



General Information

Event Menus

Groups of 12 or more are required to choose a prix fixe menu.

Prix fixe menus may be customized and priced accordingly.

Menus must be chosen at least (1) week in advance of a scheduled event. The Refectory cannot guarantee accommodation of menu adjustments given after (1) week of a scheduled event.

The Refectory can accommodate up to 18 guests without a private room or prix fixe menu for a \$50 per person food and beverage minimum Sunday-Wednesday and \$75 per person Thursday-Saturday (dinner) and \$25 per person (lunch and brunch).

Unmet minimums will be added as a reservation fee.

Please refer to the provided event menus included in this packet for pricing.

Food & Beverage Minimums

Depending on the day and time of your event, certain event spaces may require a food and beverage minimum.

Any deficit between the event's subtotal and the quoted minimum will be charged as a reservation fee.

Quoted minimums are for 2 hours of reservation time.

Time extensions are available for an additional fee; each additional hour will be priced at half of the originally quoted food and beverage minimum. Standard tax, 20% service gratuity and 4% event fee do not contribute to the food and beverage minimum.

Gratuity, Event Fee & Tax

A 20% gratuity will be added to the event's final check, before standard 6% tax.

A 4% event fee will be added to the event's final check, before standard 6% tax.

The event fee is used to offset the cost associated with the administration of your event. This 4% is NOT a gratuity and will NOT be distributed to members of the service staff.

All charges are subject to standard 6% tax, as required by law.

If you have tax exempt status, a copy of your exemption certificate must be provided to The Refectory's management team to remove standard tax from your final check.



Deposit

While we do not require a deposit for events, we require a credit card on file. In the event of event cancellation less than a week prior to the event, a charge 20% of the estimated total of your food and beverage minimum will be imposed. Credit card information must either be taken in person, at The Refectory, or over the phone with our event director or a manager.

Guaranteed Guest Count

Final guest count is due 3 days prior to your event. If no adjustments are made, the guest count on your contract will be used as the final guaranteed guest count. Once guarantee is given, it cannot be reduced. You will be charged for the guaranteed guest count or the actual number of guests in attendance, whichever is greater.

Bar Selection

Open bar packages are timed for 2 hours. (1) hour extensions are available for an additional \$10 per person, per hour. Groups of 29 guests or less may choose between an open bar package or a per consumption bar tab. Groups of 30 or more must select an open bar package or a "dry event" per consumption tab. ***We do not allow for cash bar. We are not a BYOB establishment.*** Please refer to the provided open bar package list included in this packet for pricing.

Events Cancellation Policy

All event cancellations must be provided in writing by email to events@refectorynova.com or a member of our management team.

Any event that cancels within 48hrs will be charged for the quoted food and beverage minimum in full + gratuity, event fee, and tax -or- if no food and beverage minimum has been quoted, for the price per person on the chosen prix fixe menu based on highest estimated guest count.



Payment

Final payment is required at the conclusion of your event.
Checks can be paid with cash or credit card. Personal checks are not accepted.

Site Decoration

We ask that you and your guests refrain from rearranging or moving any furnishings/seating in the space; our staff will be happy to assist.
No nails, screws, staples, or penetrating items are to be used on our walls or floors.

No confetti, glitter or exposed flames are allowed on site.

Flower arrangements must be assembled before arriving onsite.

The Refectory does not provide tablecloths. Tablecloths are permitted, but must be provided by the event client, and set up on tables at least 1 hour prior to the event start time. Refectory staff can assist with site decoration for an additional fee depending on the event.

Parking & Coat Check

Parking for The Refectory is in the I-1 garage on Ithaca Ave.
The I-1 garage is pay-to-park however The Refectory will validate guests' parking upon exit.

Coat check is available free of charge.

A host at The Refectory's front desk will gladly assist you with coat check.

Children's Menu

The Refectory offers children under 10 a choice of pizza flatbread, chicken fingers & fries, spaghetti with butter or tomato sauce, or sliders & fries for lunch or dinner.
For brunch scrambled eggs and bacon or pancakes are available.
All offerings include a kid's beverage. Priced at \$14.

