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THE VIEW AT MORGAN HILL

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# BANQUETS



100 CLUBHOUSE DRIVE

EASTON, PA 18042

(610) 923-8480

[WWW.THEVIEWATMORGANHILL.COM](http://WWW.THEVIEWATMORGANHILL.COM)



*The View at Morgan Hill offers two different spaces available to host your event*

## **GRAND VIEW ROOM**

*Holds up to 150 guests for plated meals or buffets*

**\$500 ROOM RENTAL FEE**



## **TERRACE VIEW ROOM**

*Holds up to 40 guests for plated meals or up to 30 guests for buffets*

**\$250 ROOM RENTAL FEE**



# BRUNCH BUFFET

*Includes*

PLATTERS OF DANISH, MUFFINS, & FRESH FRUIT,  
LOCAL SAUSAGE, SMOKED BACON, SCRAMBLED FARM EGGS, & BREAKFAST POTATOES

## SALAD

*Choice of One*

### GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,  
Ranch & Balsamic Vinaigrette Dressings*

### TRADITIONAL CHOP SALAD

*Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese,  
Creamy Italian Dressing*

### CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese, Garlic Croutons,*

## ENTRÉE

*Choice of Two*

*Additional Entrée Can be Selected for \$5.00 per Guest*

### CHEESE TORTELLINI

*Blush Sauce*

### HORSERADISH CRUSTED SALMON

*Dijon Beurre Blanc*

### CHICKEN PICATTA

*White Wine, Artichokes, Capers*

### SESAME CRUSTED SALMON

*Pineapple Chili Glace*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### CABERNET BEEF

*Mushrooms, Pearl Onions, Demi-Glace*

*Brunch Buffet also includes Chef's Fresh Vegetable du Jour*

## DESSERT

*Display of Miniature Pastries, Assorted Cakes, & Freshly Baked Cookies*

*~Add a Soup Station for \$5 per Guest~*

*Choice of Two:*

*Local Mushroom, Chicken Corn Chowder, Creamy Tomato, New England Clam Chowder +\$1, Lobster Bisque +\$2*

*~Add an Omelet Station for \$10 per Guest~*

*Whole Eggs, Egg Whites, Diced Ham, Bacon, Bell Peppers, Onion, Tomatoes, Mushrooms, Shredded Cheddar*

*Regular & Decaffeinated Coffees, Hot Tea, Juices & Soft Drinks included in price*

***\$34.00 per Guest***

***The Brunch Buffet Requires a 40 Person Minimum. The Brunch Buffet is served until 1:00 PM.***

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# LUNCHEON BUFFET

## SALAD

*Choice of One*

### GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots, Ranch & Balsamic Vinaigrette Dressings*

### CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing*

### TRADITIONAL CHOP SALAD

*Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing*

## ~Add a Soup Station for \$5 per Guest~

*Choice of Two:*

*Local Mushroom, Chicken Corn Chowder, Creamy Tomato, New England Clam Chowder +\$1, Lobster Bisque +\$2*

## ENTRÉE

*Choice of Two*

*Additional Entrée Can be Selected for \$5.00 per Guest*

### CHICKEN PICATTA

*White Wine, Artichokes, Capers*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### HORSERADISH CRUSTED SALMON

*Dijon Beurre Blanc*

### SESAME CRUSTED SALMON

*Pineapple Chili Glace*

### PORK MEDALLIONS

*Apple Brandy Demi-Glace*

### CABERNET BISTRO STEAK

*Mushrooms, Pearl Onions, Demi-Glace*

### ROASTED VEGETABLE RISOTTO

*Brown Butter Drizzle*

*All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter*

## DESSERT

*Display of Miniature Pastries & Freshly Baked Cookies*

*Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price*

## *\$32.00 per Guest*

*The Luncheon Buffet Requires a 30 Person Minimum. The Luncheon Buffet is served until 2:00 PM.*

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# DINNER BUFFET

## SALAD *Choice of Two*

### GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,  
Ranch & Balsamic Vinaigrette Dressings*

### TRADITIONAL CHOP SALAD

*Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese,  
Creamy Italian Dressing*

### CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese, Garlic Croutons,*

## ~Add a Soup Station for \$5 per Guest~

*Choice of Two:*

*Local Mushroom, Chicken Corn Chowder, Creamy Tomato, New England Clam Chowder +\$1, Lobster Bisque +\$2*

