



FEDERAL TAPHOUSE

BANQUET MENU

State College, PA 16801 | Tel. 814-954-4887 | federaltaphouse.com





Welcome to Federal Taphouse State College Catering

We are pleased to partner with the Hyatt Place State College as the hotel's exclusive caterer. We offer an abundance of spaces from our Private Dining Room to our Semi-Private spaces in the Federal Taphouse or the Hyatt Place Ballroom.

Our most unique and exciting feature is that we have talented professionals to personalize your catering event to your exact needs, every event is one of a kind! If you do not see something you are looking for on our menus, or if you have special dietary needs or allergies; we will set up a meeting with our Executive Chef.

Please call our catering department at 814-954-4887, or email at scevents@federaltaphouse.com for any of your catering or event needs.



Policy and Procedure

Banquet Event Orders

- Banquet Event Orders (BEO's) are the documents from which all our departments work to successfully execute your catering event. Once you receive the BEO's from our event planner, please review them carefully, make a note of any changes, sign the bottom, then return to the event planner.
- Changes to an order of any kind, including the guest count, must be made at least three business days prior to the event.
- All food and beverage must be purchased through the hotel or Federal Taphouse.
- Deposits and pre-payment may be required.

Service Charges and Tax

A service charge of 20% on food and beverage purchases plus the applicable 6% Pennsylvania sales tax (except for alcohol) will be applied to all events that are held in the Federal Taphouse restaurant.

A service and administration charge of 20% on all food and beverage purchases plus the applicable 6% Pennsylvania sales tax (except for alcohol) will be applied to all events that are held in the Hyatt Place function space.

Tax Exemption

Groups requesting state sales tax exemption must provide a copy of the tax exemption certificate prior to the event.

Final Guarantee Numbers

Final guarantee numbers are required five business days prior to the scheduled event and are not subject to reduction. If no guarantee number is received, the Federal Taphouse will consider the expected number to be the correct guarantee number. All charges will be based on the guarantee or upon the actual number of persons served, whichever is greater.



Policy and Procedure

Changes

All menus and pricing are subject to availability and may change at any time prior to a contract being signed.

Times of the events

The Federal Taphouse is willing to serve before normal business hours given enough notice. We will conclude all functions by 1:00am.

Allergy Notifications

The Federal Taphouse takes pride in working with individuals with dietary restrictions. Please ask about our Vegetarian, Vegan, Gluten Free, and any other dietary restriction options.

Alcohol Policy

- All alcoholic beverages are required to be provided and serviced by the Federal Taphouse. The Federal Taphouse has the right to refuse alcoholic beverages to anyone under the influence, without proper ID, or to anyone under the age of 21.
- Guests under the age of 21 consuming or attempting to purchase alcoholic beverages will be prosecuted, and all function-related bars will be closed and removed.
- The Federal Taphouse may card any guest ordering alcohol that they deem to appear under the age of 40 in accordance with Pennsylvania law. Patrons are required to show their valid ID.

Acceptable forms of ID in Pennsylvania are a valid photo driver's license or state ID card, a valid photo military ID, and a valid photo passport or travel visa.

- Guests age 21 or older may purchase alcoholic beverages in the Federal Taphouse but may not transport those beverages out of the restaurant and into the function room.



Banquet Break Menus

AM Break

- Fresh seasonal fruit salad (min. 25 guests) \$4/pp
- Assorted bagels with cream cheese and preserves' \$36/dozen
- Assorted breakfast pastries \$36/dozen
- Assorted fresh Dunkin Donuts \$36/dozen
- Assorted muffins \$36/dozen
- Yogurt & granola parfait bar with fresh seasonal berries (min. 25 guests) \$5/pp

PM Break

- Domestic cheese display with accompaniments (min. 25 guests) \$8/pp
- Roasted garlic hummus with flatbread and blue corn chips \$4/pp
- Fresh seasonal fruit platter with yogurt dipping sauce \$4/pp
- Fresh seasonal crudité display with ranch dipping sauce \$4/pp
- Spicy crab dip with blue corn chips \$6/pp

Salty Snacks

minimum 20 guests

- House made potato chips with onion dip \$30
- Hard pretzels with Herlocher's dipping mustard \$35
- Blue corn chips and salsa \$30
- Salted nuts \$30
- Trail mix \$30
- Chex mix \$30

Something Sweet

- Assorted freshly baked cookies \$17/doz.
- Fudge brownie bites \$18/doz.
- Grilled State College Stickies \$36/doz.

