

HOT SPRINGS CONVENTION CENTER FOOD AND BEVERAGE PLANNING GUIDE



Catering Hot Springs

Turf Catering Company
Hot Springs Convention Center
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Updated 07/13/22- Effective August 1, 2022
SUBJECT TO COVID-19 GUIDANCE MODIFICATIONS

Turf Catering Company at Hot Springs Convention Center

Turf Catering Company, the exclusive on-site caterer of the Hot Springs Convention Center has listed below a reinvented menu specifically selected and served in a way that helps ensure health and safety for clients, guests and attendees at our facility.

Our family-owned company has a total commitment to provide the finest in food and beverage while keeping our employees and customers safe as we eagerly welcome back our groups, visitors and guests.

A lot has changed in how we serve food and drink at events. While food safety and hygiene has always been top priority, our team has been trained on health and safety measures that prevent the spread of viruses and other respiratory illness.

Turf Catering Company is committed to making your next event not only the best you've ever had, but the easiest you've ever planned.

Please take a moment to review our newly updated Policies and Information Guide regarding concessions, event service times, meal guarantees, dietary requests and payment requirements.

Candi Kitchens

Candi Kitchens | Catering Sales Manager
candikitchens@turfcatering.com
501.620.5025



All pricing is subject to change unless a signed catering contract is on file. Due to current market fluctuations, all items are subject to availability and COVID 19 Guidance Modifications. We reserve the right to substitute any item of equal or greater value.

EXCLUSIVITY

Turf Catering Company is the exclusive caterer of the Hot Springs Convention Center. No outside food or beverage, including bottled water is permitted. All agreements are subject to the rules and regulations of Turf Catering Company and the following conditions:

TIMELINE FOR A SUCCESSFUL EVENT

30 days prior to the first event

Menu selections and function details for all events must be contracted with the Catering Office

14 business days prior

Final submission for additional services not planned above (subject to a 10% late fee)

7 days prior to event

Final meal guarantees for all contracted services (meal guarantees fully clarified in “Meal Guarantee Section”) Guest counts may not decrease after this date.

MINIMUM SETUP TIME FOR CATERED MEAL & RECEPTION SERVICES

Turf Catering requires access to the scheduled location no less than **TWO HOURS** prior to the start time of the catered meal or reception event. If less than two hours are made available for setup, an additional labor fee of \$3 per person will apply. This fee will be billed to the group master account if the delay is caused by event scheduling.

SERVICE TIME FRAME

Pricing in this guide is based on 90 minute continual service time, start to finish. Start time for each event will be specified by the client. This will include all contracted service beginning with guest arrival, meal service and removal of all service tools including dishes, glassware and chafing dishes. Any break or requested interruption in staff service, or ‘stand by’ time, will be charged to the master account at the rate of \$2 per person per 15 minute time delay per event.

If Turf Catering has not completed removal within the 90 minutes, no additional fee will be charged as long as service was not interrupted. (Interruptions could include delays in start time or requests for banquet staff to leave the floor during presentations)

POP-UP FEES

Turf Catering will add a \$ 150 labor fee to all “pop-up” requests. A pop-up event is defined as a new event function not contracted but requested while the group is onsite or extensive changes made to a contracted event. The minimum labor fee will be \$ 150 but could be higher depending on circumstance.

CATERING CONTRACT, DEPOSIT AND PAYMENT POLICY

A signed catering contract outlining all services must be one file before ANY event is confirmed or performed. The signed contract including the function sheets is an agreement between the group and Turf Catering Company and considered legally binding.

Prices, along with menus, are often provided well in advance of an event. Due to fluctuating market prices, our menu prices are subject to change. Turf Catering will gladly lock in and guarantee selection pricing within 120 days of your first catered event with a signed Catering Contract and receipt of required deposit(s). Should pricing need to be guaranteed beyond 120 days prior to a function, a signed contract and 75% of the estimated food and beverage charges will be required.

