

Wedding Menu



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*W*elcome to the Ballroom at Hampton Square where simple elegance, the finest cuisine and unparalleled service guarantee that your once in a lifetime day will be a memorable one.

The Ballroom at Hampton Square is owned and operated exclusively by Maggio's. Maggio's has been providing great food, prepared in house by our professionally trained chefs and friendly, personalized service since 1976. Owners Michael and Gina have over forty-five years of foodservice, catering and hospitality experience assuring that your event will flow seamlessly.

We invite you to visit our Ballroom in Southampton, conveniently located to Philadelphia, Bucks and Montgomery Counties, I-95 and the Pennsylvania Turnpike. Our banquet managers are always available to speak with you about your upcoming event.

Our Facility Offers:

16ft vaulted ceilings

Two romantic fireplaces

Elegant chandeliers

Richly appointed bridal suite

Guest amenities in the restrooms

Seasonal coat check services

Wireless internet

Cocktails and hors d'oeuvres served privately to the bride and groom

Creative menu and decor suggestions

Freshly prepared cuisine

First class service

Attention to detail

Tamanend Park conveniently located for outdoor wedding pictures and more.....

You're not just another wedding to us, you're family.

Complimentary Services

Included in your wedding package

Floor length ivory linens, overlays and color coordinated napkins

Floral centerpieces (champagne and roses receptions)

Standard ballroom centerpieces (crystal and 2nd street receptions)

Richly appointed bridal suite

Cocktails and hors d'oeuvres served privately to the bride and groom upon arrival

Champagne toast

Menu displays for buffets and stations

Customized floor planning and layout

Direction cards for inclusion with your invitations

Freshly brewed Columbian coffee, decaffeinated coffee and herbal teas

Cake presentation, cake cutting and service

Guest amenities in the restrooms

Professional vendor referrals

Event coordinator throughout your event

Wireless internet access

Votive candles for buffet presentations and throughout the room

Additional Amenities

Available at an additional charge

Valet parking

Seasonal coat check services

Printed menus for guest tables

Ice sculptures

Specialty linens and chair covers

Signature drinks designed with your taste in mind

Lemon or raspberry sorbet intermezzo

Cordial bar may include Kahlúa, Bailey's Irish Cream, Grand Marnier, Limoncello, Amaretto, Frangelico or Grappa

Gourmet coffee or hot chocolate station with liqueurs and flavored syrups

Chocolate or sparkling wine fountains

Wine tasting station

Wine service throughout dinner

Audio visual equipment for slideshows

Wedding Reception Packages

Plated or Buffet

Champagne Reception

Premium open bar package

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits and berries

Choice of one chef attended hors d'oeuvre station (sushi station excluded)

Choice of ten butlered hors d'oeuvres

Champagne toast

Freshly baked bread with whipped butter

Choice of soup or salad

Two side selections

Two entrée selections and a vegetarian selection

Custom designed wedding cake complimented with fresh berries on a painted plate

Choice of one additional dessert

111.00 per guest

Roses Reception

Premium open bar package

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits and berries

Choice of one additional stationary hors d'oeuvre display

Choice of eight butlered hors d'oeuvres

Champagne toast

Freshly baked bread with whipped butter

Choice of soup or salad

Two side selections

Two entrée selections and a vegetarian selection

Custom designed wedding cake or one additional dessert

101.00 per guest

Crystal Reception

Standard open bar package

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits and berries

Choice of six butlered hors d'oeuvres

Champagne toast

Freshly baked bread with whipped butter

Choice of soup or salad

Two side selections

Two entrée selections

Custom designed wedding cake

91.00 per guest

Second Street Reception

Standard open bar package

A colorful cascade of fresh vegetables, artisan cheeses, seasonal fruits and berries

Champagne toast

Freshly baked bread with whipped butter

Choice of soup or salad

Two side selections

Two entrée selections

Vanilla ice cream drizzled with chocolate syrup

81.00 per guest

Pricing Includes Event Fee and Sales Tax

While never expected, gratuities are always appreciated by your hard working staff

