



Sunsets & Dolphin Sightings Complimentary
Holiday Inn & Suites Clearwater Beach, Florida
Banquet Menus

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Breakfast Sunrise Buffet Selections

*Priced per person based on One (1) Hour of Service
25 person minimum required*

Continental Style \$15.95

*Pastry Assortment, Muffins, Bagels with Cream Cheese & Jelly
Fresh Fruit Display, Assorted Fruit Juices
Includes Freshly Brewed Coffee & Hot Tea*

Gulf Side Breakfast Buffet \$21.95

*Freshly Scrambled Eggs, Cinnamon French Toast, Bacon and Sausage Links
Skillet Browned Potatoes O'Brien
Fresh Pastry Assortment, Muffins, Bagels with Cream Cheese & Jelly
Fresh Fruit Display, Assorted Fruit Juices
Includes Freshly Brewed Coffee & Hot Tea*

Seaside Breakfast Buffet \$26.95

*Eggs Benedict
Yogurt & Granola Parfaits, Fresh Fruits of the Season
Freshly Scrambled Eggs, Cinnamon French Toast, Bacon and Sausage Links
Skillet Browned Potatoes O'Brien
Fresh Pastry Assortment, Muffins, Bagels with Cream Cheese & Jelly
Assorted Juices
Includes Freshly Brewed Coffee & Hot Tea*

Duval Presentation Station Breakfast \$32.95

*Omelet Attendant Fee - \$100.00
Chef Prepared Omelets Made to Order
Corned Beef Hash
Eggs Benedict
Yogurt & Granola Parfaits, Fresh Fruits of the Season
Freshly Scrambled Eggs, Cinnamon French Toast, Bacon and Sausage Links
Skillet Browned Potatoes O'Brien
Fresh Pastry Assortment, Muffins, Bagels with Cream Cheese & Jelly
Fresh Fruit Display, Assorted Juices
Includes Freshly Brewed Coffee & Hot Tea*

*All pricing Subject to Service Charge and Sales Tax
Vegetarian & Gluten-free selections available upon request, prices subject to change*

À La Carte

Beverages

<i>Freshly Brewed Regular or Decaf Coffee.....</i>	<i>\$38.00 per gallon</i>
<i>Iced Tea.....</i>	<i>\$29.00 per gallon</i>
<i>Hot Tea & Lemon.....</i>	<i>\$2.00 each</i>
<i>Tropicana Orange Juice.....</i>	<i>\$18.00 per carafe</i>
<i>Assorted Bottled Fruit Juices or Water.....</i>	<i>\$3.00 each</i>
<i>Assorted Soft Drinks.....</i>	<i>\$3.00 each</i>
<i>Citrus Infused Water.....</i>	<i>\$15.00 per gallon</i>

Tasty Treats

<i>Fresh Baked Muffins.....</i>	<i>\$2.75 each</i>
<i>Fresh Baked Mini Muffins.....</i>	<i>\$1.50 each</i>
<i>Bagel with Cream Cheese.....</i>	<i>\$3.00 each</i>
<i>Assorted Danishes.....</i>	<i>\$2.50 each</i>
<i>Granola Bars.....</i>	<i>\$2.25 each</i>
<i>Assorted Yogurts.....</i>	<i>\$2.95 each</i>
<i>Small Yogurt & Granola Parfaits with Fresh Berries.....</i>	<i>\$3.75 each</i>
<i>Fresh Baked Cookies.....</i>	<i>\$1.25 each</i>
<i>Fresh Baked Jumbo Cookies.....</i>	<i>\$2.50 each</i>
<i>Brownies.....</i>	<i>\$2.25 each</i>
<i>Gourmet Bars.....</i>	<i>\$3.50 each</i>

All pricing Subject to Service Charge and Sales Tax

Vegetarian & Gluten-free selections available upon request, prices subject to change

Break Time Package

Priced per person – 30 minute duration for each food event

25 person minimum required

No Substitutions

The Dolphin Three Break Package \$32.95

Continental Style Breakfast

Fresh Pastry Assortment, Muffins, Bagels with Cream Cheese & Jelly

Fresh Fruit Display, Assorted Fruit Juices

Includes Freshly Brewed Coffee & Hot Tea

Mid-Morning Break

Assorted Yogurt Cups, Granola Bars, Assorted Soft Drinks

Includes Freshly Brewed Coffee & Hot Tea

Mid-Afternoon Break

Freshly Baked Cookies, Brownies, Assorted Soft Drinks

Includes Freshly Brewed Coffee & Hot Tea

All pricing Subject to Service Charge and Sales Tax

Vegetarian & Gluten-free selections available upon request, prices subject to change

