



# Allenberry

RESORT

CORPORATE & PRIVATE  
EVENT PACKAGE

2019



The resort's many idyllic sites provide perfect settings for unforgettable corporate or social events, from a private team retreat to a huge family reunion sure to be remembered by everyone. The property's iconic event locations include 1798 Terrace, Allenberry Marquee, Mansion, Carriage Room, Playhouse at Allenberry, Crockett Room, Map Room and Creekside Pavilion.

Hold your corporate event in a charming indoor meeting room, or a natural outdoor space sure to reinvigorate and inspire. Fresh farm-to-table food from The Barn Restaurant, recharging full-spa accommodations, and customized outdoor adventures for your group await you at Allenberry Resort.

All of our accommodations have one goal: to provide a place for you to build and enhance the chemistry, culture, and productivity of your team in front of the scenic Yellow Breeches Creek and Appalachian Mountains.

## INCLUSIONS

- 70+ sleeping rooms, houses, and cottages in a variety of configurations and with exceptional amenities
- Over 20,000 sq. ft of combined indoor and outdoor functional meeting space to suit any capacity or seating arrangement
- A therapeutic full-spa experience to unwind at the end of any day
- Fresh, delicious, award-winning, farm-to-table food from The Barn Restaurant
- Supplied A.V. Equipment for smooth and productive meetings
- Optional transportation provided through Allenberry Resort

**45 MINUTES  
FROM WORLD-FAMOUS  
HERSHEY, PENNSYLVANIA**

## LOCATION:

### **Allenberry Resort**

1559 Boiling Springs Road  
Boiling Springs, PA 17007

## DISTANCES:

<b>HIA:</b>	<b>.5 HRS</b>	<b>26MI</b>
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<b>BWI:</b>	<b>1.75 HRS</b>	<b>103MI</b>
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<b>PHL:</b>	<b>2.5 HRS</b>	<b>121MI</b>
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## CONTACT INFO:

**717.502.2910**

**events@allenberry.com**

# CAPACITIES

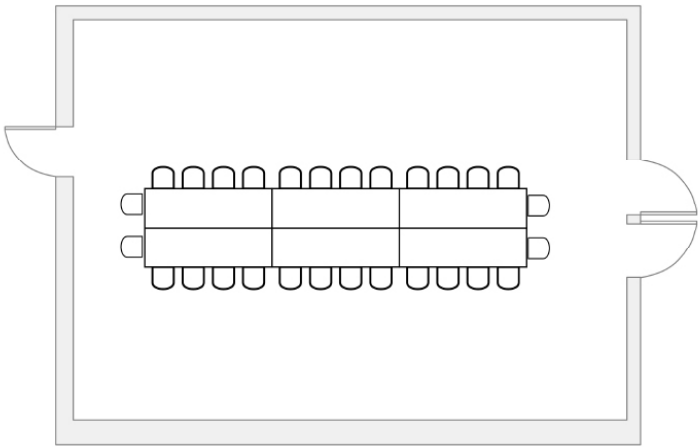
		Dimensions	Square Feet	Theater	Conference/ King Arthur	U-shape	Hollow Square	Cocktail Reception	Crescent Rounds	Rounds	Rounds w/ Dance Floor	Rounds (Buffet)	Rounds w/ Buffet
FAIRFIELD	Map Room	25' x 34'	850	80	28	30	36	75	35	54	-	48	-
	Crockett Room	39' x 37'	1443	120	-	32	40	100	55	72	-	72	-
	The Barn	84ppl	-	-	-	-	-	-	-	-	-	-	-
	Tasting Room	Private Dining	400	-	14	-	-	-	-	-	-	-	-
	The Cellar	As is Only 50ppl		-	-	-	-	60	-	-	-	-	-
	1978 Terrace	87' x 47'	4089	288	-	-	-	200	-	160	-	144	-
STONE LODGE	Carriage Room	33' x 71'	2343	200	-	-	-	175	80	128	112	128	112
	Mezzanine	8' x 60'	480	-	-	-	-	100	-	-	-	-	-
	The Tavern	15' x 40'	600	-	-	-	-	100	-	-	-	-	-
	Mansion	-	-	-	-	-	-	120	-	-	-	-	-
OUT-DOOR	Allenberry Marquee	60' x 100'	6000	500	-	-	-	400	-	250	250	300	200
	Creekside Pavilion	-	-	-	-	-	-	-	-	-	-	-	-
	Playhouse	-	-	252	-	-	-	-	-	-	-	-	-

\*Each space is subject to a minimum food and beverage charge, 19% service charge and 6% sales tax

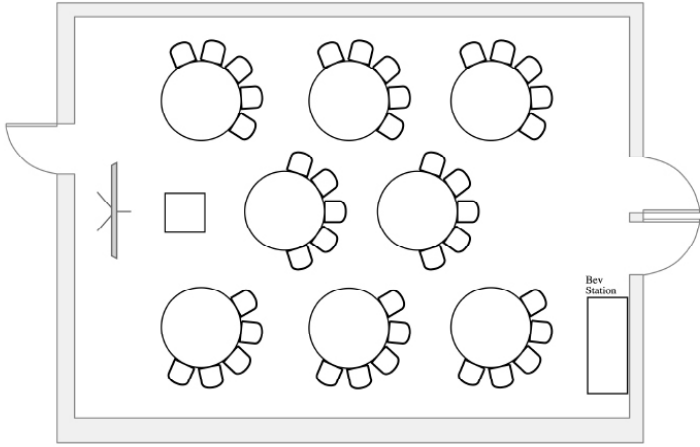
PRESENTATION ACCESSORIES		AUDIO	
Podium	Gratis	Wireless Lavalier Microphone	\$80
AV Table	Gratis	Wireless Hand-held Microphone	\$80
Extension Cord and Power Strip	Gratis	Speaker	\$65
Flip Chart with Pad & Markers	\$38	Mixer	\$33
Polycom Conference Phone	Talk to Specialist	Floor Microphone Stand	\$4
		Floor Microphone Stand with Boom	\$9
		Tabletop Microphone Stand	\$3
VIDEO & COMPUTER DISPLAYS		SCREENS	
Projector (Appropriate for Small Meetings)	\$200	6' Tripod Screen	\$40
HD LCD Projector	\$325	8' Tripod Screen	\$45
Internet Services	Gratis		
Wireless Connection	Gratis		

# MAP ROOM

Address your team in front of a detailed, hand-painted map of Cumberland County. The Map Room boasts ultimate seating arrangement flexibility from theatre-style or U-shape seating suited for speeches and presentations, to King Arthur- or hollow square-style table setups perfect for team meetings. Your group can dine on a delicious company buffet, dinner, or cocktail reception while you collaborate.



Conference/King Arthur



Crescent Round

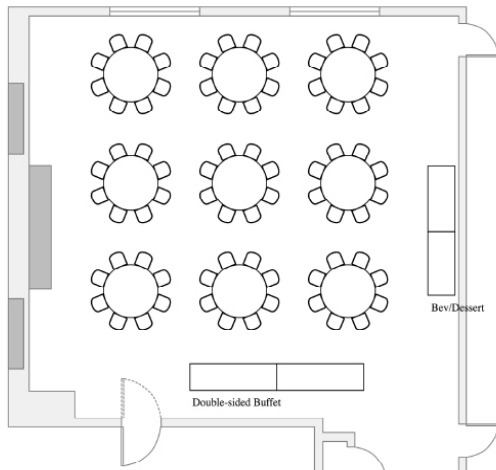
Venue Rental: \$350.00 | Food Minimum \$1200.00  
(Weekday Price. Contact for Weekend Pricing and Availability)

Layouts & Capacities		
<div>Dimensions</div> <div>25' x 34'</div>	THEATER	80
	CONFERENCE/KING ARTHUR	28
<div>Square Feet</div> <div>850</div>	U-SHAPE	30
	HOLLOW SQUARE	36
	COCKTAIL RECEPTION	75

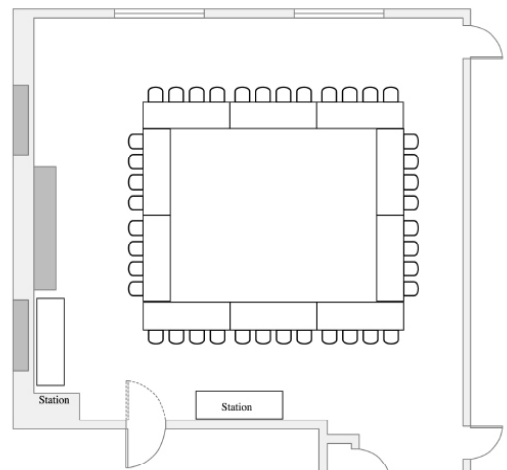


# CROCKETT ROOM

The large colonial-style Crockett Room contains vaulted ceilings, warm natural light, white windows, and a fireplace to provide an open atmosphere for your team function. It supports a variety of seating arrangements for buffet, cocktail receptions, presentations and speeches, or important meetings between you and your team.



