

Congratulations!

*We would like to thank you for considering
The Days Inn Penn State
for your Wedding Celebration.
Our ballroom, with its traditional chandeliers,
offers you an elegant and affordable
site for your wedding reception.*

*Our experienced staff is trained to assist you
with all the details.
You can comfortably turn your attention
to family and guests.*

Our packages include:
Guest room for the bride and groom

Cake Cutting Service

Champagne Toast

Room Rental

Table Linens

Dance Floor

*We will be happy to work with you in customizing
our menus to meet your needs.*

Wedding Packet General Information

The reception room fee included in the package is based on **4 hours use of the ballroom**. Additional time may be added at **\$100 per hour**. If the decision to add an extra hour to the reception is made the evening of the event **the Banquet Manager will need to be notified and the additional cost will be added to the bill**. The ballroom time may not be extended beyond midnight.

The room fee also includes a **3-hour set up time period prior to the dinner service time**. This time allows most florists ample set up time. If extensive decorations are made and more than the 3 hours are needed the cost will be determined on an individual basis.

Special children's meals may be offered to children under 10 years of age. The number is limited to **10 children at a cost of \$10.95 per child**. **Over 10 children the price is \$15 per child**. Chicken nuggets and French fries are most commonly served; however other choices can be made. The children's meal is served with the salad course. If a buffet is being served you can use the option of children under 10 years half price of the buffet menu.

Hotel guestrooms can be reserved as a block of rooms listed under both last names. The block is held until **30 days** prior to the wedding date. (See Group Rooms contracts for exact date) We suggest you give this date to your guests and encourage them to make the reservations by that date. **One parking pass is issued for each room**. If two vehicles or more are used for one room, the additional vehicles may be required to use off site parking.

Check in is at 3pm and check out is at noon. Guests arriving the day of the wedding cannot be guaranteed early check in. We ask you to include this information for your guests this may help in their travel plans.

Guests attending the wedding and not using Days Inn guestrooms cannot be guaranteed parking. Please enclose the map locating municipal parking provided in the packet to send with your invitations.

Private bar service provided for your wedding guests must follow all LCB laws. No drinks will be served to anyone under 21 years of age. The bartenders will ask for identification if necessary. Bartenders reserve the right to discontinue service to guests that appear intoxicated.

Wedding Brunch Buffet

S T A R T E R S

House made Cheddar-Scallion Biscuits
Fruit Display with Fresh Berries, Melons, and Tropical Fruit
Granola and Honeyed Yogurt
Fruit and Nut Breads
Sliced Smoked Salmon with Crostini and Traditional Garnish
Crepes filled with Fruited Crème Fraîche

E N T R E E S

Potato, Goat Cheese, and Peppered Bacon Frittata
Spicy Jerked Chicken Hash
Sliced, Roasted Beef Tenderloin with Horseradish Sauce

S I D E S

Asparagus Hollandaise
Potato Leek Gratin with Gruyere Cheese
Mozzarella Polenta

Coffee, Tea, Decaf, Iced Tea

\$31.50 per person

Served 11:00am- 1:00pm

Wedding Dinner

S A L A D S (choose one)

House Salad with Garlic Croutons
Caesar Salad
Seasonal Greens with Raspberry – Walnut Dressing

S I D E S (choose two)

House Made Mac and Cheese
Basmati Rice Pilaf
Roasted Red Potatoes with Fresh Herbs
Roasted Garlic Mashed Potatoes
Sautéed Green Beans
Glazed Honeyed Carrots

E N T R E E S (choose two)

Chicken California with Sun Dried Tomatoes
Roasted Salmon with Garlic Cream
Boneless Chicken Breast Parmigiana
Asparagus Stuffed Chicken Breast with a Mornay Sauce
London Broil with Rosemary Reduction

*Includes: Freshly baked Breads
Coffee, Tea, Decaf, Iced Tea*

Served Menu - \$37.00

Buffet

S A L A D S

(choose one)

House Salad with Toasted Croutons
Crispy Romaine with Creamy Garlic Dressing
Seasonal Greens with Raspberry – Walnut Dressing

S I D E S

(choose two)

House Made Mac and Cheese
Basmati Rice Pilaf
Roasted Red Potatoes with Fresh Herbs
Roasted Garlic Mashed Potatoes
Sautéed Green Beans
Glazed Honeyed Carrots

E N T R E E S

(choose two)

Fillet of Sole with Crab Stuffing
Grilled Herb Rubbed Chicken with Red Pepper Puree
Roasted Chicken Breast with Sage Cream
Sautéed Beef Tips and Red Peppers with Thyme Pan Gravy
Turkey Roulade with Roasted Garlic Cream
Grilled Marinated BBQ Shrimp Skewers
Grilled New York Strip with a Natural Reduction

*Includes: Freshly baked Breads
Coffee, Tea, Decaf, Iced Tea*

Buffet Menu - \$39.50

Wedding Dinner II

H O R S D ' O E U V R E S

(choose three)

