



Conference Center

800 Ridge Pike

Lafayette Hill, Pennsylvania

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www.aceconferencecenter.com

Event Information for 2009/2010

ACE Conference Center offers several indoor and outdoor spaces that are versatile and designed to satisfy the most discriminating tastes. Our staff look forward to serving you and your guests.



ACE Conference Center is a contemporary cedar, brick and glass creation of renowned architect Edward Durrell Stone. Perched atop "Lafayette Hill", it offers spectacular views of the surrounding Montgomery County. The Sunken, Overlook and Main Lobby Lounges provide a delightful setting for cocktails and hors d'oeuvres; then, move upstairs for dinner and dancing (or brunch) in the Main Dining Room. The conference center can accommodate up to 350 persons for a seated banquet, or 300 persons for a buffet reception.

Reservations & Credit Arrangements

Your reservation will be confirmed upon receipt of a signed function contract and a deposit equal to 25% of the estimated cost of your function. In the event that your function is canceled, ACE Conference Center shall have the right to retain this deposit. The balance will be due two (2) days prior to your function, unless other arrangements are made and approved by our accounting office; payment may be made by cash or certified check. The person or organization making arrangements for the function is responsible for any damaged, stolen or lost equipment or furnishings. Charges will be based upon the actual cost of the items replaced.

Event Information for 2009/2010

(Continued)

Selecting the Menu

Our professional function coordinator is happy to assist you with all of the arrangements, including the selection of package menu items, included here for dinner or brunch, or to work with our Chef to create a menu especially for your function. Unfortunately, we cannot allow food of any type to be brought to ACE Conference Center for service at a contracted function.

Beverage Service

We offer a complete selection of beverages and wines to complement your function. A current wine list is included with this package. The sale of alcoholic beverages at ACE Conference Center is monitored by the Pennsylvania Liquor Control Board, and we are required to abide by their regulations. Therefore, we must enforce the following policies: 1) no alcoholic beverages may be brought onto the property from an outside source for consumption or raffling purposes; 2) all alcoholic beverages must be dispensed by ACE Conference Center employees; and, 3) no alcoholic beverages will be served to persons under the age of twenty-one (21). Two forms of identification are required as proof of age.

Selections, Guarantees & Minimums

To ensure a successful function, we request that you provide us with your menu selections, room arrangements, and other details at least four (4) to six (6) weeks prior to the function date. We require a final attendance guarantee no later than two business days (48 hours) prior to the function. If no final guarantee is received, we will consider the number indicated on the function contract to be the correct and guaranteed number of guests and charge accordingly. The guarantee is not subject to reduction after the two (2) day deadline. Depending on the minimum number of guests and/or the desired function space, service charges may be assessed. Please ask your function coordinator for details.

Overnight Guest Accommodations

ACE Conference Center offers 120 deluxe, on-site Guest Rooms which provide the perfect accommodations for your out-of-town guests. Guests attending a social function are extended a reduced room rate for single/double occupancy. We are pleased to supply room reservation cards for enclosure with your invitations. Please consult with our function coordinator for details.

Valet Parking & Coat Check

Valet Parking will be provided for guests attending your wedding at no additional charge, along with a convenient coat checkroom service. Please check with our function coordinator for details.

2009/2010 Wedding Package

ACE Conference Center is pleased to offer this Complete Wedding Package. Menu selections and descriptions for each course are listed on the following pages. If you so desire, menu courses may be added or changed to customize the package for your Special Day. The Chef's suggestions for creative and delicious selections, available for an additional charge, are included with this package.

