

Hyperion Field Club

Special Event Menu



HYPERION

FIELD CLUB

MEGHAN SPOMER, EVENT DIRECTOR
7390 N.W. BEAVER DRIVE
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Breakfast

CLASSIC CONTINENTAL\$9.00

FRESH SEASONAL FRUIT & BERRY SALAD, ASSORTMENT OF HOMEMADE PASTRIES, ORANGE JUICE, FRESH ROASTED COFFEE & FLAVORED HOT TEA

HEALTHY BEGINNINGS\$9.00

YOGURT WITH HOMEMADE GRANOLA, FRESH CUT FRUIT, ORANGE JUICE, FRESH ROASTED COFFEE & FLAVORED HOT TEA

PANCAKE & WAFFLE BUFFET\$12.00

BELGIAN WAFFLES, BUTTERMILK, BLUEBERRY, & CHOCOLATE CHIP PANCAKES. TOPPINGS: BUTTER, WHIPPED CREAM, SYRUP, BANANAS FOSTER STYLE, STRAWBERRY SAUCE. ORANGE JUICE, FRESH ROASTED COFFEE & FLAVORED HOT TEA

CLUB BREAKFAST BUFFET\$14.00

(25 GUEST MINIMUM) SCRAMBLED EGGS, DOUBLE SMOKED BACON, COUNTRY SAUSAGE LINKS & PATTIES, CRISPY HASH-BROWN POTATOES, CHOICE OF: PANCAKES, BELGIAN WAFFLES, OR FRENCH TOAST, MINI DANISH PASTRIES. ORANGE JUICE, FRESH ROASTED COFFEE & FLAVORED HOT TEA

ADD FRESH FRUIT -\$2.75 PER PERSON

ADD HOMEMADE BISCUITS & GRAVY -\$3.25 PER PERSON

CHEF ATTENDED OMELET STATION

(25 GUEST MINIMUM) CAN BE ADDED TO ANY BREAKFAST FOR AN ADDITIONAL \$75.00 PER 25 GUESTS

Luncheons

WRAPS & BURGERS SERVED WITH FRIES, SWEET POTATO FRIES, ONION RINGS, POTATO SALAD, COTTAGE CHEESE, OR FRUIT

ADD: CHICKEN \$4, SALMON FILET \$5, SHRIMP \$7
SALADS DO NOT INCLUDE A SIDE

CLUBHOUSE BURGER\$9.50

1/3 POUND OF FRESHLY GROUND CHOICE BEEF, LIGHTLY SEASONED AND GRILLED ON TOP OF A BRIOCHE BUN WITH LETTUCE, TOMATO, ONION & PICKLE SPEAR

GRILLED CHICKEN SPINACH SALAD\$10.00

BABY SPINACH, DRIED CRANBERRIES, CANDIED PECANS AND DICED RED ONION

HALF SANDWICH & SOUP\$9.50

CHOICE OF SMOKED BLACK FOREST HAM, ROASTED TURKEY, PESTO CHICKEN SALAD, EGG SALAD OR ROAST BEEF, SERVED ON YOUR CHOICE OF BREAD OR CROISSANT. PAIRED WITH YOUR CHOICE OF SOUP

GREEK SALAD\$11.00

FRESH SPRING MIX AND ROMAINE LETTUCE, DICED CUCUMBER, KALAMATA OLIVES, ROMA TOMATOES, DICED RED ONION, FETA CHEESE, FRIED CHICK PEAS, SLICED PEPPERONCINI & HERB VINAIGRETTE

VEGETABLE PITA.....\$9.50

SAUTEED MIXED VEGETABLES TOPPED WITH FETA CHEESE, SPRING GREENS & ROASTED RED PEPPER AIOLI ON A GRILLED PITA

CHEF SALAD\$12.00

HEART & HEART GREENS WITH SLICED HAM & TURKEY, BACON, TOMATOES, CUCUMBERS, RED ONION, CARROT, MONTEREY JACK CHEESE & CROUTONS

FISH TACOS.....\$10.00

FRIED, BLACKENED OR GRILLED. SERVED ON A TORTILLA WITH A SIDE OF LETTUCE, TOMATOES, CHEESE, SALSA AND SOUR CREAM.