Special Rates

Available January through March. Friday evening. Saturday and Sunday afternoons

Champagne Reception - 106.00 per guest

Roses Reception - 96.00 per guest

Crystal Reception - 86.00 per guest

Special menu available for children ages 12 and younger



Butlered Hors'doevres Selections

Pasture

- Thai Beef Salad
in endive cups
- Cocktail Franks
with mustard dip
- Cocktail Meatball Skewers
- Bacon & Cheddar Tartlets
- Coconut Chicken
with apricot dip
- Chicken & Vegetable Pot Stickers
with Asian dip
- Chicken Teriyaki Skewers
- Miniature Chicken Quesadillas
- Sesame Chicken
with orange ginger dip
- Buffalo Chicken Bites
- Cheesesteak Spring Rolls
with kicked up ketchup

Sea

- Mushrooms
stuffed with crabmeat
- Miniature Crab Cakes
- Scallops Wrapped in Bacon
- Shrimp Bruschetta
on garlic crostini
- Shrimp Scampi Stuffed Mushrooms
- Fried Calamari
with marinara dip on a tasting spoon

Garden

- Spinach & Cheese in Phyllo
- Tomato & Basil Bruschetta
on garlic crostini
- Brie & Raspberry Tartlets
- Fried Ravioli
with marinara dip on a tasting spoon
- Black Bean & Corn Salsa
in our home baked tortilla
- Mushrooms
stuffed with spinach and parmesan
- Eggplant Caponata Crostini
with shaved parmesan
- Vegetarian Spring Rolls
- Hummus
on grilled pita
- Zucchini Fritters
- Mac & Cheese Bites

Stationary Hors'doevres Selections

Middle Eastern Mezza Display

Hummus, baba ganoush and caponata served with grilled pita wedges.

Crostini Bar

Heirloom tomato basil bruschetta, roasted corn and black bean salsa and hummus served with crostini, pita chips and tortilla chips.

Martini Bar

Small bites served in martini glasses (your choice of two)

Petite Meatballs

Orecchiette served with a garlic breadstick

Caprese Salad served with garlic crostini

Antipasto Martini - Roasted peppers, Kalamata olives & provolone tossed in our housemade balsamic vinaigrette

Lobster Mac & Cheese - traditional favorite with lobster meat and a hint of sherry lobster sauce

Black Bean Salsa with our house made tortilla chips

Tomato Soup Shot with mini grilled cheese

Spinach & Artichoke Dip with crusty baguette

Bang Thai Shrimp

Premium Hors'doevres Selections

Butlered

Lamb Chop Lollipops
with mint
4.00 per guest

Shrimp Shooters
4.00 per guest

Sesame Tuna Tartare
on a tasting spoon
3.00 per guest

Maple Glazed Duck
on sweet potato gaufrettes
3.00 per guest

Porcini & Boursin Stuffed Mushrooms
2.50 per guest

Tuna Wasabi Bites
2.50 per guest

Tenderloin
on garlic crostini with horseradish
2.50 per guest

Texas Sliders (miniature burgers)
2.00 per guest

Stationary Displays

Jumbo Shrimp Cocktail Display

Jumbo shrimp cocktail served on a bed of ice with lemon wedges and our house-made cocktail sauce. 8.00 per guest

Tuscan Display

Kalamata olives, fresh mozzarella, wafer thin prosciutto accordions, roasted peppers, provolone cheese, pepperoncini, Genoa salami and artichoke hearts served with thin slices of baguette, sourdough and Italian breads. 8.00 per guest

From the Sea

Freshly shucked little neck clams, jumbo shrimp, crab claws and oysters on the half shell, served over ice with lemon wedges, cocktail sauce and Tabasco sauce. market price

Sushi Boat

Filled with sushi and sashimi served with wasabi, pickled ginger and soy sauce. 12.00 per guest

Chef Attended Hors'doevres Station

Quesadilla Station

Marinated chicken and beef, Mexican cheeses, black olives, onions, jalapeños, tomatoes, guacamole, sour cream and an assortment of hot sauces and salsas. 4.99 per guest

Gourmet Grilled Cheese Station

Your choice of three

Classic American, Wisconsin cheddar and Havarti cheeses grilled to golden perfection on freshly baked white, sourdough or French bread. Toppings include roma tomato, smoked ham, crumbled bacon and dijon mustard. Served with a demitasse of creamy tomato soup. 4.99 per guest

Pasta Station

Your choice of two pastas, two sauces and two toppings

Pasta: Penne, rigatoni, farfalle, linguine, fettuccine or spaghetti

Sauce: Marinara, tomato gravy, vodka, alfredo, pesto or scampi

Toppings: Bell peppers, fresh mushrooms, broccoli, petite peas, zucchini, bacon, black olives or spinach 5.99 per guest

Mashed Potato Bar

Creamy Yukon gold mashed potatoes served in martini glasses.

