



20 Dairyland Square
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General Banquet Information

Meal selection and Pricing

The following menu selections are provided to you as suggestions. We welcome the opportunity to create a distinct menu to suit your special event. To preserve the quality of the food prepared and served by our kitchen, some items are not permitted to be taken off site. All food and beverage is provided by our facilities. Cakes celebrating special events are the only exception.

Guaranteed counts and Minimums

To ensure proper service, all menu selections are needed at least four weeks in advance and final counts should be provided within ten days of the event. Only minor changes will be accepted thereafter and final payment will reflect the confirmed count as of 72 hours prior to the events.

Room Rentals, Deposits and Payments

Private rooms are assigned according to the anticipated number of guests and do require a minimum dollar spent. If there is a dramatic decrease in your count, we reserve the right to apply additional room fees and/or reassign the room. All payments should be in the form of cash, personal check or money order. A nonrefundable deposit of \$300 will confirm your dinner reservation and \$150 deposit will confirm your lunch reservation. The outstanding balance must be settled on or before the date of the event. All events are subject to 6% Pennsylvania State sales tax and 18% gratuity. Smaller parties are subject to a 20% gratuity. All prices are subject to change and sufficient notice will be given. Please ask our banquet manager for further details.

Alcoholic Beverages

Our facility does have a liquor license and can provide alcohol if the occasion calls for this service. Due to strict regulations regarding alcoholic beverages and underage drinking, Lions Pride Inc. will serve all guests in accordance with Pennsylvania State Law.

Lion's Pride Inc. reserves the right to refuse service to anyone who appears underage and cannot produce a legal identification or to anyone who appears to have consumed too much alcohol. We trust that you and your guests will be understanding of our legal responsibilities and will not be embarrassed should an employee not serve a minor or ask if the person in question is of age.

Liability

All private parties including receptions, dances, etc. must be attended by the individual which will be directly responsible to the Lion's Pride Inc. for arrangements and payment there of. We request that we deal with only one person while making arrangements for functions. Lion's Pride Inc. reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. The party shall be responsible for the breakage or physical damage to the premises or furnishings. Lion's Pride Inc. will not assume liability for personal property or equipment brought onto the premises. Lion's Pride Inc. is not responsible for any articles, equipment or possessions left at our facility after an event.

Decorations

We welcome the opportunity to assist you in decorating for your special occasion. Our ceiling ventilation requires all balloons to be weighted. Guest should avoid using decorations that need to be fastened to walls and from using confetti.

Luncheon Options:

Luncheon options are served between the hours of 11am and 2pm. The three lunch options below include coffee, hot tea and iced tea. Please speak to a party planner if you would like to tailor the lunch options. Additional charges are 6% state tax and 18% gratuity.

Option #1

Lunch Buffet \$13.95

Minimum 25 Guests

Choice of One Soup:

Served to each guest

Chicken Noodle
Chicken Corn
Beef Vegetable
Beef Noodle
Italian Wedding
Cream of Broccoli
Cream of Crab (\$1.00 extra)
Tomato Crab (\$1.00 extra)
New England Clam Chowder (\$1.00 extra)

Mini Salad Bar Buffet

House Salad, Choice of Two Dressings:

French, Thousand Island, Golden Italian, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard,

Choice of One:

Sesame Chicken Bites
Spinach Artichoke Dip with Toasts
Meatballs (Oriental or Swedish)

Choice of One Pasta:

Penne Alfredo
Penne with Marinara
Baked Ziti
Cheese Ravioli
Penne Italiano

Option #2

Served Lunch or Buffet \$11.95

Minimum 25 Guests

Lunch will consist of any combination of the items listed below as well as pickles, chips or pretzels.

Cup of Soup: Choice of One

Chicken Noodle
Chicken Corn
Beef Vegetable
Beef Noodle
Italian Wedding
Cream of Broccoli
Cream of Crab or Tomato Crab (\$1.00 extra)
New England Clam Chowder (1.00 extra)

Sandwiches: Choice of Two

Roast Beef Wrap
Grilled Chicken Wrap
Tuna Salad Sandwich
Chicken Salad Sandwich
Fried Chicken Sandwich
Roast Turkey Wrap
Ham and Cheese on Roll
Hamburger or Cheeseburger on Roll

SIDE DISH: Choice of One (\$1.00 extra for additional Salad)

Pasta Salad
Potato Salad
Cole Slaw
Macaroni Salad
Tossed Garden Salad (\$1.00 extra)

Option #3

Served Lunch or Buffet \$11.95

Minimum 25 Guests

Mini Salad Bar Buffet

House Salad, Choice of Two Salad Dressings:

French, Thousand Island, Golden Italian, Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard,

Choice of One:

Sesame Chicken Bites, Spinach Artichoke Dip with Toasts or Meatballs (Oriental or Swedish)

Choice of One Pasta:

Penne Alfredo, Penne with Marinara, Baked Ziti, Cheese Ravioli or Penne Italiano

Hors D'oeuvres

Please contact our banquet coordinator if you do not see one of your own favorites on this list. We will do our best to accommodate any requests.

Hot and cold hors d'oeuvres

Price per 50 pieces

Mini crab cakes \$110
Steamed shrimp with cocktail sauce \$75
Mushrooms stuffed with crab meat \$90
Meatballs (Swedish or Oriental sauce) \$60
Mozzarella cheese sticks \$50
Fried ravioli \$50
Scallops wrapped in bacon \$85
Shrimp wrapped in bacon \$85
Buffalo chicken strips \$60
Buffalo chicken wings \$50
Sesame chicken bites \$60
Fried ravioli with marinara \$50
Mini burgers \$80

Tray Displays and Dips

Price Per Person

Fresh sliced fruit tray with Chantilly sauce \$2.50
Cheese and cracker display with mustard \$2.00
Assorted fresh vegetable tray with ranch dip \$2.00
Fruit, cheese, vegetable and cracker displays \$5.95
(Accompanied by Chantilly sauce, ranch and mustard)
Tortilla Chips served with salsa \$1.75
Warmed crab dip with toasted French bread \$3.50
Spinach parmesan dip with toasted French bread \$2.50
Pretzels and Chips \$1.25
Penne Alfredo \$2.50
Penne Rustica (Chicken, Shrimp, Prosciutto Ham, Rosemary Cream Sauce) \$4.00
Penne Italiano (sautéed fresh vegetables in a white wine sauce) \$2.00

Soups

A variety of soups are available for your event at \$2.25 per guests
(seafood soups selections add \$1.00)