

Allen Street Grill

cocktails + dining



PRIVATE EVENTS

INQUIRE NOW





PRIVATE DINING

in a historic space

Host your next special occasion in one of our two recently remodeled private dining rooms. We offer curated seasonal menu selections from our Culinary Director, Chef Karen Nicolas, as well as a thoughtful beverage list from Beverage Director, Chris Peters.

Our private dining spaces and menu options can accommodate groups of various sizes, budgets and occasions. We would love to help you plan the perfect event in our historic space!



THE STATE ROOM

MAXIMUM CAPACITY

28 guests

PRICING

Lunch 11:00am-2:30pm

Weekdays - \$350 food and beverage minimum spend*

Weekends - \$500 food and beverage minimum spend*

Dinner 4:00pm-8:30pm

Weekdays - \$750 food and beverage minimum spend*

Weekends- \$1000 food and beverage minimum spend*

There is no additional rental fee for the room, however, if the food and beverage minimum is not met the rental fee will be the amount to bring the total to the minimum.

**These specified minimums do NOT include gratuity or tax.*

ROOM FEATURES

Intimate setting, beautiful natural light, artwork featuring scenes from downtown State College, modern design features with historic charm, private restroom, flexible floor plan to accommodate different furniture arrangements. Room is 22' x 16'.

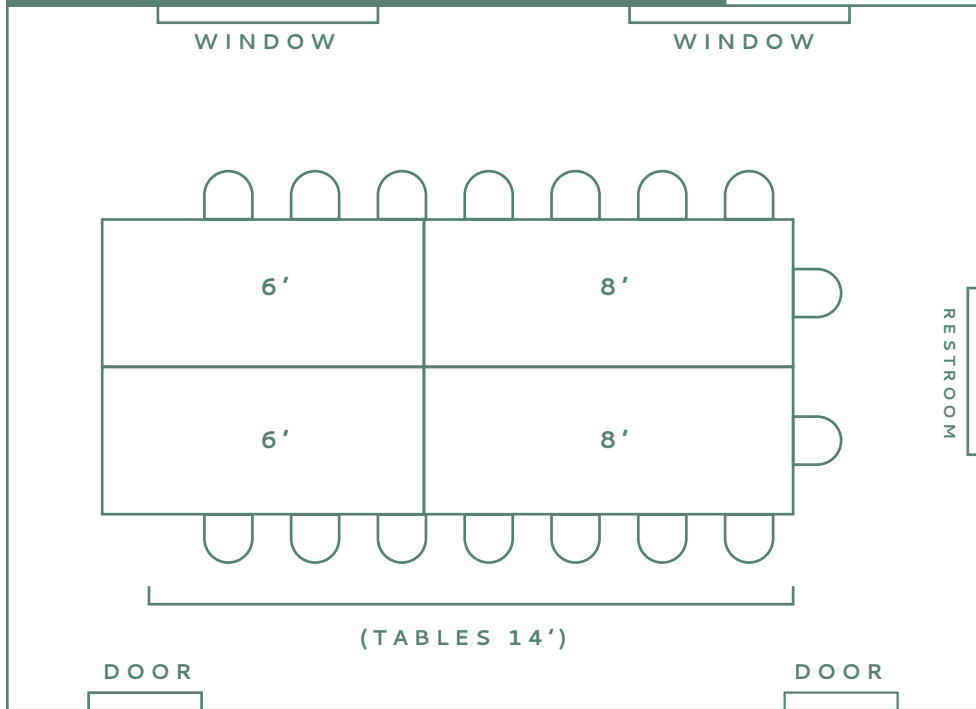


THE STATE ROOM

FLOOR PLAN OPTIONS

22' x 16'

CONFERENCE STYLE (UP TO 16 GUESTS)

