



## *2016 Stationed Wedding Reception Package*

### *Included in your Package:*

*Five Hour Reception*

*Five Hour Open Bar*

*(Closed during Introductions)*

*Butlered Hors d'Oeuvres*

*Vegetable Crudite Station*

*Champagne Toast*

*Signature Drink to each Guest upon Arrival*

*Specialty Cookie Station*

*Custom Wedding Cake*

*Wedding Coordinator*

*Candle Lit Centerpieces*

*Ivory Linens with Your Choice of Colored Napkins*

*Complimentary Honeymoon Suite*

*Patio Overlooking the 18<sup>th</sup> Green for Cocktail Hour*

*Golf Cart "Limousine" Valet \*Service*

*\*service provided upon arrival – return service may be added*

*Coat Check (Seasonal)*

*All prices include sales tax and service charge*

*Minimums may apply*



**Butlered Hors d'Oeuvres**  
**(Choose 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 &amp; 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**



### **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*

#### ***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*

#### ***Mashed Potato Martini Bar***

*A trio of Roasted Garlic Smashed 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*



**Enhanced Amenities**  
**Specialty Hors d' Oeuvres**

***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, Proscuitto, Capicola, Sharp Provolone,  
Swiss, Fontina, Cheddar, and Mozzarella, Olives, Artichoke Hearts,  
Roasted Red Peppers, and assorted fresh bread.  
Elegantly displayed for your guests.*

***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***

*Send your guests off with a delicious late night favorite!  
Philadelphia Soft Pretzels, and bottled water*

**Children's Menu**

*Chicken Tenders and French Fries*

*Pasta Marinara*

*Please consider meals for your vendors*

*May we suggest Fresh Turkey Club Sandwich or Burgers?*



## **Enhanced Dessert Options**

### **Cake-Tini Bar**

*Wedding Cake sliced and elegantly displayed in chilled martini glasses along with various toppings to enhance your cake flavor choices*

***\$3.50 per person***

### **Viennese Sweet Table**

*Gourmet Selection of cakes, assorted Mousse, and a mouthwatering display of deluxe pastries such as Éclairs, Cream Puffs, Cannoli's and Petit Fours*

### **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*

*Upgraded Bar*

*Photo Booth*

*Specialty Colored Light Package*

*\*Photo Booth and Specialty Lighting*

*Chair Sashes\**

*\*A wide variety of upgraded linen fabric and colors are available*

*Photo Booth*

*(Closes 15 minutes prior to end of reception)*

*Fireworks(5-8 minute display)*

*Air Conditioning for the Tent (when needed)*

*Valet Parking*

*Wedding Ceremony*

#### **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**

*Absolut, House Vodka, Smirnoff, Stoli Orange, Three Olives Grape*

**Gin**

*House Gin, Tanqueray, Beefeater*

**Rum**

*House Rum, Captain Morgan, Malibu 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, J&B, Johnny Walker Red*

**Cordial**

*Kahlua, Baileys, Frangelica, Crème de Menthe, Crème de Cocoa*

**Tequila**

*Jose Cuervo Gold*

**Wines by the Glass**

*Canyon Road Cabernet Sauvignon, White Zinfandel, Pinot Grigio, Merlot Chardonnay*

**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, Chivas Regal*



## ***“Afternoon Enchantment” 2016 Wedding Reception Package***

*This four hour package is available for Friday, Saturday, & Sunday afternoons  
12 - 4 pm*

### ***Included in Your Package:***

*Four Hour Reception  
Three Hour Open Bar Service  
Butlered Hors d' Oeuvres  
Champagne Toast  
Salad Course  
Choice of 2 Entrees with Starch & Vegetable  
Custom Wedding Cake  
Wedding Coordinator  
Ivory Linens with Your Choice of Colored Napkins  
Gold Chiavari Chairs  
Candle Lit Centerpieces  
Patio Overlooking the 18<sup>th</sup> Green for Cocktail Hour  
Golf Cart “Limousine” Valet \*Service  
\*service provided upon arrival – return service may be added  
Coat Check (Seasonal)*

***All prices include sales tax and service charge***





**Butlered Hors d'Oeuvres**  
**(Choose 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 &amp; 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***



### **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*

#### ***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*

#### ***Mashed Potato Martini Bar***

*A trio of Roasted Garlic Smashed 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*



