



Breakfast at The Inn at Aberdeen ♣

9/2014

Continental Breakfast \$5.95

An assortment of breads which may include bagels, croissants, sweet breads, muffins or Danish as well as butter, cream cheese, jams, orange juice, and your choice of coffee, milk or tea.

Continental Breakfast with Fruit Parfait \$7.50

You add one of the Inn's famous fruit parfaits to your continental breakfast.

Full Gourmet Breakfast \$8.95

All of our gourmet breakfasts listed below include an assortment of breads which may include bagels, croissants, sweet breads, muffins or Danish as well as orange juice, our famous fruit parfait, and coffee, milk or tea, plus your choice of **one** of the following:

Benedict Aberdeen - this classic favorite is given a unique twist with eggs, ham, cheddar and Monterey jack cheeses, hash brown potatoes, and our secret spices all baked together and topped with Hollandaise sauce.

Georgia Peach & Pecan Pancake - tender pancake loaded with fresh peaches, laced with cinnamon and topped with whipped cream and toasted pecans served with a side of maple sausage.

Bacon and Eggs Royale - this strata style baked delight features layers of eggs, cheddar cheese and bacon, served golden brown and topped with a roasted tomato Hollandaise sauce.

Scrambled Eggs with Biscuits & Sausage Gravy - a down home favorite featuring flaky biscuits smothered in zesty gravy alongside fluffy scrambled eggs and a sausage patty.

Sausage & Cheddar Egg Bake - fluffy eggs, sausage and potatoes baked til golden

Stuffed French Toast - our version of this traditional favorite is stuffed with cream cheese, fresh fruit, accented with cinnamon and served with maple fruit sauce and a side of crispy bacon.

Honey Cinnamon Crusted French Toast - pillowy golden brown slices of French bread bursting with the flavor of clover honey and a touch of cinnamon and served with crispy bacon.

Belgian Waffles - this world renowned breakfast delicacy is topped with strawberries, crowned with whipped cream and served with a side of sausage links or crispy bacon.

Quiche - tender crust filled with a light egg custard, and your choice of spinach, bacon, cheddar cheese and tender broccoli served with crispy bacon.

Apple-Cinnamon French Toast - delicate French toast made with Fuji apples and real cream cheese topped with apple-bourbon sauce.

Frittata - bacon, potatoes, onions, peppers and 2 cheeses baked together with fresh eggs and served with tomato-artichoke relish.

Breakfast Scramble - eggs, potatoes, cheese and peppers tossed together with sausage gravy and served with fresh baked biscuit.

Lunch at The Inn at Aberdeen ♣

(All of our marvelous dinner entrees are also available.)

I. Lunch Entrees—Your choice of one - \$12.95

You may add a small tossed salad and fresh baked bread for an additional **\$2.00**

Chicken Pot Pie - tender chicken pieces, vegetables, a rich gravy under a flaky crust.

Shepherd's Pie - beef and vegetables in a rich gravy topped with garlic mashed potatoes.

Seafood Crepes - shrimp, scallops and crab wrapped in a tender crepe topped with sherry-tomato crême sauce and baked til bubbly.

Chicken & Mushroom Crepes - with assorted vegetables in Marsala mushroom cream.

Stuffed Shells—with three cheeses in roasted tomato sauce.

II. Sandwiches— Your choice of chicken salad, tuna salad or turkey BLT— served on your choice of buttery croissant or stone ground whole wheat bread with a cup of fresh fruit and your choice of Sun Chips or Pasta Salad. **\$10.95**

Add a cup of Homemade Soup **\$2.00**

III. Salads— Your choice of one of 5 served with Fresh Baked Bread **\$10.95 each.**

Add a Cup of Homemade Soup for **\$2.00.**

Smoked Salmon or Chicken Caesar Salad - fresh

Romaine lettuce tossed with our homemade dressing, croutons, Asiago cheese topped with your choice of honey-smoked salmon or grilled chicken.

Oriental Chicken Salad - grilled, marinated chicken breast over greens and oriental vegetables tossed with sesame-ginger dressing.

Mediterranean Tuna Salad - whole grains & fresh vegetables tossed with citrus-basil vinaigrette and topped with citrus poached tuna fillet.

Fried Chicken Salad – mixed greens tossed with tomato, red onion, cucumbers, bacon, and buttermilk ranch dressing, then topped with crispy fried chicken tenders.

Turkey Cobb Salad – turkey breast, tomato, avocado, bacon, red onion, hard boiled egg, and fresh greens with homemade blue cheese dressing.

