



**PEN RYN ESTATE**

*on the Delaware*

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*Bucks County, Pennsylvania*

***Presenting  
Our Premier Wedding Package***

***Your Special Event Includes:***

*Private Use Of Venue, River-front Views, Garden & Grounds For Five Hours  
Cocktail Hour Served In Separate Mansion Or Manor And Adjoining Patios  
Selection Of Salad Course  
Selection Of Three Entrées Or A Duet Entrée & Vegetarian Entree  
Grand Dessert Hour  
Custom Decorated Wedding Cake  
Champagne Toast  
Signature Drink  
Extensive Top Shelf Open Bar  
Floor Length Estate Table Linens And Napkins  
Gold Chiavari Chair With Ivory Chair Cushion  
Bartenders And White Gloved Wait Staff  
Personal Bridal And Parent Attendant  
Seasonal Coat Room Attendant  
Event Team To Navigate The Planning Journey And Day-of Coordination  
Culinary Team That Assures The Ultimate In Food Quality And Presentation*

*\*A 6% Sales Tax Applied To All Menu Prices.*

# Cocktail Hour

*For The First Hour, Guests Are Greeted With White Gloved Servers Butlering Twenty One Handmade Hors D' Oeuvres. Three Cocktail Stations Are Displayed For Guests To Enjoy In The Cocktail Hour Spaces!*

## **Twenty One Butlered Hor D'oeuvres**

- Quinoa & Zucchini Fritter, Basil Puree
- Mini Maryland Crab Cakes With Mango Chutney
- Roasted Pork, Provolone & Rapini Spring Roll
  - Tempura Shrimp With Sweet Chili Sauce
- Hoisin Plum Sauce Chicken & Cilantro Dumpling
  - Lobster Arancini With Old Bay Remoulade
  - Cauliflower "Wings" With Gorgonzola Dip
  - Rye Toast With Smoked Salmon Mousse
    - Bacon Wrapped Dates
- Spicy Ahi Tuna, Wasabi Cracker & Pickled Ginger
  - Spinach & Artichoke Phyllo Canape
  - Hummus Shooters With Herb Bread Sticks
- Mesquite Chicken Quesadillas With Salsa Fresca
- Bacon Wrapped Seas Scallops With Lemon Essence
  - Micro Cheese Burgers On Brioche Bun
- Crispy Vegetable Egg Rolls With Orange Ginger Sauce
  - Fig & Goat Cheese Flatbread
  - Cocktail Franks With Dijon Mustard
- Blacked Beef Sirloin With Roquefort Cream
  - Prosciutto Wrapped Asparagus
- Artichoke, Olive, & Tomato Antipasto Skewers

## **Three Cocktail Stations**

### **Mac And Mash Bar**

Mashed Yukon & Sweet Potatoes

Four Cheese Macaroni N Cheese In Martini Glasses.

Toppings: Potato & Tortilla Chips, Sour Cream, Broccoli, Bacon, Bleu Cheese, Queso, Salsa, Chipotle Ranch

### **Farmers Market Display:**

Imported & Domestic Cheese Display, Basil Pesto Seasoned

Tomato-Fresh Mozzarella Salad

Crudités And Grilled Vegetables, Oven Baked Kale Chips,

Grilled Pita, Flatbread Crackers, Sliced Artisan Loaves

Jalapeno-Ranch, Dijon Mustard, Avocado Dipping Sauces,

Black Bean And Traditional Hummus

### **Taste Of Tuscany:**

Farfalle Primavera With Garlic And Oil

Gemelli Alfredo Topped With Sun Dried Tomatoes

Red And White Mussels

Fresh Vegetable Crudite With Vinaigrette

Grilled Vegetable Salad, Pasta Salad And Pitted Olives,

Artisan Breads, Garlic Bread, Parmesan Cheese,

Crushed Red Pepper Flakes And Antipasto Salad

### **Enhancements:**

-Chilled Jumbo Shrimp: Old Bay Gulf Shrimp, Cocktail Sauce: \$ Per Piece, 50 Piece Minimum

-Baby Lamb Chops: Red Wine Infused Dijon & Herb Crusted: \$ Per Piece, 50 Piece Minimum

- Additional 30 Minutes Of Cocktail Hour: \$ Per Person

*\*Ask About Our Seasonal Additions \**

# Beginning Courses

*At The End Of Cocktail Hour, Guests Are Invited Into The Grand Ballroom For The First Course*

