



# *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.

### 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

#### Malt Beverage Selection

Various Flavored Seltzers

#### Soda Selection

Coca Cola Products

**3 Hour Open Bar \$20/pp**

**4 Hour Open Bar \$24/pp**

### Call Bar Package

#### Call Spirits

Titos 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

**Includes draft beer, wine,  
malt beverage and soda selection  
from Beer & Wine Package.**

**3 Hour Open Bar \$27/pp**

**4 Hour Open Bar \$32/pp**

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.

For wedding events, the bar will close at the conclusion of cocktail hour to allow your guests to find their seats for formal introductions and dinner service. Last call will be made 15 minutes prior to the end of your prearranged bar service hours.

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*

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## Hot Hors d'Oeuvres

Price per 50 pieces

Limit of 4 choices per event

Toasted Ravioli	\$43
Pretzel Bites (100)	\$44
Mini Pierogies (75)	\$48
Meatballs Marinara	\$55
Chicken Cordon Bleu Bites	\$64
Chicken Tenders (25)	\$73
Pastry Wrapped Franks	\$73
Mac and Cheese Bites	\$74
Buffalo Wings	\$75
Loaded Potato Skins	\$77
Vegetable Spring Rolls	\$77
Coconut Shrimp	\$87

## Cold Hors d'Oeuvres

Minimum order for 75 people

Fresh Seasonal Fruit Mirror	\$6/pp
Vegetable Crudit�	\$6/pp
Gourmet Domestic & Imported Cheese Mirror	\$7/pp
Tomato & Basil Bruschetta	\$7/pp
Antipasto Skewers	\$8/pp





# *Family Style Service*

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**\$48 per person**

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

Caesar Salad  
Fresh Fruit Salad  
Fresh Garden Salad

**Entrées (choice of 2):**

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

**Accompaniments (choice of 2):**

Apple Sauce  
Baby Red Skin Potatoes  
Bread Stuffing  
Buttered Cavatappi  
Fresh Seasonal Vegetables  
Garlic Mashed Potatoes

**Dessert (choice of 1):**

Assorted Layer Cakes  
Cookie/Brownie Tray

**Includes:**

Coffee and Hot Tea  
Rolls and Butter  
Soft Drinks/Bottled Water

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







# *Banquet Buffet Menu*

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## Dinner Buffet

**\$52 per person**

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

Caesar Salad  
Fresh Fruit Salad  
Fresh Garden Salad

### **Entrées (choice of 3):**

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

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

Baby Red Skin Potatoes  
Buttered Cavatappi  
Fresh Seasonal Vegetables  
Garlic Mashed

### **Dessert (choice of 1):**

Assorted Layer Cakes  
Cookie/Brownie Tray

### **Includes:**

Coffee and Hot Tea  
Rolls and Butter  
Soft Drinks/Bottled Water

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





# Table Service

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## Salads (choice of 1):

Fresh Fruit Salad

Caesar Salad

Fresh Garden Salad

## Entrées (choice of 3):

Pasta Primavera

\$26

*-garden vegetables twisted with penne pasta and olive oil*

Vegetable Lasagna

\$26

*-house made, fresh vegetables with Ricotta cheese*

Chicken Parmesan

\$32

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

Shrimp Scampi

\$32

*-tender shrimp twirled in garlic butter wine sauce presented on a bed of linguini.*

Chicken Piccata

\$32

*-with fresh lemon caper sauce*

Chicken Marsala

\$32

*-with Marsala mushroom sauce*

Yankee Pot Roast

\$33

*-crowned with savory gravy*

Baked Haddock New England

\$35

*-with a buttery Ritz cracker and crumb topping*

Maryland Style Crab Cake

\$37

*-homemade, house favorite*

Sliced Tenderloin of Beef

\$37

*-hand carved medallions drizzled with your choice of Burgundy mushroom sauce, peppercorn sauce or red wine reduction*

Chicken Cordon Bleu

\$37

*-drizzled in supreme sauce*





## Table Service

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### Entrées (continued):

Baked Salmon	\$40
<i>-brushed with smoked paprika sauce</i>	
Roast Prime Rib of Beef	\$46
<i>-dunked in Au Jus</i>	
Filet Mignon	\$48
<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
Buttered Cavatappi	Garlic Mashed Potatoes

### Kid's Menu

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


Please select one meal option for all children in attendance

Spaghetti & Meatballs	\$8
Chicken Tenders & Fries	\$9

### Event Refreshments

Minimum order for 50 people

Cookies	\$7/pp
<i>-assorted cookies/brownies, coffee, tea, soda and bottled water</i>	
Continental Breakfast	\$10/pp
<i>-assorted pastries, fresh fruit, chilled juices, coffee and tea</i>	







## *Additional Services*

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Maury Road Marquee	Exclusively \$200/day
Outside Building Marquee	Included
Suite Rental	\$300/\$500
On-site Ceremony	Indoor \$500/Outdoor \$1000

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. Wedding and banquet events will run for a maximum of 5 hours. This timeframe begins at cocktail hour and does not include ceremony time.

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 January 2023 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.

