



THE VIEW AT MORGAN HILL

BANQUETS



100 CLUBHOUSE DRIVE

EASTON, PA 18042

(610) 923-8480



The View at Morgan Hill offers two different spaces available to host your event

GRAND VIEW ROOM

Holds up to 150 guests for plated meals or buffets

\$500 ROOM RENTAL FEE



TERRACE VIEW ROOM

Holds up to 40 guests for plated meals or up to 30 guests for buffets

\$250 ROOM RENTAL FEE



BRUNCH BUFFET

Includes

PLATTERS OF DANISH, MUFFINS, & FRESH FRUIT,
LOCAL SAUSAGE, SMOKED BACON, SCRAMBLED FARM EGGS, & BREAKFAST POTATOES

SALAD

Choice of One

GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,
Ranch & Balsamic Vinaigrette Dressings*

TRADITIONAL CHOP SALAD

*Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese,
Creamy Italian Dressing*

CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese, Garlic Croutons,
Classic Caesar Dressing*

ENTRÉE

Choice of Two

Additional Entrée Can be Selected for \$4.00 per Guest

CHEESE TORTELLINI

Blush Sauce

HORSERADISH CRUSTED SALMON

Dijon Beurre Blanc

CHICKEN PICATTA

White Wine, Artichokes, Capers

SESAME CRUSTED SALMON

Pineapple Chili Glace

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

CABERNET BEEF

Mushrooms, Pearl Onions, Demi-Glace

Brunch Buffet also includes Chef's Fresh Vegetable du Jour

DESSERT

Display of Miniature Pastries, Assorted Cakes, & Freshly Baked Cookies

~Add a Soup Station for \$4 per Guest~

Choice of One:

Local Mushroom, Chicken Corn Chowder, Creamy Tomato, New England Clam Chowder +\$1, Lobster Bisque +\$2

~Add an Omelet Station for \$7.50 per Guest~

Whole Eggs, Egg Whites, Diced Ham, Bacon, Bell Peppers, Onion, Tomatoes, Mushrooms, Shredded Cheddar

Regular & Decaffeinated Coffees, Hot Tea, Juices & Soft Drinks included in price

\$35.00 per Guest

The Brunch Buffet Requires a 30 Person Minimum. The Brunch Buffet is served until 1:00 PM.

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

LUNCHEON BUFFET

SALAD

Choice of One

GARDEN SALAD

Mixed Greens, Tomato, Cucumber, Carrots, Ranch & Balsamic Vinaigrette Dressings

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

TRADITIONAL CHOP SALAD

Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing

~Add a Soup Station for \$4 per Guest~

Choice of One:

Local Mushroom, Chicken Corn Chowder, Creamy Tomato, New England Clam Chowder +\$1, Lobster Bisque +\$2

ENTRÉE

Choice of Two

Additional Entrée Can be Selected for \$4.00 per Guest

CHICKEN PICATTA

White Wine, Artichokes, Capers

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

HORSERADISH CRUSTED SALMON

Dijon Beurre Blanc

SESAME CRUSTED SALMON

Pineapple Chili Glace

PORK MEDALLIONS

Apple Brandy Demi-Glace

CABERNET BEEF

Mushrooms, Pearl Onions, Demi-Glace

ROASTED VEGETABLE RISOTTO

Brown Butter Drizzle

All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter

DESSERT

Display of Miniature Pastries, Assorted Cakes, & Freshly Baked Cookies

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

\$35.00 per Guest

The Luncheon Buffet Requires a 30 Person Minimum. The Luncheon Buffet is served until 3:00 PM.

