



The Belle

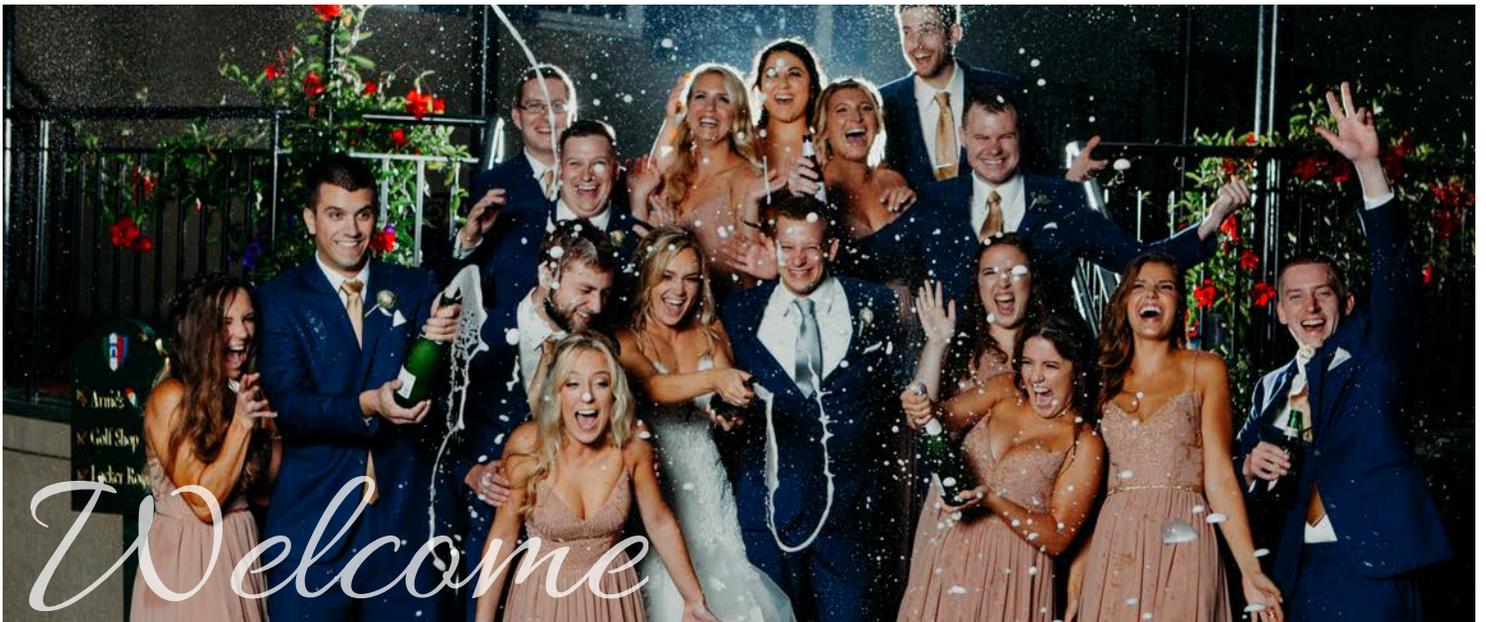
OF BLUE BELL

BLUE BELL COUNTRY CLUB



WEDDING SELECTIONS

JULY 2021



Timeless elegance meets trendy sophistication at The Belle of Blue Bell. Imagine the most romantic and dazzling day of your life: a lush carpet of grass blanketing the picturesque setting of our outdoor ceremony garden, the sprawling pavillion overlooking the fountain and rolling greens, butlered hors d' oeuvres and libations under the stars. Just steps away is your private reception in a glamorous venue where 240 of those closest to you will dance the night away.

When you utilize The Belle of Blue Bell for your wedding, you are the exclusive event at that time; affording privacy overlooking water features and our Arnold Palmer Signature Golf Course. At the same time, you will have added amenities in conjunction with our sister property, Normandy Farm Hotel:

- Pictures can be taken on the grounds of both properties, offering a variety of backdrops.
- After the wedding festivities have come to an end, you will have the peace of mind in knowing that guests don't have to drive, as we offer complimentary shuttle service back and forth to Normandy Farm Hotel.
- Celebrations can continue at the farmer's daughter bar at Normandy Farm Hotel for an after-party.
- After last call, the guests can take the elevator home, as we offer hotel room blocks for your guests.

We guide you through the many choices that you will make and help create a day for you that expresses your personal style and taste. If you're looking for the perfect storybook setting for a very special day, you've found it. Simple or lavish, traditional or unconventional, large or small, your day will be spectacular. Our professional and attentive staff will be with you every step of the way to ensure that your event is as unparalleled and exquisite as "the belle of the ball."

