



# *Holiday Inn*

Fayetteville - Bordeaux



Banquets | Meetings | Conferences | Celebrations  
**FULL SERVICE CATERING MENU**

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## **SPACE RESERVATION**

The Holiday Inn Fayetteville - Bordeaux Will, In Good Faith, Assign And Reserve Space Based Upon The Tentative Number Indicated At The Time The Function Is Booked. Should The Guaranteed Number Of Guests Decrease To A Level At Which The Full Space Held Will Not Be Utilized, We Reserve The Right To Make A Room Change. FOOD And BEVERAGE FUNCTIONS: 60 Days Prior To The Date Of Your Event, You Will Be Given The Opportunity To Adjust The Original Estimate Of Attendance And Release Space Back To The Hotel Without Penalty. If Your Final Guarantee Is Less Than 75% Of This New Estimate, We Reserve The Right To Incur A Charge Of 50% Of The Difference Between The New Estimate And The Final Guarantee. The Holiday Inn Fayetteville - Bordeaux Would Appreciate Adherence To The Times Agreed Upon For Your Function, As Other Groups May Be Scheduled For The Same Room Prior To Or Following Your Function. Please Contact Our Sales & Catering Office Should You Need To Request A Time Change.

## **GUARANTEE**

A Confirmation Of Attendance, Referred To As The Guarantee, Is Required At Least 5 Business Days In Advance Of The Function. This Will Be Considered Your Minimum Guarantee, For Which You Will Be Charged, Even If Fewer Guests Attend. If No Guarantee Is Received By The Sales & Catering Office, The Hotel Will Assume The Guarantee To Be The Number Indicated On The Most Recent Event Order Or Written Communication. Charges Will Be Based Upon The Guarantee Or The Actual Number Served, Whichever Is Greater. The Hotel Does Not Prepare Overages; Please Guarantee According To Your Event Confirmed And Expected Attendance.

## **CANCELLATION POLICY**

Cancellations Cause A Loss Of Revenue To The Hotel Since The Function Space May Have Been Leased To Another Client. If Cancellation Becomes Necessary, A Cancellation Fee Maybe Applicable. Cancellation Policy Will Be Included As Part Of Your Final Contract.

## **PERFORMANCE**

The Performance Of This Agreement By Either Party Is Subject To Acts Of God, War, Government Regulations, Or Other Uncontrollable Events Making It Illegal Or Impossible For The Hotel To Substantially Provide The Services.

## **FOOD & BEVERAGE**

All Food Served In The Public Meeting Areas Must Be Supplied And Prepared By The Hotel. All Alcoholic Beverages Consumed In The Public Areas Must Be Controlled By The Hotel's Staff. The Holiday Inn Fayetteville - Bordeaux, As A Licensee, Is Responsible For Abiding By The Regulations Enforced By The North Carolina Alcoholic Beverage Commission And Local County Ordinances. Patrons That Bring Liquor Onto The Property For A Designated Function Must Adhere To The Special Occasion Laws As Mandated By The NC Alcoholic Beverage Commission. Additional Corkage Fees Will Apply.

## **MENU SELECTIONS**

In Order To Guarantee Selected Menu Items, Your Menu Selections Should Be Submitted To The Sales & Catering Office At Least 4 Weeks Prior To The Function Date. Confirmed Food And Beverage Pricing Will Not Be Given More Than 90 Days Prior To The Event Date. Menu Prices May Change Without Notice Unless A Signed Banquet Event Order Has Confirmed Arrangements With The Hotel, No Earlier Than 90 Days Prior To The Event.

## **HANDLING OF CONFERENCE MATERIALS AND EXHIBITS**

Groups Planning To Ship Materials And/Or Exhibits Prior To Arrival Need To Contact Our Sales & Catering Office. Due To Limited Space Availability On Site, We Cannot Accept Meeting Materials Or Exhibits More Than 3 Days In Advance Of Your Function. The Holiday Inn Fayetteville - Bordeaux Cannot Be Held Responsible For Returning Any Materials. Any Packages Or Boxes Larger Than Or In Any Combination Of 100 Pounds Will Need Special Arrangement And Must Be Moved By The Originator Of The Items. If You Plan On Using A Considerable Amount Of Exhibit Or Working Materials, You Should Contact Our Sales & Catering Office To Arrange Suitable Offsite Storage Space.

## **LINEN**

The Holiday Inn Fayetteville - Bordeaux Will Provide Linens From Our Inventory For Your Function. Any Special Requests For Linens Not Within Our Inventory Will Be At The Client's Expense.

## REFRESHMENT SNACK & BREAK ITEMS

### BEVERAGES (Two Gallon Minimum Required)

- The Following Beverages Are Provided On A Consumption Basis.*

Freshly Brewed Coffee (Regular Or Decaf)	\$19.95/Gallon
Assorted Herbal Teas	\$1.95/Bag
Soft Drinks	\$1.95 Each
Assorted Juices (Including V-8)	\$2.95 Each
Gatorade 20 Oz. (Assorted Flavors)	\$2.95 Each
Lemonade	\$20.00/Gallon
Fruit Punch	\$20.00/Gallon
Bottled Water	\$1.00 Each
Iced Tea (Sweetened)	\$22.00/Gallon
Iced Tea (Unsweetened)	\$22.00/Gallon

### BREADS, PASTRIES AND ASSORTED BREAKFAST ITEMS

- Priced Per Dozen Or Per Guest*

Assorted Breakfast Danish/Breads	\$22.00
Bagels With Cream Cheese, Butter, Jellies And Jams	\$26.00
Assorted Muffins	\$22.00
Cinnamon Rolls	\$22.00
Ham Or Sausage Biscuits	\$27.00
* Add Egg And Cheese	\$32.00
Large Croissants With Butter, Jellies And Jams	\$34.00
Whole Fresh Fruit	\$27.00
Fruit And Yogurt Parfait	\$25.00
Assorted Cereals & Milk	\$5.00 Per Guest

### SALTY TREATS AND ASSORTED BREAK ITEMS

- Per Pound Items Serve Approximately 12 Guests*

Pretzels	\$12.00/Pound
Mixed Nuts	\$21.00/Pound
Wavy Potato Chips With Onion Dip	\$18.00/Pound
Tortilla Chips With Salsa	\$17.00/Pound
Assorted Candy Bars	\$29.00/Dozen
Nutri-Grain Bars	\$21.00/Dozen
Large Cookies (Assorted)	\$24.00/Dozen
Chocolate Fudge Brownies	\$24.00/Dozen
Individual Bags Of Assorted Chips	\$1.95 Each

# AM & PM BREAKS

*Continuous Replenishment Of Food And Beverage Items For One (1) Hour*

## **Continental Breakfast**

Assorted Mini Muffins, Danishes And Croissants With Whipped Butter, Fruit Juices And Freshly Brewed Coffee (Regular Or Decaf)  
\$11.95 /Person

## **Deluxe Continental Break**

Basket Of Whole Fresh Seasonal Fruits And A Fresh Sliced Fruit Tray, Assorted Muffins, Large Assorted Danishes, Croissants And Bagels Served With Cream Cheese And Fruit Spreads, Fruit Juices, Freshly Brewed Coffee (Regular And Decaf)  
*Beverage Service For Two (2) Hours*  
\$13.95 /Person

