



AFFORDABLE WEDDINGS AND RECEPTIONS... who we are and what we do!

We are a Taproom and Restaurant providing quality food, service and beverages.

We were in the traditional wedding business under the umbrella business, Panache Catering, Inc, for over 30 years and left it because we eventually were worn out by what it had become. In that time we catered thousands of weddings. The expectations among a certain groups of wedding families simply became impossible to meet. If you are becoming worn out by what you are finding in the wedding industry you likely have found a great alternative at 2 Penguins.

We still love weddings, we know how to serve them very well and at a fair price, but we are not a typical wedding facility. Check us out if you are looking for something that is a bit less “traditional”.

WHAT WE PROMISE:

We will provide quality food and service (staff is already included in your pricing) based on what you wish for us to provide and the budget that you want to stay within, and that we will provide exceptional value.

We can offer private or semi-private space for your group including the option of a private patio, weather permitting.

A variety of menus from very simple to very sophisticated, as well as the option of cash bar, partially or fully hosted bar, and great Craft beer, wine and cocktails.

That you will be treated with appropriate respect.

That you will NOT be hit with surprise costs on your wedding day.

WHAT WE WILL NOT PROMISE:

We will not fill you with unrealistic or unattainable promises. We all know that we cannot control things like the weather on your event day, or that we will pull a rabbit out of hat when the baker that you selected fails to bring your wedding cake. There are many moving parts to assisting you in designing and planning as wonderful a day as possible, which is not only your goal but is also ours.

IF YOU ARE LOOKING FOR HONESTY, INTEGRITY, QUALITY, FAIR VALUE AND EXPERIENCE YOU HAVE COME TO THE RIGHT PLACE... IF YOU ARE LOOKING FOR A MAGICIAN YOU HAVE NOT.

WEDDING RECEPTIONS/CEREMONIES AT TWO PENGUINS

We offer unique event space for both private and semi-private groups 7 days a week. Our Pomeroy beer hall holds up to 225 guests seated at tables, and adjoins our private north patio which is very large as well. Our Fireside room is geared more toward groups of 20-80.

We are closed on Sundays other than for private bookings, which allows for the rental of the entire facility including the Bar area with all 36 taps, the rooms noted above and both patios if your event is held on a Sunday. The cost to have us open up on a Sunday is \$500 which is added on to your food and beverage fees, and you will be the only group at our location during your event.

While we do not promote hosting wedding ceremonies here other than on Sundays when you would be the only group here, we are more than happy to assist you in planning a ceremony as part of your event here if you are comfortable having a ceremony in a less formal location and understand the inherent limitations that exist when having a ceremony at a beer hall. Some additional cost for this may be incurred only if we are asked to provide additional set up.

Many of the items that we have on our menus are available in our restaurant. Should you want to taste them please feel free to stop in any time and bring the family. We do not do traditional "tastings" as have become popular in the traditional wedding venues. We bring a huge amount of experience to your wedding event and can assist you in organizing your day.

REASONABLE FOOD AND BEVERAGE MINIMUMS AND RENTAL FEES WILL BE QUOTED BASED ON YOUR EVENT PARTICULARS.

Revised May 2018

All of the following menus are recommended for groups of 20 guests or more, looking to host a cocktail style event.

THESE FIRST THREE MENUS ARE INTENDED TO SERVE FOR SIMPLE RECEPTIONS DURING NON-MEAL HOURS

Option One: Happy Hour Snacks

Chips & Salsa with Beer Queso
Red pepper hummus with fresh veggies
Spinach dip with grilled pita
Combination of BBQ, Asian soy-glaze and traditional Buffalo wings
Gaufrette Potato Chips

**\$11.95++ Per Person when being sold as a cocktail hour,
for this menu at a lunch or dinner hour please inquire**
(Add either beef or Al's fried chicken sliders to this menu: \$4.50pp)

Option Two: Happy Hour Snacks

Chips & Salsa with Beer Queso
Hummus with fresh veggies
Spinach dip with grilled pita
Combination of BBQ, Asian soy-glaze and traditional Buffalo wings
French fry bar with beer queso, green chile, sour cream and sliced jalapenos
Variety of our stone-baked pizzas

