



Menu and Rental Information



5872 33rd Avenue - Eau Claire, WI 54703
Phone: 715-874-2900 - Fax: 715-874-5097

Guidelines

Room and Set up Charges

Function rooms are assigned based on the number of persons anticipated; we reserve the right to change function rooms should attendance significantly change, and will notify you. An additional set up fee will be charged if extra-ordinary set up is required.

Entertainment and Playing Time

If your event requires entertainment, we request that all performers/DJ's be 100% alcohol free while working. We ask all performers to sign a waiver for safety and liability reasons. All events are required to end at midnight.

Decorations

The conference center does not permit the affixing of anything to the walls, floors, or ceilings unless the banquet manager gives prior approval. No confetti is permitted. Our staff is available to assist you with decorating and setting items at the tables within reason. There may be additional fees for these special requests. A variety of glassware and other centerpiece options are available for your use.

Liability and Damage

The 29 Pines and Sleep Inn and Suites Conference Center reserve the right to inspect and control all private functions. Liability for damage to the premise and its contents will be charged accordingly. Sleep Inn and Suites Conference Center and 29 Pines cannot be held responsible for any lost, stolen, or misplaced gifts, cards, equipment and/or property that was left in the facility.

Food and Beverage

All food and beverage must be purchased through 29 Pines and The Sleep Inn and Suites Conference Center. An additional 3% food will be prepared on top of your final guarantee number. The removal of any food or beverage from the premise is prohibited by law. Please see your catering representative regarding any special dietary needs. Absolutely no food or beverage carry ins allowed.

All prices are subject to change without notice. In the event beef, pork, fish, or poultry prices fluctuate more than 5% from the contracted agreement, modification of the menu price will be applied to your contract. Your banquet representative will contact you regarding the price variances no less than four (4) weeks prior to your event date.

Payment, Gratuity and Taxes

An 18% gratuity charge and 5.5% sales tax will be applied to all food and beverage (non-alcoholic and alcoholic) items. We require payment the day of your event or that you set up a Direct bill account to be invoiced.

Table Linens

Tables will be set with crisp linen tablecloths and napkins. Table linen color choices are white, black or cream. Linen napkins are available, see the Event Coordinator for color options.

Dance Floor

A square Dance floor is provided with sizes up to 24'X24"

Parking

Ample parking is available in both the front and back of the premises at no charge.

Rental Items

Lighted Arch	\$25.00
Staging or Risers	\$10.00 per 4'X4' section
Full Stage 12'X16'	\$120.00
Runner	\$30.00
Rose Petals	\$15.00
Rocks and Crystals	\$15.00
Candy Table Set-up	\$50.00
Elegant Linen Draping	\$50.00

Grand Breakfast Buffet

All prices are subject to a 5.5% sales tax and an 18% gratuity

All selections are priced per person

\$10.99

Scrambled eggs, choice of two meats; bacon, ham or sausage links. Breakfast potatoes, fresh fruit display and a variety of Danish, Muffins and Donuts.
Includes coffee, hot tea, and water.

Break Items

All prices are subject to a 5.5% sales tax and an 18% gratuity

Assorted Cookies	\$14.99/doz	Muffins	\$15.99/doz
Brownies	\$15.99/doz	Donuts	\$15.99/doz
Danishes	\$15.99/doz	Assorted Yogurt	\$9/half doz
Mini Cinnamon Rolls	\$15.99/doz	Assorted Greek Yogurt	\$10.50/half doz
Assorted Bagels w/Cream Cheese	\$16.99/doz	Assorted Whole Fruit Bananas, Apples, Oranges	\$6.00/ half doz

	<u>25 People</u>	<u>50 People</u>
Popcorn	\$15.00	\$25.00
Trail Mix	\$25.00	\$45.00
Gardetto Snack Mix	\$20.00	\$35.00
Pretzels	\$15.00	\$25.00
Kettle Fried Chips	\$20.00	\$35.00
With dip		
Tortilla Chips	\$20.00	\$35.00
With salsa		

Plated Luncheons

Limit to 3 entrée choices per group, same potato and vegetable for all entrées.

All prices are subject to a 5.5% sales tax and an 18% gratuity

All selections are priced per person

Picnic Luncheon

\$9.99

A wrap style sandwich stuffed with turkey, bacon, romaine lettuce, tomatoes and mayo. Served with fresh fruit, home-style baked chips, and a fresh baked brownie or cookie.

