



VILLAGE INN EVENT CENTER

Featuring the Crystal Ballroom
www.thevillageinn.com



Centrally Located
in North Carolina

MEETING AND BANQUET FACILITIES

Grand Ballroom



Village Inn Event Center in Clemmons, NC offers nine banquet rooms that can be arranged into flexible meeting space that includes: Ballrooms, Exhibit Space, Reception Areas, Private Dining Rooms, Breakout Rooms, General Session and Boardrooms. We can accommodate up to 1,000 guests.

Room	Size	Banquet	Theater	Classroom	Reception
Grand Ballroom	8190 sf.	650	700	300	1000
Crystal Ballroom	3354 sf.	200	150	90	500
The Ivy Room	1725 sf.	80	100	50	100
Lexington	1890 sf.	90	125	75	150
Monroe	1890 sf.	90	125	75	150
Winston	1890 sf.	90	125	75	150
Salem	855 sf.	30	50	24	50
North	1665 sf.	70	100	60	100
Executive Board Room	500 sf.	20	n/a	n/a	25
Pre-Function	1250 sf.	Exhibit/Registration Space			



Full Service Event Planner

ABOUT THE VILLAGE INN

141 Spacious Rooms

- 1 Executive Suite with Jacuzzi Tub
- 3 Studio Suites (520 sf.)
- 2 Handicapped Accessible Rooms
- 36 King Rooms (Sleeper Sofa in each Room)
- 99 Two Queen Bed Rooms

5 Hospitality Rooms

Free Wireless Internet Access

7 Acres of Free Parking

All Meeting Space on Ground Level

On-Site Crosby Restaurant and Bar

Corporate, State, Government & Group Rates Available

Full Hot Breakfast Buffet

In-room iPod Docking Stations

HD Flat Screen Televisions

Microwave and Refrigerator

Golf Packages

Outdoor Pool and Fitness Center

Restaurants and Shopping within

walking distance

Business Center

Centrally Located in NC

Business Desk and Ergonomic Chair



AVAILABLE ROOMS



Executive Non-Smoking King

Upon entering this premium room you will be greeted by an inviting Custom Thomasville King bed with upgraded Pearl Linens. A pull out sleeper sofa is standard in each Executive King Room. 32" High Definition television, Microwave and Refrigerator in every room. In room iPod docking station allows you to wake up to your favorite music!



Two Queen Beds

Standard guest room with Two Queen Beds. Custom Thomasville furniture throughout the room and upgrade Pearl Linens on beds. 32" High Definition television, Microwave and Refrigerator in every room. In room iPod docking station allows you to wake up to your music!



King Studio Suite

This premium suite features a spacious living area (520 sq.) with divided bedroom with one king bed. A pull out sleeper sofa is standard in each King Studio Suite. 32" High Definition television, Microwave and Refrigerator in every room. In room iPod docking station allows you to wake up to your favorite music!



Executive Jacuzzi Suite

Two Room Jacuzzi suite that features a spacious living area, quaint kitchenette with refrigerator and microwave and a separate bedroom with 1 king bed. The bathroom features a marble vanity with walk in shower and large separate Jacuzzi tub.

LOCAL ATTRACTIONS

Golf Packages - www.haveclubswilltravel.com

Packages available for the many golf courses in the surrounding area. Tee off on beautifully groomed fairways that wind through the rolling country side where the mild climate allows for year-round golf. Enjoy a relaxed uncrowded atmosphere and course layouts friendly to players of all levels. 540 holes of golf within a 20 mile radius.

Tanglewood Park

There are plenty of activities for the whole family available at Tanglewood Park! Kids love the horseback riding, paddle boats, swimming pool, tennis courts and playground! Adults love the Championship Golf Course! Only 5 minutes away from Village Inn Event Center!

Old Salem

The most authentic and comprehensive history attraction in the country. Find yourself in another time and place by discovering Old Salem's four museums: The Historic Town of Salem, The Museum of Early Southern Decorative Arts, The Old Salem Toy Museum and the Old Salem Children's Museum.

Winston-Salem Dash Baseball

Take me out to the ball game and enjoy a night out at the ballpark! Less than 10 minutes from Village Inn Event Center, Winston-Salem's premier baseball team takes the field. Take the whole family and enjoy a fun filled night!

Yadkin Valley Vineyards

Head west less than 30 minutes from Village Inn Event Center and immerse yourself in North Carolina's Wine Country. With hundreds of vineyards you are sure to find the perfect wine for your taste buds!

Hanes Mall

Less than 15 minutes from Village Inn Event Center. Over 200 stores including Macy's, H&M, JcPenney and many more!

Winston-Salem is known as the City of the Arts.

Discover an assortment of art galleries in our downtown district and visit our unique shops and diverse restaurants.



