



PEN RYN ESTATE

on the Delaware

Presenting Our Premier Prom Package

Your Special Event Includes

Exclusive Use of the Facility, Gardens and Grounds Overlooking

The Delaware River for Four Hours

Host's Choice of Hors D'Oeuvres

Selection of Served Entrée or Food Stations

Specialty Dessert

Soda Bar

Floor Length Ivory Table Linens and Ivory Linen Napkins

A Professional and Courteous Black Tie, White Gloved Wait Staff and

Bartenders

Seasonal Coatroom Attendant

A Culinary Team that Assures the Ultimate in Food Quality and Presentation

An Event Sales Team to Provide Menu and Event Planning Advice

A 6% Sales Tax is Applied to All Menu Prices. Gratuity if Included



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Cocktail Hour

*Includes your choice of Six Butlered Hors d'oeuvres or
Three Stationed Hors d'oeuvres for one hour.*

BUTLERED HORS D'OEUVRES (Select Six)

Crispy Vegetable Spring Rolls
Assorted Mini Pizzas
Phyllo Triangle of Baby Spinach and Feta Cheese
Neopolitan Bruschetta
Philadelphia Cheesesteak Spring Roll
Micro Cheese Burger
Southern Pulled Pork, Brioche and Chipotle Purée
Skewers of Beef with Orange-Ginger Jam

Franks in a Blanket
Coconut Fried Shrimp
Mini Maryland Crabcakes
Sesame Chicken Bites with Soy Sauce
Buffalo Chicken Cheesesteak Spring Roll with
Creamed Blue Cheese
Mesquite Chicken Quesadillas
Mini Pretzel Bites with Assorted Dips

STATIONED HORS D'OEUVRES (Select Three)

Crispy Vegetable Spring Rolls
Phyllo Triangle of Baby Spinach and Feta Cheese
Breaded Chicken Fingers
Mozarella Sticks with Marinara
Crudité and Dips
Franks in a Blanket
Nachos with Cheese and Salsa

Coconut Fried Shrimp
Mesquite Chicken Quesadillas
Mini Pretzel Bites with Assorted Dips

STATIONED ENHANCEMENTS

Hot Dog Cart/\$.
Popcorn Cart/\$.

STATIONED HORS D'OEUVRE ENHANCEMENTS

The following may be added to Replace the Stationed Hors d'oeuvres

GARLIC MASHED POTATO BAR

A Grand Display of Homemade Mashed Potatoes,
in a Martini Bar Appearance,
Toppings to include: Sour Cream, Scallions, Bacon,
Cheddar Cheese, Roasted Garlic and Steamed Broccoli/\$.

ASIAN STIR FRY STATION

Hunan-Style Vegetable Stir Fry to Include,
Fresh Chinese Vegetables Scented with Ginger Soy Sauce
Fried Rice with Ginger, Scallions, and Sesame
Accompanied with Toasted Sesame Seeds, Dark Kikkoman Soy,
Chop Sticks and Fortune Cookies/\$.

TUSCANY PASTA STATION

A Sampling of Two Pastas and Two Sauces served with
Hot Buttered Garlic Bread
Penne Pasta Aioli with Sundried Tomato Broth, Fresh Pesto
Rigatoni A la Vodka with Sweet Peas, Parmesan and
Vodka Cream
Or
Pasta Primavera
Rotini Pasta, Fresh Vegetables and Alfredo Sauce
Penne Arabbita
Crushed Red Pepper, Zesty Tomato Basil Puree and Pancetta/\$

MEDITERRANEAN STATION

Hummus, Baba Ganoush and Tahini surrounded with
Baked Flavored Pita Chips/\$.