Rounds



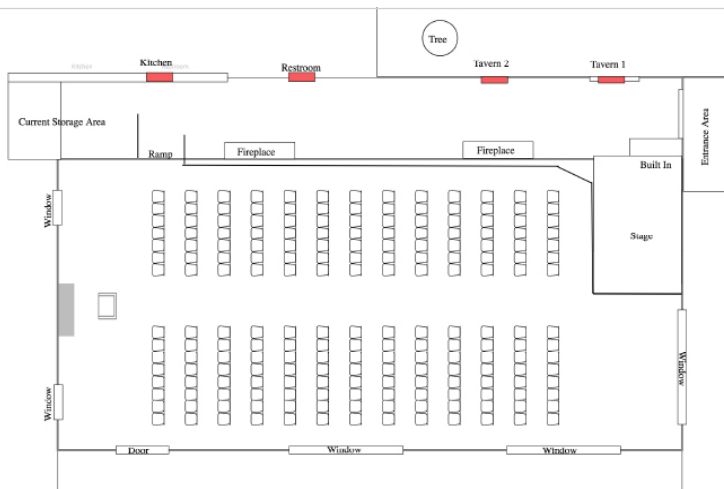
Hollow Square

**Venue Rental: \$500.00 | Food Minimum \$1800.00**  
(Weekday Price. Contact for Weekend Pricing and Availability)

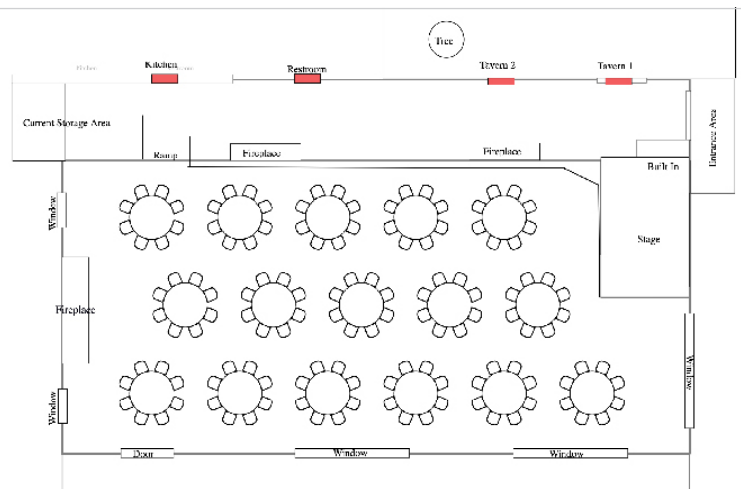
	Layouts & Capacities	
<b>Dimensions</b> <b>39' x 37'</b>	<b>THEATER</b>	<b>120</b>
	<b>ROUNDS</b>	<b>72</b>
<b>Square Feet</b> <b>1443</b>	<b>U-SHAPE</b>	<b>32</b>
	<b>HOLLOW SQUARE</b>	<b>40</b>
	<b>COCKTAIL RECEPTION</b>	<b>100</b>

# CARRIAGE ROOM

The Carriage Room is a large space featuring wall to wall windows, fireplaces, rustic wood and stone details, and industrial light fixtures. It's a great space for speeches and presentations, and has an option for an additional stage and dance floor. The Stone Tavern, an attached bar, gives your team a good excuse to socialize during a friendly cocktail hour.



Theater



Rounds

**Venue Rental: \$1000.00 | Food Minimum \$3500.00**  
(Weekday Price. Contact for Weekend Pricing and Availability)

**Dimensions**  
**33' x 71'**

**Square Feet**  
**2343**

## Layouts & Capacities

**THEATER**

**200**

**CRESCENT ROUNDS**

**80**

**ROUNDS**

**150**

**ROUNDS W/ DANCE FLOOR**

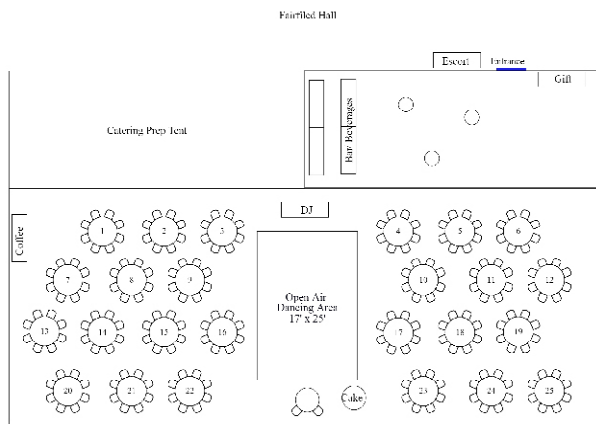
**140**

**COCKTAIL RECEPTION**

**175**

# ALLENBERRY MARQUEE

The perfect option for an open-air, large corporate event. Allenberry Marquee provides an elegant outdoor ballroom atmosphere to your catered company dinner, charity gala, or anniversary celebration with it's large 300-guest seating capacity, while still being immersed in the surrounding natural setting.



Rounds w/ Dance Floor



**Venue Rental: \$1200.00 | Food Minimum \$4500.00**  
(Weekday Price. Contact for Weekend Pricing and Availability)

<div>Dimensions</div> <div>60' x 100'</div>	Layouts & Capacities	
	THEATER	500
<div>Square Feet</div> <div>6000</div>	ROUNDS	270
	ROUNDS W/ DANCE FLOOR	220
	ROUNDS (BUFFET)	220
	COCKTAIL RECEPTION	300



# MANSION

Built in 1820, The Mansion's large veranda and inviting yard make it the perfect colonial-style home away from home for your team. Watch your teammates unwind during a casual backyard cocktail reception, laid-back social hour, or private dinner across the Mansion's many entertaining rooms and parlors. Sleep like royalty in one of its four private suites.

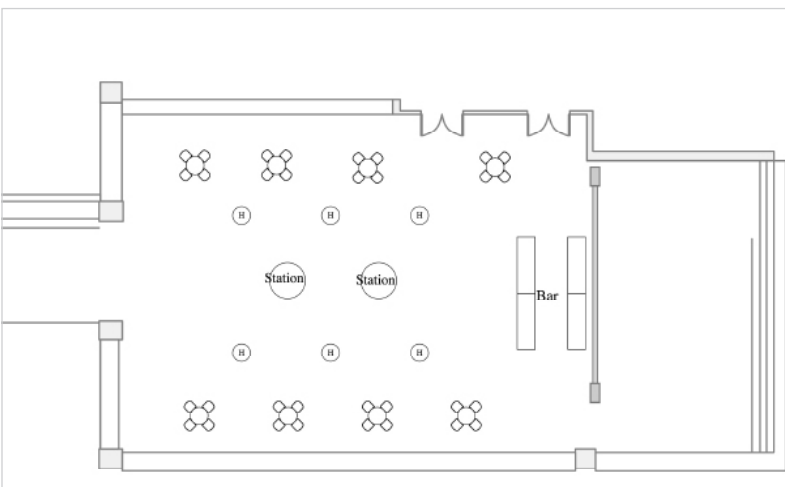


Venue Rental: \$1000.00 | Food Minimum \$2000.00  
(Weekday Price. Contact for Weekend Pricing and Availability)

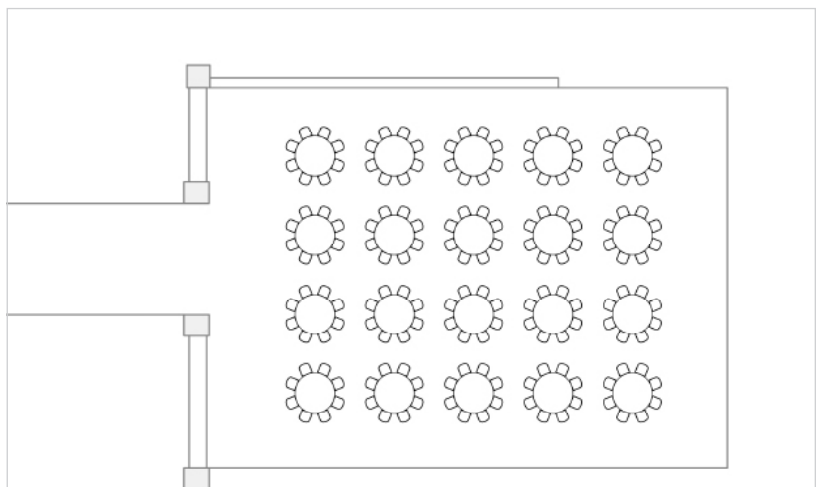
Dimensions VARIED	Layouts & Capacities	
	SEATED	35
Square Feet -	COCKTAIL RECEPTION	120
	*ASK YOUR EVENT SPECIALIST FOR	
	OTHER SEATING OPTIONS	

# 1798 TERRACE

Plan a spacious cocktail reception or catered company dinner on our historic, open-air terrace, with elevated views of the surrounding Allenberry property and four fireplaces to gather around. Deliver an inspiring speech to your team while they soak in the natural views of the surrounding woodland.



