



Breakfast

Continental Breakfast

Traditional Continental Breakfast **\$13 per person**

Assorted Breakfast Pastries
Fresh Sliced Seasonal Fruit
Assorted Juices
Freshly Brewed Regular and Decaf Coffee
Selection of Herbal Hot Teas

Deluxe Continental Breakfast **\$15 per person**

Sliced Seasonal Fruit and Berries
Assorted Breakfast Pastries and Muffins
Assorted Juices
Freshly Brewed Regular and Decaf Coffee
Selection of Herbal Hot Tea

Executive Continental Breakfast **\$17 per person**

Build your own Yogurt Parfait Bar with Fresh Granola, Berries and Nuts
Sliced Seasonal Fruit and Berries
Bagels with Jam, Butter, Honey and Cream Cheese
Assorted Breakfast Pastries and Muffins
Assorted Juices
Freshly Brewed Regular and Decaf Coffee
Selection of Herbal Hot Teas

ADDITIONS

Build your own Yogurt Parfait Bar with Fresh Granola, Berries and Nuts **\$6 per person**

Breakfast Sandwiches Station **\$6 per person**

Egg, Bacon and Cheese Biscuits, Egg, Ham and Cheese Croissants and Egg, Sausage and Cheese Biscuits

Breakfast Action Station

Action Station can be added to a Continental Breakfast

Custom Omelet Action Station* **\$6 per person**

Fresh Omelets made by our experienced culinary Team with Eggs or Egg Whites with an assortment of fillings and toppings.

*Action Stations will add an additional fee of \$75 per station and are limited to one hour of service they require a minimum of 30 people if under 30 people a fee of \$100 will be assessed



Breakfast

Breakfast Buffet and Plated

Pinnacle Breakfast Buffet

\$19 per person

Farm Fresh Scrambled Eggs topped with Cheese and Chives
 Seasoned Breakfast Potatoes with Sautéed Onions and Peppers
 Smoked Bacon and Breakfast Sausage
 Country Biscuits
 Sliced Seasonal Fruit
 Assorted Breakfast Pastries
 Beverage Station with:
 Assorted Juices
 Freshly Brewed Regular and Decaf Coffee
 Selection of Herbal Hot Teas

American Plated Breakfast

\$17 per person

Farm Fresh Scrambled Eggs
 Seasoned Breakfast Potatoes with Sautéed Onions and Peppers
 Smoked Bacon OR Breakfast Sausage
 County Biscuits
 Preset Orange Juice at the table
 Freshly Brewed Regular and Decaf Coffee Service

Breakfast Action Station

Action Station can only be added to a Plated Breakfast or Breakfast Buffet

Custom Omelet Action Station*

\$6 per person

Fresh Omelets made by our experienced culinary Team with Eggs or Egg Whites with an assortment of fillings and toppings.

*Action Stations will add an additional fee of \$75 per station and are limited to one hour of service they require a minimum of 30 people if under 30 people a fee of \$100 will be assessed

Breaks



Specialty Theme Breaks

**Prices based on 30 minutes of service. Groups under 20 add \$2 per person*

Sweet Escape \$9 per person

White Chocolate Blondie Brownies, Lemon Squares, White Chocolate Macadamia Nut Cookies and Chocolate Chip Cookies

7th Inning Stretch \$10 per person

Bagged Popcorn, Tri Color Tortilla Chips and Jumbo Soft Pretzels
Fresh Salsa, Spicy Mustard, and Warm Queso Dip

Farmers Market \$10 per person

Skewers of Fresh Cubed Fruit and Berries, Yogurt Dipping Sauces, Vegetable Crudité with Dipping Sauces

Ice Cream Sundae Bar \$10 per person

Chocolate and Vanilla Ice Cream with an assortment of toppings and sauces,

Health Kick \$10 per person

Seasonal Sliced Vegetable Tray, bowls of Trail Mix, Assorted Granola Bars, Mini Bags of Sun Chips and Baked Lays.

