

Tedd's on the Hill Banquet Facility

426 Victor Lane
P.O. Box 132
Shamokin Dam PA, 17876
570-743-1591



Thank you for considering Tedd's on the Hill. For over forty-nine years, Tedd's Landing has built a reputation for providing outstanding fresh seafood, beef and poultry. At Tedd's on the Hill, you will be able to experience that same exemplary food and service.

Tedd's on the Hill offers a secluded location atop Blue Hill, with a commanding view of the Susquehanna River and the valley surrounding it. We are conveniently located at the intersection of Routes 11 and 15 in Shamokin Dam; fifteen minutes south of Interstate 80; fifty minutes north of Harrisburg.

We have compiled this packet to assist you in making Tedd's on the Hill the location for your special occasion. We have included general information, bar policies and menus for our banquet facility. However, we want you to keep in mind we are flexible and open to special requests. If you have any questions or concerns, please do not hesitate to contact us.

General Information

- Tedd's on the Hill can accommodate parties from **40 to 160 people**. However, we require a minimum of 100 people to specifically book the banquet room on a Saturday. Smaller parties may be accommodated at Tedd's Landing.
 - We do not allow the fastening of decorations to walls, ceilings, or fixtures with tape, tacks, nails or other adhesives. We also do not allow the use of glitter anywhere in the facility. Please consult with management for assistance with decorations.
 - Tablecloths and napkins are included in the cost of your dinner. Please see banquet coordinator for color options.
 - We can provide a microphone, podium, sound system, American Flag, and internet access should you require it.
 - Day-long functions may be subject to room fees, please consult banquet manager for more information.
 - A fee of \$500 is required to be deposited in advance to secure your date. This money will be deducted from your final bill, but is non-refundable should you cancel your event. Please make all checks payable to: Tedd's Landing Inc.
 - All parties are subject to a 6% sales tax on food and an 18% service fee on food and alcoholic drinks.
 - **The final head count and breakdown of entrée selection is needed ten days prior to the event date.** On that date, you lock in the number of meals for which you are requesting to have prepared and for which you will be billed.
 - **The remainder of the bill including any bar charges is expected on the day of the event.** Please make all checks payable to: Tedd's Landing Inc.
- Coffee, tea & iced tea are included with your meal.

Bar Policies

Bar prices are based upon drinks served, with several options in beverage service:

- Open-bar service: The host pays for entire bar tab.
- Cash-bar service: Guests pay for their drinks individually.
- A combination of these two options is also available.

You may also choose:

- full bar service
- limited bar service of beer and wine.

- **The liquor laws of the State of Pennsylvania do not allow alcoholic beverages to be brought onto the property. This includes but is not limited to the banquet facility, the surrounding grounds and the parking lot. We reserve the right to close down the function if there is a violation of these laws. Please inform all of your guests of this state law.**
- Tedd's on the Hill strictly enforces the liquor laws of the State of Pennsylvania. By order of these laws we will not serve anyone under the age of 21, or any patron who is visibly intoxicated. Patrons over 21 years of age will be required to produce proper identification.
- We reserve the right to close the bar without refund if we are unable to properly serve a function.

Banquet Menu

Prices subject to change. Please consult banquet manager prior to your function if necessary.

Appetizers

Prices below are based on 50 guests.

Cheese & Crackers	\$132.00	Crab Salad with Assorted Crackers	\$110.25
Vegetables & Dip	99.75	Water Chestnuts Wrapped in Bacon	63.00
Fresh Fruit	115.50	Smoked Salmon Canapes	78.75
Pastry Cups Filled with Ham or Chicken Salad	132.00	Spring Rolls	84.95
Shrimp Cocktail	157.50	Cocktail Franks wrapped in Puff Pastry	110.25
Scallops & Bacon	183.75	Shrimp Wrapped in Bacon	183.75
Spanakopita (Greek Spinach Turnovers)	63.00	BBq Wings	115.50
Pastry Cups Filled with Shrimp Remoulade	132.00	Breaded Scallop Skewers	157.50
Swedish Meatballs	94.50		

Entrées

We ask that you choose no more than two entrée selections.

