

Private Party Terms and Packages

Updated June
2010

menus

please note that prices for food and beverage do not include 6% pennsylvania sales tax or 20% service charge. **prices are subject to change and/or are subject to a proportionate price increase consistent with increased costs and or seasonal availability of food and beverage.** once a finalized menu is contracted, prices are then guaranteed. please note the starred (**) items, which correspond to supplement charges that are noted along the bottom of each page

service charge

a minimum of \$100.00 or 20% of the food and beverage total, whichever is greater, is the required service charge for all private functions

room charges and sales minimums

brunch and lunch parties:

for the Private Dining Room (26people and less) there is no room charge/sales minimum if party luncheon package is used. for parties 18 and under, who chose to have an a la carte menu option, there will be a \$100.00 *private room fee*, in addition to your food and beverage selections, the 6%sales tax and 20% gratuity.

this fee is NOT a deposit, nor will it be deducted from the final check.

the main dining room may have required sales minimums for weekdays, please inquire with management.

dinner parties:

private dining room

accommodates up to 26 guests, 24 with A/V equipment

weekdays (sunday-thursday)

* there is a \$100.00 gratuity/service charge minimum, if your party does not spend a **minimum of \$500.00 in food and beverage sales**, the difference will be applied to your bill.

* for parties 15 and under, who chose to have an a la carte menu option, there will be a \$100.00 *private room fee*, in addition to your food and beverage selections, the 6%sales tax and 20% gratuity. This fee is NOT a deposit, and will not be deducted from the check.

weekends (friday-saturday)

the **minimum charge** required for our private dining room (accommodates up to 26 guests) on a friday or saturday evening party is **\$1500.00 in food and beverage sales**, (plus 6% tax and 20% gratuity)

the main dining room

accommodates 28 – 75 guests

weekdays (tuesday-thursday)

the **minimum charge** to rent the main dining room during the week is **\$2500 food and beverage sales minimum**, (plus 6% tax and 20% gratuity)

weekends (friday-saturday)

the **minimum charge** to rent out the main dining room (for 28 to 75 guests) on a friday or saturday evening is **\$5000.00 in food and beverage sales**, (plus 6% tax and 20% gratuity)

(note: the main dining room may not be available for private functions on some weekends through Nov, Dec, Apr or May, please speak with a Manager)

guest count guarantees

the final number of guests attending your affair is required 72 hours prior to your party. this is critical to insure that we can meet your needs and properly prepare for your event. it is the party contacts' responsibility, to inform Tango of this final count. once received, the number will be considered your guarantee count, should your guest count change after the 72 hours, please notify us as soon as possible. Should your actual attended guest count be less than expected, Tango reserves the right to charge you for guests who did not attend but are included in your final guaranteed number. If no final count is provided Tango reserves the right to change you for the original inquired guest count provided.

beverage/cocktail service

cocktails, as well as beer and wine, are charged on a per drink basis. butlered wine, champagne and bottled water are also available. wine and champagne are then charged on a per bottle basis. all other non-alcoholic beverages are charged on a per drink basis. hot coffee and tea are included in the party package, however, no other non-alcoholic beverages, herbal teas, cappuccino or espressos are included.

Room and A/V rentals

Ala carte room fee \$100 (for specified dining areas, or private rooms)
Projection Screen \$25
LCD projector \$75
Customized color or specified flowers (priced subject to change and availability)

parking

complimentary parking is available. during lunch hours our lot has limited space. We requests that guests park in the designated "orange" spots, but the entire back lot is available for use. tango is not responsible for guests who park in the bryn mawr mall front parking spaces. as this is not our property, they do reserve the right to tow cars which are illegally parked. we do not offer valet parking. for large parties we recommend car pooling. there is a metered municipal lot is across morris avenue, in front of the train station, this is available for public use.
(valet parking is available upon request, cost will be applied to your event)

deposit

to secure your date, a \$15 per person deposit is required, this amount will be applied to your bill at completion of the event. the date of your function can be held up for 1 week without a deposit, after this time, the date will be released. this deposit is non-refundable after 30 days prior to your event. in the event, there is an "act of God" inclement weather, and you need to cancel, Tango will allow your deposit to be applied to a rescheduled date within 60days of original date. all private events will be secured with a processed deposit, we no longer hold dates with just a credit card. if you should need to cancel for any reason other than uncontrolled weather circumstances, Tango reserves the right to keep your deposit, and not allow it to be applied to a future event. finalized menus are required within one week of the event date.

