

# PEN RYN ESTATE

*on the Delaware*

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## Presenting Our Premier Wedding Package

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### *Your Special Event Includes*

*Exclusive Use of the Facility, Gardens and Grounds Overlooking  
the Delaware River for Five Hours  
Cocktail Hour Served in Seperate Mansion or Manor and Adjoining Patios  
Selection of Soup or Salad  
Selection of Two Entrées, a Combination Entrée or Food Stations  
Custom Decorated Wedding Cake  
Specialty Dessert  
Champagne Toast  
An Extensive Top Shelf Open Bar  
Elegant Elevated Silk Flower Arrangement Per Table  
Floor Length Ivory Table Linens and Napkins  
A Professional and Courteous Black Tie, White Gloved Wait Staff and Bartenders  
A Personal Bridal Server  
An Experienced Maitre d' to Guarantee the Success of Your Event  
Seasonal Coatroom Attendant  
Complimentary Valet Parking  
A Culinary Team that Assures the Ultimate in Food Quality and Presentation  
An Event Sales Team to Provide Menu and Event Planning Advice*

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

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[www.penrynestate.com](http://www.penrynestate.com)

1601 State Road Bensalem, Pennsylvania 19020 phone (215) 633-0600 toll free 866-473-3102 fax (215) 633-0675

2014 Wedding 04/25/14



## *Cocktail Hour Butlered and Stationed Hors D' Oeuvres*

*For the First Hour Guests are Greeted with White Gloved Servers Butlering Your Choice of Handmade Hors D' Oeuvres. You May Select Eight Butlered Hors D' Oeuvres and One Cocktail Hour Station, Served in Pen Ryn Mansion or Belle Voir Manor and Adjoining Patios.*

### GARDEN SELECTIONS

California Strawberries and Double Cream Brie  
Phyllo Triangle of Baby Spinach and Feta Cheese  
Crispy Vegetable Spring Rolls  
Seasonal Fruit Kabobs  
Pastry-Wrapped Asiago & Asparagus Spears  
Neapolitan Bruschetta  
Wild Mushroom Beggar Purses  
Mini Potato Pancakes, Apple-Shallot Compote and Brandy-scented Sour Cream  
Chilled Strawberry Champagne Bisque Shooters

### TURF SELECTIONS

Philadelphia Cheesesteak Spring Roll  
Seared Blackened Flat-Iron Steak, Roquefort Cream and Garlic Toast  
Coney Island Cocktail Franks  
Micro Cheese Burgers with Matchstick Fries  
BBQ Pulled Pork, Brioche and Chipotle Purée  
Skewers of Sirloin with Orange-Ginger Jam  
Mini Monte Cristo, Maple Syrup and Powdered Sugar  
Prosciutto Wrapped Asparagus  
Chinese Peanut Chicken Sate  
Sesame Chicken Bites with Soy Sauce  
Buffalo Chicken Cheesesteak Spring Roll with Creamed Blue Cheese  
Skewered Jerk Chicken w/ Cucumber Cilantro Purée  
Mesquite Chicken Quesadillas  
*Lamb Chops, Petite Herb Crusted*

### SURF SELECTIONS

Coconut & Beer Battered Shrimp  
Bacon-wrapped Sea Scallops and Lemon Essence  
Crabmeat Stuffed Mushrooms with Roasted Pepper Emulsion  
Mini Maryland Crab Cake with Violet Mustard Remoulade  
Pan Blackened Ahi Tuna, Rice Cracker and Fresh Wasabi  
Rosette of Smoked Salmon & Cream Cheese Canapé  
Baked Clams Casino with a Triple Pepper Smoked Bacon Butter  
*Jumbo Shrimp, Chilled*

### COCKTAIL HOUR STATIONS

*Select One:*

#### GARLIC MASHED POTATO BAR

A Grand Display of Homemade Mashed Potatoes, in a Martini Bar Appearance,  
*Toppings to include: Sour Cream, Salsa, Bacon, Feathered Jack Cheese, Blue Cheese, Broccoli*

#### ASIAN STIR FRY STATION

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

#### TUSCANY PASTA PRESENTATION

*Select Two:*

-Penne Pasta Aioli with Sundried Tomato Broth, Fresh Pesto  
-Rigatoni Ala Vodka with Sweet Peas, Parmesan and Vodka Cream  
-Fusilli with Sundried Tomato Cream  
-Penne Arabbita, Red Pepper, Zesty Tomato Basil Puree and Pancetta  
*All served with Hot Buttered Garlic Bread*

#### TRIO RUSTICO DISPLAY

Giardiniera, Antipasto Salad, Marinated Fire Roasted Peppers, Handcut Vegetables with Dipping Sauces, Imported Cheese Bites, Fresh Slices Artisan Loaves, Crackers and Flatbreads.



