

The Fairway Casual Dining and Catering Policies and Procedures

Prices:

Because of current economic conditions, food and beverage prices are subject to uncontrollable market increases. Clarion Holiday Inn will guarantee prices only upon a signed contract, which specifically lists prices, between the hotel and client. The Clarion Holiday Inn will not be held to earlier pricing information in the possession of the guest.

Taxes and Service Charges:

All prices are subject to a 20% service charge and 6% Pennsylvania sales tax. If your group is sales tax exempt, a copy of your Tax Exemption Certificate is required prior to your function so your bill may be processed correctly.

Guarantees:

A guarantee is required on all meal functions. The Sales Department must be notified by 12:00 noon, three (3) business days prior to your event, of the exact number of guests you wish to guarantee. The hotel will prepare for two percent (2%) over your guarantee. In no case will the hotel allow for a drop in guarantee numbers within this prior to function. The bill will be prepared for the guarantee number, or actual number served, whichever is greater. In the event that the guarantee is not received, the original estimated attendance, as indicated on the Banquet Event Order, will be billed.

Menu Selections:

To be certain of the availability of your selection, we require that all menus be confirmed at least one month in advance of the function.

To ensure the finest quality food and service, we ask you limit your selection of any given meal to no more than two entrée selections for the entire group. Our staff will work with you regarding any special menus or theme parties to suit individual requirements and budgets.

Buffet requires a minimum of twenty-five (25) persons. Excess food is property of the hotel.

Provisions of Beverage Service:

The hotel Holiday Inn, as a licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the State of Pennsylvania Liquor Control Board. It is required, therefore, that all alcoholic beverages be supplied by the hotel. The legal drinking age in the State of Pennsylvania is twenty one (21) years. It is the client's responsibility to notify the hotel if any attendees are underage and to ensure the minors attending the function are not served alcoholic beverages.

Provisions of Food Service:

All food served in the banquet rooms or in hospitality suites must be supplied by the hotel. The hotel does not allow any food to be brought in from the outside by guests due to city, state, health, and liquor laws. The hotel will purchase any special items requested from a licensed purveyor. No food or beverage may be taken from your banquet function. All items are sold for consumption on property in accordance with city, state, health, and liquor laws.

Payment Policies:

Clients may pay for functions with cash, personal check, group or company check (ID required) or major credit card. Starter checks will not be accepted. Direct billing will be extended only to companies that fit within our criteria and are pre-approved prior to the function.

Deposits:

Amount of deposit is based on your room rental and occupancy tax. Deposits for wedding receptions or holiday parties are \$500.00. If the deposit is not received within ten (10) days from the booking date, space will automatically be released for resale. (Balance of your bill is due three (3) days prior to the function unless direct billing is pre-approved.)

Decoration Policy:

Any decorations provided by our hotel for any function are the sole property of the Clarion Holiday Inn and cannot be taken from the premises or the client will be charged an additional fee. Any decorations being provided by the client must be pre-approved by hotel prior to the function.

Patron's Property:

Any personal property of clients or invitees brought onto the premises of the Clarion Holiday Inn and left thereon shall be at the sole risk of the patron.

Conduct:

The orderly manner of attendees is to be the responsibility of the client in charge of the function according to full compliance with hotel rules and regulations. The client in charge assumes full responsibility of his-her attendees and any hired entertainment.

Band Policy:

Clarion Holiday Inn is not responsible to serve band members food and liquor unless they are included in the final count. Clarion Holiday Inn reserves the right, in reference to guests and patrons and proper management of the hotel, to control and limit band size and sound level of band or DJ

Contact Person:

The contact person must be the person who signs the contract and/or an authorized company representative. For benefit of communication between hotel and client, it is preferred to deal with only one meeting/banquet planner.

Function Space:

The reassignment of meeting and dining space due to an increase or decrease in guest count remains at the discretion of the hotel.

Equipment Policy:

Any equipment provided by the hotel for any function is the sole property of the Clarion Holiday Inn and cannot be taken from the premises or client will be charged an additional fee.

Miscellaneous Policies:

Security: The Clarion Holiday Inn reserves the right to require extra security for certain functions. If extra security is required it is to be provided by the client. State law requires one (1) chaperone per twenty-five (25) minors. The required security must be certified and we must have proof at least forty-eight (48) hours in advance of the scheduled function.