preferred customer program

***** UNFORTUNATELY, WE DO NOT ACCEPT PREFFERED CUSTOMER CARDS, BIRTHDAY OR WEEKLY PROMOTIONS, REDEEM OR ISSUE ANY COUPONS FOR ANY PRIVATE EVENTS*.**

THERE WILL BE NO EXCEPTIONS.***

***PRIVATE EVENTS ARE SPECIFIED AS PARTIES BOOKED FOR ANY PRIVATE ROOM, THROUGH THIS PACKAGE AND THE PARTY COORDINATOR, INCLUDING ALA CARTE OPTIONS WITH OR WITHOUT PRIVATE ROOM FEES..**

For more information please call 610 526 9500

Lunch

first course: choose 3

soup: cream of mushroom , vegetarian black bean, soup of the day
crispy shrimp dumplings sweet and sour dipping sauce (can be prepared steamed as well)
stilton salad poached pear, spiced pecans, stilton cheese, baby greens, port wine vinaigrette*
crispy iceberg hearts maytag bleu cheese dressing
mixed greens balsamic vinaigrette
caesar salad rye croutons and cracked pepper parmesan dressing
sautéed broccoli rabe white beans, toasted garlic add shrimp **
fried calamari lemon horseradish aioli, marinara sauce, thai chili vinaigrette
jumbo shrimp stuffed with horseradish and dijon and wrapped in bacon**
jumbo lump crab martini mango papaya salsa* **with 2 grilled shrimp** **
sesame crusted seared rare tuna soba noodle salad, wasabi sweet and sour dipping sauce**
grilled portobello mushroom goat cheese, spinach, roasted pepper coulis*
baby spinach salad chopped egg, mushrooms, red onions, roasted red beets, warm bacon dressing*

second course: choose 3

blackened tuna sandwich asian slaw, sliced tomato, wasabi mayo, brioche roll
vegetarian grilled eggplant, portobella, roasted pepper mayo, tomato, mozzarella, multigrain bread
hot turkey wrap guacamole, salsa fresca, iceberg lettuce, melted chihuahua cheese, tortilla wrap
roasted turkey swiss cheese, cranberry compote, lettuce, tomato, multi grain roll
grilled chicken blt bacon, lettuce, tomato, mozzarella cheese, basil mayo, ciabatta bread
chicken flatbread wrap grilled chicken, onions, refried beans, avocado, roasted pepper, queso fresco
smoked salmon lemon herb cream cheese, red onion, cucumber, brioche roll
grilled salmon blt bacon, lettuce, tomato, lemon caper dill aioli, foccacia
cold roast beef sliced thin, with swiss cheese, horseradish mayo, lettuce, tomato, brioche roll
french dip served warm, roast beef, carmelized onion, cheddar cheese, baguette, horseradish au jus *
crab cake sandwich lettuce, tomato, chipotle remoulade, Kaiser, french fries*
grilled portobello sandwich roasted pepper, goat cheese, spinach, basil mayo, multi grain roll
8oz. cheeseburger kaiser, lettuce, tomato, red onion, french fries
roasted chicken breast mushroom gravy, potato and vegetable of the day*
angel hair with spicy shrimp pancetta, broccoli rabe, pepperoncini and tomato**
wild mushroom ravioli crab meat, asparagus, tomato, and mushroom cream sauce**
single panko crusted jumbo lump crab cake sweet potato fries, cole slaw, chipotle remoulade*
simple salmon lemon wedges, Spanish rice steamed broccoli*
meatloaf wild mushroom gravy, potato and vegetable of the day
quiche of the day (available for parties 20 and under)
duck confit & arugula goat cheese, candied walnuts, golden raisins, strawberry champagne vinaigrette *
warm frisee salmon grilled salmon, pancetta, potato, gorgonzola, honey roasted garlic vinaigrette
mediterranean chicken salad fresh mozzarella, mixed greens, olives, roasted peppers, cornichons
chicken chopped Cobb iceberg lettuce, blue cheese, avocado, tomato, hickory smoked bacon, sliced egg, ranch dressing
greek salad romaine, spanakopita, tomato, kalamata olives, feta cheese, chick peas, cucumber, herb red wine vinaigrette add chicken*
grilled flat iron steak salad mixed greens, cucumber, tomato, red onion, papaya, portobella mushroom, macadamia nuts, thai peanut vinaigrette *
quesadilla of the day guacamole & salsa
fish tacos (2) crispy fried cod, shredded cabbage, chipotle mayonnaise, pico de gallo, soft corn tortilla, black beans & rice
chicken enchilada tomato-jalapeño sauce, pepperjack cheese, corn tortilla, black beans & rice
chicken taco grilled onions and poblano peppers, queso fresca, chihuahua cheese, corn tortilla, black beans and rice
chicken burrito refried bean, grilled onions, Chihuahua cheese, flour tortilla, black beans and rice
chicken quesadilla grilled chicken, monterey jack-cheddar cheese, salsa, guacamole

