



2019 Elegant Wedding Reception Package

Included in your Package:

*Five Hour Reception
Five Hour Open Bar
(Closed during Introductions)
Butlered Hors d'Oeuvres
Chef's Grand Hors d'Oeuvres Display
Champagne Toast
Signature Drink to each Guest upon Arrival
Salad Course
Choice of 2 Entrees with Starch & Vegetable
Custom Wedding Cake
Specialty Cookie Station
Coffee & Tea Station
Candle Lit Centerpieces
Gold Chaivari Chairs
Specialty Table Linens
Wedding Coordinator
Complimentary Honeymoon Suite
Valet Parking Service
Golf Cart "Limousine" Shuttle Service from Parking Lot
Coat Check (Seasonal)
Patio Overlooking the 18th Green for Cocktail Hour*

All prices include sales tax and service charge

Minimums may apply



Butlered Hors d'Oeuvres
(Choice of five)

Hot

<i>Shrimp Lejon</i>	<i>Clams Casino</i>
<i>Chicken Wontons</i>	<i>Lobster Cobbler</i>
<i>Mini Beef Empanadas</i>	<i>Ale Battered Shrimp</i>
<i>General Chicken Bites</i>	<i>Petite Crab Cakes</i>
<i>Scallops wrapped in Bacon</i>	<i>Chipotle Beef Empanadas</i>
<i>Scallop Scampi Tartlets</i>	<i>Crab Stuffed Mushroom</i>
<i>Breaded Cheese Ravioli</i>	<i>Vermont Cheddar Puff</i>
<i>Vegetable Spring Rolls</i>	<i>Assorted Mini Quiche</i>
<i>Maui Shrimp Spring Roll</i>	<i>Mini Pepperoni Stromboli</i>
<i>Cocktail Franks En Croute</i>	<i>Brie and Raspberry Tartlets</i>
<i>Spinach Goat Cheese Foccacia</i>	<i>Mini Chicken Cordon Bleu Bites</i>
<i>Asparagus and Fontina Cheese Rolls</i>	<i>Spinach & Blue Cheese Stuffed Mushrooms</i>

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



Grand Hors d'Oeuvres Display

Antipasto Kabob

Mozzarella Caprese

Tomato Basil Crustini

Herb Marinated Mushrooms

Hummus with Assorted Breads

Fruit Kabob with Yogurt Dip

Belgium Endive with Crab Salad

Vegetable Crudités with Assorted Dips

Spinach Artichoke Dip with Assorted Breads

Shaved Beef Crustini with Garlic Horseradish Sauce

International Cheeses with Assorted Cracker Display

Olives, Artichoke Hearts, Roasted Red Peppers

and Assorted Breads

****Above selections are subject to change based on availability
of specific items or substitution of an item for a
Chef's special selected hors d'oeuvre***



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 for additional cost

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

Mac & Cheese Bar

Assorted Toppings Include Bacon, Asparagus, Mushrooms, Peas, Parmesan Cheese and Buffalo Sauce
Add Baby Shrimp or Crabmeat for additional cost



Additional Stationed Hors d'Oeuvres (continued)

Mashed Potato Martini Bar

*A trio of Roasted Garlic mashed 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

Mini Crab Cake Station

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

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

Sparkle Bar

Choice of Four Flavored Champagne

Spumante, Rosa, Raspberry, Peach and Strawberry



Additional 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,
& Mozzarella, Olives, Artichoke Hearts,
Roasted Red Peppers, & assorted fresh bread.*

Fruiti 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*

End of the Night Station

Philadelphia Soft Pretzels, and bottled water

*Add assorted Hoagies
for an additional cost*



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

Additional Course Offering

Pasta Course

*Choice of Bowtie, Fusilli, or Penne Pasta Topped with Alfredo, Marinara or Oil & Garlic
\$3 per Person*

Dinner 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 and Panko Bread Crumbs*

Chicken Marsala

Sautéed Breast of Chicken finished with a mushroom Marsala sauce



Cordon Bleu

*Boneless Chicken Breast with Prosciutto, Fontina Cheese,
topped with a Creamy Alfredo Sauce and Panko Bread Crumbs*

Tuscan Chicken

*Stuffed with Imported Sun Dried Tomatoes, Prosciutto, fresh Mozzarella Cheese,
& topped with Basil Cream Sauce and Panko Bread Crumbs*

Chicken Bruschetta

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

Lemon Chicken Piccata

Lightly Egg Battered Chicken Breast with a Fresh Lemon Thyme Sauce

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

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 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*



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 Roasted center cut Filet Mignon served with your choice of Blue Cheese Butter, Béarnaise or a Cognac Demi – Glace

Combination Plates

(Choice of one)

Choice of Chicken and 2 Stuffed Shrimp

Petit Filet Mignon and 2 Stuffed Shrimp

Petit Filet Mignon and Crab Cake



Mediterranean Style Buffet
Served to each table

(Choice of 2 Entrees)

Roasted Sliced Tenderloin
And
Stuffed Shrimp, Lump Crab Cakes,
Roasted Atlantic Salmon, or Stuffed Flounder

Roasted Sliced Tenderloin
And
Tuscan Chicken, Chicken Bruschetta, Lemon Chicken Piccata, Chicken Cordon Bleu, Stuffed Chicken
Florentine, or Chicken Mediterranean

Roasted Atlantic Salmon Imperial, Stuffed Shrimp,
Lump Crab Cakes or Stuffed Flounder,
And
Tuscan Chicken, Chicken Bruschetta, Lemon Chicken Piccata, Chicken Cordon Bleu, Stuffed Chicken
Florentine, or Chicken Mediterranean

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



Accompaniments

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)

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

Mirror Mirror Booth (Props/Album Included)

(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 the Ballroom

Saturday

Afternoon events may go until 4:00pm

Evening events may begin at 6:00pm

**Minimums will be set on a seasonal basis*

Friday

Your event may begin at any time

A 100 person minimum is required for Friday evening events

Sunday

A 50 person minimum is required

18% discount will be offered

(Winter months exempt)

Winter Discount

A 20% discount will be offered during the months of December, January, and February

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 "Walk of 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.