Chicken Caesar Wrap

\$9.99

Tender grilled chicken breast tossed with romaine lettuce, Caesar dressing, and Parmesan cheese. Served with fresh fruit, home-style baked chips, and a fresh baked brownie or cookie.

Soup and Salad

\$8.99

A large chef style salad topped with ham, turkey, diced eggs, bacon bits, tomatoes, and cheese. Served with French and ranch dressing on the side and rolls.
Includes soup of the day.

Buttermilk Chicken

\$12.99

Tender breast of chicken dipped in buttermilk and deep-fried to a golden brown. Topped with a Lemon Dijon cream sauce and served with vegetables and choice of potato.

Baked Chicken

\$12.99

Two pieces of baked chicken served with vegetables and choice of potato.

Pork Loin

\$12.99

Sliced slow roasted pork loin topped with BBQ or pork gravy and served with vegetables and choice of potato.

Lunch Side Item Choices

Potato

Baby Red Garlic Smashed
Italian Roasted Baby Red
Au Gratin
Baked Potato
Cheesy Hash browns

Vegetable

Peas
Corn
Green Beans Almondine
Honey Glazed Carrots
Mixed Vegetables

Lunch Buffets

Add salad bar with condiments for \$2.99 per person.

All prices are subject to a 5.5% sales tax and an 18% gratuity

All selections are priced per person.

Sandwich Bar

\$9.99

Add chicken salad or tuna salad for an additional \$2.99 per person

A generous display of sliced roast beef, hickory smoked ham and smoked turkey with assorted sliced cheeses, pickle spears, sliced tomatoes, onions, assorted breads, and kettle fried chips. With deli salad. Includes soup of the day.

Baked Potato Bar

\$10.99

Add chili for \$1.99 per person

Enjoy putting your own toppings on your own baked potato. Ingredients include; sour cream, scallions, bacon bits, diced peppers, Colby Jack and Parmesan cheeses, diced ham, blackened chicken and creamy butter.

Burger Bar

\$10.99

Add brats for \$1.99 per person

Build your own burger with all the toppings; lettuce, tomatoes, onions, assorted cheeses and all the condiments. Includes French fries, baked beans and deli salad.

Southern Buffet

One entrée \$10.99

Your choice of honey glazed ham, pork loin (with BBQ or gravy), or baked chicken. Served with gravy, vegetables, choice of potato and rolls. Add a second entrée option for \$1.99 per person.

Fiesta Bar

\$10.99

Add taco salad shells for \$1.49 per person

Stuff your soft or hard shells with as much or as little as you would like. Toppings include; beef, fajita chicken, lettuce, Colby Jack cheese, tomatoes, jalapenos, sour cream, and salsa. Includes Spanish rice and refried beans.

Home-Style Favorites Buffet Options

All prices are subject to a 5.5% sales tax and an 18% gratuity

All selections are priced per person

Add Salad Bar and Dinner Rolls for \$2.99 per person to any Home-Style option

Meatballs with Mashed Potatoes and Gravy

With choice of Vegetable

\$10.99

Scalloped Potatoes and Ham

With Choice of Vegetable

\$10.99

Chicken Stir Fry

Served with Sweet and Sour Sauce.

Accompanied by Water chestnuts, snap peas, Carrots, Straw Mushrooms,
or Red and green peppers and onions

\$10.99

Beef Stir Fry

Served with Teriyaki sauce.

Accompanied by Water chestnuts, snap peas, Carrots, Straw Mushrooms,
or Red and green peppers and onions

\$10.99

Italian Buffet

Lasagna with Red sauce, Italian sausage, and a mix of cheeses.

And choose either

Chicken Fettuccini Alfredo

Or

Baked Ziti (Italian sausage covered in Red Sauce and
Mozzarella cheese)

*Lasagna also available Vegetarian style

\$10.99

Add Salad Bar for \$1.99 per person to Italian Buffet

Appetizers

All appetizers are available for a four-hour time period.

