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Nectar
Private Dining

Nectar's mahogany doors welcome you to a world of stunning décor and delectable food. The 18 foot silk screen Buddha is an exclusive Tibetan design that embodies the concept of Nectar; it is a blending of the old and the new. Our timeless design is the conception of the Rockwell Group in New York. Chef Patrick Feury's menu is inspired by the flavors of Asia paired with traditional French cooking techniques. Nectar is a fantastic venue for showers, wedding receptions, birthdays, holiday parties, bar mitzvahs, and more. We also hold hundreds of corporate meetings and networking events each year. Whatever the nature of the event, we will work with you to make it memorable! Thank you for thinking of Nectar to host your special event!

| Contacts | **Nicole McKeown** nicole@tastenectar.com **| Private Dining Coordinator |**

| Facilities |

- West Dining Room** | 1 party up to 22 guests, 2 parties up to 10
- Petite Balcony** | 12 guests, seated
- Balcony** | 25 guests, seated
- Full Balcony** | 55 guests, seated | 75 guests, standing room
- Garden Dining Room** | up to 55 people
- Main Dining Room** | up to 110, seated
- Whole Restaurant** | up to 250 people, seated

| Menu Choices |

Below you will find our prix fixe menu options; Please select 3 items for the first course and 3 items for the second course. You and your guests will order from those options during your event. Nectar will print a menu for you with your chosen selections and a business logo upon request. A jpeg version of a business logo can be sent via e-mail along with the Private Dining Agreement if desired. Items to share for the table and hors d'oeuvres can be purchased in addition to your menu choices for an additional cost. Dessert is included in your prix fixe menu and is a seasonal petite pastry trio chosen by our Pastry Chef Julie Waters, unless specified otherwise. A custom seasonal chef tasting menu options is also available upon request.

| Lunch Monday through Friday | Our \$25, \$40, or \$65 prix fixe menus are available

| Lunch Saturday and Sunday | Our \$40 or \$65 prix fixe menus are available. Please note that the \$65 menu is required for parties over 50.

| Dinner | Our \$65 menu is available

| A la carte is always available for parties **less than** 20 guests. |

| Our Dedication to Seasonal Ingredients |

Nectar's primary focus is on sustainable practices and dedication to providing our guests with the finest of seasonal ingredients. Our menu ranges from the freshest sushi, to organically raised poultry and produce, to locally produced fresh cheeses. Because of this, some items may need to be modified without notice.

| Deposits and Other Charges |

A party will not be confirmed until we have received a deposit and a signed contract. (Lunch \$15 per person and Dinner \$30 per person) This deposit is non-refundable. At the conclusion of your event, all deposits will be deducted from your bill. The balance of payment is required at the end of your function.

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| Lunch | functions Monday through Friday, require a guaranteed minimum of \$500 total food and beverage purchases, excluding tax and gratuity. If the food and beverage minimum is not satisfied, an unmet minimum charge for the remainder will be applied to the final bill which will be considered a “room fee”. Events held on Saturday and Sunday will require a food and beverage minimum of \$1,000; the restaurant will open early to accommodate your event.

| Dinner | functions Sunday through Thursday require a guaranteed minimum of \$1,500 total food and beverage purchases, excluding tax and gratuity. If the food and beverage minimum is not satisfied, an unmet minimum charge for the remainder will be applied to the final bill which will be considered a “room fee”. The food and beverage minimum for a Friday evening is \$3,500, and Saturday evenings are \$5,000.

| Buyout | Full and partial buyout options are available and customizable to each event. Please contact Nectar management to discuss.

**| Looking to take add something special to your event? |
| Ask about Chef Feury’s custom ice sculptures! |**

| Cocktails and Beverage Service |

Cocktails, wine, beer, champagne, bottled water, and soft drinks including coffee, tea and soda are charged per consumption |by the glass or bottle|.

| Tax and Gratuity |

Pennsylvania state tax is 6%. Gratuity for private parties is 21%. Gratuity is added to the **total cost** of the check, including equipment rentals and the unmet minimum “room fee” charge, if applicable. Please, see above in deposits and other charges for “room fee” explanation.

| Guarantees |

The final guaranteed number of guests for all functions must be confirmed and guaranteed **48** hours prior to the event. This number is critical to ensure that we can meet your needs. Once received, the number will be considered a guarantee and is not subject to reduction. If no guarantee number is provided 48 hours prior, the number provided on the Private Dining Agreement will be used. **Should fewer guests attend, Nectar reserves the right to charge the customer for guests that were guaranteed and did not attend.** We will charge you for your guaranteed number of guests, or the actual number of guests, whichever is greater.

| Liabilities |

The client assumes responsibility for the guests and any damages caused by the guest(s) to the restaurants’ property. The restaurant assumes **no** liability for personal property, while using the facility or any items left at the facility.

