



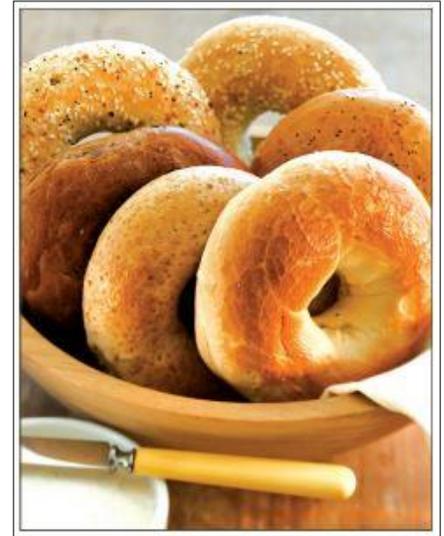
YOUR MEETING. NO SMALL MATTER. MEETING/EVENT MENU

WELCOME TO A REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

BREAKFAST



Good Morning Continental | \$14.00 per guest

Variety of fresh baked muffins, pastries and Bagels

Fresh Cut Fruit

Assorted fruit yogurt

Assorted dry cereal with 2% milk and skim milk

Barista coffee service, regular and decaf and Tazo English Breakfast tea

Orange and Apple juices

Signature Breakfast | \$18.00 per guest

Variety of fresh breads

Assorted bagels

Seasonal fresh cut fruit

Scrambled eggs

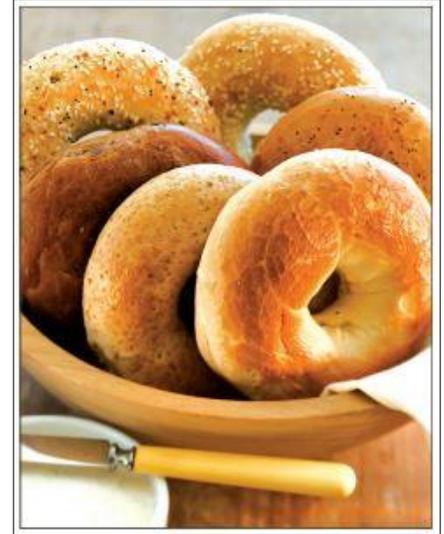
Crispy bacon or sausage

Skillet Breakfast Potatoes

Barista coffee service, regular and decaf and Tazo English Breakfast tea

Orange and Apple juices

BREAKFAST



Berks County | \$20.00 per guest

Warm Buttermilk Biscuits with country Sausage Gravy

Scrambled eggs

Skillet Breakfast Potatoes

Seasonal Fresh Cut Fruit

Barista coffee service, regular and decaf and Tazo English Breakfast tea

Orange and Apple juices

Deluxe Breakfast | \$25.00 per guest

Variety of fresh breads

Assorted bagels

Seasonal fresh cut fruit

Cinnamon French Toast with maple syrup

Scrambled eggs

Crispy bacon and sausage

Skillet Breakfast Potatoes

Barista coffee service, regular and decaf and Tazo English Breakfast tea

Orange and Apple juices



BREAKFAST

Breakfast Enhancements

(minimum of 10 guests)

Assorted cereals	\$3.00 per guest
Bagels with cream cheese	\$23.00 per dozen
Fruit Smoothie	\$3.50 per guest
Fruit and Yogurt Parfait	\$3.50 per guest
Omelet bar	\$10.00 per guest
Sausage	\$3.00 per guest
Crispy Bacon	\$3.00 per guest

All Day Beverage Service

Barista coffee, Decaf, Hot Tea, Ice Tea and assorted Soft drinks and bottled water refreshed throughout your meeting \$6.95 per guest

Upgrade your Beverage Break to Starbucks Coffee \$8.00 per guest

à la carte Beverage Service

Small freshly brewed coffee (regular or decaf) \$20.00 for approximately 14 cups

Large freshly brewed coffee (regular or decaf) \$25.00 for approximately 22 cups

**For Starbucks coffee, add \$5.00 for each size

LUNCH



Café Lunch | \$24.00 per guest

Choice of 1 Soup:

Broccoli cheddar, Tomato bisque, Classic chicken noodle
Minestrone, Chili

Choice of 1 Side:

Tossed green salad with assorted dressings
Caesar salad
Amish potato salad
Vegetable pasta salad
Seasonal fruit salad

Choice of 3 Sandwiches:

Ham with Swiss
Caprice Sandwich
Roasted turkey BLT
Buffalo crispy chicken wrap
Herb roasted chicken salad on Croissant
Seasoned Grilled vegetable wrap

Seasoned House Made chips
Fresh Baked chocolate chip cookies

Build your own Salad Bar | \$22.00 per guest

All the fixings to build the perfect salad;

Romaine, field greens, carrots, tomatoes, cucumber, chick peas, Feta
cheese, almonds, croutons, hard boiled egg, grilled chicken, Turkey,
cheddar cheese, ranch dressing, Balsamic Vinaigrette and Italian
dressing

Rolls with Butter
Chef's selection of dessert

LUNCH



It's a Deli | \$19.00 per guest

Choice of 1 Side:

Tossed green salad with assorted dressings
Caesar salad
Amish potato salad
Vegetable pasta salad

Choice of 3 Sandwiches:

Ham with Swiss
Caprice Sandwich
Roasted turkey BLT
Buffalo crispy chicken wrap
Herb roasted chicken salad on Croissant
Seasoned Grilled vegetable wrap

Seasoned House Made chips
Fresh Baked Chocolate chip cookies

Philly Special | \$24.00 per guest

Choice of 2:

Original Philly cheesesteak
Chicken Philly cheesesteak
Italian sausage with peppers and onions

Fried Onions and Peppers
Tossed green salad with assorted dressings
House Made Potatoes Chips
Chef's choice dessert

Southern Comfort | \$26.00 per guest

Southern fried chicken
Baked macaroni and cheese
Sautéed green beans
Buttermilk biscuits
Chef's choice dessert

LUNCH



Tour of Italy | \$26.00 per guest

Choice of 1 Salad:

- Caesar salad
- Tossed garden salad with assorted dressings

- Creamy Pesto chicken alfredo with penne pasta
- Baked ziti
- Italian style Meatballs

- Fresh Mozzarella, Tomato and Balsamic Glaze
- Freshly baked garlic bread
- Homemade cannoli's

Bistro Boxed Lunch | \$15.00 per guest

- Artisan Sandwich
- Garden Pasta Salad
- Assorted chips
- Chocolate Chip Cookie
- Bottled water

Flatbread Pizza Bar | \$24.00 per guest

Choice of 1 Salad:

- Caesar salad
- Garden salad with assorted dressings

Choice of 3 Flatbreads:

- Margherita (tomato, basil and mozzarella)
- Meat fanatic (ham, sausage, and bacon)
- 3 Cheese (monterey jack, parmesan, mozzarella)
- Chicken bacon ranch (grilled chicken, bacon, ranch, mozzarella)
- Veggie supreme (onions, peppers, black olives, tomatoes and mozzarella)

- Homemade potato chips
- Chef's choice dessert

Mexican Fiesta | \$26.00 per guest

- Tortilla soup seasoned
- Choice of Beef or chicken fajitas, Flour Tortillas, lettuce, tomato, cheddar cheese, sautéed onions & peppers, salsa and sour cream
- Black Bean and roasted corn salad
- Mexican rice
- Cinnamon sugar churros

BREAKS



Trail mix Bar | \$8.00 per guest

A display of dried fruits, assorted nuts, pretzels, granola, banana Chips and M&M's

Healthy Treat | \$9.00 per guest

Carrot and Celery sticks with Peppercorn Ranch
Roasted Red Pepper Hummus and Pita triangles

