William Penn Inn
SINCE 1714

OUR INCLUSIVE

WEDDING RECEPTION PACKAGE

includes the following amenities:

PREMIUM OPEN BAR

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COCKTAIL HOUR
hot and cold hors d'oeuvres

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CHAMPAGNE TOAST

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THREE-COURSE SIT DOWN DINNER
chef created using only superior ingredients

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INN-BAKED WEDDING CAKE
custom made by our pastry chef

GOLD CHIAVARI CHAIRS

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FLOOR-LENGTH TABLECLOTHS
with an elegant rose damask overlay

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

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COMPLIMENTARY MENU TASTING
for up to 6 guests

WILLIAMPENNINN.COM | (215) 699-9272

CEREMONY DETAILS

OUTDOOR CEREMONY

*30-minute use of Penn's Garden for ceremony**
45-minute ceremony practice (Tuesday – Thursday).
White Garden Chairs & Umbrellas Included.

Saturdays • $1,000
All Other Days • $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 (Wednesday – Thursday)
Indoors will be fully draped for the ceremony portion.

Saturdays • $1,000
All Other Days • $750

10% discount for rehearsal dinner

OUTDOOR COCKTAIL HOUR

$1000

BAR SERVICE

PREMIUM OPEN BAR

BEER

heineken
miller lite
yuengling lager
sam adams lager
budweiser

WINE

merlot
cabernet sauvignon
chardonnay
white zinfandel

LIQUORS

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

new amsterdam gin
beefeater gin

cuervo gold tequila

blackberry brandy
anisette
amaretto
melon liqueur
peach schnapps
kahlua

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

bacardi light rum
meyer's dark rum
captain morgan spiced rum
coconut rum

smirnoff vodka
stolichnaya vodka
new amsterdamn vodka
tito's vodka

NON-ALCOHOLIC BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda,
Tonic Water, Juices and Mixers

CHAMPAGNE TOAST FOR ALL!

COCKTAIL HOUR

for daytime weddings cocktail hour will be 45 minutes

COLD HORS D'OEURVES SPREAD *(all included)*

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

**The Cold Hors d'Oeurves Spread is not included for an outdoor cocktail hour.*
In its place you will receive all the Cold Items as Butlered Hors d'Oeurves.

PASSED HORS D'OEUVRES *(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 cheesesteak spring rolls
pan-fried pork pot stickers
spinach phyllo
cocktail franks in blankets
grilled reuben panini
philadelphia crab fries (GF)
andouille sausage-stuffed mushrooms
chicken and lemongrass pot stickers
crab imperial-stuffed mushrooms
french onion boules

COLD

caprese skewers (GF)
asparagus, tomato & goat cheese crostini
kobe beef carpaccio crostini
cucumber topped with dill, mascarpone & smoked salmon (GF)

UPGRADED (priced per piece - increments of 25)

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 tartare 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 in our creamy tarragon house dressing

BABY SPINACH SALAD (GF)
baby spinach, 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 red 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 CRAB CAKE *(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-glace; 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 CRAB CAKES / *$134*
pepper vodka cocktail sauce

FILETS GORGONZOLA (GF) / *$134*
two petite filets mignon served with sautéed spinach and roasted red peppers; presented with a blue cheese & beurre blanc-infused demi-glace

PRIME PORK CHOP (GF) / *$134*
12 oz. center cut chop, cognac mustard demi glace, wild mushrooms

CHARBROILED
DELMONICO STEAK (GF) / *$135*
10 oz., maître d'hôtel butter, sauce béarnaise

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 served 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 discount on friday or sunday evening weddings (5 hours)
$15 discount on daytime weddings (4 hours)

please add a 6% sales tax and a 20% service charge to the listed prices
all entrées served with chef's selection of seasonal vegetable and starch & warm Italian rolls with whipped butter
freshly brewed regular & decaffeinated colombian coffee • imported teas

guests ages 9 and younger may order from a child-friendly menu for $40 | vendor entrée available at $55

DESSERT COURSE

WEDDING CAKE

a custom-appointed wedding cake in a varierty of elegant style, created by our inn-house pastry chef

vanilla, marble and chocolate chip pound cake finished with a buttercream icing

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 operations.
seasonal discounts on select dates; ask your event specialist for details.

DEPOSITS

to secure the date and time for your wedding, we require a non-refundable deposit in the amount of $3,000 for both rooms, $2,000 for carriage room only or $1,000 for surrey room only; along with a signed contract.

nine (9) months before the date of your event, an additional deposit in the amount of 50 percent of the agreed-upon guaranteed food & beverage minimum spend will be due.

final guest count is due no later than 2 weeks prior to your event.

FINAL PAYMENT

final payment is due 10 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