



EDEN RESORT
&
SUITES

Events
Menu



Table of Contents

Click on link below to be directed to that section of the menu

[Breakfast](#)

[Breaks](#)

[Lunch](#)

[Reception](#)

[Dinner](#)

[Beverages](#)

[Details](#)

[Contact Information](#)

Breakfast & Brunch

All prices are per person unless otherwise noted. A 22% service charge and 6% sales tax will be applied to all food and beverage pricing. Buffet pricing is based on 90 minutes of service. All menus and prices are subject to change.

For buffets, there is a minimum of 25 people, unless otherwise noted, with a \$100 additional service charge for fewer than 50 people. For served meals, there is a \$100 additional service charge for fewer than 20 people.

Early Bird Breakfast Buffet | \$23

Sliced Seasonal Fruit
Breakfast Pastries
Cold Cereal (assorted)
Breakfast Potatoes
Bacon & Sausage
Entrées (choice of 2):

- Scrambled Eggs
- Western Scrambled Eggs
- Quiche Lorraine
- Buttermilk Pancakes with Warm Syrup
- French Toast with Warm Syrup
- Cheese Blintzes with Blueberry Topping

Fruit Juice (assorted)
Freshly Brewed Regular & Decaffeinated Coffee
Hot Herbal Teas

Brunch Buffet | \$35

Sliced Seasonal Fruit
Breakfast Pastries
Scrambled Eggs
Breakfast Potatoes
Bacon
Roasted Chicken with Lemon-Herb Sauce
Cider-glazed Ham
Chef's Vegetable
Chef's Rice or Potato
Fruit Juice (assorted)
Freshly Brewed Regular & Decaffeinated Coffee
Hot Herbal Teas

Served Breakfast

Breakfast Pastries served Family Style

Entrée (choice of 1):

- The All American | \$18
Scrambled eggs served with breakfast potatoes and choice of bacon or sausage
- Western Scrambled | \$18
Scrambled eggs with diced ham, green peppers, onions, and cheddar cheese served with breakfast potatoes and choice of bacon or sausage
- Cinnamon French Toast | \$17
Thick-sliced French toast served with whipped butter, warm syrup, and choice of bacon or sausage
- Freshly Baked Quiche | \$16
Lorraine or Broccoli & Cheddar, served with breakfast potatoes and fruit garnish
- Healthy Start | \$16
Oatmeal topped with granola and fresh berries

Orange Juice

Freshly Brewed Regular &
Decaffeinated Coffee

Hot Herbal Teas

Buffet Enhancements

Only available at prices shown when accompanying Brunch Buffet or Early Bird Breakfast Buffet

Eggs Benedict | \$4

Poached egg served on Canadian bacon and English muffin, topped with Hollandaise sauce

Made-to-Order Omelets | \$10

*Toppings include cheese, onions, peppers, mushrooms, and ham – chef attendant(s) required**

Belgian Waffles | \$8

Served with fresh seasonal berries, whipped cream, and warm syrup – Maximum of 75 people

Smoked Salmon | \$10

Served with chopped eggs, capers, Bermuda onions, and cream cheese

Roast Tenderloin Carvery | \$18

*Served with silver-dollar rolls and condiments – chef attendant(s) required**

Prime Rib Carvery | \$16

*Served with silver-dollar rolls and condiments – chef attendant(s) required**

Viennese Table | \$12

French and Italian pastries, chocolate amaretto mousse, fresh strawberries & whipped cream, and assorted tortes

* Chef Attendant per 50 people | \$75/hour

Breaks

All prices are per person unless otherwise noted. A 22% service charge and 6% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

One-Hour Breaks

Continental Breakfast | \$14

Breakfast Pastries
Sliced Seasonal Fruit
Fruit Juice (*assorted*)

Freshly Brewed Regular & Decaffeinated
Coffee
Hot Herbal Teas

Healthy Sensations | \$14

Flavored Yogurt (*assorted*)
Sliced Bagels & Cream Cheese
Sliced Seasonal Fruit

Freshly Brewed Regular & Decaffeinated
Coffee
Hot Herbal Teas

Cookie Connection | \$14

Sugar Cookies
Chocolate Chip Cookies
Oatmeal Raisin Cookies
Whole Milk & Chocolate Milk

