



**The Penn Stater**  
Hotel & Conference Center

# Wedding Menus

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THE PENN STATER  
THE PERFECT PLACE TO BEGIN YOUR  
HAPPILY EVER AFTER

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## *Complimentary Services*

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Bridal Suite Night of Event

Discounted Overnight Lodging Accommodations Blocks, Based on Availability

Ample Guest Parking

Service & Assistance Provided by your Assigned Event Planner

Customized Floor Plans to include Guest & Specialty Tables Location

Staff to Set Up and Tear Down Event Space

Round Banquet Tables to seat up to 10 Guests

Chair Seating with Cushioned Seat and Back

Tulle & Lighting in Dinner Room

Wooden Parquet Dance Floor

Votive Candles to Accent your Centerpieces

Floor Length Skirting for Buffet and Specialty Tables

White or Navy-Blue Linen and Napkins for Cocktail Hour & Dinner Tables

Table Numbers & Stanchions

Champagne Toast for all Guests 21 years of age & Over

Professional - Experienced Banquet Staff

Cutting, Plating & Service of your Wedding Cake by Selected Vendor

Accompanied by Penn State Creamery Ice Cream

Custom Menus Available Upon Request

Children's Menu Available for Children 10 years of age & Under

Dietary Notations Legend | DF - Dairy Free | GF - Gluten Free | M - Vegan | V - Vegetarian

Prices are subject to 21% Service Fees and 6% Sales Tax. Prices are subject to change and can not be guaranteed more than 6 months in advance. \*Consuming raw meat or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to food borne illness.



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*Ceremony*

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## CEREMONY SPACE AVAILABLE \$950 PEAK | \$750 OFF-PEAK

Rehearsal Space Evening Before the Event

Chair Seating with Cushioned Seat & Back

Wooden Arbor

Indoor or Outdoor Ceremony Options

Alternate Space for Outdoor Ceremonies



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# *One Hour Cocktail Reception*

## DISPLAYED HORS D'OEUVRES.

Fresh Fruit

Vegetable Crudités

Local and International Cheese Display with Assorted Breads and Crackers

## BUTLER-PASSED HORS D'OEUVRES

*Select Three*

Coconut Chicken with Orange Horseradish Dipping Sauce (DF)

Beef Tenderloin, Cherry Chutney, Goat Cheese Spread Croustade

Whipped Feta, Roasted Tomato Phyllo Cup (V)

Grilled Italian Chicken & Tortellini Skewer

Cucumber and Smoked Salmon Canape (GF)

Grilled Vegetable Bruschetta (V)

Wasabi Shrimp Wonton Crisp (DF)

Chorizo Stuffed Smoked Mushroom (GF)

Ahi Tuna Tartare (DF, GF)

Chimichurri Beef Satay (DF, GF)

Korean Barbecue Chicken (DF, GF)

Cilantro Lime Shrimp Skewer (DF, GF)

Spring Roll (M)

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# *Cocktail Reception Bar Selections*

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## UPGRADE TO PREMIUM BAR SELECTIONS| \$5 PER PERSON

Domestic, Imported & Craft Beers

White Zinfandel

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet Sauvignon

Whiskey

Bourbon

Scotch

Gin

Vodka

Rum

Tequila

Liqueurs

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# Plated Dinner Menus

## FIRST COURSE | SALAD & BREAD

All Plated Dinner menus include water, coffee, and hot tea service

Open bar included for up to 3 hours of service with dinner

Bar will close after cocktail reception & reopen for dinner service

Bar will close 15 minutes prior to event conclusion

### *Select One*

#### **Traditional Garden Salad**

Mixed Greens, Ripe Tomato, and Garden Vegetables served with Assorted Dressings (DF, GF, M)

#### **Spinach Salad**

Cherry Tomato, Bell Pepper, Red Onion, Crumbled Feta Cheese, Golden Raisin Vinaigrette (GF, V)

#### **Baby Spinach & Dried Cherry Salad**

Radicchio, Red Onion, Sunflower Seed, Blue Cheese Crumbles, Balsamic Vinaigrette (GF, V)

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# Plated Dinner Menus

## SECOND COURSE | ENTRÉE

If multiple entrées are selected, the group will be responsible for

Place cards indicators to designate the entrée selection of each guest.