Toppings Include: Crispy bacon, diced shallots, wild mushrooms, cheddar cheese, chives, sour cream & gravy. 4.50 per guest

Sushi Station

Sushi chef delights your guests by creating your choice of sushi. Served with fresh ginger, wasabi, soy sauce, and chopsticks. 12.00 per guest

Hibachi Station

Tender marinated strips of chicken, beef and pork on skewers grilled to order and served with complimentary sauces. 6.00 per guest

Savory Crepe Station

Choice of three mini crepes made to order. A unique and elegant addition to your cocktail hour. 4.50 per guest

Spinach, feta, caramelized onions, tomatoes

Roasted vegetables and gruyère

Brie, apple and toasted walnuts

Black bean, corn salsa and cheddar

Ratatouille

Salad Selections

Garden Salad

Served with our house made roasted balsamic vinaigrette dressing.

Wedge Salad

Crisp wedge of iceberg lettuce topped with crumbled bacon, diced tomatoes and bleu cheese dressing.

Classic Caesar Salad

Served with our house made herb and garlic croutons.

Asian Spring Mix Salad

Toasted cashews, carrots, scallions and red onions with a peanut ginger dressing.

California Spring Mix Salad

Mandarin oranges, raisins and red onions tossed with our signature balsamic vinaigrette dressing.

Soup Selections

New England Clam Chowder

Southern Italian Minestrone

Mushroom Barley

Italian Wedding

Side Selections

Oven Roasted Red Bliss Potatoes

Wild Rice Pilaf

Garlic Mashed Potatoes

Potato Gratin

Twice Baked Potatoes

Braised Brussels Sprouts

Julienned Vegetable Medley

Green Bean Almondine

Honey Glazed Baby Carrots

Asparagus with roasted peppers and shallots (crystal, roses and champagne packages)

Parmesan Roasted Cauliflower

Entrée Selections

Stuffed Chicken with sun dried tomatoes, spinach and goat cheese served in a red pepper pesto coulis.

Pan-Roasted Chicken in a port wine sauce.

Pomegranate Glazed Pan-Roasted Chicken

Cornbread Stuffed Chicken with cranberry coulis.

Chicken Marsala with fresh mushrooms in a marsala demi-glace.

Chicken Piccata with capers and mushrooms in a white wine, lemon butter sauce.

Center Cut Char-Grilled Filet Mignon with a choice of bearnaise sauce, cabernet reduction or chimichurri sauce. (crystal, roses and champagne packages)

Slow-Roasted Prime Rib with au jus and horseradish aioli. (crystal, roses and champagne packages)

Oven-Roasted Pork Tenderloin with fresh berry reduction.

Pan-Seared Tilapia with tomato jam.

Charred Salmon chardon glaze and Thai salsa.

Pan-Roasted Maple and Soy Glazed Salmon

Pistachio Encrusted Salmon with vanilla beurre blanc. (crystal, roses and champagne packages)

Chilean Sea Bass in a sherry cream reduction. (crystal, roses and champagne packages)

Herb and Mustard Crusted Rack of Lamb (champagne package)

Red Wine Infused Demi-Glace Rack of Lamb (champagne package)

Vegetarian Selections

Pasta Primavera with seasonal fresh vegetables in our housemade marinara.

Triple Layer Oven Baked Lasagna

Eggplant Rollatini stuffed with ricotta, mozzarella, herbs and spices in our housemade marinara.

Penne Tomato Vodka



Dessert Selections

Delight your guests with an additional dessert selection

Cafe Au Lait

Chocolate mousse served in demi-mugs with chocolate dipped demi-spoons. 4.99 per guest

Cookies & Milk Bar

Whole, skim & chocolate milk shots with freshly baked chocolate chip, oatmeal raisin and snickerdoodles. 4.99 per guest

S'more Station

Interactive, beautifully presented, and so much fun! Guests will return again and again and talk about your S'mores Station long after your reception ends. Try one and you'll want S'more! 6.99 per guest / 50 guest minimum

Lavish Sweet Table

Cream puffs, eclairs, petit fours, chocolate raspberry bites, marble cheesecake bites, cannoli, butter cookies, chocolate chunk brownies, chocolate mousse cups and chocolate dipped strawberries. Served on mirrored trays and multi-tiered silver stands. 5.50 per guest

