

# Fine Dining

*Plated meals served with elegance and style!*

**Accompanied with a Fresh Garden Salad or Creamy Caesar Salad, Assorted Dinner Rolls,  
Your Choice of Potato and Vegetable**

**Stuffed Breast of Chicken.....\$19.95**  
Crisp breaded breast filet, stuffed with creamy brie cheese, apples, cranberries, onion, and chive)

**Roasted Garlic & Herb Tilapia .....\$19.95**  
Generously seasoned baked tilapia fillets

**Glazed Salmon .....\$20.95**  
Fresh salmon baked in a delectable glaze

**Chef Carved Roast Beef .....\$19.95**  
Tender slices of roast beef baked off in a seasoned au jus

**St. Louis BBQ Spare Ribs.....\$19.95**  
Smoked and smothered with a robust barbeque sauce

## Combination Platters

**Chicken and Ribs .....\$24.95**  
Smoked bbq spare ribs, paired with an 8 oz french cut oven roasted chicken

**Fish and Shrimp.....\$24.95**  
Crisp, tender breaded light, flaky fish fillets paired with a sugar cane shrimp skewer

\*Suggested choices of potato for plated meals include: baked potato with sour cream and butter or  
creamy au gratin potatoes\*

\*Choice of vegetable includes: seasoned california blend, whole kernel corn, green beans, or candied carrots.

## Room for Dessert?

**Sheet cake .....\$1.50 per person**  
Includes all 3 Flavors! (Triple Chocolate, White Chocolate Raspberry, Lemon Shortcake)

**Cheese Cake .....\$1.98 per person**  
Includes all 4 Flavors! (New York Style Vanilla, Chocolate/Chocolate Chip, Vanilla Chocolate Layer, Raspberry Swirl)

**Butterscotch Apple Crisp.....\$2.98 per person**

**Dessert Bar.....\$4.95 per person**  
Includes a Colorful Variety of Flavorful Cakes and Cheese Cakes, Fresh Fruit, and Chocolate Fondue

\*Prices are subject to change\*

# Royal Buffet

*Offers more variety, with side dishes unique in taste and sure to satisfy!*

## **Choose a Salad**

*(Assorted dinner rolls and salads are served at guest tables)*

Creamy Caesar Salad  
Fresh Garden Salad

## **Hearty Entrees**

St. Louis Style Smoked Spare Ribs  
Breast of Chicken with your choice of one of our Savory Sauces  
BBQ or Swedish Style Meatballs  
Premium Smoked Ham  
Seasoned Pork Tenderloin  
Tender & Juicy Carved Roast Beef  
Slow Roasted Breast of Turkey

## **Choice 4 Delectable Side Dishes**

Au Gratin Potatoes  
Baked Potato with Sour Cream and Butter  
Mashed Potatoes with Gravy  
Sage Dressing  
Cheesy Hash Browns  
Whole Kernel Corn  
Green Beans  
Candied Carrots  
Seasoned California Blend  
Scalloped Corn  
Green Bean Casserole  
Tequila Berry Salad

**Served with a basket of assorted dinner rolls, and ice water**

*\*(You may substitute assorted dinner rolls for garlic bread sticks for \$.39 more per guest)*

**One Hot Entrée \$16.95**  
**Two Hot Entrées \$18.95**

## **Room for Dessert?**

**Sheet cake** .....**\$1.50 per person**  
Includes all 3 Flavors! (Triple Chocolate, White Chocolate Raspberry, Lemon Shortcake)  
**Cheese Cake** .....**\$1.98 per person**  
Includes all 4 Flavors! (New York Style Vanilla, Chocolate/Chocolate Chip, Vanilla Chocolate Layer, Raspberry Swirl)  
**Butterscotch Apple Crisp**.....**\$2.98 per person**  
**Dessert Bar**.....**\$4.95 per person**  
Includes a Colorful Variety of Flavorful Cakes and Cheese Cakes, Fresh Fruit, and Chocolate Fondue

