



Penn's Peak

Weddings and Banquets





Banquet Bar Services

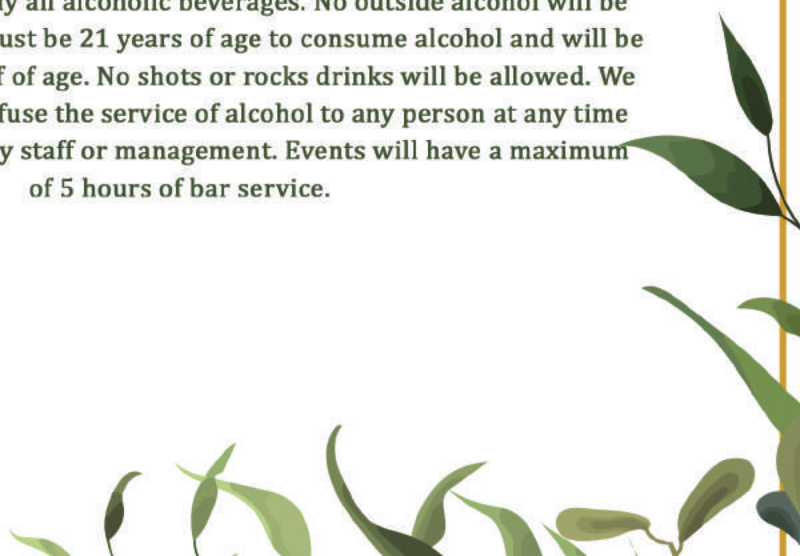
Open Bar

Our open bar package includes unlimited beverages and setups within any option selected to meet your budget. Packages are based on your guaranteed count.

	House	Call	Beer, Wine, Soda
2 hour	\$18	\$21	\$15
3 hour	\$21	\$25	\$18
4 hour	\$24	\$30	\$22

Wine Service with meal available.
\$50 bartender fee and \$2.00 corking fee may apply.

Due to regulations of the Pennsylvania State Liquor Control Board, it is policy that Penn's Peak supply all alcoholic beverages. No outside alcohol will be permitted. All guests must be 21 years of age to consume alcohol and will be required to show proof of age. No shots or rocks drinks will be allowed. We reserve the right to refuse the service of alcohol to any person at any time deemed appropriate by staff or management. Events will have a maximum of 5 hours of bar service.



Banquet Bar Services

House Bar Package

House Spirits

Banker's Club Vodka
Banker's Club Gin
Castillo Silver Rum
Tortilla Silver Tequila
Banker's Club Whiskey
Ten High Bourbon
Clan Macgregor Scotch
Regency Amaretto
DeKuyper Peachtree Schnapps
Jacquin's Triple Sec

House Wines

Woodbridge Cabernet Sauvignon
Woodbridge Merlot
Woodbridge Chardonnay
Sutter Home White Zinfandel

Call Bar Package

Call Spirits

Three Olives Vodka
Tanqueray London Dry Gin
Bacardi Superior
Captain Morgan Original Spiced Rum
Malibu Coconut Rum
Jose Cuervo Gold Tequila
Seagram's 7 Crown Blended Whiskey
Jim Beam Bourbon
Jack Daniel's Black Label
Johnny Walker Red Scotch
Regency Amaretto
DeKuyper Peachtree Schnapps
Jacquin's Triple Sec

Call Wines

Woodbridge Cabernet Sauvignon
Woodbridge Merlot
Woodbridge Chardonnay
Sutter Home White Zinfandel

Beer & Wine Package

Draft Beer Selection

Blue Moon
Coors Light
Miller Lite
Sam Adams

Wine Selection

Woodbridge Merlot
Woodbridge Cabernet
Woodbridge Chardonnay
Sutter Home White Zinfandel

Soda Selection

Coca Cola Products

***House draft beer selections are included in all banquet bar packages.
Penn's Peak reserves the right to substitute any spirits or wine (of equal
or greater value) for any package due to availability.**



Banquet Hors d'Oeuvres

Hot Hors d'Oeuvres

Price per 50 pieces

Toasted Ravioli	\$39
Mini Pierogies (75)	\$44
Loaded Potato Pancakes (25)	\$49
Meatballs Marinara	\$50
Buffalo Chicken Wings	\$58
Chicken Cordon Bleu Bites	\$58
Chicken Tenders (25)	\$66
Franks in Puff Pastry	\$66
Mac and Cheese Bites	\$67
Thai Chili Chicken Wings	\$67
Vegetable Spring Rolls	\$70
Stuffed Pizza Logs	\$75
Chicken Quesadillas	\$79
Coconut Shrimp	\$79
Mini Cheesesteaks	\$86
Scallops Wrapped in Bacon	\$129
Mini Crab Cakes	\$139

Cold Hors d'Oeuvres

75 people minimum

Fresh Seasonal Fruit Mirror	\$5/pp
Vegetable Crudit�	\$5/pp
Gourmet Domestic & Imported Cheese Mirror	\$6/pp
Tomato & Basil Bruschetta	\$6/pp





Banquet Buffet Menu

Deli Lunch Buffet

100 person minimum
Served until 3:00 pm
\$21 per person

Assorted Cheeses
Bread and Rolls
Coleslaw
Coffee and Hot Tea
Cookie/Brownie Tray
Fresh Garden Salad
Ham, Roast Beef, Turkey
Soft Drinks/Bottled Water