VILLAGE INN
EVENT CENTER

Featuring the Crystal Ballroom

Village Inn Event Center
6205 Ramada Drive
PO Box 926
Clemmons, NC 27012
800.554.6416

www.thevillageinn.com



— VILLAGE INN —
EVENT CENTER

Featuring the Crystal Ballroom

6205 Ramada Drive Clemmons, NC 27012 | P.O. Box 926 | Phone: 336.766.9121 | Fax: 336.766.1112

The staff and management at the Village Inn Event Center would like to thank you for showing interest in holding your upcoming function with us. We look forward to the pleasure of working with you in the near future.

Enclosed you will find Meeting/Banquet room rental rates and sizes and our menu packet which contains many catering options and rates.

Please call us or stop in if you have any questions regarding the menu, our policies or if you need assistance. If you would like to come by and take a look at our facilities, I can be reached on my direct line at 336.714.0174 or you can always call the hotel directly at 336.766.9121 if you are local to the area; if you happen to be long distance, please call 800.554.6416. I look forward to hearing from you.

Sincerely,

Beth

Gardner

Director of Sales

Contract Policy

THE VILLAGE INN BANQUET & CATERING POLICIES

FOOD

All food items must be supplied and prepared by the hotel and may not be removed from the premises, even if there is food left over from the event. It is a violation of Health Code for leftover banquet food to be taken off site by guests.

All food, beverages, room rental and services are subject to the customary 20% Service Charge and applicable State Sales Tax. Wedding and specialty cakes may be provided by a non-hotel source. The hotel will not be responsible for set-up or maintenance of specialty cakes.

Menu selections are due 30 days prior to the arrival date. Menus can be customized to suit your needs. If menu selections are not provided to the catering department; a selection will be assigned by the hotel catering department to the event. Menu prices will be confirmed 90 days prior to your event date, as published menu pricing is subject to change.

BEVERAGE

Village Inn Event Center is responsible for the administration of the sale and service of all alcoholic beverages in accordance with the North Carolina State Legislative Commission's regulations. It is our policy that all alcoholic beverages be supplied and served by the hotel. Bartender fees are \$35.00 for the first hour and \$15.00 for each additional hour per bartender. Proper identification may be required for all guests that consume alcohol. It is not permitted to bring in alcohol of any kind that has not been purchased by the hotel. All beverage items are subject to the customary 20% Service Charge and applicable State Sales Tax.

GUARANTEE POLICY

For all functions, the hotel must have specified attendance three (3) working days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly. We will charge for the guarantee or the number served, whichever is greater. If no guarantee is received by this office in the time required, we will consider the number of guests initially indicated on the banquet event order as the guarantee. The hotel cannot be responsible for service of more than 5% over the guarantee.

ROOM AND RENTAL

Function rooms are assigned according to the anticipated number of guests. If there are fluctuations in the number of attendees, or should more space become available, the hotel reserves the right to accordingly reassign the banquet function room. Client will begin function at designated time per the banquet event contract and agrees to have guests vacate the assigned areas at the closing time indicated per this contract. Failure to comply with these times will be subject to additional labor and/or rental charges. Additional rental may apply if group attendance falls below the estimated attendance at the time of booking. Any extended usage is subject to availability.

A \$500.00 non-refundable deposit is required for the Crystal Ballroom; a \$250.00 non-refundable deposit is required for all other function rooms.

BILLING

All charges are to be paid in advance unless previous billing arrangements have been approved. Direct billing applications must be received no later than 30 days prior to your event and are subject to the approval of our accounting department. Social events are not eligible for direct billing. All non-direct billing accounts require a valid credit card and deposit at time of contract. Full payment is required three (3) business days before the event.

For all non-direct bill events, the Village Inn Event Center must have a credit card on file for use in the event of any overages. This card will be pre-authorized for a predetermined amount to ensure the funds are available. If the guest does not want the credit card charged for overages, he or she must pay the balance due in cash before the end of the event. Otherwise, the credit card will be charged. If the guest then brings another form of payment at a later date, the charge will be reversed.

CONTRACT CANCELLATION

If the banquet event contract is terminated within 60 days of the function date, a cancellation fee of 50% of the projected revenue (including food and beverage) will be charged. The total projected revenue will be paid by the organization if contract is terminated within 30 days of the function date. The expected attendance on the contract will be used to determine the expected revenue. Cancellation of any event must be made verbally and in writing to either the Catering Sales Manager or the Director of Sales. All deposits are non-refundable.

LIABILITY

Village Inn Event Center reserves the right to inspect and control all private functions. Liability for damage to the premises will be charged accordingly. You will be responsible for any damages to any part of the hotel during the time period for your event and for any person under your control or contractor hired for the event. Loud, lewd or vulgar behavior is not permitted. The hotel may require the client to contract additional security at their expense. Village Inn Event Center reserves the right to cancel any function if management determines that there has been misrepresentation in the booking.

The hotel cannot assume responsibility for personal property and equipment brought on the premises, as well as equipment, materials or persona; property left in the hotel prior to, during, or following any function.