*\*Prices are subject to change\**

# Traditional Buffet

*Simply delicious! Savor the distinct flavors in these crowd pleasing favorites!*

**Start off with Creamy Caesar Salad with  
Croutons and Parmesan Cheese**  
*(Assorted dinner rolls and salads are served at guest tables)*

**Hearty Entrees**  
Breast of Chicken with your choice of one of our Savory Sauces  
Premium Smoked Ham  
Seasoned Pork Tenderloin  
BBQ or Swedish Meatballs

**Pair with 2 Perfect Side Dishes**  
Mashed Potatoes with Gravy  
Au Gratin Potatoes  
Whole Kernel Corn  
Green Beans

**Served with a Basket of Assorted Rolls,  
and Ice Water**  
*(You may substitute the creamy caesar salad for a fresh garden salad for \$.49 per guest)*  
*(Or you may substitute assorted dinner rolls for garlic bread sticks for \$.39 per guest)*

**One Hot Entrée \$14.95**  
**Two Hot Entrée's \$16.95**

## Room for Dessert?

**Sheet cake .....\$1.50 per person**  
Includes all 3 Flavors! (Triple Chocolate, White Chocolate Raspberry, Lemon Shortcake)  
**Cheese Cake .....\$1.98 per person**  
Includes all 4 Flavors! (New York Style Vanilla, Chocolate/Chocolate Chip, Vanilla Chocolate Layer, Raspberry Swirl)  
**Butterscotch Apple Crisp.....\$2.98 per person**  
**Dessert Bar.....\$4.95 per person**  
Includes a Colorful Variety of Flavorful Cakes and Cheese Cakes, Fresh Fruit, and Chocolate Fondue

\*Prices are subject to change\*

# Tasty Appetizers and Late Night Snacks

*Ala Cart (Serves 50 guests)*

<b>Cheese Cubes Paired with a Bacon Cheddar Ranch Spread.....</b>	<b>\$98.95</b>
<b>Cream Cheese Cranberry Pecan Spread with Crackers.....</b>	<b>\$89.95</b>
<b>Creamy Spinach Dip with Bread Cubes .....</b>	<b>\$98.95</b>
<b>Fresh Veggie Tray .....</b>	<b>\$89.95</b>
<b>Relish Tray .....</b>	<b>\$98.95</b>
<b>Cream Cheese Seafood Spread with Crackers .....</b>	<b>\$98.95</b>
<b>Colorful Fruit Tray (Available February-October).....</b>	<b>\$98.95</b>
<b>Zesty Salsa with Tortilla Chips .....</b>	<b>\$79.95</b>
<b>Chocolate Fondue with Fresh Fruit (Available February-October).....</b>	<b>\$139.95</b>
<b>Cocktail Meatballs.....</b>	<b>\$98.95</b>
<b>Crab Cakes .....</b>	<b>\$247.50</b>
<b>Fiesta Pinwheels.....</b>	<b>\$89.95</b>
<b>Chex Mix .....</b>	<b>\$49.95</b>
<b>Mixed Nuts .....</b>	<b>\$79.95</b>
<b>Popcorn.....</b>	<b>\$39.95</b>
<b>Popcorn Bar (salted, cheesy, caramel).....</b>	<b>\$98.95</b>
<b>Potato Chips.....</b>	<b>\$49.95</b>
<b>Pretzels.....</b>	<b>\$39.95</b>
<b>Deli Meat &amp; Cheese Platter (Served with a basket of fresh bakery rolls).....</b>	<b>\$3.95 per person</b>
<b>Shrimp Cocktail.....</b>	<b>Market Price</b>

\***Heggie's Pizza** Large Sausage or Pepperoni \$14.95 • Large Sausage & Pepperoni \$15.95 • Large Italian Inferno \$16.95 • Large 6 Pack \$16.95 • Large Double Cheese \$12.95)

\*Prices are subject to change\*

# Mouth Watering Desserts

**Indulge your taste buds by treating them to our delightful flavors!**

**Dessert Bar.....\$4.95 per person**  
Includes a colorful variety of flavor filled cakes and cheese cakes, fresh fruit, and chocolate fondue

