

CREATING MEMORIES

WEDDING PACKAGES



THE INN AT PENN

PHILADELPHIA

A HILTON HOTEL

LOVE SHACK PHOTO

YOUR PERFECT DAY

At The Inn at Penn, our dedicated team of professionals specializes in crafting unforgettable weddings, seamlessly blending elegance and hospitality to bring your dream day to life.

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THE INN AT PENN, A HILTON HOTEL

3600 Sansom Street | Philadelphia, PA 19104 | 215 222 0200



LOVE SHACK PHOTO

WEDDING PACKAGES

THE LOVE

THE LUXE

COCKTAIL HOUR

Your choice of (6) butlered hors d'oeuvres
Your choice of (1) hors d'oeuvres display
One hour hosted Gold bar
Butler-passed white wine & sparkling water

Your choice of (8) butlered hors d'oeuvres
Your choice of (2) hors d'oeuvres displays
One hour hosted Diamond bar
Butler-passed white wine & sparkling water
Specialty cocktail

RECEPTION

Three course plated meal:
salad course, entrée (poultry, pork, or fish;
duets excluded), custom wedding cake
Three hour hosted Gold bar
Coffee & tea service

Three course plated meal:
salad course, entrée (to include a single duet
option), custom wedding cake
Four hour hosted Diamond bar
Tablesides dinner wine service
Champagne toast
Coffee & tea service

DÉCOR

Hotel ivory linens
Hotel banquet chairs

Solid or patterned floor length table linens
(*your choice of color & style*)
Votive candles
Chiavari chairs
(*your choice of color*)

FINALE

—

Choice of dessert display or late night station

PRICE PER GUEST

\$210 inclusive (2025)
\$225 inclusive (2026)

\$245 inclusive (2025)
\$260 inclusive (2026)



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COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

Select 5 with *THE LOVE*, or select 8 with *THE LUXE*. Offerings change seasonally.

COLD

Poached Jumbo Shrimp

Thai style mango dipping sauce (GF, DF)

Pickled Shrimp

Bloody Mary cocktail sauce (GF, DF)

Caramelized Brussels Sprout Toast

Burrata, prosciutto, hazelnut, honey

Tuna Poke Bites

Sesame pickled cucumber and onion (GF, DF)

Kennett Square Mushroom Toast

Caramelized onion, roasted mushrooms, gremolata (V)

Marinated Mozzarella & Peppadew Skewers (GF)

Crab Tea Sandwiches

Lemon-dill dressed crab salad

Mini Pickle Reubens (GF)

WARM

Fried Truffle-Parmesan Cauliflower Fritters

Charred scallion dip (GF, VEG)

Halloumi

Grape jam, spicy walnut, herbs (GF, VEG)

Chicken Tikka Skewers

Yogurt sauce (GF)

Black Bean Empanadas (VEG)

Lamb Kofta Bites

Lemon tahini dip

Mini Crab Cakes

Saffron aioli

Plant-based Meatballs

Spicy sesame hoison

Artichoke & Boursin Stuffed Mushrooms

Cocktail Franks

Puff pastry, honey grained mustard (DF)

COCKTAIL HOUR

DISPLAYED HORS D'OEUVRES

THE LOVE includes (1): Artisan Cheeses, Mediterranean Bar, or Dip & Delight. Select any (2) with *THE LUXE*.

ARTISAN CHEESES

Seasonal pickled vegetable
Fruit condiments
Crackers
Sliced baguette

MEDITERRANEAN BAR

Seasonal vegetable mezze platter, mixed olives,
seasonal hummus, tahini yogurt sauce,
herb pesto, warm pita

DIP & DELIGHT

Dips | Thai-style Cashew dip, Mexican Street Corn dip,
Classic Onion dip
Dippable | seasonal raw vegetables, potato chips,
corn chips, baguette

LETTUCE WRAPS (options for GF, DF, V, VEG)

Lettuce leaves, garlic-lemon shrimp, orange glazed
chicken, sesame tofu, pickled carrots and daikon, scallion,
rice noodles, cucumbers, mint leaves, ground peanuts,
spicy hoison (contains gluten)

PHILLY SLIDERS

Eggplant Parmesan | breaded eggplant, tomato basil
sauce, mozzarella
Chicken Cutlet | sharp provolone and long hot spread,
broccoli rabe
Caprese | roasted tomatoes, fresh mozzarella, basil pesto



FIRST COURSE

Select 1 salad for all guests. Served with dinner rolls. Dressings are offered at the table.