All Day Break

Minimum of 25 people. Food items available 1.5 hours in the morning and the afternoon.

Choose four selections from above

\$15 per person





Breakfast Receptions

Minimum of 25 guests for 1.5 hours of buffet service

Continental Breakfast

\$15 per person

- Assorted breakfast pastries
- Assorted bagels
- Honey Nut Cheerios and assorted individual cereals
- Hard-cooked eggs
- Butter, assorted jellies and cream cheese
- Chilled orange juice and cranberry juice
- 2% milk and chocolate milk
- Freshly-brewed coffee and decaffeinated coffee

The Traditional

\$21 per person

- Fresh seasonal fruit salad
- Toast with butter and preserves
- Assorted fresh Dunkin Donuts
- Yogurt & granola parfait bar with fresh seasonal berries
- Scrambled eggs
- Applewood smoked bacon and breakfast sausage links
- Home-fries
- Chilled orange juice and cranberry juice
- Freshly-brewed coffee and decaffeinated coffee



Brunch Receptions

Minimum of 25 guests for 1.5 hours of buffet service

Premium Brunch

\$28 per person

- Fresh seasonal fruit salad
- Green salad & assorted dressings
- Yogurt & granola parfait bar with fresh seasonal berries
- Assorted fresh Dunkin Donuts
- Bagels with butter, cream cheese and preserves
- Scrambled eggs
- House-made sausage gravy and biscuits
- Applewood smoked bacon and breakfast sausage links
- Home-fried potatoes
- Chilled orange juice and cranberry juice
- Freshly-brewed coffee and decaffeinated coffee

Additional Up Grades

Bloody Mary bar (2 hours)	\$9/pp
Mimosa bar (2 hours)	\$6/pp
Assorted yogurts	\$5/pp
Assorted bagels	\$36/doz.
Assorted breakfast pastries	\$36/doz.
Cheese quiche or Quiche Lorraine	\$7/pp
Oatmeal bar (with a variety of sweet and savory toppings)	\$8/pp
Chef attended omelet station (omelets made-to-order with a variety of fillings)	\$8/pp
Chef attended carving station (brown sugar and beer glazed ham, rosemary roasted leg of lamb, roast turkey breast)	Market Price*

*\$100 chef fee if under 40 guests



On the Go Boxed Lunch

\$18 per person

- Meat and cheese sandwich
 - Meat choices: Black Forest ham, smoked turkey, roast beef
 - Cheese choices: aged white cheddar, provolone
- Tuna salad wrap
- Chicken salad wrap
- Roasted vegetable and ricotta wrap

All boxed lunches include

Sandwich or wrap, a piece of whole fresh fruit, a bag of chips, a cookie, and a guest's choice from an assortment of soft drinks or bottled water

Lunch Buffet

Minimum of 25 guests for 1.5 hours of buffet service

The Deli

\$18 per person

- Assorted sliced meats and cheeses
- Lettuce, tomatoes
- Potato salad
- Soup du-jour
- House-made potato chips
- Fruit salad
- Assorted bread and roll selection
- Assorted cookies

The Italian

\$20 per person

- Baked ziti
- Seasonal vegetables
- Caesar salad
- House-made garlic pretzel bites
- Assorted cookies



The Stater

\$22 per person

- Roasted chicken breast
- Brown rice pilaf
- Seasonal vegetables
- Garden salad with house-made dressing
- Fruit salad
- Soup du-jour
- Assorted cookies