Sweet and Salty | \$9.00 per guest

Hard Pretzels & Cheddar Popcorn
Assorted Fresh baked Cookies

Taste of Philadelphia | \$9.00 per guest

House made Tandy Cakes
Fresh soft Pretzel with spicy mustard

Berry Good Break | \$9.00 per guest

Assorted fresh Berries, granola and yogurt

Sweet Retreat | \$8.00 per guest

Assorted Fresh baked Cookies & Brownies

DINNER



Bella Bella Buffet | \$36.00 per guest

Choice of 1 Soup or Salad:

Minestrone
Italian wedding soup
Caesar salad
Tossed garden salad

Choice of 2 Entrees:

Cheese ravioli with bolognese sauce
Eggplant Parmesan and Pasta marinara
Chicken parmesan and Pasta marinara
Chicken Romano and Pasta marinara
Pasta primavera with seasonal vegetables

Caprice display
Freshly baked garlic bread
Tiramisu

Courtyard Barbeque | \$33.00 per guest

Choice of 1 Salads:

Mixed greens salad with choice of two dressings
Caesar salad
Amish Potato Salad

Pulled pork sandwich with homemade coleslaw on the side
Baked Macaroni and Cheese
Seasonal Fruit Salad
House made Chips
Chefs selection of dessert



DINNER

Build your own Buffet

Two Entrée Buffet | \$39.00 per guest

Three Entrée Buffet | \$44.00 per guest

Choice of Soup or Salad:

- Minestrone
- Italian wedding soup
- Caesar salad
- Tossed garden salad

Entrée selections:

- Slow roasted Brisket with caramelized onion (add \$2 per guest)
- Braised Beef Tips and Gravy
- Bacon wrapped Roasted pork tenderloin
- Chicken Piccata
- Moroccan Roasted Chicken
- Florentine Chicken
- Salmon Provencal
- Stuffed peppers
- Panko crusted tilapia
- Shrimp jambalaya
- Bruschetta Chicken

Choice of Two Sides:

- | | |
|------------------------------------|-------------------------------|
| Jasmin Rice | Homestyle Mashed potatoes |
| Roasted red bliss potatoes | Homestyle macaroni and cheese |
| House signature Rice Pilaf | Roasted Brussel sprouts |
| Seasonal Vegetable medley | Sautéed green beans |
| Roasted Root vegetables | Homestyle butter corn |
| Asparagus Spears with lemon butter | Butternut Squash |
| Penne Rosa | Butter & parmesan Penne |

Chefs choice dessert, Coffee, Hot tea and Ice tea

RECEPTION



Stationed Displays

Fresh Fruit with sweet Yogurt Dip	\$125.00	Serves 25
Vegetable Crudit� and Peppercorn Ranch	\$125.00	Serves 25
Fruit and Cheese display	\$120.00	Serves 25
Mediterranean Platter	\$125.00	Serves 25
Bruschetta Crostini	\$120.00	Serves 25
Spinach Artichoke Dip with Tortilla Chips	\$75.00	erves 25
S'mores Bar	\$170.00	Serves 35
Hummus Trio with Pita triangles	\$125.00	Serves 25

Hors D'oeuvres

Meatballs with choice of Swedish, hot honey garlic or barbeque sauce	\$100.00	per 50 pieces
Chicken Crispers served with your choice of 2 sauces: Barbeque, Honey mustard, or Ranch	\$64.00	per 50 pieces
Buffalo Wings	\$100.00	per 100 pieces
Stuffed Mushrooms	\$75.00	per 50 pieces
Bacon wrapped scallops	\$175.00	per 100 pieces
Pot stickers	\$125.00	per 120 pieces
Chicken Satay	\$200.00	per 100 pieces
Quesadilla Vegetable Cornucopia	\$140.00	per 100 pieces
Grilled Cheese Tomato Shooters	\$50.00	per 50 shooters
Spring rolls	\$75.00	Per 50 pieces
Mini Crab Cakes	\$210.00	Per 50 pieces
Tomato Mozzarella Skewer	\$110.00	Per 50 pieces

