THE PENN STATER CONFERENCE CENTER HOTEL

Wedding Menus
Featuring Chef Ken Stout

JANUARY 28, 2016
THE PENN STATER CONFERENCE CENTER HOTEL
215 Innovation Boulevard | State College, PA 16803
Packages include

**One-hour cocktail reception**
Three displayed hors d'oeuvres and four butlered hors d'oeuvres

**Five-hour open bar**
Including beer, wine, mixed drinks, and soft drinks for a maximum of five hours

**Champagne toast**

**Four course plated or buffet dinner**
Penn State Bakery celebration cake and Penn State Berkey Creamery ice cream

**Bridal suite**
Accommodations for the night of your wedding reception

**Unique details**
Tulle and lighting
Wooden parquet dance floor
White or navy blue linens and napkins
Votive candles
Complimentary parking at The Penn Stater
Earn Stash Points

**Pricing starts at $104 per person**
Five hours of service (one cocktail hour + four-hour dinner)

Added to all menu pricing will be an 18% service charge and 6% tax
Your cocktail reception includes displayed hors d’oeuvres, bar service, and four butlered hors d’oeuvres.

**Displayed hors d’oeuvres**

- Fresh fruit
- Vegetable crudités
- Local and international cheese display with assorted breads and crackers

**Butler-passed hors d’oeuvres**

**SELECT FOUR OPTIONS**

- Our Famous Coconut Chicken, Orange Horseradish Sauce
- Pepita Crusted Tenderloin of Chicken
- Spinach Spanakopita
- Suzie Wong Spicy Fried Wontons
- Grilled Flat Breads with Roasted Peppers, Fresh Mozzarella, and Pesto
- Panini Romano
- Classic Smoked Salmon on Pumpernickel Points
- Bruschetta with Roma Tomatoes and Cucumbers
- Tuscan Bean Canapés
- Mushrooms Stuffed with Spinach and Boursin
- Sirloin Roulades Oriental
- Pulled Chicken on a Toasted Pita
- Poke and Seaweed Salad in Miso Spoons
- Charred Harisa Ahi on Sticky Rice
- Shrimp Salad in Endive

Added to all menu pricing will be an 18% service charge and 6% tax.
Five-hour open bar

Your package includes beer, wine, mixed cocktails, and soda for a maximum of five hours.

Beer

Classic Beer
Yuengling Lager, Michelob Ultra, Coors, Miller Lite

Specialty Beer
Samuel Adams Boston Lager, Sam Adams Seasonal, Amstel Light

Craft Beer
Sierra Nevada, Otto’s Seasonal Selection

Wine

White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

Liquor

<table>
<thead>
<tr>
<th>Whiskey</th>
<th>Seagram’s 7 Whiskey</th>
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<tbody>
<tr>
<td>Bourbon</td>
<td>Jim Beam</td>
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<tr>
<td>Scotch</td>
<td>Johnnie Walker Red</td>
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<td>Gin</td>
<td>Tanqueray</td>
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<tr>
<td>Vodka</td>
<td>Smirnoff &amp; Smirnoff Seasonal Selection</td>
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<tr>
<td>Rum</td>
<td>Bacardi, Captain Morgan’s Spiced</td>
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<tr>
<td>Tequila</td>
<td>Hornitos</td>
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<tr>
<td>Liqueurs</td>
<td>DeKuyper Peach Schnapps, Amaretto da Vinci, Vermouth, Martini &amp; Rossi Sweet, Martini &amp; Rossi Dry, Triple Sec</td>
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</tbody>
</table>

Added to all menu pricing will be an 18% service charge and 6% tax
Additional beverage services

Wine service with dinner

All of our house wines are available to be served throughout dinner; we can provide a current wine list upon request.

