



# The Villanova Conference Center

601 County Line Road  
Radnor, PA 19087  
610-523-1776  
[www.ahl-villanova.com](http://www.ahl-villanova.com)  
2009/2010

All Prices are Subjected to 20% Service Charge and 6% PA State Tax

## **Breakfast**

Served Daily in the Main Dining Room

### **The Villanova Breakfast Buffet**

Eggs, Daily Specialty Eggs, Bacon, Sausage,  
French Toast, Hot Cereal Selection,  
Fresh Baked Muffins and Assorted Breads  
Cereal, Fresh Fruit, Yogurt

Chef's Action Station:

Pancakes or Waffles Made to Order with Fresh Fruit, Syrup and Toppings  
Omelets Made to Order

Coffee, Tea and Assorted Juices Included

\$15.95 Per Person

## **Sunday Brunch**

### **Reservations Required**

Chef's Breakfast Station

Pancakes and Waffles Made to Order  
Fresh Fruit, Syrup & Toppings  
Omelets Made to Order

Tuscan Buffet Table

Assorted Sandwiches, Artichoke and Sun-Dried Tomato Salad, Marinated Mozzarella  
and Roasted Vegetables, Pasta Salad, Rice Salad, Fresh Baked Baguettes,  
Flavored Vinegars and Oils

The Bagel Shop

Smoked Salmon, White Fish Salad, Assortment of Fresh Baked Bagels  
and Gourmet Cream Cheese Spreads

Fresh Baked Muffins and Assorted Breads

Fresh Fish of the Day

London Broil Carving Station

Bacon and Sausage

Cheese Blintzes

Eggs Benedict

Pasta with Grilled Chicken and Carbonara Sauces

Viennese Dessert Table

Rich Cakes and Pies, Homemade Bread Pudding with Chantilly Cream

One Complimentary Mimosa for Adults

\$26.95: Per Adults    \$12.95: Per Twelve Yr Old and Under    Free: Kids 4 and Under

All Prices are Subjected to 20% Service Charge and 6% PA State Tax

## **Lunch Buffets**

All Buffet Luncheons are Served with Fresh Bakery Rolls, Iced Tea, Soft Drinks,  
Regular and Decaffeinated Coffee and Tea  
Minimum of 25 Guests for a Hot Buffet and 15 Guests for a Cold Buffet

### **The King of Prussia Deli**

Tossed Garden Salad with Dressing,  
Penne Pasta Salad with Seasonal Vegetables,  
Fresh Sliced Fruit Platter with Berries,  
Creamy Coleslaw and Potato Salad  
Roast Beef, Turkey, Ham, Salami,  
and Tuna Fish Salad,  
Sliced Swiss and Cheddar Cheeses  
Greenleaf Lettuce, Sliced Onions,  
and Sliced Tomatoes,  
Potato Chips, Kosher Pickle Spears  
Assorted Breads and Rolls  
Assorted Gourmet Cookies and Brownies

\$21.95 Per Person

### **Mexican Fiesta**

Southwest Black Bean and Corn Salad,  
Cucumber Tomato Salad with Red Onions,  
Seasoned Taco Beef, Taco Shells,  
Fajita Chicken Strips, Flour Tortillas,  
Refried Beans, Spanish Rice, Diced Tomatoes,  
Shredded Lettuce, Shredded Cheese,  
Sour Cream, Salsa, Jalapeños, Black Olives  
Sopaipilla served with Honey and Powered Sugar  
Chocolate Dipped Strawberries and  
Fresh Sliced Fruit Platter with Berries

\$23.95 Per Person

### **Sandwich Luncheon**

Spinach Salad with Brown  
Sugar Poppy Vinaigrette, Broccoli Coleslaw,  
New Potato Salad, Fresh Sliced Fruit Platter,  
Sweet Potato Chips with Lemon Yogurt Dip  
Peppered Beef Tenderloin on Sourdough Bread  
with Raspberry Vinaigrette and  
Oven Dried Tomatoes  
Smoked Turkey on Mini Croissant  
with Cranberry Aioli, Cucumbers and Havarti  
Oven Roasted Vegetables on  
Olive Bread with Hummus  
Baker's Selections of Mini Desserts