FIRST CONSULTATION

\$ 1500 initial deposit due at first consultation for catered events such as banquets, weddings, receptions, reunions, (non-refundable but applied to final invoice)

NEW CLIENTS

A 75% deposit and signed Catering contract is due 30 days prior to your event. The remaining balance (for estimated charges) must be paid with final meal guarantee submission, 7 days pre-function.

REPEAT CLIENTS

A 50% deposit and signed Catering contract is due 30 days prior to your event. The remaining balance (for estimated charges) must be paid with final meal guarantee submission, 7 days pre-function.

We accept the following credit cards for payment: Visa, MasterCard, American Express and Discover. Credit Card payments up to \$10,000 will be accepted at no additional cost. Amounts above \$10,001 are subject to a 3% transaction fee.

All money due to Turf Catering will accrue 1.5% interest from the date of invoice for all sums over 30 days. Additionally, any costs of collection and enforcement of the contracted services will be the responsibility of the client.

WATER STATIONS

Water stations are discontinued. The price of bottled water for catered events and breaks will remain \$2²⁵ per 16.9 oz. bottle. Free water bottle refills are available at all drinking fountains. Groups may distribute empty (reusable) water bottles for filling at our bottle filling stations. Guests may NOT bring bottled water into the facility.

CONCESSIONS

For private trade shows, vendor load in and out, there must be a revenue guarantee of \$ 1000 per 3 hours of service. The client is responsible for the difference should the minimum not be achieved.

For public events, shows and ticketed competitions that are open to the public, all concession service, concession times and menu will be at the discretion of Turf Catering. A public event sponsor may guarantee service under the private trade show terms.

Where no concession service is offered, fully stocked vending machines will be nearby.

SUSTAINABILITY

While no food or beverage may be removed from the grounds, surplus food is donated following ServSafe protocols to the Eleanor Klugh Jackson House to feed the underprivileged.

SPECIAL DIETARY NEEDS & ALLERGIES

With advance notice, we can accommodate gluten free, vegetarian, vegan or lactose intolerant served meals. Please note that special meal requests to accommodate particular allergies or dietary needs beyond gluten free, vegetarian, vegan or lactose intolerant will incur an additional charge of \$10 above the selected main entrée price. This includes multiple dietary combinations.

Special meal requests are due a minimum of 7 days in advance and should be included in your final guaranteed attendance. Pricing will be the same as the group selection.

Dietary cards will be provided to the onsite meeting planner: it is the responsibility of the meeting planner to make certain each guest receives their meal card(s) or additional fees may apply. Turf Catering does not maintain a separate gluten free/allergen free kitchen. We cannot guarantee that cross contact with any allergen will not occur. Special dietary requests not made in advance could delay service up to 30 minutes and additional fees will apply.

Items that are gluten free, vegetarian and/or vegan are noted in this menu.

MEAL GUARANTEES

The Final Attendance Guarantee must be made seven (7) days prior to the first event. If no Final Attendance Guarantee is made, the number listed on the Catering Contract function sheets will be used as the Final Attendance Guarantee. It is the responsibility of the event planner to notify the Catering Office with this information.

Turf Catering shall prepare for and provide service to persons attending all events based on the final meal guarantee(s) up to 350 guests. If the actual attendance exceeds the guarantee, we will make every effort to provide service those guests based on product and service availability, but cannot guarantee the identical selection. An additional \$10 per person labor fee plus the meal cost will be charged to the master account.

For meal guarantees for 351-650, one additional table will be set up to allow for last minute group reservations at the same cost per guest provided there is adequate space for social distancing.

For meal guarantees for 650+ guests, two additional tables will be set up at the same per guest cost.

Increased seating options may be purchased for \$ 125 per table per event.

The Final Attendance Guarantee is the minimum number of guests you will be charged for. There can be no reduction of the Final Attendance Guarantee. The Final Attendance Guarantee can be increased up to 48 hours prior to event for an additional \$ 10 per person fee provided requested product(s) and staffing can be secured.