Create Your Own \$12 per person

Choose Three of the Following

- Assorted Cookies
- Lemon Bars
- Double Fudge Brownies
- Bagged Popcorn
- Tortilla Chips and Salsa
- Jumbo Soft Pretzels with Spicy Mustard
- Fruit Kabobs with Chocolate & Yogurt for Dipping
- Vegetable Crudité Display with Ranch Dip
- Roasted Red Pepper Hummus with Pita Chips
- Assorted Ice Cream Bars
- Individual Bags of Assorted Chips and Pretzels
- Assorted Full Size Candy Bars
- Granola Bars
- Whole Fresh Fruit

à la Carte Breaks

Beverages

Milk- 2% and Skim_____	\$3 per carton
Bottled Water_____	\$3 each
Assorted Coke Products_____	\$3 each
Powerade_____	\$5 each
Red Bull Energy Drink_____	\$6 each
Assorted Fruit Juices_____	\$38 per gallon
Freshly Brewed Iced Tea Sweet or Unsweet_____	\$38 per gallon
Freshly Brewed Regular and Decaffeinated Coffee_____	\$40 per gallon
Hot Herbal Tea-selection of hot tea, lemon and honey_____	\$38 per gallon
Tropical Fruit Punch_____	\$38 per gallon
Lemonade_____	\$38 per gallon

Beverage Service

Half-Day Service **\$8 per person**

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas, Assorted Soft Drinks and Bottled Water (continuous beverage service for 4 hours)

All-Day Service **\$10 per person**

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas, Assorted Soft Drinks and Bottled Water (continuous beverage service for 8 hours)





à la Carte Breaks

Break Selections



Whole Fresh Fruit_____	\$3 each
Granola and NutriGrain Bars_____	\$3 each
Individual Yogurt_____	\$3 each
Premade Fresh Fruit and Vanilla Parfaits_____	\$6 each
Assorted Full Size Candy Bars_____	\$4 each
Individual Bags of Chips and Pretzels_____	\$4 each
Assorted Krispy Kreme Donuts_____	\$35 per dozen
Assorted Bagels with Cream Cheese_____	\$35 per dozen
Fresh Sliced Breakfast Breads_____	\$38 per dozen
Fruit Kabobs with Dipping Sauce_____	\$35 per dozen
Freshly Baked Assorted Cookies_____	\$34 per dozen
Assorted Muffins_____	\$35 per dozen
Fresh Assorted Danish or Cinnamon Rolls_____	\$35 per dozen
Double Fudge Brownies_____	\$35 per dozen
Lemon Bars_____	\$35 per dozen
Egg and Sausage Burrito_____	\$40 per dozen
Country Sausage Biscuits_____	\$40 per dozen
Ham and Cheese Croissants_____	\$40 per dozen





Lunch



Plated Luncheon

All plated lunches include Salad Choice, Starch and Vegetable choice, Rolls and Butter, Choice of Dessert, Iced Tea and Coffee Service.

Vegetable Pasta Primavera **\$21 per person**
with White Wine Pesto *NOTE—Starch & Vegetable combined with this dish.

Chicken Marsala **\$21 per person**
Grilled or Breaded and sautéed with Marsala Mushroom Sauce

Chicken Piccata **\$21 per person**
Grilled or Breaded and Sautéed with Piccata Sauce

Herb Grilled Chicken **\$21 per person**
with a Parmesan Cream Sauce

Herb Grilled Mahi Mahi **\$23 per person**
with pineapple salsa

Broiled Salmon **\$23 per person**
with a Whole Grain Mustard Cream Sauce

Roasted Pork Loin **\$23 per person**
with Maple Dijon Cream Sauce

Flat Iron Steak **\$23 per person**
with a roasted Garlic Demi-Glace

Grilled Sirloin **\$25 per person**
with a Bourbon Demi Glaze

Petite Filet Mignon **\$27 per person**
with a Compound Herb Butter

***All Plated Lunch Menus are 6 oz. Portions of Protein.**

Lunch



Light Plated Lunch

Includes: Freshly Baked Rolls and Butter, Chef's Choice of Dessert, Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea

Chicken or Shrimp Caesar

\$17 per person Chicken

\$17 per person Shrimp

Classic Caesar Salad with shaved parmesan cheese. Served with grilled chicken or shrimp

Mediterranean Salad

\$17 per person

Spring Mix Lettuce, Kalamata Olives, Cucumber, Pepperchini, Feta Cheese and topped with choice of Dressing

Cobb Salad

\$19 per person

Mixed Greens, Turkey, Bacon Bleu Cheese, Sliced Egg, Tomatoes served with a choice of Dressing

Add Soup

\$4 per person

Choice of Chicken Noodle or Vegetable

Cold Sandwiches / Boxed Lunches

Boxed lunches are served with an Apple, Bag of Chips, Fresh Baked Cookie and a bottled water. All Condiments are on the side.

All boxed lunches can be served plated: Apple and Cookie will be substituted with Pasta Salad and Chef's Choice of Desert, will be served with Iced Tea

For groups under 30 select 2, groups over 30 select 3

Ham and Cheddar

\$18 per person

On a croissant

Roasted Turkey BLT

\$18 per person

Shaved Turkey Breast with Swiss cheese on a croissant

Peppered Roast Beef

18 per person

Shaved Beef with Caramelized Onion, Provolone Cheese on a Brioche Bun

Club Wrap

\$18 per person

Shaved Turkey, Ham, Bacon, Cheddar & Tomato topped with Honey Mustard in a Tortilla

Grilled Chicken

\$19 per person

Grilled Chicken with Provolone, basil pesto and roasted red peppers on a Brioche Bun

Grilled Vegetable Wrap

\$16 per person

Balsamic Marinated and Grilled Vegetables wrapped in a Sundried Tomato Tortilla



Lunch

Plated Luncheon Sides

Salad Choices

- Mixed Green Salad (Cucumber & Tomato)
- Caesar Salad (Parm Cheese & Croutons)
- Spinach Salad (Cucumber, Tomato & Red Onion)

Vegetable Choices

- Green Beans
- Seasonal Assorted Vegetable Medley
- Broccolini

Starch Choices

- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf

Dessert Choices

- New York Cheesecake with Strawberry Sauce
- Pecan Pie
- Chocolate Cake
- Apple Pie

Lunch Buffets

Fiesta Italian 30 guest minimum \$26.00 per person
Tomato Cream Soup, Caesar Salad, Antipasto Salad, Chicken Parmesan Beef Lasagna, Ratatouille, Fresh Baked Cheese Bread Sticks, Tiramisu and Cannoli's, Iced Tea and Coffee

Deli Buffet 30 guest minimum \$24.00 per person
Soup Du Jour, Mixed Green Salad with assorted dressings, Cole Slaw, Potato Salad, Assorted Deli Meats and Cheeses, Lettuce, Tomato, Onion, Pickles, Appropriate Condiments, Assorted Breads, Individual Bags of Chips, Cookies and Brownies, Iced Tea and Coffee

Backyard Barbeque 30 guest minimum \$30.00 per person
Mixed Green Salad with Ranch and Raspberry Vinaigrette dressing, Coleslaw, Loaded Potato Salad, P each Bourbon BBQ Chicken, Smoked Beef Brisket, BBQ Pulled Pork, Maple Bacon baked Beans, Grilled Corn on the Cob, Warm Corn Bread, Granny Smith Apple Pie, Banana Pudding with nilla wafers, Iced Tea And Coffee

South of the Border 30 guest minimum \$30.00 per person
Chipotle Chicken Tortilla soup, Mexican Mixed Green Salad with Avacado Ranch and Cilantro Lime Vinaigrette, Southwest bean and corn salad, Grilled Chicken Fajitas, Grilled Steak Fajitas, Sauteed peppers and onions, Cumin & Cilantro Black Beans, Spicy Spanish Rice, Sour Cream, Cheese, Tomato, lettuce, Pico, Jalapenos, Tri color Tortilla Chips with Salsa and Guacamole, Tres Leches Cake & Strawberry stuffed Churros, Iced Tea And Coffee