*Choose One Of The Following Salads With Rolls And Seasonal Butter*

*-ask About Our Soup Options; Have Both Soup And Salad = \$pp*

## **Salads**

### **Pen Ryn**

Petite Field Greens & Romaine Topped With Seedless Cucumbers, Grape Tomatoes, Shredded Carrots And Herbed Croutons. Finished With Fresh Herb Champagne Vinaigrette

### **Caesar**

Chopped Hearts Of Romaine Tossed In Creamy Fresh Garlic & Locatelli Cheese Dressing Topped With Parmesan Cheese And Garlic Croutons

### **Beet**

Baby Spinach Accompanied By Roasted Beets, Vermont Chèvre, Toasted Walnuts And Red Onion. Served With Creamy Oven Roasted Shallot & Herb Vinaigrette

### **Belle Voir**

Mixed Greens, Toasted Pine Nuts, Dried Cranberries, Crumbled Feta Cheese.  
Served With A Raspberry-Red Wine Vinaigrette

### **Caprese**

Arcadian Blend Baby Lettuce Accented With Sun-Ripened Grape Tomatoes, Pesto Marinated Fresh Ciliegine Mozzarella And Aged Balsamic Vinaigrette. Served With A Rosemary Olive Focaccia

### **Iceburg**

Crisp Wedge Garnished With A Crisp Bacon Strip, Roma Tomato Concasse, Red Onion, Creamy Maytag Bleu Cheese And Red Wine Vinaigrette

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## **Beginning Enhancements**

### **Pasta Course:**

*To Be Served Prior To Salad Or Soup Course / \$pp*

### **Roasted Vegetable & Cheese Ravioli**

Vegetable Primavera & Tomato Ragu, Finished With Pine Nuts And Fresh Herbs

### **Shiitake Mushroom Agnolotti**

With Spinach And Bleu Cheese, Served With Gorgonzola Cream Sauce And Roasted Red Peppers

### **Tortellini Pomodoro**

Four Cheese Stuffed Pasta In Fresh Tomato Sauce With Parsley And Shredded Parmesan Cheese

### **Manicotti Bolognese**

Fresh Basil And Garlic Scented Classic Ground Sirloin Meat Sauce

### **Intermezzo Course**

*To Be Served After Soups, Salad Or Pasta Course*

**Lemon, Champagne Or Raspberry** Garnished With A Mint Leaf In A Martini Glass / \$pp

# Main Course

*Choice Of Three Single Entrées Or A Duet Entrée, Plus A Vegetarian Entrée  
From The Farm, Sea And Block Entrees Include Chef's Choice Of Starch And Vegetables*

## From The Farm:

### *Chicken Pen Ryn*

Wine Infused, Mushroom Ragout Over Orzo With Corn And  
Baby Carrots / \$

### *Chicken Francaise*

Asiago-Egg Battered Breast With White Wine, Lemon- Caper  
Veloute / \$

### *Chicken Bruschetta*

Herbed Panko Crusted Chicken Breast, Stewed Tomato, Onion  
And Balsamic Compote, Parmesan Cheese / \$

### *Stuffed Chicken Breast*

Prosciutto Parma Ham, Smoked Mozzarella Cheese &  
Basil-enriched Pesto Cream / \$

### *Chicken Florentine*

Baby Spinach & Fresh Mozzarella, Sun Dried Tomato Chablis  
Reduction / \$

## From The Block:

### *Short Rib*

Boneless Rib, Slow Cooked, Red Wine Marinated With Roasted  
Baby Carrots And Shallots Over Horseradish Mashed Yukon  
Gold Potato / \$

### *Stuffed Pork Chop*

Savory Prosciutto, Artichoke And Asiago Cheese Stuffing  
Topped With Fire Roasted Red Pepper Cream / \$

### *Pork Tenderloin*

Chili, Cumin, Garlic Marinade, Served With Caramelized Apple  
And Fig Compote / \$

### *Veal Medallions Forestiere*

Sauteed Onions, With Mushroom Cream Sauce / \$

### *Char Broiled New York Strip Steak*

Topped With A Roasted Shallot, Mushroom, Gorgonzola  
Fondue / \$

### *Roasted Duckling, Raspberry Grand Marnier*

Served With Wilted Kale, Smashed Yams / \$

### *Filet Mignon*

Burgundy Infused Glaze, French Fried Sweet Onions / \$

### *Veal Chop*

Sundried Tomato, Crumbled Goat Cheese, Risotto And  
Asparagus, Balsamic Spiked Demi / \$

