



EMBASSY SUITES BY HILTON INDIANAPOLIS DOWNTOWN

catering menu



EMBASSY SUITES®

by HILTON™

Indianapolis - Downtown

all day packages

THE SUITE LIFE | \$125

MORNING

- > sliced seasonal fruit, melons & berries
- > assorted low fat yogurts & oatmeal
- > fresh granola, dried fruit, brown sugar & milk
- > assorted fruit juices & bottled waters
- > freshly brewed coffee & herbal tea

MID MORNING REFRESH

- > assorted muffins, danishes & bread
- > freshly brewed coffee & herbal tea
- > assorted soft drinks & bottled waters

LUNCH

choose one (1)

- > single entrée plated lunch, *see page*
- > two entrée buffet, *see page*

AFTERNOON

- > themed break of your choice, *see page*
- > freshly brewed coffee & herbal tea
- > assorted soft drinks & bottled waters

THE EMBASSY | \$100

MORNING

- > assorted bagels, muffins, danishes, & bread
- > assorted low fat yogurts with granola & fruit
- > freshly brewed coffee, herbal tea & bottled waters

MID MORNING REFRESH

- > assorted granola bars
- > freshly brewed coffee & herbal tea
- > assorted soft drinks & bottled waters

LUNCH

Choose one (1)

- > single entrée plated lunch
- > two entrée buffet

AFTERNOON

- > themed break of your choice, *see page*
- > freshly brewed coffee & herbal tea
- > assorted soft drinks & bottled waters

Pricing is per guest unless otherwise noted. All food & beverage purchases are subject to local sales tax and 24% service charge. Prices are subject to change without notice.

additional packages

THE AMBASSADOR | \$80

MORNING

- > assorted muffins, pastries & breakfast breads
- > freshly brewed coffee & herbal tea
- > assorted soft drinks & bottled waters

MID MORNING REFRESH

- > freshly brewed coffee & herbal tea
- > assorted soft drinks & bottled waters

LUNCH

Choose one (1)

- > single entrée plated lunch
- > two entrée buffet

AFTERNOON

- > assorted cookies, brownies & dessert bars
- > freshly brewed coffee & herbal tea
- > assorted soft drinks & bottled waters

BREAKS GALORE | \$40

MID MORNING REFRESH

- > assorted granola bars & muffins
- > freshly brewed coffee & herbal tea
- > assorted soft drinks & bottled waters

MID AFTERNOON REFRESH

- > assorted cookies, brownies & dessert bars
- > freshly brewed coffee & herbal tea
- > assorted soft drinks & bottled waters

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breakfast

CONTINENTAL

HEALTHY START | \$24

- > sliced seasonal fruit, melons & berries
- > assorted low fat yogurts & oatmeal
- > fresh granola, dried fruit, brown sugar & milk
- > freshly brewed coffee & herbal tea

**six (6) guest minimum*

EMBASSY EXECUTIVE | \$26

- > sliced seasonal fruit, melons & berries
- > assorted bagels & cream cheese
- > assorted yogurts with granola & dried fruit
- > oatmeal with brown sugar & milk
- > assorted fruit juices
- > freshly brewed coffee & herbal tea

**six (6) guest minimum*

BUFFET

GOOD MORNING INDIANAPOLIS | \$32

- > sliced seasonal fruit, melons & berries
- > assorted yogurts & granola
- > assorted pastries, muffins & breads with preserves
- > country fresh scrambled eggs
- > applewood smoked bacon
- > sausage patties
- > herbed home fries
- > french toast or pancakes, *your choice*
- > assorted fruit juices
- > freshly brewed coffee & herbal tea

**Twenty (20) guests minimum*

PLATED

CLASSIC | \$26

- > country fresh scrambled eggs
- > applewood smoked bacon or sausage patties, *your choice*
- > traditional home fries
- > sliced seasonal fruit, melons & berries
- > assorted muffins, danishes, & bread, *for the table*
- > freshly brewed coffee & herbal tea

MODERN | \$28

- > petite cheese omelet
- > applewood smoked bacon or sausage patties, *your choice*
- > herbed home fries
- > sliced seasonal fruit, melons & berries
- > assorted muffins, danishes, & bread, *for the table*
- > freshly squeezed orange juice
- > freshly brewed coffee & herbal tea

