



CATERING MENUS



BREAKFAST BUFFETS

25 GUEST MINIMUM

CONTINENTAL BREAKFAST 20 per person

Assorted breakfast bakeries, seasonal hand cut fruit display, assorted orange, apple, & cranberry juices, freshly brewed regular & decaf coffees, and an assortment of black & herbal teas

ALL AMERICAN BREAKFAST BUFFET 28 per person

Seasonal hand cut fruit display, assorted breakfast bakeries, cage free scrambled eggs, apple wood smoked bacon, pork/chicken sausage, O'Brian's potatoes, choice of buttermilk pancakes or brioche French toast, maple syrup & honey butter, freshly brewed regular & decaf coffees, and an assortment of black & herbal teas and juices

BREAKFAST BUFFET ENHANCEMENTS

YOGURT PARFAITS +7 per person

Build your own from a selection of vanilla, Greek & berry yogurt, assorted toppings

ASSORTED BREAKFAST SANDWICHES

+9 per person

Croissant with scrambled farm eggs, ham, and cheddar cheese or English muffin with scrambled eggs, apple wood smoked bacon, caramelized onion, and pepper jack cheese

BUILD YOUR OWN OMELET STATION

+14 per person

Subject to 150 Chef Fee

Cage free eggs, egg whites & eggbeaters, prepared to order with a selection of toppings: onions, mushrooms, tomatoes, sweet peppers, asparagus, cheddar, Fontina, and pepper jack cheese

ASSORTED BAGELS +36 per dozen
Philadelphia, herb, & low fat cream cheeses, house made jams & jellies

ASSORTED DONUTS +42 per dozen
STEEL CUT OATMEAL +7 per person
Toasted almonds, citrus crema, blueberries, golden raisins & cranberries, cinnamon dust

FARM CAGE FREE SCRAMBLED EGGS
+5 per person

BACON OR PORK/CHICKEN SAUSAGE
+5 per person

BUTTERMILK PANCAKES OR
BRIOCHE FRENCH TOAST +8 per person
Maple syrup & honey butter

CINNAMON ROLLS +42 per dozen

GLUTEN FREE BREAKFAST PASTRIES +48 per dozen

SMOKED SALMON DISPLAY +14 per person
Pickled onions, capers, toy box tomatoes, herb & lemon zest cream cheese

PLATED BREAKFASTS

All served with a preset first course of a seasonal fresh fruit salad. All plated breakfasts include orange, apple & cranberry juice, freshly brewed regular & decaf coffees, and an assortment of black & herbal teas

CLASSIC 26 per person

Farm cage free scrambled eggs, Lyonnaise potatoes, choice of apple wood smoked bacon or pork/chicken sausage

CLASSIC & MORE 29 per person

Farm cage free scrambled eggs, Lyonnaise potatoes, choice of apple wood smoked bacon or pork/chicken sausage, short stack buttermilk pancakes

STEAK & EGGS 33 per person

Hanger steak & farm cage free scrambled eggs, Lyonnaise potatoes, herb butter

BREAKFAST BOWL 28 per person

Scrambled egg whites, wilted spinach, sautéed onions & mushrooms, sweet potato & quinoa hash, crumbled queso fresco, sweet & spicy piquillo pepper crema

PLATED BREAKFAST ENHANCEMENTS

MINI DONUTS +3 per person

BREAKFAST BAKERIES +4 per person

GREEK YOGURT PARFAIT +4 per person

BRUNCH BUFFET

42 PER PERSON | 25 GUEST MINIMUM

SEASONAL HAND CUT FRUIT DISPLAY

ASSORTED BREAKFAST PASTRIES

FARM CAGE FREE SCRAMBLED EGGS

BUTTERMILK PANCAKES

maple syrup & honey butter

ARTISAN PETITE GREENS SALAD

Watermelon radish, shaved heirloom carrots, toy box tiny tomatoes, English cucumber, balsamic, lemon & herb vinaigrette

CHICKEN BREAST SCALLOPINI FRANCESE

lemon caper parsley butter sauce

CHOICE OF:

- Apple wood smoked bacon or pork/chicken sausage
- Build your own parfait or oatmeal

CARVED TO ORDER (select one)

Maple cured pork belly or herb & spice roasted NY strip loin

SIDE SELECTIONS

Lyonnais potatoes, Sweet potato & quinoa hash, lemon roasted broccolini, wilted spinach, sautéed onions & seasonal mushrooms

