



General Banquet Information

Bookings

Private & Semi private rooms at Panache are booked based on availability. To secure your booking a \$200 deposit is required. There is no guarantee on bookings without a deposit.

Final Guest Guarantee

The confirmed number of guests must be communicated through phone, text, or email at least two days before the event. This will be the count used for billing. Please indicate the number of adults and the number of children under 12.

Menus

Menus must be confirmed at least two weeks prior to booked event. If you are doing a custom menu, you will need to provide how many of each entree is expected.

Dietary Restrictions

If you or any of your guests have allergies or dietary restrictions, please let the staff know, and our chefs will do their utmost to accommodate your needs. We can also add a vegetarian dish to the menu if required.

Children under 12

If you have guests who are 12 years old or younger, they can select items from our kids' menu at a discounted price. However, if they choose from the banquet menu, the full price will apply. Age 13+ will be charge banquet menu price.

Decorations

We do not offer decorations for events; however, we do provide white linen tablecloths and navy blue linen napkins. If you wish to decorate, please inform us when booking your event. For afternoon events, we can arrange for you to arrive early to set up. Please note that glitter, silly string, and any type of confetti are prohibited inside and outside the restaurant. You are responsible for the setup and cleanup of your decorations, and all balloons must be properly disposed of.

Outside desserts

Most of our banquet packages come with dessert included, but you are welcome to bring your own if you prefer. We do not impose a cutting fee for outside desserts. Bringing your own dessert will not affect the cost of the package you select. However, please note that no other outside food is permitted.

Beverages

Soft drinks are \$3.50 with free refills. Hot Coffee & Hot Tea are included. All other coffee drinks are full price (cappuccino, espresso, iced coffee, etc..) Juice and mocktails are full price and do not have free refills. You can add soft drinks to any package for \$2.25 per person.



General Banquet Information

Alcoholic beverages

Consumption Bar: Guests may order any beverage we offer and it will be charged to the final bill based on what is consumed.

Cash Bar: Your guests pay for their own cocktails and are required to give server a credit card to pre-authorize when ordering. Cash is also accepted.

Limited Consumption Bar: You can choose a limited bar, that you decide on. You can limit your guests to beer, wine, seltzers, well liquors or you can say no top shelf. It is still charged as consumption bar.

Wine: We offer a selection of Josh Cellars or similar wines by the bottle for banquets. The cost is \$46 per bottle and your only charged for the opened bottles. Any bottle opened but not finished, you can take with you. A table with red & white wines is set up in your space and staff will be stationed at table to pour the wine.

Champagne: \$42 per bottle

Mimosa towers: \$130 - 3 bottles of champagne & orange juice per tower - 19 - 21 glasses

House wine: glasses range from \$11 to \$14

Other ways to control the bar cost are:

1. drink tickets
2. budget (tell us how much you have to spend and when we reach that amount, we switch to cash bar)
3. controlling the time (ex: 1 hour open bar)

Deposits

Once your event is confirmed, a deposit of \$200 is necessary to secure the booking.. This amount will be deducted from the final invoice, which is payable upon the conclusion of your event.

Payment

Payment is due at the conclusion of each event. Bills can be paid with cash, credit card or check. Food, beverages and services are subject to PA state sales tax of 6%. There is an automatic 20% gratuity added to the final bill. You have the option of adding more if you'd like. Additionally there is a 3% non-negotiable administrative fee added on the final bill. This fee does not represent a tip, gratuity, or service charge.

Ammenities

Below is a list of amenities that we offer:

Easels - complimentary

Additional tables for display - gifts/desserts complimentary

Portable Projector Screen - Rental cost \$50

LCD Projector - Rental cost \$100

Wall mounted TVs - (in Liliana & Founders) - Complimentary

Speaker & Microphone - Rental cost \$50

WiFi Access - Complimentary

Valet Parking (Thurs - Sat) - Complimentary

Cords & Adapters -(HDMI, usb adapter) Complimentary



General Banquet Information

Times

Events are 3 hours from the start time.
Earliest start time for banquets is 11:30am.
There will be an additional charge if you would like to extend past 3 hours.