CONTACTS

Brandi A. Eaton
Director of Social Event Sales
215.616.8104
beaton@hansen-properties.com

Brianne Murray
Wedding Sales Manager
215.616.8404
bmurray@hansen-properties.com

The Belle of Blue Bell
1800 Tournament Drive, Blue Bell, PA 19422
P: 215.616.8507 | F: 215.689.2424
belleofbluebell.com



Table of Contents

YOUR WEDDING SPACES.....	3
ONSITE CEREMONIES.....	5
THE WEDDING WEEKEND EXPERIENCE.....	6
THE BELLE OF THE BALL PACKAGE.....	7
PREMIUM OPEN BAR & COCKTAIL SELECTIONS.....	9
FIRST COURSE & ENTREE SELECTIONS.....	10
STATIONS/BUFFET SELECTIONS.....	11
WEDDING CAKE SELECTIONS/WILLOW & THISTLE	12
PRICING SUMMARY.....	13
OFF-PEAK VALUE OPTIONS.....	14-15
SPECIAL NOTES OF INTEREST.....	16
PREFERRED PARTNERS.....	17

YOUR *Wedding Spaces*



Belle Ballroom

Offers 4,500 square feet with an oversized 35x30 dance floor.



Birkdale Room

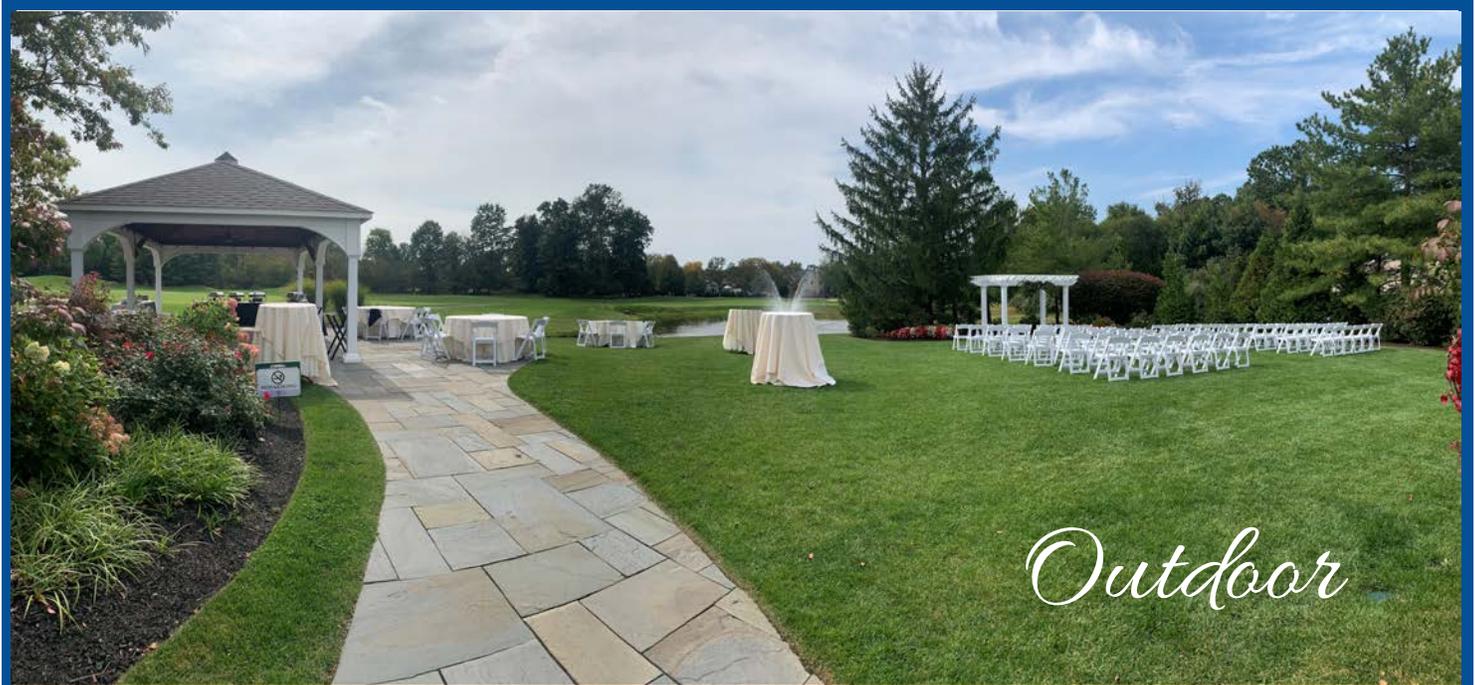
The adjoining space provides an additional 1,900 square feet for your cocktail hour.