\$22 menu * additional \$2 ** additional \$4 *additional \$6 additional course priced accordingly**

third course

dessert tasting the chef's selection of three miniature desserts
coffee or tea

Brunch

first course: choose 3

soup: cream of mushroom soup, vegetarian black bean, soup of the day
french onion soup *

seasonal fruit cocktail fresh mint garnish

blintz mixed berry compote and sweet ricotta cheese *

melon and prosciutto de parma arugula garnish, balsamic drizzle *

stilton poached pear, spiced pecans, stilton cheese, baby greens, port wine vinaigrette *

crispy iceberg hearts tomato, carrot, maytag bleu cheese dressing

mixed greens cucumber, tomato, balsamic vinaigrette

caesar salad romaine lettuce, rye croutons and cracked pepper parmesan dressing

mediterranean salad fresh mozzarella, roasted peppers, olives, cornichons, mixed greens, balsamic vinaigrette *

sautéed broccoli rabe white beans, toasted garlic **with shrimp** *

fried sesame calamari lemon horseradish aioli, marinara sauce, thai chili vinaigrette

jumbo shrimp stuffed with horseradish and dijon, wrapped in bacon**

choose 1: steamed or crispy fried shrimp dumplings soy dipping sauce

jumbo lump crab martini mango papaya salsa* **with 2 grilled shrimp** **

second course: choose 3

quiche of the day with mixed greens

with a cup of soup * or french onion soup **

smoked salmon whitefish salad bagel, cream cheese, red onion, capers and tomato

omelet of the day (omissions only, no substitution for ingredients)

make your own omelet **

(choose 3 ingredients and 2 cheeses)

broccoli, spinach, onion, peppers, asparagus, mushrooms, bacon, ham

swiss, cheddar, provolone, american, feta, basil cream cheese

traditional eggs benedict poached eggs, hollandaise, canadian bacon, english muffin
add jumbo lump crab *

smoked salmon eggs benedict poached eggs, classic hollandaise, english muffin **

eggs benedict florentine jumbo lump crabmeat, spinach, poached eggs, hollandaise **

eggs your way applewood smoked bacon, potatoes, fruit

french toast souffle layers of brioche bread soaked in egg custard with brown sugar
caramel, served with warm apple raisin compote, vermont maple syrup

breakfast burrito scrambled eggs, pico de gallo, guacamole, jack-cheddar, black beans

egg 'n brioche sandwich fried egg, american cheese, canadian bacon, potatoes, fruit

steak and eggs 4oz petit filet, 2 eggs any style, potatoes, fruit *

jumbo lump crab cakes and eggs two eggs(any style), potatoes, fruit,
choose: 1crab cake * or 2crab cakes **

third course:

chefs selected dessert tasting

coffee and tea

\$27 menu * additional \$2 ** additional \$4 *additional \$6 additional course priced accordingly**