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

PLATED LUNCHEON

FIRST COURSE

Choice of One

GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,
Ranch & Balsamic Vinaigrette Dressings*

CLASSIC CAESAR

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Classic Caesar Dressing

TRADITIONAL CHOP SALAD

Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese, Creamy Italian Dressing

WEDGE SALAD

Iceberg Wedge, Bacon, Tomato, Bleu Cheese Dressing

ENTRÉE

Choice of Two

Additional Entrée Can be Selected for \$4.00 per Guest

CHICKEN PICATTA

White Wine, Artichokes, Capers

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

HORSERADISH CRUSTED SALMON

Dijon Beurre Blanc

SESAME CRUSTED SALMON

Pineapple Chili Glace

PORK MEDALLIONS

Apple Brandy Demi-Glace

CABERNET BEEF

Mushrooms, Pearl Onions, Demi-Glace

ROASTED VEGETABLE RISOTTO

Brown Butter Drizzle

All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter

DESSERT

NY CHEESECAKE

Raspberry Sauce

CINNAMON VANILLA ICE CREAM

Salted Caramel Sauce

CHOCOLATE MOUSSE

Whipped Cream, Raspberry Sauce

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

\$32.00 per Guest

The Plated Lunch is served until 3:00 PM.

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

DINNER BUFFET

SALAD *Choice of One*

GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,
Ranch & Balsamic Vinaigrette Dressings*

TRADITIONAL CHOP SALAD

*Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese,
Creamy Italian Dressing*

CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese, Garlic Croutons,
Classic Caesar Dressing*

~Add a Soup Station for \$4 per Guest~

Choice of One:

Local Mushroom, Chicken Corn Chowder, Creamy Tomato, New England Clam Chowder +\$1, Lobster Bisque +\$2

PASTA SELECTIONS

Choose One

TUSCAN RIGATONI

Blush Sauce

FUSILLI ARRIBIATA

Spicy Marinara, Sweet Basil

PENNE ALFREDO

Parmesan Cheese, Fresh Parsley

ROTINI BOURSIN

Roasted Garlic and Herb Cream

TORTELLINI

Marinara Sauce

ORECCHIETTE

Extra Virgin Olive Oil & Garlic, Spinach, Tomatoes

ENTRÉE

Choice of Two

Each Additional Entrée is \$4.00 per Guest

CHICKEN FLORENTINE

*Boursin Cheese, Parmesan & Spinach Crust,
Champagne Cream*

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

CHICKEN TUSCANY

*Parmesan & Panko Crust, Prosciutto,
Smoked Mozzarella, Basil,
Country Style Tomato Sauce*

PORK MEDALLIONS

Apple Brandy Demi-Glace

BEEF STROGANOFF

Fresh Egg Noodles

BRAZILIAN FLANK STEAK

Grilled & Sliced, Chimichurri Sauce

CABERNET BEEF

Mushrooms, Pearl Onions, Demi-Glace

HORSERADISH CRUSTED SALMON

Dijon Beurre Blanc

SESAME CRUSTED SALMON

Pineapple Chili Glaze

PARMESAN CRUSTED TILAPIA

Lobster Champagne & Tarragon Sauce

Buffet Also Includes Chef's Starch & Fresh Vegetable du Jour, Rolls & Butter

DESSERT

Display of Miniature Pastries, Assorted Cakes, & Freshly Baked Cookies

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

\$45.00 per Guest

The Dinner Buffet Requires a 30 Person Minimum, Available after 3:00 PM

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

PLATED DINNER

FIRST COURSE

Please Select One

GARDEN SALAD

*Mixed Greens, Tomato, Cucumber, Carrots,
Ranch & Balsamic Vinaigrette Dressings*

CLASSIC CAESAR

*Romaine Lettuce, Parmesan Cheese, Garlic Croutons,
Classic Caesar Dressing*

TRADITIONAL CHOP SALAD

*Bacon, Red Onion, Chick Peas, Tomato, Cheddar Cheese,
Creamy Italian Dressing*

WEDGE SALAD

Iceberg Wedge, Bacon, Tomato, Bleu Cheese Dressing

THE MAIN COURSE

Please Select Two

Choice of a third protein entrée is an additional \$4.00 per Guest

CHICKEN FLORENTINE

*Boursin Cheese, Parmesan & Spinach Crust,
Champagne Cream*

CHICKEN BOURSIN

Roasted Garlic Fondue, Sun Dried Tomato Salsa

CHICKEN PICATTA

White Wine, Artichokes, Capers

CHICKEN MARSALA

Mushrooms, Marsala Wine Sauce

CHICKEN TUSCANY

*Parmesan & Panko Crust, Prosciutto, Basil
Smoked Mozzarella, Basil
Country Style Tomato Sauce*

