

INTRODUCING THE INN'S

# Upgraded Wedding STANDARD



WE HAVE SOME FANTASTIC NEWS  
TO SHARE!

As part of our latest promotion, we are delighted to offer you an **Outdoor Cocktail Hour** at absolutely no additional cost!

April - October Evening Receptions  
Minimum of 125 Adults

And that's not all - for all wedding receptions booking now and taking place by October 31st, 2025, we are **waiving** the Ceremony Fee and **including** a delightful selection of miniature desserts.

Don't miss out on **this wonderful opportunity** to make your special day even more unforgettable!



**BOOK NOW »**

to avail of this incredible offer.  
at time of booking!

CALL: (215) 699-9272 TO SPEAK TO OUR WEDDING TEAM





~ 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*

~

WEDDING COORDINATOR

*to conduct events of the day so you'll feel like a guest at your own wedding reception*

~

COMPLIMENTARY PRIVATE TASTING

*for up to 6 guests*



# CEREMONY DETAILS



## OUTDOOR CEREMONY

30 minute use of penn's garden for ceremony\*  
45 minute ceremony practice (tuesday – thursday)  
white garden chairs and umbrellas  
10% discount for rehearsal dinner

saturday evening / \$1000

other days and times / \$750

\*decision to move your ceremony inside due to weather  
will be made 24 hours prior, outdoor ceremonies are  
permitted with a minimum temperature of 60 degrees.



## INDOOR CEREMONY

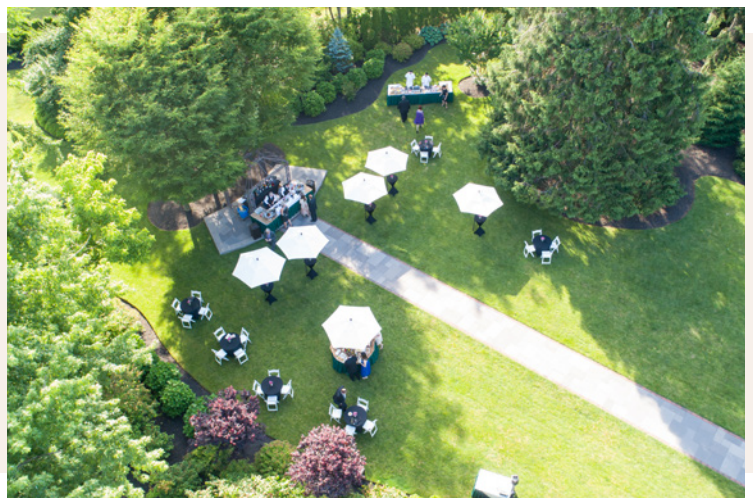
30 minute use of ballroom for ceremony  
45 minute ceremony practice (tuesday – thursday)  
draping for the indoor ceremony portion

10% discount for rehearsal dinner



## OUTDOOR COCKTAIL HOUR

\$2500





## BAR SERVICE

### PREMIUM OPEN BAR

#### BEER

*budweiser  
coors light  
yuengling lager  
samuel adams lager  
heineken*

#### WINE

*merlot  
chardonnay  
cabernet sauvignon  
white zinfandel*

#### LIQUORS

*canadian club  
seagram's vo whiskey  
seagram's 7 whiskey  
jack daniels whiskey  
southern comfort*

*old granddad bourbon  
jim beam  
j & b scotch  
johnny walker red  
cutty sark*

*new amsterdam gin  
beefeater gin  
cuervo gold tequila  
blackberry brandy*

*bacardi light rum  
meyer's rum  
captain morgan rum  
coconut rum*

*anisetto  
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, tonic water,  
club soda, juices, and mixers*

**CHAMPAGNE TOAST FOR ALL!**

# COCKTAIL HOUR

on saturday afternoon and sunday's cocktail hour will be 45 minutes

## COLD HORS D'OEUVRES SPREAD (all included)

charcuterie board featuring aged-salami, prosciutto and pepperoni  
a fine selection of imported and domestic cheeses and crudité  
aged balsamic-roasted vegetables  
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 Butlred Hors d'Oeuvres.

## PASSED HORS D'OEUVRES (please select 8)

### HOT

buffalo chicken tart  
garlic-seared shrimp skewers (GF)  
panko-crusted shrimp  
edamame dumplings  
vegetable spring rolls  
with sweet chili sauce  
roasted red pepper &  
mushroom quiche  
penn's cheese steak spring roll  
pan-fried pork pot stickers

cocktail franks in blankets with  
honey mustard dipping sauce  
grilled reuben panini  
philadelphia crab fries (GF)  
andouille sausage-stuffed  
mushrooms  
chicken and lemon grass  
pot stickers  
crab imperial-stuffed mushrooms  
french onion boules  
spinach phyllo

### COLD

caprese skewers (GF)  
asparagus, tomato &  
goat cheese crostini

kobe beef carpaccio crostini  
cucumber topped with dill,  
mascarpone and smoked salmon (GF)

## UPGRADED (pricing per piece)

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 tartar 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*

### BABY SPINACH SALAD (GF)

*with 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

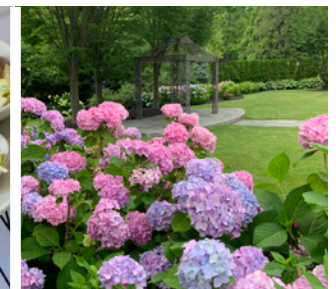
*tossed with shaved red onions, mandarin oranges  
and goat cheese in a lemon vinaigrette*

