

INTRODUCING THE INN'S

# *Upgraded Wedding* STANDARD

WE HAVE SOME FANTASTIC NEWS  
TO SHARE!

*For all wedding receptions booking  
now and taking place by October  
31st, 2026, we are **including** a  
delightful selection of miniature  
desserts.*

*Wedding Receptions  
Minimum of 125 Adults*

*Don't miss out on  
**this wonderful opportunity**  
to make your special day  
even more unforgettable*

Must present this offer at time of  
booking

CALL: 215-699-9272





~ OUR INCLUSIVE ~

## WEDDING RECEPTION PACKAGE

*includes the following amenities:*

PREMIUM OPEN BAR

~

COCKTAIL HOUR

*hot and cold hors d'oeuvres*

~

CHAMPAGNE TOAST

~

THREE-COURSE SIT DOWN DINNER

*chef created using only superior ingredients*

~

INN-BAKED WEDDING CAKE

*custom made by our pastry chef*

GOLD CHIAVARI CHAIRS

~

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*





## CEREMONY 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 for the indoor ceremony portion

10% discount for rehearsal dinner



### OUTDOOR COCKTAIL HOUR

\$1000





## BAR SERVICE

### PREMIUM OPEN BAR

#### BEER

*budweiser  
miller lite  
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  
tito's vodka*

#### NON-ALCOHOLIC BEVERAGES

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

**CHAMPAGNE TOAST FOR ALL!**



# COCKTAIL HOUR

on saturday afternoon and sunday's cocktail hour will be 45 minutes

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

charcuterie board featuring aged-salami, prosciutto and pepperoni  
a fine selection of imported and domestic cheeses and crudité  
aged balsamic-roasted vegetables  
traditional bruschetta and spinach and artichoke dip

The Cold Hors d'Oeuvres Spread is not included for an outdoor cocktail hour.  
In its place you will receive all the Cold Butlured Hors d'Oeuvres.

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

### HOT

buffalo chicken tart  
garlic-seared shrimp skewers (GF)  
panko-crusted shrimp  
edamame dumplings  
vegetable spring rolls  
with sweet chili sauce  
roasted red pepper &  
mushroom quiche  
penn's cheese steak spring roll  
pan-fried pork pot stickers

cocktail franks in blankets with  
honey mustard dipping sauce  
grilled reuben panini  
philadelphia crab fries (GF)  
andouille sausage-stuffed  
mushrooms  
chicken and lemon grass  
pot stickers  
crab imperial-stuffed mushrooms  
french onion boules  
spinach phyllo

### COLD

caprese skewers (GF)  
asparagus, tomato &  
goat cheese crostini

kobe beef carpaccio crostini  
cucumber topped with dill,  
mascarpone and smoked salmon (GF)

## UPGRADED (pricing per piece)

mini street style carnitas - \$2  
watermelon canapes (GF) - \$2  
scallops on horseback - \$2  
wasabi mashed savory cone - \$3  
mini cuban sandwich - \$3

maine lobster bisque - \$3  
chilled jumbo shrimp (GF) - \$3.5  
tuna tartar savory cone - MP  
penn's crab cake sliders - MP  
grilled new zealand  
baby lamb chops (GF) - MP



## FIRST COURSE

### SALAD (choice of 1)

#### HOUSE SALAD (GF)

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

#### BABY SPINACH SALAD (GF)

*with goat cheese and mandarin oranges  
in a champagne vinaigrette*

#### CAESAR SALAD

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



### UPGRADED

#### GRANNY SMITH APPLE SALAD (GF) / \$2.5

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

#### WEDGE OF ICEBERG LETTUCE (GF) / \$2.5

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

#### ARUGULA (GF) / \$2.5

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

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

*watermelon, tangy crumbled goat cheese,  
blueberries, baby arugula tossed  
in a local honey & lemon vinaigrette*

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

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



## MAIN COURSE

### DUET ENTREES

CUSTOM DUET PLATE / \$117

*select any two from the listed below:*

BONELESS BEEF SHORT RIB

CHICKEN FRANCAISE (GF)

CHICKEN CAPRESE (GF)

TANGERINE-GRILLED SALMON (GF)