CAESAR

Crisp romaine lettuce, croutons, creamy parmesan-anchovy dressing, shredded parmesan

MIXED GREENS

Dried cherries, candied buts, bleu cheese, white balsamic dressing

ARUGULA

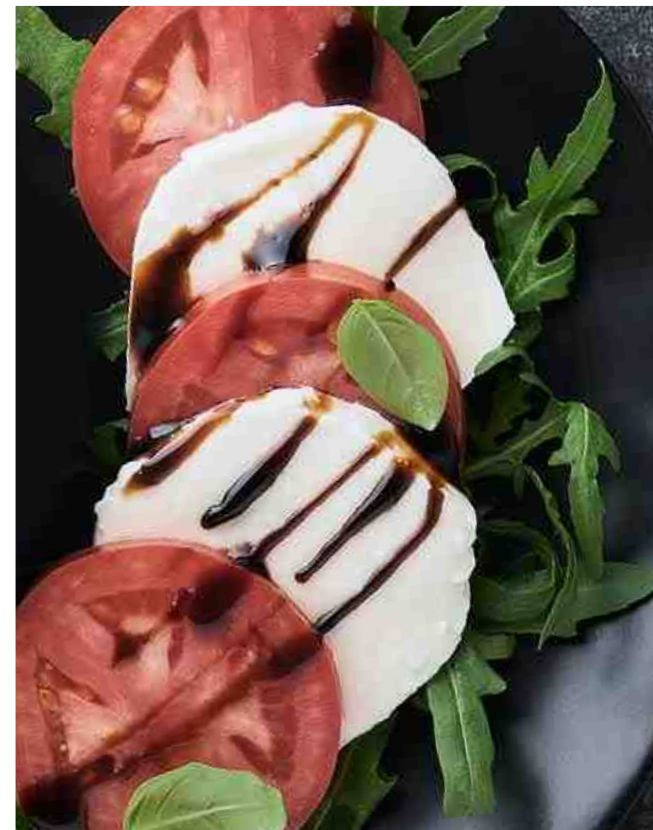
Radicchio, fennel, carrot, crumbled goat cheese, dried cranberries, lemon citronette

ROASTED VEGETABLE

Seasonal vegetables, baby kale, shaved manchego, citrus vinaigrette

CHEF'S SEASONAL

Highlighting the freshest seasonal flavors





ENTRÉE COURSE

Select two entrées for your guests (LOVE/LUXE), or one duet (LUXE). Entrées are accompanied by a seasonal vegetable. Additional seasonal selections are available upon request. A vegetarian and vegan option is always offered. Tableside selection is available for an additional \$7 per guest.

PETITE FILET

Truffle potato pave, baby root vegetables, white asparagus, black garlic demi (GF)

PAN ROASTED SALMON

Potato purée, haricot vert, braising jus, crispy shallot, pan jus (GF, DF)

SAUTÉED FRENCHED CHICKEN

Breast of chicken, seasonal vegetable, three cheese risotto, natural jus (GF)

PECAN CRUSTED CHICKEN

Breast of chicken, savory bread pudding, maple-mustard sauce

BRAISED SHORT RIB

Ricotta cavatelli, aged goat cheese

GRILLED PORK CHOP

Double cut, spaetzle, apple chutney

DUETS

FILET + SHRIMP

Petite filet mignon, balsamic and thyme
Shrimp topped with mango salsa

SHORT RIB + SALMON

Beef short rib, red wine mushroom sauce
Pan-roasted salmon

CHICKEN + CRAB CAKE

Pan-roasted chicken breast, roasted garlic sauce
Seared crab cake

CHICKEN + SALMON

Chicken breast
Seared salmon, seasonal salsa fresca

ENHANCEMENTS

Select one from Sweet Finales or Munch & Mingle with THE LUXE.

