

INTRODUCING THE INN'S

Upgraded Wedding STANDARD



WE HAVE SOME FANTASTIC
NEWS TO SHARE!

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

And that's not all – for all
wedding receptions booking
now and taking place by
September 30th, 2025, we
are **waiving** the Ceremony Fee
and **including** a delightful
selection of miniature desserts.

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



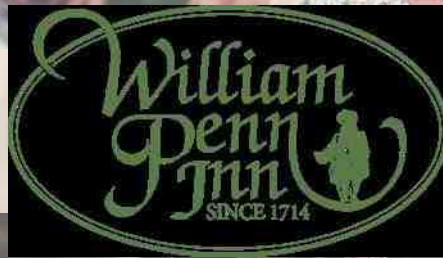
BOOK NOW »
to avail of this incredible offer.

*Must present this promo
at time of booking!*



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





~ OUR INCLUSIVE ~

WEDDING RECEPTION PACKAGE

includes the following amenities:

PREMIUM OPEN BAR

~

COCKTAIL HOUR

hot and cold hors d'oeuvres

~

CHAMPAGNE TOAST

~

THREE-COURSE SIT DOWN DINNER

chef created using only superior ingredients

~

INN-BAKED WEDDING CAKE

custom made by our pastry chef

GOLD CHIAVARI CHAIRS

~

FLOOR-LENGTH TABLECLOTHS

with an elegant rose damask overlay

~

WEDDING COORDINATOR

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

~

COMPLIMENTARY PRIVATE TASTING

for up to 6 guests



CEREMONY DETAILS



OUTDOOR CEREMONY

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

saturday evening / \$1000

other days and times / \$750

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



INDOOR CEREMONY

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

10% discount for rehearsal dinner



OUTDOOR COCKTAIL HOUR

\$2500





BAR SERVICE

PREMIUM OPEN BAR

BEER

- budweiser*
- coors light*
- yuengling lager*
- samuel adams lager*
- heineken*

WINE

- merlot*
- chardonnay*
- cabernet sauvignon*
- white zinfandel*

LIQUORS

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

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

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

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

- anissette*
- amaretto*
- melon liqueur*
- peach schnapps*
- kahlua*

- smirnoff vodka*
- stolichnaya vodka*
- new amsterdamn vodka*
- tito's vodka*

NON-ALCOHOLIC BEVERAGES

- coke, diet coke, sprite, ginger-ale, tonic water, club soda, juices, and mixers*

CHAMPAGNE TOAST FOR ALL!

COCKTAIL HOUR

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

COLD HORS D'OEUVRES SPREAD (all included)

charcuterie board featuring aged-salami, prosciutto and pepperoni
a fine selection of imported and domestic cheeses and crudité
aged balsamic-roasted vegetables
traditional bruschetta and spinach and artichoke dip

The Cold Hors d'Oeuvres Spread is not included for an outdoor cocktail hour.
In its place you will receive all the Cold Butlred Hors d'Oeuvres.

PASSED HORS D'OEUVRES (please select 8)

HOT

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

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

COLD

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

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

UPGRADED (pricing per piece)

mini street style carnitas - \$2
watermelon canapes (GF) - \$2
scallops on horseback - \$2
wasabi mashed savory cone - \$3
mini cuban sandwich - \$3

maine lobster bisque - \$3
chilled jumbo shrimp (GF) - \$3.5
tuna tartar savory cone - MP
penn's crab cake sliders - MP
grilled new zealand
baby lamb chops (GF) - MP



FIRST COURSE

SALAD (choice of 1)

HOUSE SALAD (GF)

field greens, romaine, baby spinach, shredded carrots and grape tomatoes

BABY SPINACH SALAD (GF)

with goat cheese and mandarin oranges in a champagne vinaigrette

CAESAR SALAD

crisp romaine tossed with parmesan cheese and lightly roasted garlic croutons in our tangy caesar dressing



UPGRADED

GRANNY SMITH APPLE SALAD (GF) / \$2.5

with candied walnuts, sliced strawberries and goat cheese; tossed with field greens in an apple cider ginger vinaigrette

WEDGE OF ICEBERG LETTUCE (GF) / \$2.5

topped with applewood-smoked bacon, diced tomatoes and crumbled blue cheese; served with creamy blue cheese

ARUGULA (GF) / \$2.5

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

WATERMELON SALAD (GF) (june – august) / \$5

watermelon, tangy crumbled goat cheese, blueberries, baby arugula tossed in a local honey & lemon vinaigrette

MISSION FIG SALAD (GF) (september – november) / \$5

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



MAIN COURSE

DUET ENTREES

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

BONELESS BEEF SHORT RIB

CHICKEN FRANCAISE (GF)

CHICKEN CAPRESE (GF)

TANGERINE-GRILLED SALMON (GF)

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

FILET MIGNON (4 oz.) —\$10 per person



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

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

ENTREES (choice of 3)

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

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

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

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

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

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

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

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

JUMBO LUMP CRABCAKES / \$129
pepper vodka cocktail sauce

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

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

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

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

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

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

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

\$5 per person discount on friday evenings

\$15 per person discount on saturday day and sunday weddings (4 hours)

please add a 6% sales tax and a 20% service charge to the listed prices
All entrées served with buttermilk whipped potatoes and green beans almondine & warm Italian rolls with whipped butter
colombian coffee • imported teas • brewed decaffeinated coffee

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

DESSERT COURSE

WEDDING CAKE

a custom-appointed wedding cake in a variety of elegant styles, created by our pastry chef



PRICING SUMMARY

PRICE GUARANTEE

all prices quoted herein are firm through April, 2026

commitments beyond this time period are subject to proportionate increases to meet the increased costs of food, beverages and other costs of operation existing at the time of performance.

seasonal discount on select dates. ask your event specialist for details.