Please Note:

There is NO ELEVATOR in the hotel.

All groups should remain in the area reserved for them. Entering the kitchen is prohibited for liability reasons

Meeting Rooms

Meeting Room:

Room Rental:

- *Magic Forest Ballroom* \$500 -- \$900
- *2/3 of Magic Forest Ballroom* \$350 -- \$600
- *Clarion Room (1/3 Ballroom)* \$175 -- \$300
- *Jefferson Room (1/3 Ballroom)* \$175 -- \$300
- *Armstrong Room (1/3 Ballroom)* \$175 -- \$300
- *Tropical Courtyard* \$500 -- \$900
- *Tropical Courtyard / Dining Room* \$1,000
(Minimum of \$5,000 in food and beverage revenue required)
- *Cook Forest Room* \$150 -- \$250
- *Allegheny Forest Room* \$150 -- \$250
- *Golden Eagle Boardroom* \$150 -- \$250
- *Monroe Room* \$100 -- \$150

Audio -Visual Equipment:

- *LCD Projector* \$250
- *TV/DVD* \$75
- *TV/VCR* \$50
- *Podium / Microphone* \$25
- *Speaker Phone* \$50
- *Lavaliere Microphone* \$35
- *Overhead Projector* \$35
- *Slide Projector* \$35
- *Flipchart and Markers* \$25
- *Screen* \$15
- *Easel (No Pad)* *No Charge*
- *AV Cart / Table* *No Charge*
- *American Flag* *No Charge*
- *Piano* *No Charge*

Please ask about any additional equipment that you may need.

Thank You!

(Prices Subject to Change)

Executive Meeting Package I

Continental Breakfast

*Bagels with Cream Cheese, Muffins, Assorted Cereals,
Jellies and Butter
Chilled Orange and Cranberry Juices
Coffee, Hot Tea, Milk and Water*

Choice of One Lunch Buffet

Deli Buffet or our Soup and Salad Buffet

Selection of One Themed Afternoon Break

*Let's Go the Movies
The Sweet Tooth
Take Me Out to the Ballgame*

\$28.00 per person

*****Price Includes Room Rental*****

Tailored for groups of 25 people or more

*Prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Executive Meeting Package II

Deluxe Continental Breakfast

*Seasonal Fresh Fruit Display, Hard Boiled Eggs,
Cinnamon Rolls, Bagels with Cream Cheese, Muffins, Assorted Cereals
Jellies and Butter
Chilled Orange and Cranberry Juices
Coffee, Hot Tea, Milk, and Water*

Selection of One Themed Lunch Buffet

*Italian Lover's Extravaganza
Clarion Buffet*

Selection of One Themed Afternoon Break

*Let's Go to the Movies
The Sweet Tooth
Take Me Out to the Ballgame*

\$35.00 per person

*****Price Includes Room Rental*****

*Buffets may be served for less than 25 guests for an additional labor charge:
11-24 guests \$50.00, 10 guests and fewer \$100.00*

Tailored for groups of 25 people or more

*Prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Themed Breaks

Let's Go to the Movies

*A Bowl of Popcorn, Mini Candy Bars,
Tortilla Chips and Queso with Sliced Jalapenos
Assorted Soft Drinks and Bottled Waters
\$6.95 per person*

Take Me Out to the Ballgame

*Texas-sized Warm Pretzels Served with Mustard,
Crackerjacks, Roasted Peanuts
Assorted Soft Drinks and Lemonade
\$7.75 per person*

The Sweet Tooth

*Assorted Homemade Cookies and Fudge Brownies
Assorted Soft Drinks and Bottled Waters
\$6.95 per person*

The Health Nut

*Seasonal Sliced Fresh Fruits and Melons, Assorted
Yogurts, Granola Bars and Mixed Nuts
Bottled Waters with Lemon and Lime Wedges
\$8.75 per person*

**Add Hot Tea and Freshly Brewed Regular and Decaffeinated Coffee to any of the above for an
additional \$1.25 per person*