### 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 seed raspberries, baby field  
greens tossed in a champagne vinaigrette,  
garnished with marcona almonds  
and crumbled goat cheese*



# MAIN COURSE

## DUET ENTREES

CUSTOM DUET PLATE / \$112  
select any two from the listed below:

BONELESS BEEF SHORT RIB

CHICKEN FRANCAISE (GF)

CHICKEN CAPRESE (GF)

TANGERINE-GRILLED SALMON (GF)

JUMBO LUMP CRABCAKE (3 oz.) —\$7 per person

FILET MIGNON (4 oz.) —\$10 per person



PENN'S SURF & TURF / \$135  
broiled filet mignon (6 z.)  
accompanied by two (2 oz.) crab cakes

TRADITIONAL SURF & TURF (GF) / \$155  
6 oz. lobster tail teamed with a 6 oz. filet mignon

## ENTREES (choice of 3)

CHICKEN MARSALA (GF) / \$99  
served with a medley of imported  
& domestic mushrooms in a savory  
marsala wine sauce

CHICKEN FRANCAISE (GF) / \$99  
lightly egg-dipped and gently sautéed in  
a delicate lemon butter sauce

CHICKEN CAPRESE (GF) / \$99  
with oven-roasted tomatoes & fresh  
mozzarella; pesto beurre blanc

BRAISED BONELESS (GF)  
BEEF SHORT RIBS / \$104  
'overnight-tender' boneless short ribs in  
a red wine demi-glaze; leeks

TANGERINE-GRILLED  
ATLANTIC SALMON (GF) / \$104  
brushed with a tangy tangerine glaze

CRAB IMPERIAL-STUFFED  
FLOUNDER / \$104  
lemon butter sauce

CRAB & HORSERADISH-CRUSTED  
HALIBUT / \$122  
lemon butter sauce

LOBSTER & CRAB IMPERIAL-  
STUFFED SALMON / \$124  
lemon butter sauce

JUMBO LUMP CRABCAKES / \$129  
pepper vodka cocktail sauce

FILETS GORGONZOLA (GF) / \$129  
two petite filets mignon se ved with  
sautéed spinach and roasted red peppers;  
presented with a blue cheese & beurre  
blanc-infused demi-glaze

PRIME PORK CHOP (GF) / \$129  
12 oz. center cut chop, cognac mustard  
demi glaze, wild mushrooms

CHARBROILED  
DELMONICO STEAK (GF) / \$130  
10 oz., maître d'hotel butter, sauce Bearnaisé

CHILEAN SEA BASS (GF) / \$134  
crusted with a pine nut & basil pesto and  
nestled on a bed of honey caramelized leeks

BROILED FILET MIGNON (GF) / \$137  
8 oz. filet mignon se ved with caramelized  
leeks & béarnaise sauce

ROASTED VEGETABLE AND  
MUSHROOM RISOTTO (V/GF) / \$104

VEGAN BOLOGNESE (V) / \$104  
al dente rigatoni tossed in a vegetable ragu;  
with olive oil, basil and toasted pine nuts

**\$5 per person discount on friday evenings**

**\$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 buttermilk whipped potatoes and green beans almondine & warm Italian rolls with whipped butter  
colombian coffee • imported teas • brewed decaffeinated coffee

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





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# RECOMMENDED VENDORS

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## DISC JOCKEYS

<i>Chris Marx Events</i>	610.235.7002
<i>East Coast DJs</i>	800.229.1960
<i>Randall Entertainment Services</i>	215.272.0926
<i>Signature DJs</i>	610.825.6161

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## PHOTOGRAPHERS

<i>Azzolina Photography</i>	215.605.5909
<i>Perfectly Paired Photography</i>	610.505.6498
<i>Sarah Canning</i>	610.401.6141
<i>Lynda Berry</i>	267.221.8581
<i>Renee Nicole Photography</i>	267.733.8722

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## FLORISTS

<i>Rhoads Gardens</i>	215.699.2207
<i>Valleygreen</i>	215.628.3550

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## BANDS

<i>BVT Live</i>	610.358.9010
<i>EBE Entertainment</i>	888.323.2263
<i>Ron Dublin Orchestras</i>	215.879.8504
<i>Vincent James Band</i>	215.643.9898
<i>Philadelphia Funk Authority</i>	610.417.4278

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## OFFICIANTS

<i>Reverend Kent Foster</i>	610.724.4895
<i>Journeys of the Heart</i>	215.663.8980
<i>Minister McCusker</i>	609.402.2558

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## HARPISTS

<i>Gloria Galante</i>	215.342.9397
<i>Madeline A. Hlywiak</i>	610.283.1267
<i>Jeff Brown</i>	484.767.2488

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## HAIR AND MAKEUP

<i>Kouture Beauty Designs</i>	484.340.9324
<i>Makeup by Andrea Kirsch</i>	215.896.9574

# WEDDING ENHANCEMENTS

## STATIONS *(minimum 50 guests)*

**SEAFOOD FANTASY** / market price  
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** / market price  
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  
mashed yukon gold, sweet potatoes, tater  
tots or skins (choice of 2); toppings: 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 and chipotle aioli

## SWEET ENDINGS

**SWEET TREATS** / \$10 pp  
chocolate-dipped strawberries,  
dark chocolate brownies, lemon blueberry  
tarts, mini new york cheesecakes and  
cannoli

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

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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! ↪

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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*