SHE'S
Elusive

ONSITE *Ceremonies*

Ceremony fee of \$1,000 *(plus tax)*



The Wedding Weekend EXPERIENCE



When you arrive at The Belle (and our sister property, Normandy Farm Hotel), you're not just here for a wedding; you're here for a mini vacation!

THE FARMER'S DAUGHTER RESTAURANT

Welcome your guests for the weekend with a rehearsal dinner in the farmer's daughter restaurant.



Private Event Spaces for 10-78 Guests



Farm-Chic Candle-lit Ambiance



Modern Farm Cooking



FARM-CHIC HOTEL

Sleep soundly all weekend, and prep for the big day in any of our 141 newly renovated farm-chic hotel rooms, or relax in one of our historic carriage house guest suites.

SHUTTLE SERVICE

No need to worry about a designated driver when we provide a complimentary shuttle from The Belle to the hotel.

THE FARMER'S DAUGHTER BAR

The last dance of the wedding does not have to signal the end of the celebration. After the party it's the after party at the farmer's daughter Bar.



Late Night Farm Bites & Trays



Complimentary DJ on Saturdays 10pm - 2am



Let the Celebrations Continue...



BRUNCH

All of your overnight guests are already here, so why not bring the gang together one last time the next morning before they get on the road with a post-wedding brunch.





The Belle of the Ball Package

YOUR FIVE-HOUR* RECEPTION INCLUDES THE FOLLOWING AMENITIES:

SIGNATURE DRINK GREETING

A glass of wine, champagne, or a house signature cocktail will be offered to welcome your guests.

PREMIUM OPEN BAR WITH CHAMPAGNE TOAST AND TABLESIDE WINE SERVICE

Selection of wines, five beers, including a house-selected rotating craft beer, premium liquors, and soft drinks.

GOURMET GRAZING STATION & BUTLERED HORS D'OEUVRES

Selection of ten handcrafted passed hors d'oeuvres, artisanal brick cheese bar, house-made farm fresh dips and our signature 'craft mac & cheese station.

THREE-COURSE SERVED DINNER WITH WEDDING CAKE AND DESSERT

Fresh and crisp salad course followed by a choice of two exquisitely-prepared entrées made with fresh, seasonal ingredients. To conclude your meal, select from a variety of our handcrafted elegant cake styles and flavors. An additional choice of dessert is included for something extra sweet. Coffee and tea are served tableside with dessert. If you prefer a more casual approach to dinner, a buffet or stations are also available as an alternate style of service.

TASTEFUL DÉCOR & FIRST-RATE SERVICE

Floor-length linens and napkins in a choice of colors are included. You will have an experienced maître d' to manage your event and a bridal attendant to tend to your every need.

HOSPITALITY SUITE

The bridal party will receive a cheese display and an assortment of soft drinks two hours prior to their event in this exclusive area. Complimentary wine and champagne are offered in this space one hour prior to the event. Hors d'oeuvres are also available in the hospitality suite during cocktail hour.

OVERNIGHT ACCOMMODATIONS AT NORMANDY FARM HOTEL, AND COMPLIMENTARY SHUTTLE SERVICE

Spend the evening in one of our beautifully appointed suites, with our compliments. Any guests utilizing the hotel will be shuttled back and forth, complimentary.

* Luncheons are four hour events

Florals & Decor



Willow & Thistle is more than just the property's "on-site" florist. They are an award-winning, full-service floral and event design company with decades of experience providing floral arrangements, linens, lighting, rustic and vintage rentals, and full-event consulting services throughout metropolitan Philadelphia. Willow & Thistle offers discounts and free options for on-site events. Contact them to see how they can make your event one to remember!

215-616-8400
SALES@WILLOWANDTHISTLE.COM



Premium OPEN BAR

This selection below is included for
The Belle of the Ball Package.



CHAMPAGNE

WINE
(CHOOSE 5)

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

BEER

Miller Lite, Yuengling, Stella Artois, Yards PPA and a Rotating Craft Beer (as selected by venue)

SOFT
DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Schweppes, Tonic Water, Club Soda, Juices, and Mixers

PREMIUM
LIQUORS

Ketel One, Tito's, Stateside, Tanqueray, Bacardi, Cruzan Coconut Rum, Captain Morgan,
Jameson, Sauza Gold, Dewar's, Crown Royal, Jack Daniels, Maker's Mark, Seagram's 7, Amaretto,
Bailey's Irish Cream, Kahlua, Peach Schnapps, Apple Pucker

GOURMET GRAZING STATION

ARTISANAL BRICK
CHEESE BAR

Wedges of International Cheeses *with assorted fruits, roasted nuts and variety of jams*

