Wedding Receptions
WELCOME TO HAVERTFD COLLEGE

Located within a nationally recognized arboretum just outside of Philadelphia with 200 acres of award-winning architecture and landscaping, including a 3.5-acre duck pond, Haverford College provides a beautiful and serene environment to celebrate your special occasion.

Our catering manager and dining services team will work with you months in advance to make sure that your dream becomes reality in Haverford College’s Great Hall. Every detail is important to us and we are happy to accommodate you with a variety of menu options to satisfy your taste and budget.

In order to plan your special day we like to meet with the couple at least 6 months prior to the reception. The Office of Conferences & Events and Catering Department have assembled this guide with everything you need to know about planning a reception at Haverford.

Please contact us with any questions or to schedule a time to meet with:

Haverford College
Conferences & Events
370 Lancaster Avenue
Haverford, PA 19041
610-896-4923

HTTPS://WWW.HAVERTFD.EDU/CONFERENCES-AND-EVENTS/WEDDING-RECEPTIONS
HAVERFORD COLLEGE CATERING MENU
PRICES START AT $50 PER PERSON

DISPLAY TABLE
ASSORTED CHEESES & CRACKERS, RAW VEGETABLES W/ DIP, AND GENEROUS FRUIT GARNISH

HORS D’OUEVRES (PICK 4-5)

COLD

COLD SHRIMP COCKTAIL

MELON OR ASPARAGUS WRAPPED IN PROSCIUTTO

BELGIUM ENDOVE STUFFED WITH SALMON OR VEGETABLE MOUSSE

CROSTINI TOPPED WITH FILET & HORSEARADISH CREAM SAUCE

CUCUMBERS TOPPED WITH SALMON MOUSSE

ARTICHOKE, KALMATT OLIVE, & ROSTATED TOMATO SKEWER

HOT

SCALLOPS WRAPPED IN BACON

MINI CRAB CAKES

BEEF WELLINGTON

CHICKEN DIJON IN PUFF PASTRY

SPICY THAI CHICKEN SATAY

PORTABELLA PUFF

GOAT CHEESE FLATBREADS

WHOLE ARTICHOKE HEARTS STUFFED WITH GOAT CHEESE

BRIE & PEAR FILO FLOWER

BLUE CHEESE & PEAR FILO STAR
BEEF, CHICKEN, OR VEGETABLE QUESADILLAS

CHICKEN PESTO PUFF PASTRY

OLIVE & SUN-DRIED TOMATO CROISSANT

SWEET POTATO & COCONUT CHICKEN

CHICKEN SATAY WITH SPICY PEANUT SAUCE

PRESET SALAD (CHOOSE ONE)

ARUGULA WITH GOAT CHEESE & LEMON VINAIGRETTE

MIXED GREENS WITH GOAT CHEESE, MANGOS, CARAMELIZED PECANS, RED ONIONS AND RASPBERRY VINAIGRETTE

CAESAR SALAD

ENTREES (SELECT 2 MEAT & 1 VEGETARIAN)

BEEF

FILET MIGNON
SERVED WITH MUSHROOM OR BÉARNAISE SAUCE

BEEF WILLINGTON
TOPPED WITH MUSHROOM PATE IN A GOLDEN PUFF PASTRY WITH BÉARNAISE SAUCE

FILET TORNADOS
TWIN FILETS SERVED WITH STONE GROUND MUSTARD AND RASPBERRY SAUCE

PRIME RIB
WITH AUS JUS

CHICKEN

STUFFED CHICKEN BREAST
SPINACH, FETA CHEESE, & ROASTED PEPPERS WITH A TARRAGON CREAM SAUCE

CHICKEN BREAST
SERVED WITH FONTINA CHEESE, ARTICHOKE, AND SUN-DRIED TOMATOES
CHICKEN MARSALA
SERVED WITH MUSHROOMS AND MARSALA WINE

