



The
Chadwick

MEETINGS

Openings & Breakfast

Lunch & Snacks

Audio Visual



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Planning

Is all in the details. Our dedicated planners work with you on floor plans, time lines, food and beverage needs, audio visual requirements and any special arrangement. We know what it takes to have a successful event.



Facility

Spaces that accommodate your needs. We know how we get work done has evolved. *We collaborate, we use technology, we need to be charged.* The Chadwick offers spaces that can accommodate how your group works. With large flexible spaces for classroom or theater style seating, to smaller spaces for board room or casual seating, The Chadwick offers what you need. **Many enjoy having their breaks or meals outside to inspire, refresh and grab that fresh air that makes everyone more productive.** The Chadwick is renovated and matches the style and needs of today's workforce.



Location

Central north hills location, close to major highways, free parking. Easy to get to, and near many hotels, airports, and business centers.



Food & Beverage

Menus that suit our lifestyles, diet and culture. Our clients ask us for “good coffee, gluten free items, meals that cater to cross cultural attendees, healthy, timely, vegan, and more.” We can accommodate the many needs of a diverse group of attendees.



Technology

It's more than wifi. High speed high bandwidth wifi is important. But so is sound, and lighting and projection. We work with audio visual experts to ensure the equipment you need to make your meeting successful is on site and ready for your use.



Service

Trained team for support. We are on hand to get your event started right and on time. We want you give you the privacy you need during your meeting, but with a quick text to our team, we can assist you with anything you need. A small but efficient business center is available for the last minute print. We are your support throughout your entire event.

Rooms at The Chadwick

2



Spaces
Large
and
Small



Indoors
and
Outdoors



Flexible
Seating
Plans



Bar and
Gathering
Area





Coffee and Donuts

fresh baked donuts

freshly brewed coffee, decaf coffee and hot tea

\$ 5.00

Traditional Continental

fresh baked miniature danish and scones

orange juice and cranberry juice

freshly brewed coffee, decaf coffee and hot tea

\$ 6.25

Build your own Continental Breakfast

(25 person minimum, choice of at least one

beverage and one food item for entire guest count)

Beverages

freshly brewed coffee, decaf coffee and hot tea \$2.50

gourmet coffee & tea bar \$3.75

seattles best coffee, hazelnut and irish cream flavored syrup, cocoa, whipped cream, cream, almond milk, and an assortment of herbal tea bags.

iced coffee or iced tea \$2.50

orange, cranberry or pineapple juice \$1.75

berry smoothie shooters \$2.00

Food

fresh baked donuts \$2.50

miniature danish \$2.50

fresh baked scones \$2.50

mixed fruit bowl \$2.50

avocado toasts \$2.50

scrambled egg filled potato skin with bacon and cheese \$3.50

egg muffin sandwich with bacon and cheddar \$3.50

deviled eggs \$2.50

praline bacon skewers \$2.50

Above served for a period of 1 hour Coffee Refresh \$1.50

all prices are per person

20% service charge/7% sales tax will be added to your bill—prices and menus are subject to change

Additions

soft drinks \$1.75/can

spring water \$1.75/bottle

kickstart energy \$2.50/can

starbucks refreshers \$2.50/can

sobe life water \$2.50/bottle

iced tea sparklers \$2.50/can

coffee urn \$70/35 cups

hot tea \$12/6 cups



Popcorn gf

classic buttered, spicy cajun, garlic parmesan \$2.50

Power Break gf

assorted granola bars, roasted mixed nuts

berry smoothie shooters \$ 7.50

Fruit and Cheese

assorted cheeses with crackers

sliced fruits and grapes with honey lime dip \$ 5.50

Cookie Break

assorted soft baked cookies \$ 2.50

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starbucks refreshers \$2.50/can

sobe life water \$2.50/bottle

coffee urn \$70/35 cups

hot tea \$12/6 cups

iced tea \$70/35 cups

Above served for a period of one hour

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*served with orange juice - freshly brewed coffee, decaf and hot tea
baskets of breakfast breads and miniature croissants*

American

*farm fresh scrambled eggs
seasoned breakfast potatoes
choice of pork sausage links, turkey sausage, smoked ham or bacon
\$ 14.95*

Southern

*farm fresh scrambled eggs with aged cheddar
smoked ham slice
seasoned breakfast potatoes
\$ 15.95*

California

*baked egg and potato casserole with spinach and swiss
roasted avocado and tomatoes
\$ 15.95*

Cinnamon Swirl French Toast

*warm maple berry compote
choice of pork sausage links, turkey sausage, smoked ham or bacon
\$ 14.95*

Roasted Vegetable Frittatta

*baked egg casserole with roasted vegetables and goat cheese
side of mixed greens with a light citrus vinaigrette
\$14.95*



