



CARNEGIE

I N N & S P A

FINE DINING

Thank you for your interest in hosting your upcoming event at the Carnegie Inn & Spa. From your first contact with our team through the completion of your event, it will be our pleasure to provide you with outstanding service. In recent years, under the direction of Executive Chef Paul Kendeffy, our restaurant has been consistently voted as the 'Best Fine Dining' and 'Most Romantic' by State College Magazine readers, further confirming we are State College's preeminent fine dining experience.

Our menus have been designed to provide you with a wide range of options that can be tailored to fit many different types of events. The Carnegie Inn is perfect for personal or professional occasions. Our Dining Room can accommodate up to 50 guests, and when combined with our Library, up to 150 guests. Our Caledonia Room is a much more intimate setting that can accommodate up to 24 guests comfortably.

Our top notch staff is prepared to make your event seamless. At the Carnegie Inn & Spa, we truly customize each event according to your needs and wants so that you and your guests can enjoy the best experience State College has to offer.

Carnegie Inn & Spa
100 Cricklewood Drive
State College, PA 16803
814.234.2424
info@carnegieinnandspa.com

Meeting Spaces



Dining Room

Dimensions:

- 23 feet x 23 feet

Capacity:

- Dinner = 50 Guests
- Head Table Dinner = 35 Guests
- Classroom = 24 Guests
- Theatre = 50 Guests
- U-Shape = 33 Guests
- Conference = 35 Guests

Pricing:

- Half Day (4 Hours) Rental \$200
- Full Day (8 Hours) Rental \$400

Caledonia Room

Dimensions:

- 22 feet x 14 feet

Capacity:

- Dinner = 16 Guests
- Classroom = 12 Guests
- Theatre = 24 Guests
- Conference = 12 Guests

Pricing:

- Half Day (4 Hours) Rental \$150
- Full Day (8 Hours) Rental \$300

Library

Dimensions:

- 45 feet x 21 feet

Capacity:

- Cocktail Party = 50 guests
- Cocktail Party = 150 Guests when combined with Dining Room

Pricing:

- Half Day (4 Hours) Rental \$250
- Full Day (8 Hours) Rental \$400

A/V Equipment



(Available upon Request – Included in Room Rental)

LCD Projector Projection Screen
High Speed Wireless Internet Access
Flipchart with Pads and Markers
Audio Visual Cart
Extension Cords & Power Strips

55" Flat Screen Television
HDMI and Various Cords
White Board with Markers
Conference Phone

Meeting Space Rental
Pricing can be waived if
Food & Beverage
Minimums are met.

Refreshments



(2 Hours of Service Time)

Coffee Shop

Fresh Coffee, Decaf, Hot Tea, and Water

\$4.00/person

Pick Me Up Shop

Assorted Sodas, Iced Tea, and Water

\$5.00/person

Snacks



(2 Hours of Service Time)

Sweet Break

Coffee, Decaf, Hot Tea, Water, Soda and Iced Tea
Assorted Cookies and Brownies

\$7.00/person

Energy Break

Coffee, Decaf, Hot Tea, Water, Soda and Iced Tea
Granola Bars and Trail Mix

\$9.00/person

Healthy Break

Coffee, Decaf, Hot Tea, Water, Soda and Iced Tea
Seasonal Vegetables & Dips
Assorted Cheeses & Crackers

\$9.00/person

Breakfast



(2 Hours of Service Time)

Eye Opener

Fresh Coffee, Decaf, Hot Tea, and Water
Assorted Danishes

\$7.25/person

Carnegie Breakfast

Fresh Coffee, Decaf, Hot Tea, and Water
Order off the Made-to-Order Breakfast Menu

\$15.00/person

The Bakery

Fresh Coffee, Decaf, Hot Tea, and Water
Assorted Muffins and Bagels with Butter/Cream Cheese

\$8.00/person

This menu showcases what we can do for your event. However, we can truly customize your menu.

Luncheon



Price - \$27.00/person – Minimum 12 people. All Entrées Served With Non-Alcoholic Beverages.

Carnegie Salad

Organic Baby Lettuce, Gorgonzola Cheese, Apples, Sugar Roasted Walnuts and Sherry Vinaigrette

Compliment your Salad – Add Grilled Chicken **\$6.00/person** or Grilled Salmon **\$8.00/person**

Caesar Salad

Romaine Lettuce, Brioche croutons, Shaved Parmesan

Compliment your Salad – Add Grilled Chicken **\$6.00/person** or Grilled Salmon **\$8.00/person**

Wild Mushroom and Thyme Soup

Cream and Fresh Herbs with Petit Salad

Vegetable Stir Fry

Roasted Vegetables, Soy-Ginger Sauce, Sushi Rice

Compliment your Stir Fry – Add Chicken **\$6.00/person** or Shrimp **\$8.00/person**

Jumbo Lump Crab Cake

Herb Rémoûlade with Garden Salad

Boxed Lunch



Includes Soda or Water, a Bag of Chips or Apple, a Chocolate Chip Cookie, and One Sandwich.