HORSERADISH CRUSTED SALMON

Dijon Beurre Blanc

SESAME CRUSTED SALMON

Pineapple Chili Glace

PARMESAN CRUSTED TILAPIA

Lobster Champagne & Tarragon Sauce

THREE CHEESE RAVIOLI

Vodka Blush Sauce, Parmesan

ROASTED VEGETABLE RISOTTO

Brown Butter Drizzle

PORK MEDALLIONS

Apple Brandy Demi-Glace

CABERNET BEEF

Mushrooms, Pearl Onions, Demi-Glace

BRAISED BEEF SHORT RIBS

*Pan Reduction, Caramelized Onions,
Mustard, Toasted Bread Crumbs*

6 OZ. CENTER CUT

FILET MIGNON + \$10

*Roasted Garlic Herb Butter,
Burgundy Wine Sauce*

PETITE BISTRO STEAK &

CRAB CAKE + \$6

Red Wine Demi Glace, Tartar Sauce

PAN ROASTED CHILEAN

SEA BASS + \$12

Valencia Orange & Balsamic Butter

All Meals Include Chef's Starch, Fresh Vegetable du Jour, Rolls & Butter

DESSERT

Please Select One

NY CHEESECAKE

Raspberry Sauce

CINNAMON VANILLA ICE CREAM

Salted Caramel Sauce

CHOCOLATE MOUSSE

Whipped Cream, Raspberry Sauce

Regular & Decaffeinated Coffees, Hot Tea, & Soft Drinks included in price

\$42.00 per Guest

The Plated Dinner is served after 3:00 PM.

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

PLATED ENHANCEMENTS

FIRST COURSE

Priced Per Guest

SEASONAL SOUPS

Local Mushroom

Potato Leek, Candied Bacon

Italian Chicken

Roasted Butternut Squash

Chicken Corn Chowder

\$4.00

Lobster Bisque

New England Clam Chowder

\$7.00

INTERMEZZO

Choice of Raspberry or Lemon Sorbet with Fresh Mint

\$4.00

PASTA COURSE

Penne Rosa, Fresh Basil, Parmesan Cheese

Country Style Rigatoni

Cheese Tortellini, Pesto Cream Sauce

Roasted Vegetable Risotto, Brown Butter Drizzle

\$6.50

UPGRADED DESSERT SELECTIONS

Additional \$4.00 Per Guest

FLOURLESS CHOCOLATE TORTE

Grand Marnier Orange Compote

CRÈME BRULEE

Vanilla Bean Custard, Seasonal Berries

INDIVIDUAL FRUIT TART

Sugar Pastry Shell, Glazed Berries

BRIOCHE BREAD PUDDING

White Chocolate, Glazed Raspberries

SOUTHERN PECAN PIE

Carolina Pecans, Kentucky Bourbon

Graham Crust

CHOCOLATE LAVA CAKE

Vanilla Ice Cream

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

HORS D'OEUVRES

One Hour Butler Service

Please Select Six Hors D'oeuvres (Three Hot & Three Cold)

COLD HORS D'OEUVRES

<i>Tomato & Basil Bruschetta</i>	<i>Mini Maple Bacon BLTs</i>
<i>Roasted Red Pepper & Fresh Mozzarella Bruschetta</i>	<i>Curried Chicken Salad in Phyllo Shell</i>
<i>Red Onion Marmalade & Whipped Goat Cheese Canape</i>	<i>Black & White Sesame Tuna, Cucumber Wasabi Cream</i>
<i>Buffalo Chicken Crostini</i>	<i>Mini Gulf Shrimp on Potato Bread</i>
<i>Deviled Eggs</i>	<i>Shrimp Cocktail + \$3</i>
<i>Tomato Mozzarella Caprese Skewer</i>	