ASSORTED MINI DESSERTS

Freshly brewed regular & decaf coffees, and an assortment of black & herbal teas and juices

BREAKS

BASED ON 1-HOUR OF SERVICE | 50 GUEST MINIMUM
BREAKS ARE BASED ON A PER PERSON PRICING

TASTE OF TIJUANA 20

Pico de gallo salsa, guacamole, chicken & cheese quesadillas, tortilla chips, sour cream, assorted Jarritos sodas

GARDEN "SERENDIPITY" 15

Bread bowl dips, spinach & roasted garlic, sweet Vidalia onion (bacon optional), farmers selection of heirloom vegetables, toasted pita chips

TAIL GATE 16

Buffalo & smoked dry rub chicken bites, heirloom carrots, celery, Point Reyes blue cheese & buttermilk ranch dips, nacho con queso & cilantro crema

SHAKE IT UP 15

Build your own trail mix with assorted nuts, chocolate chips, peanut brittle, chocolate mini pretzel, granola clusters, dried cranberries, raisins, and M&Ms. Infused strawberry lime water & basil mint lemonade

CARNIVAL FAIRE 15

Funnel cakes, mini cotton candy, corndogs, sloppy joe sliders

SWEET TREAT 15

Assorted warm cookies, nut free brownies, lemon bars, angel food cake, and flavored strawberry, vanilla & chocolate milk

SUNDAE BAR 16

Selection of vanilla, strawberry, & chocolate ice cream, and Sugar Shack's assorted toppings: mini gummy bears, chocolate covered pretzel, heath crumble, peanut butter chocolate crumble, skittles, served in a cup or sugar cone

BEVERAGE 15

Freshly brewed regular & decaf coffees and an assortment of black & herbal teas, soft drinks & bottled water

COFFEE BREAK 72

Sold by the gallon (2 gal minimum)
Freshly Brewed Regular & Decaf Coffees and an assortment of Black & Herbal Teas

A LA CARTE SNACKS

Sold by the dozen

ASSORTED COOKIES 40

BROWNIES & BLONDIES 42

PROTEIN & ENERGY BARS 42

LEMON BARS 40

LUNCH BUFFET

25 GUEST MINIMUM

BUFFETS ARE BASED ON A PER PERSON PRICING

All lunch buffets include assorted soft drinks, water, freshly brewed regular & decaf coffees, and an assortment of black & herbal teas

CAMELBACK DELI \$35

SOUP

Roasted tomato basil soup & chicken noodle soup

SALADS

Artisan petite greens salad, watermelon radish, shaved

heirloom carrots, toy box tiny tomatoes, English cucumber, balsamic, lemon & herb vinaigrette

Elbow macaroni salad & German potato salad

ASSORTED SANDWICHES & WRAPS

Ham & havarti cheese on brioche

Turkey club on seven grain bread

Tuna salad on marbled rye bread

Roasted vegetable wrap with garlic aioli

DESSERTS

Warm assorted cookies & lemon bars

MANGIA \$38

SOUP

Minestrone soup

SALADS

Hearts of romaine Caesar salad, herb croutons, garlic lemon dressing

Panzanella salad, toy box tomatoes, English cucumber, shaved fennel, Fontina cheese, red wine vinaigrette

ENTREES

Chicken Francese, lemon caper parsley butter sauce

Shrimp fra diavolo, penne pasta, torn basil

Served with broccolini & sautéed seasonal squash

DESSERTS

Cannoli, tiramisu, amaretto cookie

MEXICAN FIESTA \$37

SOUP

Tortilla soup, lime crema

SALAD

Artisan petite greens salad, watermelon radish, shaved

heirloom carrots, toy box tiny tomatoes, jicama, chile

vinaigrette

ENTREES

Chicken enchiladas

Beef machaca

Served with street corn & calabaza vegetables

DESSERTS

Flan, churros, tres leches

LUNCH BUFFET (continued)

25 GUEST MINIMUM

BUFFETS ARE BASED ON A PER PERSON PRICING

TEXAS COOK OUT \$39

SALAD

Mixed greens salad shaved heirloom carrots, toy box tiny tomatoes, celery, radishes, peppercorn ranch, blue cheese, thousand island dressing

