



HOTEL
Eleganté
★★★★
CONFERENCE & EVENT CENTER

*2016 Holiday
Menu*

Hotel Eleganté Conference & Event Center is honored to host your holiday party

Hotel Eleganté Conference & Event Center specializes in making your holiday party a very enjoyable event. From planning through execution, we provide you and your guests with exceptional service. We thoughtfully attend to every detail leaving you to savor a Joyful Holiday Celebration!



Complimentary Parquet Dance Floor

Complimentary Holiday Centerpieces

Your Choice of Available Linen Colors

**Discounted Guest Room Accommodations for Guests*

**Prior arrangements required, based on availability*



Hotel Eleganté Conference & Event Center cordially invites you for a private tour

Please contact our Catering Office at 719-302-9877

www.hotelelegante.com

Holiday Feast

Cocktail Hour Hors d'Oeuvre

Fresh Vegetables with Dip

Hors D' Oeuvres Selections

(Choice of Four)

Mini Chicken Cordon Bleu

Grilled Chicken Skewers with a Spiced Orange Glaze

Hibachi Beef Skewers with a Teriyaki Glaze

Herb Roasted Swedish Meatballs

Miniature Crab Cakes with Cajun Remoulade

Fried Shrimp with Cocktail Sauce

Spanikopitas ~ Spinach & Feta Cheese in Filo Dough

Italian Pasta Bar

Tri-Colored Cheese Tortellini and Cavatappi Pasta

Choice of Two Sauces:

Pomodoro Sauce, Sundried Tomato Sherry Cream Sauce,

Basil Pesto Cream Sauce or 3Cheese Roasted Garlic Alfredo Sauce

Warm Italian Breadsticks

\$33.00 per person ~ \$18.00 per child (ages of 5-11)

Minimum of 50 guests

Chef Carving Station

(Choice of One)

Roasted Inside Round of Beef

Brown Sugar Glazed Pit Ham

Herb Roasted Turkey Breast

Appropriate Condiments & Silver Dollar Rolls

Beverage & Dessert Station

Freshly Brewed Coffee and Decaffeinated Coffee,

Specialty Herbal Teas, and Iced Tea

Chef's Selection of Assorted Holiday Desserts



Grand Holiday Buffet

Cocktail Hour Hors d'Oeuvre

Fresh Vegetables with Dip

Salads (Choice of Two)

*Classic Caesar Salad with Crisp Romaine
Tossed Winter Greens with Dried Cranberries served with
Raspberry Vinaigrette & Ranch Dressing
Pasta Salad Primavera
Roasted Vegetable Salad
Fruit Ambrosia Salad
Cranberry Waldorf Salad*

Entrees

*Sliced London Broil with a Mushroom & Roasted Garlic Demi Glaze
Roasted Chicken Breast with a Sundried Tomato Sherry Cream Sauce
Pan Seared Breast of Chicken with Cranberry Apple Glaze
Roast Pork Loin with a Spiced Apricot Demi Glaze
Sliced Ham with a Pineapple Rum Glaze
Baked Salmon with a Dill Cream Sauce
Roasted Turkey Breast with Holiday Stuffing & Cranberry Sauce*

*Fresh Seasonal Vegetables
Freshly Baked Rolls and Creamy Butter*

Accompaniments (Choice of One)

*Saffron Wild Rice Pilaf
Cranberry Orzo Blended Rice
Parmesan Roasted Fingerling Potatoes
Yukon Gold Garlic Mashed Potatoes*

Beverage and Dessert Station

*Freshly Brewed Coffee and Decaffeinated Coffee,
Specialty Herbal Teas, and Iced Tea
Chef's Selection of Assorted Holiday Desserts*

*Two Entrees \$36.00 per guest
Three Entrees \$38.00 per guest
\$18.50 per child (ages of 5-11)
Minimum of 50 adults*



Plated Dinner

Salad

Mixed Greens Salad, Red Cabbage, Shaved Carrots, Cherry Tomatoes and Cucumbers

Salad dressing (Choose 2): Ranch, Herb Italian Vinaigrette, Balsamic Vinaigrette, Raspberry Vinaigrette or Bleu Cheese

