

*John Wright*  
RESTAURANT



# *A John Wright Event*

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With a breath-taking view of the Susquehanna River, John Wright Restaurant is the perfect space for your event.

It is no secret that a wedding day stands among the most important occasions a couple can experience in their lifetime, and we cherish the great honor and responsibility that comes along with this.

With endless backdrops for photos, John Wright is here to showcase your special day. Unlike most other venues, you can return to your "I do" location year after year to celebrate your anniversary or to enjoy a romantic dinner.

We are proud to offer a broad range of menu and service options. Inside, you will find a small sample of the unlimited possibilities that John Wright Restaurant has to offer.

Call us today to have a member of our sales team personalize your wedding day!

We require a minimum of 100 guests.

6% sales tax and 18% service fee will be added to your total invoice.



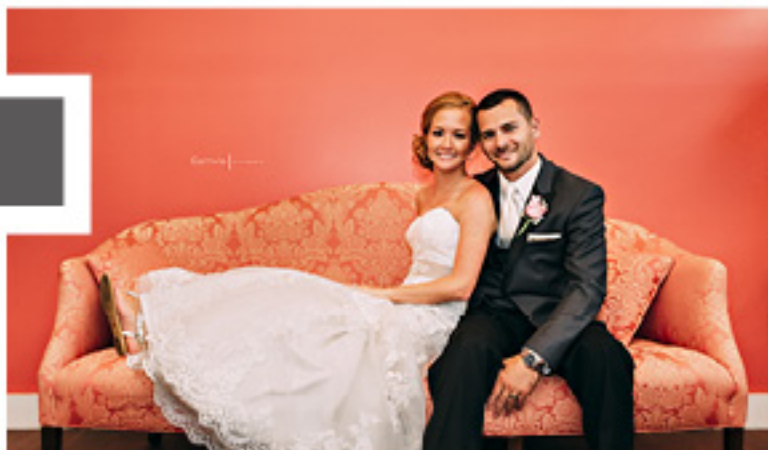


*JohnWright*  
RESTAURANT



## *Bridal Suite*

Experience things the "Wright" way in our luxurious bridal suite. Our private entrance allows you, your bridal party, and any outside vendors to celebrate in one location.



## *Ceremony on the lawn*

Mesmerize your guests during your ceremony with the breathtaking backdrop of the Susquehanna River and The Veterans Memorial Bridge.



## *Ceremony in the River Room*

Utilize the River Room for an indoor ceremony space or for a more intimate ceremony location.





## *Reception in the River Room*

The River Room is the perfect location for your reception. Your guests will be able to experience our space to the fullest by enjoying a private bar and our rooftop deck.



## *Food Packages*

At John Wright, we are able to offer unlimited possibilities when it comes to food. We are always able to create customizable packages or meals.





## *Silver*

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Cheese, Vegetables, & Dips Display

Choice of One Stationed Hot Hors D'oeuvre

Sliced Bread and Butter on Table

Served Mixed Green Salad with Ranch  
and Balsamic Vinaigrette on tables



## *Buffet:*

Choice of One Pasta Entrée

Choice of One Meat Entrée (Chicken, Beef, or Pork)

Vegetable Medley

Choice of Potato or Rice

Water, Coffee, Iced Tea, and Soda

## *Gold*

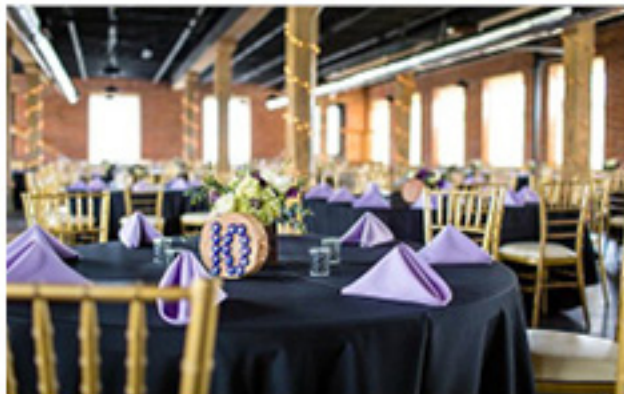
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Cheese, Vegetables, and Dips Display

Choice of One Passed Hot Hors D'oeuvre

Sliced Bread and Butter on Table

Served Mixed Green Salad with Ranch  
and Balsamic Vinaigrette on tables



### *Served:*

Choice of One Pasta Entrée

Choice of Two Meat Entrees (Chicken, Beef, or Pork)

