



TWENTY9
RESTAURANT & BAR

Simply Perfect Weddings



TWENTY9

RESTAURANT & BAR

Exquisite Events

*Unique, Bold, Exciting
Flawless Elegance, Inspiring,
Unparalleled Creativity,
Breathtaking*

LET us do the work for you.

We specialize

in making your event perfect!

Bridal Showers • Engagement Parties

• Rehearsal Dinners • Weddings

Simply Perfect Weddings



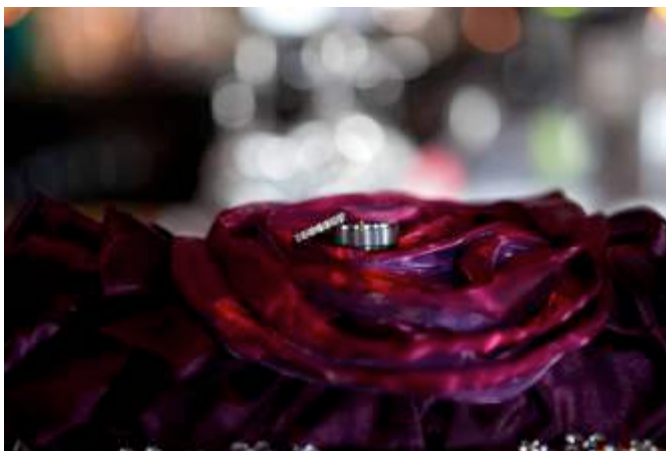
Mission Statement

To achieve and maintain such distinction in food and wine, service, atmosphere and setting that the restaurant gains a first class reputation for gastronomy, gracious and informed hospitality, comfort and beauty which draws new and repeat customers year after year. We would like to achieve the above at the same time as upholding staff policies and practices that promote a fair and positive working environment. Also, to be aware of and act on our responsibilities as a good corporate citizen to provide a safe, clean and attractive place for guests to enjoy and for employees to work in while ensuring ecologically sound management practices.



Welcome

Thank you for your consideration in allowing us to host your very special day! A new take on a chic barn ambiance will take your breath away. From Luxurious rooms with high vaulted ceilings, to a garden patio overlooking the valley, you will be enchanted by the BOLD, UNIQUE and UNCONVENTIONALISM of Twenty9. Our professional staff will guide you from start to finish and assure that every detail is managed with thoughtfulness, care and precision to create your perfect dream wedding. This is one of the most important days of your life, and we know it!





What's Included

Complimentary Tasting for 2-4

A complimentary tasting for two-four people will be held for the Bride and Groom & guests prior to your Wedding Date (Exclusive of alcoholic beverages and gratuity)



Champagne Toast

A complimentary Champagne Toast for your entire wedding party

Ivory floor length linens and napkins





Simply Perfect Weddings

Wedding Packages

BLACK OPAL SEATED

Full Retail Price of \$ 55 per person 6% tax & 20% service charge will be added to the package price.

HORS D'OEUVRE's (CHOICE OF 5)

Bruschetta *Fresh Tomatoes tossed with imported Extra Virgin Olive Oil and Basil served on a Parmesan Crostini*

Broccoli and Smoked Gouda Risotto Croquette
Served with Roasted Garlic Ranch Aioli

Chicken Quesadillas *Roasted Poblano Peppers and Corn Salsa*

Chicken Satays *Served with Spicy Peanut Sauce*

Vegetable Spring Rolls *Served with Sweet Thai Chili dipping sauce*

Cocktail Frankfurter *Served with Spicy Mustard*

Parmesan Crusted Fried Ravioli *Served with Spicy Marinara*

Spanakopita *Crispy Pastry stuffed with Feta Cheese and Spinach*

FIRST COURSE (choice of 1)

Escarole Soup *Classic Wedding Soup with Chicken Broth, Escarole, Meatballs and Shaved Parmesan*

Tomato Bisque *Creamy Tomato Soup with Garlic Herb Croutons*

Creamy Potato Leek *Garnished with fresh Chives and Crema*

Cream of Mushroom *Creamy blend of Shitake, Porcini and Portobello Mushrooms*

SECOND COURSE (choice of 1)

Baby Spinach *Candied Walnuts, Gorgonzola, sliced Apples and Champagne Vinaigrette*