HOT HORS D'OEUVRES

<i>Franks in Puff Pastry</i>	<i>Deep Fried Mac & Cheese</i>	<i>Mini Reubens</i>
<i>Mini Vegetable Spring Rolls</i>	<i>Santa Fe Chicken Quesadilla</i>	<i>Brie & Raspberry in Phyllo</i>
<i>Philly Cheesesteak Eggrolls</i>	<i>Marinated Shrimp Skewers</i>	<i>Coconut Shrimp</i>
<i>Pork Pot Stickers, Chili Sauce</i>	<i>Fried Mozzarella</i>	<i>Grilled Cheese with Tomato Soup</i>
<i>Mini Beef Wellington, Horseradish Sauce</i>	<i>Chicken Parmesan Skewers</i>	<i>Baked Italian Sweet Sausage in Puff Pastry</i>
<i>Scallops Wrapped in Bacon</i>	<i>Petite Vegetable Quiche</i>	<i>New Zealand Lamb Lollipops + \$3</i>
		<i>Mini Crab Cake + \$3</i>

\$16.00 per Guest for the first hour

\$14.00 per Guest for each additional hour

All pricing are add ons to packages. Stand alone Hors D'oeuvres add \$6.00 per person

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

ADD ON STATIONS

GRANDE' ANTIPASTO STATION

Assorted Cured Meats, Hard & Soft Cheeses, Roasted Peppers, Stuffed Cherry Pepper Shooters, Grilled Artichokes,

Mixed Olives, Olive Oil Baguette, Herb Focaccia

Seasonal Melon, Fresh Berries, Vegetable Crudité's, Assorted Dips, and Mustards

\$14.50pp

SOUTHWESTERN STATION

Beef and Chicken Quesadillas, Beef and Chicken Soft Tacos, House Made Guacamole, Salsa, and Fresh Chips

\$13.50pp

SLIDER STATION

Pulled Pork BBQ, & Classic Cheeseburger Sliders, French Fries, Spicy Ketchup, Burger Sauce,

Cheddar Cheese Sauce, Smoked Bacon

\$13.50pp

PHILLY CHEESESTEAK STATION

Beef and Chicken Cheesesteaks, Peppers, Onions, Marinara, Pickles, Long Rolls, Crab Fries, "Wiz"

\$13.50pp

MASHED POTATO BAR

Mashed Potatoes, Hickory Smoked Bacon, Aged Cheddar Cheese, Brown Gravy, Green Onions, Bleu Cheese Crumbles,

Pepper Jack Cheese, Fried Onion Petals

\$11.00pp

MACARONI AND CHEESE STATION

Baked Sharp Cheddar Mac and Cheese, Shredded Pepper-Jack, Bacon, Green Onion, Cheddar Cheese, Truffle Oil,

Crispy Onions, Smoked Ham, Diced Tomatoes

\$11.00pp

NUGGETS, FRIES, & TATERS

Chicken Nuggets, French Fries, & Tater Tots, BBQ Sauce, Honey Mustard, Ketchup, Sriracha Aioli, Cheese Sauce

\$13.50pp

WALKING TACOS

Nacho Cheese Chips, Cumin Beef & Fajita Chicken, Lettuce, Tomato, Onion, Cheddar Cheese

\$13.50pp

PHILLY PRETZELS

Fresh Baked Pretzels, Assortment of Mustard

\$8.00pp

For Station only Events, Minimum of two Stations and an additional \$5.00pp

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

ADD ON STATIONS

SIGNATURE PASTA STATION

Served with Garlic Bread, Parmesan Cheese, and Crushed Red Pepper

Choice of Two Pastas: Penne, Rigatoni, Orecchiette, or Rotini

Choice of Two Sauces: Alfredo, Pesto, Pesto Cream, Marinara, Oil and Garlic, Vodka Blush