## **Go Healthy**

Yogurt With Granola Sprinkles, Fresh Seasonal Fruit, Fruit Juice And Bottled Water  
\$9.95 / Person

## **Finish Line**

Mini Franks In Puff Pastry Served With Spicy Mustard Dip, Individual Bags Of Chips, Assorted Soft Drinks And Bottled Water  
\$9.95 / Person

## **Simple**

Assorted Gourmet Cookies, Assorted Soft Drinks And Freshly Brewed Coffee (Regular And Decaf)  
\$8.95 / Person

## **Coca-Cola**

Coke, Diet Coke, Sprite, Pigs-N-Blankets, Chips And Moonpies  
\$10.95 / Person

## **Deluxe Afternoon**

Assorted Cookies And Brownies, Granola Bars, Candy Bars, Variety Of Chips, Chilled Soft Drinks, Fruit Juices, Bottled Waters And Freshly Brewed Coffee, Decaffeinated Coffee, Hot Water With Assorted Teas.  
*Beverage Service For Two (2) Hours*  
\$13.95 / Person

## **Southern Hospitality**

Freshly Baked Ham And Sausage Biscuits, Orange Juice And Freshly Brewed Coffee (Regular And Decaf)  
\$9.95 / Person

## **Bordeaux Break**

Assorted Cubed Cheeses And Vegetables Served With Dips And Crackers, Bottled Water, Assorted Soft Drinks, Freshly Brewed Coffee (Regular And Decaf)  
\$10.95 / Person

## **Pick Me Up Break**

Assorted Granola Bars And Hershey Chocolate Miniatures, Basket Of Apples And Oranges, Bottled Water And Assorted Soft Drinks  
\$9.95 / Person

## **Choc-A-Holic**

Layered Chocolate Cake, Chocolate Brownies, Assorted Gourmet Cookies, Hershey's Chocolate Miniatures Served With Freshly Brewed Coffee (Regular And Decaf)  
\$8.95 / Person

# CORPORATE MEETING PACKAGES

*Pricing Is Per Person*

*Meeting Packages Are Designed For Groups With A Minimum Of 20 Guests That Are Meeting All Day.*

*Please Refer To A La Carte Menus If This Does Not Apply To Your Needs. Please Add A \$35 Surcharge For Groups With 20 Attendees Or Less.*

## **Corporate Executive Package**

**\$29.95**

### **EARLY MORNING BREAK**

Sliced Fresh Seasonal Fruit and Berries  
Display of Freshly Baked Croissants, Danish and Muffins  
Assorted Chilled Juices, Bottled Waters,  
Regular And Decaf Coffee And Hot Tea

### **MID-MORNING BREAK**

Assorted Soft Drinks, Bottled Waters  
Regular And Decaf Coffee, And Hot Tea

### **CAFÉ BORDEAUX LUNCH BREAK**

Chef's Choice Lunch Buffet Serviced in the Café Bordeaux Restaurant

LIMITED SEATING | TAKE IT TO GO FOR EXTRA \$1.00 PER PERSON

Assorted Soft Drinks And Bottled Waters,  
Regular And Decaf Coffee And Hot Tea

### **MID-AFTERNOON BREAK**

Assorted Cookies And Brownies,  
Granola Bars, Candy Bars, Variety Of Chips,  
Assorted Soft Drinks, Bottled Waters  
Regular And Decaf Coffee, And Hot Tea

## **The Executive Break Package**

**\$ 35.95**

### **EARLY MORNING BREAK**

Sliced Fresh Seasonal Fruit and Berries  
Display of Freshly Baked Croissants, Danish and Muffins  
Assorted Chilled Juices, Bottled Waters,  
Regular And Decaf Coffee And Hot Tea

### **MID-MORNING BREAK**

Assorted Soft Drinks, Bottled Waters  
Regular And Decaf Coffee, And Hot Tea

### **SANDWICH BUFFET STATION**

Assorted Bistro Sandwiches  
And Gourmet Wraps Cut In Half,  
Displayed On A Mirror Tray  
Potato Pasta Salad  
Served With Condiments  
Assorted Soft Drinks, Bottled Waters  
Regular And Decaf Coffee, And Hot Tea

### **MID-AFTERNOON BREAK**

Assorted Cookies And Brownies,  
Granola Bars, Candy Bars, Variety Of Chips,  
Assorted Soft Drinks, Bottled Waters  
Regular And Decaf Coffee, And Hot Tea

## **Presidential Break Package**

**\$ 39.95**

### **EARLY MORNING BREAK**

Sliced Fresh Seasonal Fruit and Berries  
Display of Freshly Baked Croissants, Danish and Muffins  
Assorted Chilled Juices, Bottled Waters,  
Regular And Decaf Coffee And Hot Tea

### **MID-MORNING BREAK**

Assorted Soft Drinks, Bottled Waters  
Regular And Decaf Coffee, And Hot Tea

### **HOT LUNCH BUFFET**

Mixed Greens Salad  
Pasta Salad  
Beef Teriyaki  
Herb And Garlic Roasted Boneless Chicken Breast  
Country Style Green Beans  
Rice Pilaf  
Assorted Soft Drinks, Bottled Waters  
Regular And Decaf Coffee, And Hot Tea

### **MID-AFTERNOON BREAK**

Assorted Cookies And Brownies,  
Granola Bars, Candy Bars, Variety Of Chips,  
Assorted Soft Drinks, Bottled Waters  
Regular And Decaf Coffee, And Hot Tea

# BREAKFAST

*Priced Per Person*

*All Meals Served With Freshly Brewed Coffee (Regular & Decaf), Ice Water And Hot Tea On Request.*

Minimum Of 50 Guests Required For All Buffets. A Surcharge Of \$3.00 Per Guest Will Be Added If The Final Guarantee Falls Between 25-49 Guests.

A Served Dinner Is Suggested For Groups With Less Than 25 Guests. All Buffets Are Based On Two Hour Service Time.

## **PLATED BREAKFAST**

### **The All American**

\$11.95

Fluffy Scrambled Eggs, Hickory Smoked Bacon,  
Breakfast Potatoes With Chopped Onions  
And Freshly Baked Biscuits

### **Carolina Morning**

\$11.95

Freshly Baked Open Faced Biscuit  
Topped With Pepper Sausage Gravy.  
Served With Sausage  
And Breakfast Potatoes With Onions

### **Low Country**

\$11.95

Fluffy Scrambled Eggs,  
Corned Beef Hash,  
Buttered Grits  
And Freshly Baked Biscuits

### **Breakfast Burrito**

\$12.95

Flour Burrito Filled With Eggs,  
Sausage, Cheese, Bell Pepper And Potato  
Served With Cheesy Jalapeño Grits,  
Salsa And Sour Cream

### **General's Breakfast**

\$13.95

Scrambled Eggs,  
Two Sausage Links,  
Two Pieces Of Bacon,  
Skillet Browned Potatoes,  
Biscuits And Gravy

