



The Atherton Hotel

Wedding Planner

The Atherton Hotel
Downtown State College's Premier Full-Service Hotel

Congratulations on Your Engagement!

Planning a wedding is an exciting, fun and very rewarding endeavor which can reflect the individual taste & personality of even the most discerning bride & groom. Thank you so much for considering The Atherton Hotel for your reception. We offer overnight accommodations for your guests, banquet rooms for rehearsal dinners, bridal showers and morning- after breakfasts, and our timelessly elegant Regency Ballroom for wedding ceremonies and receptions. Our wedding specialists will assist you in planning a wonderful, unforgettable wedding day.

We have many different packages to fit your taste, style and budget. The Atherton Hotel is a boutique hotel- we are locally owned and are very flexible. Our packages can be modified to be exactly what you want. Don't see what you want? Just ask! Please visit us on-line at www.athertonhotel.net to view all of our packages and menu options. Ask about of Friday & Sunday (non-event) special pricing to stretch your wedding budget!

Our Wedding Packages Include:

Banquet Room Rental (Including Our Ivory Linens, China, Glass & Silverware)

Cake Cutting and Service

Dance Floor & DJ Table(s)

Overnight Accommodations for the Bride & Groom on the Night of the Reception

A Gift Certificate for a Complementary Weekend in a suite on your 1st Anniversary

Also Available:

Room Blocks for Out of Town Guests

Children's Meals & Special Dietary Meals

Please know you are in good hands! As Sales Manager & Wedding Coordinator of the Atherton Hotel, I will personally assist you from start to finish. Our management team has years of experience, assisting hundreds of brides in their planning of a unique, special, and exceptional day. Over the last 25 years, the Atherton Hotel has been recognized as one of the leading venues in Central PA for planning weddings.

Once you have reserved a date with The Atherton Hotel, we will prepare a wedding tasting so that you can sample entrees. We will work with you to plan your meal, your timeline, and to organize every aspect of your reception. Our staff will be available to assist you on your reception day, and will be on hand to help decorate, and make sure everything is exactly as you envisioned. We are honored to be a part of your wedding day and will personally treat each wedding with the attention and care it deserves.

If you have any questions or want to check available dates, I welcome your call or e-mail anytime. I will be happy to give you a tour of our beautiful property. Thank you again for your consideration and good luck with your planning!

The Atherton Hotel
Jessica Jacoby Cox
Sales Manager & Wedding Coordinator
814.231.2100 x 160
jcox@athertonhotel.net

The Atherton Hotel Wedding Packages

Reception Packages

Silver Brunch Reception Package \$45 per person*

Hot & Cold Hors D'oeuvres, Mimosa Toast, Buffet Stations

Gold Cocktail Reception Package \$45 per person*

Two Hour Reception with Hot & Cold Hors D'oeuvres, Buffet Stations

Platinum Cocktail Reception Package \$65 per person*

Two Hour Open Bar & Reception with Hot & Cold Hors D'oeuvres, Buffet Stations

Served Dinner Wedding Packages

Opal Package \$42 per person*

Hot & Cold Hors D'oeuvres, Two Course Meal & Service of Wedding Cake

Ruby Package \$50 per person*

*One Hour Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres,
Two Course Meal & Service of Wedding Cake*

Emerald Package \$60 per person*

*One Hour Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres,
Three Course Meal & Service of Wedding Cake*

Sapphire Package \$75 per person*

*Two Hours Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres,
Three Course Meal & Service of Wedding Cake*

Diamond Package \$100 per person*

*Four Hours Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres,
Three Course Meal & Service of Wedding Cake*

Buffet Dinner Wedding Packages

Cupid Package \$42 per person*

Hot & Cold Hors D'oeuvres, Two Course Meal & Service of Wedding Cake

Ribbons & Bows Package \$50 per person*

*One Hour Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres,
Two Course Meal & Service of Wedding Cake*

Satin & Lace Package \$60 per person*

*One Hour Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres,
Three Course Meal & Service of Wedding Cake*

Pearl & Dove Package \$75 per person*

*Two Hours Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres,
Three Course Meal & Carving Station, Service of Wedding Cake*

Moon & Stars Package \$100 per person*

*Four Hours Open Bar & Champagne Toast, Hot & Cold Hors D'oeuvres,
Three Course Meal & Carving Station, Service of Wedding Cake*

Please Add 18% Gratuity & 6% Tax to All Packages

Silver Brunch Reception

Available 11am- 3pm Saturday & 11am- 4pm Sunday

\$45 per person ++

Cold Displayed Presentations

(Served with Appropriate Accoutrements)

Fruit Display

Cheese Display

Smoked Salmon Display

Displayed Hors D'oeuvres

Miniature Quiche

Spanakopita

Apple Brie Puffs

Mimosa Toast

Omelet Station, Made to Order

(\$35 per Attendant Required)

Eggs, Cheese, Peppers, Mushrooms, Onions & Ham

Breakfast Buffet

Home Fries

Crisp Bacon & Smoked Sausage

Breakfast Pastries: Muffins, Danish & Croissants

Scrambled Eggs

Cinnamon Scented French Toast with Butter & Syrup

Lunch Buffet

Spinach Salad Mimosa with Rolls & Butter

Fresh, Seasonal Vegetables

Grilled Chicken with an Orange Champagne Sauce

Pasta Primavera with Olive Oil & Fresh Herbs

Coffee, Decaf & Hot Tea

Assorted Juices

Service of Wedding Cake

Gold Cocktail Reception

\$45 per person ++

Two Hour Reception to Include:

Cold Displayed Presentations

(Served with Appropriate Accoutrements)

Cheese & Fruit Display

Vegetable Crudité

Displayed Hors D'oeuvres

Coconut Chicken with Orange Marmalade

Cocktail Franks en Croute

Mini Tomato & Mozzarella Bruschetta

Egg Rolls with a Honey Ginger Soy Sauce

Fried Ravioli with Marinara

Pasta Station

(\$35 per Attendant Required)

Choose Two: Penne, Tortellini, Bowtie, Linguini or Spaghetti

Choose Two: Marinara, Vodka Sauce or Alfredo Sauce

Carving Station

(\$35 per Attendant Required)

All Served with Appropriate Sauces & Demi Rolls

Choose Two: Sirloin of Beef, Smoked Pork Tenderloin, Roasted Turkey Breast,

Baked Ham, Prime Rib of Beef au Jus

Dessert Station

Chocolate Fondue with Rice Krispie Treats ®, Marshmallows,

Pretzel Rods & Angel Food Cake

Coffee, Decaf & Hot Tea

Service of Wedding Cake

Please Note Prices are subject to 18% Gratuity & 6% Sales Tax.

Prices are subject to change and cannot be guaranteed more than six months in advance.