STATIONS

BELGIAN WAFFLES | \$8

- > chef-prepared
- > fresh berries, whipped cream, & maple syrup

**chef fee of \$100 does apply*

OMELET | \$10

- > chef-prepared
- > assorted vegetables and toppings

**chef fee of \$100 does apply*

Pricing is per guest unless otherwise noted. Turkey Sausage & Bacon, whole grain pancakes & gluten free bread available upon request. All food & beverage purchases are subject to local sales tax and 24% service charge. Prices are subject to change without notice.

breaks

BRUNCH BREAK | \$21

- > sliced seasonal fruit, melons & berries
- > assorted low-fat yogurts with granola
- > assorted bagels with cream cheese

PARFAIT | \$20

- > sliced seasonal fruit, melons & berries
- > assorted low-fat yogurts
- > assorted granola bars & mixed nuts

AT THE MOVIES | \$21

- > freshly popped popcorn with flavored seasonings
- > jumbo soft pretzels with spicy mustard, warm cheese
- > assorted candies & candy bars

CHARCUTERIE SELECTION | \$23

- > sliced salami, pepperoni & prosciutto
- > assorted cheese
- > red pepper hummus with pita chips, toasted baguette
- > gin-marinated olives & smoked almonds

OFF THE TRAIL | \$21

- > pecans, peanuts, cashews, almonds & pretzels
- > raisins, dates, dried cherries, cranberries & apricots
- > m&ms & white chocolate chips

GARDEN FAVORITES | \$19

- > sliced seasonal fruit with yogurt dipping sauce
- > crudité with house-made dips

DIP IN | \$21

- > baked pimento cheese dip
- > pita chips, toasted baguette points, & crackers
- > guacamole & salsa with tortilla chips

CHOCOHOLIC | \$22

- > chocolate chip cookies
- > chocolate cheesecake dessert bars
- > chocolate chunk brownies
- > 2% & skim milk

SUITE & SALTY | \$22

- > chocolate chunk brownies
- > chocolate chip cookies
- > assorted individual chips & pretzels

BEVERAGE PACKAGES

AM BEVERAGE BREAK | \$16

- > freshly brewed coffee & herbal tea
- > bottled waters

*up to two hours | price per guest

HALF DAY BEVERAGE BREAK | \$21

- > freshly brewed coffee & herbal tea
- > assorted soft drinks & bottled waters

*up to four hours | price per guest

FULL DAY BEVERAGE BREAK | \$28

- > freshly brewed coffee & herbal tea
- assorted soft drinks & bottled waters

Pricing is per guest unless otherwise noted. All food & beverage purchases are subject to local sales tax and 24% service charge. Prices are subject to change without notice.

enhancements & extras

BY THE GUEST

- > sausage & cheese biscuit | \$7
- > ham & cheese english muffin | \$7
- > biscuits & gravy | \$6
- > ham & pepper jack bagel | \$6
- > oatmeal with toppings | \$5
- > country fresh scrambled eggs | \$5
- > applewood smoked bacon | \$6
- > sliced seasonal fruit | \$7
- > fresh vegetables with ranch | \$7

BEVERAGES

- > freshly brewed coffee | \$60/gallon
- > freshly brewed iced tea | \$60/gallon
- > red bull | \$7/can
- > soft drink | \$5/can
- > water | \$5/bottle
- > juice | \$6/bottle
- > Perrier Sparking Water | \$6/bottle

BY THE POUND

- > deluxe mixed nuts | \$36/pound
- > tortilla chips & salsa | \$28/pound

BY THE DOZEN

- > assorted candy bars | \$40
- > assorted cookies | \$44
- > chocolate brownies | \$44
- > assorted dessert bars | \$44
- > assorted whole fruits | \$40
- > Chewy granola bars | \$38
- > *KIND bars | \$48
- > cinnamon rolls | \$44
- > assorted pastries & muffins | \$42
- > assorted bagels with cream cheese | \$45
- > assorted low fat yogurts | \$42
- > assorted individual bags of chips | \$38
- > jumbo soft pretzels with cheese | \$42

*Must have two (2) weeks notice for specialty items

Pricing is per guest unless otherwise noted. All food & beverage purchases are subject to local sales tax and 24% service charge. Prices are subject to change without notice.

salads, soups & sandwiches

SALADS

Salad entrees are served with a breadstick, iced tea & water.

