



~ OUR INCLUSIVE ~
WEDDING RECEPTION PACKAGE

includes the following amenities:

PREMIUM OPEN BAR

~

COCKTAIL HOUR

hot and cold hors d'oeuvres

~

CHAMPAGNE TOAST

~

THREE-COURSE SIT DOWN DINNER

chef created using only superior ingredients

~

INN-BAKED WEDDING CAKE

*custom made by our pastry chef,
plus delectable dessert selections*

EUROPEAN WHITE GLOVE SERVICE

throughout your entire affair

~

FLOOR-LENGTH TABLECLOTHS

with an elegant rose damask overlay

~

WEDDING COORDINATOR

*to conduct events of the day so you'll feel like
a guest at your own wedding reception*

~

COMPLIMENTARY PRIVATE TASTING

for up to 6 guests





BAR SERVICE

PREMIUM OPEN BAR

BEER

*budweiser
coors light
yuengling lager
samuel adams lager
heineken*

WINE

*merlot
chardonnay
cabernet sauvignon
white zinfandel*

LIQUORS

*canadian club
seagram's vo whiskey
seagram's 7 whiskey
jack daniels whiskey
southern comfort*

*old granddad bourbon
jim beam
j & b scotch
johnny walker red
cutty sark*

*new amsterdam gin
beefeater gin
cuervo gold tequila
blackberry brandy*

*bacardi light rum
meyer's rum
captain morgan rum
coconut rum*

*anissette
amaretto
melon liqueur
peach schnapps
kahlua*

*smirnoff vodka
stolichnaya vodka
new amsterdam vodka
tito's vodka*

NON-ALCOHOLIC BEVERAGES

*coke, diet coke, sprite, ginger-ale, tonic water,
club soda, juices, and mixers*

CHAMPAGNE TOAST FOR ALL!

COCKTAIL HOUR

on saturday afternoon and sunday's cocktail hour will be 45 minutes

COLD HORS D'OEUVRES SPREAD (all included)

charcuterie board featuring aged-salami, prosciutto and pepperoni
a fine selection of imported and domestic cheeses and crudité
aged balsamic-roasted vegetables
traditional bruschetta and mediterrean hummus with ciabatta bread



PASSED HORS D'OEUVRES (please select 8)

HOT

gingered chicken wrapped in bacon
garlic-seared shrimp skewers
panko-cruste shrimp
edamame dumplings
vegetable spring rolls
with sweet chili sauce
roasted red pepper &
mushroom quiche
penn's cheese steak spring roll
fresh panko-cruste mozzarella
pan-fried pork pot stickers

cocktail franks in blankets with
honey mustard dipping sauce
grilled reuben panini
philadelphia crab fries
andouille sausage-stuffed
mushrooms
chicken and lemon grass
pot stickers
crab imperial-stuffed mushrooms
french onion boules
spinach phyllo



COLD

caprese skewers
kobe beef carpaccio crostini
truffled deviled eggs

asparagus, tomato &
goat cheese crostini
cucumber topped with dill,
mascarpone and smoked salmon

UPGRADED (pricing per piece)

mini street style carnitas - \$2
watermelon canapes - \$2
scallops on horseback - \$2
wasabi mashed savory cone - \$3
mini cuban sandwich - \$3

maine lobster bisque - \$3
chilled jumbo shrimp - \$3.5
tuna tartar savory cone - MP
penn's crab cake sliders - MP
grilled new zealand
baby lamb chops - MP



FIRST COURSE

SALAD (choice of 1)

HOUSE SALAD

*field greens, romaine, baby spinach,
shredded carrots and grape tomatoes*

BABY SPINACH SALAD

*with applewood-smoked bacon bits, goat cheese and
mandarin oranges with a champagne vinaigrette*

CAESAR SALAD

*crisp romaine tossed with parmesan cheese and lightly
roasted garlic croutons in our tangy caesar dressing*



UPGRADED

GRANNY SMITH APPLE SALAD / \$2.5

*with candied walnuts, sliced strawberries and goat cheese;
tossed with field greens in an apple cider ginger vinaigrette*

WEDGE OF ICEBERG LETTUCE / \$2.5

*topped with applewood-smoked bacon,
diced tomatoes and crumbled blue cheese;
served with creamy blue cheese*

