



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.

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 \$22/pp

4 Hour Open Bar \$26/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 \$30/pp

4 Hour Open Bar \$35/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

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
Swedish Meatballs	\$59
Chicken Cordon Bleu Bites	\$64
Pork Dumplings	\$64
Pastry Wrapped Franks	\$73
Mac and Cheese Bites	\$74
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

Late-Night Fare

Minimum order for 50 people

Available after dinner service

Chips and Assorted Dips Mirror	\$5/pp
Boardwalk Fries	\$6/pp
Boneless Buffalo Wings	\$6/pp
Sliders - Beef, Pork & Chicken	\$8/pp
Pizza - Cheese, Pepperoni, Veggie or Meat Lovers	\$20/pie





Family Style Service

\$48 per person

Salad (choice of 1-served individually):

Caesar Salad
Fresh Fruit Salad
Fresh Garden Salad

Entrées (choice of 2):

Baked Salmon
Chicken Marsala
Chicken Supreme
Maryland Style Crab Cakes
Pasta Primavera
Sliced Beef Tenderloin
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, Vegan and Gluten Free Options**

Available Upon Request*





Banquet Buffet Menu

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
New Chicken

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, Vegan and Gluten Free Options
Available Upon Request***



Table Service

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

Mushroom Ravioli \$30

-choice of sage and brown butter or parmesan cream sauce

Chicken Parmesan \$34

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

Chicken Piccata \$34

-with fresh lemon caper sauce

Chicken Marsala \$34

-with Marsala mushroom sauce

Baked Haddock New England \$35

-with a buttery Ritz cracker and crumb topping

Baked Ham \$35

-brown sugar glaze

Rosemary Chicken \$35

-served with rosemary cream sauce

Shrimp Scampi \$35

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

Yankee Pot Roast \$35

-crowned with savory gravy

Maryland Style Crab Cake \$37

-homemade, house favorite






Table Service

Entrées (continued):

Sliced Tenderloin of Beef \$37
-hand carved medallions drizzled with your choice of Burgundy mushroom sauce, peppercorn sauce or red wine reduction

Baked Salmon \$40
-brushed with smoked paprika sauce

Filet Mignon \$48
-Applewood bacon wrapped filet with your choice of a garlic compound butter, peppercorn sauce or red wine reduction

Accompaniments (choice of 2):

Baby Red Skin Potatoes	Fresh Seasonal Vegetables
Bread Stuffing	Garlic Mashed Potatoes
Buttered Cavatappi	Rice Pilaf

Kid's Menu

(10 & under -includes fresh fruit salad):

Please select one meal option for all children in attendance

Grilled Cheese & Fries	\$8
Hot Dog & Fries	\$8
Spaghetti & Meatballs	\$8
Chicken Tenders & Fries	\$9

Event Refreshments

Minimum order for 50 people

Cookies \$7/pp
-assorted cookies/brownies, coffee, tea, soda and bottled water

Continental Breakfast \$10/pp
-assorted pastries, fresh fruit, chilled juices, coffee and tea





Additional Services

Maury Road Marquee	Exclusively \$250/day
Outside Building Marquee	Exclusively \$100/day
Suite Rental	\$300/\$500
On-site Ceremony	Indoor \$500/Outdoor \$1000
String Lighting	\$500

A deposit of \$750 is required to reserve a date and is non-refundable.

A 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. Rental Fees: Friday & Saturday events - \$1,500, Sunday Events - \$1,000. 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 (or 200 person minimum during peak months). 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 March 2024 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.

