

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

Meeting Spaces

Grace

Available Monday-Saturday from 9am-5pm! (A/V Equipment Available – Included in room rental.)

Library

Dimensions:

- 45 feet x 21 feet

Capacity:

- Cocktail Party = 50 guests

Pricing:

- Partial Day (3 Hours) Rental \$250
- Full Day (8 Hours) Rental \$475



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:

- Partial Day (4 Hours) Rental \$300
- Full Day (8 Hours) Rental \$550



Caledonia Room

Dimensions:

- 22 feet x 14 feet

Capacity:

- Dinner = 20 Guests
- Classroom = 12 Guests
- Theatre = 24 Guests
- Conference = 12 Guests

Pricing:

Partial Day (4 Hours) Rental \$200
Full Day (8 Hours) Rental \$375



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)

Please add 6% sales tax and 20% taxable service charge. If you are tax exempt, we need paperwork before event

Boxed Lunch

Grace

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

Luncheon

Grace

Minimum 12 people. Pricing depends on choices

Grace Salad

Organic Baby Lettuce, Gorgonzola Cheese, Apples, Sugar Roasted Walnuts and Sherry Vinaigrette
Compliment your Salad – Add Grilled Chicken or Grilled Salmon

Caesar Salad

Romaine Lettuce, Brioche croutons, Shaved Parmesan
Compliment your Salad – Add Grilled Chicken or Grilled Salmon

Wild Mushroom and Thyme Soup

Cream and Fresh Herbs with Petit Salad

Vegetable Stir Fry

Roasted Vegetables, Soy-Ginger Sauce, Sushi Rice.
Complement your Stir Fry – Add Chicken or Shrimp

A/V Equipment

Grace

(Available upon Request – Included in Room Rental)

- LCD Projector Screen
- High Speed Wireless Internet Access
- Audio Visual Cart
- 55" Flat Screen Television
- HDMI and Various Cords
- Conference Phone



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.