



Pen Ryn Mansion - Belle Voir Manor - River's Edge Garden Pavilion

Bucks County, Pennsylvania

***Presenting
Our Premier Wedding Package***

Your Special Event Includes:

*Private Use Of Venue, River-front Views, Garden & Grounds
Twenty One Butlered Hor D'oeuvres and Three Appetizer Stations
Selection Of Salad Course
Three Entrées Or A Duet Entrée & Vegetarian Entrée
Grand Dessert Hour
Champagne Toast
Signature Drink
Extensive Top Shelf Open Bar
Floor Length Estate Table Linens And Napkins
Gold Chiavari Chair With Ivory Chair Cushion
Bartenders And White Gloved Wait Staff
Personal Bridal And Parent Attendant
Seasonal Coat Room Attendant
Event Team To Navigate The Planning Journey And Day-of
Coordination Culinary Team That Assures The Ultimate In Food
Quality And Presentation*

*A 6% Sales Tax Applied To All Menu Prices. Gratuity Included.
No Site Fee/Room Rental if meet Guest Minimum*

Cocktail Hour

For The First Hour, Guests Are Greeted With White Gloved Servers Butlering Twenty One Handmade Hors D'Oeuvres. Three Cocktail Stations Are Displayed For Guests To Enjoy In The Cocktail Hour Spaces!

Twenty One Butlered Hor D'oeuvres

- Quinoa & Zucchini Fritter, Basil Puree
- Mini Maryland Crab Cakes With Mango Chutney
- Roasted Pork, Provolone & Rapini Spring Roll
Tempura Shrimp With Sweet Chili Sauce
- Hoisin Plum Sauce Chicken & Cilantro Dumpling
- Lobster Arancini With Old Bay Remoulade
- Cauliflower "Wings" With Gorgonzola Dip
- Rye Toast With Smoked Salmon Mousse
 - Bacon Wrapped Dates
- Spicy Ahi Tuna, Wasabi Cracker & Pickled Ginger
 - Spinach & Artichoke Phyllo Canape
 - Hummus Shooters With Herb Bread Sticks
- Mesquite Chicken Quesadillas With Salsa Fresca
- Bacon Wrapped Seas Scallops With Lemon Essence
Micro Cheese Burgers On Brioche Bun
- Crispy Vegetable Egg Rolls With Orange Ginger Sauce
Fig & Goat Cheese Flatbread
 - Cocktail Franks With Dijon Mustard
 - Blacked Beef Sirloin With Roquefort Cream
 - Prosciutto Wrapped Asparagus
- Artichoke, Olive & Tomato Antipasto Skewers

Three Cocktail Stations

Mac And Mash Bar

Mashed Yukon & Sweet Potatoes

Four Cheese Macaroni N Cheese In Martini Glasses.

Toppings: Potato & Tortilla Chips, Sour Cream, Broccoli,
Bacon, Bleu Cheese, Queso, Salsa, Chipotle Ranch

Farmers Market Display:

Imported & Domestic Cheese Display, Basil Pesto

Seasoned Tomato-Fresh Mozzarella Salad

Crudités And Grilled Vegetables, Oven Baked Kale Chips,
Grilled Pita, Flatbread Crackers, Sliced Artisan Loaves
Jalapeno-Ranch, Dijon Mustard, Avocado Dipping Sauces,
Black Bean And Traditional Hummus

Taste Of Tuscany:

Farfalle Primavera With Garlic And Oil

Gemelli Alfredo Topped With Sun Dried Tomatoes

Red And White Mussels

Fresh Vegetable Crudite With Vinaigrette

Grilled Vegetable Salad, Pasta Salad And Pitted Olives,
Artisan Breads, Garlic Bread, Parmesan Cheese,
Crushed Red Pepper Flakes And Antipasto Salad

Beginning Courses

*At The End Of Cocktail Hour, Guests Are Invited Into The Grand Ballroom For The First Course
Choose One Of The Following Salads With Rolls And Seasonal Butter
-ask About Our Soup Options; Have Both Soup And Salad = \$3pp*