Dietary/Allergy Restrictions

To better accommodate you, please alert us in advance if anyone in your party has any food allergies or dietary restrictions.



Event Spaces

The Library*

Located in The Refectory's main dining room, The Library is 1/2 of the total restaurant.

The Library is semi-private, and separated from the rest of the main dining room by open shelving.

Optimal Guest Count - Capacity

Seated: 45- 80

Reception: 50- 100

The Den

Located in The Refectory's main dining room, The Den is around 1/3 of the total restaurant.

The Den offers direct bar access. Events in The Den will have 1/3 of the bar reserved.

The Den is not a private or semi-private event space.

Optimal Guest Count - Capacity

Seated: 25-35

Reception: 20-45

The Alcove

Located in The Refectory's main dining room, The Alcove is 1/4 - 1/2 of The Library.

The Alcove can be made semi-private with the use of room dividers.

Optimal Guest Count - Capacity

Seated: 16-40

The Alcove is not recommended for reception style events.

Father Peter's Room

Father Peter's Room, or "The President's Dining Room", is a fully private event space.

The room is complete with a closable door, television, HDMI hookup, and music & lighting control separate from the main dining room.

Optimal Guest Count - Capacity

Seated: 6-14

Reception: 10-20

The Friar Room*

The Friar Room is a fully private event space.

The room is complete with a closable door, television, HDMI hookup, and music and lighting control separate from the main dining room.

The Friar Room offers a wraparound drink rail, window to Villanova's campus, and an electric fireplace.

Optimal Guest Count - Capacity

Seated: 15-40

Reception: 20-50

**A satellite bar is available to add to this event space for an additional fee.*

Please ask our event director for more information.

PRIX FIXE LUNCH MENU

Served from 11:30am-3pm

Monday-Friday

2 courses \$32 per person (includes NA beverages)

3 courses \$35 per person (includes dessert & NA beverages)

1st Course

served family style

Cheese Flatbread

cheddar, grana padano, marinara

Garden Salad

mixed greens, seasonal vegetables, house vinaigrette

Brussels Sprouts

bacon lardon, apple, balsamic mustard

Entree

guests will select one of the following

Chicken Caesar Salad

baby gem, focaccia crouton, cured yolk, dill

House Turkey Sandwich

LTO, bacon, Duke's mayo

Rock Shrimp Tacos

sweet chili sauce, avocado, cilantro

Spicy Vodka Rigatoni

housemade rigatoni, calabrian chili, vodka sauce

**substitutions can be made with supplemental charge.*

Talk to your event manager for more information.

Dessert*

Served family style

Chef's Selection

assortment of mini housemade desserts

**included when 3 course menu is selected*

Additions

available to add to any group dining package

House Made Bread

Basket parker house rolls, focaccia, multigrain
additional \$5 per guest

Cheese & Charcuterie

assorted artisanal cheese and cured meats, served with accompaniments
additional \$7 per guest

Raw Bar Seafood Tower

a selection of chilled seafood, served with accompaniments
market price

Lunch prix fixe menu includes soda, fresh brewed iced tea, lemonade, and coffee. Above pricing is exclusive of tax, gratuity, and event fee.

PRIX FIXE DINNER #1

Served from 4pm-9pm

Everyday

3 courses \$45 per person
Includes appetizer, entrée & dessert

1st Course

served family style

House Made Bread Basket

parker house rolls, focaccia, multigrain

Caesar Salad

baby gem, focaccia crouton, dill, cured yolk

Entree

served family style OR

*choice of entrée for **additional \$5 per person***

Spicy Vodka Rigatoni

housemade rigatoni, calabrian chili,
vodka sauce

Nova Cravers

3 2oz burger patties, cooper sharp,
jalapeno aioli, housemade buns

Mahi Mahi

seasonal accompaniments

Dessert

Served family style

Chef's Selection

assortment of housemade mini desserts

Additions

menu enhancements served family style

Mussels

choice of arrabiata, white
wine garlic, or coconut curry
additional \$10 per guest

