

HORS D'OEUVRES

All hors d'oeuvres are priced per 100 pieces
Alternative sizes are available upon request
Additional hors d'oeuvres can be tailored to suit any occasion

- Iced Colossal Shrimp \$Market Price
- Iced Jumbo Shrimp \$Market Price
- Oysters on the Half Shell \$Market Price
- Fresh Smoked Salmon \$Market Price
served with crackers and lemon wedges
- Fresh Salmon Mousse \$Market Price
- Chocolate Dipped Strawberries \$Market Price
- Fresh Strawberries with Dip \$Market Price
- Cold Veggie Pizza \$112.75
- Asparagus Stuffed Ham Rolls \$125.20
- Smoked Salmon Canapés \$154.90
- Fresh Fruit and Cheese Tray \$212.75
- Fresh Vegetable Tray \$212.75
- Cream Cheese Stuffed Ham Rolls \$107.45
- Cream Cheese Stuffed Celery Fingers \$85.25
- Deviled Eggs \$122.95

Last updated January, 2016

HORS D'OEUVRES

- Shrimp Scampi \$Market Price
- Swedish or BBQ Meatballs \$95.50
- Barbecued Cocktail Franks \$95.50
 - Mini Corn Dogs \$108.75
- Crab Stuffed Mushrooms \$125.20
 - Breaded Mushrooms \$95.50
- Breaded Cauliflower or Zucchini \$119.25
- Teriyaki Chicken and Pineapple Brochettes \$143.95
 - Puffed Pastries with Brie \$112.75
 - Potato Skins \$138.25
 - Mini Pizzas \$135.75
 - Breaded Scallops \$137.75
- Chicken Drumettes \$106.75
- Spicy Buffalo Wings \$106.75
 - Chicken Fingers \$137.75
 - Jalapeno Poppers \$137.75
- Chinese or Sante Fe Chicken Egg Rolls \$125.45
 - Shrimp Egg Rolls \$143.95

Last updated January, 2016

CHEF CARVED MEATS

Served on Tea Buns with Condiments

Turkey (Serves 75) \$185.25

Roast Loin of Pork (Serves 75) \$191.75

Roast Tenderloin (Serves 40) \$210.75

Baked Ham (Serves 75) \$185.25

Prime Rib (Serves 100) \$350.95

Round of Beef (Serves 150) \$350.95

Steamship Round (Serves 250) \$509.75

SNACK PACKAGES

Priced Per Pound

Cheese Ball with Crackers \$22.25

Pretzels \$11.25

Snack Mix \$14.75

Dill Havarti Cheese with Crackers \$24.75

Potato Chips and Dip \$11.25

Tortilla Chips and Salsa \$13.95

Peanuts \$13.75

Last updated January, 2016

PLATED DINNERS

Country Fried Chicken at \$19.95 per guest

Lightly breaded and fried to a golden brown

Baked Chicken with Mushroom Sauce at \$20.55 per guest

Boneless, skinless breast smothered in our famous mushroom sauce

Teriyaki Chicken Breast at \$20.55 per guest

An eight ounce boneless, skinless chicken breast, marinated in our own teriyaki sauce

BBQ Chicken at \$20.55 per guest

A boneless breast charbroiled in our Chef's homemade bbq sauce

Chicken Cordon Bleu at \$20.55 per guest

Breaded breast of chicken, stuffed with ham and Swiss cheese, topped with a cream sauce

America's Cut Pork Filet at \$20.55 per guest

A boneless filet of pork loin, charbroiled and lightly seasoned, served with a side of bbq sauce

Roast Loin of Pork with Apple Dressing at \$21.25 per guest

Medallions of pork loin, roasted with a caramel apple dressing

Fresh Norwegian Salmon at \$23.25 per guest

Charbroiled and served with a side of dill sauce

Jumbo Fried Shrimp at \$23.25 per guest

Breaded in a tempura beer batter and fried to golden brown

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PLATED DINNERS, Continued

Roast Prime Rib of Beef at \$23.25 per guest
Eight ounces of succulent prime rib, slow roasted to perfection
(Twelve ounces \$25.45, sixteen ounces \$27.95)

Ribeye Steak at \$23.25 per guest
Eight-ounce cut

Swordfish Steak at \$25.75 per guest
Eight ounces charbroiled and served with Dijon basil butter

Top Sirloin at \$25.75 per guest
Eight ounces of semi-center cut

Filet Mignon at \$Market Price per guest
Seven ounces of tender, succulent beef
(Nine ounces \$Market Price)

Teriyaki Filet Mignon at \$Market Price per guest
Seven ounces of tenderloin marinated in our special teriyaki sauce

Combo Plates available at \$Market Price

All plated dinners are served with a salad, vegetable, and potato or rice
All plated dinners include rolls with butter, coffee, iced tea, and dessert
(Desserts not applicable for wedding receptions. It will be our pleasure to provide plate ware
and silverware for the wedding cake.)

