



2018 Elegant Wedding Reception Package

Included in your Package:

*Five Hour Reception
Five Hour Open Bar
(Closed during Introductions)
Butlered Hors d'Oeuvres
Chef's Grand Hors d'Oeuvres Display
Champagne Toast
Signature Drink to each Guest upon Arrival
Salad Course
Choice of 2 Entrees with Starch & Vegetable
Custom Wedding Cake
Specialty Cookie Station
Coffee & Tea Station
Candle Lit Centerpieces
Gold Chaivari Chairs
Specialty Table Linens
Wedding Coordinator
Complimentary Honeymoon Suite
Valet Parking Service
Golf Cart "Limousine" Shuttle Service from Parking Lot
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 five)

Hot

<i>Shrimp Lejon</i>	<i>Clams Casino</i>
<i>Chicken Wontons</i>	<i>Lobster Cobbler</i>
<i>Mini Beef Empanadas</i>	<i>Ale Battered Shrimp</i>
<i>General Chicken Bites</i>	<i>Petite Crab Cakes</i>
<i>Scallops wrapped in Bacon</i>	<i>Chipotle Beef Empanadas</i>
<i>Scallop Scampi Tartlets</i>	<i>Crab Stuffed Mushroom</i>
<i>Breaded Cheese Ravioli</i>	<i>Vermont Cheddar Puff</i>
<i>Vegetable Spring Rolls</i>	<i>Assorted Mini Quiche</i>
<i>Maui Shrimp Spring Roll</i>	<i>Mini Pepperoni Stromboli</i>
<i>Cocktail Franks En Croute</i>	<i>Brie and Raspberry Tartlets</i>
<i>Spinach Goat Cheese Focaccia</i>	<i>Mini Chicken Cordon Bleu Bites</i>
<i>Asparagus and Fontina Cheese Rolls</i>	<i>Spinach & Blue Cheese Stuffed Mushrooms</i>

Cold

Tomato Basil Crustini
Belgium Endive with Crab Salad
Prosciutto wrapped Asparagus
Caprese Skewer of Mozzarella, Tomato, and Basil
Smoked Salmon Canapés with Herbed Cream Cheese
Shaved Beef Crustini with Garlic Horseradish Sauce

May be added to enhance included hors d'oeuvres

Shrimp Cocktail per 100 pieces
\$350



Grand Hors d'Oeuvres Display

Antipasto Kabob

Mozzarella Caprese

Tomato Basil Crustini

Herb Marinated Mushrooms

Hummus with Assorted Breads

Fruit Kabob with Yogurt Dip

Belgium Endive with Crab Salad

Vegetable Crudités with Assorted Dips

Spinach Artichoke Dip with Assorted Breads

Shaved Beef Crustini with Garlic Horseradish Sauce

International Cheeses with Assorted Cracker Display

Olives, Artichoke Hearts, Roasted Red Peppers

and Assorted Breads

**Above selections are subject to change based on availability
of specific items or substitution of an item for a
Chef's special selected hors d'oeuvre*



Additional
Stationed Hors d'Oeuvres
Pricing is per hour

Pasta Station

Choice of two:

- *Bow Tie Bolognese – Old world style meat ragu with ground sirloin of beef, plum tomatoes, fresh basil, and onions*
- *Penne a la Vodka – Penne Pasta with plum tomatoes and vodka in a creamy Bolognese sauce with a touch of red hot pepper*
- *Penne a la Puttanesca – A full flavored plum tomato sauce with pitted gaeta olives, capers, anchovies, fresh garlic, basil, and red hot peppers*
- *Orecchiette di Rabe – Pasta with sausage, broccoli rabe and extra virgin olive oil*
- *Tortellini a la Pesto – Cheese tortellini pasta in a light pesto sauce*
- *Tortellini Alfredo – Cheese tortellini pasta in an alfredo cream sauce*

\$9.50 per person

Add Chicken to any pasta at \$3.00 per person

Mini Cheeseburger Station

*Miniature Angus Cheeseburger Sliders topped with
Assorted Condiments*

\$8.50 per person

Mini Cheese Steak Station

*Miniature Philadelphia Cheese Steak Sliders served with
Cheese and Fried Onions*

\$8.50 per person



Additional Stationed Hors d'Oeuvres (continued)

Mashed Potato Martini Bar

*A trio of Roasted Garlic mashed Potato, Yukon Gold, and Sweet Potatoes
Assorted toppings include bacon, chives, cheddar cheese, sour cream,
caramelized onions, and parmesan cheese
\$8.50 per person*

Mini Grilled Cheese Station

*Made with Gruyere Cheese and served with Tomato Bisque
\$8.50 per person*

Mini Crab Cake Station

*Jumbo Lump Crab Cake Sliders served on a Toasted Brioche Bun and topped with Cocktail Sauce
\$14.50 per person*

Mimosa Bar

*Champagne with a Selection of Fresh Squeezed Fruit Juices and
Slices of Fresh Fruit to Garnish for a Flavorful Custom Drink
\$8.00 per person*

Bloody Mary Bar

*Vodka & Bloody Mary Mix with an Immense Selection of
Hot Sauces & Vegetables for a Delectable Custom Drink
\$8.00 per person*



