



DMP
MENU

WELCOME

Welcome to The William Noah Allyn International Center for Training and Development, also known as The Lodge.

The staff of The Lodge is eager to help in every way possible to make your planned event spectacular. Our menus are designed to offer a wide range of prices while maintaining the highest standard of quality. Our experienced Meeting Coordinators can assist you in all facets of event development, including theme celebrations.

Please take a few minutes to review the information provided and don't hesitate to contact us as we work together to host a great event.

Phone: 315.291.3700

Email: lodge@welchallyn.com

thelodge.welchallyn.com

WELCOME

DAY MEETING PACKAGES

The Lodge offers all-inclusive Day Meeting Package (DMP) pricing for meetings and conferences. This easy-to-use pricing makes meeting planning quick and hassle-free. With just one phone call, your meeting is easily and completely arranged. Our DMP package features the following: use of meeting room, morning and afternoon breaks, your choice of lunch and continuous beverages throughout the day, use of state-of-the-art audiovisual equipment with technical support, business center, and the services of our professional Meeting Coordinators. Prices include service charge. Each room is equipped with the following audiovisual equipment: flat screen TV, speakerphones with sound stations, flipchart/markers, and office supply cabinet.

Breakout rooms, as well as dinner and cocktail services are available for an additional cost. Please contact The Lodge for availability and to arrange your next event. We are confident you will find our conference center is the perfect facility for successful meetings.

Day Meeting Rates:

1-50 people: \$60 per person (service charge included) | half day \$55

51-225 people: \$50 per person (service charge included) | half day \$45

***DMP prices not subjected to applicable sales tax*

INTRODUCTION

GUARANTEES

A tentative count is required two weeks prior to your event and a final guaranteed count must be received four business days before the event. This count is not subject to reduction within this period. If the guaranteed count is not received, The Lodge will charge for the estimated number of people noted on the Letter of Agreement or the number of attendees, whichever is larger. We will be prepared to serve 5% over the final guaranteed number.

DEPOSITS AND BILLING

A nonrefundable deposit is due at the time your event is confirmed. The remainder of your bill is due at the conclusion of your meeting. A 10% penalty fee will be applied if not paid after 10 days. Advance deposits are nonrefundable. Checks should be made payable to Eurest Dining Services. Credit cards are also accepted.

CANCELLATION POLICY

Should you decide at any time to cancel a function, the following penalty charges will be assessed to your organization, based on the receipt of a written cancellation request.

- Initial deposit is nonrefundable
- 14 days from event date: 75% of estimated event cost is due based on the number of people noted on the Letter of Agreement
- 48 hours or less from event date: full charges apply based on the number of people noted on the Letter of Agreement

PRICING

Quoted prices are subject to proportionate increases to meet increased costs of food, beverage, and labor. Menu price for your event will be confirmed six months prior to your event. Food and beverage purchases are subject to the prevailing sales tax and service charge percentage.

TAX EXEMPT

For organizations that are tax exempt, a copy of your Exemption Certificate (ST-119) must be received with your signed room contract.

BEVERAGE SERVICE

We offer a complete selection of beverages to enhance your function. Please note that the State of New York regulates alcoholic beverage sales and services. The Lodge, as a licensee, is responsible for the administration of these regulations. Therefore, it is the policy that no liquor, beer, or wine may be brought into or carried out of The Lodge. The charge for a host or cash bar is \$100.00 per bartender.

OVERTIME

Adherence to the times agreed upon for your function is mandatory, as other groups may be scheduled for the same room following your function. If your time schedule changes, please contact your Meeting Coordinator and they will make every effort to accommodate you. Due to the length of your program, overtime charges may be incurred.

DECORATIONS

Décor arrangements can be made through our Meeting Coordinators.

The Lodge has the exclusive right to sell or distribute food and beverage for consumption on the premises.