Southern Traditional 30 guest maximum \$28.00 per person
Chicken Noodle Soup, Mixed Garden Salad, Ranch and Raspberry Vinaigrette Dressing, Deviled Egg Potato Salad, Honey Glazed Fried Chicken, Braised Short Ribs, 3 Cheese Mac & Cheese, Garlic Mashed Potatoes, Braised Collard Greens, Warm Corn Bread, Pecan & Sweet Potato Pie, Iced Tea and Coffee

Sandwich Buffet 30 guest maximum \$24.00 per person
Soup du Jour, Mixed Green Salad with assorted dressings, Cole Slaw, Potato Salad, Variety of Pre-assembled Deli Sandwiches and Wraps, Appropriate Condiments, Individual Bagged Chips, Freshly Baked Assorted Cookies and Brownies, Iced Tea and Coffee

Bourbon Street 30 guest minimum \$28.00 per person
Mixed Green Salad with Ranch and Raspberry Vinaigrette dressing, Remoulade Coleslaw, Chicken & Andouille Gumbo, Spicy Potato Salad, Stewed Chicken with Creole Tomato Sauce, Blackened Tilapia Crawfish Cream Sauce, Red Beans and Rice, Braised Cabbage, Jalapeno Corn Bread, Beignets, Bourbon Pecan Pie, Iced Tea and Coffee



Dinner



Plated Dinners

All plated meals include house salad, starch and vegetable carefully paired by our culinary team, rolls and butter, water, iced tea, coffee service and dessert

Entrées Course

Chicken Marsala \$28 per person

Marsala Wine and Mushroom Sauce

Chicken Saltimbocca \$29 per person

With a Sage Demi-Glace

Chicken Piccata \$28 per person

with a Caper Lemon Butter

Herb Grilled Chicken \$28 per person

with a Parmesan Cream Sauce

Southern Fried Chicken \$28 per person

With Honey Butter

Roasted Pork Loin \$30 per person

With a Sweet Onion Sauce

Broiled Salmon \$32 per person

with a Whole Grain Mustard Cream Sauce

Herb Grilled Mahi Mahi \$32 per person

with a Pineapple Salsa

Flat Iron Steak \$30 per person

with a roasted Garlic Demi-Glace

Filet Mignon \$38 per person

Grilled Filet topped with compound butter

Grilled Sirloin \$32 per person

with a bourbon Demi Glace

Grilled Vegetable Napoleon \$29 per person

Baked in a Puff Pastry Shell with a Light Cream Sauce

All Plated Dinners are 8oz portions of protein.



Dinner

Buffets require a Minimum of 30 guests: if under 30 a \$100 service fee will be assessed

Dinner Buffet

Select 2 Entrées \$33/Select 3 Entrees \$37

Cold Salads - Choose 3

- Caesar
- Mixed Green Garden Salad
- Spinach, Mushroom & Tomato
- Antipasto
- Cucumber, Red Onion, Tomato & Feta Cheese
- Fruit Salad

Vegetables- Choose 1

- French Green Beans
- Assorted Seasonal Vegetables
- Broccoli Florets
- Honey Glazed Carrots

Starches- Choose 2

- Roasted Fingerling Potatoes
- Roasted Red Potatoes
- Garlic Mashed Potatoes
- Rice Pilaf
- Mashed Sweet Potatoes
- Wild Mushroom Risotto

ENTREES—Choice of 2 or 3

- Tasso Stuffed Chicken
- Chicken Saltimbocca
- Southern Fried Chicken
- Pan Seared Chicken Picatta
- Blackened Chicken
- Braised Short Ribs
- Chili Rubbed Sirloin
- Cranberry Stuffed Pork Loin
- Blackened Mahi with Pineapple Salsa
- Crab Stuffed Tilapia
- Pecan Crusted Salmon
- Pasta Primavera Pesto
- Vegetable Lasagna

Desserts—Choice of 2

- Key Lime Pie
- Cheese Cake
- Chocolate Cake
- Pecan Pie
- Apple Pie

- Rolls and Butter
- Iced Tea, Water and Coffee Service

Reception

Reception Displays



Vegetable Crudités Display **\$5 per person**
Assortment of Freshly Cut Seasonal Vegetables, served with Ranch and Dill Dips

