



Event Rooms Informational Packet

2024





The Wine Down Room

The Wine Down Room has a max capacity of 25 people.

Amenities

- Four hour exclusive use of the room
 - Time Slots 12-4 and 5-9
- Features a temperature controlled fireplace
- Wrap around leather couch for your guests' leisure
- 64" Flat Screen TV
- Five high top tables
- Two low top tables
- Two wine barrels for grazing boards or hors d'oeuvres
- One Server/ Bartender for all your guests needs
- Personal Bar for you and your guests to get served drinks. (soft drinks and alcoholic)
- Room Clean up of items provided by Libations Winery (guest's items must be removed from the room upon the end of the event)
- Soft Drink package
- Plating fee for desserts
 - Only applicable if guests use our plates and serveware, if guests provide their own they will not be charged.

All food is served buffet style. Food will be presented on buffet tables on boards, in chafing dishes, or in bowls. Guests will have the option to take as much or as little as they please. So be sure to order enough food for all of your guests.

Wine Down Room Menu

Hors d'oeuvres: Each of our specialty hors d'oeuvres are perfect for any occasion.

- **Sausage Stuffed Mushrooms:** Mushroom caps are stuffed with mild Italian sausage and baked with shredded parmesan cheese melted over top.
- **Crab Cakes:** Our signature crab cakes are made with lump crab meat and then seared to golden brown. Served with a Cajun remoulade sauce.
- **BLT Sliders:** Challa slider buns are topped with house made bacon and onion jam, crisp romaine, sliced tomato, and black pepper aioli.
- **Citrus Shrimp Cocktail:** Jumbo Shrimp are poached and marinated with citrus fruits and served chilled with house cocktail sauce.
- **Spinach and Artichoke Tartlets:** Phyllo cups filled with a creamy spinach and artichoke filling are baked and topped with shredded parmesan.
- **Peach BBQ Meatballs:** Mini meatballs made with beef and pork are simmered in a Peach Wine BBQ with peppers and onions.
- **Honey Pot:** House red sauce with dollops of ricotta is baked in our wood-fired pizza oven and then drizzled with hot honey and served with grilled focaccia.

Grazing Boards

Our specialty grazing boards are made fresh the day of your event. Ingredients on the boards are subject to change if not available. Boards come in two different sizes, small and large.

- **Charcuterie Board :** Assorted meats might include salami, pepperoni, capicola, prosciutto, mortadella, and sweet soppressata. This board is served with crackers, gherkins, and whole grain mustard.
- **Cheese Board:** Our cheese board is a great mix of different styles of cheeses. These include smoked gouda, havarti, parmesan, NY sharp cheddar, gorgonzola, and marinated mozzarella. This board is served with house made jam, dried apricots, and crackers.
- **Fruit Tray :** This refreshing tray includes cantaloupe, honeydew, pineapple, strawberries, and grapes. This tray is served with a strawberry yogurt fruit dip.

- **Crudite Board:** Fresh cut vegetables including carrots, celery, bell peppers, cucumbers, and broccoli. This board is served with a bowl of ranch veggie dip and hummus.
- **Sweet Treat Board:** Our sweet take on a charcuterie board includes a selection of brownies, iced loaf cake, chocolate chip cookies, fresh strawberries, and our whiskey pretzel sticks. This board is served with house made wine dessert sauce.

Pizza Menu

Create your own selection of pizzas. Pizzas are cut into eight slices. Cauliflower crusts available upon request for an additional cost.

- **Brussels Sprout and Bacon:** Garlic oil, shaved brussels sprouts, pulled bacon, shredded parmesan, and lemon garlic aioli.
- **Buffalo Chicken:** Buffalo ranch, chicken, monterey jack and cheddar mix.
- **Margherita:** House red sauce, fresh mozzarella, fresh basil, balsamic glaze.
- **Caprese:** Garlic oil, roasted tomatoes, fresh mozzarella, fresh basil, balsamic glaze.
- **Pickle Pizza:** Buttermilk ranch, sliced pickles, mozzarella and provolone mix, dill weed.
- **Pizza of the Week:** Our rotating selection of specialty pizzas.
- **Custom Pizza:** Red sauce base topped with mozzarella and provolone mix. Additional toppings include pepperoni, sausage, pulled bacon, onions, bell peppers, mushrooms, tomatoes, extra cheese, and extra sauce.

Desserts

Finish your event with one of our specialty cakes.

- **NY Style Cheesecake:** Creamy cheesecake topped with a mixed berry wine sauce made with Volant Red.
- **Angel Food Cake:** Fluffy angel food cake paired with macerated strawberries.
- **Pound Cake:** Buttery pound cake drizzled with caramel made with our Medieval Solstice.



The Mercer/Springfield Event Room

The Full Banquet Room has a max capacity of 60 people.

The Half Banquet Room has a max capacity of 30 people.