BANQUET BARS AND BARTENDERS

Turf Catering Company, as a large facility licensee, is responsible for the sale and service of alcoholic beverages in accordance with the Arkansas ABC regulations. Turf Catering must supply and dispense all alcoholic beverages. We will request proper identification and can refuse service to anyone. No beverages may be removed from the grounds.

A bar must generate a minimum of \$500 per bar, per hour, or the client will be billed the difference. Bartenders are \$ 65 per hour per bartender and the Turf Catering standard is 1 bartender per 100 guests. Additional bar locations and staff can be ordered as follows:

Additional requested bar locations	\$ 200
Move/relocate existing bar during function	\$ 175

CANCELLATION

If Turf Catering Company is notified thirty (30) days in advance of the event, all deposits will be refunded without penalty and the event will be considered cancelled. If cancellation is received less than thirty (30) days in advance of the event, all deposits will be forfeited with the exception of a **government mandated shutdown** or winter weather emergency policy, as listed below:

WINTER WEATHER EMERGENCY POLICY

In the event of a Winter Weather Watch or Warning as posted by the National Weather Service:

Cancelled by 12:00 noon the day prior - 30% penalty anticipated revenue based on meal guarantees; the balance of catering deposit(s) paid will be applied to your event if rescheduled within 30 days and occurs within 120 days.

Cancelled after 12:00 noon the day prior but before the close of business - 50% penalty anticipated revenue based on meal guarantees; the balance of catering deposit(s) paid will be applied to your event if rescheduled within 30 days and occurs within 120 days.

Cancelled the day of the event – all deposits are forfeited.

BREAKFAST SERVICE

CONTINENTALS

Priced per guest | minimum 25 guests | 90 minutes maximum service | served on elegant plasticware
A \$75 small group fee will apply if less than 25 guests are guaranteed

Traditional Continental Breakfast \$ 14

Chilled orange juice

Pastry and petite muffin

Freshly brewed coffee, hot tea

Executive Continental Breakfast \$ 17

Chilled orange juice

Fresh seasonal fruit

Pastry and petite muffin

Fruit yogurt with granola

Freshly brewed coffee, hot tea

HOT PLATED BREAKFASTS

Priced per guest | minimum 25 guests | 90 minutes maximum service
A \$75 small group fee will apply if less than 25 guests are guaranteed

Country Scramble \$ 22

Freshly scrambled eggs GF

Crisp bacon slices

Country sausage

Skillet fried potatoes

Biscuits with butter and preserves

Chilled orange juice

Freshly brewed coffee, decaf

Great Start Omelet \$ 22

Cheese Omelet

Crisp bacon slices

Country sausage

Skillet fried potatoes

Biscuit with butter and preserves

Chilled orange juice

Freshly brewed coffee, decaf

BREAK SERVICE

Based on daily conference guarantee, no substitutions please

All Day Break Package \$ 23

Priced per person | minimum 40 guests | 90 minutes maximum service per scheduled break

Served in one location on elegant plasticware

The Morning

Chilled orange juice

Pastry and petite muffin

Freshly brewed coffee | hot tea | bottled water

Midmorning Stretch

Coffee and hot tea replenished | iced tea | bottled water | assorted soft drinks

Afternoon Intermezzo

Iced tea | bottled water | choice of fruit punch or lemonade

Choice of gourmet cookies or brownies

All Day Beverage Package \$ 18

Priced per person | minimum 40 guests | 90 minutes maximum service per scheduled break

Served in one location

The Morning - Chilled orange juice | freshly brewed coffee | hot tea | bottled water

Midmorning Stretch – Coffee and hot tea replenished | iced tea | bottled water | assorted soft drinks

Afternoon Intermezzo - Iced tea, bottled water and soft drinks replenished | choice of fruit punch or lemonade

ALA CARTE SELECTIONS

\$ 300 minimum revenue requirement for each scheduled break

or a \$35 per hour attendant fee will be charged to your account

90 minute maximum service time per break

Beverages by the Gallon

Coffee	\$ 41
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Orange juice	\$ 35
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Iced tea	\$ 32
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Punch or lemonade	\$ 35
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ALA CARTE SELECTIONS continued