Cocktail Reception



Rounds

**Venue Rental: \$750.00 | Food Minimum \$2000.00**  
(Weekday Price. Contact for Weekend Pricing and Availability)

Dimensions <b>84' x 47'</b>	Layouts & Capacities	
	THEATER	288
Square Feet <b>4089</b>	ROUNDS	160
	ROUNDS (BUFFET)	128
	HOLLOW SQUARE	-
	COCKTAIL RECEPTION	200

# PLAYHOUSE AT ALLENBERRY



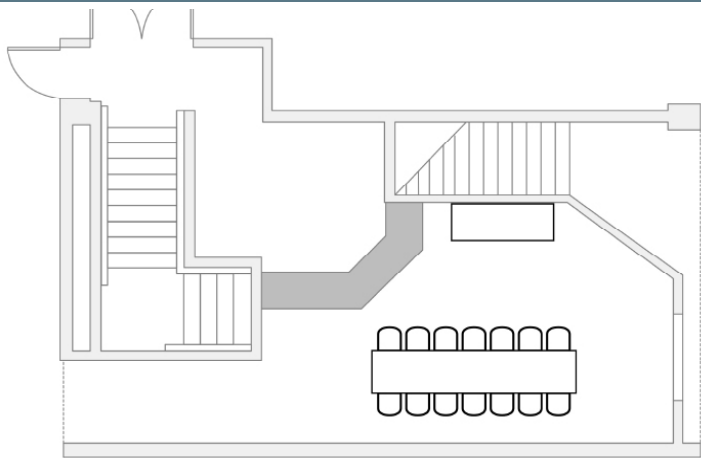
Venue Rental: \$1000.00 | Food Minimum \$1500.00  
(Weekday Price. Contact for Weekend Pricing and Availability)

Dimensions -	Layouts & Capacities	
	THEATER	252
Square Feet -	CONFERENCE/KING ARTHUR	-
	U-SHAPE	-
	HOLLOW SQUARE	-
	COCKTAIL RECEPTION	-



# TASTING ROOM

The Tasting Room features an authentic wood, King Arthur-style, dining table. The room is a premier space for a private dining experience, with a capacity perfect for small groups or teams. Your team can combine ideas over great farm-to-table dishes, presented personally from a chef, from The Barn Restaurant next door.



King Arthur



Contact The Barn Restaurant for Pricing | \$500.00 Food Minimum  
[thebarn@allenberry.com](mailto:thebarn@allenberry.com)

Dimensions <b>PRIVATE DINING</b>	Layouts & Capacities	
	THEATER	-
Square Feet <b>400</b>	CONFERENCE/KING ARTHUR	14
	U-SHAPE	-
	HOLLOW SQUARE	-
	COCKTAIL RECEPTION	-

# THE CELLAR



Contact The Barn Restaurant for Pricing  
\$1250.00 Food & Beverage Minimum

Dimensions 16' x 22'	Layouts & Capacities	
	AS IS	50
Square Feet 352		-
		-
		-
	COCKTAIL RECEPTION	60



# ACCOMMODATIONS

The Mansion, an 1820s stone house with a veranda and a variety of charming parlors and rooms . The newly renovated, and private Still House, which sits on the doorstep of the Yellow Breeches Creek. The Creek House, further up the road, with its variety of sleeping configurations, a wraparound kitchen perfect for entertaining, and a private patio overlooking the creek. Six quaint cottages on the edge of vast Boiling Springs farmland. An assortment of new lodges, each with their own unique lobbies, interior designs, and views of the surrounding property.

Because staying at Allenberry Resort is a one-of-a-kind experience, our lodging is as well. No matter the size your group or party, we have the right lodge, cottage, or private house to fit your group, and perhaps more importantly, your group's purpose. All of our accommodations come with exceptional amenities, like premium bedding, wifi, flat screen TVs and more. So unwind, unplug, and rest in the comfortable lodging provided by Allenberry Resort.



**MANSION**  
**4 BEDROOM SUITES**  
**3 KING, 1 QUEEN**



**MEADOW LODGE**  
**32 KING, DOUBLE QUEEN,**  
**& DOUBLE FULL BEDROOMS**



**STONE LODGE**  
**14 KING BEDROOMS AND SUITES**



**PINE LODGE**  
**8 KING BEDROOMS**  
**2 DOUBLE BEDROOMS**

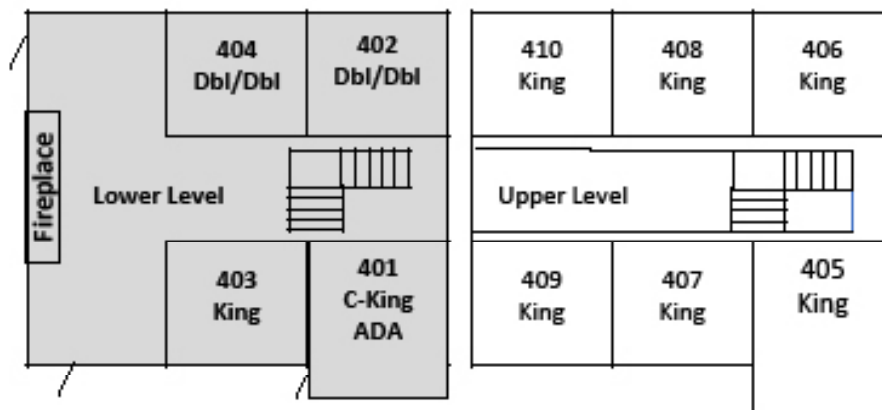


**HILLSIDE LODGE**  
**4 INDIVIDUAL SUITES**  
**WITH KING SIZED BEDS**



**STILL HOUSE**  
**1 BEDROOM PRIVATE HOUSE**

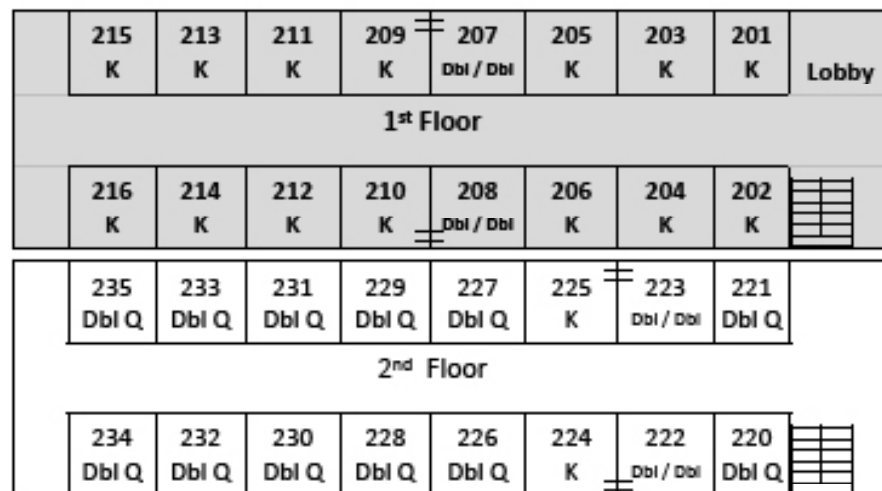
## Allenberry Lodging floor plans



### Pine Lodge

10 rooms

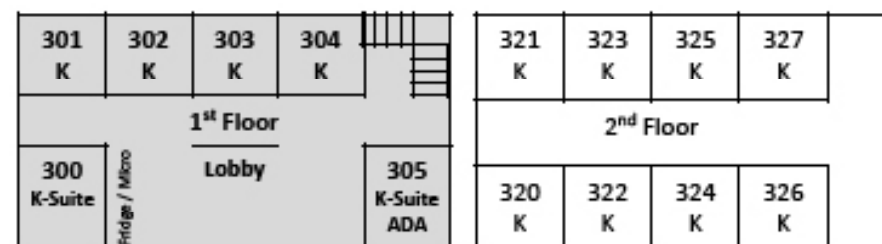
- 2 rooms 1<sup>st</sup> floor, 402, 404 are Dbl/Dbl
- 1 Cal King ADA Room 401
- Mini Fridge/micro/sink/ice machine in lobby
- Large open lobby w/ large fireplace
- 1<sup>st</sup> & 2<sup>nd</sup> floor entrances
- Full bathroom with Shower/Tub



### Meadow Lodge

32 Rooms

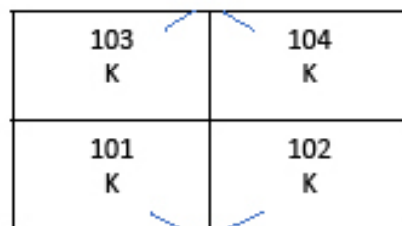
- 1<sup>st</sup> floor-16 rooms-14 Kings, 2 Dbl/Dbl connecting
- 2<sup>nd</sup> floor-16 rooms-12 Dbl Q, 2 K connecting to 2 Dbl/Dbl
- Large lobby with mini fridge/micro
- Large open lobby w/ large fireplace
- Ice machine / Spa- lowest level
- Full bathroom with walk-in shower



### Stone Lodge

14 Rooms

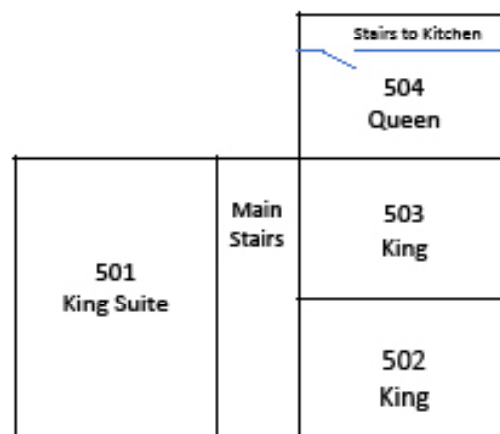
- All King beds
- 2 on 1<sup>st</sup> floor are suites #300, #305
- ADA room #305 1<sup>st</sup> floor suite front right side of building on parking lot side.
- Large open lobby w/ Full Fridge/microwave
- New bathrooms in every room
- Same building with Tavern & Bar
- Ice machine (in stair well)
- Full bathroom with walk-in shower