Sliced Fresh Fruit with Berries Display **\$7 per person**
Sliced Seasonal Fresh Fruit served with Yogurt Dip

Grilled Marinated Vegetables **\$6 per person**
With Feta Cheese served with Crusty Breads and Lavosh

Domestic Cheese Displays **\$6 per person**
Cheddar, Swiss and Colby Jack Cheese and Assorted Crackers

Domestic Charcuterie Board **\$8 per person**
Assorted Domestic Cheeses with Assorted Cured Meats accompanying Sauces, Garnishes and Assorted Crackers



International Charcuterie Board **\$8 per person**
Assorted International Cheeses with Assorted Cured Meats accompanying Sauces, Garnishes and Assorted Crackers and Breads



Reception



Hot Reception Hors d'oeuvres

Hors d'oeuvres priced for 50 pieces unless otherwise noted

Vegetarian

Assorted Mini Quiches	\$110 per order
Vegetable Spring Roll with Ginger Soy Sauce	\$125 per order
Mini Bruschetta	\$130 per order
Brie with Raspberries and Almonds in Phyllo	\$140 per order
Spanakopita Spinach Pie	\$125 per order
Queso Dip with Tortilla Chips	\$125 per order
Warm Spinach Artichoke Dip with Tortilla Chips	\$125 per order

Chicken

Chicken & Pepper Jack Quesadillas served with Salsa	\$125 per order
Chicken Tenders with Barbecue, Honey Mustard and Teriyaki Dipping Sauces	\$125 per order
Buffalo Style Chicken Wings with Bleu Cheese and Celery Sticks	\$125 per order
Chicken Sate with Thai Peanut Sauce	\$130 per order

Pork

Mini Franks Wrapped in Puff Pastry	\$110 per order
Italian Sausage in Mushroom Caps	\$125 per order
Pork Pot stickers with Ginger Soy Sauce	\$135 per order
Pulled Pork Sliders	\$140 per order

Beef

Cajun, Barbecue or Swedish Meatballs	\$110 per order
Five Spice Beef Sate with Sweet Chili Sauce	\$140 per order
Beef Duxelles en Croûte	\$140 per order
Teriyaki Beef Brochettes	\$140 per order

Seafood

Coconut Shrimp with Plum Sauce	\$140 per order
Seafood Stuffed Mushroom Caps	\$140 per order
Mini Crab Cakes with Creole Remoulade	\$140 per order
Shrimp Satay Scampi Style	\$140 per order
Bacon wrapped Scallops	\$220 per order

May We Suggest...

6 Hors d'oeuvres per guest for an hour reception

4 Hors d'oeuvres per guest when paired with a fruit and cheese station

Reception



Cold Reception Hors d'oeuvres

Each order contains 50 pieces

Beef, Chicken & Pork

Assorted Canapés	\$110 per order
Chicken Salad on Baguette	\$125 per order
Assortment of Finger Sandwiches	\$125 per order
Prosciutto Wrapped Melon	\$125 per order
Sliced Tenderloin topped with Bleu Cheese Crostini	\$150 per order

Vegetarian

Cherry Tomatoes stuffed with Boursin Cheese	\$110 per order
Deviled Eggs Assortment of Traditional, Pimento Cheese, Wasabi and Hummus	\$110 per order
Tomato, Black Olives, Basil and Parmesan Cheese Bruschetta	\$125 per order
Antipasto Brochettes with Olives, Artichoke, Mozzarella & Tomatoes	\$125 per order
Salsa with Tortilla Chips	\$110 per order
Roasted Red Pepper Hummus with Toasted Pita Chips	\$125 per order
Spring Onion Dip with Potato Chips	\$110 per order

Seafood

Smoked Salmon and Chevre Bruschetta	\$150 per order
Cold Crab Dip with Fried Wontons	\$150 per order
Jumbo Shrimp with Cocktail Sauce	\$175 per order

Confections

Assorted Dessert Petit Fours	\$100 per order
Assorted Bite Size Cheesecake	\$100 per order
Assorted Mousse Shots	\$110 per order
<i>Chocolate, White Chocolate Raspberry, Espresso and Strawberry</i>	

May We Suggest...

