



The Inn & Lodge

At Blue Ridge Summit

2009 Catering Information



To Whom It May Concern:

Thank you very much for choosing the Inn and Lodge at Blue Ridge Summit for your special event! The Inn and the Lodge have an outstanding reputation in the tri-state area as an exciting upscale dining experience that offers a unique atmosphere, outstanding food and great fun!

Please review the following menus in our 2009 catering packet. They are simply a guide for you to choose from. If there is something specific you would like to request and do not see it on the menu, we are more than happy to accommodate. The menu packages reflect the most frequent food items people choose, however, our event coordinators can create an extraordinary custom menu should you desire one.

Again, thank you for contacting the Inn and Lodge at Blue Ridge Summit for your event. We look forward to working with you and making your occasion exceptional and uniquely your own.

Sincerely,

The Inn and Lodge at Blue Ridge Summit

The Facility

We are pleased to introduce you to The Inn & Lodge at Blue Ridge Summit. We are a secluded location in beautiful Blue Ridge Summit, PA with world class facilities for events and meetings. The view from The Inn & Lodge is exceptional. We host an array of Social Events, Weddings, Anniversaries, Family Reunions, Picnics and parties of any size.

Overnight accommodations at The Inn & Lodge include hotel rooms, each with 2 beds at The Lodge, and luxury rooms at The Inn. We have an on-site Gourmet Restaurant (The Lodge), Tennis, Volleyball, Swimming, Skeet, and Trap Shooting. Ask about inclusive packages.

The Inn, our event facility, can host events ranging in size from 20 to 120. The South Lawn, our outdoor venue, can host events over 300.

Our facility packages include:

- All tables & chairs to accommodate the number of guests in your party
- Flatware; salad/dessert fork(s), dinner fork, knife and dessert spoon
- Water glass and beverage glasses appropriate to menu specifications
(i.e., Champagne Flute, Beer, Wine, Soft Drink)
 - House plates; dinner, salad, appetizer, cake and bread

Ivory Damask linens can be included for an additional fee.

- \$10.00 per tablecloth
- \$0.25 per napkin

Please inquire about the cost of upgrading linens, silverware, glassware or china.

We are happy to accommodate your event as you see fit!

Picnic Menu

\$ 20.00 per person

House Salad

Crisp mixed greens, tomato, cucumber, carrot and crouton with an herb vinaigrette

Potato Salad

Mayonnaise, onion, egg and celery

Baked Beans

Navy beans basting in brown sugar and spice

Sweet Corn

Served with salt and butter

Bread & Butter

Cookies & Brownies

Assorted gourmet cookies and brownies

Entree (Choose two)

Pulled Roasted Pork

Seasoned and slow roasted pork served with a honey barbecue mop and a Kaiser roll

Barbeque Chicken Pieces

Brined and barbecued chicken pieces

Honey Dipped Fried Chicken

Batter dipped chicken with a hint of honey fried golden

Grilled Beef Burgers

Quarter pound beef burgers served with bun and fixings

Grilled Jumbo Hotdogs

Jumbo dogs served with a bun, mustard & ketchup

Beverages

Soft beverages and water

With complementary cups, plates, utensils and napkins

Lodge Gathering

\$30.00 per person

Salad

Served with bread & butter

House

Crisp mixed greens, tomato, cucumber, carrot and crouton with an herb vinaigrette

Sides

Roasted New Potatoes

Roasted rosemary and olive oil rubbed red new potatoes

Green Beans

Steamed green beans with sweet cream butter

Entree (Choose two)

Roasted Turkey

Slow roasted turkey breast with pan gravy

Glazed Ham

Sliced honey mustard glazed ham

Roasted Herb Chicken Breast

Herb rubbed chicken breast served with pan gravy

Roasted Pork Loin

Seasoned and slow roasted loin served with apple chutney and gravy

Grilled Petite Filet

Seasoned with garlic, herbs and fire grilled served with demi-glace

Beverages

Soft beverages and water

Lodge Celebration

\$40.00 per person

Appetizers

Cheese Board

Gourmet cheeses from around the world with gourmet crackers & flatbreads

Fresh Fruit

Seasonal array of ripe fruit

Salad

Served with bread & butter

House

Crisp mixed greens, tomato, cucumber, carrot and crouton with an herb vinaigrette

Sides

Roasted New Potatoes

Roasted rosemary and olive oil rubbed red new potatoes

Roasted Asparagus

Asparagus seasoned with kosher salt, cracked black pepper and olive oil

Entree (Choose two)