Refreshments A la Carte

Beverages per Urn

*Freshly Brewed Coffee, Regular or
Decaffeinated
\$38.00*

Beverages per Pitcher

*Tomato, V-8, Apple or Cranberry Juice
\$11.00*

Orange or Grapefruit Juice

Carafe
\$13.00

Assorted Bottle Sodas

\$2.25 per person per bottle

Pot of Coffee

\$7.50 per pot

Bottled Waters

\$2.25 per person per bottle

Baked Goods A la Carte

Donuts

\$1.25 per person

Brownies

\$1.25 per person

Bagels with Cream Cheese

\$2.75 per person

Individual Fruit Yogurts

\$3.25 per person

*Prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Breakfast Buffets

Continental Breakfast

*Bagels with Cream Cheese, Muffins, Assorted Cereals,
Jellies and Butter
Chilled Orange and Cranberry Juices
Coffee, Hot Tea, Milk and Water
\$6.50 per person*

Deluxe Continental Breakfast

*Seasonal Fresh Fruit Display, Hard Boiled Eggs,
Cinnamon Rolls, Bagels with Cream Cheese, Muffins, Assorted Cereals
Jellies and Butter
Chilled Orange and Cranberry Juices
Coffee, Hot Tea, Milk, and Water
\$8.95 per person*

All-American Breakfast Buffet

(Minimum 25 Guests)

*Whole Fruit, Assorted Breads and Muffins,
Jellies and Butter, Scrambled Eggs,
Your Choice of Either Crisp Bacon or Sausage Links,
Breakfast Potatoes
Chilled Orange and Cranberry Juices
Coffee, Hot Tea, Milk and Water
\$9.95 per person*

Deluxe All-American Breakfast Buffet

*Seasonal Fresh Fruit Display, Assorted Cereals,
Assorted Breads and Muffins, Jellies and Butter,
Scrambled Eggs with Cheese or Ham,
Your Choice of Either Crisp Bacon, Sausage Links or Ham
Breakfast Potatoes O'Brien
Your Choice of Either Pancakes or French Toast served with Maple Syrup
Chilled Orange and Cranberry Juices
Coffee, Hot Tea, Milk and Water
\$11.95 per person*

Available until 11:00 am daily

*Buffets may be served for less than 25 guests for an additional labor charge:
11-24 guests \$50.00, 10 guests and fewer \$100.00*

*Prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Plated Breakfast

Two Entrée Selections per Group

From the Griddle

*Your Choice of Either Pancakes or French Toast served with Maple Syrup
And a Choice of Either Crisp Bacon, Sausage Links or Ham
\$6.50 per person*

The Eggery

*Fresh Eggs Prepared to your Taste,
White, Wheat or Rye Toast and
Your Choice of Either Crisp Bacon, Sausage Links, or Ham
Served with Breakfast Potatoes
\$6.50 per person*

Western Breakfast

*Scrambled Eggs with green peppers, onion and ham
Served with Breakfast Potatoes and Toast
\$8.50 per person*

The Flaky One

*Large Fresh Croissant Filled with
Scrambled Eggs, Shaved Ham and Melted Cheese
Served with Breakfast Potatoes
\$8.50 per person*

Add Orange, Cranberry or Apple Juice to any Entrée for an Additional \$2.00 per person

All Plated Breakfasts are served with Regular and Decaffeinated Coffee, Hot Tea and Water

For any sit down meal, it is the responsibility of the group or organization to submit the guaranteed count for each entrée selection to the Clarion Holiday Inn a minimum of 72 business hours in advance of the event.

*Prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Brunch Buffet

Minimum 25 Guests

*Scrambled Eggs
Breakfast Potatoes
French Toast
Pineapple Glazed Ham
Chef's Choice Pasta
Stuffed Chicken Breast
Chef's Choice Potato
Chef's Choice Vegetable
Salad Bar
Specialty Salads
Warm Rolls and Butter
Chef's Choice Dessert
Coffee, Hot/Iced Tea and Water*

\$19.95 per person

*Buffets may be served for less than 25 guests for an additional labor charge:
11-24 guests \$50.00, 10 guests and fewer \$100.00*

*Prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Luncheon Buffets

Minimum 25 Guests

Italian Lover's Extravaganza

Your Choice of Either Caesar Salad or Tossed Salad

Garlic Breadsticks

Penne Pasta with both Alfredo and Marinara Sauces

Chicken Parmesan

Zucchini and Tomatoes

Coffee, Hot/Iced Tea and Water

\$12.50 per person

Have Your Pasta Made to Order and Cooked in Front of You for an Additional \$4.95 per person