**Enhanced Amenities**  
**Specialty Hors d' Oeuvres**

***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, and Mozzarella, Olives, Artichoke Hearts, Roasted  
Red Peppers, and assorted fresh bread.  
Elegantly displayed for your guests.*

***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*

***Mini Crab Cake Station***

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



## **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*

## **Entrees**

**(Choice of two)**

### **Stuffed Chicken Florentine**

*Boneless Breast with Spinach, Gruyere Cheese  
and topped with an Herb Volute Sauce*

### **Chicken Cordon Bleu**

*Boneless Chicken Breast with Prosciutto, Fontina Cheese  
and topped with a creamy Alfredo Sauce*

### **Tuscan Chicken**

*Stuffed with Imported Sun Dried Tomatoes, Prosciutto and  
Fresh Mozzarella Cheese and topped with Basil Cream Sauce*

### **Lemon Chicken Piccata**

*Lightly Battered Chicken Breast with a fresh lemon thyme sauce*

### **Chicken Bruschetta**

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

### **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*



**Organic Free Range Chicken**

*Organic Free Range Chicken in Pan Jus served with quinoa & local organic squashes*

**Roast Duck**

*Half a Roast Duck with Raspberry Coulis*

**Stuffed Flounder**

*Fresh Atlantic Flounder stuffed with lump Crab Imperial*

**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*

**Chilean Sea Bass**

*Pan Seared Sea Bass finished with a balsamic Merlot Sauce*

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

*\*Grass fed Filet Mignon available upon request*

***All entrees are served with your choice of a starch & vegetable  
Gluten free & vegan meals available upon request***



**Combination Plates**  
**(Choice of one)**

*Choice of Chicken and Stuffed Shrimp (2)*

*Petit Filet Mignon and choice of Crab Cake*

*Petit Filet Mignon and Stuffed Shrimp (2)*

**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 Sandwich or Burgers?*

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



## **Enhanced Dessert Options**

### ***Cake-Tini Bar***

*Wedding Cake sliced and elegantly displayed in chilled martini glasses along with various toppings to enhance your cake flavor choices*

### ***Viennese Sweet Table***

*Gourmet Selection of cakes, assorted Mousse, and a mouthwatering display of deluxe pastries such as Éclairs, Cream Puffs, Cannolis and Petit Fours*

### ***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*



### **Other Enhanced Amenities**

*Extra ½ hour of open bar*

*Upgraded Bar*

*Photo Booth*

*(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 are available*

*Air Conditioning for the Tent (when needed)*

*Valet Parking*

*Wedding Ceremony*

**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**

*Absolut, House Vodka, Stoli, Stoli Orange, Three Olives Grape*

**Gin**

*House Gin, Tanqueray, Beefeater*

**Rum**

*House Rum, Captain Morgan, Malibu 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, Dewars, Johnny Walker Red*

**Cordial**

*Kahlua, Baileys, Amaretto, Crème de Menthe, Crème de Cocoa*

**Tequila**

*Jose Cuervo Gold*

**Wines by the Glass**

*Canyon Road Cabernet Sauvignon, White Zinfandel, Pinot Grigio, Merlot, Chardonnay*

**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, Bombay Sapphire*



## ***2016 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*

*Ivory Linens with Your Choice of Colored Napkins*

*Wedding Coordinator*

*Complimentary Honeymoon Suite*

*Golf Cart "Limousine" Valet \*Service*

*\*service provided upon arrival – return service may be added*

*Coat Check (Seasonal)*

*Patio Overlooking the 18<sup>th</sup> Green for Cocktail Hour*

*All prices include sales tax and service charge*

*\*\*Minimums may apply\*\**



## *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*



**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 &amp; 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***



## **Additional Stationed Hors d'Oeuvres**

### **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*

### **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*

### **Mashed Potato Martini Bar**

*A trio of Roasted Garlic Smashed 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*

*Note: Choice of one station above may be substituted for the Grand Hors d'Oeuvres*

## **Enhanced Amenities**



## **Specialty Hors d' Oeuvres**

### ***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, Proscuitto, 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***

*Send your guests off with a delicious late night favorite!  
Philadelphia Soft Pretzels,  
and bottled water*