## *Beginning Courses*

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*At the End of Cocktail Hour, Guests are Invited from the Mansion or Manor into the Grand Ballroom.  
For Your First Course, You Have the Choice of Either One Soup or One Salad.  
(Add Both courses/priced per person)*

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### SOUP COURSE

#### SOUPS & CHOWDERS

Chicken Corn Chowder

Butternut Squash Bisque

Italian Wedding Soup

Victorian Cream of Chicken & Vegetable Garnish

Sun Dried Tomato Bisque with Garlic Crisps

Cold Tomato Gazpacho with Crostini

Portabello Mushroom Bisque

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### SALAD COURSE

#### PEN RYN

Buttery Lettuces, European Cucumbers, Cherry Tomatoes,  
Roasted Croutons and Herb Vinaigrette

#### CAESAR

California Hearts of Romaine, Parmesan Curls, Garlic Croutons  
and Fresh Ground Black Pepper

#### SPINACH

Baby Spinach, Bermuda Onion, Tomato, Bacon and Honey,  
Roasted Shallot Vinaigrette

#### BELLE VOIR

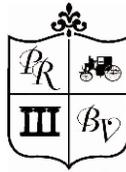
Mixed Baby Greens, Toasted Pine Nuts, Dried Cranberries,  
Feta Cheese and Raspberry-Honey Vinaigrette.

#### CAPRESE

Baby Greens, Sun-Ripened Grape Tomatoes, Ciliegine  
Mozzarella, Tapenade Croutons, Aged Balsamic Vinaigrette

#### THE TUSCANO

Imported Gorgonzola and Crisp Pancetta, Focaccia Crouton,  
Baby Greens, Lemon Oregano Dressing



## Main Course

*For the Main Course, You Have the Choice of Either Two Single Entrées or a Duet Entrée, Plus a Vegetarian Entree. All Entrées Include Chef's Choice of Starch and Vegetable along with Fresh Baked Rolls and Butter.*

CHICKEN PEN RYN  
Wine Infused, Mushroom Cream Sauce

CHICKEN FRANCAISÉ  
White Wine Lemon Caper Veloute  
Topped with Jumbo Lump Crabmeat

CHICKEN BRUSCHETTA  
Herbed Panko Crusted Chicken Breast, Topped  
with a Chopped Tomato, Onion and Balsamic Salad

CHICKEN PROVOLONE  
Chicken Breast Stuffed with Broccoli Rabe and  
Sharp Provolone, Topped with Sun Dried Tomato Marinara

STUFFED CHICKEN BREAST  
Prosciutto Parma Ham, Smoked Mozzarella Cheese,  
and Basil-Enriched Pesto Cream

CHICKEN FLORENTINE  
Organic Baby Spinach and Fresh Mozzarella  
with a Sundried Tomato Chablis Reduction

CHICKEN DUXELL  
Phyllo-Encased with Mushroom Duxell,  
Fire-Roasted Pepper Purée

ORIENTAL SALMON  
Black and White Sesame Seeds  
and Asian Black Plum Purée

SALMON FLORENTINE  
Spinach and Parmesan Cheese with Roasted Pepper Cream  
Stuffed with Jumbo Lump Crabmeat

BACON-WRAPPED SALMON  
Steamed Asparagus and Citrus Beurre Blanc

BROILED FILET OF TILAPIA  
Finished with a Lemon-Chive Buerre Blanc  
Stuffed with Deviled Jumbo Lump Crabmeat

JUMBO LUMP MARYLAND CRABCAKE  
Fresh Citrus Zest and Cajun Remoulade

GRILLED MAHI MAHI  
Tequila Lime Juice Marinade  
Topped with Papaya Mango Salsa

STUFFED PORK CHOP  
Stuffed with Savory Prosciutto, Artichoke and Asiago Cheese,  
Topped with Fire Roasted Red Pepper Cream

FILET MIGNON  
Burgundy Infused Glace,  
Topped with French Fried Sweet Onions

VEAL CHOP  
Sundried Tomato Encrusted, Grilled Baby-Bella Mushroom,  
Crumbled Goat Cheese and Balsamic-Spiked Demi

DUET FILET MIGNON AND CRABCAKE  
Served with a Bourbon, Triple Peppercorn Emulsion  
and Cajun Remoulade

