



Dear Guest,

Thank you for your interest in the Golden Pheasant Inn. We are the ideal setting for a memorable event and can accommodate small weddings, birthday parties, meetings, family reunions and other special gatherings for groups of up to 100 people.

Within this packet you will find menus and information on our guest rooms. There are sample menus for buffet events, seated events and additional options such as carving stations and passed hors d'oeuvres. These are a starting point that helps facilitate discussion. Every event is unique with menus that are tailored to your tastes and budget. We suggest that you review the packet to get a sense of our menu selections and when we meet in person, we can customize based on your preferences.

Please note:

- We do not charge extra fees for our party planning time, room rental or use of our linens. There are no “hidden” fees; all our party expenses are discussed up-front and prior to the event.
- Depending on the size of your event, you may reserve a single dining room or the entire property; seasonal minimums apply. Our guest rooms are also available individually or as a group. We ask that all four guest rooms be reserved when reserving the entire property. Weekend event require two-night minimum.
- Ample on-site parking is available.
- We are handicapped accessible.
- The outside terrace and gardens are beautiful and can be used seasonally.
- Our wine list includes over 140 selections, but we are happy to research special wines for your event. Private parties can not bring in their own outside liquor. All liquor served must be purchased through the Pennsylvania Liquor Control Board.
- Outside desserts must be sourced from a board of health inspected commercial kitchen. Additional plate charge apply.
- We have wonderful relationships with local florists, photographers, party rental companies, wedding cake artists, salons and many other businesses. We are pleased to provide referrals and suggestions.
- Tax, gratuity and liquor charges are additional to the per person charge listed on each sample menu.
- Specific dates may be held once a contract and deposit are received.

We look forward to working with you to create memories!



Private Event Packet



It is hard to imagine a more picturesque setting than the Golden Pheasant Inn. The atmosphere is magical with exposed stone walls, beamed ceilings and the beautiful Bucks County countryside all around. Located between the Delaware River and Canal in a historic fieldstone Inn, we are the longest continuously operating restaurant/hotel along the Canal and recognized on the National Registry of Historic Places. We are only one hour and fifteen minutes from New York City or Philadelphia, and only 20 minutes north of New Hope, PA.

The Inn has been family-owned and operated for over 26 years. Chefs Blake Faure and Jon Ramsay are passionate about bringing the very best local food sources to our guests. The emphasis is on fresh, natural, local ingredients, with a menu that changes seasonally. Menu selections change daily. Our website provides samples of recent menus, special holiday menus and our wine list which features over 100 selections.

We look forward to welcoming you to the Golden Pheasant Inn and sharing the best of Bucks County!



The back terrace beside the towpath is a lovely setting for pre-event hors d'oeuvres and cocktails.



Hot Buffet Menu

\$75 Per Person

The buffet will include the following menu items:

Mixed field greens with a tarragon-Dijon mustard vinaigrette dressing

Grilled seasonal vegetables

Grilled Lancaster County chicken breast with mashed Yukon gold potatoes

Grilled Wester Ross Scottish salmon with jasmine rice

Assortment of fresh bread and butter

Chocolate Raspberry Layer Cake

(Specialty occasion cakes or cupcakes available for an additional \$5 per person)

Regular Coffee, Decaffeinated Coffee and Selection of Teas

For groups of 15 people or less, please add \$3 per person

Menus subject to change based on seasonal availability

Liquor is not included

Prices subject to a 6% sales tax and a 20% service charge

\$5 per person plate fee for all outside dessert



Carving Stations

These optional carving stations are priced per 20-25 guests and may be added to the buffet to enhance the event

Carving stations require an in-room chef for an additional charge of \$75

Bolton Farms Roasted Turkey Breast

Served with sage infused, traditional pan gravy and fresh cranberry relish

\$175

Honey Glazed Lancaster Spiral Ham

Served with a cider reduction

\$190

Roasted Lancaster County Beef Tenderloin

Served with Kelchner's horseradish and tangy Béarnaise sauce

\$300

Roasted Lancaster County Prime Rib

Served with an au jus sauce and Kelchner's horseradish

\$275

Roasted Purely Farm Pork Loin

Served with a grain mustard demi-glace

\$200

Pasta Station

(Vegetarian Option)