**| Please visit us on Facebook at Nectar Restaurant and Lounge, or on our |
| website, www.tastenectar.com, |
| to view all our fabulous private event images! |**

Nectar Private Dining Agreement

Phone # 610-725-9000

Fax # 610-725-9198

Date of Event please include day of the week 	
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Time		Number of Guests	
Host Name			
Company/Function Name			
Address			
Email			
Phone		Fax	

MENU SELECTION- PLEASE CHECK APPROPRIATE BOX BELOW TO INDICATE WHICH MENU IS PREFERRED. PLEASE SELECT MENU OPTIONS ON THE CORRESPONDING MENU ATTACHED.

<p> Lunch </p> <p><input type="checkbox"/> \$25 Menu</p> <p><input type="checkbox"/> \$40 Menu</p> <p><input type="checkbox"/> A la carte</p> <p><input type="checkbox"/> Hors D'oeuvres Only</p>	<p> Dinner </p> <p><input type="checkbox"/> \$65 Menu</p> <p><input type="checkbox"/> A la carte</p> <p><input type="checkbox"/> Hors D'oeuvres Only</p>	<p> A/V Equipment Needed </p> <p><input type="checkbox"/> Screen</p> <p><input type="checkbox"/> Projector</p> <p><input type="checkbox"/> Microphone & Amp</p>
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Menu selections for private events are due ten days prior to the event date, otherwise our standard corresponding menu may be provided for you.

I have read and I agree to follow all of the Nectar Private Event Policies. My signature below will act as acknowledgement of all of the conditions, as well as authorization to charge the non-refundable credit card deposit.

I understand a total deposit of \$_____will be charged to this credit card.

Type of Card:	<input type="checkbox"/> Mastercard	<input type="checkbox"/> Visa	<input type="checkbox"/> Amex	<input type="checkbox"/> Discover
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Credit Card Number :	Name on the Card:
Signature:	Expiration Date:

- Please automatically charge the remaining balance to this card at the conclusion of the event
- An on-site host will settle the bill in person at the conclusion of the even

Lunch Menu: \$25 Per Guest

First Course | Please Select 3

Nectar Seasonal Soup

Shrimp Miso Soup | Bok Choy, Scallion

Branch Creek Baby Green Salad | Crispy Goat Cheese, Nectar Vinaigrette

Vegetable Spring Roll | Mango Sauce, Avocado Green Tomato Sauce

Chicken Curry Pot Sticker Dumplings | Spicy Red Curry Peanut Sauce

Steamed Pork Dumplings | Spicy Sesame Sauce

Edamame Dumplings | Chanterelle Mushrooms, Asparagus, Herb Sauce

Second Course | Please Select 3

Pork Tenderloin Sandwich | Gruyere Cheese, Chinese Broccoli, Home-Baked Rosemary Potato Bread

Crispy Chicken | Serrano Chilies, Black Bean, Thai Basil, Chinese Broccoli Tips

Nectar Vegetable Fried Rice | Ginger Egg**

Saffron Infused Basmati Fried Rice | Light Curried Chicken

Spicy Chicken, Shrimp, or Vegetarian Pad Thai**

Nectar Lo Mein | Smoked Wild Boar, Chinese Sausage, Baby Greens

Chinese Eggplant | Tofu, Baby Chinese Broccoli Tips, Black Bean Sauce**

Bok Choy Tips | Wild Mushrooms, Water Chestnuts**

Vegetarian Wok Tofu | "Kung Pao" Style, Peanuts, Chilies, Baby Sweet Peppers**

Sushi Bar | Salmon, Tuna Or Spicy Tuna Roll

Dessert | Seasonal Petite Trio

**Indicates Vegetarian Options

Lunch Menu: \$40 Per Guest

First Course

Branch Creek Baby Green Salad | Crispy Goat Cheese, Nectar Vinaigrette **

Second Course | Please Select 3

Nectar Seasonal Soup

Shrimp Miso Soup | Bok Choy, Scallion

Vegetable Spring Roll | Mango Sauce, Avocado Green Tomato Sauce **

Chicken Curry Pot Sticker Dumplings | Spicy Red Curry Peanut Sauce

Steamed Pork Dumplings | Spicy Sesame Sauce

Edamame Dumplings | Chanterelle Mushrooms, Asparagus, Herb Sauce

Third Course | Please Select 3

Crispy Chicken | Serrano Chilies, Black Bean, Thai Basil, Chinese Broccoli Tips

Grilled Filet Mignon | Blue Cheese Potato Croquette, Spinach Blue Cheese Dumplings

Vietnamese Beef Tenderloin Petite Sandwiches | Rosemary Potato Bread

Pork Tenderloin Sandwich, | Gruyere Cheese, Chinese Broccoli, Home-Baked Rosemary Potato Bread

Wok Chili Tenderloin Of Beef | Thai Basil, Chinese Broccoli Tips, Scallion, Chili Peppers