Platinum Cocktail Reception

\$65 per person ++

Two Hour Reception to Include:
Two Hours Open Bar (Call Brands)

Cold Displayed Presentations

(Served with Appropriate Accoutrements)

Cheese & Fruit Display

Antipasto Display

Vegetable Crudité

Displayed Hors D'oeuvres

Coconut Chicken with Orange Marmalade

Egg Rolls with a Honey Ginger Soy Sauce

Fried Ravioli with Marinara

Mini Tomato & Mozzarella Bruschetta

Passed Hors D'oeuvres

Crab Stuffed Mushrooms

Cocktail Franks en Croute

Spanakopita

Pasta Station

(\$35 per Attendant Required)

Choose Two: Penne, Tortellini, Bowtie, Linguini or Spaghetti

Choose Two: Marinara, Vodka Sauce or Alfredo Sauce

Carving Station

(\$35 per Attendant Required)

All Served with Appropriate Sauces & Demi Rolls

Choose Two: Steamship Round of Beef (for 100+), Smoked Pork Tenderloin,

Roasted Turkey Breast, Baked Ham, Prime Rib of Beef au Jus

Dessert Station

Chocolate Fondue with Rice Krispie Treats®, Marshmallows,

Pretzel Rods & Angel Food Cake

Petit Fours

Coffee, Decaf & Hot Tea

Service of Wedding Cake

Served Wedding Packages

Opal Package

\$42 per person ++

Cold Displayed Presentations

(Served with Appropriate Accoutrements)

Fruit Display

Vegetable Crudité

Hot & Cold Passed Hors D'oeuvres

(Choose Three)

Cocktail Franks en Croute

Coconut Chicken with Orange Marmalade

Spring Rolls with Chinese Mustard

Assorted Miniature Quiche

Tomato & Mozzarella Bruschetta

Spanakopita

First Course

(Choose One, Served with Rolls & Butter)

Atherton House Salad with Balsamic Vinaigrette

Caesar Salad

Second Course

(Choose Two, Served with Choice of Chef's Vegetable & Starch)

Chicken Marsala with Mushroom Sauce

Sautéed Chicken in a Sundried Tomato Cream Sauce

Herb Crusted Cod with Shallot Beurre Blanc

Broiled Sole with Herb Butter Sauce

Pasta Primavera with Extra Virgin Olive Oil & Herbs

Grilled Sirloin Steak with Roasted Garlic Demi Glace

Service of Wedding Cake

Coffee, Decaf & Hot Tea

For additional entrées add \$2.50 per entrée.

Ruby Package

\$50 per person ++

One Hour Open Bar & Champagne Toast

Cold Displayed Presentations

(Served with Appropriate Accoutrements)

Cheese & Fruit Display

Vegetable Crudité

Hot & Cold Passed Hors D'oeuvres

(Choose Four, From This or Any Lesser Package)

Pepper Beef Wrapped Asparagus

Apple Brie Puffs

Tempura Chicken with Pineapple Ginger Sauce

Smoked Salmon on a Cucumber Chip

Curried Beef Skewer

Crab Stuffed Mushroom Caps

First Course

(Choose One, Served with Rolls & Butter)

Atherton House Salad with Balsamic Vinaigrette

Caesar Salad

Fresh Fruit Plate

Italian Wedding Soup

Second Course

(Choose Two, Served with Choice of Chef's Vegetable & Starch)

Sautéed Chicken in a Lemon Butter Sauce

Roasted Chicken with Prosciutto & Sage Cream

Grilled New York Strip Steak with Caramelized Onion Demi Glace

Crab Stuffed Fillet of Sole with Shallot Beurre Blanc

Grilled Pork Tenderloin with Sundried Cherry Sauce

Eggplant Parmesan

Service of Wedding Cake

Coffee, Decaf & Hot Tea

For additional entrées add \$2.50 per entrée.

Emerald Package

\$60 per person ++

One Hour Open Bar & Champagne Toast

Cold Displayed Presentations

(Served with Appropriate Accoutrements)

Cheese & Fruit Display

Vegetable Crudité

Hot & Cold Passed Hors D'oeuvres

(Choose Five, From This or Any Lesser Package)

Miniature Beef Wellington

Spicy Pork Pot Stickers with Sweet Soy Sauce

Brie & Mixed Berry Compote on a Crostini

Gorgonzola Mushroom Tarts

Spicy Beef Satay with Thai Peanut Sauce

Twice Baked New Potatoes with Bacon

First Course

(Choose One, Served with Rolls & Butter)

Atherton House Salad with Balsamic Vinaigrette

Sunshine Salad: Strawberries, Oranges, Walnuts & Raspberry Vinaigrette

Tri-Colored Tortellini with a Basil Pesto

Second Course

Sorbet with Mint Leaf Garnish

Third Course

(Choose Two, Served with Choice of Chef's Vegetable & Starch)

Filet Mignon with Caramelized Onion Demi Glace

Grilled Mahi Mahi with a Mango Glaze

Prosciutto & Basil Stuffed Chicken with a Port Wine Sauce

Smoked Pork Tenderloin with Roasted Tomato Chutney

Chicken Cordon Bleu

Grilled Ahi Tuna with Tropical Fruit Salsa

Vegetable Napoleon with Truffle Oil

Service of Wedding Cake

Coffee, Decaf & Hot Tea

For additional entrées add \$2.50 per entrée

Sapphire Package

\$75 per person ++

Two Hours Open Bar & Champagne Toast

Cold Displayed Presentations

(Served with Appropriate Accoutrements)

Cheese Display

Fruit Display

Vegetable Crudité

Hot & Cold Passed Hors D'oeuvres

(Choose Five, From This or Any Lesser Package)

Crab Rangoons with Plum Sauce

Smoked Chicken with Apricot Chutney on Brioche

Sopressata & Mozzarella Crostini

Snow Peas Stuffed with Boursin Cheese

Crimini Mushroom Skewers

Mini Crab Cakes with Citrus Aioli

First Course

(Choose One)

Cheese Manicotti with Marinara

Drunken Mushrooms

Tomato & Mozzarella Bruschetta with Balsamic Reduction

Lobster Ravioli

Second Course

(Choose One, Served with Rolls & Butter)

Atherton House Salad with Balsamic Vinaigrette

Greek Salad with Olives, Tomatoes & Feta Cheese with Vinaigrette

Chesapeake Crab Bisque

Third Course

(Choose Two, Served with Choice of Chef's Vegetable & Starch)

Filet Mignon with Black Truffle Demi Glace

Chicken Breast Stuffed with Crab Imperial with Lobster Sauce

Chilean Sea Bass with Citrus Butter

Petite Filet Mignon & Crab Cake

Seared Duck Breast with Vanilla Brandy Sauce

Mixed Grille- Chicken, Steak & Shrimp Skewer

Service of Wedding Cake

Coffee, Decaf & Hot Tea

For additional entrées add \$2.50 per entrée

Diamond Package

\$100 per person ++

Four Hours Open Bar & Champagne Toast

Cold Displayed Presentations

(Served with Appropriate Accoutrements)

Cheese Display

Fruit Display

Vegetable Crudité

Hot & Cold Passed Hors D'oeuvres

(Choose Five, From This or Any Lesser Package)

Coconut Shrimp with Piña Colada Dipping Sauce

Prosciutto Wrapped Melon

Deviled Eggs

Smoked Salmon Mousseline Canapé

Clams Casino

Lobster Puffs

First Course

(Choose One)

