

AVALON PRIVATE DINING EXPERIENCES

Host your event in the energy of our restaurant. Designed for groups of 20 to 50 guests, our private dining experiences highlight signature pastas, shareable dishes, and bold Italian flavors—curated for your group. Each experience is available in three distinct service styles: buffet, cocktail-style, or seated dining.

CLASSIC DINNER EXPERIENCE — \$45 per person

Starters (Select 2)

Eggplant Chips • Stuffed Long Hots • Arancini (fried risotto balls) • Avalon Caesar

Entrées (Select 2)

Chicken Parmigiana • Chicken Milanese • Rigatoni Bolognese • Penne Vodka (w/ chicken optional) • Shrimp Scampi • Eggplant Parmigiana (vegetarian)

Dessert

Cannoli & Beignets

Buffet service includes a curated selection of starters, pasta, entrées, seasonal vegetables, and dessert.

SIGNATURE DINNER EXPERIENCE — \$55 per person

“Our Most Popular Experience”

Starters (Select 3)

Burrata Caprese • Baked Meatballs • Fried Calamari • Stuffed Long Hots • Eggplant Chips • Arancini (fried risotto balls)

Signature Chicken Cutlet Board

Our signature cutlets, sliced and served family-style with arugula, roasted red peppers, lemon caper sauce & parmesan

Pasta (Select 1)

• Rigatoni Bolognese
• Ricotta Gnocchi

Entrées (Select 2)

Grilled Steak Frites • Salmon • Boneless Braised Beef Short Rib • Jumbo Lump Crab Cakes • Roast Chicken Piccata

Dessert

Cannoli & Beignets

**Buffet service includes a curated selection of starters, pasta, entrées, seasonal vegetables, and dessert.*

PREMIUM DINNER EXPERIENCE — \$68 per person

Starters (Select 3)

Burrata Caprese • Tuna Crudo • Fried Calamari • Stuffed Long Hots • Eggplant Chips • Braised Short Rib Eggrolls

Signature Chicken Cutlet Board

Our signature cutlets, sliced and served family-style with arugula, roasted red peppers, lemon caper sauce & parmesan

Pasta (select 1)

• Rigatoni Bolognese
• Ricotta Gnocchi

Entrées (Select 2 – Premium Selections)

• Filet Mignon • Branzino • Salmon • Veal Piccata
• Zuppe Di Pesca (an Italian stew of shrimp, mussels, crab, lobster, clams, potatoes)

Dessert

Chef's Selection

**Buffet service includes a curated selection of starters, pasta, entrées, seasonal vegetables, and dessert.*

SERVICE STYLES

Buffet — Included

Cocktail Style — +\$5

Seated / Plated — +\$8 per person

Start planning your event

610.436.4100

Email jshafer@avalonrestaurant.net

Event Online Submission

www.avalonrestaurant.net/privateevents



BEVERAGE PACKAGES

BEVERAGE PACKAGES

All beverage packages are based on 2 hours of service.

Soft Drinks, Juice, Tea & Coffee— \$5 per person

unlimited 2 hours

Beer & Wine — \$25 per person

Select wines and beer

Standard Bar — \$35 per person *MOST PEOPLE ORDER THIS*

Well spirits, wine & beer

Premium Bar — \$45 per person

Tito's, premium tequila, bourbon, premium wine & beer

Additional Beverage Time

Additional bar time is available in one-hour increments:

Beer & Wine — +\$10 per person

Standard Bar — +\$13 per person

Premium Bar — +\$20 per person

Seated Events

Bar service begins with dinner service. Pre-dinner options available.

RECEPTION HOUR

PASSED APPETIZER RECEPTION — \$15 per person (30–45 minutes)

Most groups add a reception hour to provide food and drinks while guests arrive and mingle.

Includes your selected starter items, enhanced with additional passed selections and a stationary antipasto display to create a cocktail-style reception experience.

Reception Includes:

- *Your selected starter items (presented as passed appetizers)*
- *Chef's Antipasto Display (cheese & cured meats, accompaniments)*

Additional passed selections (choose 2):

Arancini • Stuffed Long Hots • Fried Calamari • Short Rib Egg Rolls • Eggplant Chips

Reception selections are served in place of the starter course during dinner to ensure a balanced and seamless dining experience.

Welcome Bar Add-On — \$15 per person (30–45 minutes)

Beer & Wine (upgrade available)

AVALON EVENT DETAILS & POLICIES

Booking Your Event

A \$200 deposit is required to reserve your event date, along with an estimated guest count, event time, and package selection. Deposits are fully refundable up to 45 days prior to your event.

Menu Selection & Final Guest Count

Menu selections, final guest count, and payment for food are due 2 weeks prior to your event. A final confirmed guest count is required 1 week prior. Guest counts cannot be adjusted after this point.

Reception Hour

Reception hour is available for seated and buffet events and is designed as a separate pre-dinner experience. Your selected appetizers may be presented as a cocktail-style reception, allowing guests to enjoy passed small plates while mingling prior to dinner.

Reception service is 45 minutes. Additional charges apply as outlined in package selections.

Reception availability for larger groups may be limited due to space considerations.

Beverage Packages

All beverage packages are based on 2 hours of service. Additional bar time is available in one-hour increments. For seated events, bar service begins with dinner service. Pre-dinner bar options are available.

Decor & Setup

Your event space will be available 1 hour prior to your event for decorating. Nothing may be attached to walls or furniture. Confetti is not permitted, including inside balloons.

Table Linens

Standard table settings include grey and white napkins. Black tablecloths are available upon request. Additional linen colors may be provided for an additional charge.

Facility Fee

The facility fee includes event planning, administrative services and standard linens.

Outside Dessert

You are welcome to bring a cake or dessert for your guests. There is no additional charge; however, package pricing remains unchanged. We are happy to supplement with fresh berries if desired.

Audio & Visual

We offer a projection screen, microphone, and speaker system for use during your event.

Food & Beverage Minimums

Minimums may apply based on day, time, and group size.

Tax & Gratuity

Tax and gratuity are not included.

Friday & Saturday Event Policy

Events scheduled on Fridays and Saturdays must conclude by 5:00 PM.

Events held after 5:00 PM require a full restaurant buyout.

Please contact the restaurant directly for buyout pricing, as it varies based on time of year and demand.

Our team is happy to assist in planning a seamless and memorable event tailored to your group.

Questions We Commonly Get Asked

Our team is happy to guide you in selecting the best format and options for your event.

What is a reception hour?

A reception hour is a pre-dinner experience where guests can enjoy passed appetizers and drinks while arriving and mingling. It is separate from dinner service and helps create a smooth and welcoming start to your event.

Are appetizers included in both the reception and dinner?

Reception selections are served in place of the starter course during dinner. Many groups choose to add a reception so guests can enjoy food upon arrival while still experiencing a complete dining experience.

What is the difference between cocktail-style and seated events?

Cocktail-style events are more social and interactive, with guests moving throughout the space while food is served continuously. Seated events are more structured, offering a traditional multi-course dining experience.

Can we offer more than two entrée choices?

To ensure smooth service and consistent quality, entrée selections are typically limited to two choices. This allows for the best overall dining experience for your group.

How long are beverage packages?

Beverage packages are based on two hours of service. Additional time may be added, and pre-dinner reception bar options are available.

How does the event timeline typically work?

Most events begin with guest arrival and an optional reception, followed by dinner service and dessert. Our team will help guide the timing to ensure a smooth and enjoyable experience.

What style is most picked?

While the best choice depends on your event, many groups choose cocktail-style events for their lively, social atmosphere and relaxed, party-like feel.

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