Individual Break Options

Priced per person based on 30 minute duration

25 person minimum required

Starfish Break \$14.95

*Assorted Fresh Baked Cookies & Brownies, Mixed Nuts
Individual Assorted Chip Bags, Seasonal Whole Fruit Selection
Includes Freshly Brewed Coffee, Iced Tea, & Soft Drinks*

Cancun Break \$14.95

*Crunchy Tortilla Chips, Pico De Gallo, Guacamole
Mixed Nuts, Gourmet Chocolates, Seasonal Fresh Fruit Display
Includes Freshly Brewed Coffee, Iced Tea, & Soft Drinks*

Sea Swell Break \$14.95

*Vegetable Crudités, Hummus Dip
Seasonal Fresh Fruit Display, Yogurt Dip
Assorted Nuts, Pretzels, Assorted Chocolate Candies
Includes Freshly Brewed Coffee, Iced Tea, & Soft Drinks*

Beach Break \$14.95

*Assorted Ice Cream, Frozen Candy Bars
Freshly Baked Cookies
Includes Lemonade & Iced Tea*

All pricing Subject to Service Charge and Sales Tax

Vegetarian & Gluten-free selections available upon request, prices subject to change

Day Meeting Package

Priced per person, per day, Service charges included

25 person minimum required

Package Includes:

General Session Room, Drop down screen, Projector Table, Extension Cord, Power Strip

\$55.00 plus tax

Continental Style Breakfast

Pastry Assortment, Muffins, Bagels with Cream Cheese & Jelly

Fresh Seasonal Fruit Display, Assorted Juices

Freshly Brewed Coffee, Hot Tea, Citrus Infused Water

Mid-Morning Break

Assorted Soft Drinks, Citrus Infused Water

Freshly Brewed Coffee, Hot Tea

Mid-Afternoon Break

Freshly Baked Cookies, Brownies, Assorted Soft Drinks

Freshly Brewed Coffee, Hot Tea, Citrus Infused Water

Chef Choice Lunch served in Meeting Room

Deluxe Day Meeting Package

Priced per person, per day, Service charges included

25 person minimum required

Package Includes:

General Session Room, Drop down screen, Projector Table, Extension Cord, Power Strip

\$65.00 plus tax

Continental Style Breakfast

Pastry Assortment, Muffins, Bagels with Cream Cheese & Jelly

Fresh Seasonal Fruit Display, Assorted Juices

Freshly Brewed Coffee, Hot Tea, Citrus Infused Water

Mid-Morning Break

Individual Yogurt Cups, Granola Bars, Pretzels, Assorted Soft Drinks

Freshly Brewed Coffee, Hot Tea, Citrus Infused Water

Mid-Afternoon Break

Freshly Baked Cookies, Brownies, Assorted Mixed Nuts, Assorted Soft Drinks

Freshly Brewed Coffee, Hot Tea, Citrus Infused Water

Your Choice of Lunch from our Banquet Menus Serviced in a Separate Room

Vegetarian & Gluten-free selections available upon request, prices subject to change

Plated Lunch Selections

Minimum 25 Guests

Priced per person – based on One (1) Hour of Service

Entrée Salads

Grilled Chicken Caesar Salad \$18.95

Grilled Chicken Breast served on a bed of crisp Romaine Lettuce, topped with Parmesan Cheese, Croutons, and classic Caesar dressing. Served with Garlic Toast.

Fruited Spinach Salad with Citrus Glazed Shrimp \$21.95

Grilled Shrimp atop a bed of Baby Spinach layered with Strawberries, Blueberries, Mandarin Oranges, toasted Almonds, & red Onions. Served with Key Lime Vinaigrette and Garlic Toast.

Blackened Atlantic Salmon Salad \$23.95

Flaky Atlantic Salmon served over a bed of garden greens with Black Bean & Corn Salsa, fine ripened sliced Avocado, & an Apple Cider Vinaigrette dressing. Served with Garlic Toast.