JUMBO LUMP CRABCAKE (3 oz.) —\$7 per person

FILET MIGNON (4 oz.) —\$10 per person



PENN'S SURF & TURF / \$140

*broiled filet mignon (6 oz.)  
accompanied by two (2 oz.) crab cakes*

TRADITIONAL SURF & TURF (GF) / \$160

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

### ENTREES (choice of 3)

CHICKEN MARSALA (GF) / \$104

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

CHICKEN FRANCAISE (GF) / \$104

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

CHICKEN CAPRESE (GF) / \$104

*with oven-roasted tomatoes & fresh  
mozzarella; pesto beurre blanc*

BRAISED BONELESS (GF)

BEEF SHORT RIBS / \$109

*'overnight-tender' boneless short ribs in  
a red wine demi-glaze; leeks*

TANGERINE-GRILLED ATLANTIC

SALMON (GF) / \$109

*brushed with a tangy tangerine glaze*

CRAB IMPERIAL-STUFFED

FLOUNDER / \$109

*lemon butter sauce*

CRAB & HORSERADISH-CRUSTED

HALIBUT / \$127

*lemon butter sauce*

LOBSTER & CRAB IMPERIAL-

STUFFED SALMON / \$129

*lemon butter sauce*

JUMBO LUMP CRABCAKES / \$134

*pepper vodka cocktail sauce*

FILETS GORGONZOLA (GF) / \$134

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

PRIME PORK CHOP (GF) / \$134

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

CHARBROILED

DELMONICO STEAK (GF) / \$135

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

CHILEAN SEA BASS (GF) / \$139

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

BROILED FILET MIGNON (GF) / \$142

*8 oz. filet mignon se ved with caramelized  
leeks & béarnaise sauce*

ROASTED VEGETABLE AND

MUSHROOM RISOTTO (V/GF) / \$109

VEGAN BOLOGNESE (V) / \$109

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

**\$5 per person discount on friday evenings**

**\$15 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 served with buttermilk whipped potatoes and green beans almonidine & 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 \$40 | vendor entrées available at \$55*



## DESSERT COURSE

## WEDDING CAKE

*a custom-appointed wedding cake in a variety of elegant styles, created by our pastry chef*



## PRICING SUMMARY

## PRICE GUARANTEE

*all prices quoted herein are firm through April, 2027.*

*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 with a signed contract.*

Nine (9) months before the date of your Event, an additional deposit for 50 percent of the agreed-upon food and beverage minimum will be due

*final guest count is due two weeks prior to your event.*

## PAYMENTS

*final payment is due ten days prior to 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



WILLIAMPENNINN.COM | 215-699-9272  
ROUTE 202 & SUMNEYTOWN PIKE, GWYNEDD, PA 19436



## RECOMMENDED VENDORS

### DISC JOCKEYS

<i>Chris Marx Events</i>	610.235.7002
<i>East Coast DJs</i>	800.229.1960
<i>Randall Entertainment Services</i>	215.272.0926
<i>Signature DJs</i>	610.825.6161

### PHOTOGRAPHERS

<i>Azzolina Photography</i>	215.605.5909
<i>Perfectly Paired Photography</i>	610.505.6498
<i>Sarah Canning</i>	610.401.6141
<i>Lynda Berry</i>	267.221.8581
<i>Renee Nicole Photography</i>	267.733.8722
<i>Gia Marie Beck Photography</i>	267.234.8570

### FLORISTS

<i>Rhoads Gardens</i>	215.699.2207
<i>Valleygreen</i>	215.628.3550
<i>Farmhouse Floral</i>	610.308.6288
<i>Laurelbrook Floral</i>	908.346.7875

### BANDS

<i>BVT Live</i>	610.358.9010
<i>EBE Entertainment</i>	888.323.2263
<i>Ron Dublin Orchestras</i>	215.879.8504
<i>Vincent James Band</i>	215.643.9898
<i>Philadelphia Funk Authority</i>	610.417.4278

### OFFICIANTS

<i>Reverend Kent Foster</i>	610.724.4895
<i>Journeys of the Heart</i>	215.663.8980
<i>Minister McCusker</i>	609.402.2558

### HARPISTS

<i>Gloria Galante</i>	215.342.9397
<i>Madeline A. Hlywiak</i>	610.283.1267
<i>Jeff Brown</i>	484.767.2488

### HAIR AND MAKEUP

<i>Kouture Beauty Designs</i>	484.340.9324
<i>Makeup by Andrea Kirsch</i>	215.896.9574

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## ENHANCEMENTS

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### STATIONS *(minimum 50 guests)*

