


EVENT & CATERING GUIDE



THE
Creamery
KENNETT SQUARE



An outdoor patio area at dusk, illuminated by warm string lights. The scene features several round wooden tables, some with chairs, and a large fire pit in the foreground. A striped umbrella is visible in the background. The ground is covered in gravel, and there are various plants and flowers, including yellow and purple blooms in the foreground. The overall atmosphere is cozy and inviting.

No matter the
reason, party or
celebration - let
us help you make
it special at the
Creamery!

OUR SPACES

EVENTS & CATERING
@ THE CREAMERY



The Retreat

The Retreat is a wonderful indoor “glamping” site with a camp-themed memorabilia and tent spaces for small to large gatherings.

Capacity: 10-60 guests

**Starting at \$200 for 2 hours
+ Taxes**

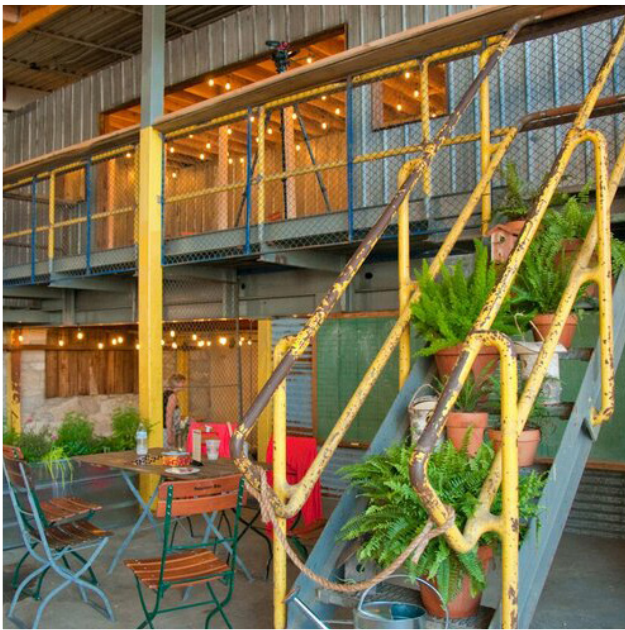


The Farm Table Room

The historic Farm Table Room has been re-imagined as a one-of-a-kind gathering space.

Capacity: 45 guest w/ options up to 115

**Starting at \$500 + Food/Bev Minimum
+ Service Fee & Taxes**



The Mezzanine

The iconic Mezzanine at the Creamery features a gorgeous balcony and multiple seating options.

Capacity: 35 guests

**Starting at \$250 + Food/Bev Minimum
+ Service Fee & Taxes**



Outdoor Patio Bar

Our largest rental space combines the historic Farm Table Room, iconic Mezzanine and our heated Outdoor Patio Bar for the ultimate large party venue.

Capacity: Up to 175 guests

**Starting at \$1500 + Food/Bev Minimum+
Service Fee & Taxes**



THE RETREAT

Relax in our indoor camping space and enjoy delicious food and drink offerings in this laid-back picnic scene! Reserve your own private gaming experience: darts, corn hole or shuffleboard with your circle of friends and get away from the crowd in comfort and style!



Private Event

Capacity: Up to 60 guests

Full service

Pricing upon request

Mini Retreat

Capacity: 10 guests per tent

A la carte food & beverages

\$200 per tent for 2-hours

Availability:

Thursday 4PM-10PM

Friday 4PM-11PM

Saturday 12PM-12AM

Sunday 12PM-7PM





THE FARM TABLE ROOM

The historic Farm Table Room has been re-imagined as a one-of-a-kind gathering space.

The Farm Table Room can be upgraded to accommodate larger parties.

Farm Table Room

Capacity: 45

Starting at \$500 + Food and Beverage Minimum



Farm Table Room +

Includes Farm Table Room & adjacent covered area

Capacity: 60

Starting at \$550 + Food and Beverage Minimum



Farm Table Room Deluxe

Includes Farm Table Room, adjacent covered area and seating below Mezzanine

Capacity: 95

Starting at \$600 + Food and Beverage Minimum

Farm Table Room All In

Includes Farm Table Room, adjacent covered area & the full Mezzanine

Capacity: 115

Starting at \$1,000 + Food and Beverage Minimum





THE MEZZANINE

Host your special event in a one-of-a-kind, re-imagined space! The Mezzanine is an elevated experience in the balcony above the main bar at the Creamery.

Mezzanine

Capacity: 35

Starting at \$250 + Food and Beverage Minimum





OUTDOOR PATIO BAR

Host your special event in our largest private event rental space! This space combines our historic Farm Table Room, chic Mezzanine and large full service Outdoor Patio bar into the ultimate private party experience at the Creamery.

Outdoor Patio Bar

Capacity: Up to 175 people
Starting at \$1,500 + Food and Beverage Minimum



FOOD & BEVERAGE

Prices reflect standard two hour food & beverage packages.
Discuss any additional needs with your event manager.

EVENTS & CATERING
© THE CREAMERY





BOARDS & BOWLS

Cheese & Salumi Board

Assortment of four cured meats and four cheeses with accompaniments

Feeds 50-75 guests - \$275/board



Garden Crudite Board

Assorted garden veggies with dipping sauce

Feeds 50-75 guests - \$100/board

House Made Hummus Bowl

Garlic basil with pita

Feeds 25-50 guests - \$65/bowl



STATIONS



Slider Right Up

All sliders are served build your own style with mini potato rolls

Pick three proteins:

BBQ Pulled Pork

Overnight Ale braised pork
Chef's bourbon BBQ sauce
Crispy red onion straws

Veggie Patty

Made from a variety of vegetables and beans, a satisfying burger substitute.