Add Cheese Filled Breadsticks for \$1.50 extra per person

The Deli Buffet

Choice of Potato or Pasta Salad

Selection of Smoked Turkey Breast,

Roast Beef, Salami and Ham

Cheddar, Swiss and Provolone Cheeses

Assorted Deli Breads and Rolls

Lettuce, Tomato, Onion and Pickle

Served with Assorted Condiments

Coffee, Hot/Iced Tea and Water

\$9.95 per person

Add a Tossed Salad Bowl for \$1.25 extra per person

Soup and Salad Bar

Two Chef's Choice Soup du Jour

Salad and All the Fixing's

Coffee, Hot/Iced Tea and Water

\$8.95 per person

(Continued on next page)

*Prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Luncheon Buffets (Continued)

Minimum 25 Guests

The Clarion Buffet

2 Entrée Selections per Group

Meat Lasagna, 3 Cheese Lasagna or Vegetable Lasagna

Baked Ziti with Meat, Peppers, Onions and Mushrooms

Beef Tips

Slow Roasted Sirloin of Beef

Baked Ham

Lemon Pepper Cod

Roast Turkey

Baked Herb Chicken

Fried Chicken

Pasta Primavera

\$12.95 per person

Or Choose from these Tantalizing Entrées for an Additional \$2.00 per person

Beef or Chicken Stir-Fry

Pork Loin

Cod Florentine

Chicken and Pasta

(Sauces: Butter & Garlic, Alfredo or Marinara)

Served with Tossed Salad with Assorted Dressings

Chef's Choice Potato and Vegetable, Rolls and Butter

Coffee, Hot/Iced Tea and Water

Add Chef's Choice Dessert to any Buffet for an Additional \$2.75 per person

Buffets may be served for less than 25 guests for an additional labor charge:

11-24 guests \$50.00, 10 guests and fewer \$100.00

Available during lunch hours; 11:00 am – 2:00 pm daily

Prices are subject to 6% sales tax and 20% service charge

(Prices Subject to Change)

Plated Luncheon

Two Entrée Selections per Group

Pasta Primavera

Tossed Seasonal Vegetables with Pasta in a Buttered Garlic Herb Sauce

Served with Garlic Breadsticks

\$10.95 per person

Grilled Chicken Alfredo

Grilled Chicken over Fettuccine Pasta, Creamy Alfredo Sauce and Parmesan Cheese

Served with Garlic Breadstick

\$11.95 per person

Stuffed Chicken Breast

Baked Breast of Chicken stuffed with Traditional Stuffing

Served with Whipped Potato and Savory Gravy

\$10.50 per person

Roast Sirloin of Beef

Slow Roasted Sirloin, Sliced and Topped with French Onion Soup

Served with Whipped Potato and Savory Gravy

\$10.95 per person

Traditional or Vegetable Lasagna

Mozzarella, Parmesan, and Ricotta Cheeses Layered between Al dente Pasta Sheets

Smothered in a Rich Marinara Sauce mixed with 100% Ground Beef and Italian Seasonings

Or Layers of Al dente Pasta Sheets and Tender Vegetables in a Béchamel Sauce

Topped with Melted Mozzarella and Parmesan Cheeses

Traditional - \$9.95 per person

Vegetable - \$10.95 per person

(Continued on next page)

Prices are subject to 6% sales tax and 20% service charge

(Prices Subject to Change)

Plated Luncheon (Continued)

Two Entrée Selections per Group

Catch of the Day

Baked Flaky White Fish Seasoned with a Flavor Burst of Lemon Pepper

Served with Rice Pilaf

\$10.95 per person

Hot Open-Face Sandwiches

Open Face Turkey or Open Face Roast Beef Sandwich

Served with Chef's Choice Vegetable and

Your Choice of Mashed Potatoes or French Fries

\$8.95 per person

All Plated Luncheons are served with Hot/Iced Tea, Freshly Brewed Regular and Decaffeinated Coffee, Fresh Garden Salad, Vegetable and Warm Rolls and Butter

Add Chef's Choice Dessert for an Additional \$2.75 per person

Available during lunch hours; 11:00am – 2:00pm daily

For any sit down meal, it is the responsibility of the group or organization to submit the guaranteed count for each entrée selection to the Clarion Holiday Inn a minimum of 72 business hours in advance of the event.

*Prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Dinner Buffets

Minimum 25 Guests

Clarion Buffet I

*Garden Salad with Assorted Dressings
Roast Sirloin of Beef with Merlot Sauce
Stuffed Chicken Breast
Chef's Choice Potato and Vegetable
Warm Rolls and Butter
Chef's Choice of Dessert
Coffee, Hot/Iced Tea and Water
\$16.95 per person*

Clarion Buffet II

Two or Three Entrée Selection per Group

*Traditional or Vegetable Lasagna
Baked Ziti with Meat, Peppers, Onions and Mushrooms
Roast Pork Loin
Lemon Pepper Cod
Beef Bracciola
Roast Turkey with Dressing
Ham with Pineapple Glaze
Cod Florentine
Stuffed Shells
Beef or Chicken Stir-Fry
Sirloin Tips with Gravy
Bella Vista Cod
London Broil with Merlot Sauce
Tuscan Chicken*

*Served with Garden Salad with Assorted Dressings
Chef's Choice Potato and Vegetable
Warm Rolls and Butter
Chef's Choice of Dessert
Coffee, Hot/Iced Tea and Water*

*Two Entrée Selection \$18.95 per person
Three Entrée Selection \$22.95 per person*

*Buffets may be served for less than 25 guests for an additional labor charge:
11-24 guests \$50.00, 10 guests and fewer \$100.00*

*Prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Carving Stations

*Add A Carving Station to Make Your Buffet Special.
All Carving Stations are served with Assorted Rolls and Appropriate Condiments.*

*Though these prices reflect recent market trends, fluctuation may cause sporadic changes.
Please see our Catering Sales Manager for current pricing.*

***Prime Rib of Beef Carving Station** –\$8.00 per person*

***Honey Glazed Baked Ham Carving Station** –\$4.00 per person*

***Top Round Carving Station** –\$4.00 per person*

*Prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Plated Dinners

Two Entrée Selections per Group

Tuscan Chicken

Parmesan Encrusted Breast of Chicken

Served over Al dente Penne Pasta with Marinara Sauce and Seasonal Vegetables

\$16.95 per person

Chicken Marsala

Lightly Breaded Breast of Chicken Covered in a Mushroom Marsala Sauce

Served with Chef's Choice Potato and Seasonal Vegetable

\$17.95 per person

Grilled Marinated Salmon

Grilled Salmon Filet on a Bed of Rice Pilaf and Finished with your Choice of Sauces

Served with Seasonal Vegetable

Sauces: Orange Honey Soy, Bourbon Maple Glaze, or Cajun Style

\$20.95 per person

Roast Sirloin of Beef

Succulent Roasted of Round Beef Seasoned and Topped with Demi Glaze Sauce

Served with Chef's Choice Potato and Seasonal Vegetable

\$15.95 per person

Stuffed Chicken Breast

Boneless Breast of Chicken Stuffed with our Homemade Stuffing

Served with Chef's Choice Potato and Seasonal Vegetable

\$14.95 per person

Grilled New York Strip

Grilled New York Strip Steak with Mushroom Merlot Sauce

Served with Chef's Choice Potato and Seasonal Vegetable

\$26.95 per person

(Maximum of 50 People)

Surf and Turf

12oz. New York Strip Steak Grilled to Perfection and 3 Butter Grilled Shrimp

Served with Chef's Choice Potato and Seasonal Vegetable

\$27.95 per person

(Maximum of 50 People)

Filet Mignon

A Perfect Cut of Filet Mignon Grilled to Perfection

Topped with Mushrooms, Onions and Garlic Butter

Served with Chef's Choice Potato and Seasonal Vegetable

\$27.95 per person

(Maximum of 50 People)

Chicken Oscar

Lightly Breaded Chicken Breast Topped with Crab Meat and Asparagus

Drizzled with Hollandaise Sauce

Served with Chef's Choice Potato and Seasonal Vegetable

\$18.95 per person

(Continued on next page)

Plated Dinners (Continued)