**First Course**  
**(Choice of 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*

**Dinner Entrees**  
**(Choice of two)**

**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*

**Organic Free Range Chicken**

*Organic Free Range Chicken in Pan Jus served with quinoa & local organic squashes*

**Roast Duck**

*Half a Roast Duck with Raspberry Coulis*

**Stuffed Flounder**

*Fresh Atlantic Flounder stuffed with lump Crab Imperial*

**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*

**Stuffed Shrimp**

*Fresh Plump Gulf Prawns stuffed with Crab Imperial*

**Chianti Braised Short Rib**

*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*

*\*Grass fed Filet Mignon available upon request*

***All entrees are served with your choice of a starch & vegetable  
Gluten free & vegan meals available upon request***





### **Combination Plates**

***(Choice of one)***

*Choice of Chicken and Stuffed Shrimp  
Petit Filet Mignon and 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*

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

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*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 Sandwich or Burgers?*



### **Enhanced Dessert Options**

#### ***Cake-Tini Bar***

*Wedding Cake sliced and elegantly displayed in chilled martini glasses along with various toppings to enhance your cake flavor choices*

#### ***Viennese Sweet Table***

*Gourmet Selection of cakes, assorted Mousse, and a mouthwatering display of deluxe pastries such as Éclairs, Cream Puffs, Cannoli's and Petit Fours*

#### ***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*

*Upgraded Bar*

*Photo Booth*

*Specialty Colored Light Package*

*Photo Booth and Specialty Lighting*

*Chair Sashes\**

*\*A wide variety of upgraded linen fabric and colors are available*

*Fireworks (5-8 minute display)*

*Air Conditioning for the Tent (when needed)*

*Valet Parking*

### **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**

*Absolut, House Vodka, Stoli, Stoli Orange, Three Olives Grape*

**Gin**

*House Gin, Tanqueray, Beefeater*

**Rum**

*House Rum, Captain Morgan, Malibu 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, Dewars, Johnny Walker Red*

**Cordial**

*Kahlua, Baileys, Amaretto, Crème de Menthe, Crème de Cocoa*

**Tequila**

*Jose Cuervo Gold*

**Wines by the Glass**

*Canyon Road Cabernet Sauvignon, White Zinfandel, Pinot Grigio, Merlot, Chardonnay*

**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, Bombay Sapphire*



## ***The 2016 William Penn Package***

*Included in your Package:*

*Five Hour Reception*  
*Five Hour Upgraded Open Bar*  
*(Closed during introductions)*  
*White Glove Butlered Hors d' Oeuvres*  
*Penn Oaks Signature Stations*  
*Signature Drink to each Guest upon Arrival*  
*Champagne Toast*  
*Salad Course*  
*Choice of 2 Entrees with Starch & Vegetable*  
*Custom Wedding Cake*  
*Gourmet Cookie Station*  
*Deluxe Coffee and Tea Station*  
*Candle Lit Centerpieces*  
*Gold Chiavari Chairs*  
*Photo Booth*  
*Choice of 3 Color Coordinated Specialty Table Linens*  
*Viennese Sweet Table, Gourmet Cheesecake Bar, or Candy Station*  
*Complimentary Round of Golf for Four*  
*Wedding Coordinator*  
*Complimentary Honeymoon Suite*  
*Golf Cart "Limousine" Valet \*Service*  
*\* provided upon arrival – return service may be added service*  
*Coat Check (Seasonal)*  
*Patio Overlooking 18<sup>th</sup> Green for Cocktail Hour*

***\*All prices include sales tax and service charge\****

***\*\*Minimums may apply\*\****



## **Penn Oaks Signature Stations**

**(Choice of six)**

### ***International Meat and Cheese 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.*

### ***Grilled Sausage and Peppers***

*Fresh Italian Pork Sausage grilled and tossed with a medley of sweet peppers, Spanish onions, fresh oregano, and fresh basil*

### ***Mussels Marinara***

*Baby mussels with Italian plum tomatoes, fresh garlic, white wine, and extra virgin olive oil*

### ***Smoked Fish Station***

*Salmon gravalax tartlet with fennel and fresh ginger cured salmon served in a crisp cucumber tartlet, white fish salad, and herring in cream and lox*

### ***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*



### ***French Fry Station***

*Regular, skinny and Sweet Potato fries served with Cheese Sauce,  
plus an array of condiments and assorted toppings*