Cole slaw salad, apple cider dressing

ENTREES

Smoked BBQ brisket

Buttermilk fried chicken

Served with tater tots, sweet potato fries, cheddar broccoli & jalapeno corn bread

DESSERTS

Strawberry short cake & cream, chocolate sheet cake, chile chocolate syrup, pecan pie

PHILADELPHIA HEAVEN \$38

SOUP

Pepper pot soup

SALADS

Pumpkin & spinach salad, apple cider vinaigrette

Mixed greens salad, shaved heirloom carrots, toy box tiny tomatoes, celery, radishes, warm cream

cheese croutons

ENTREES

Philly cheesesteak sandwiches

Meat & vegetarian pizza squares

Served with sautéed Italian market vegetables

DESSERTS

Banana split cake, red velvet cake, vanilla cheesecake

PLATED LUNCH À LA CARTE SELECTION

25 GUEST MINIMUM

Create your own menu by combining the components below. Multiple entrée selections can be accommodated by providing advanced guaranteed counts. All plated lunch selections include assorted soft drinks & water, freshly brewed regular & decaf coffees, and an Assortment of black & herbal teas

SOUPS \$10 per person

Minestrone soup
Roasted tomato basil soup
Tortilla soup, lime crema
Pepper pot soup

SALADS \$13 per person

CAESAR SALAD
Herb croutons, garlic lemon dressing
ARTISAN PETITE GREENS
Balsamic vinaigrette
PUMPKIN & SPINACH SALAD
Apple cider vinaigrette
BABY KALE & ARUGULA SALAD
Citrus vinaigrette

ENTREES

CHICKEN FRANCESE \$24 per person
Quattro formaggi polenta, broccolini & sautéed seasonal squashes, lemon caper parsley butter sauce
PAN SEARED WALLEYE \$29 per person
Quinoa sweet potato & wilted arugula, market vegetables, lemon oil
STEEL HEAD TROUT \$27 per person
White bean cassoulet, haricot vert, pickled heirloom carrots, brown butter
HANGER STEAK \$30 per person
Olive oil garlic roasted fingerling potatoes, lemon broccolini, chimichurri

DESSERTS

TRIFLE & BERRIES \$8 per person
Crème Chantilly
FLOURLESS CHOCOLATE CAKE \$10 per person
WARM APPLE PIE \$10 per person
Vanilla bean ice cream
CAMPFIRE S'MORES \$10 per person
NY CHEESECAKE \$9 per person
Macerated berries

BOXED LUNCH

28 PER PERSON

Includes bottled water, whole fruit, chips, cookie, condiments

CHOICE OF SANDWICH:

Ham & brie cheese on brioche, cranberry aioli

Turkey club on seven grain bread, herb mayo

Tuna salad on marbled rye bread

Roasted vegetables wrap, garlic pepper aioli

Roast beef & Havarti, mustard mayonnaise

HORS D'OEUVRES SELECTION

2 DOZEN MINIMUM

TIER 1 \$48/DOZEN

COLD

Spanish torta, crabmeat, asparagus salad
Caprese crostini basil, baby heirloom tomato
Olive tapenade, eggplant, caviar ricotta salata
Sweet pea, goat cheese mousse, radish Caponata
sourdough crisp, shaved Manchego

HOT

Artichoke & goat cheese crisp
Virginia ham croque monsieur
Bourbon bacon wrapped chicken skewer
Cherrywood smoked chicken w/ Carolina BBQ on a
toasted brioche

TIER 2 \$60/DOZEN

COLD

Profiterole of mushroom sherry glaze
Smoked salmon crème fraiche, caviar
Smoked duck salad orange jam
Goat cheese and blackberry jam phyllo cup

HOT

Wild mushroom phyllo purse
Coconut shrimp chili dipping sauce
Mini Rubeen, corned beef, sauerkraut, swiss cheese
Balsamic fig & goat cheese flat bread

TIER 3 \$72/DOZEN

COLD

Carpaccio sirloin, pesto, brioche
Ahi tuna spicy seaweed, wasabi crème

HOT

Pepper maple bacon wrapped scallops

TIER 4 \$96/DOZEN

COLD

Lobster salad avocado, cucumber, greens

HOT

Lamb chops grilled, mint yogurt
Crab cake, lemon curry aioli

STATIONS & DISPLAYS

25 GUEST MINIMUM

STATIONS ARE BASED ON A PER PERSON PRICING

Chef fee \$150, based on 1-hour of service

CRUDITÉ DISPLAY 8

Market selection of fresh vegetables, caramelized onion, blue cheese & peppercorn ranch dips