Roasted Herb Chicken Breast

Herb rubbed chicken breast served with pan gravy

Roasted Pork Loin

Seasoned and slow roasted loin served with apple chutney and gravy

Grilled Flank Steak

Flank steak grilled and basted with our zesty BBQ sauce

Grilled Petite Filet

Seasoned with garlic, herbs and fire grilled served with demi-glace

Flounder

Baked and topped with roasted tomato cream with crab

Beverages

Soft beverages and water

Lodge Feast

\$50.00 per person

Appetizers

Maryland Crab Dip

Rich Maryland crab dip topped with cheddar cheese served with pita chips

Chicken Cordon Bleu

Chicken stuffed with ham and Swiss fried served with a béchamel sauce

Steak Bundles

Mini Philly Cheese Steak in puff pastry with marinara

Salad

Served with bread & butter

Waldorf

Crisp greens, walnuts, cranberry, caramelized apple, blue cheese with champagne vinaigrette

Sides

Garlic Chive Smashed Potatoes

Garlic and chive infused mashed potatoes

Roasted Asparagus

Asparagus seasoned with kosher salt, cracked black pepper and olive oil

Entree (Choose two)

Roasted Prime Rib

Seasoned and slow roasted prime rib served with Au Jus and horseradish cream

Chicken Imperial

Herb roasted chicken breast topped with crab imperial sauce

Grilled Salmon

Grilled salmon served with a chili pineapple glaze

Grilled Tuna

Pink tuna served with a ponzu ginger glaze topped with toasted sesame

Shrimp & Scallops

Seared jumbo shrimp and scallops in a citrus vinaigrette with vanilla rum and ginger

Beverages

Soft beverages and water

Lodge Hospitality

\$60.00 per person

Appetizers

Cheese Board

Gourmet cheeses from around the world with gourmet crackers & flatbreads

Crispy Crab

Lump and special crab rolled in a crispy coating with a roasted tomato aioli

Chicken Cordon Bleu

Chicken stuffed with ham and Swiss fried served with a béchamel sauce

Steak Bundles

Mini Philly Cheese Steak in puff pastry with marinara

Salad

Served with bread & butter

Waldorf

Crisp greens, walnuts, cranberry, caramelized apple, blue cheese with champagne vinaigrette

Sides

Garlic Chive Smashed Potatoes

Garlic and chive infused mashed potatoes

Roasted Asparagus

Asparagus seasoned with kosher salt, cracked black pepper and olive oil

Entree (Choose two)

Grilled Filet

Seasoned with garlic, truffles and rosemary fire grilled served with demi-glace

Seared Sea Bass

Flaky white fish lightly seared served with a tomato beurre blanc

Chicken Imperial

Herb roasted chicken breast topped with crab imperial sauce

Lump Crab Cake

Lump crab seasoned with shallots, peppers and herbs served with roasted tomato aioli

Pepper Smoked Salmon

Hot smoked pepper crusted salmon with lemon dill sauce

Beverages

Soft beverages and water

Catering Beverage Service

For a 4 hour event

Extra time can be added for an additional fee.

Beer, Wine & Champagne: \$18.00 per Person.

House Beer (Miller Lite, Yuengling, Heineken)

House Wine (Canyon Road Chardonnay, Merlot and White Zinfandel)

Other brands are available at an additional charge.

Full Rail: \$20.00 per Person.

Smirnoff Vodka, Beefeater Gin, Bacardi Rum, Captain Morgan's Spiced Rum,

Cutty Sark Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Jack Daniel's Whiskey,

Jose Cuervo Classico Tequila, Amaretto, Kahlua, Bailey's Irish Cream, Christian Brother's Brandy,

Juices and Mixers. This includes beer, wine and champagne.

Premium: \$24.00 per Person.

Absolut Vodka, Tanqueray Gin, Parrot Bay Rum, Dewar's Scotch, Makers Mark Bourbon,

Crown Royal Whiskey, Jameson Irish Whiskey, Southern Comfort, Glenfiddich Single Malt,

Patron Silver Tequila, Grand Marnier, Hennessy VS Cognac, Juices and Mixers.

This includes beer, wine, champagne and full rail.

Hosted Consumption Bar:

Rail Brands-\$6.00, Premium Brands-\$8.00, Wine-\$5.00, Domestic Beer-\$3.00,

Imported Beer-\$4.00, Soft Drinks & Mineral Water-\$2.00

Cash Bar:

Rail Brands-\$6.00, Premium Brands-\$8.00, Wine-\$5.00, Domestic Beer-\$3.00,

Imported Beer-\$4.00, Mineral Water-\$2.00

Champagne Toast: \$4.00 per Person.

House champagne for each guest (passed or on the table)

To Whom It May Concern:

After reviewing the catering menus in our 2009 catering packet you can build an estimate of what your event may cost. This provides a guide for you to decide on many options and how they may affect the bottom line for your event. If there is something specific you would like to request and do not see it on the menu, or a price for it please let us know, we are more than happy to accommodate.

