

The Historic GLEN ROCK MILL INN

– BUFFET AND PARTY PACKAGES–

PLEASE REMEMBER WE **DO NOT** CHARGE A RENTAL FEE FOR OUR PRIVATE BANQUET SPACE BUT DO REQUIRE A \$800 FOOD AND BEVERAGE MINIMUM, EXCLUDING TAX AND GRATUITY. WE CAN MIX AND MATCH BETWEEN OPTIONS AND WORK TO CUSTOMIZE A PACKAGE TO SUIT YOUR NEEDS.

PLEASE REMEMBER 20% GRATUITY AND 6% SALES TAX ARE ADDED TO EACH OPTION. PLEASE NOTE, PRICES ARE SUBJECT TO CHANGE AT ANY TIME UNTIL EVENT IS CONFIRMED WITH A FINAL EVENT DETAIL SHEET.

BUFFET PACKAGES

OPTION 1: SOUP, SANDWICHES AND SALADS \$24.95 PER PERSON

CHOOSE 1 PLATTER: (TWO ½ SANDWICHES OR ½ WRAPS PER PERSON)

ASSORTED SANDWICH PLATTER ON WHEAT AND RYE BREADS, TO INCLUDE, HOUSE-MADE CHICKEN SALAD, ROAST TURKEY WITH LETTUCE, TOMATO, PROVOLONE AND MAYONNAISE, SMOKED HAM WITH SWISS CHEESE AND COUNTRY STYLE DIJON MUSTARD SPREAD.

ASSORTED WRAP PLATTER, SMOKED HAM AND SWISS CHEESE, LETTUCE AND TOMATO WITH COUNTRY STYLE DIJON MUSTARD SPREAD, ROAST TURKEY WITH LETTUCE, TOMATO, PROVOLONE AND MAYONNAISE, GRILLED CHICKEN CAESAR SALAD WRAP WITH PARMESAN CHEESE, ROASTED VEGETABLE WRAPS WITH BALSAMIC GLAZE.

OR MIX OF LISTED SANDWICHES AND WRAPS

CHOOSE 1 SOUP:

BEEF VEGETABLE

CREAMY ROASTED TOMATO

CHICKEN AND RICE

CHOOSE 2 SALADS:

CAESAR SALAD WITH CROUTONS, PARMESAN CHEESE AND HOUSE-MADE CAESAR DRESSING

MIXED GREEN SALAD WITH CROUTONS, TOMATO, CUCUMBER AND RED ONION, SERVED WITH RANCH DRESSING AND BALSAMIC VINAIGRETTE

ITALIAN STYLE PASTA SALAD WITH OIL & HERB DRESSING

CREAMY STYLE PASTA SALAD WITH A CONFETTI OF VEGETABLES

BROCCOLI AND CAULIFLOWER SALAD WITH BACON AND SWEET AND SOUR DRESSING

PENNSYLVANIA DUTCH STYLE POTATO SALAD

OTHER SEASONAL SALAD OPTIONS MAY BE AVAILABLE

DESSERT: FRESH BAKED COOKIES AND DESSERT BARS (2 PIECES PER PERSON)

OPTION 2: SOUP, SALAD AND 2 HOT ENTREES \$30.95 PER PERSON

CHOOSE A SALAD: PETITE HOUSE SALAD WITH BALSAMIC VINAIGRETTE OR CAESAR SALAD SERVED AT EACH SETTING

ROLLS AND BUTTER SERVED AT EACH TABLE

CHOOSE A SOUP: BEEF VEGETABLE, CREAMY ROASTED TOMATO, CHICKEN NOODLE OR OUR SIGNATURE CREAM OF CRAB (SERVED ON THE BUFFET)

CHOOSE 2 ENTREES FROM THESE OPTIONS:

ROAST PORK LOIN WITH WILD MUSHROOM DEMI-GLACE
CHICKEN BRUSCHETTA WITH TOMATOES, MOZZARELLA AND BALSAMIC GLAZE
CHICKEN CORDON BLEU, WITH A DIJON CREAM SAUCE
SWEET THAI CHILI OR BOURBON GLAZED SALMON FILLET

ACCOMPANIED BY CHEF'S CHOICE OF A SEASONAL VEGETABLE AND A CHOICE OF ROSEMARY ROASTED POTATOES OR WILD RICE PILAF WITH MIXED HERBS.

