



“Afternoon Enchantment” 2019 Wedding Reception Package

*This four hour package is available for Friday, Saturday, & Sunday afternoons
12 - 4 pm*

Included in Your Package:

***Four Hour Reception
Three and a Half Hour Open Bar Service
Butlered Hors d' Oeuvres
Champagne Toast
Salad Course
Choice of 2 Entrees with Starch & Vegetable
Custom Wedding Cake
Wedding Coordinator
Specialty Table Linens
Gold Chiavari Chairs
Candle Lit Centerpieces
Patio Overlooking the 18th Green for Cocktail Hour
Valet Parking Service
Golf Cart “Limousine” Shuttle Service from Parking Lot
Coat Check (Seasonal)***

All prices include sales tax and service charge



Butlered Hors d'Oeuvres
(Choose Five)

Hot

Shrimp Lejon
Chicken Wontons
Mini Beef Empanadas
General Chicken Bites
Scallops wrapped in Bacon
Scallop Scampi Tartlets
Breaded Cheese Ravioli
Vegetable Spring Rolls
Maui Shrimp Spring Roll
Cocktail Franks En Croute
Spinach Goat Cheese Foccacia
Asparagus and Fontina Cheese Rolls

Clams Casino
Lobster Cobbler
Ale Battered Shrimp
Petite Crab Cakes
Chipotle Beef Empanadas
Crab Stuffed Mushroom
Vermont Cheddar Puff
Assorted Mini Quiche
Mini Pepperoni Stromboli
Brie and Raspberry Tartlets
Mini Chicken Cordon Bleu Bites
Spinach & Blue Cheese Stuffed Mushrooms

Cold

Tomato Basil Crustini
Belgium Endive with Crab Salad
Prosciutto Wrapped Asparagus
Caprese Skewer of Mozzarella, Tomato, and Basil
Smoked Salmon Canapés with Herbed Cream Cheese
Shaved Beef Crustini with Garlic Horseradish Sauce

May be added to enhance included hors d'oeuvres

Shrimp Cocktail per 100 pieces



Additional Stationed Hors d'Oeuvres

Pricing is per hour

Pasta Station

Choice of two:

- *Bow Tie Bolognese – Old world style meat ragu with ground sirloin of beef, plum tomatoes, fresh basil, and onions*
- *Penne a la Vodka – Penne Pasta with plum tomatoes and vodka in a creamy Bolognese sauce with a touch of red hot pepper*
- *Penne a la Puttanesca – A full flavored plum tomato sauce with pitted gaeta olives, capers, anchovies, fresh garlic, basil, and red hot peppers*
- *Orecchiette di Rabe – Pasta with sausage, broccoli rabe and extra virgin olive oil*
- *Tortellini a la Pesto – Cheese tortellini pasta in a light pesto sauce*
- *Tortellini Alfredo – Cheese tortellini pasta in an alfredo cream sauce*

Add Chicken to any pasta

Mini Cheeseburger Station

Miniature Angus Cheeseburger Sliders Topped with Assorted Condiments

Mini Cheese Steak Station

Miniature Philadelphia Cheese Steak Sliders Served with Cheese and Fried Onions

The Bachelor Station

Included: Yards Draft Mini Keg

Choice of Two:

Phillies – Hot Dogs

Sixers – Boneless Wings

Flyers – Roast Beef Sliders

Eagles – Sausage and Peppers



Stationed Hors d'Oeuvres (continued)

Mashed Potato Martini Bar

*A Trio of Roasted Garlic Smashed Potato, Yukon Gold, and Sweet Potatoes
Assorted Toppings Include Bacon, Chives, Cheddar Cheese, Sour Cream,
Caramelized Onions, and Parmesan Cheese*

Mini Grilled Cheese Station

Made with Gruyere Cheese and Served with Tomato Bisque

Mac & Cheese Bar

*Assorted Toppings Include Bacon, Asparagus, Mushrooms, Peas, Parmesan Cheese and Buffalo Sauce
Add Baby Shrimp or Crabmeat for \$2.00 More*

Sparkle Bar

Choice of Four Flavored Champagne

Spumante, Rosa, Raspberry, Peach and Strawberry



Stationed Hors d'Oeuvres (continued)

French Fry Station

*Regular, skinny and Sweet Potato fries served with Cheese Sauce,
Plus an array of condiments and assorted toppings*

International Cheese & Meat Display

*An array of the world's finest meats and cheeses
Pepperoni, Sopressata, Genoa Salami, Prosciutto, Capicola, Sharp Provolone, Swiss, Fontina, Cheddar,
and Mozzarella, Olives, Artichoke Hearts, Roasted Red Peppers, and assorted fresh bread.
Elegantly displayed for your guests.*