ROYAL COUPLE DUET - MARKET PRICE  
Center Cut Filet Mignon, Cabernet Reduction  
Broiled Cold Water Lobster Tail, Drawn Butter  
and Citrus Segments

VEGETARIAN SELECTIONS \$118: Pasta Primavera, Eggplant Rollotini, Tofu Stir Fry, Grilled Neapolean, Vegetable Lasagna

## Wedding Cakes

*Your Event Cannot Be Complete Without a Sweet Ending.  
Included in Your Package is the Wedding Cake Sliced and Served on a Raspberry Coulis  
Painted Plate or Wedding Cake Sliced and Served on a Dessert Enhancement Station.  
Coffee and Tea Served Tableside.*

*Select from a Variety of Custom Decorated Wedding Cakes Decorated with  
White Pure Vanilla Buttercream Icing.  
Visit Our Website for Cake Photo Selections.*

ALL BUTTER POUND CAKE FLAVORS

*Select One:*

Classic Butter Pound, Chocolate, Chocolate Chip Pound, Chocolate Marble, Lemon Marble, Raspberry Marble,  
Almond, Hazelnut, Coffee, Espresso or Mocha.



## *Top Shelf Open Bar*

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*Your Top Shelf Bar is Open for Five Hours.  
House Wines, Champagne, Draft Beer and the Spirits Listed Below are Included.*

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### CHAMPAGNE TOAST FOR EACH GUEST IS INCLUDED

#### HOUSE WINES AND CHAMPAGNE

Your guests will be offered the choice of:

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, White Zinfandel and Champagne

#### DOMESTIC DRAFT BEER

Included in your package is:

Miller Lite, Yuengling Lager,  
and O'Douls Non-Alcoholic Bottled Beer

#### SPIRITS

Absolut, Stolichnaya, Svedka Clementine, Svedka Raspberry, Svedka Vanilla, Gordon's Vodka,  
Bombay Sapphire, Tanqueray, Gordon's Gin, Bacardi Superior 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, Martini & Rossi Dry Vermouth, Martini & Rossi 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 the appropriate soft drinks, mixers, and fruit juices*

***\*Bar Opens 10 Minutes Prior to Event Arrival Time, and Closes 10 Minutes Prior to Event Departure Time\****

*\* Feel Free to Inquire About Pricing or Availability for Any Item not Listed\**



## Food Station Reception

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*For the First Hour You May Select Eight Butlered Hors D' Oeuvres  
and One Cocktail Hour Station on Page 2.  
The Salad Station and Wedding Cake are Included in Your Package.  
For Additional Dessert Stations Refer to Page 11.*

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### FOOD STATION MENU

*You must choose two stations with two selections per station.  
Additional stations: priced per person, per station*

#### SALAD STATION

*(Included)*

Mixed Baby Lettuces offered with Baby Green Beans, Marinated Chick Peas, Grilled Vegetables, Artichokes and Nicoise Olives, Traditional Caesar Salad Bowl, Crumbled Stilton, Grilled Bermuda Onion and Chopped Tomatoes with Aged Balsamic Oils, Vinegar's, House Dressings and Condiments

#### PASTA STATION

*Includes Crushed Red Peppers, Grated Pecorino Parmesan and  
Hot Buttered Garlic Bread*

##### Penne Pasta Aioli

Sundried Tomato Broth, Fresh Pesto and Olive Oil

##### Beef and Veal Tortellini

Tomato Basil Puree and Pecorino Romano Cheese

##### Rigatoni Ala Vodka

Proscuttio Da Parma, Sweet Peas, Parmesan and Vodka Cream

##### Potato Gnocchi

Spicy Marinara Sauce and Pancetta Cracklings

##### Pasta Primavera

Rotini Pasta, Fresh Vegetables and Alfredo Sauce

##### Baked Ziti

Ricotta, Tomato, Provolone and Mozzarella Cheeses

##### Penne Arrabbiata

Crushed Red Pepper, Zesty Tomato Basil Puree and Pancetta

##### Three Cheese Ravioli

Marinara Sauce and Fresh Basil Essence

##### Sicillian Rigatoni

Proscuttio Ham, Roasted Garlic, Parsley,  
Toasted Pine Nuts and Browned Butter

#### CARVING STATION

*Includes fresh selection of rolls and butter along with Chef's choice of  
starch and seasonal vegetables*