ARTISAN CHEESE DISPLAY 14

Imported & domestic cheeses, roasted nuts & dry fruits, grilled sourdough, assorted crackers

BRUSCHETTA DISPLAY 10

Vine ripe tomatoes, basil & balsamic; green tomatillo & cannellini white bean bruschetta; roasted garlic basil oil & olive tapenade; grilled breads & garlic crostini

SHRIMP COCKTAIL DISPLAY \$16

Chilled jumbo shrimp, cocktail sauce, white horseradish crema, lemon wedges

STREET TACO STATION \$24

Corn white tortilla, chicken tinga, carne asada beef, fiesta rice & beans, shredded lettuce, queso fresco, salsa roja & verde, guacamole & pico de gallo, cilantro crema

ANTIPASTO DISPLAY \$20

Assorted grilled vegetables, marinated mushrooms, mozzarella & provolone cheese, marinated artichokes, assorted olive salad, cured Italian meats, grilled ciabatta bread

PASTA STATION \$19

Subject to \$150 chef fee

Cheese tortellini, penne rigate, & fusilli pasta, marinara, alfredo, or vodka sauce, warm garlic bread sticks, hot chili flakes, Parmesan Reggiano cheese
add chicken +\$4 • add shrimp +\$5

MASHED POTATO BAR \$20

White creamer potato, sweet potato & purple Peruvian mashed potatoes piped to order, whipped butter, crispy onions, shredded cheddar cheese, sour cream, crispy bacon, chopped scallions

MACARONI & CHEESE BAR \$20

Lemon scented broccolini, braised short rib, herb roasted chicken, chopped scallions, crispy bacon

SLIDER STATION \$22

Angus beef cheeseburger with dill pickle & secret sauce, Philly cheesesteak, salmon slider with pickled red onion & remoulade sauce.

"FIRE & ICE" DISPLAY \$26

Crab clusters, shrimp cocktail, steamed mussels, prepared with roasted garlic herb butter

"OCEAN ON ICE" DISPLAY \$30

Little neck clam, East Coast oyster, chilled jumbo shrimp, and crab cluster served with spicy cocktail sauce, white horseradish crema, green apple mignonette, and lemon wedges

CHINA TOWN STATION \$38

Subject to \$150 chef fee

Assorted dumplings & dim sum with ginger infused soy. Stir fry action station with orange beef & sesame chicken. Fried rice, stir fried vegetables, and fortune cookies

SUSHI DISPLAY \$28 Approximately

4 pieces per person

A selection of assorted sushi nigiri & sashimi, wasabi, pickled ginger, soy sauce

CARVING STATIONS

CARVER FEE \$125, BASED ON 1-HOUR OF SERVICE,
PRICE PER PERSON

Includes warm dinner rolls, appropriate sauces &
condiments

Prime Rib \$375 (serves 40)

Beef Tenderloin \$425 (serves 25)

Ham \$300 (serves 30)

Turkey \$275 (serves 30)

All menus are priced by either per person or item, subject to tax and service charge

À LA CARTE PLATED DINNER

25 GUEST MINIMUM

Create your own menu by combining the components below. Multiple entrée selections can be accommodated by providing advanced guaranteed counts. Includes warm dinner rolls, assorted soft drinks & water, freshly brewed regular & decaf coffees and an assortment of black & herbal teas

SOUPS \$12 per person

Tomato gazpacho, grilled baby vegetables
Charred Corn chowder, corn salsa, micro cilantro
Wild mushroom bisque, parmesan grilled cheese sticks
French onion soup, Gruyere croutons

SALADS \$16 per person

Bibb Boston lettuce, shaved root vegetables, and citrus vinaigrette

Caesar baby romaine, Caesar dressing, parmesan, and croutons

Wedge iceberg lettuce, buttermilk ranch dressing, pickled cherry tomatoes, Kirby cucumbers, red onion, and pumpernickel croutons

Caprese sliced tomato, mozzarella di bufala, basil, extra virgin olive oil, and balsamic
+\$4 per person

Tomato & burrata local burrata, heirloom tomatoes, Persian cucumber, and micro basil
+\$4 per person