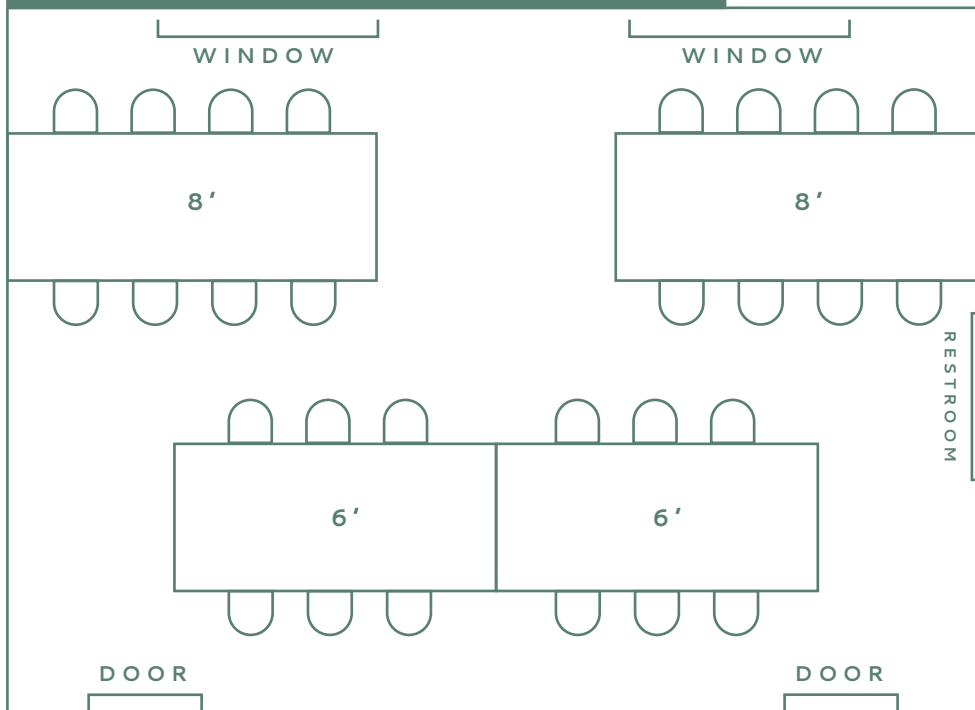


THE STATE ROOM

FLOOR PLAN OPTIONS

22' x 16'

