

CLASSIC CONTINENTAL | \$15 **Assorted Breakfast Pastries Seasonal Fresh Fruit Assorted Bottled Fruit Juices** Starbucks Coffee & Tazo Tea Service

> **HEALTHY CONTINENTAL | \$15 Cold Cereals Low Fat Muffins** Seasonal Fresh Fruit **Assorted Bottled Fruit Juices** Starbucks Coffee & Tazo Tea Service

SUNRISE BUFFET | \$20 Minimum 20 People or \$50 Additional Fee **Scrambled Eggs Bacon Strips** Sausage Links **Breakfast Potatoes Seasonal Fresh Fruit Assorted Breakfast Pastries Assorted Bottled Fruit Juices** Starbucks Coffee & Tazo Tea Service

#### **ENHANCEMENTS**

Hard Boiled Eggs | \$2

Waffles | \$3

French Toast | \$3

Cold Cereals | \$3

Granola Parfait | \$3

Breakfast Burrito | \$3

Oatmeal with toppings | \$3

Individual Fruit Yogurts | \$3

Ham & Cheddar Cheese Croissant | \$3

Sausage, Egg & Cheese Croissant | \$3

Omelet Station | \$6 + \$75 Attendant Fee



# CHAIRMAN MEETING PACKAGE | \$23

# Morning Wake Up

Sliced Fresh Fruit
Assorted Breakfast Breads
Assorted Bagels with Cream Cheese
Assorted Bottled Fruit Juices
Starbucks Coffee & Tazo Tea Service

#### Mid-Morning Break

Assorted Soft Drinks & Bottled Water
Assorted Bottled Fruit Juices
Starbucks Coffee & Tazo Tea Service

#### Afternoon Break

Bags of Chips
DoubleTree Cookies
Assorted Soft Drinks & Bottled Water

# CEO MEETING PACKAGE | \$28

# Morning Wake Up

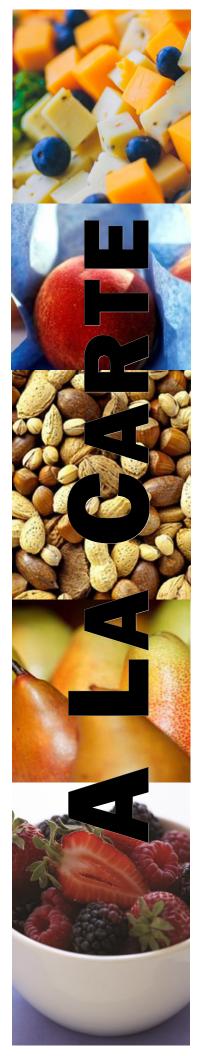
Sliced Fresh Fruit
Assorted Breakfast Breads
Assorted Bagels with Cream Cheese
Assorted Bottled Fruit Juices
Starbucks Coffee & Tazo Tea Service

# Mid-Morning Break

Assorted Soft Drinks & Bottled Water Assorted Bottled Fruit Juices Starbucks Coffee & Tazo Tea Service

#### Afternoon Break

Domestic Cheese & Cracker Display
DoubleTree Cookies
Brownies
Assorted Soft Drinks & Bottled Water



\$2 OPTIONS
CHEX MIX
GRANOLA BARS
BAGS OF CHIPS
WHOLE FRESH FRUIT
ASSORTED MINI CANDY BARS

\$3 OPTIONS
BREAKFAST BREADS
CINNAMON ROLLS
NUTRIGRAIN BARS
INDIVIDUAL FRUIT YOGURTS
ASSORTED BAGELS WITH CREAM CHEESE
BROWNIES
POWER BARS
DOUBLETREE COOKIE
INDIVIDUAL PACKETS OF PEANUTS
TORTILLA CHIPS & NACHO CHEESE

\$4 OPTIONS
TRAIL MIX
MIXED NUTS
SOFT PRETZELS STICKS WITH MUSTARD

\$5 OPTIONS
HUMMUS DISPLAY
SEASONAL SLICED FRUIT
VEGETABLE CRUDITE DISPLAY
DOMESTIC CHEESE & CRACKER DISPLAY

#### **BEVERAGE OPTIONS**

- \$3 | 4 Hours Unlimited Soft Drinks & Bottled Water
- \$6 | 4 Hours Unlimited Starbucks Coffee & Tazo Tea
- \$5 | FLAVORED ICED TEAS: SWEET, RASPBERRY, PEACH
- \$5 | FLAVORED ICED COFFEES: HAZELNUT, VANILLA, CARAMEL
- \$2 EACH | ASSORTED SOFT DRINKS
- \$2 EACH | BOTTLED WATER
- \$3 EACH | BOTTLED FRUIT JUICES
- \$4 EACH | RED BULL
- \$4 EACH | GATORADE
- \$12 PER CARAFE | ORANGE, APPLE, CRANBERRY, GRAPEFRUIT
- \$48 PER GALLON (SERVES APPROXIMATELY 18 PEOPLE)
  - STARBUCKS COFFEE
  - TAZO TEA
  - ICED TEA
  - LEMONADE
  - FLAVORED WATER