Breakfast Buffet & Brunch

6

Minimum of 35 guests

served with freshly brewed coffee, decaf coffee and hot tea

light

carafes of orange juice and cranberry juice

farm fresh scrambled eggs

ham or sausage links

vanilla and raspberry yogurt with granola

fresh cut fruit and grapes, honey lime dip

whole grain bread

\$ 14.95

hearty

carafes of orange juice and cranberry juice

farm fresh scrambled eggs

seasoned breakfast potatoes

crisp bacon or pork sausage links

cinnamon swirl french toast

sliced fruits and grapes, honey lime dip

basket of croissants and whole grain bread

\$ 16.95

brunch

orange juice and cranberry juice

berry & yogurt shooters

egg casserole with cheddar, caramelized onion and broccoli

seasoned breakfast potatoes

crisp bacon or pork sausage links

rosemary and garlic chicken—roasted red pepper cream

seasonal vegetables

assorted miniature danish and scones

\$ 18.95

Stations

add to any buffet

made to order

omelettes

\$4.00 per guest

*+\$75 chef fee up to 75
guests*

crepe station

\$4.00 per guest

*+\$75 chef fee up to 75
guests*

sweets

*assortment of cakes
and pastry*

\$3.50 per guest



*Minimum of 35 guests (20-34 guests, add \$1.50 per guest)
served with freshly brewed coffee, decaf coffee and iced tea*

deli board

choice of one soup

*roasted tomato bisque—parmesan croutons, vegetarian vegetable,
loaded potato, or chicken rice*

choice of two salads

sliced roast beef, smoked ham, and turkey breast

swiss, cheddar and pepper jack, leaf lettuce and sliced tomato

assorted breads, rolls and condiments

chef 's assortment of chewy cookies and brownies

\$ 14.95

rice and noodle bowl buffet

fresh fruit bowl mixed artisan greens with choice of dressings

choice of two of the following, served with crusty rolls

lo mein - with green onion, carrot, red pepper, cabbage, sweet soy sauce, hoisin marinated beef tips

italian puttanesca — rice with tomato sauce, black olive, capers, garlic, red pepper, spicy Italian sausage

Island - coconut lime rice with scallion, mango, and pineapple salsa, blackened mahi mahi

tex mex - rice with black beans, cilantro, fire roasted corn and peppers, chipotle orange sliced chicken breast

middle eastern — rice with onion, cumin, cloves and cardamom, tikka masala chicken breast, sautéed vegetables

assortment of petite cookies

\$16.95

artisan flatbread sandwich buffet

choice of two salads

choice of two flatbread sandwiches

pollo diablo—grilled chicken, pepper jack cheese, spicy salsa dressing

caprese—fresh mozzarella, tomato, red onion, arugula, basil pesto

roasted vegetable—seasonal vegetables, olive oil, herbs, sun dried tomato aioli

mediterranean—grilled chicken, olive tapenade, arugula, feta

western—roast beef, cheddar cheese, marinated onion, bbq aioli

whole hog—ham, provolone, honey mustard

assortment of bar cookies

\$ 16.95

salads

fresh fruit salad (seasonal)

mixed artisan greens

tex mex ranch pasta salad

crushed potato salad

lo mein salad

asian cabbage slaw

*roasted vegetable
& chick pea salad*



Minimum of 35 guests (20-34 guests, add \$1.50 per guest)

served with freshly brewed coffee, decaf coffee and iced tea

freshly baked rolls and butter

build your own buffet

salads—choose two

fresh fruit salad (seasonal)

seasonal roasted vegetable and chick pea salad

mixed artisanal greens—cucumber, tomato, shaved onion

caprese pasta salad—tomato, mozzarella, balsamic

crushed potato salad—wholegrain mustard vinaigrette

asian cabbage slaw—mandarin orange, green onion, sweet asian dressing

entrees—choose two

asiago chicken—balsamic drizzle

cilantro lime chicken—charred tomato salsa

crispy chicken breast, provolone, tomato sauce

italian sausage with peppers and onion

bistro steak medallions—roasted mushroom demi

roasted cod—grilled lemon dill cream

potato chick pea curry

blackened chicken with orange & pineapple salsa

grilled chicken with mushroom cream sauce

vegetable lasagna, tomato cream sauce

seared tilapia with Italian tomato relish

roasted pork loin, bourbon glaze

baked mahi mahi with citrus butter

lo mein with green onion, carrot, red pepper, cabbage

sweet soy sauce, fried marinated tofu

starch and vegetables—choose two

sour cream mashed yukon potatoes

toasted orzo—feta and spinach

green beans—caramelized onions

steamed broccoli—lemon butter

roasted red skinned potatoes, herb butter

brown rice pilaf—shaved carrot and scallion

roasted zucchini and squash ratatouille

penne pasta, marinara, parmesan

petite dessert cups—choose two

sponge cake cup with bourbon caramel sauce

raspberry chocolate mousse cup

strawberry pound cake cup

double fudge brownie cup with whipped cream

\$18.95



Plated Light Lunches

9

(choose up to three)