DECORATIONS

The hotel will not permit the affixing of anything to the walls, floors or ceilings with push pins, nails, staples, carpet tape or other substance. Prohibited decorations include throwing of confetti, bird seed, rice and glitter inside the property and use of silly string. Failure to comply will result in a \$250.00 cleanup fee.

MISCELLANEOUS

We are happy to assist you with your copying and faxing needs. Please note the following associated charges:

Copies	\$0.10 per page
Faxes	\$3.00 for up to 5 pages; \$1.00 for each additional page

For social events, the hotel staff is happy to assist with certain preparation, including placing pre-assembled favors at each table setting and lighting candles. Services NOT provided by the hotel include: Installing chair covers, assembling and/or placing centerpieces provided by the guest and arranging and/or distributing place cards. In certain circumstances, the catering staff may agree to provide one or more of these services at an additional cost.

STATE TAX

Please note that the State Sales Tax is calculated on total charges incurred, including the banquet service charge and room rental. State law requires this due to it being a service charge and not a gratuity.

FUNCTION SET-UP

Meeting room set-up requirements must be finalized 48 hours prior to scheduled time of the function. Any changes after this time will assess a fee based on the extent of the set-up charge made to the meeting room during the course of the event.

I understand and agree to the above policies:

Signature of Client or Responsible Party

Date

Event Name

Date of Arrival

On-Site Contact

Contact Phone Number During the Event

**Village Inn Event Center
6205 Ramada Drive
Clemmons, NC 27012
(336) 766-9121 (800)
554-6416**

Directions from Charlotte Area:

1. Head North on I-77 towards STATESVILLE.
2. Merge onto I-40 E via exit number 51A toward WINSTON-SALEM.
3. Take the exit number 184 - toward LEWISVILLE/CLEMMONS.
4. Turn SLIGHT RIGHT onto LEWISVILLE CLEMMONS ROAD.
5. Turn immediate LEFT onto RAMADA DRIVE.
6. Turn left into VILLAGE INN parking lot.

Directions from Raleigh/Durham Area:

1. Head West on I-40 towards GREENSBORO/HIGH POINT.
2. Take the exit number 184 toward LEWISVILLE/CLEMMONS.
3. Turn LEFT onto LEWISVILLE CLEMMONS ROAD.
4. Turn immediate LEFT onto RAMADA DRIVE.
5. Turn left into VILLAGE INN parking lot.





VILLAGE INN
EVENT CENTER

MENU



Break Time Any Time

A La Carte Breaks snacks & treats

the following are priced individually:

Individual Boxed Cereal with Milk	\$3.00
Assorted Fruit Yogurts	\$2.00
Ice Cream Bars	\$2.00
Frozen Fruit Bars	\$2.00
Assorted Whole Seasonal Fruit	\$1.50
Assorted Candy Bars	\$2.00
Hot Soft Pretzels with Mustard	\$3.00
Healthy Snack Bars	\$2.00

the following are priced by the dozen:

Doughnuts	\$17.00
Bagels with Cream Cheese	\$18.00
Croissants with Butter & Jelly	\$18.00
Sausage Biscuits	\$23.00
Ham Biscuits	\$23.00
Assorted Danish Pastries	\$17.00
Assorted Muffins	\$17.00
Freshly Baked Cookies	\$17.00
Chocolate Brownies	\$17.00
Cupcakes	\$17.00

the following are priced by the person:

Sliced Fresh Seasonal Fruit	\$3.00
Apple Slices with Caramel Sauce	\$3.00
Apple Slices with Vanilla Yogurt	\$3.00
Mixed Nuts	\$2.00
Peanuts	\$2.00
In Shell Peanuts	\$2.00
Tortilla Chips w/ Cheese Sauce & Salsa	\$3.00
Traditional Snack Mix	\$1.50
Mini Pretzels	\$1.50
Goldfish Crackers	\$2.00
Potato Chips with Dip	\$2.00
Popcorn	\$1.50
Kettle Chips with Dip	\$2.00
Vegetable Crudites with Dip	\$3.00
Pita Bread with Hummus	\$2.50
Herb Pita Chips	\$1.50

It's Break Time

the following are priced by the person:

Chocoholic	\$7.75
Fudge Brownies, Chocolate Chip Cookies, Hershey Bars, Twix, Snickers Bars, Milk, Coffee & Sodas	

Mini Me Sweet Shop	\$7.75
Miniature Candy Bars, Hershey Kisses, Lemon Bars, Mini Cupcakes, Coffee & Sodas	

Light & Healthy	\$7.75
Cool Veggies with Dip, Fresh Whole Fruit, Hummus with Pita Bread, Bottled Water & Bottled Juices	

Sweet ~ Sour ~ Salty	\$7.75
Apple Slices with Caramel Sauce, Vanilla Yogurt, Kettle Chips with Dip, Mixed Nuts, Bottled Water & Sodas	

BallPark	\$7.75
Salted and Roasted in Shell Peanuts, Popcorn, Jumbo Soft Pretzels with Mustard, Kettle Chips with Dip, Lemonade & Sodas	

Man Cave	\$7.75
Chili con Queso Dip, Tortilla Chips, Onions, Sour Cream, Pico de Gallo, Refried Beans, Bottle Water, and Sodas	

Sweets!