ARUGULA / \$2.5

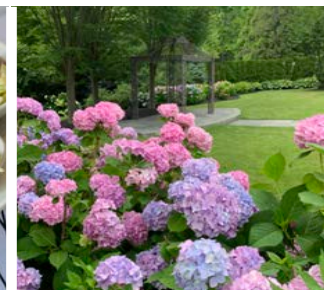
*tossed with shaved red onions, mandarin oranges
and goat cheese in a lemon vinaigrette*

WATERMELON SALAD (june – august) / \$5

*watermelon, tangy crumbled goat cheese,
blueberries, baby arugula tossed
in a local honey & lemon vinaigrette*

MISSION FIG SALAD (september – november) / \$5

*mission figs and red raspberries, baby field
greens tossed in a champagne vinaigrette,
garnished with marcona almonds
and crumbled goat cheese*



MAIN COURSE

DUET ENTREES

CUSTOM DUET PLATE / \$117
select any two from the listed below:

- BONELESS BEEF SHORT RIB
- CHICKEN FRANCAISE
- CHICKEN CAPRESE
- TANGERINE-GRILLED SALMON
- JUMBO LUMP CRABCAKE (3 oz.) —\$7 per person
- FILET MIGNON (4 oz.) —\$10 per person



PENN'S SURF & TURF / \$134
broiled filet mignon (6 oz.)
accompanied by two (2 oz.) crab cakes

TRADITIONAL SURF & TURF / \$152
6 oz. lobster tail teamed with a 6 oz. filet mignon

ENTREES (choice of 3)

CHICKEN MARSALA / \$109
served with a medley of imported
& domestic mushrooms in a savory
marsala wine sauce

CHICKEN FRANCAISE / \$109
lightly egg-dipped and gently sautéed
in a delicate lemon butter sauce

CHICKEN CAPRESE / \$109
with oven-roasted tomatoes & fresh
mozzarella; pesto beurre blanc

**BRAISED BONELESS
BEEF SHORT RIBS / \$109**
'overnight-tender' boneless short ribs
in a red wine demi-glace; IPA beer
battered onion ring

**TANGERINE-GRILLED
ATLANTIC SALMON / \$109**
brushed with a tangy tangerine glaze

**CRAB IMPERIAL-STUFFED
FLOUNDER / \$109**
lemon butter sauce

**CRAB & HORSERADISH-CRUSTED
HALIBUT / \$122**
lemon butter sauce

**LOBSTER & CRAB IMPERIAL-
STUFFED SALMON / \$124**
lemon butter sauce

JUMBO LUMP CRABCAKES / \$129
pepper vodka cocktail sauce

FILETS GORGONZOLA / \$129
two petite filets mignon served with
sautéed spinach and roasted red peppers;
presented with a blue cheese & beurre
blanc-infused demi-glace

PRIME PORK CHOP / \$129
12 oz. center cut chop, cognac mustard
demi glace, wild mushrooms

**CHARBROILED
DELMONICO STEAK / \$130**
10 oz., maître d'hotel butter, sauce Bearnaisé

CHILEAN SEA BASS / \$134
crusted with a pine nut & basil pesto and
nestled on a bed of honey caramelized leeks

BROILED FILET MIGNON / \$137
8 oz. filet mignon served with caramelized
leeks & béarnaise sauce

**ROASTED VEGETABLE AND
MUSHROOM RISOTTO (V/GF) / \$109**

VEGAN BOLOGNESE (V/GF) / \$109
al dente rigatoni tossed in a vegetable ragu;
with olive oil, basil and toasted pine nuts

\$5 per person discount on friday evenings // \$15 per person discount on saturday day and sunday weddings (4 hours)

please add a 6% sales tax and a 20% service charge to the listed prices
all entrées, with the exception of vegetarian selections, are served with our chef's selection of
seasonal fresh vegetable and potato selections & warm italian rolls with whipped butter
colombian coffee • imported teas • brewed decaffeinated coffee

guests ages 9 and younger may order from a child-friendly menu for \$40 | vendor entrées available at \$55

DESSERT COURSE

WEDDING CAKE

a custom-appointed wedding cake in a variety of elegant styles, created by our pastry chef