# **AM BREAKS**

HEALTH KICK | \$8
Granola Bars
Individual Fruit Yogurts
Starbucks Coffee & Tazo Tea

MORNING CAFE | \$10
Cinnamon Rolls
Whole Fresh Fruit
Starbucks Coffee & Tazo Tea Service

TIME OUT | \$10

Nutrigrain Bars

Mini Fruit Skewers

Sliced Breakfast Breads

Assorted Bottled Fruit Juices

Starbucks Coffee & Tazo Tea Service

# **PM BREAKS**

SWEET 'N SALTY | \$8
Assorted Bags of Chips
Assorted Cookies & Brownies
Assorted Soft Drinks & Bottled Water

AFTERNOON BOOST | \$10
Power Bars
Nutrigrain Bars
Mixed Nuts
Bananas & Apples
Energy Drinks

HEALTHY DELIGHT | \$10 Hard Salami Hard Boiled Eggs Vegetable Crudité Display Bottled Water

CHOCOLATE DREAM | \$12
Fudge Brownies
Assorted Mini Candy Bars
DoubleTree Cookies
Oreo Chocolate Mousse
Assorted Soft Drinks
Starbucks Coffee & Tazo Tea

THE COVE | \$12
Assorted Mini Candy Bars
Individual Packets of Peanuts
Soft Pretzel Stick with Mustard
Tortilla Chips & Nacho Cheese
Assorted Soft Drinks



# All Boxed Lunches Served with Bag of Chips, Whole Fruit, DoubleTree Cookie, Choice of Pasta or Potato Salad Bottled Water \$18

#### VEGETARIAN WRAP

Tomato Tortilla Wrap with Baby Mixed Greens, Oven Roasted Vegetables, Feta Cheese, and Red Wine Vinaigrette

#### CHICKEN CAESAR WRAP

Flour Tortilla, Romaine Lettuce, Tomatoes, Parmesan Cheese, Sliced Chicken Breast, and Caesar Dressing

#### HAM & SWISS

Croissant with Sliced Ham, Swiss Cheese, Lettuce, Tomato, and Honey
Dijon Dressing

# **ROAST BEEF & CHEDDAR**

Baguette with Sliced Roast Beef, Cheddar Cheese, Lettuce, Tomato, Onion, and Horseradish Mayonnaise

# TURKEY

Kaiser Bun stacked with Sliced Turkey and Swiss Cheese, Lettuce, Tomato, and Dijon Mayonnaise



# All Plated Lunches Include Your Choice of a Salad or Dessert. Served with Warm Rolls & Butter, Starbucks Coffee & Iced Tea Service

#### \$18 | GRILLED CHICKEN CAESAR SALAD

Romaine Lettuce, Sliced Grilled Chicken Breast, Parmesan Cheese, Garlic Croutons, Caesar Dressing

#### \$18 | COBB SALAD

Romaine and Iceberg Lettuce, Chopped Egg, Bacon, Blue Cheese Crumbles, Grilled Chicken Breast, Black Olives, Tomatoes, Choice of Dressing

#### \$18 | ASIAN CHICKEN SALAD

Mixed Baby Greens, Five Spiced Grilled Chicken Breast, Shitake Mushrooms, Grape Tomatoes, Carrots, Snow Peas, Water Chestnuts, Sesame Soy Vinaigrette

#### \$18 | TURKEY CLUB WRAP

Spinach Tortilla with Romaine Lettuce, Bacon, Tomato, Turkey, Chili Spiced Mayonnaise. Served with House Made Potato Chips.

#### \$18 I VEGETARIAN WRAP

Tomato Tortilla with Mixed Baby Greens, Oven Roasted Vegetables, Feta Cheese, Red Wine Vinaigrette. Served with House Made Potato Chips.

#### \$20 | SANTE FE CHICKEN

Grilled Chicken Breast Topped with Pico de Gallo and Ancho Chile Cream Sauce Served with Chef's Choice of Starch and Vegetable.