Salads

Pen Ryn

Petite Field Greens & Romaine Topped With Seedless Cucumbers, Grape Tomatoes, Shredded Carrots And Herbed Croutons. Finished With Fresh Herb Champagne Vinaigrette

Caesar

Chopped Hearts Of Romaine Tossed In Creamy Fresh Garlic & Locatelli Cheese Dressing Topped With Parmesan Cheese And Garlic Croutons

Beet

Baby Spinach Accompanied By Roasted Beets, Vermont Chèvre, Toasted Walnuts And Red Onion. Served With Creamy Oven Roasted Shallot & Herb Vinaigrette

Belle Voir

Mixed Greens, Toasted Pine Nuts, Dried Cranberries, Crumbled Feta Cheese.
Served With A Raspberry-Red Wine Vinaigrette

Caprese

Arcadian Blend Baby Lettuce Accented With Sun-Ripened Grape Tomatoes, Pesto Marinated Fresh Ciliegine Mozzarella And Aged Balsamic Vinaigrette. Served With A Rosemary Olive Focaccia

Iceburg

Crisp Wedge Garnished With A Crisp Bacon Strip, Roma Tomato Concasse, Red Onion, Creamy Maytag Bleu Cheese And Red Wine Vinaigrette

Beginning Enhancements

Pasta Course:

To Be Served Prior To Salad Or Soup Course / \$pp

Roasted Vegetable & Cheese Ravioli

Vegetable Primavera & Tomato Ragu, Finished With Pine Nuts And Fresh Herbs

Shiitake Mushroom Agnolotti

With Spinach And Bleu Cheese, Served With Gorgonzola Cream Sauce And Roasted Red Peppers

Tortellini Pomodoro

Four Cheese Stuffed Pasta In Fresh Tomato Sauce With Parsley And Shredded Parmesan Cheese

Manicotti Bolognese

Fresh Basil And Garlic Scented Classic Ground Sirloin Meat Sauce

Intermezzo Course

To Be Served After Soups, Salad Or Pasta Course

Lemon, Champagne Or Raspberry Garnished With A Mint Leaf In A Martini Glass / \$pp

Main Course

*Choice Of Three Single Entrées Or A Duet Entrée, Plus A Vegetarian Entrée
From The Farm, Sea And Block Entrées Include Chef's Choice Of Starch And Vegetables*

*Below Pricing is Printed at Full Price, yet different times of the year we do offer discounts.
Talk to the Sales Team about different dates!*

From The Farm:

Chicken Pen Ryn

Wine Infused, Mushroom Ragout Over Orzo With Corn And Baby Carrots / \$

Chicken Bruschetta

Herbed Panko Crusted Chicken Breast, Stewed Tomato, Onion And Balsamic Compote, Parmesan Cheese / \$

Chicken Francaise

Asiago-Egg Battered Breast With White Wine, Lemon- Caper Veloute / \$

Stuffed Chicken Breast

Prosciutto Parma Ham, Smoked Mozzarella Cheese & Basil-enriched Pesto Cream / \$

Chicken Florentine

Baby Spinach & Fresh Mozzarella, Sun Dried Tomato Chablis Reduction / \$

From The Block:

Short Rib

Boneless Rib, Slow Cooked, Red Wine Marinated With Roasted Baby Carrots, Shallots Over Horseradish Mashed Yukon Gold Potato / \$

Stuffed Pork Chop

Savory Prosciutto, Artichoke And Asiago Cheese Stuffing Topped With Fire Roasted Red Pepper Cream / \$