FINAL DETAILS

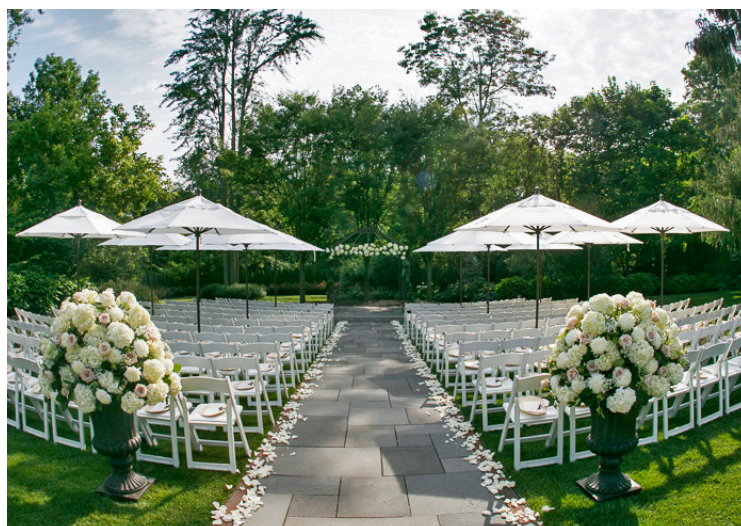
OUTDOOR CEREMONY

30 minute use of penn's garden for ceremony
45 minute ceremony practice (tuesday – thursday)
white garden chairs and umbrellas
10% discount for rehearsal dinner*

saturday evening / \$1000

other days and times / \$750

**decision to move your ceremony inside due to weather will be made 24 hours prior, outdoor ceremonies are permitted with a minimum temperature of 60 degrees.*



INDOOR CEREMONY

*30 minute use of ballroom for ceremony
45 minute ceremony practice (tuesday – thursday)
draping to the indoor ceremony portion
10% discount for rehearsal dinner*



OUTDOOR COCKTAIL HOUR

\$2500



RECOMMENDED VENDORS

DISC JOCKEYS

<i>Chris Marx Events</i>	610.235.7002
<i>East Coast DJs</i>	800.229.1960
<i>Randall Entertainment Services</i>	215.272.0926
<i>Signature DJs</i>	610.825.6161

PHOTOGRAPHERS

<i>Azzolina Photography</i>	215.605.5909
<i>Perfectly Paired Photography</i>	610.505.6498
<i>Sarah Canning</i>	610.401.6141
<i>Lynda Berry</i>	267.221.8581
<i>Renee Nicole Photography</i>	267.733.8722

FLOLISTS

<i>Ambler Flower Shop</i>	215.646.6500
<i>Fleurish/ Floral Designs at BMPR</i>	215.345.4556
<i>Hatfield Florist</i>	267.459.8170
<i>Rhoads Gardens</i>	215.699.2207

BANDS

<i>BVT Live</i>	610.358.9010
<i>EBE Entertainment</i>	888.323.2263
<i>Ron Dublin Orchestras</i>	215.879.8504
<i>Vincent James Band</i>	215.643.9898
<i>Philadelphia Funk Authority</i>	610.417.4278

OFFICIANTS

<i>Reverend Kent Foster</i>	610.724.4895
<i>Journeys of the Heart</i>	215.663.8980

HARPISTS

<i>Gloria Galante</i>	215.342.9397
<i>Madeline A. Hlywiak</i>	610.283.1267
<i>Jeff Brown</i>	484.767.2488

HAIR AND MAKEUP

<i>Kouture Beauty Designs</i>	484.340.9324
<i>Makeup by Andrea Kirsch</i>	215.896.9574

WEDDING ENHANCEMENTS

STATIONS (minimum 50 guests)

SEAFOOD FANTASY / market price
jumbo shrimp (3 per person),
blue point oysters on the half shell (1 per
person), cherrystone clams on the half shell
(1 per person), and blue crab claws;
presented on crushed ice and served with
a tangy pepper vodka cocktail sauce,
sauce rémoulade, champagne mignonette
and lemon wedges

SUSHI DISPLAY / market price
spicy tuna, firecracker shrimp,
spicy scallop, coconut shrimp,
vegetable, tuna, salmon, avocado,
lump crab california, spicy tuna volcano,
king salmon, tuna and yellow tail nigiri

