

GENERAL INFORMATION

We look forward to hosting your event and assure you that our staff will offer you and your guests the utmost in professional service. To assist in finalizing your event, it is important that you are aware of the following guidelines.

FUNCTION ROOM ASSIGNMENTS

At the time your function is booked, a credit card authorization and \$500.00 deposit are required to reserve and guarantee space for your event.

The classically detailed Wine Cellar provides an intimate view of our reserve wines and offers an ideal private dining option for groups from 15 to 35 guests, for both business and social events.

Located on the lobby level next to the Wine Bar, the entirely private, marble-floored Stagione Banquet Room offers elegant, fine dining for social or business banquet accommodations for private groups from 25 to 60 guests.

Our original Main Dining Room on the first floor level can host private groups for as many as 100 dinner guests, and The Wine Bar can host up to 85 for receptions—together the Main Dining Room and adjacent Wine Bar may accommodate groups of up to 150 guests.

The Daily meeting space is held for use from 8AM to 5PM unless confirmed otherwise. Evening function space commences at 6PM and is normally reserved for food functions. Meeting rooms cannot be held on a twenty-four hour basis without specific arrangements made in advance. This may also require additional charges.

FOOD FUNCTION POLICIES

All food and beverage must be supplied by The Penn's View Hotel. There will be no outside food or beverage of any kind permitted in public or conference areas. Guarantees are required 48 hours prior to your event (72 hours over weekends or holidays) and reflect the minimum number of meals for which you will be charged. (The room may be set for additional persons above your guarantee.) Should you have additional guests, our kitchen staff will make every effort to duplicate your menu, or provide a substitute entree in the event that this cannot be done.

Food functions are subject to a cancellation fee of \$500.00 in the event of cancellation less than thirty (30) days prior to the date of your function. A 10% city liquor tax and 20% gratuity will be applied to all wine and liquor purchases. An 8% PA sales tax and 20% gratuity will be applied to all food purchases.

The hotel will be prepared to serve a small number of alternative entree selections to persons with restricted diets at no additional charge. (Advance notification of these requests will facilitate prompt and excellent service.)





RECEPTION STATIONS

Bowl of Iced Jumbo Shrimp

Cocktail Sauce & Lemon Wedges

\$350.00 per 100

Fresh Vegetable Crudité

Assorted Selections of Seasonal Vegetables and Dip

\$3.50 per person

Italian Cheese Display

Garnished with Fresh Fruit and House Made Preserves

Served with Toasted Bread

\$7.50 per person

Italian Meat and Cheese Display

Garnished with Fresh Fruits, Preserves and Mustards

Served with Toasted Bread

\$12.00 per person

Pasta Mista Station

Trio of Homemade Pastas

\$24.00 per person

20% Gratuity and 8% Sales Tax will be added to all charges

PASSED HORS D'OEUVRES

COLD

Tomato Bruschetta
\$25.00/tray (40 pcs)

Whipped Burrata with Seasonal Prep
\$35.00/tray (30 pcs)

White Bean Bruschetta
\$40.00/tray (30 pcs)

Smoked Salmon on Grilled Bread
\$45.00/tray (30 pcs)

Prosciutto Wrapped Fig**
\$45.00/tray (30 pcs)

**Sweet Potato Crostata with Ricotta &
Aged Balsamic**
\$45.00/tray (30 pcs)

Beef Tartare with Arugula Pesto
\$55.00/tray (30 pcs)

Grilled Squid Salad with Calabrian Chili**
\$45.00/tray (30 pcs)

Mozzarella, Tomato & Prosciutto Skewers
\$50.00/tray (30 pcs)

**Tuna Crudo with Gaeta Olive on Sesame
Semolina**
\$50.00/tray (30 pcs)

Foie Gras Toast with Fig Preserves
\$60.00/tray (30 pcs)

Tuna Crudo with Gazpacho Shot
\$65.00/tray (25 pcs)

Minimum one (1) tray per item ordered

*** Gluten Free*

(some additional items may be prepared gluten free)

20% Gratuity and 8% Sales Tax will be added to all charges

HOT

Housemade Smoked and Crispy Ricotta
\$35.00/tray (25 pcs)

**Miniature Calzones filled with
Ricotta and Soppresata**
\$35.00/tray (25 pcs)

Calamari Fritti
\$35.00/tray (40 pcs)

Pork or Lamb Spiedini
\$40.00/tray (25 pcs)

Veal Meatballs
\$40.00/tray (40 pcs)

Grilled Shrimp Scampi**
\$40.00/tray (40 pcs)

Tomato and Mozzarella Arancini
\$40.00/tray (40 pcs)

Mushroom Arancini
\$45.00/tray (45 pcs)

Chicken Parmigiano Croquettes
\$45.00/tray (25 pcs)

**Eggplant Rolatini with
Mozzarella Cheese & Herbs**
\$45.00/tray (30 pcs)

Octopus with Broccoli Rabe Pesto
\$50.00/tray (30 pcs)

Cacio e Pepe Pork Belly Skewers**
\$55.00/tray (30 pcs)