Chicken Pad Thai

Shrimp Pad Thai

Vegetarian Pad Thai**

Sushi Bar | Salmon, Tuna Or Spicy Tuna Roll

Nectar Vegetable Fried Rice | Ginger Egg**

Saffron Infused Basmati Fried Rice | Light Curried Chicken

Nectar Lo Mein | Smoked Wild Boar, Chinese Sausage, Baby Greens

Chinese Eggplant | Tofu, Baby Chinese Broccoli Tips, Black Bean Sauce **

Bok Choy Tips | Wild Mushrooms, Water Chestnuts**

Dessert | Seasonal Petite Trio

**Indicates Vegetarian Options

Dinner Menu: \$65 Per Guest

First Course | Please Select 3

Nectar Seasonal Soup

Crunchy Vegetable Spring Roll | Mango Sauce, Avocado Green Tomato Sauce **

Branch Creek Baby Green Salad | Crispy Goat Cheese, Nectar Vinaigrette **

Edamame Dumplings | Chanterelle Mushrooms, Asparagus, Herb Sauce

Shrimp Miso Soup | Bok Choy, Scallion

Chicken Curry Dumplings | Spicy Red Curry Peanut Sauce

Beef Skewers | Baby Green Salad

Steamed Pork Dumplings | Spicy Sesame Sauce

Tuna Tartar | Avocado, Organic Baby Greens, Soy Glaze

Sushi Or Sashimi Deluxe Appetizer | \$5 Supplement |

Duck Confit Dumplings | Spicy Sesame Sauce

Second Course | Please Select 3

Moo Shu Pork | Leeks, Shiitake, Bean Sprouts, Sweet Peppers, Serrano Chiles, Cucumber Salad, Pancakes

Shrimp Pad Thai

Chicken Pad Thai

Vegetarian Pad Thai**

Vegetarian Wok Tofu | "Kung Pao" Style, Peanuts, Chilies, Baby Sweet Peppers**

Crispy Chicken | Serrano Chiles, Black Bean, Thai Basil, Chinese Broccoli Tips

Wok Chili Tenderloin Of Beef | Thai Basil, Chinese Broccoli Tips, Scallion, Chili Peppers

Sea Salt Crusted Shrimp And Beef Tenderloin | Zucchini, Asparagus, Windy Acres Chilies

Wok Amish Chicken And Fresh Wild Atlantic Shrimp | Vietnamese Lime Basil

Roasted Wild Striped Bass | Oyster Mushrooms, Asparagus, Black Truffle Sauce

Seared Viking Village Scallops | Ceviche Sauce, Meyer Lemon, Lemon Thyme, Vialone Nano Rice

Braised Pineland Farm Natural Beef Short Ribs | Yukon Gold Potato, Thai Chili Hollandaise

Grilled Filet Mignon | Blue Cheese Potato Croquette, Spinach Blue Cheese Dumplings

Grilled Tea Smoked Skuna Bay Salmon | Roasted Curry Cauliflower, Papadam

Dessert | Seasonal Petite Trio

| Preparations of Select Dishes are Subject to Change Seasonally |

**Indicates Vegetarian Options

Items To Share For The Table

| Each Item Serves Approximately 2-4 Guests |

Nectar Vegetable Fried Rice, Ginger Egg | 9.5

Saffron Infused Basmati Fried Rice, Light Curried Chicken | 9.5

Pork And Chinese Sausage Fried Rice | 9.5

Wok Windy Acres Baby Vegetables, Garlic Sauce | 9

Nectar Lo Mein, Smoked Wild Boar, Chinese Sausage, Baby Greens | 12.5

Chinese Eggplant, Tofu, Baby Chinese Broccoli Tips, Black Bean Sauce | 13.5

Lobster Fried Rice, Fresh Yellow Corn, Red Peppers | 16.5

Dim Sum Bento | Vegetable Spring Roll, Edamame Dumplings, Chicken Curry Dumplings,
Duck Dumplings | 18

Seafood Bento | Lobster Dumplings, Tuna Tartar, Lobster Sliders, Shrimp Spring Roll | 26

Hors D'oeuvres | Priced Per Piece |

Tempura Vegetables | 2

Chicken Curry Dumpling | 2

Potato Truffle Dumpling | 2

Panko Fried Goat Cheese | 2.5

Mini Vegetable Quiche | 2.5

Warm Goat Cheese Gougeres | 2.5

Vegetable Spring Roll | 3

Pork Dumpling | 3

Chicken And Scallion Skewer | 3

Edamame Dumpling | 3

Spicy Seared Tuna | 3

Mushroom Spring Roll | 3

Beef Skewer With Soy Glaze | 3.5

Mini Crab Cake | 3.5

Duck Dumplings | 4

Quail Scotch Egg | 4

Beef Tenderloin Petite Sandwiches | 4

Tea Smoked Tenderloin Of Beef | 4

Shrimp Spring Roll | 4

Shrimp Wonton | 4

Crab Fritters | 4

Oyster Tempura | 4

Jamison Farms Lamb Skewers | 4.5

Smoked Salmon With Crème Fraiche | 4.5

Petite Crab Cake Sandwich | 4.5

Lobster Ceviche | 4.5

Sea Salt Crusted Shrimp | 4.5

Shrimp Tempura | 4.5

Potato Lobster Vol-au-vent | 4.5

***Smoked Salmon With Osetra Caviar** | 6

Prune Stuffed With Foie Gras | 5

Tenderloin With Roasted Foie Gras | 5

Lobster Sliders | 5

*Minimum of 20 must be ordered