

The Inn at Penn, A Hilton Hotel

Five Hour Beverage Service

Serving Deluxe Spirits and Liquors, Imported and Domestic Beers, and Wines

Reception

Your selection of Six Passed Hors D'oeuvres, Two Food Displays, and Two Chef Stations

The Menu

Appetizer

Salad

Intermezzo

Two Entrée Selections

Dessert

Canyon Road Chardonnay, Merlot, Cabernet Sauvignon, and White Zinfandel

Complimentary Three Room Suite on the Evening of your Celebration

Pricing for table-side entrée selection is determined by the higher priced selection.
Prices include tax and gratuity.

Beverages

Five Hour Continuous Beverage Service featuring:

Deluxe Brand Alcohol

*Stolichnaya, Tanqueray 10 Gin, Johnny Walker Red, Makers Mark Bourbon
Bacardi Superior Rum, Crown Royal Whiskey, Sauza Hornitos Tequila*

Selected Wines

Chardonnay, Merlot, Cabernet Sauvignon, and White Zinfandel

Imported Beer Selections

Heineken, Heineken Light, Corona

Domestic Beer Selections

Michelob Ultra, Coors Light, Miller Lite, Blue Moon Lager, Sam Adams Boston Lager

Assorted Soft Drinks, Fruit Juices, and Bottled Water

Wines served Tableside during Dinner to complement your menu

Substitute or Add Grey Goose and Belvedere Vodkas (Additional \$4.00 per guest)

Reception Menu

Selection of Six Hors D'oeuvres butlered by white gloved servers:

Cold

Caprese Salad Skewers (seasonal)
Vine Ripened Tomatoes, White Onions and Fresh Basil Bruschetta
Shrimp with Cantaloupe Dipping Sauce
Tuna Tartar with Chilies, Lime, Onion, Cilantro
Beef Salad with Cabbage, Carrots, and Sesame Dressing
Prosciutto with Melon, Mint, and Balsamic
Scallop with Spicy Coconut and Lime Vinaigrette
Lentil "Hummus" with Red Bell Pepper
Indian Spiced Tomato Shooter
Orange Glazed Chicken Lettuce Wraps
Curried Chicken Salad, Cilantro, and Almonds
Beet Salad with Goat Cheese, Walnuts and Celery
Shrimp Brochettes with Scampi Aioli
Crayfish Salad with Tarragon and Tomato
Assorted Sushi Rolls from Pod, Spicy Soy and Wasabi
Assorted Nigiri from Pod, Spicy Soy and Wasabi

Hot

Crab Cakes with Spicy Remoulade
Prosciutto Wrapped Scallop with Fennel Crema
Beef Satay with Scallions and Peanut Dipping Sauce
Brandade Fritters with Parsley Dipping Sauce
Vegetable **OR** Seafood Spring Rolls with a Sweet and Sour Dipping Sauce
Tempura Shrimp with Ponzu
Cumin Spiced Beef Patties with Chili Lime Dipping Sauce
Shrimp on Sugar Cane with a Pomegranate Dipping Sauce
Chicken Empanadas **OR** Vegetable Empanadas
Mini Chicken Cordon Bleu
Curried Tofu with Peanut Sauce
Truffled Mac and Cheese with Herb Bread Crumb Topping
Mushroom Risotto Fritters
Beef Franks in a Blanket with Honey Grained Mustard Sauce
Polpetto with Porcini Mushroom Sauce
Chicken Satay with Mango Dipping Sauce
Petite Lamb Chop Lollipops

Our culinary team will gladly suggest additional items to accommodate dietary restrictions or coordinate with your theme

Your Selection of Two of the Following Displays

Garden Crudités

A Selection of Fresh Garden Vegetables
Stilton Blue Cheese and Garlic Herb Dressings

Artisan Cheese Display

A Selection of Soft and Hard American and European Cheeses, Fruit Marmalade,
Honey Truffle Compotes, Red Grapes and Figs
Baked Brie en Croûte
Served with Sliced Warm Baguettes and Crackers

Mediterranean Bar

Grilled and Marinated Vegetables to include Eggplant, Zucchini, Squash, Tomato, Red Peppers, Artichokes, Red Onions
Served with Assorted Olives, Feta Cheese, Homemade Hummus, Baba Ganoush and Pita Bread