Penne pasta tossed with fresh arugula, toasted pine nuts, sun dried tomatoes, pesto and goat cheese

\$100

Pasta station to be presented on same line as carving stations

Sautéed fresh in front of guests

Add an heirloom tomato salad and grilled sweet corn for an additional

\$85

(Seasonal Availability)

For groups of 15 people or less, please add \$3 per person

Menus subject to change based on seasonal availability

Liquor is not included

Prices subject to a 6% sales tax and a 20% service charge

\$5 per person plate fee for all outside dessert



Passed Hors d' Oeuvres Selections

We recommend 4 to 6 varieties for a one hour cocktail party

12 person party – 3-4 dozen pieces
24 person party – 6 to 8 dozen pieces
36 person party – 9 to 12 dozen pieces
48 person party – 12 to 16 dozen pieces
60 person party – 15 to 20 dozen pieces

Cold Hors D' oeuvres

Please select from the following at \$40 per dozen

Tomato, mozzarella and basil skewers with a balsamic reduction

Pickled beet and goat cheese on toast points with micro herbs

White bean hummus with Feta and Kalamata olives on pita chips

Please select from the following at \$50 per dozen

Smoked Scottish salmon with rye crème fraiche and pickled red onion on toast points

Shrimp cocktail served on an individual fork with Kelchner's cocktail sauce Smoked

trout with house made creamed horseradish sauce on toast points

Shaved prosciutto, Pecorino Romano cheese and white truffle oil on toast points

House made pistachio and apricot studded pheasant pate with peach chutney on toast points



For groups of 15 people or less, please add \$3 per person

Menus subject to change based on seasonal availability

Liquor is not included

Prices subject to a 6% sales tax and a 20% service charge

\$5 per person plate fee for all outside dessert



Hot Hors D'oeuvres

Please select from the following at \$58 per dozen

Mini meatballs with a green peppercorn demi-glace sauce

Curried chicken satay with a Thai peanut dipping sauce

Bacon wrapped Purely Farms chicken livers

Eggplant caviar on toast points

Please select from the following at \$64 per dozen

Phyllo dough wrapped pear and brie

Spinach and roasted red pepper filled wonton cups

Spanakopita

Bacon wrapped scallops

Mini Kobe beef sliders

Petit crab cakes with a traditional Hollandaise sauce

Seasonal hot or cold soup shooters are available at \$4.00 per serving

For groups of 15 people or less, please add \$3 per person

Menus subject to change based on seasonal availability

Liquor is not included

Prices subject to a 6% sales tax and a 20% service charge

\$5 per person plate fee for all outside dessert



Platters to Enhance Your Event

Each platter will serve approximately 20 guests

Platters are placed table top with napkins and necessary utensils
in the cocktail area

Fresh Fruit

Sliced seasonal fresh fruit and berries with fresh fruit sauces and Grand Marnier infused whipped cream
\$85

Local Cheese

Bobolink Farms cheddar, Old Chatham ewes blue, Old Chatham Camembert, Old Chatham goat cheese,
local clover honey, house made raspberry puree, Crossroads Bake Shop French baguette toast points
\$160

Charcuterie

A selection of charcuterie which includes house made pistachio and apricot studded pheasant pate, shaved
prosciutto, assorted mustards and chutneys and Crossroads Bake Shop French baguette toast points
\$185

Fisherman's Daughter Shrimp Cocktail

Chilled Fisherman's Daughter shrimp, house made cocktail sauce, Kelchner's horseradish, fresh lemons
\$175

House Smoked Rainbow Trout

Smoked trout with caraway studded crème fraiche, caper berries and Crossroads
Bake Shop French baguette toast points
\$170

Smoked Salmon

Sliced Scottish smoked salmon with caper berries, pickled red onion, rye crème
fraiche and toasted Anthony and Sons whole wheat mini bagels
\$150

Organic Garlic, Tahini Hummus and Tabouli

Organic garbanzo bean pureed with fresh garlic, tahini and traditional tabouli salad with assorted fresh
vegetables and Crossroads Bake Shop French baguette toast points
\$100