SWEET FINALES

SWEET TREATS + \$24++/person

A selection of miniature pastries, tartlettes, and seasonal treats

LATE NIGHT SNACKS*

MUNCH & MINGLE

Dip It + \$26++/pp

Guacamole, salsa fresca, warm chipotle cheese dip, house onion dip, pretzels, tortilla chips, potato chips

Pretzels & Popcorn + \$26++/pp

Warm pretzel bites, cheese sauce, honey mustard, stone ground mustard, popcorn with toppings

CANNOLI BOARD + \$15++/pp

House-made cannoli cream with fresh fruits, chocolate chips, pistachio, almonds, fruit compote, cannoli crisps

BITES ON DISPLAY

Cheesesteak Spring Rolls + \$7++/per piece

Mini Burgers + \$8++/per piece

Complete with a pickle

Franks in a Blanket + \$6++/per piece

Grainy mustard dip

Cheese Arancini + \$6++/per piece

Spicy tomato dip

Parmesan-Truffle Shoestring Fries + 6++/per portion

*60 minutes of service in the reception area

BEVERAGES

Gold Package included with *THE LOVE*. Diamond Package included with *THE LUXE*.

GOLD PACKAGE

DIAMOND PACKAGE

Vodka	Absolut	Tito's, Grey Goose
Gin	Tanqueray	Tanqueray, Hendrick's
Rum	Bacardi Superior	Bacardi Añejo Cuatro, Ron Zacapa 23
Tequila	1800 Silver	Casamigos Blanco, Don Julio Reposado
Bourbon	Bulleit	Knob Creek, Angel's Envy
Whisky	Jack Daniel's	Jameson
Scotch	Dewar's 12 Yr	Glenmorangie Original 10 Yr The Macallan 12
Wine	Columbia Crest Grand Estates Chardonnay Columbia Crest Grand Estates Cabernet Riondo Prosecco Spumante	Wente Estates Chardonnay Wairau River Sauvignon Blanc Wente Southern Hills Cabernet Sauvignon Ponzi Vineyards Tavola Pinot Noir Chandon Brut Classic Fleur de Mer Rosé
Beer	Bud Light, Blue Moon, Miller Lite, Corona Extra, Corona Premier, Stella Artois, Samuel Adams Boston Lager, Heineken 0.0, High Noon Hard Seltzer	Bud Light, Blue Moon, Miller Lite, Corona Extra, Corona Premier, Stella Artois, Samuel Adams Boston Lager, Yuengling Lager, Heineken 0.0, High Noon Hard Seltzer