Petite Crab Cake with Citrus Aioli

Cocktail Shrimp with Tomato Jam

Chilled Smoked Trout with Citrus Salsa on a bed of Greens

Roasted Vegetable Strudel

Second Course

(Choose One, Served with Rolls & Butter)

Atherton House Salad with Balsamic Vinaigrette

Organic Greens with Dried Cranberries, Pecans, Bleu Cheese & White Balsamic

Seafood Bisque with Crème Fraiche

Third Course

(Choose Two, Served with Choice of Chef's Vegetable & Starch)

Beef & Lobster Napoleon

Cornish Hen with Andouille Stuffing & Wild Mushroom Sauce

Seared Rack of Lamb with Cherry Demi Glace

Jumbo Lump Crab Cakes with Remoulade

New York Strip with Shrimp & Scallops in a Parmesan Cream Sauce

Chicken Oscar

Service of Wedding Cake

Coffee, Decaf & Hot Tea

For additional entrées add \$2.50 per entrée

Buffet Wedding Packages

Cupid Package

\$42 per person ++

Cold Displayed Presentations

(Served with Appropriate Accoutrements)

Fruit Display

Vegetable Crudité

Hot & Cold Passed Hors D'oeuvres

(Choose Three)

Cocktail Franks en Croute

Coconut Chicken with Orange Marmalade

Spring Rolls with Chinese Mustard

Assorted Miniature Quiche

Tomato & Mozzarella Bruschetta

Spanakopita

Served First Course

(Choose One, Served with Rolls & Butter)

Atherton House Salad with Balsamic Vinaigrette

Caesar Salad

Buffet Second Course

(Choose Two, Served with Seasonal Vegetable Medley & Roasted Red Bliss Potatoes)

Grilled Rosemary Marinated Pork Loin

Chicken Cacciatore

Baked Flounder Almandine with Citrus Butter

Beef Stroganoff

Cheese Tortellini with Kalamata Olives, Sundried Tomatoes & Basil Pesto

Beef Bourguignon

Lemon Pepper Chicken

Service of Wedding Cake

Coffee, Decaf & Hot Tea

More Than Two Entrées - Add \$2.50 per Entrée

Ribbons & Bows

\$50 per person ++

One Hour Open Bar & Champagne Toast

Cold Displayed Presentations

(Served with Appropriate Accoutrements)

Cheese & Fruit Display

Vegetable Crudité

Hot & Cold Passed Hors D'oeuvres

(Choose Four, From This or Any Lesser Package)

Pepper Beef Wrapped Asparagus

Apple Brie Puffs

Tempura Chicken with Pineapple Ginger Sauce

Smoked Salmon on a Cucumber Chip

Curried Beef Skewer

Crab Stuffed Mushroom Caps

Served First Course

(Choose One, Served with Rolls & Butter)

Atherton House Salad with Balsamic Vinaigrette

Caesar Salad

Fresh Fruit Plate

Italian Wedding Soup

Buffet Second Course

(Choose Two, Served with Seasonal Vegetable Medley & Roasted Red Bliss Potatoes)

Seared Cod with a Roasted Tomato Fennel Sauce

Roasted Sirloin of Beef with a Peppercorn Demi Glace

Honey Roasted Chicken with Arugula & Tomato Medley

Balsamic Portabellas with Herb Cous Cous

Rosemary Strip Steak with a Red Pepper Puree

Coquille St. Jacques

Chicken Piccata

Smoked Pork Loin with Balsamic Cream

Service of Wedding Cake

Coffee, Decaf & Hot Tea

For additional entrées add \$2.50 per entrée.

Satin & Lace Package

\$60 per person ++

One Hour Open Bar & Champagne Toast

Cold Displayed Presentations

(Served with Appropriate Accoutrements)

Cheese & Fruit Display

Vegetable Crudité

Hot & Cold Passed Hors D'oeuvres

(Choose Five, From This or Any Lesser Package)

Miniature Beef Wellington

Spicy Pork Pot Stickers with Sweet Soy Sauce

Brie & Mixed Berry Compote on a Crostini

Gorgonzola Mushroom Tarts

Spicy Beef Satay with Thai Peanut Sauce

Twice Baked New Potatoes with Bacon

Served First Course

(Choose One, Served with Rolls & Butter)

Atherton House Salad with Balsamic Vinaigrette

Sunshine Salad: Strawberries, Oranges, Walnuts & Raspberry Vinaigrette

Tri-Colored Tortellini with a Basil Pesto

Served Second Course

Sorbet with Mint Leaf Garnish

Buffet Third Course

(Choose Three, Served with Choice of: Seasonal Vegetable Medley, Honey Glazed Carrots, Green Beans Almandine, Butter Corn or Green Bean Medley & Choice of: Roasted Red Bliss Potatoes, Wild Rice, White Rice, Smashed Red Potatoes or Herb Cous Cous)

Roasted Sirloin of Beef with a Tomato Ginger Vinaigrette

Grilled Mahi Mahi with Pineapple & Plantain Chutney

Cheese Ravioli with a Roasted Tomato Fennel Sauce

Seafood Newberg with Rice

Cilantro Lime Pork Loin with Black Bean Salsa

Sautéed Chicken with a Wild Mushroom Sauce

Grilled Balsamic Tenderloin of Beef with a Mushroom Demi Glace

Prosciutto & Basil Stuffed Chicken with a Port Wine Sauce

Service of Wedding Cake

Coffee, Decaf & Hot Tea

For additional entrées add \$2.50 per entrée

Pearl & Dove Package

\$75 per person ++

Two Hours Open Bar & Champagne Toast

Cold Displayed Presentations

(Served with Appropriate Accoutrements)

Cheese Display

Fruit Display

Vegetable Crudité

Hot & Cold Passed Hors D'oeuvres

(Choose Five, From This or Any Lesser Package)

Crab Rangoons with Plum Sauce

Smoked Chicken with Apricot Chutney on Brioche

Sopressata & Mozzarella Crostini

Snow Peas Stuffed with Boursin Cheese

Crimini Mushroom Skewers

Mini Crab Cakes with Citrus Aioli

Served First Course

(Choose One)

Cheese Manicotti with Marinara

Drunken Mushrooms

Tomato & Mozzarella Bruschetta with Balsamic Reduction

Lobster Ravioli

Served Second Course

(Choose One, Served with Rolls & Butter)

Atherton House Salad with Balsamic Vinaigrette

Greek Salad with Olives, Tomatoes & Feta Cheese with Vinaigrette

Chesapeake Crab Bisque

Buffet Third Course

(Choose Two, Served with Choice of: Seasonal Vegetable Medley, Honey Glazed Carrots, Green Beans Almandine, Butter Corn or Green Bean Medley & Choice of: Roasted Red Bliss Potatoes, Wild Rice, White Rice, Smashed Red Potatoes or Herb Cous Cous)

Pork Tenderloin Fra Diabolo

Salmon Saltimbocca with Fresh Fruit Salsa

Medallions of Beef Tenderloin with a Wild Mushroom Sauce

Chipotle Mango Glazed Vegetable Kabobs with Macadamia Nut Rice

Seafood Creole with Rice

Veal Gruyere

Sirloin of Beef with Bordelaise Sauce
Grilled Chicken Breast with Tomato Saffron Cream Sauce

For additional entrées add \$2.50 per entrée.