We thank you for choosing The Lodge for your special event. If we can be of service please contact:

The Lodge at Welch Allyn

4355 State Street Road
Skaneateles Falls, NY 13153

315.291.3700 Fax 315.291.3703
thelodge.welchallyn.com

BREAK AND BREAKFAST SELECTIONS

Breakfast includes Orange Juice, Cranberry Juice, Regular and Decaf Coffee, and Flavored Teas

***The Lodge Continental**

- Assorted Danish, Muffins and Scones
- Bagels
- Greek Yogurt with Assorted Toppings
- Fresh Cut Fruit
- Butter, Cream Cheese and Preserves
- Oatmeal with Assorted Toppings
- Hard Boiled Eggs
- Cereal and Milk
- Assorted Whole Fruit

Continental Breakfast Upgrades

Breakfast Sandwiches | \$3.00++ per person | Select Two

- Egg, Sausage and Cheese Served on an English Muffin
- Scrambled Eggs, Prosciutto and Brie Served on a Fresh Croissant
- Breakfast Burrito Scrambled Eggs, Andouille Sausage, and Cheddar Cheese.
Served with Sour Cream and Salsa

Breakfast Bakes | \$2.00++ per person | Select One

- Egg Bake with Asiago Bread, Ham and Cheddar
- French Toast Bake with Pecans and Cream
- The Works Bake with Everything

Omelette Station | \$5.00++ per person

- Cage-Free Eggs or Egg Beaters
Served with an Assortment of Meats, Cheese, and Vegetables

****Minimum of 25 People****

Create Your Own Breakfast Buffet | (\$7++ per person)

Eggs | Select One

- Scrambled Eggs
- Scrambled Eggs with NY Sharp Cheddar
- Egg Bake with Asiago Cheese Bread and Ham

Meats | Select Two

- Sausage Links
- Appled-wood Bacon
- Honey-Cured Ham

Potatoes | Select One

- Garlic Home Fries with Peppers and Onions
- Shredded Hash Browns

Sweets | Select One

- Blueberry Pancakes
- Belgian Waffles with Strawberries and Cream
- French Toast Bake with Pecans

**Included in Day Meeting Package*



Included in our DMP are the following afternoon break selections:

- House Made Pita Chips
- Assorted Trail Mix
- Assorted Chips
- Salsa and Hummus Cups
- Seasonal Whole Fruit
- Granola Bars
- Cookies

****Ask about upgrading your PM Break!****

LUNCHEON

All Lunches Served with Lodge Salad Bar and Soup of the Day

Entree | *Choose One of the Following*

Make Your Own Club Sandwich with House Made Chips and Gorgonzola Dip

Taco Station with Grilled Mahi, Ground Beef and Chicken served with Pico De Gallo, Queso Fresco, Guacamole, Assorted Vegetables, Flour Tortillas, Nacho Chips and Taco Shells
Cheese, Sour Cream and Assorted Sauces Included

Ranch Rubbed Beef Brisket with Four Cheese Macaroni and Cheese served with Pretzel Rolls, Maple Mustard and BBQ Sauce

Honey Bourbon Peppercorn Flank Steak with Garlic Roasted Potato Wedges, Horseradish Sauce, Herbed Mayo and Grilled Kaiser Rolls

Al Denta Pasta and Chicken with Proscuitto, Reggiano, and Basil, House Made Meatballs and Marinara Sauce. Fresh Sandwich Cut Stretch Bread served with Mozzarella Cheese, Pesto, Crushed Pepper and Parmesan

Fried Pollock Filets Hand Cut Fries, Coleslaw with Rolls and Remoulade on the Side

Grilled Beef Medallions Over Al Denta Pasta topped with Alfredo and Sprinkled with Gorgonzola, Tomatoes and Scallions with Bruschetta on the Side

Sesame Chicken with Pork Fried Rice, Ginger Garlic Beans served with Eggrolls

Spicy Chili and Garlic Shrimp, Vegetable Lo-Mein, Stir Fried Snap Peas served with Eggrolls

Fried Shrimp Panini with Bacon, Lettuce, Tomato and Lemon Aioli served with Garlic Parmesan House Cut Fries and Coleslaw