Enhanced Amenities

Specialty Hors d' Oeuvres

French Fry Station

*Regular, skinny and Sweet Potato fries served with Cheese Sauce,
plus an array of condiments and assorted toppings*

\$5 per person

International Cheese & Meat Display

An array of the world's finest meats and cheeses

*Pepperoni, Sopressata, Genoa Salami, Prosciutto, Capicola, Sharp Provolone, Swiss, Fontina, Cheddar,
& Mozzarella, Olives, Artichoke Hearts,
Roasted Red Peppers, & assorted fresh bread.*

\$9.50 per person

Fruiti Di Mare

(Fruit of the sea)

*A bountiful array of Raw Clams, Oysters, Crab Claws,
Jumbo Shrimp, Scallops Ceviche & Mussels Marinara*

\$19.50 per person

Sushi Station

Spicy Tuna, California, and Shrimp Roll

Served with Wasabi, Soy Sauce, Siracha Sauce, and Pickled Ginger

\$9.50 per person

End of the Night Station

Send your guests off with a delicious late night favorite!

*Philadelphia Soft Pretzels,
and bottled water*

\$4.00 per person

Add assorted Hoagies

for an additional \$4.00 per person



First Course
(Choice of one)

Penn Oaks Signature Salad

*Baby Greens and Romaine Lettuce, walnuts, sun dried cranberries,
tomato, red onion, and gorgonzola cheese
Served with a choice of dressing*

Tossed Salad

*Mixed Greens with tomatoes, carrots, and cucumbers
Served with a choice of dressing*

Caesar Salad

Romaine Lettuce tossed with shredded parmesan cheese and Caesar dressing

Additional Course Offering

Pasta Course

*Choice of Bowtie, Fusilli, or Penne Pasta topped with Alfredo, Marinara or Oil & Garlic
\$3 per Person*

Dinner Entrees
(Choice of two)

Pasta Primavera

\$121

*Penne Pasta mixed with Fresh Vegetables in your choice of
Marinara or Alfredo Sauce*

Vegetable Stir Fry

\$121

Fresh Oriental Vegetables over Rice in a Garlic Soy Sauce

Stuffed Chicken Florentine

\$124

*Boneless Breast with Spinach, Gruyere Cheese and topped with an
Herb Volute Sauce and Panko Bread Crumbs*

Chicken Marsala

\$124

Sautéed Breast of Chicken finished with a mushroom Marsala sauce



<u>Cordon Bleu</u>	\$124
<i>Boneless Chicken Breast with Proscuitto, Fontina Cheese, topped with a Creamy Alfredo Sauce and Panko Bread Crumbs</i>	
<u>Tuscan Chicken</u>	\$124
<i>Stuffed with Imported Sun Dried Tomatoes, Prosciutto, fresh Mozzarella Cheese, & topped with Basil Cream Sauce and Panko Bread Crumbs</i>	
<u>Chicken Bruschetta</u>	\$124
<i>Grilled Marinated Chicken Breast topped with Fresh Tomato Bruschetta and Melted Mozzarella Cheese</i>	
<u>Lemon Chicken Piccata</u>	\$124
<i>Lightly Egg Battered Chicken Breast with a Fresh Lemon Thyme Sauce</i>	
<u>Chicken Mediterranean</u>	\$124
<i>Sautéed Breast of Chicken, topped with Spinach, Roasted Red Peppers, fresh Mozzarella Cheese, finished with a rich balsamic reduction & Basil, Saffron Cream Sauce</i>	
<u>Organic Free Range Chicken</u>	\$142
<i>Organic Free Range Chicken in Pan Jus served with quinoa & local organic squashes</i>	
<u>Roast Duck</u>	\$126
<i>Half a Roast Duck with Raspberry Coulis</i>	
<u>Stuffed Flounder</u>	\$138
<i>Fresh Atlantic Flounder stuffed with lump Crab Imperial</i>	
<u>Lump Crab Cakes</u>	\$138
<i>Two Maryland Crab Cakes, Sautéed Baked and served with Cocktail Sauce</i>	



<u>Roasted Atlantic Salmon Imperial</u>	\$138
<i>Lightly seasoned and Roasted Salmon topped with Jumbo Lump Crabmeat</i>	
<u>Stuffed Shrimp</u>	\$144
<i>Fresh Plump Gulf Prawns stuffed with Crab Imperial</i>	
<u>Chianti Braised Shortrib</u>	\$144
<i>Boneless Short Rib seared, then slow roasted in beef stock & Chianti wine</i>	
<u>Roast Tenderloin</u>	\$144
<i>Sliced Roast Tenderloin with Wild Mushroom and Wine Demi – Glace</i>	
<i>*Grass fed Roast Tenderloin available upon request</i>	Market
<u>Chilean Sea Bass</u>	\$139
<i>Pan Seared Sea Bass finished with a balsamic Merlot Sauce</i>	
<u>Filet Mignon (8oz.)</u>	\$155
<i>Grilled Roasted center cut Filet Mignon served with your choice of Blue Cheese Butter, Béarnaise or a Cognac Demi – Glace</i>	
<i>*Grass fed Filet Mignon available upon request</i>	Market