CHIPOTLE BEEF WRAP\$10.50

BEEF TENDERLOIN TIPS, LETTUCE, TOMATO, AVOCADO, CHEDDAR JACK CHEESE & CHIPOTLE AIOLI

CHICKEN TENDER WRAP\$11.00

HAND-CUT CHICKEN TENDERS, COATED IN OUR SEASONED CRACKER MEAL BREADING & FRIED UNTIL GOLDEN BROWN. WRAPPED IN A FRESHLY PRESSED TORTILLA WITH SHREDDED CHEDDAR, LETTUCE & DICED TOMATO

FRENCH DIP\$12.00

SLOW ROASTED PRIME RIB, THINLY SLICED & STACKED ON A TOASTED HOAGIE ROLL WITH CREAMY PEPPERCORN SAUCE & PROVOLONE CHEESE. SERVED WITH A SIDE OF AU JUS

ALL PRICES SUBJECT TO 20% SERVICE FEE AND 6% SALES TAX.
PRICES SUBJECT TO CHANGE

Buffets

DUE TO LIMITED SPACE, BUFFETS ARE NOT RECOMMENDED FOR SEATED EVENTS WITH MORE THAN 150 GUESTS

CORNER DELI BUFFET\$15.00

CREATE YOUR OWN DELI SANDWICH WITH ASSORTED BREADS, MEATS, & SLICED DOMESTIC CHEESES. ACCOMPANIED BY COLE SLAW, POTATO SALAD, CHIPS, & FRESHLY BAKED COOKIES

ALL AMERICAN COOK OUT\$15.00

BURGERS, HOT DOGS, & BRATWURST. ACCOMPANIED BY COLE SLAW, POTATO SALAD, BAKED BEANS, CHIPS & APPLE PIE

PIZZA BUFFET\$15.00

(25 GUEST MINIMUM) ASSORTED HOMEMADE PIZZAS, MIXED GREEN SALAD WITH DRESSING, WARM GARLIC BREADSTICKS, & FRESHLY BAKED COOKIES ADD PASTA, OR LASAGNA \$4

GYRO BUFFET.....\$15.00

LAMB & CHICKEN GYRO MEAT, PITA POCKETS, SAUTEED PEPPERS & ONIONS, CHOPPED ROMAINE, DICED TOMATOES, DICED ONIONS, DICED CUCUMBERS & FETA CHEESE. SERVED WITH TZATZIKI SAUCE, GREEK ORZO SALAD, TABBOULEH & ROASTED SWEET POTATOES. CLASSIC BAKLAVA FOR DESSERT

BUILD YOUR OWN SALAD.....\$15.00

CHOICE OF: SPRING MIX, ROMAINE, ICEBERG, SPINACH
 PICK THREE: SHRIMP, SALMON, CHICKEN, OR BEEF TIPS
 TOPPINGS: TOMATO, CARROT, CUCUMBER, BLACK OLIVE, KALAMATA OLIVE, PEPPERONCINI, ROASTED PEPPER, MUSHROOM, ROASTED CORN, BACON, AVOCADO, PECANS, CROUTONS, CHEDDAR JACK, FETA, SHREDDED MOZZARELLA, BLUE CHEESE & PARMESAN
 PICK THREE: RANCH, ITALIAN, CREAMY PARMESAN, BLUE CHEESE, RASPBERRY VINAIGRETTE, FRENCH, CHAMPAGNE VINAIGRETTE, THOUSAND ISLAND, CAESAR

TASTE OF ITALY BUFFET\$18.00

MEAT LASAGNA, EGGPLANT PARMESAN, PENNE PASTA WITH CLASSIC ALFREDO, MIXED GREEN SALAD WITH DRESSINGS, RATATOUILLE, WARM GARLIC BREADSTICKS & TIRAMISU