\$ 300 minimum revenue requirement for each scheduled break
or a \$35 per hour attendant fee will be charged to your account
90 minute maximum service time per break

Beverages on Consumption

Hot tea	\$ 2 ⁵⁰
Bottled water (16.9 oz)	\$ 2 ²⁵
Soft drinks (Pepsi Brands)	\$ 3 ²⁵
OceanSpray® fruit juice (15.2 oz)	\$ 4

Breakfast (per dozen)

Danish pastries	\$ 32
Breakfast muffins ^{veg}	\$ 32
Donuts (fresh & locally sourced)	\$ 36
Mini muffins	\$ 27
Sausage, ham or bacon biscuits	\$ 48
Sausage, ham or bacon biscuit with egg & cheese	\$ 54

Healthy

Fruit yogurts (per dozen) ^{veg}	\$ 36
Fruits of the season display (serves 50) ^{GF Veg Vegan}	\$ 300
Fruits of the season <u>packaged</u> (serves 50)	\$ 380
Garden vegetable tray w/dip (serves 50) ^{Veg Vegan}	\$ 250
Cheese display Domestic & Int'l Variety (serves 50) ^{veg}	\$ 300
Whole fresh fruit (per dozen) ^{GF Veg Vegan}	\$ 36
Granola bars (per dozen) ^{veg}	\$ 36

Sweets (per dozen unless noted)

Cookies baked onsite	\$ 36
Chocolate fudge brownies	\$ 36
Dessert bars ^{veg}	\$ 36
Snacks – Assorted, individually wrapped ^{veg}	\$ 3
Assorted hard candies (per pound) ^{GF Veg}	\$ 18

Salty

Tortilla chips & black bean corn salsa (serves 50) ^{veg}	\$ 150
Gourmet savory mixed nuts (per lb - 2 lb minimum)	\$ 32
Snacks – Assorted, individually wrapped ^{veg}	\$ 3
Popcorn (minimum 50 guests – based on conference guarantee)	\$ 1.95

Grab and Go! Boxes

Minimum of 25 guests per selection and two selection maximum excluding dietary

90 minute maximum service time per event

A \$ 100 small group fee will apply if fewer than 25 boxed lunches per selection are guaranteed

Table linen for round tables additional

Premium Box Lunches \$ 27

Premium box lunches are available for a maximum of 400 guests

Minimum of 25 guests per selection and two selection maximum excluding dietary

90 minute maximum service time

Includes your choice of a standard box lunch plus the following:

Mojito fruit salad: fresh berries, watermelon and mint

Assorted bagged chips

Dessert bars

Assorted soft drinks, bottled water, elegant rolled silverware

Standard Box Lunches \$ 22

Minimum of 25 guests per selection and two selection maximum excluding dietary

90 minute maximum service time per event

Includes Lay's potato chips, fresh grape bunch, packaged cookie, condiments, bottled water, picnic pack napkin and utensils

Croissant Sandwiches (with crisp leaf lettuce and tomato)

Chicken Salad

Our signature all white meat chicken salad

Turkey and Swiss

Thinly sliced roasted turkey breast with aged Swiss

Brioche Sandwiches

Caprese Grilled Chicken

Basil marinated grilled chicken, baby spinach, tomato, shaved red onion, Mozzarella, balsamic aioli

Thinly sliced roasted turkey breast, bacon and avocado cream cheese, lettuce and shaved red onion

Wraps – 400 maximum

Southwest Ranch

Citrus-marinated chicken, Pepper Jack cheese, chipotle ranch dressing, leaf lettuce

Chipotle Chicken Salad

Pepper Jack cheese, black bean corn salsa, shredded lettuce, tomato

Hummus and Veggie ^{veg}

Hummus with cucumber, red pepper, carrots, chopped tomatoes and fresh spinach with pepper-parmesan, spread in a spinach tortilla

