

Grace

RESTAURANT AT THE CARNEGIE INN

Thank you for your interest in hosting your upcoming event at Grace Restaurant 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. Under the direction of Executive Chef Paul Kendeffy, our recently reimagined restaurant Grace has been consistently voted as the 'Best Fine Dining' and 'Most Romantic' by State College Magazine readers. Our wine list has recently earned the Wine Spectator Award of Excellence and boasts a wide selection of both domestic and international choices which are sure to suit any palate. Let us take you on a vibrant culinary journey of trend-setting fare!

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 and dietary needs. Grace Restaurant at the Carnegie Inn & Spa is perfect for personal or professional occasions. Our dining room can accommodate up to 50 guests, and when combined with our adjacent library, up to 150 guests. Our private Caledonia room is a much more intimate setting that can accommodate up to 20 guests comfortably.

Our top notch staff is prepared to make your event seamless. At Grace Restaurant, 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. We invite you to join us for a relaxing meal with family and friends in our bright and welcoming dining room, or enjoy a craft cocktail by our cozy outdoor fire pit which offers idyllic views of the golf course.

CARNEGIE
INN | SPA | RESTAURANT

Grace Restaurant
100 Cricklewood Drive
State College, PA 16803
info@gracerestaurant.net
814.234.2424

Private Dining

Grace

Available Monday-Saturday starting at 5pm.

THE CALEDONIA ROOM (Maximum: 20 guests)



4 hours rental of private space

\$800 Food & Beverage Minimum (*plus 6% sales tax + 20 % gratuity*)

A/V Equipment

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(Available upon Request – Included in Room Rental)

- LCD Projector Screen
- High Speed Wireless Internet Access
- Audio Visual Cart
- Extension Cord & Power Strip
- 55" Flat Screen Television
- HDMI and Various Cords
- Conference Phone
- White Board with Markers

Hors d'Oeuvres

Grace

Minimum of Two Dozen per type

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

Displayed Platters

Grace

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

Foie Gras Platter

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

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)

Beverage Service

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You may choose between a beverage package, charged as a fixed-price per guest, or elect to pay for beverages on-consumption. Please inquire for pricing.

BEVERAGE PACKAGES

(3 hour service limit for beverage packages.)

Basic Beverage

Non-Alcoholic Beverages

Included:

- Saratoga Still & Sparkling Water
- Iced tea
- Sodas
- Hot tea
- Coffee service

House Bar

House Liquor, Beer and Wine

Included:

- All basic beverage package items
- House wines (one white and one red)
- House beer (Yuengling lager and/or Troegs IPA)
- House liquor

Premium Bar

Premium Liquor, Beer and Wine

Included:

- All basic beverage package items
- Premium wines (two whites and two reds, plus sparkling or rose)
- Selection of all beers
- Premium liquor

ON-CONSUMPTION

Open 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. (You may specify the level of liquor, beer, and wine you would like to offer your guests.)

Cash Bar – Liquor, Beer and Wine Available

Guests pay for their own beverages at time of ordering.

Dinner Service

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Menus are for sample purposes. All selections subject to availability. Please inquire for pricing.

SAMPLE MENU #1 - THREE COURSE DINNER

Each guest selects: soup or salad, entrée and dessert

Soup or Salad

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

(optional—supplemental charge items):

Seared Scallops with Champagne Sauce

8oz Filet Mignon with Red Wine Sauce

12oz New York Strip Steak with Red Wine Sauce

Rack of Lamb with Rosemary Sauce

Desserts

Sorbet

Crème Brûlée

Chocolate Mousse

Seasonal Fruit

Dinner Service cont'd... *Grace*

Menus are for sample purposes. All selections subject to seasonal availability.

SAMPLE MENU #2 – FOUR COURSE DINNER

Each guest selects: starter, soup or salad, entrée and dessert

Starters

Jumbo Lump Crab Cake with Herb Rémoulade
Beef Carpaccio, Shaved Parmesan Cheese, Lemon Aioli, and Capers
Shrimp or Crab Cocktail, Cocktail Sauce, Lemon

Soup or Salad

Wild Mushroom and Thyme Soup – Cream and Fresh Herbs
Seasonal Selection Soup
Grace 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

(optional—supplemental charge items):

Seared Scallops with Champagne Sauce
8oz Filet Mignon with Red Wine Sauce
12oz New York Strip Steak with Red Wine Sauce
Rack of Lamb with Rosemary Sauce

Desserts

Sorbet
Crème Brûlée
Chocolate Mousse
Seasonal Fruit



Event Policies and Procedures

MENUS

All food and beverages consumed at an event must be purchased through Grace Restaurant at the Carnegie Inn & Spa. Our chef will create a menu especially for the client's event. The menu selected by the client will be indicated on the Banquet Event Order (BEO) and will become a part of this contract. 6% sales tax and 20% gratuity will be added to the final bill.

PAYMENT

Detailed arrangements will be outlined in a Banquet Event Order (BEO) which will be produced upon completion of the menu selection and other details. The balance will be due at the conclusion of the event. Payment may be made with Visa, MasterCard, Discover, American Express, a business check, or cash. Personal checks will not be accepted.

CANCELLATION

If the event is cancelled within five (5) days of the event, the client will be charged 100% of the planned menu cost and all deposits will be forfeited. If your event is cancelled within seven (7) days of your event a \$150 cancellation fee will be charged. If your event is cancelled more than seven (7) days before the event, your deposit will be refunded, and no other charges will incur.

ALCOHOL SERVICE

It is the policy of Grace Restaurant at the Carnegie Inn & Spa to comply with all state and local laws pursuant to alcoholic beverage service, including, but not limited to:

- Persons under 21 years of age are not permitted to consume alcoholic beverages.
- Any persons who are known to be intoxicated will not be served alcoholic beverages.

The client is responsible for assisting Grace Restaurant at the Carnegie Inn & Spa management in resolving any alcohol related issues involving their guests.

DECORATIONS AND DAMAGES

All decorations that require affixing or attaching to anything must have prior approval of Grace Restaurant at the Carnegie Inn & Spa. There is a no confetti policy. Grace Restaurant at the Carnegie Inn & Spa is not responsible for any merchandise brought into the inn before an event or left after an event. The client is responsible for damage caused by any of their guests. Client hereby authorizes Grace Restaurant at the Carnegie Inn & Spa to assess the cost of repairs and agrees to reimburse for any costs in their entirety upon receipt.

GUEST GUARANTEE

Grace Restaurant at the Carnegie Inn & Spa must be notified in writing, of the exact number of guests attending the event, five (5) business days prior to the event. If Grace Restaurant at the Carnegie Inn & Spa is not notified with a final count, the guaranteed number of guests will become the number indicated on the most current Banquet Event Order (BEO). The count cannot be reduced within five (5) business days of the event. You will be billed for the number of people given on the final count, however, if the actual attendance exceeds your guarantee, you will be charged for the actual attendance. An increase in attendance will be accepted up to 24 hours before the function, provided space and product are available.