SPUD DOODLE / \$5 pp
mashed yukon gold, sweet potatoes, tater
tots or skins (choice of 2); toppings: vermont
cheddar cheese, sour cream, fresh chives,
broccoli, applewood-smoked bacon bits

PASTA BAR / \$6 pp
penne pasta with tomato basil sauce and
tortellini alfredo; toppings to include:
applewood-smoked bacon, wild
mushrooms, parmesan cheese,
crushed red pepper and fresh basil

**"NOT YOUR GRANDMA'S
MAC & CHEESE"** / \$6 pp
vermont cheddar cheese
and campanelle pasta;
toppings to include: broccoli,
applewood smoked bacon bits, wild
mushrooms, and sautéed spinach,
ketchup, and hot sauce

FRENCH FRY FUN / \$6 pp
sweet potato fries, tater tots and
crab fries oh my! sour cream and
onion, cheddar cheese, chipotle aioli,
honey mustard and ketchup

MEATBALL SLIDERS / \$7 pp
buffalo, swedish, BBQ and traditional
red sauce served with parmesan,
cheddar and blue cheese

SURF & TURF SLIDER BAR / MP
(choice of 3) angus beef burger,
crab cakes, short ribs or black bean
on petite brioche rolls, lettuce,
tomato and onion, ketchup, mustard,
tartar and chipotle aioli

SWEET ENDINGS

SWEET TREATS / \$10 pp
Passed or Buffet Style (Select 5):
chocolate-dipped strawberries, pecan honey
squares, fresh fruit tarts, dark chocolate
brownies, tiramisu-filled chocolate cups,
lemon blueberry tarts, pistachio bars,
mini new york cheesecakes or cannoli

add-ons ~ mini chipwich @ \$2 each,
cake pops @ \$1.50 each or
fried cheesecake bites @ \$2 each

SPECIALTY COFFEE BAR / \$6 pp
hazelnut, almond and vanilla syrups,
shaved chocolate, cinnamon, and
whipped cream

add ~ hot chocolate with chocolate
shavings, mini marshmallows, whipped
cream, cinnamon / \$2 pp

THE MINI CUPCAKE STAND / \$8 pp
chocolate, vanilla, carrot and red velvet

CANNOLI CORNER / \$8 pp
traditional shells filled with
"classic" chocolate chip ricotta,
"creamsicle" orange, reese's peanut
butter mousse with reese's pieces in a
chocolate dipped shell, amaretto filling
encrusted with chopped almonds

THE PIE BAR / \$7 pp
(select 3) individual mini pies,
blueberry, apple, key lime, pecan,
cherry and peanut butter

HOLY MATRIMONY / \$7 pp
inn-made doughnuts, caramel crunch,
lemon-glazed with blueberries and
chocolate-glazed (3 pieces per person)

THE SUNDAE PARLOR / \$8 pp
vanilla and chocolate ice cream; with
whipped cream, chopped nuts, jimmies,
cherries, chocolate and caramel sauces
with assorted candy toppings

CHOCOLATE TOWER / \$7 pp
velvety milk chocolate presented with
pretzel rods, marshmallows, graham
crackers, strawberries, bananas,
pineapples, and coconut macarons

LATE NIGHT SNACK BAR

PHILLY STATION / \$7 pp

*mini hoagies, mini beef and chicken cheesesteaks
assorted toppings, includes inn-made chips*

“WALKING TACO” / \$6 pp

*bags of Doritos with taco meat for your guests to make their own
“Walking Tacos”! shredded lettuce, diced tomatoes, onions,
cheddar cheese, sour cream and hot sauce*

FRENCH FRY FUN / \$6 pp

*sweet potato fries, tater tots and crab fries, oh my!
sour cream and onion, cheddar cheese, chipotle aioli,
honey mustard and ketchup*

↪ A SWEET THANK YOU! ↪

FRENCH MACAROONS / \$6 pp

assortment of three ~ pistachio, mocha and strawberry

MINIATURE ZUCCHINI BREADS / \$6 pp

william penn inn tradition; our signature zucchini bread

CHOCOLATE-DIPPED STRAWBERRIES / \$6 pp

two chocolate-dipped strawberries, your initial in white chocolate