Dessert Buffet

the following are priced by the person:

Cheesecake Delight	\$7.95
Assortment of Flavored Cheesecakes, Cakes, & Pies	
Ice Cream Sundae Bar	\$5.00
Make your own Ice Cream Sundae with a Choice of Toppings	

More Desserts

the following are priced by the dozen:

Cupcakes	\$17.00
Assortment of Cookies	\$17.00
Chocolate Brownies	\$17.00
Strawberries with Chocolate Sauce	\$22.00

the following are priced per 100 pieces:

Minature Cheesecakes	\$160.00
Assorted Petit Fours	\$130.00
Assorted Mini's	\$160.00

Just Desserts

the following are priced by the slice:

Flavored Cheesecakes	\$5.95
Caramel Apple Pie	\$5.50
Pecan Pie	\$4.50
Key Lime Pie	\$4.50
Gourmet Carrot Cake	\$5.50
Tiramisu	\$5.95
Italian Crème Cake	\$5.95
Chocolate Truffle Mousse Cake	\$5.95
Double Chocolate Cake	\$3.95
Coconut Cake	\$3.95
Carrot Cake	\$3.95
Strawberry Layer Cake	\$3.95
Fruit Cobbler	\$3.50
Fruit Pies	\$3.50
Black Forest Cake	\$3.95
Lemon Cake	\$3.95



A customary 20% taxable service charge and current sales tax will be added to prices.

Beverages

Wine from RayLen Vineyards

the following are priced by the glass:

Riesling	\$5.00
Rose of Cabernet Franc	\$5.00
Yadkin Gold	\$5.00
Chardonnay	\$5.00
Barrel Chardonnay	\$5.00
South Mountain's Vineyard Chardonnay	\$5.00
Pinot Grigio	\$5.00
Cabernet Franc	\$5.00
Eagle's Select	\$8.00
Cabernet Sauvignon	\$5.00
Merlot	\$5.00
Shiraz	\$5.00
Pale Red	\$5.00
Carolinus	\$5.00

Wine from Childress Vineyards

the following are priced by the glass:

Reserve Chardonnay	\$5.00
Signature Cabernet Sauvignon 09	\$12.00
Muscadine Blush	\$5.00
Muscadine Red	\$5.00
Signature Meritage 09	\$12.00
Polar 09	\$7.00
RCR Etched 2011	\$20.00

Wine from Westbend Vineyards

the following are priced by the glass:

Cabernet Franc	\$6.00
Cabernet Sauvignon	\$6.00
Merlot	\$6.00
Shallowford Red	\$6.00
Chardonnay	\$6.00
Pioneer Gold	\$5.00
Riesling	\$6.00
Carolina Blush	\$5.00
2010 Riesling Ice	\$12.00

Champagne

the following are priced by the gallon:

Champagne Mimosa	\$45.00
Champagne Punch	\$45.00

the following are priced by the bottle:

House Champagne	\$24.00
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Cocktails

the following are priced by the glass:

House Brand Drinks	\$5.00
Call Brand Drinks	\$6.00
Premium Drinks	\$7.00+up

Beer

Imported Beer	\$4.00
Domestic Beer	\$3.00

Beverages

the following are priced individually:

Soft Drinks (can)	\$1.75
Assorted Bottled Juices	\$2.00
Bottled Water	\$2.00
Sparkling White Grape Juice	\$12.00
Milk (2%, skim, or Chocolate)	\$1.50
Starbucks Frappuccino & Double Shots	\$3.00
Red Bull Energy Drink	\$4.00
Smoothies	\$3.50

the following are priced by the gallon:

Fruit Punch	\$24.00
Iced Tea	\$24.00
Lemonade	\$24.00

the following are priced by the carafe/pot:

Freshly Brewed Coffee - Reg / Decaf (pot)	\$14.00
International Tea Assortment (carafe)	\$14.00
Hot Chocolate (carafe)	\$14.00
Apple, Cranberry or Orange Juice (carafe)	\$13.00

Bartender

There is a fee of \$35.00 per bartender per bar per hour for the first hour and \$15.00 per bartender per hour thereafter, with a two hour minimum

Beverage Service

In accordance with North Carolina Liquor Laws, no alcoholic beverages may be brought onto the Event Center property by patrons or their guests.