Assorted Roasted Vegetable Puff Pastries and Mini Quiche
Roasted Mushroom Caps with Sausage Stuffing
Grilled Chicken and Pepper Kabobs
Mini Crab Cakes on Crostini
Shrimp & Vegetable Kabobs
Assorted Bruschettas

S O U P

(choose one)

Wedding Soup
Lobster Bisque

S A L A D

(choose one)

Seasonal Greens with House Made Balsamic Vinaigrette
Crispy Romaine with Creamy Garlic Dressing

E N T R E E S

(choose two)

Surf and Turf: Petit Fillet with Grilled Shrimp Skewers
Grilled Chicken Breast atop Sautéed Black Tiger Shrimp Alfredo
Almond Crusted Chicken with Pear Roquefort Sauce
Fillet of Sole with Crab stuffing
Grilled New York Strip with Natural Reduction
**Fillet of Beef with Demi Glace

***additional \$3.00 per person*

*Includes Chef's Choice Sides and Fresh Breads
Coffee, Tea, Decaf, Iced Tea*

Served Menu \$45.00

Buffet Option II

H O R S D ' O E U V R E S

(choose three)

Assorted Roasted Vegetable Puff Pastries and Mini Quiche
Roasted Mushroom Caps with Sausage Stuffing
Grilled Chicken and Pepper Kabobs
Mini Crab Cakes on Crostini
Shrimp & Vegetable Kabobs
Assorted Bruschettas

S O U P

(choose one)

Wedding Soup
Lobster Bisque

S A L A D

(choose one)

Seasonal Greens with Balsamic Vinaigrette
Crispy Romaine with Creamy Garlic Dressing

E N T R E E S

(choose two)

Turkey Roulade with Roasted Garlic Cream
Turkey Croquettes with Parmesan Cream
House Made Chicken Cordon Blue with Honey Dijon Cream
Grilled New York Strip with Rosemary Pan Gravy
Chicken Picatta with Lemon – Caper Buerre Blanc
Beef Roulade Stuffed with Spinach & Red Peppers w/ Lobster Mornay

Includes Chef's Choice Sides and Fresh Breads

Coffee, Tea, Decaf, Iced Tea

BUFFET MENU \$47.75

Wedding Dinner III

STATIONARY APPETIZER BUFFET

Selection of Crudités

PASSED HORS D'OEUVRES

Jumbo Lump Crab Cakes with Saffron Mayonnaise and Dill

Assorted Bruchetta

Prosciutto Wrapped Melon

Garlic Shrimp Cocktail

BBQ Pork on Tea Rolls

Curried Cucumber with Roasted Red Pepper Cream Cheese

APPETIZERS

(Choice of one)

Shrimp with Lobster Bisque

Traditional Wedding Soup

Asparagus in Lemon-Tarragon Vinaigrette

SALADS

(Choice of one)

Mesclun Greens and Goat Cheese with Balsamic Vinaigrette

Baby Beans, Sliced Gala Apples, Toasted Pecans, Dried Cranberries and

Champagne Vinaigrette

Spinach with Roasted Beets, Smoked Cheddar Cheese and

Roasted Tomato Vinaigrette

ENTREES

(Choice of two)

Turkey Roulade with Natural Jus served atop Roasted Garlic Risotto

Herb Crust Fillet in Wild Mushroom Demi Glace with Potato Gratin

Free Range Chicken Breast with Potato Pancake, Apple Chutney and Thyme Jus

Stuffed Flounder with Shrimp Cream Sauce

Surf and Turf: Grilled Fillet with Gorgonzola Cream and Grilled Shrimp Skewers

Includes Chef's Choice Sides and Fresh Breads

Coffee, Tea, Decaf, Iced Tea and Assorted Cookies and Chocolates

\$60.00 per person

Hors d' Oeuvres

Prices Per #100 Pieces Minimum #50 pieces

C O L D H O R S D ' O E U V R E S

Melon wrapped with Prosciutto.....	125.00
Smoked Salmon on Crostini with Caper Remoulade	175.00
Salmon wrapped in Grape Leaves marinated in Lemon Vinaigrette.....	150.00
Olive Tapenade on Crostini	75.00
Curried Chicken Salad in Cucumber Cups.....	75.00
Poached Shrimp with Roasted Tomato Salsa	25.00
Curried Cucumber with Roasted Red Pepper and Herb Cream Cheese.....	75.00
Chilled Spicy Grilled Shrimp with a Roasted Tomato Coulis.....	225.00
Belgian Endive stuffed with Gorgonzola Mousse.....	100.00
Smoked Trout on Potato Pancake Canapé.....	175.00
Wild Mushroom Tartlet with Caramelized Onions and Walnuts	150.00
Assortment of Bruschetta	100.00

