



***FAMILY REUNION
WEEKEND PACKAGE***

AT



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Lafayette Hill, Pennsylvania

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www.aceconferencecenter.com

Gather Your Family for a Weekend of
Recreation, Relaxation, Good Food,
Camaraderie & *Just Plain Fun!*

- ☛ Stay for One Night or Two
- ☛ Customize Your Dining Options
- ☛ Add Group Recreational Activities

The ACE Conference Center offers a great value for Family Reunions from 10 to 250. Our combination of distinctive guest accommodations, outstanding cuisine, and an extensive array of recreational options ensures that every member of your family will have a memorable experience.

The following pages provide information about our suggested weekend reunion package, including sample menus. Our Conference Planners will be pleased to work with you to customize any aspect of your event.

The Package

➤ The Friday &/or Saturday Night Package Includes:

- * Overnight Accommodations - check-in at 4:00 P.M.
- * Family Banquet Dinner in a Private Dining Room
- * Full Breakfast Buffet each day
- * Use of Conference Center Recreational Facilities throughout your stay
- * Check-out is 12:00 noon; bag storage available as well as men's and ladies' locker & shower facilities at the Center

➤ To Customize Your Special Reunion You May Add:

- * Early arrival for those who wish to arrive a day early and take in the some of the local attractions.
- * Lunch at the Conference Center
- * Private Cocktail Reception before Dinner
- * A Themed Barbecue Dinner
- * Music or Entertainment during or after Dinner
- * Organized Recreational Activities such as horseshoes, boccie ball, etc.

2009 Package Rates

\$279.00++ per couple / per night
Friday and/or Saturday Night

\$219.00++ single / per night
(++ = 6% sales tax and 22% gratuity additional)

Children staying in the Same Room with Parents:

- age 3 and under = Free
- ages 4 to 12 = \$50.00++ per night

Meal Rates for those not Staying Overnight:

	<u>Dinner</u>	<u>Breakfast Buffet</u>
Adults & Children over age 12:	\$39.00++	\$16.00++
Children ages 4 to 12:	\$19.50++	\$ 8.00++
Children ages 3 and under:	Free	Free

➤ ***Additional Night's Lodging***
with Full Buffet Breakfast: \$159.00++
single or double

ACE CONFERENCE CENTER RECREATIONAL FACILITIES

- * Racquetball (1 court)
- * Wallyball
- * 4 Tennis Courts (2 lighted) * Jogging Trail
- * Basketball
- * Volleyball
- * Game Room (with Ping-Pong, foosball, pop-a-shot basketball, air hockey,
2 pool tables, assorted board games available)
- * Sauna (in men's and ladies' locker rooms)
- * Fitness room (with Lifecycles, Ellipitcals, Treadmills, etc.)

* "Family Olympics" or other Competitive Games

Can be organized by our Recreation Staff: charges vary

Breakfast Buffet

Included Each Morning

- * Assorted Fresh Fruit Juices
- * Fresh Fruit Display
- * Yogurt in Assorted Flavors
- * Assorted Cold Cereals
- * Freshly Baked Muffins, Breads
- * Breakfast Potatoes
- * Hot Oatmeal
- * Coffee, Decaf, Tea or Milk
- * Omelet Station (made-to-order)
- * Belgian Waffle Station including Syrup, Assorted Toppings & Freshly Whipped Cream
- * Scrambled Eggs
- * Bacon & Sausage

Sample Dinner Menu

Appetizer

Gnocchi with Garlic-Roasted Vegetables
Spinach & Yellow Tomatoes
Fresh Tomato-Basil Coulis

Salad

Seasonal Greens with Sliced Belgian
Endive, Citrus Sections, Glazed Walnuts
& Feta Cheese
Honey Orange Vinaigrette

Dual Entrée

Baked Herb-Crusted Breast
of Chicken
Dijon-Chive Jus-Lie
&
Grilled Salmon Fillet on Orzo Pilaf with
Green Onions, Fresh Lime, Plum
Tomatoes, Wild Mushrooms &
Crispy Leeks

Dessert

Pastry Chef's Creations

Sample BBQ Menu

Grilled Steaks

BBQ Chicken

Fresh Salad Bar
with all the Fixin's & Dressin's

Baked Potatoes with Sour Cream

Corn-on-the-Cob

Cowboy Baked Beans

Sourdough Rolls & Butter

Basket of Fresh Fruit
A variety of Plated Desserts

Iced Tea, Lemonade, Coffee,
Decaf Coffee, and Tea

Beverages

Fully-stocked Open Bar with Premium Brands such as:
Cutty Sark Scotch, Seagram's V.O., Jack Daniels, Jim Beam, Beefeater Gin, Smirnoff Vodka,
Bacardi Rum, Martini & Rossi Sweet & Dry Vermouth, Made-to-Order Manhattans, Martinis,
Screwdrivers, Bloody Marys, Robert Mondavi Red & White Wines, Assorted Domestic
and Non-Alcoholic Beers