Vegetable Medley

Choice of Potato or Rice

Water, Coffee, Iced Tea, and Soda

## *Platinum*

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### *Cocktail Hour:*

- Cheese, Vegetables, Fruit and Dips Display
- Choice of One Stationed Hot Hors D'oeuvre
- Choice of Two Passed Hot Hors D'oeuvres



### *Action Stations:*

- Choice of One Pasta
- Choice of One Pasta with Meat
- Carving Station
  - (Roast Beef, Pork Loin, Turkey, or Ham)
- Caesar Salad Station
- Water, Coffee, Iced Tea, and Soda

## Passed Hor d'oeuvres

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Antipasta Skewers  
Caprese Skewers  
Chilled Soup  
Crab Rangoon  
Cranberry, Brie, Prosciutto Crostini  
Cucumber and Smoked Salmon  
Deviled Eggs  
Goat Cheese Stuffed Dates Wrapped in Bacon  
Mini Beef Wellington  
Mini Crab Cake



Mini Shepherd's Pie Croquette  
Pineapple & Chicken or Kielbasa Skewers  
Mini Salmon Cakes  
Scallops Wrapped in Bacon  
Seared Tuna on Wonton  
Shrimp Cocktail  
Short Ribs with Smoked Gouda Grits  
Smoked Salmon with Dill Cream  
Spring Rolls  
Watermelon Feta Bites

## Stationed Hor d'oeuvres

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Spinach Artichoke Dip  
 Traditional Hummus  
 Crab Dip  
 Curried Shrimp Dip  
 Buffalo Chicken Dip  
 Tomato Bruschetta on Crostini  
 Baked Raspberry Brie  
 Artisan Meats, Cheeses, and Breads  
 Mozzarella Pinwheels with Sundried Tomato  
 Chicken Sate with Thai Peanut Sauce



Caprese Skewers  
 Beef Sate  
 Pineapple Chicken Skewers  
 Bourbon BBQ Meatballs  
 Sweet and Sour Meatballs  
 Swedish Meatballs  
 Spring Rolls  
 Sushi  
 Chilled Smoke Beef Tenderloin  
 Fruit with Dipping Sauces  
 Nacho Bar

## Pasta

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Baked Penne with Herb Tomato Sauce

Bolognese

Farfalle with Vodka Sauce

Farfalle Alfredo

Pasta Primavera

Penne Pasta with Sundried Tomato

Tortellini Alfredo

Vegetarian Lasagna

Stuffed Shells



Roasted Potatoes

Roasted Sweet Potatoes

Garlic Mashed Potatoes

Horseradish Mashed Potatoes

Scalloped Potatoes

Apple Cranberry Wild Rice

Local Mushroom Wild Rice

Broccoli and Cheese Rice

## Meat Selections

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### Beef:

Sliced Roast Beef with Gravy  
Beef Burgundy with Mushrooms  
Beef Stroganoff with Noodles  
Smoked Brisket

### Pork:

Roasted Pork Loin with Herb Sauce  
Stuffed Pork Chop  
Groff's Smoked Ham



### Chicken:

Chicken Marsala  
Stuffed Chicken Breast  
Chicken Romano  
Grilled Chicken in Pesto Cream Sauce  
Chili Dusted Chicken with Mango Salsa  
Chicken with Mushroom Cream Sauce  
Chicken Provencal with Tomatoes and Capers

## *Open Bar Packages*

### **Beer and Wine**

(Miller Lite, Yuengling Lager, House Wine)

### **Beer, Wine, Liquor**

(Miller Lite, Yuengling Lager, House Wine,  
Call Brand Liquor)

### **Beer, Wine, Premium Liquor**

(Miller Lite, Yuengling Lager, House Wine,  
Premium Liquor)



\*All open bar packages are priced on your final guest count, excluding those 12 years old and under.





## *Consumption Bar*

### **Domestic Beer**

Quarter Keg

Half Keg

Bottle or Draft

### **Imported/ Premium Beer**

Quart Keg

Half Keg

### **Wine**

1.5 Liter Bottle

Per Glass

### **Liquor**

Call Brand per Glass

Premium per Glass

### **Specialty Punches**

Per Gallon

(Approx. 20 drinks)

Bar service will conclude 15 minutes prior to the event end time.







[jwrevents.com](http://jwrevents.com) | 717 - 252 - 1003

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————— Connect with us on —————