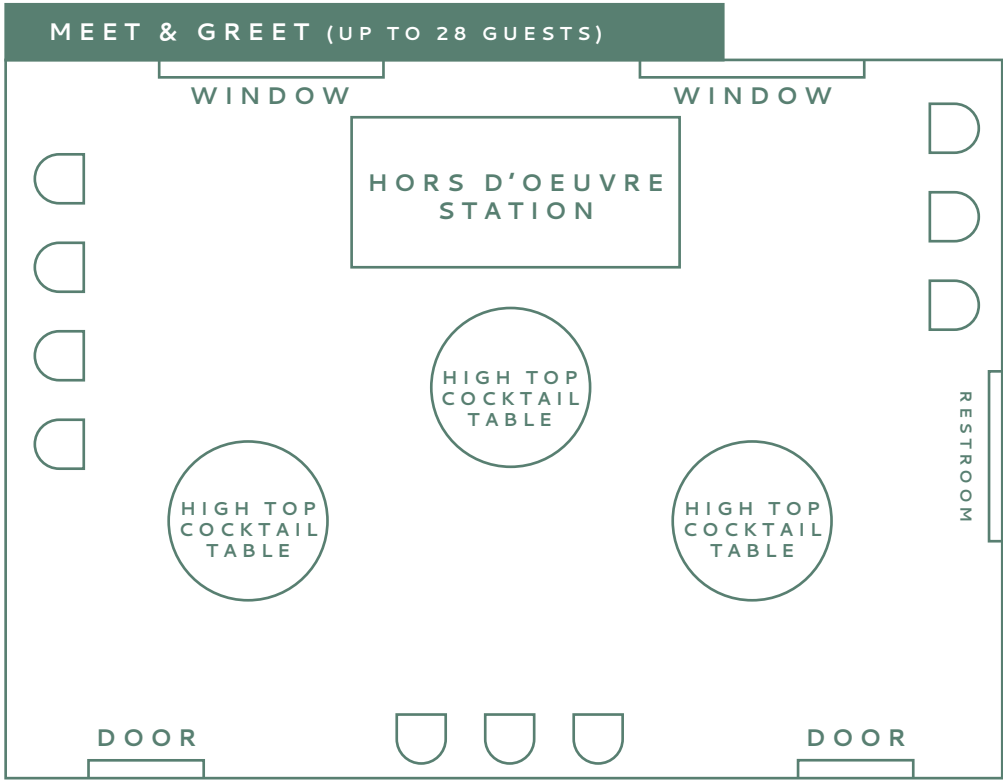
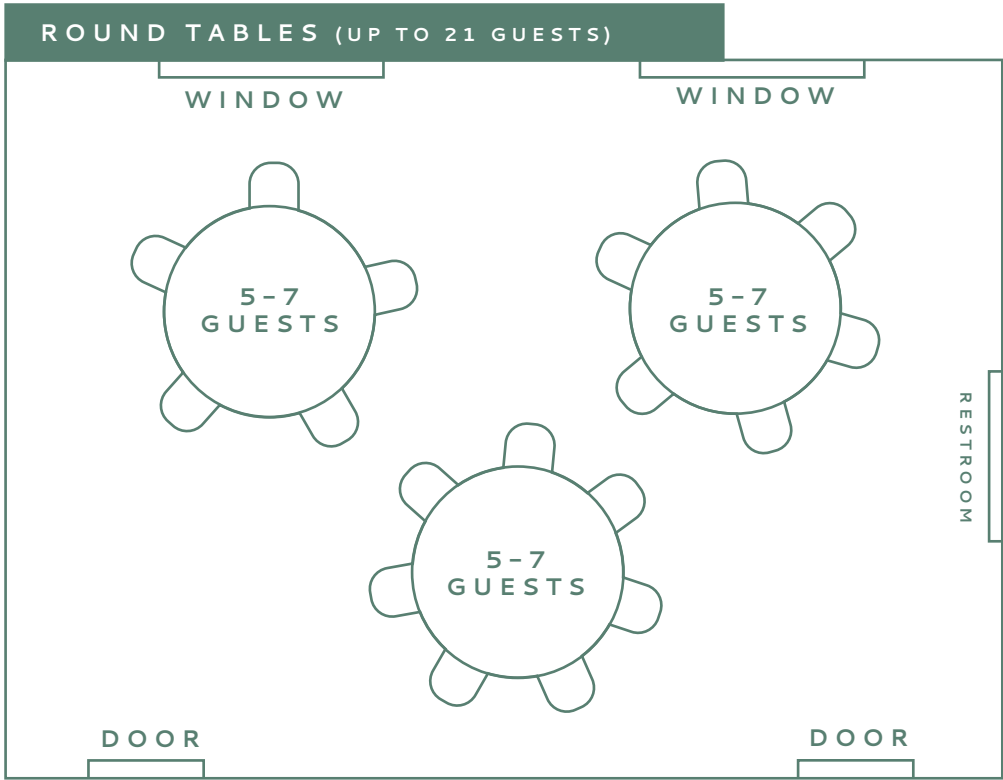
THREE TABLES (UP TO 28 GUESTS)