Our Five Hour Reception Package Includes:

- ❖ Four Full Hours of Open Bar
- ❖ Hot & Cold Hors d'oeuvres
- ❖ A Champagne Toast for Everyone
- ❖ Appetizer
- ❖ Assorted Fresh Rolls with Butter
- ❖ Crisp Salad
- ❖ Entrée with Accompaniments
- ❖ Wedding Cake from Bredenbeck's Bakery in Chestnut Hill, PA
- ❖ Beverages
- ❖ Complimentary Mixed Nuts & Mints
- ❖ Valet Parking Service
- ❖ Coat Check
- ❖ Use of Centerpieces, Votive Candles, Mirrors & White Damask Linens
- ❖ Facility Fee
- ❖ Complimentary overnight room for the Bride and Groom
- ❖ 1 year anniversary celebration to include an overnight stay, dinner and breakfast for the Bride and Groom

- *All for One Per Person Price:* **\$90.00++**
Friday Evenings: **\$80.00++**
(6% sales tax & 22% gratuity)

*Please inquire about one of our special wedding savers offered during:
January, February, July, August*

Wedding Package Components

❖ *Open Bar*

Four hours of open bar with all premium brands including:

Gordon's Gin, Smirnoff Vodka, Cutty Sark & Dewar's Scotch, Seagram's 7, Seagram's V.O., Jim Beam, Jack Daniels, Kahlua, Bacardi Rum, Whiskey Sours, Manhattans, Martinis, House Chardonnay & Cabernet Wines, Domestic & Non-Alcoholic Beers, Soda, Mixers and Mineral Waters.

Top-Shelf Brands, Cordials and Wine service with dinner are available for an additional charge.

You may add an additional hour of open bar @\$7.00+/person.

❖ *Hot & Cold Hors d'oeuvres*

Crudite Presentation with Seasonal Vegetables & Dips.

Cheeseboard with Imported and Domestic Cheeses, Assorted Crackers & Mustard, and Fruit Garnishes.

Hot & Cold Hors d'oeuvres will be served Butler-Style for One Hour.

Please select a total of Five from the lists below:

Cold Hors d'oeuvres

Stuffed Cherry Tomatoes
Roast Beef Rolls with Asparagus & Thai Sauce
Artichokes with Seafood Salad
Melon & Prosciutto
Boursin Cheese & Grape Canapes
Minted Melon Balls

Savory Tartlettes filled with:
Scallop & Shrimp Salad
Roasted Red Pepper Hummus
Smoked Turkey Salad

Hot Hors d'oeuvres

Tempura Vegetables with Dipping Sauce
Petite Meatballs
Beef Brochettes with Bell Peppers
Spring Rolls with Duck Sauce
Sesame Chicken Satay with Apricot-Dijon Sauce
Fried Dumplings with Sweet & Sour Sauce
Mushrooms stuffed with Sausage,
Spinach or Vegetables
Miniature Crabcakes w/Roasted Pepper Roulade
Mushroom Cap filled with Concasse Plum
Tomatoes, Basil, Shredded Fresh Mozzarella and
Parmesan Cheese
Spanikopita
Potato Latkes with Apple Chutney & Sour Cream
Miniature Pizzas with Roasted Garlic,
Roma Tomatoes & Aged Provolone

❖ *A Traditional Champagne Toast*

❖ *Appetizer*

(Please select one)

Tomato Bisque

Fresh Seasonal Fruit Cup

Cream of Mushroom Soup

Tri-Color Tortellini *or* Bow-Tie Pasta
with one of these sauces:

Chicken Minestrone with Orzo Pasta

Fresh Tomato-Basil Coulis

Escarole Soup with Veal Meatballs
& Pearl Couscous

Pesto Cream

Shrimp Sauce

Maryland Crab & Corn Chowder
(red or white)

Primavera Sauce

Sauteed Seasonal Vegetables

with Olive Oil, Garlic & Locatelli Cheese

Chilled Gazpacho

❖ *Salad*

A Garden Salad with Fresh Seasonal Greens, Tomatoes, Julienne Vegetables,
& Honey-Citrus-Dijon Dressing

❖ *Assorted Fresh Dinner Rolls with Butter*

Wedding Package Components (cont'd.)