Entrée Lunches

Grilled Fish Tacos \$18.95

Two soft taco shells overflowing with Tilapia, crispy Cabbage Slaw, Mango Salsa, & a house-made Aioli drizzle. Served with crunchy Tortilla crisps & Guacamole.

Southwest BLT Wrap \$18.95

Crispy Bacon, shredded Iceberg Lettuce, house-made Pico de Gallo, Cheddar Jack Cheese, and wedge Avocado slices. Drizzled in creamy Ranch dressing, wrapped in a savory Tortilla. Served with crunchy Tortilla crisps & Guacamole.

Chicken Parmesan \$19.95

Lightly breaded Chicken Breast served over Linguine with gourmet Mozzarella and rich Marinara sauce. Served with Garlic Toast.

London Broil with Mushroom Demi Glace \$21.95

Served with parsley Redskin Potatoes and Green Beans Almandine.

Chef's Choice Seasonal Dessert

All entrées include choice of Iced Tea, Coffee, & Citrus Infused Water

Add \$6.00 per person for more than 2 plated meal selections per event

All pricing Subject to Service Charge and Sales Tax

Vegetarian & Gluten-free selections available upon request, prices subject to change

Boxed Lunches

"Lunch on the run"

Priced per person

25 Guest minimum

The Classic \$15.95

Your choice of Turkey & Cheddar, Ham & Swiss, or Roast Beef & Provolone. Served on Wheat Bread with crisp Lettuce and Vine-Ripened Tomato slices.

Includes individual bag of potato chips, Cole Slaw, Cookie, with Bottled Water or Can of Soda.

All Wrapped Up \$15.95

Your choice of Chicken Caesar Wrap, Turkey Club Wrap, or Hummus Roasted Red Pepper Vegetable Wrap.

Includes individual bag of Potato chips, Cole Slaw, Cookie, with Bottled Water or Can of Soda.

Duval Caesar Salad \$15.95

Freshly made Grilled Chicken Breast, Romaine lettuce

Topped with Creamy Caesar Salad Dressing,

Freshly Grated Parmesan Cheese

and Freshly Baked Season Croutons

All pricing Subject to Service Charge and Sales Tax

Vegetarian & Gluten-free selections available upon request, prices subject to change

Limited Service Lunch Buffets

Priced per person – based on One (1) Hour of Service

25 person minimum required

Limited to one (1) attendant per 40 guests

Gone Adrift Deli Buffet \$18.95

Sliced Turkey, Sliced Ham, Roast Beef, Assorted Breads and Buns

Crisp Lettuce, Vine-Ripened Tomato Slices,

Assorted Sliced Cheese

Condiments

Kettle Chips, Creamy Cole Slaw

Freshly Brewed Iced Tea, Citrus Infused Water

Italian Pasta Buffet \$18.95

Penne and Spaghetti Pasta, Rich Marinara and Creamy Alfredo Sauces

Freshly Grilled Carved Chicken Breast,

Classic Caesar Salad, Garlic Breadsticks

Freshly Brewed Iced Tea, Citrus Infused Water

Acapulco Buffet \$18.95

Pulled Chicken & Beef, Soft & Hard Shell Tortillas

Mexican Rice, Crispy Tortilla Chips, Refried Beans

Shredded Cheddar Cheese, Shredded Iceberg Lettuce, Sour Cream, Pico de Gallo

Freshly Brewed Iced Tea, Citrus Infused Water

Beach BBQ Buffet \$19.95

Grilled Hamburgers, Hot dogs and Chicken

Buns and Rolls

BBQ Baked Beans, Cole Slaw, Kettle Chips

Lettuce, Tomato, Sliced Onion, Pickle Spear

Condiments

Iced tea and Citrus Infused water

Tropical Buffet \$20.95

Signature Salad topped with Key Lime Vinaigrette

Grilled Chicken topped with Mango Salsa

Parmesan Crusted Tilapia

Chef's Choice Vegetable, Coconut Rice, Warm Dinner Rolls

Freshly Brewed Iced Tea, Citrus Infused Water

Chef's Choice Dessert add \$4.00++ per person

All pricing Subject to Service Charge and Sales Tax

Vegetarian & Gluten-free selections available upon request, prices subject to change