## PASTA SELECTIONS

*Choose One*

### TUSCAN RIGATONI

*Blush Sauce*

### FUSILLI ARRIBIATA

*Spicy Marinara, Sweet Basil*

### PENNE ALFREDO

*Parmesan Cheese, Fresh Parsley*

### ROTINI BOURSIN

*Roasted Garlic and Herb Cream*

### TORTELLINI

*Marinara Sauce*

### ORECHIETTE

*Extra Virgin Olive Oil & Garlic, Spinach, Tomatoes*

## ENTRÉE

*Choice of Two*

*Each Additional Entrée is \$5.00 per Guest*

### CHICKEN FLORENTINE

*Boursin Cheese, Parmesan & Spinach Crust,  
Champagne Cream*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### CHICKEN TUSCANY

*Parmesan & Panko Crust, Prosciutto,  
Smoked Mozzarella, Basil,  
Country Style Tomato Sauce*

### PORK MEDALLIONS

*Apple Brandy Demi-Glace*

### BEEF STROGANOFF

*Fresh Egg Noodles*

### BRAZILIAN FLANK STEAK

*Grilled & Sliced, Chimichurri Sauce*

### CABERNET BISTRO STEAK

*Mushrooms, Pearl Onions, Demi-Glace*

### HORSERADISH CRUSTED SALMON

*Dijon Beurre Blanc*

### SESAME CRUSTED SALMON

*Pineapple Chili Glace*

### PARMESAN CRUSTED TILAPIA

*Lobster Champagne & Tarragon Sauce*

*Buffet Also Includes Chef's Starch & Fresh Vegetable du Jour, Rolls & Butter*

## DESSERT

*Assorted Cakes, Pastries, & Cookies*

*Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price*

# *\$44.00 per Guest*

***The Dinner Buffet Requires a 30 Person Minimum***

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# PLATED LUNCHEON

## FIRST COURSE

*Choice of One*

### GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,  
Ranch & Balsamic Vinaigrette Dressings*

### CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing*

### TRADITIONAL CHOP SALAD

*Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing*

### WEDGE SALAD

*Iceberg Wedge, Bacon, Tomato, Bleu Cheese Dressing*

## ENTRÉE

*Choice of Two*

*Additional Entrée Can be Selected for \$5.00 per Guest*

### CHICKEN PICATTA

*White Wine, Artichokes, Capers*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### HORSERADISH CRUSTED SALMON

*Dijon Beurre Blanc*

### SESAME CRUSTED SALMON

*Pineapple Chili Glace*

### PORK MEDALLIONS

*Apple Brandy Demi-Glace*

### CABERNET BISTRO STEAK

*Mushrooms, Pearl Onions, Demi-Glace*

### ROASTED VEGETABLE RISOTTO

*Brown Butter Drizzle*

*All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter*

## DESSERT

*Choice of One*

### NY CHEESECAKE

*Raspberry Sauce*

### CINNAMON VANILLA ICE CREAM

*Salted Caramel Sauce*

### PETITE BROWNIE SUNDAE

*Vanilla Ice Cream, Whipped Cream*

*Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price*

***\$31.00 per Guest***

***The Plated Lunch is served until 2:00 PM.***

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# PLATED DINNER

## FIRST COURSE

*Please Select One*

### GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,  
Ranch & Balsamic Vinaigrette Dressings*

### CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese, Garlic Croutons,  
Classic Caesar Dressing*

### TRADITIONAL CHOP SALAD

*Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese,  
Creamy Italian Dressing*

### WEDGE SALAD

*Iceberg Wedge, Bacon, Tomato, Bleu Cheese Dressing*

## THE MAIN COURSE

*Please Select Two*

*Choice of a third protein entrée is an additional \$4.00 per Guest*

### CHICKEN FLORENTINE

*Boursin Cheese, Parmesan & Spinach Crust,  
Champagne Cream*

### CHICKEN BOURSIN

*Roasted Garlic Fondue, Sun Dried Tomato Salsa*

### CHICKEN PICATTA

*White Wine, Artichokes, Capers*

### CHICKEN MARSALA

*Mushrooms, Marsala Wine Sauce*

### CHICKEN TUSCANY

*Parmesan & Panko Crust, Prosciutto, Basil  
Smoked Mozzarella, Basil  
Country Style Tomato Sauce*