IV. Gourmet Deli Buffet - a variety of lightly smoked ham, turkey, sliced cheeses and breads served with assorted chips and pretzels, fresh fruit (in season), your choice of pasta or potato salad, and some other surprises.

Our "eat as you meet" selection: **\$10.95**

With homemade soup or a salad bar. **\$12.95**

Coffee and tea included with your lunch.

Soft drinks \$1.00 each.

Dinner at The Inn at Aberdeen ♣

Dinner at The Inn at Aberdeen is an elegant and delectable experience. Our chefs prepares each meal according to your specification. Due to the size of our kitchen, we must limit you to a maximum of two entrée, one potato or pasta, and one salad selection per event. The following entrees represent our most popular selections. If you would like something different, our executive chef will be glad to meet with you personally to plan that special meal for your event.

Three Cheese Stuffed Shells, Basil and spices, napped in our sweet roasted tomato sauce	\$14.95
Vegetarian Ribs with Kentucky bourbon BBQ sauce	\$16.95
Roasted Portabella & vegetable Napoleon with Basil pesto	\$16.95
Chicken Piccata with lemon-caper butter sauce	\$16.95
Chicken Parmesan with roasted tomato sauce	\$16.95
Chicken Marsala with wild mushrooms -	\$16.95
Roast Loin of Pork with maple plum sauce -	\$17.95
Dijon Crusted Pork Tenderloin with apple brandy demi-glaze	\$17.95
Bacon-wrapped Pork Filet with fire roasted Fuji apples & Kentucky bourbon BBQ sauce	\$18.95
Crab Stuffed Tilapia with roasted tomato Hollandaise sauce	\$19.95
Roasted Mahi Mahi with Creole shrimp beurre blanc	\$19.95
Citrus Poached Norwegian Salmon with mustard-dill aioli	\$19.95
Prime Rib of Beef with Port wine sauce	\$20.95
Roasted Beef Tenderloin with Marchands de Vin	\$23.95

Above entrees include garlic mashed or roasted red potatoes or rice pilaf, vegetable du jour, fresh baked Tuscan bread and coffee or tea. A salad may be added to your meal:

Traditional tossed salad \$ 1.95

Caesar salad with shaved Parmesan cheese and homemade croutons \$2.95

Baby spinach salad with Provolone, toasted pecans, grape tomatoes & raspberry vinaigrette \$2.95

Desserts at The Inn at Aberdeen ♣ *A Luscious Finishing Touch*

Gourmet Sorbet	\$ 2.95
Fresh Baked Giant Cookies (2)	\$ 2.95
Gourmet Carrot Cake	\$ 3.95
Caramel Granny Apple Bars	\$ 3.95
Ultimate Chocolate Cake	\$ 4.25
White Chocolate Raspberry Cheesecake	\$ 4.50
Gourmet Vanilla Bean Cheesecake	\$ 4.50
Raspberry-Marscarpone Torte	\$ 4.95

Receptions at The Inn ♣

Hot Appetizers

Meatballs - BBQ or Swedish	\$ 40.00 for 100
Sweet & Sour Ham balls	\$ 40.00 for 80
Roasted Chicken Sausage Bites – apple & chardonnay or spinach-garlic	\$ 45.00 for 60
Pork Wild Wings – spicy or BBQ	\$ 60.00 for 40
Boneless BBQ Wings	\$ 50.00 for 50
Sausage & Asiago Stuffed Mushrooms	\$ 70.00 for 50
Mini-Crab Cakes – Dijon rémoulade	\$ 65.00 for 50
Assorted Mini Quiche -	\$ 60.00 for 50
Scallops—bacon wrapped	\$ 70.00 for 40
Smoked Chicken Quesadillas - with salsa	\$ 65.00 for 50
Stuffed Potatoes—with bacon & cheese OR sundried tomato & cheese	\$ 55.00 for 40

Cold Appetizers

Garlic Cheese ball and Crackers -	\$ 35.00 per tray
Fruit and Cheese Tray -	\$ 40.00 per tray
Vegetable Tray—with dip	\$ 40.00 per tray
Roasted Pepper Hummus—with Pita Chips	\$ 40.00 per tray
Ham & Boursin Pinwheels	\$ 60.00 for 50
Smoked Salmon and Dill Cream on dark rye	\$ 70.00 for 50
Peeled & Deveined Shrimp - with Brandy cocktail sauce	\$ 80.00 for 80

Dessert Appetizers

Mini-Cream Puffs & Eclairs	\$ 35.00 for 50
Chocolate Chip Cheesecake Bites -	\$ 50.00 for 50
Brownie Bites -	\$ 50.00 for 60
Gourmet Mini-Dessert Bars -	\$ 60.00 for 50

Haven't found what you like ??