## From The Sea:

### *Broiled Tilapia*

Finished With A Charred Lemon-chive Butter / \$

### *Atlantic Flounder Roulade*

Citrus, Fresh Herb Sauce, Vegetable-orzo Pilaf / \$

### *Miso Marinated Salmon Fillet*

Baby Bok Choy With Asian Black Plum Puree, Wonton Crisps /  
\$

### *Salmon Florentine*

Spinach, Parmesan Cheese, Garlic- Roasted Pepper Coulis / \$

### *Mediterranean Branzino Fillet*

Oven Roasted With Fresh Lemon, Capers, Tomatoes And Fresh  
Herbs / \$

### *Bacon Wrapped Salmon*

Steamed Asparagus, Quinoa Pilaf, Balsamic Glaze / \$

### *Chilean Sea Bass Fillet*

Potato & Wasabi Pea Crusted, Saffron Sauce / \$

### *Junbo Lump Maryland Crabcake*

Fresh Citrus Zest Infused Tomato-Olive Cocktail Sauce / \$

### Perfect Duet

#### *Chicken Bruschetta And Wild Salmon*

Grilled Chicken Bruschetta And Roasted Salmon With  
Dilled Mustard Cream Over Rice Pilaf / \$

#### *Chicken Francaise And Grilled Shrimp*

Chicken Breast Francaise And Grilled Shrimp With  
Tomato-Olive Compote / \$

#### *Wild Salmon And Petite Filet*

Charbroiled Tenderloin- Honey Roasted Salmon, Fresh Dill-  
Mustard Cream Sauce / \$

#### *Wild Salmon And Boneless Short Rib*

Red Wine Marinated Beef Ribs - Honey Roasted Salmon, Fresh  
Dill- Mustard Cream Sauce / \$

#### *Petite Filet And Crab Cake*

Served With Bourbon, Triple Peppercorn Emulsion And Cajun  
Remoulade Sauce / \$

#### *Royal Couple*

Center-cut Filet Mignon, Cabernet Reduction, Broiled Cold  
Water Lobster Tail, Citrus Segments, Butter / \$

### From The Earth

#### *Roasted Vegetable & Ricotta Cheese Ravioli*

Served With Vegetable-Tomato Ragu / \$

#### *Eggplant Rollatini*

*Ricotta* Cheese Stuffed And Breaded Eggplant With Asparagus,  
Peppers And Basil Marinara / \$

#### *Vegan Tofu Stuffed Pepper*

Sautéed Tofu Blended With Eggplant, Zucchini, Onions,  
Tomatoes And Basmati Rice / \$

#### *Vegan Grilled Vegetable & Quinoa*

Portobello Mushroom, Squash, Zucchini, Red Onions, Eggplant,  
Asparagus Served Over Quinoa Pilaf With Balsamic Glaze / \$

#### *Vegetarian Lasagna*

Layered Pasta With Four Cheese, Carrots, Spinach, Broccoli,  
Onions Finished With Red Pepper And Asparagus Garni And  
Basil Marinara / \$

#### *Vegetable Wellington*

Roasted Vegetables & Cheese, Baked In Puff Pastry Shell With  
Herbed Sour Cream Garden Gravy / \$

#### *Vegan Corn Tart*

Cornmeal Arepa Dough Tart Shell Filled With Roasted  
Vegetables And Hummus / \$

## **Choice Tableside - Priced At The Highest Entree For All Guests**

## **Dessert**

### *Mini Dessert Station*

Miniature Finger Confections Including Cannolis, Eclairs, Cookies, Brownies, Blondies, Chocolate Mousse,  
Petit Fours, Cream Puffs, Seasonal Fruits

### *Wedding Cake*

Custom Pound Wedding Cake With Buttercream Icing

See Website For Included Cakes And Flavors

\*Wedding Cake Will Be Sliced And Displayed On Mini Dessert Table

*Coffee And Tea Station Included \*Add Ice Coffee, Hot Chocolate Or Espresso To The Station: \$pp*

## 5 Hour Top Shelf Open Bar

Bar Will Open Ten (10) Minutes Prior To Scheduled 'Start' Time, And Closes Ten (10) Minutes Prior To The Scheduled 'End' Time.