### Hillside

4 Rooms

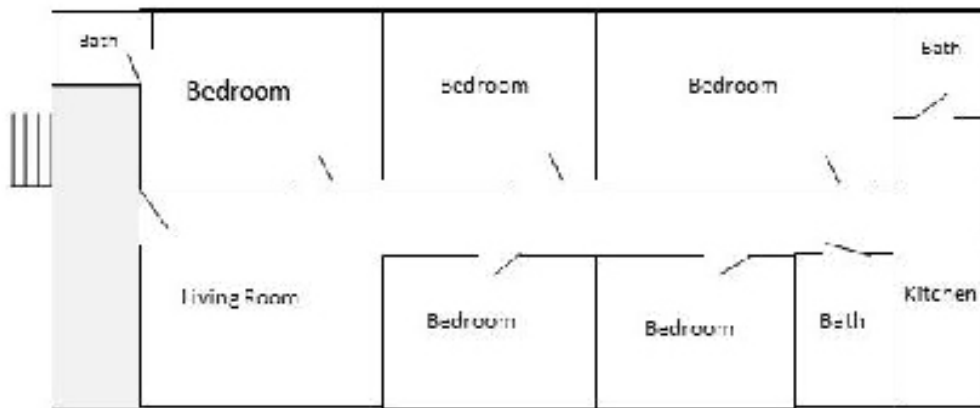
- All King beds
- Private entrance each room
- TV in each room



### The Mansion

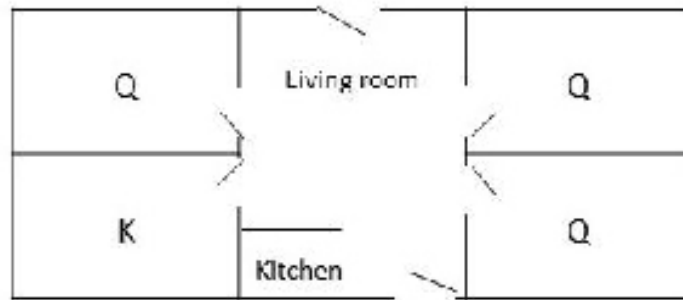
4 Rooms

- 3 King beds / 1 Queen



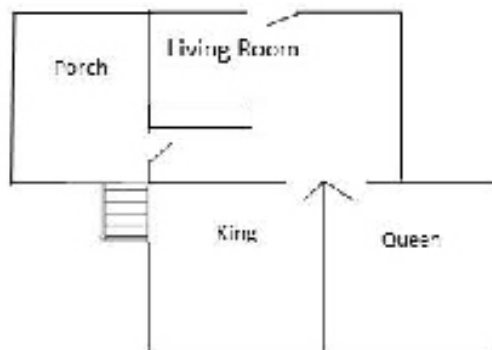
Cottage 1 (001)

- 5 bedrooms -
- 3 baths
- Mini Fridge / Micro
- 1 tv in living room
- 2 doors
- front porch



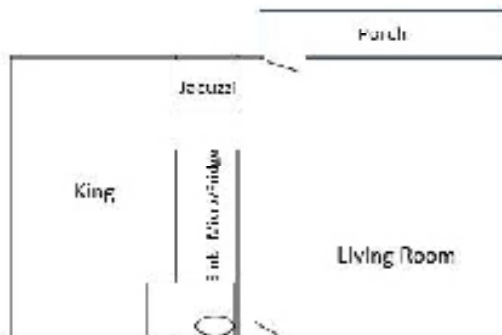
Cottage 2 (002)

- 4 bedrooms 1 K / 3 Q
- 2 bathrooms
- Full Fridge / Micro
- 1 tv in living room



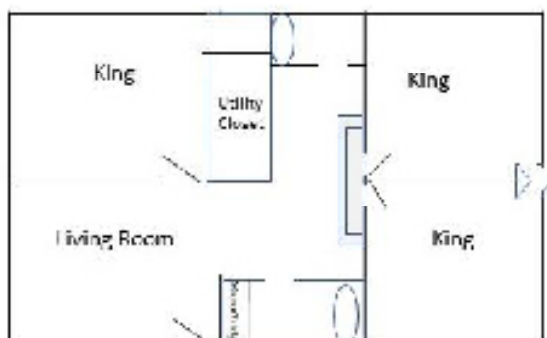
Cottage 3 (003)

- 2 bedrooms 1 K / 1 Q
- 1 bath
- room
- Full Fridge / Micro
- Wooden deck
- Washer/dryer stand-up in master bdrm closet



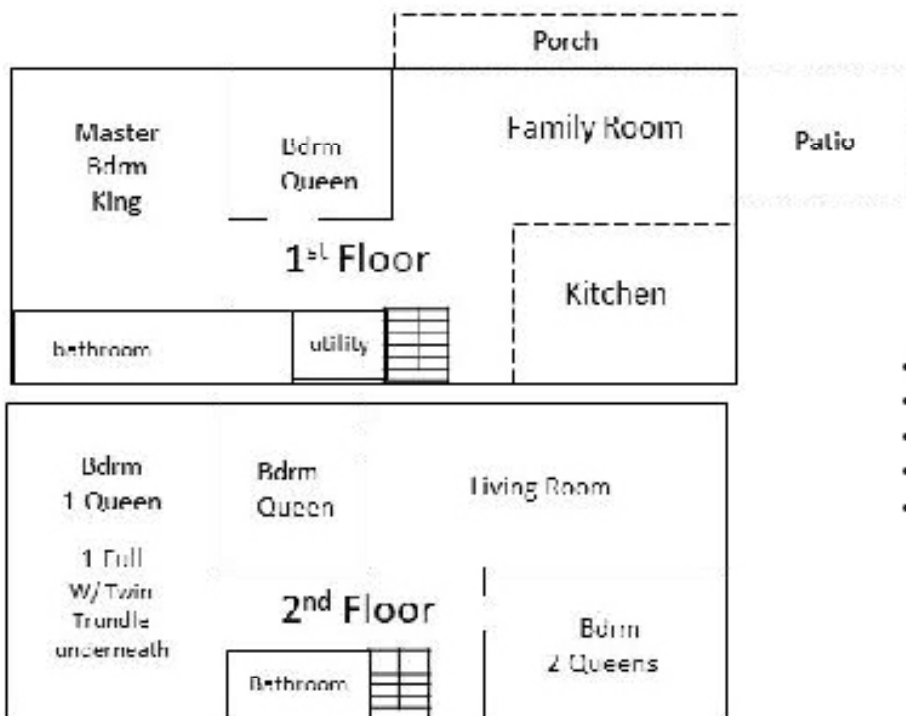
Cottage 4 & 5 (005)

- 1 bedroom - K
- 1 large bathroom
- Jacuzzi (inside)
- back deck
- Mini fridge / micro
- 1 tv in living room
- 2 doors



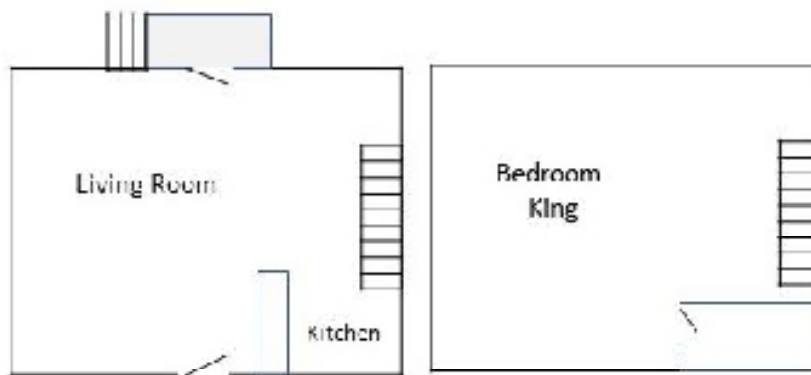
Cottage 6 (006)

- 3 bedrooms - K
- 2 baths
- Mini Fridge / Micro
- back deck
- 1 tv in living room
- 2 doors



**Creek House (007)**

- 5 bedrooms -
- 2 baths
- Fridge / Micro
- 1 tv in living room
- back patio

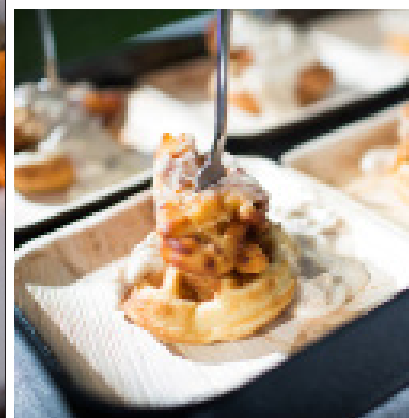


**Still House (008)**

- 1 bedrooms King (Sultc)
- 1 bath
- Fridge / Micro
- 1 tv in living room
- back patio