Cocktail Hour Stations

SOUTHWEST STATION

Tri-Colored Corn Tortilla Chips Baked with Mexican Spiced Beef, Cheddar and Fresh Cilantro. Served with Spicy Tomato & Black Bean Salsa's, Sour Cream, Jalapeño's, Diced Bell Peppers and Bermuda Onions/\$

IMPORTED AND DOMESTIC CHEESE STATION

New York Cheddar, Swiss, and French Brie, Colby, Domestic Blue and Pepper Jack Cheeses, surrounded by Seasonal Grapes Carr's Water Crackers and Sliced Toasted Baguette Served with Honey Lime Yogurt and Gourmet Dijon Mustard/\$.

TRADITIONAL ANTIPASTO DISPLAY

Selection of Italian Cheeses and Meats:
Hard Salami, Coppa and Prosciutto
Reggiano Parmesan and Gorgonzola cheeses.
Roasted Bell Peppers, Grilled Vegetables, Sicilian Marinated Olives
Sliced Crispy Italian Bread and Assorted Flatbreads/\$.

SOUP STATION

Selection of Two Soups to be served in Miniature Cups along with all appropriate accompaniments.
Hot Soups: Butternut Squash Puree, Southwest Chicken Corn Chowder, Smoked Portabella Bisque and She Crab Bisque
Cold Soups: Cucumber & Tomato Gazpacho, Strawberry Champagne Bisque, Minted Melon Purée,
Mango Apricot Purée/\$.
Cold Soups Chilled in an Ice Carving/\$

SEAFOOD COCKTAIL MARTINI STATION

Jumbo Shrimps, Alaskan Crab Claws and Green-shell Mussels on Micro-Greens with Cocktail Sauce and Lemon/\$.

SEAFOOD STATION

Garlic Steamed Clams, Cracked Crab Claws, Half Shelled Oysters and Spicy Steamed Shrimp Presented with Citrus Segments, Cocktail sauce, Old Bay Remoulade, and Tabasco Sauces/\$

SUSHI STATION

Elaborate Display of Authentic Japanese Sushi Assorted California Rolls, Asparagus Maki, Salmon & Cream Cheese, Nigiri Shrimp, Inside-Out Tuna & Avocado, Philadelphia Rolls, Soy Sauce, Pickled Ginger, Wasabi, Sesame Seeds/\$13
Chef Attended with Sushi Roller/\$ *

HIBACHI STATION

Authentic Outdoor Hickory Wood Burning Grill
"Outdoors Only"
To include: Terraki Shrimp, Barbecued Mango Beef, Spicy Korean Chicken on a Stick, Thai Baby Lamb Chops served with Tropical Accompaniments/\$ *

HAWAIIAN HUT STATION

A sample of flavors from around the Islands:
Applewood Bacon Wrapped Shrimp and Apricot Mustard Glaze
Spicy Seared Tuna with Candied Sweet Onion and Dilled Cucumber Slaw
Island Moloa Barbequed Short Ribs/\$13
Add a Whole Roasted Suckling Pig/\$ *

PORKCHETTA STATION

A Slow Roasted Seasoned Pig accompanied with Steamed Broccoli Rabe, Hot Cherry Peppers, Imported Sharp Provolone and Seeded South Philly Style Rolls/\$ *

RAW BAR

Dazzle your guests with our Chef 's impressive and artistic Caribbean Shellfish Display
Blue Point Half Shelled Oysters, Middle Necks Clams
Florida Stone Crab Claws, Alaskan Snow Crab Claws & Steamed Spicy Jumbo Shrimps
Served on a bed of crushed ice and live seaweed, presented with Jumbo Steamed Maine Lobsters, Dungeness Crabs, Citrus Segments, Belvedere Vodka infused Cocktail Sauce, Mignonette Sauce, Old Bay Remoulade, and Tabasco Sauces/\$ *

*Denotes Chef Attended Stations



Main Course

SERVED ENTREÉS

All Entrees are Served with House Salad or Ceasar Salad

(Select One plus a Vegetarian*)