Turkey Reuben with Sweet Potato Fries and Roasted Potato Salad

Oven Roasted Turkey Breast with Yukon Gold Mashed Potatoes, Cranberry and Pecan Stuffing with Turkey Jus on the Side

Sesame Crusted Salmon, Jasmine Rice with Scallions, Steamed Broccoli with Garlic served with Chicken Potstickers and an Asian Emulsion

Chicken Marsala with Tomatoes and Cremini Mushrooms served with Oven Roasted Red Potatoes and Seasonal Vegetable

Desserts | *Choose One of the Following*

- Assorted Pies
- Strawberry Shortcake and Fresh Cream
- Assorted Cakes
- Mixed Berry Cobbler with Fresh Cream
- Assorted Mini Desserts
- Cheese Cake with Strawberries and Blueberries
- Deep Fried Bread Pudding with Assorted Sauces

COCKTAIL HOUR

Hors d' oeuvre Station | \$4.00++ per person

- **Assorted Vegetables and Warm Gorgonzola Dip**
with Bacon, Garlic and Scallions
- **Cheese Fondue** with Bread Cubes
- **Focaccia Bread, Hot Tomato Oil and Garlic Spreads**
- **Hummus, Pita Chips, Assorted Flatbread Crackers and House Made Seasoned Chips**

Along with your Choice of 2 Dips

- Cranberry Brie Dip
- Spinach and Artichoke Dip
- Creole Shrimp Dip
- Red Pepper, Walnut and Tahini Dip
- Feta, Sundried Tomato and Spinach Dip

Passed Hors d' oeuvres | \$10.00++ per person | Choose 4

Chicken

- **Jamaican Jerk Chicken** on a Sugar Cane Skewer
- **Bang Bang Chicken Bites**
- **Mini Chicken Cordon Blue** with Honey Mustard
- **Chicken Pot Stickers** with Sesame Orange Sauce

Beef

- **Korean Steak Skewer**
- **Beef Tenderloin on a Crostini**, Topped with Spinach, Gorgonzola, and Balsamic Glaze
- **Fried Polenta** Topped with Chorizo
- **Braised Beef** with Corn Cake, Cilantro and Chili Lime Cream

Seafood

- **Chili Lime Shrimp Cups**
- **Fried Lobster Macaroni and Cheese Bite**
- **Coconut Shrimp** with Sweet and Sour Sauce
- **Ahi Tuna** Served on a Cucumber with Wasabi May and Soy Glaze

Vegetarian

- **Avocado Cucumber Soup Shots** with Toasted Almonds and Mint
- **Endive Cups** with Beets, Pecans, Goat Cheese and Port Reduction
- **Vegetable Spring Rolls** with Thai Chili Sauce
- **Mini Grilled Cheese and Tomato Soup Shot**
- **Diced Tomato and Basil Bruschetta**

ENHANCEMENTS

Add One of These Stations as a Great Way to Spice Up Cocktail Hour

Sliders | \$5.00 ++ per person | Choose 2

- **Turkey Bombay Sliders** with Garlic Curry Sauce, Red Onion and Cucumber, on a Soft Slider Roll
- **BBQ Pork Slider** with Jalapeno Coleslaw served on a Cheddar Biscuit
- **Hand Made Mini Burgers** with Cheese, Tomato, Arugula, Caramelized Onions, Spicy Mayo on a Pretzel Roll
- **CBLT** Crab Cake, Bacon, Lettuce and Remoulade served Open Faced on Grilled Sourdough
- **Fried Chicken** on a Buttermilk Biscuit with Spicy Napa Coleslaw and Maple Bourbon Butter
- **Blue Cheese and Scallion Infused Slider** with Mixed Greens and Chipotle Mayo on a Pretzel Roll