# MENUS



# BREAKFAST

## CONTINENTAL - \$13 PER PERSON

### Assorted Fresh Baked Pastries and Muffins

With Assorted Butters and Jellies

### Fresh Fruit Display

### Orange and Cranberry Juice

### Coffee and Hot Tea Station

Presented with Sugar, Sweet & Low, Gourmet Tea Bags, Lemons, and Half & Half

## HOT BREAKFAST - \$23 PER PERSON

### Traditional French Toast Sticks

With Maple Syrup on the Side

### Scrambled Eggs

### Applewood Smoked Bacon OR Breakfast Sausage

Select (1)

### Sweet Potato and Pepper Hash

### Aged Cheddar and Gruyere Hashbrown Bake

### Red Skinned Home Fries with Garlic and Onions

### Orange and Cranberry Juice

### Coffee and Hot Tea Station

Presented with Sugar, Sweet & Low, Gourmet Tea Bags, Lemons, and Half & Half

## MADE-TO-ORDER - \$33 PER PERSON

### Made-to-Order Omelet Station

Traditional Egg and Egg Whites

### Guest Choice of

### Enhancements to Include:

Spinach, Chives, Tomatoes, Onions, Mushrooms, Cheddar Cheese, Feta Cheese, Peppers, and Olives

### Assorted Fresh Baked Pastries and Muffins

With Assorted Butters and Jellies

### Fresh Fruit Display

### Breakfast Potatoes

With Ketchup on the Side

### Applewood Smoked Bacon

### Breakfast Sausage

### Orange and Cranberry Juice

### Coffee and Hot Tea Station

Presented with Sugar, Sweet & Low, Gourmet Tea Bags, Lemons, and Half & Half

# COLD LUNCH

## SOUP & SALAD - \$26 PER PERSON

Select (1) Salad + (1) Soup + Fresh Artisan Breads

### Salad Choices

#### Cucumber Melon Salad

English Cucumber, Honeydew, Cantaloupe, Ricotta Salata, Red Vein Sorrel, Micro Basil, Honey Chile Vinaigrette

#### Strawberry Fields Salad

Red Leaf Lettuce, Bocconcini Mozzarella, Strawberries, Blueberries, Slivered Almonds, Pea Flower Champagne Vinaigrette

#### Chopped Vegetable Salad

Shredded Carrots, Sliced Red Pepper, Diced Celery, Sliced Red Onion, Cilantro, Toasted Sesame Seeds, Roasted Peanuts, Sesame Ginger Vinaigrette

#### Caesar Salad

Roasted Hearts of Romaine Lettuce, Fresh Grated Parmesan Cheese, House Made Croutons, and Presented with a Creamy Caesar Dressing

#### Garden Salad

Spring Mix of Lettuce, Shredded Carrots, Cherry Tomatoes, Sliced Cucumber, House Made Croutons, and Presented with Creamy Ranch & Balsamic Vinaigrette Dressing

**Add Grilled Chicken Breast \$6pp**

### Soup Choices

#### Roasted Red Pepper Soup

Presented with Feta Cheese and Sliced Avocado

#### Cheddar Ale Soup

Presented with Bacon and Jalapenos

#### Roasted Cauliflower Soup

Presented with Pita Crumbles

#### Kickin' Corn Chowder

## DELICATESSEN - \$24 PER PERSON

Select (3) Delicatessen Sandwiches + (1) Salad + House Made Potato Chips

#### Ham & Swiss

Sourdough, Lettuce, Tomato, and Spicy Mustard

#### Turkey & Gouda

Focaccia, Lettuce, Tomato, and Chipotle Mayonnaise

#### Chicken & Provolone

Baguette, Lettuce and Tomato

#### Roast Beef & Cheddar

Ciabatta, Lettuce, Tomato, and Creamy Horseradish Dijon Sauce

#### Mediterranean

**Veggie Spinach Wrap**  
With Cucumber, Olives, Red Pepper, Feta Cheese, and Hummus

## ARTISAN - \$29 PER PERSON

Select (3) Artisan Sandwiches + (1) Salad + (1) Soup + House Made Potato Chips

#### Jerk Shredded Short Rib Sandwich

Shredded Monterey Jack Cheese, Fried Plantains, Aquaponic Chimichurri Sauce, Grilled Naan Bread

#### Italian Beef Sandwich

Sliced Roast Beef, Sharp Provolone, Roasted Red Peppers, Pickled Red Onions, Fresh Basil, Garlic Aioli, Italian Roll

#### Red Pepper Pesto Chicken Sandwich

Grilled Chicken Breast, Red Pepper Pesto, Sliced Olives, Feta Cheese, Aquaponic Romaine, Ciabatta Bread

#### Country Roast Turkey

Oven Roasted Turkey Breast, Heirloom Tomato Marmalade, Applewood Smoked Bacon, Watercress, Sourdough Roll

#### Smoked Beet Reuben

Alderwood Smoke Salted Golden Beets, Gruyere Cheese, Sauerkraut, House-made Russian Dressing, Marble Rye

#### Honey Ham and Goat Cheese

Sliced Honey Ham, Goat Cheese, Drizzled Honey, Arugula, Shaved Fennel, Berry Mustard, Multigrain Bread

#### Pastrami and Swiss

Shaved Pastrami, Swiss Cheese, Pickled Jalapeno, Grilled Chopped Scallions, Dandelion Greens, Lemon Aioli

**Assorted Fresh Baked  
Cookies and Brownies**

#### ALL OPTIONS INCLUDE:

**Fresh Brewed Iced Tea**  
With Appropriate Sweeteners  
and Lemons

**Bottled Water**

# LUNCH/DINNER

## TRADITIONAL - \$33 PER PERSON

### Garden Salad

Spring Mix of Lettuce, Shredded Carrots, Cherry Tomatoes, Sliced Cucumber, House Made Croutons, and Presented with Creamy Ranch & Balsamic Vinaigrette Dressing

### Roasted Chicken Breast

Blistered Tomato Compote, Aquaponic Basil

### Garlic and Chive Mashed Potatoes

### Assorted Cookies and Brownies

### ALL OPTIONS INCLUDE:

#### Fresh Artisan Breads

Presented with Butter Spheres

#### Fresh Brewed Iced Tea

With Appropriate Sweeteners and Lemons

#### Bottled Water

## STATIONED - \$41PP

### Select (1) Salad

#### Cucumber Melon Salad

English Cucumber, Honeydew, Cantaloupe, Ricotta Salata, Red Vein Sorrel, Micro Basil, Honey Chile Vinaigrette

#### Chopped Vegetable Salad

Shredded Carrots, Sliced Red Pepper, Diced Celery, Sliced Red Onion, Cilantro, Toasted Sesame Seeds, Roasted Peanuts, Sesame Ginger Vinaigrette

#### Strawberry Fields Salad

Red Leaf Lettuce, Bocconcini Mozzarella, Strawberries, Blueberries, Slivered Almonds, Pea Flower Champagne Vinaigrette

#### Caesar Salad

Roasted Hearts of Romaine Lettuce, Fresh Grated Parmesan Cheese, House Made Croutons, and Presented with a Creamy Caesar Dressing

### Select (2) Proteins

#### Roasted Chicken Breast

Blistered Tomato Compote, Aquaponic Basil

#### Braised Beef Short Rib

Thyme Sautéed Portobello Mushrooms, Gorgonzola, Cabernet Demi Glaze

#### Seared Atlantic Salmon

with Grapefruit Beurre Blanc and Roasted Pepitas

#### Rosemary Roasted Chicken Breast

with Balsamic Peppers

#### Buttermilk Boneless Fried Chicken

Honey Pepper Sauce, Aquaponic Microgreens

#### Oven Roasted Sliced Beef Tenderloin Add \$2pp

Local Ricotta Salata, Port Glazed Cherries, Aquaponic Microgreens

#### Blackened Orange Roughy

with Mango Chutney

#### Chicken Cordon Bleu

(Fried Chicken Breast, Smoked Ham, Gruyere Cheese, Parmesan Dijon Sauce)

#### Grilled Salmon

Avocado Butter, Charred Sweet Corn Relish

#### Beef Filet Add \$2pp

Rosemary Bordelaise

#### Grilled Flank Steak

with Blackberry Brandy Reduction

#### Chipotle Garlic Grilled Chicken

with Papaya Pico de Gallo

### Select (1) Starch

#### Roasted Garlic and Rosemary Fingerling

#### Potatoes Smoked Gouda Au Gratin Potato

#### Parmesan and Parsley Yukon Potatoes

#### Garlic and Chive Mashed Potatoes

#### Grilled Vegetable Farro Medley

#### Truffled Au Gratin Potato Dauphinoise

### Select (1) Vegetable

#### Charred Broccolini

#### Crusted Parmesan Asparagus

#### Maple Glazed Carrots & Shallots

#### Local Seasonal Vegetable Medley

### Select (2) Desserts

#### Apple Tart Bar

Macadamia Cookie Crust, Pistachio Streusel

#### New York Style Cheesecake

Strawberry Drizzle

#### Caramel Apple Pie

Whipped Cream

#### Mini Key Lime Cake

Cream Cheese Icing

#### Chocolate Peanut Butter Bars

#### Chocolate Decadence Cake

Caramel Drizzle

#### Orange Creamsicle Cookie



# SERVED LUNCH/DINNER

Option based on dual entrée, Choice entrée subject to additional fee

## \$62 PER PERSON

### Select (1) Salad

#### Cucumber Melon Salad

English Cucumber, Honeydew, Cantaloupe, Ricotta Salata, Red Vein Sorrel, Micro Basil, Honey Chile Vinaigrette