ENTREES

CAST IRON CHICKEN \$36 per person
Herbed gnocchi, chorizo oil

GRILLED PRAWNS \$39 per person
cannellini beans, prosciutto broth, crispy basil, Calabrian chili

SEARED SCALLOPS \$42 per person
celery root puree, roasted grapes, verjus blanc, crisp pancetta
PASTA PRIMAVERA \$29 per person
penne rigate, roasted tomato, fresh herbs, parmesan cream

GRILLED PORTOBELLO \$29 per person
squash & zucchini salad, fresh herbs, tomato vinaigrette, basil whipped tofu

MOROCCAN BEAN STEW \$29 per person
herb couscous, slow cooked eggplant, Marcona almonds

GRILLED NY STRIP \$45 per person
heirloom fingerling potatoes, chimichurri, roasted heirloom carrots

PRIME RIB \$48 per person
potato gratin, grilled asparagus, horseradish cream, au jus

PETIT FILET & GRILLED PRAWNS \$68 per person
red wine jus, green goddess sauce, confit potato, roasted vegetables

DESSERTS

TIRAMISU \$12 per person
espresso caramel sauce

FLOURLESS CHOCOLATE CAKE \$13 per person
APPLE COBBLER \$13 per person
vanilla bean ice cream

CAMPFIRE S'MORES \$13 per person

SALTED CARAMEL CHEESECAKE \$12 per person

DINNER BUFFETS

25 GUEST MINIMUM

BUFFETS ARE BASED ON PER PERSON PRICING

AQUATOPIA LUAU \$49

SOUP

Sweet coconut lemon grass soup

SALAD

Crunchy Thai salad with mixed greens, peppers, carrots, edamame, bean sprouts, peanuts, Thai peanut dressing, and grilled chicken & shrimp

STARTER

Vegetable spring rolls, sweet chili sauce

Steamed dim sum, hoisin BBQ sauce

ENTREES

SALMON BOWL

rice noodles, mirin orange broth

CRISPY CHICKEN

broccoli, jasmine rice, green & red peppers, onions, spicy & tangy sauce

TOFU BROCCOLI LO MEIN

seasonal vegetables

DESSERTS

Green tee custard

Pineapple coconut cake

Passion fruit verrine

CUCINA MIA \$50

SOUP

Minestrone di verdure

SALAD

Insalata Cesare with baby romaine, Caesar dressing, parmesan, and croutons

STARTER

Antipasto, grilled vegetables, marinated mushrooms, mozzarella & provolone cheese, marinated artichokes, assorted olive salad, cured Italian meats, grilled ciabatta bread

ENTREES

Lemon herb roasted CHICKEN, ricotta gnocchi

NY STRIP, heirloom fingerling potatoes, Barolo wine reduction

Grilled PRAWNS, cannellini beans, prosciutto broth, basil oil. Served with roasted rapini, lemon oil, Parmesan Reggiano dust

DESSERTS

Ricotta cheesecake

Strawberries & almond sponge cake, balsamic reduction

Tiramisu, espresso caramel sauce

BIG POCONO \$52

SOUP

French onion soup, Gruyere croutons

SALADS

Iceberg wedge, Maytag blue cheese, sugar bacon, toy box

tomatoes, English Cucumber, green goddess dressing

Lehigh Valley artisan greens, shaved French radishes, Persian Cucumber, Roma tomatoes, red wine vinaigrette

ENTREES

PRIME RIB, au gratin potato, grilled asparagus, horseradish cream, beef jus

Beer can CHICKEN, fried onion, green bean casserole

Steel head TROUT, white bean cassoulet, pickled heirloom carrots, brown butter

DESSERTS

S'more & more

BANQUET BEVERAGE PACKAGES

PLATINUM BRANDS

Tito's
Hendrick's
Bacardi
Patron
Knob Creek
Jameson
John Paul
DeKuyper

PREMIUM BRANDS

Stoli
Tanqueray
Don Q
Hornitos
Jim Beam
Jack Daniel's
Dewar's 12 year
DeKuyper

HOUSE SPIRITS

Vodka
Gin
Rum
Tequila
Bourbon
Blended Whiskey
Scotch
Cordial

WINE

Pinot Noir, Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio & White Zinfandel

BEER

Miller Lite, Stella Artois, Blue Moon Belgian Wheat Ale & Yuengling Lager

BY THE HOUR :