Plated Dinner

Priced per person – based on One (1) Hour of Service

Minimum of 25 Guests

Salad

(Select One)

Signature

*Mixed Greens, Vine Ripened Cherry Tomatoes, Red Onion,
& Julienned Carrots, drizzled with Cilantro Ranch dressing*

Caesar

*Chopped Romaine Lettuce, Parmesan Cheese,
Croutons, Creamy Caesar dressing*

Side Dish

(Select One)

Oven Roasted Herb Potatoes

Island Rice Pilaf

Garlic Mashed Potatoes

Entrée

(Select Two)

Roasted Boursin Stuffed Breast of Chicken \$33.99

Herb Garlic, Boursin Cheese, & Spinach. Topped with a Sun-Dried Tomato Cream Sauce

Chicken Piccata \$33.99

Baked Chicken covered in a white wine sauce, capers, & lemons.

Chicken Marsala \$33.99

Lightly breaded Chicken smothered in a marsala cream sauce.

Parmesan Crusted Snapper \$34.99

8oz. Snapper Filet Baked with a Creamy Parmesan Crust

Crab Crusted Salmon \$34.99

Salmon filet crowned with a house-made Crabmeat stuffing. Drizzled with Lemon Beurre Blanc

Blackened Atlantic Salmon \$36.99

Topped with shrimp, then drizzled with a Cajun Cream Sauce

Prime Rib Au Jus \$38.99

Slow Roasted Prime Rib Au Jus. Served with a creamy Horseradish sauce

Blackened Grouper Asiago \$41.99

Asiago cream, Spinach, Vine-Ripened Tomato Cream Sauce

Surf & Turf \$44.99

10oz. Peppercorn Sirloin, (3) Crab Stuffed Shrimp, with a creamy Lemon Butter Sauce

*All entrées include choice of Iced Tea, Coffee, & Citrus Infused Water
Add \$6.00 per person for more than 2 plated meal selections per event*

All pricing Subject to Service Charge and Sales Tax

Vegetarian & Gluten-free selections available upon request, prices subject to change

Banquet Dinner Buffets

Priced per person – based on One (1) Hour of Service
25 person minimum required

All American Cook Out \$32.99

(Selection of Two)

Homemade Coleslaw, Seasonal Fruit Display, Homestyle Potato Salad
Grilled All Beef Hot Dogs, Grilled Angus Beef Burgers, Marinated Grilled Chicken Breast
BBQ Style Baked Beans, Corn on the Cob
Apple Pie & Whipped Cream
Freshly Brewed Iced Tea and Coffee

Sand Key Beach Barbecue \$36.99

(Selection of Two)

Garden Greens, Watermelon with Feta Cheese, Loaded Baked Potato Salad
(Selection of Two)
Barbecue Chicken, Slow Roasted BBQ Pork Ribs, Angus Burgers
Brown Sugar Baked Beans, Oven Roasted Red Skin Potatoes,
Warm Rolls & Butter
Strawberry Shortcake
Freshly Brewed Iced Tea and Coffee

Rustic Italiano \$39.99

Classic Caesar Salad, Sweet Italian Sausage with Sautéed Peppers & Onions
Penne Pasta, House-made Marinara and Rich Creamy Alfredo
Chicken Parmesan, Zucchini Italiano
Garlic Bread Sticks
Tiramisu
Freshly Brewed Iced Tea and Coffee

Taste of Havana \$42.99

Fresh Tropical Fruit Display, Fresh Garden Greens Salad with Key Lime Vinaigrette Dressing
Shredded Roast Pork, Ropa Viejas
Seasoned Black Beans, Yellow Rice, Lightly Fried Plantains, Cuban Bread & Butter
Caramel Flan
Freshly Brewed Iced Tea and Coffee

Jimmy's Fish Fry \$39.99

Fried Grouper Fingers
Freshly Tossed Garden Salad with Ranch and Balsamic Dressings,
Coleslaw, and Pickle Spears
Chef's Choice Seasonal Vegetable,
Selected one- Boil Baby Reds, French Fries, Island Rice
Parker House Rolls and Butter
Freshly Baked Peach Cobbler with Vanilla Whipped Cream
Freshly Brewed Iced Tea and Coffee

All pricing Subject to Service Charge and Sales Tax. Prices subject to change
Buffet setting will not exceed 5% over guest guarantee

Banquet Dinner Buffets (cont'd.)