## **BREAKFAST BUFFETS**

### **Old South Buffet**

\$14.95

Chilled Orange Juice  
Assorted Mini Pastries  
Cinnamon Stewed Apples  
Freshly Baked Biscuits  
Sausage Country Pepper Gravy  
Grilled Ham  
Fluffy Scrambled Eggs  
Creamy Cheesy Grits

### **Executive Eye Opener**

\$15.95

Chilled Orange Juice  
Sliced Fresh Fruit Tray  
Assorted Danishes And Muffins  
Freshly Baked Biscuits  
Fluffy Scrambled Eggs  
Pork Sausage Links  
Crispy Bacon  
Breakfast Potatoes With Onions And Bell Peppers  
Buttered Grits

### **Sunrise Breakfast**

\$15.95

Chilled Orange Juice  
Assorted Mini Pastries  
Whole Fresh Fruit  
Freshly Baked Biscuits  
Grilled Country Ham  
Fluffy Scrambled Eggs  
Buttered Grits

### **Bordeaux Brunch**

\$18.95

Slow Cooked NY Strip Sirloin Carving Station  
(\$50 Carving Fee Or Optional Pre-Sliced)  
Fresh Fruit Mirror Display  
Breakfast Potatoes With Onions And Green Peppers  
Broccoli With Cheese Sauce  
Orzo Pasta Salad  
Assorted Danish Pastries  
Croissants With Butter & Jam  
Fluffy Scrambled Eggs With Diced Ham  
Hickory Smoked Bacon  
Mimosas Served At Table

# SANDWICHES, SALADS & WRAPS

*Priced Per Person*

*All Meals Served With Freshly Brewed Coffee (Regular & Decaf), Ice Water And Hot Tea On Request.  
All Condiments Served On The Side. Add Chef's Choice Dessert For \$2.50 Per Person  
Sandwiches Are Available As A To-Go Boxed Lunch For An Additional \$3.00 Per Person  
All To-Go Boxed Lunches Include An Apple, Bag Of Chips, Brownie Or Cookie And Bottled Water*

## **Deli Roast Beef** **\$11.95**

Thin Sliced Roast Beef (Cooked Medium),  
Piled High With Lettuce, Tomato, Swiss Cheese And  
Horseradish Mayonnaise On A Kaiser Roll  
With CHOICE OF Potato Or Pasta Salad  
And Potato Chips

## **Deli Ham** **\$11.95**

Thinly Sliced Deli Ham With Lettuce, Tomato, American  
Cheese On A Kaiser Roll  
With CHOICE OF Potato Or Pasta Salad  
And Potato Chips

## **Deli Turkey** **\$11.95**

Thinly Sliced Deli Turkey With Lettuce, Tomato, American  
Cheese On A Kaiser Roll  
With CHOICE OF Potato Or Pasta Salad  
And Potato Chips

## **Healthy Turkey Wrap** **\$11.95**

Large Wheat Tortilla Filled With Turkey Breast,  
Pepper Jack Cheese, Shredded Lettuce,  
Chopped Red And Green Peppers  
With A Peppercorn Dressing  
Served With Red Bean And Corn Salad

## **Veggie Wrap** **\$11.95**

Spaghetti And Zucchini Squash With Thinly Sliced  
Cucumber, Onions And Tomatoes Lightly Tossed In  
Ranch Dressing And Topped With Swiss Cheese  
Wrapped In A Flour Tortilla

## **Working Sandwich Buffet Station** **\$15.95**

Assorted Bistro Sandwiches  
And Gourmet Wraps Cut In Half,  
Displayed On A Mirror Tray  
With CHOICE OF Potato Or Pasta Salad,  
A Tray Of Large Assorted Gourmet Cookies  
And Bags Of Assorted Chips  
Served With Condiments  
(Beef Items Cooked Medium)

## **Tropical Chicken Salad** **\$12.95**

A Fusion Of Diced Chicken, Pineapple, Grapes, Pecans,  
Raisins, Mango, Strawberries, Cranberries And Feta Cheese,  
Served Over A Bed Of Lettuce,  
And Garnished With Mandarin Oranges.

## **Baby Spinach Salad** **\$11.95**

Fresh Baby Spinach Leaves Tossed In Raspberry Vinaigrette,  
With Freshly Sliced Strawberries, Mandarin Oranges,  
Blanched Sliced Almonds, Sliced Mushrooms,  
And A Light Sprinkling Of Sesame Seeds

## **Chicken Caesar Salad** **\$12.95**

Fresh Romaine Greens With Herbed Croutons And Parmesan  
Cheese Topped With Tender Chicken Breast And Served  
With Caesar Dressing

## **Chicken Bistro Salad** **\$12.95**

Assorted Salad Greens With Tomato, Cucumber And Green  
Onions Tossed With Bleu Cheese Crumbles And Topped  
With Sliced Chicken Breast Served  
With A Raspberry Vinaigrette

## **Sirloin Salad** **\$13.95**

Bed Of Mixed Greens With Red Onions,  
Green Bell Peppers And Mushrooms  
Topped With Sirloin Strips Served With Peppercorn Dressing  
And Crackers

# HOT LUNCHES

*Priced Per Person*

*Meals Served With Freshly Brewed Coffee (Regular And Decaf), Iced Tea, Ice Water, Hot Tea On Request, Dinner Rolls, Salad And Dessert.  
Minimum Of 50 Guests Required For All Buffets. A Surcharge Of \$3.00 Per Guest Will Be Added If The Final Guarantee Falls Between 25-49 Guests.  
A Served Dinner Is Suggested For Groups With Less Than 25 Guests. All Buffets Are Based On Two Hour Service Time.*

## **New England Cod Filets ~ \$18.95**

Prepared In A Chardonnay Wine Sauce,  
Served With Rice Pilaf And Peas & Mushrooms

## **Garlic Shrimp ~ \$18.95**

Fettuccine Noodles Drizzled With Olive Oil  
And Topped With Sautéed Shrimp  
And Tomatoes In A Garlic White Wine Sauce

## **Lemon Roasted Chicken ~ \$17.95**

Boneless Chicken Breast Dusted With Fresh Lemon Zest  
And Spices Then Pan Roasted Served  
With Parsley Potatoes And Sautéed Green Beans

## **Chicken Parmigiano ~ \$17.95**

Slow Baked Chicken Breast Topped With Melted Provolone  
Cheese In Marinara Sauce Over Ziti Pasta

## **Certified Angus Roast Beef ~ \$17.95**

Tender, Thinly Sliced Roast Beef  
With Fluffy Mashed Potatoes And Green Bean Almandine

## **Herb Roasted Chicken ~ \$17.95**

Oven Roasted Herb Rubbed Boneless Chicken Breast  
In Light Chicken Sauce  
Served With Rosemary Potatoes And Confetti Corn

## **Sirloin Medallions ~ \$18.95**

Sirloin Medallions Smothered In Brown Onion Gravy  
With Mashed Potatoes And Confetti Corn

## **Beef Bourguignon ~ \$17.95**

Tender Braised Beef Morsels In A Rich Red Wine Sauce With  
Button Mushrooms And Pearl Onions  
Over Steamed White Rice  
Garnished With A Vegetable Medley