\$22.95 Per Person

### **Pastabillites Allegro**

Tossed Caesar Salad with Parmesan and Garlic  
Croutons, Triple Sec Marinated Fresh Fruit  
Compote, Tri Color Tortellini with Fresh Basil Pesto  
and Broccoli, Fettuccini with Julienne Chicken and  
Roasted Peppers, Penne Pasta with  
Grilled Vegetables Primavera,  
Handmade Spinach and Mushroom Calzones with  
Tomato Sauce, Fresh Vegetable Medley,  
Herbed Garlic Bread  
Cinnamon Dusted Cannolis and Chocolate Éclairs

\$23.95 Per Person

### **The Executive**

Chef's Selection of Two Hot Entrees with Starch and Seasonal Vegetables,  
Tossed Garden Salad with Dressing,  
Two Fresh Daily Made Seasonal Composed Salads,  
Selection of Assorted Deli Meats and Cheeses, Tuna Salad,  
Green Leaf Lettuce, Sliced Onions and Tomatoes, Potato Chips,  
Kosher Dill Spears, Assorted Breads and Rolls, and  
a Selection of Daily Desserts

\$24.95 Per Person

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## Soup Choices for Served Lunch and Dinner

Butternut Squash  
Amish Chicken and Corn Chowder  
Shrimp Bisque  
Pepper Jack Crab Chowder  
Minestrone Genovese  
Vegetarian Black Bean  
Chicken Tortilla  
Smoked Gouda and Mushroom

If Added to the Salad Course: \$3.50 Per Person

## Salad Choices for Served Lunch and Dinner

### **Classic Caesar Salad**

Cherry Tomatoes, Shaved Parmesan Cheese,  
Garlic Croutons, Creamy Caesar Dressing,

### **Fresh Spinach and Mushroom Salad**

Chopped Eggs, Bacon Bits, Red Onions,  
Cherry Tomatoes, Bleu Cheese Crumbles  
and Garlic Croutons,  
with Warm Bacon Vinaigrette

### **California Baby Greens**

Gently Tossed in Orange/Mango Vinaigrette  
with Marinated Mushrooms  
and Cherry Tomatoes

### **Rainbow Salad**

Boston Bib Lettuce, Mandarin Oranges,  
Candied Walnuts, Gorgonzola Cheese  
with a Raspberry Vinaigrette

### **Villanova House Salad**

Mixed Garden Greens, Cherry Tomatoes,  
in a Cucumber Wrap,  
and Balsamic Dressing

### **Romaine, Radicchio and Watercress**

Salad with Oven Dried Tomatoes,  
Chèvre Cheese,  
with Three Nut Vinaigrette

### **Tomato Mozzarella Plate**

Mixed Greens, Fresh Basil,  
Balsamic Vinegar and Olive Oil

### **Greek Salad with Feta Cheese**

Sweet Peppers, Sliced Red Onion,  
Cucumber Slices and Kalamata Olives,  
with Lemon Parsley Vinaigrette

If Added to the Soup Course: \$3.50 Per Person

## Upgraded Appetizer Additions

Miniature Crab Cake with Dijon Cream over Baby Greens with Chili Lime Vinaigrette  
\$4.00 Per Person

Ravioli Stuffed with Cheese, Accompanied by Sautéed Spinach and Tomato Coulis  
\$4.00 Per Person

Poached Salmon with Red Onions, Capers, Egg, and Chive  
\$4.00 Per Person

Shrimp Cocktail  
\$5.00 Per Person

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## **Served Luncheon Entrees**

All Luncheons Include a Choice of Soup or Salad, Fresh Bakery Rolls,  
Chef's Choice Starch and Vegetable and Dessert  
Soft Drinks, Regular and Decaffeinated Coffee and Assorted Gourmet Teas

### **Petite Sirloin of Beef**

Roasted Sirloin with Tobacco Fried Onions

### **Garden Stuffed Chicken**

Herb Crusted Chicken Breast  
Garden Stuffed with Chardonnay Cream

### **Salmon Florentine**

Seared Salmon with Sautéed Spinach

### **Chicken Dijonaise**

Sautéed Chicken Breast with  
Dijon Mustard Sauce

### **Maryland Crab Cake**

Maryland Lump Crab Cakes with  
Spicy Tomato Sauce

### **Tuna Steak**

Grilled Tuna Loin Steak Topped with  
Kalamata Olive Herb Butter

### **Chicken Asiago**

Sautéed Chicken Breast with  
Asiago Cheese Sauce

### **Vegetarian Platter**

Spinach and Parmesan Stuffed Tomato  
with Polenta Moons and Chef's Selection  
of Pasta with Assorted Vegetables