The Pizza Party Buffet

\$20 per person (Choose up to four types of pizzas)

- Garden salad with house dressing
- Plain Cheese Pizza
- Pepperoni Pizza
- Margherita Pizza
- Four Cheese Pizza
- Mushroom Pizza
- BBQ Chicken Pizza
- Nutella Dessert Pizza

The Fiesta Buffet

\$22 per person

Build-your-own taco bar

- Ground beef
- Pulled chicken
- Sour cream
- Chips and salsa
- Shredded lettuce
- Shredded cheddar
- Tomato
- Soft flour tortilla
- Hard shells
- Dirty rice
- Refried beans



Lunch Buffet Continued

Minimum of 25 guests for 1.5 hours of buffet service

The Alumni Buffet

\$28 per person

- Flank steak with caramelized onions
- Herb roasted Yukon gold potatoes
- Soup du-jour
- Garden salad with house dressing
- Seasonal vegetables
- Fruit salad
- Assorted cookies

Vegetarian Buffet

\$24 per person

- Grilled Portabella mushrooms
- Quinoa and spinach pilaf
- Seasonal vegetables
- Caesar salad
- Assorted cookies

A selection of plated lunch entrees is also available upon request.
The Federal Taphouse Events Manager will assist you in customizing a menu suited to fit your individual group needs.





Reception Selections

All platters typically serve 25 people

Artisan cheese platter	\$165
Charcuterie board	\$204
Roasted seasonal vegetable platter	\$105
Fresh cut crudité	\$72
Fresh seasonal fruit display	\$88
Roasted red pepper hummus platter	\$86
Southwest chicken lettuce cups	\$61
Deviled eggs	\$44
Fresh mozzarella and tomato skewers	\$50
Chipotle shrimp cocktail with black bean and corn salsa	\$82
Mini crab cakes	\$88
Boursin stuffed mushroom caps	\$83
Angus meatballs and marinara sauce	\$61
Scallops wrapped in bacon	\$83
Crab and corn dip	\$72
Crab mac and cheese	\$83
Grilled chicken wings	
IPA buffalo or Bourbon barbeque sauce	\$72





Dinner Menu

Plated Entrées

All entrées are served with two accompaniments, salad, and bread.

NY strip (12-14oz)	\$42/pp
Filet mignon (8oz)	\$45/pp
Prime rib (14-16 oz)	\$44/pp
Roasted airline chicken breast	\$28/pp
Atlantic salmon	\$32/pp
Shrimp scampi with linguini pasta	\$29/pp
Crab cakes	\$39/pp
Grilled Portabella a top quinoa and spinach pilaf	\$26/pp

Accompaniments

Please select two

- Brown rice pilaf
- Seasonal vegetables
- Fruit salad
- Whipped Yukon gold potatoes
- Buttered corn
- Succotash
- Roasted potatoes
- Pasta with marinara sauce



Dinner Buffets

Minimum of 25 guests for 1.5 hours of buffet service

The Smokehouse

\$32 per person

- Smoked brisket
- BBQ chicken breast
- Potato salad
- Corn on the cob
- Garden salad with house dressing
- Seasonal fresh fruit
- Dinner rolls with butter

The Federal

\$40 per person

- Panko crusted Atlantic cod
- Flank steak with mushroom demi-glace
- Crab mac and cheese
- Herb roasted Yukon gold potatoes
- Seasonal vegetables
- Arugula salad with house dressing
- Dinner rolls with butter

The Carver

\$46 per person

- Chef carved prime rib
- Roasted Atlantic salmon
- Whipped Yukon gold potatoes
- Seasonal fresh fruit
- Seasonal vegetables
- Caesar salad
- Dinner rolls with butter

Additional Up Grades

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|---------------------------------------------------------|---------------------|
| ○ Iced tea pitchers | \$9/per pitcher |
| ○ Coffee station | \$3.25/pp |
| (fresh-brewed coffee, decaffeinated coffee and hot tea) | OR \$30/ per gallon |
| ○ Wine bottle service | *Market Price |
| ○ Cake cutting fee | \$1.50/pp |





