

INTRODUCING THE INN'S

Upgraded Wedding STANDARD



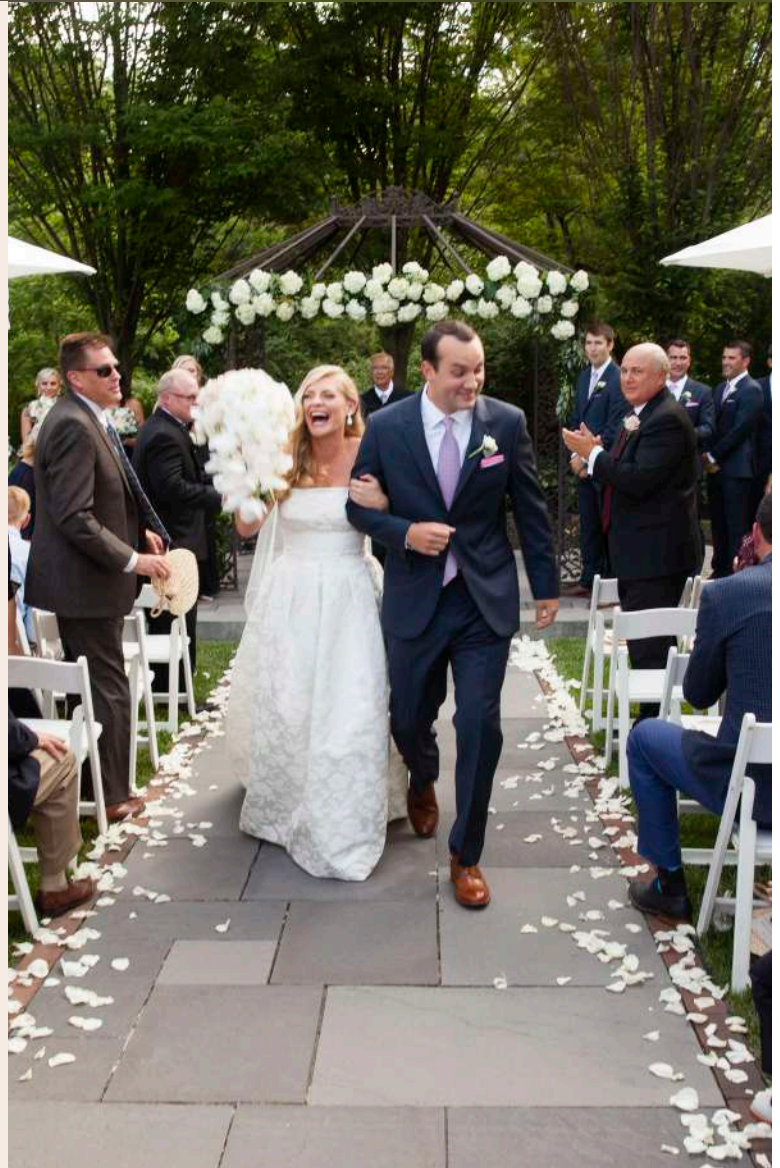
CALLING ALL ENGAGED COUPLES!

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!

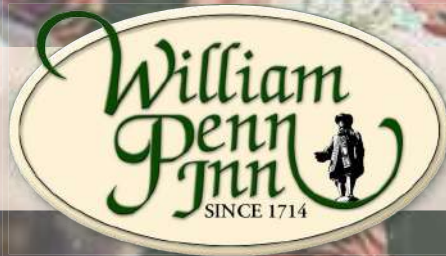


Must present this offer at time of booking



(215) 699-9272 | banquet.department@williampenninn.com





~ 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 & 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 & goat cheese crostini</i> | <i>cucumber topped with dill, mascarpone & 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

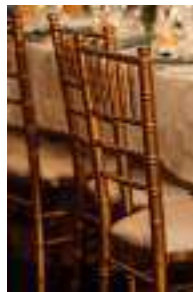
tossed with shaved red onions, mandarin oranges and goat cheese in a lemon vinaigrette