##### Five Pepper Tenderloin of Beef

Assorted Miniature Rolls, Béarnaise and Bordelaise Sauces

##### Cuban-Style Prime Rib of Beef

Chimichurri Sauce and Miami Onion Rolls

##### Whole Boneless Honey Baked Ham

Accompanied with Pineapple Raisin Sauce,  
Violet Mustard Mayonnaise

##### Roasted Breast of Turkey

Cranberry Relish, Pesto Mayonnaise and Dijon Mustard

##### Slow Roasted Mojo Marinated Pork

Louisiana Creole Spiced, Caramelized Onions and  
Hot Buttered Garlic Bread

##### Rocky Mountain Lamb Rack

Roasted Garlic, Honey Mustard Provencal Crust, Minted  
Marmalade and Slice Baguette



## *Food Station Reception*

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### SOUTHWESTERN STATION

*Includes Mini Corn Muffins, Tri-Colored Tortilla Chips,  
Assorted Salsa's, Red Beans and Rice*

Chile Crusted Flank Steak with Bourbon Barbecue

Pan-Fried Pecan Crusted Chicken with  
Southern Peach Chutney

Smoked Cowboy Sausages with Caramelized Sweet Onions  
and Bell Peppers

Ancho-Chile Rubbed Grilled Tenderloin of Beef with  
Black Bean Beurre Blanc

Mesquite Smoked Brisket with Rum Raisin Sauce

Cornmeal Crusted Fried Redfish with Violet Remoulade

### MEDITERRANEAN STATION

*Served with Saffron Steamed Rice, Greek Olives, Fire Roasted  
Peppers and Tomatoes and Stuffed Grape Leaves*

Veal and Beef Meatballs/ Chorizo, Banana Peppers and  
Cilantro Broth

Chicken Taouk with Lebanese Garlic Sauce

Baked Eggplant with Ground Beef and Pine Nuts

Traditional Spanish Paella of Chicken, Andouille Sausage,  
Shrimp and Clams

Portuguese-Style Clams with Chorizo, Lime and Cilantro

Braised King Salmon with Fennel, Olives and Chick Peas

Armenian Lamb Stew with Okra and Allspice

### ASIAN STIR FRY STATION

Hunan-Style Vegetable Stir Fry to include: Broccoli, Peppers,  
Snap Peas, Baby Corn, Water Chestnuts, Ginger and Soy Sauce,

Accompanied with Szechwan Style Fried Rice,

Toasted Sesame Seeds, Dark Kikkoman Soy,

Chop Sticks and Fortune Cookies,

General Toa's Chicken,

Steamed Pork Dumplings with Sweet Soy,

Mango and Sweet Pepper Chicken Stir-Fry

Kung PO Beef with Peanuts and Dried Chili

Shrimp and Asparagus in Black Bean Sauce

Sesame Seared Salmon with Black Plum Puree

Sweet and Sour Shrimps with Hot Red Pepper Jelly

## *Wedding Cakes*

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*Your Event Cannot Be Complete Without a Sweet Ending.*

*Included in Your Package is the Wedding Cake Sliced and Served on a Raspberry Coulis  
Painted Plate or Wedding Cake Sliced and Served on a Dessert Enhancement Station.*

*Coffee and Tea Served Tableside.*

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*Select from a Variety of Custom Decorated Wedding Cakes Decorated with  
White Pure Vanilla Buttercream Icing.*

*Visit Our Website for Cake Photo Selections.*

### ALL BUTTER POUND CAKE FLAVORS

*Select One:*

Classic Butter Pound, Chocolate, Chocolate Chip Pound, Chocolate Marble, Lemon Marble, Raspberry Marble,

Almond, Hazelnut, Coffee, Espresso or Mocha.



## Wedding Ceremony Package

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### WEDDING CEREMONY PACKAGE

Set in Our Beautiful Gardens with Breathtaking Views, Your Wedding Ceremony Package Includes:  
Half Hour Additional Time  
Butlered Wine at the End of Ceremony  
Set Up and Break Down of White Folding Chairs  
Garden Riverfront Pergola or Indoor Grand Ballroom Trellis/Chuppa Option

*Ceremony is scheduled one half hour prior to event start time.  
Ceremony Rehearsal is held upon host/bridal party arrival on your wedding day.*

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*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.*

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### LEMONADE AND WATER STATION

For guests to enjoy upon arrival for your ceremony  
priced per person

### OUTDOOR FIRE PIT

Gather Round Our Open Flamed Fire Pits of Seasoned Hardwood Logs, Placed on a Brick Patio with  
Two Mushroom-Style Heaters and Widdled-tip Birch Wood Sticks, Assorted Marshmallows,  
Milk Chocolate Hershey Bars and Honey Graham Crackers