Freshly Brewed Regular & Decaffeinated
Coffee
Hot Herbal Teas
Soft Drinks

Pennsylvania Dutch Treat | \$14

Whoopie Pies
Wilbur Buds
Soft Pretzel Bites with Cheese Dip &
Mustard Sauce
Lebanon Bologna & Cheeses

Freshly Brewed Regular & Decaffeinated
Coffee
Hot Herbal Teas
Birch Beer & Soft Drinks

Dip It | \$12

Tortilla Chips & Pico de Gallo
Classic Potato Chips & Dips
Pretzel Rods & Whole-Grain Mustard

Soft Drinks
Bottled Water

Power Up | \$14

Trail Mix
Granola Bars
Seasonal Vegetables & Dips
Hummus & Pita Chips

Iced Tea
Soft Drinks
Bottled Water

One-Hour Coffee & Beverage Breaks

Coffee Decadence | \$14

Freshly Brewed Regular & Decaffeinated
Coffee
Flavored Syrups
Hot Herbal Teas

Shortbread Cookies & Biscotti
Whipped Cream, Cinnamon Sticks, &
Chocolate Shavings

Coffee Plus | \$12

Freshly Brewed Regular & Decaffeinated
Coffee

Hot Herbal Teas
Breakfast Pastries

Coffee, Tea, & Soft Drinks | \$10

Freshly Brewed Regular & Decaffeinated
Coffee

Hot Herbal Teas
Soft Drinks

Coffee & Tea | \$8

Freshly Brewed Regular & Decaffeinated
Coffee

Hot Herbal Teas

Soft Drinks | \$6

Soft Drinks

Bottled Water

All-Day Executive Break | \$24

Includes 3 one-hour breaks

Early Morning

Freshly Brewed Regular & Decaffeinated
Coffee
Hot Herbal Teas

Breakfast Pastries
Fruit Juice (*assorted*)

Mid-Morning

Freshly Brewed Regular & Decaffeinated
Coffee

Hot Herbal Teas
Sliced Fresh Fruit

Afternoon

Fresh-Baked Cookies (*assorted*)
Freshly Brewed Regular & Decaffeinated
Coffee

Hot Herbal Teas
Soft Drinks
Bottled Water

Lunch

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Served Cold Luncheon

Soup

Entrée (choice of 1):

- Cobb Salad | \$20
Chopped salad with chicken, carrots, eggs, tomato, cheese, bacon, and choice of 2 dressings
- Salmon Niçoise Salad | \$21
Poached salmon over Acadian blend salad greens, tomatoes, cucumber, red onion, niçoise olives, haricot vert, and lemon-herb vinaigrette
- Turkey BLT Wrap | \$18
Sliced smoked turkey breast, bacon, swiss cheese, lettuce, tomato, and mayonnaise, served with tortellini salad
- Chicken Caesar Salad | \$20
Thinly sliced chicken breast atop romaine lettuce with Caesar dressing, garnished with tomatoes, croutons, and black olives
- Chicken Salad Croissant | \$18
Chunky chicken salad with lettuce and tomato on croissant, served with tortellini salad

Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea, and Hot Herbal Teas

Dessert (choice of 1): Carrot Cake, Chocolate Mousse, Apple Pie, Cheesecake, Triple-Chocolate Layer Cake, Lemon Meringue Pie, or Ice Cream & Gaufrette Cookie

Served Hot Luncheon

Soup or Salad

Entrée (choice of 1):

- Chicken Bruschetta | \$22
Marinated chicken breast topped with tomato, basil, garlic, and olive oil
- Lemon Chicken Piccata | \$22
Chicken breast served with a light lemon butter sauce and capers
- Grilled Flat Iron Steak | \$26
Served with peppercorn demi-glaze
- Petit Filet Mignon | \$28
Served with cabernet butter and mushrooms
- Oven-Seared Salmon | \$24
Served with citrus glaze
- Eggplant Involtini | \$19
Eggplant with roasted vegetables, ricotta, & tomato ragu