Served with Steak Fries and Assorted Sauces

Antipasto | \$4.00 ++ per person

Italian Cheeses, Prosciutto, Ham, Salami, Pepperoni, Soppressata, Marinated Artichokes, Mushrooms, Peppers, Asparagus, Oven-Cured Plum Tomatoes, Assorted Olives, Roasted Garlic and Sun-Dried Tomato Spreads, Artisan-Style Bread and Grilled Flatbread, Bruschetta Topping

Mediterranean | \$4.00 ++ per person

Champagne-Marinated Feta Cheese, Imported Olives, Grilled Flat Bread with Roasted Tomatoes, Spinach, Garlic and Feta, Assorted Breads and Crostini, Hummus and Pita Chips, Baba Ganoush, Tabbouleh, Stuffed Grape Leaves

Seafood (Market Price)

Baltimore-Style Peel and Eat Shrimp, Oysters on the Half Shell, Steamed Clams, Jumbo Shrimp, Split Alaskan Crab Legs, Served with Lemons, Hot Sauce, Cocktail Sauce and Horseradish

Macaroni and Cheese | \$4.00 ++ per person | Choose 2

- **Chicken Scampi Mac and Cheese**
- **BLT Mac and Cheese** with Pancetta, Arugula and Sundried Tomatoes
- **Buffalo Chicken Mac and Cheese**
- **Black and Blue Steak Mac and Cheese**
- **Classic Mac and Cheese** with Toasted Panko Crumbs

Fried Chicken Drumsticks Small Plate | \$4.00 ++ per person

Bleu Cheese Whipped Potatoes with Sautéed Collard Greens and Chicken Jus

Scallop Small Plate | \$5.00 ++ per person

Pan Seared Scallop with Corn Pudding, Wilted Spinach, Tomato Garlic Jam and Balsamic

BUFFET DINNER

\$45.95 ++ per person

Salad and Soup | Choose Two

- Mixed Green Salad
- Pasta Salad
- Caesar Salad
- Chopped Cobb
- Grilled Vegetable Platter
- Panzanella Salad
- Vegetable Beef with Barley
- Cream of Broccoli
- Seafood Bisque
- Chicken and Corn Chowder
- Manhattan Clam Chowder

Rice, Pasta and Potatoes | Choose Two

- Mashed Yukon Gold with Chives, Garlic and Cheddar
- Harvest Rice Blend with Craisins and Walnuts
- Crispy Garlic Parmesan Fingerling Potatoes
- Maple Smashed Sweet Potatoes with Pecans
- White Cheddar Macaroni & Cheese with Oven-Cured Grape Tomatoes and Spinach
- Brown Rice with Wild Mushrooms and Scallions

Entrees | Choose Two

Poultry and Pork

- Stuffed Chicken with Artichokes, Spinach, Tomatoes and Fontina Cheese
- Chicken Marsala
- Herb-Crusted Turkey Breast with Jus Lie and Cranberry Compote
- Orecchiette with Chicken, Sun-Dried Tomatoes, Spinach, Gorgonzola and Pine Nuts
- Marinated Pork Tenderloin with an Apple Cider Reduction and Pickled Red Onions

Seafood

- Slow Roasted Mahi with Fried Capers, Caramelized Lemons and Almonds

Beef

- Grilled Ribeye Steaks with Toasted Shallots and Cremini Mushrooms

Vegetarian

- Vegetarian Lasagna Roll Ups, Marinara, Spinach and Peppers, Garlic Crostini

Dessert | Choose One

- NY Style Cheesecake with Strawberries
- Warm Chocolate Ganache Cake
- Cream Puffs with Fresh Berries and Cream in a Martini Glass
- Strawberry Shortcake
- Brownie Sundae

PLATED ENTRÉES

When selecting multiple entrées with different prices, the higher price prevails.

Limited to one salad, and two entrée choices plus one vegetarian option.