\$11.00pp

Add on: Sausage +\$2pp, Shrimp +\$7pp, Meatballs +\$3pp, Grilled Chicken +\$3pp, Grilled Vegetables +\$2pp

CARVING STATIONS

Prices are per piece

ROAST FILET MIGNON

Creamed Horseradish Sauce, Hollandaise, Red Wine Demi-Glace

\$245

Serves approximately 16 guests

ROAST PRIME RIB

Au Jus, Fresh Grated Horseradish

\$425

Serves approximately 30 guests

WALNUT & MUSTARD CRUSTED PORK LOIN

Apple Cider Demi Glace

\$130

Serves approximately 25 guests

BAKED HORSERADISH CRUSTED SALMON

Dijon Beurre Blanc, Capers

\$130

Serves approximately 15 guests

OVEN ROASTED TURKEY BREAST

Traditional Pan Gravy, Cranberry Sauce

\$130

Serves approximately 20 guests

HONEY ROASTED HAM

Mustard Gravy, Pineapple Salsa

\$130

Serves approximately 25 guests

DESSERT

CHEF'S DECADENT DESSERT DISPLAY

Chocolate Profiteroles, Assorted Cookies, Pralines, Mini Cannoli, Mini Cheesecake,

Chocolate Covered Strawberries, Lemon Bars, Mini Chocolate Mousse Cups, Chocolate Chunk Brownies

\$13.50

SUNDAE BAR

Vanilla, Strawberry, and Chocolate Ice Cream, Waffle Bowls, Assorted Toppings

\$13.50

CREPE STATION

Mixed Berries & Brandy / Bananas, Pecans, & Meyer's Dark Rum / Mandarin Orange & Grand Marnier

\$10.00

All Pricing listed is subject to 6% PA Sales Tax & 20% Service Charge

BEVERAGE OPTIONS

CASH BAR

Guests pay for their own beverages

*A \$75 Bartender Fee per bartender will be applied to the final bill
Events over 75 guests require two bartenders. \$75.00 bartender fee per bartender.*

TAB BAR

Based on Consumption

*A \$75 Bartender Fee per bartender will be applied to the final bill
Events over 75 guests require two bartenders. \$75.00 bartender fee per bartender.*

BEER & WINE OPEN BAR

Miller Light & Yuengling, One Imported Beer

Cabernet, Merlot, Chardonnay, Pinot Grigio, & White Zinfandel by the Glass

\$15.00 Per Guest for the First Hour

\$8.00 Per Guest for Each Additional Hour

STANDARD OPEN BAR

\$25.00 Per Guest for the First Hour

\$12.00 Per Guest for Each Additional Hour

PREMIUM OPEN BAR

\$35.00 Per Guest for the First Hour

\$17.00 Per Guest for Each Additional Hour

BUBBLY BAR

Sparkling Wine

Assorted Juices and Seasonal Fruit

\$12.00 Per Guest for the First Hour

\$8.00 Per Guest for Each Additional Hour

All Liquor included in Open Bar Packages listed on following page

All prices displayed are subject to a 20% Service Charge

STANDARD OPEN BAR PACKAGE

In addition to house liquors, below is a list of alcoholic beverages included in your Bar Package

VODKA

*Absolut
Absolut Citron
Tito's*

RUM

*Bacardi
Captain Morgan
Malibu*

GIN

*Beefeater
Tanqueray*

SCOTCH

*Dewar's
J&B*

TEQUILA

Jose Cuervo Gold

WHISKEY

*Canadian Club
Jack Daniels
Seagram's 7
Seagram's VO*

BOURBON

*Jim Beam
Old Granddad*

CORDIALS

*Amaretto
Bailey's Irish Cream
Christian Brothers Brandy
Kahlua
Peach Schnapps
Sloe Gin
Sour Apple Pucker
Southern Comfort*