CLUBHOUSE BBQ GRILL BUFFET\$18.00

PULLED PORK, MARINATED CHICKEN BREAST, & BRISKET SANDWICHES. ACCOMPANIED BY COLE SLAW, POTATO SALAD, BAKED BEANS, CHIPS, & FRESHLY BAKED BROWNIES

TEX- MEX BUFFET\$19.00

FAJITA BEEF & CHICKEN WITH SAUTÉED ONIONS & BELL PEPPERS. SERVED WITH TORTILLAS, HOMEMADE GUACAMOLE, SALSA, SOUR CREAM & CHEESE. ACCOMPANIED BY SPANISH RICE, REFRIED BEANS, TORTILLA SOUP, & SOPAPILLAS WITH CINNAMON SUGAR

BUILD YOUR OWN BUFFET

CHOOSE: 1 PROTEIN, 1 SALAD, 1 STARCH, 1 VEGETABLE, 1 DESSERT
 SERVED WITH HOMEMADE SOFT WHITE ROLLS

PROTEINS

CHICKEN MARSALA	\$19.00
CHICKEN PICCATA	\$19.00
GRILLED PORK CHOP	\$20.00
ROASTED PORK LOIN.....	\$20.00
CHICKEN PARMESAN.....	\$21.00
ITALIAN STUFFED AIRLINE CHICKEN BREAST	\$22.00
SPINACH, ROASTED REDS, & FETA STUFFED PORK LOIN.....	\$23.00
SLICED STRIP STEAK	\$24.00
PRIME RIB OF BEEF	\$27.00

SALADS

GARDEN FRESH MIXED GREENS WITH HOMEMADE DRESSINGS	
CAESAR SALAD	
GREEK STYLE SALAD	ADD \$1.50
FRESH FRUIT	ADD \$2.25

STARCHES

BUTTERMILK MASHED POTATOES	
ROASTED GARLIC MASHED POTATOES	
MIXED GRAINS RICE PILAF	
PARMESAN RISOTTO	
MASHED SWEET POTATOES	
DAUPHINOISE POTATOES	

VEGETABLES

SAUTÉED GREEN BEANS W/ GARLIC & BACON	
STEAMED OR GRILLED ASPARAGUS	
SAUTÉED MIXED VEGETABLES	
CANDIED CARROTS	
BUTTERED SWEET CORN	
BUTTERED BROCCOLINI	

DESSERT

BREAD PUDDING	
FRUIT COBBLER: APPLE, PEACH, OR BLUEBERRY	
CHEESECAKE: TRADITIONAL, CHOCOLATE, RASPBERRY, MARBLE	
CUPCAKES: CHOCOLATE, VANILLA, RED VELVET	

ADD-ONS

EXTRA VEGETABLE	\$2.50
EXTRA STARCH	\$2.75
EXTRA DESSERT	\$3.00
EXTRA PROTEIN	\$6.00

(PRICES MAY VARY DEPENDING ON SELECTION)

Business Meeting Menu

Hot Beverage Station

FRESH ROASTED COFFEE & HOT TEA	\$1.25 PER PERSON
ASSORTED FRUIT JUICES	\$2.00 PER CAN
ADD HOT COCOA & HOT CIDER PACKETS	\$2.25 PER PACKET
BOTTLED WATER	\$2.50 PER BOTTLE
CANNED SODA	\$2.50 PER CAN

Morning or Afternoon Break

POPCORN	\$1.00 PER PERSON
CANDY BAR	\$1.25 PER BAR
COOKIES	\$1.25 PER COOKIE
PASTRIES	\$1.50 PER PASTRY
YOGURT	\$1.50 PER PERSON
WHOLE FRUIT	\$1.50 PER PERSON
VEGETABLE TRAY	\$2.00 PER PERSON
PRETZELS	\$2.00 PER PERSON
TORTILLA CHIPS AND SALSA	\$2.00 PER PERSON
KRISPY TREATS	\$2.00 PER TREAT
MUFFINS	\$2.50 PER MUFFIN
BAGELS AND CREAM CHEESE.....	\$2.50 PER PERSON
ENERGY BARS	\$2.50 PER BAR
SNACK MIX	\$2.50 PER PERSON
FRESH FRUIT PLATTER	\$3.00 PER PERSON