*May Select up to two entrées and one vegetarian entrée*

### PORK | \$115

#### **Seared Tenderloin of Pork**

With Creamy Grits and Madeira Sauce (GF)

### POULTRY | \$120

#### **Stuffed Breast of Chicken Marsala**

Stuffed with Smoked Gouda, Mozzarella and Asiago Cheese, Marsala and Mushroom Velouté

#### **Grilled European Breast of Chicken**

Mushroom Bread Pudding, Natural Sauce

#### **Bell & Evans Coq Au Van Chicken Breast**

Whipped Potato (GF)

### SEAFOOD | \$125

#### **Grilled Salmon**

Caponata and Israeli-Style Couscous (DF)

#### **Crab Stuffed Flounder**

Tomato and Dill Beurre Blanc, Quinoa and Wild Rice Pilaf

#### **Shrimp Your Way**

Red Curry over Basmati Rice (DF, GF) - or - Scampi over Jasmine Rice (GF)

### BEEF | \$145

#### **Red Wine Braised Boneless Short Ribs**

Creamy Polenta, Natural Sauce

#### **Filet Mignon**

Sherried Mushrooms, Sauce Bordelaise and Au Gratin Potato (GF)

#### **Prime Rib**

Roasted Shallots in a Au Jus, Boursin, Your Choice Whipped Potato - or - Baked Potato (GF)

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# Plated Dinner Menus

## VEGETARIAN | \$100

### **Vegetable Ravioli**

Basil Pasta Grilled Vegetables with a Blend of Cheeses

### **Coconut and Red Curry Vegetables**

Basmati Rice (GF, M)

### **Grilled Eggplant Cannelloni**

Sun Dried Tomato and Fresh Basil

## COMBINATION ENTREES

### **Roasted Breast of Chicken Roulade with Fresh Basil and Prosciutto paired with a Fillet of Salmon**

\$130

Champagne Sauce (GF)

### **Grilled Beef Filet paired with Seared Scallops**

\$145

Demi & Lemon Butter Sauce (GF)

## THIRD COURSE | DESSERT

### **Scoop of Penn State Creamery Ice Cream to accompany your wedding cake**

*Select one*

Vanilla, Chocolate, Strawberry, Or Flavor Du Jour

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# Plated Dinner Menus

## ENHANCEMENTS

*Select one*

ADDITIONAL \$7 PER PERSON

**Grilled Vegetable Ravioli**

Chive Oil and Balsamic Reduction (V)

**Sherried Wild Mushrooms**

Crispy Polenta Cake (GF, V)

**Penne Pasta**

Chicken Bolognese with Pancetta

**Risotto Primavera**

Seasonal Vegetables and Olive Oil (GF, V)

**Seasonal Fruit**

Fresh Fruit, Berries and Grand Marnier

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# Buffet Dinner Menus

Minimum of 40 guests

Open bar included for up to 3 hours of service with dinner

Bar will close after cocktail reception & reopen for dinner service

Bar will close 15 minutes prior to event conclusion

## A TASTE OF PENNSYLVANIA | \$115

### FIRST COURSE

Chicken and Corn Chowder

Salad Bar with Assorted Toppings and Dressings Including Fresh Greens and Seasonal Tomatoes, Black Olives, PA Marinated Mushrooms

Buttermilk Biscuits, Corn Bread, and Parker House Rolls with Sweet and Honey Butters

Goot Essa Farms Cheese Board and Local Cured Meats Charcuterie

Amish Cucumber and Tomato Salad (DF, GF, M ,V)

Creamy Cole Slaw (DF, GF, M ,V)

### SECOND COURSE

Braised Round of Beef with Potato Pancakes (DF, GF)

Pretzel Crusted Breast of Chicken with Honey Dijon Sauce

Maple Glazed Loin of Pork with an Apple Gastric and Corn Pudding (GF)

Cheddar Cheese Mashed Potatoes (GF)

Seasonal Vegetables (DF, GF, M ,V)

### SERVED THIRD COURSE

Scoop of Penn State Creamery Ice Cream to accompany your wedding cake.

Water, Coffee, and Hot Tea Service

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## ITALIAN | \$130

### FIRST COURSE

Caesar Salad

Garlic Bread and Focaccia

Antipasto Display with Italian Cheeses, Grilled Vegetables and Meats (GF)

Tuscan Bread Salad

Penne and Seafood Salad

Marinated Vegetable Salad (DF, GF, M)

### SECOND COURSE

Breast of Chicken Roasted with Pesto, Jus Lie (GF)

Braised Short Ribs and Potato Gnocchi

Shrimp Scampi sautéed in Garlic Butter served over Rice Pilaf (GF)

Penne Alfredo Accompanied with Grilled Vegetables

Seasonal Vegetables (DF, GF, M, V)

### SERVED THIRD COURSE

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## FRENCH | \$130

### FIRST COURSE

French Onion Soup with Roquefort Croutons

Penn State Bakery Artisan Breads and Dinner Rolls

Brie with Spiced Walnuts and Grapes (GF)

