pear with Bleu Cheese Mousse Canapé
Thai Lemongrass Spring Roll
Classic Tuscan Bruschetta
Sesame Crusted Chicken with a Teriyaki Glaze
Blackened Tuna on Wonton Chip with Chipotle Aioli
Spanikopita
Beef Wellington
Vegetable Wellington
Assortment of Miniature Quiches
Miniature Crab Cakes
Coconut Shrimp

FOUR HOUR OPEN BAR SERVICE
**SALAD COURSE**
[Select One]
- Chefs Seasonal Garden Mix with a Light Vinaigrette
- Classic Caesar Salad

**PASTA COURSE**
[Select One]
- Penne Pomodoro
- Rigatoni with Vodka Cream

**ENTREE COURSE**
[Choice of 2, for additional choices and $2 pp]
- Chicken Schnitzel
  - Panko Breadcrumbs, Lemon Caper Sauce
- Stuffed Tenderloin of Pork
  - Broccoli Rabe, Fontina, Roasted Red Peppers, Port Wine Mushroom Demi Glaze
- Filet of Salmon
  - Herbed Breadcrumbs, Citrus Glaze
- Black Angus Prime Rib
  - Roasted Garlic Au Jus
- Chicken Saltimboca
  - Prosciutto, Provolone, Sage White Wine

**DESSERT**
[Select One]
- Custom Wedding Cake
- Venetian Sweet Table
  - New York Style Cheese Cake, Chocolate Layer Cake, Carrot Cake, Strawberry Short Cake,
  - French and Italian Miniature Pastries, Petit Fours, Assorted Gourmet Cookies