Classic Caesar Salad *Roasted Garlic Croutons and Shaved Parmesan Cheese*

Iceberg Wedge Salad *Grape Tomatoes, Bacon and Bleu Cheese Dressing*

Spring Mix *Mandarin Oranges, Cranberries, Goat Cheese and Raspberry Vinaigrette*

ENTRÉE'S (choice of 2)

Chicken Picante *Pan Seared Chicken Breast with Lemon and Capers in a White Wine Butter Sauce*

Chicken Saltimbocca *Pan Seared Chicken Breast topped with Prosciutto, Spinach and Provolone in a Sage Butter Sauce*

Chicken Marsala *Pan Seared Chicken Breast with sautéed wild Mushrooms in a rich Marsala Wine Sauce*

Herb Roasted Chicken *Roasted Chicken Breast with fresh Rosemary in a Garlic Lemon White Wine Sauce*

Stuffed Flounder *Stuffed with Baby Spinach and a blend of cheeses in a Lemon Beurre Blanc*

Roasted Salmon *Topped with Lemon Herb Butter*
an Roasted Sea Bass *Topped with Tomato Garlic Basil Sauce*

STARCH & VEGETABLES (choice of 2)

Baked Potato with Butter and Sour Cream

Roasted Herb Yukon Gold Potatoes

Roasted Garlic Mashed Potatoes

Classic Rice Pilaf

Roasted Garlic Steak Fries

Julienne Vegetable Medley

Sautéed Broccoli and Cauliflower

Garlic Green Beans

DIAMOND SEATED

Full Retail Price of \$ 60 per person 6% tax & 20% service charge will be added to the package price.

HORS D'OEUVRE's (CHOICE OF 5)

Shrimp Cocktail Served with Citron Cocktail Sauce

Diver Scallops in Bacon Served with Chipotle Honey Glaze

Tuna Wontons Served on a Crispy Wonton shell with Wasabi Aioli

Shrimp Lejon Served with spicy Horseradish Sauce

Filet Crostini Thinly sliced Filet Mignon with Horseradish Cream

Crab Stuffed Mushroom Stuffed with Lump Crab Meat and Jack Sauce

Prime Rib Eggrolls Served with spicy Horseradish Sauce

Bruschetta Fresh Tomatoes tossed with Imported Extra Virgin

Olive Oil and Basil served on a Parmesan Crostini

Chicken Satays Served with Spicy Peanut Sauce

FIRST COURSE (choice of 1)

Lobster Bisque Creamy soup with chunks of Lobster and Chive

New England Clam Chowder Classic Clam Chowder with fresh Littleneck Clams

Shrimp Bisque Creamy soup with fresh Gulf Shrimp and Chive

Chicken and Corn Chowder Roasted Corn and Shredded

Chicken in a Creamy Chowder

SECOND COURSE (choice of 1)

Baby Spinach Candied Walnuts, Gorgonzola, sliced Apples and Champagne Vinaigrette

Classic Caesar Salad Roasted Garlic Croutons and Shaved Parmesan Cheese

Iceberg Wedge Salad Grape Tomatoes, Bacon and Bleu Cheese Dressing

Spring Mix Mandarin Oranges, Cranberries, Goat Cheese and Raspberry Vinaigrette

Tomato Mozzarella Salad

Fresh Buffalo Mozzarella, Basil and Balsamic Vinaigrette

ENTRÉE'S (choice of 2)

Chicken Picante Pan Seared Chicken Breast with Lemon and Capers in a White Wine Butter Sauce

Herb Roasted Chicken Roasted Chicken Breast with fresh Rosemary in a Garlic Lemon White Wine Sauce

Chicken Oscar Sautéed Chicken Breast topped with Crab Meat and Hollandaise Sauce

Chicken Stephen Sautéed Chicken Breast with Shrimp and Crab meat in a Grand Marnier Cream Sauce

Broiled Crab Cakes Made with Jumbo Lump Crabmeat and Champagne Mustard Cream Sauce

Stuffed Flounder Stuffed with Crab imperial and Lemon Butter Sauce

Beef Tenderloin Roasted Filet UF Beef with Wild Mushroom Demi Glaze

Prime Rib Slow roasted and served with Rosemary Au Jus

Rack of Lamb Marinated and broiled to perfection with Port Wine Demi Glaze

STARCH & VEGETABLES (choice of 2)

Baked Potato with Butter and Sour Cream

Roasted Herb Yukon Gold Potatoes

Roasted Garlic Mashed Potatoes

Classic Rice Pilaf

Roasted Garlic Steak Fries

Julienne Vegetable Medley

Sautéed Broccoli and Cauliflower

Garlic Green Beans

BLUE SAPPHIRE BUFFET

Full Retail Price of \$ 60 per person 6% tax & 20% service charge will be added to the package price.