BEVERAGES



Open Bar Pricing

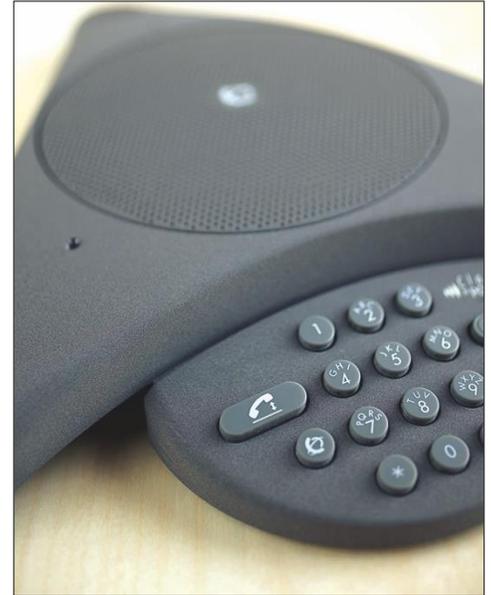
	Two Hours	Each additional Hour
House Bar	\$21.50	\$5.00
Premium Bar	\$25.50	\$6.00

Host Bar or Cash Bar (on consumption)

- Mixed Drinks (House Brand) \$7.00
- Mixed Drinks (Premium Brand) \$9.00
- Martinis & Up Drinks \$4.00 Upcharge
- Domestic Bottled Beer \$5.00
- Imported Bottled Beer \$6.50 and up
- Craft Bottled Beer \$6.50 and up
- Wine (glass) \$6.00
- Soft Drinks/Juice \$2.00
- Bottled water \$2.00
- Champagne Toast \$4.25

*Packages prices are based on a per person/per hour. There is a maximum of five hours to all Bar services.
 A \$100 bartender fee applies for all private bars. One Bartender per 75 Guests is required.*

TECHNOLOGY

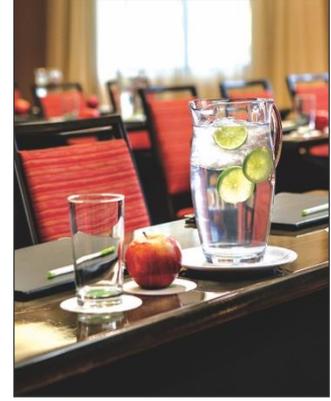


AUDIOVISUAL EQUIPMENT

Projector	\$175.00	per day
Flip Chart with paper and markers (\$10.00 for any additional paper)	\$40.00	per day
Podium	\$25.00	per day
Speakerphone	\$75.00	per day
Microphone (handheld or lapel)	\$90.00	per day
Power Strip	\$5.00 each	per day
Screen	Complimentary	
White Board with markers	Complimentary	
PowerPoint Advancer	Complimentary	
Larger Screen	Pricing on request	

All audio visual equipment is subject to a 6% sales tax and 21% service fee .

ADDITIONAL INFORMATION



- All food and beverage must be provided and served by the hotel
- All Hot Buffet option are prepared for a minimum of 20 Guests
- All food and beverage and meeting room rentals are subject to a 21% service charge and applicable sales tax
- All events must sign a Banquet Event Order and Banquet Check and given to the sales team at least 7 days prior to start of event
- An authorized credit card, cash or certified check for all the catering, meeting room and audio visual charges is required no later than 72 hours in advance to the date of the event (not applicable for approved direct bill accounts)
- All estimated Event charges will be charged to the credit card provided 72 hours prior to the start of the event
- Please confirm guaranteed number of attendees 3 (three) business days prior to the start of your event
- If no guaranteed is received, the hotel will charge for the expected number of guests. The expected number will act as the final guarantee number
- If the number of attendees exceeds the guaranteed number, you will be billed accordingly to the number of attendees
- The attendance you anticipate and the setup your event requires are the primary factors in your room assignment. Revisions in these requirements may necessitate a reassignment at an additional charge
- All Food and Beverage is Prepared on Per Person Basis based on a standard portion size
- The hotel does not assume responsibility for the damage or loss of any merchandise brought into the hotel