CURATED EXPERIENCES

PREMIUM MARGARITA BAR +\$29/p

Tequila Trio Blanco, Reposado, Añejo

The Mix House-made, triple sec

Garnishes Strawberries, grilled pineapple, jalapeños, oranges, limes

The Rim Kosher salt, sugar, tajin

MOCKTAILS +\$12/each

Hibiscus Spritz

Fresh lime juice, fresh orange juice, agave syrup

Pomegranate & Citrus Punch

Lavendar Blueberry Lemonade

Hot Mulled Cider

CRAFTED COCKTAILS +\$16/p

Pennsylvania Manhattan

Local Dad's Hat rye whiskey, Disaronno, Averna, Angostura

Elderflower Martini

Bacardi Limon, St-Germaine, lime, simple syrup

Purple Bubble

Ketel One vodka, lavender, Champagne, lemon

PREFERRED VENDORS

TRANSPORTATION

A-1 Limousine
800 367 0070
www.A1limo.com

King Limousine
215 877 8048
www.kinglimo.com

**Philadelphia Sightseeing
Tour Transportation**
215 922 2300
www.philadelphiasightseeingtours.com

HAIRSTYLIST/ MAKEUP ARTIST

Up Your Do!
Jill Kozar
215 738 4844
www.upyourdo.com

Dylan Michael Cosmetics
267 312 4583
www.dylanmichaelcosmetics.com

PHOTOGRAPHY

Lightyear Studio
215 279 9041
www.lightyearstudio.com

Dave Justo Productions
484 336 7871
www.davejustoproductions.com

Rebecca Barger Photography
215 460 2229
www.rebeccabarger.com

Heidi Roland Photography
267 979 2010
www.candidmomentsphotography.com

Morgan Taylor Artistry
www.morgantaylorartistry.com

OFFICIANT

The Wedding Pastor
Andy Mahaney
www.theweddingpastor.com

FLORISTS

Paper Tini
Tanti Lina
267 438 4350
www.papertini.com

GMK Floral Designs
Gina Stover
610 220 8764
www.gmkfloraldesigns.com

Carl Alan Floral Artistry
215 246 0171
designcarlalan.com

DÉCOR

Vision Furniture
Chiavari chairs, soft seating, etc.
215 695 3300
www.visionfurniture.com

Choice Party Linens
610 532 3140
www.werentlinens.com

ENTERTAINMENT

Silver Sound Disc Jockeys
610 640 0830
www.Silversound.com/walterbreslin

BVT Live!
610 358 9010
www.BVTlive.com

LUXE Event Entertainment
732 841 2960
www.partywithlux.com

**HOT! HOT! HOT!
Entertainment**
215 619 7746
www.hothothotent.com

East Coast Event Group
800 229 1960
www.eastcoasteventgroup.com

FAQ

DO YOU HOST MORE THAN ONE WEDDING PER DAY?

We will only host one wedding reception per day. Your special day will be our event team's focus.

CAN I HOST MY CEREMONY AT THE HOTEL?

We offer several ceremony locations on site.

DOES THE WEDDING PACKAGE INCLUDE TAX AND SERVICE CHARGE (GRATUITY)?

The package is inclusive of tax and service charges. All additional pricing is subject to 8% sales tax and 24% service charge. 10% sales tax will apply to additional alcoholic beverages.

HOW DO I SET-UP A GUEST ROOM BLOCK?

Katelyn Martin (Katelyn.Martin@Hilton.com) is our wedding block expert and will walk you through the entire process.

DOES THE HOTEL OFFER PARKING ACCOMODATIONS?

Included in your wedding package is complimentary non-overnight parking, offered to all non-overnight guests and vendors.

- Overnight valet parking is \$48 per vehicle
- (1) night complimentary overnight parking for the newlyweds is included.

AM I ABLE TO RENT A READY ROOM FOR MY BRIDAL PARTY?

The hotel offers a variety of ready area solutions, based on availability and the size of your wedding party.

CAN I USE THE VENDORS OF MY CHOICE?

All outside vendors are welcome. In the event you use a vendor not on our favorites list, each vendor must supply the hotel with a copy of the insurance, as well as have the hotel listed as an additional insured.

DO I NEED A WEDDING PLANNER?

Your Catering Manager will play a vital role in your wedding planning. They will be your contact throughout the entire process, including the day of your wedding. They will assist with menu design, floorplans, and timelines. You will also have the added support of a Banquet Manager and Banquet Captain on your wedding day.

DOES THE WEDDING PACKAGE INCLUDE A WEDDING CAKE?

Your wedding package includes a personalized wedding cake along with a complimentary tasting and planning session with one of Philadelphia's premier bakeries.

WHAT DEPOSIT IS REQUIRED TO SECURE MY WEDDING DATE?

To secure your date, the hotel requires a \$1,000 deposit due at the signing of the contract. This deposit is applied to the balance of your events.

WHAT BREAKFAST AND BAR OPTIONS ARE OFFERED AT THE HOTEL?

- The University Club, on the lobby level, is open to hotel guests and the public from 7am–11am on weekends and 6:30am–10am on weekdays.
- Farewell breakfasts in private event spaces are available for an intimate send-off.
- The Living Room Lounge is open on our lobby level from 5pm–11pm, Friday–Saturday, and 5pm–10pm, Tuesday–Thursday. Small plates are served and the space doubles as a fantastic after party location.
- Louie Louie Bistro & Bar operated by Fearless Restaurant Group serves a French-American menu and is located in our lower lobby.