A minimum of 35 guests is required for a meal to be served. Plated meals with more than
one entree choice will incur a \$2.00 per person, per extra choice cost.

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DINNER BUFFETS

Buffet #1 at \$19.45 per guest

Includes: One entree, one vegetable, one potato or rice, & one salad

Buffet #2 at \$20.75 per guest

Includes: One entree, one vegetable, one potato or rice, & three salads

Buffet #3 at \$23.25 per guest

Includes: Two entrees, two vegetables, one potato or rice, & three salads

Buffet #4 at \$25.25 per guest

Includes: Three entrees, two vegetables, one potato or rice, & three salads

Buffet #5 at \$27.25 per guest

Includes: Three entrees, three vegetables, two potatoes or rice, & three salads

Buffet #6 at \$30.25 per guest

Includes: Four entrees, three vegetables, two potatoes or rice, & four salads

The Grand Prime Rib Buffet at \$34.45 per guest

Includes: Chef Carved Roast Prime Rib of Beef, three entrees, three vegetables, two potatoes or rice, & five salads

All buffets include rolls with butter, coffee, iced tea, and dessert

A minimum of 35 guests is required for a buffet to be served

(Desserts not applicable for wedding receptions. It will be our pleasure to provide plate ware and silverware for the wedding cake.)

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ENTREES

Roasted Chicken	Roast Sirloin of Beef Jardinière	Baked Chicken with Mushroom Sauce
Honey Glazed Ham	Turkey Divan (additional \$1.50 per guest)	Roast Pork with Apple Dressing
Chicken Cordon Bleu	Country Fried Chicken	Pasta Primavera
Vegetable Lasagna	Beef Lasagna	Hand Carved Turkey (additional \$2.75 per guest)
Hand Carved Roast Round of Beef (additional \$2.75 per guest)	Hand Carved Honey Glazed Ham (additional \$2.75 per guest)	Hand Carved Roast Prime Rib of Beef (additional \$3.80 per guest)

VEGETABLES

Corn O'Brien	Seasoned Green Beans	Green Beans Amandine
Steamed Broccoli	California Blend	Green Peas with Mushrooms
Glazed Baby Carrots	Mixed Vegetables	Fresh Asparagus (additional \$2.50 per guest)

POTATOES

Rosemary Roasted Redskins	Buttered New Potatoes	Oven Roasted Potatoes
Potatoes O'Brien	Rice Pilaf	Whipped Potatoes with Gravy
Baked Potatoes		Twice Baked Potatoes (additional \$3.00 per guest)

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(All prices are subject to an 9.75% sales tax and an 18% gratuity)

SALADS

Creamy Macaroni Salad

Pasta Salad

Tossed Green Salad

Caesar Salad
(additional \$2.50 per
guest)

Creamy Cucumber Salad

Cole Slaw

Applesauce

Fresh Fruit Salad
(additional \$2.50 per guest)

Broccoli Salad

Cottage Cheese

Potato Salad

Spinach Salad
(additional \$2.50 per guest)

DESSERTS

Deluxe Fudge Brownie

Walnut Layer Cake

Cherry Pie or Apple Pie

Chocolate Ice Cream

French Vanilla Ice Cream

Chocolate or Strawberry Mousse (additional
\$2.50 per guest)

SPECIALTY DESSERTS

Cheesecake	\$4.25	New York Style Cheesecake	\$4.25
Pumpkin Pie	\$3.75	Chocolate Fudge Cake	\$4.25
Pecan Pie	\$4.25	Heath Bar Pie	\$4.25
Carrot Cake	\$4.25	Snicker Bar Pie	\$4.25
Dozen Gourmet Cookies	\$14.45	Ice Cream Sundae Bar	\$4.75
		Homemade Cobbler (Apple, Cherry, Blackberry, or Peach)	\$5.25
		A la mode	\$6.25

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RBB-QUE

A minimum of 35 guests is required

Includes coffee, iced tea, and your choice of either deluxe fudge brownie, cherry pie, or apple pie

Barbeque #1 at \$18.45 per guest

St. Louis Style Ribs (3 bones), Country Roasted or BBQ Chicken (1 piece),
Homemade Corn Bread Muffin, Corn on the Cob, and choice of two sides.

