# Kimberton Inn Events



The Wine Cellar 10-20 Guests



The Balcony 12-40 Guest



The Colonial Room up to 110 Guests

# questions to ask yourself when

#### planning a party

THE BIGGEST QUESTION WHAT AM I TRYING TO ACCOMPLISH BY HAVING THE PARTY?

THEN THE 8 BASIC QUESTIONS THAT WILL HELP YOU FIGURE OUT WHAT TO DO AT YOUR PARTY:

WHAT DO I DO WITH MY GUESTS WHEN THEY FIRST ARRIVE?

WHAT SHOULD I OFFER AS THE MEAL?

WHAT SHOULD I OFFER AS A BEVERAGE WITH THE MEAL?

WHO WILL PROVIDE SIMPLE CENTERPIECES OR FLOWERS FOR THE TABLE?

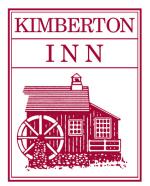
HOW MUCH IS SALES TAX?

HOW MUCH IS THE TIP?

WHAT WOULD I LIKE TO DO WITH MY GUESTS AFTER THE MEAL HAS ENDED?

DO I NEED MY OWN MUSIC OR ANY AUDIO-VISUAL EQUIPMENT AND DOES MY PRIVATE ROOM PROPERLY ACCOMMODATE THESE ITEMS.

PLEASE FEEL FREE TO ASK US FOR ANYTHING WITHIN REASON THAT YOU DO NOT SEE.



#### Our Most Popular Sit Down Dinner Package

\$125 (\$130 in December) per person includes tax, tip and the following:
45 minute open bar as guests arrive and continuing throughout dinner
4 course dinner (appetizer, salad, 4 entree choices, 4 dessert choices)

Add Butlered Hors d'oeuvres +\$22.5 (25 in December)

Add Cheese Display + \$10 (12.5 in December)

Room Fees and Minimums

may apply depending on room and time of year



#### Open Bar includes but is not limited to:

BOURBON TEQUILA

Buffalo Trace Espolon

Bulliet Jose Cuervo

Elijah Craig Herradura

Knob Creek GIN

Maker's Mark Beefeater

RYE WHISKEY Bluecoat

Bulliet Rye Bombay

Dad's Hat Bombay Sapphire

BLENDED SCOTCH Hendrick's

Chivas Regal 12 Plymouth

Dewar' Tanqueray

J & B VODKA

Johnny Walker Black Absolut

Johnny Walker Red Belvedere

BOTTLED BEERS Three Red Wines and

Dogfish 60 Minute Three White Wines

Stella Artois Selected From Our Wines By The Glass

Yuengling

Miller Lite

Appetizer Select One

Penne with a sauce of wild mushrooms, parmesan cheese and cream

Penne with Spinach, Roasted Tomatoes, and Three Cheeses

Tortellini with Sun-dried Tomatoes, Fresh Herbs, Parmesan and Cream

Roasted Wild Mushroom Ragout on toasted brioche with truffle cream sauce

Tomato and Basil Bruschetta with balsamic syrup

Leek and Potato Soup

**Heirloom Carrot Soup** 

Spring Vegetable Risotto with Leek Cream

Chilled Rice Noodleswith julienned vegetables and sweet and sour lime dressing

Spinach and Feta Cheese Strudel with roasted tomato coulis

Shrimp Cocktail (+8.5 per person)

Lobster Bisque (+2.5 per person)

Entrees

Select One

Ten Ounce Locally Raised Ribeye house demi glace (+\$5 Per Person)

Seven Ounce Filet Mignon house demi glace

Grilled Australian Lamb Porterhouse port wine reduction

Twin Four Ounce Maine Lobster Tails with a lobster cream (+5 Per Person)

AND

Select Three

Grilled Organic Salmon tuscan tomato cream

Maryland Crab Cake herb remouade

Pork Chop maple-pecan glaze

Hazelnut Crusted Organic Chicken Breast rosemary cream sauce

Seasonal Risotto Changes about 4 times a year, ask us what the current version is!

Penne Pomodoro

pomodoro sauce, fried south philly mozzarella, basil-spinach pesto

Panko Crusted Eggplant 29 Vegan

summer squash and tomatoes, wilted baby arugula, toasted pine nuts, sun-dried tomato pesto, aged balsamic vinegar



#### **Desserts**

#### Select Four

Pecan Pie caramel sauce, maple-pecan crumble

Hot Fudge Sundae vanilla bean ice cream, homemade hot fudge sauce, whipped cream, roasted peanuts, maraschino cherry

Vanilla Crème Brulée GF caramelized turbinado sugar top

Almond Brown Butter Cake GF strawberry compote, whipped cream

Key Lime Pie Tart whipped cream, raspberry coulis

Warm Apple Crisp GF vanilla ice cream

Belgian Chocolate Ice Cream GF

Fresh Lemon Sorbet, Vanilla Ice Cream and Fresh Berries

# Cheese Display +\$10 per person

# -with vegetable crudite, white bean hummus, assorted crackers and accoutrements

## -add Charcuterie +\$5 per person per person



### Hors d'oeuvres Butlered Throughout Cocktail Period

+ \$22 per person

Select Five



- 1) Scallops wrapped in bacon
- 2) Skewered marinated fresh mozzarella and prosciutto
- 3) Flour tortillas filled with chicken and jack cheese
- 4) Skewered (choose One)
  - a)Thai Beef
  - b) Honey-lime chicken
  - c) Chorizo Sausage with sweet peppers
- 5) Smoked Salmon Canape with fresh herbs and creme fraiche on brioche
- 6) Kosher "Franks in a Blanket" served with Dijon mustard
- 7) Creole Crab Beignets with creole remoulade
- 8) Fried ShrimpWon-tons with a soy dipping sauce

- 9) Shaved Roast Beef Canape with horseradish cream
- 10) Brie Cheese Crostini with Rosemary and Caramelized Onion
- 11) Vegetarian Stuffed Mushrooms
- 12) Oysters or Clams Casino or Raw (+\$3.5 per piece for Oysters) (+\$2 per piece for Clams)
- 13) Freshly Steamed Jumbo Shrimp (+\$3.00 per piece)