



Our private dining space offered at The Porch at Siena entertains parties as intimate as 20, and as large as 65, depending on event style. All private events booked are required to order off of our limited party menus, but no minimum purchase required for the space (with the certain exceptions, as well as on Friday/Saturday/Sunday).

Deposit

A deposit of \$100 is required to hold any event date. A signed event confirmation must be received no later than 30 days after the event date is scheduled.

Cash or credit cards are accepted for deposits.

The full amount of the deposit may be refunded up to 60 days prior to your scheduled event. Half of the deposit may be refunded for cancellations up to 30 days prior to your event. Under 30 days, there will be no money refunded.

Please note: This deposit is not payment for use of the facility and will be deducted from your bill at the time of final payment.

Event Time

The private dining space may be occupied for a total of 4 hours without additional charge. There is a minimum charge of \$100 per additional hour, plus gratuity, and must be agreed upon before the start of the event.

Please understand that the private dining space may be booked by another party before/after your event. In order to accommodate all parties, please be mindful of your arrival and departure times.

Pricing

All pricing is determined by menu, bar packages and guest count. Special requests or additions are subject to additional charges.

Final menu selections are due no later than 14 days prior to the event date.

Final head count is required no later than 7 days prior to the event date.

The final head count is the number you will be charged for.

You can always increase your guest count after the 7-day deadline, but you **cannot** decrease your final count for guests who do not attend the day of.

Billing

Final payment is due at the conclusion of your event. The final bill is calculated using the final head count provided 7 days prior to the event date, adding any additional guests who may be over the final number, if applicable, by the per person cost associated with the food & beverage package. There will be 7% tax on all food & beverage. There will be a 20% service gratuity on the final food & beverage purchase. The \$100 deposit will be deducted from the bill after all of these charges have been applied to the final total. Cash or credit card is accepted as forms of payment.

Space Accommodations

The private dining space can hold 40-45 comfortably for any type of seated service. The space can hold upwards of 65 if the event was more casual, set up like a cocktail party, also depending on the weather. There is a portion of the front patio space that comes with the private dining space when the space is rented. Depending on menu selections & style of service (individual entrees, buffet or family style) as well as any additional tables for gifts/cakes/etc needed by the hosting party will affect spacing for guests. Additional tables can be provided. We do offer more space of the dining room for larger events at no additional charge, but the space would then no longer be its own "private space".

Food

All food items, with the exception of dessert, must be purchased through the Porch at Siena.

All remaining food at the conclusion of the event will be packed for the hosting party.

The hosting party is welcome to provide their own cake, cookies or any other dessert items. We will provide china for all desserts. We do not charge a cake-cutting fee.

The Porch at Siena does not provide take-out containers for cake/desserts that are brought in by the hosting party. **We will provide take-out containers for an additional charge of \$10.**

Linens

The Porch at Siena does not provide linens unless the hosting party requests them.

Depending on the requested sizes/colors/fabrics, additional pricing will incur. Basic white linens are charged at \$5/per table.

Alcohol

Due to Pennsylvania Liquor Control Board Laws, all alcohol must be purchased through The Porch at Siena. All alcohol purchased and consumed must be within

the restaurant property. Alcohol is not permitted in the parking lot. There is no smoking on the outdoor dining spaces, or front patio area.

All persons consuming alcohol on site must be 21 years of age with valid ID. No alcohol will be served to anyone without proper ID if they appear to be under the age of 35. We reserve the right to refuse service to any individual who appears to be intoxicated, not of legal age, unable to provide proof of ID, or anyone who is providing alcohol to anyone who appears intoxicated or is not of legal age.

AV & Entertainment

The Porch at Siena does not have audiovisual equipment with the private dining space. If the event is booked in enough time to rent said equipment, The Porch at Siena can make every attempt to rent all requested equipment. Additional charges will be charged to the final bill.

The dining space has its own music control.

Due to the nature of our restaurants construction, our high ceilings do not help noise levels. The private dining space has additional soundproofing to help reduce all other restaurant noise, but depending on the date of the event we cannot be held responsible for noise levels.

Decorations

The hosting party is welcome to decorate the private dining space. Access to the room is 1 hour prior to your event start time, unless otherwise agreed upon. Arrangements can be made to store decorations the day before the event.

The Porch at Siena provides no decoration or centerpieces for any reserved event. The Porch at Siena will arrange the tables to accommodate the final number prior to the hosting parties arrival, unless agreed upon differently by the hosting party.

The following decorations are not permitted:

Tacks or staples to attach decorations to the walls or tables.

Open Flames. Any candle must be protected by glass/contained.