Talk with our Executive Chef,

Bill Simon,

and he will try to make your culinary dreams a reality.

♣: Food Service Notes: Food service provided at the Inn is based on a pre-event guaranteed number of guests. Preliminary count will be due 2 weeks in advance and final count deadline to be determined by the Chef to assure the right quantity of fresh foods available for your guests. In the case of plated meals (not including breakfasts, salads or buffets), should the number of guests actually served be less than the final guarantee number, we would be happy to package those food items which are safe to carry-out, if requested.

Beverage Service at The Inn

NON—ALCOHOLIC:

Coffee, Hot & Iced Tea with meal service	included in meal pricing
Coffee, Hot & Iced Tea for appetizer only events	\$ 1.00 per person
Soft Drinks	\$ 1.00 each
Conference Beverage Service (morning or afternoon session) (coffee, hot & iced tea, ice water)	\$ 3.25 per person
Fruit Punch (non-alcoholic; 2 gallon increments)	\$16.00 per gallon
Non-Alcoholic Sparkling Spumanti	\$ 9.50 per bottle

ALCOHOLIC

The Inn will be happy to assist you in providing alcoholic beverages for your guests. Several options:

Alcoholic Punch: (2 gallon increments) \$16.00 per gallon

(Host will select and provide liquor, generally 750ml btl. per 2 gallons.)

Self-Serve Beverages:

Beer and/or Wine available with glasses.

Beer, Wine and self-serve Liquor with glasses and set-up*.

Tended Bar: Beer, Wine and Liquor served by bartender**, set-up* provided.

Your Obligation:

You will need to provide the alcoholic beverages. We can assist you in selecting appropriate wines and beverages, if you like. The Inn will also be happy to assist you in picking-up the alcohol and delivering to the Inn. We utilize Trail Inn Liquors, our Wine Tasting Dinner partner. The market price for your beverages will be billed to your account.

If you would like the Inn to provide pick-up and delivery of your beverages, you will need to determine which brands of beer, wine and/or liquor you would like available and the quantity desired (by can or bottle, please include size). Any extra alcoholic beverages will be yours to take home after the event. Brands and quantities are subject to availability. Ten (10) days notice is desired to allow adequate time to order (if not regularly in stock at Trail Inn Liquor), pick-up and, if appropriate, chill your beverages. Note: Unused beverages can NOT be returned.

If you will be providing the alcoholic beverages directly, we would appreciate receiving those 1 – 2 days in advance of your event to allow us to chill the beverages, when appropriate. As a minimum, to allow for set-up, all beverages should be at the Inn two (2) hours prior to the event's scheduled start time in which case it will be assumed that you will have chilled items.

Charges:

Non-Alcoholic Beverages: as above

Pick-Up and Delivery: no charge for Trail Inn Liquor orders in advance.
(\$20 for late orders)

Self-Serve and Tended Bar: charges are assessed for open bottles and cans determined by a total beverage count at start time less unused stock at the close of service.

Wine is assessed a \$10 per btl. corking fee based on a 750 ml bottle. (\$20 for a 1.5 liter btl.)

Beer \$1.00 per bottle or can.

Bar involving Liquor is assessed on a per person set-up rate for all guests present at the rate of \$7.50 per person for up to three hours, children under 12 excluded. For liquor service greater than 3 hours, an additional \$3.00 per hour will be assessed per person.

Bartender: \$15.00 per hour with a ½ hour set-up and a minimum three (3) hour per event.

[Notes: * "set-up" – ice, cola, diet cola, sprite, tomato juice, orange juice, cranberry juice, sparkling water, and tonic water.

** "bartender" – Inn hires bartender to serve your guests and cost is billed to party. No outside bartenders permitted.]

PLEASE NOTE: Minors are not allowed in the bar area. The event Host assumes liability for the conduct of his or her guests and any damages or injuries incurred on or off property. It is expected that the Host will monitor the behavior of his or her guests and intervene appropriately when such behavior is inappropriate. The Inn reserves the right to request that individuals who do not exhibit proper conduct leave the premises and, if necessary, to request the assistance of the Porter County Sheriff's Department.