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PRICES SUBJECT TO CHANGE

Hors D'oeuvres

ALL PRICES ARE PER PERSON
SERVING SIZE: 2 PER PERSON

HUMMUS\$2.00 SERVED WITH GRILLED PITA CHIPS	HOMEMADE MEATBALLS\$3.00 CHOOSE FROM SWEDISH STYLE WITH DILL SAUCE OR ITALIAN WITH MARINARA
BAKED WONTON CUPS\$2.50 STUFFED WITH ITALIAN SAUSAGE, CHEDDAR & PEPPERS	SPINACH & ARTICHOKE DIP\$3.00 SERVED WITH FRIED PITA CHIPS
BOURSIN STUFFED MUSHROOMS\$2.50 BOURSIN CHEESE STUFFED	MINI BLT'S\$3.00 APPLEWOOD SMOKED BACON, ROMAINE TOMATOES, & GARLIC AIOLI ON HOMEMADE SOFT ROLLS
SAUSAGE STUFFED MUSHROOMS \$2.50 MILD ITALIAN SAUSAGE	TEA SANDWICHES\$3.00 SMOKED TURKEY BREAST & BLACK FOREST HAM ON HOMEMADE SOFT ROLLS
CLASSIC BRUSCHETTA\$2.50 TOASTED CROSTINI, ROMA TOMATOES, GARLIC, FRESH BASIL, BALSAMIC REDUCTION	SLOW ROASTED PORK LOIN\$3.50 HOMEMADE SOFT ROLLS WITH DIJON MUSTARD & HORSERADISH SOUR CREAM
TOASTED PROVOLONE TRIANGLES\$2.50 HAND BREADED & SERVED WITH MARINARA	MINI BEEF WELLINGTONS\$3.50 SHIITAKE DUXELLE, BEEF TENDERLOIN & PUFF PASTRY
ANTIPASTO SKEWERS\$3.00 FRESH MOZZARELLA, SALAMI, PEPPERONI, ARTICHOKE HEARTS, CHERRY TOMATOES & KALAMATA OLIVES	GRILLED BEEF & VEGETABLE KABOB\$3.50 MARINATED & CHARBROILED
CRISPY CHICKEN WINGS\$3.00 SERVED WITH BBQ, BUFFALO & RANCH	CALIFORNIA ROLLS\$3.50 CRAB, RED PEPPER, CARROT, GREEN ONION & CREAM CHEESE SERVED WITH SOY SAUCE & WASABI
FRESH FRUIT PLATTER\$3.00 ASSORTED FRUIT	WILD GULF SHRIMP COCKTAIL\$4.00 SERVED WITH COCKTAIL SAUCE
GRILLED & RAW CRUDITÉ PLATTER\$3.00 SLICED, MARINATED AND GRILLED VEGETABLES & RAW VEGETABLES WITH RANCH DRESSING	TEMPURA FRIED SHRIMP\$4.00 TOSSED IN SWEET CHILI
BBQ CHICKEN, SMOKED HAM & CHEDDAR EGGROLLS\$3.00 HANDMADE EGGROLLS SERVED WITH CHIPOTLE AIOLI	ARTISAN CHEESE PLATTER\$4.50 SERVED WITH ASSORTED CHEESE & CRACKERS