Pork Tenderloin

Chili, Cumin, Garlic Marinade, Caramelized Apple, Fig Compote / \$

Veal Medallions Forestiere

Sauteed Onions, With Mushroom Cream Sauce / \$

Filet Mignon

Burgundy Infused Glaze, French Fried Sweet Onions / \$

Char Broiled New York Strip Steak

Roasted Shallot, Mushroom, Gorgonzola Fondue / \$

Roasted Duckling, Raspberry Grand Marnier

Served With Wilted Kale, Smashed Yams / \$

Veal Chop

Sundried Tomato, Crumbled Goat Cheese, Risotto And Asparagus, Balsamic Spiked Demi / \$

From The Sea:

Broiled Tilapia

Finished With A Charred Lemon-chive Butter / \$

Atlantic Flounder Roulade

Citrus, Fresh Herb Sauce, Vegetable-orzo Pilaf / \$

Miso Marinated Salmon Fillet

Baby Bok Choy, Asian Black Plum Puree, Wonton Crisps / \$

Salmon Florentine

Spinach, Parmesan Cheese, Garlic- Roasted Pepper Coulis / \$

Mediterranean Branzino Fillet

Oven Roasted With Fresh Lemon, Capers, Tomatoes And Fresh Herbs / \$

Bacon Wrapped Salmon

Steamed Asparagus, Quinoa Pilaf, Balsamic Glaze / \$

Chilean Sea Bass Fillet

Potato & Wasabi Pea Crusted, Saffron Sauce / \$

Jumbo Lump Maryland Crabcake

Fresh Citrus Zest Infused Tomato-Olive Cocktail Sauce / \$

Perfect Duet

Chicken Bruschetta And Wild Salmon

Grilled Chicken Bruschetta And Roasted Salmon With
Dilled Mustard Cream Over Rice Pilaf / \$

Chicken Francaise And Grilled Shrimp

Chicken Breast Francaise And Grilled Shrimp With
Tomato-Olive Compote / \$

Wild Salmon And Petite Filet

Charbroiled Tenderloin- Honey Roasted Salmon, Fresh Dill
Mustard Cream Sauce / \$

Wild Salmon And Boneless Short Rib

Red Wine Marinated Beef Ribs - Honey Roasted Salmon, Fresh
Dill- Mustard Cream Sauce / \$

Petite Filet And Crab Cake

Served With Bourbon, Triple Peppercorn Emulsion And Cajun
Remoulade Sauce / \$

Royal Couple

Center-cut Filet Mignon, Cabernet Reduction, Broiled Cold
Water Lobster Tail, Citrus Segments, Butter / \$

From The Earth

Roasted Vegetable & Ricotta Cheese Ravioli
Served With Vegetable-Tomato Ragu / \$

Vegan Grilled Vegetable & Quinoa

Portobello Mushroom, Squash, Zucchini, Red Onions,
Eggplant, Asparagus Served Over Quinoa Pilaf With Balsamic
Glaze / \$

Vegetarian Lasagna

Layered Pasta With Four Cheese, Carrots, Spinach, Broccoli,
Onions Finished With Red Pepper And Asparagus Garni And
Basil Marinara / \$

**Host is charged at the respective price per entree, for exactly what is ordered. Ex: 100 guests select Filet and 100 select Chicken, host is billed at each entree's respective price.
Choice Table-Side entrees are billed at the highest priced entree**

Dessert

Grand Dessert Station

*Assortment of Different Flavors of Cannolis, Eclairs, Cookies, Brownies, Blondies,
Chocolate Mousse, Petit Fours, Cream Puffs, and Seasonal Fruits*

Wedding Cake Referral

-Isgro's Bakery: <https://www.bestcannoli.com/>

Cake can come from any Licensed Bakery

Coffee And Tea Station Included

**Add Ice Coffee, Hot Chocolate Or Espresso To The Station: \$ per person*

5 Hour Top Shelf Open Bar

Bar Will Open Ten (10) Minutes Prior To Scheduled 'Start' Time, And Closes Ten (10) Minutes Prior To The Scheduled 'End' Time.

Champagne Toast

Toast To The Newly Married Couple As They Enter The Grand Ballroom!

Signature Drink

Provide Your Guests With A Themed Signature Drink.