Make It Even More Memorable

Every event at the Inn at Aberdeen is special, from our elegant surrounds, table linens and decorations, and relaxing music, but ...

if you want to make your event even more special, you may wish to consider:

Gifts – the Inn has logo items as well as other gifts available in Lyn's Boutique. Select that special present or we can place your choice of logo items in your guest rooms as a special welcome gift from you. Logo items include: coffee mug, designer mug, puzzle, poster, hats and visors, golf towel, tote bag, unisex robe, holiday ornament, wine glass, hand soap, shampoo, bath grains, bubble bath and loofa sponge.

Fresh Flowers - on the table or again in their room for your overnight guests, an arrangement of fresh flowers to enjoy while they are there and take home. Individually priced based on your specifications and market prices.

Live Music - whether you enjoy the quiet tinkling of the ivory on a piano or keyboard; a relaxing interlude with a string quartet; a jazz trio and vocalist; or yes, even a kilt adorned bag piper in true Scottish tradition - we can make your wishes come true. Live music is subject to availability and market prices. Advance booking and deposit required.

Have A Mystery - work with our own writer and actress to select and design your own Mystery Dinner or have a full Mystery Weekend that will place your guests at the scene of the crime. We can build the personality of each guest, their little quirks and eccentricities, right into their parts as everyone scurries to figure out "who dun it" before the dinner or weekend is over. When it's over, you can raise the dead and reward the detectives in your lot who solved the crime. Pricing begins at \$175.00 for the Mystery.

Custom Photography - want to memorialize your experience at The Inn at Aberdeen with copies for your guests - The Inn will have a photographer available to meet your needs. Advance booking required. Pricing depends on your needs and desires.

... anything else ?? Let us know
and we will try to make it happen for
Your Special Event

Conference Room Rental

St. Andrews Conference Center

Luncheons or dinners can accommodate up to sixty-four persons. Tables of 4 or 8 can be arranged in the Conference Center. Receptions to 120.

The room can be set in a number of patterns. Board room style comfortably accommodates up to 25 - 40 people in a U-shape to allow visual access to the built-in audiovisual center with its 35" TV and computer monitor, flip charts, dry erase board, projection screen, VHS, CD players, and cassette deck with sound system. A portable overhead, 35mm slide projector and LCD projector is available - all at no additional cost.

The room can be set as a long rectangle or large square for that face-to-face encounter of up to 36 when audiovisual support is not necessary.

If you require break-out areas for small groups, the Old Entry and Library are included in the St. Andrews Conference Center rental. The Aberdeen Suite and Alloway Suite can also be rented, if more space is required for small meetings. With a Whole Inn Rental, the Solarium as well as all rooms in The Inn are then available for a single fee.

	Mon. thru Fri. 4 PM Excluding holidays + taxes	Fri. 6 PM thru Sun. & Holidays + taxes
Morning Segment (7:00 AM - 11:00 AM)	\$130.00	\$160.00
Afternoon Segment (12N-4P wkday; 1PM-4 PM Sat & Sun)	\$130.00	\$160.00
Evening Segment (6:00 PM - 10:00 PM)	\$168.00	\$198.00

Corporate clients – please check with Innkeeper for business pricing.

Notes to Conference Charges and Additional Charges:

- For meal service over 40 persons, a surcharge of \$50 per rental segment will be added.
- Events requiring extensive set-up or breakdown time either by the Inn's staff or by our guests will require rental of adjacent conference room segments.
- Events extending beyond the normal rental time will be assessed an hourly fee of \$50 per hour excluding time between sequential segments rented.
- An evening event extending beyond 10 PM will require the rental of the Aberdeen & Dunnotar Suites.

- e) Out of respect for our other guests, noise levels must be curtailed after 10 PM.
f) The individual or company renting the Inn will be responsible for any related inappropriate behavior or breakage by their guests. A valid credit card or a damage deposit may be required.

Alloway Suite Meeting Rental

The Inn now offers the Alloway Suite for small meetings of up to eight. This kitchenette suite offers a living room with conference table and chairs for up to eight individuals, sofa, large TV and VCR, and kitchen for buffet service in addition to its king bedroom and bath. Rental is on a per day basis \$170.00 (plus taxes) Sunday through Thursday and \$195.00 (plus taxes) Friday, Saturday and Holidays.

Whole Inn Rentals §

Want the Inn all to yourself ?

For that important planning session, marketing roll-out, or a time for special family and friends - you can rent the entire Inn - all 11 guest suites, conference room, Old Entry, Library, Solarium, Gazebo and grounds.

Weddings, receptions, family reunions, anniversaries, birthdays, office parties, mystery dinners and weekends, bridal and baby showers, and even a wake are included on the list of events hosted at The Inn at Aberdeen since its opening.

