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Virtual Tour 2023

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# Breakfast



# Breakfast

## Continental Breakfast

\$9.95 Per Person

- Assorted Fruit Juices
- Fresh Brewed Regular & Decaf Coffee, Tea
- Assorted Danishes
- Assorted Muffins

## The Health Corner

\$10.95 Per Person

- Assorted Fruit Juices
- Fresh Brewed Regular & Decaf Coffee, Tea
- Assorted Danishes
- Assorted Muffins
- Assorted Seasonal Fresh Fruit
- Individual Yogurt Cups

## The Hometown Buffet

\$14.95 Per Person

Minimum of 25 ppl

- Assorted Fruit Juices
- Fresh Brewed Regular & Decaf Coffee, Tea
- Assorted Seasonal Fresh Fruit
- Scrambled Eggs
- Crisp Bacon
- Home Fried Potatoes
- Assorted Danish
- Assorted Muffins

## The Executive Buffet

\$16.95 Per Person

Minimum of 25 ppl

- Assorted Fruit Juices
- Fresh Brewed Regular & Decaf Coffee, Tea
- Assorted Seasonal Fresh Fruit
- Scrambled Eggs
- Crisp Bacon
- Sausage Links
- Home Fried Potatoes
- Assorted Danish
- Assorted Muffins
- Individual Yogurt Cups

### Beverages

- |  |                   |
|--|-------------------|
| • Assorted Fruit Juices                          | \$3.00 Per Person |
| • Regular & Decaf Coffees, Hot and Iced Teas     | \$3.50 Per Person |
| • Bottled Water                                  | \$1.25 Per Bottle |
| • Assorted Canned Soda                           | \$2.75 Per Can    |
| • Assorted Canned Soda & Bottled Water Package   | \$3.75 Per Person |
| • Beverage Package – Coffees, Teas, Water & Soda | \$5.75 Per Person |

Check out the next page for Breakfast Enhancements

Menu pricing subject to change. All food and beverage is subject to applicable state sales tax and a 24% taxable service charge.