All prices are subject to a 5.5% sales tax and an 18% gratuity

*Seasonal pricing applies Oct-April to starred items

	25 People	50 People
Fresh Fruit Display With fruit dip	\$55*	\$100*
Fresh Vegetable Display With vegetable dip	\$55	\$90
Wisconsin Cheese Tray With meat and crackers	\$75	\$110
Deviled Eggs	\$35	\$55
Silver Dollar Sandwiches Assorted Turkey, Ham and Roast Beef	\$45	\$75
Meatballs (BBQ, Swedish Gravy, Marinara, or Plain)	\$35	\$55
Artichoke Spinach Dip With Tortilla Chips and French Bread	\$40	\$65
Bacon Wrapped Pineapple	\$35	\$50
Egg Rolls (Pork or Vegetable)	\$40	\$70
Seafood Stuffed Mushrooms	\$40	\$65
Roasted Red Pepper Hummus	\$30	\$55
Spicy Cajun Roll-ups	\$20	\$40
Seasoned Pretzels	\$15	\$25
BLT Crustini	\$30	\$55
Mediterranean Skewer Salami, mozzarella, with a tomato or olive on a skewer	\$30	\$55
Cucumber & Cream Cheese Cracker	\$30	\$55
Bacon Wrapped Brown Sugar Smokies	\$30	\$55

Dinner Buffets

All dinner buffets include butter and rolls, salad bar with condiments, choice of potato and choice of vegetable.

All prices are subject to a 5.5% sales tax and an 18% gratuity

All selections are priced per person

Classic Buffet

\$15.99

(Add \$1.99 for second entrée)

Entrée Choices

Honey Glazed Ham with Pineapple Rings

Baked Chicken

Roasted Pork Loin in choice of, Cognac Gravy, Pork Gravy, or BBQ

Roasted Turkey Breast in Gravy

BBQ Pork Ribs

Sliced Roast Beef with Brandy Peppercorn Sauce

Grand Buffet

\$17.99 for one entrée

(Add \$2.49 for second entrée)

Entrée Choices

Buttermilk Chicken with Dijon Cream Sauce

Parmesan Crusted Chicken

Stuffed Pork Loin (Apple or Sage Dressing)

Parmesan Crusted Tilapia

Chef Carved Buffet

\$22.99 for one chef carved entrée

(Add \$2.49 for second entrée from the Classic Buffet)

Entrée Choices

Prime Rib with Creamy Horseradish Sauce

Roast Baron of Beef (Sirloin)

Cherry and Pineapple Glazed Ham

Stuffed Pork Loin (Apple or Sage Dressing)

Served with choice of Cognac Gravy, Pork Gravy, or BBQ on the side

Plated Dinners

Limit to 3 entrée choices per group, same potato and vegetable for all entrées.

All entrees are served with dinner rolls, tossed salad with house dressing, choice of vegetable and choice of potato.

All prices are subject to a 5.5% sales tax and an 18% gratuity

All selections are priced per person

Buttermilk Chicken

Tender breast of chicken dipped in buttermilk, rolled in seasoned flour and deep-fried to a golden brown.

Topped with a lemon Dijon sauce.

\$17.99

12oz Ribeye

Chef cut 12oz Ribeye seasoned and prepared medium temperature.

\$21.99

Surf and Turf

A 5 oz. Sirloin grilled to perfection served with 6 butterfly shrimp served with cocktail sauce

\$21.99

Italian Lasagna and Rolls

A blend of meat and cheese layered between sheets of lasagna noodles and marinara sauce.

Served with garlic breadsticks.

Vegetarian Lasagna available upon request

\$17.99

Prime Rib

12oz slow roasted Prime Rib cooked to perfection served with beef au jus.

\$21.99

Canadian Walleye

6-8oz Baked Canadian Walleye filet

\$19.99

Chicken Cordon Bleu

Breaded Chicken Breast stuffed with Cheese and ham

\$17.99

Pork Tenderloin

Slow Roasted, Center cut, Pork Loin with Brandy Dijon sauce

\$17.99

Chicken and Ribs

Baked Chicken and BBQ Pork Ribs

\$18.99

Dinner Side Item Choices

Potato

Baby Red Garlic Smashed

Italian Roasted Baby Red

Au Gratin

Baked Potato

Cheesy Hash browns

Vegetable

Peas

Corn

Green Beans Almondine

Honey Glazed Carrots

Mixed Vegetables

Pizza

Pizza is available through our Hot Stuff Deli
All prices are subject to a 5.5% sales tax and an 18% gratuity

16 Inch — 1 Topping
\$12.00
Cheese, Pepperoni, Sausage

Snack Items

All prices are subject to a 5.5% sales tax and an 18% gratuity
Can be served any time of the day

Half Time Munchies
\$3.99 per person
Buttery popcorn, individual bags of peanuts, assorted mini candy bars, pretzels and canned soda or bottled water.

