

## Premier Package

Lionville Hall's all-inclusive banquet package. Soft beverages and linens included.

\$59.99 per person plus sales tax (6%), and service fee (20%).

**BUTLERED HORS D'OEURVES** Choice of any 3 of our Hors, d'Oeuvres, and one stationary Hors d'Oeuvre.

### CHAMPAGNE TOAST

**SALAD COURSE** Choice of a garden salad or Caesar salad. Served with fresh rolls and butter.

**DINNER HOUR** Choice of three entrees from our dinner buffet section, plus one stationed entrée.

**COFFEE AND DESSERT STATION** Premium coffee and herbal tea, assorted mini desserts.

**PREMIUM OPEN BAR** House and Call Liquor and Wine, Domestic and Imported drafts & bottles.

## Bar Packages

**House Liquors:** New Amsterdam Vodka and Gin, Bacardi Rum, Cutty Sark scotch, Jim Bean bourbon, Luna azul tequila, Seagrams 7 & VO whiskey.

**Call Liquors:** 1800 Silver tequila, Beefeaters gin, Bulleit bourbon, Captain Morgan rum, Dewars scotch, Jack Daniels whiskey, Tito's vodka.

**Premium bottle selections:** Amstel Light, Blue Moon, Corona, Corona Light Heineken, Lagunitas IPA, Samuel Adams seasonal, Stella Artois, Victory seasonal, Yard Pale Ale.

**PREMIUM OPEN BAR** \$26 per person for 3 hours  
House & call Liquors, house wine, Miller Lite & Yuengling draughts, domestic bottles, and choice of three premium bottled beers. Minimum of 40 guest.

**HOUSE OPEN BAR** \$21 per a person for 3 hours  
House liquors, house wine, and Miller Lite and Yuengling draughts. Minimum of 40 guest.

**BEER AND WINE OPEN BAR** \$15 per a person for 3 hours  
House wine, and Miller Lite and Yuengling draughts. Minimum of 20 guests.

**CONSUMPTION BAR** Host will pay for drinks that are consumed. Bartending fee of \$25 per hour for all parties fewer than 40 adults if bar set-up required.

**CASH BAR** guests pay on cash and carry basis. Bartending fee of \$25 per hour will apply if bar set-up is requested.

## Additional Options

PROJECTOR \$50  
PROJECTOR SCREEN \$25  
PODIUM AND MICROPHONE \$50  
DANCE FLOOR SET-UP \$100

## Breakfast and Brunch

Includes soft beverage, and linens.

**BREAKFAST BUFFET (\$14.99 PER PERSON)** Scrambled eggs, breakfast potatoes, bacon, sausage links, French toast, seasonal fruit, and bagels with cream cheese.

**BRUNCH BUFFET (\$16.99 PER PERSON)** Breakfast buffet plus a choice of one entrée from lunch buffet menu, plus seasoned rice and steamed vegetables.

**ADDITIONAL ENTRÉE - \$2.99 PER PERSON**

**BREAKFAST PASTRIES (\$1.99 PER PERSON) – CHOICE OF TWO: ASSORTED DANISH AND MUFFINS.**

**OMELET STATION (\$2.99 PER PERSON) – MADE TO ORDER OMELETS WITH BREAKFAST MEATS AND GARDEN VEGETABLES. ADD TO BREAKFAST OR BRUNCH PACKAGE.**

**MIMOSA OR SANGRIA BOWL – \$4.99 PER PERSON PER HOUR.**

## Additional Details

To reserve our elegant Lionville Hall, a signed confirmation, and non refundable deposit of \$300 is required. The deposit will be applied to the final bill. Service fees of 20% will be applied to the cost of all functions.

A \$250 fee will be applied for all wedding ceremonies. Wedding bookings require a payment equal to 50% of estimated invoice 30 days prior.