served with freshly brewed coffee, decaf, iced tea and choice of lite dessert

salad trio

tarragon chicken salad, fresh fruit salad with mint, mixed green salad

\$ 15.95

grilled vegetable wrap

marinated vegetables, spinach, red pepper hummus, pepper jack cheese

fruit salad with mint

\$ 15.95

roast beef and cheddar on pretzel roll

horseradish cream, arugula, red onion

house salt and malt chips

\$ 16.95

turkey and swiss on ciabatta bread

sundried tomato aioli, spinach, red onion,

house salt and malt chips

\$ 15.95

grilled chicken and mixed green salad

mixed greens, spinach, toasted walnuts, dried cranberries, shaved onion, and bleu cheese

fresh baked roll and butter

\$ 16.95

grilled chicken caesar salad

roasted red peppers, shaved parmesan, garlic croutons

fresh baked roll and butter

\$ 16.95

pasta primavera

grilled vegetables, penne pasta, basil pesto cream, shaved parmesan, fresh baked roll and butter

\$ 16.95

lite desserts—choose one

chocolate mousse with raspberry sauce or mango sorbet



includes soup or salad, starch and vegetable, fresh baked rolls and butter, freshly brewed coffee, decaf, iced tea and choice of dessert

soup or salad—choose one

roasted tomato bisque—parmesan croutons

italian vegetable and white bean

loaded potato

mixed artisanal greens—tomato, cucumber, shaved onion

caesar salad—chopped romaine, roasted peppers, shaved parmesan, garlic croutons

fresh fruit salad with mint

entrees—choose up to three

bistro steak medallions—roasted garlic demi \$ 20.95

sliced flank steak - red pepper chimichurri \$ 20.95

petite filet mignon—cabernet reduction \$ 29.95

roasted pork loin—whole grain mustard sauce \$ 18.95

seared salmon—grilled lemon dill cream \$ 21.95

roasted cod—grilled lemon dill cream \$ 18.95

seared tilapia—italian tomato relish \$ 19.95

rosemary chicken –roasted red pepper cream \$ 18.95

asiago crusted chicken—balsamic drizzle \$ 19.95

southwest chicken breast—orange pineapple salsa \$19.95

vegetable lasagna—tomato cream sauce \$18.95

starch – choose one

garlic mashed red skinned potatoes

parmesan crusted baby baked potatoes

brown rice pilaf

penne pasta—santa rosa tomato cream sauce

toasted orzo—feta and spinach

vegetables—choose one

green beans—caramelized onions

roasted zucchini and squash ratatouille

steamed broccoli—lemon butter

honey glazed baby carrots

desserts—choose one

toffee sticky pudding cake

vanilla bean dream cake

raspberry chocolate mousse

strawberry cheesecake ice cream

double fudge brownie ice cream

vanilla ice cream with chocolate sauce



All prices include delivery and set-up. Please add current sales tax

Presentation Packages *Free Wireless Internet available in all rooms.*

1 Projector (3500 lumen) w/8 ' tripod screen	\$300
1 Projector (5500 lumen) w/10 ' stretch screen	\$515
2 Projectors (3500 lumen) , splitter w/8 ' tripod screens	\$650
2 Projectors (5500 lumen) , splitter w/10 ' stretch screens	\$1100
8 ' Tri-pod screen	\$50
6 ' Tri-pod screen	\$35
Video Projector (3500 lumen)	\$250
(5500 lumen)	\$415

Audio for presentations

Sound Pod (connects one laptop to PA system)	Complimentary
<i>Client must provide the laptop</i>	
Sound Mixer- when multiple devices are in use	\$80
Single Stand Alone Speaker	\$50
Pair of Stand Alone Speakers	\$75

TV Monitors

1 Flat screen TV (60 ") w/support	\$250
1 Flat screen TV (70 ") w/support	\$350
Broadcast Cable to the TV: (not available in all meeting rooms)	\$100

Note: All TVs have built-in speaker, but auxiliary speaker is recommended for any group over 15 people.

Microphones

Podium/Mic	Complimentary
Microphone w Stand	Complimentary
Wireless microphone (Lapel/Handheld)	\$115
2 Wireless microphones w/audio mixer	\$185

Speaker Phone

Sound Pod (connects one cell phone to PA system)	Complimentary
<i>Client must provide the cell phone</i>	

**Panel Discussion Package:**

\$195

- Up to 3 standard microphones w/table top stands
- 1 wireless handheld microphone for audience participation
- 1 audio mixer

Each additional table top microphone

\$30

Other Items

Flipchart w Post-It Pad and Markers

\$15

Easels

(2) Complimentary

A/V table with power strip, extension cord

Complimentary

On-site Technician

please inquire

All prices are subject to change. If your needs cannot be met using the items listed above, we will be happy to customize an audio/visual package for you.