*All entrees are served with your choice of a starch & vegetable
Gluten free & vegan meals available upon request*

Combination Plates
(Choice of one)

<i>Choice of Chicken and Stuffed Shrimp</i>	\$144
<i>Petit Filet Mignon and Stuffed Shrimp</i>	\$162
<i>Petit Filet Mignon and Crab Cake</i>	\$162



Mediterranean Style Buffet
Served to each table

(Choice of 2 Entrees)

Roasted Sliced Tenderloin
And
Stuffed Shrimp, Lump Crab Cakes,
Roasted Atlantic Salmon, or Stuffed Flounder

\$159

Roasted Sliced Tenderloin
And
Tuscan Chicken, Chicken Bruschetta, Lemon Chicken Piccata, Chicken Cordon Bleu, Stuffed Chicken
Florentine, or Chicken Mediterranean

\$156

Roasted Atlantic Salmon Imperial, Stuffed Shrimp,
Lump Crab Cakes or Stuffed Flounder,
And
Tuscan Chicken, Chicken Bruschetta, Lemon Chicken Piccata, Chicken Cordon Bleu, Stuffed Chicken
Florentine, or Chicken Mediterranean

\$156

All entrees are served with your choice of a starch & vegetable



Accompaniments

Starches

Potatoes Au Gratin
Duchess Potato
Wild Rice Pilaf
Garlic Mashed Potatoes
Double Baked Stuffed Potato

Vegetable

Steamed Broccoli
Roasted Asparagus
Steamed Sugar Snap Peas
Steamed Fresh Medley of Seasonal Vegetable
Italian Style Green Beans with Roasted Red Peppers

Children's Menu (Ages 12 and under)

<i>Chicken Tenders and French Fries</i>	<i>\$25</i>
<i>Grilled Cheese and French Fries</i>	<i>\$25</i>
<i>Please consider meals for your vendors</i>	
<i>May we suggest Fresh Turkey Club Sandwiches or Burgers?</i>	<i>\$25</i>



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, and chocolate covered cheesecake

\$9.00 per person

Viennese Sweet Table

Gourmet selection of Mini assorted cupcakes, assorted petite fours, cream puffs, cannoli, eclairs, assorted cakes, assorted parfaits, macaroons, cheesecake drops, and assorted mousse in small chocolate cups

\$9.50 per person

Gourmet Cheesecake Bar

Served in chilled miniature Martini Glasses with various toppings to build your own Cheesecake

\$7.50 per person

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 that will wow your guests

\$6.00 per person

Cake-Tini Bar

Wedding Cake sliced and elegantly displayed in chilled martini glasses along with various toppings to enhance your cake flavor choices

\$3.50 per person



Extra Enhanced Amenities

Wedding Ceremony	\$1000 up to 1 hour
Extra ½ hour of open bar	\$9.00 per person
Upgraded Bar	\$9.00 per person
Additional Bartender	\$300.00
Overtime (over & above 5 hours)	\$700.00
Photo Booth (Props/Album Included)	\$600.00
(Opens after dinner. Closes 15 minutes prior to end of reception)	
Specialty Colored Light Package	\$350.00
Photo Booth and Specialty Lighting	\$750.00
Chair Sashes*	\$3.50 per chair
*A wide variety of upgraded linen fabric and colors available	
Fireworks (5-8 minute display)	\$1800.00
Air Conditioning for the Tent (when needed)	\$1500.00
(7 days notice needed)	
Valet Parking	\$3.00 per Person
Penn Oaks Shuttle (7 hours)	\$600.00

Included in price:

*Rehearsal of Ceremony *White Ceremony Chairs

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)

Vodka

House Vodka, Absolut, Stolichnaya, Sobieski Orange, Three Olives Grape

Gin

House Gin, Tanqueray, Beefeater

Rum

House Rum, Captain Morgan, Calico Jack 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

Cordial

*Kahlua, Baileys, Peach Schnapps, Apple Pucker,
Christian Brothers Brandy*

Tequila

Jose Cuervo Gold

Wines by the Glass

*Canyon Oaks Cabernet Sauvignon, White Zinfandel, Merlot, Chardonnay, Avia Pinot Grigio,
Champagne*

Beer

Miller Lite, Coors Light, Budweiser, Michelob Ultra, Yuengling Lager and 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



Tasting

A complimentary tasting for 4 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.)

Availability of the Ballroom

Saturday

Afternoon events may go until 4:00pm

Evening events may begin at 6:00pm

**Minimums will be set on a seasonal basis*

Friday

Your event may begin at any time

A 100 person minimum is required for Friday evening events

Sunday

A 50 person minimum is required

18% discount will be offered

(Winter months exempt)

Winter Discount

A 20% discount will be offered during the months of December, January, and February

Deposit Schedule

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

A second payment of \$2,000.00 is required 90 days after signing.

A Third payment of \$2,000.00 is required 90 days 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 and Chinese lanterns are prohibited for use before, during, or after your ceremony/reception. For more information, please inquire with your wedding planner.