



*Penn's Peak*

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Weddings and Banquets





## *Banquet Bar Services*

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### Open Bar

Our open bar package includes unlimited beverages and setups within any option selected to meet your budget. Packages are based on your guaranteed count.

	House	Call	Beer, Wine, Soda
2 hour	\$18	\$21	\$15
3 hour	\$21	\$25	\$18
4 hour	\$24	\$30	\$22

Wine Service with meal available.  
\$50 bartender fee and \$2.00 corking fee may apply.

Due to regulations of the Pennsylvania State Liquor Control Board, it is policy that Penn's Peak supply all alcoholic beverages. No outside alcohol will be permitted. All guests must be 21 years of age to consume alcohol and will be required to show proof of age. No shots or rocks drinks will be allowed. We reserve the right to refuse the service of alcohol to any person at any time deemed appropriate by staff or management. Events will have a maximum of 5 hours of bar service.



# Banquet Bar Services

## House Bar Package

### House Spirits

Banker's Club Vodka  
Banker's Club Gin  
Castillo Silver Rum  
Tortilla Silver Tequila  
Banker's Club Whiskey  
Ten High Bourbon  
Clan Macgregor Scotch  
Regency Amaretto  
DeKuyper Peachtree Schnapps  
Jacquin's Triple Sec

### House Wines

Woodbridge Cabernet Sauvignon  
Woodbridge Merlot  
Woodbridge Chardonnay  
Sutter Home White Zinfandel

## Call Bar Package

### Call Spirits

Three Olives Vodka  
Tanqueray London Dry Gin  
Bacardi Superior  
Captain Morgan Original Spiced Rum  
Malibu Coconut Rum  
Jose Cuervo Gold Tequila  
Seagram's 7 Crown Blended Whiskey  
Jim Beam Bourbon  
Jack Daniel's Black Label  
Johnny Walker Red Scotch  
Regency Amaretto  
DeKuyper Peachtree Schnapps  
Jacquin's Triple Sec

### Call Wines

Woodbridge Cabernet Sauvignon  
Woodbridge Merlot  
Woodbridge Chardonnay  
Sutter Home White Zinfandel

## Beer & Wine Package

### Draft Beer Selection

Blue Moon  
Coors Light  
Miller Lite  
Sam Adams

### Wine Selection

Woodbridge Merlot  
Woodbridge Cabernet  
Woodbridge Chardonnay  
Sutter Home White Zinfandel

### Soda Selection

Coca Cola Products

**\*House draft beer selections are included in all banquet bar packages. Penn's Peak reserves the right to substitute any spirits or wine (of equal or greater value) for any package due to availability.**



# Banquet Hors d'Oeuvres

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## Hot Hors d'Oeuvres

Price per 50 pieces

Toasted Ravioli	\$39
Mini Pierogies (75)	\$44
Loaded Potato Pancakes (25)	\$49
Meatballs Marinara	\$50
Buffalo Chicken Wings	\$58
Chicken Cordon Bleu Bites	\$58
Chicken Tenders (25)	\$66
Frankes in Puff Pastry	\$66
Mac and Cheese Bites	\$67
Thai Chili Chicken Wings	\$67
Vegetable Spring Rolls	\$70
Stuffed Pizza Logs	\$75
Chicken Quesadillas	\$79
Coconut Shrimp	\$79
Mini Cheesesteaks	\$86
Scallops Wrapped in Bacon	\$129
Mini Crab Cakes	\$139

## Cold Hors d'Oeuvres

75 people minimum

Fresh Seasonal Fruit Mirror	\$5/pp
Vegetable Crudit�	\$5/pp
Gourmet Domestic & Imported Cheese Mirror	\$6/pp
Tomato & Basil Bruschetta	\$6/pp





# Banquet Buffet Menu

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## Deli Lunch Buffet

100 person minimum  
Served until 3:00 pm

**\$21 per person**

Assorted Cheeses  
Bread and Rolls  
Coleslaw  
Coffee and Hot Tea  
Cookie/Brownie Tray  
Fresh Garden Salad  
Ham, Roast Beef, Turkey  
Soft Drinks/Bottled Water

## Hot Lunch Buffet

100 person minimum  
Served until 3:00 pm

**\$24 per person**


**Entrées (choice of 2):**  
Haddock New England  
Chicken Marsala  
Chicken Piccata  
Pasta Primavera  
Yankee Pot Roast

### **Accompaniments (choice of 2):**


Baby Red Skin Potatoes  
Fresh Seasonal Vegetables  
Rice Pilaf  
Garlic Mashed Potatoes

### **Includes:**

Coffee and Hot Tea  
Cookie/Brownie Tray  
Fresh Garden Salad  
Rolls and Butter  
Soup du Jour  
Soft Drinks/Bottled Water