#### Strawberry Fields Salad

Red Leaf Lettuce, Bocconcini, Mozzarella, Strawberries, Blueberries, Slivered Almonds, Pea Flower Champagne Vinaigrette

#### Chopped Vegetable Salad

Baby Arugula, Frisée, Chopped Crispy Pancetta, Toasted Pine Nuts, Red Beet Chips, and Presented with a Smoked Tomato Vinaigrette

#### Caesar Salad

Roasted Hearts of Romaine Lettuce, Fresh Grated Parmesan Cheese, House Made Croutons, and Presented with a Creamy Caesar Dressing

### Select (2) Protein

#### Roasted Chicken Breast

Blistered Tomato Compote, Aquaponic Basil

#### Buttermilk Boneless Fried Chicken

Honey Pepper Sauce, Aquaponic Microgreens

#### Grilled Salmon

Avocado Butter, Charred Sweet Corn Relish

#### Braised Beef Short Rib

Thyme Sautéed Portobello Mushrooms, Gorgonzola, Cabernet Demi Glaze

#### Oven Roasted Sliced Beef Tenderloin Add \$2pp

Local Ricotta Salata, Port Glazed Cherries, Aquaponic Microgreens

#### Beef Filet Add \$2pp

Rosemary Bordelaise

#### Seared Atlantic Salmon

with Grapefruit Beurre Blanc and Roasted Pepitas

#### Blackened Orange Roughy

with Mango Chutney

#### Grilled Flank Steak

with Blackberry Brandy Reduction

#### Rosemary Roasted Chicken Breast

with Balsamic Peppers

#### Chicken Cordon Bleu

(Fried Chicken Breast, Smoked Ham, Gruyere Cheese, Parmesan Dijon Sauce)

#### Chipotle Garlic Grilled

Chicken with Papaya Pico de Gallo

### Select (1) Starch

**Roasted Garlic and Rosemary Fingerling**

**Potatoes Smoked Gouda Au Gratin Potato**

**Parmesan and Parsley Yukon Potatoes**

**Garlic and Chive Mashed Potatoes**

**Grilled Vegetable Farro Medley**

**Truffled Au Gratin Potato Dauphinoise**

### Vegetable

**Charred Broccolini**

**Crusted Parmesan Asparagus**

**Maple Glazed Carrots & Shallots**

**Local Seasonal Vegetable Medley**

### Select (1) Dessert

#### Apple Tart Bar

Macadamia Cookie Crust, Pistachio Streusel

#### New York Style Cheesecake

Strawberry Drizzle

#### Caramel Apple Pie

Whipped Cream

#### Mini Key Lime Cake

Cream Cheese Icing

#### Chocolate Peanut Butter Bars

#### Chocolate Decadence Cake

Caramel Drizzle

#### Orange Creamsicle Cookie

# COCKTAIL RECEPTION

## CLASSIC COCKTAIL - \$23 PER PERSON

### Domestic Cheese Display

Sharp Cheddar, Smoked Gouda, Muenster, Monterey Jack, Dark Ale Grainy Mustard, and Assorted Crackers

### Dips, Spreads, Crisps, and Crudite

Herbed Avocado Hummus, Smoked Salmon and Chive, Cheddar Bacon Almond, Mexi-Street Corn, Sweet Pea and Arugula Pesto, Ciabatta Crostini and Pita Crisps, Assorted Crisp Crudité

### Steakhouse Meatball

With Cabernet Portobello Demi Glaze

## SIGNATURE HORS D'OEUVRES - \$33 PER PERSON

### Domestic Cheese Display

Sharp Cheddar, Smoked Gouda, Muenster, Monterey Jack, Dark Ale Grainy Mustard, Spicy Pimento Spread, Bacon Jam, Chive Pesto Sour Cream, and Assorted Crackers

### Peppercorn Rubbed Beef Tenderloin

Prepared Medium, Sliced, and Served Room Temperature with Rosemary and Basil Oil Drizzle, Artisan Rolls, Vidalia Onion and Apple Chutney, Horseradish Cream

### Honey Porter Glazed Chicken Skewers

**Grilled Marinated Vegetable Display**  
Drizzled with Chive Pesto

## MODERN COCKTAIL - \$41 PER PERSON

### Seasonal Salad Sphere

### Beef Brisket Slider

Braised Red Cabbage, Espresso BBQ Sauce, Brioche Roll

### Lobster Mac and Cheese Fritter

### Chicken Cordon Bleu Bite

Fried Chicken, Smoked Ham, Gruyere, Parmesan Dijon Sauce, Micro Celery Green

### Miniature BLT

Cheddar Shortbread, Fried Green Tomato, Applewood Smoked Bacon, Artisan Romaine, Bourbon Tomato Jam

### Andouille Sausage Puffed Tart

Mustard Slaw, Frizzled Onions, Puff Pastry

### Mediterranean Stuffed Mushroom

Spinach, Red Pepper, Garlic, Feta

### Roasted Garlic and Cilantro Grilled Shrimp

# BUTLERED HORS D'OEUVRES

## PICK 4 - ADD TO ANY RECEPTION - \$20 PER PERSON

### Fried Baja Fish Taco

Mahi Mahi, Green Leaf Lettuce, Pico De Gallo, Chili Lime Yogurt, Blue Corn Tortilla

### Miniature Crab Cake

With Cilantro Citrus Aioli

### Sirloin Tip Pipette

Grilled Sirloin Tip, Rainbow Greens, Pipette Filled with Raspberry Balsamic Vinegar

### Steak Frites

Herb Sliced Tenderloin, Waffle Fry, Parmesan Horseradish Sauce

### Poutine Stuffed Potato

Miniature Roasted Potato, Cheddar Curd, Glazed Beef Short Rib, Micro Mizuna

### Duck Confit Brioche Bite

Duck Confit, Truffle Honey, Roquefort Cheese, Micro Basil

### Buffalo Chicken Fritter

Housemade Bleu Cheese Sauce

### Chicken and Waffle Cone

Fried Chicken Bite, Waffle Pizzelle Cone, Chili Butter, Maple Syrup

### Honey Porter Glazed Chicken Skewer

### Deconstructed French Onion Soup

French Caramelized Onions, Torched Provolone, Herbed Focaccia, Microgreen

### Roasted Beet Bite

Red Beets, Fresh Mozzarella, Orange Vinegar, Pistachio Crumble

### Italian Bruschetta Edible Spoon

Roma Tomato, Garlic, Oregano, Fresh Mozzarella, Sweet Basil Leaves, Parmesan Basil Edible Spoon

### Salmon Poke Taco

Salmon Poke, Pickled English Cucumber, Red Cabbage, Spicy Unagi Mayo, Wonton Taco Shell

### Quinoa Cauliflower Bite

Mongolian BBQ Sauce

### Arancini

Fried Risotto Ball with Prosciutto topped with Sweet Pea Purée

### Gochujang Pork Belly Skewer

# PAVILION PICNICS

## GREAT AMERICAN - \$23 PER PERSON

**Angus Hamburgers**

**All Beef Hot Dogs**

**Gourmet Rolls and Condiments**

Lettuce, Tomatoes, Onions, American Cheese, Pickles, Ketchup, Mayo, and Mustard

**Memphis Molasses Baked Beans**

**Traditional Macaroni Salad**

**Potato Chips**

**Assorted Fresh Baked Cookies and Brownies**

**Assorted Sodas and Bottled Water**

## SOUTHERN - \$31 PER PERSON

**Grilled BBQ Boneless Chicken Thigh**

**Smoked Beef Brisket**

**Sweet Hawaiian Rolls With Honey Butter**

**Roasted Red Potatoes**

**Fresh Corn on the Cob**

**Sweet Style Coleslaw**

**Lemon Donut with Blueberry Powder**

**Assorted Sodas and Bottled Water**

## AFTERNOON BREAKS & ADDITIONS

**Yogurt Parfait \$4pp**

**Fruit Display \$6pp**

**Whole Fruit \$3pp**

**Bagels \$30 Per Dozen**

**Cookies/Brownies \$22 Per Dozen**

**Soft Pretzels with Dips \$8pp**

**Crudit  with Dips \$8pp**

**Domestic Cheese Display \$8pp**

**Assorted Popcorn Mixes \$4pp**

**Pretzel Mixes \$4pp**

**All Day Bottled Water and Sodas \$8pp**

**All Day Coffee \$8pp**

**Bottled Water per Meal \$2pp**

**Soda per Meal \$2pp**

**Coffee per Meal \$4pp**

# BAR & BEVERAGE PACKAGES

## BEER & WINE PACKAGE \$18 PER PERSON

Additional \$7 Per Person, Per Hour After 2 Hours

### 3 HOUSE SELECTED WINES

Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir, Malbec

### 2 HOUSE SELECTED BEERS

## HOUSE PACKAGE \$20 PER PERSON

Additional \$8 Per Person, Per Hour After 2 Hours

### 3 HOUSE SELECTED WINES

Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir, Malbec

### 2 HOUSE SELECTED BEERS

### 7 CALL BRAND SPIRITS

Vodka-Svedka, Gin-Bankers club, White Rum-Castillo, Spiced Rum-Admiral Nelson, Bourbon-Heaven Hill, Scotch-Clan Macgregor, Whiskey-Bankers Club, Canadian Whiskey-Canadian Club, Tequila-Juarez Gold

## TRADITIONAL PACKAGE \$24 PER PERSON

Additional \$10 Per Person, Per Hour After 2 Hours

### CHOICE OF 3 WINES

Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir, Malbec

### CHOICE OF 4 IMPORT & DOMESTIC BEERS

Troegs IPA, Troegs Sunshine Pilsner, Stella Artois, ShockTop, Blue Moon, Goose Island IPA, Bud Light, Miller Lite, Yuengling, Corona.