H O T H O R S D ' O E U V R E S

Barbecued Salmon Skewers with Lemon-Dill Yogurt Sauce.....	125.00
Thai Chicken Saté with Peanut Dipping Sauce	125.00
Thai Red Curry Beef Saté with Coconut-Banana Dipping Sauce.....	125.00
House Made Pork and Shrimp Spring Rolls with Sweet and Sour Sauce	150.00
Phyllo Shells filled with Spinach and Feta.....	125.00
Wild Mushroom and Gorgonzola in Phyllo Cup.....	125.00
Goat Cheese and Caramelized Onion in Phyllo.....	125.00
Petite Spicy Salmon-Crab Cakes.....	175.00
Miniature Crab Cakes with Caper Rémoulade	225.00
Crab and Jalapeno Quesadillas.....	125.00
Black Bean Pineapple Quesadillas	75.00
Teriyaki Grilled Shrimp Saté.....	200.00
Herbed Zucchini Fritters with Pesto.....	75.00
Pork Dumplings with Ginger-Soy Dipping Sauce.....	75.00
Spinach-Mushroom Dumplings with Red Pepper Dipping Sauce.....	50.00
Jumbo Mushroom Caps filled with Shrimp & Crab <i>or</i> Sausage & Herb Stuffing.....	145.00
Buffalo Wings with Bleu Cheese Dressing & Celery Sticks.....	100.00
Mini Meatballs: Swedish or Barbecue.....	100.00
Coconut Chicken with Orange Marmalade	150.00

Hors d' Oeuvres

Price Per 25 Guests

H O R S D ' O E U V R E S B Y T H E T R A Y

<u>Crudités</u> – A selection of fresh market vegetables served raw with two dipping sauces	\$46.00
<u>Tortilla Chip Station</u> – Mad Mex chips, house made garden salsa, fresh guacamole and Yucatan black bean dip.	\$53.00
<u>Fruit Platter</u> - Fresh sliced seasonal fruit platter with caramel and yogurt dipping sauces.	\$60.00
<u>Relish Tray</u> – An assortment of grilled, roasted and/or marinated vegetables with olives, capers and anchovies	\$70.00
<u>Domestic Cheese Board</u> – A selection of domestic cheeses with fruit, breads and crackers.	\$60.00
<u>Select Cheese Board</u> – A selection of imported and specialty domestic cheeses with fruit, breads and crackers	\$100.00
<u>Antipasto Platters</u> – An assortment of fresh salads, spreads and vegetables	\$225.00

B Y T H E P O U N D

Honey Roasted Peanuts	\$13.00/lb
Fancy Mixed Nuts	\$19.00/lb
Potato Chips & Herb Dip	\$ 9.00/lb
Pretzels & Mustard Dip	\$ 9.00/lb

F R O M T H E C A R V E R Y

Served with rolls & appropriate accompaniments

Top Round of Beef	\$175.00 (serves approx.100)
Herb Roasted Beef Tenderloin	\$150.00 (serves approx. 25)
Bone-in Smoked Virginia Ham	\$125.00 (serves approx. 90)
Whole Roasted Turkey Breast	\$125.00 (serves approx. 60)

Banquet Beverage Service for Weddings

Host Bar

The Host will be charged the cost of each drink plus an 18% service charge.
Charges will be added to the bill for the event.

Cash Bar

Guests pay for their own beverages.

Open Bar

Unlimited beverage service for a specified period of time.
Liquor, beer, wine, soda and juice.

Pricing is based per person per hour plus 18% service charge.
Charges will be added to the bill for the event

	<u>1 Hour</u>	<u>2 Hours</u>	<u>3 Hours</u>	<u>4 Hours</u>	<u>5 Hours</u>
<u>Preferred</u>	\$12	\$16	\$18	\$20	\$22
<u>Premium</u>	\$16	\$20	\$22	\$24	\$26

Beverage Brands

Preferred - \$4.50

Absolute Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Bacardi Light Rum
Jack Daniels
Jim Beam
Dewar's Scotch
DeKuyper Amaretto
Jose Cuervo Gold
DeKuyper Peach Schnapps
Triple Sec
Kahlua

Premium - \$5.50

Ketel One Vodka
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Bacardi Light Rum
Maker's Mark
Crown Royal
Chivas
Amaretto DiSaronno
Jose Cuervo 1800
DeKuyper Peach Schnapps
Combiar
Kahlua

Beer

Bottle beers are Miller Light, Yuengling Lager at \$3.75 and Sierra Nevada Pale Ale and Corona- \$4.50
Additional selections are available upon request.

Domestic Kegs \$175.00. Import Kegs \$225.00

Wines

A selection of house Pinot Grigio, Merlot and White Zinfandel.
\$4.50 per glass or \$45.00 per bottle

There will be a \$25.00 service fee (groups of 100 or under) if sales are less than \$250.00.
There will be a \$50.00 service fee (groups over 100) if sales under \$350.00.
It is our policy not to serve anyone shots (except for dollar dances).
We reserve the right to refuse service to anyone for any reason.