SPINACH CITRUS SALAD | \$25

- > baby spinach topped with grapefruit, orange wedges, dried cranberries & candied pecans
- > served with raspberry citrus vinaigrette

CLASSIC CAESAR | \$23

- > romaine lettuce topped with croutons & freshly grated parmesan cheese
- > served with caesar dressing

AVOCADO ICEBERG WEDGE | \$26

- > iceberg lettuce wedge topped with avocado, tomato, red onions, fried onions, Applewood bacon bits & blue cheese crumbles
- > served with your choice of dressing

SOUPS

soup can be added to entrees and buffets for \$5 Guest

- > chili
- > potato chowder
- > vegetable soup
- > smoked tomato bisque
- > minestrone
- > chicken noodle
- > broccoli cheddar
- > cream of chicken & wild rice

COLD PLATED SANDWICHES

Sandwich entrees are served with kettle style potato chips, fresh fruit, assorted condiments, freshly brewed iced tea & water

THAT'S A WRAP | \$25

choose one (1)

- > roast beef & cheddar
- > roasted vegetables
- > turkey & provolone
- > ham & swiss

TRADITIONAL CLUB | \$28

- > turkey & ham on multigrain bread with lettuce, tomato & onion, topped with american cheese & applewood smoked bacon

HOT PLATED SANDWICHES

sandwich entrees are served with your choice of fries, mac&cheese or kettle chips. also included are assorted condiments, freshly brewed iced tea & water. groups less than 25 guests only.

CRISPY CHICKEN SANDWICH | \$28

- > crispy fried chicken breast topped with pimento cheese

CLASSIC BURGER | \$26

- > angus beef or turkey patty topped with american cheese

BOXED LUNCH

UP TO 10 GUESTS | 1 SELECTION | \$26

10+ GUESTS | 2 SELECTIONS | \$30

your choice of wrap or sandwich

- > roast beef & cheddar
- > roasted vegetables
- > turkey & provolone
- > ham & swiss

> served on multigrain bread or wrap with lettuce & tomato

> traditional potato salad or mixed greens salad

> served with kettle style potato chips, whole fruit, fresh baked cookie, bottled water or soft drink

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plated lunch & lunch stations

PLATED LUNCH

entrees are served with chef's choice of salad, selection of desserts, freshly brewed iced tea & iced water

TORTELLINI PRIMAVERA | \$26

- > manicotti cheese stuffed tortellini pasta with mixed vegetables in a creamy basil white wine sauce
- > served with a garlic breadstick

CHICKEN PEPPERONI CARBONARA | \$28

- > pasta with pepperoni & chicken in a carbonara sauce
- > with seasonal vegetable, starch & garlic breadstick

SLOW ROASTED SLICED SIRLOIN | \$35

- > slow roasted sirloin with season vegetable, starch & roll

CAPRESE CHICKEN BREAST | \$28

- > herbed chicken breast topped with mozzarella cheese and roma tomatoes
- > with seasonal vegetable, starch & garlic breadstick

GRILLED SALMON FILET | \$32

- > grilled salmon sautéed with spinach and pine nuts
- > with seasonal vegetable, starch & roll

LUNCH STATIONS

stations include iced tea & iced water. A chef fee of \$150 will apply to all stations. 50 guests maximum, 1 chef per 25 guests.

SOUPS & PANINIS | \$35

- > assorted meats and cheeses
- > assorted fresh breads
- > your choice of two soup selections, *see page 9*
- > mixed greens salad & potato salad
- > kettle-style potato chips
- > one (1) dessert selection, *see page 9*

PASTA STATION | \$36

- > assorted cooked-to-order pasta
- > marinara, meat sauce & alfredo sauce
- > italian sausage, meatballs, chopped chicken
- > grape tomatoes, mushrooms & grilled asparagus
- > parmesan cheese
- > classic caesar salad & fresh fruit salad
- > one (1) dessert selection, *see page 9*

STREET TACOS | \$37

- > pork, chicken & vegetables with corn & flour tortillas
- > onion, cilantro, tomatoes, cheese
- > guacamole, salsa verde & pico de gallo
- > southwestern style rice & tortilla chips
- > black & pinto beans
- > one (1) dessert selection, *see page 9*

> *add shrimp for \$3/guest*

Pricing is per guest unless otherwise noted. All food & beverage purchases are subject to local sales tax and 24% service charge. Prices are subject to change without notice.

lunch buffets

buffets are served with freshly brewed iced tea & iced water. 25 guests minimum

CITY DELICATESSEN | \$35

- > assorted deli meats & cheeses
- > assorted toppings, including tomatoes, lettuce, pickles
- > artisan breads & croissants
- > strawberry spinach salad & potato salad
- > kettle-style potato chips
- > selection of one (1) dessert, *see page 9*

