



PEN RYN ESTATE

on the Delaware

Presenting Our Premier Wedding Package

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*

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



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

*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)*

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

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 Neapolitan, 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

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

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

*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.*

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

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

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.



Wedding Ceremony Package

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.

*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.*

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

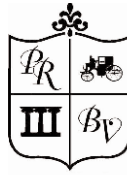
Staging

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

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 Molokai 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

SOUPS & CHOWDER ENHANCEMENTS

Curried Rock Lobster Bisque
Corn and Crab Chowder
Cream of Asparagus
Seafood Chowder with Crab, Shrimp and Lobster

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

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

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

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*

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 Miniature 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

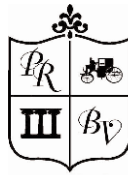
An Exquisite Display of Cappuccino with Steamed Frothed Milk, Robust Espresso, Miniature Chocolate Shavings, Cinnamon Sticks, Sugar Sticks, Sugar-in the-Raw, Lemon Zest, Honey, Cocoa Powder, and Whipped Cream
Along with Hazelnut, Vanilla, Raspberry and Orange Flavored Syrup

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

*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)*

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

! 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

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 BEER 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

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
Belle Voir Manor

Up to 300 Guests Seated/Cocktails or Tented: 500 Guests
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

Music

Eclipse Music Company
856.669.1153
eclipsemusiccompany.com

Heart Strings Entertainment
215.345.8180
Suethemue@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@confettedecorators.com
confettedecorators.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 Candids
215.493.6792
casualcandid.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