Entrance/Parking

There is a private entrance to the private dining space located on the right most part of the building. You are welcome to use this entrance, as well as the front restaurant entrance. Parking is provided anywhere in the parking lot.

Menu Offerings

We can accommodate many different styles of service depending on your event type. Certain menus are only available select days of the week (Brunch/Limited Lunch). We try our best to accommodate all special requests, but may be subject to additional charges per person.

Breakfast Packages

Offered Monday-Friday 7a-11a Only

Light Breakfast: \$9/per person

Coffee & Hot Tea
Assorted Juices
House Made Cinnamon Rolls

Continental Breakfast: \$11/per person

Coffee & Hot Tea
Assorted Juices
House Made Cinnamon Rolls
Fresh Fruit Platter

Firefly Breakfast Buffet: \$16/per person

Coffee & Hot Tea
Assorted Juices
House Made Cinnamon Rolls
Scrambled Eggs
House Cured Bacon –or- House Fennel Sausage Patties

The Porch Breakfast: \$19/per person

Coffee & Hot Tea
Assorted Juices
House Made Cinnamon Rolls
Fresh Fruit Platter
Scrambled Eggs
House Cured Bacon & Fennel Sausage Patties
Sourdough French Toast with Maple Syrup & Whipped Butter

Package Additions:

Additional Protein \$4/per person
Add Fresh Fruit \$3/per person
Add Yogurt & Granola \$3/per person
Add House Made Bagels & Cream Cheese \$3/person

Breakfast Platters:

Serves 12

Assorted Mini Pastries & Danish: \$24
Fresh Fruit Platter: \$34
Assorted Bagels & Cream Cheese: \$32
Assorted Cookie Platter: \$22

Hours D' Oeuvres & Cocktail Style Events

Minimum of 25 pieces of any appetizer selected.

Only the number ordered will be prepared and charged as such.

Preparations change seasonally.

We try to honor all guests' special requests, but additional charges may apply.

Additional \$2/pp apply for passed appetizers*

Passed or Displayed

Grilled Asparagus with Prosciutto & Balsamic: \$3/piece

Mini Pan Seared Crab Cakes: \$3/piece

Marinated Poached Shrimp & Cocktail Sauce: \$3/piece

Crispy Risotto Arancini: \$2/piece

Corn Bread & Honey Butter: \$2/piece

Crispy Fried Buffalo Wings: \$2/piece

Goat Cheese Fritters: \$2/piece

Seared Beef Tenderloin Crostini: \$3/piece

Hummus & Pita: \$2/person

Spinach Artichoke Dip & Flatbread: \$3/piece

Display Boards & Salads

Antipasti: \$4.5/per person

Roasted Vegetables, Fresh Mozzarella, Parmesan, Olives, Almonds & Crostini

Artisan Cheese: \$5/per person

Assortment of Cheese. Fresh Fruit, Crostini, Mustard, Jam, Nuts & Honey

Salumi: \$5/per person

Assorted Cured Meats. Almonds, Ground Mustard, Pickles, Crostini

Buffet Style Salads: \$4/per person

Arugula & Parmesan, Lemon Vinaigrette

Caesar, Romaine, Crouton, and Parmesan

Limited Lunch Package: \$19/per person

Offered Weekdays 11a-3p

Appetizer selections will be provided family style for all to share.

Entrée selections will be served individually.

All sandwiches and burgers are served with a choice of crispy taters or a field green salad.

Choice of two:

House Made Bread with Jam, Honey Butter & Apple Butter

Crispy Brussels

Bacon, Preserved Lemon, Grapes & Feta

Crispy Taters & Curry Ketchup

Caesar Salad

Firefly Fries

Fresh Cut Fries, BBQ Short Ribs, Fried Ricotta Cheese, Scallions

Choice of three:

Certified Angus Beef Burger

Giardiniera, Lettuce, Tomato, Onion, Pickle

House Made Vegetable Burger

Arugula, Kalamata Olives, Fennel, Sun-Dried Tomato & Sunflower Seed Aioli

Prime Rib Sandwich

Grilled Sourdough, Shaved Prime Rib, Blue Cheese Crème, Balsamic Onion Jam, Arugula

Margherita Pizza

Tomato Sauce, Fresh Mozzarella, Basil

Garden Harvest Salad with Chicken

Mixed Greens, Radishes, Asparagus, Peas, Lemon, Pecorino Romano & Roasted Shallot Vinaigrette

Chicken Caesar Salad

Romaine House Croutons, Shaved Parmesan, Caesar Dressing

Package includes all Non-Alcoholic Beverages, Coffee, Tea & Juice.