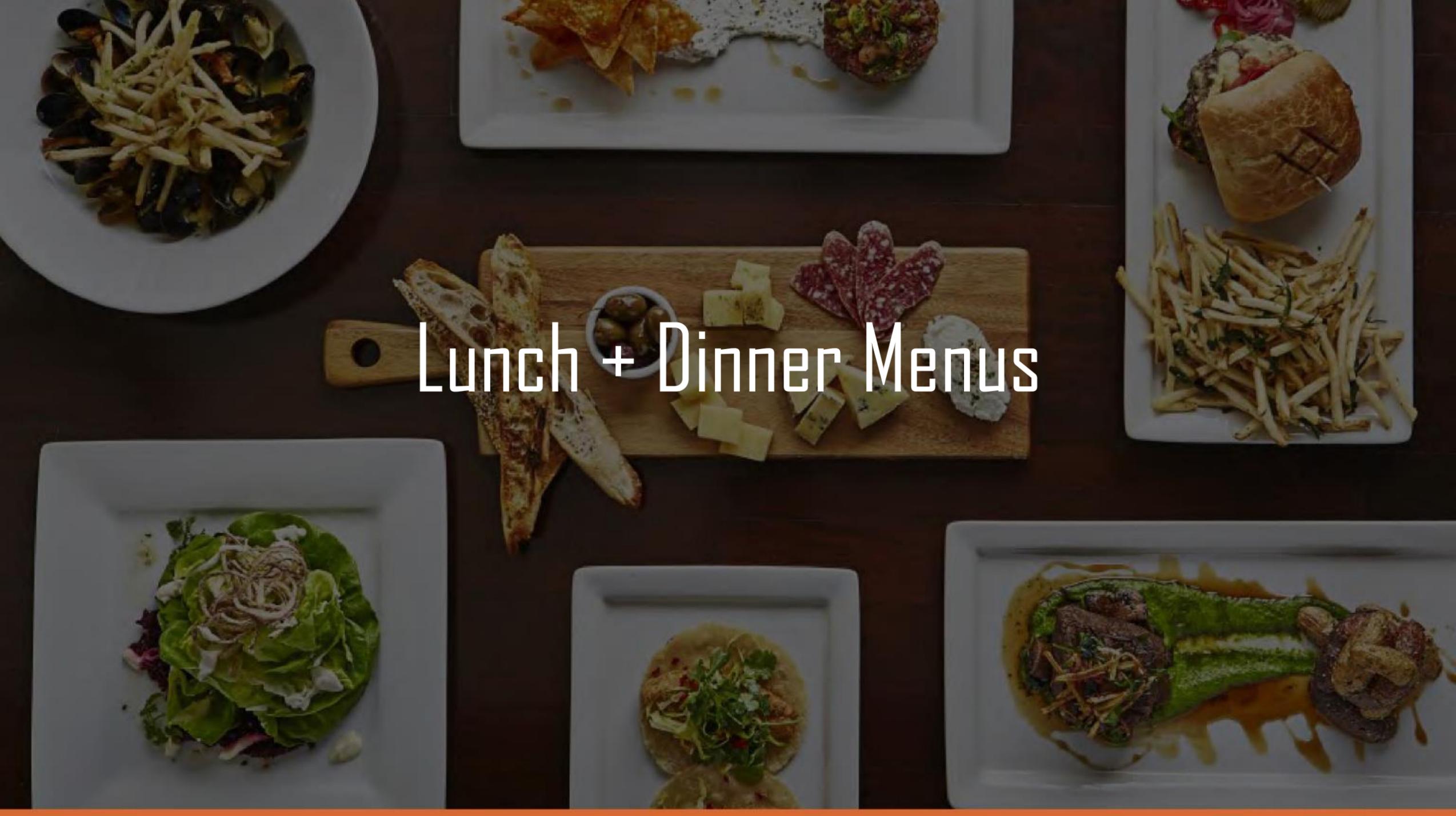
# Breakfast Enhancements

## Enhancements

- Assorted Bagel Display with Butter, Cream Cheese & Jellies \$2.95
- Biscuits \$2.00
- Biscuits & Gravy \$3.00
- French Toast \$3.50
- Buttermilk Pancakes \$3.50
- Fresh Cut Seasonal Fruit \$3.25
- Handheld Whole Fruit \$1.75
- Individually Boxed Cereal \$2.25
- Oatmeal with Assorted Toppings \$2.25
- Quiche: Choice of Ham & Cheddar, Broccoli & Cheddar, Spinach & Swiss or Zucchini & Mozzarella \$5.00
- Omelet Station – Chef Attended\* \$5.25
  - Made to order with Ham, Cheese, Mushrooms, Onions, Peppers, Spinach and Tomatoes
- \*Attendant Fee to Apply, 25 person minimum \$50.00

Menu pricing subject to change.  
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Lunch + Dinner Menus

# Lunch + Dinner Buffet

All entrees come with choice of salad, rolls & butter, starch & vegetable, coffee, tea, iced tea, ice water, and Assorted Homemade Cookies *or* Brownies. Ice Cream Parfait available for \$1.25pp upcharge.

**Add on assorted sodas for \$3.00 per person**  
**(Plated available for a 30 person minimum. Add \$2 more per person for a plated meal)**

## Italian Buffet 1 \$24.95 Per Person

- Caesar Salad
- Penne Primavera with Garlic, Olive Oil and Fresh Herbs or Penne Alfredo
- Chicken Parmesan
- Stuffed Shells with Red Marinara or White Sauce
- Garlic Bread

## Golden Buffet | \$23.95 Per Person

- House Salad
- Hot Roast Beef with au Jus & Horseradish OR Hot Turkey with Gravy (add \$2.00pp for both meats)
- Marinated Grilled Vegetables
- Mashed Potatoes
- Cole Slaw
- Provolone Cheese
- Kaiser Rolls

## Lite Fare Buffet | \$23.95 Per Person

- House Salad
- Baked Ziti
- Meatballs
- Hot Turkey with Gravy
- Mashed Potatoes
- Cole Slaw

## Light Luncheon Buffet | \$18.95 Per Person

- Caesar Salad
- Fresh Seasonal Fruit
- Stuffed Shells with Red or White Sauce
- Chicken Salad
- Sliced Turkey Breast
- American & Swiss Cheese
- Lettuce, Tomato, Onion & Condiments
- Kaiser Rolls

## Cold Lunchmeat Buffet| \$18.95 Per Person

- Tossed Garden Salad
- Locally Smoked Ham, Fresh Roasted Turkey Breast and Choice Roast Beef
- American & Swiss Cheese
- Lettuce, Tomato, Onion, Kosher Dill Pickles
- Coleslaw and Condiments
- Assorted bagged chips
- Kaiser Rolls

