



The Penn Stater
Hotel & Conference Center

Wedding Menus



THE PENN STATER
THE PERFECT PLACE TO BEGIN YOUR
HAPPILY 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

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)

Dietary Notations Legend

DF Dairy Free

GF Gluten Free

M Vegan

V Vegetarian

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Cocktail Reception Bar Selections

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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The Penn Stater
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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

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

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Buffet Dinner Menus

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

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

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