

CAMP ONEKA MEETING PACKAGE 2021



BLU STONE

CATERERS



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BLUSTONECATERERS.COM



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HELPFUL PARTICULARS

For the safety and comfort of all guests, and to assure a pleasant and memorable experience, please take a moment to review this information.

- Minimum number of guests is 30. Maximum number of guests is 200. Some options may be available to accommodate additional guests if required.
- All packages quoted include 6% Pennsylvania sales tax and service charges and are subject to a 3-5% increase per year.
- Gratuity is at your discretion.
- We **require** a \$1,000 non-refundable deposit within 10 days of booking your event. Final payment is required 10 days prior to the event by certified check or cash. A 3% processing fee will be added for credit cards used for final payment, or if final payment is not received 10 days in advance (in which case a credit card will need to be processed at the 10 day mark for the remaining balance plus processing fee).
- A credit card must be provided in advance for any additional charges or damages that may occur.
- Please deliver all items pertinent to your event such as favors, place cards, etc. at least **twenty-four hours** prior to your event. All decorations must be removed directly after the event. Kindly do not attach decorations or displays to walls, doors, windows, or ceilings.
- Final arrangements, such as menu selection, estimated guest counts and table arrangements are required **one month** prior to your event.
- Final guest counts and food selection counts are due **14 days** in advance. Any increases in guest count must be communicated to your event planner immediately to ensure our team has enough time to prepare.
- We reserve the right to regulate the volume of the music.
- All food and beverage items must be prepared and presented by Blu Stone Catering including celebration cakes and favors. No outside food or alcohol are permitted.
- Alcoholic beverages may not be removed from the premises.
- We reserve the right to refuse alcohol beverage service to any guest at the function who is not 21 years of age and/or limit the consumption of any guests for everyone's safety and comfort.
- Camp Oneka is a non-smoking facility. **No smoking is permitted on site.**
- A designated smoking area will be established and area must be kept litter free for duration of event.
- All special arrangements are subject to approval.
- Our experience prohibits us from allowing shots, sparklers, non-biodegradable confetti, and Chinese Lanterns.



EVERY DAY SHOULD START OUT WITH ONE OF THESE

CLASSIC CONTINENTAL BREAKFAST

\$13.95 PER PERSON

Fresh Sliced or Whole Fruit
Hard Boiled Eggs
Yogurt & Granola
Breakfast Pastries & Breads
Freshly Brewed Coffee, Assorted Teas and Fruit Juices

ALL AMERICAN BREAKFAST

\$16.95 PER PERSON

INCLUSIONS

Scrambled Eggs | Home Fries | Toast | Whole Fruit
Freshly Brewed Coffee, Assorted Teas and Fruit Juices

PICK ONE

Applewood Smoked Bacon | Sausage | Ham

BREAKFAST ENHANCEMENTS

PRICED PER PERSON

Ham | \$2 Breakfast Sausage | \$2 Applewood Smoked Bacon | \$2

Quiche | \$4 French Toast | \$2 Grits | \$2

Oatmeal | \$2 Hard Boiled Eggs | \$1 Cereal Bar | \$2

Fruit Salad | \$3 Yogurt Parfait | \$2





BRAIN BREAKS (NIBBLES & NOSHES)

COFFEE KLATCH BREAK

\$10 PER PERSON

Fresh Sliced or Whole Fruit

Yogurt & Granola

Assorted Breakfast Pastries and Freshly Baked Doughnuts

Freshly Brewed Coffee and Assorted Teas

PICK-ME-UP BREAK

\$10 PER PERSON

Individual Bags of Pretzels and Chips

Fresh Raw Vegetables with Dipping Sauce

Freshly Brewed Coffee and Assorted Teas

Bottled Spring Water

BUILD-YOUR-OWN TRAIL MIX STATION

\$8 PER PERSON

House Made Granola, Assorted Nuts & Dried Fruits, Chocolate Chips, Miniature Marshmallows

Freshly Brewed Coffee and Assorted Teas

ENDLESS DAYS OF SUMMER COFFEE BREAK

\$8 PER PERSON

Bottomless Freshly Brewed Coffee and Assorted Teas for the Duration of Your Meeting





...BRAIN BREAKS PACKAGE CONTINUED

BRAIN BREAKS (NIBBLES & NOSHES) CONTINUED

HAMMER TIME! BREAK

\$8 PER PERSON

You and Your Guests Use Mini-Wooden Hammers to Break Apart Slabs of Chocolate and Toffee.