Choose From Our List Or Create Your Own From Items Included In Our Top Shelf Open Bar

-Blushing Bride -Blue Eyed Groom -Love Potion

-Main Squeeze -Head Of Heals

Just To Name A Few!

- Ask About All Our Options or Create One from Items Listed in Top Shelf Open Bar

House Wines And Champagne

Your Guests Will Be Offered The Choice Of:

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Rose And Champagne

Domestic Beer

Coors Lite, Yuengling Lager, And Sam Adams Seasonal Draft

+ O'douls Non-Alcoholic Bottled Beer

Spirits

Titos, Absolut, Stolichnaya, Svedka Clementine, Svedka Raspberry, Svedka Vanilla, House Vodka, Bombay Sapphire, Tanqueray, House Gin, Bacardi Silver Rum, Malibu Rum, Captain Morgan Spiced Rum, Jack Daniels, Old Grand Dad,

Jim Beam, Southern Comfort, Crown Royal,

Jameson Whiskey, Tullamore Dew, Windsor Canadian, Seagram's Seven, Vo Seagram's,

Dewars, Glenfiddich, Jose Cuervo, Dry & Sweet Vermouth, Amaretto, Christian Brothers Brandy, Courvoiser Vs, Blackberry Brandy, Sambuca, Triple Sec, Peachtree Schnapps, Kahlua, Bailey's, Sour Apple Pucker, Frangelico, White

Creme De Menthe, Green Creme De Menthe, White Creme De Cocoa

Sloe Gin, Drambuie, Chambord, Dom B & B, Grand Marnier

Also Included Are Soft Drinks, Mixers, And Fruit Juices

*** Feel Free To Inquire About Pricing Or Availability For Any Item Not Listed***

Enhancements*:

-Wine Flights (2 total): \$7, Entire Night: \$

-Additional Beer/Wine Bar: Cocktail Hour Only = \$, Entire Evening: \$

-Additional Top Shelf Open Bar: Cocktail Hour Only: \$, Entire Evening: \$2

-Additional Bartender Above 1 per 90 Adult Guest Scale = \$

Note: No Beverages May Be Brought Onto The Property By The Host Or Guests

**Pricing Per Person*

**Ask about Liquor, Wine and Beer Enhancements for either the entire guest count or just a select few!*

Wedding Ceremony Package

Set In Our Beautiful Gardens With Breathtaking Waterfront Views Package Includes:

Additional 30 Minutes Added To Package

Lemonade And Water Station

White Folding Chairs

Garden Riverfront Pergola Or Indoor Grand Ballroom Trellis/Chuppa Option

\$ Per Person

Ceremony Rehearsal Is Held At Drop Off Appointment or Day-Of.

Entree Group Tasting

You will be invited approximately 6 months prior to your reception to our group entree sampling. Tastings are held on Wednesday evenings at 6pm. Entrees are priced as Full Menu Priced Minus \$100.

We are happy to include complimentary the two lowest priced entrees. Example:

- *Chicken Pen Ryn starting price is \$. For the tasting, the price is \$*
- *Miso Marinated Salmon Fillet = \$*
- *Filet Mignon = \$*

We include (2) of the lowest entrees for our group tastings.

Therefore if only (2) entrees are selected, there is no payment.

If all (3) of the above entrees were selected, the payment would be = \$ (File is the highest price entree of the 3)

Private Tasting

If you would like to have a private tasting = \$ per person attending. Included would be:

- 10 Total Butlered Hor D'Oeuvres To Share
- 1 Salad Per Person (maximum of 2 Selections)
 - 1 Main Entrees Per Person

Private Tastings Held Tuesday-Thursday between 12pm and 5pm
Ability to speak directly with the Culinary Team

Bridal Suite Enhancements

Snacks Are Key! Arrive The Day-Of With Extra Boost To Kick Start The Day.
Included In Your Package Is One Bottle Of Champagne, Water And A Cheese Tray.

