

# *The* NITTANY LION INN

WEDDING MENU • 2024



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## COMPLIMENTARY SERVICES

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Bridal Suite on the Night of the Event



Discounted Overnight Lodging Accommodations Blocks (Based on Availability)



Service and Assistance Provided by Your Assigned Event Planner



Customized Floor Plans Including Guest and Specialty Table Locations



Tulle and Lighting in the Dinner Room



Wooden Parquet Dance Floor



Votive Candles to Accent Your Centerpieces



White or Navy-Blue Linen and Napkins for Cocktail Hour & Dinner Tables



Table Numbers and Stanchions



Champagne Toast for All Guests 21 Years of Age and Over



Cutting, Plating, and Service of Wedding Cake Provided by Selected Vendor, Accompanied by Penn State Creamery Ice Cream



Custom Menus Available Upon Request



Children's Menu Available for Children 10 Years of Age and Under

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## CEREMONY SPACE AVAILABLE

\$1500

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Rehearsal Space Evening Before the Event



Indoor or Outdoor Ceremony Options



Alternate Space for Outdoor Ceremonies

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# WEDDING PACKAGES

**Option 1** - \$175 per person

Includes Signature Bar Package for 4 hours

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## COLORFUL CULINARY DISPLAYS

**Roasted Vegetable Display** | Tzatziki (Cucumber Yogurt), Hummus, Spiced Nuts, Olives, Mushrooms, Assorted Naan, Pita, Baguette and Crackers

**French Market Display** | Includes Assorted Soft and Hard Cheeses, Charcuterie, Prosciutto, Salami, Soppressata, Salami, Ham, with Breads

## BUTLER PASSED HORS D'OEUVRES

**Bacon Wrapped Scallops**

**Medium Rare Roasted Beef Tenderloins** | With Roasted Onion Aioli served on a Crostini

**Caprese Skewers** | With Hothouse Tomato-Mozzarella-Onion and a Basil Infused Olive Oil

**Yuengling Beer Battered Fried Shrimp** | With Mango BBQ Sauce

**Grilled Chicken Sate** | With Sweet and Sour Chili Dip

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## SERVED DINNER

**CHEF WELCOME** | A Mini Treat to Set the Mood | SELECT ONE

**Kennett Square Mushroom Bisque**

**Duet of Shrimp** | With Cocktail Sauce

**Tortellini in Truffle Cream**

**Melon Spaghetti with Prosciutto** | and Mint Oil

**Tomato Risotto** | With Greens and Roasted Cauliflower

**SALAD SELECTION** | SELECT ONE

**Hydroponic Baby Lettuce** | Carrot Curls, Grape Tomatoes, Daikon, Heirloom Tomatoes and a White Balsamic Dressing

**Baby Spinach** | Pea Shoots, Crumbled Local Goat Cheese, Toasted Pecans, Roasted Golden Beets, Apple and Sweet Sherry Tomato Dressing

**Caesar Salad** | Sweet Gem Lettuce, Parmesan Lace, Classic Dressing and Toasted Baguette

**REFRESH AND CLEANSE** | WE ARE SERVING A SORBET

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# WEDDING PACKAGES

**Option 1** - \$175 per person

Includes Signature Bar Package for 4 hours

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## **THE SECOND MAIN ATTRACTION** | SELECT THREE

SORRY, BUT THE ONE MAIN ATTRACTION IS THE WEDDING COUPLE

**Pan Seared Local Chicken Breast** | With Mustard Cream and Crispy Leeks

**Petit Angus Beef Filet Mignon** | With Brandied Madagascar Peppercorn Sauce

**Pan Seared Atlantic Salmon** | With Lemon Butter Sauce

**Chicken Breast** | With Mushroom Sauce and Salmon Citrus Jam

**Vegetable Paella** | Vegetarian | Served with Saffron Rice, Mushrooms, Tomatoes and Assorted Vegetables

**Mediterranean Couscous** | Vegetarian | With Tofu, Tomatoes, Chickpeas and Vegetable Spaghetti

**Assorted Mushroom Wellington** | Vegetarian | Baked in Puff Pastry with a Three Bean Stew

## **THE ENDING**

BEFORE THE PARTY STARTS

**Chocolate Three Ways**

**Coffee Service** | Includes Fresh Drip Coffee, Decaffeinated Coffee, and Hot Tea Selection

**Served or Presented Wedding Cake** | Wedding Cake Provided by Client or Through Preferred Vendor

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# WEDDING PACKAGES

Option 1 - \$175 per person

Includes Signature Bar Package for 4 hours

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## SIGNATURE BEVERAGE PACKAGE