Frutti Di Mare

(Fruit of the sea)

*A bountiful array of Raw Clams, Oysters, Crab Claws,
Jumbo Shrimp, Scallops Ceviche & Mussels Marinara*

Sushi Station

*Spicy Tuna, California, and Shrimp Roll
Served with Wasabi, Soy Sauce, Siracha Sauce, and Pickled Ginger*

Mini Crab Cake Station

Jumbo Lump Crab Cake Sliders served on a Toasted Brioche Bun and topped with Cocktail Sauce

***Note: Choice of one station above may be substituted for the Grand Hors d'Oeuvres except the
Frutti Di Mare***



First Course

(Choose One)

Penn Oaks Signature Salad

*Baby Greens and Romaine Lettuce, Sun Dried Cranberries,
Tomato, Red Onion, and Gorgonzola Cheese*

Served with a Choice of Dressing

Tossed Salad

Mixed Greens with Tomatoes, Carrots, and Cucumbers

Served with a Choice of Dressing

Caesar Salad

Romaine Lettuce Tossed with Shredded Parmesan Cheese and Caesar Dressing

Entrees

(Choice of two)

Pasta Primavera

*Penne Pasta mixed with Fresh Vegetables in your choice of
Marinara or Alfredo Sauce*

Vegetable Stir Fry

Fresh Oriental Vegetables over Rice in a Garlic Soy Sauce

Stuffed Chicken Florentine

*Boneless Breast with Spinach, Gruyere Cheese
and topped with an Herb Volute Sauce*

Chicken Cordon Bleu

*Boneless Chicken Breast with Prosciutto, Fontina Cheese
and topped with a creamy Alfredo Sauce*

Tuscan Chicken

*Stuffed with Imported Sun Dried Tomatoes, Prosciutto and
Fresh Mozzarella Cheese and topped with Basil Cream Sauce*

Lemon Chicken Piccata

Lightly Battered Chicken Breast with a fresh lemon thyme sauce

Chicken Bruschetta

*Grilled Marinated Chicken Breast topped with Fresh Tomato Bruschetta
and Melted Mozzarella*



Chicken Mediterranean

Sautéed Breast of Chicken, topped with Spinach, Roasted Red Peppers, fresh Mozzarella Cheese, finished with a rich balsamic reduction & Basil, Saffron Cream Sauce

Roast Duck

Half a Roast Duck with Raspberry Coulis

Stuffed Flounder

Fresh Atlantic Flounder stuffed with lump Crab Imperial

Lump Crab Cakes

Two Maryland Crab Cakes, sautéed baked and served with cocktail sauce

Organic Free Range Chicken

Organic Free Range Chicken in Pan Jus served with quinoa & local organic squashes

Roasted Atlantic Salmon

Lightly seasoned and Roasted Salmon served with your choice of Bourbon Whiskey Glaze, Sesame Crusted or Citrus Butter Sauce

Roasted Atlantic Salmon Imperial

Lightly seasoned and Roasted Salmon topped with Jumbo Lump Crabmeat

Stuffed Shrimp

Fresh Plump Gulf Prawns stuffed with Crab Imperial

Chianti Braised Shortrib

Boneless Short Rib seared, then slow roasted in beef stock & Chianti wine

Roast Tenderloin

Sliced Roast Tenderloin with Wild Mushroom and Wine Demi-Glace

**Grass fed Roast Tenderloin available upon request*

Chilean Sea Bass

Pan Seared Sea Bass finished with a balsamic Merlot Sauce

Filet Mignon(8oz.)

Grilled of Roasted center cut Filet Mignon served with your choice of Bleu Cheese Butter, Béarnaise or a Cognac Demi-Glace

**Grass fed Filet Mignon available upon request*

All entrees are served with your choice of a starch & vegetable



Combination Plates

(Choice of one)

Choice of Chicken and Stuffed Shrimp (2)

Petit Filet Mignon and choice of Crab Cake

Petit Filet Mignon and Stuffed Shrimp (2)

All entrees are served with your choice of a starch & vegetable

Starches

Potatoes Au Gratin

Duchess Potato

Wild Rice Pilaf

Garlic Mashed Potatoes

Double Baked Stuffed Potato

Vegetable

Steamed Broccoli

Roasted Asparagus

Steamed Sugar Snap Peas

Steamed Fresh Medley of Seasonal Vegetable

Italian Style Green Beans with Roasted Red Peppers

Children's Menu (Ages 12 and under)

Chicken Tenders and French Fries

Grilled Cheese and French Fries

Please consider meals for your vendors

May we suggest Fresh Turkey Club Sandwiches or Burgers?