Room is available in increments of four hours. Extended hours are available at a rate of \$100 per hour. When booking an event, an approximate guest count is necessary. Please note that the final guest count, and final payment are due 5 days prior to the event.

No outside food or beverages allowed with exception of special occasion cake. Due to health code regulations no unused food or beverage can be removed from Lionville Hall. All food must be consumed on premise.

# Timothy's Lionville Hall Banquet Menu

An elegant, and beautifully designed private full service banquet facility. Whether you are planning an intimate family gathering, grand celebration, corporate function, wedding or commitment ceremony, rehearsal dinner, bridal shower, sports banquet, or community fundraiser. Lionville Hall provides the flexibility with a wide variety of competitively priced menu options that we know you will love.

120 Eagleview Boulevard  
Exton, PA 19341  
Phone: 484-879-614  
Email: [timothyslionville@gmail.com](mailto:timothyslionville@gmail.com)

## Hors d'Oeuvres Buffet

**\$14.99 per a person plus sales tax, and 20% service fee. Includes four selections for two hours, with linens, and soft beverages.**

Additional selections available at \$1.99 per a person.

Minimum of 20 guests.

**ARTICHOKE AND SPINACH DIP** Roasted artichoke and spinach in an artisan cheese fondue. Served with crisp tortilla chips.

**BUFFALO CHICKEN DIP** Shredded chicken breast tossed in a creamy bleu cheese fondue. Served with tortilla chips.

**CHESAPEAKE CRAB DIP** Lump crab meat mixed with a melody of cheese fondue. Served with crisp tortilla chips **+1 per a person**

**FRESH FRUIT CRUDITÉ** Seasonal fresh fruits served with a sweet dipping sauce.

**HUMMUS PLATTER** Traditional and roasted red pepper hummus. Served with garden vegetables, crumbled feta, and pita bread.

**VEGETABLE CRUDITÉ** A variety of garden vegetables served with buttermilk ranch dressing.

**CHICKEN TENDERS AND ONION RINGS** Crispy breaded chicken tenders, and panko breaded onion rings. Served with Sweet Baby Rays BBQ sauce.

**TIMOTHY'S FAMOUS BUFFALO WINGS** Served with bleu cheese dressing. \*Buffalo Cauliflower may be substituted upon request.

**CHEESEBURGER SLIDERS** Mini beef patty, cheddar cheese, pickle chip on a mini brioche bun.

**CHEESESTEAK EGGROLLS** Philly style cheesesteak wrapped in a crisp eggroll and served with ancho-chili ketchup.

**SCALLOPS WRAPPED IN BACON** Broiled bacon wrapped scallops, and served with wasabi soy sauce. **+2 per a guest**

**SHRIMP COCKTAIL** Old bay seasoned shrimp, served chilled with cocktail sauce. **+2 per a guest**

**MARGARITA FLATBREAD** roasted tomato sauce, aged mozzarella, fresh basil, and drizzled with extra virgin olive oil.

**MEDITERRANEAN FLATBREAD** Roasted artichokes, fire-roasted peppers, chopped spinach, diced tomatoes, red onions, and melted feta cheese. Topped with creamy Tzatziki.

**PEPPERONI FLATBREAD** robust tomato sauce, mozzarella and provolone cheese with sliced pepperoni.

**TRADITIONAL FLATBREAD** robust tomato sauce, mozzarella and provolone cheese.

**SHRIMP LEJON** Creamy horseradish, apple-wood smoked bacon, and mozzarella cheese. Topped with diced tomatoes.

## Lunch Buffet

**Choice of two options. Served with a choice of Garden Salad or Caesar Salad Bowl, and dinner rolls. Soft beverages, and linens included. \$16.99 per person plus tax (6%), and service fee (20%).**

All wraps and sandwiches accompanies with pickles, and guest choice of buffalo chips or creamy coleslaw.

**BUFFALO CHICKEN WRAPS** chopped chicken tossed in our original buffalo sauce, melted mozzarella, and bleu cheese dressing in a grilled tortilla.

