



The Restaurant School at Walnut Hill College

Dining Rooms Events Information

Dining Room Services Instructor: Mr. Eric Simonis

Email: esimonis@walnuthillcollege.edu

Please contact Mr. Simonis via email. Our restaurants are open Tuesday through Saturday, while classes are in session. The restaurants are closed on Sundays and on Monday nights

Direct Phone Number: 267-295-2324

You may leave Mr. Simonis a message, or contact Mr. Vincent Casciato (from 9:00 am to 5:00 pm, Monday through Friday), at 267-295-2302, regarding your event

PRIVATE DINING EVENTS

- * Thank you for considering The Restaurant School at Walnut Hill College for your special event. We welcome reservations for social events and dinner meetings. Please do keep in mind that our dining rooms and kitchens are a learning environment for our students and are not staffed by employees. Availability and party sizes may fluctuate due to College functions, class sizes and our academic calendar.
- * We offer three options for your events: reception with passed hors d'oeuvres, 3-course sit down dinner, buffet with action stations
- * Prices do not include the 8% sales food tax, the 10% alcoholic beverage tax and the 18% automatic gratuity. For the sit down dinner and the buffet, rolls and butter, coffee and hot tea are included.

FOOD AND BEVERAGE MINIMUM REQUIREMENTS

* Room fees and buy out requirements are as follows:

Room	Room fee	Food and Beverage Minimum	Minimum number of guests needed for buyout of room	Minimum deposit needed 1 month prior
Great Chefs' half room	None	\$900 ++	6 to 12 guests	\$325.00
Great Chefs' full room	None	\$1250.00 ++	12 to 24 guests	\$600.00
Courtyard/ Bistro	None	Week: \$3000.00 ++ Friday: \$4000.00++ Sat.: \$5000.00++	35 to 60 guests	\$700.00
Rooftop	None	\$900.00 ++	15 to 30 guests	\$250.00
Italian Trattoria	None	\$375.00 ++	12 to 24 guests	\$175.00

- * A guarantee regarding the number of guests attending your function must be received 2 weeks prior to date of your event. Thereafter you would be charged for the guaranteed number of guests even if the party has decreased in size.
- * Cancellation fee: corresponding to the deposit amount. The fee will apply if the event is cancelled less than a week prior to the scheduled date.
- * Menu (with entrée counts), dietary needs/ food allergies and beverage selection are due 2 weeks prior to your event date.
- * Free on-site parking is available and all of the dining rooms, except for the rooftop, are handicap accessible.
- * The dining rooms are open Tuesday to Saturday while classes are in session. Events begin no sooner than 5:30pm due to class schedules and cannot exceed 10:00 pm which corresponds to the closing time of any event function at Walnut Hill College.

BEVERAGES

- * Alcohol and soft drinks are available for an additional fee.
 - o We have 2 bar options for you to choose from:
 - * **Cash bar:** each guest pays for his or her own drinks at the bar.
 - * **Host bar:** the bar bill is added to the host's final check.
 - * **Non alcoholic beverages** are \$2.00 per drink and can be either added to the final bill or paid for by the individual guests.



In order to comply with Pennsylvania regulations and to promote a sound teaching environment to our students, the consumption of alcohol is strictly supervised.

RECEPTION WITH PASSED HORS D'OEUVRES

(\$40.00 per person ++)

All items are subject to seasonal availability

Available for groups over 60 guests

A **Stationary Tray of Crudités** with Chive Crème Fraîche & Blue Cheese Dipping Sauces will be prepared in addition to your selection of Hors d'Oeuvres, at no additional cost

A **Pasta Action Station** will be available at no additional cost

A **Dessert Table of Miniature Desserts** will be available at no additional cost

SELECTION OF HORS D'OEUVRES

Four selections of four pieces each. Please select 4 options from the list below:

1. Chicken Satay with Thai Peanut Sauce
2. Ratatouille
3. Classic Spanakopita
4. Smoked Salmon Canapé (+\$1.50 per person)
5. Curried Chicken Salad on Endive
6. Pissaladiere (Onion Tart)
7. Eggplant Caviar
8. Tuna Tartar on Wonton Crisp (+\$1.50 per person)
9. Gougères
10. Rillettes of Duck with Cherry Marmalade (+\$1.50 per person)
11. Mushroom Tartlets
12. Cheese Straws
13. Grilled Shrimp with Cajun Remoulade (+\$1.50 per person)
14. Mini Croque-Monsieur



All items are subject to seasonal availability

THREE-COURSE SIT DOWN MENU

(\$45.00 per person ++)

All items are subject to seasonal availability

Available for groups over 40 guests

1st course: same appetizer for all attendees. Select one First Course

2nd course: same entrée for all attendees. Select one Main Course

3rd course: plate with trio of miniature desserts for all attendees

Please select one appetizer, one entrée from the selection below:

First Course

Spiced Pumpkin Soup

Gala Apple, Radish Slaw

*

Sherry Roasted Autumn Vegetable Soup

Balsamic Fig Reduction, Parmesan Crisp

*

Kale Salad,

Parsnip Chips, Dried Cherries, Toasted Hazelnuts, Maple Cider Vinaigrette

*

Roasted Beet Salad

Baby Arugula, Candied Spiced Pecans, Sherry Vinaigrette, Brie Crema

Entrées

Confit of Salmon

Beet Root Purée, Warm Lentil Salad, Shaved Fennel

*

Beef Petit Filet

Tomato Tarte Tatin, Haricot Vert, Red Wine Jus

*



Beef Bourguignon

Braised Beef Cheeks, Carrots, Parsnip, Mushrooms, Lardon

Oven Roasted Chicken Breast

Merlot-Shallot Whipped Red Bliss Potatoes, Caramelized Root Vegetables

Thyme Jus

*

Pistachio Crusted Cod

House made Cavatelli, Pumpkin, Sage Crème Fraiche

*

Grilled Zucchini and Amaranth Timbale,

Caramelized Brussels Sprouts, Sauce Romesco

Dessert

Trio of Desserts

Tarte au Citron (lemon custard in a sweet sucre dough)

Seasonal Swirled Cheesecake

Chocolate Espresso Torte(layers of sponge cake and espresso ganache)

BUFFET WITH ACTION STATIONS

(\$50.00 per person ++)

Available only for parties of 60 guests or more

All items are subject to seasonal availability

SOUP AND SALAD: choose one of each

Salad:

Roasted Beet Salad, Tarragon, Dijon Vinaigrette

Mixed Green Salad, Crispy Shallot, Miso Dressing

Soup:

Vegetable Minestrone, Parmesan



Potato Leek Soup

PASTA STATION: *choose one*

Farfalle, Tomato Basil

Orecchiette, Mushroom Cream Sauce

Penne, Pumpkin, Sage, Brown Butter

FISH STATION: *choose one (Fish subject to change based on availability from fishing fleet)*

Monkfish, Sauce Bouillabaisse

Baked Haddock, Warm Mustard Vinaigrette

CARVING STATION: *choose one*

Porchetta, Belly Wrapped Pork Loin

Beef Brisket, Caramelized Onion Jus

Roast Turkey, Honey, Dijon, Rosemary

STARCH: *choose one*

Roasted Fingerling potatoes

Dauphinoise potatoes

VEGETABLES: *choose one*

Sautéed Broccoliini

Roasted Carrots

DESSERT STATION:

Banana Fosters Flambé and a Variety of 6 Mini Desserts

ADDITIONAL NOTES

- * **Private entertainment:** Guests are allowed to provide entertainment when the whole complex is reserved (\$500.00 Complex Buyout Fee) for a private dinner function at Walnut Hill College. In order to promote a safe and sound environment for our students, entertainment cannot be inappropriate, cannot include offensive, explicit language. When



hiring a DJ or any other form of entertainment, the contract cannot exceed 10:00 pm which corresponds to the closing time of any banquet function at Walnut Hill College. All outside entertainment is the sole responsibility of the event host and must be approved by Walnut Hill College.

- * **Walnut Hill College is a smoke-free campus**