Chicken Fingers and French Fries

Cheeseburger and French Fries

Chicken Marsala

Chicken Franchaisé

Salmon with Oriental Ginger Sauce

Sliced Beef Sirloin

Vegetable Lasagna

Penne Ala Vodka

**The number of vegetarian entrees is
required prior to event*

DINNER BUFFET

The Buffet is Served with House Salad or Ceasar Salad

(Select Two)

Chicken Finger and French Fry Buffet

Barbequed, Mild Buffalo and Regular Chicken Fingers
served with Honey Mustard, Ranch Dressing,
Ketchup and Hot Sauce

Taste of Philly Buffet

Your choice of Chicken or Beef Steak Sandwiches Served with
Melted Cheese, Fried Onions and Grilled Mushrooms.
Along with French Fries, Curly Fries and Onion Rings

Boardwalk Buffet

Your Choice of Four of Any of the following

Hamburgers

Hot Dogs

Mini Pizzas

Nachos and Cheese

Macaroni and Cheese

French Fries

Curly Fries

Onion Rings

Pasta Bar

Your Choice of Two Pastas along with Crushed Red Peppers,
Grated Pecorino Parmesan and
Hot Buttered Garlic Bread

Rigatoni Ala Vodka with Parmesan and Vodka Cream
Pasta Primavera with Penne Pasta and Fresh Vegetables
in a Blush Sauce

Three Cheese Ravioli in a Marinara Sauce

Taco Bar

Your choice of Chicken or Beef served with warm
Flour Tortillas, shredded Lettuce, Cheese,
Sour Cream and Salsa
Add Sizzling Fajita's/\$

The Traditional Buffet

Chicken Marsala and Salmon with Oriental Ginger Sauce
Stationed with a Vegetable Medley and
Roasted Rosemary Potatoes

SODA BAR

Unlimited Soda, including Shirley Temples, for children throughout the entire party

BEVERAGE ENHANCEMENTS

Add Flavored Syrup (Cherry, Vanilla, Chocolate) to Soda Station/\$

Lemonade and Iced Tea Station/\$

Non-Alcohol Frozen Daiquiri's/\$



Dessert

*Included in Your Package is the Choice of Confection Plates, a Served Dessert,
Ice Cream Sundae or Cheesecake Bar
All served along with a Coffee and Tea Station.*

CONFECTION PLATES

Bring a Miniature Dessert Station Right to Your Table!
An Elegantly Displayed Tray of Desserts to include
Vanilla Cake, Chocolate Éclairs, Mini Cannolis,
Brownies and Assorted Cookies served to each Table

ICE CREAM SUNDAE OR CHEESECAKE BAR

Vanilla and Chocolate Ice Cream or Creamy Cheesecake served
with Fresh Whipped Cream, Chocolate Sauce, Marshmallows,
Cherries, Sprinkles, M&M's, Chocolate Chips and Crushed
Oreos and Crushed Graham Crackers

SERVED DESSERT

Rich Chocolate Mousse, White Chocolate Mousse or
Cinnamon Raisin Rice Pudding
Served with Exotic Fruit Purée and Fresh Seasonal Berries
Grand Marnier Marinated Strawberries with
Fresh Whipped Cream
White Chocolate Cheesecake Martini with
Crushed Oreo Garnish
Vanilla Bean Ice Cream with Drizzled Chocolate and
Fresh Whipped Cream

DESSERT ENHANCEMENTS

(Added to your Ice Cream Sundae/Cheesecake Bar)

Funnel Cake/\$
Waffles and Ice Cream/\$
Gelati Cart/\$
Cotton Candy Cart/\$

DESSERT STATION ENHANCEMENTS

The following may be Added to Replace the Included Dessert

GRAND DESSERT STATION

Extravagantly Decadent Display of Assorted Mini Pastries to
Include Mini Cannolis, Cream Puffs, Chocolate Éclairs,
Cheesecake and Chocolate Mousse Martini's, Cookies and
Brownies, Assorted Cakes, and Seasonal Fruit with Fresh
Whipped Cream or Chocolate Sauce/\$

