



~ OUR INCLUSIVE ~  
**WEDDING RECEPTION PACKAGE**

*includes the following amenities:*

**PREMIUM OPEN BAR**

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**COCKTAIL HOUR**

*hot and cold hors d'oeuvres*

~

**CHAMPAGNE TOAST**

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**THREE-COURSE SIT DOWN DINNER**

*chef created using only superior ingredients*

~

**INN-BAKED WEDDING CAKE**

*custom made by our pastry chef,  
plus delectable dessert selections*

**EUROPEAN WHITE GLOVE SERVICE**

*throughout your entire affair*

~

**FLOOR-LENGTH TABLECLOTHS**

*with an elegant rose damask overlay*

~

**WEDDING COORDINATOR**

*to conduct events of the day so you'll feel like  
a guest at your own wedding reception*

~

**COMPLIMENTARY PRIVATE TASTING**

*for up to 6 guests*



PAUL  PHOTOGRAPHY





## BAR SERVICE

### PREMIUM OPEN BAR

#### BEER

*budweiser  
coors light  
yuengling lager  
samuel adams lager  
heineken*

#### WINE

*merlot  
chardonnay  
cabernet sauvignon  
white zinfandel*

#### LIQUORS

*canadian club  
seagram's vo whiskey  
seagram's 7 whiskey  
jack daniels whiskey  
southern comfort*

*old grandad bourbon  
jim beam  
j & b scotch  
johnny walker red  
cutty sark*

*new amsterdam gin  
beefeater gin  
cuervo gold tequila  
blackberry brandy*

*bacardi light rum  
meyer's rum  
captain morgan rum  
coconut rum*

*anisetto  
amaretto  
melon liqueur  
peach schnapps  
kahlua*

*smirnoff vodka  
stolichnaya vodka  
new amsterdamn vodka*

#### NON-ALCOHOLIC BEVERAGES

*coke, diet coke, sprite, ginger-ale, tonic water,  
club soda, juices, and mixers*

**CHAMPAGNE TOAST FOR ALL!**

## COCKTAIL HOUR

### COLD HORS D'OEUVRES SPREAD *(all included)*

*charcuterie board featuring aged-salami, prosciutto and pepperoni*

*a fine selection of imported and domestic cheeses*

*aged balsamic-roasted vegetables*

*crudité shooters*

*traditional bruschetta with ciabatta bread*

### PASSED HORS D'OEUVRES *(please select 8)*

#### HOT

*gingered chicken wrapped in bacon*

*garlic-seared shrimp skewers*

*panko-crusted shrimp*

*edamame dumplings*

*vegetable spring rolls  
with sweet chili sauce*

*roasted red pepper &  
mushroom quiche*

*penn's cheese steak spring roll*

*bbq shrimp and cheddar grits*

*fresh panko-crusted mozzarella*

*sweet and sour meatballs*

*cocktail franks in blankets with  
honey mustard dipping sauce*

*pan-fried pork pot stickers*

*grilled reuben panini*

*philadelphia crab fries*

*andouille sausage-stuffed  
mushrooms*

*chicken and lemon grass  
pot stickers*

*crab imperial-stuffed mushrooms*

*french onion boules*

*filet wellington*

#### COLD

*caprese skewers*

*kobe beef carpaccio crostini*

*cucumber topped with dill,  
mascarpone and smoked salmon*

*asparagus, tomato &  
goat cheese crostini*

*truffled deviled eggs*

### UPGRADED *(pricing per piece)*

*mini street style carnitas - \$2*

*watermelon canapes - \$2*

*scallops on horseback - \$2*

*wasabi mashed savory cone - \$3*

*mini cuban sandwich - \$3*

*maine lobster bisque - \$3*

*chilled jumbo shrimp - \$3.5*

*tuna tartar savory cone - \$4*

*penn's crab cake sliders - \$5*

*grilled new zealand  
baby lamb chops - \$6*





# FIRST COURSE

## SALAD (choice of 1)

### HOUSE SALAD

*field greens, romaine, baby spinach,  
shredded carrots and grape tomatoes*

### BABY SPINACH SALAD

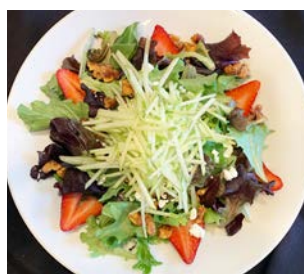
*with applewood-smoked bacon bits, goat cheese and  
mandarin oranges with a champagne vinaigrette*

### CAESAR SALAD

*crisp romaine tossed with parmesan cheese and lightly  
roasted garlic croutons in our tangy caesar dressing*

### GRANNY SMITH APPLE SALAD / \$2.5

*with candied walnuts, sliced strawberries and goat cheese;  
tossed with field greens in an apple cider ginger vinaigrette*



## UPGRADED

### LOBSTER BISQUE / \$5

### WEDGE OF ICEBERG LETTUCE / \$2.5

*topped with applewood-smoked bacon,  
diced tomatoes and crumbled blue cheese;  
served with creamy blue cheese or russian dressing*

### ARUGULA / \$2.5

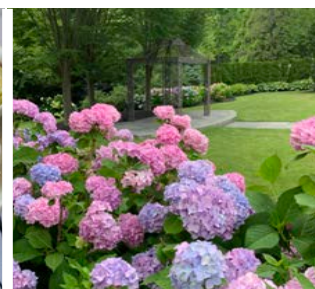
*tossed with shaved red onions, mandarin oranges  
and goat cheese in a lemon vinaigrette*