Price Per Person

Four Hour Maximum

One Hour	\$13.00
Two Hours	\$19.00
Three Hours	\$23.00
Four Hours	\$28.00

Top-Shelf Brands

Fully-Stocked Open Bar

One Hour	\$16.00
Two Hours	\$21.00
Three Hours	\$26.00
Four Hours	\$30.00

Cash Bar

Per Drink

Premium Brands	\$4.50	Specialty Coffees	\$5.50
Premium Scotch	\$4.50	Imported Cordials	\$7.00
Top-Shelf Brands	\$5.00	Super Premium Cordials	\$8.00
Super Premium Brands	\$6.00	Soft Drinks	\$1.50
Domestic Beer	\$3.50	Mineral Waters	\$2.50
Imported Beer	\$4.50	Wine Coolers	\$4.25
Super Premium Beer	\$4.75	Cognacs	\$8.25

House Wines

Robert Mondavi \$5.25 per glass / \$25.00 per bottle

A complete list of Wine and Champagne Prices is available upon request.

Special Arrangements

Champagne Punch	\$65.00 / per gallon
Bloody Marys	\$60.00 / per gallon
Screwdrivers	\$60.00 / per gallon
Whiskey Sour Punch	\$60.00 / per gallon
Margaritas	\$60.00 / per gallon
Fruit Punch (non-alcoholic)	\$25.00* / per gallon

*Price does not include 6% state sales tax.

For Host-Paid or Cash Bars, there is a charge of \$45.00 per bartender, per hour.

To ensure appropriate service for your guests, we recommend one bartender
for every 50 persons attending your function

A House Service Charge of 22% will be added to all quoted prices.

Crudite Presentation

An attractive selection of Fresh Seasonal Vegetables with Herb & Cheese Dip

Small: \$95.00 Large: \$120.00

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Fruit Presentation

Sliced Fresh Seasonal Fruits with Yogurt Dip

Small: \$95.00 Large: \$160.00

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Cheeseboard Presentation

A variety of Cheeses & Fresh Crackers with Dijon Mustard & Fruit Garnish

Domestic Cheeses

Small: \$85.00 Large: \$120.00

Domestic & Imported Cheeses

Small: \$100.00 Large: \$190.00

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Dry Snacks

Potato Chips, Miniature Pretzels or Snack Mix	\$4.75 per bowl
Goldfish Cheese Crackers	\$7.50 per bowl
Honey-Roasted Peanuts	\$8.50 per bowl
Mixed Nuts	\$11.50 per bowl

A House Service Charge of 22% and the prevailing state sales tax

will be added to all quoted prices.

Hors d'oeuvres

If your function includes a Cocktail Reception, you may choose from the hors d'oeuvres listed below and on the following pages. Each is available in a minimum quantity of 50. The hors d'oeuvres you select will be presented on a mirrored tray or served butler-style to your guests.

Assorted Cold Hors d'oeuvres

\$185.00 per 100 pieces

Stuffed Cherry Tomatoes
Deviled Eggs
Pea Pods w/Cream Cheese/Crabmeat Filling
Artichokes with Seafood Salad
Melon & Prosciutto
Boursin Cheese & Grape Canapes
Minted Melon Balls
Savory Tartlettes with:
 Scallop & Shrimp Salad
 Roasted Red Pepper Hummus
 Smoked Turkey Salad

Assorted Hot Hors d'oeuvres

\$185.00 per 100 pieces

Tempura Vegetables with Dipping Sauce
Petite Meatballs
Chicken & Pineapple Brochettes
Beef Brochettes with Bell Peppers
Spring Rolls with Duck Sauce
Chicken Filets with Honey-Mustard Sauce
Fried Dumplings with Sweet & Sour Sauce
Mushrooms stuffed with Sausage, Spinach
 or Vegetables
Miniature Quiche
Chicken Livers wrapped in Bacon
Buffalo Chicken Wings (mild, spicy or hot)
Spanikopita
Potato Latkes
Shrimp Newburg Quiche
Miniature Pizzas with Roasted Garlic, Roma
 Tomatoes & Aged Provolone