*Priced per person – based on One (1) Hour of Service
25 person minimum required*

South of the Border Fiesta \$39.99

*Chili Lime Marinated Sliced Flank Steak topped with Seasoned Black Bean and Corn Salsa
Baja Fish Tacos, Southwestern Slaw, Spanish Rice
Pico de Gallo, Crispy Tortilla Chips, House-made Cornbread
Mexican Apple Dessert Burritos
Flan
Freshly Brewed Iced Tea and Coffee*

Comforts of Home \$40.99

*Vegetable Spring Rolls with Sweet & Sour Dipping Sauce, Bacon Wrapped Scallops
Chef's Signature Salad topped with Tangerine Vinaigrette, Parmesan Crusted Tilapia
Marinated Sliced London Broil with Mushroom Demi-Glace, Potatoes Au Gratin
Chef's Choice Vegetables, Warm Rolls & Butter
Chocolate Cake and Carrot Cake
Freshly Brewed Iced Tea and Coffee*

Bahama Beach Tropical Retreat \$42.99

*Fresh Baby Spinach Salad topped with Key Lime Vinaigrette, House-made Cornbread with Honey Butter
Cajun Honey Roast Pork Tenderloin
Sautéed Tilapia served with Papaya Mango Salsa
Fresh Peel & Eat Gulf Shrimp,
Cilantro Rice, Chef's Choice Vegetable
Pineapple Upside-Down Cake
Freshly Brewed Iced Tea and Coffee*

Hawaiian Fusion Pa'ina \$44.99

*Seared Ahi Tuna with Shoyu and Wakami Salad
Jicama Coconut Slaw
Hawaiian Fruit Salad with Banana Cream Dressing
Sweet & Sour Meatballs, Huli Huli Chicken Wings
Macadamia Crusted Mahi Mahi
Coconut Rice, Fried Noodles
Hawaiian Sweet Rolls
Chocolate Coconut Fondue served with Pineapple Spears and Pound Cake
Freshly Brewed Iced Tea and Coffee*

*All pricing Subject to Service Charge and Sales Tax. Prices subject to change
Buffet setting will not exceed 5% over guest guarantee*

Appetizers

Display Platters

Serves 25-35 guests

<i>Assorted Cheese & Cracker Display.....</i>	<i>\$85.00</i>
<i>Assorted Cheese & Antipasto Platter.....</i>	<i>\$85.00</i>
<i>Pretzels & Mixed Nuts.....</i>	<i>\$30.00</i>
<i>Assorted Seasonal Vegetable Platter with Creamy Ranch Dip.....</i>	<i>\$80.00</i>
<i>Seasonal Fruit Platter.....</i>	<i>\$95.00</i>
<i>Pita Crisps with Roasted Red Pepper Hummus.....</i>	<i>\$80.00</i>

Cold Hors d'oeuvres

Priced per 50 pieces

<i>Peel & Eat Gulf Shrimp.....</i>	<i>\$50.00</i>
<i>Balsamic Marinated Asparagus wrapped in Lean Roast Beef.....</i>	<i>\$115.00</i>
<i>Shrimp Cocktail.....</i>	<i>\$120.00</i>
<i>Deviled Eggs.....</i>	<i>\$75.00</i>
<i>Chips & Salsa.....</i>	<i>\$70.00</i>
<i>Cucumber Rounds with Garlic Cream Cheese.....</i>	<i>\$75.00</i>
<i>Fish Spread & Assorted Crackers.....</i>	<i>\$80.00</i>
<i>Assorted Finger Sandwiches.....</i>	<i>\$80.00</i>
<i>Mini Cuban Sandwiches.....</i>	<i>\$140.00</i>
<i>House-made Tomato Bruschetta.....</i>	<i>\$125.00</i>

All pricing Subject to Service Charge and Sales Tax. Prices subject to change

Appetizers (cont'd.)