## It's a Wrap| \$18.95 Per Person

- Tossed garden Salad
- Wraps, **choose 3:**
  - Ham & Swiss, Turkey & Cheese, Roast Beef & Cheddar, Chicken Salad, Tuna Salad, Grilled Vegetable
- Potato Salad & Condiments
- Assorted bagged chips

## Boxed Lunch | \$16.95 Per Person

- Assorted Cold Lunchmeat Sandwiches
- Bagged Chips
- Homemade Cookie
- Bottled Beverage
  - Ask about Premium boxed lunch sandwiches and cold salad add-ons

Buffets may be subject to a minimum headcount. Menu pricing subject to change.  
All food and beverage is subject to applicable state sales tax and a 24% taxable service charge.

**Children 12 years & younger may dine from the regular buffet at \$12.95pp or select from these plated options:**

Chicken Tenders and French Fries... \$12.95 | Cheeseburger and French Fries ... \$12.95

# Specialty Buffets

All entrees come with choice of salad, rolls & butter, starch & vegetable, coffee, tea, iced tea, ice water, and Assorted Homemade Cookies *or* Brownies. Ice Cream Parfait available for \$1.25pp upcharge.  
Add on assorted sodas for \$3.00 per person

## The Philly | \$20.95 Per Person

- House Salad
- Chicken OR Beef Cheesesteaks (add \$2.00 for both meats)
- Grilled Onions & Mushrooms
- Cheese Sauce
- French Fries
- Marinated Grilled Vegetables

## The Taco Bar | \$21.95 Per Person

- Nacho Chips
- Hard and Soft Shelled Tacos
- Seasoned Ground Beef OR Seasoned Chicken (add \$2.00 for both meats)
- Sautéed Peppers & Onions
- Shredded Lettuce, Diced Tomatoes, Sliced Olives
- Melted Chees
- Salsa
- Rice & beans

## The Burger Bar | \$21.95 Per Person

- Caesar Salad
- Grilled Hamburgers
- Grilled or Blackened Chicken Breast
- Assorted Cheeses
- Roasted Peppers, Sautéed Mushrooms & Onions
- Applewood Smoked Bacon, Lettuce, Tomato, Sliced Pickles
- Condiments to include Garlic Aioli, Mustard and Ketchup
- French Fries
- Cole Slaw

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# Create Your Own Buffet

All entrees come with choice of salad, rolls & butter, starch & vegetable, coffee, tea, iced tea, ice water, and Assorted Homemade Cookies or Brownies. Ice Cream Parfait available for \$1.25pp upcharge.

Add on assorted sodas for \$3.00 per person  
(Plated available for a 30 person minimum. Add \$2 more per person for a plated meal)

### Choose One Salad

- Traditional Caesar Salad with Shaved Parmesan Cheese
- House Salad with Mixed Field Greens with choice of two dressings
- Fresh Arugula Salad with Shaved Parmesan Cheese and Lemon Vinaigrette (add \$1.75 pp)
- Baby Spinach Salad with Craisins, Roasted Almonds and Bleu Cheese (add \$1.75 pp)

### Choose One Vegetable

- Green Bean Almandine
- Fresh Vegetable Medley
- Fresh Broccoli with Garlic & Olive Oil
- Carrots and Sugar Snap Peas
- Haricot Vert with Plum Tomatoes

### Choose One Potatoes

- Red Bliss Parsley Potatoes
- Mashed Potatoes
- Rice Pilaf
- Baked Macaroni and Cheese
- Twice Baked Potatoes (add \$1.75 pp)

Children 12 years & younger may dine from the regular buffet at \$12.95pp or select from these plated options:

Chicken Tenders and French Fries... \$12.95 | Cheeseburger and French Fries ... \$12.95

### Entrees – Choose Two (add \$3.95 pp for 3<sup>rd</sup> option)

#### Poultry & Pork

- Chicken Francaise: Sautéed in a Citrus Butter Sauce an Topped with an Herb Medley \$24.95
- Chicken Marsala: Medley of Imported and Domestic Mushrooms in a Savory Marsala Wine Sauce \$24.95
- Cajun Chicken Penne: Sautéed Chicken Breast with a Cajun Cream Sauce \$23.95
- Chicken Roulade: Stuffed with Spinach, Roasted Red Peppers, Smoke Gouda, Topped with a Lemon Beurre Blanc Reduction \$24.95
- Chicken Caprese: Topped with Fire Roasted Tomatoes & Fresh Mozzarella, Glazed with a Balsamic Reduction \$24.95
- Roast Turkey Breast: Sliced and Served with Cranberry Sauce, Homemade Gravy & Stuffing \$24.95
- Pork Tenderloin with an Apricot Mustard Demi-Glace \$24.95