Nashville Hot Fried Chicken

Comeback sauce
Crinkle cut pickles

Grilled Chicken

Lettuce, tomato, house honey mustard

Cheeseburger

Certified Angus beef
Cheddar cheese

Crabcake

Jumbo lump, Louisiana Cajun aioli

Served with basket of house kettle chips,
basket of Chef's seasoned French fries
& apple cider slaw

\$28/person + \$4/person to add crab
cake (as optional 4th protein)



STATIONS

Flatbread Pizzetta

Margherita

House red sauce, mozzarella, fresh basil, garlic & olive oil

Pepperoni Pizza

House red sauce, mozzarella, pepperoni

Italiano (+\$3 per person)

House red sauce, mozzarella, tomato sauce, sopressata, coppa, black pepper salami

Garden Veggie

House red sauce, Kennett portobellos, roasted red peppers, baby spinach, provolone, balsamic

Served with French baguette garlic cheesy bread and a House Salad: Chopped Romaine hearts, grape tomatoes, cucumber, red onion

Choice of Dressing:

Caesar
Blue cheese
Ranch
Balsamic

\$28/person



Creamery Nacho Fiesta

House fried corn tortilla chips

Pico de gallo

Jalapenos

Roasted corn

Scallions

Sour cream

Cilantro

Lime wedges

Queso blanco

Salsa

Pick two proteins:

Land:

Corona braised pulled pork

Mexican style seasoned ground beef

Pulled chicken

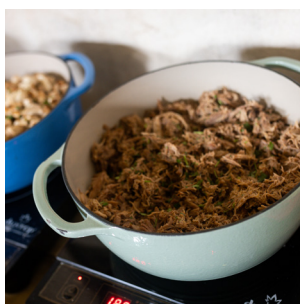
Sea:

Jumbo lump crab

Blackened or regular seasoned shrimp

\$25/person

+\$4/person for crab



STATIONS

Build Your Own Taco

- House braised Carnitas
 - Seasoned Shrimp
 - Tortillas
 - Guacamole
 - Salsa Fresca
 - Tortilla Chips
 - Cilantro/Onion/Lime
- \$35/person



Mediterranean

Artisanal Cheese Board
Grilled seasonal Vegetables
Garden Crudite
Hummus
Pita

\$25/person



Philadelphia Traditional

Philadelphia Soft Pretzel
French Fries
Philly Cheesesteak
Italian Sausage Sandwich
Served with soft steak roll

Toppings:

Hot:

Sauteed peppers and onions
Chef's house gravy
Cheese Sauce

Cold:

Lettuce, tomatoes, pickle chips

Served with cheese sauce

\$38/person

STATIONS

Carving Station

- Chopped Salad
 - Sliced Tenderloin
 - Roasted Turkey
 - Rosemary Roasted Red Bliss Potatoes
 - Fried Brussel Sprouts
 - Dinner Rolls
- \$51.50/person

EVENTS & CATERING
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Smoked BBQ Station (May-September)

BBQ Pork Ribs
BBQ Chicken
BBQ Pulled Pork
Corn Pudding
Cole Slaw
Brioche Rolls
\$51.50/person



DESSERTS

Chocolate Chip Cookies

50 Cookies (feeds 25 people) - \$50



Brownies

50 Brownies (feeds 25 people) - \$75



DRINKS

Beer & Wine Package

\$36.05 per person

Beer, Wine & House Tap Cocktails

\$41.20 per person

Full Open Bar

(Beer, Wine, Full Selection of Craft and Tap Cocktails, all mixers)

\$46.50 per person



FAQ

Can we bring a cake?

Yes, when renting a private space guests can bring in a cake or cupcakes. We also offer cookies and brownies.

Can we decorate?

The spaces we have available are all beautifully decorated and change seasonally. However, yes! You can decorate your space to your liking. You can come up to 30mins before your start time to set up and are expected to have all decorations taken down 30 mins prior. No glitter, no confetti, no helium balloons.

Can we bring in a caterer or drinks?

There is absolutely no outside alcoholic beverages allowed. You can bring food in from an outside vendor, but will be charged \$15/person.

How long is the rental for?

Retreat rentals are booked in 2hr blocks and all other spaces are booked in 3hr blocks. Additional time is priced according to party specifics.

Seating capacity:

The Creamery is made to be walked and enjoyed. As such, we guarantee 50% seating, 100% seating is available upon request.



Is the bar in our private space?

We serve from two main bars both of which are accessible to your guests. If you would like to arrange for a fully private bar experience, one can be made available to you at an additional charge.

Kid friendly? Pet friendly?

Our grounds are very kid friendly, and your furry friends are welcome in all outdoor spaces as well!

Can I move my date or cancel?

We understand that circumstances sometimes change, however deposits made (room fees, non-refundable deposit) will not be returned.



What does the service fee include?

Your service fee includes the administrative costs related to your event, for example: team member staffing, an hour of preparation, an hour of cleanup (4-5 hr shift). Your service fee is not a gratuity. Staff gratuity is preferred but not mandatory.

Can you accommodate my dietary restrictions?

Our menu features vegetarian, gluten free and vegan options. We will put forth reasonable efforts to meet any additional dietary restrictions as necessary.

How about place settings?

Your party will come with high end disposables. However, china and silver rental is available starting at \$15/person, with a 30 person minimum.

Will there be live music?

Live music is booked at The Creamery on Friday, Saturdays and Sundays. You can see our website for the month's schedule..

Are there kid's meals?

All food packages are applicable for guests 6 years or older.

Can I have a tour?

Yes, you can all tours can must be scheduled with our events sales manager.

Note: all alcohol packages are billed based on the number of guests 21 years and older.

Lets make
your next private
event one your
guests won't
soon forget.



The Creamery
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www.kennettcreamery.com

