



Penn's Peak

Weddings and Banquets






Banquet Bar Services

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

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
Heaven Hill Bourbon
Clan Macgregor Scotch
Regency Amaretto
DeKuyper Peachtree Schnapps
Jacquin's Triple Sec

House Wines

Woodbridge Cabernet Sauvignon
Woodbridge Merlot
Woodbridge Chardonnay
Sutter Home Pinot Grigio
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
Dewar's White Label Scotch
Regency Amaretto
DeKuyper Peachtree Schnapps
Jacquin's Triple Sec

Call Wines

Woodbridge Cabernet Sauvignon
Woodbridge Merlot
Woodbridge Chardonnay
Sutter Home Pinot Grigio
Sutter Home White Zinfandel

Beer & Wine Package

Draft Beer Selection*

Blue Moon
Coors Light
Miller Lite
Sam Adams

*Includes four rotating taps

Wine Selection

Woodbridge Merlot
Woodbridge Cabernet
Woodbridge Chardonnay
Sutter Home Pinot Grigio
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, wine or beer (of equal or greater value) for any package due to availability.**



Banquet Hors d'Oeuvres

Hot Hors d'Oeuvres


Price per 50 pieces

Toasted Ravioli	\$39
Pretzel Bites (100)	\$40
Mini Pierogies (75)	\$44
Meatballs Marinara	\$50
Chicken Cordon Bleu Bites	\$58
Chicken Tenders (25)	\$66
Pastry Wrapped Franks	\$66
Mac and Cheese Bites	\$67
Buffalo Wings	\$68
Loaded Potato Skins	\$70
Vegetable Spring Rolls	\$70
Coconut Shrimp	\$79
Arancini Balls with Marinara	\$95
Pork Potstickers	\$115
Scallops Wrapped in Bacon	Market Price

Cold Hors d'Oeuvres

Minimum order for 75 people

Fresh Seasonal Fruit Mirror	\$5/pp
Vegetable Crudit�	\$5/pp
Gourmet Domestic & Imported Cheese Mirror	\$6/pp
Tomato & Basil Bruschetta	\$6/pp
Antipasto Skewers	\$7/pp





Family Style Service

\$44 per person

Salad (choice of 1-served individually):

Caesar Salad
Fresh Fruit Salad
Fresh Garden Salad

Entrées (choice of 2):


Haddock New England
Chicken Marsala
Chicken Piccata
Coconut Shrimp
Pasta Primavera
Yankee Pot Roast

Accompaniments (choice of 2):

Apple Sauce
Baby Red Skin Potatoes
Bread Stuffing
Fresh Seasonal Vegetables
Garlic Mashed Potatoes
Rice Pilaf

Desserts (choice of 1):

Apple Turnovers
Assorted Layer Cake
Cake Pops (Birthday or Chocolate Iced)
Cookie/Brownie Tray





Banquet Buffet Menu

Dinner Buffet

\$47 per person

Salads (choice of 1-buffet style):

Caesar Salad
Fresh Fruit Salad
Fresh Garden Salad

Entrées (choice of 3):


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

Accompaniments (choice of 2):

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

Includes:

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



***Vegetarian Options
Available Upon Request***



Table Service

Salads (choice of 1):

Fresh Fruit Salad Caesar Salad Fresh Garden Salad

Entrées (choice of 3):

Pasta Primavera <i>-garden vegetables twisted with penne pasta</i>	\$24
Vegetable Lasagna <i>-house made, fresh vegetables with Ricotta cheese</i>	\$24
Chicken Parmesan <i>-layered with marinara sauce & melted cheese, nestled on a bed of penne pasta</i>	\$29
Pasta Pescatore <i>-shrimp and bay scallops lightly tossed in a garlic butter cream sauce, served over a bed of linguini</i>	\$29
Chicken Piccata <i>-with fresh lemon caper sauce</i>	\$29
Chicken Marsala <i>-with Marsala mushroom sauce</i>	\$29
Yankee Pot Roast <i>-crowned with savory gravy</i>	\$30
Baked Haddock New England <i>-with a buttery Ritz cracker and crumb topping</i>	\$32
Maryland Style Crab Cake <i>-homemade, house favorite</i>	\$34
Beef Tenderloin Tips <i>-with your choice of Burgundy mushroom sauce, peppercorn sauce or red wine reduction</i>	\$34
Chicken Cordon Bleu <i>-drizzled in supreme sauce</i>	\$34





Table Service

Entrées (continued):

Baked Salmon	\$36
<i>-brushed with smoked paprika sauce</i>	
Roast Prime Rib of Beef	\$42
<i>-dunked in Au Jus</i>	
Filet Mignon	\$44
<i>-your choice of Applewood bacon wrapped with a garlic compound butter, peppercorn sauce or red wine reduction</i>	

Accompaniments (choice of 2):

Baby Red Skin Potatoes	Fresh Seasonal Vegetables
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 order for 50 people

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





Additional Services

Maury Road Marquee
Chocolate Fountain

Exclusively \$200/day
Ask for details

Suite Rental
Outside Building Marquee

\$300/\$500
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 exclusive access to the venue on the day of your event, communication and support prior to your event and coordination assistance during your event. Also included are tables, chairs, china, glassware, set-up and breakdown.

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. An 18% service charge 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 during non-peak months. A minimum of 200 people for events during peak months (May, June, September, October). Children do not count toward minimum number of guests. A minimum sale of \$10,000 for all Saturday events.

Prices effective February 2022 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

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