Miniature Crab Cakes
\$60.00/tray (30 pcs)

Lobster Crespelle
\$65.00/tray (30 pcs)

MENU NO. 1

INSALATA DI RUCOLA

*Fresh Baby Arugula with Shaved Onions, Black Gaeta Olives, Shaved Parmigiano Cheese,
Balsamic Vinegar and Extra Virgin Olive Oil*

&

INSALATA DI CAESAR

Romaine Lettuce with Herbed Croutons, Parmigiano and Caesar Dressing

Salads will be served family-style



PENNE POMODORO

Quill-Shaped Pasta with Tomato Sauce, Basil, Garlic and Parmigiano

Pasta will be served family-style



Choice of One (1) Per Person:

VITELLO

Veal Skirt Steak, Parsley, Garlic Crouton, Parmigiano, Genovese



POLLO

Free Range Lancaster Chicken, Cauliflower, Parmigiano, Dates, Salmoriglio



CANNOLI

COFFEE, DECAFFEINATED COFFEE, TEA

\$48.00 PER PERSON

20% Gratuity and 8% Sales Tax will be added to all charges

MENU NO. 2

INSALATA DI CAESAR

Romaine Lettuce with Herbed Croutons, Parmigiano and Caesar Dressing

&

POMODORO CON MOZZARELLA E PEPERONI

Tomatoes, Mozzarella and House-Roasted Red Peppers

Salads will be served family-style



PENNE POMODORO

Quill-Shaped Pasta with Tomato Sauce, Basil, Garlic and Parmigiano

Pasta will be served family-style



Choice of One (1) Per Person:

VITELLO

Veal Skirt Steak, Parsley, Garlic Crouton, Parmigiano, Genovese



POLLO

Free Range Lancaster Chicken, Cauliflower, Parmigiano, Dates, Salmoriglio



PESCE DEL GIORNO

Fresh Fish of the Day



CANNOLI

COFFEE, DECAFFEINATED COFFEE, TEA

\$52.00 PER PERSON

20% Gratuity and 8% Sales Tax will be added to all charges

MENU NO. 3

INSALATA DI CAESAR

Romaine Lettuce with Herbed Croutons, Parmigiano and Caesar Dressing

&

POMODORO CON MOZZARELLA E PEPERONI

Tomatoes, Mozzarella and House-Roasted Red Peppers

Salads will be served family-style



AGNOLOTTI CON BURRATA

Homemade Ravioli with Burrata Cheese in a San Marzano Tomato Sauce

&

GNOCCHI CON FONTINA

Homemade Potato and Ricotta Gnocchi with Fontina Cheese and fresh Basil

Pastas will be served family-style



Choice of One (1) Per Person:

VITELLO

Veal Skirt Steak, Parsley, Garlic Crouton, Parmigiano, Genovese



POLLO

Free Range Lancaster Chicken, Cauliflower, Parmigiano, Dates, Salmoriglio



PESCE DEL GIORNO

Fresh Fish of the Day



CANNOLI

COFFEE, DECAFFEINATED COFFEE, TEA, ESPRESSO

\$56.00 PER PERSON

20% Gratuity and 8% Sales Tax will be added to all charges

MENU NO. 4

HEN OF THE WOODS MUSHROOM

*Cast Iron-Roasted Maitake & Oyster Mushroom, Black Garlic Pesto
&*

POMODORO CON MOZZARELLA E PEPPERONI

Tomatoes, Mozzarella and House-Roasted Red Peppers

Salads will be served family-style



GNOCCHI CON FONTINA

*Homemade Potato and Ricotta Gnocchi with Fontina Cheese and fresh Basil
&*

RIGATONI

Tube-Shaped Pasta with Beef Shank & Short Rib Ragù, Chianti Stained Ricotta

Pastas will be served family-style



Choice of One (1) Per Person:

POLLO

Free Range Lancaster Chicken, Cauliflower, Parmigiano, Dates, Salmoriglio



VITELLO

Veal Tenderloin, Parsnip alla Parmigiana, Veal Sugo, Charred Broccolini



BISTECCA

Black Angus Steak, Cacio e Pepe Potatoes, Wild Mushroom, Aged Balsamic



PESCE DEL GIORNO

Fresh Fish of the Day



CANNOLI

COFFEE, DECAFFEINATED COFFEE, TEA, ESPRESSO

\$60.00 PER PERSON

20% Gratuity and 8% Sales Tax will be added to all charges

MENU NO. 5

INSALATA DI CAESAR

Romaine Lettuce with Herbed Croutons, Parmigiano and Caesar Dressing

&

GAMBERI

Grilled Shrimp, Giant White Bean, Grilled Romaine Preserved Lemon

Salads will be served family-style



AGNOLOTTI CON BURRATA

Homemade Ravioli with Burrata Cheese in a San Marzano Tomato Sauce

&

PACCHERI CON TARTUFO E PORCINI

Homemade Wide Pasta with Shiitake and Cremini Mushrooms in a Truffle and Porcini Mushroom Sauce