\$25.95 Per Person

(Add \$5.00 for a Choice of Two Pre-Selected Entrees)

Entrée Count is Due 4 Business Days Prior to Event

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## Served Dinner Entrees

All Dinners Include a Choice of Soup or Salad, Fresh Bakery Rolls,  
Chef's Choice Starch and Vegetable and Dessert  
Soft Drinks, Regular and Decaffeinated Coffee and Assorted Gourmet Teas

### **Riesling Salmon Filet**

Poached with Leeks, Wild Mushrooms  
and Fresh Herbs

### **New York Strip Steak**

Southwest Seasoned Center Cut Steak  
with Chili Butter

### **Chicken Champagne**

Sautéed Chicken Breast with Wild Mushroom  
Champagne Sauce

### **Roasted Pork Tenderloin**

Herb Crusted Pork Tenderloin  
Served with Gingered Apple Chutney

### **New Orleans Chicken**

Sautéed Chicken Breast with  
Baby Shrimp Creole Sauce

### **Prime Rib**

Roast Prime Rib of Beef Au Jus  
with Horseradish Cream

### **Chicken or Veal Oscar**

Lightly Battered and Sautéed Topped  
with Lobster Hollandaise Sauce

### **Jumbo Lump Crab Cake**

with Homemade Cocktail Sauce  
and a Lemon Wedge

\$37.95 Per Person

(Add \$5.00 for a Choice of Two Pre-Selected Entrees)

Entrée Count is Due 4 Business Days Prior to Event

## Signature Entrees

(Add \$6.00 Per Person for a Signature Entrée)

### **Chilean Sea Bass**

Teriyaki Mango Vinaigrette

### **Oven Fired Rack of Lamb**

with a Whole Grain Mustard Reduction

### **Stuffed Shrimp**

Jumbo Shrimp with Crab Imperial  
and Béarnaise Sauce

### **Sliced Tenderloin of Beef**

Served with a Bordelaise Sauce

### **Blackened Tuna**

Cajun Spiced and Topped with Avocado Salsa

### **Grilled Filet Mignon**

with a Merlot Sauce

### **Barramundi ala Creole**

Topped with Crabmeat, Shrimp, and  
Andouille Sausage Stuffing

### **Beef Wellington**

Beef Tenderloin Wrapped in Puff Pastry  
with a Bordelaise Sauce

### **Sautéed Veal and Shrimp Oscar**

with a Wild Hollandaise Sauce

### **Petite Filet of Beef and Crab Stuffed Salmon**

Duet Entrée with Sour Cream Mashed Potatoes

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## Desserts

To Accompany Our Served Lunches and Dinners

Strawberry Shortcake with Fresh Berries

Petite Trio Sorbet with Seasonal Berries

White Chocolate Mousse with  
Raspberry Coulis

Cheesecake with Strawberry Sauce

Fresh Fruit Tart

Banana's Foster

Chocolate Truffle Torte with  
Dark Chocolate Mousse

Kahlúa Crème Brûlée

Chocolate Mousse Martini

Carrot Cake with Cream Cheese Icing

## Upgraded Dessert Stations

### **Chocolate Fountain**

Diced Seasonal Fruit, Pretzels,  
Marshmallows and Pound Cake  
with Dark Chocolate Fondue  
\$4.50 per person  
(\$150.00 Fountain Set-Up Fee)

### **Viennese Table**

Miniature Pastries, Petit Fours, Mini Mousse  
Parfaits, Chocolate Soufflé Cake, and  
Chocolate Dipped Strawberries  
\$7.50 Per Person

### **Pastry Tower**

Bite-Size Deserts Presented to Each Table on a  
Multi-Tiered Display  
\$5.00 Per Person

### **Flambé Station**

Choice of One of the Following:  
Banana Foster, Cherries Jubilee, or  
Southern Comfort Peach Foster  
Served with Banana Liquor, Rum,  
Cherry Brandy and Vanilla Ice Cream  
\$7.95 per person

### **Cakes and Specialty Cakes**

(48 Hour Notice Needed)

Custom Cakes and Specialty Cakes are Available Upon Request  
Pricing Based on Selection

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## Dinner Buffets

Minimum of 25 Guests Required for Buffet Dinners  
Buffet Dinners Include Soft Drinks, Regular and Decaffeinated Coffee  
and Gourmet Teas.