#### Beef – Ask for current market pricing

- Sliced Tenderloin of Beef with Red Wine Butter MP
  - Option: Served Freshly Carved with by an Attendant \$50 Attendant Fee to apply
- Filet Mignon (plated only) MP
- 10 ounce New York Strip Steak MP

#### Seafood & Fish

- Filet of Salmon with Choice of Honey Teriyaki Sauce, Maple Honey Butter or Lemon Dill Sauce \$33.95
- Filet of Cod Topped with a Lemon Chive Butter Sauce \$26.95
- Filet of Tilapia Served with Roasted Almonds in a White Wine Lemon Reduction \$26.95
- Crab Cake with Red Pepper Coulis, Topped with Lemon Roulade (one crab cake per person) \$41.95

#### Pasta

- Shrimp Fra Diavolo \$25.95
- Eggplant Pomodoro with Fresh Basil, garlic, Olive Oil, Plum Tomatoes & Fresh Vegetables, served over Angel Hair Pasta \$23.95
- Pasta Primavera with fresh Vegetables, Sea Salt and Olive Oil Drizzle \$22.95
- Fettuccine Alfredo \$22.95

Buffets may be subject to a minimum headcount

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# Additional Dessert Enhancements

Viennese Station	\$6.00
Hand Carved Watermelon Basket with Fresh Fruit and Whipped Cream	\$10.00
Chocolate Fountain with Assorted Accoutrements (min headcount of 60)	\$12.50
Ice Cream Bar, chef attended (\$50 attendant fee to apply)	\$6.00
Assorted Homemade Cookies	\$2.00
Assorted Homemade Brownies	\$2.00
Ice Cream Parfait	\$2.00

A fee of \$1.50 per person will be added on for any desserts not provided by hotel, including cake cutting fee

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# Reception

## Passed Cold Hors d'Oeuvres (priced per 50 pieces)

- Roasted Garlic Bruschetta \$75
- Caramelized Onion Dip on Potato Thins with Sour Cream \$80
- Curried Chicken Salad on Cucumber Medallions \$75
- Mediterranean Chicken on Honey Bread \$75
- Gala Apple with Goat Cheese on Crostini \$75
- Sliced Beef Tenderloin with Caramelized Onion & Stilton Cheese MP
- Ahi Tuna Tartare with Wasabi Mayo on Fried Tortilla Chips MP
- Shrimp Cocktail \$195

## Passed Hot Hors d'Oeuvres (priced per 50 pieces)

- Vegetable Pot Stickers with Teriyaki Glaze \$80
- Assorted Mini Quiche \$80
- Chicken Sate with Peanut Sauce \$75
- Brie Cheese and Raspberry in Phyllo Dough \$80
- Mushrooms Stuffed with Chorizo Sausage & Parmesan Cheese \$80
- Chicken Cordon Bleu Croquets \$75
- Chicken Fingers \$75
- Chicken Wings MP
- Mozzarella Sticks \$75
- Cheesesteak Egg Rolls with Red Pepper Relish \$80
- Bacon Infused Burger Sliders \$90
- Pigs En Croute with Smoky Bacon Cheddar Dipping Sauce \$75
- Mediterranean Style Chicken Served on a Honey Roasted Crostini \$75
- Beef Kabobs \$150
- Bacon Wrapped BBQ Shrimp \$150
- Bacon Wrapped Scallops with Horseradish Sauce \$150
- Coconut Shrimp with Sweet & Sour Glaze \$160
- Mini Crab Cakes \$165

### Serving recommendation:

2-4 pieces per person, 30-60 minutes before dinner, cocktail hour  
5-6 pieces per person, 1.5-2 hour event, preceding dinner time  
8-10 pieces per person, 2-4 hours event, heavy hors d'oeuvres  
12-15 pieces per person 4+ hour event, dinner replacement