Antipasto Bar

Assorted Imported Italian Meats and Cheeses, Marinated Mushrooms, Roasted Red Peppers, Mixed Olives, Marinated Seasonal Vegetables and Beans, Caprese Salad and Marinated White Anchovies

Dim Sum Display

Bamboo Steamer Baskets filled with Steamed Pork, Shrimp and Vegetable Wontons,
Assorted Dumplings, Siu Mai and Pot Stickers
Assorted Asian Dipping Sauces

Your Selection of Two Chef Stations

Pasta Station

Pasta-Fusilli, Cavatelli, Whole Wheat Penne Pasta
Sauces- Basil Pesto, Tomato and Basil, Creamy Mushroom Sauce
Accompaniments-Shrimp, Chicken, Roasted Portobello Mushrooms, Pancetta,
Parmesan Cheese, Herbs, Spinach, and White Beans

Martini Salad Station

Tuna Tartare, Lobster Salad, Chicken Salad
Dressed in a Martini Glass and topped with Dressed Micro Greens and Tobiko Caviar

Risotto Station

Personalize our Traditional Risotto with Roasted Seasonal Squash, Sautéed Mushrooms,
Peas, Tomato Pesto, Peekitoe Crab, Diced Chicken, Asparagus, Herbed Mascarpone
and Parmesan Cheese (Large groups over one hundred choose three)

Mashed Potato Station

Yukon Gold and Sweet Potato filled Martini Glasses
Topped with your choice of: Sour Cream, Snipped Chives, Cheddar Cheese, Broccoli,
Caramelized Onions, Crispy Prosciutto Bits and Candied Walnuts

Lettuce Wrap Bar

Varieties of Lettuce Leaves to Wrap Your Choice of Fillings:
Garlic Lemon Shrimp, Grilled Tandoori Chicken, Cumin Spiced Beef, Orange Glazed
Pork, Pickled Carrots, Diakon, Bean Sprouts, Rice Noodles, Cucumber and Mint

Flat Bread Station

Choose 3 of the following:
Margherita ~ Tomato, Mozzarella and Basil
Yukon Potato, Caramelized Onions, Sautéed Mushrooms, Goat Cheese and Truffle Oil
Spinach, Béchamel, Artichokes, Black Olives, Sun Dried Tomatoes and Parmesan
Prosciutto, Gorgonzola, Fig Marmalade, and Rosemary Olive Oil
Philly Cheese Steak with Filet Mignon, Caramelized Onion, and Fontina Cheese
Whole Wheat Flat Bread, Basil Pesto, Ricotta Cheese, and Marinated Tomatoes

Stir Fry

Bell Peppers, Green Onions, Bamboo Shoots, Water Chestnuts, Bok Choy, Napa
Cabbage, Carrots, Broccoli, Mushrooms
Prepared with Chicken, Beef, or Baby Shrimp
Served over Steamed White Rice

Reception Enhancements Chef's Attended Stations

Japanese Sushi (5 piece per person)

An Assortment of Sushi, Sashimi and Rolls with Traditional Accompaniments

\$10.00 per guest

Sushi Chef \$150

Raw Bar

Poached Jumbo Shrimp, Oysters and Clams on the Half Shell, Crab Claws
Traditional Cocktail Sauce, Celery Root Remoulade, Orange and Black Pepper
Mignonette

Market Price

Specialty Ice Carvings for Seafood Stations

\$250.00 – \$400.00

Crab Cake Station

Maryland Lump Crabmeat served with Herbs, Béchamel, Onions, and Mustard Over a
Waldorf Salad

\$8.00 per guest

From the Carvery

A \$100 attending fee will be added for each uniformed chef

Oven Roasted Turkey

Cranberry Walnut Chutney, Herbed Mayonnaise and Miniature Egg Twists

\$6.00 per guest

Smoked Jandl Turkey

Cranberry Walnut Chutney, Herbed Mayonnaise and Warm Caramelized Onion Rolls

\$7.00 per guest

Beef Wellington

Tenderloin of Beef topped with Mushroom Duxelle and wrapped in Puff Pastry
Warm Caramelized Onion Glaze