Dinner

first course: choose 3

**choose 1 soup: cream of mushroom, vegetarian black bean, soup du jour
four cheese french onion ***

crispy iceberg heart creamy maytag bleu cheese dressing

stilton salad poached pear, spiced pecans, stilton cheese, baby greens, port wine vinaigrette*

caesar salad cracked pepper parmesan dressing with rye croutons

mixed greens balsamic vinaigrette

duck confit and arugula salad goat cheese, candied walnuts, golden raisins, strawberry champagne vinaigrette *

sesame crusted seared rare tuna soba noodle salad, wasabi sweet and sour dipping sauce**

fried sesame calamari lemon horseradish aioli, marinara sauce, thai chili vinaigrette

jumbo shrimp stuffed with horseradish and dijon wrapped in bacon **

jumbo lump crab martini mango papaya salsa* **with 2 grilled shrimp ****

grilled portobello mushroom goat cheese, spinach, roasted tomato coulis

Mexican chicken spring rolls guacamole, pico de gallo *

sautéed broccoli rabe white beans, roasted garlic, diced tomato **add shrimp ****

steamed or fried shrimp dumplings sweet and sour dipping sauce

smoked salmon carpaccio crispy capers, red onion, arugula salad, grilled baguette*

crispy fried oysters habenero pepper mayo, tortilla chip, lime cilantro Mexican salad garnish **

second course: choose 3

grilled swordfish seasonal preparation

panko crusted jumbo lump crab cakes coleslaw, sweet potato fries, chipotle remoulade**

ancho crusted tilapia with sautéed jumbo lump crab zucchini & yellow squash, chili lime butter, spanish rice **

grilled rainbow trout spanish rice, vegetable medley, almond caper brown butter

pan seared sea scallops asparagus risotto, roasted tomato sauce*

grilled ahi tuna grilled baby bok choy, sticky rice timbale*

chilean sea bass seasonal preparation **

snapper veracruz onion, tomato, pepper, garlic, tangy tomato sauce, crispy potato planks *

grilled atlantic salmon vegetable orzo, steamed broccoli, lemon dill buerre blanc *

simple salmon sautéed in olive oil with lemon wedges, steamed broccoli, spanish rice

jambalaya shrimp, scallops, ham, andouille sausage, crawfish, chicken, creole sauce, calamari*

vegetarian pasta primavera asparagus, tomato, yellow squash, zucchini, broccoli, mushroom, spinach, garlic, olive oil

lobster ravioli lobster filled ravioli, lobster meat, sautéed spinach, lobster cream sauce **

angel hair with spicy shrimp pancetta, broccoli rabe, pepperoncini and tomato

wild mushroom ravioli crabmeat, asparagus, tomato, and mushroom cream sauce*

meatloaf mashed potato, steamed broccoli, wild mushroom gravy

8oz cheeseburger choice of cheese, lettuce, tomato, red onion, brioche roll, french fries

roasted chicken breast spinach, artichoke, lemon white wine broth, mashed potato

roast duck breast mashed potato, asparagus, sundried cherry demi glace

pork chop brussel sprouts, sweet potato pancetta hash, apple bourbon glaze *

grilled lamb chops herb roasted potatoes, sautéed spinach, natural rosemary mint jus**

8 oz. filet mignon mashed potatoes, sautéed spinach, port wine demi glace**

grilled filet topped with jumbo lump crabmeat, roasted tomato béarnaise***

grilled 8 oz. filet mignon with three grilled jumbo shrimp***

grilled 8 oz. filet mignon with a panko crusted jumbo lump crab cake***

16oz. rib-eye mashed potatoes, sauteed green beans, gorgonzola onions**

12oz. new york strip steak roasted garlic butter** shoestring fries, steamed broccoli

braised beef short rib stroganoff bowtie pasta, broccoli, mushroom sour cream demi glace*

grilled flat iron steak brandy peppercorn cream sauce, mashed potatoes, steamed broccoli

lime cilantro marinated skirt steak black beans, traditional chimichuri, jalapeno sweet potato fries