Based On The Number Of Guests Specified At The Time Of Ordering. Items Are Not Replenished. = \$ per person

Hoagie Tray

Classic Italian And Turkey Hoagies With Provolone Cheese, Crisp Lettuce, Vine-Ripe Tomatoes And Shaved Red Onion.
Finished With: Oil, Vinegar And Italian Spice

Pretzel Tray

Soft, Fresh, Philly Pretzel Twists Served With Mustard, Cheese Sauce, Ranch & Honey Mustard dressing. Also Includes A
Fresh Vegetable Crudite As Well As Goldenberg's Peanut Chews.

Bagel Bar

Lightly Toasted Mini Bagel Basket Including A Variety Of Philadelphia Cream Cheeses, Jam & Jellies. Also Includes
Homemade Smoked Salmon Spread, Garlic Hummus, Fresh Vegetable Crudite And Bagel Chips

Breakfast Wrap Kick Start Kit

Sundried Tomato And Jalapeno-cheese Wraps Served Two Ways: Classic Egg And Cheese Or Egg And Cheese With Crisp
Bacon. Also Includes: Home Fries, Fresh Seasonal Fruit Salad, Salsa, Ketchup And Hot Sauce

Build Your Parfait Platter

Start With Refreshing Chobani Greek Yogurt And Design Your Own Treat
Accoutrements Include: Fresh Seasonal Berries, Peaches, Mandarin Oranges, Sliced Apples, Granola, Chocolate
Chips, Sweet Honey, Crushed Oreos & Fig Newton Bars

Pre-party Open Bar

Our Top Shelf Open Bar Is Available To You 1 Hour Prior To The 'Start' Time Of The Event!
Let Our Experienced Bartenders Take Care Of You And Those Sharing Your Special Day.

\$ Per Hour Pre Function Time
+ Bartender Fee / \$

Enhance Your Cocktail Hour

*Add Unique Options For Your Cocktail Hour. One Hour Availability
Pricing Per Person*

Bruschetta And Hummus Martini Bar

Sliced Multigrain Loaves, French Ficelle, Kalamata Olive Ciabatta, Grilled Pita And Flatbread Crackers Surrounded By Classic Tomato Bruschetta, Baba Ganoush, Garlicky Hummus, Spinach-artichoke Dip And Guacamole. Accent Your “Martini With Roasted Peppers, Caramelized Onions And Imported Olives / \$

Asian Stir-fry Station

Ginger Scented Teriyaki Kimchi Chicken With Fresh Broccoli Over Ginger Stir Fried Rice

Or

Korean Style Beef Bulgogi, Hot Pepper Flake Spiced Steak, Fire Roasted With Sesame Oil, Mushrooms & Fresh Garlic. Served Over Fried Rice With Scallions And Lettuce Cups

Accompanied By Wasabi Peas, Sriracha And Sesame Ginger Sauces, Chopsticks And Fortune Cookies / \$

Brussel And Bacon Bar

Sauteed Brussel Sprouts, Bacon, Cheese Sauce And Caramelized Onions / \$

Risotto Bar

Sweet Water Shrimp, Asparagus And Portobello Risotto, Chicken And Basil Risotto, Parmesan Risotto / \$

Southern Mini Taco & Fajita Station

Fiesta Cilantro Chicken And Corona Marinated Beef With Grilled Bell Peppers, Sweet Onions, Mini Flour Tortillas, Taco Shells, Shredded Cheese, Salsa, Guacamole, Sour Cream And Jalapenos / \$9

Tailgate Station - Chef Attended Station

Boneless Wings, Hot Dogs, Mini Meatball Parmesan Sandwich, Mini Roast Beef & Cheddar Served Roll \$

Maryland Crab Cake Bar - Chef Attended Station

Jumbo Crab Cakes, Sauteed To Order With Sweet Butter. Old Bay Remoulade, Dijon Mustard, Sweet Corn / \$

