Wedding Menus

THE PENN STATER
THE PERFECT PLACE FOR YOUR HAPPY EVER AFTER
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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.
Complimentary Services

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

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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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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)

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

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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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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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SECOND COURSE | ENTREE

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 Menu

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
Champagne Sauce (GF) $130

**Grilled Beef Filet paired with Seared Scallops**
Demi & Lemon Butter Sauce (GF) $145

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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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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Minimum of 40 guests
Open bar included for up to 3 hours of service with dinner
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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
Scoop of Penn State Creamery Ice Cream to accompany your wedding cake.
Water, Coffee, and Hot Tea Service

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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**
- Bell & Evans 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**
- Scoop of Penn State Creamery Ice Cream to accompany your wedding cake.
- Water, Coffee, and Hot Tea Service

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ENHANCEMENTS
Minimum of 40 guests

CARVING STATIONS
PRICED PER PERSON

Roasted Beef Top Sirloin  $12
Bordelaise (DF, GF) & Horseradish Cream (GF)

Salmon en Croûte  $14
Beurre Blanc & Lemon Caper Aioli

Prime Rib of Beef  $17
Au Jus (DF, GF) & Horseradish Cream (GF)

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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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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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

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