### Champagne Toast

Toast To The Newly Married Couple As They Enter The Grand Ballroom!

### Signature Drink

Provide Your Guests With A Themed Signature Drink.

Choose From Our List Or Create Your Own From Items Included In Our Top Shelf Open Bar

-Blushing Bride -Blue Eyed Groom -Love Potion

-Main Squeeze -Head Of Heals

Just To Name A Few!

- Ask About All Our Options or Create One from Items Listed in Top Shelf Open Bar-

### House Wines And Champagne

Your Guests Will Be Offered The Choice Of:

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, Rose And Champagne

### Domestic Beer

Coors Lite, Yuengling Lager, And Sam Adams Seasonal Draft

+ O'douls Non-Alcoholic Bottled Beer

### Spirits

Titos, Absolut, Stolichnaya, Svedka Clementine, Svedka Raspberry, Svedka Vanilla, House Vodka,  
Bombay Sapphire, Tanqueray, House Gin, Bacardi Silver Rum, Malibu Rum, Captain Morgan Spiced Rum, Jack Daniels,  
Old Gran Dad, Jim Beam, Southern Comfort, Crown Royal,

Jameson Whiskey, Tullamore Dew, Windsor Canadian, Seagram's Seven, Vo Seagram's,  
Dewars, Glenfiddich, Jose Cuervo, Dry & Sweet Vermouth, Amaretto, Christian Brother's Brandy, Courvoiser Vs,  
Blackberry Brandy, Sambuca, Triple Sec, Peachtree Schnapps, Kahlua, Bailey's, Sour Apple Pucker, Frangelico, White  
Creme De Menthe, Green Creme De Menthe, White Creme De Cocoa  
Sloe Gin, Drambuie, Chambord, Dom B & B, Grand Marnier

**Also Included Are Soft Drinks, Mixers, And Fruit Juices**

**\* Feel Free To Inquire About Pricing Or Availability For Any Item Not Listed\***

## Wedding Ceremony Package

*Set In Our Beautiful Gardens With Breathtaking Waterfront Views Package Includes:*

Additional 30 Minutes Added To Package

Lemonade And Water Station

White Folding Chairs

Garden Riverfront Pergola Or Indoor Grand Ballroom Trellis/Chuppa Option

\$ Per Person

***Ceremony Rehearsal Is Held Upon Host/Bridal Party Arrival On Your Wedding Day.***

***Ask Our Team About Hosting The Rehearsal Dinner***

### **Recommended Hotel**

#### **Radisson Hotel**

2400 Old Lincoln Highway, Trevese Pa. 19053

Contact: Rochelle Morris: 267 525 4008

Email: Rochelle.Frondale@Radisson.Com

### **Yellow School Bus Shuttle**

48 Passenger Yellow School Bus

Minimum Of 6 Hours Required For Each Bus

\*A Shuttle Will Arrive At The Hotel 15 Minutes Prior To The Scheduled Departure Time\*

\*\*Pen Ryn Is Not Responsible For Delays In Timeline Due To Accidents, Traffic Or Other Unforeseen Circumstances\*\*

**1 Bus - 6 Hour = \$**

**1 Bus - 8 Hours = \$**

**Additional Hour: \$**

### **Bridal Suite Enhancements**

Snacks Are Key! Arrival The Day-of With Extra Boost To Kick Start The Day.

Included In Your Package Is One Bottle Of Champagne, Water And A Cheese Tray.

All Bridal Suite Foodie Additions Are Prepared Fresh For You And Your Guests, Based On The Number Of Guests Specified At The Time Of Ordering. Items Are Not Replenished.

\$ Per Person

#### **Hoagie Tray**

Classic Italian And Turkey Hoagies With Provolone Cheese, Crisp Lettuce, Vine-Ripe Tomatoes And Shaved Red Onion. Finished With: Oil, Vinegar And Italian Spice

#### **Pretzel Tray**

Soft, Fresh, Philly Pretzel Twists Served With Mustard, Cheese Sauce, Ranch & Honey Mustard Dressings. Also Includes A Fresh Vegetable Crudite As Well As Goldenberg's Peanut Chews.