### SPECIALTY ENHANCEMENTS

Gold or Silver Charger Plates \$2.00 per person  
Chivari Chair Sash; priced per chair

### PRICING AVAILABLE UPON REQUEST

Ice Sculptures  
Upgraded Linens, Overlays and Napkins  
Outdoor Tents  
Audio/Video Equipment  
Staging  
Restroom Attendant

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



## *Hors D' Oeuvre and Station Enhancements*

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### HORS D' OEUVRE STATIONS

*To be added to your included hors d'oeuvres*

#### ASIAN STIR FRY STATION

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

#### GARLIC MASHED POTATO BAR

A Grand Display of Homemade Mashed Potatoes, in a Martini Bar Appearance  
Toppings to include: Sour Cream, Salsa, Bacon, Feathered Jack Cheese, Blue Cheese, Broccoli

#### TUSCANY PASTA PRESENTATION

Select Two:

- Penne Pasta Aioli with Sundried Tomato Broth, Fresh Pesto
  - Rigatoni Ala Vodka with Sweet Peas, Parmesan and Vodka Cream
  - Fusilli with Sundried Tomato Cream
  - Penne Arabbita
- Red Pepper, Zesty Tomato Basil Puree and Pancetta  
(served with Hot Buttered Garlic Bread)

#### TRIO RUSTICO DISPLAY

Giardiniera, Antipasto Salad, Marinated Fire Roasted Peppers, Handcut Vegetables with Dipping Sauces, Imported Cheese Bites, Fresh Slices Artisan Loaves, Crackers and Flatbreads

#### TRADITIONAL ANTIPASTO DISPLAY

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

#### SOUTHWEST STATION

Tri-Colored Corn Tortilla Chips Baked with Mexican Spiced Beef, Cheddar and Fresh Cilantro.  
Served with Black Bean Salsa's, Sour Cream,  
Jalapeño's, Diced Bell Peppers

#### MEDITERRANEAN STATION

Hummus, Baba Ganoush and Tahini surrounded with Baked Flavored Pita Chips

### SEAFOOD COCKTAIL MARTINI STATION

Jumbo Shrimp, Alaskan Crab Claws and Green-shell Mussels on Micro-Greens with Belvedere Vodka-Spiked Cocktail Sauce and Lemon

### SUSHI STATION

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

### DOMESTIC SMOKED FISH DISPLAY

Assorted Smoked Salmons, Vodka Peppered Gravlox, Smoked Trout, Smoked Whitefish Salad and Smoked Cod Fish  
Displayed with Chopped Red Onion, Hard Boiled Egg, Capers, Dijon Mustard and Black Bread

### RAW BAR

Dazzle Your Guests with Our Chef's Impressive and Artistic Caribbean Display  
Mussels Marinara, Little Necks Clams, Clams on Half Shell, Alaskan Snow Crab Claws and Steamed Jumbo Shrimp  
Served on a Bed of Crushed Ice and Live Seaweed, Presented with Citrus Segments, Belvedere Vodka Infused Cocktail Sauce, Mignonette Sauce, Old Bay Remoulade, and Tabasco Sauces/Market Price\*

### HIBACHI STATION

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

### HAWAIIAN HUT STATION

A Sample of Flavors from Around the Islands:  
Applewood Bacon Wrapped Shrimp and Apricot Mustard Glaze  
Spicy Seared Tuna with Candied Sweet Onion and Dilled Cucumber Slaw,  
Island Moloa Barbequed Short Ribs, 151 Rum Barbecue  
Add a Whole Roasted Suckling Pig\*

### PORKCHETTA STATION

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

*\*Denotes Chef Attended Stations*



## Course Enhancements

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### SOUPS & CHOWDER ENHANCEMENTS

Curried Rock Lobster Bisque

Corn and Crab Chowder

Cream of Asparagus

Seafood Chowder with Crab, Shrimp and Lobster

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### APPETIZERS

#### PENNE POMODORO

In a Light Tomato Sauce Topped with Parsley  
and Shredded Parmesan Cheese

#### ITALIAN SAUSAGE AND BROCCOLINI

Stuffed Ravioli with Brown Butter, Garlic,  
Pine Nuts and Fresh Herbs

#### PASTA BOLOGNESE

Rotini with a Tomato Meat Sauce

#### GNOCCHI BLUE

Ricotta Flavored Potato Gnocchi in Gorgonzola Cream Sauce,  
Asparagus and Red Bell Peppers