Salad | Choose One

- Caesar** Romaine Lettuce, Black Pepper Croutons, Baked Parmesan Crisp, Classic Caesar Dressing and Balsamic Glaze
- Caprese** Mesclun Lettuce, Tomato, Mozzarella, Fresh Basil, Basil Oil, Balsamic Glaze and Cracked Black Pepper
- Wedge Chunk** Crisp Wedge of Iceberg Lettuce, Egg, Plum Tomato, Cucumber, Scallion, Gorgonzola, Bacon Crisp, and Creamy Ranch Vinaigrette
- The Lodge** Mesclun and Spinach Blend, Raspberries, Candied Walnuts, Point Reyes Blue Cheese and Balsamic Vinaigrette
- Hericot Vert** Marinated Hericot Vert with Goat Cheese, Toasted Pine Nuts, Micro Greens and Basil Vinaigrette
- Boston Bib** Boston Bib Lettuce, Candied Pecans, Beets, Crips Pancetta, Stilton and Cranberry Vinaigrette

Ask About Our Seasonal Salad Options

Entrées

Beef Entrée

Build Your Own (Choose 1 Meat, 1 Starch, and 1 Vegetable)

Meats

- **Center Cut 8oz Filet**, Seasoned with a Sweet Paprika Blend and Smoked Tomato Bordelaise | \$48.95
- **Center Cut 8oz Filet**, Seasoned with Salt and Pepper, Shallots and Cognac Demi | \$48.95
- **Center Cut 14oz New York Strip Steak** with 3 Pepper Rub and Bourbon Mustard Sauce | \$40.95
- **Choice 16oz Ribeye Steak** with Chimichurri | \$42.95

Starches

- **Garlic Yukon Gold Mashed Potatoes**
- **White Cheddar and Sage Infused Mashed Potatoes**
- **Au Gratin Potatoes** with Blue Cheese and Caramelized Onions

Vegetables

- **Fresh Asparagus**
- **Julienne Vegetables**

Chicken and Pork

- **Airline Chicken** Maple Mustard Glazed Airline Chicken Breast, Brown Sugar Smashed Sweet Potatoes, Chicken Veloute and Fried Carrot Ribbons | \$35.95
- **Chicken and Lobster** Herb Crusted Chicken Breast with a 4oz Lobster Tail, Harvest Rice Blend, Lemon Compound Butter, Oven Roasted Tomatoes and Garlic, Asiago Crisp | \$51.95
- **Stuffed Chicken** filled with Artichokes, Spinach, Tomatoes, and Fontina Cheese; Served with an Herbed Parmesan Polenta Circle and Pesto Tomato Coulis | \$35.95
- **Pork Chop** Grilled Double Thick Pork Chop with Potato Pancakes, Braised Red Cabbage with Raisins and a Cider Reduction | \$36.95



Seafood

- **Scallops** Pan Seared with Corn Pudding, Wilted Spinach, Tomato Garlic Jam and Balsamic | \$38.95
- **Sea Bass Bruschetta** Pan Seared with Roasted Tomatoes, Garlic, Basmati Rice, Lobster, Basil Oil, Parmesan Crostini | \$48.95
- **Salmon** Blackened with Chipotle Honey Mashed Potatoes, Black Bean and Corn Salad, Fried Tortillas | \$35.95

Vegetarian

- **Risotto** Milanese, Vegetable Ratatouille, Braised Portobello, Spinach, and Port Reduction | \$26.95
- **Tofu** Grilled Marinated Tofu Steaks, White Bean Puree, Carrots and Pea Shoots, Roasted Tomatoes, Basil Oil and Balsamic | \$25.95
- **Lasagna Roll-Ups** Vegetable Lasagna Roll Ups, Marinara, Spinach, Peppers and Garlic Crostini | \$28.95
- **The Lodge Vegetable Tower** Grilled Portobello Mushrooms, Eggplant, Squash, Zucchini, Roasted Peppers, Fresh Mozzarella Cheese, Rice Pilaf, Wilted Spinach | \$26.95

Dessert | Choose One

- **NY Style Cheesecake with Strawberries**
- **Warm Chocolate Ganache Cake**
- **Cream Puffs with Fresh Berries and Cream in a Martini Glass**
- **Strawberry Shortcake**
- **Brownie Sundae**