Sirloin Steak ~ \$30.00

6 oz. Grilled Steak with a Green Peppercorn & Roasted Garlic Sherry Demi Glaze served with Parmesan Roasted Fingerling Potatoes and Green Beans & Roasted Red Peppers

Prime Rib of Beef ~ \$34.00

10 oz Herb & Peppercorn Marinated, Slow Roasted Prime Rib of Beef basted with a Burgundy & Rosemary Au Jus. Served with Classic Mashed Potatoes, Buttered Broccoli & Julienne Carrots

Brandied Cherry Chicken ~ \$26.00

Roasted Chicken Breast with a Cherry Brandy Demi Glaze served with Wild Rice Pilaf and Sugar Snap Peas with Roasted Red Peppers

Chicken Cordon Bleu ~ \$30.00

Breaded Chicken Breast Stuffed with Tender Ham and Swiss topped with a Herbed Mornay Cream Sauce served with Orzo Blended Rice, Green Beans & Roasted Red Peppers



Hickory Broiled Atlantic Salmon ~ \$29.00

Hickory Broiled Salmon with a Ponzu Glaze and Lemongrass Served with Wild Rice Blend and Sautéed Baby Bok Choy

Orange Roughy ~ \$29.00

Baked and Smothered with a Cognac Lobster Cream Sauce served with Dill & Smoked Paprika Infused Gnocchi and Roasted Asparagus with Red Peppers



Roasted Pork Loin ~ \$27.00

8oz Herb Marinated and Grilled Pork Loin Filet Medallion with a Roasted Apple and Caramelized Onion Chutney served with a Sweet Potato Soufflé Crumble and Dill Buttered Baby Carrots



Vegetable Wellington - \$26.00

Seasoned & Sautéed Vegetables Blended with a Variety of Cheeses. Delicately Wrapped in a Flaky Puff Pastry on top a Bed of Marinara Sauce served with Wild Rice and Selected Vegetables

Dessert (choice of 1) *Carmel Apple Cheesecake, Chocolate Confusion Cake, Black Forest Cake, Deep Dish Berry Tart or Tiramisu*

All entrées served with Assorted Dinner Rolls, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Herbal Teas

Hors D' Oeuvres

Hot Selections

All Prices are per 100 pieces

Chicken Tenders with Honey Mustard Sauce.....	\$200.00
Mini Chicken Cordon Bleu.....	\$225.00
Buffalo Style Chicken Wings with Blue Cheese for Dipping.....	\$235.00
Hibachi Beef Skewers with a Spiced Orange Glaze.....	\$250.00
Swedish Meatballs	\$200.00
Miniature Beef Wellington.....	\$265.00
Spanikopitas ~ Spinach & Feta Cheese in Filo Dough.....	\$250.00
Vegetable Pot Stickers with Sesame Soy Sauce & Green Onions.....	\$200.00
Fried Shrimp with Cocktail Sauce.....	\$225.00

Cold Selections

All Prices are per 100 pieces

Assorted Finger Sandwiches.....	\$200.00
Vegetable Pinwheel Tortillas	\$185.00
Marinated Miniature Antipasto Skewers.....	\$250.00
Roast Beef on Horseradish Toast.....	\$200.00
Celery Stalks Stuffed with Three Cheeses.....	\$165.00
Jumbo Seasoned Iced Shrimp.....	\$375.00
Creamed Smoked Salmon on Cucumber.....	\$195.00
Shrimp and Artichoke Cream Cheese Dip on Garlic Crostini.....	\$195.00
Assorted Dessert Squares.....	\$225.00



Enhancements

Gourmet Beverage Station

Flavored Syrups, Whipped Cream, Chocolate Shavings and Cinnamon Sticks to Enrich Coffee Service, and Choice of Egg Nog or Hot Apple Cider
\$2 per person

