

MEETING PACKAGES

ALL-DAY MEETING PACKAGE

Includes:

- Continental breakfast
- 30-minute morning break with assorted juices and bottled water
- In-room coffee and tea service for up to eight hours
- Daily lunch buffet
- 30-minute afternoon break with assorted soft drinks and bottled water
- Meeting room from 8:00 AM - 5:00 PM

All packages are offered for 18 to 80 guests. There are no deviations from the package. All packages are fully taxable at 6.25%, and a service charge will be applied to the per person price.

\$79 per person

HALF-DAY MEETING PACKAGE

Includes:

- Continental breakfast
- In-room coffee and tea service for up to eight hours
- Daily lunch buffet
- Meeting room from 8:00 AM - 5:00 PM

All packages are offered for 18 to 80 guests. There are no deviations from the package. All packages are fully taxable at 6.25%, and a service charge will be applied to the per person price.

\$50 per person

MORNING PACKAGE

Includes:

- Continental breakfast
- In-room coffee and tea service for up to eight hours
- Meeting room from 8:00 AM - 12:00 PM

All packages are offered for 18 to 80 guests. There are no deviations from the package. All packages are fully taxable at 6.25%, and a service charge will be applied to the per person price.

\$30 per person

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Food and beverage is subject to a 20% service charge and applicable tax (currently 6.25%).
All prices are subject to change based on market value.

CONTINUOUS BEVERAGES THROUGHOUT THE DAY

Assorted Sodas
Coffee and Decaf Coffee Assorted
Herbal Teas

MORNING BREAK STATION

Assorted Sodas
Granola Bars

RISE AND SHINE CONTINENTAL BREAKFAST

Gourmet Pastry Basket - to Include Danishes and Muffins
Sweet Butter, Cream Cheese, and Fruit Preserves
Whole Seasonal Fruit
Chilled Orange Juice and Cranberry Juice

AFTERNOON BREAK STATION

Chef's Assortment of the Following:
Spiced Nuts, Banana Chips, Yogurt Pretzels, Gummy Bears,
Goldfish, Dried Fruits, M&Ms, and Trail Mix

DELI BUFFET

Selection of Deli Meats and Cheeses, Red Leaf Lettuce, Red Onion,
Tomato, Pickles, Condiments, Bread and Rolls, German Potato Salad,
Field Green Salad, Assorted Cookies and Brownies.

SOUP & SALAD BUFFET

Two House-Prepared Seasonal Soups, Baby Greens, Spinach, Romaine,
Local Greens, Cucumber, Roasted Peppers, Tomatoes, Feta, Olives,
Candied Walnuts, Bacon, Ham, Turkey, Tuna, Cheddar, Cashews,
Walnuts, Croutons, Balsamic, Ranch, Bleu Cheese, Fresh Baked Cookies
and Brownies

ROASTED CHICKEN AND HANGER STEAK

Baby Greens with Crumbled Blue Cheese, Candied Walnuts, Grilled
Seasonal Vegetables, White Balsamic Vinaigrette, Lemon Thyme-
Roasted Chicken and Pan-Seared Hanger Steak*, Fingerling Potatoes,
Haricots Verts, Broccoli Rabe, Fresh Baked Cookies and Brownies

PAN-SEARED SALMON AND ROASTED CHICKEN

Baby Wedge with Oven-Dried Tomatoes, Bleu Cheese, Pancetta
and Buttermilk Dressing, Pan Seared Salmon and Roasted Chicken,
Horseradish Mashed Potatoes, Ratatouille, Cheese Cake and Seasonal
Berries

NEW YORK STRIP AND SEASONAL FISH

Field Green Salad, Dry Rub New York Strip*, Seasonal Fish, Four
Cheese Macaroni, Sautéed Spinach, Roasted Tomatoes,
Pound Cake with Yogurt and Seasonal Fruit

All selections include rolls, butter, iced tea and freshly brewed tea, regular and decaf coffee. No menu substitutions.

*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

V 1.15

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