#### **Entree Options (Choose two)**

Herb Roasted Chicken
Barbeque Chicken
Filet of Chicken in Red Pepper Peri Peri Sauce
Glazed Chicken in Citrus Chili Sauce
Sliced Roast Beef Top Round of Beef in Au Jus
Barbeque Pulled Pork
Hickory Smoked Barbeque Pork Loin
South American Beef Tips with Chimichurri Sauce
Roasted Turkey
Sliced Maple Glazed Ham
Smoked Chicken Mole with Fried Black Beans
Sante Fe Roasted Chicken in French Mornay Mango Sauce
Stuffed Pork Loin with Apple Raisin Stuffing
Fried Catfish

#### **Starch Options (Choose two)**

Roasted Rosemary Red Skin Potatoes
Pasta Salad
Rice
Macaroni & Cheese
Mashed Potatoes
Potatoes Au Gratin
Baked Sweet Potato
Twice Baked Potato

#### **Vegetable Options (Choose two)**

Mixed Vegetables
Green Beans
Whole Kernal Corn
Florets (Seasonal)
Cauliflower Florets (Seasonal)
Baby Carrots
Zucchini (Seasonal)
Squash (Seasonal)

#### **Package Includes:**

Room Rental, Tables & Chairs, Basic White Floor Length Table Cloth, Organza Overlay (Select Colors Available) White Chair Covers with Sash, White Napkins, Dinnerware, Glassware, Flatware, Cake Cutting Service, Dance Floor, Guestbook Table. Cake Table, 9'x24' Riser, One handheld Microphone, and Free Parking.

#### **Additional Options**

All items added onto the Packages are subject to state sales tax and a 20 percent service charge.

#### Hors d'oeuvre Options

Minimum Order per item is 50 Pieces

#### **Hot Selections**\*

Crab Meat Stuffed Mushrooms
Scallop Wrapped Bacon
Fried Artichoke Heart Parmesan
Pesto Bruchetta
(with Roasted Red Pepper Goat Cheese)
Black Bean Quesadilla

Coconut Chicken
Crab Rangoon

Spanakopita

Santa Fe Egg Rolls

Pork Pot Stickers

Chicken Fingers

Asian Chicken Wings

Glazed Meat Balls

Franks Under Wraps

Wild Mushroom Ragout in Puff Pastry Roasted Garlic Boursin Cheese Puffs

Pineapple Teriyaki Chicken Lollipops

Bacon Wrapped Jumbo Shrimp Beef & Bacon Kabobs

#### **Cold Selections\***

Jumbo Shrimp Cocktail on Ice Imported and Domestic Cheese Display Fresh Crudites Display Seafood Ceviche w/ Corn Chips Grilled Vegetable Kabob Finger Sandwiches (Cucumber Cream Cheese/Spicy S. American Turkey/Deviled Ham) Spinich Artichoke Dip Antipasto Salad Three Bean Hummus Cherry Tomatoes Stuffed w/ Salmon Mousse Chicken Pate' Gazpacho Shooters Wasabi Vodka Oyster Shooter\* Oysters on the Half Shell **American Caviar** 

<sup>\*</sup> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

#### **Additional Supplements for your Meal**

Side Salad Additional Starch Additional Vegetable

#### **Special Additions to Your Event**

Champagne Toast (House Champagne)
Mimosa Toast (House Champagne)
Sparkling Grape Juice
\*\*Floating Strawberry (Seasonal)
Champagne Fountain (On Consumption)
Mimosa Fountain (On Consumption)
Chocolate Fountain w/ 1 flat of Strawberries
Chocolate Fountain w/ Assorted Dippers
Refills on Chocolate, Strawberries, Dippers
Coffee or Tea Service

#### Add a Specialty Carved Item to Your Dining Experience

Whole Roasted Beef Tenderloin Roasted Prime Rib Loin Top Round Beef Sirloin Bone-In Smithfield Ham Sweet & Spicy Asian Glazed Pork Loin Apple Raisin Stuffed Pork Loin

#### \*\*\*Attending Chef Fee

Valet Service is available for all Special Events Please inquire for pricing

### **Alcohol Options**

**Premium Liquor \$8** 

**House Liquor \$6** 

Wine \$6

**Bottled Beer \$4** 

#### **Cash Bar Options**

Guests will be responsible for purchasing their own drinks. See Alcohol List below for options that will be available.