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### SALAD ENHANCEMENTS

#### NICOISE

Mixed Baby Greens Topped with Poached Salmon,  
Finished with European Cucumbers, Nicoise Olives, Marinated  
Artichokes Finished with a Lemon and  
Basil Dressing

#### CHAR-GRILLED HEARTS OF ROMAINE

Grilled Hearts of Baby Romaine Lettuce Topped with a  
Parmesan-Peppercorn Emulsion, Herbed Croutons, Roasted Red  
Peppers, Grilled Jumbo Shrimp and Lump Crabmeat

#### MARGARITA

Marinated Hearts of Palm, Organic Mache, Raspberries, Citrus  
Segments, Tomatoes and Cilantro Lime Vinaigrette

#### ORCHARD APPLE & SMOKED CHICKEN

Sliced Hickory Smoked Chicken Breast, Sweet Gala Apples  
over Boston Bibb Lettuce with Candied Walnuts, Fresh  
Raspberries finished with Roasted Apple Cider Vinaigrette

#### THE BOUQUET

Floral Green Salad, Bouquet Appearance, Roasted Beets,  
Crumbled Stilton and Wild Berry Vinaigrette

#### CHAMPAGNE

Boston Bibb Lettuce, Goat Cheese Crouton, Caramelized  
Walnuts and Champagne Vinaigrette

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### INTERMEZZO COURSE

*To be added as an additional course*

Lemon, Champagne, Fruit, Orange Apricot, Raspberry, Blood Orange, Coconut and Mango  
Served with a Mint Leaf in a Martini Glass  
Served in Chocolate Cup

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### CHOICE TABLESIDE ENTREE SELECTION

\$5.00 Per Person and Price of Higher Entree Charged for Total Guest Count



## *Dessert Enhancements*

*All Stations Include Sliced Wedding Cake  
One Hour Availability*

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### VIENNESE SWEET TABLE

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

### CHOCOLATE FOUNTAIN STATION

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

### THE "CANDY STORE" STATION

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

### SUNDAE BAR

Chocolate, Vanilla and Strawberry Ice Cream  
Toppings include: Crushed Oreo's, Caramelized Nuts, M&M's, Chocolate Chips, Butterscotch, Chocolate Fudge, Carmel Sauce and Whipped Cream

### MINIATURE DESSERT STATION

An Assortment of Minature Finger Confections to Include Chocolate Éclairs, Assorted Cookies, Brownies and Seasonal Fruit with Fresh Whipped Cream and Chocolate Sauce

### S'MORES STATION

Widdled-tip Birch Wood Sticks, Assorted Marshmallows, Milk Chocolate Hershey Bars and Honey Graham Crackers. Gather Round Our Open Flamed Fire Pits of Seasoned Hardwood Logs, Placed on Brick Patio with Two Mushroom-Style Heaters

### CHEESECAKE MARTINI STATION

N.Y Style Cheese Cake Served in Martini Glasses, with Toppings that Include: Crushed Oreo Cookies, White and Dark Chocolate Chips, Sliced Strawberries, Glazed Cherries and Blueberries, Carmel and Chocolate Sauces

### GRAND BALLROOM FLAMBÉ

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

### CAPPUCINO & ESPRESSO STATION

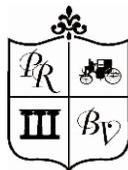
An Exquisite Display of Cappuccino with Steamed Frothed Milk, Robust Espresso, Miniature Chocolate Shavings, Cinnamon Sticks, Sugar Sticks, Sugar-in-the-Raw, Lemon Zest, Honey, Cocoa Powder, and Whipped Cream  
Along with Hazelnut, Vanilla, Raspberry and Orange Flavored Syrup

### CAPPUCINO & ESPRESSO WITH CORDIALS

Amaretto, Bailey's Irish Cream, Chambord, Crème De Cocoa, Frangelica, Grande Marnier, Kahlua, Sambuca Romana, Tia Maria

### CONFECTION PLATES

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



## *The Grande Finale*

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*Let your guests know how much you appreciate them with one or more unforgettable "TO GO" stations to send them on their way.  
(All stations will be set up one half hour before the end of your event)*

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### THE FAMOUS TASTES OF PHILLY STATION

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

### "CINEMA" SNACK STATION

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

### MORNING GLORY

An individually boxed breakfast treat to enjoy the morning after.  
Each Box includes a Bagel and Cream Cheese, a Granola Bar,  
a Fresh Piece of Fruit and Fruit Juice