HORS D'OEUVRE's (CHOICE OF 5)

Bruschetta *Fresh Tomatoes tossed with Imported Extra Virgin Olive Oil and Basil served on a Parmesan Crostini*

Broccoli and Smoked Gouda Risotto Croquette *Served with Roasted Garlic Ranch Aioli*

Chicken Quesadillas *Roasted Poblano Peppers and Corn Salsa*

Chicken Satays *Served with Spicy Peanut Sauce*

Vegetable Spring Rolls *Served with Sweet Thai Chili Dipping Sauce*

Cocktail Frankfurter *Served with Spicy Mustard*

Parmesan Crusted Fried Ravioli *Served with Spicy Marinara*

Spanikopita *Crispy Pastry stuffed with Feta Cheese and Spinach*

FIRST COURSE (choice of 1)

Lobster Bisque *Creamy soup with chunks of Lobster and Chive*

New England Clam Chowder *Classic Clam Chowder with fresh Littleneck Clams*

Shrimp Bisque *Creamy soup with fresh Gulf Shrimp and Chive*

Chicken and Corn Chowder *Roasted Corn and Shredded Chicken in a Creamy Chowder*

SECOND COURSE (choice of 1)

Baby Spinach *Candied Walnuts, Gorgonzola, Sliced Apples and Champagne Vinaigrette*

Classic Caesar Salad *Roasted Garlic Croutons and Shaved Parmesan Cheese*

Iceberg Wedge Salad *Grape Tomatoes, Bacon and Bleu Cheese Dressing*

Spring Mix *Mandarin Oranges, Cranberries, Goat Cheese and Raspberry Vinaigrette*

PASTA (CHOICE OF 1)

Penne Ala Vodka *Served with Fresh Peas and Prosciutto*

Cheese Ravioli *Served in Marinara*

Manicotti *Baked with three different cheeses and topped with Marinara*

Tortellini *Served with a Spinach Alfredo Sauce*

Rigatoni *Served with Broccoli Rabe, Sun Dried tomatoes and Basil in a White Wine Garlic Sauce*

ENTRÉE'S (choice of 2)

Chicken Picante

Pan seared Chicken Breast with Lemon and Capers in a White Wine Butter Sauce

Chicken Saltimbocca *Pan Seared Chicken Breast topped with Prosciutto, Spinach and Provolone in a Sage Butter Sauce*

Chicken Marsala *Pan Seared Chicken Breast with sautéed Wild Mushrooms in a rich Marsala Wine Sauce*

Herb Roasted Chicken *Roasted Chicken Breast with fresh Rosemary in a Garlic Lemon White Wine Sauce*

Stuffed Flounder *Stuffed with Baby Spinach and a blend of cheeses in a Lemon Beurre Blanc*

Roasted Salmon *Topped with Lemon Herb Butter*

Pan Roasted Sea Bass *Topped with Tomato Garlic Basil Sauce*

STARCH & VEGETABLES (choice of 2)

Baked Potato with Butter and Sour Cream

Roasted Herb Yukon Gold Potatoes

Roasted Garlic Mashed Potatoes

Classic Rice Pilaf

Roasted Garlic Steak Fries

Julienne Vegetable Medley

Sautéed Broccoli and Cauliflower

Garlic Green Beans

EMERALD BUFFET

Full Retail Price of \$ 65 per person 6% tax & 20% service charge will be added to the package price.