DESSERT: ASSORTMENT OF FRESH BAKED COOKIES AND DESSERT BARS SERVED FAMILY STYLE AT EACH TABLE (2 PIECES PER PERSON)

OPTION 3: SOUP, 2 SALADS AND 3 HOT ENTREES \$40.95 PER PERSON

CHOOSE A SALAD: PETITE HOUSE SALAD WITH BALSAMIC VINAIGRETTE OR CAESAR SALAD SERVED AT EACH SETTING

ROLLS AND BUTTER SERVED AT EACH TABLE

CHOOSE A SOUP: BEEF VEGETABLE, CREAMY ROASTED TOMATO, CHICKEN NOODLE OR OUR SIGNATURE CREAM OF CRAB (SERVED ON THE BUFFET)

CHOOSE 2 ENTREES FROM THESE OPTIONS:

ROAST PORK LOIN WITH WILD MUSHROOM DEMI-GLACE
CHICKEN BRUSCHETTA WITH TOMATOES, MOZZARELLA AND BALSAMIC GLAZE
CHICKEN CORDON BLEU, WITH A DIJON CREAM SAUCE
SWEET THAI CHILI OR BOURBON GLAZED SALMON FILLET

THEN ADD 1 OF THE FOLLOWING ENTREES:

ROASTED AND SLICED PRIME RIB OF BEEF IN AU JUS, HORSE RADISH CREAM SAUCE SERVED ON THE SIDE

4-OUNCE CHESAPEAKE STYLE CRAB CAKE (1 PER PERSON) DILL REMOULADE SAUCE

CHICKEN CHESAPEAKE, PETITE CHICKEN BREAST TOPPED WITH OUR HOUSE-MADE CRAB CAKE AND SERVED WITH A SHERRY-CREAM SAUCE

BLACKENED JUMBO SHRIMP ALFREDO OVER PASTA

ACCOMPANIED BY A SEASONAL GARDEN VEGETABLE AND A CHOICE OF ROSEMARY ROASTED POTATOES OR RICE PILAF WITH MIXED HERBS.

DESSERT: SELECTION OF DESSERT MINIATURES MAY INCLUDE, DESSERT BARS, CREAM PUFFS, MOUSSE CUPS, FRUIT/NUT TARTS AND FRESH BAKED COOKIES SERVED BUFFET STYLE (2 PIECES PER PERSON)

HORS D' OEUVRE AND ADD-ON OPTIONS, PRICED PER PERSON

CHOOSE ANY OF THE FOLLOWING HORS D' OEUVRE OPTIONS AS AN ADDITIONAL STARTER TO YOUR PARTY OR CREATE A SELECTION OF HORS D' OEUVRE TO SERVE THROUGHOUT YOUR EVENT.

STATIONARY OPTIONS

~CRAB DIP WITH TOASTED BAGUETTES, OUR RICH AND CREAMY CRAB DIP SERVED WARM WITH TOASTED BAGUETTE SLICES FOR DIPPING.	\$4.50
~SPINACH AND ARTICHOKE CHEESE DIP WITH FRESH FRIED TORTILLA CHIPS	\$3.50
~VEGETABLE CRUDITÉ PLATTER WITH HOUSE-MADE HUMMUS.	\$5.00
~ASSORTED ARTISANAL CHEESE AND CHARCUTERIE PLATTER WITH MUSTARDS, CRACKERS AND PICKLED VEGETABLES.	\$5.50

PASSED OR STATIONARY OPTIONS

HORS D' OEUVRES OPTIONS ARE PREPARED 3 EACH PER PERSON BASED ON THE FINAL COUNT FOR THE EVENT.