#### \$20 | ROSEMARY ROASTED PORK LOIN

Rosemary Rubbed Pork Loin, Served Sliced and Topped with Apple Brandy Sauce. Served with Chef's Choice of Starch and Vegetable.

#### \$20 | House Made Vegetarian Lasagna

Layers of Pasta, Roasted Fresh Vegetables, Ricotta Cheese, Tomato Basil Sauce. Served over Asparagus.

#### \$20 | CHICKEN PICATTA

Grilled Chicken Breast Sautéed with Capers, Topped with a Creamy Lemon Butter Sauce. Served with Chef's Choice of Starch and Vegetable.

#### \$22 I PONZU SALMON

Marinated Salmon Filet, Grilled and Topped with Ponzu Sauce. Served with Chef's choice of Starch and Vegetable

#### \$22 I PARMESAN CRUSTED TILAPIA

Baked Tender White Fish Encrusted with Parmesan Breadcrumbs and Finished with a Citrus Buerre Blanc. Served with Chef's Choice of Starch and Vegetable

#### \$22 I LONDON BROIL

Marinated Flank Steak, Sliced and Topped with a Sherry Mushroom Sauce. Served with Chef's Choice of Starch and Vegetable

SALAD | ADD \$4 House Salad Caesar Salad Wedge Salad Pasta Salad

SOUP | ADD \$3 Soup du Jour Tomato Basil Baked Potato Chicken Noodle DESSERT | ADD \$4
Tiramisu
Carrot Cake
Chocolate Mousse
New York Cheesecake
Chocolate Ganache Cake
White Chocolate Bread Pudding



#### Lunch Buffets served with Warm Rolls & Butter, Starbucks Coffee & Iced Tea Service

\$24 | Deli Buffet Soup du Jour Roasted Tomato and Penne Pasta Salad Deli Sliced Roast Beef, Turkey, Ham, Hard Salami Sliced Swiss, Cheddar, American Cheese Assorted Breads Lettuce, Tomato, Onion, Pickles, Pepperoncini, Spanish Olives Assorted Condiments House Made Potato Chips Assorted Cookies & Brownies

\$26 | LITTLE ITALY
Caesar Salad
Minestrone Soup
Freshly Baked Garlic Bread
Chicken Parmesan with Tomato Fennel Sauce
Tri-Color Tortellini with Garlic Pesto Cream Sauce
Tiramisu & Cannolis

\$26 | BACKYARD COOKOUT
House Salad with Choice of Dressing
Coleslaw
Potato Salad
Baked Beans
Hamburgers
BBQ Chicken Breast
Sliced Swiss, Cheddar, American Cheese
Lettuce, Tomato, Onions, Pickles
Assorted Condiments
Kaiser Buns
House Made Potato Chips
Brownies

\$28 | FARMHOUSE GARDEN
Tomato Basil Soup
Mixed Fruit Salad
Chilled Tortellini Pesto Salad
Chicken Caesar Wraps
Chickpea and Red Swiss Chard Salad mixed with
Peppers, Kalamata Olives, Italian Parsley,
Red Wine Vinaigrette
Panzanella Salad with Romaine Lettuce, Toasted
Bread, Tomato, Onion, Basil, Cubed Cheese,
Salami, Balsamic Vinaigrette
Mini Fruit Tarts



# STATIONARY | \$5

#### **DOMESTIC CHEESE DISPLAY**

Cheddar, Swiss, Dilled Havarti, Bleu Cheese, Pepper Jack Assorted Crackers

#### **VEGETABLE CRUDITÉ DISPLAY**

Celery, Tomatoes, Broccoli, Cauliflower, Bell Peppers, Served with Ranch Dip

# FRESH FRUIT DISPLAY Seasonal Sliced Fresh Fruit

#### **HUMMUS DISPLAY**

Trio of Hummus: Lemon-Garlic, Buffalo, Sun-Dried Tomato Served with Pita Chips, Celery, Cucumber Slices, Flatbread Crackers