HORS D'OEUVRE's (CHOICE OF 5)

Shrimp Cocktail Served with Citron Cocktail Sauce

Diver Scallops in Bacon Served with Chipotle Honey Glaze

Tuna Wontons Served on a Crispy Wonton Shell with Wasabi Aioli

Shrimp Lejon Served with Spicy Horseradish Sauce

Filet Crostini Thinly Sliced Filet Mignon with Horseradish Cream

Crab Stuffed Mushroom Stuffed with Lump Crab Meat and Jack Sauce

Prime Rib Eggrolls Served with Spicy Horseradish Sauce

Bruschetta Fresh Tomatoes tossed with Imported Extra Virgin Olive Oil and Basil served on a Parmesan Crostini

Chicken Satays Served with Spicy Peanut Sauce

FIRST COURSE (choice of 1)

Lobster Bisque Creamy soup with chunks of Lobster and Chive

New England Clam Chowder Classic Clam Chowder with fresh Littleneck Clams

Shrimp Bisque Creamy soup with fresh Gulf shrimp and Chive

Chicken and Corn Chowder Roasted Corn and Shredded Chicken in a Creamy Chowder

SECOND COURSE (choice of 1)

Baby Spinach Candied Walnuts, Gorgonzola, Sliced Apples and Champagne Vinaigrette

Classic Caesar Salad Roasted Garlic Croutons and Shaved Parmesan Cheese

Iceberg Wedge Salad Grape Tomatoes, Bacon and Bleu Cheese Dressing

Spring Mix Mandarin Oranges, Cranberries, Goat Cheese and Raspberry Vinaigrette

Tomato Mozzarella Salad Fresh Buffalo Mozzarella, Basil and Balsamic Vinaigrette

PASTA (CHOICE OF 1)

Seafood Scampi Sautéed Shrimp, Scallops and Crab Meat in a White Wine Lemon Sauce over Penne Pasta

Lobster Ravioli Served in a Blush Sauce with fresh Basil

Chicken Pesto Ravioli Served in a Light Roasted Pepper Alfredo Sauce

Rigatoni Italiano Served in a Oil and Garlic Sauce with Sun Dried Tomatoes, Broccoli Rabe

Cavettelli & Filet Tips Served with Wild Mushrooms in a Gorgonzola Cream Sauce

Tortellini Ala Vodka Served with Prosciutto and Fresh Peas in a Vodka Blush Sauce

ENTRÉE'S (choice of 2)

Chicken Picante Pan Seared Chicken Breast with Lemon and Capers in a White Wine Butter Sauce

Herb Roasted Chicken Roasted Chicken Breast with fresh Rosemary in a Garlic Lemon White Wine Sauce

Chicken Oscar Sautéed Chicken Breast topped with Crab Meat and Hollandaise Sauce

Chicken Stephen Sautéed Chicken Breast with Shrimp and Crab Meat in a Grand Marnier Cream Sauce

Broiled Crab Cakes Made with Jumbo Lump Crab Meat and Champagne Mustard Cream Sauce

Pan Roasted Sea Bass Topped with Tomato Garlic Basil Sauce

Blackened Salmon Served with a Sweet Chili Glaze

Stuffed Flounder Stuffed with Crab Imperial and Lemon Butter Sauce

Flank Steak Grilled and Marinated with Balsamic Glaze Mushrooms and Onions

Dijon Herb Crusted Pork Loin— Served with a Rosemary Jus

STARCH & VEGETABLES (choice of 2)

Baked Potato with Butter and Sour Cream

Roasted Herb Yukon Gold Potatoes

Roasted Garlic Mashed Potatoes

Classic Rice Pilaf

Roasted Garlic Steak Fries

Julienne Vegetable Medley

Sautéed Broccoli and Cauliflower

Garlic Green Beans

ADDITIONAL WEDDING PACKAGE OPTIONS

ADD-ON STATIONS

ITALIAN ANTIPASTA STATION

4.95

Includes assorted Salami, Prosciutto Ham, Asiago Cheese, Roasted Peppers, Roasted Long Hots, Stuffed Cherry Peppers, Broccoli Rabe, Marinated Artichokes, Tomato & Fresh Mozzarella Salad



IMPORTED CHEESE AND FRUIT STATION 6.95

An assortment of cheese from around the world displayed with French Dijon Mustard & Fresh Fruits served with Water Crackers, Whole Grain & French Baguettes



RAW BAR STATION 19.95

Our sensational Raw Bar includes:
Fresh Shucked Clams & Blue Point Oysters, Snow Crab Claws & Jumbo Shrimp Cocktail with Remoulade, Cocktail & Mignonettes Sauces



