



The Simply Perfect Package

"Where Love & Food Come Together"

Included In Your Package:

Five and a Half Hour Reception
Five and a Half Hour Upgraded Open Bar
(Closed during introductions)
Butlered Hors d' Oeuvres
Penn Oaks Signature Stations
Signature Drink to each Guest upon Arrival
Champagne Toast
Wine Service
À la carte Dinner with Starch and Vegetable
Custom Wedding Cake
Gourmet Cookie Station
Enhanced Dessert
Deluxe Coffee and Tea Station
Candle Lit Centerpieces
Gold Chiavari Chairs
Specialty Table Linens
Photo Booth and Down Lighting
Complimentary Round of Golf for Four
(Tee Times subject to availability)
Wedding Coordinator
Complimentary Honeymoon Suite
Valet Parking Service
Golf Cart "Limousine" Shuttle from Parking Lot
Coat Check (Seasonal)
Patio Overlooking 18th Green for Cocktail Hour

Price includes sales tax and service charges

Minimums may apply



Butlered Hors d' Oeuvres

Vegetable Spring Rolls

Vermont Cheddar Puff

Breaded Cheese Ravioli

Risotto Cheese Bites

Mini Pepperoni Stromboli

Assorted Mini Quiche

Chicken Cordon Bleu Bites

Cocktail Franks en Croute

Scallops Wrapped in Bacon

Spinach and Bleu Cheese Stuffed Mushrooms

Penn Oaks Signature Stations

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*



Choice of 3

Mashed Potato Martini Bar

*A trio of Roasted Garlic Smashed Potato, Yukon Gold, and Sweet Potatoes
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

Mini Cheese Steak Station

*Miniature Philadelphia Cheese Steak Sliders served with
Cheese and Fried Onions*

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*

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



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

Second Course

(Choice of one)

Pasta Course

Choice of Penne Vodka, Tortellini Alfredo or Bowtie Bolognese

Sorbet

Lemon Chello Intermezzo

Soup

Chef's Choice



Entrees

(Choice of 4)

Pasta Primavera

*Penne pasta mixed with fresh vegetables in your choice of
Marinara or Alfredo sauce*

Chicken Bruschetta

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

Roast Duck

Half a Roast Duck with Raspberry Coulis

Lump Crab Cakes

Two Maryland Crab Cakes, Sautéed Baked and served with Cocktail Sauce

Roasted Atlantic Salmon Imperial

Lightly seasoned and Roasted Salmon topped with Jumbo Lump Crabmeat

Filet Mignon (8oz.)

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

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

Gluten free & vegan meals available upon request**



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?



Deluxe Coffee & Tea Station

Freshly brewed coffee, served with whipped cream, chocolate chips, chocolate covered espresso beans, cinnamon sticks, shaved chocolates, Baileys Irish Cream, Kahlua, Amaretto and flavored syrups

Enhanced Dessert Options

(Choice of 1 Included)

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

Extra ½ hour of open bar

Additional Bartender

Overtime (over & above 5 hours)

Mirror Mirror Booth (Props/Album Included)

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

*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: Ceremony

**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, Stoli Vodka, 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

(Included)

*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

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.*

*****The Simply Perfect Package is not eligible for discounts*****



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.