



2021 Stationed Wedding Reception Package

Included in your Package:

*Five Hour Reception
Five Hour Open Bar
(Closed during Introductions)
White Glove Service
Butlered Hors d'Oeuvres
Vegetable Crudit 
Champagne Toast
Signature Drink
Salad Course
Custom Wedding Cake
Specialty Cookie Station
Coffee Service
Candle Lit Centerpieces
Gold Chiavari Chairs
Specialty Table Linens
Wedding Coordinator
Complimentary Overnight Stay
Valet Parking Service
Coat Check (Seasonal)
Patio Overlooking the 18th Green for Cocktail Hour*

All prices include sales tax and service charge

Minimums may apply



Butlered Hors d'Oeuvres

(Choice of Ten)

Hot

<i>Shrimp Lejon</i>	<i>Paella Croquette</i>
<i>Siracha Chicken Dumpling</i>	<i>Lobster Bisque Boule</i>
<i>Mini Beef Empanadas</i>	<i>Rueben Bite</i>
<i>General Tso's Chicken Bites</i>	<i>Chorizo Puff</i>
<i>Bacon Wrapped Scallops</i>	<i>Andouille Puff</i>
<i>Beef & Gorgonzola Puff</i>	<i>Goat Cheese Fritter</i>
<i>Breaded Cheese Ravioli</i>	<i>Clams Casino</i>
<i>Vegetable Spring Rolls</i>	<i>Cheesesteak Dumpling</i>
<i>Maui Shrimp Spring Roll</i>	<i>Ale Battered Shrimp</i>
<i>Cocktail Franks En Croute</i>	<i>Petite Crab Cakes</i>
<i>Spinach Goat Cheese Focaccia</i>	<i>Chipotle Beef Empanadas</i>
<i>Asparagus and Fontina Cheese Rolls</i>	<i>Sausage Stuffed Mushroom</i>
<i>French Onion Boule</i>	<i>Vermont Cheddar Puff</i>
<i>Mini Cuban</i>	<i>Assorted Vegetarian Mini Quiche</i>
<i>BBQ Brisket wrapped In Pork Belly</i>	<i>Mini Pepperoni Stromboli</i>
<i>Pear & Brie Purse</i>	<i>Brie and Raspberry Tartlets</i>
<i>Skirt Steak Fajita Scoop</i>	<i>Mini Chicken Cordon Bleu Bites</i>
<i>Beef Bourguignon Puff</i>	<i>Boursin & Spinach Stuffed Mushroom</i>
<i>Roasted Veggie Empanada</i>	<i>Vegetable Lasagna Bite</i>

Cold

Sesame Seared Ahi Tuna with Soy Drizzle & Wasabi
Chicken Salad Stuffed Grape Tomatoes
Tomato Basil Crustini
Belgium Endive with Crab Salad
Caprese Skewer of Mozzarella, Tomato, and Basil
Shaved Beef Crustini with Garlic Horseradish Sauce

May be added to enhance included hors d'oeuvres

Shrimp Cocktail Shooters



Dinner Stations

(Minimum of Two (2) Stations Required)

Pasta Station

Choose Your Two (2) Pasta:

Bow Tie / Penne / Rigatoni / Tortellini / Orecchiette

Choose Your Two (2) Sauces:

- **Alfredo** – Cream sauce mixed with light butter and Parmesan Cheese
- **Bolognese** – Old world style meat ragu with ground sirloin of beef, plum tomatoes, fresh basil, and onions
- **Pesto** – Blended basil, pine nuts, olive oil, and grated Parmesan Cheese
- **Puttanesca** – A full flavored plum tomato sauce with pitted gaeta olives, capers, anchovies, fresh garlic, basil, and red hot peppers
- **Vodka** – Plum tomatoes and vodka in a cream sauce with a touch of crushed red pepper flakes

Add Chicken / Shrimp / Prosciutto to any pasta for \$3.00 / \$3.50 / \$4.00 per person

Ravioli Station

Choose Your Two (2) Raviolis:

Wild Mushroom / Blue Crab / Spinach / Short Rib / Black Truffle

Choice Your Two (2) Sauces:

- **Roasted Garlic Cream** – Rich cream sauce combined with a fire-roasted garlic puree
- **Fra Diavolo** – Spicy Marzano Tomato Marinara seasoned with red onions and red wine
- **Pesto** – Blended basil, pine nuts, olive oil, and grated Parmesan Cheese
- **Roasted Pepper Basil Cream** – Roasted Red Pepper coulis mixed in a basil enriched cream sauce

May not combine Pasta and Ravioli Station



Additional Dinner Stations (continued)

Cheeseburger Slider Station

*Miniature Angus Cheeseburger Sliders
Lettuce / Tomato / Onion / Pickles
Ketchup / Mustard / Mayo*

Philly Cheesesteak Station

*Miniature Philadelphia Cheesesteak Sliders
Cheese / Fried Onions / Hot & Sweet Peppers / Ketchup*

Mini Grilled Cheese Station

*Melted Gruyere Cheese / Rye Toast
Tomato Fondue*

Mac & Cheese Bar

*Bacon / Asparagus / Mushrooms
Peas / Parmesan Cheese / Buffalo Sauce
Add Shrimp or Crabmeat for additional \$2.00 per person*

Mashed Potato Martini

*Mashed Roasted Garlic / Yukon Gold / Sweet Potatoes
Bacon / Chives / Cheddar Cheese
Sour Cream / Caramelized Onions / Parmesan Cheese*

Crab Cake Slider Station

*Jumbo Lump Crab Cake / Butter Toasted Brioche Bun
Cocktail Sauce / Tartar Sauce*



Additional Dinner Stations (continued)

Southwest Station

*Chicken / Beef / Mahi-Mahi
Pico De Gallo / Cilantro / Sour Cream / Shredded Cheese,
Jalapeno / Onion / Guacamole*

French Fry Station

*Regular / Skinny / Sweet Potato Fries
Melted Cheese Sauce
An array of condiments and assorted toppings*

Sushi Station

*Spicy Tuna Roll / California Roll / Shrimp Roll
Wasabi / Soy Sauce / Siracha / Pickled Ginger*

The Bachelor Station

Choice of Two:

Phillies

*Mini Hot Dogs
Ketchup / Mustard
Onions / Relish*

Sixers

*Boneless Wings
Buffalo or BBQ
Blue Cheese / Ranch*

Flyers

*Roast Beef Sliders
Provolone Cheese
Creamy Horseradish*

Eagles

*Sausage & Peppers
Club Rolls*

International Cheese & Meat Display

*An array of the world's finest meats and cheeses
Pepperoni / Soppressata / Genoa Salami / Prosciutto / Capicola
Sharp Provolone / Swiss / Fontina / Cheddar / Mozzarella
Olives / Artichoke Hearts / Roasted Red Peppers / Assorted Fresh Bread*



Additional Dinner Stations (continued)

Frutti Di Mare

(Fruit of the Sea)

Raw Clams / Oysters / Crab Claws

Jumbo Shrimp / Scallops Ceviche / Mussels Marinara

End of the Night Station

Heart-Shaped Philadelphia Soft Pretzels / Bottled Water

Add Assorted Hoagies for additional \$4.00 per person



Children's Menu (Ages 12 and under)

Chicken Tenders
French Fries
Honey Mustard / BBQ Sauce

Grilled Cheese
French Fries

Vendor Meals

Fresh Turkey Club Sandwiches
Served with Chips

Grilled Angus Cheeseburgers
Served with French Fries

Chef's Choice Dinner Entree
One of the Meals Chosen for Dinner Service



Deluxe Coffee & Tea Station

Freshly Brewed Coffee

Whipped cream / Chocolate Chips / Chocolate Covered Espresso Beans

Cinnamon Sticks / Shaved Chocolates

Bailey's Irish Cream / Kahlua / Amaretto / Flavored Syrups

Enhanced Dessert Options

Chocolate Delight

Miniature Hershey's Chocolate / Hershey's Kisses / Chocolate Cannoli

Miniature Reese's Peanut Butter Cups / Chocolate Decadent Cake / Chocolate Cupcakes