#### **Bagel Bar**

Lightly Toasted Mini Bagel Basket Including A Variety Of Philadelphia Cream Cheeses, Jam & Jellies. Also Includes Homemade Smoked Salmon Spread, Garlic Hummus, Fresh Vegetable Crudite And Bagel Chips

#### **Breakfast Wrap Kick Start Kit**

Sundried Tomato And Jalapeno-cheese Wraps Served Two Ways: Classic Egg And Cheese Or Egg And Cheese With Crisp Bacon. Also Includes: Home Fries, Fresh Seasonal Fruit Salad, Salsa, Ketchup And Hot Sauce

#### **Build Your Parfait Platter**

Start With Refreshing Chobani Greek Yogurt And Design Your Own Treat

Accoutrements Include: Fresh Seasonal Berries, Peaches, Mandarin Oranges, Sliced Apples, Granola, Chocolate Chips, Sweet Honey, Crushed Oreos & Fig Newton Bars

#### **Pre-party Open Bar**

Our Top Shelf Open Bar Is Available To You 1 Hour Prior To The 'Start' Time Of The Event!

Let Our Experienced Bartenders Take Care Of You And Those Sharing Your Special Day.

\$ Per Hour Pre Function Time

+ Bartender Fee / \$

## **Reception Enhancements:**

Pen Ryn Estate - [www.penrynestate.com](http://www.penrynestate.com) - 215.633.0600

2019 3.19 Wedd Package

*The Following Section Illustrates Different Ideas To Make Your Special Day Even More Unique.  
Feel Free To Inquire About Options Listed Here Or Special Ideas Of Your Own.*

**Sparkler Send-off**

Say Goodbye Under An Arch Of Sparklers Held By Your Guests / \$Per Person

**Outdoor Fire Pit Accompanied By 2 Heaters**

Gather Round Our Open Flame Fire Pits Of Seasoned Hardwood Logs, Placed On A Brick Patio With Two Heaters And Whittled-Tip Birch Wood Sticks / \$

**Fireworks**

Boom, Boom, Pop! Pen Ryn Estate Has The Ability To Present Fireworks! Pricing Packages Available

**Table Setting**

Gold Or Silver Charger Plates / \$ Per Plate

Chivari Chair Sash / \$ Per Chair

Colored Poly Napkin / \$ Per Napkin

**Pricing Available Upon Request**

Uplights - Amber Uplights \$ Or Color \$

Valet Parking - \$ Per Attendant - Minimum Of 4 Attendants

Additional Waitstaff Or Bartender - \$

Indoor Sparkler Machine

Ice Sculptures

Outdoor Tents

Linen Upgrades

Table Runners

Staging

*All Rentals, Displays And Decorations Must Be Coordinated Through Pen Ryn Estate, Inc. Staff.  
Any Rentals, Displays And Decorations Not Listed Must Be Provided Or Pre-Approved By Pen Ryn Estate, Inc.  
Should The Need Arise, Hosts Are Required To Utilize Pen Ryn's Reception Enhancements As Listed Above.*



# Enhance Your Cocktail Hour

*Add Unique Options For Your Cocktail Hour. One Hour Availability  
Pricing Per Person*

## *Bruschetta And Hummus Martini Bar*

Sliced Multigrain Loaves, French Ficelle, Kalamata Olive Ciabatta, Grilled Pita And Flatbread Crackers Surrounded By Classic Tomato Bruschetta, Baba Ganoush, Garlicky Hummus, Spinach-artichoke Dip And Guacamole. Accent Your "Martini With Roasted Peppers, Caramelized Onions And Imported Olives / \$

## *Asian Stir-fry Station*

Ginger Scented Teriyaki Kimchi Chicken With Fresh Broccoli Over Ginger Stir Fried Rice

Or

Korean Style Beef Bulgogi, Hot Pepper Flake Spiced Steak, Fire Roasted With Sesame Oil, Mushrooms & Fresh Garlic. Served Over Fried Rice With Scallions And Lettuce Cups  
Accompanied By Wasabi Peas, Sriracha And Sesame Ginger Sauces, Chopsticks And Fortune Cookies / \$

## *Brussel And Bacon Bar*

Sauteed Brussel Sprouts, Bacon, Cheese Sauce And Caramelized Onions / \$

## *Risotto Bar*

Sweet Water Shrimp, Asparagus And Portobello Risotto, Chicken And Basil Risotto, Parmesan Risotto / \$