**Bottles start at $28**

Upgrade to a premium bar

**Beer**

Classic Beer
Yuengling Lager, Michelob Ultra, Coors, Miller Lite

Specialty Beer
Samuel Adams Boston Lager, Sam Adams Seasonal, Blue Moon

Craft Beer (pick four)
Sierra Nevada Pale Ale, Victory Prima Pils, Troegs Perpetual IPA, Shiner Bock, Duck Rabbit Milk Stout, Otto’s Seasonal Selection

**Premium wines**

White Zinfandel, Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon

**Liquor**

- Whiskey: Crown Royal, Jack Daniels
- Bourbon: Maker’s Mark
- Scotch: Johnnie Walker Black
- Gin: Bombay Sapphire
- Vodka: Ketel One, Big Springs
- Rum: Bacardi, Captain Morgan’s Spiced Private Stock
- Tequila: Jose Cuervo
- Liqueurs: DeKuyper Peach Schnapps, Amaretto da Vinci, Vermouth, Martini & Rossi Sweet, Martini & Rossi Dry, Triple Sec

$10 per person to upgrade to premium bar

Added to all menu pricing will be an 18% service charge and 6% tax.
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We are proud to partner with the Penn State Bakery for our wedding cakes as they offer the finest ingredients as well as highly skilled bakers and designers.

Below is a link to the Penn State Bakery’s website. Use these photos as a guide or submit a design for review.

www.bakery.psu.edu/wedding-cake-gallery

Cake Flavors

**SELECT ONE**

White, Yellow, Chocolate, Marble, Lemon, Carrot, Spice, Red Velvet, Almond

Icing Flavors

**SELECT ONE**

American Buttercream Flavored with | Vanilla, Orange, Chocolate, Almond, Lemon

Fondant | $2.50 per person additional

Filling Flavors

**SELECT ONE**

American Buttercream Flavored with | Vanilla, Orange, Chocolate, Almond, Lemon

Additional filling flavors:
- Fresh Fruit | Strawberry, Raspberry
- Fruit Puree | Strawberry, Raspberry, Banana
- Liquor | Baileys, Kahlua
- Other | Mousse, Peanut Butter, Hazelnut, Chocolate Ganache

$1.50 per person per filling

Penn State Berkey Creamery ice cream

**SELECT ONE**

Vanilla, Chocolate, Strawberry, Peachy Paterno, Bittersweet Mint, “Inn” berry Swirl (exclusive to The Nittany Lion Inn and The Penn Stater)
Please select a first course, a second course, two entrées, and a vegetarian entrée.

First Course
Appetizer:

Penn State Bakery Artisan Breads and Dinner Rolls

Second Course
Salad:

Third Course
1st Selection:

2nd Selection:

3rd Selection – Vegetarian:

Fourth Course
Penn State Bakery celebration cake
  Cake flavor:
  Icing Flavor:
  Filling Flavor:
  Description:

Creamery ice cream:

Coffee, decaf, and hot tea service

Added to all menu pricing will be an 18% service charge and 6% tax
First course

**SELECT ONE**

Roasted Eggplant Ravioli | chive oil and balsamic reduction  
Sherried Wild Mushrooms | over angel hair pasta  
Penne Pasta | chicken Bolognese with pancetta  
Risotto Primavera | seasonal vegetables and olive oil  
Seasonal Fruit | fresh fruit, berries, and Grand Marnier  
Smoked Salmon and Gouda Cheesecake | over bed of greens  
Three Onion Soup | Roquefort crouton  
Shrimp Bisque | sherry and baby shrimp

Second course

**SELECT ONE**

Caesar Salad | freshly grated Reggiano Parmigiano  
Traditional Garden Salad | mixed greens, ripe tomato, and garden vegetables served with assorted dressings  
Baby Spinach and Radicchio Salad | honey lime dressing  
Italian Style Greens | peppered goat cheese croustades and herb vinaigrette  
Traditional Greek Salad | red leaf lettuce, creamy feta cheese, Kalamata olives, green peppers, red onions, artichoke hearts, and vinaigrette  
Simple Delicious Salad | crisp lettuce, crumbled bacon, shredded carrots, and sliced tomatoes, served with ranch dressing  
Baby Greens with Smoked Duck | Gorgonzola cheese  
Tossed Baby Spinach, Dried Cherry and Balsamic Vinaigrette | spiced pecans and blue cheese

*Added to all menu pricing will be an 18% service charge and 6% tax*
Third Course | Entree

PLEASE SELECT TWO ENTREES and ONE VEGETARIAN ENTREE
MULTIPLE ENTREE CHOICES WILL BE BASED ON THE HIGHEST PRICED ENTREE SELECTED
IF MULTIPLE ENTREES ARE SELECTED, GROUP WILL BE RESPONSIBLE FOR PLACE CARDS WITH AN INDICATOR TO DESIGNATE THE ENTREE SELECTION OF EACH GUEST