All platters can be prepared to take out

For groups of 15 people or less, please add \$3 per person

Menus subject to change based on seasonal availability

Liquor is not included

Prices subject to a 6% sales tax and a 20% service charge

\$5 per person plate fee for all outside dessert



Custom Private Party Menu

\$65 per Person

Selection of Fresh Breads and Butter

Appetizers

Choose one selection:

Romaine salad with Pecorino Romano cheese, herbed croutons and an anchovy, Dijon mustard vinaigrette dressing

Mixed field greens, Old Chatham Farm ewe's blue cheese, candied walnuts, tarragon-Dijon mustard vinaigrette dressing

Tomato basil bisque

Roasted butternut squash bisque

Entrées

Choose two selections:

Poached Wester Ross Scottish salmon with wild rice and an Herbs de Provence infused tomato sauce

Grilled boneless Lancaster County chicken breast with mashed potatoes and a parsley lemon butter caper sauce

Grilled center cut boneless Purely Farm pork chop with roasted baby red potatoes and a grain mustard demi-glace sauce

Vegetable strudel made with local seasonal vegetables mixed with Fulper Farms ricotta baked inside a flaky filo dough crust

Desserts

Choose one selection:

Traditional carrot cake with a cream cheese icing

Chef's selection of assorted cookies

Regular Coffee, Decaffeinated Coffee and Selection of Teas

*Added soup or salad course may be offered for an additional \$8 per person
Specialty occasion cakes or cupcakes available for an additional \$5 per person
\$5 per person plate fee for all outside dessert*

*When offering two dinner selections, the counts for each entrée are required 14 days prior to the event
Menus subject to change based on seasonal availability
Does not include liquor, tax or 20% gratuity*



Custom Private Party Menu

\$78 Per Person

Selection of Fresh Breads and Butter

Appetizers

Choose one:

Romaine salad with Pecorino Romano cheese, herbed croutons and an anchovy,
Dijon mustard vinaigrette dressing

Mixed field greens, Old Chatham Farm ewe's blue cheese, candied walnuts,
tarragon-Dijon mustard vinaigrette dressing

Wild mushroom soup

Seafood bisque

Entrées

Choose two:

Grilled NY Lancaster County strip steak with house made French fries and a green peppercorn demi-glace

Roasted wild, sustainable crispy skin red snapper with Israeli cous-cous and a citrus white wine sauce

Grilled boneless Lancaster County chicken breast with mashed potatoes and a wild mushroom demi-glace

Roasted butternut squash risotto garnished with an apple fennel salad

Desserts

Choose one:

Chocolate raspberry cake garnished with fresh whipped cream

Lemon, walnut and white chocolate torte

Regular Coffee, Decaffeinated Coffee and Selection of Teas

*Added soup or salad course may be offered for an additional \$8 per person
Specialty occasion cakes or cupcakes available for an additional \$5 per person*

\$5 per person plate fee for all outside dessert

When offering two dinner selections, the counts for each entrée are required 14 days prior to the event

Menus subject to change based on seasonal availability

Does not include liquor, tax or 20% gratuity



Custom Private Party Menu

\$95 per Person

Selection of Fresh Breads and Butter

Appetizers

Choose one:

Dungeness crab cakes dusted with Napa cabbage salad and served with jasmine rice and a sesame Hollandaise

House made apricot and pistachio studded pheasant pate with assorted mustards and peach chutney with Crossroads Bakery French baguette toast points

Salads

Choose one:

Romaine salad with Pecorino Romano cheese, herbed croutons and an anchovy, Dijon mustard vinaigrette dressing

Mixed field greens, Old Chatham Farm ewe's blue cheese, candied walnuts, tarragon- Dijon mustard vinaigrette dressing

Entrées

Choose two:

Lancaster County grilled beef tenderloin with an anchovy roasted garlic butter and house made French fries

Grilled Fishermen's Daughter shrimp with Castle Valley Mill farro berries, wild mushrooms and a spicy star anise scented plum sauce

Joe Jurgielewicz & Sons roasted duck breast with wild rice, stone fruit puff pastry and an apricot, ginger, rum reduction