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 one (4 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

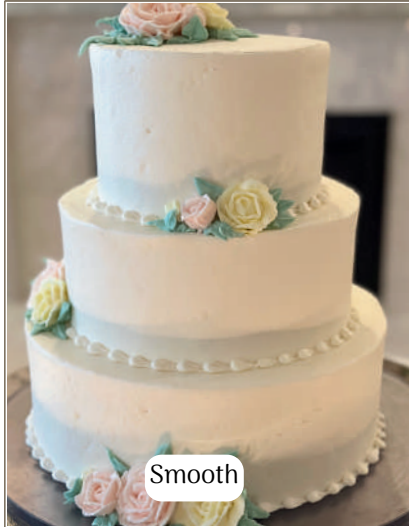
*all entrées served with chef's seasonal selection of vegetable and starch & warm Italian rolls with whipped butter
freshly brewed regular & decaffeinated colombian coffee • imported teas*

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

INCLUDED CAKE DESIGNS

Cake Flavors: Vanilla, Chocolate Chip, and Marble Pound Cake, finished with Buttercream Icing. Flavors may be mixed and matched between tiers, and each tier may feature a varying design.

Any florals, cake toppers, ribbons, or other decorative items must be provided by the host or their vendor. Special requests are subject to pastry chef approval and may incur additional charges.



Smooth



Pearls



Swiss Dots



Vintage



Floral Embroidery & Swiss Dots



Horizontal Spoon



Rustic Spoon



Semi-Naked



Textured Buttercream

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



RECOMMENDED VENDORS

DISC JOCKEYS

EBE Talent	215.634.7700
Signature DJs	610.825.6161
Marx Event Group	610.235.7002
East Coast Event Group	800.229.1960
Randall Entertainment Services	215.272.0926

BANDS

BVTLive!	610.358.9010
EBE Talent	888.323.2263
Ron Dublin Orchestra	215.879.8504
Vincent James Band	215.643.9898
Philadelphia Funk Authority	610.417.4278

PHOTO & VIDEO

Azzolina Photography	215.605.5909
Sarah Canning	610.401.6498
Jill Lynn Photography	609.731.6831
Lindsey Ford Photography	302.367.7505
Lynda Berry Photography	267.221.8581
New Pace Wedding	484.453.8419
LoveStruck Pictures	215.340.1181
J & J Studios	714.215.2179
Ries Video Productions	215.962.6603

FLORISTS

The Rhoads Garden	215.699.2207
Valleygreen Flowers	215.628.3550
Farmhouse Flowers	610.308.6288
Laurelbrook Floral	908.346.7875

OFFICIANTS

Reverend Kent Foster	610.724.4895
Journeys of the Heart	215.663.8980
Minister McCusker	609.402.2558

STRINGS

Jeff Brown	484.767.2488
Gloria Galante	215.342.9397
Madeline A. Hlywiak	610.283.1267
Sweet Harmony Music	609.722.2062

HAIR & MAKEUP

AMG Beauty Bar	610.496.7735
Glam Room Beauty Studio	267.416.0551
Glam with Galina	glamwithgalina@gmail.com

EVENT PLANNERS

Can Do Events	215.822.7623
---------------	--------------



Hotel Recommendations

Homewood Suites – Lansdale
(215) 353-4600 (Sales Office)

Courtyard Marriott – Lansdale
(215) 412-8686

Hampton Inn Suites & Staybridge Suites - Montgomeryville
(215) 393-8899 (Sales Office)

Courtyard Marriott & Residence Inn – Montgomeryville
(267) 468-0111 (Sales Office)

Shuttle Services

Secrets Limousine
(215) 540-9955

Tropiano Shuttle Service
(215) 616-5370

First Student Bus
(215) 997-7982