Bistro Wrap with Cheddar

Roasted turkey breast, ham and crisp bacon, lettuce, tomato, creole mayo

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Grab and Go! Boxed Salads

Minimum of 25 guests per selection and two selection maximum excluding dietary

90 minute maximum service time per event

A \$ 100 small group fee will apply if fewer than 25 boxed salads per selection are guaranteed

Includes packaged cookie, bottled water, picnic pack napkin and utensils

Table linen for round tables additional

Turf's Club Salad \$ 24 ^{GF}

Grilled breast of chicken, bacon crumbles,

Avocado slices, shaved red onion, grape

Tomatoes, Cheddar and Monterey Jack cheeses

Toasted sunflower seeds

Sun-dried Vinaigrette dressing (on the side)

Southwest Chicken Caesar Salad \$ 24

Grilled Adobo rubbed chicken breast

Shaved red onion, grape tomatoes

Roasted whole kernel corn

Shredded Manchego cheese & garlic croutons

Chipotle Caesar dressing (on the side)

Includes packaged cookie, bottled water, picnic pack napkin and utensils

Upgrade to one Finishing Touch Dessert \$ 5

Ala Carte Specialties of the House ~ Available for lunch or dinner

Minimum of 50 guests | based 90 minute continuous event service

Ala Carte Selections include one entrée and two sides as show below

A \$ 125 small group fee will apply if less than 50 meals are guaranteed

Add a salad \$4 additional | dessert \$5 additional (*see next page*)

Filet Mignon \$ 51 ^{GF}

8 ounce choice grilled beef filet, au gratin potatoes, grilled asparagus with lemon

Filet Mignon & Shrimp or Chicken \$ 53 ^{GF}

6 ounce grilled beef filet mignon

Three grilled scampi-style jumbo shrimp OR Boneless 4 oz breast of chicken Piccata

House-made mashed potatoes, basil butter green beans

Roasted Prime Rib \$ 43 ^{GF}

10 ounce prime rib of beef, prepared medium rare, horseradish cream

Oven-roasted potatoes, green beans with Feta

Fire-Grilled Steak \$ 34 ^{GF}

8 ounce char-grilled top sirloin, oven-roasted potatoes, basil butter bistro vegetables

Angus Beef Chopped Steak \$ 24

6 ounce char-grilled steak in a rich mushroom sauce, cooked to well done temperature,

House-made mashed potatoes, fire roasted corn

Austin Blues® Smoked Brisket \$ 29

Sliced smoked brisket in a tangy sauce, baked mac and cheese, country style green beans

Chimichurri Chicken \$ 25 ^{GF}

Grilled with parsley, cilantro, garlic and paprika,

Topped with roasted corn, pico de gallo & queso fresco, Ancho rice, Mexican green beans,

Tuscan Grilled Chicken \$ 25

Angel hair pasta swirl with a slow cooked, olive tomato sauce, Parmesan cheese and fried capers, haricots verts and carrots

Chicken Fried Chicken \$ 25

Crispy boneless breast with peppered cream gravy, house-made mashed potatoes, country style green beans

Breast of Chicken Alfredo \$ 25

Sautéed chicken breast with Penne pasta, Parmesan herb cream sauce, zucchini and red pepper sauté

Accompanied by house baked wheat roll, iced tea, water, and coffee upon request as well as our standard dress of white linen and rolled silverware

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Ala Carte Specialties of the House ~ Available for lunch or dinner

Minimum of 50 guests | based 90 minute continuous event service

Ala Carte selections include one entrée and two sides as shown below

A \$ 125 small group fee will apply if less than 50 meals are guaranteed

Add a salad \$4 additional | dessert \$5 additional (*see next page*)

Turf Garden Salad veg | \$ 4 additional

Mixed garden greens, grape tomatoes, cucumber and carrot curls

Choice of two dressings on the table: buttermilk ranch, lemon herb vinaigrette or