❖ *Entrée*

Poached Salmon Fillet / Ginger-Leek Cream Sauce
Roasted Breast of Capon stuffed with Wild Mushroom Ragout / Marsala & Roasted Red Pepper Sauce
Roasted Breast of Capon stuffed with Prosciutto, Sun-Dried Tomatoes & Boursin Cheese on a bed of Spinach / Roasted Tomato Coulis
Sliced New York Sirloin of Beef / Sauce Bordelaise
Grilled Filet Mignon w/Merlot & Sweet Onion Compote
Sautéed Breast of Chicken Madeira with Carrots, Pearl Onions, Mushrooms & Artichoke Hearts / Herb Fond de Veau
Grilled Marinated Chicken Breast with Peach/Papaya Chutney & Glazed Toasted Pecans
Baked Chicken Breast stuffed with Shrimp & Crab Mousse / Dijon-Chive Jus-Lis
Sautéed Breast of Chicken topped with Smoked Ham, Roasted Peppers, Tomatoes, Olives, Sherry & Fresh Herbs
Grilled Chicken Breast with Apple Cider Glaze, Herb Jus-Lie & Sweet Potato Cakes
Pan-Seared Breast of Chicken with Mushrooms & Capers over Zucchini Noodles / Sherry Demi-Glace
Grilled Marinated Breast of Chicken with Plum Tomatoes & Toasted Julienne Tortilla Chips with Black Bean & Corn Salsa
Stuffed Chicken Breast with Melted Cabbage, Leeks, Apricots & Currants / Roasted Chicken Jus
Seared Breast of Capon with Ginger-Cassis Demi-Glace & Roasted Shallots

Our Chef will suggest an appropriate vegetable and starch to enhance your selected entrée.

❖ *Desert*

Your selected Wedding Cake from Breadenbeck's Bakery:
Served on Decorative "Chef-Painted" Plates
or
Served with your selection of:
Fresh Seasonal Fruit, Ice Cream, or Mousse

Hors d'oeuvres

You may choose from the hors d'oeuvres listed below to complement the five selections included in the Wedding Package. 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.

□ Deluxe Cold Hors d'oeuvres / \$ 220.00 per 100 pieces

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
Baked Goat Cheese & Fig En Croute
Caramelized Onion & Roasted Eggplant in Phyllo Pastry
Grilled Baby Lamb Chops (market price) with Rosemary Jus-Lie & Mint Jelly

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

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*

Additional Menu Selections

You may select from the appetizers, salads, and entrees below if you wish to further customize your menu. Each is available for an additional per person charge as noted.

Our Chef is pleased to offer other suggestions, at your request.

❖ *Appetizers*

Apple, Fennel & Celery Root Bisque with Toasted Almonds	\$1.50
Manhattan Clam Chowder	\$1.75
Oyster & Corn Chowder	\$2.00
Sauteed Wild Mushrooms	\$3.00
Fettuccine Alfredo	\$3.50
Miniature Beef Wellington	\$4.25
Lobster Bisque	\$4.25
Scallops in Red Pepper Cream	\$5.50
Poached Salmon Fillet	\$5.75
Crab Claw Cocktail	\$6.25
Jumbo Shrimp Cocktail	\$9.00

❖ *Premium Salads*

Poached Marinated Asparagus Spears on Chiffonade Greens & Pine Nuts Orange-Basil Vinaigrette	\$6.25
Boston Bibb Lettuce & Fresh Spinach with Enoki Mushrooms, Boursin Cheese & French Bread Croutons Mustard-Herb Vinaigrette	\$5.25
Radicchio, Baby Bibb & Romaine Lettuce with Citrus Sections, Sunflower Seeds & Feta Cheese Raspberry Vinaigrette	\$5.75
Sliced Tomato & Fresh Mozzarella with Seasonal Greens & Roasted Red Peppers Pesto Vinaigrette	\$6.25
Baby Bibb, Red Leaf & Romaine Lettuce with Glazed Walnuts, Pears & Chevre Cheese Fritter Blackberry Vinaigrette	\$6.25
Mixed Seasonal Greens with Roasted Duck, Mango & Toasted Pecans Berry Walnut Vinaigrette	\$6.75