\$14.00 per guest

Chateaubriand

Tenderloin of Beef wrapped with Garlic and Bacon

Warm roasted Garlic Demi Glace

\$12.00 per guest

Roasted Leg of Lamb

Stuffed with fine Herbs and a roasted Shallot and Mint Sauce

\$9.00 per guest

Dinner Menu
Select One of the Following Chilled or Hot Appetizers

Chilled Selections

Seasonal Soup Selections

Spring (March – May)

Spring Pea Soup with Minted Mascarpone served Chilled

Summer (June – August)

Chilled Cucumber Soup with Yogurt

Gazpacho

Roasted Root Vegetables and Goat Cheese Terrine with a Black Olive Tapenade and Basil Oil

Prosciutto di Parma with Seasonal Accoutrements

Beef Tenderloin Carpaccio with shaved Crimini Mushrooms, Romano Cheese and White Truffle Oil

Hot Selections

Seasonal Soup Selections

Winter (December – February)

French Lentil Soup with Black Pepper and Parsley Croutons

Potato Soup with Saffron Garnished with Thyme Scented Crème Fraiche

Creamy Cauliflower Soup with Horseradish

Spring (March – May)

Roasted Vidalia Onion and Potato Soup Garnished with Pancetta

Gingered Carrot Soup with Cilantro Crema

Fall (September – November)

Butternut Squash Soup with Amaretti

Creamy Mushroom Soup with Sage

Roasted Fennel with Granny Smith Apple

Warm Vegetable Tart

Zucchini, Tomato, Caramelized Onion, and Goat Cheese with Olive Tapenade

Seared Sea Scallop

Asparagus Salad, Lemongrass Vinaigrette

Ricotta Cavatelli

Choice of Sauce: Tomato Basil, Mushroom Sauce, or Basil Pesto

Shrimp with Polenta

Garlicky Shrimp atop Polenta Cake with Feta, Portobello Mushrooms, Toasted Pine Nuts

Select One of the Following Salads

Arugula, Radicchio, Fennel and Carrot Salad with Lemon Citronette

Classic Caesar Salad

Crisp Romaine, Creamy Parmesan, Croutons and Anchovy Dressing

Caprese Salad (best served from June- September)

Tomato, Mozzarella, and Basil marinated with an Olive Oil and Balsamic Reduction

Ice Berg Wedge

Tomatoes, Bacon and Danish Bleu Cheese Dressing

Mixed Field Greens

Tomato, Cucumber, Red Onion and Black Peppercorn Dressing

Frisee Salad

Dried Cherries, Almonds, Goat Cheese and Orange Vinaigrette

Bibb Salad

Radish, Mint and Grapefruit Poppyseed Dressing

Specialty Salad created by our Chef using the Vegetables of the season

Intermezzo

A Tantalizing Light Sorbet to Refresh Your Palate

Dinner Entrees ~ Each entrée is served with Season Vegetable and Starch

Pricing for table-side entrée selection is determined by the higher priced selection.

Prices include tax and gratuity.

Meats

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| Pan Roasted Filet Mignon with Balsamic and Thyme | \$175.00 |
| Fennel Crusted Lamb Loin with Mint and Almond Pesto | \$175.00 |
| Pan Roasted Veal Loin Mushroom in Marsala Sauce | \$170.00 |
| Grilled New York Strip with Mushroom Red Wine Sauce | \$160.00 |

Poultry

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| Free Range, Natural Chicken Breast with Roasted Garlic Sauce | \$160.00 |
| Pan Roasted Duck Breast Spiced Fruit Compote (Served medium rare) | \$160.00 |
| Sautéed Chicken Breast with Roasted Garlic Jus | \$150.00 |
| Pan Roasted Chicken Breast with Dijon Tarragon Sauce | \$150.00 |
| Sautéed Chicken Breast with Shitake Mushroom Ragu, Pea Greens | \$150.00 |
| Roasted Pheasant wrapped in Applewood Smoked Bacon | \$150.00 |
| Quail Stuffed with Cornbread and Sausage | \$150.00 |