CHOCOLATE FOUNTAIN STATION

Lavish, Warm Flowing Milk, Dark, or White Chocolate,
Presented with an Array of Dipping Condiments:
Strawberries, Pineapple, Graham Crackers, Pretzel Rods,
Jumbo Marshmallows, Oreo, Nutter-Butter, Biscotti and
Sugar Wafer Cookies/\$

GRAND BALLROOM FLAMBÉ

Our Uniformed Chefs will Bring Flavor, Flare and Flash to Your
Affair as they Create a Variety of Flambé Desserts all Served
Over Vanilla Bean Ice Cream
Banana or Strawberry Foster and Cherries Jubilee/\$

THE "CANDY STORE" STATION

You and Your Guests May "Browse & Indulge" in our Indoor
Candy Shop. Fill Your Own Personal Candy Bag with an
Assortment of Favorites Such As:
Mike & Ike, Orange Slices, Coke Bottles, Swedish Fish,
Gummie Bears, Peach Rings, Root Beer Bottles,
Smarties, M&M's, Whoppers, Chocolate Covered Raisins
and Carmel Corn/\$

CAPPUCINO & ESPRESSO STATION

An Exquisite Display of Cappuccino with Steamed Frothed
Milk, Robust Espresso, Miniature Chocolate Shavings,
Cinnamon Sticks, Sugar Sticks, Sugar-in-the-Raw, Lemon Zest,
Honey, Cocoa Powder, and Whipped Cream
Along with Hazelnut, Vanilla, Raspberry and
Orange Flavored Syrup/\$



Enhancements

*Let us Enhance your Affair!
Different Ideas to Make Your Event Even More Unique.
Feel Free to Inquire About Anything Listed Here or Special Ideas of Your Own.*

THE GRAND FINALLY STATIONS

*Send everyone home with a little snack to send them on their way.
(All stations will be set up one half hour before the end of your event)*

THE INFAMOUS TASTE OF PHILLY STATION

Assorted Tastykakes, Jumbo Soft Pretzels with Spicy Mustard, Peanut Chews and
Hank's Premium Philadelphia Soda/\$

"CINEMA" SNACK STATION

Buttered Popcorn and Assorted Candies including Snickers, Raisinets, M&M's,
Gummi Bears and
d Hershey Chocolate Bars/\$

CHOCOLATE LOVER'S DELIGHT STATION

Chocolate Fudge Brownies, Chocolate Chip Cookies, Chocolate Covered Strawberries,
Oreo Cookies and Chocolate Covered Pretzel Rods/\$

SPECIALTY ENHANCEMENTS

Ice Sculptures
Gold or Silver Charger Plates
Silver Plate Silverware
Chivari Chairs
Chair Covers and Sash
Upgraded Linens, Overlays and Napkins
Floral and Tabletop Pinspot Lighting
Gobo Lighting
Outdoor Tents
Audio/Video Equipment
Staging
Restroom Attendant

*All rentals, displays and decorations must be coordinated through Pen Ryn Catering, Inc. staff.
Should the need arise, hosts are required to utilize Pen Ryn Catering, Inc. Reception Enhancements as listed above.
Any rentals, displays and decorations not listed must be provided by Pen Ryn Catering, Inc.*



General Information

A 6% Sales Tax is applied to all menu prices.

All Prices Quoted are Firm Through December 2011, Commitments Beyond This Time Period are Subject to a Proportionate Increase of Five Percent Per Year for Events Booked Beyond December 31, 2011.

EVENT PROFESSIONALS DISCOUNT MENU OPTIONS

Guest/Entree	Discount
Event Professionals/Chef s Choice Entree* <i>(non-alcoholic beverages and entree only)</i>	\$:

* Event Professional Meals are not considered part of guarantee minimum

DEPOSITS AND PAYMENTS

An initial deposit of \$1,000.00 and a signed contract by both parties are required to reserve a facility location, grounds, date, time frame and pricing. Initial deposit can be paid by VI, MC, DS, Cash or Personal Check. A 25% deposit of the estimated balance is due 270 days prior, and a 25% deposit of the estimated balance is due 180 days prior by cash or personal check. The final balance based on final guest count is due three days prior to the event by cash, or certified check.