Amenities

- 4 hour exclusive use of the room
 - Time Slots 12-4 and 4-9
- Tables complete with black linens, burgundy cloth napkins, and centerpieces.
- Guests are able to bring their own decorations for the room. (No decorations are permitted to hang on the wall)
- Server/Bartenders to serve your guests
- A mini bar tended to by the servers
- Event planning by our event coordinator, Jennie Alderson
- Round Tables
- Rectangular tables
- Buffet style tables
- Gift Tables upon request
- Usage of our Wall Projector (ask for more details)
- Room Clean up of items provided by Libations Winery (guest's items must be removed from the room upon the end of the event)
- Soft Drink package
- Plating fee for desserts
 - Only applicable if guests use our plates, if guests provide their own they will not be charged.

All food is served buffet style. Food will be presented on buffet tables on boards, in chafing dishes, or in bowls. Guests will have the option to take as much or as little as they please. So be sure to order enough food for all of your guests.

Mercer/Springfield Room Menu

Hors d'oeuvres: Each of our specialty hors d'oeuvres are perfect for any occasion.

- **Sausage Stuffed Mushrooms:** Mushroom caps are stuffed with mild Italian sausage and baked with shredded parmesan cheese melted over top.
- **Crab Cakes:** Our signature crab cakes are made with lump crab meat and then seared to golden brown. Served with a Cajun remoulade sauce.
- **BLT Sliders:** Challa slider buns are topped with house made bacon and onion jam, crisp romaine, sliced tomato, and black pepper aioli.
- **Citrus Shrimp Cocktail:** Jumbo Shrimp are poached and marinated with citrus fruits and served chilled with house cocktail sauce.
- **Spinach and Artichoke Tartlets:** Phyllo cups filled with a creamy spinach and artichoke filling are baked and topped with shredded parmesan.
- **Peach BBQ Meatballs:** Mini meatballs made with beef and pork are simmered in a Peach Wine BBQ with peppers and onions.
- **Honey Pot:** House red sauce with dollops of ricotta is baked in our wood-fired pizza oven and then drizzled with hot honey and served with grilled focaccia.

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Salads & Rolls

- **Mixed Greens Salad:** Fresh mixed greens topped with red onion, cucumber, tomatoes, and shredded monterey jack and cheddar. Salad dressings included are ranch, honey balsamic, and italian.
- **Caesar Salad:** Romaine lettuce tossed with croutons, shredded parmesan, and a creamy caesar dressing.
- Freshly baked garlic butter knots can be ordered for any party.

Starches

- **Rosemary Roasted Redskin Potatoes:** Redskin potatoes roasted with rosemary and garlic.
- **Roasted Garlic Mashed Potatoes:** Creamy mashed potatoes are made with roasted garlic, cream and butter.
- **Herbed Gnocchi:** Potato and ricotta gnocchi are sauteed in an Italian herb and garlic butter.

Vegetables

- **Roasted Brussels Sprouts:** Fresh brussels sprouts roasted with olive oil to become crisp and tender.
- **Honey Glazed Carrots:** Fresh cut carrots sauteed with a honey glaze
- **Zucchini and Yellow Squash:** Fresh zucchini and yellow squash are sauteed till tender.

Pastas Choose either penne or linguini pasta for the red sauce or alfredo sauces.

We recommend adding on the red sauce with linguini to accompany the chicken parmesan.

- House Red Sauce
- House Alfredo Sauce
- Add 50 Meatballs
 - 2oz beef and pork blend meatballs simmered in house red sauce

Entrees

- **Chicken Parmesan:** Hand breaded chicken breasts are fried and then topped with our house red sauce and melty mozzarella.
 - We recommend adding on the linguini with red sauce as one of your sides
- **Herb Roasted Chicken:** Chicken breasts are marinated with Italian herbs, seared and finished in the oven.
- **Braised Chicken Thigh:** Chicken thighs are seared and braised in a Vidal Blanc (our dry white wine, comparable to a Pinot Grigio) sauce with onion and lemon.
- **Apple BBQ Pork Loin Chops:** Seared pork loin chops are basted with our Apple Wine BBQ and topped with crispy fried onions.
- **Yuengling Braised Pork:** Pork shanks are braised with caramelized onions and bacon in a flavorful Yuengling sauce.
- **Baseball Cut Sirloin:** Seared beef sirloin (served medium) is smothered in our Dechaunac (our medium bodied red wine comparable to Pinot Noir) and wild mushroom demi glace.
- **Braised Beef Short Rib:** Beef short ribs are cooked with carrots, celery, and onion in a rosemary Cabernet Sauvignon sauce.
- **Roasted Portobello (Vegetarian and Gluten Free Option):** Rosemary roasted portobello mushrooms are sauced with Cabernet Sauvignon tomato sauce.

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A signed contract and room deposit are needed to secure the room. Menu items must be picked at least two weeks before the event. This way we will have enough time to prepare the room and order/ prepare the food.

*All the menus are served buffet style and are priced per person.

All prices subject to change due to inflationary pressures.