



20 Dairyland Square
Red Lion, Pennsylvania 17356
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General Banquet Information

Meal selection and Pricing

The following menu selections are provided to you as suggestions. We welcome the opportunity to create a distinct menu to suit your special event. To preserve the quality of the food prepared and served by our kitchen, some items are not permitted to be taken off site. All food and beverage is provided by our facilities. Cakes celebrating special events are the only exception.

Guaranteed counts and Minimums

To ensure proper service, all menu selections are needed at least four weeks in advance and final counts should be provided within ten days of the event. Only minor changes will be accepted thereafter, and final payment will reflect the confirmed count as of 72 hours prior to the events.

Room Rentals, Deposits and Payments

If there is a dramatic decrease in your count, we reserve the right to apply additional room fees and/or reassign the room. A nonrefundable deposit of \$300 for a private event or a nonrefundable deposit of \$150 for a semi-private event will confirm your reservation. The outstanding balance must be settled on the date of the event. All events are subject to 6% Pennsylvania State sales tax and 20% service fee. All prices are subject to change and sufficient notice will be given. ***ALL PAYMENTS SHOULD BE MADE IN THE FORM OF A CHECK.***

Alcoholic Beverages

Our facility does have a liquor license and can provide alcohol if the occasion calls for this service. There is a \$75 FULL BAR set up fee. Due to strict regulations regarding alcoholic beverages and underage drinking, Lion's Pride Inc. will serve all guests in accordance with Pennsylvania State Law. Lion's Pride Inc. reserves the right to refuse service to anyone who appears underage and cannot produce legal identification or to anyone who appears to have consumed too much alcohol. We trust that you and your guests will be understanding of our legal responsibilities and will not be embarrassed should an employee not serve a minor or ask if the person in question is of age.

Liability

All private parties including receptions, dances, etc. must be attended by the individual which will be directly responsible to the Lion's Pride Inc. for arrangements and payment thereof. We request that we deal with only one person while making arrangements for functions. Lion's Pride Inc. reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The party shall be responsible for the breakage or physical damage to the premises or furnishings and will be charged accordingly. Lion's Pride Inc. is not responsible for any articles, equipment or possessions brought onto our facility or left at our facility after an event.

Decorations

Our standard linen color is included in every event. Sandalwood (tan) is used for the table cloth and black or chocolate is available for a napkin. Additional colors table cloths are available for \$25.00 per five pieces and napkins for \$50.00 per 100 pieces. Colors include champagne, navy, burgundy, dusty rose, forest green, gold, silver, and purple.

We welcome the opportunity to assist you in decoration for your special occasion. Our ceiling ventilation requires all balloons to be weighted. Guest may not fasten decorations to the walls and should refrain from using confetti or glitter.

Luncheon Options

Luncheon options are served between the hours of 11am and 2pm with a \$600 food and beverage minimum. The lunch options below include coffee, hot tea & iced tea. Please speak to a party planner for further information. Additional charges are 6% state tax and 20% service fee.

Option #1

Lunch Buffet \$15.95
Minimum 30 Guests

Choice of One:

Tossed House Salad *choice of two dressings*
Caesar Salad
Grilled Vegetable Display
Fresh Fruit Display *with chantilly*

Choice of Two:

Sesame Chicken Bites
Mediterranean Chicken Skewers
Spinach Parmesan Dip *with baked crostini*
Meatballs *marinara or honey bbq*
Pork Wok Stickers *grilled pork dumplings*
Spanakopita *greek spinach pie*
Mini Mac & Cheese Balls
with spicy tomato sauce
Brussels Sprouts
cranberries, almonds, blue cheese
Bruschetta and Olive Tapenade
with baked crostini

Choice of One:

Chicken Alfredo with Penne
Chicken Rigatoni
Penne with Marinara
Baked Ziti
Penne Rustica +\$2.50
Shrimp Alfredo with Penne +\$2.50
Cajun Crab Mac & Cheese +\$2.50
Seafood Pesto +\$3.50

Option #2

Served Lunch or Buffet \$14.50
Minimum 30 Guests

Choice of One:

Chicken Noodle
Chicken Corn
Beef Vegetable
Beef Noodle
Italian Wedding
Cream of Broccoli
Cream of Crab Tomato Crab (\$1.20 extra)
New England Clam Chowder (\$1.20 extra)

Choice of Two: *Served with chips, pretzel pickles*

Roast Beef Wrap
Grilled Chicken Wrap
Roast Turkey Wrap
Ham and Cheese Wrap
Tuna Salad Sandwich
Chicken Salad Sandwich
Fried Chicken Sandwich
Ham and Cheese on Roll
Hamburger or Cheeseburger on Roll

Choice of One: *\$1.00 extra for additional Salad*

Pasta Salad
Potato Salad
Cole Slaw
Macaroni Salad
Tossed Garden Salad +\$1.00

For additional served options, please reference our Dinner Banquet Menu

HORS D'OEUVRES

By the Piece:

Items priced per 50 pieces

Chicken Skewers <i>with mediterranean seasoning</i>	\$85
Sesame Chicken <i>with asian soy ginger sauce</i>	\$85
Buffalo Chicken Strips <i>with ranch or bleu cheese</i>	\$85
Meatballs <i>with marinara or honey bbq sauce</i>	\$70
Mini Crab Cake Cakes <i>with house tartar sauce</i>	\$175
Pork Wok Stickers <i>with sweet ginger soy</i>	\$65
Bacon Wrapped Scallops	\$160
Crab Stuffed Mushrooms	\$130
Coconut Fried Shrimp <i>with orange dipping sauce</i>	\$70
Cocktail Shrimp <i>with cocktail sauce</i>	\$110
Mini Mac-n-Cheese Balls <i>with spicy tomato sauce</i>	\$85
Scotch Eggs <i>with honey mustard dipping sauce</i>	\$90
Mozzarella Cheese Sticks <i>with marinara</i>	\$60
Spanakopita- <i>traditional Greek spinach pie</i>	\$95
Oysters Rockefeller	\$Mkt. Price

By the Display:

Items priced per person

Artisan Meat and Cheese Display <i>with crostini</i>	\$6.50
Domestic Cheese and Cracker Display	\$3.00
Grilled Vegetable Display	\$3.00
Fresh Fruit Display <i>with Chantilly</i>	\$3.50
Raw Vegetables <i>with ranch dip</i>	\$2.50
Spinach Parmesan Dip <i>with crostini</i>	\$3.00
Warm Crab Dip <i>with crostini</i>	\$4.00
Roasted Brussels Sprouts	\$3.00
Homestyle Pasta Salad	\$3.00
Chicken Rustica	\$4.00
<i>(chicken, prosciutto, rosemary cream sauce, penne)</i>	
Antipasto Display	\$5.00
<i>(prosciutto, salami, mozzarella, grilled vegetables)</i>	