Breakfast

Breakfast Buffets

All breakfast buffet selections are served with:

All prices & quantities are based upon a 60 minute buffet. Minimum Attendance of 25 Guest is Required for a buffet. An additional \$5 per person will be added if guarantee is under 25 guests.

the following are priced per person:

Classic Continental\$6.75

Assorted Breakfast Breads, Butter & Jellies, Regular and Decaffeinated Coffee, International Tea Assortment, & Chilled Fruit Juices

Southern Morning\$12.95

Breakfast Pastries & Fresh Sliced Seasonal Fruit, Fluffy Scrambled Eggs & Crisp Bacon, Buttery Grits and Country Gravy, Buttermilk Biscuits and Butter & Jellies Hash Brown Potatoes, Regular and Decaffeinated Coffee, International Tea, Assortment, & Chilled Fruit Juices

A Grand Morning Buffet\$13.95

Assorted Breakfast Pastries & Fresh Fruit Display, Fluffy Scrambled Eggs & Crisp Bacon & Sausage Links, Assorted Cereals with Milk, Buttery Grits and Country Gravy, Buttermilk Biscuits and Butter & Jellies, Regular and Decaffeinated Coffee, International Tea, Assortment, & Chilled Fruit Juices

Fit for You\$8.75

Fresh Sliced Seasonal Fruit, Assorted Fruit Muffins Fruit Yogurt with Granola, Regular and Decaffeinated Coffee, International Tea, Assortment, & Chilled Fruit Juices

Southern Continental\$10.25

Fresh Sliced Seasonal Fruit, Assorted Breakfast Breads Country Ham and Sausage Biscuits, Regular and Decaffeinated Coffee, International Tea, Assortment, & Chilled Fruit Juices

Buffet Enhancements

the following are priced per person:

Sausage Links\$3.00

Buttery Grits and Country Gravy\$3.00

Fruit Yogurt with Granola\$3.00

Made to order Omelets served with fresh fruit and Granola*\$8.00

Made to order Belgian Waffles served with a variety of toppings*\$7.00

* These stations require 1 attendant per 50 people, \$35 per attendant

Plated Breakfast

the following are priced per person:

Salem Breakfast\$10.95

Breakfast Quiche, Bacon and Cheese OR Ham and Cheese, Fresh Fruit, Fruit Muffin, Butter and Jellies Coffee and Juice

Tanglewood Breakfast\$10.95

Flaky Buttery Croissant Sandwich with, Bacon and Cheese OR Ham and Cheese, Scrambled Eggs, Bacon, and Cheddar Cheese, Fresh Fruit, Coffee and Juice

Southwest Breakfast\$10.95

Breakfast Burrito Wrap, Large Flour Tortilla filled with Eggs, Potatoes, Bacon, Beans, and Cheese, Fresh Fruit Coffee and Juice

Al La Carte Selections

Waffles with Syrup\$3.00

French Toast with Powdered Sugar & Syrup\$3.00

Country Ham Biscuits\$3.50

Sausage Biscuits\$3.50

Buttermilk Pancakes\$3.00

Hot Oatmeal, Fresh Bananas, and Raisins ..\$3.00

Dry Cereal with Milk\$3.00

Sandwiches / Salads / Wraps

Sandwiches

the following are priced per person, plated or boxed:

Sandwiches are served with Chef's Pasta Salad,
Kettle Chips, Cookie and Ice Tea

Turkey Sub\$10.95
Slices of Smoked Turkey Breast with Bacon, Swiss
Cheese, Tomato, Lettuce, on a Hoagie Roll

The Village Club\$10.95
Honey Whole Wheat Bread with Sliced Turkey, Ham,
Crisp Bacon, Sliced Tomato, and Lettuce

Chicken Salad Croissant\$10.95
Flaky Croissant, filled with Chicken Salad, Sliced
Tomato, and Lettuce

Palette of Fresh Fruit

the following are priced per person, plated or boxed:

Honey Dew, Canteloupe, Pineapple,\$10.95
Seasonal Berries, Grapes, Honey Vanilla Yogurt, and
Fruit Muffin

Salads

the following are priced per person, plated or boxed:

Grilled Chicken Caesar\$10.95
Crisp Romaine Lettuce, Grilled Marinated Slice
Chicken Breast, Diced Tomatoes, Garlic Croutons,
Parmesan Cheese, Creamy Caesar Dressing, Fresh
Baked Roll

Wraps

the following are priced per person, plated or boxed:

Wraps are served with Pasta Salad, Kettle Chips,
Cookie and Ice Tea

Vegetable Wrap\$10.95
Hummus, Grilled Peppers, Onions, and Mushrooms,
wrapped in a Flour Tortilla

Luncheon

Buffet

All Lunch Events are Served Between the Hours of 11:00AM & 2:00PM. All prices & quantities are based upon a 60 minute buffet. Minimum Attendance of 25 Guest is Required for a buffet. An additional \$5 per person will be added if guarantee is under 25 guests.

the following are priced per person:

Buffet Includes:\$13.95

- House Salad
- 1 Entrée
- 2 Side items / Vegetable & Starch
- Rolls & Butter
- Coffee & Tea
- Dessert

Entrée Choices

- Herbed Baked Chicken
- Barbecue Chicken
- Southern Fried Chicken
- Herb Roasted Pork Loin
- Honey Glazed Ham
- Carolina Barbeque
- Sliced Roast Beef Au Jus
- Chicken Pot Pie
- Pasta Primavera
- Baked Lasagna / Meat or Vegetable
- Lemon Herbed Crusted Tilapia