ITALIAN AFFAIR | \$36

- > home-style lasagna
- > chicken marsala with mushrooms
- > classic caesar salad & fruit salad compote
- > italian green beans
- > garlic breadsticks
- > selection of one (1) dessert, *see page 9*

LA BOCA FELIZ | \$36

- > brown & white rice, flour & corn tortillas
- > selection of beef, chicken and vegetables
- > grilled peppers & onions; assorted toppings
- > southwestern tossed mixed greens salad
- > black & pinto beans
- > chips & salsa
- > selection of one (1) dessert, *see page 9*

SUMMER PICNIC | \$37

- > grilled steak burgers
- > grilled chicken breasts
- > home-style baked beans & grilled mixed vegetables
- > garden fresh salad
- > sliced seasonal fresh fruit
- > kettle-style potato chips
- > selection of one (1) dessert, *see page 9*

PIZZERIA | \$37

- > selection of traditional style pizza (cheese, pepperoni)
- > selection of flatbreads (bbq chicken, mushroom-kale)
- > selection of classic wings
- > garden fresh salad & caesar salad
- > garlic breadsticks
- > selection of one (1) dessert, *see page 9*

SOUTHERN CLASSIC | \$37

- > bbq pulled pork
- > fried chicken
- > crudité with ranch dipping sauce
- > roasted new red potatoes
- > garden fresh salad & green beans
- > selection of one (1) dessert, *see page 9*

CAFE SELECTIONS | \$32

- > baked Idaho potatoes, with assorted toppings
- > choice of two salads, *see page 6*
- > choice of two soups, *see page 6*
- > rolls & crackers
- > selection of one (1) dessert, *see page 9*

Pricing is per guest unless otherwise noted. All food & beverage purchases are subject to local sales tax and 24% service charge. Prices are subject to change without notice.

your choice lunch buffet

buffets are served with freshly brewed iced tea & iced water. 25 guests minimum

SALADS

select two (2)

- > mixed greens salad
- > classic caesar salad
- > strawberry spinach salad
- > spinach citrus salad

ENTREES

select two or three (2-3)

- > london broil with wild mushroom sauce
- > sliced ham with brown sugar pineapple glaze
- > beef stroganoff over egg noodles
- > chicken breast with roma tomatoes & mozzarella
- > chicken piccata in a lemon, caper & butter sauce
- > roasted pork loin with apple chutney
- > grilled salmon filet with tomato basil sauce
- > home-style lasagna bolognese
- > vegetarian lasagna
- > baked tilapia in herbed brown butter sauce

TWO ENTREES | \$36

THREE ENTREES | \$40

VEGETABLE

select one (1)

- > italian green beans
- > grilled asparagus
- > glazed petite carrots
- < buttered carrots & peas
- > vegetable medley
- > steamed broccoli
- > corn on the cob

STARCH

select one (1)

- > potato's au gratin
- > baked potato or sweet potato
- > roasted red potatoes
- > wild & long grain rice
- > farfalle pasta

DESSERT

select one - two (1 - 2)

- > double chocolate cake
- > german chocolate cake
- > new york cheesecake with fresh berries
- > key lime pie cheesecake
- > carmel apple pie
- > white chocolate mousse with dark chocolate shavings
- > chocolate mousse torte with raspberry sauce
- > fruit cobbler, *mixed berry, peach, apple or cherry*

> strawberry shortcake | add \$2/Guest

buffet includes iced tea and iced water. other beverages can be on consumption base, please see page 5 for pricing.

Pricing is per guest unless otherwise noted. All food & beverage purchases are subject to local sales tax and 24% service charge. Prices are subject to change without notice.

hors d'oeuvres

COLD

- > dill paprika deviled eggs | \$5
- > mini eclairs | \$6
- > turkey, ham & veggie pinwheels | \$6
- > bruschetta medley on toast points | \$8
- > assorted petit four & dessert bars | \$8
- > chilled shrimp cocktail | \$10

HOT

- > meatballs, *bbq, swedish, sweet n sour* | \$5
- > spring rolls with sweet chili sauce | \$5
- > boursin stuffed mushroom caps | \$5
- > breaded chicken wings, *hot, bbq* | \$6
- > garlic pesto roma crostini | \$6
- > smoked mozzarella with toast points | \$6
- > petite chicken cordon bleu | \$6
- > vegetable & chicken quesadillas | \$6
- > blistered shishito peppers | \$6
- > chipotle tenderloin sliders | \$8
- > prime rib, chicken & vegetable skewers | \$8
- > breaded chicken tenders | \$8
- > crab cakes with remoulade dipping sauce | \$10
- > bacon wrapped sea scallops | \$10
- > sesame shrimp with teriyaki sauce | \$10