### 8 PREMIUM SPIRITS

Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Jim Beam, Captain Morgan Spiced Rum, Jack Daniels Whiskey, Dewars Scotch, Monte Alban Mezcal

## PRICING BASED ON 2 HOURS OF SERVICE

Our included bar and beverage service is supplied with highball, rocks, martini and stemmed glassware, beverage accompaniments, ice and bar equipment, liquor liability and an assortment of non-alcoholic beverages. 2 hour minimum set up.

## ELEGANT PACKAGE \$30 PER PERSON

Additional \$12 Per Person, Per Hour After 2 Hours

### CHOICE OF 3 WINES

Pinot Grigio, Sauvignon Blanc, Chardonnay, White Zinfandel, Moscato, Cabernet, Merlot, Pinot Noir, Malbec

### CHOICE OF 4 IMPORTED & DOMESTIC BEERS

Troegs IPA, Troegs Sunshine Pilsner, Stella Artois, ShockTop, Blue Moon, Goose Island IPA, Bud Light, Miller Lite, Yuengling, Corona.

### 8 TOP SHELF SPIRITS

Belvedere Vodka, Hendricks Gin, JW Black Whiskey, Chivas Regal 12 Year, Makers Mark, Bacardi Rum, Captain Morgan Spiced Rum, Patron Silver

### SODAS INCLUDED IN ALL PACKAGES

### NON-ALCOHOLIC BEVERAGES INCLUDE:

Coke, Diet Coke, Sprite, Ginger Ale, Lime Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Heavy Cream, Tonic and Club Soda

### BEVERAGE ACCOMPANIMENTS:

Lemons, Limes, Olives, and Cherries

### CASH BAR:

\$200 per hour in Consumption

### BARTENDERS:

\$35 per bartender per hour - (1) hour set up, (1) hour breakdown in addition to event time, (1) bartender required per 50 guests





# Top-Tier Team Building Package

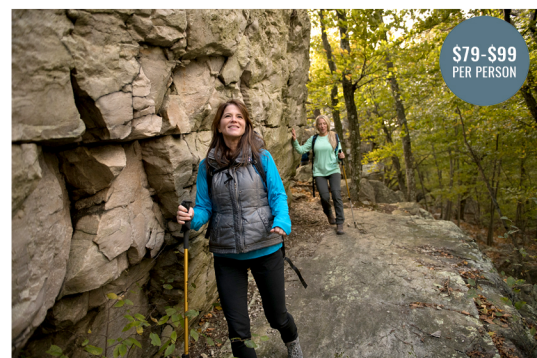
BUILD NEW BONDS WITH YOUR COLLEAGUES



**Allenberry**  
RESORT

Looking for a unique way to build trust, distinguish roles, and refine leadership among you and your colleagues? Book our Top-Tier Team Building Package, and **accomplish your goals** with the help of our Outdoor Activities Director, Cody Meassick. Define the focus of your package during a friendly pre-meeting, grab your Osprey day pack with pre-packed lunch and supplies, and take to the trail with your co-workers while you **break the ice and get to know each other** through an exciting rock climb and rappel.

**PLAN YOUR NEXT CORPORATE OUTING BY CALLING (717) 258-3211 EXT. 7  
OR EMAILING OUTDOORS@ALLENBERRY.COM**



\$79-\$99  
PER PERSON

## Customize!

Modern team building continues to evolve, growing from an arbitrary series of simple group games into something much more goal-oriented and focused. At Allenberry, we take pride in the ability to customize your team building event to any goal necessary for you and your group. Be resourceful and bake sticky buns in the wilderness, work together to tackle the puzzles of an escape room, or choose one of many other **portable initiatives**. Share your goals and ideas of your dream team building event with Cody and he'll recommend an exciting itinerary to achieve them.

## Schedule

- 3 p.m. Check-in at Fairfield Hall
- 8 a.m. Breakfast at Breeches Bakery & Cafe
- 9 a.m. Break-the-Ice Game
- 9:30 a.m. Shuttle Ride to Trailhead
- 9:40 a.m. Hike to Summit with Goal Discussion
- 10:30 a.m. Equipment Setup and Group Discussion
- 10:50 a.m. Trust-Focused Rock Climbing/Rappelling
- 1:15 p.m. Lunch at Summit and Group Discussion
- 2:00 p.m. Hike Back to Trailhead
- 2:45 p.m. Shuttle Ride Back to Allenberry



## Details & Pricing

Collaborate with our Outdoor Activities Director to set an overarching goal and focus for your corporate team building event. Communication, trust, roles, and leadership are examples of common and helpful topics.

- Boxed Lunch Options: Chicken Club Sandwich, Chicken Caesar Salad, or Veggie Hummus Wrap.
- Min. Group Size is 6 people.
- Max. Group Size is 12 people.
- Price is \$225 per person.
- Package includes Breakfast, Lunch, and Overnight Lodging.



\$89-\$125  
PER PERSON



## Group Kayaking the Breeches

Tour the famous Yellow Breeches up close and personal. Our guided kayak trips take paddlers through the class 1 and 2 rapids that make up the creek. Launch off from nearby Messiah College in our Dagger kayaks, and enjoy your day on this scenic waterway, surrounded by nature.

\$89-\$250  
PER PERSON



## Trap Shooting & Sporting Clays

Designed to challenge the most instinctive marksman or enthrall even the less experienced ones, our trap shooting and sporting clay sessions offer a chance at serious gamesmanship between you and your coworkers. Choose between the Carlisle Fish and Game Commission or Orvis' brand new Hill Country and Shooting Grounds for your outing.

## Golf at Carlisle Country Club

Carlisle Country Club offers exceptional service and a beautifully manicured golf course for you and your colleagues. Enjoy the courses and breathe in the clean open air before each swing. Suitable for experienced golfers or those new to the sport, either type of golfer will find a challenge at this particular course.



\$75  
PER PERSON

\$40-\$75  
PER PERSON



## Hiking the Appalachian Trail

Experience the mighty Appalachian Trail the way it was meant to be experienced. Communicate and build trust with your team while you learn local botany, dendrology, and mycology from our expert trail guides with a trusty Osprey Hiking Pack, packed with hiking supplies from Allenberry, on your back as you tackle the summit.

## Orvis Fly Fishing

The Yellow Breeches running through Allenberry is a popular catch and release site and home to a healthy population of stocked and wild trout. As one of the premiere fly fishing destinations in Pennsylvania, and with our partners in TCO Fly Shop and Relentless Fly Fishing, you'll find everything you need for the perfect fishing experience.



\$350-\$550  
PER PERSON  
UP TO 2

\$250  
FLAT RATE



## Casual Fun & Games

A casual outing can transform your work atmosphere, improve your culture, and erase any malaise at the office. Ask Cody about the long list of customizable games at Allenberry. Spark competition, improve teamwork, and most importantly, have fun! Our casual fun and games can be set up anywhere on our property.

# Corporate Outings at Allenberry

## MODERN TEAM BUILDING, EVOLVED

Need an excuse to escape the office, relax, and get to know your colleagues better? Plan your next corporate outing at Allenberry Resort. Collaborate with our Director of Outdoor Activities, Cody Meassick, to define the focus of your next corporate outing. Together, you can customize an imaginative itinerary that's not only productive towards your goals, but incredibly fun for you and your colleagues. Call us today, begin planning your unique corporate outing with Cody, and share the unforgettable experience with your team

**PLAN YOUR NEXT CORPORATE OUTING BY CALLING (717) 258-3211 EXT. 7  
OR EMAILING [OUTDOORS@ALLENBERRY.COM](mailto:OUTDOORS@ALLENBERRY.COM)**

## Meet Cody Meassick

### ALLENBERRY'S DIRECTOR OF OUTDOOR ACTIVITIES

After working as a non-commissioned officer in the United States Army Reserves, an Adventure Specialist at Yellow Breeches Educational Center, an Adjunct Professor, and Climbing Wall Manager at York College of Pennsylvania, Cody provides great corporate experiences through a safety-first mentality, world class customer service, and interactive teaching methods. Cody holds a B.A. in **Adventure Education** from Messiah College, as well as multiple additional professional certifications that include wilderness first aid, kayaking, rock climbing, and more.





## POLICIES & PROCEDURES

### **How long can I hold my event at Allenberry Resort?**

Allenberry Resort allows up to 6 hours of usage on the day of the event.