Dessert Buffet

Tier One

choose any two desserts for \$6 per person

- Apple pie
- Boston cream pie
- Chocolate cream pie
- Chocolate cake
- Chocolate chip cookies
- Peanut butter cookies

Tier Two

choose any three desserts from either tier for \$8 per person

- NY style cheesecake
- Carrot cake
- Triple chocolate cake
- Pecan pie
- Peanut butter pie

Individual pricing available\$1.50pp cake cutting fee





Banquet Bar

Priced based on consumption

Two tiers of cash and hosted bars are offered

Hosted bars are calculated upon consumption based per drink

Standard Bar

- \$8 per drink
- \$5 domestic beer
- \$7 imported or craft beer
- \$7 wine & sparkling wine

Premium Bar

- \$9 per drink
- \$5 domestic beer
- \$7 imported or craft beer
- \$8-\$14 wine & sparkling wine

*Special requests may be subjected to price change

A bartending fee of \$50 per hour will be added to all bars under \$300 in sales





Banquet Bar Continued

Standard Bar

Tito's Vodka
Bacardi Rum
Beefeater Gin
Jose Cuervo Gold Tequila
Jack Daniel's Whiskey
Jim Beam Bourbon
Dewar's Scotch
E & J Brandy
Amaretto Liqueur
Peach Schnapps Liqueur

Bottled Beer

Miller Lite
Corona
Yuengling Lager
Choice of 2 Craft Beers

Wine by the Glass

White Zinfandel
Choice of 2 Red Wines
Choice of 2 White Wines

Premium Bar

Tito's Vodka
Bacardi Rum
Captain Morgan Rum
Stolichnaya Vodka
Absolut Vodka
Tanqueray Gin
Bombay Sapphire Gin
Espolon Tequila
Jack Daniel's Whiskey
Crown Royal Whiskey
Jameson Whiskey
Maker's Mark Bourbon
Bulleit Bourbon
Johnny Walker Black Label Scotch
E & J Brandy
Amaretto Liqueur
Peach Schnapps Liqueur
Bailey's Liqueur

Bottled Beer

Miller Lite
Corona
Yuengling Lager
Choice of 4 Craft Beers

Wine by the Glass

White Zinfandel
Choice of 3 Red Wines
Choice of 3 White Wines





Wedding Packages

All packages include 4 hours of service
(1-hour cocktail service and a 3-hour dinner service)

Timeless Buffet

\$96 per person includes one-hour open bar with champagne toast

Passed Hors d'oeuvres

One-hour of service time includes fresh fruit display and vegetable crudité

Please select three

- Crab cakes
- Boursin mushroom caps
- Fresh mozzarella and tomato skewers
- Scallops wrapped in bacon

Starters

Please select one

Served with dinner rolls and butter

- Soup du-jour
- Garden salad with balsamic vinaigrette
- Caesar salad



Entrées

Please select one

- Atlantic salmon
- Crab cakes
- Chicken breast

Chef's Carving Station

Please select one

- Beef tenderloin
- Roast beef
- Baked Virginia ham
- Herbed crusted pork loin
- Roasted turkey breast

Add \$8.00 per person for additional carving station

Accompaniments

Please select three

- Brown rice pilaf
- Seasonal vegetables
- Fruit salad
- Whipped Yukon gold potatoes
- Buttered corn
- Succotash
- Roasted potatoes
- Pasta with marinara sauce

Additional Services

- | | |
|------------------------------------------------|-----------|
| ○ Wedding cake service | \$1.50/pp |
| ○ Fresh-brewed coffee and decaffeinated coffee | \$3.25/pp |

*Additional hour of open bar available for \$8 per person plus 20% service charge



Simple Elegance

One-hour of service time includes fresh fruit display and vegetable crudité, one-hour open bar with champagne toast.