## *Southern Mini Taco & Fajita Station*

Fiesta Cilantro Chicken And Corona Marinated Beef With Grilled Bell Peppers, Sweet Onions, Mini Flour Tortillas, Taco Shells, Shredded Cheese, Salsa, Guacamole, Sour Cream And Jalapenos / \$

## *Tailgate Station - Chef Attended Station*

Boneless Wings, Hot Dogs, Mini Meatball Parmesan Sandwich, Mini Roast Beef & Cheddar Served On An Onion Roll / \$

## *Maryland Crab Cake Bar - Chef Attended Station*

Jumbo Crab Cakes, Sauteed To Order With Sweet Butter. Old Bay Remoulade, Dijon Mustard, Sweet Corn / \$

## *Artisan Flatbread Station*

Handmade Bite-Size Artisan Naan Flatbreads: Pesto Mozzarella, Jerk Chicken, Braised Short Rib  
Toppings: Sliced Olives, Balsamic Glaze, Feta Cheese, Cilantro Sauce, Hot Sauce, Shredded Cheddar, Chopped Onions & Horseradish / \$

## *Hibachi Station - Chef Attended Station*

Outdoor Flame Burning Grill With Teriyaki Shrimp, BBQ Mango Beef, Jerk Chicken, Baby Lamb Chops Served With Tropical Sides / \$

## *Seafood Cocktail Martini:*

Jumbo Shrimp, Alaskan Crab Claws, Mussels, With Tito's Vodka Infused Cocktail / \$

Add:

Oysters \$, Steamed Little Neck Clams \$, Clams On Half Shelf \$

## *Sushi Station - Chef Attended Station*

Hand-rolled Sushi With California Rolls, Spicy Tuna, Vegetable Roll, Spicy Yellowtail, Shrimp/Tuna/Salmon Nigiri With Soy Sauce, Pickled Ginger, Wasabi, Sesame Seeds / \$

## *Porchetta Station- Chef Attended Station*

Slow-roasted Seasoned Pig With Broccoli Rabe, Hot Cherry Peppers, Au Jus, Imported Sharp Provolone And South Philly Style Sesame Seed Roll / \$

# Dessert Enhancements

*One Hour Availability*

Pen Ryn Estate - [www.penrynestate.com](http://www.penrynestate.com) - 215.633.0600

2019 3.19 Wedd Package

*Exquisite Estate Display*

Donuts: Assortment Of Glazed, Chocolate, Cinnamon-Sugar, Sprinkles, Old Fashioned, Donut Holes, Display Of Assorted Cupcakes, Assortment Of Mousse Parfaits, Fruit Tartlets, Cheesecake Pops, Cake Pops, Chocolate Dipping Sauce, Strawberries, Pretzel Rods, Churros, Mini Cakes, Macaroons, Assortment Of Candies, Cannolis, Eclairs, Cookies, Brownies, Blondies, Chocolate Mousse, Petit Fours, Cream Puffs, Seasonal Fruits / \$

*Midnight Snack*

Dutch Apple Pie, Peach Pie, Coconut Cream Pie  
Chocolate, Vanilla, Mint Chocolate Chip Ice Cream  
Assortment Of Cookies & Farm Fresh Milk

*Toppings* - Blueberry & Cherry Compote, Whipped Cream, Chocolate & Caramel Sauces, Crumbled Oreos, M&M's, Sprinkles And Toffee Crumbles / \$

*Grand Ballroom Flambe*

Uniformed Chef's Presenting Flavor, Flare And Flash With A Flambe Dessert Of Bananas Fosters, Cherries Jubilee And Donut Holes. Served Over Vanilla Ice Cream With Create Your Own Toppings Including Shaved Chocolate, Caramel Sauce, Crumbled Oreos, M&M's, Sprinkles, Toffee Crumbles, Pretzel Rods And Churros / \$

-Station Added to Mini Dessert Station-

*Cheesecake Martini Station*

Ny Style Cheesecake Served In Martini Glasses From A Giant Cheesecake With Do It Yourself Toppings Including, Oreos, M&Ms, Chocolate Chips, Graham Crackers, Blueberry & Cherry Compote, Whipped Cream, Chocolate, Caramel, Hazelnut & Coffee Flavored Syrups / \$

-Station Added to Mini Dessert Station-

*S'more Station*

Wood Fire Sticks, Marshmallows, Dark Chocolate, Milk Chocolate, Cookies And Cream, Graham Crackers All Around A Open Flame Fire Pit And Heaters / \$