# BUTLER PASSED | \$3 - \$5

<u>Hot</u>

TACO BITES

**FALAFELS** 

**POTSTICKERS** 

MINI CORN DOGS

THAI CHICKEN SATAY

CHICKEN QUESADILLAS

VEGETABLE SPRING ROLLS

SPINACH ARTICHOKE CUPS

CHORIZO TOPPED POLENTA

CORNBREAD & BBQ PORK

PHYLLO WRAPPED ASPARAGUS

ARANCINI

COCONUT SHRIMP

BAKED BRIE BITES

PRETZEL SKEWER

KILTED SAUSAGES

SESAME BEEF KABOBS

HORSERADISH STEAK CROSTINI

MINI GRILLED CHEESE & SOUP SHOOTERS

MARYLAND CRAB CAKES

STUFFED RED POTATOES

BACON WRAPPED SCALLOP

FRUIT TARTS
CAPRESE SKEWERS
SALAMI CORNETS
OLIVE TAPENADE CROSTINI
HUMMUS CUCUMBER CUPS
ANTIPASTO SKEWER
GOAT CHEESE STUFFED DATES
ENDIVE CHICKEN SALAD
AVOCADO PESTO STUFFED TOMATOES
VEGGIE PIZZA
SHRIMP COCKTAIL



# All Plated Dinners Include Salad, Starch, Vegetable, and Dessert. Served with Warm Rolls & Butter, Starbucks Coffee & Iced Tea Service

#### SALAD

Choice of Dressing: Ranch, Raspberry Vinaigrette, Balsamic Vinaigrette, Italian, Thousand Island, Blue Cheese, French, Poppy Seed, Caesar

#### **House Salad**

Mixed Greens with Cucumbers, Carrots, Tomatoes

#### Caesar Salad

Romaine Lettuce, Parmesan Cheese, Garlic Croutons

#### **Mixed Baby Greens Salad**

Mixed Baby Greens with Sun-Dried Cranberries, Goat Cheese, Candied Pecans

#### Wedge Salad

Iceberg Lettuce Wedge, Bleu Cheese Crumbles, Bacon, Tomatoes

#### Spinach Salad

Fresh Spinach with Mandarin Oranges, Sliced Almonds

#### **STARCH**

Garlic Mashed Potatoes
Herb Roasted Yukon Gold Potatoes
Wild Mushroom Risotto
Brown Butter Pasta
Au Gratin Potatoes
Herb Buttered Red Potatoes

#### VEGETABLE

Carrots
Broccolini
Asparagus
Green Beans
Squash Medley
Roasted Brussel Sprouts
Roasted Root Vegetables

#### DESSERT

Tiramisu

**Carrot Cake** 

Chocolate Ganache Cake

White Chocolate Bread Pudding with Raspberry Sauce New York Style Cheesecake with Raspberry Sauce and Whipped Cream Chocolate Mousse Topped with Whipped Cream, Served in a Martini Glass



\$24 | HOUSE MADE VEGETARIAN LASAGNA (NO STARCH SERVED)

Layers of Pasta, Roasted Fresh Vegetables, Ricotta Cheese, Tomato Basil Sauce

\$24 | MANICOTTI (NO STARCH SERVED)

Traditional Cheese Manicotti Topped with Vodka Tomato Cream Sauce and

Roasted Red Peppers

\$24 | RISOTTO (NO STARCH SERVED)

Wild Mushroom Risotto with Ragout of Mushrooms and Shallots

\$26 | ROASTED CHICKEN

Roasted Breast of Chicken topped with a Mango Chutney

\$26 | CHICKEN MARSALA

Sautéed Chicken Breast Topped with Sautéed Mushrooms and a Marsala Wine Sauce

\$26 | CHICKEN FLORENTINE

Sautéed Chicken Breast Topped with Sautéed Spinach and Provolone Cheese with a White Wine Reduction

\$30 I PECAN CRUSTED CHICKEN

Baked Breast of Chicken Coated in Crushed Pecans, Served with an Apricot Bourbon Sauce

\$32 | STUFFED CHICKEN

Panko Crusted Chicken Breast Stuffed with Cranberry Chutney and a Creamy Cheese Blend

\$32 | CORIANDER PORK

Coriander Crusted Bone-in French Pork Loin with Molasses BBQ Sauce

\$34 | PONZU SALMON

Marinated Salmon Filet, Grilled and Topped with Ponzu Sauce

\$34 | PARMESAN CRUSTED TILAPIA

Baked Tender White Fish Encrusted with Parmesan Breadcrumbs and Finished with a Citrus Buerre Blanc

