

MOUNTAINEER MEETING PACKAGE

\$72 per person (Inclusive of 23% service charge, 6% sales tax)

12 guest minimum – Packages are based on a per person pricing

All menu items are served for the following durations (additional cost may be incurred for any service time extensions):

Breakfas: [1] Hour | Morning and Afternoon Breaks: [1] Hour | Lunch: [1.5] Hours

<p><u>BREAKFAST</u></p> <p>CONTINENTAL BREAKFAST</p> <ul style="list-style-type: none"> • Assorted breakfast pastries • Seasonal hand cut fruit display • Assorted orange, apple, and cranberry juices • Freshly brewed regular and decaffeinated coffee • Assortment of black & herbal teas and juices 	<p><u>LUNCH BUFFET</u></p> <p>Including:</p> <ul style="list-style-type: none"> • Water, soft drinks • Regular and decaffeinated coffee • Assortment of black & herbal teas <p><u>SOUP AND SALAD</u> (select two)</p> <ul style="list-style-type: none"> • Roasted tomato bisque, fresh basil • Traditional chicken noodle soup, local vegetables • Split pea soup, ham, crème fraiche • Homemade potato salad, bacon, celery, eggs • Cavatappi pasta salad, vegetables, cherry tomatoes, Italian vinaigrette • Tomato salad, fresh basil, red onion and balsamic • Greek salad, local feta, cucumbers, and peppers <p><u>WRAPS AND SANDWICHES</u> (select three)</p> <ul style="list-style-type: none"> • Roasted vegetables, hummus, sprouts wrap • Grilled chicken, bacon, tomato, local, mixed greens wrap • Shaved steak, horseradish, arugula, cheddar cheese wrap • Ham, cheddar, dijon mustard on baguette • Grilled BBQ chicken local, gouda, charred onions on a brioche bun • Roast beef, horseradish on a kummelweck roll • Seasonal grilled vegetable sandwich, fresh mozzarella on baguette <p>CHEF’S SEASONAL SELECTION OF DESSERT (1)</p>
<p><u>ALL DAY BEVERAGE BREAK</u> – 8 Hours</p> <p>Including:</p> <ul style="list-style-type: none"> • Freshly brewed regular and decaffeinated coffees, • Assortment of black and herbal teas 	
<p><u>MORNING BREAK</u></p> <p>THE HEALTHY TRAIL</p> <p>Create-your-own trail mix featuring</p> <ul style="list-style-type: none"> • Homemade Granola • Mixed dried fruit • Mixed nuts • Chocolate chips • Fresh whole fruit and seasonal berries 	



KEYSTONE MEETING PACKAGE

\$99 per person (Inclusive of 23% service charge, 6% sales tax)

12 guest minimum – Packages are based on a per person pricing

All menu items are served for the following durations (additional cost may be incurred for any service time extensions):

Breakfast: [1] Hour | Morning and Afternoon Breaks: [1] Hour | Lunch: [1.5] Hours

<p><u>BREAKFAST</u> CAMELBACK BREAKFAST</p> <ul style="list-style-type: none"> • Assorted breakfast pastries • Seasonal hand cut fruit display • Farm fresh scrambled eggs • Applewood smoked bacon • Breakfast potatoes • Assorted orange, apple, and cranberry juices • Freshly brewed regular and decaffeinated coffees • Assortment of black and herbal tea 	<p><u>LUNCH BUFFET</u> Including:</p> <ul style="list-style-type: none"> • Vegetable Chips • Water, soft drinks • Regular and decaffeinated coffee, • Assortment of black & herbal teas <p><u>SOUP AND SALAD</u> (select two)</p> <ul style="list-style-type: none"> • Roasted tomato bisque, <i>fresh basil</i> • Traditional chicken noodle soup, local vegetables • Split pea soup, ham, crème fraiche • Homemade potato salad, bacon, celery, eggs • Cavatappi pasta salad, vegetables, cherry tomatoes, Italian vinaigrette • Tomato salad, fresh basil, red onion and balsamic • Greek salad, local feta, cucumbers, and peppers <p><u>WRAPS AND SANDWICHES</u> (select three)</p> <ul style="list-style-type: none"> • Roasted vegetables, hummus, sprouts wrap • Grilled chicken, bacon, tomato, local, mixed greens wrap • Shaved steak, horseradish, arugula, cheddar cheese wrap • Ham, cheddar, dijon mustard on baguette • Grilled BBQ chicken local, gouda, charred onions on a brioche bun • Roast beef, horseradish on a kummelweck roll • Seasonal grilled vegetable sandwich, fresh mozzarella on baguette <p><u>CHEF'S SEASONAL SELECTION OF DESSERT (2)</u></p>
<p><u>ALL DAY BEVERAGE BREAK</u> – 8 Hours Including:</p> <ul style="list-style-type: none"> • Freshly brewed regular and decaffeinated coffees, Assortment of black and herbal teas 	
<p><u>MORNING BREAK</u> MORNING INDULGENCE</p> <ul style="list-style-type: none"> • Assorted mini donuts – <i>glazed, chocolate, powdered, jelly</i> • Individual yogurt assortment • Whole fruit 	
<p><u>AFTERNOON BREAK</u> SWEET TREAT</p> <ul style="list-style-type: none"> • Assorted warm cookies • Nut free brownies • Lemon bars • Angel food cake • Strawberry, vanilla and chocolate milk • Freshly brewed regular and decaffeinated coffees • Assortment of black and herbal teas 	