Ice Cream Sandwich Station

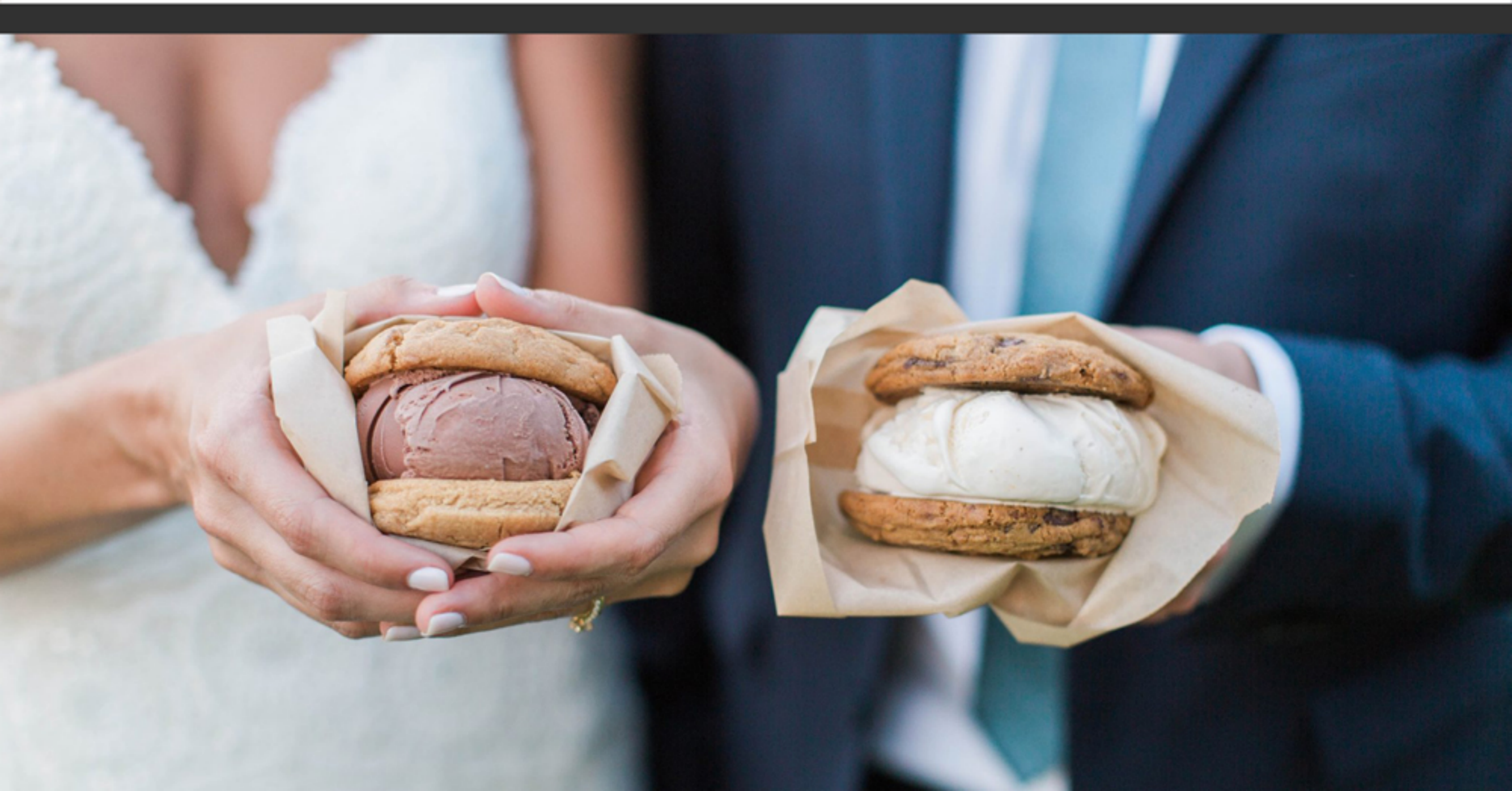
Vanilla and chocolate ice cream hand scooped on our homemade chocolate chip, oatmeal raisin and m&m cookies. 6.99 per guest

Chocolate Fondue Station

Eight feet of warm Belgian dark chocolate, milk chocolate and caramel fondues beautifully presented with an array of dipping options. 6.99 per guest

Candy Station

A delightful assortment of all your favorites, beautifully displayed in unique containers and decorated in the theme of your event. 9.99 per guest



Beverage Service

Premium Open Bar

Premium and Standard liquors. Miller Lite, Yuengling Lager, two premium beer selections, house wine, two premium wine selections, unlimited soft drinks, iced tea and juices.

