

# *Your Wedding Celebration*

## FOUR OR FIVE HOURS OF CONTINUOUS DELUXE OPEN BAR

Top Shelf Brands, Domestic and Imported Cordials, Wines and Beers (1 house-selected, rotating craft beer)

All drinks made to order throughout your entire affair

## *Create your own Signature Drink*

Personalize your wedding reception with your own signature drink featured at your bar, using the liquors that are included in your package

You would provide your own creative drink frame to be displayed at the bar

## *Passed Hors d'Oeuvres and Flatbreads*

(PLEASE SELECT EIGHT)

### *Hot Hors d'Oeuvres*

Orange Hoisin-Glazed Boneless Short Ribs  
Gingered Chicken Wrapped in Applewood-Smoked Bacon  
Garlic-Seared Shrimp Skewers  
Panko-Crusted Shrimp  
Edamame Dumplings  
Vegetable Spring Rolls with Jalapeño Pepper Dipping Sauce  
Miniature Chicken Parmigiano  
Roasted Red Pepper & Mushroom Quiche  
Ginger & Scallion Shrimp Cakes  
Roasted Chicken, Asparagus & Red Bell Pepper Wrap  
Penn's Cheese Steak Spring Roll  
BBQ Shrimp and Parmesan Grits  
Fresh Panko-Crusted Mozzarella  
Crab Rangoons  
Cocktail Franks in Blankets with Honey Mustard Dipping Sauce  
Pan-Fried Pork Pot Stickers  
Grilled Reuben Panini  
Mac & Cheese Poppers  
Philadelphia Crab Fries

### *Cold Hors d'Oeuvres*

Caprese Skewers  
Kobe Beef Carpaccio Crostini  
Cucumber topped with Dill Mascarpone and Smoked Salmon

### *Flatbreads*

Margarita, Crushed tomato sauce, fresh mozzarella cheese garnished with micro basil  
Slow-Cooked Pork Carnitas, Cheddar cheese, red and green onions finished with mesquite barbeque sauce  
Arugula Alfredo, Roma tomatoes, ricotta cheese, baby arugula, Reggiano Parmigiano, balsamic drizzle, extra virgin olive oil  
Duck Confit and Fig Jam, Melted brie, toasted pine nuts and parsley  
Southwest Style Taco, Monterey Jack cheese, lime crema, diced tomatoes, lettuce  
Tuscan Chicken, Smoked mozzarella, olives, oven-roasted tomatoes, pesto drizzle  
Wild Mushroom and Goat Cheese, Fresh thyme, garlic, truffle oil

### *Cold Hors d'Oeuvres — Buffet*

(ALL SELECTIONS BELOW INCLUDED)

Imported/Domestic Cheeses Complemented with an Array of Flatbreads and Crackers  
A Medley of Aged Balsamic-Roasted Vegetables and Crudit  of Raw Vegetables with Dips  
Hummus and Bruschetta Bar  
To include Traditional Tomato Basil, Classic Hummus and Roasted Red Pepper  
Hummus with Baked Ciabatta and Grilled Naan Bread

### *Champagne Toast for All!*

Fresh Strawberry or Raspberry Garnish with Your Toast \$1.5



## *Salad or Soup Selections* (CHOICE OF 1)

- House Salad**, Field greens, Romaine, baby spinach, shredded carrots and grape tomatoes; choice of Inn-made dressings
- Baby Spinach Salad** with applewood-smoked bacon bits, goat cheese and Mandarin oranges with a Champagne vinaigrette
- Caesar Salad**, Crisp Romaine tossed with Parmesan cheese and lightly roasted garlic croutons in our tangy Caesar dressing
- Watermelon and Mozzarella Salad**, (April – August) Ripe watermelon and fresh mozzarella, topped with basil microgreens; drizzled with aged balsamic vinegar and basil oil \$3.5
- Roasted Beets and Blue Cheese**, (Sept – March) Roasted red beets, lettuce mix, blue cheese crumbles, candied walnuts and a Champagne vinaigrette \$3.5
- Granny Smith Apple Salad** with candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider ginger vinaigrette \$2.5
- Arugula Salad** with shaved onions, blue cheese crumbles, toasted almonds and sun-dried cherries in a lemon vinaigrette \$2