**Sheet cake .....\$1.50 per person**  
Includes all 3 Flavors! (Triple Chocolate, White Chocolate Raspberry, Lemon Shortcake)

**Cheese Cake .....\$1.98 per person**  
Includes all 4 Flavors! (New York Style Vanilla, Chocolate/Chocolate Chip, Vanilla Chocolate Layer, Raspberry Swirl)

**Butterscotch Apple crisp.....\$2.98 per person**

**Freshly Baked Chocolate Chip & Peanut Butter Cookies.....\$1.98 per person**

*\*More pies and desserts available upon request\**

\*Prices are subject to change\*

# Room Rates

**\*With Dinner Service**

*\*Room Rental Includes: set-up, clean-up, tables, chairs, your choice of white, black or ivory linens, dinnerware, skirting, portable staging, central sound system, and professional staff to service your event.*



*Limited Time Promotion*

**1/2 Off Room Rental**

For All Remaining Calendar Dates  
Now Through March 2020

\*With the purchase of dinner service

**2019 Dates Still Available!**

Promotion Start Date February 26, 2019

## Private Dining Room

31' x 28.5'

Height 9 Feet

Seating 25 up to 80 Guests

	<b>2019</b>	<b>2020</b>
Saturdays	\$295	\$395
Sunday-Fridays	\$195	\$295

## Front or Back Ballroom

52.5' X 50'

Height 14 Feet

Seating 75 up to 225 Guests

Saturdays	\$895	\$995
Sunday-Fridays	\$695	\$695

## Both Ballrooms

105' X 50'

Height 14 Feet

Seating 225 up to 400 Guests

Saturdays	\$1295	\$1495
Sunday-Fridays	\$895	\$995

\*Prices are subject to change\*

# Theme Menus

## Appetizer & Dessert Reception

Cocktail Meatballs  
Creamy Spinach Dip with Bread Cubes  
Fresh Vegetable Platter with Ranch Dip  
Cheese Cubes & Spreads with Crackers  
Mexican Salsa with Tortilla Chips  
Variety of Flavorful Cakes & Cheesecakes  
Colorful Fruit Platter with Chocolate Fondue

**\$13.95 per guest**

## Breakfast Buffet

Baked Omelet with Cheddar Cheese & Bacon  
Cheesy Hash Brown Potatoes  
Assorted Muffins  
Premium Smoked Ham  
Colorful Tray of Seasonal Fresh Fruit

**\$13.95 per person**

## Italian Pasta Bar

Creamy Caesar Salad  
Garlic Breadsticks  
Penne Pasta in Classic Alfredo & Italian Marinara Sauce  
Italian Meatballs  
Your Choice of Vegetable

**\$14.95 per person**

*\*add Chicken Parmesan for just \$2.98 per guest\**

## Fiesta Taco & Nacho Bar

Seasoned Beef & Chicken Taco Meat  
Hard & Soft Shell Taco Shells  
Tortilla Chips  
Shredded Cheddar Cheese  
Iceberg Lettuce  
Sliced Black Olives  
Pico De Gallo (Diced tomatoes, red onions, fresh parsley, and lime juice)  
Sour Cream & Salsa

**\$14.95 per guest**

## BBQ Theme Menu

St. Louis Style Smoked BBQ Spare Ribs  
Seasoned Pulled Pork with Side of BBQ Sauce  
Creamy Cole Slaw  
Baked Potato with Sour Cream & Butter  
Western Baked Beans

**\$16.95 per guest**

# Beverages & Bar Service

## Bar Service:

*(We provide staff, liquor liability insurance, and a well-stocked bar)*

- Set up fee for Private Dining Room \$75
- Set up fee for One Ballroom \$95.00
- Set up fee for Both Ballrooms \$195.00

## Bar Options:

- **Cash Bar** *(guests purchase their own drinks)*
- **Hosted Bar Service** *(provide drinks for your guests)*