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PRICES SUBJECT TO CHANGE

Plated Dinner

ALL DINNERS INCLUDE: HOUSE SALAD, STARCH, FRESH VEGETABLES, & FRESHLY BAKED DINNER ROLLS

Beef

CENTER CUT TOP SIRLOIN 8 oz.\$22.00

CHOICE TOP SIRLOIN, SEASONED WITH OUR OWN STEAK SPICE & CHARGRILLED

FILET MIGNON\$25.00

BEEF TENDERLOIN, CUT INTO A SIX OUNCE PORTION, SEASONED WITH OUR STEAK SPICE & CHARGRILLED

PRIME RIB OF BEEF\$27.00

CHOICE RIB OF BEEF, SEASONED WITH OUR OWN PRIME RIB SEASONING, SLOW ROASTED & SERVED WITH A SIDE OF CREAMY HORSERADISH SAUCE

NEW YORK STRIP STEAK\$29.00

12 OUNCE CHOICE STRIP STEAK IS SEASONED WITH OUR OWN STEAK SPICE & CHARGRILLED

Chicken

LEMON PEPPER CHICKEN.....\$19.00

LEMON PEPPER SEASONED BONELESS, SKINLESS CHICKEN BREAST TOPPED WITH ROASTED RED PEPPER CREAM SAUCE

CHICKEN MARSALA\$19.00

BONELESS, SKINLESS BREAST OF CHICKEN LIGHTLY FLOURED & SAUTÉED IN OLIVE OIL, THEN FINISHED WITH A MARSALA WINE DEMI GLACE WITH BUTTON MUSHROOMS & GARLIC

CHICKEN PICATTA\$19.00

BONELESS, SKINLESS BREAST OF CHICKEN, LIGHTLY FLOURED & QUICKLY SAUTÉED IN BUTTER THEN FINISHED IN THE OVEN. TOPPED WITH A LIGHT & TANGY SAUCE MADE WITH CAPERS, BUTTER, WHITE WINE, & LEMON JUICE

CHICKEN BRUSCHETTA\$20.00

BONELESS, SKINLESS BREAST OF CHICKEN TOPPED WITH MELTED FRESH MOZZARELLA, BRUSCHETTA TOMATOES & BALSAMIC REDUCTION

CHICKEN PARMESAN\$21.00

BONELESS, SKINLESS BREAST OF CHICKEN COATED IN OUR HERB BREADING & FLASH FRIED THEN TOPPED WITH OUR HOMEMADE MARINARA, & MOZZARELLA CHEESE

ITALIAN STUFFED CHICKEN BREAST\$22.00

EIGHT OUNCE BONE-IN CHICKEN BREAST STUFFED WITH A BLEND OF BOURSIN & CREAM CHEESE

Seafood

CEDAR PLANK SALMON.....\$22.00

FRESH ATLANTIC SALMON WITH SMOKED TOMATO BUTTER ON A CEDAR PLANK

GRILLED MAHI MAHI.....\$24.00

GRILLED & TOPPED WITH MANGO SALSA

SEARED SALMON WITH

SPINACH & MASCARPONE\$23.00

FRESH ATLANTIC SALMON SEARED THEN TOPPED WITH A SPINACH-MASCARPONE BLEND & PANKO BREADCRUMBS

MACADAMIA ENCRUSTED HALIBUT \$28.00

PAN SEARED ALASKAN HALIBUT ENCRUSTED WITH OUR MACADAMIA NUT-PANKO BREADING

Vegetarian

THREE CHEESE MANICOTTI\$17.00

RICOTTA, MOZZARELLA, & PARMESAN CHEESES HAND ROLLED IN A FRESH PASTA SHEET & TOPPED WITH OUR HOMEMADE MARINARA & SHREDDED MOZZARELLA CHEESE (NO STARCH)

NAPA VALLEY PASTA\$18.00

PENNE PASTA TOSSED WITH ARTICHOKE, ONIONS, CHERRY TOMATOES, SPINACH, AND MUSHROOMS IN A RICH CREAM SAUCE & TOPPED WITH SHAVED PARMESAN CHEESE (NO SIDES)