## **Beef Stroganoff ~ \$17.95**

Tender Beef Sirloin With Mushrooms  
In A Sour Cream Brown Sauce  
Served Over Buttered Egg Noodles Garnished  
With A Vegetable Medley

## **Beef Oriental ~ \$17.95**

Beef Tips In A Ginger Soy Sauce  
With Stir-Fry Vegetables  
Over White Rice

## **LUNCH BUFFET**

**\$18.95**

### CHOICE OF TWO (2) SALADS

Mixed Greens With Tomato, Cucumber And Dressings  
Pasta Salad  
Beets And Onions Vinaigrette  
American Potato Salad  
Broccoli Salad

### CHOICE OF TWO (2) ENTRÉES

#### **BEEF CHOICES**

Beef Bourguignon  
Beef Stroganoff  
Beef Pot Pie  
Beef Teriyaki

#### **SEAFOOD CHOICES**

Fish Bella Vista  
Seafood Creole  
Tender Baked Fish With Lemon Herb Butter

#### **POULTRY CHOICES**

Herb And Garlic Roasted Boneless Chicken Breast  
BBQ Bone In Chicken  
Chicken A La King  
Chicken Cacciatore (Bone In)  
Baked Lemon Pepper Boneless Chicken Breast  
Smothered Country Style Bone In Chicken

#### **PORK CHOICES**

Sliced Ham And Pineapple Bits  
Pulled Pork BBQ  
Slow Baked Country Style Roast Pork

### CHOICE OF ONE (1) VEGETABLE

Yellow Squash And Onions  
June Peas And Carrots  
Confetti Corn  
Succotash And Onions  
Glazed Carrots With Raisins  
Country Style Cabbage  
Country Style Green Beans  
Stewed Tomatoes With Onions

### CHOICE OF ONE (1) STARCH

Buttered Whipped Potatoes  
Steamed Parsley Potatoes  
Fluffy Steamed White Rice  
Confetti Rice  
Fried Rice  
Tender Buttered Noodles  
Buttered Linguini  
Fettuccine Tossed In Blended Olive Oil And Basil

# PLATED SERVED DINNERS

*Priced Per Person*

*Meals Served With Freshly Brewed Coffee (Regular And Decaf), Iced Tea, Ice Water, Hot Tea On Request, Dinner Rolls, House Mixed Fresh Salad With Shredded Carrots, Red Cabbage, Tomato And Cucumber Slices And Your Choice Of Dessert.*

## **The 4 Star Favorite** **\$29.95**

Whole Oven-Roasted Strip Loin Of Beef  
Thinly Sliced Then Topped With  
Portabella Wine Sauce And  
Slowly Baked Chicken Breast Mornay  
Served With Baked Potato (OR)  
Mashed Potatoes  
And Vegetable Medley

## **Colonel's Supreme** **\$28.95**

Slow Baked Garlic Roasted Pork Loin With  
Natural Au Jus And Breast Of Chicken  
With Parmesan Cream Sauce  
Served With Baked Potato (OR)  
Mashed Potatoes  
And Vegetable Medley

## **Emperor Napoleon** **\$30.95**

Thin Sliced Prime Rib With Au Jus And  
Slow Baked Herbed  
Chicken Breast With Béarnaise Sauce  
Served With Baked Potato (OR)  
Mashed Potatoes  
And Vegetable Medley

## **Lafayette Land And Sea** **\$34.95\***

Herbed Petite Salmon Filet Topped With  
Béarnaise Sauce And  
Sliced Beef Tenderloin Filet  
With Wild Mushroom Demi Glaze  
Served With Baked Potato (OR)  
Mashed Potatoes  
And Vegetable Medley

## **General's Choice** **\$33.95**

Thin Sliced Tenderloin Of Beef Filet With  
A Mushroom Merlot Wine Sauce And  
Slow Baked Breast Of Chicken Smothered  
With Sauce Aurora  
Served With Baked Potato (OR)  
Mashed Potatoes  
And Vegetable Medley

## **Prime Rib Au Jus** **\$27.95**

8 Oz. Cut Garlic And Herb Encrusted  
Prime Rib, Slow Roasted In Cabernet Au  
Jus, Served With Baked Potato And Baby  
Carrots

## **Sirloin Medallions** **\$26.95**

Seared And Slow Roasted Certified Angus  
Sirloin Medallions Topped With A Rich  
Red Wine Demi-Glace, Served With Baked  
Potato And Vegetable Medley

## **Roast Baron Of Beef** **\$24.95**

Roasted Thin Sliced Baron Of Beef  
Topped With A Red Wine Portabella  
Sauce And Rice Primavera

## **8 oz. New York Strip** **\$27.95**

Roasted Strip Loin With Baked Potato  
And Chef's Choice Vegetables

## **Pork Loin Medallions** **\$23.95**

Tender Roasted Pork Loin With A Natural  
Au Jus With A Hint Of Garlic Served With  
Mashed Potatoes And Italian Green Beans  
With Mushrooms

## **Herb Roasted Pork Loin** **\$23.95**

Topped With Whole Grain Mustard  
Cream Sauce, Served With Garlic Roasted  
Potatoes And Baby Carrots

## **Chili Garlic Rubbed Pork Loin** **\$23.95**

Topped With Whole Grain Mustard  
Cream Sauce, Served With Garlic Roasted  
Potatoes And Baby Carrots

## **Turkey With Dressing** **\$22.95**

Turkey Breast Sliced Thin Over Dressing  
Served With  
Cut Green Beans  
And Mashed Potatoes  
And A Table Serving Of Cranberry Sauce

## **Citrus Seasoned Salmon Filets** **\$25.95**

Slow Baked Filet With Citrus Seasoning,  
Topped With A Sherry Lobster Cream  
Sauce Atop Rice Primavera

## **Herb Roasted Chicken** **\$23.95**

Fresh Herb Rubbed Chicken Breast With  
Light Chicken Au Jus Oven Roasted with  
Rosemary Potatoes  
And Confetti Corn

## **Chicken Alfredo** **\$23.95**

Baked Chicken Breast Topped With  
Creamy Parmesan Sauce  
Over Fettuccine,  
Served With Broccoli And Carrots

## **Lemon Peppered Chicken** **\$23.95**

Slow Baked Chicken Breast Topped With  
A White Wine Lemon  
Herb Sauce Over Penne Pasta,  
Served With Tri-Colored Bell Peppers

## **Dijon Chicken** **\$23.95**

Chicken Breast Topped With Wild  
Mushroom Dijon Cream Sauce Served  
With Parmesan Herbed Orzo And Snap  
Peas With Red Peppers

## **Chicken Mornay** **\$23.95**

Slow Baked Herbed Chicken Breast  
Smothered With A Swiss Cheese Sauce  
Over Spinach Linguini, Served With  
Buttered Carrots

## DESSERT SELECTIONS

*Choice Of One (1) Selection Or Two (2) Selections; To Be Set At Alternating Place Settings.*

Layered Chocolate Cake | Lemon Layer Cream Cake | German Chocolate Cake | Coconut Cake | Carrot Cake  
Baked Apple Pie | Pecan Pie | Sweet Potato Pie With Whipped Cream Topping | Key Lime Pie Garnished With Lime Zest