Deli Supreme\$13.25

- Sliced Roast Beef
- Smoked Breast of Turkey and Ham
- Assortment of Sliced Cheeses
- Assortment of Rolls, Breads, and Croissants
- Appropriate Condiments, Lettuce and Tomatoes
- Pasta Salad
- Potato Salad and Potato Chips
- Freshly Baked Cookies
- Coffee and Tea

Chef's Choice of Soup\$3.00

Plated

All Lunch Events are Served Between the Hours of 11:00AM & 2:00PM. All prices & quantities are based upon a 60 minute buffet. Minimum Attendance of 25 Guest is Required for a buffet. An additional \$5 per person will be added if guarantee is under 25 guests. Entrees are pre-selected and choices must be clearly marked on place cards.

the following are priced per person:

Plate Includes:\$14.95

- House Salad
- 1 Entrée (Maximum of two (2) Entrée Choices)
- Chef's Selection of 1 Vegetable & 1 Starch
- Rolls & Butter
- Coffee & Tea
- Dessert

Entrée Choices

- Grilled Chicken Breast with choice of Sauces:
Roasted Red Pepper Cream Sauce, Teriyaki, Lemon Pepper or Marsala.
- Vegetable Lasagna
- Beef Lasagna
- Cheese Ravioli with Marinara Sauce
- Southern Fried Chicken
- Baked Ziti
- Pene Pasta with Shrimp Garlic & Basil
- Pasta Primavera
- Spinach & Garlic Ravioli with Alfredo Sauce

Chef's Choice of Soup\$3.00

Reception - Hors d'oeuvres / Trays / Displays

Hot Hors d'oeuvres

the following are priced per 100 pieces:

Franks-in-the-blanket	\$120.00
Jalapeno Poppers	\$120.00
Buffalo Wings	\$120.00
Assorted Petite Quiche	\$140.00
Cocktail Swedish Meatballs	\$120.00
Cocktail Italian Meatballs	\$120.00
Crab Rangoon (w/ Sweet & Sour Dipping Sauce)	\$175.00
Spanakopita	\$175.00
Fried Mozzarella Sticks (with Marinara Sauce)	\$120.00
Vegetable Spring Rolls	\$140.00
Brie En Croute (with Raspberry Sauce)	\$175.00
Chicken Kabobs	\$175.00
Cocktail Pizzas	\$140.00
Chicken Fingers (w/ BBQ & Honey Mustard)	\$175.00
Coconut Shrimp	\$180.00
Deep Fried Cheese Ravioli (w/ Marinara Sauce)	\$140.00
Deep Fried Cream Cheese Filled Breaded Mushrooms (with Horseradish Cream Sauces)	\$150.00
Hot Artichoke and Spinach Dip (with Parmesan Cheese and Baked French Bread)	\$150.00
Cheeseburger Sliders	\$175.00
Chicken and Cheese Quesadillas	\$175.00
Mini Crab Cakes	\$170.00
Bacon and Cheddar Potato Skins	\$175.00

Trays and Displays

Grand Display	\$495.00
Large Display of Fresh Seasonal Fruit Imported and Domestic Cheeses Garden Crudites Dip and Crackers	
Smoked Norwegian Salmon with Traditional Accompaniments	\$275.00
Village Crab Dip Accompanied with assorted crackers	\$140.00
Brie Wheel Topped with Warm Marmalade served with crackers	\$140.00
Garden Crudites with Selection of Fresh Seasonal Vegetables with Dip	\$125.00
Imported and Domestic Cheese Tray Assortment of the Finest Cheeses served with Crudites	\$185.00
Fresh Fruit Display Assortment of Sliced Seasonal Fruit	\$160.00

Cold Hors d'oeuvres

the following are priced per 100 pieces:

Deluxe Canapes	\$150.00
Assorted Party Sandwiches Filled with Chicken Salad and Pimento Cheese, and Cream Cheese Green Olive Spread	\$120.00
Jumbo Shrimp with Cocktail Sauce	\$225.00
Mini Croissant Sandwiches Filled with Sliced Turkey and Ham	\$160.00

Pasta Station / Chef Carved Meats

Pasta Station

Minimum Attendance of 25 Guests is Required for a Station. An additional \$5 per person will be added if guarantee is under 25 guests.

the following are priced per person:

Pastas \$5.95

Bow Tie, Penne, and Cheese Filled Tortellini
Alfredo and Marinara Sauces
Italian Herb Focaccia Bread
Parmesan Cheese

Mashed Potato Martini Bar \$6.75

Garlic Mashed Potatoes with an Array of Toppings to Include: Chives, Bacon Crumbles, Sauteed Mushrooms, Cheddar Cheese, Sour Cream, Butter, And of Course, Gravy

Your Guest will Love Walking Around with the Martini Glass Filled with Their Mashed Potato Creations!!