PACKAGES

CLASSIC HORS D'OEUVRES | \$24

- > select one (1) cold hors d'oeuvres
- > select two (2) hot hors d'oeuvres
- > domestic & imported cheese display

CHARCUTERIE | \$30

- > domestic & imported cheese display
- > sliced salami, pepperoni & prosciutto
- > fresh fruit with honey & lemon dipping sauce
- > gin-marinated olives & smoked almonds

INTERNATIONAL TRIP | \$36

- > domestic & imported cheese display
- > sliced salami, pepperoni & prosciutto
- > fresh fruit with honey & lemon dipping sauce
- > boursin stuffed mushroom caps
- > sesame shrimp with teriyaki sauce
- > blistered shishito peppers
- > beef, chicken & vegetable skewers

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dinner stations & family meals

DINNER STATIONS

stations include iced tea & iced water. A chef fee of \$150 will apply to all stations. 50 guests maximum, 1 chef per 25 guests.

PASTA STATION | \$28

- > assorted cooked-to-order pasta
- > marinara, meat sauce & alfredo sauce
- > Italian sausage, meatballs & chopped chicken
- > grape tomatoes, mushrooms & grilled asparagus
- > parmesan cheese
- > classic Caesar salad & fresh fruit
- > assorted desserts

STREET TACOS | \$26

- > select three (2) protein *chicken, pork, beef*
- > grilled vegetables
- > guacamole, salsa verde & pico de gallo
- > southwestern-style rice, black & pinto beans
- > assorted toppings & tortilla chips
- > assorted desserts

> *add shrimp to your street tacos for \$3 per guest*

FAMILY MEALS

stations include iced tea & water. Family meals are a max of 50 guests.

FAMIGLIA ITALIANA | \$40

- > fettucine alfredo with chopped chicken
- > vegetarian or home-style lasagna
- > classic caesar salad
- > italian green beans
- > garlic breadstick & tiramisu

LAND & SEA | \$50

- > grilled petite filet
- > garlic herb prawns or shrimp
- > roasted new red potatoes
- > grilled asparagus
- > mixed greens salad
- > new york cheesecake

LUAU | \$42

- > sliced ham with pineapple glaze
- > teriyaki chicken or beef
- > hawaiian fried rice
- > grilled vegetables
- > hawaiian rolls

Pricing is per guest unless otherwise noted. All food & beverage purchases are subject to local sales tax and 24% service charge. Prices are subject to change without notice.

dinner buffets

buffets are served with freshly brewed iced tea & iced water. 25 guests minimum

HONOLULU | \$49

- > sliced ham with pineapple glaze
- > teriyaki chicken or beef
- > sweet n sour meatballs
- > hawaiian fried rice
- > grilled vegetables & spinach salad
- > hawaiian rolls
- > selection of two (2) desserts, *see page 13*

NOTTE ITALIANA | \$44

- > home-style & vegetarian lasagna
- > chicken parmesan with fresh mozzarella
- > classic caesar salad & fruit salad compote
- > italian green beans
- > garlic breadsticks
- > selection of two (2) desserts, *see page 13*

LA CENA | \$46

- > brown & white rice, flour & corn tortillas
 - > selection of beef, chicken, shrimp & vegetables
 - > grilled peppers & onions; assorted toppings
 - > southwestern tossed mixed greens salad
 - > black & pinto beans
 - > southwestern rice
 - > chips & salsa
 - > selection of two (2) desserts, *see page 13*
- > *add shrimp to your la cena buffet for \$3 per guest*

SUMMER NIGHT | \$48

- > grilled steak burgers
- > grilled chicken breasts
- > grilled vegetable skewers
- > home-style baked beans
- > garden fresh salad & traditional potato salad
- > sliced seasonal fresh fruit
- > kettle-style potato chips
- > selection of two (2) desserts, *see page 13*

SOUTHERN HOSPITALITY | \$45

- > bbq pulled pork
- > blackened chicken breast
- > macaroni salad & garden fresh salad
- > green beans & vegetable skewers
- > roasted new red potatoes
- > country biscuits
- > selection of two (2) desserts, *see page 13*

