

Weddings by The James

Located inside the Holiday Inn, Downtown
100 Pine Street • Williamsport, PA 17701 • 570-327-8231
www.thejamesrestaurant.com

Thank you for considering the Holiday Inn for your wedding reception. We understand how important it is to personalize your wedding reception. Our staff is dedicated to help create the wedding reception of your dreams. Let us take care of all table and décor set-up on the day of the reception. We work closely with you throughout the planning process so that when you arrive to your reception, it is just how you imagined it would be. We supply ivory linens and napkins for no additional fee. Tables are set with the beautiful golden chiavari chairs with ivory cushions.

Cocktail Hour

The first hour of the package is designed as a cocktail/social hour for your guests as they await your arrival. The bar is open with your selected unlimited package beverages. Our culinary team will prepare a beautiful garden bistro, while our experienced service staff will make your guests feel welcomed as they butler hors d'oeuvres. When you arrive with your bridal party, you will be greeted with champagne and hors d'oeuvres.

Dinner Hour

A complimentary champagne toast will provide the perfect transition into dinner service.

For the Newlyweds

End the evening with beautiful overnight deluxe accommodations, champagne, chocolate covered strawberries, and breakfast the following morning in The James.

Contact the sales office today at 570-327-8231. We look forward to meeting with you!

Bliss Package

Unlimited Beverages

The Bliss Package includes coffee, hot tea, iced tea and a champagne toast

Cocktail & Social Hour

Assortment of domestic & imported cheeses, fresh vegetables, fruit, dips, crackers and crostini

Your Choice of Two Butlered Hors D'oeuvres from the following:

- Mushrooms Stuffed with Italian Sausage
- Grilled Chicken Skewers with Sweet and Sour Sauce
- Bruschetta with Tomato and Basil
- Mini Baked Potatoes with Sour Cream and Chives
- Crispy Smoked Mozzarella with Roasted Tomato Vinaigrette
- Petite Meatballs with Marinara
- Mozzarella BLT canapé
- Vegetable Spring Rolls

Dinner Hour

Freshly Baked Rolls & Butter

Choose one salad to be served to all guests

Garden Vegetable Salad- Fresh Cucumber, Radish, Carrot and Tomato, tossed with Greens and our Lemon-Honey Vinaigrette

Classic Caesar Salad- Crisp Romaine, Tossed with our Creamy Caesar Dressing and Garlic Croutons

Main Course- Choice of (2) Meats and (1) Vegetarian

- Slow Roasted Sliced Beef with Au Jus
- Braised Beef Short Rib with Red Wine Sauce
- Roasted Breast of Chicken with a Honey Mustard Au Jus
- Chicken Marsala with Mushrooms
- Grilled Salmon with an Artichoke-Lemon Vinaigrette
- Herb Crusted Cod with a Lemon Beurre Blanc
- (v) Sweet Peppers Stuffed with Rice, Mushrooms, Leeks and with a Garlic Bread Crumb and Roasted Tomato Vinaigrette
- (v) Cannelloni Stuffed with Ricotta and Spinach and Marinara Sauce

Sides-Choice of Two

- Roasted Baby Carrots and Cauliflower
- Steamed Broccoli
- Roasted Corn
- Steamed Green Beans
- Buttery Mashed Potatoes
- Rice Pilaf
- Roasted Red Potatoes

\$59 per person

(inclusive of tax & service fee)

Eternity Package

Unlimited Beverages

The Eternity Package includes 4 continuous hours of a domestic draft beer of your choice, house red and white wines, assorted soda, iced tea, and coffee

Cocktail & Social Hour

Assortment of domestic & imported cheeses, fresh vegetables, fruit, dips, crackers and crostini

Your Choice of Two Butlered Hors D'oeuvres from the following:

- Mushrooms Stuffed with Italian Sausage
- Grilled Chicken Skewers with Sweet and Sour Sauce
- Bruschetta with Tomato and Basil
- Mini Baked Potatoes with Sour Cream and Chives
- Crispy Smoked Mozzarella with Roasted Tomato Vinaigrette
- Petite Meatballs with Marinara
- Mozzarella BLT canapé
- Vegetable Spring Rolls

Dinner Hour

Freshly Baked Rolls & Butter

Choose one salad to be served to all guests

Garden Vegetable Salad- Fresh Cucumber, Radish, Carrot and Tomato, tossed with Greens and our Lemon-Honey Vinaigrette

Classic Caesar Salad- Crisp Romaine, Tossed with our Creamy Caesar Dressing and Garlic Croutons

Main Course- Choice of (2) Meats and (1) Vegetarian

- Slow Roasted Sliced Beef with Au Jus
- Braised, Tender, Beef Short Rib with Red Wine Sauce
- Roasted Breast of Chicken with a Honey Mustard Au Jus
- Chicken Marsala with Mushrooms
- Grilled Salmon with Citrus Vinaigrette
- Herb Crusted Cod with a Lemon Beurre Blanc
- (v) Sweet Peppers Stuffed with Rice, Mushrooms, Leeks and with a Garlic Bread Crumb and Roasted Tomato Vinaigrette
- (v) Cannelloni Stuffed with Ricotta and Spinach and Marinara Sauce

Sides-Choice of Two

- Roasted Baby Carrots and Cauliflower
- Steamed Broccoli
- Roasted Corn
- Steamed Green Beans
- Buttery Mashed Potatoes
- Rice Pilaf
- Roasted Red Potatoes

\$67 per person

(inclusive of tax & service fee)