## Options when choosing to Host Bar Service:

- Purchase kegs of beer or bottles of wine
- Purchase drink tickets
- Set a time limit or price limit on how long you would like to host the bar

## Thirst Quenchers

<b>Gourmet Coffee Bar</b> <i>(regular &amp; decaf coffee, sugar &amp; sugar free sweetener real 1/2 &amp; 1/2 creamer, hot chocolate, assorted tea packets, cappuccino &amp; chai tea mix, mini marshmallows and whipped cream)</i> .....	<b>\$2.95 per guest</b>
<b>Hot Chocolate</b> .....	<b>\$29.95 per gallon</b>
<b>Coffee Service on a Side Table</b> (3 gallons regular, 1 gallon decaf, assorted teas) .....	<b>\$98.00</b>
<b>Fountain Soda (coke products)</b> .....	<b>\$2.00 per can</b>
<b>Traditional Fruit Punch</b> (5 gallon increments).....	<b>\$19.95 per gallon</b>
<b>Sparkling Juice</b> .....	<b>\$9.95 a Bottle</b>
<b>Lemonade</b> (3 gallon increments) .....	<b>\$19.95 per gallon</b>

# All Inclusive Reception Packages

## Sapphire

### Beverages Include:

- Unlimited Fruit Punch
- Unlimited Coffee Service

### Your Choice of Dinner Service

- Royal Buffet Service (choice of 1 hot entree paired with 4 sensational side dishes)
- or Traditional Buffet Service (2 hot entrees paired with 2 side dishes)

**\$19.95 per guest**

## Diamond

### Cocktail Reception:

- Complimentary tap beer & house wine served during the cocktail reception and served through dinner service (up to 3 hours of service)
- Complimentary fruit punch and coffee service provided during the cocktail reception and served through dinner service (up to 3 hours of service)

### Appetizers to include:

- Cheese Cubes & Bacon Cheddar Ranch Spread (served with a basket of assorted crackers)
- Cocktail Meatballs
- Tortilla Chips & Mexican Salsa
- Colorful Fresh Vegetable Tray w/ Ranch Dipping Sauce

### Royal Buffet Dinner Service to include:

- Your choice of 2 hot entrées
- Your choice of 4 sensational side dishes

### Late Night Snack

Your choice of :

- Heggie's pizza (double cheese, pepperoni, sausage)
- Deli ham & cheese platter with a basket of fresh bakery rolls

**\$29.95 per guest**

# All Inclusive Reception Package Cont.

<b>Platinum</b>
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## **Cocktail Reception**

- 5 hours of complimentary tap beer, house wine , rail mixed drinks, fruit punch and coffee service \*shots are not included\*

## **Appetizers to include:**

- Cheese Cubes & Bacon Cheddar Ranch Spread (served with a basket of assorted crackers)
- Cocktail Meatballs
- Tortilla Chips & Mexican Salsa
- Colorful Fresh Vegetable Tray w/ Ranch Dipping Sauce

## **Your choice of Dinner Service**

- Fine Dining Combination Plated Dinner Service  
(Your choice of 2 hot entrées from the fine dining menu, potato, and vegetable)
- Or Royal Buffet Service  
(With your choice of 2 hot entrees paired with 4 sensational side dishes)

## **Late Night Snack:**

- Deli ham & cheese platter served with a basket of bakery fresh rolls
- Or Heggie's Pizza (Assortment of pepperoni, sausage & double cheese pizzas offered)

**\$39.95 per guest**

*\*Prices do not include room rental, sales tax, or gratuity.*

# Room Rates

## Without Dinner Service

*(Business Meetings/Training Sessions/Sales Presentations)*

**\*All Food and Beverage must be provided by Northern Lights\***

**\*Room Rental Includes: set-up, clean-up, tables, chairs, portable staging, and central sound system**

**\*Table Linens available for just \$4.95 each**

### Private Dining Room

31' x 28.5'

Height 9 Feet

Seating 25-80 guests

Monday – Thursday

**2018**

\$295

### Front Ballroom or Back Ballroom

52.5' X 50'