THE STATE ROOM

FLOOR PLAN OPTIONS

22' x 16'



THE BEAVER ROOM

MAXIMUM CAPACITY

42 guests

PRICING

Lunch 11:00am-2:30pm

Weekdays - \$650 food and beverage minimum spend*

Weekends - \$800 food and beverage minimum spend*

Dinner 4:00pm-8:30pm

Weekdays - \$1500 food and beverage minimum spend*

Weekends - \$2000 food and beverage minimum spend*

There is no additional rental fee for the room, however, if the food and beverage minimum is not met the rental fee will be the amount to bring the total to the minimum.

**These specified minimums do NOT include gratuity or tax.*

ROOM FEATURES

Ample space, artwork by Philadelphia based artist, Dora Cuenca, frame tv available for AV presentations, modern design features with historic charm, flexible floor plan to accommodate different furniture arrangements. Room is 32' x 18'.

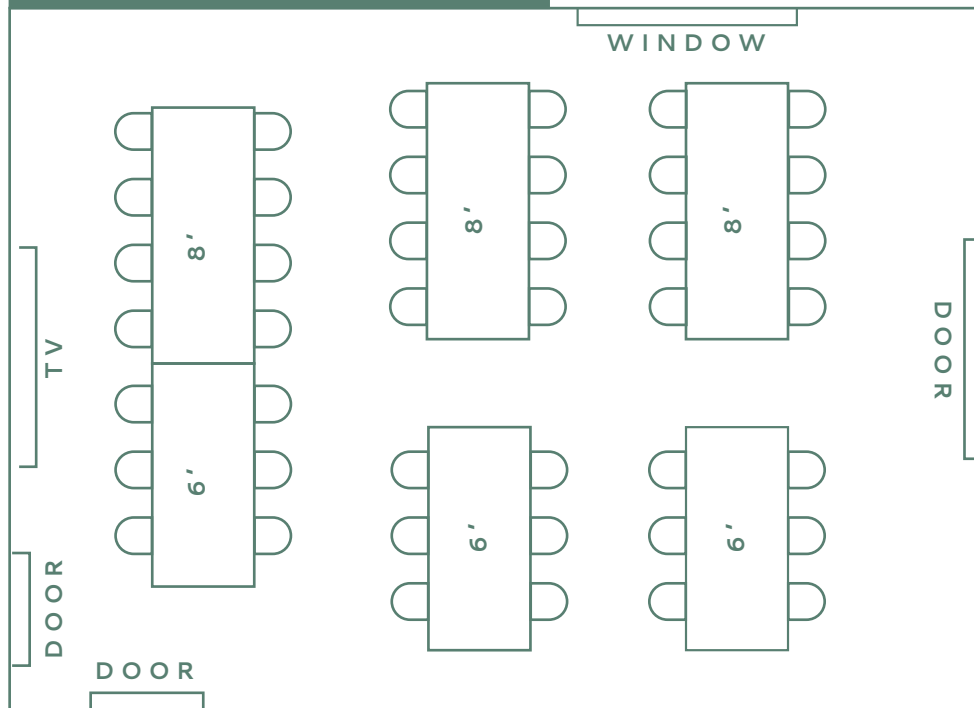


THE BEAVER ROOM

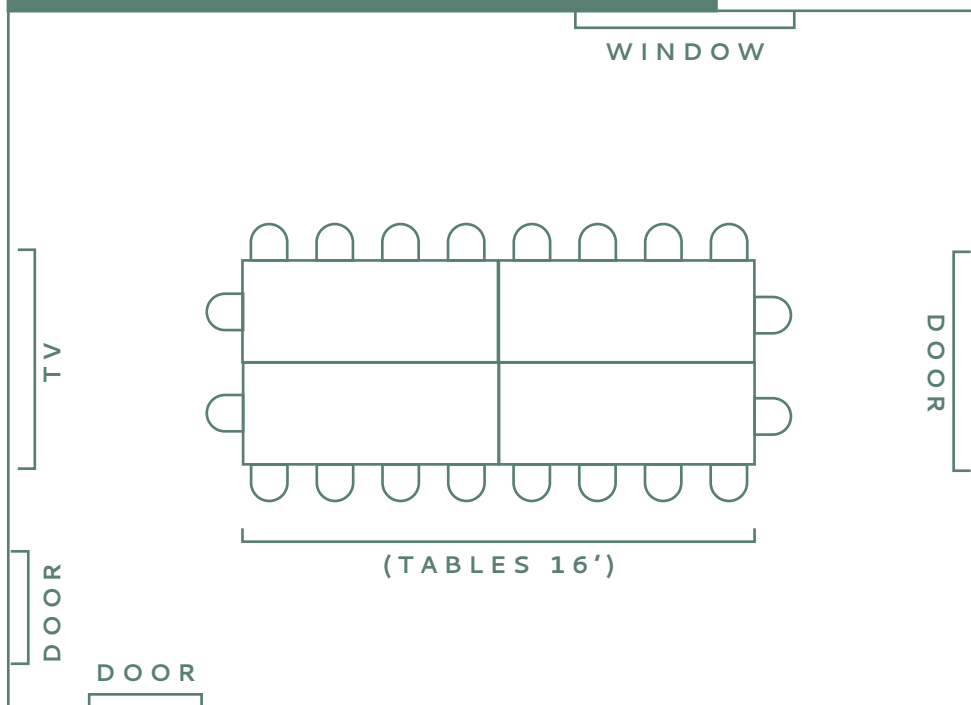
FLOOR PLAN OPTIONS

32' x 18'

CLASSIC (UP TO 42 GUESTS)



CONFERENCE STYLE (UP TO 20 GUESTS)

