



Schultheis'

Lunch



Dinner

# Carriage House Restaurant

Circa 1745

The Carriage House  
is the perfect venue for the  
*romantic* wedding you have always dreamed of!

The Carriage House can accommodate wedding receptions up to 125 persons in our inside Main Dining Room and 125 persons in our beautiful weather-proof Garden Terrace.

We offer a "sit down" or "buffet style" all inclusive wedding package starting at \$54.95 per person which includes your choice of three entrees, house salad, fresh vegetable, potato, & fresh bread.

The package also includes your personalized wedding cake, champagne toast, coffee & tea, & your choice of linen napkin color.

No need for a wedding planner, with the help of our friendly staff, planning that perfect day will be fun and effortless!

Ask about our in-house florist, photographer,  
and excellent entertainment contacts!

Thinking of having the Ceremony here?

Give us a call or stop by to see the beautifully landscaped grounds.  
We will assist you in planning your Perfect Day!



*Located on Route 29 between Routes 663 and Routes 100  
Conveniently located minutes from the turnpike  
East Greenville, Pa 18041 ~ 215-679-7700*



Choose Three Dinner Entrees  
Chicken, Seafood, Meat, Pasta

**Petite Filet Mignon**

broiled to perfection with a Portobello mushroom fan  
in a cabernet wine sauce

**Chicken Adige**

Sautéed chicken breast topped with sliced tomatoes,  
fresh baby mozzarella cheese in a white wine sauce

**Jaeger Chicken**

Sautéed chicken breast in a classic hunter sauce:  
with tomatoes, onions, forest mushrooms, tarragon,  
bacon in brandy demi glace

**Chicken Valdostano**

Chicken sautéed then topped with black forest ham,  
Fontina cheese, almonds in a white wine demi-glace

**Chicken ala Rosa**

Sautéed chicken & Penne pasta tossed in a roasted  
tomato basil sauce then topped with freshly shaved  
Romano cheese and a touch of cream

**Broiled Haddock**

Broiled filet with a fine herb crust served in a light  
butter sauce

**Baked Salmon**

Salmon filet wrapped in pastry with asparagus,  
lump crabmeat in a beurre blanc sauce

**Fresh Catch of the Day** .....market value  
May Add crabmeat to any fish dish

**Shrimp Provencale**

Sautéed gulf shrimp with cherry tomatoes,  
fresh basil, garlic & olive oil over cappellini pasta

**Penne Della Casa**

Fresh garden vegetables sautéed in a roasted tomato  
basil sauce served over penne pasta

**Sautéed Pork Filet**

Sautéed boneless pork medallions, sliced apples,  
shallots in a demi-glace and applejack brandy

**Beef Burgundy**

Tender braised filet beef tips sautéed red wine &  
mushroom sauce over home-made spaetzles

**NY Strip Steak**

served in a rich peppercorn demi-glace topped with  
crisp Tyrolean onions

**Veal Shittake**

Sautéed medallions of veal, shittake mushrooms,  
lump crabmeat & cherry tomatoes in a sherried cream  
sauce

**Veal Picante**

Sautéed medallions of veal, lemon butter and  
white wine sauce

**Veal Tyrol**

sautéed medallions topped with spinach, julienne ham,  
& fontina cheese in a white cream sauce


**Veal Madeira**

Sautéed medallions of veal with oyster mushrooms in a  
Madeira wine sauce

**Weiner Schnitzel**

Sautéed breaded veal cutlet in white wine, capers &  
browned butter sauce

**All entrees include fresh bread, house salad with your choice of  
home made dressings  
& your choice of one fresh vegetable & potato**



## Hors'doeuvres Packages (choose one)

### **Package #1**

Bruschetta

Brie and fruit sauce

Mini-ham and cheese stromboli

Chicken tenders with dipping sauce

Assorted Puff Pastry

Cheese & fresh fruit (in season) or Grilled Vegetable Crudités'