Two Entrée Selections per Group

Cod Florentine

*Filet of Fresh Cod Baked and Topped with a Creamy Spinach Sauce
Served with Chef's Choice Potato and Seasonal Vegetable
\$17.95 per person*

Baked Sour Cream Chicken

*Boneless Breast of Chicken Rolled in Sour Cream, Lightly Breaded
and Baked to a Golden Brown
Served with Chef's Choice Potato and Seasonal Vegetable
\$15.95 per person*

Seafood Imperial

*Baked White Fish Topped with a Creamy Spiced Crab Sauce
Served with Chef's Choice Potato and Seasonal Vegetable
\$18.95 per person*

Baked Ranch Chicken

*Boneless Breast of Chicken Layered with Ranch and Sour Cream, Lightly Breaded
and Baked to a Golden Brown
Served with Chef's Choice Potato and Seasonal Vegetable
\$15.95 per person*

Crab Stuffed Cod

*A Filet of Cod Stuffed with our Best Spinach Crab Stuffing and Baked with Lemon Butter
Served with Chef's Choice Potato and Seasonal Vegetable
\$19.95 per person*

Chicken Cordon Blue

*Boneless Breast of Chicken Stuffed with Ham and Swiss Cheese, Lightly Breaded
and Baked to a Golden Brown, Drizzled with a Creamy Cheese Sauce
Served with Chef's Choice Potato and Seasonal Vegetable
\$17.95 per person*

Roasted Rib-Eye

*Slow Roasted Rib-Eye Seasoned and Served with an Au Jus Sauce
Served with Chef's Choice Potato and Seasonal Vegetable
\$25.95 per person*

*All Plated Dinners are served with Hot/Iced Tea, Freshly Brewed Regular and Decaffeinated
Coffee, Warm Rolls and Butter, Fresh Garden salad, and Chef's Choice Dessert*

*For any sit down meal, it is the responsibility of the group or organization to submit the
guaranteed count for each entrée selection to the Clarion Holiday Inn a minimum of 72 business
hours in advance of the event.*

*Prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Hot Hors d' Oeuvres

(Priced per 50 Pieces)

- ***Scallops Wrapped in Bacon*** - \$85.00
- ***Chicken or Beef Kabobs*** - \$70.00
- ***Mushrooms Stuffed with Crabmeat*** - \$80.00
- ***Mushrooms Stuffed with Port Wine Cheese*** - \$60.00
- ***Swedish, Italian or Sweet and Sour Meatballs*** - \$50.00
- ***Chicken Tenders*** - \$65.00
- ***Buffalo Chicken Wings*** - \$55.00
- ***Jalapeno Poppers*** - \$55.00
- ***Mozzarella Cheese Sticks*** - \$55.00
- ***Mini Crab Cakes with Honey Mustard Dipping Sauce*** - \$85.00
- ***Potato Skins*** - \$60.00
- ***Mini Puff Pastries*** - \$55.00
- ***Mini Quiche*** - \$55.00
- ***Breaded & Deep Fried Vegetables*** - \$55.00
- ***7 Layer Dip with Tortilla Chips*** - \$60.00
- ***Beef or Chicken Quesadilla*** - \$70.00

Cold Hors d' Oeuvres

- ***Domestic Cheese Display with Gourmet Crackers*** - \$2.75 per person
- ***Sliced Fresh Fruit Display*** - \$3.25 per person
- ***Vegetable Crudite Display with Peppercorn Ranch*** - \$2.75 per person
- ***Shrimp Bowl*** - \$195.00
- ***Finger Sandwiches*** - \$40.00 per 50 pieces
- ***Deviled Eggs*** - \$35.00 per 50 pieces
- ***Deluxe Mixed Cocktail Nuts*** - \$10.00 per pound
- ***Freshly Popped Popcorn*** - \$12.00 per large bowl
- ***Pretzels*** - \$12.00 per large bowl
- ***Potato Chips*** - \$12.00 per large bowl
- ***Tortilla Chips*** - \$12.00 per large bowl
- ***Chocolate Covered Strawberries*** - Seasonally Priced
- ***Bread Bowl with Spinach Dip*** - \$50.00
- ***Large Cheese Ball with Crackers*** - \$55.00
- ***Spinach Artichoke Dip with***
Choice of Tortilla Chips or Toasted Pita Points - \$60.00
- ***Crab or Shrimp Dip with***
Choice of Tortilla Chips or Toasted Pita Points - \$80.00