Height 14 Feet

Seating up to 225

Monday – Thursday

\$995

### Both Ballrooms

105' X 50'

Height 14 Feet

Seating up to 225

Monday – Thursday

\$1500

\*Prices are subject to change\*

# Corporate Menu

*Our facility is a great resource for corporations looking to host meetings, training sessions, presentations and any other type of gathering!*

**Morning Snack** .....\$7.95 per person  
Assorted Pastries, Colorful Fruit Platter, Coffee Service, Fruit Punch, Ice Water

**Coffee & Rolls**.....\$4.95 per person

**Breakfast Buffet** .....\$12.95 per person  
Baked Omelet w/ Bacon & Cheddar Cheese, Assorted Muffins, Cheesy Hash Brown Potatoes, Premium Smoked Ham, Bowl of Fresh Fruit

**Lunch & Dinner Menu Options Available!**  
**\*Check with your Event Coordinator for additional Menus and Pricing**

**Afternoon Snack**.....\$6.95 per person  
Bacon Cheddar Ranch Spread  
Basket of Assorted Crackers  
Fresh Vegetable Tray w/ Ranch Dipping Sauce  
Freshly Baked Chocolate Chip Cookies  
Lemonade or Sweet Tea

## **Beverage Options**

**Cans of Soda** .....\$1.75 each  
**Bottled Water** .....\$1.50 each  
**Freshly Brewed Coffee Service** (3 gallon increments) .....\$19.95 per Gallon  
**Sweet Tea**.....\$19.95 per Gallon  
**Fruit Punch** (5 gallon increments) .....\$19.95 per Gallon  
**Lemonade** (2 gallon increments) .....\$19.95 per Gallon

## **Room for Dessert?**

**Sheet cake** .....\$ .98 per person  
Includes all 4 Flavors! (Triple Chocolate Fudge, Vanilla Caramel Swirl, Carrot Cake with Cream Cheese Frosting, Butter Pecan Mocha)  
**Cheese Cake** .....\$1.98 per person  
Includes all 4 Flavors! (New York Style Vanilla, Chocolate/Chocolate Chip, Vanilla Chocolate Layer, Raspberry Swirl)  
**Dessert Bar**.....\$4.95 per person  
Includes a Colorful Variety of Flavor Filled Cakes and Cheese Cakes, Fresh Fruit, and Chocolate Fondue

# Rental Item List

## Ceremony Items:

Silver 3 light candelabra double ring unity .....	\$15.00
Silver 15 light spiral candle with globes (pair).....	\$60.00
***Candles not included***	
Silver 15 light candelabra Fan .....	\$30.00
***Candles not included***	
24" Display stands .....	\$5.00
38" Display stand .....	\$5.00
Unity candle lights .....	\$6.00
Topiary .....	\$25.00

## Center Piece Items:

Votive pots.....	\$.50 each
Paneled votive holders .....	\$.50 each
Roly poly votive holders .....	\$.50 each
4 1/2" rose bowl .....	\$.75 each
12" octagon mirrors .....	\$2.00 each
10" octagon mirrors.....	\$1.50 each
8" round mirrors .....	\$1.25 each
7" cylinder vases .....	\$1.50 each
10" cylinder vases .....	\$2.00 each
10" Square vases.....	\$2.00 each
Eiffel tower vases .....	\$2.50 each
5x5" bubble vase .....	\$1.75 each
Mason jars (pint).....	\$0.50 each
Mason jars (quart).....	\$0.75 each
Mason jars (quarter pint).....	\$0.25 each
Burlap runner.....	\$1.50 each
Wood cookie.....	\$1.50 each

## Serving Items:

8 quart wine bucket with stand .....	\$5.00
3 gallon champagne fountain stainless steal .....	\$39.00

## Audio & Visual Rental:

Podium.....	No Charge
Display Tables.....	No Charge
High Speed Internet.....	No Charge
Cordless Microphone.....	\$29.00
LCD Projector and Equipment .....	\$98.00
10' Diameter Screen.....	\$39.00
Portable Sound System (in place of DJ).....	\$195.00