



## The Restaurant School at Walnut Hill College

### *Dining Rooms Events Information*

**Dining Room Services Instructor:** Mr. Eric Simonis

**Email:** [esimonis@walnuthillcollege.edu](mailto: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++	25 to 60 guests	\$700.00
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

A **Cheese Tray** will be available at a cost of \$5.00 per person

### **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 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*



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**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 Broccoilini

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**