### **Taste of Philadelphia**

Philly Snapper Soup  
Tossed Greens and Assorted Toppings  
with Balsamic and Raspberry Vinaigrette  
Wild Mushroom and Leek Salad  
with Whole Grain Mustard Vinaigrette  
Tomato, Cucumber and Red Onion Salad  
Marinated Pasta and Garden Vegetable Salad  
Six Foot Italian Hoagie  
Philly Style Cheese Steaks  
with Sautéed Onions  
Sausage, Peppers, and Onions in a  
Plum Tomato Sauce  
Roasted Parmesan Potato Wedges  
Jumbo Soft Pretzels  
Original Tastykakes and Italian Water Ice

\$31.95 Per Person

### **Taste of Italy**

Minestrone Genovese  
Classic Tossed Caesar Salad  
with Garlic Croutons  
Italian Antipasto  
Pasta Salad with Grilled Vegetables  
Tomato and Mozzarella Platter  
Veal Saltimbocca with Wild Mushroom Sauce  
Grilled Chicken and Penne Carbonara  
Red Snapper with Mussels  
and Tomato Concasse  
Baked Manicotti  
Italian Blend Mixed Vegetables  
Italian Trifle, Tiramisu,  
Cinnamon Cannolis  
Cream Puffs and Éclairs

\$38.95 Per Person

### **All American Backyard**

Tossed Salad with Selected Dressings  
Creamy Coleslaw  
New Potato Salad  
Potato Chips with Onion Dip  
Seasonal Sliced Fruit Platter with Berries  
Fried Chicken  
Grilled Hamburgers and Hot Dogs  
With Chili Topping and Rolls  
Pickles, Lettuce, Tomato,  
Sliced Onions and Cheese Tray  
Slow Cooked Barbecued Baby Back Ribs  
Three Bean Bake with Cornbread Topping  
Steamed Fresh Corn with Sweet Butter  
Apple and Cherry Pies  
Assorted Cookies

\$37.95 Per Person

### **New England Clam Bake**

New England Clam Chowder  
with Oyster Crackers  
Rainbow Coleslaw  
Green Bean Tomato Salad with Red Onions  
Tossed Garden Salad with Select Dressings  
Oven Baked Herb Roasted Chicken  
Salmon with a Shrimp and Lobster Cream  
Bagged and Steamed Clams  
with Lemon Wedges and Hot Sauce  
Salted Red Potatoes and Corn on the Cob  
Vegetarian Northern Baked White Beans  
Bakery Fresh Rolls and Breads  
Rum Raisin Bread Pudding  
Chocolate Walnut Fudge Brownies

\$39.95 Per Person

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## **Dinner Buffets (Continued)**

Minimum of 25 Guests Required for Buffet Dinners  
Buffet Dinners Include Soft Drinks, Regular and Decaffeinated Coffee  
and Gourmet Teas.

### **Western**

Tossed Salad with Selected Dressings  
Spicy Ranch Red Beans and Rice Salad  
Marinated Cucumber and Tomato Salad  
with Red Onions  
Tequila and Lime Marinated Fruit Compote  
Tortilla Chips with Salsa  
Sliced Texas Beef BBQ with  
Coleslaw and Rolls  
Chili Pepper Grilled Sirloin Strip Steaks  
Grilled Southwestern Chicken Breasts  
with Corn Relish  
Baked Idaho Potatoes with  
Sour Cream and Chives  
Baked Beans with Molasses  
and Brown Sugar  
Grilled Summer Vegetable Medley  
Biscuits and Cornbread with Honey Butter  
Apple Brown Betty  
Peanut Butter Fudge Brownies

\$39.95 Per Person

### **Southerner**

Tossed Garden Salad with Select Dressings  
Ambrosia Fruit Salad  
Potato Salad  
Tangy Pork Barbecue with BBQ Slaw,  
Hot Sauce and Rolls  
Grilled Hamburgers and Hot Dogs  
with Chili Topping  
Pickles, Lettuce, Tomato, Slice Onion,  
and Cheese Tray  
Southern Style Fried Chicken  
Macaroni and Cheese  
Ranch Style Pinto Beans  
Vegetable Jambalaya and Green Beans  
Kernel Corn Mini Buttermilk Biscuits  
Jalapeño Cheddar Corn Bread  
with Honey Butter  
Pineapple Upside Down Cake  
Bourbon Pecan Pie  
and Peach Cobbler