\$34 per person *additional \$2 **additional \$4 *additional \$6 ****additional \$10**

additional course priced accordingly

third course

dessert tasting the chef's selection of three miniature desserts **includes coffee or tea**

A LA CARTE DESSERTS

add \$2 supplement per dessert per person

warm chocolate soufflé molten chocolate center, scoop of vanilla ice cream

warm apple tart vanilla ice cream

seasonal mixed berries with whipped cream

traditional tahitian vanilla crème brulee caramelized top

banana chocolate chip bread pudding butterscotch swirl ice cream

chocolate bundt cake chocolate raspberry truffle swirl ice cream

traditional new york style cheesecake oreo crust, raspberry sauce

a selection of ice cream and sorbet

cookie display

assorted freshly baked cookies \$3 per person

chocolate strawberries

\$1.5 each

Butlered Hors d'Oeuvres

all hors d'oeuvres are priced per piece. we recommend 1.5 pieces per person.

cold hors d'oeuvres

prosciutto wrapped asparagus 3.5

stuffed endive pear, blue cheese, walnut **3**

bruschetta marinated tomato, basil, garlic and fresh mozzarella **2**

smoked salmon rye croustini with herb cream cheese **3**

smoked salmon mousse with cucumber pumpernickel toast **2.5**

lobster salad BLT on baguette **4**

jumbo gulf shrimp cocktail cocktail sauce **3**

blackened chicken tortilla pico de gallo, guacamole **2.5**

tuna tartare on wonton chip **3**

oysters on a half shell mignonette granita **3**

deviled eggs paprika-dijon crème **1.5**

roast filet mignon and horseradish arugula pesto on crostini **3.5**

hot hors d'oeuvres

roasted butternut squash soup shooters with cranberry compote **1.5**

ahi tuna spring roll soy dipping sauce **3.5**

assorted mini quiche 2.5

spanakopita spinach and feta cheese wrapped in phyllo pastry **2.5**

jumbo shrimp wrapped in hickory-smoked bacon, dijon horseradish stuffed **3.5**

choose 1: steamed or crispy shrimp dumplings wasabi soy dipping sauce **2**

crispy mexican chicken spring rolls 2.5

mini crab cakes chipotle remoulade **3.25**

jumbo sea scallops wrapped with smoked bacon, spicy remoulade **4**

sesame crusted scallop sweet chili vinaigrette **3.5**

beef or chicken empanada 3.5

peking duck rolls hoisin-dipping sauce **2.5**

crab stuffed mushroom caps lemon hollandaise **3.5**

fig & marscapone phyllo purses 2.5

spicy chicken crispy pot-sticker 2.5

sesame tuna skewers wasabi mayo **3**

crispy fried oysters tortilla chip, habanero mayo, pico de gallo **3**

crunchy crab & shrimp wontons sweet and sour dipping sauce **2.5**

mini wellington puff pastry filled with mushroom duxelle and filet **3.75**

chicken sate miso glaze **2.5**

asian meatballs sweet and sour glaze **2**

coconut crusted shrimp orange dipping sauce **3**

mini red bliss stuffed potato skins cheese, bacon, sour cream **3**

Stationary Displays (prices subject to change)*

Trays are built based on per person orders

Antipasto \$6/person

Prosciutto, salami, provolone, marinated fresh mozzarella, artichokes, and olives, tomatoes, grilled zucchini and yellow squash (can be made vegetarian: remove meats, add grilled asparagus and eggplant)

Fruit 'n Cheese \$4/person

Seasonal fresh fruit and a selection of cheese: brie, swiss, peppered jack cheese, assorted crackers