**Beef**

Slow Hickory Roasted Prime Rib of Beef | with grilled onion flat bread and horseradish jus lie

Roasted Top Sirloin Au Poivre | with wild mushroom and Boursin bread pudding

Red Wine Braised Boneless Short Ribs | over roasted pepper risotto, natural sauce

Filet Mignon | with sherrried mushrooms, sauce bordelaise, and pomme dauphinoise

Filet Mignon | with a wasabi crust and oven roasted red potatoes

Tournedos of Beef -Twin Medallions of Beef Tenderloin | with roasted shallots, grapes, and mushrooms in a red wine bordelaise, smashed red potatoes

$115 per person

**Seafood**

Grilled Salmon | with caponata and Israeli-style couscous

Potato Crusted Salmon | tomato and dill beurre blanc and quinoa and wild rice pilaf

Grilled Red Curry Mahi | with kimchi and coconut ginger sauce, basmati rice

Fillet of Flounder | stuffed with spinach and crab mousse, lobster sauce

$107 per person

**Poultry**

Parmesan Roasted European Breast of Chicken | mustard demi-glace

Stuffed Breast of Chicken Marsala | stuffed with smoked Gouda, mozzarella and Asiago cheese, marsala and mushroom veloute

Roasted European Breast of Chicken | stuffed with an apple, spiced pecan dressing, natural sauce

Grilled Breast of Chicken with Risotto | fresh spinach and slow roasted tomatoes, balsamic jus lie

Mesquite Roasted Chicken Breast | served with green chili and chipotle sauce and creamy cheddar polenta

*Added to all menu pricing will be an 18% service charge and 6% tax*
$107 per person

**Pork**

Spiced Seared Tenderloin of Pork | with creamy grits and Madeira sauce

Roasted Pork Glazed | with apricot chutney

$109 per person

**Vegetarian**

Vegetable Ravioli | basil pasta grilled vegetables with a blend of cheeses

Vegetable Stir Fry | topped with cashew egg rolls

Coconut and Red Curry Vegetables | with basmati rice (vegan)

Roasted Vegetable Goulash | over spaetzle

Grilled Eggplant Cannelloni | with sun dried tomato and fresh basil

**Combination Entrees**

Grilled Filet Mignon, Sauce Perigueux, and Cold Water Lobster Tail | with maitre d’ butter on a croustade

$133 per person

Roasted Breast of Chicken stuffed with Fresh Basil and Prosciutto paired with a Fillet of Salmon | champagne sauce

$113 per person

Seared Filet Mignon Style Top Sirloin of Beef, Sauce Bordelaise Paired with Our Legendary Crab Cakes Topped with a Creamy Dijon Sauce | wild mushroom risotto

$123 per person

Grilled and Ale Braised Beef Short Ribs Paired with Seared Scallops, Lemon Butter, and Pomegranate Molasses

$123 per person

*Added to all menu pricing will be an 18% service charge and 6% tax*
Buffets

Italian

Served First Course
Caesar Salad

Buffet
Garlic Bread and Focaccia

Antipasto Display with Italian Cheeses, Grilled Vegetables, and Meats
Tuscan Bread Salad
Penne and Seafood Salad
Marinated Vegetable Salad
Breast of Chicken Roasted with Pesto, Jus Lie
Braised Short Ribs and Potato Gnocchi
Shrimp Scampi Sautéed in Garlic Butter, Served over Rice Pilaf
Penne Alfredo Garnished with Spicy Italian Sausage
Eggplant Parmesan Garnished with Grilled Vegetables and a Balsamic Reduction (vegetarian)

Served Dessert
Penn State Bakery Wedding Cake with Berkey Creamery Ice Cream
Coffee and Hot Tea Service

$104 per person

Added to all menu pricing will be an 18% service charge and 6% tax
French

Buffet
French Onion Soup with Roquefort Croutons
Penn State Bakery Artisan Breads and Dinner Rolls
Brie with Spiced Walnuts and Grapes
Tossed Mesclun Greens with Plum Tomatoes and Herb Vinaigrette
Niçoise Salad with Grilled Tuna, Tomatoes, and Haricot Vert
Couscous and Smoked Chicken Salad
Marinated Vegetable Salad
Herb Crusted Breast of Chicken Dijon
Sliced Sirloin Au Poivre
Shrimp and Scallops St. Jacques
Pomme Dauphinoise
Seasonal Vegetables