Table service or Buffet

Our banquet options are available buffet style or served (brunch buffet does not have a table service option). The price per person remains the same. If you would like a served meal, menus will be printed out and placed at each setting. The staff will ask each guest which salad and entree they would like.

Room Capacities

<u>Room</u>	<u>Capacity</u>
Liliana Room	25 to 42 guests
Emelia Room	up to 21 guests
Mia Room	38 to 60 guests Sit down meal
Mia Room with patio space under overhang	61 to 80 guests sit down or 100+ standing reception
Founders Room (right)	up to 25 guests
Founders Room (left)	up to 20 guests
Lower Bar	up to 100+ guests
Patio Hightops	up to 100+ guests

Optional Add-ons to banquet menu

Pasta Course:

Penne pasta with blush or tomato sauce - \$7.95
Gnocchi with blush or tomato sauce - \$10.95
price is per person

Appetizers:

Mezza and calamari on each table - \$4.99 pp

Seafood Tower - oysters, lobster claw, lobster tail, jumbo lump crab meat, Snow crab legs and/or jumbo shrimp

*choose what seafood you would like to feature on your tower - **Market Price**

Pick 3 hors d'oeuvres - \$9.99 per person

Cheesesteak Spring rolls

Bruschetta

Chicken Skewers *

Roasted pepper & Mozzarella skewers *
Aracini

Pick 3 hors d'oeuvres - \$15.99 per person

Lollipop lamb chops *

Shrimp Cocktail *

Scallops wrapped in bacon *

Filet bites *

Mini Crabcakes

Pick 6 from both - \$19.99 per person

-Hors D'Oeuvres are priced to allow 1 1/2 - 2

pieces per person/per item over a 1 hour period

-Hors D'Oeuvre can be butlered or stationed

- - Gluten free



General Banquet Information

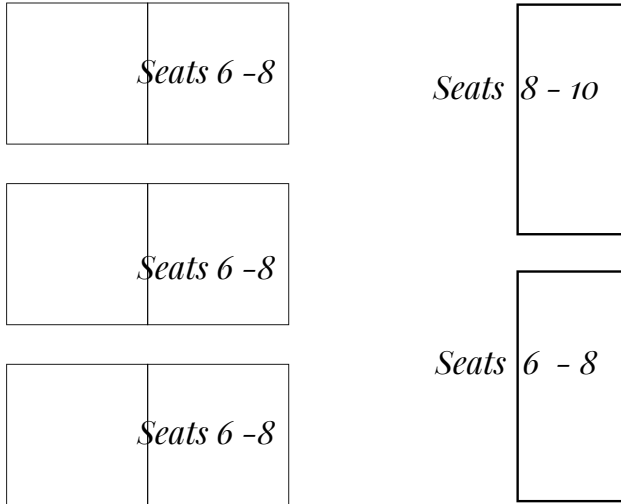
Banquet rooms/spaces

Liliana Room:

Capacity - 26 to 42 guests

Private space - doors that close with privacy curtains

*Minimum dinner \$42.95 per person
Lunch - \$32.95 per person*

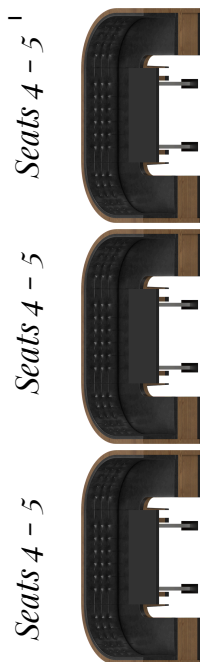


*We can arrange tables
differently based on your head
count and the type of event*