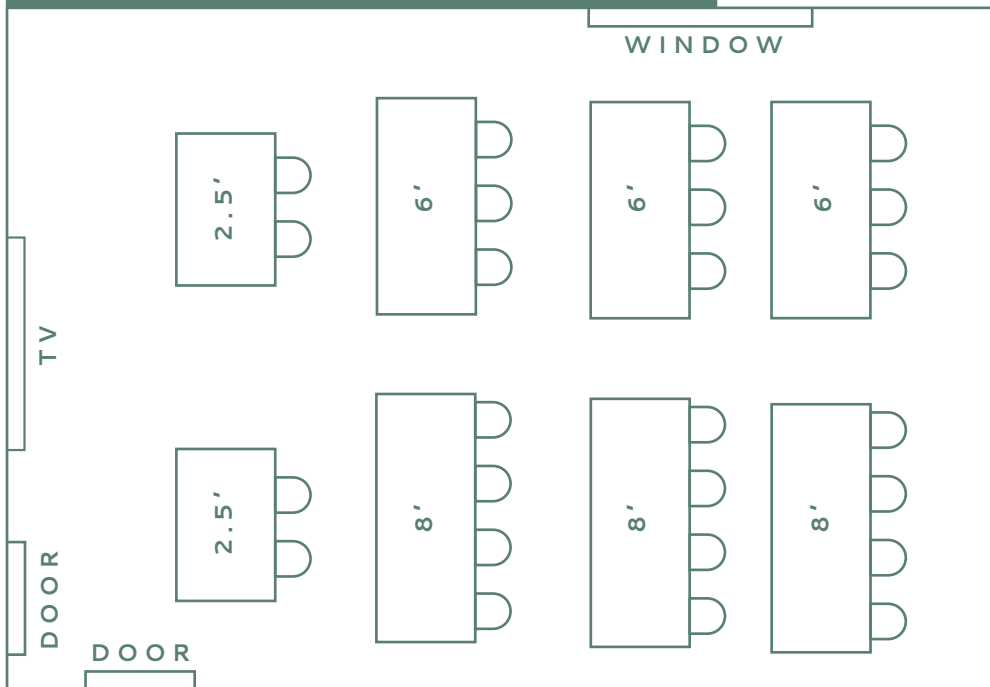


THE BEAVER ROOM

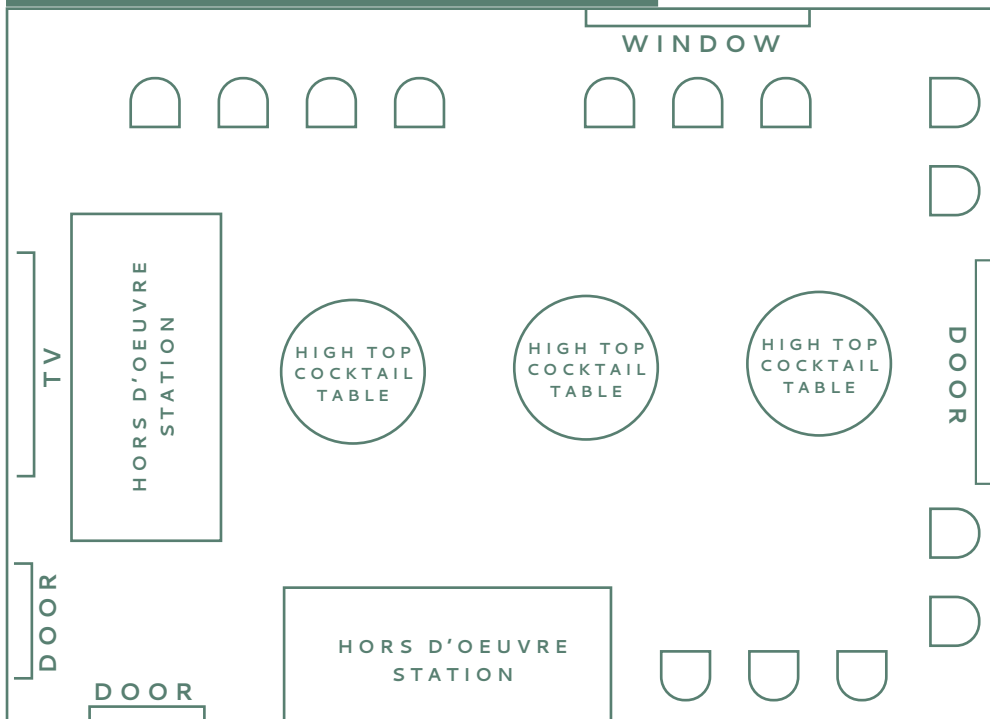
FLOOR PLAN OPTIONS

32' x 18'

CLASSROOM STYLE (UP TO 25 GUESTS)



MEET & GREET (UP TO 42 GUESTS)

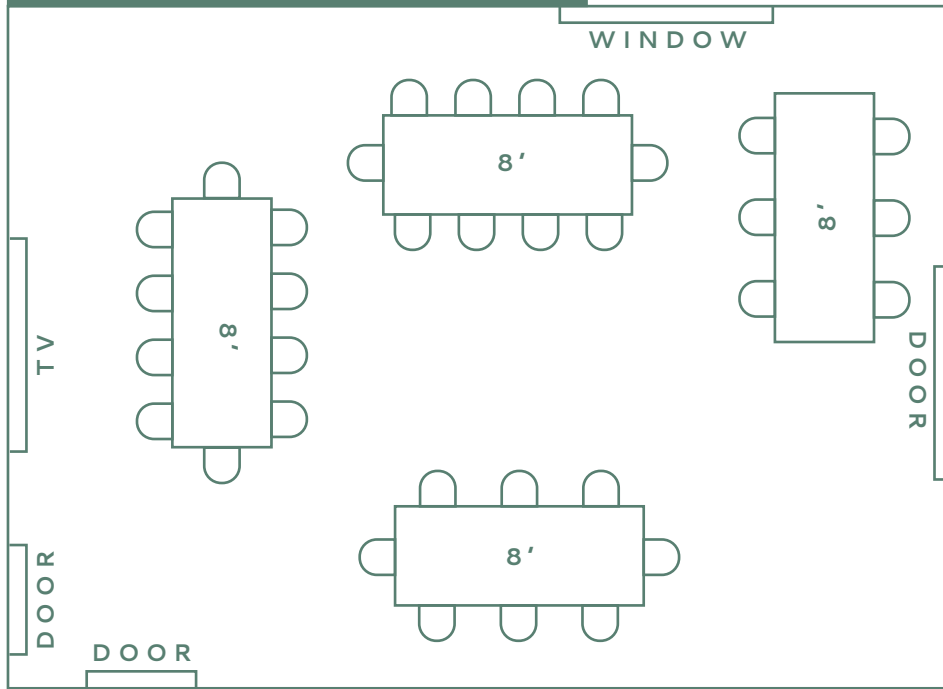


THE BEAVER ROOM

FLOOR PLAN OPTIONS

32' x 18'

RECTANGLE (UP TO 40 GUESTS)