Poached Wester Ross Scottish salmon served with Israeli couscous, wild mushrooms and an Herbs de Provence infused tomato sauce

Dual Entrée Option: 3 ounce portion of Lancaster County grilled beef tenderloin with an anchovy roasted garlic butter and 3 ounce portion of Poached Wester Ross Scottish salmon with wild mushrooms and an Herbs de Provence infused tomato sauce and Israeli couscous

Desserts

Choose one:

Chef's specialty Belgian dark chocolate mousse with raspberry puree

Grand Marnier crème brulee

Regular Coffee, Decaffeinated Coffee and Selection of Teas

*Added soup or salad course may be offered for an additional \$8 per person
Specialty occasion cakes or cupcakes available for an additional \$5 per person
\$5 per person plate fee for all outside dessert*

*When offering two dinner selections, the counts for each entrée are required 14 days prior to the event
Menus subject to change based on seasonal availability
Does not include liquor, tax or 20% gratuity*



BRUNCH MENU - Please select 3 entrée options

\$35 Prix Fixe

Includes Soup or Salad du Jour, Dessert and Coffee or Tea

Our free range brown eggs are sourced from Dark Hollow Hens Farm. All entrees are served with rosemary roasted potatoes and fresh fruit.

Traditional Eggs Benedict

Toasted English muffin, grilled Canadian bacon, poached egg, Hollandaise sauce

Eggs Florentine

Toasted English muffin, creamed spinach, poached egg, Hollandaise sauce

Smoked Salmon Benedict

Toasted English muffin, Scottish smoked salmon, poached egg, Hollandaise sauce

Golden Pheasant Omelet

Fresh sautéed tomatoes, goat cheese and fresh herbs

Greek Omelet

Sautéed spinach, kalamata olives, feta cheese

Mushroom and Cheese Omelet

Wild mushroom and Swiss cheese omelet

Grand Marnier French Toast

Challah bread infused with Grand Marnier batter, topped with berries and maple syrup

Poached Scottish Salmon

Scottish salmon with an Herbes de Provence infused tomato sauce

Dungeness Crabcake

Dungeness lump crabcake with a Hollandaise sauce

Grilled Petite Grass Fed Sirloin with Sunny Side Up Egg

Petite sirloin topped with one sunny side up egg and Béarnaise sauce

Curried Chicken Salad on a Toasted Croissant

100% free range natural chicken meat with caramelized onion curry sauce, lettuce, tomato and onion, on a toasted fresh croissant

Dessert – Please select one

Traditional carrot cake with a cream cheese icing

Lemon, walnut and white chocolate torte

*Added soup or salad course may be offered for an additional \$8 per person
Specialty occasion cakes or cupcakes available for an additional \$5 per person
\$5 per person plate fee for all outside dessert*

*When offering three brunch selections, the counts for each entrée are required 14 days prior to the event
Menus subject to change based on seasonal availability
Does not include liquor, tax or 20% gratuity*



Tea Sandwich Luncheon

\$45 per person

Choice of 3 Teas to be served during your party

Chilled Soups

Choose 2

Chilled gazpacho shooter

Chilled vichyssoise shooter

Chilled cucumber & watermelon shooter

Salads

Choose 2

Baby red potato salad with grain mustard dressing mixed field greens with a tarragon- Dijon mustard vinaigrette Fennel salad with caraway mustard dressing

Romaine salad with Pecorino Romano cheese, herb croutons and anchovy, Dijon mustard vinaigrette

Tomatoes with fresh mozzarella cheese and micro basil, finished with unfiltered extra virgin olive oil and house made lavender, thyme and honey infused balsamic reduction

Organic Israeli couscous grains with fresh mint, cherry tomatoes and feta

Tea Sandwiches

Choose 3

White truffle infused egg salad served on white bread

Curried chicken salad with walnuts, grapes and cranberries throughout served on whole wheat bread

Smoked salmon and dill infused Neufchatel cheese served on rye bread

Cucumber and watercress with Chevre cheese served on white bread

Hummus and fresh veggies served on whole wheat bread

Crunchy locally produced peanut butter with caramelized bananas and mixed berry compote served on white bread