Artisan Flatbread Station

Handmade Bite-Size Artisan Naan Flatbreads: Pesto Mozzarella, Jerk Chicken, Braised Short Rib Toppings: Sliced Olives, Balsamic Glaze, Feta Cheese, Cilantro Sauce, Hot Sauce, Shredded Cheddar, Chopped Onions & Horseradish / \$

Hibachi Station - Chef Attended Station

Outdoor Flame Burning Grill With Teriyaki Shrimp, BBQ Mango Beef, Jerk Chicken, Baby Lamb Chops Served With Tropical Sides / \$

Seafood Cocktail Martini:

Jumbo Shrimp, Alaskan Crab Claws, Mussels, With Tito’s Vodka Infused Cocktail / \$

Add:

Oysters \$, Steamed Little Neck Clams \$, Clams On Half Shelf \$

Sushi Station - Chef Attended Station

Hand-rolled Sushi With California Rolls, Spicy Tuna, Vegetable Roll, Spicy Yellowtail, Shrimp/Tuna/Salmon Nigiri With Soy Sauce, Pickled Ginger, Wasabi, Sesame Seeds / \$

Porchetta Station- Chef Attended Station

Slow-roasted Seasoned Pig With Broccoli Rabe, Hot Cherry Peppers, Au Jus, Imported Sharp Provolone And South Philly Style Sesame Seed Roll / \$

Add to Butlered Hor D’Oeuvres:

Chilled Jumbo Shrimp: Old Bay Gulf Shrimp, Cocktail Sauce: \$ Per Piece, 50 Piece Minimum

Baby Lamb Chops: Red Wine Infused Dijon & Herb Crusted: \$ Per Piece, 50 Piece Minimum

Additional 30 Minutes Cocktail Hour: \$ Per Person

**Ask About Our Seasonal Additions **

Dessert Enhancements

One Hour Availability

Exquisite Estate Display

Donuts: Assortment Of Glazed, Chocolate, Cinnamon-Sugar, Sprinkles, Old Fashioned, Donut Holes, Display Of Assorted Cupcakes, Assortment Of Mousse Parfaits, Fruit Tartlets, Cheesecake Pops, Cake Pops, Chocolate Dipping Sauce, Strawberries, Pretzel Rods, Churros, Mini Cakes, Macaroons, Assortment Of Candies, Cannolis, Eclairs, Cookies, Brownies, Blondies, Chocolate Mousse, Petit Fours, Cream Puffs, Seasonal Fruits /\$

Midnight Snack

Dutch Apple Pie, Peach Pie, Coconut Cream Pie
Chocolate, Vanilla, Mint Chocolate Chip Ice Cream
Assortment Of Cookies & Farm Fresh Milk

Toppings - Blueberry & Cherry Compote, Whipped Cream, Chocolate & Caramel Sauces, Crumbled Oreos, M&M's, Sprinkles And Toffee Crumbles / \$

Grand Ballroom Flambe

Uniformed Chef's Presenting Flavor, Flare And Flash With A Flambe Dessert Of Bananas Fosters, Cherries Jubilee And Donut Holes. Served Over Vanilla Ice Cream With Create Your Own Toppings Including Shaved Chocolate, Caramel Sauce, Crumbled Oreos, M&M's, Sprinkles, Toffee Crumbles, Pretzel Rods And Churros / \$
-Station Added to Mini Dessert Station

Cheesecake Martini Station

Ny Style Cheesecake Served In Martini Glasses From A Giant Cheesecake With Do It Yourself Toppings Including, Oreos, M&Ms, Chocolate Chips, Graham Crackers, Blueberry & Cherry Compote, Whipped Cream, Chocolate, Caramel, Hazelnut & Coffee Flavored Syrups / \$
-Station Added to Mini Dessert Station

S'more Station

Wood Fire Sticks, Marshmallows, Dark Chocolate, Milk Chocolate, Cookies And Cream, Graham Crackers All Around A Open Flame Fire Pit And Heaters / \$