Carving Station

All Served with Appropriate Accruelements & Demi Rolls

(Choose One ~ \$35 per Attendant)

Prime Rib of Beef au Jus

Herb Roasted Turkey

Honey Baked Ham

Smoked Pork Loin

Peppercorn Beef Tenderloin

Service of Wedding Cake

Coffee, Decaf & Hot Tea

Please Note Prices are subject to 18% Gratuity & 6% Sales Tax.

Prices are subject to change and cannot be guaranteed more than six months in advance.

Moon & Stars Package

\$100 per person ++

Four Hours Open Bar & Champagne Toast

Cold Displayed Presentations

(Served with Appropriate Accoutrements)

Cheese Display

Fruit Display

Vegetable Crudité

Hot & Cold Passed Hors D'oeuvres

(Choose Five, From This or Any Lesser Package)

Coconut Shrimp with Piña Colada Dipping Sauce

Prosciutto Wrapped Melon

Deviled Eggs

Smoked Salmon Mousseline Canapé

Clams Casino

Lobster Puffs

Served First Course

(Choose One)

Petite Crab Cake with Citrus Aioli

Cocktail Shrimp with Tomato Jam

Chilled Smoked Trout with Citrus Salsa on a bed of Greens

Roasted Vegetable Strudel

Served Second Course

(Choose One, Served with Rolls & Butter)

Atherton House Salad with Balsamic Vinaigrette

Organic Greens with Dried Cranberries, Pecans & Bleu Cheese Crumbles &

White Balsamic Vinaigrette

Seafood Bisque with Crème Fraiche

Buffet Third Course

(Choose Two, Served with Choice of: Seasonal Vegetable Medley, Honey Glazed Carrots,

Green Beans Almandine, Butter Corn or Green Bean Medley & Choice of: Roasted Red

Bliss Potatoes, Wild Rice, White Rice, Smashed Red Potatoes or Herb Cous Cous)

Beef Tenderloin with a Béarnaise Sauce

Tequila Chicken with Onions, Peppers & a Tequila Lime Cream Sauce

Sesame Crusted Ahi Tuna with Ginger Citrus Salsa

Herb Crusted Leg of Lamb with White Bean & Tomato Medley

Roasted Tomatoes Stuffed with Spinach Cous Cous

Curried Coconut Mussels

Shrimp Pizzaloe

For additional entrées add \$2.50 per entrée.

Carving Station

All Served with Appropriate Accruelements & Demi Rolls
(Choose Two ~ \$35 per Attendant)

Prime Rib of Beef au Jus
Herb Roasted Turkey
Honey Baked Ham
Smoked Pork Loin
Peppercorn Beef Tenderloin

Service of Wedding Cake
Coffee, Decaf & Hot Tea

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Rehearsal Dinner Buffet Package

\$32.50 per person ++

A Minimum of 25 Guests is Required for a Buffet

One Hour Open Bar

Salad Course

(Choose One)

Served with Warm Rolls & Butter
Tossed Greens with Assorted Dressings
Caesar Salad
Spinach Salad Mimosa

Entrée Course

(Choose Three)

Pasta Primavera with Extra Virgin Olive Oil & Herbs
Grilled Vegetable & Three Cheese Lasagna
Baked Cod with Citrus Beurre Blanc
Chicken Florentine
Grilled Rosemary Marinated Pork Loin
Grilled Chicken with Sun Dried Tomato Cream
Sliced Sirloin with Roasted Garlic Jus
Marinated Grilled London Broil with Wild Mushroom Sauce

Served with:

Chef's Selection of Potato or Rice
Seasonal Vegetables

Chef's Dessert Selection
Columbian Coffee, Decaffeinated Coffee & Hot Tea

Please go to www.athertonhotel.net for our extensive served & buffet dinner options.
Other menus available.

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Beverage Menus

Cash Bars

There is a \$25.00 fee for the first hour and \$15.00 for each additional hour, per bartender.

We recommend one (1) bartender for every 75 people.

Open Bars, Per Consumption

Open Bars are Host sponsored and based on consumption.

House Brands will be used for all open Banquet bars unless Premium or Top Shelf Brands are specified by the Host.

A service fee of \$35.00 will apply if a bar bill is less than \$250.00 in total sales.

House Brand Cocktails \$4.50 - \$5.50 per drink

House Brand Specialty Cocktails* \$6.50 - \$7.50 per drink

Premium Brand Cocktails \$5.50 - \$7 per drink

Premium Brand Specialty Cocktails* \$7.50 - \$9.50 per drink

Top Shelf Cocktails \$6.50 - \$8.50 per drink

Top Shelf Specialty Cocktails* \$8.50 - \$10.00 per drink

Cordials \$5.00 - \$8.00 per drink

Domestic Bottled Beer \$3.50 per bottle

Imported Bottled Beer \$4.00 per bottle

House Wine by the Glass \$4.50 per glass

House Wine by the Bottle (1.5 L) \$50.00 per bottle

Chardonnay, Cabernet Sauvignon & White Zinfandel

Soft Drinks or Chilled Juice \$2.00

Open Bar Packages

After the Cocktail Hour Ends, These Packaged Can Be Added, Per Hour

1st Additional Hour Open Bar (House Brands) \$10 per person

2nd Additional Hour Open Bar \$8 per person

3rd & Above Additional Hour Open Bar \$7 per person

Premium Liquors Are Available for an Additional \$2 per person, per hour

Top Shelf Liquors Are an Additional \$3 per person, per hour

**** All Guests age 21 or older will be asked for valid ID****

Please Note Prices are subject to 18% Gratuity

Prices are subject to change and cannot be guaranteed more than six months in advance.

Wedding Package Upgrades

Pasta Station

(\$35 per Attendant Required)

Choose Two: Penne, Tortellini, Bowtie, Linguini or Spaghetti

Choose Two: Marinara, Vodka Sauce or Alfredo Sauce

\$5.50 per person

Stir Fry Station

(\$35 per Attendant Required)

Beef & Chicken Sautéed with Asian Vegetables

\$15 per person

Mashed~Tini Bar

(\$35 per Attendant Required)

Mashed Potatoes in Martini Glasses with your Choice of Toppings:

Bacon, Cheddar, Sour Cream & Chives

\$8 per person

Add Shrimp, Crab & Mussels for an additional \$4 per person

Chocolate Fondue

Hot, Milk Chocolate with Marshmallows, Rice Krispie Treats[®],

Pretzel Rods & Angel Food Cake

\$6 per person

Add Strawberries & Pineapple for an additional \$2 per person

The Atherton Hotel Catering Policies for Wedding Packages:

Deposit Requirements: In order to secure your date at The Atherton Hotel, a \$1000 non-refundable deposit is required with the signed contract. Seventy-two (72) hours prior to the wedding day, final guarantees are due. Items based “on consumption” will be collected at the conclusion of the event.