Desserts

Choose 1

Pot de crème infused with your choice of either espresso or raspberry

Shortcakes with fresh strawberries and Chantilly cream

Orange infused crème brulee

Chef's selection of assorted cookies, desserts and fresh fruits

Sweets and Treats Table (Add \$5.00 per person)

*Added soup or salad course may be offered for an additional \$8 per person
Specialty occasion cakes or cupcakes available for an additional \$5 per person
\$5 per person plate fee for all outside dessert
Selections required 14 days prior to the event Menus
subject to change based on seasonal availability Does
not include liquor, tax or 20% gratuity*



Brunch Buffet Menu

\$45 per person

Mixed field greens with a tarragon-Dijon mustard vinaigrette dressing

Grilled seasonal vegetables

Grilled Mahi-Mahi

Grilled Lancaster County chicken breast

Roasted baby red potatoes

Dessert

Chef's selection of assorted cookies

(Cutting and service included - should you bring your own)

Regular Coffee, Decaffeinated Coffee and Selection of Teas

Additional items may be added to enhance your buffet

*French toast \$8 per person

*Eggs Benedict or Eggs Florentine \$10 per person

Omelet Station - \$85

(Station serves 20-25 guests. Chef Fee applies

Cheese – Feta, Cheddar or Provolone (select 2)

Vegetables – Peppers, Onions, Mushrooms, Spinach and Tomato (select 3)

Diced Ham

Specialty occasion cakes or cupcakes available for an additional \$5 per person

\$5 per person plate fee for all outside dessert

*Selections required 14 days prior to the event Menus subject to
change based on seasonal availability Does not include liquor, tax or
20% gratuity*



Guest Rooms

Guests of the Golden Pheasant Inn can enjoy the beauty and history of Bucks County from the comfort of our newly restored, luxurious property. Each gracious guest room is decorated with a blend of antique and updated furnishings, with water views from every room. Enjoy the view of the Delaware River from a rocking chair on the front porch or on a bench in our garden or stroll along the towpath which is directly out our back door. Complimentary breakfast is served in the dining room each morning with coffee/tea, juices, pastries, cereals, yogurts and a hot offering.

When booking the entire Inn for a wedding, a 10% discount is offered on the price of the rooms.

We are members of the Bucks County Bed and Breakfast Association, the Bucks County Conference and Visitors Bureau, the River Road Business Alliance, Friends of the Delaware Canal and Select Registry: Distinguished Inns of North America.

Features

- Private en-suite marble baths with custom mosaics, polished nickel hardware and seamless glass shower enclosures
- Water views from every room of the Delaware River or Pennsylvania Canal
- Exposed fieldstone and deep silled windows
- Luxury European linens by Frette, Matouk and Sferra
- King or queen sized beds with premium pillow top mattresses
- Wireless internet access
- In room safes for storage of valuables
- iHome clock/radio/docking stations
- Individual climate control in each guest room
- Flat screen TV with cable service in each guest room
- Complimentary parking
- Daily housekeeping
- Hair dryer
- Ironing board and iron
- Amenities by L'Occitane En Provence
- Complimentary breakfast in our dining room
- Use of our concierge station which offers complimentary coffee/water
- Use of bicycles and helmets for rides along the tow path

Please note:

- Weekend two-night minimum; Friday night-only stay accepted on occasion
- Check-in 4 p.m. and Check-out 12 p.m.
- We are a non-smoking inn
- Two week cancellation policy with refund subject to rebooking of the guest room
- Sorry, no pets



Delaware Suite

*\$275 per night weekdays
\$295 per night on Fridays and Saturdays*



River and Canal views, gas fireplace, en suite marble bath, king bed



Tohickon

*\$205 per night weekdays
\$225 per night Fridays and Saturdays*



River views, en suite marble bath, queen bed



Tinicum

*\$205 per night weekdays
\$225 per night on Fridays and Saturdays*



River and Canal views, en suite marble bath, queen bed



Stover

*\$180 per night weekdays
\$205 per night on Fridays and Saturdays*



Canal views, en suite marble bath, queen bed