HOUSE-MADE
FARM FRESH DIPS

Rustic Tomato Bruschetta, Olive Tapenade, Roasted Garlic
White bean Hummus, Baba Ghanoush
served with garlic bread, bagel tostadas and pita chips

'CRAFT' MAC & CHEESE STATION

ELBOW OR SHELL PASTA

2 FLAVORS OF
CHEESE SAUCE

Amish Cheddar, Smoked Gouda

VARIETY OF
TOPPINGS

Caramelized Onions, Signature Braised Short Rib, Buffalo Chicken, Sautéed Mushrooms,
Tomatoes, Bacon, Crumbled Blue Cheese, Pesto, Toasted Breadcrumbs

Cocktail Hour SELECTIONS



10 HANDCRAFTED HOT & CHILLED HORS D'OEUVRES

The following are representative of typical selections, although
seasonal rotations may occur.

Sesame-Crusted Ahi Tuna (GF)

Chicken & Waffles

Crab Rangoon Cups

Philly Cheesesteak Cigars

Shrimp Fritters

Brie & Raspberry Bites (V)

Puff Pastry Franks

Risotto & Fontina Croquettes (V)

Jerk Chicken & Rum-Glazed
Pineapple (GF)

Stuffed Mushrooms (V)

*As we include a great variety of selections, we allow for
substitutions only due to dietary needs.*

(V) = Vegetarian, (GF) = Gluten-Free

First Course SELECTIONS

CHOICE OF ONE

Baby Spinach Salad, Walnuts, Roasted Grapes, Feta
roasted garlic vinaigrette

Quinoa and Orzo, Roasted Asparagus Tips
mango lime vinaigrette

Farm Greens, Seasonal Vegetables
raspberry balsamic vinaigrette

Tuscan Romaine Caesar
horseradish, parmesan crisp, olive bread crouton

Bibb Lettuce, Mixed Farm Greens, Crumbled Blue cheese, Walnuts
citrus vinaigrette

Broccoli Salad, Strawberries, Pickled Red Onion, Pine Nuts
spiced honey mustard



Entree SELECTIONS

Our traditional served meal offers a choice of two entrée selections, plus a vegetarian option. Your selections may be chosen from different tiers; pricing, on page 13, will be based on entree counts at the respective prices.

CLASSIC SERVED MEAL

Signature Sous-Vide Chicken Normandy
Merlot mushroom reduction

Orange Pork Mignon
orange segments, gooseberry glaze

Parmesan-Crusted Chicken
apple cider glaze

Wild Mushroom Risotto (V)
truffle oil

Olive Oil Poached Salmon
lemon-dill, beurre blanc

Grilled Chicken Breast
lemon herb marinade

Signature Crispy Skin Salmon
pan seared, farm-raised, citrus sauce

Signature Overnight-Braised Beef Short Rib

Crispy Chicken Florentine
spinach, fresh mozzarella, garlic, thyme, basil cream sauce

Roasted Vegetable Rigatoni (V)

Root Vegetable Quinoa (V/GF)
served in a red bell pepper

Seasonal Ravioli (V)

UPGRADED ENTREES (+\$15)

Bronzino
lemon caper butter

Thyme Roasted New York Strip

Napa Cabernet reduction

Certified Angus Beef Filet Mignon

Napa Cabernet reduction

Beef Wellington
wrapped in puffed

pastry, cherry, demi-glaze

Petite Filet, Oscar Style
topped

with lump crab meat and hollandaise

(2) Maryland Crab Cakes

cajun sun-dried tomato remoulade

Overnight-Braised Lamb Shank

Bay Scallop Risotto

Crispy Skin Duck Breast
fruit compote

Lemon Butter Poached Halibut
fresh herb sauce

Grilled Lamb Chops
pistachio mint pesto

Seared Scallops
sweet and sour reduction

Bone-In Veal Chop
peach demi-glaze

Coriander-Dusted Cobia
roasted red pepper coulis

Duo Plate—

Choose Two of the Following:
Grilled Shrimp (3), Salmon, Chicken

Pan-Seared Chilean Sea Bass
roasted tomato tapenade, aged balsamic reduction

Pepper-Crusted Rib Eye
garlic-herb compound butter

Duo Plate—Choose Two of the Following:
Short-Rib, Crab Cake, Filet (or any selection from Luxury Duos)

A charge of \$3.95 per person will be applied if a third (non-vegetarian) entrée selection is offered.

Guests ages 2-12 may order chicken tenders and french fries for \$25.00 per child.

For guests ages 13-20, the Belle of the Ball Wedding Package price is reduced \$15.00 per young adult.