### **How long can I have an open bar at my event?**

The Pennsylvania Liquor Control Board only allows 5 hours of open bar services. Cash bar and use of the restaurant bar is permitted after this window.

### **When must my event end?**

Sunday through Thursday, events must end by 10:00 p.m. Friday and Saturday, events must end by 11:30 p.m.

### **Can our guests arrive early to Allenberry Resort?**

Guests can arrive early to the day's event, if they choose. The Mercantile and The Barn Restaurant (11 a.m.-2 p.m., 4 p.m. - 10 p.m.) are available, but please remind your guests to be thoughtful with regard to their room check-in time and start of the event. The day's events will not begin until the proposed timeline created by your Event specialist and agreed upon in your contract.

### **Are the Allenberry Marquee and Carriage Room heated & air-conditioned?**

The Carriage Room is heated and air-conditioned. Allenberry Marquee is not. However, you can choose to add heaters or fans for your event in Allenberry Marquee for an additional fee.

**\*\*\*Price to heat the tent would be a starting point of \$1,652.00\*\***

**\*\*\*Price to cool the tent would be a starting point of \$882.00\*\***

### **Is Allenberry Resort wheelchair accessible?**

Yes, Allenberry Resort is wheelchair and handicap accessible. Also, a golf cart will be available for those in need of assistance on event days.

### **Can our shuttle buses stay at Allenberry Resort during our event?**

Shuttle buses are allowed to stay at Allenberry Resort during your event. Shuttle buses must remain in the parking lot area while on property and must be shut off while waiting.

### **Are there any other events reserved on my date?**

With The Barn Restaurant, our Mercantile, and multiple event spaces, there is the potential that there could be other guests on property. That being said, our goal is to provide you and your guests an exceptional experience specifically for your special event, and to give you the full resort experience.

### **Can I rent the entire property?**

If you would like to rent the entire property, please contact your event specialist. The rental fee starts at \$50,000 and does not include food or beverage.

### **Will Allenberry Resort hold event supplies for my event?**

The Hotel will gladly receive the supplies necessary for any function. The shipment of such material will be accepted no sooner than 3 days prior to the function. A nominal-handling fee of \$5.00 per box, up to 50 lbs., ensures their delivery to your preferred location. Allenberry Resort does this solely as an accommodation and convenience to our clients, and is not responsible for any loss, theft, damage or destruction to any of your personal property shipped to or stored on the premises.

## PET POLICY

### **Is my pet allowed at Allenberry Resort?**

Yes, but they must be supervised, and there are limited pet-friendly rooms.

## BAR SERVICE

### **Can I bring in my own alcohol?**

We are responsible for all alcohol under a Pennsylvania Liquor License, and you cannot bring outside supplied alcohol to your event.

### **Can I take alcohol from the event, even if it hasn't been opened?**

Allenberry Resort does not permit the removal of any alcoholic beverages provided by the resort.

### **What if I want a specific type of alcohol?**

Please work with your event specialist regarding pricing and any specialty alcohol requests. Alcohol prices and brands are subject to change without notice.

### **What's Allenberry Resort's Alcohol Service Policy?**

The service of alcohol is subject to our rules and regulations and we may, at any time, suspend or terminate the service of alcohol to any individual or to a function. If alcohol is suspended or terminated for any reason, we will not be liable for any actual, consequential, incidental, special or other damages of any kind.

### **Are shots of alcohol allowed at Allenberry Resort?**

Shots are not allowed at the bar, for the safety of you and your guests, per Allenberry Resort's policy.

## MY FOOD & BEVERAGE SERVICE

### **How long do I have to decide on a menu for my event?**

Final menu selections are due before 30 days from your event date.

### **Do you accommodate guests with allergies and special dietary needs?**

Allenberry Resort will make every effort to accommodate guests with allergies, but we can't make any guarantees. Clients should inform guests to include food allergies on their RSVPs, should they have any. Once a client has gathered that information, they should inform Allenberry Resort as soon as possible. This way, the catering staff and cooks can accommodate accordingly. You should notify Allenberry Resort of any special dietary needs from your event guests 20 business days before your special event.

### **Who are considered minors?**

Children between the ages of 10-20 are considered minors. Minors are charged full package price for food, service and enhancements.

### **What about children under ten (10) years old?**

Kids' meal package prices will be available for those under the age of 10. Please discuss kids' meal packages with your event specialist.

### **Can I take extra food or leftovers with me?**

Due to food safety and contamination standards, we do not allow guests leftovers or extra food.

### **Can I use outside catering?**

All food and beverage is provided exclusively through Allenberry Resort. No outside caterer is allowed. We do, however, make exceptions for religious & cultural reasons.

## MY FINANCIALS

### **How late can I increase my guest count?**

Your minimum guest requirement is established during the booking process and can be referenced on your signed contract. Minimum guaranteed counts are due 10 business days before the day of the event. If the client does not confirm a guaranteed count, the count provided within the current proposal will be considered the guaranteed count. In the case of any last minute additions to your guest list, consult your event specialist. Increases to your minimum guaranteed count will be accepted up to 72 hours prior to function. Please reference the terms signed on your contract.

### **Do Children (under 10) and Vendor Meals count towards the minimum guaranteed count?**

Children and Vendor Meals do not count towards the minimum guaranteed count.

### **How do I make my final payment and when is it due?**

Please reference the terms on your contract.

### **What methods of payment can I use for my event?**

Cash, check, credit card, or certified check. Payment must be made 10 days prior to the event.

## ADDITIONAL QUESTIONS

### **Do you have a list of recommended vendors?**

Allenberry Resort will provide you with an elite preferred vendors list designed to assist you as much as possible. With the exception of our designated caterer, you may choose any vendor whether they appear on our participating vendor list or not.

### **Can my vendors familiarize themselves with Allenberry Resort beforehand?**

Vendors are allowed to visit Allenberry Resort in order to familiarize themselves with the venue, but they must make an appointment prior to visiting the property.



## Event Policy

Allenberry Resort will not be held liable for lost, damaged, or misplaced personal belongings of event guests.

The client agrees to conduct their function in a peaceful and orderly manner so as to not interfere with the enjoyment of other Allenberry Resort patrons and guests. Client and clients' guests are, at all times, subject to Allenberry Resort rules and regulations, and all applicable laws, ordinances and regulations of any governing authority that holds jurisdiction over the hotel and its operations.

Children of all ages are welcomed guests. However, children under the age of 12 are to be supervised by an adult at all times. Allenberry Resort will not be responsible for the supervision of children.

Allenberry Resort will gladly transport the supplies necessary for any event. Supplies must have shipped 5 days prior to the event, so notify Allenberry Resort as soon as possible. A nominal handling fee of \$10.00 per box, up to 50 lbs., ensures their delivery to your preferred location. The client acknowledges and agrees that arrangements made by Allenberry Resort for receipt and storage of any such shipment are done solely as an accommodation and convenience to the client. Allenberry Resort is not responsible for any loss, theft, damage or destruction to any personal property shipped to or stored at Allenberry Resort premises by the client.

The Allenberry Resort staff will set up all events according to the diagrams agreed upon by the client and venue manager. In the case where changes to your function space are requested on the day of the event, a \$100 additional labor fee will be assessed to the final bill.

The client and paying guests are responsible for the safety of all equipment and other property owned by Allenberry Resort and is liable for such if it is lost, stolen, damaged, or misplaced.

Decorations may not be attached to or adhered in any way to the building, inside or out, unless approved by Allenberry Resort.

Each outside vendor must provide their own equipment to perform the necessary functions of their job including tables, extension cords, etc.

You may also elect to hire an outside event specialist as Allenberry Resort representatives will not manage your outside vendors. It's our pleasure to work with, but not oversee, your chosen outside vendors. Allenberry Resort is not responsible for outside vendors regarding quality or pricing of services they provide.

All alcoholic beverages must be provided by Allenberry Resort. Outside alcoholic beverages are not permitted in any event space. Prices and brands are subject to change without notice. Allenberry Resort is bound by all local and state regulations governing the sale, service, and consumption of alcoholic beverages on its premises. The client acknowledges that the service of alcohol is subject to Allenberry Resort's rules and regulations and that Allenberry Resort may, at any time by its sole discretion, suspend or terminate the service of alcohol to any individual or an entire event. If alcohol is suspended or terminated for any reason, Allenberry Resort will not be liable for any actual, consequential, incidental, special or other damages of any kind whatsoever. The client and their guests agree to cooperate fully with Allenberry Resort's efforts to comply with, and enforce all applicable rules, regulations, and codes.

Guests are prohibited from taking alcoholic beverages off the premises during the event. Exceptions are made for unopened containers if gifted by the paying guest.

Allenberry Resort is holding the aforementioned space for the exclusive use by your party. All cancellation notices shall be written and will be effective on the date of receipt by Allenberry Resort. Should the entire or partial group cancel, the client agrees to pay, as liquidated damages, and not as a penalty, a cancellation fee based on the schedule set forth below. As a reminder, all deposits are non-refundable regardless of the scheduled set forth below.

Cancellation Prior Total Estimate Revenue 0- 14 days 100%; 15 - 30 days 50%, 30 - 60 days 30%