

WEDDING Packages

"The Inn Crowd"

Includes Peter Allen Inn medley of fresh artisan house made rolls and butter, with our signature hot peppers and oil, regular and decaffeinated coffee station with flavored creamers, shaved chocolate and whipped cream with hot cocoa station, hot tea, iced tea, and pink lemonade.

THE PETER ALLEN INN PLATINUM SHELF BAR

Five-hour supreme bar with champagne toast for bridal party and all guest with our house champagne. Courtyard cocktail hour with platinum bar service (weather permitting).

APPETIZERS

Our beautiful display of fresh seasonal fruit, local vegetables, artisan cheeses, hummus and crackers. Shrimp cocktail display.

BUTLERED DURING COCKTAIL HOUR

Mini crab cakes, fresh ground sage sausage stuffed mushroom caps, and bacon wrapped waterchestnuts.

ATTENDED SALAD STATIONS INSIDE GRAND CANOPY (CHOOSE TWO)

House Salad

Fresh spring mix greens, cherry tomatoes, red onions, and cucumbers

Caesar Salad

Crisp romaine lettuces, house made croutons, asiago cheese, tossed in a creamy Caesar dressing

Golden Raisin Salad

Mixed baby greens tossed with golden raisins, candied walnuts, feta cheese, and sweet red onions

Berry Goat Cheese Salad

Baby arugula, spring mix, candied nuts, fresh berries, red onions, goat cheese, and raspberry vinaigrette

CHOOSE A CARVING STATIONS

Carved beef tenderloin, prime rib with caramelized mushrooms and cabernet demi-glaze, rosemary pork loin, stuffed pork loin, roasted turkey breast with cranberry mustard

CHOOSE TWO ENTRÉES

See Catering Menu - Buffet Style Dinners for options

CHOOSE TWO PREMIUM PASTAS

Cheese tortellini, spinach and cream manicotti, cavatelli, macaroni and cheese

Choice of Sauces: roasted red pepper cream, alfredo, tomato basil marinara, traditional red sauce, gorgonzola, basil pesto cream, ala vodka, or Mediterranean

CHOOSE TWO DINNER SIDES

Please refer to Catering Menu Buffet Accompaniments

CHOOSE ONE LATE NIGHT SNACK

Please refer to Catering Menu Specialty Buffets/Ala Carte

BEING PART OF THE INN CROWD COMES WITH THE FOLLOWING AMENITIES

Cookie table set up, cake cutting and serving, coat check if needed, linens and napkin, and parking attendant

\$115.00 PER PERSON

For Saturday's (May through October)

\$101.00 PER PERSON

All other days

Prices do not reflect tax and service charge please add 20% for service charge and 6.75% sales tax.