



# The Inn & Lodge

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At Blue Ridge Summit

## 2009 Corporate Information



To Whom It May Concern:

Thank you very much for choosing the Inn at Blue Ridge Summit and The Lodge 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 at Blue Ridge Summit and The Lodge 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 Red Room, our private meeting room, can host events up to 60 guests.

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!



## Continental Breakfast

\$10.00 per person

### Danish

Variety of sweet dough with fruit, cheese or nut fillings

### Muffins

Assorted sweet filled and topped

### Assorted Pastry

Assorted sweet buttery pastry topped with nuts, sugar and spices

### Fruit Salad

Seasonal fruit chunky style

### Beverages

Juices and coffee

With complementary cups, plates, utensils and napkins

## Breakfast Buffet

\$16.00 per person

### Danish

Variety of sweet dough with fruit, cheese or nut fillings

### Muffins

Assorted sweet filled and topped

### Assorted Bagels

Chewy assortment of topped and filled

### Fruit Salad

Seasonal fruit chunky style

### Home Fried Potatoes

Diced potato and onion cooked in a skillet

### Bacon

Thick cut bacon baked slowly until crisp

### Sausage

Maple flavored link breakfast sausage

### Scrambled Eggs

Light and fluffy pan scrambled eggs

### Beverages

Juices and coffee

With complementary cups, plates, utensils and napkins



## Sandwich Menu

\$18.00 per person

### Maryland Crab

Old Bay spiced tomato broth with crab and corn

### House Salad

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

### Pasta Salad

Assorted seasonal vegetables tossed in herb vinaigrette with pasta

### Assorted Sandwiches

Roast beef, turkey breast and glazed ham on assorted breads served with condiments,  
lettuce and tomato

### Cookies & Brownies

Assorted gourmet cookies and brownies

### Beverages

Soft beverages and water

With complementary cups, plates, utensils and napkins

## Lunch Buffet

\$18.00 per person

### Tomato Soup

Creamy tomato puree with herbs, cheese and croutons

### House Salad

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

### Potato Salad

Mayonnaise, onion, egg and celery

### Sweet Corn

Sweet corn with sweet cream butter

### Honey Dipped Fried Chicken

Batter dipped chicken with a hint of honey fried golden

### Cookies & Brownies

Assorted gourmet cookies and brownies

### Beverages

Soft beverages and water

With complementary cups, plates, utensils and napkins

## 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

## Snacks

\$5.00 per person

Choice of one of the below snacks with beverages

### Pretzels

Soft pretzels with cheese sauce and mustard

### Roasted Tomato Salsa

Zesty roasted tomato and onion salsa with fresh fried corn chips

### Cheese Board

Gourmet cheeses from around the world with gourmet crackers & flatbreads

### Vegetable Crudités

Bountiful collection of fresh vegetables served with a cool herb dip

### Fresh Fruit

Seasonal array of ripe fruit

### Snack Assortment

Chips, Doritos, cheese puffs and pretzels

### Beverages

Soft beverages and water

With complementary cups, plates, utensils and napkins

To Whom It May Concern:

After reviewing the catering menus in our 2009 corporate 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 or menus 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, and any extras. In step three, add the level of service required. Step four is where we add any extras such as rentals. Rentals are extras in addition to, or in substitution for your standard room setup. This would include dry erase boards, easels, LCD projector, projector screen, podium or any items 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 add the numbers (costs) from steps two (your menu) and three (your service). 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 step six to the sales tax plus any extras and the facility fee 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

# Corporate Meeting Estimate

## Step #1 How many people?

Number of guests \_\_\_\_\_

## Step #2 Choose your menu

Continental Breakfast	\$ 10.00 per person
Breakfast Buffet	\$ 16.00 per person
Luncheon	\$ 18.00 per person
Snacks	\$ 5.00 per person

\*Labor not included

Menu Price (= Step 1 x Step 2) \_\_\_\_\_

## Step #3 Pick your Service

Meeting Attendant	\$4.00 per person
Buffet	\$8.00 per person

Service Fee (= Step 1 x Step 3) \_\_\_\_\_

## Step #4 Add any extras

Dry Erase Board	\$ 15
Easel	\$ 15
LCD Projector	\$ 50
Projector Screen	\$ 25
Podium	\$ 15

Total Extras \_\_\_\_\_

## Step #5 Pick your day

Monday to Thursday	\$ 300 Red Room
Friday	\$ 500 Red Room
Saturday	\$ 500 Red Room
Sunday	\$ 300 Red Room

\*For a 7 hour meeting. This room can fit 40 people.

Room Fee \_\_\_\_\_

Monday to Thursday	\$ 1,000.00 The Inn
Friday	\$ 2,500.00 The Inn
Saturday	\$ 3,500.00 The Inn
Sunday	\$ 2,000.00 The Inn

\* For a 7 hour meeting. This facility can fit 120 people.

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Meeting Price \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Step 6 (Add step 2 & 3)

Sales Tax (Step 6 x %6)

Total Price (Add Steps 4 + 5 + 6 + Sales Tax)