\$37.95 Per Person

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## **Reception Hor D'Oeuvres**

**Prices are Per Person for One Hour**

### **Gourmet Selection \$5 Each Per Person**

#### **Served Hot**

Horseradish Shrimp in Bacon  
Mini Maryland Crab Cakes  
Grilled Shrimp and Scallop Brochette  
Crab Stuffed Mushroom

#### **Served Cold**

Lobster Medallion Canapé with Saffron Butter  
Chilled Shrimp with Cocktail Sauce  
Scallop with Tarragon Lime Sour Cream  
Peppered Tuna with Wasabi on Corn Bread

### **Executive Selection \$3.50 Each Per Person**

#### **Served Hot**

Brie and Raspberry Purses  
Mini Beef Kabobs  
Choice of Chicken or Beef Sate  
Mini Pineapple Chicken Kabobs  
Sausage and Spinach Stuffed Mushrooms  
Scallops Wrapped in Bacon  
Sesame Chicken Tenderloins with Dip  
Andouille Sausage en Croûte

#### **Served Cold**

Tomato and Mozzarella on Baguette  
California Roll with Wasabi Soy Sauce  
Mini Vegetable Tartlets  
Asparagus Wrapped in Prosciutto  
Tuna Niçoise on Baguette  
Sweet Fig with Goat Cheese & Port Glaze  
Tenderloin of Beef on Brioche with horseradish  
Lump Crab Meat in Belgian Endive

### **Classic Selection \$2.50 Each Per Person**

#### **Served Hot**

Barbecue or Swedish Meatballs  
White Pesto Pizza Square  
Buffalo Wings with Celery  
and Bleu Cheese  
Fried Mozzarella with Pesto Marinara  
Petite Quiche Lorraine  
Mini Roasted Vegetable Kabobs  
Petite Spring Rolls with Dipping Sauces  
Three Cheese Jalapeño Quesadilla  
Spinach and Goat Cheese Baked in Phyllo

#### **Served Cold**

Strawberry with Boursin Cheese  
Bruschetta with Olives and Sundried Tomatoes  
Melon Wrapped in Prosciutto  
Mini Fruit Kabobs with Yogurt Dip  
Cucumber with Bleu Cheese and Walnut  
Stuffed Cherry Tomatoes with  
Basil Cream Cheese

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## Reception Stations

### **Fresh Fruit Kabobs**

with Seasonal Berries and Yogurt Dip  
\$3.50 Per Person

### **Imported and Domestic Cheese Display**

with Sliced Fresh Fruit, French Round  
Breads, Gourmet Crackers and  
Whole Grain Mustard  
\$3.50 Per Person

### **Freshly Harvested Vegetable Crudit **

with Pita Points and Hummus Dip  
\$3.50 Per Person

### **Jumbo Gulf Shrimp**

on Ice with Cocktail Sauce,  
R moulade Sauce and Lemon Wedges  
\$13.95 Per Person

### **Seasonal Grilled Vegetable Platter**

Drizzled with Balsamic Vinegar and Olive Oil  
Served with Sliced French Bread  
\$3.50 Per Person

### **Hot Crab and Artichoke Dip**

with Garlic Pita Points and French Bread Croutons  
\$4.50 Per Person

### **Dim Sum in Bamboo Steamer**

Chinese Dumplings, Shomai and Pot Stickers  
Ginger Sauce and Green Onions  
\$6.50 Per Person

### **Mediterranean Antipasto**

Provolone, Buffalo Mozzarella, Olives,  
Pepperoncini, Marinated Mushrooms,  
Artichoke Hearts, Marinated Roma Tomatoes,  
Salami Coronets and Sliced Capricola  
Served with Crusty Breads  
and Gourmet Crackers  
\$4.95 Per Person

**Each Station Serves 25 People up to Two Hours**

### **Six Foot Hoagie**

Your Choice of Italian or Grilled Vegetable  
\$90.00 Each

### **Baked Brie En Cro te**

Wheel of Brie Baked in Puff Pastry  
Served with Caramelized Apples & Crusty French Bread  
\$95.00 Each

### **Smoked Salmon**

Capers, Diced Red Onions, Chopped Eggs, Lemon Wedges and  
R moulade Sauce with Pumpernickel and Rye Breads  
\$95.00 Each

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## Reception Stations (Continued)