Deluxe Cold Hors d'oeuvres

\$220.00 per 100 pieces

Mini Biscuits with Black Forest Ham, Cheddar Cheese
 & Fruit Chutney
Clams on the Half-Shell with Lemon & Cocktail Sauce
Cucumber Slices with Shrimp Mousse
Long Island Oysters
Smoked Turkey Mousse on Crouton with Apple Chutney
Red Bliss Potatoes stuffed with Sour Cream & Caviar
Asparagus Rolled in Prosciutto
Boursin Cheese with Sun-Dried Tomatoes & Garlic on
 Alsatian Toast
Duxelles of Mushrooms & Pine Nuts on Brioche
Salmon Tartar with Capers on Black Bread
Tuna Carpaccio with Wasabi Mayo & Oriental Slaw

Deluxe Hot Hors d'oeuvres

\$235.00 per 100 pieces

Oysters Rockefeller
Curried Crab Quiche
Escargots in Puff Pastry with Garlic-Herb Butter
Mushrooms stuffed with Crabmeat; Royal Glasage Topping
Petite BBQ Baby Back Ribs
Scallops wrapped in Bacon
Breaded Shrimp with Cocktail & Remoulade Sauces
Fresh Mozzarella Bruschetta with French Bread, Pesto,
 Sun-dried Tomatoes & Pine Nuts
Breaded Scallops with Cocktail & Remoulade Sauce
Shrimp wrapped in Bacon with Dijon Mustard
Crayfish Beignets with Remoulade Sauce
Clams Casino or Clams Oreganato
Steamed Jumbo Won-Tons with Oriental Dipping Sauce
Sesame Chicken Satay with Apricot-Dijon Glaze or
 Peanut Sauce
Oriental BBQ Chicken Wings
Mushroom Cap filled with Concasse Plum Tomatoes, Basil,
 Shredded Fresh Mozzarella & Parmesan Cheese
Ginger Chicken with Julienne Vegetables in Crispy Rice
 Paper Rolls
Mediterranean Lamb & Eggplant Nuggets with
 Saffron Mayonnaise
Feta Cheese & Sun-dried Tomato Phyllo Roll
Caramelized Onion & Roasted Eggplant in Phyllo Pastry
Grilled Baby Lamb Chops (market price) with Rosemary
 Jus-Lie & Mint Jelly

Hors d'oeuvres

(Continued)

Premium Cold Hors d'oeuvres: \$ 250.00 per 100 pieces

Artichokes with Whitefish Mousse
Duck Medallion & Mandarin Orange Canapes
Sliced Montrachet Cheese on Whole-Grain Bread, garnished with Kiwi & Strawberry
Iced Jumbo Shrimp with Cocktail Sauce & Lemon
Alaskan Snow Crab Claws with Cocktail Sauce
Sliced Chicken Galantine with Fruit, Assorted Nuts & Strawberry /
 Currant Cumberland Sauce
Grilled Marinated Vegetables Kabobs with Roasted Red Pepper Coulis
 (may be served hot or cold)

Premium Cold Hors d'oeuvres: \$ 285.00 per 100 pieces

Medallion of Lobster Canapes
Whole-Wheat Blinis with Smoked Salmon, Seruga Caviar & Crème Fraiche
Smoked Salmon & Asparagus Rolls
Fennel-Marinated Feta & Olive Skewers
Crabmeat Concasse with Lemon on a Crouton
Roast Beef Rolls with Asparagus & Thai Sauce
Smoked Salmon, Cream Cheese & Chive Purses
Tuna Carpaccio with Roasted Tomato Confit
Marinated Beef Tenderloin with Ginger & Coriander
New Zealand Mussels with Saffron Mayonnaise & Chiffonade Vegetables

Premium Hot Hors d'oeuvres: \$285.00 per 100 pieces

BBQ Tandoori Shrimp Sticks
Lemon & Chicken Saffron Brochettes
Shrimp & Scallops in Puff Pastry with Lobster Sauce
Caribbean Swordfish Brochettes with Papaya-Mango Dipping Sauce
Phyllo Dough with your Choice of filling:

Crab & Brie

Vegetarian

Lobster

Mushrooms, Walnuts & Gruyere Cheese

Jumbo Lump Crab Cakes with Roasted Pepper Remoulade

Ginger-Hoisin Mini Chicken Drumsticks

Foie Gras & Wild Mushroom Dumplings

Oriental Duck & Vegetable Spring Rolls

A House Service Charge of 22% and the prevailing state sales tax
will be added to all quoted prices