Fresh Salmon with Dill Sauce
18.95 per order

Flounder Stuffed with Crabmeat
17.75 per order

Salmon with Citrus Sauce
18.95 per order

Crab Cakes
16.75 per order

Filled Pork Loin
16.75 per order

Ham Steak with Pineapple Sauce
15.75 per order

House Tenderloin of Beef with Mushroom Sauce
17.95 per order

Roast Tenderloin of Beef with Bernaise Sauce
20.95 per order

Chicken Cordon Bleu
17.95 per order

Filled Chicken Breast
16.75 per order

Coq Au Vin (Chicken in Wine)
17.25 per order

Fresh Salmon with Roast Tenderloin of Beef
22.95 per order

Coq au Vin with Roast Tenderloin of Beef
20.95 per order

Crab Cake & Roast Tenderloin of Beef
21.95 per order

Vegetarian Options

Florentine Ravioli with Panna Rosa Sauce
(contains cheese)
14.75 per order

Steamed Seasoned Vegetable Medley over Penne
(comes with salad only)
13.75 per order

House Garden Salad with Grilled Vegetables
13.75 per order

Accompaniments

Please choose one salad to accompany all entrées

Garden Salad
Spinach Salad
Caesar Salad

All entrées are accompanied by one side of your choice.

Baked Potato
Parsley Red Skin Potatoes
Penne Rigate topped with Butter, Cheese and Garlic

All entrées are accompanied by choice of one vegetable.

Vegetable Medley
Buttered Corn

Desserts

\$3.25 per slice

You may select one dessert for all your guests:

Strawberry Layer Cake
Lemon & Cream Shortcake
Triple Chocolate Layer Cake.

Buffet Menu

\$18.95 per person plus 6% Sales tax and 18 % service fee.

You may choose one of the following:

Roast Beef with Mushroom Gravy

Filled Chicken Breast with Gravy

Haddock with Lemon Sauce

Roast Pork Loin with Brown Gravy

You may choose two of the following:

Ziti with Meat Sauce

Florentine Ravioli with Panna Rosa Sauce

Seafood Mornay over Penne

Beef Burgundy with Egg Noodles

Chicken Broccoli Alfredo

Stuffed Shells with Meat Sauce

Cavatappi with seasoned vegetables (Vegetarian)

You may choose one of the following:

Tossed Salad

Spinach Salad

Caesar Salad

Antipasto Salad

You may choose two of the following:

Parslied Red Skin Potatoes

Sweet Potatoes

Vegetable Medley

Buttered Corn

Glazed Carrots

Assorted Miniature Desserts consisting of:

Strawberry Layer Cake

Lemon & Cream Shortcake

Triple Chocolate Layer Cake.

Businessperson's Luncheon Menu

Available M-F Only

Option A

\$11.95 per guest with buffet service plus 6% sales tax and 18 % service fee.

You may choose two of the following:

Tossed Garden Salad Cold Pasta Salad
Cole Slaw Potato Salad

You may choose one of the following:

Broccoli & Mozzarella Quiche
Baked Ziti with Meat Sauce

We also provide a sliced meat tray consisting of:

Baked Ham Assorted Cheeses
Turkey Breast Fresh Baked Rolls
Assorted Miniature Desserts

Option B

\$13.95 per guest with buffet service plus 6% sales tax and 18 % service fee.

Tossed Garden Salad
Parslied Red Skin Potatoes
Bbq Chicken Legs
Rolls & Butter
Cheese Tortellini with Vegetables (Vegetarian option)
Assorted Miniature Desserts

Breakfast Menu

Continental Breakfast

\$4.50 per person plus 6% sales tax and 18 % service

Coffee

Iced tea

Juice

Assorted Pastries & Muffins

Full Breakfast

\$9.95 per person plus 6% sales tax and 18 % service

Coffee

Iced tea

Juice

Ham

Bacon

Scrambled Eggs

Pancakes

Home Fries

Glazed Donuts

Fresh Fruit