### HORSERADISH CRUSTED SALMON

*Dijon Beurre Blanc*

### SESAME CRUSTED SALMON

*Pineapple Chili Glace*

### PARMESAN CRUSTED TILAPIA

*Lobster Champagne & Tarragon Sauce*

### THREE CHEESE RAVIOLI

*Vodka Blush Sauce, Parmesan*

### ROASTED VEGETABLE RISOTTO

*Brown Butter Drizzle*

### PORK MEDALLIONS

*Apple Brandy Demi-Glace*

### CABERNET BISTRO STEAK

*Mushrooms, Pearl Onions, Demi-Glace*

### BRAISED BEEF SHORT RIBS

*Pan Reduction, Caramelized Onions,  
Mustard, Toasted Bread Crumbs*

### 6 OZ. CENTER CUT

### FILET MIGNON + \$10

*Roasted Garlic Herb Butter,  
Burgundy Wine Sauce*

### PETITE BISTRO STEAK &

### CRAB CAKE + \$6

*Red Wine Demi Glace, Tartar Sauce*

### PAN ROASTED CHILEAN

### SEA BASS + \$12

*Valencia Orange & Balsamic Butter*

*All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter*

## DESSERT

*Please Select One*

### CHOCOLATE MOUSSE MARTINI

*Berry Compote, Chambord Syrup*

### RED VELVET CAKE

*Raspberry Sauce, Semi-Sweet Chocolate*

### NY CHEESECAKE

*Fresh Strawberries, Whipped Cream*

### TRADITIONAL CARROT CAKE

*Butterscotch Sauce*

### TRIPLE CHOCOLATE CAKE

*Salted Caramel, Seasonal Berries*

*Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price*

## *\$42.00 per Guest*

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# PLATED ENHANCEMENTS

## FIRST COURSE

*Priced Per Guest*

### SEASONAL SOUPS

*Local Mushroom*

*Potato Leek, Candied Bacon*

*Italian Chicken*

*Roasted Butternut Squash*

*Chicken Corn Chowder*

**\$3.50**

*Lobster Bisque*

*New England Clam Chowder*

**\$4.50**

### INTERMEZZO

*Choice of Raspberry or Lemon Sorbet with Fresh Herbs*

**\$4.00**

### PASTA COURSE

*Penne Rosa, Fresh Basil, Parmesan Cheese*

*Country Style Rigatoni, Fennel Blush Sauce*

*Ricotta Tortellini, Pesto Cream Sauce*

*Roasted Vegetable Risotto, Brown Butter Drizzle*

**\$5**

## UPGRADED DESSERT SELECTIONS

*Additional \$5.00 Per Guest*

#### FLOURLESS CHOCOLATE TORTE

*Grand Marnier Orange Compote*

#### CRÈME BRULEE

*Vanilla Bean Custard, Seasonal Berries*

#### INDIVIDUAL FRUIT TART

*Sugar Pastry Shell, Glazed Berries*

#### BRIOCHE BREAD PUDDING

*White Chocolate, Glazed Raspberries*

#### SOUTHERN PECAN PIE

*Carolina Pecans, Kentucky Bourbon*

*Graham Crust*

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*



# HORS D'OEUVRES

*One Hour Butler Service*

*Please Select Six Hors D'Oeuvres*

*Choose Three Cold Selections & Three Hot Selections*

## COLD HORS D'OEUVRES

*Mediterranean Crostini*

*Fresh Tomato & Basil Bruschetta*

*Roasted Red Pepper & Fresh Mozzarella Bruschetta*

*Red Onion Marmalade & Whipped Goat Cheese Canape*

*Buffalo Chicken Crostini*

*Curried Chicken Salad on Crispy Pita*

*Black & White Sesame Tuna, Cucumber Wasabi Cream*

*Shrimp Cocktail Shooters + \$3*

*Mini Main Lobster Rolls + \$3*

*Black Angus Beef Carpaccio + \$3*

## HOT HORS D'OEUVRES

*Thai Chicken Satay*

*Franks in Puff Pastry*

*Mini Vegetable Spring Rolls*

*Philly Cheesesteak Eggrolls*

*Coconut Chicken*

*Chicken Wrapped in Bacon*

*Individual Mushroom Strudel*