6 Hors d'oeuvres per guest for an hour reception

4 Hors d'oeuvres per guest when paired with a fruit and cheese station



Reception

Action Stations require a Minimum of 50 guests
Action Stations can be chef attended for a fee of \$50 per station
Pricing Based on 90 minutes of service

Action Stations

* Must be ordered in conjunction with your choice of 3 hors d' oeuvres

Bruschetta Station **\$9 per person**

Toasted Baguette brushed with Garlic Olive Oil and served with the following:
Prosciutto, Fresh Oregano, Grapes, Vine-Ripened Tomato, Basil, Mozzarella, Onion and Roasted Garlic

Mashed Potato Bar **\$9 per person**

Yukon Gold and Sweet Potatoes with Bacon, Cheeses, Sour Cream, Scallions, Brown Sugar, Cinnamon and Butter

Soup and Salad Station **\$9 per person**

Roast Chicken and Wild Rice Soup, Roasted Corn Chowder, Spiced Beef Chili with Sour Cream, Bacon Salad of Spring Mix, Romaine, and Baby Spinach with Candied Walnuts, Cranberries, Cherry Tomatoes, Croutons, Green Onions, Cucumbers and Assorted Dressings

Chocolate Fountain **\$9 per person**

Warm Chocolate served with Strawberries, Exotic Fruits, Pound Cake, Cheese Cake Squares, Rice Krispies Squares, Biscotti and Pretzels

S'mores Station **\$9 per person**

Roast your own Marshmallows over an open flame at our S'more Station-Marshmallows, Graham Crackers, Hershey Bars and Reese Cups

The Pub **\$10 per person**

Chicken Wings served with Celery and Carrot Sticks, Bleu Cheese and Ranch Dressing with Potato Skins, Chips and Salsa

Mini Beef and Chicken Sliders **\$10 per person**

Chicken and Hamburger Patties, American Cheese, Ketchup, Mustard, Mayo and Kettle Chips with Chipotle Ranch Dip

Southern BBQ Sliders **\$10 per person**

Pulled Pork and Smoked Brisket Sandwiches served with Golden Mustard BBQ Sauce, Traditional BBQ Sauce and Apple Fennel Cole Slaw

Nacho Station **\$10 per person**

Tri Colored Chips with Queso, Salsa, Guacamole, Seasoned Ground Beef, Grilled Chicken, Tomatoes, Onions, Jalapenos, and Sour Cream



Reception

*Packages require a Minimum of 50 guests
Each package comes with Iced Tea and Coffee Station
Pricing Based on 90 minutes of service*

Embassy Packages

- Package One-3 Hot Items and 3 Cold Items _____ \$23 per person
 Package Two-4 Hot Items and 4 Cold Items _____ \$26 per person
 Package Three-5 Hot Items and 5 Cold Items _____ \$29 per person

Cold Selections

- Assorted Cheese & Cracker Display
- Assorted Sliced Fruit Display with Yogurt Dip
- Vegetable Crudite Display with Ranch Dressing
- Cranberry Pecan Chicken Salad Pastry Puffs
- Honey Ham & Swiss Rolls
- Red Pepper & Herb Cheese Pinwheels
- Roasted Garlic Hummus with Pita Chips
- Tomato Basil Bruschetta with Balsamic Glaze

Hot Selections

- Vegetable Spring Rolls with Ginger Soy Sauce
- Pulled Pork Stuffed Potato Skins
- Swedish Meatballs
- Chicken Tenders with Honey Mustard Dipping Sauce
- Spinach & Artichoke Dip with Crostini Bread
- Thai Chili Chicken Skewers
- Beef Tenderloin Crostini topped with Horseradish
- Mini Crab Cakes with Creole Remoulade

Carving Stations

Minimum of 50 Guests
 Chef Attendant Fee of \$50
 Pricing based on 90 minutes of service

