



PEN RYN ESTATE
on the Delaware

Bucks County, Pennsylvania

Presenting
Our Premier Banquet Package

Your Special Event Includes:

*Private Use Of Venue, River-front Views, Garden & Grounds For Five Hours
Cocktail Hour Served In Separate Mansion Or Manor And Adjoining Patios*

Selection Of Salad Course

Selection Of Three Entrées Or A Duet Entrée & Vegetarian Entree

Grand Dessert Hour

Extensive Top Shelf Open Bar

Floor Length Estate Table Linens And Napkins

Gold Chiavari Chair With Ivory Chair Cushion

Maitre D', Bartenders And White Gloved Wait Staff

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.*

Cocktail Hour

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

Twenty One Butlred 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

Enhancements:

-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 Of Cocktail Hour: \$ Per Person

**Ask About Our Seasonal Additions **

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 = \$pp

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 Entrees Include Chef's Choice Of Starch And Vegetables*

From The Farm:

Chicken Pen Ryn

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

Chicken Francaise

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

Chicken Bruschetta

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

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 And 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, Served With Caramelized Apple And Fig Compote / \$

Veal Medallions Forestiere

Sauteed Onions, With Mushroom Cream Sauce / \$

Char Broiled New York Strip Steak

Topped With A Roasted Shallot, Mushroom, Gorgonzola Fondue / \$

Roasted Duckling, Raspberry Grand Marnier

Served With Wilted Kale, Smashed Yams / \$

Filet Mignon

Burgundy Infused Glaze, French Fried Sweet Onions / \$

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 With 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 / \$

Eggplant Rollatini

Ricotta Cheese Stuffed And Breaded Eggplant With
Asparagus, Peppers And Basil Marinara / \$

Vegan Tofu Stuffed Pepper

Sautéed Tofu Blended With Eggplant, Zucchini, Onions,
Tomatoes And Basmati Rice / \$

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 / \$

Vegetable Wellington

Roasted Vegetables & Cheese, Baked In Puff Pastry Shell With
Herbed Sour Cream Garden Gravy / \$

Vegan Corn Tart

Cornmeal Arepa Dough Tart Shell Filled With Roasted
Vegetables And Hummus / \$

Choice Tableside - Priced At The Highest Entree For All Guests

Dessert

Mini Dessert Station

Miniature Finger Confections Including Cannolis, Eclairs, Cookies, Brownies, Blondies, Chocolate
Mousse, Petit Fours, Cream Puffs, Seasonal Fruits

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.

House Wines And Champagne

Your Guests Will Be Offered The Choice Of:

Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, 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 Gran 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 Brother's 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***

Referrals

Radisson Hotel

2400 Old Lincoln Highway, Treose Pa. 19053

Contact: Rochelle Morris: 267 525 4008

Email: Rochelle.Frondale@Radisson.Com

Yellowbird Bus Shuttle Company

Provide Your Guests With Transportation!

48 Passenger Yellow School Bus

Contact: 7700 State Road Philadelphia PA 19136

Phone: 215.289.1022

Limo Today

Contact: Glenn, [\(215\) 352-1500](tel:2153521500)

3600 Street Rd, Bensalem, PA 19020

Enhancements

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 / \$

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

Chivari Chair Sash / \$ Per Chair

Colored Poly Napkin / \$ Per Napkin

Pricing Available Upon Request

Uplights - Amber Uplights \$ Or Color \$ per

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

Additional Waitstaff Or Bartender - \$per

Indoor Sparkler Machine

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.

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 / \$

Tailgate Station - Chef Attended Station

Boneless Wings, Hot Dogs, Mini Meatball Parmesan Sandwich, Mini Roast Beef & Cheddar Served On An Onion 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 / \$

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

*Send Guests Off With A Grande Finale! Add One Of The Below Stations "To-Go"
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 / \$

Pizza Station

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

"Eggcellent" Breakfast

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

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 / \$

"Say Cheese" Bar

Assortment Of Pre-Made American And Cheddar Grilled Cheese, Perfectly Melting Our Hearts / \$5
Add Mini Cups Tomato Soup / \$

Bar Enhancements

*Note: Per Our Terms And Conditions, No Beverages May Be Brought Onto The Property By The Host Or Guests
Pricing Per Person*

From The Vine

Wine Flights

House Red And White Options
Before Salad & Main Entrees / \$
Entire Evening / \$

Pen Ryn Wine List

Select Special Ordered
Wines From Our Provided
List To Replace House
Wines.

Sangria Bar

Red, White & Rose Wine
Mixed With Seasonal Fruit
Added To Main Bar / \$

From The Hops

Additional Beer or Wine Bar

Cocktail Hour / \$
Reception Only: \$
Entire Evening / \$
Bartender Fee / \$

Additional Top Shelf Open Bar

Cocktail Hour / \$
Reception Only: \$
Entire Evening / \$
Bartender Fee / \$

Bottled Beer Bar

Set Up A Station Full Of Your
Favorite Beers. Ask Us About Some
Of Our Popular Selections / \$
Set Up
Bartender Fee / \$
Cases Priced Separately

From The Distillery

Cigar Bar

Guests Can Light Up The Night With Outdoor Cigar Bar.
Select 5 Different Types Of Cigars From The Provided List.
Includes Cigar Cutters, Matches, Ashtrays / \$ Set Up
+ Cigars Priced Separately

Scotch, Whiskey, Bourbon Bar

Guest Sample For 2 Hours - Select 5 Options
From Provided List. \$ Set Up + Bottle Prices

*** Combine Cigar Bar And Whiskey Bar ***

\$ Set Up+ Cigar Pricing + Bottle Pricing

Deluxe Spirits

Belvedere, Grey Goose, Patron, Hennessy, Chivas Regal,
Glenlivet, Johnny Walker Black, Makers Mark, Knob Creek,
Woodford Reserve, Etc.. / Per Bottle Pricing Availability

Mix It Up

Mojito Bar / \$
Margarita Bar / \$
Pina Colada Bar / \$
Martini Bar / \$

*Individual Bottles May Also Be Added To Your Bar.

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 Are Subject To A Proportionate Increase Of Five Percent Per Year For Events Booked Beyond December 31, 2022.

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 Hot 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 (\$2,500) + 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, But Not The Final Balance, Can Be Paid By Personal Or Certified Check Or Cash. No Credit Cards Final Balance Is Made By Certified Check Or Cash Only, No Personal Checks

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

5 Months Prior - 1st: Details 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'.

Bridal Party May Arrive 60 Minutes Prior To Contracted 'start' Time At No Charge.

Subcontractors May Arrive 90 Minutes Prior To Event Contracted 'start' Time.

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)

~Includes~

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

*Elaborate Cheese And Shrimp Display

*Beer, Wine and Soda

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

. \$ + Tax.

(Pen Ryn Estate 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

Pen Ryn Mansion Up To 300 Guests Seated/Cocktails Or Tented: 500 Guests

Belle Voir Manor Up To 400 Guests Seated/Cocktails Or Tented: 600 Guests