Tossed Mesclun Greens with Plum Tomatoes and Herb Vinaigrette

Niçoise Salad with Grilled Tuna, Tomatoes and Haricot Vert

Couscous and Smoked Chicken Salad

Marinated Vegetable Salad (DF, GF, M, V)

### SECOND COURSE

Coq Au Van Chicken Breast (DF, GF)

Sliced Sirloin Au Poivre (DF, GF)

Shrimp and Scallops St. Jacques

Pomme Dauphinoise (GF)

Seasonal Vegetables (DF, GF, M, V)

### SERVED THIRD COURSE

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## ENHANCEMENTS

Minimum of 40 guests

## CARVING STATIONS

PRICED PER PERSON

### **Roasted Beef Top Sirloin**

Bordelaise (DF, GF) & Horseradish Cream (GF)

\$12

### **Salmon en Croûte**

Beurre Blanc & Lemon Caper Aioli

\$14

### **Prime Rib of Beef**

Au Jus (DF, GF) & Horseradish Cream (GF)

\$17

## ICE CREAM STATION

\$9.75 PER PERSON

### **Your choice of two flavors**

Vanilla, Chocolate, Strawberry, Flavor Du Jour

### **Toppings to include**

Chocolate & Caramel Syrup, Whipped Cream, Crushed

Oreos, Reese's Peanut Butter Cups, M&Ms, Sprinkles, Cherries

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# *Farewell Breakfast Menu*

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## THE PENN STATE BREAKFAST BUFFET

Minimum of 30 guests

\$21 PER PERSON

Chef's Selection of Fresh Fruit

Assorted Pastries and Muffins

Fresh Bagels with Whipped Cream Cheese, Butter, and Fruit Preserves

Selection of Cold Cereals with Milk

Scrambled Eggs with University Cheddar Cheese (GF, V)

Bacon and Dutch Style Sausage (DF, GF)

Home Fried Potatoes (DF, GF)

Hot Oatmeal with Brown Sugar and Raisins (DF)

Fresh Squeezed Orange Juice

Coffee and Hot Tea Service

## OMELET STATION

\$9 PER PERSON

Omelets prepared to order with Ham, Red and Green Peppers, Green Onions, Mushrooms and Cheddar Cheese

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# Payment Structure

## DEPOSITS

Non-refundable and non-transferable deposits are required to guarantee your event and will be collected in advance

Initial Deposit | \$1,000 due with a signed contract

50% Payment | 30 days prior based on estimated revenue

100% Final Payment & Guest Count | 5 business days prior to event

## MISCELLANEOUS

### GUARANTEED COUNTS

**The final guaranteed number is due five (5) business days prior to the scheduled event.**

Your final guaranteed number is not subject to reduction.

If no guaranteed number of guests is received, The Penn Stater will consider the contracted number to be the correct guaranteed number of guests.

All charges will be based on the guaranteed number or upon the actual number of people served, whichever is greater.

### BANQUET EVENT ORDERS

**Banquet Event Orders (BEOs) are the documents from which all our departments work to successfully execute your function.**

Upon signature and approval of the Banquet Event orders, the contracted party agree that these details are to be treated as final and agree to pay the charges accordingly. The contracted party also understands that the Banquet Event Orders legally constitute a contract and thus create joint liability as a contracted partner of the hotel executing and hosting the event at the hotel.



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# *General Alcoholic Beverage Procedures*

## PENN STATER HOTEL STAFF WILL PROVIDE ALL ALCOHOLIC BEVERAGES

The Penn Stater requests an on-site contact person to be designated for every event. This person should be authorized to act, in all instances, on behalf of the entire group holding the event.

Alcoholic beverage service may not be provided for more than 5 hours throughout the course of an event.

## CARDING POLICIES

Penn Stater alcohol service staff apply all PA Ramp training and service guidelines and uphold all applicable state laws. Bar staff reserve the right to ask for identification from anyone that appears to be 35 or younger. Staff will not serve alcohol to minors under any circumstances. Staff will also refuse service if they have evidence of adults providing alcoholic drinks to minors in attendance and reserve the right to stop beverage service entirely should this be taking place. Staff will not serve any guests who appear to be intoxicated and reserve the right to stop alcohol service to any guest whom they deem as unsafe.

## OTHER ALCOHOL RELATED POLICIES

Alcoholic drinks must be consumed in the venue in which they are ordered. Alcoholic beverages served in Legend's pub cannot be brought into private events and conversely, alcoholic beverages served in private events may not be taken outside of the event spaces. Alcohol purchased from a vendor other than Penn Stater Hotel staff may not be brought into the restaurants or event areas. Any guests who attempt to do so will be asked to leave the restaurant/event area and will not be permitted to return until they have disposed of the outside alcoholic beverage.

PLEASE REMIND YOUR WEDDING PARTY TO BRING THEIR ID