Chocolate Fountain

2 Hours of Serving Time

Small Fountain (75 guests) \$265.00

Medium Fountain (200 guests) \$365.00

Large Fountain (300 guests) \$465.00

Dipping Items:

\$3.00 per person (Choice of Four)

Bananas, Strawberries, Pineapple, Maraschino Cherries,

Pound Cake, Marshmallows, Brownie Bites,

Rice Krispie Treats, Pretzels

Chair Covers and Sashes

\$5 each

Chocolate Covered Strawberries

\$275 per 100 pieces



Champagne Toast

\$2 per person



Holiday or Company Logo Ice Sculpture

\$250

Bar Services

The bar will be open for four hours and a \$75.00 bartender fee will be waived with \$375.00 in bar sales revenue per bar.

A bartender fee of \$50.00 per hour per bar will be charged for every hour over four hours.

Domestic Beer

Budweiser, Bud Lite, Coors, Bud Lite Lime,
Miller Lite, MGD, Coors Light,
Sam Adams, Michelob Ultra, O'Douls

Micro Brew Beer

Sam Adams, Fat Tire, Shock Top

Import Beer

Heineken, Corona, Corona Lite,
Amstel Lite, Fosters

House Liquor

Costilla Rum, Smirnoff Vodka,
Montezuma Tequila, Early Times,
Gordon's Gin, Grants

Domestic Beer

Coors, Coors Light, Bud, Bud Light, Miller, Miller Lite

\$325.00

Host Cash

\$4.25 \$4.75

\$4.50 \$5.00

\$4.50 \$5.00

\$5.25 \$5.50

Keg Beer

One Keg Serves Approximately 120 – 10 oz. glasses

Premium Liquor

Absolute, Jack Daniels, Seagrams 7,
Bacardi, Captain Morgan, Jose Cuervo,
Tanguray, Dewars, J&B

Cordial Liquor

Courvoisier V.S., Bailey's, Grand Marnier,
Southern Comfort, Disaronno Amaretto,
Cointreau

House Wine

Beringer Stone Cellar Winery: Pinot Grigio,
Chardonnay, Moscato, White Zinfandel,
Merlot and Cabernet Sauvignon

Pepsi Soft Drink or Bottled Water

Host Cash

\$5.75 \$6.25

\$7.00 \$7.50

\$5.50 \$6.00

\$1.50 \$1.50

Import Beer

Mass Transit, Blue Moon, Laughing Lab, Fosters,
Stella, Bass, Fat Tire, Guinness, Samuel Adams

\$375.00

Catering Policies

SERVICE CHARGE: *The customary taxable 22% service charge and applicable taxes will be applied to the quoted charges. Prices are per person, unless otherwise stated. Menu prices subject to change without notice.*

DEPOSIT: *The Hotel requires a non-refundable deposit in the amount of \$500.00. Deposit is payable by cash, credit card, personal check or cashier's check.*

FULL PAYMENT: *Full Payment of anticipated balance must be received within (10) ten business days of group's arrival. Payment will be accepted in the form of cashier's check, credit card or cash.*

MENU SELECTION: *Menu selection is due no later than (15) fifteen days prior to the function. Selection after this date may result in selection limitations.*

GUARANTEE: *Guaranteed number of attendees is required by noon four (4) business days prior to the function. We will be prepared to make 5% over the final guarantee. Any amounts over the 5% within 72 hours may result in an additional charge of \$2.00 per person. The hotel will charge for the guarantee or the number served, whichever is higher. If we do not receive your guarantee when due, we will charge based upon the above excepted attendance. Any setup changes made less than 24 hours prior to your function may result in setup fees.*

FOOD & BEVERAGE POLICY: *Due to licensing and insurance requirements, all food and beverage to be served on Hotel property must be supplied and prepared by Hotel. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the function, such food and beverage becomes the property of Hotel.*

DECORATIONS: *The use of tacks, nails, staples, confetti or glitter is not permitted. A labor fee of \$500.00 will be assessed for cleaning if these materials are used.*

LIVE BANDS: *A power box is a mandatory requirement for live bands. A \$75.00 charge will be assessed.*