*Cupcakes And Donuts Display*

Treat Your Guests To Everyone's Favorite Snacks: Iced Red Velvet, Vanilla Bean And Chocolate Cupcakes. Donuts Include Glazed Old Fashioned, Dark Chocolate Cake, Sour Cream, And Glazed Crunch + Donut Holes / \$

-Station Added to Mini Dessert Station-

## Add Individual Options To Mini Dessert Table

Assortment Of Donuts / Donut Holes / \$ Per Person

Cupcakes / \$ Per Person

Mousse Parfaits / \$ Per Person

Fruit Tartlets / \$ Per Person

Cheesecake Pops / Cake Pops / \$ Per Person

Strawberries / \$ Per Person

Churros / \$ Per Person

Mini Cakes / \$ Per Person

Macaroons / \$ Per Person

Cheesecake Martini / \$ Per Person

Bananas Foster / \$ Per Person

# Grande Finale

*Send Guests Off With A Grande Finale! Add One Of The Below Stations "To-Go"  
All Stations Will Be Set Up One Half Hour Before The End Of Your Event*

## **The Famous Tastes Of Philly Station**

Wit Or Witout Cheesesteaks, Tastykakes, Jumbo Soft Pretzels With Spicy Mustard, Peanut Chews And Water Bottle / \$

## ***He Stole A Pizza My Heart***

Assortment Of Cheese, Pepperoni & Roasted Veggie Pies, Prepared With Basil-Roma Tomato Pizza Sauce And Mozzarella Cheese / \$

## **"Eggcellent" Breakfast**

Eggs, Bacon, Sausage, Pork Roll Home Fries, Cheese With Assortment Of Breads  
\*Make A Sandwich!\* /\$

## **Fry-yay Bar**

Mini Take-out French Fry Containers To Hold Tater Tots, Curly, Crinkle, Or Fries With Chili, Bacon, Pulled Pork, Cheese And Gravy Toppings / \$

## **"Say Cheese" Bar**

Assortment Of Pre-Made American And Cheddar Grilled Cheese, Perfectly Melting Our Hearts / \$  
Add Mini Cups Tomato Soup / \$

# Bar Enhancements

*Note: Per Our Terms And Conditions, No Beverages May Be Brought Onto The Property By The Host Or Guests  
Pricing Per Person*

## From The Vine

### **Wine Flights**

House Red And White Options  
Before Salad & Main Entrees / \$  
Entire Evening / \$

### **Pen Ryn Wine List**

Select Special Ordered Wines  
From Our Provided List To  
Replace House Wines.

### **Sangria Bar**

Red, White & Rose Wine  
Mixed With Seasonal Fruit  
Added To Main Bar / \$

## From The Hops

### **Additional Beer or Wine Bar**

Cocktail Hour / \$  
Reception Only: \$  
Entire Evening / \$  
Bartender Fee / \$

### **Additional Top Shelf Open Bar**

Cocktail Hour / \$  
Reception Only: \$  
Entire Evening / \$  
Bartender Fee / \$

### **Bottled Beer Bar**

Set Up A Station Full Of Your Favorite  
Beers. Ask Us About Some Of Our  
Popular Selections / \$ Set Up  
Bartender Fee / \$ Cases Priced  
Separately

## From The Distillery

### **Cigar Bar**

Guests Can Light Up The Night With Outdoor Cigar Bar.  
Select 5 Different Types Of Cigars From The Provided List.  
Includes Cigar Cutters, Matches, Ashtrays / \$ Set Up  
+ Cigars Priced Separately

### **Scotch, Whiskey, Bourbon Bar**

Guest Sample For 2 Hours - Select 5 Options  
From Provided List. \$ Set Up + Bottle Prices

### **\* Combine Cigar Bar And Whiskey Bar \***

\$ Set Up + Cigar Pricing + Bottle Pricing

### **Deluxe Spirits**

Belvedere, Grey Goose, Patron, Hennessy, Chivas Regal,  
Glenlivet, Johnny Walker Black, Makers Mark, Knob Creek,  
Woodford Reserve, Etc.. / Per Bottle Pricing Availability

### **Mix It Up**

Mojito Bar / \$  
Margarita Bar / \$  
Pina Colada Bar / \$  
Martini Bar / \$

\*Individual Bottles May Also Be Added To Your Bar.

