

INTRODUCING THE INN'S

# *Upgraded Wedding* STANDARD



## **CALLING ALL ENGAGED COUPLES!**

*Celebrate at the historic William Penn Inn and take advantage of this limited-time booking incentive.*

**Book your wedding by the end of this month with 125 or more guests and receive a \$1,000 Credit toward Food & Beverage Upgrades.**

*Elevate your cocktail hour, add curated menu courses, or end the night with our Famous Philadelphia-Style Late Night Station and give your guests an unforgettable finale.*

*Call or email us today to schedule your tour and begin planning at one of Pennsylvania's most treasured historic venues!*

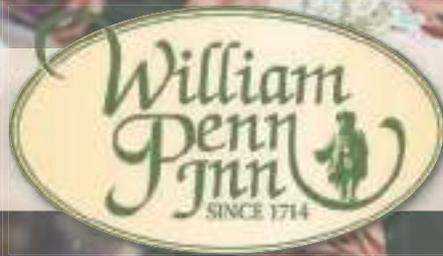


Must present this offer at time of booking



(215) 699-9272 | [banquet.department@williampenninn.com](mailto:banquet.department@williampenninn.com)





~ 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*

~

BANQUET MANAGER

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

~

COMPLIMENTARY MENU TASTING  
*for up to 6 guests*



# CEREMONY DETAILS

## OUTDOOR CEREMONY

*30-minute use of Penn's Garden for Ceremony\**

*45-minute Ceremony Practice the Wednesday or Thursday prior to your wedding.*

*Saturdays: \$1,000  
All Other Days: \$750*

*Decision to move your ceremony indoors due to weather will be made 2 hours prior.  
Outdoor ceremonies are permitted with a minimum temperature of 60°F.*



## INDOOR CEREMONY

*30-minute use of Carriage Ballroom for Ceremony.*

*Indoors will be fully draped for the ceremony portion.*

*45-minute Ceremony Practice the Wednesday or Thursday prior to your wedding.*

*Saturdays: \$1,000  
All Other Days: \$750*

*10% discount for rehearsal dinner*



## OUTDOOR COCKTAIL HOUR

*\$1,000*





# 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

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

- new amsterdam gin
- beefeater gin

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

- blackberry brandy
- anissette
- 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, 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'OEUVRES 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'Oeuvres Spread is not included for an outdoor cocktail hour. In its place you will receive all the Cold Items as Butlered Hors d'Oeuvres.

## PASSED HORS D'OEUVRES (select 8)

### HOT

- |  |  |
|--|--|
| <i>buffalo chicken tart</i>                          | <i>cocktail franks in blankets</i>         |
| <i>garlic-seared shrimp skewers (GF)</i>             | <i>grilled reuben panini</i>               |
| <i>panko-cruste shrimp</i>                           | <i>philadelphia crab fries (GF)</i>        |
| <i>edamame dumplings</i>                             | <i>andouille sausage-stuffed mushrooms</i> |
| <i>vegetable spring rolls with sweet chili sauce</i> | <i>chicken and lemongrass pot stickers</i> |
| <i>roasted red pepper &amp; mushroom quiche</i>      | <i>crab imperial-stuffed mushrooms</i>     |
| <i>penn's cheesesteak spring rolls</i>               | <i>french onion boules</i>                 |
| <i>pan-fried pork pot stickers</i>                   |  |
| <i>spinach phyllo</i>                                |  |

### COLD

- |   |   |
|---|---|
| <i>caprese skewers (GF)</i>                         | <i>kobe beef carpaccio crostini</i>                                   |
| <i>asparagus, tomato &amp; goat cheese crostini</i> | <i>cucumber topped with dill, mascarpone &amp; smoked salmon (GF)</i> |

## UPGRADES (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

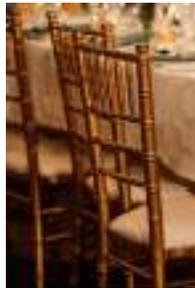
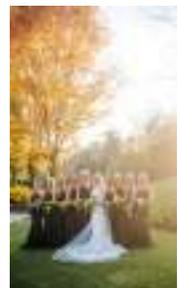
*tossed with shaved red onions, mandarin oranges and goat cheese in a lemon vinaigrette*

### 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-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 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-glaze*

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 per person discount on friday evenings (5-hours) // \$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 chef's seasonal selection of vegetable and starch & warm Italian rolls with whipped butter  
freshly brewed regular & decaffeinated colombian coffee • imported teas*

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



---

---

# 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
-------------------------------	--------------

STATIONS

**SEAFOOD FANTASY | MP**

*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 | MP**

*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**

*choice of 2: mashed yukon golds, sweet potatoes, tater tots or skins | toppings to include: 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 sauce and chipotle aioli*

SWEET ENDINGS

**SWEET TREATS / \$10 pp**

*chocolate-dipped strawberries, dark chocolate brownies, lemon blueberry tarts, mini new york cheesecakes and cannolis*

**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*

## LATE NIGHT SNACK BAR

---

**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*

---

↪ A SWEET THANK YOU! ↪

---

**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*