Pricing is per guest unless otherwise noted. All food & beverage purchases are subject to local sales tax and 24% service charge. Prices are subject to change without notice.

your choice dinner buffet

SALADS

select two (2)

- > mixed greens salad
- > classic caesar salad
- > strawberry spinach salad
- > spinach citrus salad

ENTREES

select two or three (2-3)

- > london broil with wild mushroom sauce
- > roasted beef medallions with onions & mushrooms
- > sliced ham with brown sugar pineapple glaze
- > beef stroganoff over egg noodles
- > chicken breast with roma tomatoes & mozzarella
- > chicken piccata in a lemon, caper & butter sauce
- > roasted pork loin with apple chutney
- > grilled salmon filet with tomato basil sauce
- > home-style lasagna bolognese
- > vegetarian lasagna
- > baked tilapia in herbed brown butter sauce

TWO ENTREES | \$44

THREE ENTREES | \$50

VEGETABLE

select one (1)

- > italian green beans
- > grilled asparagus
- > glazed petite carrots
- < buttered carrots & peas
- > vegetable medley
- > steamed broccoli
- > corn on the cob

STARCH

select one (1)

- > potato's au gratin
- > baked potato or sweet potato
- > roasted red potatoes
- > wild & long grain rice
- > farfalle pasta

DESSERT

select one - two (1 - 2)

- > double chocolate cake
- > german chocolate cake
- > new york cheesecake with fresh berries
- > key lime pie cheesecake
- > carmel apple pie
- > white chocolate mousse with dark chocolate shavings
- > chocolate mousse torte with raspberry sauce
- > fruit cobbler, *mixed berry, peach, apple or cherry*

- > strawberry shortcake | add \$2/Guest

buffet includes iced tea and iced water. other beverages can be on consumption base, please see page 5 for pricing.

Pricing is per guest unless otherwise noted. All food & beverage purchases are subject to local sales tax and 24% service charge. Prices are subject to change without notice.

plated dinners & duos

PLATED DINNER

entrees are served with chef's choice of salad, selection of desserts, freshly brewed iced tea & iced water. 100 guest max

TORTELLINI PRIMAVERA | \$39

- > manicotti cheese stuffed tortellini pasta with mixed vegetables in a creamy basil white wine sauce
- > served with a garlic breadstick

CHICKEN PEPPERONI CARBONARA | \$39

- > pasta with pepperoni & chicken in a carbonara sauce
- > with seasonal vegetable, starch & garlic breadstick

CAPRESE CHICKEN BREAST | \$40

- > herbed chicken breast topped with mozzarella cheese and roma tomatoes
- > with seasonal vegetable, starch & a dinner roll

PARMESAN CRUSTED CHICKEN | \$40

- > grilled chicken breast breaded with parmesan
- > with seasonal vegetable, starch & a dinner roll

BEEF MEDALLIONS | \$48

- > roasted beef medallions with onions & mushrooms
- > with seasonal vegetable, starch & a dinner roll

GRILLED SALMON FILET | \$44

- > grilled salmon sautéed with spinach and pine nuts
- > with seasonal vegetable, starch & a dinner roll

DUOS

entrees are served with chef's choice of salad, selection of desserts, freshly brewed iced tea & iced water. 100 guest max

CHICKEN & FILET | \$52

- > grilled petite filet with dark pan jus
- > chicken breast with mushroom ragout
- > with seasonal vegetable, starch a dinner roll

SALMON & CHICKEN | \$50

- > grilled salmon with citrus salsa
- > grilled chicken breast with dill cream sauce
- > with seasonal vegetable, starch a dinner roll

SURF & TURF | \$60

- > grilled new york strip in scampi butter
- > garlic herb prawns or shrimp
- > with seasonal vegetable, starch a dinner roll

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hosted bar

GOLD

Hosted bar includes the below, as well as, assorted soft drinks, mineral water, appropriate mixers & garnishes

ONE HOUR | \$25

TWO HOURS | \$33

ADDITIONAL HOURS | \$8/hour

VODKA | smirnoff diageo

GIN | new amsterdam

RUM | myer's platinum

TEQUILA | sauze 100% blue agave silver

BOURBON | jim beam

WHISKEY | seagram's 7 diageo

SCOTCH | cutty sark

VERMOUTH | martini bacardi USA

CORDIALS | hiram walker pernod

WINE | canyon road

BEER | *choose four (4)*

> blue moon

> bud light

> Budweiser

> coors light

> corona extra

> Heineken

> miller lite

> sam adams

> yuengling

> stella artois

DIAMOND

Hosted bar includes the below, as well as, assorted soft drinks, mineral water, appropriate mixers & garnishes