Chef's Vegetable

Chef's Rice or Potato

Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea, and Hot Herbal Teas

Dessert (choice of 1): Carrot Cake, Chocolate Mousse, Apple Pie, Cheesecake, Triple-Chocolate Layer Cake, Lemon Meringue Pie, or Ice Cream & Gaufrette Cookie

Luncheon Buffets

All luncheon buffets include freshly brewed regular & decaffeinated coffee, hot herbal teas, & iced tea

Create-Your-Own Deli Sandwich | \$24

Chef's Market Soup
Sliced Seasonal Fruit
Potato Salad
Tuna Salad
Sliced Honey Ham, Genoa Salami,
Oven-Roasted Turkey, &
Local Lebanon Bologna

American, Provolone, Swiss, &
Cheddar Cheese
Sliced Breads & Rolls
Tomato, Lettuce, Red Onion, Pickles,
Ketchup, Mustard, & Mayo
Kettle Chips
House-Baked Cookies & Chocolate
Fudge Brownies

"It's a Wrap" | \$26

Chef's Market Soup
Red Skin Potato Salad
Kettle Chips
Vegetable Crudit  with Hummus and
Pita Chips
Honey Ham Wrap with Lettuce, Tomato,
Cheddar Jack Cheese, & Honey
Mustard in a Flour Tortilla

Oven Roasted Turkey Wrap with Swiss
Cheese, Lettuce, Tomato, & Herb Aioli
in a Flour Tortilla
Roasted Vegetable Wrap with Hummus
& Spinach in a Flour Tortilla
House-Baked Cookies & Chocolate
Fudge Brownies

Americana | \$28

Artisan Greens Salad
Chef's Market Soup
Pasta Salad
Chef's Vegetable
Chef's Rice or Potato
Freshly Baked Rolls
Chef's Desserts

Entr es (choice of 2)

- Beef Brisket
 - Chicken Breast Chardonnay
 - Saut ed Chicken Breast & Sundried Tomato Alfredo
 - Glazed Ham with Pineapple Relish
 - Baked Fillet of Flounder with Lemon-Caper Sauce
 - Baked Penne with Roasted Vegetables
 - Honey-Glazed Pork Loin with Dijon Cream
-

Italian | \$28

Caesar Salad
Linguini & Penne Pasta
Marinara & Alfredo Sauces
Italian Sausage, Peppers, & Onions

Chicken Parmesan
Italian Green Beans
Garlic Bread & Bread Sticks
Cannoli & Tiramisu

Picnic | \$28

Artisan Greens Salad
Coleslaw
Potato Salad
Barbeque Chicken Breast
Grilled Hamburgers & All-Beef Franks

American Cheese
Lettuce, Tomato, Onion, & Pickles
Sliced Seasonal Fruit
House-Baked Cookies
Apple Pie

Reception

All prices are per person unless otherwise noted. A 22% service charge and 6% sales tax will be applied to all food and beverage pricing. All menus and prices are subject to change.

Grande Reception

\$27 – 1 hour

\$38 – 2 hours

Domestic & Imported Cheese Display garnished with seasonal fruits, marmalades, & gourmet crackers

Fresh Garden Crudités Display with dipping sauces

Hors d'Oeuvres:

- Antipasto Skewer with pesto & balsamic glaze
- Buffalo Chicken Spring Roll with buffalo bleu cheese sauce
- Beef Skewer with teriyaki glaze
- Vegetable Spring Roll with gochujang dipping sauce
- Spinach & Feta Spanakopita

Premier Reception

\$38 – 1 hour

\$55 – 2 hours

Fresh Garden Crudités Display with dipping sauces

Bruschetta Display with variety of house-made artisan bruschetta on toasted crostini

Baked Brie en Croûte Display served with orange marmalade & crackers

Hors d'Oeuvres:

- Crab Rangoon
- Chicken & Cheese Quesadilla
- Beef Wellington
- Arancini
- Bacon-wrapped Scallops
- Chicken Cordon Bleu
- Mushroom Tarts

Displays*

Domestic & Imported Cheese | \$6

Garnished with fresh fruit and served with gourmet crackers

Antipasto | \$10

Italian meats & cheeses, tuna in olive oil, marinated mushrooms, and grilled vegetables