Hot Hors d'oeuvres

Priced per 50 pieces

<i>Asian Style Chicken Skewers.....</i>	<i>\$125.00</i>
<i>Petite Crab Cakes.....</i>	<i>\$140.00</i>
<i>Buffalo Chicken Dip.....</i>	<i>\$85.00</i>
<i>Asian Pork Pot Stickers.....</i>	<i>\$80.00</i>
<i>Crab Rangoon.....</i>	<i>\$80.00</i>
<i>Spinach Artichoke Dip with Crispy Tortilla Chips.....</i>	<i>\$75.00</i>
<i>Crab Stuffed Mushrooms.....</i>	<i>\$100.00</i>
<i>Miniature Hawaiian Chicken Brochettes.....</i>	<i>\$150.00</i>
<i>Steak Crostini.....</i>	<i>\$140.00</i>
<i>Miniature Spanakopita & Tzatziki Sauce.....</i>	<i>\$90.00</i>
<i>Buffalo Chicken Wings.....</i>	<i>\$70.00</i>
<i>Coconut Shrimp & Pineapple Salsa.....</i>	<i>\$150.00</i>
<i>Vegetable Spring Rolls.....</i>	<i>\$100.00</i>
<i>BBQ Meatballs.....</i>	<i>\$70.00</i>
<i>Swedish Meatballs.....</i>	<i>\$70.00</i>
<i>Sweet N Sour Meatballs.....</i>	<i>\$70.00</i>

All pricing Subject to Service Charge and Sales Tax. Prices subject to change

Specialty Stations

Priced per person – based on One (1) Hour of Service

25 person minimum required

2 Station Minimum

Attendants Fee required at an additional \$100.00 per station

Waffle Station \$8.00

•Assorted Fruit Toppings• •Whipped Cream• •Flavored Syrups•

Omelet Station \$10.00

*•Mushrooms• •Tomatoes• •Ham• •Green Peppers• •Colby Cheese• •Bacon Bits•
•Made to Order•*

Pasta Station \$12.00

*•Penne Pasta• •Linguine Pasta• •Creamy Garlic Alfredo• •Rich Marinara• •Kalamata Olives•
•Mushrooms• •Olive Oil• •Parmesan Cheese• •Italian Sausage• •Garlic Bread•*

Build Your Own Nacho Station \$12.00

(select one)

•Chicken• •Beef•

(included)

•Fried Corn Tortillas• •Creamy Cheese Sauce• •Jalapenos• •Black Olives• •Diced Tomatoes• •Pico de Gallo• •Guacamole• •Sour Cream•

Bruschetta Bar \$12.00

•Fresh Baked Crostini•

(topped with your choice of the following)

*•Fresh Tomatoes• •Basil• •Mozzarella• •Pesto• •Hummus•
•Kalamata Olives• •Parmesan Cheese• •Roasted Garlic Tapenade•*

All pricing Subject to Service Charge and Sales Tax

*Vegetarian & Gluten-free selections available upon request, prices
subject to change*

Specialty Stations

Priced per person – based on One (1) Hour of Service

25 person minimum required

2 Station Minimum

Attendants Fee required at an additional \$100.00 per station

Taste of the Sunshine State Stations

Tampa Station \$28.00

- Mini Cubans• •Ropa Viejo• •Shredded Beef• •Peppers•
- Tomatoes• •Yellow Rice• •Black Beans•
- 521 Salad•

•Iceberg Lettuce• •Ham• •Swiss Cheese• •Green Olives• •Tomatoes• •Herb Vinaigrette•

Key West Station \$18.00

- Conch Chowder• •Blackened Grouper Bites•
- Miniature Crab Cakes• •Cajun Remoulade•

Tarpon Station \$24.00

- Spanakopita & Tzatziki Sauce• •Greek Salad•
- Build Your Own Gyro Station•

•Chicken• •Gyro Meat• •Pita• •Tzatziki Sauce• •Tomatoes• •Onions• •Lettuce•

Plant City Strawberry Station \$15.00

- Locally Grown Strawberries• •Short Cake Squares•
- Whipped Cream• •Chocolate Fondue Dip•

All pricing Subject to Service Charge and Sales Tax

Vegetarian & Gluten-free selections available upon request, prices subject to change

Specialty Stations

Serves 25-35 Guests

\$100.00 fee per Carver

Served with Silver Dollar Rolls

<i>Prime Rib or Beef.....</i>	<i>\$250.00</i>
<i>Roast Top Round of Beef.....</i>	<i>\$170.00</i>
<i>Virginia Smoked Ham.....</i>	<i>\$140.00</i>
<i>Boneless Breast of Turkey.....</i>	<i>\$130.00</i>
<i>Roast Beef Tenderloin.....</i>	<i>market price</i>