ONE HOUR | \$29

TWO HOURS | \$38

ADDITIONAL HOURS | \$10/hour

VODKA | absolut pernod ricard

GIN | tanqueray diageo

RUM | bacardi superior

TEQUILA | 1800 silver

BOURBON | jack daniels

WHISKEY | canadian club

SCOTCH | dewar's white label

VERMOUTH | martini bacardi USA

CORDIALS | hiram walker pernod

WINE | greystone

BEER | *choose four (4)*

> blue moon

> bud light

> Budweiser

> coors light

> corona extra

> Heineken

> miller lite

> sam adams

> yuengling

> stella artois

> sun king local crafts

One (1) bartender is required per every 75 guests. Each bartender is \$150 for the first 3 hours, and an addition \$75/per hour, per bartender. Pricing is per guest unless otherwise noted. All food & beverage purchases are subject to local sales tax and 24% service charge. Prices are subject to change without notice.

additional bars

BEER & WINE PACKAGE

package includes assorted soft drinks and water

ONE HOUR | \$17

TWO HOURS | \$24

ADDITIONAL HOURS | \$6/hour

WINE | *choose two (2)*

- > chardonnay
- > merlot
- > white zinfandel
- > cabernet sauvignon

BEER | *choose four (4)*

- > blue moon
- > bud light
- > Budweiser
- > coors light
- > corona extra
- > Heineken
- > miller lite
- > sam adams
- > yuengling
- > stella artois

CASH BAR

Bar includes assorted soft drinks and water, as well as gold level spirits, mineral water & garnishes.

WINE

- > canyon road | \$8/glass
- > greystone | \$10/glass

BEER

- > domestic | \$7/bottle
- > import | 9/bottle

SPECIALTY DRINKS

- > call cocktails | \$12/glass
- > rum punch | \$125/gallon
- > margaritas | \$150/gallon
- > mimosas | \$150/gallon

One (1) bartender is required per every 75 guests. Each bartender is \$150 for the first 3 hours, and an addition \$75/per hour, per bartender. Pricing is per guest unless otherwise noted. All food & beverage purchases are subject to local sales tax and 24% service charge. Prices are subject to change without notice.

general information

[Food and Beverage](#)

No food, beverage or alcoholic beverage product or service may be brought into the hotel by patrons attending a function or banquet without special written permission of the Hotel. The Hotel reserves the right to levy a surcharge of such services. In order to ensure we provide the highest quality of all food, beverage and services, Continental Breakfasts, Full Breakfast Buffets, Luncheon Buffets and Mid-Afternoon Breaks will be replenished for one hour and Dinner Buffets for 1 1/2 hours from the start of service.

[Alcoholic Beverage Service](#)

If alcoholic beverages are to be served on the Hotel premises, the Hotel will require that beverages be dispensed only by Hotel servers and bartenders. The Hotel's alcoholic beverage license requires the Hotel to: (1) request proper identification or photo ID of any persons of questionable age and refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcohol service to any person who, in the Hotel's judgment, appears intoxicated.

[Banquet and Meeting Rooms](#)

Our meeting rooms are assigned according to the anticipated number of guests attending, and/or availability. If attendance changes the Hotel reserves the right to change the meeting rooms accordingly. In the unlikely event the Hotel is unable to provide the contracted function space, the Hotel will provide a comparable alternative arrangement. Determination of a "comparable alternative arrangement" is within the Hotel's sole discretion. If the customer does not approve of the comparable arrangement, the Hotel can terminate the contract without penalty and the Hotel is released from any liability associated with the function, program or event.

[Guarantees](#)

We require a final guarantee, not subject to reduction, of attendance no later than 72 hours prior to the start of your function. If no guarantee is received, the Hotel will prepare and charge for the number of persons estimated on the contract, or the actual number of attendees, whichever is greater. The Hotel will be prepared to serve 5% above the guaranteed number specified but reserves the option to substitute meals of equal or greater value should the actual meal count exceed 5% overage. Hotel reserves the right to change room assignments should attendance drop or increase, without prior notification.

[Cancellation Policy](#)

Should it become necessary to cancel or substantially reduce your contracted function the Hotel will be entitled to liquidated damages based on the scale provided in your contract.