\$38 | Top Sirloin

Grilled Baseball Cut Top Sirloin Topped with Herbed Butter

\$38 | BEEF TENDERLOIN

Grilled Beef Tenderloin, Served Sliced with a Peppercorn Demi Sauce

\$42 | SHORT RIBS

Boneless Thick Cut Short Rib, Braised in Rich Red Wine Stock

\$52 | FILET MIGNON

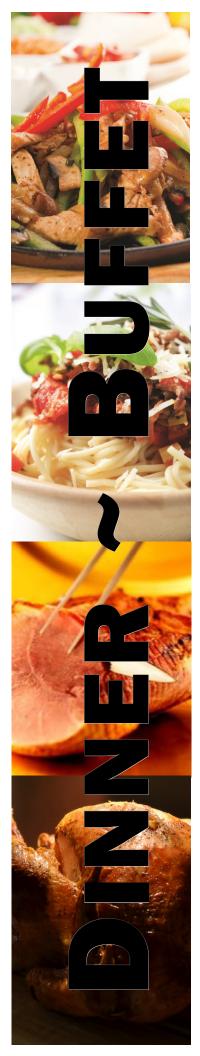
Seasoned and Grilled Beef Filet

# DUO ENTRÉE OPTIONS CUSTOMIZED OPTIONS AVAILABLE UPON REQUEST

\$34 | CHICKEN & BEEF
Roasted Chicken & Grilled Top Sirloin with Caramelized Onions

\$42 | CHICKEN & FISH
Chicken Florentine & Parmesan Crusted Tilapia

\$48 | FISH & BEEF Ponzu Salmon & Beef Tenderloin



# \$32 | THE STUDEBAKER Warm Rolls & Butter Seasonal Fresh Fruit Platter Chickpea & Red Swiss Chard Salad Mixed Baby Greens with Sun-Dried Cranberries, Goat Cheese, Candied Pecans, Raspberry Vinaigrette Grilled Chicken Breast with Rosemary Wild Mushroom Sauce Penne Pasta a la Vodka with Fresh Basil, Prosciutto, Vodka Tomato Sauce

and Parmesan Cheese Roasted Rosemary Fingerling Potatoes Chef's Dessert Display

#### \$35 | THE MIDWEST BARBEQUE

Cornbread
House Salad, Choice of Dressing
Watermelon Wedges
BBQ Ribs
Fried Chicken
BBQ Beef Brisket
Baked Beans
Corn on the Cob
Garlic Mashed Potatoes
Assorted Fruit Pies

# CARVING STATIONS | \$75 PER ATTENDANT FEE

- \$5 | ROASTED TURKEY BREAST
- \$5 | BOURBON GLAZED HAM
- \$8 | ROASTED PORK LOIN
- \$9 | PRIME RIB
- \$9 | BEEF STRIP LOIN



#### \$30 | AMISH COUNTRY

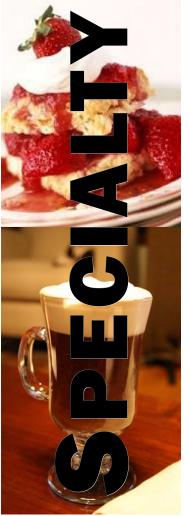
Warm Rolls & Butter
Home Style Chicken Noodle Soup
House Salad, Choice of Dressing
Country Fried Chicken
Sliced Roasted Strip Loin with Roasted Shallot Demi
Sage Stuffing
Fresh Green Beans with Onions & Bacon
Mashed Potatoes & Gravy
Assorted Fruit & Cream Pies

#### \$32 | MEXICAN

Cumin Tortilla Soup
Tortilla Chips Served with Queso
Wedge Salad with Avocado Vinaigrette
House Made Chicken Quesadillas Filled with Chicken, Black, Beans,
Roasted Corn, Poblano Peppers and Monterey Jack Cheese
Grilled Chicken Breast with Chipotle Cream Sauce
Steak Fajitas with Green Peppers, Onions and Flour Tortillas
Sour Cream, Salsa, Guacamole, Shredded Cheese
Refried Beans
Mexican Rice

\$32 | ITALIAN
Freshly Baked Garlic Bread
Minestrone Soup
Caesar Salad
Chicken Parmesan with Tomato Fennel Sauce
Penne Pasta with Italian Sausage, Bell Peppers, Onions, Fresh Basil, Arrabiatta Sauce
Tri-Color Tortellini with Garlic Pesto Cream Sauce
Tiramisu & Cannolis





# \$3 EACH | CHOCOLATE COVERED STRAWBERRIES

Minimum of one (1) Dozen

#### \$4 | DOUBLETREE COOKIES & MILK

Minimum of one (1) Dozen

#### \$6 | Assorted Dessert Bars & Brownies

Minimum of one (1) Dozen

#### \$6 - \$10 | CHOCOLATE FOUNTAIN \$250 RENTAL FEE

Choice of: Strawberries, Pineapples, Frozen Bananas, Apples, Pretzel Rods, Marshmallows, Rice Krispy Treats, Oreo Cookies, Mini Cheesecakes, Brownies, DoubleTree Cookies, Graham Crackers, Pound Cake, Shortbread, Vanilla Wafers, Lady Fingers, Biscotti, Donut Holes, Gummy Bears, Cinnamon Bears