### **Reception Action Stations Feature a Chef Attendant**

Each Chef Attendant is \$75.00 Per Station, for Up to Two Hours of Service

Each Station Serves up to Two Hours

#### **Tempura Station**

Tempura Battered Chicken & Vegetable Kabobs

Served with soy & teriyaki dipping sauces

\$8.95 per person

Add Beef \$10.95 Per Person

Add Shrimp \$10.95 per person

#### **Oriental Stir Fry**

Sesame Chicken Strips Stir Fried

with Asian Vegetables,

Tender Ginger Beef with Broccoli

Florets and Cashews, Steamed White Rice

and Fortune Cookies

\$10.95 Per Person

#### **Sushi Made to Order**

Smoked Salmon, Avocado, Yellowfin Tuna

With Cucumber, Sweet Pepper, Carrot,

and Pickled Ginger Wrapped in Nori Leaves

Wasabi and Soy Sauce

\$12.95 Per Person

#### **Pasta Cooked To Order**

Three Types of Pasta Cooked to Order;

Cheese Ravioli with Tomato Pizziola Sauce,

Tri Color Tortellini with Basil Pesto Cream Sauce

and Penne Pasta with Roasted Summer Vegetables

Served with Garlic Bread, Cracked Black Pepper,

Grated Parmesan Cheese and

Red Pepper Flakes

\$9.95 Per Person

#### **Made to Order Fajitas**

Marinated Strips of Beef and Chicken

Sautéed with Peppers and Onions

Served with Flour Tortillas

Corn Chips, Salsa, Sour Cream,

Guacamole, Diced Tomatoes,

Shredded Lettuce, Shredded Cheddar

Cheese, Jalapeños and Sliced Black Olives

\$11.95 Per Person

#### **Shrimp Scampi Bar**

Jumbo Shrimp Sautéed in Garlic Butter

with Lemon, White Wine and Fresh Herbs

Served with Crusty Bread for Dipping

\$11.95 per person

## Reception Carvings

### **Reception Carvings Feature a Chef Attendant**

Each Chef Attendant is \$75.00 Per Station, for Up to Two Hours of Service

Each Station Serves up to Two Hours

#### **Whole Roasted Turkey**

Served with Fresh Baked Rolls

Giblet Gravy, Whole Cranberry Sauce

and Honey Dijon Mustard

\$9.95 Per Person

#### **Herb Crusted Beef Tenderloin**

Served with Fresh Baked Rolls

Crispy Fried Onions, Horseradish Sauce

Beef Au Jus and Honey Dijon Mustard

\$13.95 Per Person

#### **Honey & Beer Glazed Corned Beef**

Mustard Sauce & Rye Bread

\$9.95 Per Person

#### **Sesame Crusted Tuna Loin**

Cooked to Medium Rare,

Served with Seaweed Salad, Lemon Wedges,

Accompanied by Three Sauces:

Szechwan, Soy and Sweet Chili

\$13.95 Per Person

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# Beverage

## **Open Bar**

Plus the 20% Service Charge and 6% Pa State Tax

### **Premium Liquors**

Jack Daniel's Bourbon, Canadian Club Whiskey,  
Dewar's Scotch, Beefeater's Gin, Smirnoff  
Vodka, Jose Cuervo Especial, Bacardi Silver  
Rum, Sweet & Dry Vermouth

### **Top Shelf Liquors**

Maker's Mark Bourbon, Crown Royal Whiskey,  
Chivas Regal Scotch, Tangueray Gin, Jose  
Cuervo Gold, Absolut Vodka, Mount Gay Rum,  
Sweet & Dry Vermouth,

### **Open Bar**

One Hour \$12 Per Person  
Two Hours \$20 Per Person  
Three Hours \$28 Per Person

### **Open Bar**

One Hour \$15 Per Person  
Two Hours \$25 Per Person  
Three Hours \$35 Per Person

### **All Open Bars will Include:**

Yeungling Lager, Miller Lite, Heineken, Amstel Light and O'Douls  
House Wine is LaTerre: White Zinfandel, Chardonnay, Pinot Grigio,  
Cabernet Sauvignon and Merlot  
Assorted Soft Drinks, Juices and Mixers

### **Cordial Bar**

\$7 Per Person

Kahlúa Coffee Liqueur, Remy Martin Cognac, Bailey's Irish Cream, Sambuca, Christian  
Brother's Brandy, Port, Amaretto, Dambuie, Grand Marnier and Peach Schnapps