DEPOSITS

to secure a date and time for your special occasion, we require a non-refundable deposit in the amount of \$2,000 for our carriage room or \$1,000 for our surrey room and a \$3,000 deposit for both rooms with a signed contract.

Nine (9) months before the date of your Event, an additional deposit for 50 percent of the agreed-upon food and beverage minimum will be due

final guest count is due two weeks prior to your event.

PAYMENTS

final payment is due ten days prior to your event.

a 3% processing fee will be added to all credit card payments beyond your initial deposit.

please add a 6% sales tax and a 20% service charge to the listed prices.

NOTES



RECOMMENDED VENDORS

DISC JOCKEYS

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

PHOTOGRAPHERS

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

FLORISTS

<i>Rhoads Gardens</i>	215.699.2207
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BANDS

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

OFFICIANTS

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

HARPISTS

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

HAIR AND MAKEUP

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

WEDDING ENHANCEMENTS

STATIONS *(minimum 50 guests)*

SEAFOOD FANTASY / market price
jumbo shrimp (3 per person),
blue point oysters on the half shell (1 per
person), cherrystone clams on the half shell
(1 per person); presented on crushed ice
and served with a tangy pepper vodka
cocktail sauce, sauce rémoulade,
champagne mignonette and lemon wedges

SUSHI DISPLAY / market price
spicy tuna, firecracker shrimp,
spicy scallop, coconut shrimp,
vegetable, tuna, salmon, avocado,
lump crab california, spicy tuna volcano,
king salmon, tuna and yellow tail nigiri

SPUD DOODLE / \$5 pp
mashed yukon gold, sweet potatoes, tater
tots or skins (choice of 2); toppings: vermont
cheddar cheese, sour cream, fresh chives,
broccoli, applewood-smoked bacon bits

PASTA BAR / \$6 pp
penne pasta with tomato basil sauce and
tortellini alfredo; toppings to include:
applewood-smoked bacon, wild
mushrooms, parmesan cheese,
crushed red pepper and fresh basil

**“NOT YOUR GRANDMA’S
MAC & CHEESE”** / \$6 pp
vermont cheddar cheese
and campanelle pasta;
toppings to include: broccoli,
applewood smoked bacon bits, wild
mushrooms, and sautéed spinach,
ketchup, and hot sauce

FRENCH FRY FUN / \$6 pp
sweet potato fries, tater tots and
crab fries oh my! sour cream and
onion, cheddar cheese, chipotle aioli,
honey mustard and ketchup

MEATBALL SLIDERS / \$7 pp
buffalo, swedish, BBQ and traditional
red sauce served with parmesan,
cheddar and blue cheese

SURF & TURF SLIDER BAR / MP
(choice of 3) angus beef burger,
crab cakes, short ribs or black bean
on petite brioche rolls, lettuce,
tomato and onion, ketchup, mustard,
tartar and chipotle aioli

SWEET ENDINGS

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

cake pops @ \$1.50 each

SPECIALTY COFFEE BAR / \$6 pp
hazelnut, almond and vanilla syrups, shaved
chocolate, cinnamon, and whipped cream

add ~ hot chocolate with chocolate
shavings, mini marshmallows, whipped
cream, cinnamon / \$2 pp

THE MINI CUPCAKE STAND / \$8 pp
chocolate, vanilla, carrot and red velvet

CANNOLI CORNER / \$8 pp
traditional shells filled with
“classic” chocolate chip ricotta,
“creamsicle” orange, reese’s peanut
butter mousse with reese’s pieces in a
chocolate dipped shell, amaretto filling
encrusted with chopped almonds

THE PIE BAR / \$7 pp
(select 3) individual mini pies,
blueberry, apple, key lime, pecan,
cherry and peanut butter

HOLY MATRIMONY / \$7 pp
inn-made doughnuts, caramel crunch,
lemon-glazed with blueberries and
chocolate-glazed (3 pieces per person)

THE SUNDAE PARLOR / \$8 pp
vanilla and chocolate ice cream; with
whipped cream, chopped nuts, jimmies,
cherries, chocolate and caramel sauces
with assorted candy toppings

CHOCOLATE TOWER / \$7 pp
velvety milk chocolate presented with
pretzel rods, marshmallows, graham
crackers, strawberries, bananas,
pineapples, and coconut macaroons

LATE NIGHT SNACK BAR

PHILLY STATION / \$7 pp

*mini hoagies, mini beef and chicken cheesesteaks
assorted toppings, includes inn-made chips*

“WALKING TACO” / \$6 pp

*bags of Doritos with taco meat for your guests to make their own
“Walking Tacos”! shredded lettuce, diced tomatoes, onions,
cheddar cheese, sour cream and hot sauce*

FRENCH FRY FUN / \$6 pp

*sweet potato fries, tater tots and crab fries, oh my!
sour cream and onion, cheddar cheese, chipotle aioli,
honey mustard and ketchup*

↪ A SWEET THANK YOU! ↪

FRENCH MACAROONS / \$6 pp

assortment of three ~ pistachio, mocha and strawberry

MINIATURE ZUCCHINI BREADS / \$6 pp

william penn inn tradition; our signature zucchini bread

CHOCOLATE-DIPPED STRAWBERRIES / \$6 pp

two chocolate-dipped strawberries, your initial in white chocolate