### BOX OF JOE

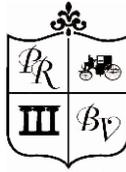
The perfect hangover package. Each box will have Ground Coffee, Creamer, and Coffee Cake. Just in case that isn't enough, a packet of Aspirin to take the edge off

### HOT COCOA TO GO-GO

A great addition to any cold winter night. This Station has Hot Chocolate, Whipped Cream, Marshmallows and Chocolate Shavings. Along with Peppermint, Carmel and Vanilla Flavored Syrup  
Add Warm Chocolate Chip Cookies

### CHEESESTEAK STATION

Pat's or Geno's? You Don't Have to Pick.  
Simply Step up to this Station and Pick Your Fixings.  
Authentic Cheese Wiz (Wit!), Fried Onions, Sauteed Green Peppers,  
Hot & Sweet Peppers, Marinara, Ketchup, Mayo and Fresh Steak Rolls



## *Bar Enhancements*

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### *! For the LOVE of Cocktail Hour !*

#### CHAMPAGNE BAR

An elegant addition to any cocktail hour. Your choice of four Freixenet Cordon Negro Brut Specialty Drinks will be offered to your guests.

Popular selections include:

Midori Mimosa- Midori, Champagne and Sweet & Sour  
Kiss Goodnight- Gin, Orange Juice, Grenadine and Champagne  
Morning Glory- Orange Juice, Cointreau and Champagne  
Flirtini- Chambord, Pineapple Juice, Vodka and Champagne

#### MARTINI BAR

Our most popular Cocktail Hour Enhancement!  
Your choice of four specialty martini's using Kettle One Vodka, Stolichnaya Vodka, Absolute Vodka, Svedka Clementine,

Raspberry Vodka and Vanilla Vodka,

Our most popular menu includes:

Something Old- Original Gin Martini  
Something New- Appletini  
Something Borrowed- Cosmopolitan  
Something Blue- Blue Hawaiian

#### SIGNATURE DRINK STATION

Couples have showcased their love for a specific beverage, nicknamed mixed drinks or have chosen cocktails that match their wedding colors or favorite sports team. Need ideas? Feel free to inquire.

#### BOTTLED BEER SELECTIONS

*Choose Two:*

Budweiser, Bud Light, Blue Moon,  
Corona, Heineken, Heineken Light,  
Stella Artois, Rolling Rock,  
Seasonal Craft Beer

#### DELUXE SPIRITS

Belvedere, Grey Goose, Patron,  
Hennessy, Chivas Regal, Glenlivet,  
Johnny Walker Black

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#### ADDITIONAL TOP SHELF OPEN BAR

In addition to what is included in your package, you may add an open bar stocked with beer, house wines, the most popular liquors on our list, soda and all appropriate mixers. The bar can be set up on a patio or in the ballroom, (space permitting).

#### ADDITIONAL BEE R AND WINE BAR

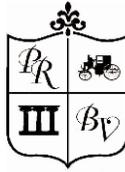
Similar to the Additional Open Bar, you may add a beer and wine bar to your special occasion! This too can be set up on a patio or in the ballroom (space permitting).

#### !!PRE-PARTY OPEN BAR!!

Our Top Shelf Open Bar is available to you and your bridal party before the reception begins!

Let our experienced bartenders take care of you and those sharing your special day.

*Note: Per our terms and conditions, no beverages may be brought onto the property by the host or guests.*



## *Bar Enhancements*

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### WINE TABLESIDE

Two Flights of House White Wine and Red Wine Served to Guests Tableside During Dinner.  
First Flight is Served at First Course and Second Flight is Served During the Main Entree Course  
Unlimited Wine Service Served to Guests Tableside for the Entire Evening.  
House White Wine and Red Wine Service Begins at First Course and Ends One Half Hour Prior to End of Event

### WINE TASTING BAR

A selection of four specialty wines will be offered to your guests accompanied by the appropriate fruits, cheeses and breads.

#### *Wine Tasting 1*

Albertoni Chardonnay, Georges Du Boeuf (France) Sauvignon Blanc, La Terre Pinot Grigio,  
Forest Ville Merlot, Sycamore Lane Cabernet, Forest Ville (2000) Pinot Noir  
Quotes Available

#### *Wine Tasting 2*

Reynolds Chardonnay, Montevina (California) Sauvignon Blanc, Meridian Pinot Grigio,  
Mountainview (Medocino) Merlot, Pedroncelli Select (Sonoma) Cabernet, Angeline (Caneros) Pinot Noir  
Quotes Available