Hot vendor meals are priced at \$50.00 per vendor meal.

Entrée counts are due 14 days prior to the event. If entrée counts are not provided in advance, a tableside ordering fee of \$4.95 per person will apply and the higher entree price will be charged. In such instances, overall timing of dinner service will be elongated.

Entrees are served with chef's selection of starch and seasonal vegetable. All of our foods are prepared with the freshest of ingredients, so please embrace our seasonal rotations and substitutions when requested. Our farm-fresh ingredients are local when possible, organic preferred.

In lieu of a served entree, a buffet or stations may be selected as your meal.

Stations PACKAGE SELECTIONS (+\$15)

One chef per station (where applicable) is included in package price. Based on guest count and stations selected, additional attendants may be required at a cost of \$150 each, plus tax.

SELECT TWO:

Grilled Cheese and Tomato Soup Shooter Station

Mashed Potato Bar

South of the Border Bar

Build your own soft tacos, nachos, and burritos

Cheeseburger in Paradise Slider Bar

French Fry Bar

SELECT TWO:

Pasta Station

Choice of pastas, sauces, and toppings, sautéed to order

Crab Cake Station

Sautéed to order

Carving Station

Choice of ham, turkey, prime rib, New York strip, or beef tenderloin

Smoked Salmon Station



Gyro Bar

Shaved rotisserie of lamb & beef with pita and assorted toppings

Seafood Risotto Station

Bay scallops and baby shrimp with accoutrements

Mediterranean Grill

Grilled kebabs to include salmon, chicken, and beef

Seared Scallop Station

ALSO INCLUDED: Grilled Vegetable Station



Buffet PACKAGE SELECTIONS

Entrees are accompanied by chef's selection of starch and seasonal vegetable.

SALADS

Two available on buffet or choice of one as served first course (see p.10 for selections)

ENTRÉES select four

Crispy Chicken Florentine

spinach, fresh mozzarella, garlic, thyme, basil cream sauce

Seared Beef Tips *local mushrooms, bourbon glaze*

Fettuccini *Italian sausage, broccoli rabe, shaved parmesan cheese*

Olive Oil Pan-Seared Salmon *lemon caper butter*

Lemon Butter Poached Cod *romanesco sauce*

Orecchiette Baresi *alfredo sauce*

Beef Flank Steak *olive oil and cabernet reduction*

Wedding Cake & Dessert SELECTIONS



CHOOSE YOUR CAKE (please select one)

Lemon, Chocolate, Vanilla, or Chocolate Chip

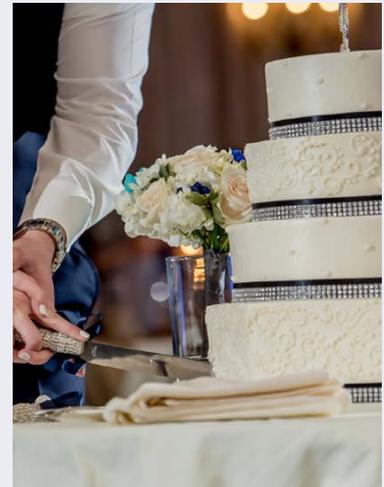
CHOOSE YOUR FILLING (please select one)

Vanilla, Chocolate, Lemon, Raspberry Mousse

CHOOSE YOUR ICING (please select one)

Vanilla Butter Cream, Chocolate Butter Cream

Coffee and tea served table-side with your cake.



And...

**CHOOSE ONE OF THE INCLUDED
OPTIONS BELOW**

for a little something extra sweet

S'Mores Bar

Mini Ice Cream, Sorbet, or Mousse Cones

Hot Chocolate Station

Chocolate Fountain

Homemade Cookies & Brownies

Espresso Bar



Package & Pricing

SUMMARY

THE BELLE OF THE BALL PACKAGE, PER PERSON PRICING

Full Retail Pricing Saturday Nights, April-November

CLASSIC SERVED MEAL OR BUFFET \$121.00
with tax & service charge ----->**\$150.78**

UPGRADED ENTREES OR STATIONS PACKAGE \$136.00
with tax & service charge ----->**\$169.68**

Friday evening weddings will receive a **\$7.00 discount** per person.
Sunday evening weddings will receive a **\$13.00 discount** per person.
Saturday daytime weddings (start time between 10am-12pm will receive a **\$15.00 discount** per person.

March and December weddings will receive a **\$8.00 discount** per person.
January and February weddings will receive a **\$13.00 discount** per person.