#### **Security Fees**

It is required by law that one security guard for every one hundred people must be present when alcohol is served. \* A minimum of four hours is required.

### **Alcohol List**

#### **Domestic Keg**

Budweiser, Bud Light, Miller, Miller Light, Coors Light, Michelob and Michelob Light (Most Domestic Beers available with notice)

#### **Import Specialty Keg**

Most Imports or Micro-Brew Kegs available according to Supplies.

#### **Domestic Singles**

Budweiser, Bud Light, and Michelob Ultra

#### **Specialty Singles**

Ordered upon request.

#### **House Wine List**

Pinot Grigio, Riesling, White Zinfandel, Chardonnay, Semillon, Merlot, Cabernet, Shiraz.

\* Domestic and Import Singles served in 12 Ounce Bottles or cans (depending upon room assignment and availability).

State taxes, local taxes, and a 20 percent service charge will be added to final invoices for host hours

### **Basic Booking Rules & Regulations**

#### **Room Holds**

A hold can be placed on any room for any available space. The Hold will automatically be released after 10 days if a signed contract and deposit are not received within the 10 days.

#### **Deposits**

A deposit is required to hold available space for longer than 10 days. Any additional equipment, food and beverage, services ordered, service charge, and sales tax will be added to your balance. Should your event be canceled, you have the right to use your deposit toward another event taking place at our facility within six months.

#### **Balance**

Your total bill must be paid in full 15 days prior to your event. Any charges incurred during your event will be billed to you in an invoice when the event is over.

#### Move-in and Move-Out

If you wish to spend an extra day moving in or out of the space used for your event, the charge is 1/2 of the daily room rental rate.

#### **DJ/ Live Band Options**

You are welcome to hire a DJ or Live Band for your wedding event. If the DJ or Live Band has specific staging requirements greater than what is provided with the room, additional charges may apply. We ask for the contract information for your contracted entertainment provider, so that we can contact them to discuss their requirements.

#### **Decorations**

The Dalton Convention Center will provide the linens chosen when you select either the Premier or Pristine Add-On Packages. You are permitted to have your own decorations brought in by yourself or a decorating facility. If you're hiring a decorating company, we ask for their contact information, so that we can discuss any regulations for decorations with them. Confetti is not permitted. Candles must be contained in glass hurricanes. Labor fees will be applied should the trade center need to retrieve helium balloons from the ceiling. Helium balloons are not permitted in the Exhibit Hall.

Buffet: \$42 Platet: \$46

#### Floor Plans

Floor plans for all events must be approved by the client as well as your Event Services Manager. The approvals are based on building policies and fire codes. The Drawings can be edited up to 5 days prior to the event.

#### **Security**

Security and Staff Guards are provided on a 24-hour basis. The staff is provided for general building purposes only and does not include event staff security. Security of the interior of the contracted space is the responsibility of the licensee. If Alcohol is served at your event, we must hire one additional security officer for every 100 Guests present. The additional guards are hired at a minimum of four hours at \$28/hour.

#### Housekeeping

Housekeeping staff is provided throughout your event and includes clean up during the event if necessary and complete clean up at the end of the event.

#### **Sound System**

All rooms can patch into our House PA system for use of a microphone. We can also supply a portable sound system at an additional cost if further sound capabilities are desired.

#### **Parking**

The Dalton Convention Center provides more than 1,000 parking spaces free of charge.