Room Rental: Room rental is included in the packages.

Rental Times: There is a 5 hour maximum for receptions: a cocktail hour & a four hour reception. Each additional hour is \$100, for up to 2 hours. Events must conclude by 11pm due to our other guests’ needs. Exceptions may be taken for special occasions, such as New Year’s Eve.

Alcohol Service Policy: The Atherton Hotel is required to abide by the regulations of the Commonwealth of Pennsylvania. Therefore, persons under the age of 21 are not permitted to drink alcoholic beverages on premises. Servers and/or managers may deny service to any persons under the influence of alcohol or appearing to be intoxicated. In addition, if a person of age is found giving an alcoholic drink to an underage person, The Atherton Hotel Management is authorized to close the bar for the entire event. The Atherton Hotel will not permit alcoholic beverages to be brought on premises. Any alcohol found that has been brought in may be confiscated & a fee will be charged.

Catering Services: It is our policy that all food is provided by The Atherton Hotel. Exception is taken only for wedding cakes, items deemed family traditions (i.e. wedding cookies) and table favors. We are sorry that we are not able to allow leftover food to be taken by guests.

Guests with Special Needs: If you have special needs guests, keep in mind that The Atherton Hotel is equipped with handicapped facilities, such as special parking areas, accessible guestrooms, ramps and handicapped accessible restrooms. Please let us know in advance of any special needs or preparations that must be made for the comfort of your guests.

Children’s Meals: For children under 12 years old, other food options are available (such as chicken fingers & French fries) at a reduced rate.

Choice of Entrees: Included in the served meal packages, you may offer your guests a choice between two entrees. Please note that entrée choices must be indicated on the individual place cards to ensure proper service.

Hotel Rooms: We will be happy to hold a block of rooms for out-of-town guests (as available) that will be held until 1 month prior to your wedding date. Check in time is at 3pm & check out time is at 12pm.

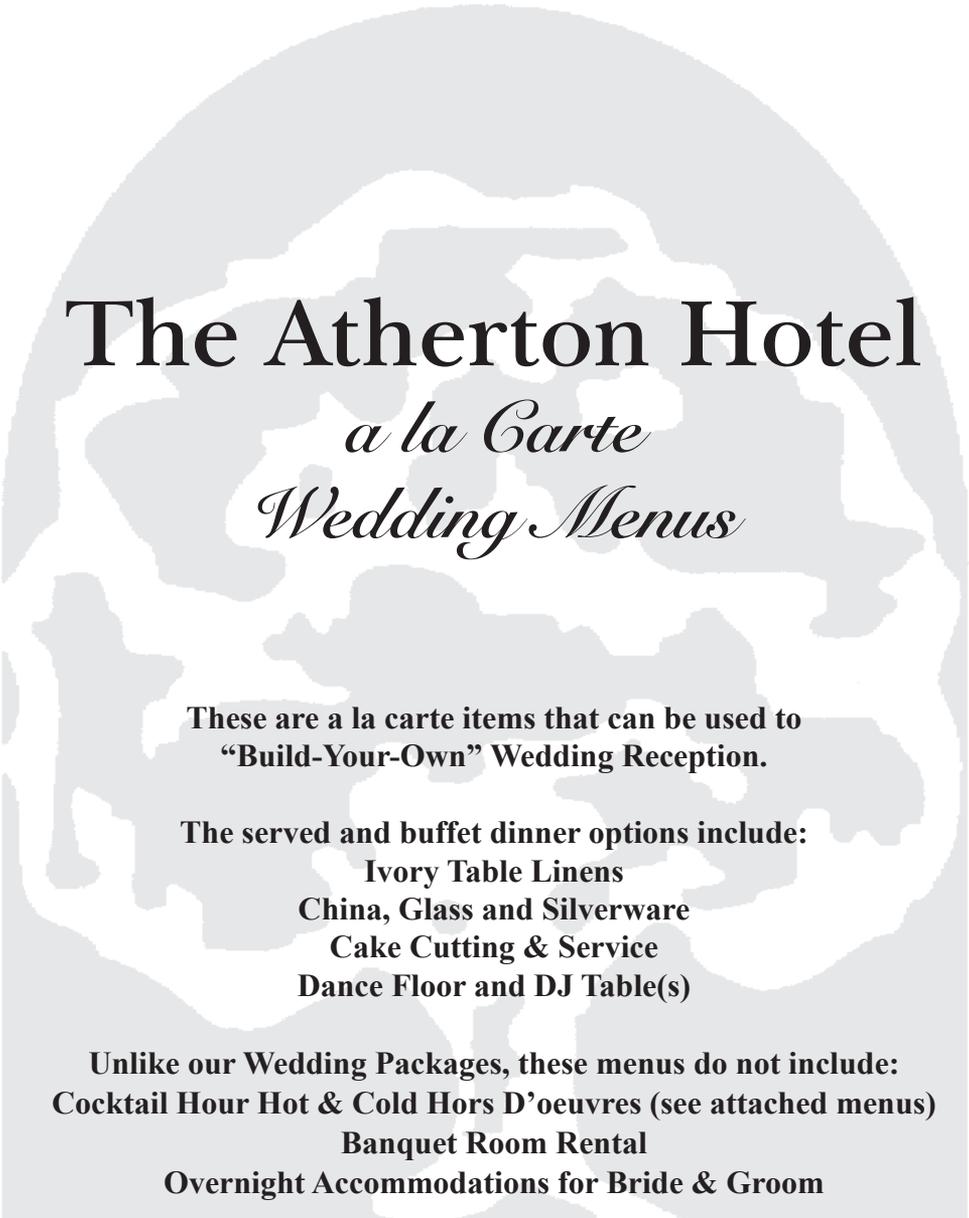
Parking: One Parking Pass is issued per guest room. Guests with more than one vehicle per guest room, or guests not staying at the hotel are not guaranteed parking and may need to park off site.

Decorating/ Damages Policy: Please note that the following items are not allowed: Tapered candles, tape, pins, birdseed, rice and confetti. Also, note that there is a \$100 charge to place rental chair covers and sashes on chairs. You are solely responsible for any damages to the building, equipment and fixtures due to the activities of your guests.

Final Appointment: No less than seventy- two (72) hours prior to your wedding date, you will have a final appointment with your wedding coordinator. Please plan about 1/2 hour to go over the final details of your reception.

Please bring with you:

- *Your Final Guest Count (Including Special Meals)
- *Completed Floor Diagram with Table Assignment Sheet
 - *Place Cards (Alphabetized, Please)
- *Wedding Favors (Including Any Guestroom Amenities)
 - *Cake Server & Knife
 - *Card Box
 - *Toasting Glasses
- *Centerpieces (Unless Provided by Florist)
- *Miscellaneous Décor Items (Guestbook, Pictures, etc.)
- *Final Payment (Less Per Consumption Items)
 - *Anything Else!