For Sundays of holiday weekends or when an observed holiday falls on a Friday, please reference Saturday night pricing.
20% service charge is always based on the full retail price (Saturday night, prime season) of the package and entree selected prior to any day of week or seasonal discount (\$121-\$136 for the Belle of the Ball Package).

OFF-PEAK VALUE OPTIONS, PER PERSON PRICING

Simple Elegance Package (see package inclusions on page 14, as this package varies from our standard offerings)

THIS PACKAGE MAY ONLY BE USED FOR THE DAYS AND TIMES NOTED BELOW:

Friday and Saturday Nights in January through March
Friday Nights in April, November, and December
Sundays Year-Round (not applicable for holiday weekends)
Saturdays During the Day, Year-Round
Thursday Nights

Pricing below is reflective of a January-March Saturday night, a Friday night in April, November, or December, or a non-holiday Sunday, year-round.

A **\$5.00 discount** will be applied to January-March Friday nights as well as daytime Saturdays and Thursday nights.

SIMPLE ELEGANCE: CLASSIC SERVED MEAL OR BUFFET \$95.00
with tax & service charge equals ----->**\$118.38**

SIMPLE ELEGANCE: UPGRADED ENTREES OR STATIONS \$110.00
with tax & service charge equals ----->**\$137.28**

Brunch Package (see details page 15)

THIS PACKAGE MAY ONLY BE USED FOR DAYTIME WEDDINGS (with a start time between 10am and 12pm).

BRUNCH BUFFET \$70.00
with tax & service charge----->**\$87.48**

OFF-PEAK VALUE OPTIONS

See page 13 for date availability and pricing of these packages.

Simple Elegance Package

WEDDING PACKAGE

FOUR/FIVE HOUR WEDDING RECEPTION* WITH FOUR HOUR OPEN BAR** & CHAMPAGNE TOAST

Domestic Beer (*Miller Light & Yuengling*), Wine, Soda, Assorted Liquors (*Bombay Gin, Bacardi Light Rum, Sauza Gold Tequila, Tito's Vodka, Jack Daniels Whiskey, Dewars Scotch, assorted house liquors*)

HOUSE-MADE FARM FRESH DIPS

Rustic Tomato Bruschetta, Olive Tapanade, Roasted Garlic Whitebean Hummus, Rosemary Hummus, Babaganoush served with garlic breads, bagel tostadas and pita chips

SIX PASSED HORS D'OEUVRES

Please Select from Choices Below

Sesame-Crusted Ahi Tuna (GF)	Crab Rangoon Cups
Chicken & Waffles	Puff Pastry Franks
Philly Cheesesteak Cups	Brie & Raspberry Bites (V)
Risotto & Fontina Croquettes (V)	Stuffed Mushrooms (V)
Jerk Chicken & Rum-Glazed	Shrimp Fritters
Pineapple (GF)	

FIRST COURSE

Please Select One from the "First Course Selections" (page 10)

ENTRÉE SELECTIONS

For a Served Meal, Please Select Two Entrées (plus a vegetarian option, selections are on page 10)

OR

In Lieu of a Served Meal, a Buffet is available (see page 11)

WEDDING CAKE

Select from a variety of our hand-crafted elegant cake styles, flavors and accent colors, created by our Pastry Chef. Coffee and tea are served table-side during dessert.

TASTEFUL DÉCOR & FIRST-RATE SERVICE

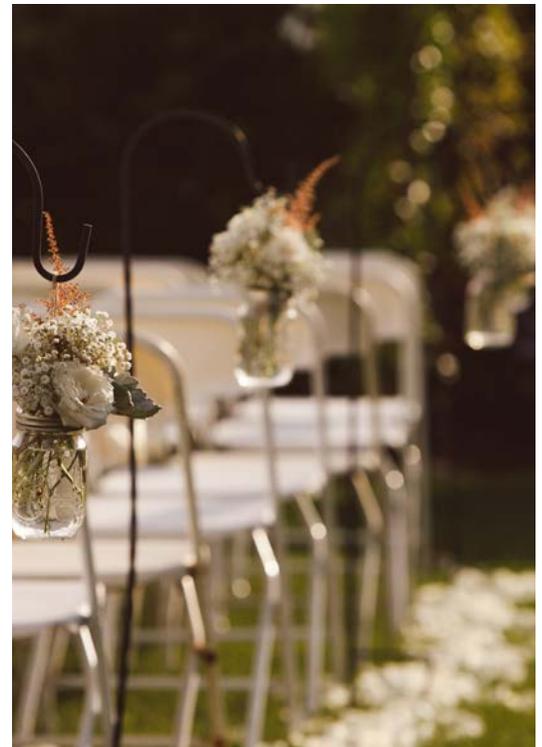
Floor length ivory linens and napkins are included. You will have an experienced maître d' to manage your event and a bridal attendant to tend to your every need.