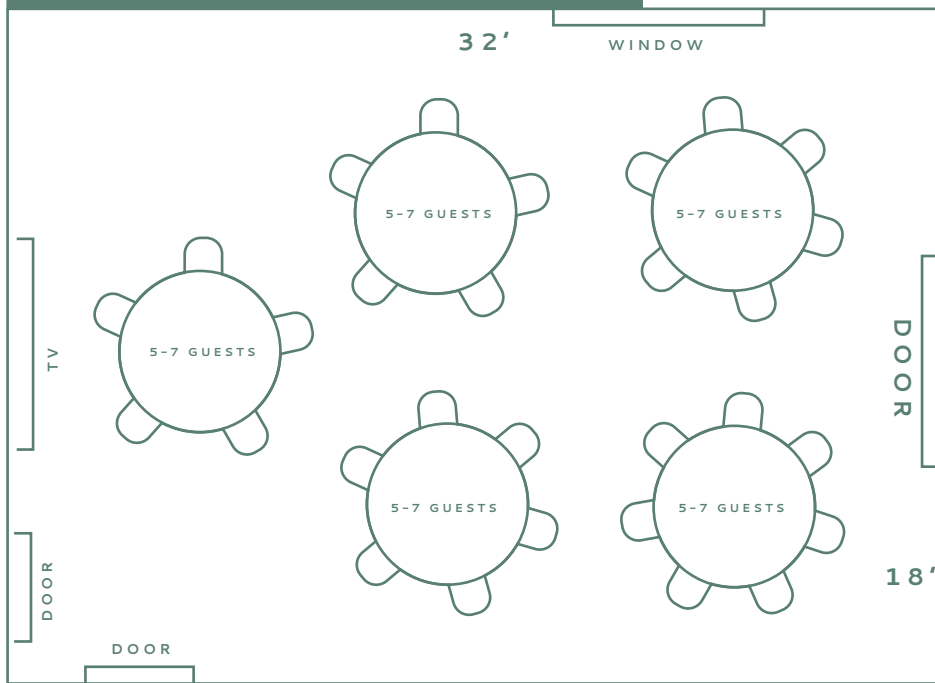


THE BEAVER ROOM

FLOOR PLAN OPTIONS

32' x 18'

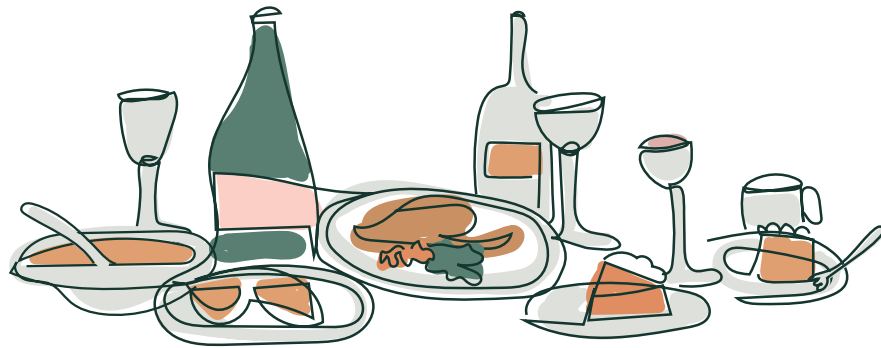
ROUND TABLES (UP TO 35 GUESTS)



FULL RESTAURANT BUYOUT

In addition to our two private dining rooms, a full restaurant buyout option is available for larger parties. Please inquire for pricing and options.





private dining

MENUS

Our menu selections are crafted by Culinary Director, Chef Karen Nicolas, who carefully curates them based on what is in season, sourcing from local farmers and producers whenever possible.

FOOD & BEVERAGE POLICY

Groups of **14 guests or less** may order from our full restaurant menu or may choose to order from our banquet menu and no pre-order is necessary.

Groups of **more than 14 guests** must pre-select one of our price-fixed menus: Bistro Selection, Estate Selection, or Private Selection.

Groups of **15 or more guests** will need to obtain a pre-order from their guests and we must receive the pre-order no later than 4 business days prior to the event.

Alcohol Service: You may offer your guests open bar (guests may order whatever they like and all goes on hosts' tab), modified open bar (host modifies what is offered and all goes on hosts' tab), or cash bar (everyone pays for their own).