Cheese & Charcuterie

assorted artisanal cheese and
cured meats, served with
accompaniments
additional \$7 per guest

Raw Bar Seafood Tower

a selection of chilled seafood,
served with accompaniments
market price

PRIX FIXE DINNER #2

Served from 4pm-9pm

Everyday

3 courses \$55 per person

Includes appetizer, entrée & dessert

1st Course

served family style

House Made Bread Basket

parker house rolls, focaccia, multigrain

Cheese Flatbread

Cheddar, grana padano, marinara

Shrimp Cocktail

cocktail sauce, fresh lemon

Caesar Salad

Baby gem, focaccia croutons, cured yolk, dill

Entree

served family style OR

choice of entrée for additional \$5 per person

Roasted Chicken

served with seasonal accompaniments

Branzino

served with seasonal accompaniments

Spicy Vodka Rigatoni

house made rigatoni, calabrian chili, vodka sauce

Side

served family style

Brussels Sprouts

bacon lardon, apple, balsamic mustard

Dessert

served family style

Chef's Selection

assortment of mini housemade desserts

Additions

menu enhancements served family style

Mussels

choice of arrabiata, white wine garlic, or coconut curry

additional \$10 per guest

Cheese & Charcuterie

assorted artisanal cheese and cured meats, served with accompaniments

additional \$7 per guest

Raw Bar Seafood Tower

a selection of chilled seafood, served with accompaniments

market price

PRIX FIXE DINNER #3

Served from 4pm-9pm

Everyday

3 courses \$75 per person

Includes appetizer, entrée & dessert

1st Course

served family style

Green Salad

avocado, radish, cucumber, green goddess dressing

Shrimp Cocktail

cocktail sauce, fresh lemon

Mini Crab Cakes

scallion, lemon, aioli

Specialty Flatbread

Seasonal selection

Entree

guests will select one of the following

Roasted Chicken

served with seasonal accompaniments

Atlantic Salmon

served with seasonal accompaniments

Ribeye or Filet Mignon*

served with seasonal accompaniments

Spicy Vodka Rigatoni

house made rigatoni, calabrian chili, vodka sauce

Sides

served family style

Brussels Sprouts

bacon lardon, apple, balsamic mustard

Nova Fries

brisket, house whiz, pickled onion

Dessert

served family style

Chef's Selection

assortment of mini housemade desserts

Additions

menu enhancements served family style

House Made Bread Basket

parker house rolls, focaccia, multigrain

additional \$5 per guest

Cheese & Charcuterie

assorted artisanal cheese and cured meats, served with accompaniments

additional \$7 per guest

Raw Bar Seafood Tower

a selection of chilled seafood, served with accompaniments

market price

**depending on availability*

PRIX FIXE BRUNCH MENU

Served from 10:30am-3pm

Saturday & Sunday

2 courses \$34 per person (includes NA beverages)

3 courses \$37 per person (includes dessert & NA beverages)

1st Course

served family style

Fruit Bowl

seasonal selection of fresh fruit

Brussels Sprouts

bacon lardon, apple, balsamic mustard

Nova Salmon Flatbread

dill cream cheese, red onion, capers,
everything spice

Garden Salad

mixed greens, seasonal vegetables,
house vinaigrette

Entree

guests will select one of the following

Quiche

seasonal preparation, mixed greens

Shrimp & Grits

roasted peppers, sausage, marinara

French Toast

whipped butter, maple syrup

Chicken Caesar Salad

baby gem, focaccia crouton, cured yolk, dill

**substitutions can be made with
supplemental charge.*

*Talk to your event manager for more
information.*

Dessert*

Served family style

Chef's Selection

assortment of mini housemade desserts

**included when 3 course menu is selected*

Additions

available to add to any group dining package

House Made Bread

Basket parker house rolls,
focaccia, multigrain
additional \$5 per guest

Cheese & Charcuterie

assorted artisanal cheese and
cured meats, served with
accompaniments
additional \$7 per guest