Jumbo Gulf Shrimp | \$12

Fresh iced shrimp with lemon and tangy cocktail sauce

Fresh Garden Crudités | \$5

Fresh vegetables served with dipping sauces

Bruschetta | \$8

Variety of house-made artisan bruschetta on toasted crostini

Baked Brie en Croûte | \$10

Served with orange marmalade & crackers

Viennese Table | \$12

French and Italian pastries, chocolate amaretto mousse, fresh strawberries & whipped cream, and assorted tortes

* pricing based on 1-hour display

À la Carte Hors d'Oeuvres**

Cold | \$3/piece

- Smoked Salmon Canape on Rye Bread
- Antipasto Skewer with Basil Pesto & Balsamic Glaze
- Smoked BBQ Chicken Salad Crostini
- Seafood Salad Louis Tartelette
- Ratatouille Tartelette with Goat Cheese

Cold Premium | \$4/piece

- Deviled Eggs (*assorted*)
- Shrimp Shooter with Bloody Mary Cocktail Sauce

Hot | \$3/piece

- Chicken & Cheese Quesadilla
- Pretzel-wrapped Hot Dog with Whole-grain Mustard
- Chorizo & Manchego Arepas
- Buffalo Chicken Spring Roll with Buffalo Bleu Cheese Sauce
- Mini Quiche (*assorted*)
- Crab Rangoon
- Chipotle Meatballs
- Chicken Cordon Bleu
- Beef Skewer with Teriyaki Glaze

Hot Premium | \$4/piece

- Bacon-wrapped Scallops
- Mini Lobster Cobbler
- Beef Wellington

Vegetarian | \$3/piece

- Spinach & Feta Spanakopita
- Vegetable Spring Roll with Gochujang Dipping Sauce
- Mushroom Tart
- Raspberry & Toasted Almond Brie Puff
- Spinach Artichoke Crisp
- Arancini

** minimum of 50 pieces per specific item

Dinner

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Served Dinner

Starter (choice of 1):

- Fresh Seasonal Fruit
- Chef's Market Soup
- Artisan Greens Salad
- Caesar Salad
- Crab Bisque | +\$6
- Shrimp Cocktail | +\$8

Chef's Vegetable

Chef's Rice or Potato

Freshly Baked Rolls

Freshly Brewed Regular & Decaffeinated Coffee, Iced Tea, and Hot Herbal Teas

Dessert (choice of 1) | split fee +\$2

- Caramel Apple Pie
- Southern Pecan Pie
- Raspberry Cheesecake
- Chocolate Decadence Cake
- Carrot Cake
- Flourless Chocolate Torte
- Key Lime Pie

Combo Entrée (choice of 1) or Entrée (choice of 1)

Combo Entrée Options

- Petit Filet Mignon &
Crab Cake | \$45
*Served with whole grain mustard
cream sauce*
- Flat Iron Steak &
Shrimp Trio | \$40
*Served with demi-glace and Old Bay
cream sauce*

Entrée Options | split fee +\$2

- Chicken Mediterranean | \$34
*Sautéed chicken breast topped with
Mediterranean vegetables and feta*
- Stuffed Chicken Breast | \$34
*Baked with savory sage dressing and
light supreme sauce*
- Chicken Marsala | \$34
*Chicken breast with marsala wine
sauce*
- New York Strip Steak | \$40
Charbroiled select-aged sirloin
- Filet Mignon | \$48
*Served with cabernet butter and
mushroom cap*
- Crabcakes | \$45
*Fresh lump crabmeat, seasoned and
broiled*
- Flat Iron Steak | \$36
*Pan-seared steak with bordelaise
sauce*
- Garlic Herb Prime Rib | \$44
*Prime rib of beef roasted to
perfection*
- Pork Ribeye | \$34
*Lean pork medallions with fresh
apples and apple brandy*
- Country Ham | \$34
*Brown sugar glazed ham with peach
brandy sauce*
- Cajun-crusting Salmon | \$34
Served with creole shrimp sauce
- Crab-stuffed Flounder | \$38
Topped with lobster sauce

Signature Dinner Buffet* | \$46

Artisan Greens Salad

Sliced Seasonal Fruit

Pasta Salad

Broccoli Salad

Entrées (choice of 3):