EGGPLANT CAPRESE\$18.00

SLICED EGGPLANT BREADED IN PANKO & ITALIAN HERBS, DEEP FRIED, TOPPED WITH SLICED ROMA TOMATOES, FRESH MOZZARELLA, FRESH BASIL, THEN DRIZZLED WITH SWEET BALSAMIC REDUCTION

TRUFFLE RISOTTO\$18.00

MIXED VEGETABLES WITH CREAMY RISOTTO TOPPED WITH PARMESAN CHEESE & WHITE TRUFFLE OIL (NO SIDES)

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Pork

ROASTED PORK LOIN\$20.00

A WHOLE PORK LOIN SEARED & ROASTED. SERVED WITH OUR CABERNET DEMI GLACE (MUSHROOMS, CHERRY TOMATOES, & SPINACH IN A RED WINE DEMI)

STUFFED BONE-IN PORK CHOP 6OZ.....\$21.00

BABY SPINACH, ROASTED RED PEPPERS & FETA CHEESE

GRILLED PORK CHOP 8 oz.\$22.00

GRILLED & SERVED WITH A CABERNET DEMI GLACE

Sides

STARCHES

BUTTERMILK MASHED POTATOES
ROASTED GARLIC MASHED POTATOES
MIXED GRAINS RICE PILAF
PARMESAN RISOTTO
MASHED SWEET POTATOES
DAUPHINOISE POTATOES

VEGETABLES

SAUTÉED GREEN BEANS W/ GARLIC & BACON
STEAMED OR GRILLED ASPARAGUS
SAUTÉED MIXED VEGETABLES
CANDIED CARROTS
BUTTERED SWEET CORN
BUTTERED BROCCOLINI

Plated Duet Dinner

SERVED WITH HOUSE SALAD, STARCH, VEGETABLES, & HOMEMADE ROLLS WITH BUTTER

SIRLOIN & CHICKEN\$28.00

SIX OUNCE CHOICE TOP SIRLOIN, GRILLED & PAIRED WITH A MARINATED & GRILLED CHICKEN BREAST

SIRLOIN & SALMON\$30.00

SIX OUNCE CHOICE TOP SIRLOIN, GRILLED & PAIRED WITH A FIVE OUNCE PAN SEARED ATLANTIC SALMON

SIRLOIN & ITALIAN STUFFED CHICKEN\$30.00

SIX OUNCE GRILLED CHOICE TOP SIRLOIN. PAIRED WITH AN AIRLINE CHICKEN BREAST STUFFED WITH A COMBINATION OF BOURSIN & CREAM CHEESE

FILET MIGNON & GRILLED CHICKEN BREAST\$32.00

FIVE OUNCE CHOICE FILET MIGNON CHARGRILLED & PAIRED WITH A SEASONED & GRILLED CHICKEN BREAST. SERVED WITH CABERNET DEMI GLACE

FILET MIGNON & ITALIAN STUFFED CHICKEN\$35.00

FIVE OUNCE CHOICE FILET MIGNON CHARGRILLED & PAIRED WITH AN AIRLINE CHICKEN BREAST STUFFED WITH A COMBINATION OF BOURSIN & CREAM CHEESE

FILET MIGNON & SALMON\$36.00

FIVE OUNCE CHOICE FILET MIGNON CHARGRILLED & PAIRED WITH A FIVE OUNCE PAN SEARED ATLANTIC SALMON

FILET MIGNON & 5 OZ. LOBSTER TAIL\$47.00

FIVE OUNCE CHOICE FILET MIGNON CHARGRILLED & PAIRED WITH A FIVE OUNCE COLD WATER LOBSTER TAIL, TOPPED WITH CLARIFIED BUTTER & OUR OWN SPICE BLEND & SERVED WITH A SIDE OF WARM CLARIFIED BUTTER

