2022 AANS Annual Scientific Meeting
Alumni Reception Offerings in 3 Easy Steps

STEP ONE: Select a Level of Service

- Let AANS take care of the leg-work, so you can enjoy a fun-filled, much anticipated evening of connections, conversations and laughter. You select the date and time and AANS will work with you to handle the details; finalize the menu, send out invitations and follow up on RSVP’s!
  - $200 fee to secure the booking
  - AANS to work with you to finalize the menu and the organization sends their own invites
  - $125 fee to secure the booking
  - AANS to secure the booking only and organization handles all arrangements
  - $75 fee to secure the booking

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STEP TWO: Select a Reception Food Package
*All prices are inclusive of tax and gratuity for 1 hour package*

Bronze
Vegetable Crudité Display
Carrots, Celery, Cucumber, Radishes, tomatoes, Cauliflower, Broccoli Edamame, Hummus, and Dill Ranch Dip

Hors D’oeuvres – One of each per person
Heirloom Tomato Bruschetta and Parmesan Crisp (Cold)
Peppercorn Crusted Beef Tenderloin (Cold)
Price per person - $44.00 per person

Silver
Vegetable Crudité Display
Carrots, Celery, Cucumber, Radishes, tomatoes, Cauliflower, Broccoli Edamame, Hummus, and Dill Ranch Dip

Hors D’oeuvres – One of each per person
Heirloom Tomato Bruschetta and Parmesan Crisp (Cold)
Petit Crab Cake with Remoulade Sauce (Hot)
Cheesesteak Spring Roll with Siracha Ketchup (Hot)
Price per person - $63.00 per person
STEP TWO: Select a Reception Food Package Continued
*All prices are inclusive of tax and gratuity for 1 hour package

**Gold**

Hors D’oeuvres – One of each per person
- Heirloom Tomato Bruschetta and Parmesan Crisp (Cold)
- Peppercorn Crusted Beef Tenderloin (Cold)
- Petit Crab Cake with Remoulade Sauce (Hot)

Slider Station
- Brisket Burger - PA Noble Cheddar + Roasted Garlic Aioli Candied Back + Brioche Bun
- Daily Catch Blackened Fish - Pea Tentrils + Old Bay Remoulade + Brioche Bun
- Impossible Mushroom “Burger” - Red Quinoa + Fried Shaved Brussel Sprouts Housemade Onion Ketchup

Viennese Dessert Table for 50% of your guarantee
- Assorted Miniature Desserts & Pastries
- Price per person - $84.00 per person

STEP THREE: Select a Reception Bar Service Packages
*All prices are inclusive of tax and gratuity

**HOSTED OPEN BAR**

Charged in one hour increments

Core Well: Smirnoff, Cruzan Light, Beefeater, Dewar’s White Label, Jim Beam, Canadian Club, Jose Cuervo Silver, and Courvoisier VS
- One Hour - $34 per person
- Two Hours - $55 per person

Core Call: Absolut, Bacardi Superior, Captain Morgan Spiced, Tanqueray, Dewar’s White Label, Makers Mark, Jack Daniels, Canadian Club, Eighteen Hundred Silver, Courvoisier VS
- One Hour - $38 per person
- Two Hours - $59 per person

*All open bars include domestic beer, imported beer, house wines, and soft drinks.
Bartender included in the price per hour

**HOSTED BAR (Beer & Wine Only)**

Charge on Consumption

Beer:
- Domestic Beer – Miller Lite, Michelob Ultra, Yuengling, O’Doul’s $10.50 each
- Local Craft & Imported Beer – Yards Philadelphia Pale Ale, Victory “Hop Devil” IPA, Sam Adams Seasonal Beer, Corona Light $12 each

Wine:
- Sparkling Wine/Champagne, Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, and Merlot $16 per glass

$200 for a bartender
STEP THREE: Select a Reception Bar Service Packages Continued

*All prices are inclusive of tax and gratuity

CASH BAR

Cocktails:
Core Well Brands
Smirnoff, Cruzan Light, Beefeater, Dewar’s White Label, Jim Beam, Canadian Club, Jose Cuervo Silver, Courvoisier VS
$17 each

Core Call Brands
Absolut, Bacardi Superior, Captain Morgan Spiced, Tanqueray, Dewar’s White Label, Makers Mark, Jack Daniels, Canadian Club, Eighteen Hundred Silver, Courvoisier VS
$18.50 each

Core Premium Brands
Grey Goose, Bacardi Superior, Captain Morgan Spiced, Bombay Sapphire, JW Black Label, Knob Creek, Jack Daniels, Crown Royal, Patron Silver, Hennessy V.S.O.P
$21 each

Additional Drinks:
Bottled water, Mineral Water, Diet & Regular Soft Drinks $7.75 each
Domestic Beer $12 each
Local Craft & Imported Beer $13 each

$200 for a bartender

Questions on hosting an alumni reception should be directed to Kelsey Ciukowski, AANS Meetings Manager at kciukowski@aans.org