



YOUR WEDDING CELEBRATION



Your Wedding Celebration

FOUR OR FIVE HOURS OF CONTINUOUS PREMIUM OPEN BAR

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

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 Sweet Chili Sauce
Miniature Chicken Parmigiano
Roasted Red Pepper & Mushroom Quiche
Ginger Shrimp Cakes
Penn's Cheese Steak Spring Roll
BBQ Shrimp and Cheddar Grits
Fresh Panko-Crusted Mozzarella
Cocktail Franks in Blankets with Honey Mustard Dipping Sauce
Pan-Fried Pork Pot Stickers
Grilled Reuben Panini
Mac & Cheese Poppers
Philadelphia Crab Fries
Andouille Sausage-Stuffed Mushrooms
Chicken and Lemon Grass Potstickers
Crab Imperial-Stuffed Mushrooms
French Onion Boules
Filet Wellington
Boneless Buffalo Chicken Bites

Cold Hors d'Oeuvres

Caprese Skewers
Kobe Beef Carpaccio Crostini
Cucumber topped with Dill Mascarpone and Smoked Salmon
Asparagus, Tomato and Goat Cheese Crostini
Truffled Deviled Eggs

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
Southwest Style Taco, Monterey Jack cheese, lime crema, diced tomatoes, lettuce
Wild Mushroom and Goat Cheese, Fresh thyme, garlic, truffle oil
Buffalo Chicken, Crumbled Blue Cheese and Celery garni

Cold Hors d'Oeuvres — Buffet

(ALL SELECTIONS BELOW INCLUDED)

Charcuterie Board featuring Aged-Salami, Prosciutto and Pepperoni
with a fine selection of Imported and Domestic Cheeses
Balsamic-Roasted Vegetables with Baked Ciabatta Bread
Cruité of Raw Vegetables with Dips
Pico de Gallo with Inn-Made Chips
Traditional Hummus with Naan Bread

Champagne Toast for All!

First Course (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
Granny Smith Apple Salad with candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider ginger vinaigrette \$2.5

Main Course (CHOICE OF 3)

	Saturday Day/ Sunday	Friday Evening	Saturday Evening
Chicken Marsala, Served with a medley of imported & domestic mushrooms in a savory Marsala wine sauce	\$90	\$100	\$110
Chicken Francaise, Lightly egg-dipped and gently sautéed in a delicate lemon butter sauce; topped with a medley of diced tomatoes and chives	\$90	\$100	\$110
Chicken Florentine, Topped with wilted spinach, shiitake mushrooms, roasted red peppers and Muenster cheese	\$90	\$100	\$110
Chicken Caprese, With oven-roasted tomatoes & fresh mozzarella; served with a pesto velouté	\$90	\$100	\$110
Parmesan and Panko-Crusted Lemon Sole, Lemon caper butter sauce	\$90	\$100	\$110
Tangerine-Grilled Atlantic Salmon, Brushed with a tangy tangerine glaze	\$90	\$100	\$110
Braised Boneless Beef Short Ribs, 'Overnight-tender' boneless short ribs in a red wine demi-glaze; crowned with frizzled leeks	\$90	\$100	\$110
Lobster & Crab Imperial-Stuffed Salmon, Served with a lemon grass butter sauce	\$101	\$111	\$122
Jumbo Lump Crabcakes, Accented with ginger; lightly panko-crusted, with a refreshing mango coulis	\$106	\$116	\$127
Baked Chilean Sea Bass, On a bed of caramelized leeks with a savory lobster nage	\$111	\$121	\$132
Roast Prime Rib of Beef, Served with au jus, crispy fried onions and our tangy horseradish sauce béarnaise	\$106	\$116	\$127
Filets Gorgonzola, Two petite filets mignon served with sautéed spinach and roasted red peppers; presented with a blue cheese & beurre blanc-infused demi-glaze	\$106	\$116	\$127
Veal Parmesan, Crispy panko-breaded veal topped with fresh mozzarella and served with San Marzano tomato gravy	\$101	\$111	\$122
Penn's Surf & Turf, (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	\$111	\$121	\$132
Broiled Filet Mignon, (8 oz.) Served with caramelized leeks & tangy horseradish sauce béarnaise	\$111	\$121	\$132
Traditional Surf & Turf, One 6 oz. lobster tail teamed with a 6 oz. filet mignon	\$128	\$138	\$150
Roasted Vegetables and Mushroom Risotto (V/GF)	\$93	\$103	\$113
Vegetable Cannelloni, 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)	\$93	\$103	\$113
Tofu Whipped Tortellini, On a bed of spinach with sliced Portabella mushrooms (V)	\$93	\$103	\$113

As your featured entrée selection plus a vegetarian entrée

Penn's Sampler, One braised boneless beef short rib with chicken Francaise and a jumbo lump crabcake; served with garlic mashed potatoes and grilled asparagus spears	\$95	\$105	\$115
Upgrade your short rib to a petite filet — \$5 per person			

All Entrées, with the Exception of Vegetarian Selections, are Served with our Chef's Selection 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

Wedding Cake & Miniature Desserts

A Custom-Appointed Wedding Cake in a Variety of Elegant Styles, Created by our Pastry Chef
 Served on a Raspberry Coulis-Painted Plate with a Chocolate Caviar Mousse Cup
 &

Our Pastry Chef's Seasonal Selection of Miniature Desserts hand-made to complement your wedding cake.

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 April, 2022
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.

**Seasonal Discount on select dates.
Ask your Event Specialist for details.**

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 two weeks prior to your event.
Final payment is due ten 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

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



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