STATIONS

\$48.95 ++ | Minimum of 75 Guests, Maximum of 200 Guests

Salad Station | Choose Three

Caesar	Lettuce, Black Pepper Croutons, Baked Parmesan Crisp, Classic Caesar Dressing and Balsamic Glaze
The Lodge	Mesculin and Spinach Blend, Raspberries, Candied Walnuts, Point Reyes Blue Cheese, and Balsamic Vinaigrette
Hericot Vert	Marinated Hericot Vert with Goat Cheese, Toasted Pine Nuts, Micro Greens and Basil Vinaigrette
Chopped Cob	Blend of Boston Bib and Romaine Lettuce with Bacon, Avocado, Tomato, Egg, Chives, Crumbly Blue Cheese and Red Wine Vinaigrette
Panzanella	Tuscan Bread Salad with Tomatoes, Onions, Basil, Oil and Vinegar
Grilled Vegetable Platter	Squash, Zucchini, Mushrooms, Asparagus, Peppers, and Eggplant, Topped with Balsamic Reduction and Olive Oil

Displayed with Assorted Breads, Dipping Oils and Whipped Butter

Carving and Entrée Stations | Choose 2 Carving Stations OR 1 Carving Station and 1 Entrée Station

Carving

- **Roast Turkey Breast** with Cranberry Mint Mayo and Cremini Mushroom Bèchamel
- **Roast Prime Rib** with Horseradish and Scallion Cream, Rosemary Bordelaise
- **Bacon Wrapped Maple Pork Loin**, Mustard Cream Sauce, Horseradish
- **Roast Beef Tenderloin** with Smoked Paprika Horseradish Sauce, Port Cherry Demi
- **Apricot Glazed Ham**, Horseradish Mustard, Apple Cider Demi

All Carving Stations are Served with Seasonal Vegetable and Your Choice of ONE of the Following:

- | | |
|--|--|
| - Mashed Yukon Gold Potatoes | - Herb Roasted Red Potatoes |
| - Mashed Yukon Gold Potatoes with Chives, Garlic and Cheddar | - Maple Smashed Sweet Potatoes with Pecans |
| - Harvest Rice blend with Craisins and Walnuts | - Crispy Garlic Parmesan Fingerling Potatoes |

Entrée

- **Maple Chicken** Maple Mustard Glazed Chicken Breast, Brown Sugar Smashed Sweet Potatoes, Chicken Veloute, and Fried Carrot Ribbons
- **Scallops** Pan Seared with Corn Pudding, Wilted Spinach, Tomato Garlic Jam and Balsamic
- **Stuffed Chicken** Stuffed with Artichokes, Spinach, Tomatoes and Fontina Cheese; Served with an Herbed Parmesan Polenta Circle and Pesto Tomato Coulis
- **Mahi Bruschetta** Pan Seared Mahi Mahi, Roasted Tomatoes, Garlic, Basmati Rice, Basil Oil, Parmesan Crostini

Action Stations | Choose 2

- **Lobster Ravioli** with Tomato, Spinach, Pesto and Asiago
- **Rigatoni Alfredo** with Shrimp, Broccoli, Slow Roasted Grape Tomatoes, Garlic and Fresh Basil
- **Cavatappi** with Italian Sausage, Swiss Chard, Marinara Sauce and Reggiano Cheese
- **Orecchiette** with Scallops, Sun-dried Tomatoes, Spinach, Gorgonzola and Pine Nuts
- **Penne Arrabbiata** with Chicken, Fresh Basil and Reggiano Cheese
- **Rigatoni** with Pancetta, Chicken, Fresh Basil and Vodka Sauce

- **Chicken Scampi Mac and Cheese**
- **BLT Mac and Cheese** with Pancetta, Arugula and Sundried Tomatoes
- **Buffalo Chicken Mac and Cheese**
- **Black and Blue Steak Mac and Cheese**
- **Classic Mac and Cheese** with Toasted Panko Crumbs