Passed Hors d'oeuvres

One hour of service time, please select two

- Crab cakes
- Boursin mushroom caps
- Fresh mozzarella and tomato skewers
- Scallops wrapped in bacon

Stationed Hors d'oeuvres

One hour of service time, please select two

- Angus meatballs and marinara sauce
- Grilled chicken wings with buffalo or barbeque sauce
- Crab and corn dip
- Crab mac and cheese
- Southwest chicken wraps
- Chipotle shrimp cocktail with black bean and corn salsa

Starters

Please select one

Served with dinner rolls and butter

- Soup du-jour
- Garden salad with balsamic vinaigrette
- Caesar salad

Entrées

*You may select up to two entrees

- | | |
|-----------------------------------------------------|----------|
| ○ NY strip (12-14oz) | \$102/pp |
| ○ Filet mignon (8oz) | \$105/pp |
| ○ Prime rib (14-16oz) | \$103/pp |
| ○ Roasted airline chicken breast | \$75/pp |
| ○ Atlantic salmon | \$82/pp |
| ○ Shrimp scampi with linguini pasta | \$78/pp |
| ○ Crab cakes | \$90/pp |
| ○ Grilled Portabella a top quinoa and spinach pilaf | \$65/pp |



Accompaniments

Please select two

- Wild rice
- Seasonal vegetables
- Fruit salad
- Whipped Yukon gold potatoes
- Buttered corn
- Succotash
- Roasted potatoes
- Pasta with marinara sauce

Additional Services

- | | |
|------------------------------------------------|-----------|
| ○ Wedding cake service | \$1.50/pp |
| ○ Fresh-brewed coffee and decaffeinated coffee | \$3.25/pp |

*Additional hour of open bar available for \$8 per person plus 20% service charge





Sports Team Traveler Buffet

Anytime Snack

\$31 per person

- Hot or cold sandwiches (turkey, roast beef, Black forest ham)
- Peanut butter and jelly sandwich station
- Soup du-jour
- Green salad
assorted salad dressings on the side
- Side snack: Chex mix, pretzels, hard pretzels, Sun Chips
- Fresh fruit salad
- Pitchers of water
- Coffee, 2% milk and chocolate milk

Breakfast

\$35 per person

- Scrambled eggs
- Home-fired potatoes
- Sausage links or applewood smoked bacon
(choose one and rotate for second day)
- Pancakes or French toast
(choose one and rotate for second day)
- Oatmeal
- Hard-cooked eggs
- Assorted yogurts
- Toast and assorted jellies
- Honey Nut Cheerios and assorted individual cereals
- Fresh seasonal fruit
- Pitchers of water
- Orange juice, coffee, 2% milk and chocolate milk
- Upgrade: Chef attended omelet station

\$8/pp



Sports Team Traveler Buffet Continued

Pre-game meal

\$33 per person

- Pasta with marinara or meat sauce on the side
- Grilled chicken
- Seasonal vegetables
- Green salad
assorted salad dressings on the side
- Baked potato, baked sweet potato or whipped Yukon gold potatoes
(choose one and rotate for second day)
- Bread and butter
- Fresh fruit salad
- Soup du-jour
- Pitchers of water
- Coffee, 2% milk and chocolate milk

Post-game meal

\$40 per person

- Chicken, pork, beef or fish
(choose two)
- Baked potato, baked sweet potato, whipped Yukon gold potatoes or
pasta with marinara
(choose one and rotate for second day)
- Seasonal vegetables
- Green salad
assorted salad dressings on the side
- Soup du-jour
- Fresh fruit salad
- Assorted yogurts
- Bread and butter
- Coffee, 2% milk and chocolate milk
- Side snack: Chex mix, pretzels, Sun Chips

Additional Up Grades

- | | |
|-----------------------------------|----------------|
| ○ To-Go containers and silverware | \$1.00/pp |
| ○ Bottled water | \$2.75 each |
| ○ Gatorade | \$4 each |
| ○ Turkey bacon or turkey sausage | \$2 per person |