### **UNIQUE INDULGENCES +\$3/Per Person:**

New York Cheesecake With Your Choice Of Cherry, Blueberry Or Strawberry Topping  
Tiramisu Served Champagne Style | Godiva Infused Chocolate Mousse

# VEGETARIAN PLATED ENTREES

*Priced Per Person*

*Meals Served With Freshly Brewed Coffee (Regular And Decaf), Iced Tea, Ice Water, Hot Tea On Request, Dinner Rolls, House Mixed Fresh Salad With Shredded Carrots, Red Cabbage, Tomato And Cucumber Slices And Your Choice Of Dessert.*

All Listed Options Are

**\$19.95**

## **Stir Fry**

Wild Rice Blend Topped With Sautéed Mushrooms, Carrots, Green Peppers, Onions And Garlic  
In A Ginger Vegetable Broth

## **Alfredo Primavera**

Tomato Basil Fettuccine Topped With Broccoli, Cauliflower And Sliced Carrots  
In A Parmesan Alfredo Sauce

## **Vegetarian Lasagna**

Layers And Layers Of Pasta Are Sandwiched Between Vegetables, Ricotta Cheese And White Sauce

## **Mediterranean**

Penne Pasta Topped With Feta Cheese, Mushrooms, Sliced Fresh Squash, Onions, Garlic  
In A Chunky Tomato Basil Sauce

## **Roasted Garlic And Spinach Ravioli**

Roasted Garlic And Spinach Filled Pasta And Served With A Creamy Alfredo Sauce

## **Baked Penne With Roasted Vegetables**

Al Dente Penne Pasta Tossed With A Medley Of Roasted Vegetables And A Creamy Roasted Garlic Sauce

## **Ravioli Primavera**

Roasted Vegetable Raviolis Topped With Marinara Sauce

## **Chef's Creation**

Allow Our Chef To Create A Wonderful Veggie Meal  
That Compliments The Salad And Dessert Choice As The Rest Of Your Guests For The Same Price

*CUSTOM SELECTIONS AND VEGAN APPROPRIATE SELECTIONS AVAILABLE UPON REQUEST*

# CHOICE DINNER BUFFET

*Priced Per Person*

*Meals Served With Freshly Brewed Coffee (Regular And Decaf), Iced Tea, Ice Water, Hot Tea On Request, Dinner Rolls, And Chef's Choice Dessert.*

Minimum Of 50 Guests Required For All Buffets. A Surcharge Of \$3.00 Per Guest Will Be Added If The Final Guarantee Falls Between 25-49 Guests. A Served Dinner Is Suggested For Groups With Less Than 25 Guests. All Buffets Are Based On Two Hour Service Time.

**Two Entrées \$25.95    Three Entrées \$28.95    Four Entrees \$ 33.95**

## CHOICE OF TWO SALADS

Freshly Mixed Salad Greens With Ranch And Italian Dressings  
Freshly Made German Style Potato Salad (Max 300 People)  
Rotini Pasta Primavera  
Antipasto Salad  
Freshly Made Traditional Potato Salad (Max 300 People)

Mediterranean Pasta Salad With Aegean Vinaigrette  
Baby Shrimp And Seashell Pasta Salad  
Caesar Salad  
Orzo Confetti Salad

## CHOICE OF ENTRÉES

### **POULTRY**

Chicken Forestiere Topped With Shiitake  
And Portabella Mushroom (Bone In  
Chicken)  
Baked Chicken Breast Smothered In  
Tomato Basil Onion Sauce  
Slow Baked Boneless Chicken Breast With  
A Brandy Infused Cream Sauce  
Boneless Lemon Chicken Breast In White  
Wine Fresh Herb Sauce  
Baked Boneless Chicken Breast In A  
Creamy Parmesan Sauce  
Herb Roasted Boneless Chicken Breast In  
A Light Chicken Velouté

### **ENHANCEMENT POULTRY CHOICES + \$2/PP**

\*Oven Roasted Turkey Breast In Gravy  
\*Fried Chicken– Max 300 People  
\*Raspberry Glazed Chicken

### **BEEF**

Slow Roasted Sliced Roast Beef With Au  
Jus  
Whole Oven-Roasted Strip Loin Of Beef  
Thinly Sliced And Topped With Portabella  
Wine Sauce  
Pepper Steak Sirloin Tips With Sautéed  
Onions, Red and Green Bell Pepper

### **PORK**

Carolina Chopped BBQ  
Garlic Chili Pork Loin  
Garlic Rubbed Pork Loin With A Wild  
Mushroom Au Jus  
Italian Sausage With Mixed Peppers And  
Onions  
Herb Crusted Pork Loin With A Bourbon  
Glaze  
Bratwurst

### **SEAFOOD**

Shrimp Newburg  
Shrimp & Sausage Jambalaya  
Fried Catfish  
Slow Baked Cod Fillets In White Wine  
Sauce

## CHOICE OF TWO VEGETABLES

Steamed Fresh Broccoli Florets  
Broccoli With Cheese Sauce  
Peas And Mushrooms  
Brussels Sprouts  
Italian Green Beans  
Honey Glazed Buttered Carrots  
Confetti Corn  
Fresh Squash, Zucchini, Onion Medley  
Country Style Green Beans With Ham  
Oriental Vegetable Medley  
California Medley (Broccoli, Cauliflower And Carrots)

## CHOICE OF TWO STARCHES

Butter Whipped Potatoes  
Garlic Whipped Potatoes  
Candied Sweet Potatoes Rice Pilaf  
Herb Roasted Potatoes  
Steamed Parsley Potatoes  
Corn Bread Dressing  
Homemade Macaroni And Cheese  
Wild Rice Blend  
Confetti Rice  
Fluffy Steamed White Rice

## CHEF'S CHOICE DESSERTS

# THEMED DINNER BUFFETS

*Priced Per Person*

*Meals Served With Freshly Brewed Coffee (Regular And Decaf), Iced Tea, Ice Water, Hot Tea On Request, Dinner Rolls, And Chef's Choice Dessert.*

Minimum Of 50 Guests Required For All Buffets. A Surcharge Of \$3.00 Per Guest Will Be Added If The Final Guarantee Falls Between 25-49 Guests. A Served Dinner Is Suggested For Groups With Less Than 25 Guests. All Buffets Are Based On Two Hour Service Time.

## **Taste Of Tuscany**

**\$28.95**

Antipasto Salad Mediterranean Salad  
Chicken Cacciatore Seasoned Meatballs  
Italian Sausage With Bell Peppers And Onions  
Fettuccine With Alfredo Sauce  
Spaghetti With Marinara Sauce  
Italian Green Beans With Lemon And Basil  
Confetti Corn  
Garlic Bread  
Trifle Pound Cake Layered With  
Vanilla Cream And Drizzled With Chocolate Sauce\*

\*Substitute Indulgence Dessert  
Tiramisu For \$2.50 Extra Per Person.