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# Reception Displays

## Priced per person

- **Baked Brie En Croute** (25 person minimum) \$3.75
  - A Wheel of Brie Wrapped in Phyllo Dough with Raspberry Preserve and Almonds
- **Vegetable Display** \$4.00
- **Fruit Display** \$4.00
- **Assorted Cheese Display** \$4.00
- **Grilled Vegetable Display** \$4.00
  - Seasoned, Grilled, and Artfully Arranged Red and Green Peppers, Eggplants, Mushrooms and Tomato,
  - Choice of Ranch or Bleu Cheese
- **Hummus Display** \$4.50
  - Homemade Hummus with an Array of Grilled Naan Bread Points and Grapes
- **Roasted Garlic Bruschetta Station** \$4.00
- **Artichoke Crab Dip** (50 person minimum) \$5.00
  - Chesapeake Crab and Artichoke Dip with Toast Points
- **Dessert Display** \$6.25
  - Petit Fours, Decadent Fudge Brownies, Assorted Homemade Cookies

# Reception Stations

Priced Per Person. Stations Available with a minimum food purchase of \$12.00 per person

- **PASTA STATION:** \$10.00
  - Pasta (Choose 2) Farfalle, Penne, Tortellini, Linguini, Tagliatelle
  - Sauces (Choose 2) Bolognese, Pesto Cream, Parmigiana Alfredo, Garden Marinara, Spicy Marinara
  - Meat Add In's (choose 2) Grilled Chicken, Meatballs, Italian Sausage
  - Add In's (choose 3), Mushrooms, Bacon, Spinach, Tomatoes, Kalamata Olives, Peas, Diced Onions, Asparagus, broccoli, Roasted Red Pepper
  - Accompanied With Italian Breadsticks, Chili Flakes And Grated Parmesan.
- **MAC & CHEESE:** \$8.50
  - Selection of toppings include Bacon, Popcorn Chicken, Petite Franks, Jalapenos, Chives, broccoli Served In Our Aged Cheddar Sauce Accompanied By Cheddar Garlic Bread.
- **MASHED POTATO STATION:** \$8.50
  - Yukon Gold Mashed and Purple Chilean. The Selection of Toppings Include Bacon, Caramelized Onion, Onion Crisps, Shredded Cheddar, Sour Cream, Green Onion, Gravy, Horseradish
- **PHILLY STATION:** Mini Beef & Chicken Cheesesteaks \$9.00
- **SLIDER STATION:** \$12.00
  - Mini Cheeseburgers, Pulled Pork with Cole Slaw, Buffalo Chicken with Bleu Cheese, Crab Cake with Remoulade
- **GRILL STATION:** (\$50.00 Attendant Fee to apply) \$19.00
  - Tenderloin of Beef, Roasted Organic Chicken, Slow Roasted Pork, Artisan Flat breads, Grilled Naan
- **COCKTAIL SANDWICH STATION:** \$10.00
  - Honey Baked Ham, Roasted Turkey Breast, Imported & Domestic Cheeses, Chipotle Mayo, Stone Ground Mustard, Extra Virgin Olive Oil, Pesto, Served on Brioche Rolls, Multigrain, and Sliced Classic Baguettes



# Bar Packages

# Bar & Wine

**\$75.00 Bar Set Up Fee Applied to Cash and Host Bars**  
**Minimum Headcount may apply to have Cash and Host Bar in the Event Room**

**Cash Bar & Host Bar**

- House Brand Liquor Drinks \$6.00
- Call Brands Liquor Drinks \$8.00
- Premium Brand Liquor Drinks \$10.00
- Up Drinks (Manhattan, Cosmo, Martini) \$10.00
- Domestic Bottled Beers \$4.00
- Imported Bottled Beers \$5.00
- House Red and Wine Whites \$6.00
- Canned Sodas \$3.00

**Full Open Bar (35 person minimum)**

- House & Call Brand Liquor
  - Domestic and Imported Beers
  - House Red and White Wines
  - Canned Sodas
- Price per Person:  
One Hour: \$15.50  
Two Hours: \$21.50  
Three Hours: \$26.50  
Four Hours: \$31.50  
Five Hours: \$36.50

**Limited Open: Bar – Beer, Wine & Soda**

- Domestic and Imported Beers
  - House Red and White Wines
  - Canned Sodas
- Price per Person:  
One Hour: \$12.50  
Two Hours: \$16.50  
Three Hours: \$19.50  
Four Hours: \$25.50  
Five Hours: \$29.50

**Non-Alcoholic Beverage Bar**

- Assorted Canned Sodas \$3.00
- Coffee, Tea, Iced Tea, Ice Water \$4.00
- Canned Sodas, Coffee, Tea, Iced Tea, Water \$6.00



Ask hotel which brands are included for each tier package.