Seafood

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| Sautéed Bass, Fregola Sarda and Saffron Sauce | \$160.00 |
| Pan Seared Halibut with Mushroom and Rosemary | \$160.00 |
| Pan Seared Crab Cakes, Cucumber Herb Quinoa and Spiced Yogurt Sauce | \$160.00 |
| Grilled Salmon, Seasonal Pairings | \$150.00 |
| Pan Seared Bacon Wrapped Salmon and Grainy Mustard Sauce | \$155.00 |

Vegetarian

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|---|-----------------|
| Vegetable Napoleon ~ Roasted Portobello Mushrooms, Red Peppers, Eggplant, and Zucchini with Goat Cheese | \$145.00 |
| Pasta Selections Available with Seasonal Sauce | \$145.00 |
| Risotto flavored with Seasonal Vegetables, Cheese, and Herbs | \$145.00 |
| Miso Marinated Tofu with Baby Bok Choy and Lemongrass Vinaigrette | \$145.00 |

Desserts

Served with Starbucks Coffee and Tazo Teas

Symphony Chocolate Dome

Chocolate Sabayon with Chocolate Dacquoise and Raspberry Coulis

Tahitian Vanilla Bean Mousse

Served with Vanilla Syrup and Almond Cake

Orange Crème Brûlée

Prepared with Grand Marnier and Orange Zest

Hazelnut Toffee

Hazelnut Mousse with Praline Crème Anglaise

Trio of Miniature Desserts

Dessert Enhancements

Viennese Display

A variety of desserts to include:

Miniature Éclairs, Petit Fours, Bread Pudding with Crème Anglaise, Assorted Fruit Tarts,

Miniature Cheesecakes with Assorted Toppings, Chocolate Mousse in Marble

Chocolate Cups and chef's selection of whole Cakes, Pies, and Tarts

Freshly Sliced Fruits and Melons with Warm Chocolate Fondue and Whipped Cream

\$15.00 per guest

Chocolate Fountain

Warm Chocolate Fondue with Freshly Sliced Fruit, Lemon Pound Cake, Assorted

Cookies, Brownies and Blondies, and Marshmallows

\$10.00 per guest

Additional information

Certified Wedding Planner – Our certified wedding planner will be your on-site contact person and personal consultant from start-to-flawless finish.

Ceremonies – For a nominal fee, we will provide a location for your ceremony. This service must occur immediately before the party (outside of your 5-hour celebration). The hotel will be responsible for the physical set up of the room, including, chairs and if needed: a raised platform, microphones & amplification through our house sound system. You will be responsible for all décor (floral arrangements, etc). The hotel must approve all décor/set-up arrangements.

Hilton HHonors – We are pleased to participate in the Hilton HHonors Reward Program. This program rewards you with one hotel point for every eligible dollar you spend on the catering for your wedding reception. All of this adds up to free travel opportunities at any of our 2,800 Hilton Family Brand of hotels.

Pricing –

Young Adults (14-20 years) These guests are minors & are not permitted to consume alcohol. We will deduct \$40.00 from your adult package pricing for your underage guests.

Vendor Meals – Should you wish to offer to offer a meal to your vendors or if you are required to offer a meal to your vendors (photographers, videographers, DJs/band), we will do so for \$45.00 per person including tax & service fees. **Please note – the hotel has a strict policy that vendors are not guests of the wedding and therefore, we will not permit them to consume alcohol.**

Photography – There are a number of indoor locations within the hotel and gorgeous outdoor locations on the campus of The University of Pennsylvania which is directly across the street

Valet Parking – Our event parking is \$20.00 per vehicle. A bulk discount for host-paid valet parking is available to you at \$14.00 per vehicle (\$12.00 per vehicle including tax & \$2.00 per vehicle tip for the valet team)

Afterglow – The Living Room is a stunning room on our lobby level. Following the party, you may reserve this room to allow your guests to continue celebrating your special day. Bar service & food is available.

Room blocks – You will have the assistance of a designated sales manager to set up a block of rooms for your out-of town guests, give you a personalized web page for your guests to make reservations online, and provide personalized invitation insert cards with driving direction to the hotel. If you're interested, for an additional fee, the hotel can create welcome amenities for your guests, or we'll gladly distribute to your guests an amenity or welcome letter you provide.