Chef Carved Meats

All Carved Meat Selections are served with:
Appropriate Condiments & Assorted Warm Rolls All Carved Meat Selections Require a Chef Attendant Fee of \$40.00

Smoked Breast of Turkey \$125.00
(Serves Approximately 30 Guests)

Roast Top Rounds of Beef \$275.00
(Serves Approximately 80 Guests)

Whole Baked Ham \$150.00
(Serves Approximately 50 Guests)

Roasted Pork Loin \$105.00
(Serves Approximately 20 Guests)

Prime Rib of Beef \$275.00
(Serves Approximately 30-40 Guests)



A customary 20% taxable service charge and current sales tax will be added to prices.

Dinner

Dinner Buffet

All dinner buffet selections are served with:
Regular and Decaffeinated Coffee and Ice Tea

Minimum Attendance of 25 Guest is Required for a buffet. An additional \$5 per person will be added if guarantee is under 25 guests.

the following are priced per person:

Buffet Includes:

- Choice of one (1) House Salad
- Choice of two (2) Entrees\$18.95
- Choice of three (3) Entrees\$22.95
- Choice of four (4) Entrees\$26.95
- Two (2) Side items / Vegetable & Starch
- Rolls & Butter
- Coffee & Tea
- Assorted Desserts Table

Entrée Choices

- Braised Beef Tips Burgundy
- Sliced Roast Beef Au Jus
- Carolina Shrimp and Grits
- Herb Roasted Chicken
- Barbequed Chicken
- Southern Fried Chicken
- Roasted Sliced Turkey with Gravy
- Chicken Cordon Bleu with a Cream Sauce
- Beef Lasagna
- Vegetable Lasagna
- Sliced Roast Honey Baked Ham
- Grilled Chicken Breast Teriyaki
- Herb Roasted Sliced Pork Loin
- Lemon Pepper Crusted Tilapia
- Chicken Parmesan
- Penne Pasta with Shrimp, Garlic and Basil
- Chicken Breast Marsala

Salad Choices

- Fresh Garden Green Salad
- Caesar Salad with Parmesan Cheese, Bacon, Onions, and Croutons

Plated Dinner

All prices & quantities are based upon a 60 minute buffet. Minimum Attendance of 25 Guest is Required for a buffet. An additional \$5 per person will be added if guarantee is under 25 guests. Entrees are pre-selected and choices must be clearly marked on place cards.

the following are priced per person:

Plate Includes:

- House Salad or Caesar Salad
- 1 Entrée (Maximum of two (2) Entrée Choices)
- Chef's Selection of 1 Vegetable & 1 Starch
- Rolls & Butter
- Coffee & Tea

Entrée Choices

- 10oz. Ribeye Steak\$26.00
- 6oz. Filet Mignon\$29.00
- 8oz. Filet Mignon\$31.00
- 10oz. New York Strip Steak\$28.00
- Braised Pork Loin\$18.00
- Grilled Chicken Breast\$18.00
with Roasted PepperCream Sauce
- Grilled Norwegian Salmon\$25.00
- Chicken Ala Kiev\$18.00
- Spinach and Garlic Ravioli\$17.00
with Alfredo Sauce
- Lemon Pepper Crusted Tilapia\$18.00
- Chicken Parmesan\$18.00
- Chicken Cordon Bleu\$18.00

Technology

A La Carte Items

Projection Screen	\$25.00
4' x 8' Stage Panel	\$35.00
Flipchart with Markers	\$25.00
TV/VCR	\$40.00
Wireless Microphone	\$40.00
Easel for Flipchart	\$10.00
Power Strip	\$5.00