**\*Vegetarian Options  
Available Upon Request\***





# *Banquet Buffet Menu*

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## Dinner Buffet

**100 person minimum**  
**\$47 per person**

### **Salads (choice of 1-buffet style):**

Caesar Salad  
Fresh Fruit Salad  
Fresh Garden Salad  
Arugula, Gorgonzola and Pear Salad

### **Entrées (choice of 3):**

Haddock New England  
Baked Salmon  
Beef Tenderloin Tips  
Chicken Marsala  
Chicken Piccata  
Yankee Pot Roast

### **Accompaniments (choice of 2):**

Baby Red Skin Potatoes  
Fresh Seasonal Vegetables  
Rice Pilaf  
Garlic Mashed Potatoes

### **Includes:**

Coffee and Hot Tea  
Cookie/Brownie Tray  
Rolls and Butter  
Soft Drinks/Bottled Water



**\*Vegetarian Options  
Available Upon Request\***



## *Family Style Service*

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**100 person minimum**

**\$44 per person**

**Salad/Soup (choice of 1-served individually):**

Caesar Salad

Fresh Fruit Salad

Fresh Garden Salad

Italian Wedding Soup

**Entrées (choice of 2):**

Haddock New England

Chicken Marsala

Chicken Piccata

Maryland Style Crab Cakes

Pasta Primavera

Yankee Pot Roast

**Accompaniments (choice of 2):**

Baby Red Skin Potatoes

Fresh Seasonal Vegetables

Bread Stuffing

Rice Pilaf

Garlic Mashed Potatoes


**Desserts (choice of 1):**

Cookie/Brownie Tray

Assorted Layer Cake

Ice Cream

Apple Crisp





## Table Service

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### Salads (choice of 1):

Fresh Fruit Salad      Caesar Salad      Spring Mix Salad

### Entrées (choice of 3):

Pasta Primavera      \$22

*-garden vegetables twisted with linguini*

Vegetable Lasagna      \$22

*-fresh vegetables with Ricotta cheese*

Chicken Parmesan      \$27

*-layered with marinara sauce & melted cheese, nestled on a bed of pasta*

Chicken Piccata      \$27

*-with fresh lemon caper sauce*

Chicken Marsala      \$27

*-with Marsala mushroom sauce*

Yankee Pot Roast      \$28

*-crowned with savory gravy*

Baked Haddock New England      \$29

*-with a buttery Ritz cracker and crumb topping*

Maryland Style Crab Cake      \$32

*-homemade, house favorite*

Beef Tenderloin Tips      \$32

*-with burgundy mushroom sauce*

Chicken Cordon Bleu      \$32

*-drizzled in supreme sauce*

Baked Salmon      \$34

*-brushed with smoked paprika sauce*







## Table Service

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### Entrées (continued):

Baked Stuffed Shrimp <i>-drizzled in supreme sauce</i>	\$35
Roast Prime Rib of Beef <i>-dunked in Au Jus</i>	\$40
Filet Mignon <i>-wrapped in applewood bacon presented on a garlic toast point</i>	\$42

### Accompaniments (choice of 2):

Baby Red Skin Potatoes	Fresh Seasonal Vegetables
Baked Potato	Garlic Mashed Potatoes
Rice Pilaf	

### Kid's Menu


(10 & under -includes fresh fruit or house salad):

Spaghetti & Meatballs	\$7
Chicken Tenders & Fries	\$8

## Event Refreshments

(Minimum of 50 people)

Cookies <i>-assorted cookies/brownies, coffee, tea, soda and bottled water</i>	\$6/pp
Continental Breakfast <i>-assorted pastries, fresh fruit, chilled juices, coffee and tea</i>	\$9/pp





## Additional Services

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Maury Road Marquee	Exclusively \$200/day
Chocolate Fountain	Ask for details
Audio/Visual	\$500+
Suite Rental	\$300/\$500
Outside Building Marquee	Included

All deposits are non-refundable and are required to reserve a date.

A \$750 set-up fee will be charged for all weddings and venue rentals. This fee includes tables, chairs, china, glassware, set-up, breakdown and an Event Coordinator the day of your event.

All linens will be supplied by Penn's Peak at a separate cost.

All function spaces must be cleared by 11PM. An additional hour of any room or staff is \$500 per hour and will not include the bar service.

There will be a \$50 per person fee assessed for any guest count that falls below the 150 person minimum. 18% gratuity will be added to your final bill.

Exact number of persons to be in attendance is due 14 days prior to date of function. This number is not subject to reduction and is considered a financial commitment. Menu selection is due at least 3 weeks prior to function date.

### Guarantees-

A minimum of 150 people for events. Children do not count toward minimum number of guests.  
A minimum sale of \$10,000 for all Saturday events.

Prices effective March 2019 and are subject to change without notice.  
Additionally, menu items may change due to purveyor availability and seasonal variables.

Other restrictions may apply.



325 Maury Road, Jim Thorpe, PA 18229 • 866-605-PEAK • [www.pennspeak.com](http://www.pennspeak.com)

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or any eggs may increase your risk of foodborne illness.