Includes Appropriate Accompaniments and Assorted Rolls

- Baked Sugar Glazed Ham** _____ **\$6 per person**
- Roasted Turkey Breast** _____ **\$7 per person**
- Baron of Beef** _____ **\$7 per person**
- Roasted Pork Loin** _____ **\$8 per person**
- Smoked Beef Brisket** _____ **\$9 per person**
- Prime Rib of Beef** _____ **\$10 per person**
- Peppered Roasted Beef Tenderloin** _____ **\$12 per person**



Beverages

*Bartender fee of \$100 for up to four hours of service
Additional \$25.00 an hour per bartender will apply if \$300.00 in sales is not met.*

Beverages à la Carte

	HOSTED BAR	CASH BAR
Premium Spirits	\$6 per glass	\$7 per glass
Pinnacle Vodka, New Amsterdam, Cruzan, Jim Beam, J&B, Canadian Club, Sauza Gold, Captain Morgan		
Super Premium Spirits	\$7.5 per glass	\$8.5 per glass
Absolut, Tanqueray, Bacardi, Jack Daniels, Dewars, Crown Royal, Sauza Silver		
Cordials	\$7.5 per glass	\$8.5 per glass
Di Saroni Amaretto, Sambuca, Baileys		
House Wine	\$6 per glass	\$7 per glass
Canyon Road Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel		
Premium Wine	\$7.5 per glass	\$8.5 per glass
Mirassou Chardonnay, Ecco Domani Pinot Grigio, Mirassou Pinot Noir, Red Rock Merlot		
Domestic Beers	\$4 per bottle	\$5.5 per bottle
Bud Light, Miller Light, Mic Ultra		
Import/Craft Beers	\$5 per bottle	\$6.5 per bottle
Sam Adams Seasonal, Heineken, Corona		

Beverages



White Wines

Listed per bottle

Canyon Road Chardonnay	\$28
Canyon Road White Zinfandel	\$28
Ecco Domani Pinot Grigio	\$38
Mirrassou Chardonnay	\$38
Mirrassou Moscato	\$38
Starborough Sauvignon Blanc	\$38
William Hill Chardonnay	\$40

Red Wines

Listed per bottle

Canyon Road Cabernet Sauvignon	\$28
Canyon Road Merlot	\$28
Canyon Road Pinot Noir	\$28
Mirrassou Pinot Noir	\$38
Red Rock Merlot	\$38
Apothic Red Blend	\$38
William Hill Cabernet Sauvignon	\$40
Louis Martini Cabernet Sauvignon	\$50



Champagne

Wycliff House Brand	\$28
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Keg Beer

Keg Beer (Domestic)	\$375.00 & up
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Budweiser, Bud Lite, Miller Ultra, Miller Lite, and Shock Top



Banquet Policies

Payments, Deposits and Cancellations: A credit card authorization form, along with signed contract, must be on file for any group without direct billing privileges to be considered confirmed and definite. Direct bill privileges are not available for individual social events, reunions, and weddings. Any group paying by advance deposit must have their final payment of the estimated contracted price paid within (14) fourteen days of the event. Personal checks are not accepted. A nonrefundable deposit is required with the signed contract to be considered confirmed and definite for all individual social events, reunions and weddings. Cancellations must be received in writing and will be subject to a cancellation fee as outlined in your contract. Deposits not returned can be used toward cancellation fees.

Food and Beverage: No food or beverage may be brought into the hotel (wedding and birthday cakes are the only exception to this policy.) We reserve the right to refuse alcohol service to intoxicated persons and will not serve underage persons. No food or alcoholic beverages can be removed from the premise.

Pricing: All food, beverage, and ancillary items are subject to a taxable 24% service charge and applicable state sales tax. Menus and prices are subject to change without notice. Menu pricing includes food, linens, dinnerware, stainless steel flatware, glassware, tables, and chairs within our inventory, and banquet servers.

Guarantee: A Catering Manager will contact you 14-days prior to your event to receive your menu selection. Three (3) business days before your event your final expected number of attendees will be due. After this time, full charges will be incurred for all reductions or cancellations made. The client will be charged the guarantee provided regardless if the attendance falls below the guarantee. Should the attendance be higher than the guarantee, the client will be charged the actual attendance of the event. If an attendance guarantee is not provided three business days in advance of function, expected number will be attendance guarantee.