Children's Pricing

(10 and under)

<i>Chicken Strips with Fried, Kid's Pop, & Soda.....</i>	<i>\$14.95</i>
<i>Macaroni & Cheese with Fried, Kid's Pop, & Soda.....</i>	<i>\$14.95</i>
<i>Grilled Chicken Breast with Seasonal Fruit & Soda.....</i>	<i>\$14.95</i>

Banquet Guidelines

Prices are based per person unless otherwise noted

21% Service Charge and 7% Sales Tax are added to all functions

Vegetarian and Gluten-Free meals are available upon request

No Food or Beverage may be brought onto or taken off premises

Special Requests for Traditional Items will be considered on an individual basis

Functions are limited to a consecutive four (4) hour time period

Extended Hours are available upon request

All pricing Subject to Service Charge and Sales Tax

Vegetarian & Gluten-free selections available upon request, prices subject to change

Banquet Beverage Pricing

Cash Bar

Priced based on One (1) Hour of Service

Bar Set Up Fee Required at \$100.00

<i>House Liquor.....</i>	<i>\$6.00</i>
<i>Call Liquor.....</i>	<i>\$7.00</i>
<i>Premium Liquor.....</i>	<i>\$8.00</i>
<i>House Wines.....</i>	<i>\$6.00</i>
<i>House Champagne Toast.....</i>	<i>\$5.50</i>
<i>Assorted Soft Drinks.....</i>	<i>\$2.50</i>
<i>Assorted Juices.....</i>	<i>\$3.00</i>
<i>Bottled Water.....</i>	<i>\$2.50</i>
<i>Domestic Beer.....</i>	<i>\$5.00</i>
<i>Premium Domestic Beer.....</i>	<i>\$6.00</i>
<i>Imported Beer.....</i>	<i>\$6.00</i>

Host Bar

Priced per person

Bar Set Up Fee Required at \$100.00

	<i>One Hour</i>	<i>2nd Hour</i>	<i>Add'l Hour</i>
<i>Domestic/Imported Beer & Wine</i>	<i>\$12.00.....</i>	<i>\$10.00.....</i>	<i>\$9.00</i>
<i>House Brand.....</i>	<i>\$14.00.....</i>	<i>\$12.00.....</i>	<i>\$10.00</i>
<i>Call Brand.....</i>	<i>\$16.00.....</i>	<i>\$14.00.....</i>	<i>\$12.00</i>
<i>Premium Brand.....</i>	<i>\$18.00.....</i>	<i>\$16.00.....</i>	<i>\$13.00</i>

All pricing Subject to Service Charge and Sales Tax

Pricing Subject to Change

Banquet Beverages

Domestic Beer

•Budweiser• •Bud Light• •Miller Lite• •Coors Light• •Yuengling•

Premium Domestic Beer

•Michelob Ultra• •Blue Moon•

Imported Beer

•Corona• •Heineken• •Corona Light•

House Wine

•Chardonnay• •Pinot Grigio• •Cabernet Sauvignon• •Merlot• •White Zinfandel•

House Brands

•Crystal Palace Vodka• •Crystal Palace Gin• •Ron Carina Rum• •Admiral Nelson's Spiced Rum•
•100 Pipers Scotch• •Heaven Hill Bourbon• •
•Torada Gold Tequila• •Domestic Beer• •House Wine•

Call Brands

•Tito's Vodka• •Beefeater Gin• •Bacardi Rum• •Captain Morgan Spiced Rum•
•Dewars Scotch• •Jack Daniel's Whiskey• •Seagram's 7 Blended Whiskey•
•Cuervo Gold Tequila• •Domestic Beer• •Premium Domestic Beer• •House Wine•

Premium Brand s

•Ketel One Vodka• •Bombay Sapphire Gin• •Naked Turtle Rum• •Sailor Jerry Spiced Rum•
•Glenlivet Scotch• •Maker's Mark Bourbon• •Crown Royal Canadian Whiskey•
•Don Julio Tequila• •Domestic Beer• •Premium Domestic Beer• •Imported Beer• •House Wine•

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