ALL PRICES SUBJECT TO 20% SERVICE FEE AND 6% SALES TAX. PRICES SUBJECT TO CHANGE

Kids Meals

EACH MEAL INCLUDES FRIES OR FRUIT

HOTDOG\$10.00

CHICKEN TENDERS\$10.00

MACARONI & CHEESE\$10.00

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Desserts

CUPCAKES..... \$2.00

CHOCOLATE, VANILLA, OR RED VELVET

SMORE'S STATION..... \$4.00

MINI BITE DISPLAY \$4.00

CARAMEL SALTED BROWNIES, KRISPY TREATS, & ASSORTED COOKIES

TIRAMISU \$6.00

LAYERED MOUSSE..... \$6.00

CHOCOLATE & RASPBERRY

FRUIT CRISP WITH ICE CREAM..... \$6.00

APPLE, PEACH, OR BLUEBERRY

HOMEMADE CHEESECAKE \$6.00

TRADITIONAL, CHOCOLATE, RASPBERRY, MARBLE, OR RED VELVET

CRÈME BRULEE \$6.00

HOT FUDGE CAKE \$6.00

CARROT CAKE..... \$6.00

LIMIT TWO DESSERT OPTIONS PER PARTY

Dietary Needs, Allergies?

HYPERION FIELD CLUB WOULD BE MORE THAN HAPPY TO CUSTOMIZE YOUR MENU FOR ANY DIETARY OR ALLERGY RESTRICTONS YOUR GUESTS MAY HAVE.

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Bar Services

A BAR SET UP FEE OF \$50 PER BAR IS APPLICABLE IN THE EVENT THE BAR REVENUE DOES NOT EXCEED \$350.

Liquor

WELL BRANDSSTARTING AT \$4.75
 CALL BRANDSSTARTING AT \$6.25
 PREMIUM BRANDSSTARTING AT \$6.75
 SUPER PREMIUM BRANDSSTARTING AT \$7.50

Beer

DOMESTIC KEG BEER\$350
 IMPORT/SPECIALTY KEG BEER START AT \$450
 DOMESTIC BOTTLED BEER\$3.50
 IMPORT BOTTLED BEER\$4.50

Non-Alcoholic

NON-ALCOHOLIC BEVERAGE PACKAGE\$2.50
 INCLUDES FOUNTAIN SODAS, ICED TEA, LEMONADE & COFFEE.

House Wine

HOUSE BRAND: CK MONDAVI; CABERNET, CHARDONNAY, MERLOT, PINOT GRIGIO & WHITE ZINFINDAL, STONECAP RIESLING, CANYON ROAD PINOT NOIR
 \$22.00 PER BOTTLE/\$5.25 PER GLASS

FOR A FULL LIST OF AVAILABLE WINES CONTACT THE EVENT DIRECTOR

Champagne

FRANCOIS MONTAND BRUT\$32.00 PER BOTTLE
 OTHER CHAMPAGNES ARE AVAILABLE PLEASE ASK EVENT DIRECTOR FOR PRICING INFORMATION..

Host Bar vs. Cash Bar

HOST BAR PRICES, REFLECTED ABOVE, ARE SUBJECT TO 20% SERVICE FEE AND 6% SALES TAX. CASH BAR PRICES ARE INCLUSIVE OF 20% SERVICE FEE AND 6% SALES TAX.

Miscellaneous

Meeting Needs

LCD PACKAGE\$50.00
 LCD PROJECTOR, SCREEN, EXTENSION CORD, POWER STRIP
 PROJECTION SCREEN\$20.00
 WIRELESS MICROPHONE\$10.00
 FLIPCHART WITH MARKERS\$10.00
 CONFERENCE PHONE\$25.00
 WHITE BOARD WITH MARKERS \$20.00

Social Event Needs

COAT ROOM ATTENDANT\$50.00
 CAKE CUTTING FEE\$150.00
 BARTENDER FEE\$75.00
 IF SALES ON BAR DO NOT EXCEED THE MINIMUM
 SOUND SYSTEM\$50.00

ALL PRICES SUBJECT TO 6% SALES TAX.
 PRICES SUBJECT TO CHANGE