### LIQUORS

New Amsterdam Vodka  
Beefeater Gin  
Don Q Rum  
Sauza Gold Tequila  
Old Grand Dad Bourbon  
Seagrams VO Whiskey  
Dewars White Label Scotch  
Peach Schnapps  
Triple Sec Liqueur

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### WINE

Chateau Soverain Varietals  
Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc & Chardonnay

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### BEERS

Choice of (3) Domestic  
Choice of (2) Craft  
Choice of (1) Non-Alcoholic

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# WEDDING PACKAGES

Option 2 - \$225 per person

Includes Premium Bar Package for 4 hours

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## COLORFUL CULINARY DISPLAYS

**Roasted Vegetable Display** | Tzatziki (Cucumber Yogurt), Hummus, Spiced Nuts, Olives, Mushrooms, Assorted Naan, Pita, Baguette and Crackers

**French Market Display** | Includes Assorted Soft and Hard Cheeses, Charcuterie, Prosciutto, Salumi, Soppressata, Salami, Ham, with Breads

**Chilled Shrimp Cocktail Display** | With Cocktail Sauce

## BUTLER PASSED HORS D'OEUVRES

Bacon Wrapped Scallops

Medium Rare Roasted Beef Tenderloins | With Roasted Onion Aioli served on a Crostini

Caprese Skewers | With Hothouse Tomato-Mozzarella-Onion and a Basil Infused Olive Oil

Spoons with Ahi Tuna | And Wasabi Ginger Fondant

Yuengling Beer Battered Fried Shrimp | With Mango BBQ Sauce

Grilled Chicken Sate | With Sweet and Sour Chilly Dip

Lobster Deviled Eggs

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## SERVED DINNER

### CHEF WELCOME | A Mini Treat to Set the Mood | SELECT ONE

Kennett Square Mushroom Bisque

Avgolemono Greek Citrus Chicken Soup | With Rice

Tortellini in Truffle Cream

Melon Spaghetti with Prosciutto | and Mint Oil

Tomato Risotto | With Greens and Roasted Cauliflower

### SALAD SELECTION | SELECT ONE

**Hydroponic Baby Lettuce** | Carrot Curls, Grape Tomatoes, Daikon, Heirloom Tomatoes and a White Balsamic Dressing

**Baby Spinach** | Pea Shoots, Crumbled Local Goat Cheese, Toasted Pecans, Roasted Golden Beets, Apple and Sweet Sherry Tomato Dressing

**Caesar Salad** | Sweet Gem Lettuce, Parmesan Lace, Classic Dressing and Toasted Baguette

### REFRESH AND CLEANSE | WE ARE SERVING A SORBET

*Consuming raw meat or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk to foodborne illness*

*Prices are subject to 21 % service charge and 6% sales tax.*

*Prices are subject to change and cannot be guaranteed more than 6 months in advance.*

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# WEDDING PACKAGES

**Option 2** - \$225 per person

Includes Premium Bar Package for 4 hours

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## **THE SECOND MAIN ATTRACTION** | SELECT THREE