Pecan Caramel Brownies / Triple Chocolate Brownies / Chocolate Mousse / Chocolate Covered Cheesecake

Viennese Sweet Table

Mini Assorted Cupcakes / Assorted Petite Fours / Cream Puffs / Cannoli / Eclairs

Assorted Cakes / Assorted Parfaits / Macaroons / Cheesecake Drops / Assorted Mousse Cups

Gourmet Martini Cheesecake Bar

NY Style Cheesecake

Various Fruit Toppings / Mixture of Sauces

Candy Station

Treat your guests and their taste buds to a delicious candy station.

Includes six assorted candies in assorted glass containers set up as an elegant display to wow your guests

Donut Station

Three (3) Donut Flavors Presented on our custom built Donut Wall

Accompanied with Milk Shooters



International Delight Stations

Greece

*Baklava / Greek Yogurt Parfaits / Fresh Fruit
Lukamata (Mini Doughnuts) / Yiaourtopita (Yogurt Cake)*

Italy

*Cannoli / Biscotti / Rum Cake / Bowtie Pastry Cookies
Pasticinni / Pignoli Nut Cookies / Butter Walnut & Ricotta Pie*

Spain

*Carmel Flan / Sopapillas / Tres Leches / Turrón
Caramel Apple Empanada Bites / Chocolate Covered Cheesecake*

Dessert Stations cannot be combined or exchanged with Cake or Cookies



Extra Enhanced Amenities

Wedding Ceremony

Extra ½ hour of open bar

Upgraded Bar

Additional Bartender

Overtime (over & above 5 hours)

Photo Booth (Props/Album Included)

Opens after dinner. Closes 15 minutes prior to end of reception

Specialty Colored Light Package

Photo Booth and Specialty Lighting

Chair Sashes

*Fireworks (5-8 minute display)**

**Subject to Availability*

*Air Conditioning for the Tent
(7 days' notice needed)*

Penn Oaks Shuttle (8 hours)

Gold Chargers

Personalized Monogram

Displayed through the night on the Dance Floor

Ceremony Candles

*Bridal Suite **

**Subject To Availability*

Included in Ceremony Price:

Bridal Suite (Subject To Availability)

(Up to 4 hours of use prior to Ceremony. If available, additional time may be purchased for \$50/hr)

White Ceremony Chairs

Rehearsal Practice

Regarding the rehearsal of the ceremony

**The ceremony rehearsal cannot be booked more than 3 months prior to the date of the wedding.*

**Guarantees will not be made as to the time or day of the rehearsal due to the possibility of another event taking place on the premises.*

**We will do everything we can to accommodate your request, but if a specific time and date is imperative, the rehearsal may have to take place at a location other than the actual ceremony site.*



Premium Bar Selections

(Included in Package)

Vodka

House Vodka / Absolut / Stolichnaya / Stoli Orange / Three Olives Grape / Tito's

Gin

House Gin / Tanqueray / Beefeater

Rum

House Rum / Captain Morgan / Malibu Coconut / Bacardi

Whiskey

House Whiskey / Seagram's VO / Seagram's 7 / Jack Daniels / Canadian Club

Bourbon

House Bourbon / Southern Comfort / Jim Beam

Scotch

House Scotch / Dewar's White Label / Johnny Walker Red

Cordials

Kahlua / Baileys / Peach Schnapps / Apple Pucker / Christian Brothers Brandy

Tequila

Altos

Wines by the Glass

Red: Cabernet Sauvignon / Merlot

White: White Zinfandel / Chardonnay / Pinot Grigio

Champagne

Draft Beer

Miller Lite / Michelob Ultra / Yuengling Lager / Heineken

Upgraded Bar Selections

Ketel One / Belvedere / Grey Goose / Myers Rum / Mt. Gay

Maker's Mark / Crown Royal / Jameson / Johnny Walker Black / Glenlivet 12

*****Please Note: Our Liquor License Does NOT Permit Us To Serve Straight Alcohol*****