- BBQ Pork Medallions
- Crab-stuffed Haddock
- Citrus-glazed Salmon
- Cajun Chicken Breast & Andouille Sausage
- Pasta Primavera with Grilled Chicken
- Sliced Roast Sirloin of Beef
- Braised Short Ribs
- Lemon Chicken Piccata
- Chicken Marsala
- Eggplant Involtini

Chef's Vegetable

Chef's Rice or Potato

Freshly Baked Rolls

Dessert Bar including variety of cakes & pies

Freshly Brewed Regular & Decaffeinated Coffee

Hot Herbal Teas

* [Theme buffets](#) available

Buffet Enhancements

Only available at prices shown when accompanying Signature Dinner Buffet or Theme Buffet

Herb & Garlic Crusted Prime Rib of Beef Carvery Station | \$16

*Served with horseradish, dijon mustard, and au jus – chef attendant(s) required**

Slow-Roasted Tenderloin of Beef Carvery Station | \$18

*Served with horseradish, dijon mustard, and au jus – chef attendant(s) required**

Herb-Roasted Turkey Breast Carvery Station | \$12

*Served with pan gravy – chef attendant(s) required**

Southwestern Spice Rub Pork Loin Carvery Station | \$16

*Served with roasted pineapple salsa – chef attendant(s) required**

Made-to-Order Pasta Station | \$14

*Pasta (tortellini, penne), sauce (marinara, alfredo, pesto), and toppings (Italian sausage, chicken, spinach, peppers, onion, tomato, parmesan cheese) – chef attendant(s) required**

Viennese Table | \$12

French and Italian pastries, chocolate amaretto mousse, fresh strawberries & whipped cream, and assorted tortes

* Chef Attendant per 50 people | \$75/hour

Theme Buffets

All prices are per person unless otherwise noted. A 22% service charge and 6% sales tax will be applied to all food and beverage pricing. Buffet pricing based on 90 minutes of service. All menus and prices are subject to change.

All Theme Buffets include freshly brewed regular & decaffeinated coffee, hot herbal teas, & iced tea

Minimum 50 people

Pennsylvania Dutch | \$48

Iceberg Lettuce with Warm Bacon
Vinaigrette
Macaroni Salad
Chow Chow
Red Beet Eggs
Chicken Corn Soup
Braised Beef Stew

Pork & Sauerkraut
Mashed Potatoes
Buttered Corn
Biscuits with Apple Butter &
Whipped Butter
Whoopie Pies, Dutch Apple Pie,
Shoofly Pie, & German Chocolate
Cake

Taste of Italy | \$48

Classic Caesar Salad with Parmesan
Cheese & Garlic Croutons
Tomato Caprese Salad with Balsamic
Vinaigrette
Pasta Fagioli Soup
Beef Bolognese with Penne Pasta

Braised Chicken Cacciatore
Potato Gnocchi in Brown Butter &
Sage
Italian-style Green Beans with
Peppers, Onions, Garlic, & Basil
Garlic Bread
Tiramisu, Lemon Torte, & Biscotti

Tailgate Party | \$48

Layered Taco Dip with Tortilla Chips
Buffalo Chicken Pasta Salad
Potato Salad
BBQ Baby Back Ribs
Bratwurst with Peppers & Onions
Baked Mac & Cheese

Hamburgers with American Cheese,
Lettuce, Tomato, Onions, & Pickles
Elote Corn on the Cob with Sour Cream,
Cotija, & Tajin Spice
House-made Cookies, Brownies,
Blondies, & Baked Bars

South of the Border | \$48

Corn & Black Bean Salad
Mexican Street Salad with Tomato,
Jicama, Mango, Pineapple,
Avocado, Pepitos, & Chili Lime
Vinaigrette
Chicken Fajita Soup
Mexican Rice
Chicken & Cheese Enchiladas

Make Your Own Taco Station:
Carnitas & Ground Beef, Red
Onion, Pico De Gallo, Sour Cream,
Jalapenos, Shredded Cheddar &
Monterey Jack Cheese, Shredded
Cabbage Slaw, Hard Corn Taco
Shells, & Soft Flour Tortillas
Churros, Flourless Chocolate Cake, &
Dulce De Leche Rice Pudding with
Mango