The Atherton Hotel

a la Carte
Wedding Menus

**These are a la carte items that can be used to
“Build-Your-Own” Wedding Reception.**

The served and buffet dinner options include:

**Ivory Table Linens
China, Glass and Silverware
Cake Cutting & Service
Dance Floor and DJ Table(s)**

**Unlike our Wedding Packages, these menus do not include:
Cocktail Hour Hot & Cold Hors D’oeuvres (see attached menus)
Banquet Room Rental
Overnight Accommodations for Bride & Groom**

“Something Old, Something New”
Served Wedding Dinner
\$25.00 per person*

First Course:

(Choose One ~ Served with Warm Rolls & Butter)

Tossed Salad served with Assorted Dressings

Caesar Salad

Spinach Salad Mimosa

Soup du Jour

Fresh Fruit Salad

Entrée Course:

(Choose One)

6oz. Grilled Sirloin Steak with Parsley Chive Butter

Marinated Flank Steak with Honey Caramelized Onions

Whole Grain Honey Mustard Grilled Chicken Breast

Chicken Florentine

Searred Cod with Lemon Butter Sauce

Grilled Salmon with Whole Grain Mustard Dill Sauce

Pasta Primavera with Extra Virgin Olive Oil & Herbs

All Entrées are served with Chef’s Choice of Vegetable & Starch,
Except for the Pasta Entrée.

Dessert Course:

Wedding Cake*

Columbian Coffee, Decaf & Hot Tea

Choice of more than one entrée- add \$2.00 per additional entrée.

*Cake Cutting Fee is included in dinner price, cake is not.

*Please note prices are subject to 18% gratuity & 6% sales tax
Prices are subject to change and can not be guaranteed more than six months in advance

“Something Borrowed, Something Blue”

Buffet Wedding Dinner

\$25.00 per person*

First Course (Served):

(Choose One ~ Served with Warm Rolls & Butter)

Tossed Salad served with Assorted Dressings

Caesar Salad

Spinach Salad Mimosa

Soup du Jour

Fresh Fruit Salad

Entrée Course:

(Choose Two)

Cheese Tortellini with Kalamata Olives, Sundried Tomatoes & a Basil Pesto

Pecan Crusted Cod

Sautéed Chicken with a Lemon Butter Sauce

Pasta Primavera with Extra Virgin Olive Oil & Herbs

Rosemary Pork Loin

Grilled Chicken with Sun-Dried Tomato Cream

Sliced Sirloin with Roasted Garlic Jus

Marinated Grilled London Broil with Wild Mushroom Sauce

All Entrées are served with Chef's Choice of Vegetable & Starch,

Dessert Course:

Wedding Cake*

Columbian Coffee, Decaf & Hot Tea

Choice of more than two entrées- add \$2.50 per additional entrée.

*Cake Cutting Fee is included in dinner price, cake is not.

*Please note prices are subject to 18% gratuity & 6% sales tax

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Cocktail Hour Accompaniments:

Hors d'oeuvres:

Recommended 5 pieces per guest

Prices are Per 50 Piece Order

- Assorted Finger Sandwiches ~ \$75
- Buffalo Wings ~ \$70
- Cocktail Frank en Croute ~ \$75
- Coconut Chicken with Orange Marmalade ~ \$110
- Crab Meat Canapés ~ 110
- Crisp Mozzarella Sticks with Marinara ~ \$60
- Crispy Chicken Tenders with Honey Mustard ~ \$80
- Fried Ravioli with Marinara ~ \$70
- Mini Assorted Quiche ~ \$80
- Mini Crab Cakes with Tomato Aioli ~ \$145
- Egg Rolls with Honey Ginger Soy Sauce ~ \$75
- Miniature Beef Wellingtons ~ \$175
- Fruit Kabobs ~ \$60
- Peppered Sirloin with Asparagus Tips ~ \$100
- Cherry Tomato with Smoked Salmon Mouseline ~ \$110
- Spanikopita ~ \$90
- Gorgonzola Mushroom Tarts ~ \$100
- Tomato & Mozzarella Bruschetta ~ \$75
- Lobster Cheese Puffs ~ \$125
- Bourbon Chicken Skewers ~ \$90
- Mushroom Turnovers with Tarragon Crème Fraiche ~ \$100
- Beef Carpaccio on Crostini ~ \$125
- Curried Beef Skewer ~ \$100
- Tuna Tartare Asiago Crisp ~ \$140
- Andouille Wrapped Scallops with Honey Crème Fraiche ~ \$130
- Crab Stuffed Mushrooms Gratin ~ \$125
- Chicken Liver Pate with Pistachio ~ \$80
- Tempura Chicken with Pineapple Ginger Sauce ~ \$100
- Endive & Red Onion with Duck Confit ~ \$100
- Prosciutto Wrapped Pineapple ~ \$65
- Apple Brie Puffs ~ \$80

*Please note prices are subject to 18% gratuity & 6% sales tax

Prices are subject to change and can not be guaranteed more than six months in advance

Cold Displayed Items:

Imported & Domestic Cheese Display

A Selection of Imported & Domestic Cheese

With an Assortment of Mustards & a

Variety of Crackers

\$5.25 per person

Domestic Cheese & Fruit Display

An Assortment of Domestic Cheese & Fresh Berries

Served with Dipping Mustard & Crackers

\$4.50 per person

Fresh Vegetable Crudités

Selection of Fresh Sliced Vegetables

Served with Dipping Sauces

\$3.75 per person

Sliced Seasonal Fruit

Fresh Fruit and Ripe Berries

Served with Honey Poppy Seed Dipping Sauce

\$4 per person

Chilled Gulf Shrimp

Served with Lemon Wedges & Cocktail Sauce

\$250 per 100 pieces

Bourbon Cured Salmon Display

With Capers, Red Onions, Olives, Citrus Gremolata,

Chopped Egg, Tomatoes & Mini Cocktail Breads

\$10 per person

*Please note prices are subject to 18% gratuity & 6% sales tax

Prices are subject to change and can not be guaranteed more than six months in advance

Charcuterie Display

Seasonal Array of Terrines, Pates, Cured Meats, Homemade Mousse & Sausages, Accompanied by Mustards, Horseradish, Red Wine Jelly, Crackers & Breads

\$9 per person

Raw Bar

Seafood Display to Include:
Fresh Oysters, Clams, Mussels & Shrimp
(Flown in Daily)

Market Price per person

Sushi Bar

Assorted Hand- Rolled California Rolls, Tuna Rolls, Salmon & Crab Rolls with Other Asian Delights, such as Sashimi, Octopus & Calamari Salad

\$7.75 per person

Antipasti Display

Humus, Assorted Cheeses, Italian Meats, Vegetables & Olives
Served with Crackers, Breads & Dips

\$7.25 per person

Assorted Dessert Display

Assorted Tarts, Chocolates, Cookies & Other Gourmet Treats
With Colombian Coffee, Decaf & Hot Teas

\$9.75 per person

Wedding Punch

A Mix of Fruit Juices and Flavored Sodas
Non- Alcoholic

\$15 per gallon (3 gallon minimum)

*Please note prices are subject to 18% gratuity & 6% sales tax
Prices are subject to change and can not be guaranteed more than six months in advance

