



~ OUR INCLUSIVE ~
WEDDING RECEPTION PACKAGE

includes the following amenities:

PREMIUM OPEN BAR

~

COCKTAIL HOUR

hot and cold passed & stationary 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

~

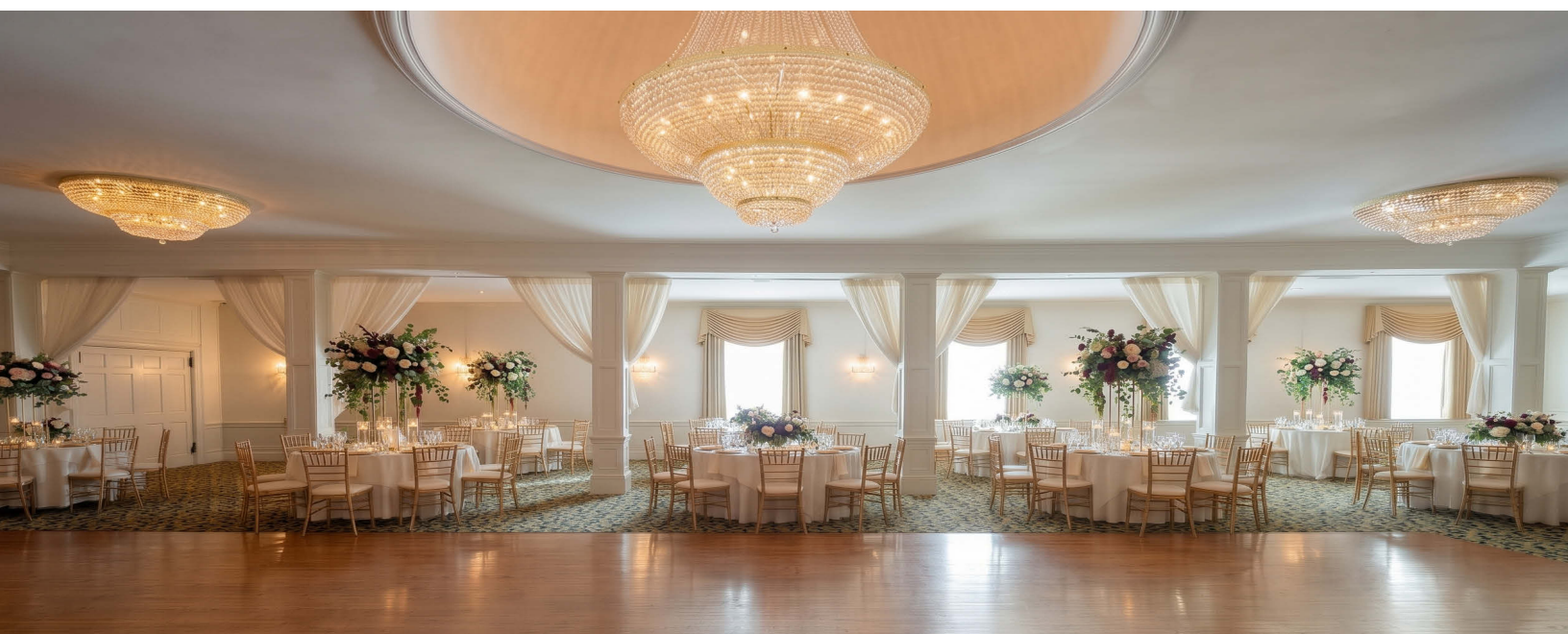
BANQUET MANAGER

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 24 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 on food portion of your bill for rehearsal dinners hosted on-site



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
anisette
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

45 minutes (daytime) | 60 minutes (evening)

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 total from hot or cold)

HOT

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

COLD

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

UPGRADES (priced per piece - increments of 25)

in addition to your previously selected 8!

- 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

INCLUDED SALADS *(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 SALADS

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

ENTRÉES *(choice of 3; plus 1 vegan or vegetarian entree)*

Wedding couple's entrées may differ from guest selections.

CHICKEN MARSALA (GF) / \$104

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

CHICKEN FRANCAISE / \$104

lightly egg-dipped & gently sautéed in a lemon-butter sauce

CHICKEN CAPRESE / \$104

oven-roasted tomatoes, fresh mozzarella, & pesto beurre blanc

BRAISED BONELESS

BEEF SHORT RIBS (GF) / \$109

overnight-tender boneless short ribs, red wine demi-glace, leeks

TANGERINE-GRILLED

ATLANTIC SALMON (GF) / \$109

brushed with a tangy tangerine glaze

TRADITIONAL SURF & TURF (GF) / \$160

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

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 migno, sautéed spinach, roasted red peppers, blue cheese and beurre blanc-infused demi-glace

PENN'S SURF & TURF / \$140

one (6 oz.) broiled filet mignon & one (4 oz.) crab cake

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 and basil pesto and nestled on a bed of honey caramelized leeks

BROILED FILET MIGNON (GF) / \$137

8 oz. filet, caramelized leeks, sauce béarnaise

ROASTED VEGETABLE AND

MUSHROOM RISOTTO (V/GF) / \$109

medley of aged balsamic-roasted vegetables over creamy risotto

VEGAN BOLOGNESE (V) / \$109

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

DUET ENTRÉES

CUSTOM DUET PLATE / \$117

Please select TWO from the options listed below:

BONELESS BEEF SHORT RIB (GF)

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

{SURF & TURFS LISTED ABOVE}

CHILDREN & VENDORS

CHILDREN'S MEAL | \$40 per child (Ages 9 & under)

Please select ONE of the following entrées for all attending children:

~Chicken Tenders & Tater Tots

~Cheeseburger Slider & Tater Tots

~Hamburger Slider & Tater Tots

~Pasta with Marinara Sauce -or- Butter

~Mac & Cheese

A fresh fruit cup is served with all children's meals.

VENDOR ENTRÉE | \$55 per vendor

Standard vendor meal consists of a hot chicken entrée.

\$5 off per guest entree on friday and sunday evenings (5-hours) // \$15 off per guest entree on daytime receptions (4-hours)

*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*

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

WEDDING CAKE

WEDDING CAKE

a custom-appointed wedding cake in a variety of elegant styles, 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
cost of operations.*

INITIAL DEPOSIT

*to secure the date and time for your wedding and/or reception we
require a non-refundable deposit in the amount of \$3,000. you may
pay via credit card, debit card, personal check,*

SECOND DEPOSIT

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

FINAL GUARANTEED GUEST COUNT

final guest count and entree selections are due no later than 14 days prior to your event.

FINAL PAYMENT

final payment is due no later than 14 days prior to your event.

PROCESSING FEE

all credit card payments following your initial deposit are subject to a 3% processing fee.

SALES TAX & SERVICE CHARGE

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