Standard Open Bar

Standard liquors, Miller Lite, Yuengling Lager, three house wine selections, unlimited soft drinks, iced tea and juices.

Beer, Wine and Soda Open Bar

Miller Lite, Yuengling Lager, three house wine selections, unlimited soft drinks, iced tea and juices.

Non-Alcoholic Mocktail Open Bar

Stawberry daiquiri, piña colada, mudslide, creamsicle, virgin mary, margarita, shirley temple.

Non-Alcoholic Open Soda Bar

Unlimited soft drinks, iced tea and juices.

additional options are available

Standard Liquors

Beefeater Gin, Tito's Vodka, Stoli Vodka, Malibu Coconut Rum, Bacardi Rum, Captain Morgan Rum, Jose Cuervo, Jack Daniels, Jim Beam, Seagram's 7, Seagram's VO, Johnnie Walker Red Label.

Premium Liquors

Maker's Mark, Jameson Irish Whisky, Ketel One Vodka, Grey Goose, Stateside Vodka, Johnnie Walker Black Label, Crown Royal, Tanqueray, Casamigos Blanco Tequila.

House Wine Selections

Pinot Grigio, Chardonnay, Sauvignon Blanc, White Zinfandel, Pinot Noir, Merlot, Cabernet.

Premium Wine Selections

A changing selection of Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato, Merlot, Cabernet, Pinot Noir and Malbec.

Premium Beer Selections

Amstel Light, Stella Artois, Corona, Heineken, Blue Moon, Lagunita IPA, Assorted White Claw Spiked Seltzers, Assorted Stateside Canned Spirits, and more...

General Information

Fees

A non-refundable deposit is required to hold your date.

Final payment is due the Monday before the event. Final payments are accepted in cash or credit card. Personal checks are not acceptable as final payment. A 2% discount will apply on final payments made in cash.

Event Fee

Your event fee includes but is not limited to insurance for your event, set up, break down, clean up, trash removal, heating and air conditioning, equipment rental, decor, breakage and minor damage to the facility. While never expected, gratuities are always appreciated by your hard working staff.

Ceremony Fee

Space permitting, you are welcome to hold your ceremony on our premises. Your 400.00 ceremony fee includes extra staffing for set up and break down.

Cancellations

Because we have held your date and turned away other events, acquired food and staffing and spend hours planning and organizing your event, all monies received are non-refundable.

Menus

Customized menus are available.

All dietary restrictions are accommodated.

Menu selections are due ten days prior to your event.

No outside food or beverage, including alcohol is permitted.

Wedding and specialty cakes from a health certified bakery are the only exception.

A children's menu designed with their tastes in mind is available.

All leftover food is the property of Maggio's and may not be removed from the premises.

Bar Service

Service of all alcohol will end a half hour prior to the close of your event. Shots are not permitted in the ballroom. Alcohol service will be denied to guests under the age of 21 and may be denied to any guest at the discretion of our professionally trained personnel.

Staffing

Staffing is provided as follows:

Buffet Service - One server/attendant per every 35 guests

Plated Service - One server/attendant per every 20 guests

Bar - One bartender for every 50-75 guests

Banquet manager or captain to oversee your event

Guarantees

Your final count is due ten days prior to your event. Your final count is not subject to reduction, but may be increased.

Minimum food and beverage requirements apply to all catered events.

Banquet Equipment

Guest tables seat 8-10 comfortably

Chivari chairs are included with all events

Choice of linen and napkin colors are due ten days prior to your event

Entertainment

DJs, bands and any other forms of entertainment must provide a copy of their certificate of insurance at least one week prior to your event.

Decorations

Any decor you plan to provide must be discussed with your event coordinator prior to your event. Decorations may not be attached to walls with nails, staples, tape or any other substance to prevent damage. No confetti, birdseed or rice is permitted.

A minimum fee of 100.00 will be assessed for extra clean up of these items.

Outside vendors are required to leave the premises in an orderly condition, free of debris, decor or display refuse.

A minimum fee of 100.00 will be assessed for extra clean up of these items.



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