Specialty Stations

A \$35/ hour Attendant Fee
for Each Attendant is Required

Steamship Round of Beef

With Horseradish, Whole Grain Mustard & Rolls

\$6.50 per person (minimum of 125)

Herb Roasted Turkey

With Whole Grain Aioli and Rolls

\$6 per person

Peppercorn Beef Tenderloin

With Tomato Chutney & Rolls

\$9 per person

Smoked Pork Loin

With Balsamic Caramelized Onions

\$6 per person

Pasta Station

Choice of Two Pastas & Two Sauces

Pastas: Farfalle, Penne, Tortellini, Ravioli or Orichette

Sauces: Alfredo, Marinara, Pesto, Vodka or Garlic & Oil

Meat Sauces Available, add \$2 per person

\$5.50 per person

Sauté Station

Seafood Mélange to Include: Sautéed Shrimp, Scallops & Crabmeat,

Flambéed in Brandy Tomato Sauce & Served in a Puff Pastry

\$15 per person

*Please note prices are subject to 18% gratuity & 6% sales tax

Prices are subject to change and can not be guaranteed more than six months in advance

Wedding Bar Options

Cash Bars

There is a \$25 Bartender Fee for the First Hour and \$15 for Each Additional Hour, Per Bartender

Open Bars

Open Bars are Host Sponsored and are Based Upon Consumption. House Brands will be Used for all Open Banquet Bars, Unless Call or Premium Brands are Specified by the Host. A Service Fee of \$35 Will Apply if a Bar Bill is Less than \$250 in Total Sales

House Brand Cocktails ~ \$4.50- \$5.50 per Drink

Call Brand Cocktails ~ \$5.50- \$7.00 per Drink

Premium Brand Cocktails ~ \$6.50- \$8.50 per Drink

(For Specialty Cocktails, Like Martinis or Manhattans, Add \$2 per Drink)

Cordials ~ \$5- \$8 per Drink

Domestic Bottled Beer ~ \$3.50 per Bottle

Imported Bottled Beer ~ \$4 per Bottle

House Wine by the Glass ~ \$4.50 per Glass

House Wine by the Bottle (1.5 L) ~ \$50 per Bottle
(Chardonnay, White Zinfandel & Cabernet)

Soft Drinks or Chilled Juice ~ \$2

Keg Beer

\$125 for ¼ Keg & \$200 for ½ Keg

(Bud, Coors Light, Yuengling & Miller Lite)

Specialty Brands Available Upon Request- Price May Vary
2 Kegs Maximum at Any One Bar Due to Space Constraints

Champagne

Cooks Extra Dry Champagne ~ \$25 per Bottle

Asti Spumante ~ \$30 per Bottle

****All Guests age 21 or Older will be Asked for Valid ID****

The Atherton Hotel Catering Policies for a la Carte Weddings:

Deposit Requirements:

In order to secure your date at The Atherton Hotel, a \$1000 deposit is required with the signed contract. Seventy-two (72) hours prior to the wedding day, final guarantees and balances are due. Items based “on consumption” will be collected at the conclusion of the event.

Room Rental:

Ballroom ~ \$500 (Minimum Guests: 100)

Rental Times:

Our Receptions are five (5) hours in length. Generally, one hour for the cocktail hour & four hours for the dinner & reception.

Guaranteed Attendance:

A final guarantee of attendance is due seventy-two (72) hours in advance of the function. The minimum guarantee on all menus is 100 people for the Ballroom (regardless if the actual attendance is less). Please include any vendors that may be eating and any special dietary needs.

Service Ware:

This includes our complete silver band china service, glassware, ivory table linens, napkins and table skirting. An extensive selection of themed linens, decorative linens and chair covers are available to rent with advance notice and payment.

Alcohol Service Policy:

The Atherton Hotel is required to abide by the regulations of the Commonwealth of Pennsylvania. Therefore, persons under the age of 21 are not permitted to drink alcoholic beverages on premises. Servers and/or managers may deny service to any persons under the influence of alcohol or appearing to be intoxicated. In addition, if a person of age is found giving an alcoholic drink to an underage person, The Atherton Hotel Management is authorized to close the bar for the entire event. The Atherton Hotel will not permit alcoholic beverages to be brought on premises. Any alcohol found that has been brought in may be confiscated.

Catering Services:

It is our policy that all food be provided by The Atherton Hotel. Exception is taken only for wedding cakes, items deemed family traditions (i.e. wedding cookies) and table favors. In compliance with standards set by the Board of Health, prepared leftover food is disposed of properly. This eliminates the concern of food-borne illness caused by improperly stored or transported food.

We are sorry that we will not allow leftover food to be taken by guests.

Guests with Special Needs:

If you have special needs guests, keep in mind that The Atherton Hotel is equipped with handicapped facilities, such as special parking areas, accessible guestrooms, ramps and handicapped accessible restrooms. Please let us know in advance of any special needs or preparations that must be made for the comfort of your guests.

Decorating/ Damages Policy:

The Atherton Hotel Banquets and Catering staff will handle decorations for all weddings. Please note that the following items are not allowed: Tapered candles, tape, pins, birdseed, rice and confetti. Also, note that there is a \$100 charge to place rental chair covers and sashes on chairs.

You are solely responsible for any damages to the building, equipment and fixtures due to the activities of your guests.

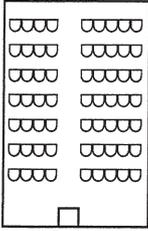
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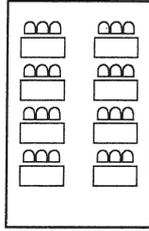
Please bring with you:

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 - *Place Cards (Alphabetized, Please)
- *Wedding Favors (Including Any Guestroom Amenities)
 - *Cake Server & Knife
 - *Card Box
 - *Toasting Glasses
- *Centerpieces (Unless Provided by Florist)
- *Miscellaneous Décor Items (Guestbook, Pictures, etc.)
 - *Cookies (Optional)
 - *Final Payment!