Enhanced Dessert Options

Chocolate Delight

Miniature Hershey's chocolate, Hershey's kisses, chocolate cannoli, miniature Reese's peanut butter cups, chocolate decadent cake, chocolate cupcakes, pecan caramel brownies, triple chocolate brownies, chocolate mousse, and chocolate covered cheesecake

Viennese Sweet Table

Gourmet selection of Mini assorted cupcakes, assorted petite fours, cream puffs, cannoli, eclairs, assorted cakes, assorted parfaits, macaroons, cheesecake drops, and assorted mousse in small chocolate cups

Gourmet Cheesecake Bar

Served in chilled miniature Martini Glasses with various toppings to build your own Cheesecake

Candy Station

Treat your guests and their taste buds to a delicious candy station. Includes six assorted candies in assorted glass containers set up as an elegant display that will wow your guests



Extra Enhanced Amenities

Wedding Ceremony

Extra ½ hour of open bar

Upgraded Bar

Additional Bartender

Overtime (over & above 5 hours)

Photo Booth (Props/Album Included)

(Booth opens after dinner. Closes 15 minutes prior to end of reception)

Mirror Mirror Booth (Props/Album Included)

(Booth opens after dinner. Closes 15 minutes prior to end of reception)

Specialty Colored Light Package

Photo Booth and Specialty Lighting

*Chair Sashes**

**A wide variety of upgraded linen fabric and colors available*

Fireworks (5-8 minute display)

Air Conditioning for the Tent (when needed)
(7 days notice needed)

Penn Oaks Shuttle (7 hours)

Gold Chargers

Personalized Monogram

Ceremony Candles

Included in price:

**Rehearsal of Ceremony *White Ceremony Chairs*

Regarding the rehearsal of the ceremony:

**The ceremony rehearsal cannot be booked more than 3 months prior to the date of the wedding.*

**Guarantees will not be made as to the time or day of the rehearsal due to the possibility of another event taking place on the premises.*

**We will do everything we can to accommodate your request, but if a specific time and date is imperative, the rehearsal may have to take place at a location other than the actual ceremony site.*



Premium Bar Selections
(Included)

Vodka

House Vodka, Absolut, Stolichnaya, Sobieski Orange, Three Olives Grape, Tito's

Gin

House Gin, Tanqueray, Beefeater

Rum

House Rum, Captain Morgan, Calico Jack Coconut, Bacardi

Whiskey

House Whiskey, Seagram's VO, Seagram's 7, Jack Daniels, Canadian Club

Bourbon

House Bourbon, Southern Comfort, Jim Beam

Scotch

House Scotch, Dewar's White Label, Johnny Walker Red

Cordial

*Kahlua, Baileys, Peach Schnapps, Apple Pucker,
Christian Brothers Brandy*

Tequila

Jose Cuervo Gold

Wines by the Glass

*Canyon Oaks Cabernet Sauvignon, White Zinfandel, Merlot, Chardonnay, Avia Pinot Grigio,
Champagne*

Beer

Miller Lite, Coors Light, Budweiser, Michelob Ultra, Yuengling Lager and Heineken

Upgraded Bar Selections

*Ketel One, Belvedere, Grey Goose, Myers Rum, Mt. Gay, Maker's Mark, Crown Royal, Jameson,
Johnny Walker Black, Glenlivet 12*

Please Note: Our liquor license does not permit us to serve straight alcohol



Tasting

*A complimentary tasting for 4 will be held for the Bride and Groom and 2 guests, prior to your Wedding Date. Additional guests may be added to your tasting at \$30.00 per guest.
(Exclusive of alcoholic beverages and gratuity. Maximum 8 guests.)*

Availability of Ballroom

Afternoon events may go until 4:00pm

Minimum

A 50 person minimum will apply to afternoon events

Deposit Schedule

A \$1,000.00 non-refundable deposit is required to confirm your wedding reception date.

A second payment of \$2,000.00 is required 90 days after signing.

A Third payment of \$2,000.00 is required 90 days prior to the event.

The final balance will be due 10 days prior to your Wedding.

Final payment must be in the form of check or credit card.

Any payments made with a credit card will incur a 2.5% processing fee

(With the exception of the initial deposit)

*Payments that occur within 10 days of your wedding,
must be certified check only.*

Safety Precaution Policy

As a safety precaution, Sparklers, Open Flame Candles, Chinese lanterns, Glitter, Confetti and Confetti Guns are prohibited for use before, during, or after your ceremony/reception.

In the event of inclement weather, all guests must enter through the main double doors as the "Path or Love" may be a slipping hazard. All guests must be permitted to enter the ballroom in order to reach the restrooms.

For more information, please inquire with your wedding planner.

*****The Afternoon Package is priced at a reduced rate
and is not eligible for additional discounts*****