



2021 William Penn Wedding Reception Package

Included in your Package:

Five Hour Reception

Five Hour Upgraded Open Bar

(Closed during Introductions)

White Glove Service

Butlered Hors D'Oeuvres

Penn Oaks Signature Stations

Champagne Toast

Signature Drink

Salad Course

Choice of 2 Entrees with Starch & Vegetable

Custom Wedding Cake

Specialty Cookie Station

Enhanced Dessert

Deluxe Coffee Service

Candle Lit Centerpieces

Gold Chiavari Chairs

Specialty Table Linens

Photobooth

Complimentary Round of Golf for Four

(Tee-Times are Subject to Availability)

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>Reuben 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 Foccacia</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 Mushrooms</i>
<i>Roasted Vegetable 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**
**(Included on Chef's Grand Hors d'Oeuvres Display)*

May be added to enhance included hors d'oeuvres

Shrimp Cocktail Shooters



Penn Oaks Signature Stations

(Choice of Six (6) Included In Package)

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****



Penn Oaks Signature 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*

Southwest Station

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

Sushi Station

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



Penn Oaks Signature Stations (continued)

French Fry Station

Regular / Skinny / Sweet Potato Fries

Melted Cheese Sauce

An array of condiments and assorted toppings

The Bachelor Station

Choice of Two (2):

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

Chef's Grand Hors d'Oeuvres Display

Antipasto Kabob / Caprese Skewer Mozzarella, Tomato, & Basil / Hummus

Herb Marinated Mushrooms / Seasonal Fresh Fruit Salad / Belgium Endive with Crab Salad

Vegetable Crudites / Assorted Dips / Tomato Basil Crustini / International Cheeses

Assorted Cracker Display / Spinach & Artichoke Dip / Olives / Artichoke Hearts

Roasted Red Peppers / Assorted Breads

End of the Night Station

Heart-Shaped Philadelphia Soft Pretzels / Assorted Hoagies / Bottled Water

Additional Stationed Hors d'Oeuvres

(Cannot be Substituted for Penn Oaks Signature Stations)

Frutti Di Mare

(Fruit of the Sea)

Raw Clams / Oysters / Crab Claws

Jumbo Shrimp / Scallops Ceviche / Mussels Marinara



First Course

(Choice of One)

Penn Oaks Signature Salad

Baby Greens & Romaine Lettuce

Sun-Dried Cranberries / Tomato / Red Onion / Gorgonzola Cheese / Walnuts

Choice of Two (2) Dressings

Greek Salad

Romaine Lettuce

Olives / Feta Cheese / Red Onion / Cucumber / Tomatoes

Oregano Vinaigrette

Tossed Salad

Mixed Greens

Tomatoes / Carrots / Cucumbers

Choice of Two (2) Dressings

Caesar Salad

Romaine Lettuce

Parmesan Cheese Crisp

Caesar Dressing

Beet Walnut Salad

Spring Mix

Goat Cheese / Roasted Beet / Walnuts

Citrus Vinaigrette Dressing

Additional Course Offering

Sorbet

Lemonchello Intermezzo

Pasta

Choice of:

Bowtie / Fusilli / Penne

Topped with:

Alfredo / Marinara / Oil & Garlic

Soup

Italian Wedding

Crab & Corn Chowder

Cream of Mushroom



Dinner Entrees

(Choice of Two Main Entrees In Addition To Vegetarian / Vegan Entree)

Vegetarian & Vegan Entrees

Pasta Primavera

*Homemade Pasta / Fresh Vegetables
Choice of Marinara or Alfredo Sauce*

Vegetable Stir Fry

*Fresh Oriental Vegetables / Sticky White Rice
Brown Sugar Garlic Soy Sauce*

Stuffed Portabella

*Balsamic Marinated Portabella Mushroom Cap
Spinach / Roasted Red Pepper / Tomato / Sharp Provolone
Balsamic Glaze*

Butternut Squash Ravioli

Sage Butter / Pecorino Romano Cheese

Poultry Entrees

Stuffed Chicken Florentine

*Panko Bread Crumb Battered Boneless Breast
Spinach / Gruyere Cheese
Herb Volute Sauce*

Chicken Coq au Vin

*Red Wine Braised Bone-In Chicken Breast
Celery / Carrots / Onions
Brown Butter Sauce*



Cordon Bleu

*Panko Bread Crumb Battered Boneless Chicken Breast
Prosciutto / Fontina Cheese
Creamy Alfredo Sauce*

Tuscan Chicken

*Panko Bread Crumb Battered Boneless Chicken Breast
Imported Sun Dried Tomatoes / Prosciutto / Fresh Mozzarella Cheese
Basil Cream Sauce*