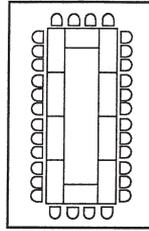
Suggested Seating Styles



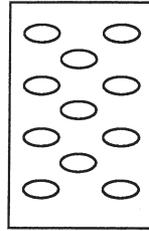
Theatre



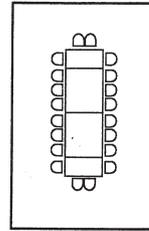
Classroom



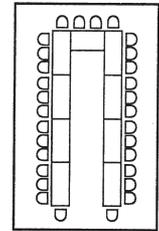
Open Square



Banquet



Solid Conference



U-Shape

Use this checklist to assist you with the details of planning a successful event

Meetings

- Definite dates confirmed by hotel
- Number of attendees expected
- Meeting times confirmed
- Room rental rate established
- Room Set-up: Classroom, Theatre, Conference, "U" Shape, Ovals
- Coffee breaks scheduled
- Internet access
- Blackboards
- Flip Charts
- Easels
- Lectern
- Microphone
- Screen
- Audio Visual Equipment
- Telephones
- Flag, Banners
- Registration cards: number
- Registration table
- Billing instructions
- Person responsible for final details

Wedding Reception/Dinner Dance/Banquets

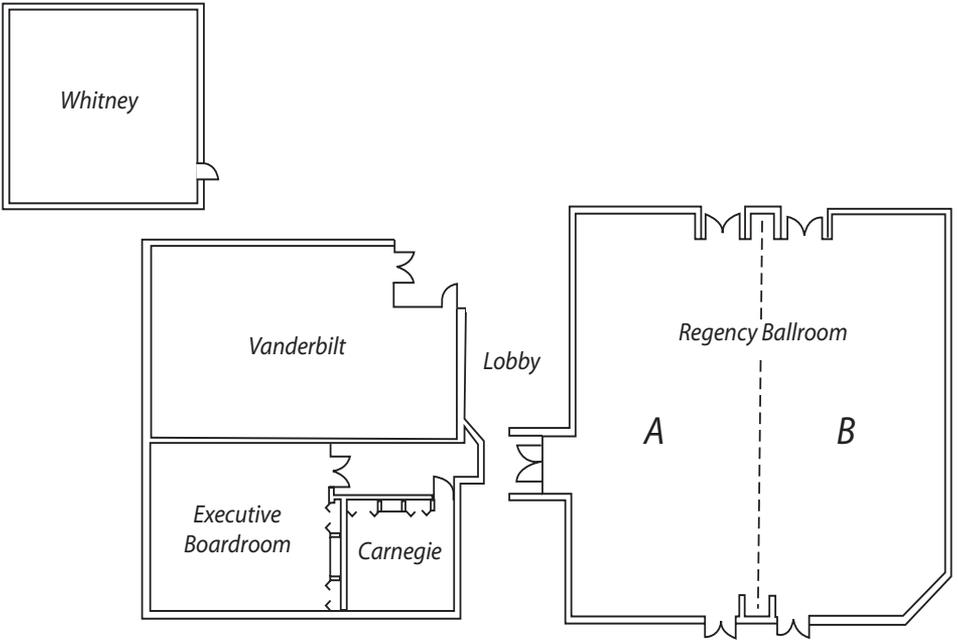
- Definite date confirmed
- Number of guests expected and time of arrival
- Menu discussed and finalized
- Liquor service time
- Hors d'oeuvres
- Champagne or wine toast
- Serving time for meal
- Room set-up and design
- Number at head table
- Gift table
- Registration table
- Cake table
- Flowers
- Place cards
- Centerpieces
- Dance floor required
- Decorations: Check fire regulations
- Flags, Banners
- Band contracted
- Guaranteed attendance figure
- Billing instructions
- Person responsible for final details

Meeting Room Equipment

Please refer to Audio Visual Equipment list for audio visual items and pricing. Please note that items such as podiums, easels, projection stands, risers and extension cords will be provided at no charge.

*All equipment requirements will be coordinated through the sales staff.

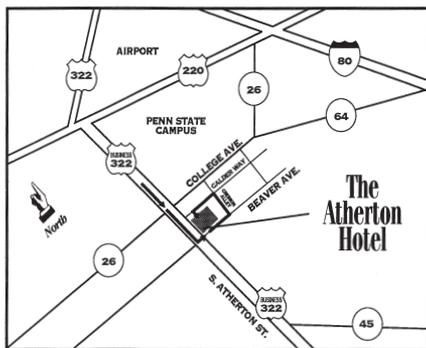
Meeting and Banquet Facilities



Meeting Room	Dimensions	Ceiling Height	Square Footage	Theatre	Classroom	Reception	Open Square	Banquet	Conference	U-shape
Regency Ballroom	53' x 54'	10'	2,850	300	190	350	100	260	100	85
Regency A	26'6" x 54'	10'	1,425	150	80	150	50	120	50	40
Regency B	26'6" x 54'	10'	1,425	150	80	150	50	120	50	40
Vanderbilt	25' x 44'	10'2"	1,050	120	90	115	45	100	45	40
Executive Boardroom	25' x 22'	10'2"	530	50	30	60	25	40	25	17
Carnegie	13' x 15'	9'	210	18	12	20	12	10	12	8
Whitney	20' x 21'	10'2"	420	50	28	60	24	40	24	17
Rumors	32' x 33'	9'5"	1,055	-	-	-	-	43	-	-
Tarragon	32' x 73'	9'5"	2,335	-	-	-	-	74	-	-
Upper Lobby	26' x 42'	15'	1092	100	55	200	45	94	45	40

The Atherton Hotel

S t a t e C o l l e g e



Address:
125 South Atherton Street
State College, PA 16801

Telephone:
1-800-832-0132
814-231-2100
814-237-1130 FAX
Email: info@athertonhotel.net
www.athertonhotel.net

Location:
Downtown, one block from
campus on U.S. Route 322 between
PA 26 North and South.

Transportation To/From Hotel

From:	Miles	Minutes	Method
University Park Airport	6	10	Courtesy Car
Greyhound Bus Depot	1/2	5	Courtesy Car

Special Features of the Hotel

- A traditional grand boutique hotel with a classical business oriented style
- Elegant lobby surroundings, marble floor, large chandeliers, grand piano
- Guest rooms include rich luxurious appointments, work desk area, luxury conveniences
- Tarragon restaurant—innovative and classic menu
- Important nearby attractions include Penn State University, Bryce Jordan Center, Beaver Stadium
- Suites available, VIP 3-bedroom Suite
- Non-smoking floor available, 80% of accommodations
- The Athletic Club South—Free transportation to and the use of health club facilities, available to hotel guests
- Meeting and convention facilities—meeting rooms available from large ballroom to comfortable conference rooms
- Business Center Services—guest room personal computer service copy and facsimile available, secretarial service available upon request

Safety Systems

- Fire alarm
- Sprinkler system
- Security cameras
- Security lock system
- Indoor Covered Parking
- Onsite Security Guard

Guest Room Information

Total number of rooms: 150
Check-in time: 3:00 p.m.

Number of floors: 7
Check-out time: 12:00 noon

Type of Rooms	No. of Rooms
double-doubles	90
kings	48
jacuzzi suites	10
handicapped rooms	2

Other accommodations: jacuzzi suites connect to adjoining bedroom.

Guest Room Features

- Air conditioning/heating with individual controls
- Alarm clocks
- Cable television
- Nintendo
- Coffeemakers
- In-room movies
- Personal Voice Mail
- Refrigerator in suites
- Jacuzzi in suites
- High Speed Internet Access

Guest Shops and Services

- Bedboards
- Hair dryers
- Ice machines
- Irons/ironing boards
- Laundry/valet
- Rollaway beds
- Safety deposit boxes
- Vending machines: soft drinks, sundries, cigarettes, snacks, candies
- Wakeup service
- Special handicapped facilities: include guest rooms, bathrooms, accessible public areas
- Underground parking (5 levels) with 7'6" ceiling
- Full time Guest Services Representative
- High Speed Internet Access