## **General Information**

Pen Ryn Estate - [www.penrynestate.com](http://www.penrynestate.com) - 215.633.0600

2019 3.19 Wedd Package

***A 6% Sales Tax Is Applied To All Menu Prices.***

All Prices Quoted Are Firm Through December 2020. Commitments Beyond This Time Period Are Subject To A Proportionate Increase Of Five Percent Per Year For Events Booked Beyond December 31, 2020.

**Children/Event Professionals Discount Menu Options**

**\* Children And Event Professional Meals Are Not Considered Part Of Guarantee Minimum**

***(Non-alcoholic Beverages And Entree Only)***

Children (Ages 5-12) Main Entrees \*50% Discount      Children (Ages 5-12) Chicken Fingers+Fries \*\$30.00  
Children (4 And Under) \*Chicken Fingers+Fries \*Free      Subcontractors- Chef's Choice Hot Entree \*\$35.00

**Payments And Scheduling**

**All Checks Are Made Payable To Pen Ryn Estate, Inc.**

**All Deposits And Payments Are Non-Refundable And Non-transferable.**

An Initial Deposit + Signed Contract By Both Parties, Is Required To Reserve Facility Location, Grounds, Date, Time Frame, Pricing.

Initial Deposit Can Be Paid By Visa, Master Card, Discover, Amex, Personal Check Or Cash with Service Fee

Deposits After Initial, But Not The Final Balance, Can Be Paid By Personal Or Certified Check Or Cash. No Credit Cards Accepted

Final Balance Is Made By Certified Check Or Cash Only, No Personal Checks

**6 Months Prior** - Tasting

**5 Months Prior** - 1st: Bridal Packet Submitted 2nd: Event Details Phone Call

**15 Business Days Prior** - Contract Confirmations Due + Actual Guest Count & Floor Plan + Excel Spreadsheet

**5 Business Days Prior:** Final Balance Due by Certified Check\* or Cash

\*We can Accept Personal Check for Final Balance 11 Business Days Prior

**5 Business Days Prior**- Guests May Be Added Until Wednesday, Week Of Event, At 10:00am

\*Once Final Balance is Paid (either Certified or Personal Check, or Cash) - No Guest can Be Removed

**5 Business Days Prior**- Drop Off Appointment, Wednesday, Week Of Event.

Friday Reception Drop Off Time: 3:00pm – 3:30pm

Saturday Am Reception Drop Off Time: 6:00pm – 6:30pm

Saturday Pm Reception Drop Off Time: 5:00pm – 5:30pm

Sunday Reception Drop Off Time: 4:00pm – 4:30pm

**Event Time Periods**

Event Times Are Based On A Five Hour Period From Contracted Guest Arrival 'start' To Guest Departure 'end'.

Bridal Party May Arrive 60 Minutes Prior To Contracted 'start' Time At No Charge.

Subcontractors May Arrive 90 Minutes Prior To Event Contracted 'start' Time.

Hosts, Guests And Vendors Must Vacate Function Space Within 30 Minutes Of Contracted Guest Departure 'end'.

**Prior Event Buyout**

Arrive **4 Hours** Prior To Contracted Start Time

(Once This Option Is Added, It Becomes Permanent)

**~Includes~**

**\*\*Prior Event Time Slot\*\***

\*Elaborate Cheese And Shrimp Display

\*Beer, Wine And Mimosa Bar

Bridal Attendant

\*Get Hair/Makeup Done/ Dressed On-site, Plus More Time For Pictures

\*Flexibility For Subcontractors To Access Venue 4 Hours Prior To Contracted 'start' Time.

Flexibility With Day Of Ceremony Rehearsals.

\$ + Tax.

(Pen Ryn Estate Bridal Showings/Appointments Still Permitted)

**Post Function Time:** (Additional Time For Facility Usage, Service Staff And Open Bar\*)

One Half Hour: \$ Per Person

One Hour: \$ Per Person

**Facility Seating Capacities**

Pen Ryn Mansion Up To 300 Guests Seated/Cocktails Or Tented: 500 Guests

Belle Voir Manor Up To 400 Guests Seated/Cocktails Or Tented: 600 Guests

Pen Ryn Estate - [www.penrynestate.com](http://www.penrynestate.com) - 215.633.0600

2019 3.19 Wedd Package