

The NITTANY LION INN

WEDDING MENU • 2025



COMPLIMENTARY SERVICES



Bridal Suite on the Night of the Event



Discounted Overnight Lodging Accommodations Blocks (Based on Availability)



Customized Floor Plans Including Guest and Specialty Table Locations



Wooden Parquet Dance Floor



Votive Candles to Accent Your Centerpieces



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



Table Numbers and Stanchions



Champagne Toast for All Guests 21 Years of Age and Over



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



Children's Menu Available for Children 12 Years of Age and Under

WEDDING PACKAGES

Option 1- \$139 per person

Includes Signature Bar Package for 3 hours

COLORFUL CULINARY DISPLAYS

Roasted Vegetable Display | Tzatziki (Cucumber Yogurt), Hummus, Spiced Nuts, Olives, Mushrooms, Breads

Market Display | Assorted Soft and Hard Cheeses, Charcuterie, Prosciutto, Salami, Ham, Breads

BUTLER PASSED HORS D'OEUVRES

Bacon Wrapped Scallops

Medium Rare Roasted Beef Tenderloin | Roasted Onion Aioli, Crostini

Caprese Skewers | Hothouse Tomato, Mozzarella, Onion | Basil Infused Olive Oil

Grilled Chicken Sate | Sweet and Sour Chili Dip

SERVED DINNER

SALAD SELECTION | SELECT ONE

Hydroponic Baby Lettuce | Carrot Curls, Heirloom Tomatoes, White Balsamic Dressing

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

Caesar Salad | Romaine, Parmesan Lace, Classic Dressing

ENTREES | SELECT THREE

ACCOMPANIED BY CHEF SELECTED SEASONAL VEGETABLE AND STARCH

Pan Seared Chicken Breast | Mustard Cream, Crispy Leeks

Petit Angus Beef Filet Mignon | Brandied Madagascar Peppercorn Sauce

Pan Seared Atlantic Salmon | Lemon Butter Sauce

Chicken Breast | Mushroom Sauce

Mediterranean Couscous | Vegetarian | Tofu, Tomatoes, Chickpeas and Vegetables

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

THE ENDING

BEFORE THE PARTY STARTS

Berkey Creamery Ice Cream

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

WEDDING PACKAGES

Option 1- \$139 per person

Includes Signature Bar Package for 3 hours

SIGNATURE BEVERAGE PACKAGE

LIQUORS

Big Spring Spirits Vodka

Big Spring Spirits Rum

Big Spring Spirits Tequila

Bulleit Bourbon

Jameson Whiskey

Dewars White Label Scotch

Peach Schnapps

Triple Sec Liqueur

WINE

Varietals

Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc & Chardonnay

BEERS

Choice of (3)

(1) Non-Alcoholic

WEDDING PACKAGES

Option 2- \$175 per person

Includes Premium Bar Package for 4 hours

COLORFUL CULINARY DISPLAYS

Roasted Vegetable Display | Tzatziki (Cucumber Yogurt), Hummus, Spiced Nuts, Olives, Mushrooms, Breads

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

Chilled Shrimp Cocktail Display | Cocktail Sauce

BUTLER PASSED HORS D'OEUVRES

Bacon Wrapped Scallops

Medium Rare Roasted Beef Tenderloin | Roasted Onion Aioli, Crostini

Caprese Skewers | Hothouse Tomato, Mozzarella, Onion | Basil Infused Olive Oil

Yuengling Beer Battered Fried Shrimp | Mango BBQ Sauce

Grilled Chicken Sate | Sweet and Sour Chili Dip

SERVED DINNER

SALAD SELECTION | SELECT ONE

Hydroponic Baby Lettuce | Carrot Curls, Heirloom Tomatoes, White Balsamic Dressing

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

Caesar Salad | Romaine, Parmesan Lace, Classic Dressing

WEDDING PACKAGES

Option 2- \$175 per person

Includes Premium Bar Package for 4 hours

ENTREES | SELECT THREE

ACCOMPANIED BY CHEF SELECTED SEASONAL VEGETABLE AND STARCH

Pan Seared Chicken Breast | Mustard Cream, Crispy Leeks

7 oz Angus Beef Filet Mignon | Brandied Madagascar Peppercorn Sauce

Pan Seared Alaskan Salmon | Citrus Truffle Sauce

Herb Crusted Chilean Sea Bass Filet | Mustard Butter Sauce

Sliced Beef Tenderloin | Roasted Jumbo Shrimp, Truffle Demi

Chicken Breast | Mushroom Sauce

Petit Filet Mignon and Warm Water Lobster Tail

Mediterranean Couscous | Vegetarian | Tofu, Tomatoes, Chickpeas and Vegetables

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

THE ENDING

BEFORE THE PARTY STARTS

Berkey Creamery Ice Cream

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

WEDDING PACKAGES

Option 2- \$175 perperson

Includes Premium Bar Package for 4 hours

PREMIUM BEVERAGE PACKAGE

LIQUORS

Tito's Vodka

Hendrick's Gin

Bacardi Silver Rum

Herradura Tequila

Maker's Mark Bourbon

Big Spring Spirits Whiskey

Johnnie Walker Red Label Scotch

Peach Schnapps

Triple Sec Liqueur

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WINE

Varietals

Chardonnay, Pinot Grigio, Pinot Noir, Cabernet Sauvignon

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BEERS

Choice of (3)

(1) Non-Alcoholic

TERMS AND CONDITIONS

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.

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

Guaranteed Counts

The final guaranteed number is due five (5) business days prior to the scheduled event.
Final guaranteed numbers must include counts for each entree selection.

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.

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.

TERMS AND CONDITIONS

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.

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.

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