	PLATINUM BRANDS	PREMIUM BRANDS	HOUSE SPIRITS
One Hour	46 per person	32 per person	23 per person
Two Hours	60 per person	44 per person	33 per person
Three Hours	70 per person	54 per person	42 per person
Four Hours	79 per person	63 per person	50 per person
Five Hours	88 per person	71 per person	57 per person

ON CONSUMPTION:

Platinum Liquor Drinks 18 each

Premium Liquor Drinks 14 each

House Spirits 10 each

Wine 10 each

Beer 9 each

CAMELBACK RESORT BANQUET AND CATERING POLICIES

Welcome to Camelback Resort! With any special gathering, we understand that it is the unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small intimate wedding or a grand affair, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. To anticipate your event planning needs, we have created the following guide for your review.

FOOD AND BEVERAGE SERVICES

Camelback Resort is the only authorized licensee to sell and serve food and beverage (including alcohol) on the premises. Therefore, all food and beverage must be supplied by the Hotel. This includes hospitality suites and food amenity deliveries.

TAXES AND SERVICE CHARGES

The hotel will add a 22% service charge and 6% state sales tax on food and beverage. Alcoholic beverages are not subject to sales tax in the state of Pennsylvania. Function room rental is subject to 22% service charge and 6% sales tax. Such taxes and service charges are subject to change without notice. Where noted that an Action Station* is included in the menu, a Chef Attendant is required at a fee of 125 per 75 guests. For all bars, there is a fee of 150 per bartender, per 75 guests unless included in your open bar package.

MENU SELECTION

To ensure that every detail is handled in a timely manner, the hotel requests that the menu selections and event details be finalized eight (8) weeks prior to the function. In the event the menu selections are not received four (4) weeks prior to the function, the hotel will select appropriate menus to fit your needs. You will receive a copy of the Banquet Event Orders (BEOs) to which additions or deletions can be made. BEOs must be signed and returned to the Conference or Catering Manager at least ten (10) business days prior to the first event. BEOs serve as the food and beverage contract for the event. Our team of Conference and Catering professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten-free and low carb-high protein items.

CAMELBACK RESORT BANQUET AND CATERING POLICIES (continued)

GUARANTEE

We need your assistance in making all your events a success. Camelback Resort requests that clients notify their Conference or Catering Manager with the minimum number of guests attending each function by 12:00pm (noon), thirty (30) days prior to the first function. Once given, this figure may not be decreased. Final attendance figures are required fourteen (14) days prior to the first function.

If fewer than the guaranteed number of guests attend the function, the client will be charged for the original guaranteed number. Additionally, if the Hotel serves more than the guaranteed number, the client will be charged the actual number of people in attendance.

AUDIO VISUAL

The Hotel is equipped with a full line of audio visual services. In the event your group wishes to contract with an outside audio/visual vendor or provide your own audio/visual equipment, you must receive approval from the Conference or Catering Manager. Any outside vendor must provide proof of insurance.

WEATHER CALL

The Hotel reserves the right to make the final decision regarding outdoor functions based on prevailing weather conditions and the local forecast. For outdoor wedding ceremonies, a weather call is required by 10:00am the day prior.

DESTINATION MANAGEMENT

Camelback Resort's destination services, production and team building preferred partners are available to assist you with any entertainment and decor needs to create just the right atmosphere for all event types. Please contact your Conference or Catering Manager directly for information.

EXHIBITORS

To guarantee a flawless hotel arrival experience for all guests, we kindly request that all exhibitors please load in through the designated service entrances of the hotel and check-in with security. For load-in, exhibitors must be completely self contained and be prepared to transport their own materials, packages, and equipment. The hotel requests that all shipping needs be provided by the exhibitor's show decorator or primary point of contact. However, should shipping be processed by the hotel, the hotel will charge shipping and handling fees in advance prior to the hotel's shipping and receiving agent releasing items. Please note that the hotel's operating departments are not staffed nor prepared to handle exhibitor demands.

FOOD PREPARATION

Our culinary team can satisfy all your dietary restrictions and/or allergies. Please kindly communicate any details to your Conference or Catering Manager in advance of your function(s). Please be advised that 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. To ensure the quality and safe handling of products serviced by the hotel, we request that no food and beverage be transferred or re-plated. Additionally, food and beverage may not be removed from any function by the client or any of the invitees.

