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
Sales Manager & Wedding Coordinator
814.231.2100 x 160
jessicajacoby@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 & Artisan 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 & Artisan 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
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
- Swedish Meatballs
- Assorted Miniature Quiche
- Tomato & Mozzarella Bruschetta
- Apple Brie Puffs

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
  Spanakopita
  Tempura Chicken with Pineapple Ginger Sauce
  Smoked Salmon on a Cucumber Chip
  Pork Egg Rolls with Honey Ginger Soy Sauce
  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
   Swedish Meatballs
   Assorted Miniature Quiche
   Tomato & Mozzarella Bruschetta
   Apple Brie Puffs

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
Spanakopita
Tempura Chicken with Pineapple Ginger Sauce
Smoked Salmon on a Cucumber Chip
Pork Egg Rolls with Honey Ginger Soy Sauce
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 Hot Vegetable and a Starch)
- 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
- Sautééed 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 Hot Vegetable and a Starch)
  Pork Tenderloin Fra Diablo
  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 Accruements & 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**
(Served with Choice of Hot Vegetable and a Starch)
- 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 Pizzoloa

For additional entrées add $2.50 per entrée.
Carving Station
All Served with Appropriate Accrueements & 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

Please Note Prices are subject to 18% Gratuity & 6% Sales Tax.
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Rehearsal Dinner Buffet Package

$34 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 $5 - $6 per drink
House Brand Specialty Cocktails* $7 - $8 per drink
Premium Brand Cocktails $6 - $8 per drink
Premium Brand Specialty Cocktails* $8 - $10 per drink
Top Shelf Cocktails $7 - $9 per drink
Top Shelf Specialty Cocktails* $8.50 - $10.00 per drink
Cordials $5.00 - $8.00 per drink
Domestic Bottled Beer $4 per bottle
Imported Bottled Beer $4.50 per bottle
House Wine by the Glass $4.50 per glass
House Wine by the Bottle (1.5 L) $60 per bottle
Chardonnay, Cabernet Sauvignon & White Zinfandel
Soft Drinks or Chilled Juice $2.00

Open Bar Packages
After the Cocktail Hour Ends, These Packages Can Be Added, Per Hour
1\textsuperscript{st} Additional Hour Open Bar (House Brands) $10 per person
2\textsuperscript{nd} Additional Hour Open Bar $8 per person
3\textsuperscript{rd} & 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  
$12.50 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

May 2014
“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
  Seared 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
Prices are subject to change and can not be guaranteed more than six months in advance
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 Mousseline ~ $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
Cocktail Swedish Meatballs ~ $75
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
Raw Bar
Seafood Display to Include:
Fresh Oysters, Clams, Mussels & Shrimp
(Flown in Daily)
Market Price 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 ~ $5 - $6 per Drink  
Call Brand Cocktails ~ $6 - $7 per Drink  
Premium Brand Cocktails ~ $7 - $9 per Drink  
(For Specialty Cocktails, Like Martinis or Manhattans, Add $2 per Drink)

Cordials ~ $5- $8 per Drink

Domestic Bottled Beer ~ $4 per Bottle  
Imported Bottled Beer ~ $4.50 per Bottle

House Wine by the Glass ~ $4.50 per Glass  
House Wine by the Bottle (1.5 L) ~ $60 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 ~ $35 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.

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:
*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.)
*Cookies (Optional)
*Final Payment!
The Atherton Hotel’s
Vendor Recommendation List

* Florists:
  Avant Garden (Allen or Joe) 814.231.1212
  Woodring’s (Lisa) 814.238.0566
  Daniel Vaughn 814.237.2789
  Narber’s (Jason) 814.466.7905
  The Cat’s Meow 814.237.1973
  Diehl’s Flowers 717.248.7843
  A Flower Basket 814.355.4786
  State College Floral Shoppe 814.237.2342

* DJs:
  Nittany Entertainment (Eric Stoner) 814.231.2571
  DJ Shooter (Shooter) 814.574.0411
  Larry Moore Productions (Larry or Jodi) 814.466.7643
  Local Motion DJ’s (Dan Myers) 814.238.1804
  Richard Wylie Productions 814.237.3315
  Tor Michaels 814.353.0112
  Troy Breon 814.353.2974
  Heart & Sound (Paul) 814.643.2624
  Happy Valley Entertainment 814.383.9939

