



The Villanova Conference Center

601 County Line Road, Radnor, PA 19087

610-523-1776

www.ACC-VillanovaConferenceCenter.com

All menu items are subject to 6% PA tax. In compliance with our corporate policy, we are now required to separate administrative charges and gratuity charges as follows: All menu items are subject to a 12% Administrative Charge¹ and an 8% Gratuity Charge².

¹ This administrative charge is not intended to be a tip or gratuity for the benefit of wait staff, bartenders, or other service employees.

² This Gratuity charge is intended for the benefit of wait staff, bartenders, and other service employees.

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

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

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

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

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

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

Crème Brûlée Cheesecake

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

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

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

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

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

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

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

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

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

Beverage

Open Bar

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

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

Wine List

Priced Per Bottle

ELITE OPTIONS

Canyon Road <i>Chardonnay</i>	Pio <i>Pinot Noir</i>
\$21	\$21
Redwood Creek <i>Sauvignon Blanc</i>	Red Rock <i>Merlot</i>
\$21	\$22
J Lohr <i>Bay Mist Riesling</i>	Avalon <i>Cabernet Sauvignon</i>
\$21	\$24
Ecco Domani <i>Pinot Grigio</i>	
\$21	

DELUXE OPTIONS

Frei Brothers <i>Chardonnay "Sonoma"</i>	High Note <i>Malbec</i>
\$36	\$36
White Haven <i>Sauvignon Blanc</i>	Rancho Zabaco <i>Zinfandel</i>
\$42	\$36
Maso Canali <i>Pinot Grigio</i>	Louis Martini <i>Cabernet Sauvignon</i>
\$41	\$36
Mac Murray <i>Pinot Noir</i>	
\$39	

ELEGANT OPTIONS

St. Clement <i>Chardonnay</i>	Hill of Content <i>Shiraz "South Australia"</i>
\$56	\$48
Girard Estate <i>Sauvignon Blanc</i>	Penfolds Bin 28 <i>Shiraz</i>
\$54	\$61
Schug <i>Pinot Noir "Sonoma Coast"</i>	Pascual Toso <i>Malbec Reserve</i>
\$59	\$63
Frei Brother's <i>Merlot "Dry Creek"</i>	
\$48	

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

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