Served Dessert
Penn State Bakery Wedding Cake with Berkey Creamery Ice Cream
Coffee and Hot Tea Service

$113 per person

Added to all menu pricing will be an 18% service charge and 6% tax
A taste of Pennsylvania

Buffet
Chicken and Corn Chowder

Salad Bar with Assorted Toppings and Dressings | Fresh Greens and Seasonal Tomatoes, Black Olives, Pennsylvania Marinated Mushrooms, and Sprouts

Buttermilk Biscuits, Corn Bread, and Parker House Rolls with Sweet and Honey Butters

Goot Essa Farms Cheese Board and Hogs Galore Charcuterie

Amish Cucumber and Tomato Salad

Creamy Cole Slaw

Braised Round of Beef with Potato Pancakes

Pretzel Crusted Breast of Chicken with Honey Dijon Sauce

Maple Glazed Loin of Pork with an Apple Gastric and Corn Pudding

Cheddar Cheese Mashed Potatoes

Seasonal Vegetables

Served Dessert
Penn State Bakery Wedding Cake with Berkey Creamery Ice Cream

Coffee and Hot Tea Service

$109 per person

Added to all menu pricing will be an 18% service charge and 6% tax
Enhancements

Viennese station

An assortment of decadent miniature pastries selected by our executive chef

$15 per person

Penn State Berkey Creamery ice cream station

Please select three flavors of ice cream

Ice Cream | Vanilla, Chocolate, Strawberry, “Inn” Berry Swirl, Peachy Paterno, and Bittersweet Mint
Toppings to Include | Chocolate Sauce, Caramel Sauce, Whipped Cream, Reese’s Peanut Butter Cups, Oreo Cookie Crumbs, and Jimmies

$7.50 per person

Family cookie table setup

Family to provide | Assorted cookies and signage stating “cookies provided by family”
Penn Stater to provide | Storage, display trays, setup, elegantly displayed, replenished throughout event

$100 per event

Ceremony

Ceremony space | available for $750
Includes space for rehearsal, chair setup the day of the wedding, and backup space for outdoor ceremonies in case of inclement weather.

The possibility of unforeseen changes in weather (especially here in central PA) is always present. In these cases your hotel event coordinator will check the weather forecasts to make an informed decision, taking into consideration the guests’ safety and equipment being used. Your event coordinator will make a final determination four hours before the event, whether it is feasible to use the outdoor space or we should plan to use the backup space.

Added to all menu pricing will be an 18% service charge and 6% tax
Lighting

Perimeter Up Lights | Deans Hall $450, Presidents Hall $600

Farewell Brunch

Starters
Mixed Garden Green Salad with Assorted Dressings
A Medley of Gourmet Prepared Salads
Berkey Creamery Cheese Board with Mustard, Crackers, and Bread Display
Peel & Eat Shrimp with Cocktail Sauce
Smoked Danish Salmon with Bagels, Cream Cheese, and Toppings
Fresh Muffins and Croissants with Butter Bowls and Fruit Preserves

Morning Station
Bacon and Dutch Style Sausage
Home Fried Potatoes
Scrambled Eggs with Cheddar and Onions

Brunch Entrees
Sliced Honey Bourbon Glazed Ham
*May be served as a carving station for an additional $3 per person*
Chef’s Choice of a Chicken Entrée of the Day
Chef’s Choice of a Vegetarian Pasta Entree
Seasonal Vegetable Medley

Dessert Station
Chef’s Choice of Assorted Cakes, Pies, and Chocolate Desserts
Chef’s Selection of Fresh Fruit

Added to all menu pricing will be an 18% service charge and 6% tax
Orange Juice and Cranberry Juice
Freshly Brewed Coffee, Decaf Coffee, and Hot Tea