*Mini Beef Wellington, Horseradish Sauce*

*Assorted Quiche*

*Buffalo Chicken Egg Roll*

*Deep Fried Mac & Cheese*

*Santé Fe Chicken Quesadilla*

*Marinated Shrimp Skewers*

*Spanakopita*

*Brie & Raspberry in Phyllo*

*Scallops Wrapped in Bacon + \$3*

*New Zealand Lamb Lollipops + \$3*

*Mini Crab Cake + \$3*

***\$20.00 per Guest for the first hour***

***\$18.00 per Guest for each additional hour***

*All pricing are add ons to packages. Stand alone Hors D'oeuvres add \$8.00 per person*

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# STATIONS

## CHEESE, FRUIT, & VEGETABLE DISPLAY

*International and Domestic Cheeses, Seasonal Melon, Fresh Berries, Vegetable Crudités, Assorted Dips, and Mustards*  
\$8.00

## GRANDE' ANTIPASTO STATION

*Assorted Cured Meats, Hard & Soft Cheeses, Roasted Peppers, Stuffed Cherry Pepper Shooters, Grilled Artichokes, Albacore Tuna in Olive Oil, Marinated Anchovies, Mixed Olives, Olive Oil Baguette, Herb Focaccia*  
\$12.00

## SOUTHWESTERN STATION

*Quesadillas, Beef Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips*  
\$12.00

## SLIDER STATION

*Pulled Pork BBQ, & Classic Cheeseburger Sliders, Waffle and Sweet Potato Fries, Spicy Ketchup, Burger Sauce, Cheddar Cheese Sauce, Smoked Bacon*  
\$12.00

## PHILLY CHEESESTEAK STATION

*Beef and Chicken Cheesesteaks, Peppers, Onions, Marinara, Pickles, Long Rolls, Crab Fries, "Wiz"*  
\$12.00

## THE POMME FRITE STATION

*Straight Cut, Waffle, and Sweet Potato Fries, Bacon, Aged Cheddar Cheese, Scallions, Brown Gravy, Ranch Dressing, Garlic Aioli, Bleu Cheese Crumbles, Spicy Ketchup*  
\$10.00

## MASHED POTATO BAR

*Mashed and Sweet Potatoes, Hickory Smoked Bacon, Aged Cheddar Cheese, Brown Gravy, Green Onions, Bleu Cheese Crumbles, Pepper Jack Cheese, Mini Marshmallows, Brown Sugar, Maple Syrup*  
\$10.00

## MACARONI AND CHEESE STATION

*Baked Sharp Cheddar Mac and Cheese, Creamy Pepper-Jack Mac, Bacon, Green Onion, Cheddar Cheese, Truffle Oil, Crispy Onions, Smoked Ham, Diced Tomatoes*  
\$10.00

## NUGGETS, FRIES, & TATERS

*Chicken Nuggets, French Fries, & Tater Tots, BBQ Sauce, Honey Mustard, Ketchup, Sriracha Aioli, Cheese Sauce*  
\$12.00

## WALKING TACOS

*Nacho Cheese Chips, Cumin Beef & Fajita Chicken, Lettuce, Tomato, Onion, Cheddar Cheese*  
\$13.00

*All prices are add-ons to packages*

***Stand alone stations add \$4.00 per person***

***The View Requires a 60 person minimum for a station only event***

*All prices displayed are per guest, subject to 6% PA Sales Tax and 20% Service Charge*

# STATIONS CONTINUED

## SIGNATURE PASTA STATION

*served with Garlic Bread, Parmesan Cheese, and Crushed Red Pepper*

*Choice of Two Pastas:*

*Penne, Rigatoni, Orecchiette, or Rotini*

*Choice of Two Sauces:*

*Alfredo, Pesto, Pesto Cream, Marinara, Oil and Garlic, Vodka Blush*

*\$10.00*

*Add on*

*Sausage +\$4, Shrimp +\$7, Meatballs +\$4, Grilled Chicken +\$4, Grilled Vegetables +\$3*

## RAW BAR

*Shrimp Cocktail, Littleneck Clams, East Coast Oysters, Lemons, Limes, Smoked Tequila Cocktail Sauce, Traditional Cocktail Sauce,*