Raw Bar Seafood Tower

a selection of chilled seafood,
served with accompaniments
market price

*Brunch prix fixe menu includes soda,
fresh brewed iced tea, lemonade,
and coffee. Above pricing is
exclusive of tax, gratuity, and
event fee.*

COCKTAIL PARTY RECEPTION

Available everyday

4pm-9pm

\$45 per person

Passed Hors d'oeuvres

Please select 4 of the following

Deviled Egg

black truffle, espelette, sea salt

Grilled Garlic Shrimp

garlic conserva, Calabrian chili

Mini Crab Cake

scallion, lemon, chipotle mayo

Tuna Tostada

corn tortilla, avocado, red chili

Mini Rock Shrimp Roll

shallot, celery, Duke's mayo, old bay

Buffalo Cauliflower

house hot sauce, buttermilk ranch

Avocado Toast

multigrain bread, ricotta, crispy shallot

Filet Mignon Crostini

pickled red onion, horseradish crema

Brisket Slider

gouda, horseradish aioli

Stationary Display

Please select 2 of the following

Cheese & Charcuterie

assorted artisanal cheese and cured meats, served with accompaniments

Harvest Vegetable Display

kale & quinoa salad, seasonal vegetable crudité

Wood Grilled Flatbreads

seasonal assortment

Additions

Raw Bar Seafood Tower

a selection of chilled seafood, served with accompaniments

additional \$85

Nova Cravers

served passed or stationary

2 oz. burger patties, cooper sharp, onion, jalapeño aioli, house slider buns

additional \$5 per guest

Mini Desserts

served passed or stationary

chef's selection

additional \$5 per guest

GROUP DINING ADDITIONS

Available everyday
Can be added to any menu
Priced as listed

Passed Hors d'oeuvres

Priced Per Dozen

Deviled Eggs \$36

black truffle, espelette, sea salt

Grilled Garlic Shrimp \$38

garlic conserva, calabrian chili

Mini Crab Cake \$38

scallion, lemon, chipotle mayo

Tuna Tostada \$38

corn tortilla, avocado, red chili

Mini Rock Shrimp Roll \$38

shallot, celery, Duke's mayo, old bay

Buffalo Cauliflower \$32

house hot sauce, buttermilk ranch

Avocado Toast \$21

multigrain bread, ricotta, crispy shallot

Filet Mignon Crostini \$45

pickled red onion, horseradish crema

Brisket Slider \$35

gouda, horseradish aioli

Stationary Display

Cheese & Charcuterie \$75

assorted artisanal cheese and cured meats, served with accompaniments

Vegetable Crudite \$30

green goddess and ranch dressing

Wood Grilled Flatbreads \$95

seasonal assortment of eight

Additions

Raw Bar Seafood Tower

a selection of chilled seafood, served with accompaniments **\$85**

Nova Cravers (40 pieces)

served passed or stationary

2 oz. burger patties, cooper sharp, onion, jalapeño aioli,

house slider buns **\$200**

Mini Desserts (50 pieces)