Additional Menu Selections

(Continued)

❖ *Entrees*

Grilled Pork Medallions Port Wine Demi-Glace	\$2.25
Grilled Swordfish White Wine & Mild Garlic Sauce	\$3.25
Sauteed Sea Scallops Red Pepper Cream	\$3.75
Roasted Prime Rib of Beef Horseradish Cream	\$4.50
New York Sirloin Steak Green Peppercorn Sauce	\$5.75
Twin Medallions of Veal Red Wine Salmis with Essence of Truffle	\$11.00
Grilled Veal Chops on Sauteed Spinach with Shallot, Portobella Mushroom & Pancetta Jus	\$11.00

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will be added to all quoted prices.*

Specialty Items

Honey-Glazed Ham with Mini Rolls & Mustard Sauce (served hot or cold)	\$195.00*	(serves approx. 25 ppl.)
Roasted Steamship Round of Beef with Mini Rolls & Condiments	\$625.00*	(serves approx. 125 ppl.)
Tenderloin of Beef with Baguettes of French Bread & Peppercorn Sauce	\$195.00*	(serves approx. 20 ppl.)
Roasted Tom Turkey with Mini Rolls & Natural Sauce (served hot or cold)	\$185.00*	(serves approx. 25 ppl.)
Side of Smoked Salmon with Chopped Onions, Eggs & Capers	\$260.00	(serves approx. 25 ppl.)

**Attendant Required to Serve Your Guests - \$25.00*

Reception Stations

Pasta Bar

Tortellini, Fettuccine or Bow Ties	\$ 6.25 / Person
with Alfredo, Carbonara, Pesto, Shrimp or Lobster Sauce (please select one pasta and one sauce)	\$45.00 Attendant Fee/hr

Oriental Stir-Fry

Wok Presentation with Breast of Chicken, Beef or Monk Fish with Sweet Peppers, Snow Peas, Water Chestnuts & Teriyaki Sauce	Chicken: \$6.25 / Person Beef: \$7.50 / Person Monk Fish: \$8.00 / Person \$45.00 Attendant Fee/hr
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Taco Bar

Spiced Ground Beef, Taco Shells, Refried Beans, Chopped Tomato & Onion, Shredded Lettuce, Grated Cheese, Sour Cream & Salsa	\$5.75 / Person
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*Prices for Reception Stations are based upon service for one (1) hour.
Stations may be added to the cocktail reception period prior to dinner.*

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

"Special Touches"

To make your function even more memorable, you may wish to consider including one or all of these "Special Touches".

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Ice Carvings

Allow our Executive Chef to create an elegant carving from ice to enhance your special function. He will be happy to suggest ideas or you may present your own for his consideration. The charge for these "crystal creations" will vary depending upon the size and intricacy. Please consult with our function coordinator for details.

Intermezzo

A refreshing interlude: Lemon sorbet (or any flavor you select) will be presented after the salad course. The Intermezzo, a brief respite for your guests, provides them with an opportunity to "cleanse the palate" before service of the entrée. Please allow an additional \$3.50 per person.

Viennese Table

In addition to your wedding cake, we invite you to treat your guests to a fabulous dessert buffet featuring our Pastry chef's beautiful and delicious creations. The table includes a wonderful selection of Viennese pastries, petits fours, fancy cakes, tarts and other goodies. Please allow an additional \$9.00 per person.

Cordial Cart

Allow our maitre d'hotel and his assistants to offer Cordial Liqueurs to each of your guests. The tableside service is convenient for your guests and is the perfect way to end a special occasion. Our cart features a wide variety of popular liqueurs and brandies. Charges are based upon consumption. Please consult with our function coordinator for details.