Minimum of twenty five(25)

#### \$6 | S'MORES STATION

**ATTENDANT REQUIRED\*** 

Guests Roast Their Own Marshmallows Over Our Custom Burners Graham Crackers, Hershey's Chocolate Bars, Marshmallows Minimum of twenty five(25)

#### \$7 | STRAWBERRY SHORTCAKE BAR

Shortcake, Pound Cake, Angel Food Cake
Fresh Macerated Strawberries, Blueberries, & Raspberries
Whipped Cream
Minimum of twenty five(25)

#### \$8 | FLAMBÉ STATION

**ATTENDANT REQUIRED\*** 

Made to Order:
Bananas Foster, Cherries Jubilee, Crepes Suzette
Vanilla Ice Cream
Minimum of twenty five(25)

# \$8.50 PER DRINK | AFTER DINNER COFFEE BAR

**BARTENDER REQUIRED\*** 

Bailey's Irish Cream, DiSaronno Amaretto, Frangelico, Kahlua, Grand Marnier, Drambuie Starbucks Coffee, Whipped Cream, Sugar Crystals, Chocolate Stir Sticks Minimum of twenty five(25)

#### \*\$75 FEE PER ATTENDANT

Prices are per person, unless otherwise notated. Pricing based on two hours of service. A customary 22% taxable service charge and current Indiana sales tax will be added.



#### Minimum of twenty five(25)

#### \$6 | SALSA BAR

House Fried Tortilla Chips Salsa Verde, Pico De Gallo, Roasted Corn Salsa, Mango Salsa

#### \$6 | MEDITERRANEAN BAR

Fattoush Salad, Hummus, Baba Ghanoush, Tabbouleh Served with Pita Bread, Cucumbers, Celery, Carrots, Marinated Olives

#### \$7 | LETTUCE WRAP BAR

Lettuce Leaves, Seasoned Chicken, Teriyaki Tofu, Vermicelli Noodles, Black Beans, Carrots, Cucumbers, Bean Sprouts, Green Onions
Served with Peanut, Teriyaki, Sweet Thai Chili Sauce

#### \$7 | TACO BAR

Hard and Soft Taco Shells, Seasoned Ground Beef, Shredded Lettuce, Shredded Cheese,
Diced Tomatoes, Sour Cream, Guacamole

#### \$8 | POTATO BAR

Choose One: Baked, Mashed, French Fries
Toppings Include Butter, Bacon, Sour Cream, Shredded Cheese, Scallions

#### \$10 | SKEWER BAR

Skewers of Chicken, Beef, Shrimp Served with Peanut, Teriyaki, Sweet Thai Chili Sauce

#### \$12 | SLIDER BAR

Cheeseburger, BBQ Pork, Caprese, Crab Cake Sliders

#### MARKET PRICE | SEAFOOD BAR

Jumbo Shrimp, Oysters on the Half Shell, Crab Legs Displayed on a Bed of Ice Served with Cocktail Sauce, Hot Sauce, Horseradish, Iemon Wedges, Oyster Crackers



#### Minimum of twenty five(25)

#### \$9 | QUESADILLA STATION\*

6" Flour Tortilla, Chicken, Black Beans, Roasted Corn, Poblano Peppers, Shredded Cheese, Sour Cream, Salsa

#### \$9 | STIR FRY STATION\*

Rice or Lo Mein Noodles Stir Fried with a Variety of Vegetables Served in Chinese To Go Boxes with Chopsticks Fortune Cookies

#### \$10 | PASTA STATION\*

Made to Order Pasta Dishes
Penne Pasta with Choice of Marinara or Alfredo Sauce
Chicken, Sausage, Shrimp, Broccoli, Mushrooms, Bell Peppers, Garlic Cloves, Zucchini,
Diced Tomatoes, Spinach, Basil

# \$11 | GOURMET GRILLED CHEESE STATION\*

White or Wheat Mini Texas Toast, Brioche, Pretzel Bun, Flatbread Slices of Cheddar, Swiss, Pepper Jack, Dilled Havarti Sliced Tomatoes, Bacon, Ham, Avocado, Fresh Basil Leaves, Caramelized Onions Tomato Basil Soup

#### \$12 | Mac & Cheese Station\*

Cavatappi Pasta
Cheese Options: Sharp Cheddar, Colby Jack, Mozzarella, White Cheddar, Gruyere, Romano,
Fontina, Swiss
Andouille Sausage, Popcorn Chicken, Diced Ham, Bacon Bits, Scallions,
Sautéed Mushrooms, Bread Crumbs

#### \* \$75 FEE PER ATTENDANT

Prices are per person, unless otherwise notated. Pricing based on two hours of service. A customary 22% taxable service charge and current Indiana sales tax will be added.