CHICKEN BREAST
SERVED WITH SMOKED MOZZARELLA CHEESE, SPINACH, AND PROSCIUTTO HAM

SEAFOOD

BAKED SALMON
SERVED WITH LEMON DILL SAUCE

MAHI MAHI, GRILLED SWORDFISH OR ORANGE ROUGHY
CHOICE OF MANGO SALSA OR CHAMPAGNE BUTTER SAUCE

VEGETARIAN

STUFFED PORTOBELLA MUSHROOM
SERVED WITH SEITAN AND FRESH VEGETABLES

RAVIOLI
FILLED WITH SUN-DRIED TOMATO OR SPINACH

ZUCCHINI BOATS
STUFFED WITH TEMPEH & VEGETABLE STIR FRY

PENNE PASTA
SERVED WITH SUN-DRIED TOMATOES & SPINACH

STARCHES (CHOOSE 1)

ROASTED RED BLISS POTATOES WITH FRESH ROSEMARY

TWICE BAKED POTATOES

ROASTED SWEET, WHITE, & RED POTATOES

MUSHROOM ORZO OR RISOTTO

CONFETTI RICE PILAF

ISRAELI COUS COUS
VEGETABLES (CHOOSE 1)

FRESH ASPARAGUS BUNDLES WITH ROASTED PEPPERS
FRESH GREEN BEANS
FRESH VEGETABLE MEDLEY
MINTED GREEN BEANS WITH RED ONIONS
BROCCOLI WITH BABY CARROTS
SUGAR SNAP PEAS WITH BABY CARROTS

CHILDREN (3 – 7 YEARS OLD)

CHICKEN TENDERS AND FRENCH FRIES
PASTA WITH RED SAUCE

DESSERT STATION

CAKE
PROVIDED BY HALL RENTER

VIENNESE TABLE
ASSORTED CAKES, PASTRIES, PETITE FOURS, ETC.

SWEET TABLE (SELECT 4-6)
-HOMEMADE CANNOLI, CREAM PUFFS, ECLAIRS
-FRUIT TARTS
-LEMON SQUARES
-RASPBERRY CHEESECAKE
-CHEESE TARTS
-GOURMET BROWNIES
-GOURMET COOKIES
-GOURMET KEY LIME PIE
-GOURMET CAKE
-BOWL OF FRESH FRUIT WITH WHIPPED CREAM
ADDITIONAL SERVICES
AMENITIES WE CAN PROVIDE FOR YOUR EVENT

WHAT’S INCLUDED WITH THE HALL RENTAL? ($1500)
The hall rental grants you a blank canvas to which you can design your own dream event! We can provide you with tables, chairs, and or decorations for an additional charge.

BARTENDING SERVICE ($150 PER BARTENDER)
We can provide you with 2 licensed bartenders as well as a serving station, juices, sodas, water, and high quality plastic cups to serve your guests. All you have to provide is the alcohol. There is a required ratio of 1 bartender per every 75 guests.

Please consider how long you want the bar. If you are having two bars, do you want them both to close after the cocktail hour or would like one to remain open during dinner?
The college does not have a liquor license and cannot provide or serve alcohol. If alcohol is desired, the client must purchase it and bring to the college in advance to be chilled/stored. The Catering Department will suggest bartenders, to be paid in cash at the event.

MINI BAR
Wine & Beer Set Up
(Chilling Bin/Ice/Corkscrews)
Plastic Wine, Beer & Soda Glasses
Assorted Sodas
Ice Water
Assorted Nuts
Cocktail Napkins/Stirrers

FULL BAR
Wine & Beer Set Up
(Chilling Bin/Ice/Corkscrews)
Plastic Wine, Beer & Soda Glasses
Club Soda, Tonic Water
Assorted Sodas
Assorted Juices
Lemon & Lime Wedges
Ice Water
Assorted Nuts
Cocktail Napkins/Stirrers
BOXED LUNCHES
When using Haverford College’s catering service, we can provide box lunches for you, photographer, DJ, and other entertainment.

SEATING
Rounded tables with seating for 8 people are available. Long rectangular tables to serve as the Head Table are also available.

LINENS
Table skirts & napkins are included in the price per person. We have a wide variety of colors and styles and can assist with selection when we meet with you.

CAKE CUTTING
There is no charge for cake cutting.

SETUP & CLEAN-UP
We will be more than happy to assist you with both the setup and clean-up of your event.

SPECIAL REQUESTS
If there is anything else that you would like for us to provide for your wedding ceremony, just let us know and we will see how best we can accommodate your request.