Meeting Room Assignments: Meeting and Banquet rooms are assigned on the basis of expected attendance at the discretion of the hotel. If there are fluctuations in the number of attendees, the hotel reserves the right to reassign rooms accordingly without prior notice. The hotel reserves the right to charge an additional fee for setup changes less than 48 hours prior to the event. Meeting room rental charges apply from 8am-5pm and 6pm to 12 midnight.

Decorations and Displays: Items may not be attached to walls, floors, or ceilings with nails, staples, tape, or other substance. A limited number of pre-approved signs are permitted in the meeting and pre-function areas. The hotel reserved the right to stop any music or entertainment as deemed inappropriate. The hotel must hang all banners, etc. and there will be a \$15.00 per banner charge.

Entertainment: Performers must comply at all times with local fire and safety codes as well as ESHLR policy regarding sound levels.

Parking: Outdoor surface parking is \$16.00 and Valet parking is \$21.00.

Shipping & Receiving: Any packages received more than 3-days prior to the event will be assessed a handling fee of \$5 per package per day / \$100 per pallet per day. An item over 150 pounds must be shipped to a drayage company. Items left on premise for longer than one week after departure, without shipping instructions, will be discarded.

Lost & Found: For any items that are left or lost go to Chargerback.com to place a lost report.

Security: The hotel does not assume responsibility for any damage or loss of merchandise or articles left in the hotel, prior to, during or following a function. We reserve the right to require security for any group. Security is \$35.00 per hour per guard (Minimum 4 hours) and will be at the groups' expense.

Event Tech



Client's lcd display package \$150

your lcd projector
projection cart/stand
house or tripod screen
basic set-up assistance

LCD display package \$450

2000 lms lcd projector
projection cart/stand & remote
house or tripod screen
basic set-up assistance

Microphone/podium package \$125

standing or tabletop podium
wired podium microphone
house sound system patch with mixer, as required

Wireless microphone package \$225

standing or tabletop podium
wireless handheld or lavalier microphone
house sound system patch with mixer, as required

Small meeting package \$100

registration set
*skirted/draped table & 2 chairs
1 standing or table podium
1 draped exhibit/materials table
1 display easel
1 flipchart easel with post-it pad & 2 markers

Breakout package \$75

1 standing or table podium
1 draped exhibit/materials table
1 display easel
1 flipchart easel with post-it pad & 2 markers

DVD/Bluray & Monitor package \$350

dvd/bluray player
42" flat panel lcd monitor
Cart/stand & remote



Individual Services:

Internet Service

Wired Ethernet Hub - See Event Manager for pricing.

Wireless internet connection (1-15 users / standard use) \$50.00

Projection Components

LCD Projector \$250.00

42" Flat Panel LCD Monitor \$225.00

Microphones

Wireless Handheld Microphone with stand \$100.00

Wireless Lavalier Microphone \$100.00

Wireless Podium Microphone \$100.00

Podium - No Microphone \$50.00

Speakers

House System Patch (Mixer) 4 channel \$50.00

Portable Sound System - See Event Manager for pricing.

Telephone Services

Poly-com Teleconference Phone \$100.00

Screens

8x8 or In Room Screen \$75.00

10x10 or Ballroom In Room Screens \$175.00

AV Cart

Standard AV Cart - Skirted with Power cord and strip \$45.00

Traditional Components

Display Easel \$20.00

Flipchart Easel with Pad & Markers \$50.00

*(Add \$40.00 for 3M Pads)

4x6 Whiteboard \$50.00

Staging

8x8 Riser for Podium & Microphone \$125.00

12x16 Riser for up to 6 pc band \$450.00

Riser & Head Table for up to 10 ppl \$350.00

Dance Floor

15x15 \$350.00

21x21 \$400.00

24x24 \$500.00

Banner Hanging

Interior / Lobby Banners \$25.00 each (one time charge)