*All prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Non-Alcoholic Beverage Packages

Freshly Brewed Coffee and Decaffeinated Coffee

\$4.95 per person replenished for full day

\$3.25 per person replenished for half day

Assorted Soft Drinks

\$5.75 per person replenished for full day

\$4.25 per person replenished for half day

Freshly Brewed Coffee and Decaffeinated Coffee and Assorted Soft Drinks

\$7.95 per person replenished for full day

\$5.75 per person replenished for half day

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Soft Drinks and Chilled Juices

\$9.00 per person replenished for full day

\$5.75 per person replenished for half day

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Soft Drinks and Bottled Waters

\$10.00 per person replenished for full day

\$6.95 per person replenished for half day

Add Orange, Cranberry or Apple Juice for \$11.00 per Carafe

*All beverage prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Beverage Packages

Option I

*House Brand Cocktails, Domestic Draft Beer
House Wines and Assorted Sodas
\$9.00 per person for First Hour
\$4.00 per person for Each Additional Hour*

Option II

*Call Brand Cocktails, Domestic Draft Beer
House Wines and Assorted Sodas
\$10.00 per person for First Hour
\$5.00 per person for Each Additional Hour*

Option III

*Premium Brand Cocktails, Imported and Domestic Draft Beer
Assorted Wines and Assorted Sodas
\$12.00 per person for First Hour
\$6.00 Each Additional Hour*

House Brand Cocktails to include: Bankers Vodka, Bankers Gin, Castillo Rum, Bankers Whiskey, Heaven Hill Bourbon, Clan MacGregor Scotch

Call Brand Cocktails to include: Smirnoff Vodka, Seagram's Gin, Castillo Rum, J&B Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey

Premium Brand Cocktails to include: Absolut Vodka, Beefeater Gin, Bacardi Rum, Dewars Scotch, Jose Cuervo Tequila, Makers Mark Bourbon, Jack Daniels Whiskey

** Shots will not be served on either cash or open bars*

** Additional charge for premium and imported kegs based on product requested*

** Prices subject to 20% service charge. Prices include appropriate mixes, garnishes and ice*

** The guaranteed number of attendees is required 3 business days in advance*

CASH BAR PACKAGE - \$35.00 setup fee per bar (minimum 50 people)

This package offers a selection of house, call and top shelf liquors, as well as a variety of domestic draft beers. Beverages are purchased by individuals. If a cash bar does not achieve \$200.00 in sales in two hours, an additional \$35.00 fee will be added. Each additional hour must achieve \$50.00 in sales. CASH BARS MAY BE CLOSED AT MANAGER'S DISCRETION. For groups smaller than 50 people, Cocktail Service may be ordered for a \$25.00 service fee.

Individual sales or open tab subject to 20% gratuity and no service fee.

If deemed necessary, Management reserves the right to refuse service. All guests must be 21 years of age to consume alcoholic beverages on these premises. A valid driver's license will be requested to verify legal drinking age. A maximum of only two drinks can be served to any one person at a time.

The sale and service of alcoholic beverages are regulated by the Pennsylvania Liquor Control Board. As a licensee we are responsible for the administration of these regulations. It is the hotel's policy therefore, that no liquor (including "favors") may be brought into any public area (that is, areas other than guest rooms). This practice is in violation of our state liquor license.

*All beverage prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*

Children's Menu

Breakfast Menu

Your Choice of One of the Following:

Pancakes with Bacon

Eggs with Bacon & Toast

Oatmeal

Fruit & Yogurt

Cereal with Banana

\$4.95 per person

**All Meals Include a Beverage*

Lunch & Dinner Menu

Your Choice of One of the Following

Mac & Cheese

Pizza

Hamburger with French Fries

Chicken Fingers with French Fries

Soup & Salad

Hotdog with French Fries

Grilled Cheese with French Fries

\$6.95 per person

**All Meals Include a Beverage*

Lunch meals include applesauce

Dinner meals include the same dessert that is being served with the adult meals

Smaller portions of the adult meal being served at the event are available for \$8.95 per person

*Prices are subject to 6% sales tax and 20% service charge
(Prices Subject to Change)*