Cupcakes And Donuts Display

Treat Your Guests To Everyone's Favorite Snacks: Iced Red Velvet, Vanilla Bean And Chocolate Cupcakes. Donuts Include Glazed Old Fashioned, Dark Chocolate Cake, Sour Cream, And Glazed Crunch + Donut Holes / -Station Added to Mini Dessert Station

Add Individual Options To Mini Dessert Table

Assortment Of Donuts / Donut Holes /\$ Per Person

Cupcakes /\$ Per Person

Mousse Parfaits /\$ Per Person

Fruit Tartlets /\$ Per Person

Cheesecake Pops / Cake Pops /\$ Per Person

Strawberries /\$ Per Person

Churros /\$ Per Person

Mini Cakes /\$ Per Person

Macaroons /\$ Per Person

Cheesecake Martini /\$ Per Person

Bananas Foster /\$ Per Person

Grande Finale

*Late Night Bite: Add One Of The Below Stations
All Stations Will Be Set Up One Half Hour Before The End Of Your Event*

The Famous Tastes Of Philly Station

Wit Or Witout Cheesesteaks, Tastykakes, Jumbo Soft Pretzels With Spicy Mustard, Peanut Chews And
Water Bottle / \$ per person

He Stole A Pizza My Heart

Assortment Of Cheese, Pepperoni & Roasted Veggie Pies, Prepared With Basil-Roma Tomato Pizza Sauce And Mozzarella
Cheese / \$per person

“Eggcellent” Breakfast

Eggs, Bacon, Sausage, Pork Roll Home Fries, Cheese With Assortment Of Breads
Make A Sandwich! /\$per person

Fry-yay Bar

Mini Take-out French Fry Containers To Hold Tater Tots, Curly, Crinkle, Or Fries With Chili, Bacon, Pulled Pork, Cheese
And Gravy Toppings / \$ per person

“Say Cheese” Bar

Assortment Of Pre-Made American And Cheddar Grilled Cheese, Perfectly Melting Our Hearts / \$ per person
Add Mini Cups Tomato Soup / \$ per person

Post-Party Package:

Continue the After Party with Us!

After the Reception has ended, enjoy an extra hour in the Cocktail Hour Spaces. Package Includes:

- (1) of the Above Stations for a minimum of 35 guests
- Full Open Bar
- Bartender + Waitstaff Available
- + \$per person

Reception Enhancements:

*The Following Section Illustrates Different Ideas To Make Your Special Day Even More Unique.
Feel Free To Inquire About Options Listed Here Or Special Ideas Of Your Own.*

Sparkler Send-Off

Say Goodbye Under An Arch Of Sparklers Held By Your Guests / \$ Per Person

Outdoor Fire Pit Accompanied By 2 Heaters

Gather Round Our Open Flame Fire Pits Of Seasoned Hardwood Logs, Placed On A Brick Patio With Two Heaters And Whittled-Tip Birch Wood Sticks / \$

Table Setting

Gold Or Silver Charger Plates / \$ Per Plate

Chiavari Chair Sash / \$ Per Chair

Colored Poly Napkin / \$ Per Napkin

Table Runners / \$ per

Lighting

Amber Uplighting / \$

Color Uplighting / \$

Service

Valet Parking - \$Per Attendant - Minimum Of 4 Attendants

Additional Waitstaff Or Bartender - \$ per

Pricing Available Upon Request

Indoor Sparkler Machine

Pin Spot Lighting

Gobo on Dance Floor

Ice Sculptures

Outdoor Tents

Additional Linen Upgrades

Staging

All Rentals, Displays And Decorations Must Be Coordinated Through Pen Ryn Estate, Inc. Staff. Any Rentals, Displays And Decorations Not Listed Must Be Provided Or Pre-Approved By Pen Ryn Estate, Inc. Should The Need Arise, Hosts Are Required To Utilize Pen Ryn's Reception Enhancements As Listed Above.