~BBQ BACON WRAPPED SHRIMP OR CLASSIC JUMBO SHRIMP COCKTAIL	\$8.50
~SHRIMP AND AVOCADO EMPANADAS	\$6.50
~BUTTERMILK FRIED CHICKEN FRITTER, MAPLE-SRIRACHA GLAZE.	\$4.00
~PETITE BEEF WELLINGTON	\$6.00
~ASSORTED MINIATURE QUICHE SERVED WARM	\$3.50
~BEEF TENDER CROSTINI WITH CARAMELIZED ONIONS AND HORSERADISH CREAM	\$4.00
~CHICKEN BREAST SATAY, SKEWERED CHICKEN GRILLED AND FINISHED WITH A SWEET THAI CHILI GLAZE	\$4.50
~ANDOUILLE SAUSAGE ENCROUTE	\$6.00
~WILD MUSHROOM BEGGARS PURSE	\$6.00
~FIG & MASCARPONE CHEESE BEGGARS PURSE	\$6.00
~SPANIKOPITA	\$5.00
~BRIE EN CROUTE WITH RASPBERRY	\$6.00
~CANDIED BACON JAM TARTLET	\$6.00
~SHRIMP MOUSSE BOUCHEE, PHYLLO DOUGH BITES FILLED WITH AN OLD BAY SEASONED SHRIMP MOUSSE AND TOPPED WITH CHOPPED SHRIMP	\$3.50

THESE SELECTIONS ARE EXAMPLES OF AVAILABLE HORS' D OEUVRES, OUR TALENTED STAFF CAN CUSTOMIZE OPTIONS FOR YOUR GROUP OR RECREATE FAVORITES THAT YOU MAY HAVE, JUST ASK. HORS D' OEUVRES OPTIONS ARE PREPARED 3 EACH PER PERSON BASED ON THE FINAL COUNT FOR THE EVENT.

DESSERT OPTIONS, PRICED PER PERSON

2 PIECES PER PERSON

SELECTION OF FRUIT, NUT AND COOKIE BARS AND FRESH BAKED COOKIES (SERVED FAMILY STYLE AT EACH TABLE)	\$3.50
SELECTION OF DESSERT MINIATURES (SERVED BUFFET STYLE) MAY INCLUDE, COOKIES, BARS, MOUSSE CUPS, FRUIT/NUT TARTS, CREAM PUFFS	\$5.50

**PLEASE INQUIRE ABOUT SPECIALTY CAKES AND DESSERTS FROM OUR IN-HOUSE PASTRY CHEF AND OUR OFF-PREMISE BAKERY PARTNER SPRINKLES SPECIALTIES, PRICED ACCORDINGLY

SEATED DINNER SERVICE

CHOOSE 3 SELECTIONS (PRE-ORDER REQUIRED)

EACH CHOICE BELOW INCLUDES:

~A PETITE HOUSE SALAD WITH BALSAMIC VINAIGRETTE OR PETITE CAESAR SALAD SERVED AT EACH SETTING

~ROLLS AND BUTTER SERVED AT EACH TABLE

~A CHOICE OF HERB ROASTED POTATOES OR WILD RICE PILAF

AND CHEF'S CHOICE OF FRESH VEGETABLE WILL BE SERVED WITH EACH ENTREE

BEEF:

8 OUNCE N.Y. STRIP LOIN COOKED "PINK" OR MEDIUM TOPPED WITH CRISPY ONION STRAWS AND SERVED WITH OUR HOUSE-MADE STEAK SAUCE \$28

HERB CRUSTED BEEF TENDERLOIN, COOKED "PINK" OR MEDIUM, SLICED AND SERVED WITH A PORT WINE DEMI GLACE \$30

CRUSHED PEPPERCORN CRUSTED BEEF TENDERLOIN, COOKED "PINK" OR MEDIUM, SLICED AND SERVED WITH A BOURBON CREAM SAUCE \$30

ADD A 4 OUNCE CHESAPEAKE STYLE CRAB CAKE TO ANY OPTION ABOVE FOR A SURF AND TURF \$15

PORK:

SEASONED AND ROASTED LOIN OF PORK SLICED AND SERVED WITH A MUSHROOM DEMI-GLACE \$24

SPICE RUBBED PORK LOIN ROASTED AND SERVED WITH A PECAN AND CRANBERRY GLAZE \$25

CHICKEN:

CHICKEN BRUSCHETTA, CHICKEN BREAST, ROASTED TOMATOES, MOZZARELLA CHEESE, BALSAMIC GLAZE \$23

CHICKEN CHESAPEAKE, CHICKEN BREAST TOPPED WITH A CHESAPEAKE STYLE CRAB MIX AND BAKED, FINISHED WITH A SHERRY CREAM SAUCE \$26

CHICKEN CORDON BLEU, CHICKEN BREAST, THINLY SLICED SMOKED HAM, GRUYERE CHEESE, DIJON MUSTARD CREAM SAUCE \$23

FISH/SEAFOOD:

6-OUNCE CHESAPEAKE STYLE CRAB CAKE, LUMP AND JUMBO LUMP CRAB MEAT, SEASONED MAYONNAISE, BROILED GOLDEN BROWN AND SERVED WITH DILL REMOULADE \$30

PISTACHIO CRUSTED HALIBUT, PAN ROASTED, VANILLA, ORANGE-BRANDY CREAM SAUCE \$29

ATLANTIC SALMON FILLET, HONEY-BOURBON OR SWEET THAI CHILI GLAZED \$27

VEGAN/VEGETARIAN: THIS OPTION MAY ALSO BE ORDERED ON A PER GUEST BASIS THIS OPTION IS AVAILABLE FROM THE SEASONAL DINNER MENU AT THE BOOKING DATE \$23

~DESSERT SELECTIONS CAN BE MADE FROM THE OPTIONS LISTED ABOVE FOR THE ADDITIONAL CHARGE

BAR AND BEVERAGE SERVICE OPTIONS:

FULL-OPEN OR LIMITED BAR OPTIONS ARE AVAILABLE, PAYABLE BY THE HOST BASED ON CONSUMPTION. 20% GRATUITY APPLIES TO ALL BEVERAGE SERVICE.

FULL BAR: ALL BASIC ALCOHOL TYPES, 2 BEER SELECTIONS AND 4 HOUSE WINE SELECTIONS.

LIMITED BAR: BEER AND WINE ONLY, HOSTS CAN ALSO CHOOSE TO LIMIT A FULL BAR BY TIME OR BY BUDGET

SIGNATURE DRINK OPTIONS ARE AVAILABLE AND PRICED BASED ON REQUEST

CASH BAR OPTIONS ARE ALSO AVAILABLE, PAYABLE BY EACH GUEST (20% GRATUITY APPLIES)

SPARKLING WINE TOAST \$4.00 PER PERSON PLUS GRATUITY.

WINE AND BEER OPTIONS CAN BE UPGRADED AND CUSTOMIZED FROM OUR FULL LIST

ALL-INCLUSIVE NON-ALCOHOLIC BEVERAGES, SOFT DRINKS, COFFEE STATION AND TEA \$3.00 PER PERSON PLUS TAX AND GRATUITY.

BEVERAGE SERVICE: **WE REQUIRE THAT ALL ALCOHOLIC BEVERAGES BE PURCHASED THROUGH THE GLEN ROCK MILL INN.** WE DO OFFER A FULL- SERVICE BAR IN THE BANQUET SPACE, THIS INCLUDES OUR HOUSE CHOICES FOR VODKA, GIN, RUM, WHISKEY, & BOURBON, HOUSE WINES, AND MILLER LITE AND YUENGLING LAGER BOTTLES. REQUESTS FOR ADDITIONAL BEERS, WINES AND SPIRITS ARE AT THE DISCRETION OF THE HOST AND HANDLED ON A CASE TO CASE BASIS.

WHEN CONSIDERING A BUDGET KEEP IN MIND THAT WE CAN LIMIT ALCOHOL SERVICE IN SEVERAL WAYS, BEER AND WINE ONLY (CASH BY GUESTS FOR SPIRITS), A LIMITED AMOUNT OF TIME FOR AN OPEN BAR, OR A BUDGETED DOLLAR AMOUNT PAYABLE BY THE HOST THEN SWITCHING TO A CASH BAR AFTER, OR A FULL-CASH BAR PAYABLE BY EACH GUEST.

FREQUENTLY ASKED QUESTIONS ABOUT OUR BANQUET SPACE:

RENTAL FEES: WE **DO NOT HAVE A RENTAL FEE** FOR OUR PRIVATE BANQUET SPACE, HOWEVER WE DO REQUIRE THAT GUESTS MEET AN \$800 MINIMUM FOOD AND BEVERAGE PURCHASE FOR ITS USE (EXCLUDING TAX AND GRATUITY).

FOOD AND BEVERAGE: WE DO REQUIRE THAT ALL FOOD AND BEVERAGE BE PURCHASED THROUGH THE GLEN ROCK MILL INN. SPECIALTY CAKES/DESSERTS MAY BE PURCHASED FROM OUTSIDE VENDORS BUT WILL INCUR A \$2 PER PERSON CUTTING & PLATING FEE.