1 - HOUR BUTLERED HORS D'OEUVRES*vegetable*

Mushroom & Parmesan Risotto Fritters
Petite Zucchini & Cheese Scones
Artichoke, Spinach & Ricotta Tartlets
Mini Avocado Toasts
Roasted Grape and Goat Cheese Canapes

seafood

Spicy Tuna Tataki, Cucumber & Nori Canapes
Mini Shrimp Salad Tostadas
Petite Crabcakes with Old Bay Aioli
Smoked Salmon and Burrata Canapes
Mini Lobster and Chive Biscuits

meat

Prosciutto & Apple Butter Crostinis
Soppressata & Honey Grilled Cheese Bites
Grilled Chicken Satays in Asian Peanut Sauce
Mini Italian Meatballs with Salsa Verde
Beef Tartar Crostinis with Capers, Mustard and Roasted Garlic

Choice of 3 Items - \$12 per person
Choice of 4 Items - \$15 per person
Choice of 5 Items - \$18 per person
(2 pieces per item per person)

STATIONARY DISPLAYS

seafood bar (by the piece)

- Oysters on the Half Shell** - Shallot Mignonette \$2.50 per piece
Poached Shrimp - Classic Cocktail \$1.50 per piece
Salmon Ceviche - Pineapple, Chili, Cilantro, Scallion \$3.00 per ounce
Rare Seared Tuna Tataki - Citrus, Soy, Sesame, Nori \$2.00 per piece

charcuterie & cheese (\$13 / person)

- Chef's Selection of Artisan Cheese & Charcuterie
 Olives, Honey and Mustard
 Assorted Breads and Crackers

vegetable crudite (\$6 / person)

- Seasonal Vegetables, Assorted Dips

truffled ricotta cheese dip (\$9 / person)

- Local Honey, Assorted Breads

house whipped hummus (\$7 / person)

- Chimichurri Sauce, Crostinis

smoked salmon platters (\$9 / person)

- Tomato, Capers, Onion, Dill Cream Cheese Crostinis

— DESSERT OPTIONS —

- Chocolate Devils Cake* - Whipped Cream and Raspberries
White Chocolate Almond Cake - Blueberry Lemon Compote
Whipped Cheesecake Tartlets - Honey Glazed Strawberries
Petite Rocky Road Parfaits - Chocolate Pudding, Walnuts, Toasted Marshmallow and Sea Salt
Mini Crepe Cannolis - Pecan Praline Whipped Cream and Shaved Chocolate

- Choice of 2 Items - \$8 per person**
Choice of 3 Items - \$10 per person
Choice of 4 Items - \$12 per person

LUNCH
ADMINISTRATIVE LUNCH

first course

greek chicken salad

grilled chicken breast, baby spinach, tomatoes, olives,
artichokes, croutons, halloumi cheese and balsamic vinaigrette

or

smoked salmon sandwich

avocado smear, lettuce, tomato,
pickled cucumbers and ciabatta bread

or

gemelli pasta

pork sausage bolognese and parmigiano reggiano cheese

second course

Chocolate Devil's Cake

berry compote, mint, whipped cream

\$20 per person

LUNCH
EXECUTIVE LUNCH

first course

Baby Lettuce Salad

cherry tomatoes, cucumbers, radish, house vinaigrette

second course

Parisian Turkey Club

smoked turkey, ham, lettuce,
tomato, dijonnaise, baguette bread

or

Grilled Gulf Shrimp

quinoa salad, baby arugula, peas,
cucumber and lemon yogurt

or

Orecchiette Pasta

asparagus, cherry tomatoes,
goat cheese, artichoke pesto

third course

Sorbet and Gelato Tasting

3 flavors

\$25 per person

DINNER
BISTRO SELECTION

Price includes dinner rolls and non-alcoholic beverages.

first course

Classic Caesar Salad
sourdough croutons, parmigiana reggiano

Chef's Seasonal Soup

second course

Norwegian Salmon Filet
pomme puree, peas, leeks, picatta sauce

Roast Chicken Breast
ricotta gnocchi, spinach, mushroom ragout

Orecchiette Pasta
basil pesto, artichokes, cherry tomatoes

third course

Chocolate Devils Cake
berry compote, mint, whipped cream

\$40 per person
(Wine Flight Packages Available Upon Request)

DINNER
PRIVATE SELECTION

Price includes dinner rolls and non-alcoholic beverages.

first course

Mixed Lettuce Salad

cherry tomatoes, cucumbers, radish, house vinaigrette

French Crepe Galette

prosciutto di parma ham, spinach, ricotta

Chef's Seasonal Soup

second course

Baked Flounder

baby bok choy, wild rice fritters, artichoke sauce

Grilled Pork Chop

creamy cheddar polenta, green beans, garlic jus

Gemelli Pasta

roasted mushrooms, asparagus, pecorino romano cheese

third course

Sorbet And Gelato Tasting

3 flavors

Lemon Ricotta Cake

blueberries, honey crème fraiche

\$52 per person

(Wine Flight Packages Available Upon Request)

DINNER
ESTATE SELECTION

Price includes dinner rolls and non-alcoholic beverages.