Hot Lunch Buffet

100 person minimum
Served until 3:00 pm
\$24 per person

Entrées (choice of 2):
Haddock New England
Chicken Marsala
Chicken Piccata
Pasta Primavera
Yankee Pot Roast

Accompaniments (choice of 2):

Baby Red Skin Potatoes
Fresh Seasonal Vegetables
Rice Pilaf
Garlic Mashed Potatoes

Includes:

Coffee and Hot Tea
Cookie/Brownie Tray
Fresh Garden Salad
Rolls and Butter
Soup du Jour
Soft Drinks/Bottled Water



***Vegetarian Options
Available Upon Request***





Banquet Buffet Menu

Dinner Buffet

100 person minimum

\$47 per person

Salads (choice of 1-buffet style):

Caesar Salad

Fresh Fruit Salad

Fresh Garden Salad

Arugula, Gorgonzola and Pear Salad

Entrées (choice of 3):

Haddock New England

Baked Salmon

Beef Tenderloin Tips

Chicken Marsala

Chicken Piccata

Yankee Pot Roast

Accompaniments (choice of 2):

Baby Red Skin Potatoes

Fresh Seasonal Vegetables

Rice Pilaf

Garlic Mashed Potatoes

Includes:

Coffee and Hot Tea

Cookie/Brownie Tray

Rolls and Butter

Soft Drinks/Bottled Water



***Vegetarian Options
Available Upon Request***



Family Style Service

100 person minimum

\$44 per person

Salad/Soup (choice of 1-served individually):

Caesar Salad

Fresh Fruit Salad

Fresh Garden Salad

Italian Wedding Soup

Entrées (choice of 2):

Haddock New England

Chicken Marsala

Chicken Piccata

Maryland Style Crab Cakes

Pasta Primavera

Yankee Pot Roast

Accompaniments (choice of 2):

Baby Red Skin Potatoes

Fresh Seasonal Vegetables

Bread Stuffing

Rice Pilaf

Garlic Mashed Potatoes

Desserts (choice of 1):

Cookie/Brownie Tray

Assorted Layer Cake

Ice Cream

Apple Crisp





Table Service

Salads (choice of 1):

Fresh Fruit Salad Caesar Salad Spring Mix Salad

Entrées (choice of 3):

Pasta Primavera <i>-garden vegetables twisted with linguini</i>	\$22
Vegetable Lasagna <i>-fresh vegetables with Ricotta cheese</i>	\$22
Chicken Parmesan <i>-layered with marinara sauce & melted cheese, nestled on a bed of pasta</i>	\$27
Chicken Piccata <i>-with fresh lemon caper sauce</i>	\$27
Chicken Marsala <i>-with Marsala mushroom sauce</i>	\$27
Yankee Pot Roast <i>-crowned with savory gravy</i>	\$28
Baked Haddock New England <i>-with a buttery Ritz cracker and crumb topping</i>	\$29
Maryland Style Crab Cake <i>-homemade, house favorite</i>	\$32
Beef Tenderloin Tips <i>-with Burgundy mushroom sauce</i>	\$32
Chicken Cordon Bleu <i>-drizzled in supreme sauce</i>	\$32
Baked Salmon <i>-brushed with smoked paprika sauce</i>	\$34





Table Service

Entrées (continued):

Baked Stuffed Shrimp <i>-drizzled in supreme sauce</i>	\$35
Roast Prime Rib of Beef <i>-dunked in Au Jus</i>	\$40
Filet Mignon <i>-wrapped in applewood bacon presented on a garlic toast point</i>	\$42

Accompaniments (choice of 2):

Baby Red Skin Potatoes	Fresh Seasonal Vegetables
Baked Potato	Garlic Mashed Potatoes
Rice Pilaf	

Kid's Menu


(10 & under -includes fresh fruit or house salad):

Spaghetti & Meatballs	\$7
Chicken Tenders & Fries	\$8

Event Refreshments

(Minimum of 50 people)

Cookies <i>-assorted cookies/brownies, coffee, tea, soda and bottled water</i>	\$6/pp
Continental Breakfast <i>-assorted pastries, fresh fruit, chilled juices, coffee and tea</i>	\$9/pp





Additional Services

Maury Road Marquee	Exclusively \$200/day
Chocolate Fountain	Ask for details
Audio/Visual	\$500+
Suite Rental	\$300/\$500
Outside Building Marquee	Included

All deposits are non-refundable and are required to reserve a date.

A \$750 set-up fee will be charged for all weddings and venue rentals. This fee includes tables, chairs, china, glassware, set-up, breakdown and an Event Coordinator the day of your event.

All linens will be supplied by Penn's Peak at a separate cost.

All function spaces must be cleared by 11PM. An additional hour of any room or staff is \$500 per hour and will not include the bar service.

There will be a \$50 per person fee assessed for any guest count that falls below the 150 person minimum. 18% gratuity will be added to your final bill.

Exact number of persons to be in attendance is due 14 days prior to date of function. This number is not subject to reduction and is considered a financial commitment. Menu selection is due at least 3 weeks prior to function date.

Guarantees-

A minimum of 150 people for events. Children do not count toward minimum number of guests.

A minimum sale of \$10,000 for all Saturday events.

Prices effective March 2019 and are subject to change without notice.

Additionally, menu items may change due to purveyor availability and seasonal variables.

Other restrictions may apply.



325 Maury Road, Jim Thorpe, PA 18229 • 866-605-PEAK • www.pennspeak.com

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or any eggs may increase your risk of foodborne illness.