**\$14.95++ Per Person when being sold as a cocktail hour,
for this menu at a lunch or dinner hour please inquire**
(Add either beef or Al's fried chicken sliders to this menu: \$4.50pp)

Option Three: Happy Hour Snacks

Chips & Salsa with Beer Queso
Hummus with fresh veggies
Spinach dip with grilled pita
Combination of BBQ, Asian soy-glaze and traditional Buffalo wings
Variety of our stone-baked pizzas
Gaufrette Potato Chips
House-made Calamari
Fresh fruit platter

**\$20.95++ Per Person when being sold as a cocktail hour,
for this menu at a lunch or dinner hour please inquire**

Option Four: Heavy Cocktail Party

Beef sliders with sides of sauteed mushrooms and caramelized onions,
(May substitution fried chicken sliders for \$.95pp or have both for \$3.95pp)

International and domestic cheese platter

Fresh fruit platter

Hummus with fresh veggies

Spinach dip with grilled pita

Boneless Chicken bites with Ranch dressing and BBQ sauce

Shrimp and crab cakes with cilantro tartar sauce

\$25.95++ Per Person

Option Five: Heavy Cocktail Party

Grilled salmon sliders with Asian slaw

Al's fried chicken sliders

Combination of BBQ, Asian soy-glaze and traditional Buffalo wings

French fry bar with beer queso, green chile, sour cream and sliced jalapenos

Variety of our stone-baked pizzas

Crispy Calamari with homemade marinara sauce and cilantro lime tartar sauce

Baskets of fresh stem-on strawberries with hot fudge and brown sugar sour cream

\$29.95++ Per Person

Additions to cocktail menus:

Selection of the Chef's passed hors d'oeuvres: \$8.95pp++

Jumbo fresh shrimp with cocktail sauce, passed to guests: \$8.95pp++

Jumbo fresh shrimp served buffet style: \$1.50 each++

Assorted Holiday sweets for December events, petite style: \$7++

Coffee bar with assorted syrups: \$2.50pp++

Cutting and serving your wedding or specialty cake: \$1.50 pp

(You may cut your own cake and provide your disposable goods/ table set up for display \$25,
no cutting fee)

Linens may be provided and will be quoted separately, but most of our hosts like our tables the way they are.

Substitutions are always possible, as are specific dietary concerns welcomed.



All of the following menus are recommended for groups of 20 guests or more, looking to host a Lunch or Dinner style event

PANACHE CATERING, INC., the parent company of 2 Penguins, has served the catering needs of thousands of great patrons since 1982, and was begun by the original “Two Penguins” and is still owned and operated by them and their families... allow us to apply our vast catering experience in making your event an incredible worry-free experience.

Dinner Option One

Buffet Style Service:

Two Penguins burger buffet:

Our fresh ground beef burgers with assorted cheeses, lettuce, tomato, onion, sauteed mushrooms and caramelized onions, condiments.

(add chicken sandwiches or Beer Brats with Kraut: \$3.50 pp)

House French Fries

Tossed Caesar salad

Fresh seasonal fruit salad

\$19.95++ Per Person (Disposable goods. For china service add \$3pp)

Dinner Option Two:

Buffet style service:

BBQ Pulled Pork sandwiches with house-made cole slaw

BBQ breast of chicken sandwiches with lettuce, tomato and remoulade dressing

New potato salad

American salad with Ranch and Balsamic dressings

Fresh seasonal fruit salad

\$21.95++ Per Person (Disposable goods. For china service, add \$3pp)

Option Three (China service only)

Buffet style service:

House-made meat lasagna
Penne pasta with homemade Alfredo and Marinara sauces
American salad with Ranch and Balsamic Dressings
Fresh seasonal fruit salad
Hot garlic bread

\$29.95++ Per Person (China service)

(Disposable goods are not an option with this menu)

Option Four: (China service only)

Buffet style service:

Roast Herb-crusted Choice Top Sirloin of beef with whipped horseradish and au jus
Lemon herb roasted chicken breasts, legs, thighs and wings
Panache's famous white cheddar cheese mashed potatoes
Grilled seasonal vegetables
American salad with Ranch and Balsamic Dressings
Fresh seasonal fruit salad
Warm fresh baked dinner rolls with whipped butter

\$35.95++ Per Person (China service)

Option Five: (China service only)

Buffet style service, or select one salad, one entree, two accompaniments, along with rolls and butter to be served plated for the same price...