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**SEAFOOD FANTASY** / market price  
jumbo shrimp (3 per person),  
blue point oysters on the half shell (1 per person), cherrystone clams on the half shell (1 per person); presented on crushed ice and served with a tangy pepper vodka cocktail sauce, sauce rémoulade, champagne mignonette and lemon wedges

**SUSHI DISPLAY** / market price  
spicy tuna, firecracker shrimp, spicy scallop, coconut shrimp, vegetable, tuna, salmon, avocado, lump crab california, spicy tuna volcano, king salmon, tuna and yellow tail nigiri

**SPUD DOODLE** / \$5 pp  
mashed yukon gold, sweet potatoes, tater tots or skins (choice of 2); toppings: vermont cheddar cheese, sour cream, fresh chives, broccoli, applewood-smoked bacon bits

**PASTA BAR** / \$6 pp  
penne pasta with tomato basil sauce and tortellini alfredo; toppings to include: applewood-smoked bacon, wild mushrooms, parmesan cheese, crushed red pepper and fresh basil

**“NOT YOUR GRANDMA’S MAC & CHEESE”** / \$6 pp  
vermont cheddar cheese and campanelle pasta; toppings to include: broccoli, applewood smoked bacon bits, wild mushrooms, and sautéed spinach, ketchup, and hot sauce

**FRENCH FRY FUN** / \$6 pp  
sweet potato fries, tater tots and crab fries oh my! sour cream and onion, cheddar cheese, chipotle aioli, honey mustard and ketchup

**MEATBALL SLIDERS** / \$7 pp  
buffalo, swedish, BBQ and traditional red sauce served with parmesan, cheddar and blue cheese

**SURF & TURF SLIDER BAR** / MP  
(choice of 3) angus beef burger, crab cakes, short ribs or black bean on petite brioche rolls, lettuce, tomato and onion, ketchup, mustard, tartar and chipotle aioli

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### SWEET ENDINGS

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**SWEET TREATS** / \$10 pp  
chocolate-dipped strawberries, dark chocolate brownies, lemon blueberry tarts, mini new york cheesecakes and cannoli

cake pops @ \$1.50 each

**SPECIALTY COFFEE BAR** / \$6 pp  
hazelnut, almond and vanilla syrups, shaved chocolate, cinnamon, and whipped cream

add ~ hot chocolate with chocolate shavings, mini marshmallows, whipped cream, cinnamon / \$2 pp

**THE MINI CUPCAKE STAND** / \$8 pp  
chocolate, vanilla, carrot and red velvet

**CANNOLI CORNER** / \$8 pp  
traditional shells filled with “classic” chocolate chip ricotta, “creamsicle” orange, reese’s peanut butter mousse with reese’s pieces in a chocolate dipped shell, amaretto filling encrusted with chopped almonds

**THE PIE BAR** / \$7 pp  
(select 3) individual mini pies, blueberry, apple, key lime, pecan, cherry and peanut butter

**HOLY MATRIMONY** / \$7 pp  
inn-made doughnuts, caramel crunch, lemon-glazed with blueberries and chocolate-glazed (3 pieces per person)

**THE SUNDAE PARLOR** / \$8 pp  
vanilla and chocolate ice cream; with whipped cream, chopped nuts, jimmies, cherries, chocolate and caramel sauces with assorted candy toppings

**CHOCOLATE TOWER** / \$7 pp  
velvety milk chocolate presented with pretzel rods, marshmallows, graham crackers, strawberries, bananas, pineapples, and coconut macaroons



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## LATE NIGHT SNACK BAR

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### PHILLY STATION / \$7 pp

*mini hoagies, mini beef and chicken cheesesteaks  
assorted toppings, includes inn-made chips*

### “WALKING TACO” / \$6 pp

*bags of Doritos with taco meat for your guests to make their own  
“Walking Tacos”! shredded lettuce, diced tomatoes, onions,  
cheddar cheese, sour cream and hot sauce*

### FRENCH FRY FUN / \$6 pp

*sweet potato fries, tater tots and crab fries, oh my!  
sour cream and onion, cheddar cheese, chipotle aioli,  
honey mustard and ketchup*

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## ❧ A SWEET THANK YOU! ❧

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### FRENCH MACAROONS / \$6 pp

*assortment of three ~ pistachio, mocha and strawberry*

### MINIATURE ZUCCHINI BREADS / \$6 pp

*william penn inn tradition; our signature zucchini bread*

### CHOCOLATE-DIPPED STRAWBERRIES / \$6 pp

*two chocolate-dipped strawberries, your initial in white chocolate*