General Information

A 6% Sales Tax Is Applied To All Menu Prices. Gratuity Included.

All Prices Quoted Are Firm Through December 2022.

Commitments Beyond This Time Period Receive a 5% Price Increase

Children/Event Professionals Discount Menu Options

*** Children And Event Professional Meals Are Not Considered Part Of Guarantee Minimum
(Non-alcoholic Beverages And Entree Only)**

Children (Ages 5-12) Main Entrees = 50% Discount Children (Ages 5-12) Chicken Fingers+Fries =\$
Children (4 And Under) Chicken Fingers+Fries = Free - Subcontractors- Chef's Choice Pasta Entree = \$

Payments And Scheduling

All Checks Are Made Payable To Pen Ryn Estate, Inc.

All Deposits And Payments Are Non-Refundable And Non-transferable

An Initial Deposit (\$) + Signed Contract By Both Parties, Is Required To Reserve Facility Location, Grounds, Date, Time Frame, Pricing.
Initial Deposit Can Be Paid By Visa, Master Card, Discover, Amex, Personal Check Or Cash with Service Fee. Deposits After Initial,
Deposits Can Be Paid By Personal, Certified Check Or Cash. Credit Cards warrant service fee. Final balance can be paid by personal
check 11 business days prior or no later than 5 business days prior by certified check or cash. No Credit Cards.

Deposits Booked Year Out: 25% Deposit 6 Months and 9 Months from Event Date

Deposits Booked More Than 2 Years Out: 25% Deposit 6 Months, 9 Months, 12 Months from Event Date

6 Months Prior - Predetermined Group Entree Sampling

5 Months Prior - 1st: Bridal Packet Submitted 2nd: Event Details Phone Call

15 Business Days Prior - Contract Confirmations Due + Actual Guest Count & Floor Plan + Excel Spreadsheet

5 Business Days Prior: Final Balance Due by Certified Check* or Cash

*We can Accept Personal Check for Final Balance 11 Business Days Prior

5 Business Days Prior- Guests May Be Added Until Wednesday, Week Of Event, At 10:00am

*Once Final Balance is Paid (either Certified or Personal Check, or Cash) - No Guest can Be Removed

5 Business Days Prior- Drop Off Appointment, Wednesday, Week Of Event.

Friday Reception Drop Off Time: 3:00pm – 3:30pm

Saturday Am Reception Drop Off Time: 6:00pm – 6:30pm

Saturday Pm Reception Drop Off Time: 5:00pm – 5:30pm

Sunday Reception Drop Off Time: 4:00pm – 4:30pm

Event Time Periods

Event Times Are Based On A Five Hour Period From Contracted Guest Arrival 'start' To Guest Departure 'end'.

Vendors and Bridal Party May Arrive 90 Minutes Prior To Contracted 'Start' Time At No Charge.

Hosts, Guests And Vendors Must Vacate Function Space Within 30 Minutes Of Contracted Guest Departure 'end'.

Prior Event Buyout

Arrive **4 Hours** Prior To Contracted Start Time

(Once This Option Is Added, It Becomes Permanent)/ \$

****Prior Event Time Slot****

*Elaborate Cheese And Shrimp Display

*Beer, Wine And Mimosa Bar

Bridal Attendant

*Get Hair/Makeup Done/ Dressed On-site, Plus More Time For Pictures

*Flexibility For Subcontractors To Access Venue 4 Hours Prior To Contracted 'start' Time.

Flexibility With Day Of Ceremony Rehearsals.

(Pen Ryn Estate Bridal Showings/Appointments Still Permitted)

Post Function Time: (Additional Time For Facility Usage, Service Staff And Open Bar*)

One Half Hour: \$ Per Person

One Hour: \$ Per Person

Facility Seating Capacities

River's Edge & Pen Ryn Mansion: 300 Guests Seated/Cocktails Or Tented: 500 Guests

Belle Voir Manor: 400 guests Seated/Cocktail. 600 with Tent