



Event Rooms Informational Packet

2025





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 serve ware; 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 is perfect for any occasion.

- **Sausage Stuffed Mushrooms:** Mushroom caps are stuffed with mild Italian sausage and baked with shredded parmesan cheese melted over top.
- **BLT Sliders:** Challa slider buns are topped with house made bacon and onion jam, crisp romaine, sliced tomato.
- **Spinach and Artichoke Dip:** Our house made spinach and artichoke dip served with deep fried nan dippers.
- **BBQ Meatballs:** Mini meatballs made with beef and pork smothered in our house barbecue sauce.
- **Brussels and Belly:** Deep fried Brussels spouts and pork belly topped with parmesan cheese and balsamic glaze.

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 (Small or Large):** Assorted meats and cheeses might include salami, pepperoni, capicola, prosciutto, mortadella, and sweet soppressata, and assorted cheeses that may include sharp cheddar, smoked gouda, gorgonzola, and marinated mozzarella. This board is served with crackers, gherkins, and whole grain mustard.
- **Fruit Tray (Small or Large):** This refreshing tray includes cantaloupe, honeydew, pineapple, strawberries, and grapes. This tray is served with a strawberry yogurt fruit dip.
- **Crudite Board (Small or Large):** 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 (Small or large):** Our sweet take on a charcuterie board includes a selection of brownies, chef's choice of fresh cookies, churros, and fresh strawberries, grapes, 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 are available upon request for an additional cost.

- **Brussels Sprouts 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.
- **Caprese:** Garlic oil, roasted tomatoes, fresh mozzarella, fresh basil, balsamic glaze.
- **Margherita:** House red sauce, fresh mozzarella, fresh basil, balsamic glaze.
- **Pickle Pizza:** Buttermilk ranch, sliced pickles, mozzarella and provolone mix, dill weed.
- **White Pizza:** Garlic butter based with mozzarella cheese, seasoned chicken, and dollops of ricotta.
- **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.
- **Oreo Dream bars:** Sweet dessert bar has six dreamy layers of dark and light chocolate filling loaded with America's favorite Oreo cookie.
- **Lemon Bars:** An old school classic. Lemon cream filled bars.



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

- Four-hour exclusive use of the room
 - Time slots 12-4 and 4-9
- Tables complete with black linens, burgundy cloth napkins, and centerpieces
- Guests can 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 is perfect for any occasion.

- **Sausage Stuffed Mushrooms:** Mushroom caps are stuffed with mild Italian sausage and baked with shredded parmesan cheese melted over top.
- **BLT Sliders:** Challa slider buns are topped with house made bacon and onion jam, crisp romaine, and sliced tomato.
 - **Spinach and Artichoke Dip:** Our house made spinach and artichoke dip served with deep fried naan dippers.
- **BBQ Meatballs:** Mini meatballs made with beef and pork smothered in our house barbecue sauce.

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 (Small or Large):** Assorted meats and cheeses might include salami, pepperoni, capicola, prosciutto, mortadella, and sweet soppressata, and assorted cheeses that may include sharp cheddar, smoked gouda, gorgonzola, and marinated mozzarella. This board is served with crackers, gherkins, and whole grain mustard.
- **Fruit Tray (Small or Large):** This refreshing tray includes cantaloupe, honeydew, pineapple, strawberries, and grapes. This tray is served with a strawberry yogurt fruit dip.
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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.
- **Butternut Squash Rice:** Rice pilaf with diced butternut squash.
- **Wild Rice Pilaf:** Wild rice pilaf.

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.
- **Vegetable Medley:** A mix of seasonal vegetables all pan seared and seasoned.

Pastas

Choose penne pasta for the red sauce or Alfredo sauces.

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

- House red sauce
- House Alfredo sauce
- Add 50 meatballs
 - 2-ounce 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 penne with red sauce as one of your sides.
- **Herb Roasted Chicken:** Chicken breasts are marinated with Italian herbs, seared, and finished in the oven.
- **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.
- **Prime Rib:** House roasted prime rib sliced to your liking and served with beef au jus.

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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 prior to 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.*

Children 10 and under are not included in the final count for your event for the food per person; however, they are counted when determining the capacity of the room.

All prices subject to change due to inflationary pressures.

**Substitutions may be made if supply chain shortages occur beyond
our control.**

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A 20% gratuity gets added onto the final bill.