Barbeque #2 at \$19.75 per guest

St. Louis Style Ribs (4 bones), Country Roasted or BBQ Chicken (1 piece),
Homemade Corn Bread Muffin, Corn on the Cob, and choice of two sides.

Barbeque #3 at \$22.75 per guest

St. Louis Style Ribs (6 bones), Homemade Corn Bread Muffin, Corn on the
Cob, and choice of two sides.

Sides

Creamy Coleslaw

Mixed Green Salad

Potato Salad

Baked Beans

Fries

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BAR SERVICE

Two hour minimum

Cash Bar

A fully stocked bar available at prices by the drink

(Bar sales must reach a minimum of \$55.00 per hour, or a \$25.00 per hour bartender fee will incur)

Semi-Open Bar

unlimited wines, beer, and soft drinks served to your guests

Premium Bar Package

unlimited house wines, domestic drafts, soft drinks, and premium liquor mixed drinks served to your guests

First hour of service: \$9.50 per guest

Each consecutive hour: \$4.75 per guest

Call Bar Package

unlimited house wines, domestic drafts, soft drinks, and call liquor mixed drinks served to your guests

First hour of service: \$8.50 per guest

Each consecutive hour of service: \$4.50 per guest

House Bar Package

unlimited house wines, domestic drafts, soft drinks, and house liquor mixed drinks served to your guests

First hour of service: \$7.50 per guests

Each consecutive hour of service: \$4.25 per guest

House Brands

Amaretto, Gin, Rum, Scotch, Tequila, Triple Sec, vodka, & Whiskey

Call Brands

Amaretto, Bacardi, E&J Brandy, Canadian Club, Cuervo, Dewar's, Jack Daniels, Jim Beam, Johnny Walker Red, Maker's Mark, Malibu, Meyer's Rum, Peach Schnapps, Seagram's 7, Seagram's Gin, Smirnoff, Southern Comfort, VO, & Captain Morgan

Premium Brands

Absolut, Absolut Citron, Absolut Mandarin, Beefeater, Bombay, Bombay Sapphire, Bushmills, Chivas, Cointreau, Crown Royal, Cuervo 1800, Glenlivet, Glenfiddich, Grey Goose, J&B, Jameson, Johnny Walker Black, Skyy, Raspberry Stoli, Vanilla Stoli, Tanqueray, & Wild Turkey

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BEVERAGES

Soda (16 oz)	\$2.25	Coffee and Iced Tea (per gallon)	\$15.75
Canned Soda	\$2.25	Milk and Orange Juice (per gallon)	\$17.95
Bottled Water	\$2.25	Chilled Juices (per gallon)	\$17.95
Assorted Juices	\$2.25	Fruit Punch Bowl (per gallon)	\$12.25

MIXED DRINKS

One shot house liquor	\$4.75	Champagne Punch Bowl (per gallon)	\$42.95
One shot call liquor	\$5.25	Rum or Vodka Punch Bowl (per gallon)	\$42.95
One shot premium liquor	\$5.75	Bloody Mary Punch Bowl (per gallon)	\$42.95
One shot ultra liquor	\$6.25	Mimosa Punch Bowl (per gallon)	\$42.95
One shot luxury liquor	\$6.75		

BEER

Domestic Draft	\$3.75	Import Draft	\$Market Price
Domestic Keg	\$219.75	Import Keg	\$Market Price

CHAMPAGNE

Corks	\$15.25	Korbel Brut	\$23.75
Sparkling Grape Juice	\$11.25	Moet and Chandon Imperial	\$56.95
Tosti Asti Spumante	\$19.45		

RED WINE

	Glass	Bottle
Glenn Ellen Merlot	\$5.25	w/a
Sutter Home Merlot	\$5.75	\$20.45
Fetzer Eagle Peak Merlot	\$5.75	\$19.45
Blackstone Merlot	\$6.95	\$24.95
Glenn Ellen Cabernet Sauvignon	\$5.25	w/a
Woodbridge Cabernet Sauvignon	\$6.75	\$24.95

WHITE WINE

Glenn Ellen Chardonnay	\$5.25	w/a
Turning Leaf Chardonnay	\$6.25	\$20.95
Fetzer Sundial Chardonnay	\$6.25	\$19.45
Kendall-Jackson Chardonnay	\$6.75	\$24.25
Ecco Domani Pinot Grigio	\$7.25	\$24.95