## **Indoor Picnic**

**\$19.95**

Fruit Salad  
Freshly Mixed Greens Salad  
Grilled Burgers  
Beef Franks With Chili  
Grilled Breast Of Chicken  
Hamburger And Hot Dog Buns  
Assorted Sliced Cheeses And Condiments,  
Tater Tots  
Homemade Macaroni And Cheese  
Country Style Green Beans With Ham  
Baked Beans  
Watermelon Wedges And Assorted Desserts

## **Carolina Backyard BBQ**

**\$26.95**

Mesquite Pulled BBQ  
BBQ Pork Ribs  
BBQ Chicken  
Pasta Salad  
Traditional Potato Salad  
Home-Style Baked Beans  
Whole New Red Potatoes  
Corn On The Cob  
Dinner Rolls  
Freshly Baked Apple Pie Or Peach Cobbler\*

\* Substitute Indulgence Dessert  
Banana Pudding For \$1.50 Extra Per Person.

## **Seafood Heaven Buffet**

**\$39.95**

Caesar Salads  
Freshly Mixed Greens Salad  
Crab Legs  
Jumbo Shrimp  
Clams  
Mussels  
Oysters  
Seafood Newburg  
Grilled Fish  
Smoked Salmon  
Crab Stuffed Mushrooms  
Seafood Jambalaya  
Crawfish  
Steamed Vegetables  
Macaroni & Cheese  
Steamed White Rice  
Carving Station: Carved Beef With Fresh Breads  
Assorted Cakes And Pies

# HOT, COLD & SWEET HORS D'OEUVRES

## HOT HORS D'OEUVRES

- Per 100 Pieces

Babyback Spare Ribs .....	\$175
BBQ Baby Franks .....	\$125
Cocktail Franks In Puff Pastry .....	\$125
Seasoned Italian Sausage In Puff Pastry .....	\$175
Petite Oriental Spring Rolls .....	\$150
Petite Quiche Lorraine .....	\$150
Spanakopita (Spinach & Feta Pastry) .....	\$150
Sausage Stuffed Mushroom Caps .....	\$150
Crab Stuffed Mushrooms .....	\$275
Mini Cordon Bleu .....	\$175
Cocktail Meatballs .....	\$150
Buffalo Chicken Bites .....	\$125
Chicken Drumettes <i>SERVED WITH</i> BBQ & Honey Mustard Sauce .....	\$150
Original Buffalo Wings <i>SERVED WITH</i> Ranch And Celery Sticks .....	\$175
Chicken Tenderloins <i>SERVED WITH</i> BBQ & Honey Mustard Sauce .....	\$150
Coconut Shrimp .....	\$275
Surf N' Turf Kabobs .....	\$275
Chicken Kabobs .....	\$200
Beef Kabobs .....	\$200
Bacon Wrapped Shrimp .....	\$250
Bacon Wrapped Scallops .....	\$275

## COLD HORS D'OEUVRES

- Per 100 Pieces

Deviled Eggs With Assorted Fillings .....	\$125
Romaine Cherry Tomatoes Filled With Seafood Salad .....	\$125
Prosciutto Di Parma, Pesto Butter On Artisan Crustini .....	\$125
Finger Sandwiches..... <b>CHOICE OF:</b> Freshly Made Chicken, Ham Or Pimento Cheese .....	\$150
Prosciutto Wrapped Melon Wedge .....	\$150
Celery Filled With Roquefort Cheese Blend And Black Olives .....	\$150
Coconut Crab Salad In Cucumber .....	\$175
Crabmeat And Artichoke Salad Served In Pastry Shells Market Price .....	\$175
Season Oven Roasted Sirloin Of Beef With Horseradish Spread On Artisan Crustini .....	\$200
Smoked Salmon, Capers, Chopped Red Onion, Dilled Cream Cheese On Mini Bagel .....	\$250
Jumbo Shrimp On Ice Served With Cocktail Sauce .....	\$275

## SWEET TREATS

- Per 50 Pieces

Strawberries In Tuxedos .....	\$150
Chocolate Covered Candied Cherry Mice .....	\$125
Assorted Petit Fours .....	\$125
Assorted Mini Bavarian Pastries .....	\$150
Pound Cake Bites .....	\$75

*Many Of The Above Items Are Available Butler Passed For An Additional Service Fee Of \$50 Per Attendant.  
One Butler Attendant Per Item/Per 100 Persons. Ask Your Sales Representative For More Information.*

# DISPLAYS, DIPS & CARVINGS

## Fruit Display

\$100 / 25 Servings  
\$175 / 50 Servings  
\$325 / 100 Servings

## Vegetable Display

\$100 / 25 Servings  
\$175 / 50 Servings  
\$325 / 100 Servings

## Domestic Cheese Display

\$100 / 25 Servings  
\$175 / 50 Servings  
\$325 / 100 Servings

## International Cheese Display

\$175 / 25 Servings  
\$225 / 50 Servings  
\$375 / 100 Servings

### Bordeaux Bountiful Display

A Display Of Fresh Cascading Fruit, Vegetables, Domestic And International Cheeses  
Garnished With Chocolate Covered Cherry Mice And A Variety Of Dipping Sauces.  
Crackers, Mixed Nuts, Crispy Chips And Pretzels  
\$9.95 / Per Person (Minimum Of 30)

### Antipasto Mirror Display

Cubed Cheeses, Genoa Salami, Black Olives, Peppers, Assorted Crackers And Baked Bread Sticks  
\$375 / 100 Servings

### Smoked Salmon Mirror Display

Served With Chopped Red Onions, Eggs, Capers, Cream Cheese And Baguettes  
\$250 / 50 Servings

### New York Deli Tray

Salami, Pastrami, Provolone, Olives, Pickles, Marinated Artichokes And Peppers Served With Silver Dollar Rolls  
\$450 / 100 Servings

## GOURMET DIPS

### Hot Artichoke, Spinach And Cheese Dip

Served With Pita Points  
And Melba Toast  
\$175 / 100 Servings

### Hot Crab Dip

A Blend Of Crab And Cheeses With  
A Hint Of Dill And Lemon  
Served With Pita Points  
And Melba Toast  
\$225 / 50 Servings

### Fresh Hummus

Served With Pita Points  
\$175 / 50 Servings

## RECEPTION CARVING STATIONS

*Prices On Carved Items Subject To Market Price Change. All Beef Items Are Prepared Medium.  
REQUIRED CARVER FEE OF \$50 PER STATION*

### Roast Leg Of Lamb

With Pinot Noir Thyme Au Jus And Assorted Dinner Rolls  
\$275.00 / 30 Servings

### Maple Glazed Baked Ham

Served With Honey Mustard And Assorted Dinner Rolls  
\$225 / 50 Servings

### Garlic Chili Rubbed Tender Roast Pork Loin

Served With Pineapple Salsa, Honey Mustard  
And Assorted Dinner Rolls  
\$175 / 40 Servings

### Baron Of Beef

Served With Creamy Horseradish, Mustard, Mayonnaise  
And Assorted Dinner Rolls  
\$450 / 100 Servings

### Roast Sirloin Of Beef

Served With Mustard, Mayonnaise, Au Jus  
And Assorted Dinner Rolls  
\$225 / 50 Servings

### Coffee Crusted Prime Rib

Served With Au Jus, Creamy Horseradish Dip  
And Assorted Dinner Rolls  
\$175 / 20 Servings

### Roasted Tom Turkey

Served With Pan Gravy, Cranberry, Mayonnaise  
And Assorted Dinner Rolls  
\$175 / 30 Servings