Please select two entrees:

- Roast London Broil with au jus
- Braised Beef Borgignon over thick egg pasta
- Breast of chicken scallopini Picatta or Marsala
- Oven roasted Canadian style loin of pork with Madeira glaze
- Baked fresh seasonal fish of the day, Rock Cod or Tilapia, lemon parsley butter
- Roast Prime Rib with au jus and whipped horseradish (add \$3.)
- Boneless skinless Breast of chicken with pesto crust, mango salsa (add \$2)
- Panache's sour cream herb-crustred fresh Atlantic salmon (add \$2)
- Sauteed shrimp "Mosca" with lemon, diced tomato, garlic, white wine (add \$3)
- Stuffed yellow squash with house-made ratatouille

Please select six accompaniments:

- Tossed Caesar salad
- Field green salad with Balsamic and Poppy seed dressings to the side
- Power green salad with cucumbers, tomato and carrots, Ranch and Balsamic dressings
- Panache's famous white cheddar cheese mashed potatoes
- Wild, basmati and wehani rice with julienne vegetables
- Grilled seasonal vegetables
- Saute of fresh cauliflower, Broccoli and cherry tomatoes
- Penne pasta tossed with tomato crème
- Seasonal fresh fruit salad
- Stuffed shells with homemade marinara sauce (add \$1.5)

Warm fresh baked dinner rolls are always included

\$42.90++ Per person

Additions to Dinner menus:

Selection of the Chef's passed hors d'oeuvres: \$8.95pp++

Jumbo fresh shrimp with cocktail sauce, passed to guests: \$8.95pp++

Jumbo fresh shrimp served buffet style: \$1.25 each++

Appetizer table:

International cheese display

Fresh vegetable crudite with two dips

Petite crispy spring rolls with sweet/sour dip and hot mustard

Homemade pork chile con queso with crisp house-made corn tortilla chips

\$12.95pp

Combination of 2 passed hors d'oeuvres and cheese/crudite display table : \$10.95++ Per Person

Assorted Holiday sweets for December events, petite style: \$7pp++

Guests choice of layered dense rich chocolate torte or New York style cheesecake,
served buffet style: \$8++ Per person

Coffee bar with assorted syrups: \$2.50pp++

Cutting and serving your wedding or specialty cake: \$1.50 pp

(You may cut your own cake and provide your disposable goods/ table set up for display \$25,
no cutting fee)

Linens may be provided and will be quoted separately, but most of our hosts like our tables the way they are.

Substitutions are always possible, as are specific dietary concerns welcomed.

Group reservations are offered as a courtesy and do not receive "happy hour" or other discounted pricing.

BAR SERVICES:

Two Penguins is happy to customize your bar and beverage service preferences, including those noted below as well as pre-purchase of some specific number of drinks, and hosting beverages up to a certain total bar tab before going to a cash bar.

Cash bar: All items paid for by each guest individually.

Hosted bar may be provided by a certain number of drinks per guest and then moving to cash bar as desired, or may be offered by maintaining a master “tab” that can have a cap (either a cash value or specific amount of time) or be unlimited, based on the hosts preference.

Complete unlimited bar

(no tab is kept) Bar packages that include all soft drinks, choice of premium well spirits, quality house wines and our entire selection of 36 Craft beers from our Tap wall may be purchased for hosted events:

1 Hour:	\$16.95pp++
2 Hours:	\$22.95pp++
3 Hours:	\$28.95pp++
Each additional hour	\$7 pp++

**Two Penguins is proud to offer a 4 oz. “Beer Toast” for your guests
\$2.50pp++**

For groups that wish to reserve private space certain food and beverage minimums may apply along with modest room rental fees which will be quoted based on the event.