*Shallot Mignonette, Cajun Remoulade*

*Market Priced*

## CARVING STATIONS

*Prices are per piece*

### ROAST FILET MIGNON

*Creamed Horseradish Sauce, Hollandaise, Red Wine Demi-Glace*

*\$240.00*

*Serves approximately 16 guests*

### ROAST PRIME RIB

*Au Jus, Fresh Grated Horseradish*

*\$450.00*

*Serves approximately 30 guests*

### WALNUT & MUSTARD CRUSTED PORK LOIN

*Apple Cider Demi Glace*

*\$125.00*

*Serves approximately 25 guests*

### BAKED HORSERADISH CRUSTED SALMON

*Dijon Beurre Blanc, Capers*

*\$125.00*

*Serves approximately 15 guests*

### OVEN ROASTED TURKEY BREAST

*Traditional Pan Gravy, Cranberry Sauce*

*\$125.00*

*Serves approximately 20 guests*

### HONEY ROASTED HAM

*Mustard Gravy, Pineapple Salsa*

*\$125.00*

*Serves approximately 25 guests*

# DESSERT

## CHEF'S DECADENT DESSERT DISPLAY

*Chocolate Profiteroles, Assorted Macarons, Pralines, Mini Cannoli, Mini Cheesecake,*

*Chocolate Covered Strawberries, Lemon Bars, Oreo Bars, Meltaway Chocolate Bars,*

*Chocolate Chunk Brownies*

*\$12.00*

## ICE CREAM NOVELTIES

*Ice Cream Sandwiches, Nutty Ice Cream Cones, Chocolate Fudge Bars, Chipwiches*

*Lemon & Raspberry Italian Ice*

*\$12.00*

*All prices are as add-ons to packages*

**Stand alone stations add \$4.00 per person**

**The View Requires a 60 person minimum for an all station event**

*All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge*

# BEVERAGE OPTIONS

## CASH BAR

*Guests pay for their own beverages*

*A \$75 Bartender Fee per bartender will be applied to the final bill*

*The View suggests 2 bartenders for events over 60 Guests*

## TAB BAR

*Based on Consumption*

*A \$75 Bartender Fee per bartender will be applied to the final bill*

*The View suggests 2 bartenders for events over 60 Guests*

## BEER & WINE OPEN BAR

*Miller Light & Yuengling Draft Beer, Two Domestic Beer Bottles, One Imported Beer Bottle*

*Cabernet, Merlot, Chardonnay, Pinot Grigio, & Moscato by the Glass*

*\$15.00 Per Guest for the First Hour*

*\$5.00 Per Guest for Each Additional Hour*

## STANDARD OPEN BAR

*\$18.00 Per Guest for the First Hour*

*\$8.00 Per Guest for Each Additional Hour*

## PREMIUM OPEN BAR

*\$25.00 Per Guest for the First Hour*

*\$15.00 Per Guest for Each Additional Hour*

## ULTRA PREMIUM OPEN BAR

*\$28.00 Per Guest for the First Hour*

*\$18.00 Per Guest for Each Additional Hour*

## BUBBLY BAR

*Sparkling Wine*

*Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Pomegranate Juice*

*Seasonal Fruit Mix-ins*

*\$10.00 Per Guest for the First Hour*

*\$7.00 Per Guest for Each Additional Hour*

*All Liquor included in Open Bar Packages listed on following page*

*All prices displayed are subject 20% Service Charge*



## STANDARD OPEN BAR PACKAGE

*In addition to house liquors, below is a list of alcoholic beverages included in your Bar Package*

### VODKA

*Absolut  
Absolut Citron  
Tito's*

### RUM

*Bacardi  
Captain Morgan  
Malibu*

### GIN

*Beefeater  
Tanqueray*

### SCOTCH

*Dewar's  
J&B*

### TEQUILA

*Jose Cuervo Gold*

### WHISKEY

*Canadian Club  
Jack Daniels  
Seagram's 7  
Seagram's VO*

### BOURBON

*Jim Beam  
Old Granddad*

### CORDIALS

*Amaretto  
Bailey's Irish Cream  
Christian Brothers Brandy  
Kahlua  
Peach Schnapps  
Sloe Gin  
Sour Apple Pucker  
Southern Comfort*