ADD-ON STATIONS

CARVING STATIONS

Herb Crusted Beef Tenderloin with Merlot Demi and Horseradish Cream 11.95

Prime Rib Slow Roasted and served with Rosemary Au Jus 9.95

Honey Dijon Crusted Turkey Breast with Turkey Gravy 4.95

Whole Porchetta Italian style Roasted Whole Pig 7.95

Honey Glazed Ham Cherry Smoked with a Maple Glaze 4.95

CARVED BY OUR CHEFS TO ORDER!! plus chef attendant fee(s)



PASTA STATION

\$10.95 per person, plus chef attendant fee(s)
See your Event Coordinator for number of attendants required

1 CHOOSE YOUR PASTA

Penne, Potatoes Gnocchi, Cavatelli, Butternut Squash Ravioli, Bow Tie

2 CHOOSE YOUR ACCOMPANIMENTS (5)

Grilled Vegetables, Black Olives, Roasted Garlic, Wild Mushrooms, Pancetta, Parmesan Cheese, Sun-Dried Tomatoes, Feta Cheese, Fresh Basil, Roasted Peppers, Broccoli Rabe, Italian Sausage, Grilled Chicken, Pine Nuts

3 CHOOSE YOUR SAUCE (2)

Roasted Tomato and Garlic, Lemon Basil, Basil Pesto, Pink Vodka Sauce, Gorgonzola Cream, Extra Virgin Olive Oil

SPECIALTY ADD-ON STATIONS

MEDITERRANEAN SEAFOOD STATION

\$15.95

Paella: Shrimp, mussels, clams ad calamari over saffron rice with tomato herb broth, cucumber tomato salad and citrus marinated olives

SLIDER BAR \$12.95

Pulled pork, grilled chicken, Angus burger, mixed cheeses, butter head lettuce, caramelized onion, tomato, pickles, house smoked bacon and potato chips



BRUSHETTA BAR \$3.50

Tomato basil, wild mushroom and roasted eggplant
Bruschetta with a variety of crostini, aioli, sprinkle cheeses and olive oils



GUACAMOLE BAR \$5.95

Tortilla chips, pineapple tomatillo salsa, pico de gallo, smokey bacon pepitas, queso fresco, jalapeno, chipotle popcorn

BAR PACKAGES

CASH BAR

Guests pay for individual drinks

CONSUMPTION BAR – A LA CARTE

Consumption tab for group

BEER & WINE PACKAGE

\$10 per guest, \$8 per guest /each additional hour

House Red and White Wines and Select bottled and draft Beer

Includes soft drinks + Juices



HOUSE DELUXE BAR PACKAGE

\$14 per guest, \$12 per guest /each additional hour

Fine Wines, Domestic & Craft Bottles, Draft Beers & Fine Cocktails

PREMIUM BAR PACKAGE

\$16 per guest, \$14 per guest /each additional hour

All Fine Wines, Domestic & Craft Bottles, All Draft Beers, Top Shelf Cocktails, Premium Scotches & Burbons

Above prices do not include service charge



ROOMS



The Restaurant: The Banquet Room located on the upper level of the main restaurant will provide a elegant and unique ambiance complete with the finest amenities available for todays wedding events with a capacity to hold up to 100 + guests. Every main course, hor d'oeuvre, entrée and dessert will be skillfully prepared on the premises by our trained kitchen staff and the ultimate attention to detail will be integrated and presented to our guests.



Patio and Lower Outside Open Deck: Our Patio is located on the upper level off of the main restaurant is an enclosed deck that will provide for an additional 60-70 seats. The surrounding open window view allows for a panoramic picture to the outside landscaping as well as the lower open outside deck.



ADDITIONAL IN-HOUSE FEES

CONTACT US BELOW TO DISCUSS IN-HOUSE VENUE FEES

OFF-SITE CATERING FEES

INCLUDES SET UP /CLEAN UP

Chef: 170.00 per hour

Servers: 50.00 per hour

TWENTY9 RESTAURANT

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Malvern, PA 19355

29restaurant@gmail.com

twenty9restaurant.com

Patricia Archie – Owner – 484.557.7567

Anthony DeCarlo – Manager – 610-251-9229

Jessica MacGillvray- Asst. Manager/Event Coordinator – 610-251-9229