### WATERMELON SALAD (june – august) / \$5

*crisp refreshing watermelon, tangy crumbled  
goat cheese and sweet, sun-kissed blueberries  
presented with zesty baby arugula tossed  
in a local honey & lemon vinaigrette*

### MISSION FIG SALAD (september – november) / \$5

*mission figs and red raspberries teamed with  
assorted baby field greens tossed in a  
champagne vinaigrette and garnished with  
marcona almonds and crumbled goat cheese*



## MAIN COURSE

### DUET ENTREES

**CUSTOM DUET PLATE / \$115**

*select any two from the listed below:*

**BONELESS BEEF SHORT RIB**

**CHICKEN FRANCAISE**

**CHICKEN CAPRESE**

**CRAB IMPERIAL-STUFFED FLOUNDER**

**JUMBO LUMP CRAB CAKE** —\$7 per person

**FILET MIGNON (4 oz.)** —\$10 per person



**PENN'S SURF & TURF / \$132**

*broiled filet mignon (6 oz.) accompanied by two jumbo lump crab cakes, accented with ginger and scallions, lightly panko-crusted, pan-seared and served with a stone ground mustard sauce*

**TRADITIONAL SURF & TURF / \$150**

*6 oz. lobster tail teamed with a 6 oz. filet mignon*

### ENTREES (choice of 3)

**AIRLINE CHICKEN MARSALA / \$110**

*served with a medley of imported & domestic mushrooms in a savory marsala wine sauce*

**CHICKEN FRANCAISE / \$110**

*lightly egg-dipped and gently sautéed in a delicate lemon butter sauce*

**CHICKEN CAPRESE / \$110**

*with oven-roasted tomatoes & fresh mozzarella; served with a pesto velouté*

**BRAISED BONELESS**

**BEEF SHORT RIBS / \$110**

*'overnight-tender' boneless short ribs in a red wine demi-glaze; IPA beer battered onion ring*

**TANGERINE-GRILLED**

**ATLANTIC SALMON / \$110**

*brushed with a tangy tangerine glaze*

**CRAB IMPERIAL-STUFFED**

**FLOUNDER / \$110**

*lemon butter sauce*

**CRAB & HORSERADISH-CRUSTED**

**HALIBUT / \$120**

*lemon butter sauce*

**LOBSTER & CRAB IMPERIAL-**

**STUFFED SALMON / \$122**

*served with a lemon butter*

**JUMBO LUMP CRABCAKES / \$127**

*accented with ginger; lightly panko-crusted, with a stone ground mustard sauce*

**FILETS GORGONZOLA / \$127**

*two petite filets mignon served with sautéed spinach and roasted red peppers; presented with a blue cheese & beurre blanc-infused demi-glaze*

**PRIME PORK CHOP / \$127**

*12 oz. center cut chop, cognac mustard demi glaze, wild mushrooms*

**CHARBROILED**

**DELMONICO STEAK / \$128**

*10 oz., maître d'hotel butter, sauce Bearnaise*

**BAKED CHILEAN SEA BASS / \$132**

*crusted with a pine nut & basil pesto and nestled on a bed of honey caramelized leeks*

**BROILED FILET MIGNON / \$135**

*8 oz. filet mignon served with caramelized leeks & tangy horseradish sauce béarnaise*

**ROASTED VEGETABLE AND**

**MUSHROOM RISOTTO (V/GF) / \$110**

**VEGAN BOLOGNESE (V/GF) / \$110**

*al dente rigatoni tossed in a vegetable ragu; with olive oil, basil and toasted pine nuts*

*\$10 per person discount on friday evenings // \$20 per person discount on saturday day and sunday weddings (4 hours)*

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

*guests ages 9 and younger may order from a child-friendly menu for \$35 | vendor entrées available at \$50*



## DESSERT COURSE

### 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  
our pastry chef's seasonal selection of (3) miniature desserts  
hand-made to complement your wedding cake.*



## FINAL DETAILS

### OUTDOOR CEREMONY

*30 minute use of penn's garden for ceremony\**  
*45 minute ceremony practice (tuesday – thursday)*  
*white garden chairs and umbrellas*  
*10% discount for rehearsal dinner*

*saturday evening / \$1000*

*other days and times / \$750*

*\*decision to move your ceremony inside due to weather  
will be made 24 hours prior, outdoor ceremonies are  
permitted with a minimum temperature of 60 degrees.*



### INDOOR CEREMONY

*30 minute use of ballroom for ceremony*  
*45 minute ceremony practice (tuesday – thursday)*  
*draping to the indoor ceremony portion*  
*10% discount for rehearsal dinner*  
*\$500*



### OUTDOOR COCKTAIL HOUR

*\$2500*



# PRICING SUMMARY

## PRICE GUARANTEE

*all prices quoted herein are firm through april, 2023*

*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.*

## PAYMENTS

*final payment is due ten days prior to your event.*

*credit card payments will be accepted until 90 days before your event.*

*a 3% processing fee will be added to all credit card payments beyond your initial deposit.*

*please add a 6% sales tax and a 20% service charge to the listed prices.*

## NOTES



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