DOMESTIC BEER BOTTLES

*Coors Light
Budweiser
Bud Light
Miller Light
Yuengling*

IMPORTED BEER BOTTLES

*Corona
Corona Light
Heineken
Heineken Light*

WINE

*Cabernet
Merlot
Chardonnay
Pinot Grigio
White Zinfandel*

PREMIUM OPEN BAR UPGRADES

VODKA

*Ketel One Vodka
Grey Goose*

WHISKEY

*Crown Royal
Jameson Irish Whiskey
Knob Creek*

CORDIALS

*Amaretto Disaronno
Chambord
Frangelico
Sambuca Romana
B & B
Drambuie
Grand Marnier*

GIN

Tanqueray 10

SCOTCH

*Chivas
Johnnie Walker Red
Johnnie Walker Black*

COGNAC

Hennessy VS

GENERAL INFORMATION

DEPOSIT & PAYMENT SCHEDULE

A signed contract and an initial deposit of \$500.00 is required to reserve the room for your date. Banquet room rentals will not be reserved until your deposit is received. Final payment is due seven (7) business days prior to your event. **All monies are non-refundable.** If your payments are not received by the due dates, your reservation will be cancelled and Morgan Hill will have no further obligations under the agreement. **We accept Visa, Mastercard, Discover, and American Express with a 3.5% processing fee assessed on each card transaction.** Please make checks payable to Morgan Hill Golf Course. Payments are to be delivered directly to the Food & Beverage Office or mailed to Morgan Hill Golf Course, 100 Clubhouse Drive, Easton, PA 18042.

GUARANTEE

The customer agrees to provide Morgan Hill Golf Course Inc. with a tentative headcount fourteen (14) days prior and a final count seven (7) days prior to the function date. **This is considered your final guarantee and NOT subject to reduction.**

ROOM FEES

The following are the room rental fees: **\$500 Grand View Rental fee** to host your event in the larger room, **\$250 Terrace View Room Rental Fee** for the smaller room, applied to the bill after tax and service charge. All events at The View are four (4) hours. Extension of time is available at an additional fee of \$300.00 per half hour.

VENDORS

Morgan Hill is locked and armed one (1) hour after the function has ended. **All vendors must be informed by the Host that they are to pack up and exit the building within one hour of the end of the function or the Host will be charged the time extension fee of \$300.00 per half hour.** All vendors included in this packet already have their Certificate of Liability Insurance on file with our office. Any outside vendors that are not a part of the packet will need to provide their Certificate of Liability Insurance to us **no later than two (2) weeks prior** to the event. Morgan Hill reserves the right to deny entrance into the building if no certificate is on file.

MENU SELECTION & CONFIRMATION

Final menu items, room arrangements, and other details pertaining to your function must be received fourteen (14) days prior to the function. All food and beverage will be provided by Morgan Hill and consumed within the time frame of the event as stated on the contract. Food and beverage are not permitted to be removed from Morgan Hill due to certain liabilities. Morgan Hill reserves the right to confiscate food and beverage that is brought on the property in violation of this policy without prior arrangements from food and beverage department. Per the Northampton County Health Department, consumption of raw or undercooked foods may increase the risk of food-borne illnesses.

LIQUOR SERVICE

Open bars are a maximum of four (4) hours. For an additional charge bars may be for an one (1) additional hour. No Open Bar will exceed five (5) hours. Morgan Hill does not permit the serving of alcoholic beverages to anyone who we (in our sole discretion) determine is intoxicated or who is under the age of Twenty-One (21). The View Bartenders are required to ID any guest appearing to be under the age of Thirty (30). The View does not permit the sale of shots at the Banquet Bar. The patron understands and agrees to abide by the policy and to uphold the laws of the state. **There will be a \$75 bartender fee for all Cash or Consumption bar arrangements**

PRICING & PROVISIONS

Prices are subject to change if event date is reserved more than 6 months in advance. All food and beverage charges exclude tax and service fee. Additional event related charges are subject to a 20% service fee and 6% state sales tax.

MORGAN HILL BANQUET FACILITY RESPONSIBILITIES

Our staff will make every effort to make your event as special as possible. We take great pride in providing customer satisfaction. Morgan Hill will make every effort to accommodate any special needs you may have.