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

Wedding Brunch Buffet

ACE Conference Center is pleased to offer an optional Brunch Buffet Package for Weddings held earlier in the day. Information about the brunch package and menus are depicted on the following pages.

Our Four-Hour Brunch Buffet Reception Includes:

- ❖ Hot & Cold Hors d'oeuvres served for One Hour
- ❖ A Champagne Toast for Everyone
- ❖ Complete Brunch Buffet including Dessert & Beverage
- ❖ Complimentary Mixed Nuts & Mints
- ❖ Use of House Centerpieces, Votive Candles, Mirrors & Linens
- ❖ Valet Parking Service
- ❖ Coat Check Service
- ❖ Facility Fee

All for one per person price: \$50.00

Two (2) attendants @ \$45.00/per hour per attendant
A minimum of 75 people is required.

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

A host-paid open bar or a cash bar may be arranged.
Prices are shown on the following pages. The current wine list is included.
Hors d'oeuvres may also be selected.

Wedding Brunch Buffet

Menu A

Assorted Cereals, Yogurts, Muffins & Danish

Bagels & Cream Cheese

Belgian Waffle Station-featuring Fruit Toppings, Syrup & Freshly Whipped Cream

Sliced Fresh Fruit Presentation

Hot Oatmeal

Fresh Omelet Station: Made-to-Order (Egg Beaters available)

Creamed Chipped Beef with English Muffins

Bacon, Sausage & Country Ham

Home-Fried Potatoes

Scrambled Eggs

Eggs Benedict

Salad Bar featuring: Fresh Seasonal Greens, Julienne Vegetables, Shredded Cheese, Croutons & Choice of Dressings

Sliced Turkey Breast with Herb Jus-Lie and Cranberry Sauce

Sliced Glazed Ham with Pineapple-Raisin Sauce

Baked Orange Roughy with Herb Crust & Tomato-Caper-Dill Relish

Pasta Primavera

Medley of Steamed Fresh Vegetables

Rice Pilaf with Mirepoix & Almonds

A selection of Desserts created by our Pasty Chef

Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Milk, Soda

Wedding Brunch Buffet

Menu B

Belgian Waffle Station-featuring Fruit Toppings, Syrup & Freshly Whipped Cream

Fresh Omelet Station: Made-to-Order (Egg Beaters available)

Fresh Nova Scotia Lox with Chopped Eggs and Onions

Pasta Primavera

Spinach Crepes with Mushroom Sauce

Whitefish Salad with Sliced Tomatoes & Cucumbers

Marinated Asparagus Salad

Whole Poached Salmon with Creamy Dill Sauce

Grilled Fresh Vegetables (Squash, Peppers, Eggplant, etc.)

Marinated Tomatoes & Mushrooms

Salad Bar featuring: Fresh Seasonal Greens, Julienne Vegetables, Shredded Cheese,
Croutons & Choice of Dressing

Fresh Fruit Cornucopia with Yogurt Dip

Filled Mini Croissants

Assorted Fresh Bagels & Breads

Assorted Muffins & Danish Pastries

A selection of our Pastry Chef's Plated Desserts

Coffee, Decaffeinated Coffee, Hot Tea, Iced Tea, Milk, Soda

2009/2010 Beverage Prices

Fully-stocked Open Bar with Premium Brands such as:
 Cutty Sark Scotch, Seagram's V.O., Jack Daniels, Jim Beam, *Gordon's 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

<u>Price Per Person</u>		<u>Top-Shelf Brands</u>	
<i>Four Hour Maximum</i>		<i>Fully-Stocked Open Bar</i>	
One Hour	\$13.00	One Hour	\$16.00
Two Hours	\$19.00	Two Hours	\$21.00
Three Hours	\$23.00	Three Hours	\$26.00
Four Hours	\$28.00	Four Hours	\$30.00

<u>Consumption Bar - Per Drink</u>			
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 Consumption Bars, there is a charge of \$45.00 plus tax 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.