* Bands/ Live Music:
  Gill Street Music & Quintessence (Rick Hirsch) 813.867.9935
    Jazza-ma-phone (Barry) 813.238.0497
  Allegria String Quartet(Ensemble) 814.237.0979
    Karin Garner (Pianist) 814.355.1878
    Jim Langton (Pianist) 814.238.3244
    Arthur Goldstein (Pianist) 814.234.1810
    Elizabeth Etters (Harpist) 814.238.6492
    Richard Wylie (Guitarist) 814.237.3315
Photographers:
Jana Scott Photography 814.769.3559
Meadow Lane Photography (Drew Frank) 814.237.6683
Gene Maylock Photography 814.364.1787
Bob Lambert Photography 814.237.9660
Photographs by Jan Thiessen 717.667.6699
Curt Krebs Photography 814.466.6634
Mountain View Studio (Steve Welch) 814.234.1900
J & A Photography 814.359.4259
Red Headed Ninja (Michelle) 814.470.1132
VJM Studios 814.876.1051

* Video:
LazerPro Digital Media 814.238.6201
Portraits with Motion (Cole Cullen) 717.667.0016

* Cake Designers:
Delectable Delights (Heather Luse) 814.364.2995
Kim Morrison 814.422.8779
Sweet Tooth Bakery 814.238.8835
Clare Traynor 814.359.2655

* Transportation Services:
Fullington Limousine Service (Chuck) 800.435.6556
VIP Limousine Service 814.944.1999 (Altoona)
Susquehanna Valley Limousine, Inc. 570.473.8833
A Diamond Limousine 814.364.1960
Lasting Moments Carriage Service 814.632.8588

* On-Line Wedding Ideas:
www.theknot.com
www.weddinglocations.com
Suggested Seating Styles

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

<table>
<thead>
<tr>
<th>Meeting Room</th>
<th>Dimensions</th>
<th>Ceiling Height</th>
<th>Square Footage</th>
<th>Theatre</th>
<th>Classroom</th>
<th>Reception</th>
<th>Open Square</th>
<th>Banquet</th>
<th>Conference</th>
<th>U-shape</th>
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<tbody>
<tr>
<td>Regency Ballroom</td>
<td>53' x 54'</td>
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<td>350</td>
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<td>Regency A</td>
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<td>10'</td>
<td>1,425</td>
<td>150</td>
<td>80</td>
<td>150</td>
<td>50</td>
<td>120</td>
<td>50</td>
<td>40</td>
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<tr>
<td>Regency B</td>
<td>26'6&quot; x 54'</td>
<td>10'</td>
<td>1,425</td>
<td>150</td>
<td>80</td>
<td>150</td>
<td>50</td>
<td>120</td>
<td>50</td>
<td>40</td>
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<tr>
<td>Vanderbilt</td>
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<td>90</td>
<td>115</td>
<td>45</td>
<td>100</td>
<td>45</td>
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<tr>
<td>Executive Boardroom</td>
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<td>530</td>
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<td>Carnegie</td>
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<td>Rumors</td>
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<td>Tarragon</td>
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<td>Upper Lobby</td>
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The Atherton Hotel
State College

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

<table>
<thead>
<tr>
<th>From</th>
<th>Miles</th>
<th>Minutes</th>
<th>Method</th>
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<td>University Park Airport</td>
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<td>10</td>
<td>Courtesy Car</td>
</tr>
<tr>
<td>Greyhound Bus Depot</td>
<td>1/2</td>
<td>5</td>
<td>Courtesy Car</td>
</tr>
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</table>

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

<table>
<thead>
<tr>
<th>Type of Rooms</th>
<th>No. of Rooms</th>
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<tr>
<td>double-doubles</td>
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<tr>
<td>kings</td>
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<tr>
<td>jacuzzi suites</td>
<td>10</td>
</tr>
<tr>
<td>handicapped rooms</td>
<td>2</td>
</tr>
</tbody>
</table>

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 76' ceiling
- Full time Guest Services Representative
- High Speed Internet Access