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# Daily Meeting Planner Packages



# Full Day Meeting Planner Package (Silver)

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## Silver Meeting Package Includes:

- General Session Meeting Room – (Breakout rooms available at additional cost if requested)
- Complimentary Notepads and Pens
- Continental Health Corner Breakfast
- Mid-Morning Break
- Cold Luncheon Buffet
- Afternoon Break
- Audiovisual Package:
  - Screen
  - Projector
  - Flip Chart and Markers
  - Podium and Microphone
- On-Site Business Center
- Complimentary Parking
- All Taxes and Gratuities

**\$84 Per Person**  
**(25 person minimum)**

## Morning

- Coffee, Decaf and Tea
- Iced Tea
- Bottled Water
- Chilled Orange Juice
- Chef's Selection Danish & Muffins
- Seasonal Fresh Fruits
- Assorted Individual Yogurts

## Mid - Morning

- Replenishment of beverages

Lunch –Boxed Lunchmeat Sandwich with Beverage, Chips and Cookie

## Afternoon Break

- Replenish Iced Tea, Bottled Water
- Assorted Sodas
- Pretzels, Popcorn, Chips & Crackers
- Handheld Fruits

# Full Day Meeting Planner Package (Gold)

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## Gold Meeting Package Includes:

- (1) General Session Meeting Room – (Breakout rooms available at additional cost if requested)
- Complimentary Notepads and Pens
- Hot Breakfast Buffet
- Mid-Morning Break
- Hot Luncheon Buffet
- Afternoon Break
- Audiovisual Package:
  - Screen
  - Projector
  - Flip Chart and Markers
  - Podium and Microphone
- On-Site Business Center
- Complimentary Parking
- All Taxes and Gratuities

**\$99 Per Person**  
(30 or more attendees)

## Morning

- Coffee, Decaf and Tea
- Iced Tea
- Bottled Water
- Chilled Orange Juice
- Seasonal Fresh Fruits
- Scrambled Eggs
- Crips Bacon
- Home Fried Potatoes
- Assorted Danish & Muffin

## Mid - Morning

- Replenishment of beverages

## Lunch – Italian Buffet or Similar

- Caesar Salad
- Chicken Parmesan
- Stuffed Shells with Red or White Sauce
- Penne Primavera with Garlic, Olive Oils and Fresh Herbs
- Assorted Homemade Cookies
  - Additional Menu Options Available

## Afternoon Break

- Replenish Iced Tea, Bottled Water
- Assorted Sodas
- Pretzels, Popcorn, Chips & Crackers
- Handheld Fruits

# Meeting Rooms Capacities and Dimensions

Meeting Room	Square Footage	Dimensions (L x W)	Board Room	Hollow Square	U-Shape	Classroom	Rounds (of 10)	Reception	Theater*	Crescent Rounds (Rnds of 6)
Elements Ballroom	4650	90 x 52	N/A	N/A	N/A	150	220	300	400	136
Platinum + Gold Rooms	3680	70 x 52	N/A	N/A	N/A	100	150	200	330	90
Platinum Room	2600	50 x 52	N/A	56	40	70	120	150	260	72
Gold + Silver Rooms	2080	40 x 52	50	50	30	48	80	100	150	48
Gold Room	1040	52 x 20	20	24	18	24	30	50	70	18
Silver Room	1040	52 x 20	20	24	18	24	30	50	70	18
Copper Room	576	24 x 24	12	14	14	12	N/A	15	30	N/A
1750 Room	646	34 x 19	20	N/A	N/A	24	40	50	50	24
Silicon Conference Suite / Rm 427	384	24 x 16	10	N/A	N/A	N/A	N/A	10	N/A	N/A
The 1750 Grille Dining Room	1520	38 x 40	N/A	N/A	N/A	N/A	N/A	70	N/A	N/A
The 1750 Lobby Bar	1600	40 x 40	N/A	N/A	N/A	N/A	N/A	75	N/A	N/A

# Social event pictures

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# Corporate Meeting Pictures

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