



2022 Brunch Wedding Package

*This four hour package is available for
Friday, Saturday, & Sunday afternoons 12 - 4 pm*

Included in Your Package:

*Four Hour Reception
Three and a Half Hour Open Bar Service
Butlered Hors d' Oeuvres
White Glove Service
Champagne Toast
Brunch Buffet
Custom Wedding Cake
Coffee Service
Wedding Coordinator
Specialty Table Linens
Gold Chiavari Chairs
Candle Lit Centerpieces
Patio Overlooking the 18th Green for Cocktail Hour
Valet Parking Service
Coat Check (Seasonal)*

All prices include sales tax and service charge



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



Brunch Buffet:

Includes:

*Assorted Baked Muffins / Bagels / Flavored Cream Cheese
Danish / Cinnamon Buns / Sweet Rolls
Fresh Fruits of the Season
Scrambled Eggs / Home Fried Potatoes / Homemade Quiche
French Toast / Warm Syrup
Assorted Fruit Juices*

AND

Choice of Two:

Bacon / Sausage / Chipped Beef / Turkey / Ham

Additional Brunch Stations:

Omelette Station

Toppings Include:

Bacon / Ham / Peppers / Onions / Spinach / Mushrooms / Tomatoes / Cheese

Carving Station

Choice of:

*Roast Ham
Roast Turkey
Top Round of Beef
Roast Pork Loin
Prime Rib*



Additional Stationed Hors d'Oeuvres

(Pricing is per hour)

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 Stationed Hors d'Oeuvres (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*



Additional Stationed Hors d'Oeuvres (continued)

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

Frutti Di Mare

(Fruit of the Sea)

Raw Clams / Oysters / Crab Claws

Jumbo Shrimp / Scallops Ceviche / Mussels Marinara



Additional Stationed Hors d'Oeuvres (continued)

Mimosa Bar

Champagne

Selection of Fresh Squeezed Fruit Juices

Slices of Fresh Fruit to Garnish

Bloody Mary Bar

Vodka & Bloody Mary Mix

Selection of Hot Sauces & Vegetables for a Delectable Custom Drink

Donut Station

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

Accompanied with Milk Shooters.

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



Enhanced Dessert Options (continued)

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

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*****