Turkey and Swiss with Basil Aioli on Wheat Bread

Roast Beef with Horseradish Sauce on Baguette

Ham and Swiss with Honey Mustard on Wheat Bread

\$19.00/person

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Hors d'Oeuvres



(2 hours of Service Time - Minimum of One Dozen and Can Only Be Ordered by the Dozen)

Shrimp Cocktail
\$48.00/dozen

Chicken Sate with Peanut Sauce
\$36.00/dozen

Bruschetta - Grilled Vegetables
\$27.00/dozen

Bacon Wrapped Scallops
\$36.00/dozen

Korean Beef Skewers
\$36.00/dozen

Bruschetta - Poached Chicken and Walnuts
\$27.00/dozen

Mini Crab Cakes
\$42.00/dozen

Poached Scallop and Caviar
\$60.00/dozen

Bruschetta - Crab and Basil Salad
\$48.00/dozen

Lamb Chops
\$60.00/dozen

Bruschetta - Tomato, Mozzarella and Basil
\$27.00/dozen

Bruschetta - Seared Tuna with Lime Cream
\$36.00/dozen

Sausage Stuffed Mushrooms
\$27.00/dozen

Bruschetta - Goat Cheese and Bacon
\$27.00/dozen

Bruschetta - Warm Brie with Apples
\$27.00/dozen

Crispy Brie Dumplings
\$27.00/dozen

Bruschetta - Filet Mignon and Horseradish
\$48.00/dozen

Bruschetta - Foie Gras Mousse with Truffles
\$48.00/dozen

Vegetarian Eggrolls
\$27.00/dozen

Displays



(2 Hours of Service Time - Small Display up to 25 people / Large Display up to 75 people)

Fruit Platter

Array of Freshly Sliced Melons, Fruits and Berries
\$125/Small \$350/Large

Cheese Platter

Variety of Imported and Domestic Cheeses
Artisan Breads, and Accompaniments
\$125/Small \$350/Large

Fruit and Cheese Platter

Array of Freshly Sliced Melons, Fruits and Berries
Variety of Imported and Domestic Cheeses
Artisan Breads, and Accompaniments
\$125/Small \$350/Large

Antipasto/Charcuterie Platter

Variety of Imported and Domestic Cheeses
Olives and Grilled Vegetables
Array of Smoked and Cured Meats
Artisan Breads, and Accompaniments
\$125/Small \$350/Large

Crudités Platter

Vegetables with Dill Sauce
\$125/Small \$350/Large

Smoked Salmon Platter

Dill Sauce and Traditional Garnishes
\$125/Small \$350/Large

Poached Salmon Platter

Poached Salmon with Dill Sauce and Traditional Garnishes
\$125 each (One Size – Approx. 4 pounds)

Foie Gras Platter

Terrine of Foie Gras with Truffles
\$375 each (One Size – Approx. 2 pounds)

Sweet Platter

Chef's Selection of Desserts
\$150/Small \$400/Large

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Dinner



Price - \$43.00/person. All entrées include bread service, soup or salad, entrée, dessert and non-alcoholic beverages.

Optional Starters

Jumbo Lump Crab Cake with Herb Rémoulade - **Add \$15.00/person**

Beef Carpaccio, Shaved Parmesan Cheese, Lemon Aioli, and Capers - **Add \$15.00/person**

Shrimp or Crab Cocktail, Cocktail Sauce, Lemon - **Add \$15.00/person**

Soups or Salads

Wild Mushroom and Thyme Soup – Cream and Fresh Herbs

Seasonal Selection Soup

Carnegie Salad – Organic Baby Lettuce, Gorgonzola Cheese, Apples, Sugar Roasted Walnuts and Sherry Vinaigrette

Caesar Salad – Romaine Lettuce, Brioche Croutons, Shaved Parmesan

Garden Salad – Organic Baby Lettuce, Seasonal Vegetables, Balsamic Vinaigrette

Entrées

Served with Seasonal Chef's Accompaniments

Breast of European Chicken with French Mustard Sauce

Seared Salmon with White Wine Herb Sauce

Grilled Pork Chop with Orange Honey Glaze

Pappardelle Pasta with Roasted Vegetables

Seared Scallops with Champagne Sauce - **Add \$19.00/person**

8oz Filet Mignon with Red Wine Sauce - **Add \$22.00/person**

12oz New York Strip Steak with Red Wine Sauce - **Add \$19.00/person**

Rack of Lamb with Rosemary Sauce - **Add \$22.00/person**

Desserts

Sorbet

Crème Brûlée

Chocolate Mousse

Seasonal Fruit

Frozen Chocolate Soufflé

Alcohol Service



Host Bar – Liquor, Beer and Wine Available

The Host will be charged the cost of each drink. Charges will be added to the final bill for the event.

Cash Bar – Liquor, Beer and Wine Available

Guests pay for their own beverages at time of ordering.

Beer Bar

Dogfish Head IPA

Guinness

\$5.00/Bottle

Heineken

Miller Lite

Yuengling

Wine Bar

Cabernet Sauvignon

Pinot Noir

Chardonnay

\$9.00/Glass

Sauvignon Blanc

White Zinfandel

Pinot Grigio

Riesling

Merlot

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