Assorted Toppings (Peppermint, Nuts, Sprinkles, Caramel)

ENHANCEMENTS TO ANY BREAK OR MEAL PERIOD

CHILLED BOTTLED SPRING WATER STATION \$3 PER PERSON

CHILLED PREMIUM BOTTLED SPRING WATER STATION \$5 PER PERSON

ASSORTED BOTTLED SODAS AND JUICES \$5 PER PERSON



TRIBE SANDWICH ASSORTMENT

\$19.95 PER PERSON

CHOICE OF THREE (3) SANDWICHES

INCLUDES APPROPRIATE CONDIMENTS

Chicken Salad

Tuna Salad

Ham, Turkey or Roast Beef

BLT

Caprese Sandwich

CHOICE OF TWO (2) SALADS

INCLUDES APPROPRIATE CONDIMENTS

Potato Salad

Macaroni Salad

Caesar Salad

Chef Salad

Cold Pasta Salad

Antipasto Salad

SEASONAL SOUP

Chef's Whim

AS THE COOKIE CRUMBLES... (DESSERT)

Assorted Cookies and Brownies

INCLUDED WITH LUNCHESES:
Freshly Brewed Iced Tea, Assorted Fruit Juices





HAPPY CAMPER BBQ

\$34.95 PER PERSON

SALADS AND SIDES

BBQ Bacon Potato Salad

Baked Beans

Watermelon and Cucumber Salad with Balsamic

Jalapeno Creamed Corn

ENTREES

PICK TWO (2) ITEMS

House Smoked Beef Brisket with Bourbon Blueberry BBQ Sauce

Blackened Mahi Mahi with Pineapple Mango Jalapeño Salsa

St. Louis Style Ribs with Carolina Mountain BBQ

Sweet and Sour Peach BBQ Chicken with Scallion

Dry Rubbed BBQ Chicken

DESSERT

APPLE BROWN BETTY WITH WARM CUSTARD

INCLUDED WITH HAPPY CAMPER BBQ:

Freshly Brewed Iced Tea

Bug Juice

Amish Cheddar and Sour Cream Biscuits
with Roasted Jalapeno Honey Butter





MESS HALL DINNER OPTIONS

\$29.95 PER PERSON

PICK TWO (2) ENTRÉE ITEMS

HONEY GARLIC SALMON

Pan Seared Salmon with Honey, Garlic and Lemon Zest

PAN SEARED CHICKEN BREAST

Topped with Strawberry Bruschetta

HERB MARINATED STEAK

Topped with a Shallot Red Wine Sauce

Option of Flank Steak or Bistro Steak

ROASTED PORK TENDERLOIN

Topped with a Burgundy Peppercorn Sauce

CHICKEN PICCATA

INCLUDED WITH MESS HALL DINNERS:

Assorted Bakery-Fresh Rolls, Seasonal Salads, Chef's Seasonal Vegetable,

Freshly Brewed Iced Tea

Freshly Brewed Coffee and Assorted Teas

Chef's Whim Seasonal Dessert





CAMPFIRE CIRCLE BUFFET

\$29.95 PER PERSON

PICK THREE (3) ENTRÉE ITEMS

TORTELLINI

Tossed in a Carbonara Sauce

MAHI-MAHI

Topped with Pickled Red and Green Cabbage Over Wild Rice

PRIME RIB

Topped with Au Jus and Horseradish Cream
(50 Person Minimum)