**CAJUN SHRIMP WRAPS** blackened shrimp, melted pepper jack, lettuce, and pico de gallo, with chipotle ranch dressing in a grilled flour tortilla.

**CHEESESTEAK WRAPS** Chopped sirloin, sautéed green peppers and onions, and melted American in a grilled tortilla.

**CHICKEN WALDORF WRAPS** chicken breast tossed with candied pecans, dried cranberries, celery, and red onion in sweet creamy mayonnaise. Served in a grilled tortilla with crisp romaine.

**CHESAPEAKE CHICKEN SANDWICH** Grilled chicken breast topped with lump crab, and melted mozzarella, then dusted with Old Bay. Served with brioche rolls.

**DELI WRAPS** Oven roasted turkey & Swiss, ham and American, and roast beef & provolone. Served with diced tomatoes, lettuce, in a flour tortilla.

**FRENCH DIP** Thinly sliced slow roasted top sirloin in au jus topped with melted Provolone. Served with creamy horseradish sauce and Kaiser rolls.

**PULLED PORK** Slow roasted seasoned pork tossed in sweet BBQ sauce, and served on a country white bun with creamy coleslaw.

**SMOKED CHICKEN COBB** Mixed greens, grape tomatoes, cucumber, diced bacon, bleu cheese crumbles, hard-boiled eggs, and mesquite grilled chicken.

**SOUTHWEST CHICKEN SALAD** Mixed green, grape tomatoes, cucumber, shredded cheddar cheese, tortilla strips, and cajun spiced grilled chicken.

**VEGETABLE WRAPS** Sautéed spinach, mushrooms, roasted red peppers, and onion with melted goat cheese and baby arugula tossed in citrus vinaigrette. Tucked into a grilled spinach tortilla.

## Dinner Buffet

**Choice of two appetizer selections, three entree selections, served with a choice of Garden or Caesar Salad, and dinner rolls. Soft beverages and linens included.**

**\$25.99 per person plus sales tax (6%), and service fee (20%).**

**BEEF TENDERLOIN WRAPPED IN BACON** Apple wood smoked bacon wrapped beef tenderloin medallions topped with bleu cheese fondue. Served with roasted potatoes.

**STEAK PORTOBELLO** Seasoned and grilled steak topped with a Portobello and cabernet reduction. Served with rice pilaf.

**CHICKEN PENNE ALLA VODKA** Penne pasta tossed with grilled chicken breast and spinach in our creamy vodka sauce.

**CHICKEN TUSCANY** Seasoned chicken breast topped with roasted artichokes, spinach, diced tomato, and red onion in a creamy Alfredo sauce over linguini.

**CHICKEN PARMESAN** Baked breaded chicken breast topped with tomato sauce, melted mozzarella cheese, and fresh basil. Served with penne marinara.

**CHICKEN PICCATA** Medallions of chicken breast with fresh capers, garlic, and finished with a lemon butter white wine sauce. Served with steamed vegetables.

**VEGETABLE RAVIOLI** Ravioli stuffed with Ricotta cheese, spinach and mushrooms in a creamy sun-dried tomato pesto sauce.

**TERIYAKI GLAZED SALMON** Baked salmon glazed with sweet teriyaki. Served with steamed vegetables.

**JUMBO CRAB CAKES** Served broiled with cocktail sauce and tarter sauce.

**SHRIMP PESTO** Sautéed shrimp tossed in basil pesto cream sauce over linguini. Topped with diced tomatoes, and shredded parmesan.

## Food Stations

**PASTA STATION-\$2.99 PER PERSON**

Penne and tortellini pasta with marinara, Alfredo, and basil pesto sauce.

**Grilled Chicken +2 per person**

**CARVING STATION**

Roasted Turkey- additional \$2.99 per person

Spiral Ham- additional \$2.99 per person

Prime Rib- additional \$5.99 per person.