- **Parmesan Risotto** with Peas and Pancetta
- **Lemon Chicken Risotto** with Fontina Cheese
- **Shrimp and Scallop Risotto** with Spinach and Reggiano
- **Three Cheese Risotto** with Parmesan, Cheddar, and Swiss
- **Sausage Risotto** with Kale and Cured Tomatoes
- **Mushroom and Asparagus Risotto** with Truffle Oil

- **Cashew Chicken*** with Scallions, Garlic, Red Peppers, Celery, and Cashews
- **Spicy Singapore Shrimp*** with Snow Peas, Carrots, Onion, Celery, and Scallions
- **Sweet and Sour Pork*** with Ginger, Garlic, Pineapple, Red Peppers, and Green Peppers
- **General Tso chicken*** with Garlic, Scallions, and Broccoli

**Served with Jasmine Rice, Vegetable Egg Rolls, and Assorted Asian Condiments*



DESSERT

Stations Options

S'more Station \$3.00 ++

Fire-roasted Marshmallows, Chocolate Fondue with Assorted Toppings and Sauces

Venetian Table \$6.00 ++

Cream puffs, Cake Pops, Mousse Shooters, Mini Cheesecakes, Mini Fruit Tarts, Chocolate Truffles, Dipped Strawberries, Mini Cannoli's and an Assortment of Chocolate from The Chocolate Pizza Company

Sundae Bar \$4.00 ++

Vanilla and Chocolate Ice Cream with Assorted Sauces and Toppings

Candy Apple Station \$3.00 ++

Apple Wedges, Caramel Sauce, Chocolate Sauce and Assorted Toppings

Bread Pudding and White Russian Duo \$3.00 ++

Deep Fried Bread Pudding, Assorted Sauces and Whipped Cream, Served with Mini White Russians

Passed Mini Ice Cream Cones \$2.00++

Two Flavors of Ice Cream Served in Mini Cones

Cookies & Milk \$3.00 ++

A Variety of Chocolate Chip, White Chocolate and Macadamia Nut, Oatmeal Raisin and Peanut Butter Cookies served with White, Chocolate and Strawberry Milk

Crème Brûlée Station \$4.00 ++ | Choose 2

Lemon Berry, Traditional Vanilla, Chocolate Almond, Coffee Caramel, Pumpkin Brown Sugar

Build Your Own Cupcake Station \$4.00 ++

A Smorgasbord of Vanilla, Lemon and Dark Chocolate Cupcake Varieties. Each guest selects and creates their own with Flavored Icings, Decorations, and Candies.

Popcorn Station \$3.00 ++

Freshly Popped Kernels in 4 Flavors Categorized as Seasoned, Sweet, Specialty and Chocolate. Guests then add their own flare with Specialty Seasonings to find the perfect flavor to fill a bag.



OPEN BAR

Open Bar Packages | Based on a per person charge.
Wine and beer selections may vary by season and availability.

Silver | Bottled and Draft Beer, Wine, Soda

1-Hour Open Bar	\$16.00++ per person
2-Hour Open Bar	\$21.00++ per person
3-Hour Open Bar	\$25.00++ per person
4-Hour Open Bar	\$28.00++ per person
5-Hour Open Bar	\$30.00++ per person

Gold | Includes Premium Liquor, Beer, Wine, Soda

1-Hour Open Bar	\$18.00++ per person
2-Hour Open Bar	\$23.00++ per person
3-Hour Open Bar	\$27.00++ per person
4-Hour Open Bar	\$30.00++ per person
5-Hour Open Bar	\$32.00++ per person

Platinum | Includes all Premium Liquor, Beer, Wine, with Two Passed Signature Cocktails During Cocktail Hour **And** Choice of Table-Side Cordial Service, Champagne Bubbly Bar or Wine Service During Dinner

1-Hour Open Bar	\$22.00++ per person
2-Hour Open Bar	\$27.00++ per person
3-Hour Open Bar	\$31.00++ per person
4-Hour Open Bar	\$34.00++ per person
5-Hour Open Bar	\$36.00++ per person