CAMELBACK RESORT BANQUET AND CATERING POLICIES (continued)

FOOD SERVICE

Based on your selections, all menu items are priced per person unless indicated otherwise and are served for the following durations (additional cost may be incurred for any service time extensions):

Breakfast: [1] Hour
Brunch: [1.5] Hours
Morning and Afternoon Breaks: [1] Hour
Lunch and Dinner: [1.5] Hours
Receptions [2] Hours

Catered food prices are subject to 22% service charge and 6% state sales tax. Alcoholic beverages are subject to 22% service charge only. The state of Pennsylvania does not require tax on alcoholic beverages.

KOSHER MEALS

Should you require kosher meals, the hotel can accommodate upon advance notice of fourteen (14) business days from your event. Meal types and components are subject to change based on the vendor's availability. The hotel will source all kosher meals from a preferred vendor with pricing relative to the current Banquet menu.

EVENT SPACE

The hotel kindly asks that all events conclude at the contracted time. Requests to extend a function beyond the contracted time may result in additional hourly fees. Such fees will vary based on the size and scope of the event. Please note: All music events must conclude by 12:00am (midnight).

MEETING ROOM KEYS

The hotel can accommodate personal meeting room keys, should you require keys for offices and/or storage areas where you want to restrict access. Please note that function or storage rooms being held on a 24-hour basis are available at a fee per lock change and for each additional key requested. Requests for lock changes must be provided to the Hotel a minimum of two [2] weeks prior to set-up. On-site requests will be charged per lock change.

RESTAURANT MEAL VOUCHERS

For the convenience of your group, meal vouchers are available for the hotel's primary restaurant(s). Vouchers may be purchased for a pre-determined value (inclusive of service charge and city/state sales tax) and charges will be assessed for the number of vouchers issued. Vouchers are not applied to a food and beverage minimum.

SECURITY

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. Additionally, depending upon the nature of your event, the hotel reserves the right based on its reasonable judgment to require the group to retain security personnel to safeguard guests or property in the hotel. The hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance hotel approval.

CAMELBACK RESORT BANQUET AND CATERING POLICIES (continued)

DECORATION AND DECOR

The Hotel kindly requests the group refrain from the use of confetti or loose sand in the function space. Additionally, any items meant to be tossed as part of an outdoor ceremony or celebration must be biodegradable. Real flame candles are permitted if the flame is inside a hurricane vase or votive holder is higher than the flame. Camelback Resort reserves the right to decline the use of real flame candles on the day of your event if it is deemed unsafe. Please consider using battery operated candles as a safe alternative.

SIGNAGE, DISPLAYS AND DAMAGES

The hotel kindly requests that all signage be professionally printed (nothing hand-written), conform to city/state fire code regulations and placed only in registration areas or immediately outside function/meeting rooms. The hotel requests that any additional locations requesting signage or displays—including the hotel's lobby be approved in advance by your Conference or Catering Manager. To protect the hotel from damage and repair costs to the group, the hotel cannot allow the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, push pins, tape or any adhesive substance. Should you require assistance, banners that need to be hung on the wall may be done by the hotel engineering department (fees may apply). Please be advised that the hotel is not responsible for the retention or removal of any signs, banners, decorations, audio-visual or other equipment used on site.

SHIPPING AND RECEIVING

For your convenience, parcel shipping and handling services are available at the hotel. Packages for meetings or events may be delivered to the hotel three (3) business days prior to your arrival. Box handling fees are 5 per box and 75 per pallet. For additional information regarding package shipping instructions, please contact your Conference or Catering Manager.

SMOKING POLICY

We kindly ask that smoking not occur in any areas of the hotel to include guest rooms, suites, public areas, restaurants, outdoor terraces and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

OUTSIDE CONTRACTORS

Please be advised that there are guidelines to follow to conduct business within the hotel. As such, any outside contractor is expected to adhere to all mandatory guidelines required of our in-house providers and team. All outside companies doing business in the hotel must provide a license to do business in the city that the hotel is located in (30) days prior to the event.

A certificate of insurance evidencing general liability coverage is required from the outside company. The client agrees to protect, indemnify, and hold harmless the hotel, it's owners, management and employees from any and all claims arising out of the client's use of an outside company. The certificate of insurance, in form and substance satisfactory to hotel and evidencing the required coverages, shall be provided to the hotel prior to the commencement of services. Each vendor shall, at its own cost and expense, obtain and maintain and cause any sub-contracted party to obtain and maintain insurance.