** Additional A/V Equipment is available upon request*

Miscellaneous Pricing

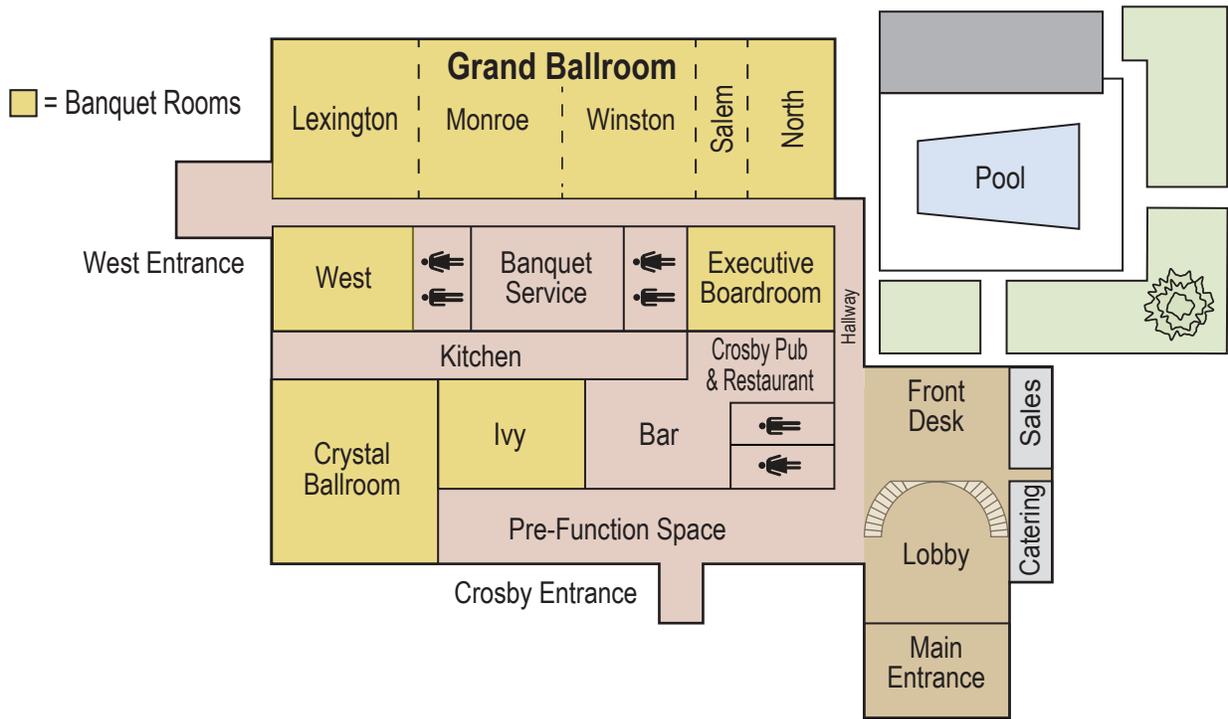
Copies	\$0.10
Gold Chargers	\$0.50
Mirror Tiles / Votives (per table)	\$2.00
132" Round Floor Length Tablecloths (each)	\$16.00
120" Round Lap Length Tablecloths (each)	\$12.00
Punch Fountain	\$45.00
Cake Cutting Fee (per person)	\$1.00



VILLAGE INN EVENT CENTER

Featuring the Crystal Ballroom

MEETING AND BANQUET FACILITIES

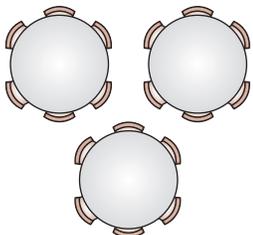


CAPACITY CHART

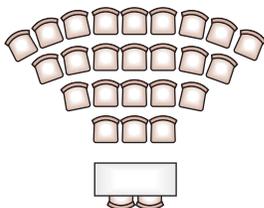
ROOM	Square Feet	Banquet	Theater	Classroom	Reception	U-Shape
Grand Ballroom	8,190	600	700	300	1000	230
Crystal Ballroom	3,354	200	150	90	500	95
The Ivy Room	1,725	110	100	50	100	45
Lexington	1,890	90	125	70	150	50
Monroe	1,890	90	125	70	150	50
Winston	1,890	90	125	70	150	50
Salem	855	30	50	30	50	24
North	1,665	70	100	60	100	45
Executive Board Room	500	20	n/a	n/a	25	n/a
West Boardroom	500	20	n/a	n/a	25	n/a
Pre-Function	1,250					

Exhibit/Registration Space

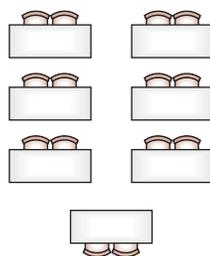
BANQUET



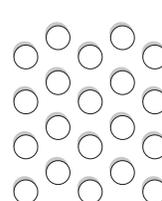
THEATER



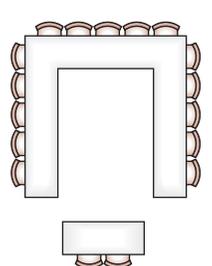
CLASSROOM



RECEPTION



U-SHAPE



Sliding Scale for Banquet/Meeting Rooms

If the food and beverage revenue totals twice the amount of the room rental fee (before service fees and taxes), the room rental fee will be discounted by 50%. If the food and beverage revenue triples the amount of the room rental fee (before service fees and taxes), the room rental fee will be waived. The group will then be charged a \$50.00 + tax set-up fee. The Crystal Ballroom set-up fee is \$150.00 + tax.

(Example) The North Room rental fee is \$200.00. If a group spends over \$400.00 in food and beverage (twice the rental fee), the room rental fee is discounted to \$100.00 (50% of the original amount). If the group spends over \$600.00 in food and beverages in the North Room, the room fee is waived. Only the \$50.00 set-up fee applies.

* Discounts are based solely on food and beverage revenue before service charges and taxes. No other fees such as bartender fees, etc. apply towards purchases.

** Set-up fee only applies when room fees are waived.

Banquet Space Rental Fees

Crystal Ballroom	\$1,500.00
Ivy Room	\$300.00
Grand Ballroom	\$1,000.00
Lexington Room	\$250.00
Monroe Room	\$250.00
Winston Room	\$250.00
Salem Room	\$150.00
North Room	\$200.00
Executive Board Room	\$125.00
West Room	\$125.00