BRAISED SHORT RIB

Topped with a Pan Gravy

MARINATED PAN SEARED CHICKEN

Served with Seasonal Vegetables and Potato

INCLUDED WITH CAMPFIRE CIRCLE BUFFET:

Assorted Bakery-Fresh Rolls, Seasonal Salads,

Chef's Seasonal Vegetable, Iced Tea

Freshly Brewed Coffee and Assorted Teas

Chef's Whim Seasonal Dessert





UPGRADE YOUR MEAL WITH THESE PREMIUM ADD ONS:

BUILD YOUR OWN SALAD STATION

\$10 PER PERSON

HUMMUS STATION

\$8 PER PERSON

Served with Warm Pita, Pretzels, Crackers, and Marinated Olives

SELECT THREE (3): Red Pepper | Original Chickpea | Lemon | Garlic & Herb

BALL PARK STATION

\$8 PER PERSON

Whole Pretzels with Cheese and Mustard | Popcorn | Candy Bars | Mini Hot Dogs

CORN ON THE COB STATION

\$8 PER PERSON

Corn on the Cob

Butter Selection (Original | Garlic Herb | Chipotle Lime | Old Bay)

Seasoning Selection (Cilantro | Smoked Paprika | Parsley | Salt | Pepper)

CHILI STATION

\$8 PER PERSON

Assorted Bakery Breads | House Made Chili

Topping Selection (Cilantro | Sour Cream | Cheese | Tortilla Chips | Hot Sauce | Scallions)

BACON STATION

\$12 PER PERSON PLUS \$150 CHEF ATTENDANT FEE

Let Our Chef Attendant Craft Bacon-Centric Masterpieces For You!

Chocolate Covered Bacon | Bacon Wrapped Skewers | Bacon Cheeseburger Sliders

MEATBALL STATION

\$12 PER PERSON PLUS \$150 CHEF ATTENDANT FEE

Assorted Bakery Breads | Miniature Meatballs of Assorted Flavors and Sauces





DON'T FORGET DESSERT!

FUNDAE SUNDAE STATION

\$8 PER PERSON

Assorted Ice Cream and Toppings

MAKE YOUR OWN S'MORES STATION

\$6 PER PERSON

Set up by our Campfire

Graham Crackers | Marshmallows | Chocolate

HAPPY CAMPER CANDY & SNACK STATION

\$8 PER PERSON

Complete with Grizzly Bears, Twigs, Wild Animals, Dirt, Logs, Acorns, Campfire Flames, and Fish Bait!

(Translation: Gummy Bears, Pretzel Sticks, Animal Crackers, Chocolate Pudding with Oreo Crumbles, Pretzel Rods, Chocolate Kisses, Cheetos, and Gummy Worms!)

SOMETHING ELSE IN MIND?

Just Ask!



CAMP ONEKA TEAM BUILDING ACTIVITIES

NETWORKING, SOCIALIZING AND GETTING TO KNOW EACH OTHER BETTER

INCLUDED IN THE CAMP PACKAGE:

CAMPFIRES, ATHLETIC FIELDS, PING PONG TABLES, STAR GAZING, SUNRISES AND SUNSETS,
TENNIS COURTS, VOLLEYBALL AND BASKETBALL, FIELD GAMES.



GUIDED ACTIVITIES AVAILABLE:

CANOEING, KAYAKING AND PADDLEBOARDING | \$200 PER HOUR FOR UP TO 30 GUESTS

SWIMMING | \$100 PER HOUR, PER LIFEGUARD

ROCK CLIMBING | \$200 PER HOUR FOR 20 GUESTS

YOGA | \$200 PER HOUR FOR 25 GUESTS

ARCHERY | \$300 PER HOUR FOR 12 GUESTS

TIE DYE SHIRT MAKING | \$20 PER PERSON

TUBING OR WATERSKIING | \$200 PER HOUR

TEAM BUILDING THEMED EVENTS | \$200 PER HOUR, ASK YOUR SALES MANAGER FOR DETAILS