SORRY, BUT THE ONE MAIN ATTRACTION IS THE WEDDING COUPLE

**Pan Seared Local Chicken Breast** | With Mustard Cream and Crispy Leeks

**7 oz Angus Beef Filet Mignon** | With Brandied Madagascar Peppercorn Sauce

**Pan Seared Alaskan Salmon** | With Citrus Truffle Sauce

**Herb Crusted Chilean Sea Bass Filet** | With a Mustard Butter Sauce

**Sliced Beef Tenderloin** | With Truffle Demi and Roasted Jumbo Shrimp

**Chicken Breast** | With Mushroom Sauce and Salmon Citrus Essence

**Petit Filet Mignon and Warm Water Lobster Tail**

**Vegetable Paella** | Vegetarian | Served with Saffron Rice, Mushrooms, Tomatoes and Assorted Vegetables

**Mediterranean Couscous** | Vegetarian | With Tofu, Tomatoes, Chickpeas and Vegetable Spaghetti

**Assorted Mushroom Wellington** | Vegetarian | Baked in Puff Pastry with a Three Bean Stew

## **THE ENDING**

BEFORE THE PARTY STARTS

**Chocolate Truffles, Macarons, Chocolate Covered Strawberries and Pâte de Fruit** | Platters Served to Tables

**Chocolate Mousse Martini** | Served to Each Guest

**Coffee Service** | Includes Fresh Drip Coffee, Decaffeinated Coffee, and Hot Tea Selection

**Served or Presented Wedding Cake** | Wedding Cake Provided by Client or Through Preferred Vendor

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# WEDDING PACKAGES

Option 2 - \$225 per person

Includes Premium Bar Package for 4 hours

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## PREMIUM BEVERAGE PACKAGE

### LIQUORS

Absolut Vodka

Tanqueray Gin

Bacardi Silver Rum

Herradura Tequila

Jack Daniels Bourbon

Jameson Whiskey

Johnnie Walker Red Label Scotch

Peach Schnapps

Triple Sec Liqueur

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### WINE

Seeker Varietals

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Malbec

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### BEERS

Choice of (3) Domestic

Choice of (2) Craft

Choice of (1) Non-Alcoholic



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# TERMS AND CONDITIONS

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Prices are subject to 21% service charge and 6% sales tax. Prices are subject to change and cannot be guaranteed more than 6 months in advance.

Consuming raw meat or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk to foodborne illness.

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## Deposits

Non-refundable and non-transferable deposits are required to guarantee your event and will be collected in advance.

Initial Deposit | \$1,000 due with a signed contract

50% Payment | 30 days prior based on estimated revenue

100% Final Payment & Guest Count | 5 business days prior to event

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## Guaranteed Counts

The final guaranteed number is due five (5) business days prior to the scheduled event.

Your final guaranteed number is not subject to reduction.

If no guaranteed number of guests is received, The Nittany Lion Inn will consider the contracted number to be the correct guaranteed number of guests.

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

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## Banquet Event Orders

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

Upon signature and approval of the Banquet Event orders, the contracted party agrees that these details are to be treated as final and agrees to pay the charges accordingly. The contracted party also understands that the Banquet Event Orders legally constitute a contract and thus create joint liability as a contracted partner of the hotel executing and hosting the event at the hotel.

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# TERMS AND CONDITIONS

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## General Alcoholic Beverage Procedures

Nittany Lion Inn Staff will provide all alcoholic beverages.

The Nittany Lion Inn requests an on-site contact person to 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 5 hours throughout the course of an event.

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## Carding Policies

Nittany Lion Inn alcohol service staff apply all PA Ramp training and service guidelines and uphold all applicable state laws.

Bar staff reserve the right to ask for identification from anyone that appears to be 35 or younger.

Staff will not serve alcohol to minors under any circumstances.

Staff will also refuse service if they have evidence of adults providing alcoholic drinks to minors in attendance and reserve the right to stop beverage service entirely should this be taking place.

Staff will not serve any guests who appear to be intoxicated and reserve the right to stop alcohol service to any guest whom they deem as unsafe.

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## Other Alcohol Related Policies

Alcoholic drinks must be consumed in the venue in which they are ordered.

Alcoholic beverages served in other public outlets at The Nittany Lion Inn cannot be brought into private events and conversely, alcoholic beverages served in private events may not be taken outside of the event spaces.

Alcohol purchased from a vendor other than the Nittany Lion Inn staff 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.

PLEASE REMIND YOUR WEDDING PARTY TO BRING THEIR ID

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