[Billing and Credit](#)

If paying with cash or check, the payment for total estimated amount is due no later than seven (7) days prior to the event. If paying with credit card, an authorization form must be received no later than seven (7) days prior to the event. The card will be authorized for the full estimated amount no later than seven (7) days prior to the start of the event.

[Function Availability](#)

Charges for damage to the premises by any guest, invitee or other persons attending a function will be charged to the persons responsible for hosting the event. The Hotel does not assume liability or responsibility for damage or loss of personal property left in the event room prior, during or after the event. Management will not permit any items to be affixed to the walls, floors, or ceilings without prior approval.

[Security](#)

The Hotel may require a Security Officer for certain events. Only Hotel approved Security companies may be used. Upon request, a Hold Harmless Agreement and Certificate of Insurance may be required to be on file with your Catering Manager, to be received no later than seven (7) days in advance of your event.

markey's rental & staging

PROJECTORS, SCREENS & VIDEO EQUIPMENT

- > XGA Data Projector | \$350
- > 6' or 7' Screen | \$50
- > PowerPoint Wireless Remote | \$35
- > DVD Player | \$50
- > 32" Flat Screen LCD TV | \$250
- > Additional LCD Monitor | *Please Ask*
- > Cameras | *Please Ask*

AUDIO EQUIPMENT

- > Shure SM-48 Podium Wired Microphone | \$50
- > UHF Wireless Handheld Microphone | \$125
- > UHF Wireless Lavalier Microphone | \$135
- > 4 Channel Mackie Audio Mixer | \$50
- > Mackie 808S 600 Watt Amplifier | \$150
- > CD Player (Single or Multi) | \$50
- > Marantz CD Recorder | \$175
- > Computer Audio Patch | \$35
- > Polycom Conference Speaker Phone | \$150

LIGHTING, DRAPE & MISCELLANEOUS

- > Chauvet Slimpar LED Up Light | \$40/light
- > 9' - 16' Velour Drape | \$15/foot
- > 30" or 40" Cart with Skirt | \$35
- > 4' or 6' Whiteboard with Stand, Marker & Eraser | \$60
- > Flipchart Stand | \$30
- > Flipchart Pad | \$15
- > Sign Easel A Frame | \$20
- > Flipchart Set with Stand, Pad & 2 Markers | \$45
- > Post-It Brand Paper & Flipchart Set | \$65
- > Risers (6'D x 8"L x 8"H) | \$130

MISCELLANEOUS CORDS

- > 25' AC Extension Cord | \$20/each
- > 25' Power Strip | \$20/each
- > 25' VGA Cable/BNC Snake | \$25
- > 25' HDMI Cable | \$25

PACKAGES

DATA PROJECTION PACKAGE | \$450

- > XGA Data Projector (2200-3000 lumens)
- > 25' VGA Extension Cable
- > Tripod Screen
- > Projection Card with Skirts
- > Two (2) A/C Extension Cords/Power Strips

PROJECTOR SCREEN PACKAGE | \$125

- > 25' VGA Extension Cable
- > Tripod Screen
- > Projection Card with Skirts
- > Two (2) A/C Extension Cords/Power Strips

markey's rental & staging

If technical assistance is needed to set up your equipment, there will be a charge of \$25 for 30 minutes.
Hourly Rates will apply after the first 30 minutes.

	Weekday Rates & Hours 6AM - 6PM	Weekend Rates & Hours 6PM - 12AM	Holiday Hours & Hours 12AM - 6AM
Projector/Spotlight Operators	\$75/Hour	\$100/Hour	\$150/Hour
Audio/Visual/Lighting Technician	\$75/Hour	\$100/Hour	\$150/Hour
Technical Director, <i>3 Hour Minimum</i>	\$75/Hour	\$100/Hour	\$150/Hour

TERMS

- > Equipment rates reflect a daily charge
- > Basic Equipment will be set one time each day at no charge
- > If equipment needs to be struck and reset the same day, it will be subject to the above labor charges
- > For customers not using Markey's Audio Visual for use of the Hotel sound system, a \$75 fee will be charged per room, per day
- > Technical labor is required for specialty setups & high end operation
- > The renter is responsible for the equipment during the rental duration. Any damage or loss to the equipment is the full responsibility of the person or persons renting the equipment
- > Cancellation of equipment or services after the scheduled meeting has begun is subject to full price charges.
- > Prices subject to change unless previously contracted