$23 per person

The Penn State breakfast buffet

Chef’s Selection of Fresh Fruit
Assorted Penn State Bakery Pastries and Muffins
Fresh Bagels Served with Whipped Cream Cheese, Butter, and Fruit Preserves
Selection of Cold Cereals with Milk
Scrambled Eggs with Berkey Creamery Cheddar Cheese
Bacon and Dutch Style Sausage
Home Fried Potatoes
Hot Oatmeal with Brown Sugar and Raisins
Orange Juice and Cranberry Juice
Freshly Brewed Coffee, Decaf Coffee, and Hot Tea

$14.75 per person

Chef’s pancake buffet

Chef’s Selection of Fresh Fruit
Assorted Penn State Bakery Pastries and Muffins
Fresh Bagels Served with Whipped Cream Cheese, Butter, and Fruit Preserves
Old Fashioned Buttermilk Pancakes
Blueberry Pancakes
French Crepes with Sautéed Apples
Bacon and Dutch Style Sausage
Homemade Deep Dish Breakfast Quiche
Orange Juice and Cranberry Juice
Freshly Brewed Coffee, Decaf Coffee, and Hot Tea

$16.95 per person

Add an omelet station

Added to all menu pricing will be an 18% service charge and 6% tax
Omelets Prepared to Order with Ham, Red and Green Peppers, Green Onions, Mushrooms, and Cheddar Cheese

$7 per person

Added to all menu pricing will be an 18% service charge and 6% tax
Deposits are required to guarantee your event and we will collect the charges in advance of the function date.

**Initial Deposit** | $1,000 due at the time of the signed contract is non-refundable and non-transferable

30 days in advance | 50% deposit of estimated revenues due

Monday, week of event | 100% balance due along with the final guaranteed # of guests

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**Guarantee Counts**

*Final guarantee numbers are due five business days prior to the scheduled event.*

Your final guarantee number is not subject to reduction.

If no guaranteed number of guests is received, The Penn Stater will consider the contracted number to be the correct guaranteed number of guests.

All charges will be based on the guarantee or upon the actual number of persons served, whichever is greater.

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**Banquet Event Orders (BEOs)**

*Banquet Event Orders (BEOs) are the documents from which all of our departments work in order to successfully execute your function.*

Once you receive the BEOs from your event planner, please review them carefully, make a note of any changes, sign the bottom, then return to your event planner.

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**Service Charges and Taxes**

A service charge of 18% on food and beverage purchases plus the applicable 6% Pennsylvania sales tax will be applied to all events.

Added to all menu pricing will be an 18% service charge and 6% tax.
General beverage procedures

All alcoholic beverages will be provided by Penn State Hospitality Services (PSHS).

PSHS requests an on-site contact person be designated for every event. This person should be authorized to act, in all instances, on behalf of the entire group holding the event.

Alcoholic beverage service may not be provided for more than five hours throughout the course of an event.

Carding Policies

Hospitality Services staff members will card any guest ordering alcohol that they deem to appear under the age of 30, in accordance with Pennsylvania law. Additionally, staff members may card any other guest ordering alcohol if they feel it is appropriate. Guests may be carded multiple times throughout an event, particularly if there is more than one bar station or bartender on duty. During high volumes of business in Legends Pub, as is frequently the case just before or after a large function in the banquet areas, our staff may require all guests wishing to enter the pub to present a valid ID, regardless of their age, for the safety and security of all guests. Minors must be accompanied by a parent or legal guardian in Legends at all times and are not permitted in Legends after 11 p.m., when food service ends. Last call for beverage service in Legends Pub is midnight.

ID verification is required for the table service of wine or champagne at all events where such services are provided regardless of the nature of the event or mix of attendees.

Other alcohol-related policies

Alcohol purchased from a vendor other than Penn State Hospitality Services may not be brought into the restaurants or event areas. Any guests who attempt to do so will be asked to leave the restaurant/event area and will not be permitted to return until they have disposed of the outside alcoholic beverage.

Purchasing alcohol for “takeout” (for consumption off premises) at events is not permissible. All alcohol must be consumed in the location where the event is being held.

Event attendees - All alcoholic beverages purchased in Legends must be consumed in Legends and may not be transported to banquet function rooms. Beverages purchased at an event must remain in the event location.

DON'T FORGET TO REMIND YOUR WEDDING PARTY TO BRING THEIR ID'S TOO!

Added to all menu pricing will be an 18% service charge and 6% tax