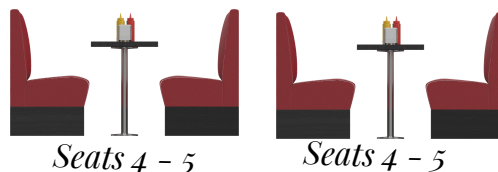
Mia Room:

Capacity - 38 to 80 guests - events with 60 and above would extend to portion of patio under the overhang

Semi Private space -



*We can arrange
tables differently
based on your head
count and the type of
event*



*Minimum dinner \$42.95 per person
Lunch - \$32.95 per person*



General Banquet Information

Banquet rooms/spaces

Emelia Room -

Founders Rooms - 2nd floor -

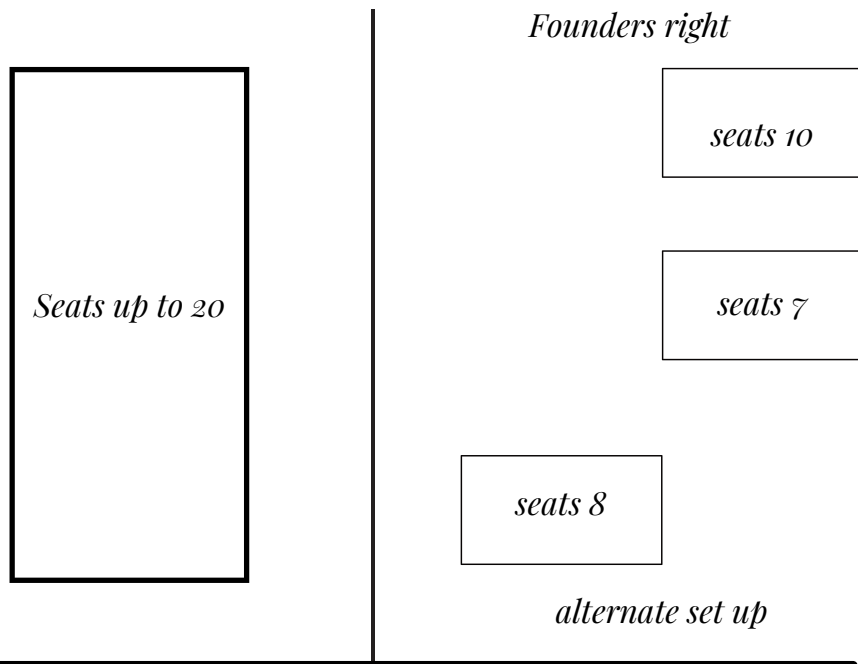
Capacity - up to 22 guests in each room (founders right up to 25)

Private spaces with doors

*Minimum dinner \$42.95 per person
Lunch - \$32.95 per person
weekends only

Founders room have no minimum

*Parties larger then 20 will need
alternate set up which is a 3
table layout*



Lower Bar Space (open space)

Capacity - up to 100+ guests (standing reception)- # of hightop tables included will depend on size of event

Patio Space

You can not reserve space on our patio for sit down banquets (except during the month of December when the area is tented) but we do reserve a portion of the patio for cocktail parties (appetizers & drinks)

Capacity - up to 100+ guests (standing reception)

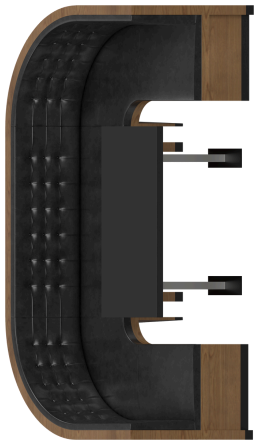
Space is not private - we rope off the area

Pictures of spaces can be provided upon request

LOWER BAR AREA

high top table

high top table



seats up to 10

*bar - seats
approx 25 - 28*

high top table

high top table

Hostess stand

PATIO BAR AREA

*round fire pit
with benches
for seating*

*fire pit table
10 chairs*

entrance

area that can be reserved

*hightop
tables*

waterfall



end of bar

Bar

*regular seating
not reservable*

4 top

4 top

4 top

4 top

4 top

4 top

MIA ROOM





Cocktail Party Packages

Host your next corporate/private cocktail party at Panache Wood Fire Grill

Elevate your event with handcrafted hors d'oeuvres and signature wood-fired specialties in a stylish and inviting atmosphere.

