

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

Buffalo Trace

Bulliet

Elijah Craig

Knob Creek

Maker's Mark

RYE WHISKEY

Bulliet Rye

Dad's Hat

BLENDED SCOTCH

Chivas Regal 12

Dewar'

J & B

Johnny Walker Black

Johnny Walker Red

TEQUILA

Espolon

Jose Cuervo

Herradura

GIN

Beefeater

Bluecoat

Bombay

Bombay Sapphire

Hendrick's

Plymouth

Tanqueray

VODKA

Absolut

Belvedere

BOTTLED BEERS

Dogfish 60 Minute

Stella Artois

Yuengling

Miller Lite

Three Red Wines and

Three White Wines

Selected From Our Wines By The
Glass

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 Noodles with 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

AND

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

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



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| 1) Scallops wrapped in bacon | 9) Shaved Roast Beef Canape with horseradish cream |
| 2) Skewered marinated fresh mozzarella and prosciutto | 10) Brie Cheese Crostini with Rosemary and Caramelized Onion |
| 3) Flour tortillas filled with chicken and jack cheese | 11) Vegetarian Stuffed Mushrooms |
| 4) Skewered (choose One) | 12) Oysters or Clams Casino or Raw (+\$3.5 per piece for Oysters) (+\$2 per piece for Clams) |
| a) Thai Beef | 13) Freshly Steamed Jumbo Shrimp (+\$3.00 per piece) |
| 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 Shrimp Won-tons with a soy dipping sauce | |