### **Consumption Bar**

Charged Per Drink Based on Drinks Ordered  
Plus the 20% Service Charge and 6% Pa State Tax

Premium Brands	\$6.00	Imported Beer	\$5.00
Top Shelf Brands	\$8.00	Domestic Beer	\$4.00
Cordials & Liqueurs	\$7.00	Non-Alcoholic Beer	\$4.00
Premium Martinis	\$9.00	Micro Brews	\$6.00
House Wines	\$6.00	Soft Drinks	\$2.25
Wine Coolers	\$3.25	Mineral Waters	\$2.25
		Fruit Juices	\$2.25

### **A Bartender Fee Applies to All Bar Options**

**Bartender Fee \$75.00 Plus 6% PA State Tax, Per 50 People in Attendance**  
**Additional Hours are \$37.50 Per Hour**

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# Wine List

Priced Per Bottle

## White Wine

**Ecco Domani** *Pinot Grigio*  
\$21

**Maso Canali** *Pinot Grigio*  
\$41

**J Lohr** "*Bay mist Riesling*"  
\$21

**Redwood Creek** *Sauvignon Blanc*  
\$21

**White Haven** *Sauvignon Blanc*  
\$42

**Girard Estate** *Sauvignon Blanc*  
\$54

**Canyon Road** *Chardonnay*  
\$21

**Frei Brother's** *Chardonnay "Sonoma"*  
\$36

**Sonoma Cutrer** "*Russian River Ranches*"  
\$56

**J Lohr** "*October night*" *Arroyo Sect*  
\$65

## Red Wine

**Pio** *Pinot Noir*  
\$21

**Mac Murray** *Pinot Noir "Sonoma Coast"*  
\$39

**Schug** *Pinot Noir "Sonoma Coast"*  
\$59

**Red Rock** *Merlot, California*  
\$22

**Frei Brother's** *Merlot "Dry Creek"*  
\$48

**Rancho Zabacho** *Zinfandel*  
\$36

**Writer's Block** *Zinfandel "Lake Country"*  
\$47

**Wishing Tree** *Shiraz*  
\$38

**Hill of Content** *Shiraz "South Australia"*  
\$48

**Cypress** *Cabernet Sauvignon*  
\$24

**Louis Martini** *Cabernet Sauvignon*  
\$36

**Ghost Pines** *Cabernet Sauvignon*  
\$56

## Sparkling Wine

**William Wycliff**  
\$26

**Freixenet Cordon Negro**  
\$40

**Korbel Brut**  
\$50

**Korbel Extra Dry**  
\$50

**Mumm Carte Classic Extra Dry**  
\$98

**Moet Brut Imperial**  
\$105

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# **Villanova Conference Center Policies**

## **Room Rental**

Please See Your Catering Manager for the Appropriate Room Rental Charge

## **Guarantee Policy**

We Require a Minimum Guaranteed Number of Guests for Catering Business  
4 Days Prior to the Scheduled Day of the Event by Noon.

It is Not Possible to Lower the Guarantee within the Four Business Days.

## **Special Food Requests**

Please Inform Your Catering Manager of Any Dietary Restrictions or Requests.  
Our Culinary Staff is More Than Happy to Accommodate Any of Your Guest's Special Needs

## **Alcoholic Beverage Policy**

The Villanova Conference Center, as a Licensee, is Responsible for the Administration of the Sale and Service of all Alcoholic Beverages in Accordance with Pennsylvania's Alcoholic Beverage Control's Policies, Procedures, and Statutes. The Conference Center will Strictly Enforce Pennsylvania's Beverage Laws. The Management of The Villanova Conference Center Retains the Right to Manage the After Hours Event and Will Have Final Decision as to the Hours and Closure of Said Event. The Management of The Villanova Conference Center and its Beverage Employees Reserve the Right to Refuse Service of Alcohol to Any Guest Whom Appears, or Exhibits Characteristics of Being Intoxicated. In addition, Any Disturbances, Underage Drinking or Consumption of Non-Conference Center Purchased Alcohol will Result in Immediate Event Termination.

The Villanova Conference Center is the Only Licensed Authority to Sell and Distribute Liquor on the Premises. Liquor is Not Permitted to be Brought onto the Property and Alcohol Purchased from The Villanova Conference Center May Not be Taken Off Property.

## **Consumer Advisory**

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness, Especially if You Have Certain Medical Conditions. Regarding the Safety of Any of These Items, Written Information is Available Upon Request