### DRAFT BEER

*Miller Light  
Yuengling*

### DOMESTIC BEER BOTTLES

*Coors Light  
Budweiser  
Bud Light  
Miller Light*

### IMPORTED BEER BOTTLES

*Corona  
Corona Light  
Heineken  
Heineken Light*

### WINE

*Cabernet  
Merlot  
Chardonnay  
Pinot Grigio  
Moscato*

## OPEN BAR UPGRADES

### PREMIUM

*All standard bar selections & the following*

*Ketel One Vodka  
Crown Royal  
Amaretto Disaronno  
Chambord  
Johnnie Walker Red  
Frangelico  
Jameson Irish Whiskey  
Sambuca Romana*

### ULTRA PREMIUM

*All standard & premium bar selections & the following*

*Grey Goose  
Tanqueray 10  
Knob Creek  
B & B  
Chivas  
Drambuie  
Grand Marnier  
Hennessy VS  
Johnnie Walker Black*

## GENERAL INFORMATION

### DEPOSIT & PAYMENT SCHEDULE

A signed contract and an initial deposit of \$500.00 is required to reserve the room for your date. Banquet room rentals will not be reserved until your deposit is received. Final payment is due seven (7) business days prior to your event. **All monies are non-refundable.** If your payments are not received by the due dates, your reservation will be cancelled and Morgan Hill will have no further obligations under the agreement. **We accept Visa, Mastercard, Discover, and American Express with a 3.5% processing fee assessed on each card transaction.** Please make checks payable to Morgan Hill Golf Course. Payments are to be delivered directly to the Food & Beverage Office or mailed to Morgan Hill Golf Course, 100 Clubhouse Drive, Easton, PA 18042.

### GUARANTEE

The customer agrees to provide Morgan Hill Golf Course Inc. with a tentative headcount fourteen (14) days prior and a final count seven (7) days prior to the function date. **This is considered your final guarantee and NOT subject to reduction.**

### ROOM FEES

The following are the room rental fees: **\$500 Grand View Rental fee** to host your event in the larger room, **\$250 Terrace View Room Rental Fee** for the smaller room, applied to the bill after tax and service charge. All events at The View are four (4) hours. Extension of time is available at an additional fee of \$300.00 per half hour.

### VENDORS

Morgan Hill is locked and armed one (1) hour after the function has ended. **All vendors must be informed by the Host that they are to pack up and exit the building within one hour of the end of the function or the Host will be charged the time extension fee of \$300.00 per half hour.** All vendors included in this packet already have their Certificate of Liability Insurance on file with our office. Any outside vendors that are not a part of the packet will need to provide their Certificate of Liability Insurance to us **no later than two (2) weeks prior** to the event. Morgan Hill reserves the right to deny entrance into the building if no certificate is on file.

### MENU SELECTION & CONFIRMATION

Final menu items, room arrangements, and other details pertaining to your function must be received fourteen (14) days prior to the function. All food and beverage will be provided by Morgan Hill and consumed within the time frame of the event as stated on the contract. Food and beverage are not permitted to be removed from Morgan Hill due to certain liabilities. Morgan Hill reserves the right to confiscate food and beverage that is brought on the property in violation of this policy without prior arrangements from food and beverage department. Per the Northampton County Health Department, consumption of raw or undercooked foods may increase the risk of food-borne illnesses.

### LIQUOR SERVICE

Open bars are a maximum of four (4) hours. For an additional charge bars may be for an one (1) additional hour. No Open Bar will exceed five (5) hours. Morgan Hill does not permit the serving of alcoholic beverages to anyone who we (in our sole discretion) determine is intoxicated or who is under the age of Twenty-One (21). The View Bartenders are required to ID any guest appearing to be under the age of Thirty (30). The View does not permit the sale of shots at the Banquet Bar. The patron understands and agrees to abide by the policy and to uphold the laws of the state. **There will be a \$75 bartender fee for all Cash or Consumption bar arrangements**

### PRICING & PROVISIONS

Prices are subject to change if event date is reserved more than 6 months in advance. All food and beverage charges exclude tax and service fee. Additional event related charges are subject to a 20% service fee and 6% state sales tax.

### MORGAN HILL BANQUET FACILITY RESPONSIBILITIES

Our staff will make every effort to make your event as special as possible. We take great pride in providing customer satisfaction. Morgan Hill will make every effort to accommodate any special needs you may have.