### **Package # 2**

Bruschetta and Companota

Stuffed mushrooms

Brie and fruit sauce

Smoked salmon and cream cheese

Chicken tenders with roasted marinara


Coconut shrimp

Skewered beef/marinated with teriyaki sauce

Oysters Rockefeller & clams casino

Scallops Wrapped in bacon

Mini-ham and cheese stromboli





## 2010 Wedding Bar Packages

We offer a 4 hour reception  
Option permitted to close bar during dinner  
& serve wine with your meal

**Premium Bar Service Package**, no exclusions  
Includes cordials, top shelf , all brand liquors  
Mixed drinks, beer & wine, soda's per person basis

**Open Well Service Package**  
Call brand liquors,  
Mixed drinks, beer & wine, soda's per person basis

**Open Beer & Wine Package**  
Beer draft & bottle, wine (Merlot, Cabernet Sauvignon, White Zinfandel,  
Pinot Grigio, Chardonnay, & Riesling), soda's per person basis

**Open Soda Package**  
\*Soda, juice & Lemonade, Iced Tea, Unlimited  
(not to exceed 4 hours)

\* Extend your reception available by closing bar 1 hour during dinner

LIQUOR LIABILITY— GUESTS MUST BE OF THE LEGAL AGE 21 TO CONSUME ALCOHOLIC BEVERAGES. ALL ALCOHOL MUST BE SERVED BY EMPLOYEES. WE RESERVE THE LEGAL RIGHT TO REFUSE FURTHER SERVICE TO ANY GUEST WHO IS VISIBLY INTOXICATED.. ALL ALCOHOL CONSUMPTION IS RESTRICTED TO THE EVENT SITE ONLY. WE HAVE A "NO SHOT" POLICY. NO EXCEPTIONS.





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**WE DO WEDDING CAKES**

**Able to work with your picture  
Or pick from Our selection**

**Cakes brought in are subject to a cake cutting charge**





Thank you for considering Our  
Restaurant for your special get  
**together.**

We will do every thing we can to  
ensure that it is a success !



We do have an excellent in house florist who will assist  
you with your floral ideas  
Standard Ivory or White linens Provided with  
your choice of napkin color

Tables are 54" Rounds seating for 8 inside  
60" rounds seating for 10 outside  
Head table may not exceed 10 persons inside  
Skirting for head table, gift table, cake table, chair covers  
available to rent

Dance floor & Specialty linens available to rent  
based upon selection and size



Sales tax and 20% gratuity are not  
included in the above pricing.

**215-679-7700**





## *Schultheis' Carriage House Wedding Policies*

### Food and Beverage:

Children's menu is available for children under 10

Children under 3 are complimentary

Guests are not permitted to bring in their own food/alcoholic beverages

Wedding cakes brought in are subject to cake cutting service fee

No left over food will be permitted to pack up to go

### Facility

We can accommodate wedding ceremonies for up to 125 guests outside,  
& 125 guests inside.

Saturday night booking a minimum of 85 guests in main dining room

No minimum guest count for the outside garden terrace

Smoking is permitted in designated areas only, cigar smoking is not permitted at all

We are not responsible for lost or stolen articles

We are not responsible for the damage of any outside equipment brought in

We reserve the right to volume control if you have a band or DJ

Licensed Entertainment must contact coordinator one week before the Party  
date to insure success of overall planning of event.

### Payment

We Require a 500.00 deposit to hold date

Final Payment and guest count must be submitted two weeks in advance

Final guest count may not decrease; but, may increase

The Carriage House closes at **10:00** pm arrangements to stay longer must be  
authorized in advance

**If you schedule both your rehearsal dinner and your wedding reception at  
The Carriage House, you will receive a 10% discount off of your rehearsal dinner.**

All prices and items are subject to change

We accept Visa and Master card limited to **1000.00 dollars**

\*A 2% Credit Card Surcharge will be applied after that amount to the total bill

We accept check or cash final payment **Due two weeks** prior to the event