# SPECIALTY STATIONS

*Stations Are Based On 2 Hour Service.  
A Minimum Of Twenty-Five (25) Guests Required, Surcharge Will Apply If Less Than (25).*

## Omelet Station

**\$10.95 Per Person / Station Attendant**

Three Egg Omelet Prepared To Order - Diced Tomatoes, Green Onions, Diced Bell Peppers, Mushrooms, Ham, Turkey, Smoked Bacon, Cheddar Cheese, Monterey Jack Cheese  
Additional Ingredients Require An Additional \$1.00 Per Item

## Waffle Station

**\$10.95 Per Person / Station Attendant**

Freshly Made Belgian-Style Waffles - Maple Syrup, Fresh Seasonal Berries, Powdered Sugar, Cinnamon, Whipped Cream

## Parfait Station

**\$8.95 Per Person / Self-Serve Station**

Create Your Own Healthy Parfaits!  
Bowls Of Fresh Berries, Seasonal Fruits, Roasted Almonds, Pecans & Pistachios, Coconut, Honey, House Made Granola, Berry Sauce, Honeyed Vanilla Bean & Plain Yogurt

## Pasta Bar

**\$10.95 Per Person / Self-Serve Station**

Fettuccine, Penne & Tricolor Pasta  
Served With: Alfredo And Marinara Sauce, Parmesan Cheese, Sautéed Mushrooms And Garlic Bread

## Taco/Fajita Bar

**\$11.95 Per Person / Self-Serve Station**

Hard Shell Tacos And Flour Tortillas  
Served With: Seasoned Ground Beef, Fajita Chicken Breast Strips, Refried Beans And Spanish Rice  
And An Assortment Of Toppings Including: Chopped Tomatoes, Shredded Cheddar Cheese, Lettuce, Sour Cream And Salsa

## Shrimp And Grits Station

**\$12.95 Per Person / Station Attendant**

Shrimp & Grits Station: Sautéed Shrimp To Order Served With Cheesy Ground Grits And An Assortment Of Toppings Including: Diced Tomatoes, Chives, Bacon, Hot Sauce, And Grated Cheese.  
Served In A Glass.

## Smashed Baked Potato Station

**\$10.95 Per Person / Station Attendant**

Freshly Baked Smashed Idaho Potatoes  
With Assortment Of Toppings Including: Shredded Cheddar Cheese, Sour Cream, Bacon Bits, Chives, Mushroom Gravy, And Freshly Whipped Butter.  
Served In A Glass.

## Smashed Sweet Potato Station

**\$10.95 Per Person / Station Attendant**

Chunky Mashed Sweet Potato Served With Candied Pecans, Brown Sugar, Honey, And Mini-Marshmallows  
With Freshly Whipped Butter.  
Served In A Glass.

## Salad Station

**\$10.95 Per Person / Self-Serve Station**

Crisp Garden Lettuces  
Cherry Tomatoes, Cucumbers, Mushrooms, Red Onions, Shredded Carrots, Olives, Candied Pecans, Sunflower Seeds, Croutons, Cheddar Cheese, Blue Cheese & Parmesan Cheese, Diced Grilled Chicken, Bacon & Turkey  
Italian, Ranch, Caesar And Balsamic Vinaigrette Dressings

# RECEPTION PACKAGES

## The Eiffel Tower

*Minimum Of 50 Guests*

**\$42 Per Person For First Hour**

**\$24 Per Person For Each Additional Hour**

**Package Subject To \$50 Chef Carver Fee Up To Two Hours**

A Display Of Fresh Cascading Fruit, Vegetables, Domestic And International Cheeses  
Antipasto Display Of Cubed Cheeses, Genoa Salami, Black Olives, Peppers, Assorted Crackers And Baked Bread Sticks  
Spanakopita (Spinach & Feta Pastry)  
Buffalo Chicken Bites  
Surf N' Turf Kabobs  
Smoked Salmon Mirror Display  
Chef Carved Prime Rib  
Rolls & Condiments  
Chocolate Dipped Strawberries  
Pound Cake Bites and Mini Bavarian Pastries  
Water, Iced Tea, Regular And Decaf Coffee, And Hot Tea

## The Mona Lisa

*Minimum Of 20 Guests*

**\$19 Per Person For First Hour**

**\$12 Per Person For Each Additional Hour**

A Display Of Fresh Cascading Fruit, Vegetables, Domestic And International Cheeses  
Spring Rolls With Sweet And Sour Dipping Sauce  
Swedish Cocktail Meatballs  
Barbeque Meatballs  
Breaded Chicken Tenders With Honey Mustard  
Smoked Salmon, Capers, Chopped Red Onion, Dilled Cream Cheese On Mini Bagel  
Pound Cake Bites and Mini Bavarian Pastries  
Water and Iced Tea  
Water, Iced Tea, Regular And Decaf Coffee, And Hot Tea

# BAR & ALCOHOLIC BEVERAGES

## CASH BARS

GUESTS ARE NOT PERMITTED TO BRING LIQUOR INTO ANY EVENT HELD AT THE HOLIDAY INN FAYETTEVILLE-BORDEAUX

\$75.00 Bartender Fee/Per Bar – Bartender

Your Choice Of Brand Stock Level; Mixed Blended Brand Stocks Is An \$75 Stocking Fee Per Additional Level

LIQUOR SELECTIONS	HOUSE BRANDS / \$4	PREMIUM BRANDS / \$6	SUPER PREMIUM BRANDS / \$8
BOURBON	Jim Beam	Jack Daniels	Makers Mark
WHISKEY	Aristocrat Whiskey	Crown Royal	Crown Royal Black
SCOTCH	Scoresby	Dewar's	Johnnie Walker Black
GIN	Aristocrat Gin	Tanqueray	Bombay Sapphire
VODKA	Aristocrat Vodka	Absolut	Grey Goose
RUM	Aristocrat Rum	Bacardi Silver	Captain Morgan
TEQUILA	Aristocrat Tequila	Jose Cuervo	Patrón Silver

### All Bar Levels Are Stocked With The Following House Beer And Wine Selections

LIQUORS/MIXES: Peachtree Schnapps, Grand Mariner – Orange, Amaretto Di Amore, Bailey's Irish Cream, Khalsa

BEER: Bud, Bud Light, Miller Lite, Coors Lite, Michelob Ultra, Yuengling, Heineken and Corona

WINE: White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon, Moscato, Pinot Grigio

MISCELLANEOUS: Bottled Water, Sparkling Water and Soft Drinks

(Other Brands Available Upon Request And Subject To Stocking Fees)

## HOST SPONSORED BARS & KEGS

Unlimited Consumption Of Beverages, Priced Per Person.