#### **CASH BAR HOSTED BAR**

\$2.50 | Soft Drinks, Juices, Bottled Water | \$2.75 \$4.75 | Domestic Beer | \$5.00 \$5.25 | Imported/Craft Beer | \$5.50 \$5.25 | Gold Cocktail | \$5.75 \$6.25 | Platinum Cocktail | \$6.75 \$6.00 | House Wine | \$6.25 \$6.25 | Cordials | \$6.50

#### PACKAGE BARS

\$10 | 1 Hour Gold Bar \$24 | 4 Hour Gold Bar \$6 | Each Additional Hour

1 Hour Platinum Bar | \$12 4 Hour Platinum Bar I \$26 Each Additional Hour | \$8

\$10 | Non-Alcoholic Bar \$4 | 1 Hour Wine Service During Dinner \$2 | Add House Champagne to Bar

#### GOLD BAR PACKAGE

Amsterdan Vodka Bacardi Light Rum **Beefeaters Gin** Jose Cuervo Gold Tequila Seagram's 7 Whiskey Jim Beam J&B Scotch **Christian Brothers Brandy** Captain Morgan's Canadian Club Malibu Kahlua Disorrano Amaretto Flavored Vodka Apple Pucker Peach Schnapps House Wine **Bottled Beer** Soft Drinks Juices

**Bottled Water** 

#### PLATINUM BAR PACKAGE

Absolut Vodka Bacardi O Rum Tangueray Gin Cuervo 1800 Tequila Seagram's VO Whiskey Jim Beam Jack Daniels Dewar's Scotch Courvoisier Brandy Captain Morgan's Canadian Club Malibu Kahlua Disorrano Amaretto Flavored Vodka Apple Pucker Peach Schnapps House Wine **Bottled Beer** Soft Drinks **Juices Bottled Water** 

#### House Wine

Chardonnay, Pinot Grigio, Cabernet, Pinot Noir, White Zinfandel

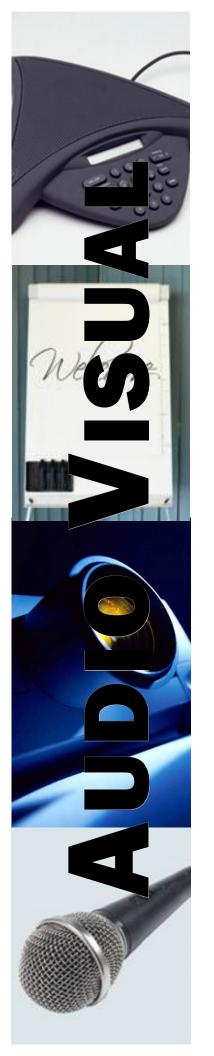
#### BOTTLED BEER (CHOOSE 4)

Bud Light, Budweiser, Miller Lite, Coors Light, Stella Artois, Goose Island 312, Heineken, Corona, Corona Light, Sam Adams, Michelob Ultra, MGD, Newcastle, Amstel Light, Kaliber

MIMOSA BAR | \$6 House Champagne

Carafes of Juice: Orange, Pink **Grapefruit & Passion Fruit** 

BLOODY MARY BAR | \$8 **Celery Salt Rimmed Glass** Pepper Vodka, Tomato Mix Selection of Garnishes: Celery Stalk, Jalapenos, Horseradish, Green Olives, Pickle Spear, Pepperoncinis, Antipasto Skewer, Pickled Asparagus



#### **SCREENS**

8x8 Screen | \$45 10x10 Screen | \$60 PLANNER PACKAGE | \$50

8x8 Screen Power Cord Power Strip AV Cart

# CONNECTIVITY

WIRELESS INTERNET | COMPLIMENTARY
WIRED INTERNET LINE | \$25

EACH ADDITIONAL LINE | \$15

DEDICATED T1 LINE | \$800 AND UP
DEDICATED IP ADDRESS | \$250

TECHNICIAN LABOR | INQUIRE FOR RATES

# **AUDIO**

STANDING PODIUM | \$10
STANDING PODIUM WITH WIRED MICROPHONE | \$30
WIRED MICROPHONE WITH STAND | \$25
WIRELESS MICROPHONE WITH STAND | \$50
WIRELESS LAVALIERE | \$50
4 CHANNEL MIXER | \$25
8 CHANNEL MIXER | \$50
SOUND PATCH | \$25
COMPUTER SPEAKERS | \$25
PORTABLE SPEAKERS | \$100