HOSPITALITY SUITE

The bridal party will receive a cheese display and an assortment of soft drinks two hours prior to their event in this exclusive area. Complimentary wine and champagne are offered in this space one hour prior to the event. Hors d'oeuvres are also available in the hospitality suite during cocktail hour.

OVERNIGHT ACCOMMODATIONS AT NORMANDY FARM HOTEL

Spend the Evening in One of Our Beautifully-Appointed Hotel Rooms, with our Compliments. Suites available for an additional fee.



*A Four Hour Reception is provided for daytime events.

**With a five hour reception, bar is closed for one-half hour during introductions and one-half hour at the end of the event.

Upgrade to five hour bar: **\$5.00 per person.**

Guests ages 2-12 may order chicken tenders and french fries for **\$25.00 per child.**

Young Adults are not discounted in this package option. Hot vendor meals are priced at **\$50.00 per vendor meal.** Entrée counts are due 14 days prior to the event. If entrée counts are not provided in advance, a tableside ordering fee of **\$4.95 per person** (plus tax and service charge) will apply, and the higher entree price will be charged.

In such instances, overall timing of dinner service will be elongated.

OFF-PEAK VALUE OPTIONS

See page 13 for date availability and pricing of these packages.

Daytime Wedding Reception

BRUNCH PACKAGE FOUR HOUR RECEPTION

CHAMPAGNE TOAST

Glass of bubbling champagne for all to toast the guests of honor.

MIMOSA BAR & BLOODY MARY BAR ALONG WITH COFFEE, TEA, SODA, ASSORTED JUICES & ICED TEA

STATIONARY DISPLAY

Fresh Fruit, Assorted Breakfast Pastries and Muffins
with sweet butter and preserves

A SELECTION OF PASSED HORS D'OEUVRES

Bacon and Apple Bruschetta, Deviled Eggs, Prosciutto and Melon Canapés, Petite Vegetable Quiche, Chicken Kebabs

BRUNCH BUFFET

Omelet Station
made to order with assorted fillings
Cinnamon-Glazed Challah French Toast
with pure maple syrup
Smoked Bacon, Seared Country Ham and Breakfast Sausage
Oven-Roasted Home Fried Potatoes
Romaine, Horseradish, Parmesan Frico, Olive Bread Crouton
creamy lemon ricotta dressing
Carved Turkey Breast
Roasted Chicken Salad
Cheese Tortellini
with sun-dried tomatoes and prosciutto
Grilled Vegetables

WEDDING CAKE

Select from a variety of our hand-crafted elegant cake styles, flavors and accent colors, created by our Pastry Chef.
Coffee and tea are served table-side during dessert.

TASTEFUL DÉCOR & FIRST-RATE SERVICE

Floor length ivory linens and napkins are included. You will have an experienced maître d' to manage your event and a bridal attendant to tend to your every need.

HOSPITALITY SUITE

The bridal party will receive a cheese display and an assortment of soft drinks two hours prior to their event in this exclusive area. Complimentary wine and champagne are offered in this space one hour prior to the event. Hors d'oeuvres are also available in the hospitality suite during cocktail hour.

OVERNIGHT ACCOMMODATIONS AT NORMANDY FARM HOTEL

Spend the Evening in One of Our Beautifully-Appointed Hotel Rooms, with our Compliments. Suites available for an additional fee.



Guests ages 2-12 may order chicken tenders and french fries for \$25.00 per child.
Young Adults are not discounted in this package option. / Hot vendor meals are priced at \$50.00 per vendor meal.

Special Notes

OF INTEREST

WEDDING WEEKEND EXPERIENCE

Inquire about a hotel room block at Normandy Farm at a reduced rate as well as discounts offered on additional events associated with your wedding such as a welcome reception, rehearsal dinner, or post-wedding brunch to provide for a full wedding weekend experience.

Additionally, the Farmer's Daughter indoor bar is open after your reception to keep the festivities going. Inquire about reserving a room specifically for your guests with late-night snacks!

Hotel amenities include breakfast Monday through Saturday, as well as a shuttle for guests' transportation needs within an 8 mile radius, based on availability. As an added bonus, an indoor pool and fitness center provide for space for your guests to keep fit during their stay with us.

HOSPITALITY SUITE

This private space is a staging area for your bridal party but is not intended as a 'get ready' room. It is available two hours before your event begins and through cocktail hour for a daytime event or throughout the reception for an evening event.

Should you be seeking a space to have hair and makeup done on your big day, we offer a reduced hotel room rate for the evening prior to your wedding. Available options can be discussed with our Reservations Manager.