first course

Chef's Seasonal Soup

second course

Bibb Lettuce 'Wedge' Salad

chopped vegetables, green goddess dressing

third course

12oz New York Strip Au Poivre

salt & vinegar potatoes, green beans, malt sauce

Fisherman's Risotto

scallops, shrimp, crab, grilled lemon

Potato Gnocchi

zucchini, artichokes, spinach, san marzano tomatoes

fourth course

Coffee Panna Cotta

lady fingers, whipped cream

Chocolate Budino

malted pretzel crunch, raspberries, sea salt

\$62 per person

(Wine Flight Packages Available Upon Request)

SPORTS TEAM BANQUET

Price includes dinner rolls and non-alcoholic beverages.

first course

Baby Lettuce Salad

cherry tomatoes, cucumbers, radish, house vinaigrette



second course

12oz New York Strip Steak

fingerling potatoes, spinach, garlic jus

12oz Norwegian Salmon Filet

roasted mushroom risotto, pea greens, preserved lemon

12oz Chicken Breasts

penne pasta, spinach, artichokes, tomato sauce

\$52 per person

F A Q

Is there a set time limit on the rental?

We base our rentals on a 4 hour time span.

Are the rooms fully private, with walls and doors that can be shut?

Yes, both of our rooms are enclosed space with doors.

Do you provide decorations for the tables?

We do not. We provide neutral table linens and a simple candle centerpiece for each table, but any additional decorations are the guest-'s responsibility. You may bring your own decorations and/or arrange to have flowers delivered.

Am I allowed to decorate the room and hang things from the walls?

You may add decorations around the room and some items may be hung from the walls provided that no damage is caused to the walls.

Do you offer a children's menu?

Yes, we do have a children's menu for kids 12 and under.

May we bring in food and beverage items?

We do not permit any outside food or beverage to be brought in. You may, however, bring a cake for your celebration.

Do you rent out the porch area for private events?

No, we do not book our porch area for private events, as this is the most requested dining area of our restaurant. The only way the porch may be booked for a private event is in the case of a complete restaurant buyout.

F A Q

Can we book a group for a luncheon?

Yes, we offer the option to book a luncheon between the hours of 11am and 2:30pm.

Can we use both banquet rooms for one party?

Yes, the rooms are across the hallway from one another, with no way to combine them into one space, but we can use both rooms to accommodate a larger party.

May we mix and match the private dining menus?

We prefer that you choose one of our private dining menus, but if you have a requested changes due to food allergens and intolerances, we will do our best to accommodate your request. All special request menu changes will likely result in a price increase.

May a larger group order off the full restaurant menu rather than choosing from a private dining menu?

We can allow larger groups to order from the full restaurant menu, however, in this case each table would order separately (as in regular dining service), resulting in staggered dining times as food comes out. Choosing a private dining menu ensures a more excellent experience in which all guests enjoy each course at the same time. It also allows the group's meal to come out in a more timely fashion and helps to not back up the meals going into the restaurant which all come out of the same kitchen.

COSTS & BILLING

COST:

All accounts are payable the day of the function, unless otherwise agreed upon by both parties in writing. A pre-payment plan may be set up in advance. All major credit cards are accepted.

STATE ROOM (Max. Occupancy 28)	
DAYS & TIMES	MINIMUM SPEND
Sunday-Thursday	
Lunch	\$350
Dinner	\$750
Friday-Saturday	
Lunch	\$500
Dinner	\$1000

BEAVER ROOM (Max. Occupancy 42)	
DAYS & TIMES	MINIMUM SPEND
Sunday-Thursday	
Lunch	\$650
Dinner	\$1500
Friday-Saturday	
Lunch	\$800
Dinner	\$2000

GRATUITY:

Hotel State College does not add an automatic gratuity. we strongly encourage the buyer to compensate the service staff fairly.

TAX:

All food and beverage functions will have (6%) six percent sales tax added, which will be paid by the Buyer.

CANCELLATION AND REFUND POLICY:

100% refund with 10+ days notice, i.e. nothing charged to credit card.

50% refund with 4+ days notice, i.e. 50% of minimum spend charged to credit card.

0% refund within 3 days of event i.e. 100% of minimum spend charged to credit card.

0% refund + 20% service fee for cancellations within 24 hours of event. i.e. 100% of minimum spend + 20% service fee charged to credit card

CANCELLATION NOTICE	REFUND %	MINIMUM SPEND CHARGED
10+ days	100%	0%
4+ days	50%	50%
within 3 days	0%	100%
within 24 hours	0%	120%

FORCE MAJEURE

If the Event must be canceled or postponed within (10) ten days due to force majeure, Buyer will be given a credit of equal value charged to use at a future date, unless HSC and Buyer mutually agree on another solution in writing. Credit is valid for (24) twenty-four months.



WE LOOK FORWARD TO
HELPING YOU PLAN AND HOST
YOUR NEXT SPECIAL EVENT.



INQUIRE NOW