Nacho Bar
\$4.99 per person
Ground Taco meat served with cheese sauce, salsa, tomatoes, jalapenos, black olives, onions, and sour cream.
Add sliced Chicken for \$1.99 per person

Children's Menu

One children's menu option per event. Must have a definite number of meals prior to event.
For children ages 12 and under.

Children's Buffet Pricing
Same meal as Reception Guests
For children 12 and under
\$7.99

Chicken Tenders

Three chicken tenders served with French Fries, ketchup and choice of BBQ or ranch sauce.
\$7.99

Macaroni and Cheese

Four fried macaroni bites served with French Fries and ketchup.
\$7.99

Mini Corn Dogs

Four mini corn dogs served with French Fries and ketchup.
\$7.99

Cheeseburger

1/4 pound cheeseburger served with French Fries and ketchup.
\$7.99

Desserts

All prices are subject to a 5.5% sales tax and an 18% gratuity

Assorted Pies

\$2.99 per slice

Enjoy an assortment of fresh baked pies sure to please any guest.

Apple, cherry, blueberry and pumpkin.

A la Mode add \$1.29 per slice

Individual Bistro Cakes

\$3.00

Hot Fudge Lava Cake

Key Lime Crème Cake

Turtle Cheesecake

Peanut Butter Cheesecake

Red Velvet Cake

Ice Cream

Dish of Vanilla Ice Cream with choice of topping
(Chocolate, Strawberry, or Carmel)

\$1.99

Fruit Cobbler

Apple, Cherry, or Blueberry

\$1.99

*Peach available upon request with special pricing

Assorted Cakes

\$2.99 per slice

Carrot cake with cream cheese frosting, Strawberry shortcake, chocolate lovers cake.

Banquet Beverages

All prices are subject to a 5.5% sales tax and an 18% gratuity

Water Station	Free	Coffee – 40 Cup Pot	\$20.00
Soda Cans	\$1.50	Milk	\$1.50
Hot Tea	\$1.50	Orange Juice - Pitcher	\$15.00
Hot Chocolate	\$1.69	Iced Tea - glass	\$1.50
Hot Cider	\$1.69	Iced Tea—Pitcher	\$15.00
Root Beer 1/4 barrel	\$85.00	Punch – 1 gallon	\$10.00
Soda Fountain	\$225.00		

Alcoholic Beverages Cash and Host Bar

All hosted items are subject to a 5.5% sales tax and an 18% gratuity

All cash or host bars have a minimum requirement to be met
More than 150 guests has a requirement of \$500
Less than 150 guests has a requirement of \$300

If the minimum is not met, the remaining balance will be charged to the credit card on file.
Drink tickets and soda purchases are figured in to the requirement.
Keg purchases are **not** figured in to the requirement.

No Pitchers will be served in the Banquet Facility.
We reserve the right to ask guests for identification and refuse service,
Alcoholic beverages will not be served to anyone under the age of 21

Rail mixer	\$3.00*	Domestic Bottle Beer	\$3.00
Call mixer	\$4.50*	Craft/Import Beer	\$4.00
Top Shelf	\$6.00*	J. Roget Champagne	\$14.99
Wine by the glass	\$6.00*	Wine by the bottle*	\$23.00
Spiked Punch	\$30.00	*Canyon Road or River Bend	

*starting prices

1/2 Barrel Domestic Beer \$225.00

(Michelob Golden Draft Light, Miller Light, Miller Genuine Draft, Miller Genuine Draft 64, Bud Light, Budweiser, Coors Light, Leinie's Original and Leinie's Light)

1/2 Barrel Premium Beer \$275.00

(Leinie's Honeyweiss, Leinie's Seasonal, Spotted Cow) Many more available upon request.

Any special requests may be ordered and may contain an additional charge.

No alcoholic beverages are to leave the Conference Center area and absolutely no carry ins are allowed.