Indoor Events and Weddings (price before taxes) \$1,785.00 per night* Sunday through Thursday
(may include use of outdoor gazebo) \$2,085 - \$2,500 per night** Friday, Saturday, Holiday

Outdoor Events and Weddings requiring canopied parking lot for dinner functions and receptions for up to 250 persons in season require a 2-night minimum @ \$3,350.00 per night + taxes. *

§ Corporate Rates are available for business conferences & retreats.

*Notes:** Includes all guest rooms, common areas, and conference center for three consecutive segments, one of which is the evening of arrival.

**** Includes all guest rooms, common areas and conference center for evening of arrival and the following morning (6 PM – 11 AM). Room check-in at 3 PM. Events may begin at 6 PM. [\$2,050.00 / night]

If event will begin at a time before 6 PM on day of arrival (no sooner than 1 PM), the per night charge is \$2,500.00. Room check-in remains at 3:00 PM. Overnight guests may elect to request an early check-in (1 PM) at \$25 per room or may wish to book their room for the prior evening if they wish even earlier access.

Ask our Innkeepers for details !

The Fine Print

Deposits: A minimum deposit for lodging (50%) and conference space (100%) will be assessed at the time the event is booked. Food service requests and participant numbers should be provided in advance (2 weeks) and will incur an additional deposit equal to 50% of the estimated food cost. Final guaranteed food service number deadlines will be determined by the Chef. Based on the menu selected, the Inn will try to accommodate additions to this final food count, if possible. If outside services are requested (eg, chairs, tents, Catering, music, photographer, etc.), payment in full for these services will be required at the time of rental confirmation unless otherwise specified by the vendor providing such services.

Service Charges: A 20% gratuity will be assessed for all food & beverage services. The Inn reserves the right to assess a service charge of twenty percent (20%) against the charges of all outside vendors who bring products or service onto the Inn's property. The Inn will arrange or assist the event sponsor with such outside services. All outside vendors must be acceptable and approved by the Inn. NSF check charge will be a minimum of \$30 or the bank assessed fee. All balances are due at the time of the event. For billed accounts, failure to pay any amounts due to the Inn within fifteen (15) days of billing will incur an additional service charge at the rate of eighteen percent (18%) per annum annual percentage rate, at the discretion of the Owner.

Delays in Service: Events should reasonably start and end at the appointed time. Should an event or meal service be delayed for greater than a half hour by the Host or their party, the Inn reserves the right to add a labor charge equivalent to \$15 per hour for each staff member scheduled for the event (Chefs, servers, kitchen help, etc.). The Inn cannot be responsible for the quality of food which is delayed greater than thirty (30) minutes beyond the scheduled start time. Changes made the day of the event must be approved by the Inn's event coordinator or their assigned representative. The Inn reserves the right to deny last minute changes which cannot be easily accommodated. Any changes made regarding room set-up or menu changes on the day of the event may also result in additional labor charges at the rate of \$20 per hour per staff member(s) involved.

Cancellations: Cancellation of Whole Inn or Conference rentals must occur a minimum of six (6) weeks in advance of the scheduled event date, or two (2) weeks for Conference, Banquet or 5-Room Block Rentals. Failure to cancel in a timely manner will result in a cancellation fee equal to fifty percent (50%) of the rental rate for lodging or conference space. Cancellation of food service may result in a fee of fifty percent (50%) of the estimated food service charges. Event sponsor will also be responsible for 100% of any cancellation charges assessed by vendors for outside rentals and services plus a vendor service charge of twenty percent (20%) assessed by The Inn.

No Smoking Environment: The Inn is a non-smoking environment. For those that feel the urge to smoke, the front porch has a large receptacle and each of the guest room balconies and patios has a small container to properly dispose of wastes. Should smoking occur within The Inn, a charge will be assessed to the event sponsor or their designated responsible party for the appropriate restoration of the surroundings and any lost revenue from areas deemed to be non-rentable as a result of smoke contamination until such time as they can be properly cleaned and deodorized. The minimum charge will be seventy-five dollars per guest room.

Lost, Stolen or Damaged Items: The Inn will NOT be responsible for lost or stolen items. All charges relating to the repair of damage of the Inn or its contents, replacement of items beyond repair, or item stolen will be assessed to the event sponsor or their designated responsible party.

Refusal of Service: The Inn reserves the right to refuse service at its discretion. Should one or more individuals on premises prove to be a distraction or a threat to other guests, staff or the facility, the Inn reserves the right to have them removed from the premises. Any charges or payments due or deposits received for services provided or to be provided to such removed individuals will NOT be waived.