Creole Country | \$48

Marinated Mirliton-Pepper Salad
Creole Potato Salad
Chicken & Sausage Gumbo
Crawfish Étouffée
Fried Catfish Orleans with Spicy
Remoulade

Duck & Andouille Pasta Jambalaya
Rice Pilaf
Collard Greens with Smoked Ham
Hocks
Corn Bread
Pecan Pie, Praline Cheesecake, &
King Cake

Taste of Greece | \$48

Red Beet Salad with Walnuts, Capers,
Shaved Red Onion, Mint, Olive Oil,
& Yogurt Dressing
Greek Potato Salad with Roasted
Peppers, Onions, Capers, & Parsley
Lemon-Mustard Vinaigrette
Fasolada White Bean Soup

Chicken Stifado with White Pearl
Onions
Shrimp Giouvetsi with Orzo
Traditional Moussaka
Rice Pilaf
Athenian Vegetable Medley
Baklava, Greek Yogurt Cheesecake, &
Karidopita

Beverages

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Beverage Packages*

Hosted or Cash Bar (*prices per drink*)

- House Brands | \$7
- Premium Brands | \$8
- Domestic Bottled Beer | \$5
- Imported Bottled Beer | \$6
- Local Craft Beer | \$7
- House Wine | \$8
- Premium Wine | \$9
- Soft Drinks | \$3

Beer, Wine, & Soda Bar

Unlimited beer, wine, and soft drinks,
for 3 hours

- House Brands | \$22
- Premium Brands | \$24

Open Bar

Includes scotch, bourbon, gin, vodka,
whiskey, rum, beer, wine, & soft drinks

- House Brands
 - \$14 first hour
 - \$7 each additional hour
- Premium Brands
 - \$16 first hour
 - \$8 each additional hour

Teetotaler Bar | \$8

Unlimited soft drinks, fruit punch, and
freshly brewed iced tea for 3 hours

* Bartender per 150 people | \$100 (5 hours maximum)

À la Carte Beverages

Fruit Punch (non-alcoholic) | \$32/gallon

Sangria with Fruit | \$66/gallon

Pre-Mixed Cocktails | \$85/gallon

Mimosa, Manhattan, Martini, Whiskey Sour, Bloody Mary, Daiquiri, or Margarita

House Wine | \$24/carafe

Premium Wine | \$30/carafe

Champagne | \$24/bottle

Details

All food and beverage must be provided by the Eden Resort & Suites and consumed on premises. To comply with state law, all alcoholic beverages must be properly received and served under the direction of Eden Resort staff, and no food or beverage may be taken from the event space. In addition, the hotel is required to (1) request valid photo identification from any person of questionable age and (2) refuse to serve alcohol to any person who is underage or unable to produce valid photo identification or who, in the hotel's judgment, appears intoxicated.

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Please advise your event coordinator as early as possible if any guests have any special dietary needs.

Guaranteed Guest Count

The Eden Resort & Suites requires a guaranteed guest count by noon four business days in advance of the event for all catered events. Otherwise, the group's expected guest count as listed on the banquet event order (BEO) will be used as the guaranteed guest count. Your group will be charged for the guaranteed guest count (even if fewer guests attend) or the actual attendance, whichever is greater.

Event Space

Your event coordinator can provide a list of third-party vendors for entertainment, photography services, and event space décor to complement your event.

The Eden Resort & Suites provides linen for all functions. Should you wish to order specialty linens, we will be happy to make arrangements at an additional charge.

We offer a full range of in-house audio-visual packages and additional services through local audio-visual companies.

The use of confetti, smoke machines, sparklers, and pyrotechnics or other hazardous materials is not permitted. The Eden Resort & Suites also does not permit the affixing of anything to walls, floors, or ceilings without prior written approval and supervision of the resort. Your group will be responsible for any damage done to the facilities by attendees or by a vendor during the period of time the vendor is under your control, or the control of contractors hired by you and/or your group.

Contact Information

We are available to assist with any questions, and we look forward to helping you plan a memorable event:

717.560.8400
sales@edenresort.com

You may also submit our Request for Proposal form:



EdenResort.com/event-form