**An additional \$2/person for artisanal cheese selection – puff pastry baked brie, stilton, herb rolled goat cheese,*

Vegetable Crudite \$3/person

A bountiful array of garden vegetables: carrots, celery, broccoli, zucchini, yellow squash, tomatoes; dipping sauce of your choice: ranch or blue cheese or red pepper hummus

Quesadilla Fiesta \$5/person

2 different quesadillas:

marinated chicken, poblano peppers, onions, Chihuahua cheese
and

roasted jalepeno vegetables with Oaxaca cheese; served with sides pico de gallo and guacamole

Asian Appetizer Sampler \$7/person

Steamed shrimp dumplings, asian meatballs, and peking duck roll with hoisin sauce * *An additional \$2/person for crispy crab and shrimp wontons with soy dipping sauce,*

Shrimp Trio \$9/person

Choose 3 from: shrimp cocktail, potato wrapped shrimp, crispy shrimp dumplings, or shrimp wrapped bacon and Dijon mustard

The Big Dipper \$4/person

Choose 3 fresh made dips: red pepper hummus, guacamole, fresh tomato bruschetta, roasted tomato salsa; served with pita and tortilla chips

** additional \$2/person for spinach-artichoke crab dip*

Buffet style Stationary Displays

Chilled Basil Parmesan Pasta	\$6.00 per person
Asian Noodle Salad	\$6.00 per person
Assorted Wraps	\$6.00 per person*
Cold Poached Salmon	\$35.00 per side*
Smoked Salmon:	\$40.00 per side*
Chilled Roast Filet with Arugula Pesto	\$25.00 per person*

Spicy Shrimp or Seafood Pasta \$10.00 per person*

Action Stations

Chef's Carving Station

Prime Rib (au jus)	\$20.00 per person*
Honey Ham (pineapple glaze)	\$10.00 per person*
Roasted Turkey (natural gravy)	\$market price

Mashed Potato Bar \$10.00 per person*

includes 5 toppings

each additional toppings add \$1.00 per person*

select from: Virginia ham, hickory smoked bacon, sun dried tomatoes, chives, scallion, broccoli, mushrooms, roasted garlic puree, chipotle butter, jack-cheddar cheese, parmesan cheese, sour cream

Pasta Station \$10.00 per person*

Includes 2 pastas (bowtie and penne), 4 vegetables, 2 sauces

Select from: diced asparagus, wild mushrooms, fresh peas, broccoli, caramelized fennel, diced tomato, roasted peppers, artichokes, broccoli rabe

Add Italian sausage, sliced chicken or shrimp (add\$3/p)

Select sauces from: Roasted onion cream sauce, marinara, or alfredo white sauce

Off Premises-Office Meeting Luncheon

Pick up: \$17.50/person + tax

Delivery/Set-up: \$17.50/person + tax and \$20% gratuity

Assorted Sandwiches/Wraps Tray

Select 3:

Roast Beef, Cheddar, Lettuce, Tomato with Horseradish Mayo

Italian Meats, Provolone, Lettuce, Tomato, Balsamic Vinaigrette

Turkey or Chicken BLT, Swiss, Mayonnaise

Chicken Salad with Grapes and Apples

Tuna Salad with Celery and Red Onion

Grilled Vegetables with Provolone and Basil Mayo

Chilled Sides

Select 1:

Sun dried Tomato, Basil, Parmesan Pasta Salad

Greek Orzo Salad (feta, red onion, chopped olive, red/yellow pepper)

Home style Red Bliss Potato Salad

Asian Noodle Salad

German style Bacon-Potato Salad

Green Salad or Crudite

Select 1:

Romaine Salad with Creamy Parmesan Peppercorn Dressing

Mixed Greens with Balsamic Vinaigrette

Fruit 'n Cheese Tray

Vegetable Crudite with Ranch Dip

Includes Paper Goods: to-go rollups and disposable plates

Additional offerings:

Tasting Dessert Tray \$4/person

Cookie Tray \$3/person

2L sodas (Coke, Diet Coke, or Sprite) with cups \$3/each

Ice (20# bags) \$5 each

Business Meeting or Dinner Party Package

dining room rental based upon availability

\$60 per person +tax/gratuity includes:

*room rental, hors d'oeuvres reception and 3-course menu

(minimum sales requirements apply for weekend and main dining rental, supplemental charges apply for menu selections and a/v rental)

*Tables will be arranged for meeting space, reception and dinner

*During meeting and throughout evening coffee/hot tea and soda/iced tea will be offered (all inclusive)

*Upon completion of meeting, we will set up a stationary display and begin butler service hors d'oeuvres to be offered with your cocktail/bar selections. Depending on approximate time of dinner service this will be a 45minute reception

Stationary

Please select 1 from:

Fruit 'n Cheese Tray with assorted crackers

Vegetable Crudités Tray with creamy dip

Tango Tapas (Chick Pea Hummus and Guacamole or Roasted Tomato Salsa, Tortilla Chips and Grilled Pita)

Butlered

Please select 3 from:

Tomato Mozzarella Basil Bruschetta

Blackened Chicken Tortilla

Assorted Mini Quiche

Hoisin Duck Roll

Tuna Tartare on Wonton Chip

Mexican Chicken Spring Rolls

Crab & Shrimp Wontons

Ahi Tuna Spring Roll

Spinach and Feta Phyllo Spanikopita

Vegetable stuffed Mushroom caps

Guests will be seated for a 3-course dinner, please see the dinner course selections on the printed in the beginning of this package. A customized printed menu will be placed at each guests seating.

Note: herbal Tazo teas, specialty bottled sodas, fruit juices, cappuccino/espresso, bottled water and alcoholic beverages are not included in this package.

Looking for a place to hold upcoming business conference? Don't have a local office branch to hold an important meeting?

Tango offers in-house private space for all day meetings and corporate luncheons for up to 25 guests in our private dining room at an all inclusive price.

\$100.00 per person includes:

*Room rental for the day (8am-4pm) or other 8hr period based upon availability

*Upon arrival we'll have a welcoming continental breakfast set for you. (coffee/tea service, assorted croissants, mini Danish and sticky buns)

*Around 11:30am, take a break for us to set your room for a three course luncheon, your meeting can resume after we take your order and we will serve lunch throughout with no interruptions.
(see lunch selections in this package, includes fountain soda/iced tea, coffee/hot tea)

*About 3:00pm revive yourself with a mid-day snack, we'll set a stationary display off to the side for you to nibble from.
(choose 2 from: Antipasto, Fruit 'n Cheese, Vegetable Crudite, or The Big Dipper/Tapas)

Note: herbal teas, specialty bottled sodas, fruit juices, cappuccino/espresso, bottled water, and alcoholic beverages are not included

Directions

from philadelphia:

take i-76 west (schuylkill expressway) to exit 28a (on left), 476 south (blue route) to exit 13 – st. davids/ villanova.

bear right at the end of the exit ramp onto route 30 (lancaster ave). travel 14 lights to morris avenue in bryn mawr; turn left (at the end of the municipal parking lot). our tango sign is visible from lancaster ave

from new york, northern new jersey and connecticut:

reach i-276 west (pennsylvania turnpike) and continue to signs leading towards i-476 south.

leave the Pennsylvania turnpike onto i-476 south and continue on i-476 south for approximately 5 miles. exit 13- st. davids/ villanova.

Bear right at the end of the exit ramp onto route 30 (lancaster ave).

travel 14 lights to morris ave in bryn mawr; turn left (at the end of the municipal parking lot).

our tango sign is visible from lancaster ave.

from delaware, maryland, florida & all points south:

take i-95 north to i-476 north to exit 13- st. davids/ villanova.

bear right at the end of the exit ramp onto route 30 (Lancaster ave).

travel 14 lights to morris ave in bryn mawr; turn left (at the end of the municipal lot).

our tango sign is visible from lancaster ave.