Lemon Chicken Piccata

*Lightly Egg Battered Boneless Chicken Breast
Fresh Lemon Butter White Wine Sauce*

Chicken Bruschetta

*Grilled Marinated Boneless Chicken Breast
Fresh Tomato Bruschetta / Melted Mozzarella Cheese
Garlic Basil Oil*

Chicken Oscar

*Seared Boneless Chicken Breast
Crab / Asparagus
Hollandaise Sauce*

Roast Duck

*Crispy Golden Brown Roasted Duck
Raspberry Coulis*

Organic Free Range Chicken

*Organic Free Range Chicken in Pan Jus
Quinoa / Local Organic Squashes*



Fish Entrees

Roasted Atlantic Salmon

Lightly Seasoned Roasted Salmon

Choice of: Bourbon Whiskey Glaze / Sesame Crust / Citrus Butter Sauce

Roasted Atlantic Salmon Imperial

Lightly Seasoned Roasted Salmon

Jumbo Lump Crabmeat

Seafood Puff Pastry

Cold Water Lobster / Jumbo Lump Crabmeat / Garlic Shrimp

Tomato Brandy Cream Sauce

Lump Crab Cakes

Two Maryland-Style Crab Cakes

Cocktail Sauce

Stuffed Shrimp

Fresh Plump Gulf Prawns

Stuffed with Crab Imperial

Chilean Sea Bass

Pan-Seared Sea Bass

Balsamic Merlot Wine Sauce

Herb Crusted Scallops

Panko / Lemon Zest / Chive / Basil / Parsley / Tarragon

Meyer Lemon Buerre Blanc



Beef Entrees

Veal Milanese

*Parmesan and Herb Crusted Veal Cutlet
Fresh Arugula / Roasted Red Pepper / Cracked Pepper / Lemon Juice*

Chianti Braised Short Rib

*Slow Roasted Boneless Short Rib
Beef Stock / Chianti Wine*

Roast Tenderloin

*Sliced Roast Tenderloin
Wild Mushroom Wine Demi-Glace*

8oz Filet Mignon

*Grilled Roasted Center Cut Filet Mignon
Choice of: Blue Cheese Butter / Béarnaise / Cognac Demi-Glace*

Combination Plates

(Choice of one)

Choice of Chicken / Two (2) Stuffed Shrimp

Petit Filet Mignon / Two (2) Stuffed Shrimp

Petit Filet Mignon / Crab Cake



Accompaniments

(All Entrees Served with Your Choice of a Starch & Vegetable)

Starches

*Potatoes Au Gratin
Jasmine Rice
Cheesy Polenta
Sweet Potato Mashed
Wild Rice Pilaf
Garlic Mashed Potatoes
Double Baked Stuffed Potato*

Vegetables

*Steamed Broccoli
Roasted Asparagus
Julienned Seasonal Vegetables
Steamed Sugar Snap Peas
Roasted Cauliflower
Steamed Seasonal Vegetable Medley
Italian Style Green Beans / Roasted Red Peppers*

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 Cheeseburger
Served with French Fries*

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



Enhanced Dessert Options

(1 Included In Package)

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*

Deluxe Coffee & Tea Station

(Included in package)

*Freshly Brewed Coffee
Whipped Cream / Chocolate Chips / Chocolate Covered Espresso Beans
Cinnamon Sticks / Shaved Chocolates
Bailey's Irish Cream / Kahlua / Amaretto / Flavored Syrups*

Additional Sweet Delights

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 and Ricotta Pie*

Spain

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



Extra Enhanced Amenities

Wedding Ceremony

Extra ½ hour of open bar

Additional Bartender

Overtime (over & above 5 hours)

Specialty Colored Light Package

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. Any 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.*



Upgraded Bar Selections

(Included in Package)

Vodka

*House Vodka / Absolut / Stolichnaya / Stoli Orange / Three Olives Grape
Tito's / Ketel One / Grey Goose / Belvedere*

Gin

House Gin / Tanqueray / Beefeater

Rum

*House Rum / Captain Morgan / Malibu Coconut / Bacardi
Myers Rum / Mt. Gay*

Whiskey

*House Whiskey / Seagram's VO / Seagram's 7 / Jack Daniels / Canadian Club
Crown Royal / Jameson*

Bourbon

House Bourbon / Southern Comfort / Jim Beam / Maker's Mark

Scotch

*House Scotch / Dewar's White Label / Johnny Walker Red
Johnny Walker Black / Glenlivet 12*

Cordials

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

Tequila

Altos

Wines by the Glass

*Red: Cabernet Sauvignon / Merlot
White: White Zinfandel / Chardonnay / Avia Pinot Grigio
Champagne*

Draft Beer

Miller Lite / Michelob Ultra / Yuengling Lager / Heineken

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