PARAMOUNT MEETING PACKAGE

\$129 per person (Inclusive of 23% service charge, 6% sales tax)

12 guest minimum – Packages are based on a per person pricing

All menu items are served for the following durations (additional cost may be incurred for any service time extensions):

Breakfast: [1] Hour | Morning and Afternoon Breaks: [1] Hour | Lunch: [1.5] Hours

<p><u>BREAKFAST</u></p> <p>CAMELBACK DELUXE BREAKFAST</p> <ul style="list-style-type: none"> • Assorted breakfast pastries • Seasonal hand cut fruit display • Farm fresh scrambled eggs • Applewood smoked bacon • Breakfast potatoes • Choice of pork, chicken or turkey sausage • Choice of pancakes or brioche French toast • Maple syrup, honey, butter • Assorted orange, apple, and cranberry juices • Freshly brewed regular and decaffeinated coffees • Assortment of black and herbal teas 	<p><u>ALL DAY BEVERAGE BREAK</u> – 8 Hours</p> <p>Including:</p> <ul style="list-style-type: none"> • Freshly brewed regular and decaffeinated coffees, • Assortment of black and herbal teas • Soft drinks • Bottled water <p><u>AFTERNOON BREAK</u></p> <p>THE CHEESE TRAIL</p> <ul style="list-style-type: none"> • Local and domestic cheese selection, • Assorted spreads • Fresh artisan breads & crostini, • Freshly brewed regular and decaffeinated coffees, <p>Assortment of black and herbal teas</p>
<p><u>MORNING BREAK</u></p> <p>Choice of 1:</p> <p>GARDEN “SERENDIPITY”</p> <ul style="list-style-type: none"> • Bread bowl dips: <ul style="list-style-type: none"> ◦ Spinach, ◦ Roasted garlic, ◦ Sweet Vidalia onion (bacon optional), • Farmers selection of heirloom vegetables • Toasted pita chips • Fresh whole fruit and seasonal berries • Citrus infused water station <p>OR</p> <p>Choice of 1:</p> <p>MORNING SWEET TREAT</p> <ul style="list-style-type: none"> • Assorted mini donuts – <i>glazed, chocolate, powdered, jelly</i> • Individual yogurt assortment • Create-your-own trail mix featuring <ul style="list-style-type: none"> ◦ Homemade Granola ◦ Mixed dried fruit ◦ Mixed nuts ◦ Chocolate chips • Fresh whole fruit and seasonal berries • Citrus infused water station 	<p><u>LUNCH BUFFET</u></p> <p>Including:</p> <ul style="list-style-type: none"> • Warm rolls with butter • Water, soft drinks, • Regular and decaffeinated coffee, • Assortment of black & herbal teas <p>SALADS (select one)</p> <ul style="list-style-type: none"> • House salad, mixed greens, tomatoes, cucumbers, and balsamic dressing • Classic Caesar salad, hearts of romaine, croutons, parmesan cheese <p>MAIN COURSES (select two)</p> <ul style="list-style-type: none"> • golden crispy chicken, hot sauce, ranch dressing • chicken penne alfredo • mild Italian sausage, roasted red peppers • oven roasted pork loin, chunky apple glaze • beer battered crispy cod fillet, tartar sauce, lemon <p>ENHANCEMENTS (select two)</p> <ul style="list-style-type: none"> • Traditional Macaroni Cheese • Oven roasted potato wedges • Collard greens, bacon onions • Seasonal vegetable <p>CHEF’S SEASONAL SELECTION OF DESSERT (3)</p>