DEPOSITS: THE RESTAURANT MAY REQUIRE A \$250 NON-REFUNDABLE DEPOSIT UPON FINAL BOOKING. THIS DEPOSIT IS APPLIED TO THE FINAL TOTAL AT THE CLOSE OF THE EVENT.

GRATUITY AND TAX: WE DO APPLY A 20% GRATUITY TO ALL FOOD AND BEVERAGE PURCHASED FOR/DURING AN EVENT. WE DO APPLY 6% PA STATE SALES TAX WHERE APPLICABLE. WE CAN ACCEPT TAX EXEMPT BOOKINGS WITH PROPER DOCUMENTATION.

TABLES, LINENS & CENTERPIECES: USE OF THE SPACE INCLUDES 60" ROUND TABLES, FLOOR DRAPED IN IVORY TABLE LINENS AND BLACK NAPKINS FOR EACH PLACE SETTING AT NO ADDITIONAL COST. EACH TABLE IS SET WITH A LANTERN STYLED CENTERPIECE USING A REAL FLAME VOTIVE

HANDICAPPED ACCESSIBILITY: OUR SECOND-FLOOR PRIVATE BANQUET SPACE IS ACCESSIBLE **BY STAIRS ONLY**, IT IS **NOT** WHEELCHAIR ACCESSIBLE.

RESTROOMS: THERE ARE BOTH LADIES AND MEN'S RESTROOMS ACCESSIBLE AS PART OF THE BANQUET SPACE

SEATING: THE ROOM COMFORTABLY SEATS UP TO 48 PERSONS AT ROUND TABLES OF 8 EACH. THIS SET-UP ALLOWS FOR A COCKTAIL AND GREETING SPACE AS WELL AS SPACE FOR A BUFFET. THE ROOM IS DESIGNED TO HOST PARTIES OF 25 TO 48 PERSONS. THERE IS SOME ADDITIONAL SEATING AVAILABLE AT BAR HEIGHT TABLES IN

THE COCKTAIL AREA TO OFFER A TOTAL OF 56 SEATS. IF A HOST CHOOSES, TWO ADDITIONAL ROUND TABLES CAN BE ADDED IN THE COCKTAIL AREA TO OFFER A TOTAL OF 64 SEATS.

SERVICE LENGTH: BOOKINGS ARE NORMALLY LIMITED TO A 4 HOUR MAXIMUM SERVICE LENGTH. EVENING BOOKINGS MUST FINISH SERVICE BY 10PM TO ALLOW FOR REASONABLE ACCOMMODATIONS OF OUR HOTEL GUESTS ON THE FLOORS ABOVE.

LIVE & AMPLIFIED MUSIC: THE ROOM HAS A SOUND SYSTEM AVAILABLE THAT OFFERS OVER 100 GENRES OF MUSIC PLAYED THROUGH THE SPEAKERS IN THE ROOM. LIVE MUSIC AND DJ'S MAY BE BOOKED AT THE DISCRETION OF MANAGEMENT AND VOLUME LEVELS MUST BE CONTROLLED IN ORDER TO MAKE ACCOMMODATIONS FOR THE GUESTS WHO MAY BE STAYING IN THE HOTEL ON THE FLOORS ABOVE.

RESTRICTIONS:

A. WAX CANDLES MAY BE USED IN VOTIVES AND CENTERPIECES, ANY DAMAGE CAUSED BY WAX SPILLS AND WAX STAINS ON TABLE CLOTHS AND CARPET WILL BE CHARGED TO THE HOST PER THE RATES CHARGED TO THE RESTAURANT FOR PROFESSIONAL CLEANING.

B. **ABSOLUTELY NO** GLITTER, CONFETTI OR MICRO CONFETTI MAY BE USED, A \$250 CLEANING FEE WILL BE APPLIED

C. NO TAPE, STAPLES, NAILS OR OTHER HANGING DEVICES MAY BE USED WITHOUT THE PRIOR CONSENT OF MANAGEMENT, DAMAGE TO WALL SURFACES WILL BE CHARGED TO THE HOST.

D. LEFTOVER FOOD MAY **NOT** BE PACKAGED TO-GO OR TAKEN HOME WITH GUESTS. FOOD SANITATION LAWS REQUIRE US TO DISPOSE OF ANY FOOD SERVED TO THE GENERAL PUBLIC OR DISPLAYED WITHOUT MONITORED HOT OR COLD STORAGE.

