



Elegant Wedding Reception Package

Included in your Package:

Five Hour Reception

Five Hour Open Bar

(Closed during Introductions)

White Glove Service

Butlered Hors d'Oeuvres

Chef's Grand Hors d'Oeuvres Display

Champagne Toast

Signature Drink

Salad Course

Choice of 2 Entrees with Starch & Vegetable

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>Rueben Bite</i>
<i>Mini Beef Empanadas</i>	<i>Chorizo Puff</i>
<i>General Tso's Chicken Bites</i>	<i>Andouille Puff</i>
<i>Bacon Wrapped Scallops</i>	<i>Goat Cheese Fritter</i>
<i>Beef & Gorgonzola Puff</i>	<i>Clams Casino</i>
<i>Breaded Cheese Ravioli</i>	<i>Cheesesteak Dumpling</i>
<i>Vegetable Spring Rolls</i>	<i>Ale Battered Shrimp</i>
<i>Maui Shrimp Spring Roll</i>	<i>Petite Crab Cakes</i>
<i>Franks En Croute</i>	<i>Fig & Goat Cheese Focaccia</i>
<i>Asparagus and Fontina Cheese</i>	<i>Sausage Stuffed Mushroom</i>
<i>Rolls French Onion Boule</i>	<i>Spinach & Swiss Cheese Puff</i>
<i>Mini Cuban</i>	<i>Assorted Vegetarian Mini Quiche</i>
<i>BBQ Brisket wrapped In Pork Belly</i>	<i>Brie and Raspberry Tartlets</i>
<i>Pear & Brie Purse</i>	<i>Mini Chicken Cordon Bleu Bites</i>
<i>Beef Bourguignon Puff</i>	<i>Boursin & Spinach Stuffed Mushroom</i>
<i>Roasted Vegetable Empanada</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
per 100 pieces



Chef's Grand Hors d'Oeuvres Display
(Included In Package)

Antipasto Kabob

Caprese Skewer of Mozzarella, Tomato, & Basil

Herb Marinated Mushrooms

Hummus

Seasonal Fresh Fruit Salad

Belgium Endive with Crab Salad

Vegetable Crudités with Assorted Dips

Spinach & Artichoke Dip Bread Bowl

Tomato Basil Crustini

Shaved Beef Crustini with Garlic Horseradish Sauce

International Cheeses

Assorted Cracker Display

Olives, Artichoke Hearts, Roasted Red Peppers

Assorted Breads

****Above selections are subject to change based on availability****



Additional Stationed Hors d'Oeuvres

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 \$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

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 with an array of condiments and assorted toppings

Sushi Station

Spicy Tuna Roll /California Roll/Srimp 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/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*

End of the Night Station

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



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

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 Marsala

*Sauteed Breast of Chicken
finished with a Mushroom Marsala 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 or Citrus Butter Sauce*

Roasted Atlantic Salmon Imperial

Lightly Seasoned Roasted Salmon

Jumbo Lump Crabmeat

Seafood Puff Pastry

Cold Water Lobster/ Jumbo Lump Crabmeat and 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

*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



Extra Enhanced Amenities

Wedding Ceremony	\$1,000
Extra ½ hour of open bar	
Upgraded Bar	
Asst. Seltzers	
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 Lighting Package	
Photo Booth and Specialty Lighting	
Chair Sashes	
Fireworks (5-8 minute display)*	
*Subject to Weather- No Fireworks on Sunday	
Air Conditioning for the Tent	\$
(7 days notice needed)	
Penn Oaks Shuttle (8 hours)	
Gold Chargers or Gold Place mats	
Pin Lights to feature your Decor	

Included in Ceremony Price:

Bridal Suite for 4 Hours (Subject To Availability)

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 / 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

Southern Comfort / Jim Beam

Scotch

Dewar's White Label / Johnny Walker Red

Cordials

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

Tequila

Jose Cuervo

Wines by the Glass

Red: *Cabernet Sauvignon / Merlot/ Pinot Noir*

White: *White Zinfandel / Chardonnay / Pinot Grigio
Champagne*

Draft Beer

Miller Lite / Bud Light / Yuengling Lager / Levante IPA

Upgraded Bar Selections

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

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

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



Tasting

A Complimentary Tasting for four (4) people will be held for the Bride and Groom and 2 guests, prior to your Wedding Date. Additional guests may be added to your tasting at \$30.00 per guest. (Exclusive of alcoholic beverages and gratuity. Maximum 8 guests.)

Minimums

(Minimums pertain to food and alcohol only. Any added amenities will not count towards the minimum.)

Friday

100 person guest minimum or \$14,000 is required for Friday evening events

Saturday

Evening events may begin after 5:30pm

135 person guest minimum or \$20,000 is required for Saturday evening events

Sunday

65 person minimum or \$10,000 is required for Sunday events

18% Discount for Sunday

Holidays

Sunday Holidays and Sundays with a following Monday Holiday follow the same minimum criteria as FRIDAYS listed above.

December- March

100 Guest Minimum for Friday and Saturdays

50 Guest Minimum for Sundays

20% Winter Discount is offered for December, January, February and March

A 10% Discount is offered for April, July & August



Deposit Schedule

A \$1,000.00 non-refundable deposit is required to confirm your wedding reception date.

A Second payment of \$3,000.00 is required 90 days after signing.

A Third payment of \$4,000.00 is required six (6) months prior to the event.

The final balance will be due 10 days prior to your Wedding.

Final payment must be in the form of check or credit card.

Any payments made with a credit card will incur a 2.5% processing fee

(With the exception of the initial deposit)

*Payments that occur within 10 days of your wedding,
must be certified check only.*

Safety Precaution Policy

As a safety precaution, Sparklers, Open Flame Candles, Chinese lanterns, Glitter, Confetti and Confetti Guns are prohibited for use before, during, or after your ceremony/reception.

In the event of inclement weather, all guests must enter through the main double doors as the "Walk of Love" may be a slipping hazard. All guests must be permitted to enter the ballroom in order to reach the restrooms.

For more information, please inquire with your wedding planner.