Pastas will be served family-style



Choice of One (1) Per Person:

VITELLO

Veal Tenderloin, Parsnip alla Parmigiana, Veal Sugo, Charred Broccolini



BISTECCA

Black Angus Steak, Cacio e Pepe Potatoes, Wild Mushroom, Aged Balsamic



PESCE DEL GIORNO

Fresh Fish of the Day



DOLCE DEL GIORNO

COFFEE, DECAFFEINATED COFFEE, TEA, ESPRESSO

\$64.00 PER PERSON

20% Gratuity and 8% Sales Tax will be added to all charges

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PANORAMA
1990

MENU NO. 6

ANTIPASTI MISTO

*Prosciutto, Fresh Mozzarella, Aged Provolone, Olives, Roasted Peppers,
Sopressata Calabrese, Giardiniera*

This course will be served family-style



PACCHERI CINGHIALE

Wild Boar Bolognese, Grated Scamorza Cheese

&

GNOCCHI CON TARTUFO E PORCINI

*Homemade Potato and Ricotta Gnocchi in a Shiitake and Cremini Mushrooms in a Truffle
and Porcini Mushroom Sauce*

Pastas will be served family-style



Choice of One (1) Per Person:

VITELLO

Veal Tenderloin, Parsnip alla Parmigiana, Veal Sugo, Charred Broccolini



POLLO

Free Range Lancaster Chicken, Cauliflower, Parmigiano, Dates, Salmoriglio



BISTECCA

Black Angus Steak, Cacio e Pepe Potatoes, Wild Mushroom, Aged Balsamic



PESCE DEL GIORNO

Fresh Fish of the Day



DOLCE DEL GIORNO

COFFEE, DECAFFEINATED COFFEE, TEA, ESPRESSO, CAPPUCCINO

\$70.00 PER PERSON

20% Gratuity and 8% Sales Tax will be added to all charges

WINE TASTING & DINNER

Reception

Wine & Hors D'Oeuvres:

Cacio e Pepe Pork Belly Skewers

Crab Cakes

Meatballs



Dinner

Dinner will include wines selected by the sommelier to complement each menu item.

ANTIPASTI MISTO

*Prosciutto, Fresh Mozzarella, Aged Provolone, Olives, Roasted Peppers,
Sopressata Calabrese, Giardiniera*

Course will be served family-style



PACCHERI CON TARTUFO E PORCINI

*Homemade Wide Pasta with Shiitake and Cremini Mushrooms in a Truffle
and Porcini Mushroom Sauce*

Pastas will be served family-style



Choice of one (1) per person:

VITELLO

Veal Skirt Steak, Parsley, Garlic Crouton, Parmigiano, Genovese



POLLO

Free Range Lancaster Chicken, Cauliflower, Parmigiano, Dates, Salmoriglio



PESCE DEL GIORNO

Fresh Fish of the Day



DOLCE DEL GIORNO

Coffee, Decaffeinated Coffee, Tea

\$95.00 PER PERSON

20% Gratuity and 8% Sales Tax will be added to all charges

CREDIT CARD BILLING AUTHORIZATION FORM
FAX: (215) 922-7642

GUEST INFORMATION

COMPANY/GROUP NAME: _____

CONTACT NAME: _____ PHONE: _____

ARRIVAL DATE: _____ DEPARTURE DATE: _____

EVENT DETAILS (IF APPLICABLE): DATE & TIME _____ NO. of GUESTS _____ SPACE _____

CHARGES TO BE BILLED (PLEASE INDICATE BY MARKING AN X IN THE APPROPRIATE BOXES BELOW)

- | | |
|---|---|
| <input type="checkbox"/> ALL CHARGES | <input type="checkbox"/> CATERING AND MEETING CHARGES |
| <input type="checkbox"/> GUESTROOMS AND TAXES | <input type="checkbox"/> CATERING DEPOSITS: \$ _____ |
| <input type="checkbox"/> GUEST INCIDENTALS | <input type="checkbox"/> OTHER (Description): _____ |

CARD HOLDER INFORMATION

COMPANY NAME: _____

FIRST NAME: _____ LAST NAME: _____

BILLING ADDRESS: _____

PHONE: _____ EMAIL: _____

- AMERICAN EXPRESS VISA MASTERCARD
 DISCOVER DINERS CLUB

CREDIT CARD NUMBER: _____ EXPIRATION DATE: _____

I HEREBY AUTHORIZE THE PENN'S VIEW HOTEL/PANORAMA TO USE THE CREDIT CARD INFORMATION PROVIDED ON THIS FORM EITHER AS A GUARANTEE OR AS PAYMENT FOR THE CHARGES DESCRIBED ABOVE. SUPPORTING DOCUMENTATION WILL ACCOMPANY ALL CHARGES. BY SIGNING BELOW, I AGREE TO PAY MY CREDIT CARD ISSUER FOR THE CHARGES AGREED TO ABOVE IN ACCORDANCE WITH MY CARDHOLDER AGREEMENT.

CARD HOLDER'S SIGNATURE DATE