To complete an estimate we will walk you through a sample. First, write down how many guests you plan to attend. In step two decide which menu you would like to have. Here you may plug in different menu prices to see how they change the final event cost. Remember, if you find that a custom menu may be more suitable for your event we can do that. The menu packages reflect the most frequent food items people choose and can give you an idea of where to start for a custom tailored menu. Once the menu price is determined, multiply that number in step two by the number of guests in step one. This is the base menu cost to which we will add service, the room fee, ceremony any extras and bar costs. In step three, add the level of service required. Step four is where we add any extras such as ceremony or rentals. There is a fee to have the ceremony on premise in addition to the event. Rentals are extras in addition to, or in substitution of your standard room setup. This would include plates, flatware, glassware, linens, tables, chairs, seat covers, chaffing dishes, platters, serving utensils etc. that are not included in the standard table and room set-up. If you plan on using our normal table setting then step four is zero. Step five determines the fee for the room. Remember to confirm if the date is available with the sales staff. Step six is where you decide what bar, if any, you would like to serve for your event. After choosing the bar, multiply that price by the number of guests. Now we are getting to the end of the estimate. Add the numbers (costs) from steps two (your menu), three (your service) and four (any extra charges). Once these are added together multiply this by a sales tax of 6% to get the tax for the event. At last add the total from food, labor and extras to the sales tax plus the facility fee and bar price to get your final event cost.

Again, thank you for contacting the Inn and Lodge at Blue Ridge Summit for your event. We look forward to working with you and making your occasion exceptional and uniquely your own.

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The Inn and Lodge at Blue Ridge Summit

Event Estimate

Step #1 How many people? _____

Step #2 Choose your menu (= Step 1 x Step 2) _____

Picnic	\$20.00 per person
Gathering	\$30.00 per person
Celebration	\$40.00 per person
Feast	\$50.00 per person
Hospitality	\$60.00 per person
*Labor not included	

Step #3 Pick your Service (= Step 1 x Step 3) _____

Buffet	\$14.00 per person
Plated Salad/ Buffet	\$16.00 per person
Plated Meal	\$20.00 per person

Step #4 Is there a ceremony? _____

Ceremony	\$500
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Step #5 Pick your day _____

*Room Fee for a 7 hour Event: 4 hour reception, 2 hours set-up and 1 hour cleanup.

Monday to Thursday	\$1000 Inn or South Lawn
Friday	\$2500 Inn or South Lawn
Saturday	\$3500 Inn or South Lawn
Sunday	\$2000 Inn or South Lawn

Step #6 Add a bar (= Step 1 x Step 6) _____

*For a 4 hour reception. Cash and Consumption bars also available.

Beer, Wine & Champagne	\$18.00 per person
Rail Bar	\$20.00 per person
Premium Bar	\$24.00 per person
Champagne Toast	\$4.00 per person

Step 7 (Add steps 2, 3 & 4) _____

Sales Tax (Step 7 x %6) _____

Total Event Price (Add Steps 5, 6 & 7 + Sales Tax) _____

Resort Package

Nestled in the historic mountains of south eastern Pennsylvania sits The Inn and Lodge at Blue Ridge Summit; a 68-acre estate with sprawling lawns and mountain vistas. The Inn and Lodge at Blue Ridge Summit is a retreat from the ordinary. This secluded mountaintop lends itself to a comfortable, relaxing environment for all occasions. Whether your visit with us is business, pleasure, or both, we can ensure a stress-free environment accentuated by the hospitality of a friendly, courteous staff of professionals. We offer a variety of country pursuits including hiking, tennis, swimming, lawn games, skeet and trap clays along with private dining and overnight accommodations. Our restaurant, The Lodge, offers both casual and fine dining cuisine. The Inn building and grounds accommodate weddings, banquets and conferences along with corporate training events. We tailor all our events to your needs making your dreams come true. Imagine...your perfect wedding day...breathtaking countryside views, impeccable service, delectable cuisine. The Inn and Lodge at Blue Ridge Summit offers all of this and more for your special day.

**Make The Inn your exclusive event destination for the weekend.
Arrive Friday 12:00 Noon and depart Sunday at 12:00 Noon.
Cost for the entire weekend \$9,000**

The Resort Package includes:

- Unlimited access to the reception facility (8:00 am to 10:00 pm)
 - Exclusive use of the Inn and grounds
 - All hotel rooms for the weekend
 - Pool access for your guests 10:00am to 10:00pm
- Tables, chairs, glassware, flatware and china for all guests in your party
 - Most of all Privacy and Intimacy