All checks are made payable to Pen Ryn Catering, Inc.

Should any element of the above requirements not be obtained, the facility space and price guarantees are not reserved.

All deposits and payments are non-refundable.

EVENT TIME PERIODS

Event times are based on a four hour period beginning with guest arrival and guest departure.

Host may arrive one hour prior to event start time. Vendor may arrive one and a half hours prior to event start time.

CHAPERONES AND SECURITY DEPOSIT

Chaperones are required for all Proms, one (1) male and one (1) female.

If needed, chaperones may be provided by Pen Ryn Catering, Inc. at \$125 per chaperone per event.

Chaperones will report to the Maitre D' any student whose behavior is considered inappropriate.

The Maitre D' will inform the host of any student who should be sent home due to such behavior.

A refundable security deposit of \$500.00 is required.

DECORATIONS, GIFTS, PARTY FAVORS AND GIVEAWAYS

Please exercise good judgement when selecting decorations, gifts, party favors and giveaways. Injuries to guests and employees, along with property damage, has necessitated the restriction of Confetti, Balls, Paint Pens and Fog Machines.

EVENT TIME PERIODS

Pre-Function Time: *(Allows Host access to facility prior to contract event time)* One half hour: \$:

Post Function Time: *(Additional time for facility usage and service staff*)*

One half hour: \$:

One hour: \$

MONDAY THRU FRIDAY

Any Four Hour Period

SATURDAY EVENING

7:00 PM - 11:00 PM

SUNDAY

Any Four Hour Period



General Information

GUARANTEED MINIMUM GUEST ATTENDANCE

Peak Saturday Evening - 175 Guests

Peak Friday and Sunday - 125 Guests

Monday thru Thursday- 50 Guests

Please inquire with our Catering Sales Managers for Off Peak minimums

Facility Seating Capacities

Pen Ryn Mansion Up to 275 Guests

Belle Voir Manor Up to 360 Guests

FINAL GUARANTEED COUNT AND FLOOR PLAN

Final Guest Count and Floor Plan, along with Guests' Entree Selections, are due 14 days prior to Event Date.



Preferred Vendor List

Music

Eclipse Music Company
856.669.1153
eclipsemusiccompany.com

I Heart Strings Entertainment
215.345.8180
Suethehue@comcast.net
heartstringsentertainment.com

Synergetic Sound & Lighting
215.633.1200
info@synergeticsounds.com

Piano
Bob Egan Entertainment
215.794.7716

Florists

Petals Lane
215.482.2176
www.petalslane.com

Precious Petals
215.357.3870
Darlene Owens-Walls
darlene@preciouspetals.net
preciouspetals.net

Men's Formal Wear

Vantresca Ltd., the men's store
215.348.3139
www.ventresca.com

Photography

Artistic Imagery
215.245.7770
artisticimagery.com

Casual Candids
215.493.6792
casualcandid.com

Jordan Brian
856.552.0378
jordanbrian.com

Kiss Photography
215.639.8826
Ed Kisselback
kissphoto@verizon.net

Videographers

All Occasion Video
215.677.9458
www.aovproductions.com

Dolbo Video
215.639.6363
weddingsales@dolbowvideo.com

Hotels

Holiday Inn Express
1329 Bristol Pike
Bensalem, PA 19020
215.245.5222

Courtyard By Marriott
5 Cabot Boulevard East
Langhorne, PA 19047
215.945.7980

Inn Place Hotel
3327 Street Road
Bensalem, PA 19020
215.639.9100 x107
Contact: Dawn Domena
Dawn.domena@ghmproperties.com

Decorators

Confetti Decorators
215.499.9080
marlene@confettidecorators.com
confettidecorators.com

Limo's

Limo Today
215.352.1500
limotoday.com