# VISUAL

DIAL OUT PHONE LINE | \$25 CONFERENCE PHONE | \$75

Wireless Mouse | \$25

LASER POINTER | \$25

HDMI CABLE | \$50

LCD PROJECTOR | \$150

42" LCD TV WITH DVD PLAYER | \$150

CABLE HOOK UP | \$25

LAPTOP COMPUTER | \$200

UPLIGHTING | \$40

SPOTLIGHT | \$75

CUSTOMIZED GOBO | \$200

SPECIALTY LIGHTING | INQUIRE FOR RATES

# **ACCESSORIES**

MASKING TAPE | \$5
FLIPCHART ON EASEL WITH MARKERS | \$20
WHITEBOARD WITH MARKERS | \$10
EASEL | \$10
POWER STRIP | \$5
EXTENSION CORD | \$5
COLOR PRINTER | \$250
REAM OF PAPER | \$20
B&W COPIES | \$.15
COLOR COPIES | \$.25



#### FOOD & BEVERAGE

ALL FOOD AND BEVERAGE SERVED IN THE HOTEL IS TO BE PROVIDED BY THE HOTEL.

DIETARY SUBSTITUTIONS CAN BE MADE AVAILABLE UPON REQUEST. ANY FOOD AND
BEVERAGE FUNCTIONS CANCELLED ARE SUBJECT TO A CANCELLATION FEE BASED ON THE
SALES CONTRACT. FOOD AND BEVERAGE PRICES MAY CHANGE WITHOUT NOTICE.

IF ALCOHOLIC BEVERAGES ARE TO BE SERVED ON THE HOTEL PREMISES, THE HOTEL WILL REQUIRE THE BEVERAGES BE DISPENSED BY HOTEL SERVERS AND BARTENDERS ONLY. THE HOTEL WILL REQUEST PROPER IDENTIFICATION (PHOTO ID) OF ANY PERSON OF QUESTIONABLE AGE. ALCOHOL BEVERAGE SERVICE WILL BE DENIED TO ANY PERSON EITHER UNDER AGE OR WITHOUT PROPER IDENTIFICATION.

#### **GUARANTEES**

THE GUARANTEED NUMBER OF GUESTS IS REQUIRED A MINIMUM OF 72 BUSINESS HOURS PRIOR TO THE FUNCTION AND IS NOT SUBJECT TO REDUCTION AFTER THE STATED TIME PERIOD. FINAL BILLING WILL BE BASED ON GUARANTEED NUMBER OR ACTUAL ATTENDANCE, WHICHEVER IS GREATER.

#### **SERVICE CHARGE & TAX**

A SERVICE CHARGE OF 22% AND APPLICABLE SALES TAX WILL BE ADDED TO ALL FOOD, BEVERAGE, MEETING ROOM RENTAL, AND AUDIO VISUAL EQUIPMENT. SERVICE CHARGE AND TAX MAY CHANGE WITHOUTH NOTICE.

# SECURITY

THE HOTEL SHALL NOT ASSUME LIABILITY FOR ANY DAMAGE, LOSS OF MERCHANDISE OR ARTICLES LEFT IN THE HOTEL PRIOR TO OR FOLLOWING A BANQUET OR MEETING.

ARRANGEMENTS FOR SECURITY OF EXHIBITS, MERCHANDISE OR MEETING ROOM ARTICLES MAY BE SET UP THROUGH OUR EVENT MANAGEMENT TEAM.

# STORAGE

PACKAGES MAY BE SENT TO THE HOTEL PRIOR TO THE SCHEDULED BANQUET OR MEETING.

PACKAGES SHOULD BE CLEARLY MARKED WITH THE ON-SITE CONTACT NAME, MEETING

NAME, AND ARRIVAL DATE. IF EXCESSIVE STORAGE OR HANDLING IS REQUIRED THERE MAY

BE AN ADDITIONAL FEE. STORAGE ARRANGEMENTS MUST BE CORRESPONDED WITH OUR

EVENT MANAGEMENT TEAM.

# **CONTACT US**

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