Domestic Red Wines

BIN#			\$
400	Guenoc Cabernet Sauvignon	2004	30.00
401	Chateau Ste. Michelle Cabernet Sauvignon	2002/3	40.00
402	Beaulieu Vineyards Cabernet Sauvignon	2003	55.00
403	Clos du Bois Cabernet Sauvignon	2003	42.50
404	Simi Cabernet Sauvignon	2003	55.00
405	Kendall- Jackson Reserve Cabernet Sauvignon	2003	45.00
406	Robert Mondavi Cabernet Sauvignon	2003	58.00
407	Hawk Crest Cabernet Sauvignon	2004	35.00
408	Francis Coppola Diamond Cabernet Sauvignon	2004	46.00
409	Sterling Cabernet Sauvignon	2003	60.00
410	Opus One	1995	225.00
411	Columbia Crest Merlot	2002	32.50
412	J. Lohr Paso Robles Merlot	2005	37.00
413	Clos du Bois Merlot	2003	42.50
414	Sterling Merlot	2003	60.00
415	Fetzer Valley Oaks Sirah	2001	27.00
416	Robert Mondavi Coastal Pinot Noir	2005	30.00

Imported Red Wines

417	Chianti Classico, Rocca Della Macia	2003	30.00
418	Jacob's Creek Cabernet Sauvignon	2003	25.00
419	Mouton-Cadet Bordeaux	2002	27.00
420	Yellow Tail The Reserve Merlot	2005	34.00
421	Jacob's Creek Merlot	2002	28.00

*For your convenience a 22% service charge will be added to Wine List prices
Prices subject to change based on variations in wholesale cost beyond our control.
Vintages may vary depending on availability through the PA LCB*

Domestic White Wine

BIN#			\$
500	Kendall-Jackson Chardonnay	2005	37.50
501	J. Lohr Chardonnay	2003	35.00
502	Parducci Chardonnay	1996	27.00
503	Sterling Vineyards Chardonnay	2005	45.00
504	Chateau St. Jean Chardonnay	2005	37.50
505	Francis Coppola Diamond Chardonnay	2005	45.00
506	Rutherford Hill Chardonnay	2003	29.00
507	Clos Du Bois Chardonnay	2005	32.50
508	Fetzer Five Rivers Chardonnay	2002	30.00
509	Robert Mondavi Carneros Chardonnay	2003	55.00
510	Simi Chardonnay	2005	42.00
511	Robert Mondavi Fume Blanc	2004	40.00
512	Robert Mondavi Stags Leap Sauvignon Blanc	2002	45.00
513	Sterling Sauvignon Blanc	2003	35.00
514	Kendall-Jackson Reserve Sauvignon Blanc	2002	27.50
515	Beringer Chenin Blanc	1998	21.00
516	Robert Mondavi White Zinfandel	2007	25.00

Imported White Wines

517	Pighin Pinot Grigio	2005	22.00
518	Mouton-Cadet Bordeaux Blanc	1996 / 97	24.00
519	Jadot Bourgogne Chardonnay	1999	30.00
520	Jacob's Creek Chardonnay	2004	25.00
521	Stone Haven Chardonnay	1999	25.00

Sparkling Wines and Champagnes

522	Domaine Ste. Michelle Brut	NV	30.00
523	Korbel Brut	NV	37.50
524	Domaine Chandon Blanc de Noirs	NV	42.50
525	G. H. Mumm, Extra Dry	NV	82.50
526	Moet et Chandon - White Star Extra Dry	NV	90.00
527	Moet et Chandon - Dom Perignon	1985	295.00
528	Great Western, Extra Dry	NV	25.00

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Vintages may vary depending on availability through the PA LCB*