Includes Brand Category Of Choice, Imported And Domestic Beer, House Wine, Assorted Soft Drinks, Bottled Water, Mixers And Juices

Other Pre-Paid Host Tab Options Available

### HOUSE BRANDS

One Hour ~ \$13.00  
Two Hours ~ \$18.00  
Three Hours ~ \$22.00  
Four Hours ~ \$26.00

### PREMIUM BRANDS

One Hour ~ \$17.00  
Two Hours ~ \$22.00  
Three Hours ~ \$26.00  
Four Hours ~ \$30.00

### SUPER PREMIUM BRANDS

One Hour ~ \$20.00  
Two Hours ~ \$25.00  
Three Hours ~ \$29.00  
Four Hours ~ \$33.00

### BEER, WINE & SODA

One Hour - \$11.00  
Two Hours - \$16.00  
Three Hours - \$20.00  
Four Hours - \$24.00

### KEGS

1/2 Barrel Keg . . . . . (Approximately 15.5 Gallons) . . . . . \$350.00/Ea

Pony Keg . . . . . (Approximately 6.5 Gallons). . . . . \$250.00/Ea

## CHAMPAGNE & WINE

Price Per Bottle

### CHAMPAGNES

Crane Lake Brut (House Champagne), \$15.00  
Martini & Rossi Asti Spumante (Italy) \$27.00  
Charles De Fere Tradition (France) \$20.00  
Perrier Jouet Grand Brut (France) \$89.00

### HOUSE BRANDS "CRANE LAKE" WINE

Cabernet Sauvignon \$15.00  
Merlot \$15.00  
White Zinfandel \$15.00  
Chardonnay \$15.00

### WHITE WINES

Bridgeview Blue Moon Riesling (Oregon) \$23.00  
Mezza Corona Pinot Grigio (Italy) \$20.50  
Dreyer Chardonnay (Sonoma) \$23.00  
George Duboeuf Pouilly Fuisse (France) \$35.00

### BLUSH WINES

Fetzer White Zinfandel (California) \$17.00  
Forest Glen White Merlot (Sonoma) \$19.50

### RED WINES

Fetzer Valley Oaks Merlot (California) \$18.50  
Saintsbury "Garnet" Pinot Noir (Napa) \$35.00  
Ravenswood VB Zinfandel (California) \$25.50  
Firestone Merlot (Santa Ynez) \$35.00  
Bommarito Cabernet Sauvignon \$28.00

### IMPORTED WINES

Mcguigan Shiraz (Australia) \$25.50  
Yellowtail Shiraz (Australia) \$18.00  
Querceto Chianti Classico (Italy) \$27.00  
Colosi Rosso (Italy) \$22.00

### NON-ALCOHOLIC BEVERAGES

Non-Alcoholic Sparkling Champagne \$12.00  
Sparkling White Grape Juice Cocktail \$10.00  
Sparkling Red Grape Juice Cocktail \$10.00

CORKAGE FEE: FOR CLIENT PROVIDED TOASTING WINE, CHAMPAGNE OR SPARKLING CIDER @ \$5.00/PER BOTTLE AND SPECIAL USE PERMIT REQUIRED

Rates Subject To Change With Based On Market Prices.

Specialty Wines & Champagne May Be Ordered With Advance Notice Coordinated With Your Catering Sales Manager.

# AUDIO & VISUAL SOUND PRICES

*Just A Sample Of Our Abilities, If There Is Equipment Not Listed That You Require For Your Event Please Let Us Know.  
All Outside Equipment Must Be Communicated To And Authorized By Your Sales Manager; Subject To Permission Fees.*

## AUDIO EQUIPMENT

Standard Wired Microphone	\$50.00
Hand Held Wireless Microphone	\$125.00
Lavaliere Wireless Microphone	\$125.00
House Sound Patch	\$50.00
Computer Audio Patch	\$50.00
4 Channel Mixer	\$50.00
8 Channel Mixer	\$75.00
Powered Speaker	\$150.00
Passport PA System*	\$175.00

*\*Includes: (2) Speakers, (1) Wired Microphone, (1) 4 Channel Mixer With 200 Watt Amp And Includes All Appropriate Stands And Cables*

**UTILIZING MORE THAN (1) MICROPHONE IN THE SAME EVENT SPACE, REQUIRES A MIXER ADD ON.**

## LIGHTING

Memorial Light On A Tree	\$75.00	Floor LED Uplight	\$75.00
Memorial Light In Ceiling	\$100.00	10 Led Light Package	\$500.00

## MEETING AIDS

Flip Chart, Pad And Markers	\$35.00	Conference Phone	\$125.00
Whiteboard With Markers	\$40.00	42" Flat Screen TV	\$450.00
Standing Podium (Based On Availability)		27" TV	\$75.00
FREE		27" TV With DVD/VHS	\$150.00
Podium Light	\$15.00	Overhead Projector	\$65.00
Extension Cord	\$10.00	DVD Player	\$65.00
Power Strip	\$10.00	CD Player (Single Tray)	\$65.00
Easel	\$15.00	Dual Projection: AV Link With Cables*	\$150.00
Laser Pointer	\$45.00		
Wireless Mouse	\$45.00		

*\*Ability To Display On 2 Projectors From 1 Source (VGA 1 TO 2 VGA)*

## SCREENS

5 X 5 Tripod Screen	\$65.00
6 X 6 Tripod Screen	\$75.00
7 X 7 Tripod Screen	\$85.00
8 X 8 Tripod Screen	\$100.00
7.5 X 10 Fast Fold Screen	\$320.00

## EVENT PACKAGES

Military Ball Package #1	\$1600
<i>(2) 8' Screen/LCD Projector Package, (1) Microphone, (1) PA System, (1) Memorial Light, (3) Hour DJ Service</i>	
Military Ball Package #2	\$1800
<i>(2) 7.5X10 Screen/LCD Projector Package, (1) Microphone, (1) PA System, (1) Memorial Light, (3) Hour DJ Service</i>	
Ballroom Package	\$1500
<i>(2) 8' Screen/LCD Projector Packages, (1) Microphone, (1) PA System, (3) Hour DJ Service</i>	

## SCREEN/PROJECTOR PACKAGES

6' Screen/LCD Projector Package	\$250.00
8' Screen/LCD Projector Package	\$395.00
7.5X10 Screen/LCD Projector Package	\$595.00

**ALL SCREENS INCLUDE 1 AV STAND, POWER STRIP AND EXTENSION CORD**

## EXHIBITS - TABLE SKIRTING NOT INCLUDED; HOTEL WILL PROVIDE TABLECLOTH

Pipe And Drape (Per Foot)	\$12.00
6'x30" Exhibit Tables With 2 Chairs	\$10.00
8'x30" Exhibit Tables With 2 Chairs	\$10.00

## DJ SERVICE

Professional DJ Service	\$450.00	<i>Includes 3 Hours Of Service, Only \$150 Per Additional Hour</i>
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## MISCELLANEOUS SERVICE CHARGES

Late Add On Charge	\$75.00	<i>Assessed For Equipment Additions Inside Of 6 Hours Of Event Start</i>
Technical Labor Assistance (Per Hour)	\$65.00	
High Voltage Multi Power Sources	\$250.00	<i>Typically Required For Large Bands and/or Multi Exhibits with Power</i>
Wireless Internet	FREE	
Wired Hard Line Internet	\$100.00	
Wired Hard Line Phone Line	\$100.00	<i>If dedicated direct in bound and out bound # required additional fees apply</i>

**PACKAGE PRICING IS AVAILABLE ON ALL REQUIREMENTS THAT EXCEED \$1200.00**