COAT ROOM ATTENDANT \$100.00

A personal coat room attendant adds an extra level of service for your event.

FOOD & BEVERAGE

Normandy Farm Hotel does not permit outside food or beverage to be brought in for events on property (with the exception of favors).

EVENT PLANNING

You will meet with your event coordinator approximately four months prior to your wedding. They will detail your menu, room layout, ceremony, and the overall schedule of the day. A Maitre d' will be your contact person for the wedding day who will manage your event. You will also have a Bridal Attendant who is dedicated specifically to the bridal party.

DEPOSIT

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

OUTSIDE VENDORS

Please be sure vendors are aware that access into a room more than two hours prior to the scheduled start time cannot be guaranteed. We will know 72 hours prior if the vendor may access the room before that time.

SPECIALTY DRAPERY & LOUNGE FURNITURE

Ask your event coordinator about optional enhancements to transform your ballroom. These options are not through Willow & Thistle.

Preferred PARTNERS

The following partners have been hand selected as being the foremost service providers in their respective categories. These companies and individuals are intimately familiar with our facilities, our processes and our staff. They have our full confidence and assurance that you will be provided with excellent attention and care. And above all, they will ensure your special day runs smoothly and seamlessly!

DISC JOCKEY, BANDS, ENTERTAINMENT

EBE Entertainment
DJ's, Bands, and More
www.ebetalent.com
888.323.2263

Schaffer Sound
www.schaffersound.com
610.627.5900

Hitched Productions
(see contact information
to the right)

Signature DJ
www.signaturedjs.com
610-825-6161

Tim Williams
www.timwilliams.com

SALONS AND SPAS

Nu Waves Salon
nuwavessalonanddayspa.com
610.275.1514

Jolie Spa
www.joliespa.com
610.277.2152

WEDDING NANNY

MBR Nanny
mbrnannynetwork.com
marissa@mbrnannynetwork.com
610.761.5202

TRANSPORTATION

Park Avenue Limousine
www.parkavenuelimousine.com
briana@parkavenuelimousine.com
215.364.2470

BRIDAL SHOP

Darianna Bridal & Tuxedo
241 Easton Rd
Warrington, PA 18976
www.dariannabridal.com/
215.491.8500

PHOTOBOOTH

Hitched Productions
(see contact information
to the right)

Smiles Gone Wild Photo Booths
610.825.6161
www.smilesgonewildphotoboosth.com

One-Stop Shop

ON-SITE VENDORS

TYLER BOYE PHOTOGRAPHY
&
HTCHED PRODUCTIONS

Photography/ Videography / DJ /
Photo Booth Rental
www.tylerboye.com
www.hitchedproductions.com
215.616.8410
jessica@tylerboyephoto.com

WILLOW & THISTLE

Florals & Décor
www.willowandthistle.com
215.616.8408
sales@willowandthistle.com



the
farmer's
daughter
RESTAURANT

the farmer's daughter

A farm-chic restaurant nestled inside Normandy Farm Hotel,
and the perfect place to host private events for 10-75 people.

Weddings | Rehearsal Dinners | Showers | Birthday Parties
Corporate Events | Charitable Events or Fundraisers | And More

Inquire today / 215.616.8113
inquiries@hansen-properties.com



SHE'S THE MOST

Beautiful in Town

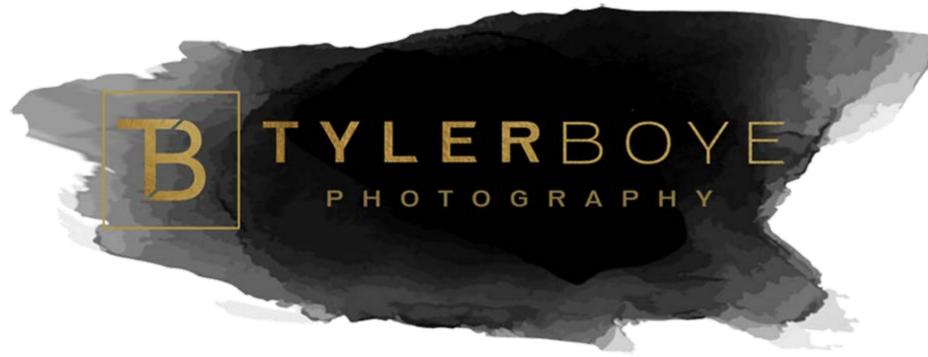
photography

films

dj services

photo booths

headshots



because you never want to forget where forever started
love. beauty. forever



a full-service studio located on-site at the normandy farm hotel

for more information, please reach out to

tylerboye.com

hello@tylerboyephotography.com

215-616-8413