served passed or stationary

chef's selection **\$150**

THE
Refectory

PASSED HORS D'OEUVRES

One hour of passed hors d'oeuvres

\$20 per person

Choose three

BRISKET SLIDER

Gouda, horseradish aioli

HARVEST SKEWER

seasonal vegetables, apple, balsamic

DEVEILED EGGS

black truffle, espelette, sea salt

TUNA TOSTADA

red chili, ginger, avocado

MINI MAHI TACOS

plantain crust, cabbage, chipotle mayo

AVOCADO TOAST

ricotta, avocado, , crispy shallot

BUFFALO CAULIFLOWER

house hot sauce, buttermilk ranch

MINI ROCK SHRIMP ROLL *(additional \$3 per person)*

shallot, celery, Dukes mayo, old bay

GRILLED SHRIMP *(additional \$3 per person)*

garlic conserva, calabrian chili

FILET MIGNON CROSTINI *(additional \$5 per person)*

horseradish crema, pickled red onion

MINI CRAB CAKES *(additional \$5 per person)*

chipotle aioli

**STATIONARY
ADDITIONS**

CHEESE AND CHARCUTERIE

selection of cured meats and artisanal cheeses
traditional accoutrements

Additional \$75

RAW BAR SEAFOOD TOWER

A selection of chilled seafood
traditional accoutrements

Additional \$85

VEGETABLE CRUDITE

A selection of seasonal vegetables
traditional accoutrements

Additional \$30



BUFFET OPTIONS

Roasted Chicken

served with seasonal accompaniments

Mini Crab Cakes

chipotle aioli, fresh lemon

Spicy Vodka Rigatoni

Calabrian chili, vodka

Brussel Sprouts

bacon lardon, apple, balsamic mustard

Bread Basket

parker house rolls, focaccia, multigrain

Salad Option:

Please choose one of the following

Garden Salad

mixed greens, cucumber, tomatoes, lemon vinaigrette

Harvest Salad

Mixed greens with seasonal preparation and housemade vinaigrette

DINNER BUFFET

\$ 55 per person

*Served from 4pm-9pm
Everyday*

THE
Refectory

BUFFET OPTIONS

Prime Rib

served with seasonal accompaniments

Salmon

served with seasonal accompaniments

Brussel Sprouts

bacon lardon, apple, balsamic mustard

Bread Basket

parker house rolls, focaccia, multigrain

Pasta Option:

Please choose one of the following

Seasonal Housemade Pasta

ask Event Director for current selection

Spicy Vodka Rigatoni

calabrian chili, vodka

Salad Option:

Please choose one of the following

Garden Salad

mixed greens, cucumber, tomatoes, lemon vinaigrette

Harvest Salad

Mixed greens with seasonal preparation and housemade vinaigrette

DINNER BUFFET

\$ 75 per person

Served from 4pm-9pm

Everyday



BUFFET OPTIONS

SCRAMBLED EGGS

SAUSAGE

BACON

HOME FRIES

chili oil, salsa verde, caramelized onions

FUNFETTI FRENCH TOAST

pine nut butter, maple syrup

MIXED FRUIT

seasonal melon, berries, citrus, apple

GARDEN SALAD

mixed greens, cucumber, tomatoes, lemon vinaigrette

YOGURT PARFAIT

granola, seasonal berries

BRUNCH BUFFET
\$ 40 per person
Served from 10:30 am - 3 pm
Saturday & Sunday

ADDITIONS

Available to add to buffet package

VEGETABLE DISPLAY

chef's assortment of seasonal vegetables

Additional \$5 per person

CHEESE AND CHARCUTERIE

selection of cured meats and artisanal cheeses

served with accompaniments

Additional \$7 per person

THE
Refectory



***BUFFET PASSED
HORS D'OEUVRES***

*One hour of passed hors d'oeuvres
\$20 per person*

Choose three

BRISKET SLIDER

Gouda, horseradish aioli

HARVEST SKEWER

seasonal vegetables, apple, balsamic

DEILED EGGS

black truffle, espelette, sea salt

TUNA TOSTADA

red chili, ginger, avocado

MINI MAHI TACOS

plantain crust, cabbage, chipotle mayo

AVOCADO TOAST

ricotta, avocado, gigante bean, crispy shallot

BUFFALO CAULIFLOWER

house hot sauce, buttermilk ranch

MINI ROCK SHRIMP ROLL *(additional \$3 per person)*

shallot, celery, Dukas mayo, old bay

GRILLED SHRIMP *(additional \$3 per person)*

garlic conserva, calabrian chili

FILET MIGNON CROSTINI *(additional \$5 per person)*

horseradish crema, pickled red onion

MINI CRAB CAKES *(additional \$5 per person)*

chipotle aioli

***STATIONARY
ADDITIONS***

CHEESE AND CHARCUTERIE

selection of cured meats and artisanal cheeses
traditional accoutrements

Additional \$75

RAW BAR SEAFOOD TOWER

a selection of chilled seafood
traditional accoutrements

Additional \$85

VEGETABLE CRUDITE

a selection of seasonal vegetables
traditional accoutrements

Additional \$30

LUNCH & BRUNCH BAR PACKAGES

STANDARD BRUNCH BAR

house beer & wine

\$30 PER PERSON

BOTTLED & CANNED BEERS

HOUSE RED & WHITE WINE
rotating selection

FEATURED COCKTAILS

mimosa, bloody mary, aperol spritz

PREMIUM BRUNCH BAR

house beer, wine, & spirits

\$40 PER PERSON

BOTTLED & CANNED BEERS

HOUSE RED, WHITE & SPARKLING WINE
rotating selection

FEATURED COCKTAILS

seasonal selection of handcrafted recipes in addition to
mimosa, bloody mary & aperol spritz

HOUSE SPIRITS

Boardroom vodka and gin, Plantation rum, Agavales tequila

ELITE BRUNCH BAR

premium beer, wine, & spirits

\$50 PER PERSON

BOTTLED & CANNED BEERS

HOUSE RED, WHITE & SPARKLING WINE
rotating selection

FEATURED COCKTAILS

seasonal selection of handcrafted recipes in addition to mimosa, bloody mary & aperol spritz

PREMIUM SPIRITS

Tito's vodka, Tanqueray gin, Plantation rum, Don Julio tequila,
Makers Mark whiskey and comparable brands

ULTIMATE BRUNCH BAR

top shelf beer, wine, & spirits

\$75 PER PERSON

DRAFT, BOTTLED, & CANNED BEER

PREMIUM WINES HAND SELECTED TO PAIR PERFECTLY

PREMIUM COCKTAILS

tailored to your personal taste in addition to mimosa, bloody mary, aperol spritz

TOP SHELF SPIRITS

Ketel One & Grey Goose vodka, Hendricks and Barr Hill gin,
Smith & Cross rum, Casamigos tequila, Basil Hayden scotch

DINNER BAR PACKAGES

STANDARD OPEN BAR

house beer & wine

\$30 PER PERSON

BOTTLED & CANNED BEERS

HOUSE RED & WHITE WINE

rotating selection

REFECTORY PUNCH

seasonal recipe

PREMIUM OPEN BAR

house beer, wine, & spirits

\$40 PER PERSON

BOTTLED & CANNED BEERS

HOUSE RED, WHITE & SPARKLING WINE

rotating selection

FEATURED COCKTAILS

seasonal selection of handcrafted recipes

HOUSE SPIRITS

Boardroom vodka and gin, Plantation rum, Agavales tequila

ELITE OPEN BAR

premium beer, wine, & spirits

\$50 PER PERSON

BOTTLED & CANNED BEERS

HOUSE RED, WHITE & SPARKLING WINE

rotating selection

FEATURED COCKTAILS

seasonal selection of handcrafted recipes

PREMIUM SPIRITS

Tito's vodka, Tanqueray gin, Plantation rum, Don Julio tequila,

Makers Mark whiskey and comparable brands

ALUMNUS OPEN BAR

premium beer, wine, & spirit

\$70 PER PERSON

DRAFT BEERS

BOTTLED & CANNED BEERS

HOUSE RED & WHITE WINE

rotating selection

FEATURED COCKTAILS

seasonal selection of handcrafted recipes

TOP SHELF SPIRITS

Ketel One & Grey Goose vodka, Hendricks and Barr Hill gin,

Smith & Cross rum, Casamigos tequila, Basil Hayden scotch

All open bar packages include soda, fresh brewed iced tea, lemonade, and coffee. Above pricing is exclusive of tax, gratuity, and event fee.

NON-ALCOHOLIC BEVERAGE PACKAGE

Unlimited soda, fresh brewed iced tea, lemonade, and drip coffee

\$8 PER PERSON