#### *Wine Tasting 3*

Fess Parker (Santa Barbara) Chardonnay, Meryvale (California) Sauvignon Blanc, San Angelo (Montalcino, Italy) Pinot Grigio,  
Steltzner (Napa) Merlot, Selby (Alexander Valley) Cabernet, Sebastopol (Sonoma) Pinot Noir  
Quotes Available

*Suggested prices and selections are subject to change. Prices and selections will be guaranteed at final details meeting.*

### CHAMPAGNE UPGRADES/750 ML BOTTLE

Great Western Brut, Domaine Ste. Michelle Brut, Freixenet Cordon Negro Brut,  
Korbel Brut, Piper Sonoma Brut Select, Moet & Chandon Imperial,  
Taittinger Brut, Mumm Brut Prestige, Dom Perignon  
Fresh Strawberry Enhancement to Your Toast Glass



## General Information

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

All Prices Quoted are Firm Through December 2015, Commitments Beyond This Time Period are Subject to a Proportionate Increase of Five Percent Per Year for Events Booked Beyond December 31, 2015.

### CHILDREN/EVENT PROFESSIONALS DISCOUNT MENU OPTIONS

#### Guest/Entree

Children (Ages 5-12)/Main Entrees\*

Children (Ages 5-12)/Chicken Fingers/Fries\*

Children (4 and Under)\*/Chicken Fingers/Fries\*

Event Professionals/Chef's Choice Hot Entree\*

*(non-alcoholic beverages and entree only)*

\* Children and Event Professional Meals are not considered part of guarantee minimum

### DEPOSITS AND PAYMENTS

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

**\*\*\*All checks are made payable to Pen Ryn Estate, Inc.\*\*\***

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

***All deposits and payments are non-refundable.***

### EVENT TIME PERIODS

Event times are based on a five hour period beginning with scheduled guest arrival and guest departure. Bridal Party may arrive one hour prior to contract start time at no charge. Vendors may arrive one and a half hours prior to event contract start time. Hosts and vendors must vacate designated function space within one hour of scheduled guest departure time.

#### MIDWEEK, FRIDAY, SUNDAY

Any Five Hour Period

#### SATURDAY AFTERNOON

12:00 PM - 5:00 PM

#### SATURDAY EVENING

6:30 PM - 11:30 PM

**Pre-Function Time:** *(Allows additional Bridal Party access to facility prior to guest arrival time)*

**Post Function Time:** *(Additional time for facility usage, service staff and open bar\*)*

### 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

### FINAL GUARANTEED COUNT AND FLOOR PLAN

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



## *Preferred Vendor List*

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### *Music*

*Eclipse Music Company*  
856.669.1153  
eclipsemusiccompany.com

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

*Synergetic Sound & Lighting*  
215.633.1200  
info@synergeticsounds.com

Piano  
*Bob Egan Entertainment*  
215.794.7716

### *Florists*

*Petals Lane*  
215.482.2176  
www.petalslane.com

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

### *Decorators*

*Confetti Decorators*  
215.499.9080  
marlene@confettidecorators.com  
confettidecorators.com

### *Limo's*

*Limo Today*  
215.352.1500  
limotoday.com

### *Bridal Salon*

*Sadie's Bridal*  
215.245.1080  
Danielle Cinque  
sadiesbridal@hotmail.com  
sadiesbridal.com

### *Men's Formal Wear*

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

### *Photography*

*Artistic Imagery*  
215.245.7770  
artisticimagery.com

*Casual Candid's*  
215.493.6792  
casualcandid's.com

*Jordan Brian*  
856.552.0378  
jordanbrian.com

*Kiss Photography*  
215.639.8826  
Ed Kisselback  
kissphoto@verizon.net

### *Videographers*

*All Occasion Video*  
215.677.9458  
www.aovproductions.com

*Dolbo Video*  
215.639.6363  
weddingsales@dolbowvideo.com

### *Wedding Cakes*

*Isgro Pasticceria*  
1009 Christian Street  
Philadelphia, PA 19147  
215.923.3092  
Contact: Tina Simmons

### *Officiants*

*Pastor Carl W. Vandine*  
215.785.1999  
Non-Denominational

*Rev. Joseph McOscar, PH.D.*  
856.455.5632  
Marrie Catholic Priest

*Barbara A. Wilson*  
215.949.7979  
Vows44@hotmail.com  
Non-Denominational

*Rev. Frank Palumbo*  
267.337.4110  
Revpalumbo@aol.com  
Non-Denominational

### *Hotels*

*Holiday Inn Express*  
1329 Bristol Pike  
Bensalem, PA 19020  
215.245.5222

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

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