

# 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):

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

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



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



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