Snack Package

Cost - \$18.95 per person

Pick 3

Assorted Metro Pizzas * **
Classic Bruschetta **
Philly Cheesesteak Spring Rolls
Chicken Skewers *
Hummus/Veg/Pita Tray * **

Heavy Apps

Cost - \$36.95 per person

Pick 7

Penne ala Vodka
Caesar Salad *
Chicken Skewers *
Aracini **
Roasted pepper/Mozz Skewers * **
Caprese Skewers * **
Philly Cheesesteak Spring Rolls
Antipasti/Cheese Platter *
Calamari
Beef Skewers *
Assorted Metro Pizzas * **
Marinated and Grilled Veggies * **
Buffalo Chicken Spring Rolls
Buffalo Chicken & Provolone skewers

Light Apps

Cost - \$29.95 per person

Pick 5

Assorted Metro Pizzas * **
Classic Bruschetta **
Philly Cheesesteak Spring Rolls
Chicken Skewers *
Antipasti/cheese Tray *
Hummus/Veg/Pita Tray * **
Calamari
Arancini **
Rst Pepper/Mozzarella Skewers * **

Executive Package

Cost - \$49.95 per person

**Pick 5 from heavy apps then pick
3 from below**

Lamb Lollipops *
Shrimp Cocktail *
Mini Crabcakes
Scallops wrapped with bacon *
Shrimp wrapped in bacon *
Filet Bites *
Tuna Tartar *
Crab Tempura
Salmon Skewers *

Presidential Package (available in the Mia room or Patio tent space (seasonal))

Carving Station, Antipasti Station, Seafood Station & Cannoli Station
see manager for details

*If you would like to have a cocktail party in
one of our dining rooms add \$3 to each
package*



Hors d'oeuvre Packages

Snack Package

Cost - \$18.95 per person

Pick 3

Assorted Metro Pizzas * **
Classic Bruschetta **
Philly Cheesesteak Spring Rolls
Chicken Skewers *
Hummus/Veg/Pita Tray * **

Heavy Appetizers

Cost - \$36.95 per person

Pick 7

Penne ala Vodka
Caesar Salad *
Chicken Skewers *
Aracini **
Roasted pepper/Mozz Skewers * **
Caprese Skewers * **
Philly Cheesesteak Spring Rolls
Antipasti/Cheese Platter *
Calamari
Beef Skewers *
Assorted Metro Pizzas * **
Marinated and Grilled Veggies * **
Buffalo Chicken Spring Rolls
Buffalo Chicken & Provolone skewers

Light Appetizers

Cost - \$29.95 per person

Pick 5

Assorted Metro Pizzas * **
Classic Bruschetta **
Philly Cheesesteak Spring Rolls
Chicken Skewers *
Antipasti/cheese Tray *
Hummus/Veg/Pita Tray * **
Calamari
Arancini **
Rst Pepper/Mozzarella Skewers * **

Executive Package

Cost - \$49.95 per person

**Pick 5 from heavy apps then pick
3 from below**

Lamb Lollipops *
Shrimp Cocktail *
Mini Crabcakes
Scallops wrapped with bacon *
Shrimp wrapped in bacon *
Filet Bites *
Tuna Tartar *
Crab Tempura
Salmon Skewers *

* - gluten free
** - vegetarian

*Price per person includes the cost of
space.'*

*If you would like to have a cocktail party in
one of our dining rooms add \$5 to each
package*