Limited Dinner Menu: \$35/per person

Offered after 4p.

Menus must be booked in advance.

Appetizer selections will be provided family style for all to share.

Entrée selections will be served individually.

All sandwiches and burgers are served with a choice of crispy taters or a field green salad.

We provide house made cookie platters for dessert to be shared family style.

Choice of two:

Crispy Taters & Curry Ketchup

Fried Calamari

Crispy Brussels

Bacon, Preserved Lemon, Grapes & Feta

Buffalo Wings & Bleu Cheese

Firefly Fries

Fresh Cut Fries, BBQ Short Ribs, Fried Ricotta Cheese, Scallions

Choice of three:

Certified Angus Beef Burger

Giardiniera, Lettuce, Tomato, Onion, Pickle

House Made Vegetable Burger

Arugula, Kalamata Olives, Fennel, Sun-Dried Tomato & Sunflower Seed Aioli

Prime Rib Sandwich

Grilled Sourdough, Shaved Prime Rib, Blue Cheese Crème, Balsamic Onion Jam, Arugula

Margherita Pizza

Tomato Sauce, Fresh Mozzarella, Basil

Vegetarian Pasta

Seasonal Preparation

Foraged Mushroom Risotto

Foraged Local Mushrooms, Parmesan, Truffle Oil

Package includes all Non-Alcoholic Beverages, Coffee, Tea & Juice.

Limited Dinner Menu: \$45/per person

Offered after 4p.

Menus must be booked in advance.

Appetizer selections will be provided family style for all to share.

Each guest will have a choice of Caesar salad or soup.

Entrée selections will be served individually.

We provide house made cookie platters & tiramisu for dessert to be shared family style.

Choice of three:

Artisan Meat & Cheese Board

Fried Calamari

Buffalo Wings & Bleu Cheese

Crispy Brussels

Bacon, Preserved Lemon, Grapes & Feta

Choice of four:

10oz Grilled Strip Steak

Truffle Parmesan Fries, Garlic Aioli

Pan Seared Salmon

Bacon, Yukon Potatoes, Artichokes, Spring Peas, Tomato Broth & Garlic Cream

Roasted Chicken

Chicken Risotto, Grilled Broccolini, Preserved Lemon, Pan Jus

Lamb Bolognese

House Made Pappardelle, Roasted Tomatoes, Feta, Parmesan & Basil

Vegetarian Pasta

Seasonal Preparation

Foraged Mushroom Risotto

Foraged Local Mushrooms, Parmesan, Truffle Oil

Package includes all Non-Alcoholic Beverages, Coffee, Tea & Juice.

Weekend Brunch Menu: \$25/per person

Offered Weekends Only 10a-3p

Appetizer selections will be provided family style for all to share.

Entrée selections will be served individually.

All sandwiches, burgers and scrambles are served with a choice of crispy taters or a field green salad.

Choice of two:

House Made Biscuits with Jam, Honey Butter & Apple Butter

Fresh Fruit

Cinnamon Rolls

Crispy Taters & Curry Ketchup

Choice of three:

Quiche

Daily Preparation

Sunny Side Burger

Certified Angus Beef Burger, Caramelized Onions, Roasted Red Peppers, Swiss, Sunny Up Egg

Porch Scramble

Daily Preparation

Breakfast Sandwich

Grilled Sourdough, Cheddar Cheese, House Cured Bacon, Over Easy Eggs

Margherita Pizza

Tomato Sauce, Fresh Mozzarella, Basil

Garden Harvest Salad with Chicken

Mixed Greens, Radishes, Asparagus, Peas, Lemon, Pecorino Romano & Roasted Shallot Vinaigrette

Chicken Caesar Salad

Romaine House Croutons, Shaved Parmesan, Caesar Dressing

Package includes all Non-Alcoholic Beverages, Coffee, Tea & Juice.

Artisan Platters & Large Displays

Small serves 20-30

Medium serves 35-50

Large Serves 50-75

Seasonal Fresh Fruit:

Small: \$120

Medium: \$160

Large: \$200

Vegetable Crudités & Dip:

Small: \$140

Medium: \$180

Large: \$210

Artisan Cheese & Crostini:

Small: \$220

Medium: \$280

Large: \$340

Antipasti Platter & Crostini:

Small: \$180

Medium: \$220

Large: \$260

Salumi Platter & Crostini:

Small: \$280

Medium: \$340

Large: \$400

House Made Brownies:

Small: \$165

Medium: \$250

Large: \$310

House Made Cookie Platter:

Small: \$55

Medium: \$75

Large: \$100