### ***Mashed Potato Martini Bar***

*A trio of Roasted Garlic Smashed Potato, Yukon Gold, and Sweet Potato.  
Assorted toppings include bacon, chives, cheddar cheese,  
sour cream, caramelized onions, and parmesan cheese*

### ***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*

### ***Oriental Stir-fry Station***

*Chicken or Pork Stir-fry served with  
Jasmine Rice*

### ***Mini Crab Cake Station***

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

### ***Taco Station***

*Freshly fried corn tortilla shells, your choice of ground beef or turkey, taco sauce, shredded  
cheeses, lettuce, diced tomatoes, sour cream and guacamole*

### ***Sushi Station***

- *California Roll – cracked crab, crisp cucumber, avocado, and thin strips of yellow pepper  
rolled with steamed Japanese rice*
- *Crisp Tuna Nori Roll – Yellowfin tuna, red pepper, and sliced scallions rolled with  
steamed Japanese rice*
- *Philadelphia Roll – Fresh smoked salmon, cream cheese, and cucumber rolled with  
steamed Japanese rice*

### ***Fajita Station***

*Chicken and Beef Fajitas with sour cream, shredded cheese, onions, and jalapenos*





**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 &amp; 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***



### **Additional Stationed Hors D'Oeuvres**

#### ***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*

#### ***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*

***\$8.50 per person***

#### ***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*

***Note: Choice of one station above may be substituted for the Grand Hors D'Oeuvres***

***\* Excludes Mini Crab Cake Station***



**Enhanced Amenities**  
**Specialty Hors d' Oeuvres**

***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, and Mozzarella, Olives, Artichoke Hearts, Roasted Red Peppers,  
and assorted fresh bread.  
Elegantly displayed for your guests.*

***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***

*Send your guests off with a delicious late night favorite!  
Philadelphia Soft Pretzels,  
and bottled water*



### **First Course**

*(Choice of 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*

### **Dinner Entrees**

*(Choice of two)*

#### **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*

**Organic Free Range Chicken**

*Organic Free Range Chicken in Pan Jus served with quinoa & local organic squashes*

**Roast Duck**

*Half a Roast Duck with Raspberry Coulis*

**Stuffed Flounder**

*Fresh Atlantic Flounder stuffed with lump Crab Imperial*

**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*

**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*

*Bleu Cheese Butter, Béarnaise or a Cognac Demi – Glace*

*\*Grass fed Filet Mignon available upon request*

***All entrees are served with your choice of a starch & vegetable  
Glutfree & vegan meals available upon request***



### **Combination Plates**

***(Choice of one)***

*Choice of Chicken and Stuffed Shrimp*  
*Petit Filet Mignon and 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*

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

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*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*

### **Deluxe Coffee & Tea Station**

***(Included in package)***

*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*

### **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 Sandwich or Burgers?*



### **Additional Course offering**

#### ***Pasta Course***

*Choice of Bowtie, Fusilli or Penne Pasta topped with Alfredo, Marinara or Oil & Garlic*

### **Enhanced Dessert Options**

#### ***Cake-Tini Bar***

*Wedding Cake sliced and elegantly displayed in chilled martini glasses along with various toppings to enhance your cake flavor choices*

#### ***Viennese Sweet Table***

*Gourmet Selection of cakes, assorted Mousse, and a mouthwatering display of deluxe pastries such as Éclairs, Cream Puffs, Cannolis and Petit Fours*

#### ***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*

*Overtime (over & above 5 hours)*

*Photo Booth*

*(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 are available*

*Photo Booth*

*Fireworks(5-8 minute display)*

*Air Conditioning for the Tent (when needed)*

*(4 days notice needed)*

*Valet Parking*

### **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**

*Absolut, House Vodka, Stoli, Stoli Orange, Three Olives Grape*

**Gin**

*House Gin, Tanqueray, Beefeater*

**Rum**

*House Rum, Captain Morgan, Malibu 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, Dewars, Johnny Walker Red*

**Cordial**

*Kahlua, Baileys, Amaretto, Crème de Menthe, Crème de Cocoa*

**Tequila**

*Jose Cuervo Gold*

**Wines by the Glass**

*Canyon Road Cabernet Sauvignon, White Zinfandel, Pinot Grigio, Merlot, Chardonnay*

**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, Bombay Sapphire*