BLUSH WINE

Glenn Ellen White Zinfandel	\$5.25	w/a
Sutter Home White Zinfandel	\$5.75	\$20.85

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RENTAL PRICES

Flip Chart with Markers	\$10.00	Small Projection Screen	\$25.00
Cordless or Lapel Microphone	\$50.00	Large Projection Screen	\$75.00
Color TV Monitor	\$25.00	Overhead Projector	\$25.00
VCR or DVD Player	\$25.00	Dance Floor	\$110.00
Wireless Internet Connection	\$25.00	Stage (4' x 4' sections)	\$15.00
Glass Globe with Candle	\$3.00	Risers (8' x 3')	\$15.00
Ficus Trees with Lights	\$10.00	Piano	\$25.00
LCD Projector	\$50.00	Mirrors	\$3.00
Glass Vase	\$2.00	Votive Holder with Candle	\$3.00

Based upon availability bulletin boards, easels, podiums, and microphones are offered at no charge.

POLICIES

Room Rental

Basic room rates are as follows: Room A \$100, Rooms A & B \$200, Rooms A, B, & C \$300, and Rooms A, B, C, & D \$400. Revisions in group counts, times, dates, or meal choices may necessitate revision in room rental fees.

Exclusive weekend reservation of the Banquet Centre (all rooms) requires a minimum food expenditure of \$3500.00 (does not include bar service, tax, or gratuity). Space for rooms A & B would require a minimum expenditure of \$1000.00 and rooms A, B, & C would require a minimum expenditure of \$2500.00. The difference between the minimum expenditure and the food cost at any event will be added to the bill in the form of room rent.

Deposit and Payment

A \$200.00 non-refundable deposit is required for all weekday functions to hold a room and is due upon reservation. For all weekend functions, a \$500.00 non-refundable deposit is required. Deposits will be refunded back on the day of the event. On fraternity or sorority functions, dances, and fashion shows, a \$500.00 non-refundable security/damage deposit is required in addition to the initial deposit. Security/damage deposits will be refunded 7 days after the scheduled event.

Full food payment is due 7 days prior to weddings, dances, fashion shows, and fraternity or sorority functions. Any remaining balances are to be paid at the conclusion of your event.

Sales Tax and Gratuity

For all functions in the Banquet Centre, food and beverage prices are subject to a 9.75% sales tax and an 18% gratuity. Tax-exempt groups must supply a tax-exempt letter to the Round Barn Banquet Centre prior to the function.

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Cancellations

Cancellation of any function is required ninety days prior to the function or a penalty will be incurred. Cancellation of holiday parties are required six months in advance.

Finalization of Menu/ Pricing

A complete menu is required at least four weeks prior to the function. The choice of menu or menu selections for any event is not finalized until the time that the Round Barn Banquet Centre is in possession of a SIGNED contract. Until that time, availability of menu items and prices are not guaranteed.

Guarantee Policy

A final count of attendance must be submitted to the Round Barn seven days prior to an event.

Plated Meals

A minimum of 35 guests is required for a meal to be served. Plated meals with more than one entree choice will incur a \$2.00 per person, per extra choice cost. Groups over 35 may choose two entree choices at a maximum on plated meals. If more than one entree is offered, the client must provide a seating diagram detailing the type and number of entrees for each table.

Buffet Meals

A minimum of 35 guests is required for a buffet to be served. All buffets are a one-pass buffet only.

House, Call, and Premium Bar Packages

All bar packages require a two-hour minimum purchase agreement.

Decorations

Please consult a manager regarding any displays, banners or decorations that you may use. It is forbidden to hang any type of decoration from the chandeliers or attach anything (3M products included) to the walls. USE OF GLITTER AND CONFETTI ARE PROHIBITED, and will result in the automatic loss of your deposit. All candles must be in a candle holder as to not damage our linens, table tops, etc. The throwing of rice or bird seed is prohibited at the Round Barn Banquet Centre. If any of these policies are not adhered to, additional clean up fees will be applied.

General Policies

Any cost due to breakage, extra clean up or damage to the premises will become the responsibility of the client. Any extra set up that is required outside of regular business hours will result in a billable rate at \$100.00 per hour. Prices are subject to change without notice; however, pricing stated on a signed contract will be honored. Due to insurance regulations, it is forbidden to bring in or carry out any food or beverage. The Round Barn reserves the right to waive policies at the discretion of the banquet office.

All events have the banquet rooms reserved until 11 PM the night of the event. Times may be expanded by the hour with a \$100 fee per hour. The events must end by 2 AM.

Last updated January, 2016