**Lobster Bisque \$4.5**

**Traditional Italian Wedding Soup**

### *Entrées* (CHOICE OF 3)

	Saturday Day/ Sunday	Friday Evening	Saturday Evening
<b>Chicken Marsala</b> , Served with a medley of imported & domestic mushrooms in a savory Marsala wine sauce .....	\$92	\$105	\$115
<b>Chicken Francaise</b> , Lightly egg-dipped and gently sautéed in a delicate lemon butter sauce; topped with a medley of diced tomatoes and chives .....	\$92	\$105	\$115
<b>Chicken Florentine</b> , Topped with wilted spinach, shiitake mushrooms, roasted red peppers and Muenster cheese .....	\$92	\$105	\$115
<b>Chicken Caprese</b> , With oven-roasted tomatoes & fresh mozzarella; served with a pesto velouté.....	\$92	\$105	\$115
<b>Parmesan and Panko-Crusted Lemon Sole</b> , Lemon caper butter sauce .....	\$92	\$105	\$115
<b>Tangerine-Grilled Atlantic Salmon</b> , Brushed with a tangerine glaze .....	\$92	\$105	\$115
<b>Braised Boneless Beef Short Ribs</b> , Topped with caramelized leeks, horseradish, Dijon mustard and panko; on a pool of sauce Bordelaise .....	\$92	\$105	\$115
<b>Duo Selection, Your choice of one from each category</b> Tangerine Grilled Salmon or Grilled Shrimp (3) Any of our chicken entrées or Braised Boneless Beef Short Ribs .....	\$92	\$105	\$115
<b>Lobster &amp; Crab Imperial-Stuffed Salmon</b> , Served with a lemon grass butter sauce .....	\$98	\$108	\$118
<b>Jumbo Lump Crabcakes</b> , Accented with ginger; lightly panko-crusted, with a refreshing mango coulis .....	\$103	\$113	\$123
<b>Baked Chilean Sea Bass</b> , On a bed of caramelized leeks with a savory lobster nage .....	\$108	\$118	\$128
<b>Roast Prime Rib of Beef</b> , Served with au jus, crispy fried onions and our tangy horseradish sauce béarnaise.....	\$103	\$113	\$123
<b>Filets Gorgonzola</b> , Two petite filets mignon served with sautéed spinach and roasted red peppers; presented with a blue cheese & beurre blanc-infused demi-glace .....	\$103	\$113	\$123
<b>Veal Parmesan</b> , Crispy panko-breaded veal topped with fresh mozzarella and served with San Marzano tomato gravy .....	\$98	\$108	\$118
<b>Filet Wellington</b> , Topped with mushroom duxelle, wrapped in flaky puff pastry with a savory merlot reduction .....	\$103	\$113	\$123
<b>Penn’s Surf &amp; Turf</b> , (6 oz.) Broiled filet mignon; accompanied by two jumbo lump crabcakes accented with ginger and scallions, lightly panko-crusted, pan-seared and served with a refreshing mango coulis.....	\$108	\$118	\$128
<b>Broiled Filet Mignon</b> , (8 oz.) Served with caramelized leeks & tangy horseradish sauce béarnaise .....	\$108	\$118	\$128

<b>Traditional Surf &amp; Turf</b> , One 6 oz. lobster tail teamed with a 6 oz. filet mignon .....	\$125	\$135	\$145
<b>Medley of Aged Balsamic-Roasted Vegetables</b> , Teamed with a creamy mushroom risotto (V/GF).....	\$90	\$100	\$110
<b>Vegetable Cannelloni</b> , Grilled and roasted vegetables and baby spinach hand-rolled with Inn-made pasta; baked in a savory, tomato basil sauce topped with fresh mozzarella (V) .....	\$90	\$100	\$110
<b>Portabella Mushroom Steak</b> , Balsamic-grilled portabella mushroom served atop a seasonal quinoa pilaf with grilled asparagus (V/GF) .....	\$90	\$100	\$110
<b>Braised Mushroom, Basil and Spinach Ravioli</b> , Portabella and porcini mushrooms, onions, spinach and tofu (V) .....	\$90	\$100	\$110
<b>Penn's Sampler</b> , One braised boneless beef short rib with chicken Francaise and a jumbo lump crabcake; served with garlic mashed potatoes and grilled asparagus spears .....	\$98	\$108	\$118
Upgrade your short rib to a petite filet — \$5 per person			

All Entrées, with the Exception of Vegetarian Selections, are Served with Choice of Seasonal Fresh Vegetable and Potato Selections & Warm Italian Rolls with Whipped Butter

Colombian Coffee • Imported Teas • Brewed Decaffeinated Coffee  
Friday and Saturday Evening Weddings (5 hours) • Saturday Day and Sunday Weddings (4 hours)

Guests ages 9 and younger may order from a child-friendly menu for \$25

### *Wine Service* (CHOICE OF 2)

Your choice of Cabernet, Chardonnay and White Zinfandel served throughout dinner

### *Custom Appointed Wedding Cake*

A Variety of Elegant Styles, Created by our Pastry Chef, in Vanilla or Chocolate Genoise  
Layered with Vanilla, Strawberry, Chocolate, Lemon, Raspberry or Almond Mousse and Finished with a European Buttercream;  
Served on a Raspberry Coulis-Painted Plate with a White and Dark Chocolate-Striped Tuile and a Strawberry Garnish

### *Amenities*

In Addition to the Food and Beverage Items Listed, Your Wedding Reception Package Includes the Following Amenities:  
A Color-Coordinated Fresh Floral Centerpiece Created by Our Inn-House Flower Shoppe for Each Guest Table  
European White Glove Service Throughout Your Entire Affair • Floor-Length Tablecloth with an Elegant Rose Damask Overlay  
Complimentary Private Tasting for up to 6 Guests  
Wedding Coordinator to Conduct Events of the Day so You'll Feel Like a Guest at Your Own Wedding Reception  
The Experience, Professionalism and Friendliness of the Staff of the William Penn Inn Assure You  
the Ultimate in Food Quality, Exquisite Service and Flawless Coordination of All the Details of Your Special Occasion

## *Price Guarantee*

All prices quoted herein are firm through March, 2020  
Commitments beyond this time period are subject to proportionate  
increases to meet the increased costs of food, beverages and other costs  
of operation existing at the time of performance.

A \$15 per person discount applies for Weddings held in  
January, February or March

A \$10 per person discount applies for Weddings held in  
July, August or November

## *Deposits*

To secure a date and time for your Special Occasion, we require a  
non-refundable deposit in the amount of \$2,000 for our Carriage Room  
or \$1,000 for our Surrey Room and a \$3,000 deposit for both rooms.

Final guest count is due the Wednesday prior to your event.

Final payment is due two days prior to your event.

Credit Card Payments will be accepted without penalty until 90 days before your event.  
A 3% processing fee will be added to all credit card payments within 90 days of your event

## *Notes*

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Please add a 6% sales tax and a 20% service charge to the listed prices



Route 202 & Sumneytown Pike, Gwynedd, Pennsylvania 19436  
Tel: 215.699.9272 Fax: 215.699.4808  
[www.williampeninn.com](http://www.williampeninn.com)