Creamy Caesar

Turf Caesar Salad veg | \$ 4 additional

Traditional Romaine, cracked pepper and grated parmesan

Choice of two dressings on the table: creamy Caesar, buttermilk ranch or lemon herb vinaigrette

Finishing Touch Dessert veg | \$ 5 additional

New York Cheesecake with fresh Strawberries & Whipped Cream

Southern Pecan Pie

Crème Brûlée Cheesecake

Chocolate Mousse Cake

Alternate two preset Finishing Touch Desserts – add \$ 1.25 per guest

A \$ 125 small group labor fee will apply if less than 50 meals are guaranteed

Buffet Extravaganzas

Minimum of 75 guests | attendant served entrees

60 minute buffet service | 90 minute continuous event service

Buffet selections include iced tea, water and coffee upon request with our standard table dress of white linen and rolled white napkins

The Traditional

Chef carved roasted prime rib of beef \$ 53 ^{GF}

Roast beef with sherry and cracked pepper \$ 46 ^{GF}

Herb and Romano-crusted boneless chicken breast with Marsala cream sauce

Garden salad bowl with grape tomatoes | Ranch and lemon herb vinaigrette dressings

Glazed baby carrots ^{GF Veg}

Oven-roasted potatoes ^{GF Veg}

Green beans amandine ^{GF Veg}

House baked wheat rolls ^{Veg}

Chef's dessert array ^{Veg}

The Arkansas Delta \$ 41

Crispy chicken-fried chicken with home-style peppered gravy

Tangy glazed meatloaf

Garden salad bowl with grape tomatoes | Ranch and lemon herb vinaigrette dressings

House-made mashed potatoes ^{GF Veg}

Green bean casserole

Glazed baby carrots ^{GF Veg}

House baked wheat rolls ^{Veg}

Chef's dessert array ^{Veg}

The Roman Holiday \$ 39

Baked ziti with Italian sausage and mozzarella

Chicken breast on penne Alfredo with torn basil

Zucchini sauté ^{GF Veg}

Traditional Caesar salad bowl with cracked pepper and grated parmesan

Creamy Caesar dressing ^{Veg}

Garlic bread sticks ^{Veg}

Chef's dessert array ^{Veg}

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Buffet Extravaganzas

Minimum of 75 guests | attendant served entrees
60 minute buffet service | 90 minute continuous event service

Buffet selections include iced tea, water and coffee upon request with our standard table dress of white linen and rolled white napkins

The Wrangler \$ 41

Austin Blues® smoked beef brisket in a tangy sauce GF
Cajun garlic-infused pork roast
Oven-roasted potatoes GF Veg
Baked beans GF Veg
Tex-Mex corn sauté GF Veg
House-made creamy coleslaw Veg
House baked wheat rolls Veg
Chef's dessert array Veg

The Tumbleweed \$ 33

Char-grilled Angus beef burgers GF
Grilled hot dogs with peppers and onions GF
Tomato, lettuce and red onion garnish platters GF
Molasses baked beans GF
Baked potato salad
Chef's dessert array Veg

The Cinco De Mayo \$ 34

Chicken enchiladas
Shredded beef quesadillas
Spanish rice GF Veg
Pinto beans GF Veg
Queso & salsa with chips Veg
Southwestern garden salad with two dressings
Sour cream and guacamole Veg
Chef's dessert array Veg

Buffet Upgrades – Per Person

Select one Finishing Touch dessert \$ 2.50
Select two Finishing Touch desserts \$ 3.50

Reception Hors d'Oeuvres - per person

Pricing is based on the event attendance guarantee, minimum guarantee guest count of 35 and 60 minutes of food service

Based on one hour food service (no substitutions please)

Select 3 items - \$ 20

Select 4 items - \$ 25

Hot Selections

Shrimp & andouille sausage kabobs

Blackened chicken breast strips GF

Southern fried chicken breast tenders with wine and cheese dipping sauce

Vegetable spring rolls with sesame ginger sauce Veg

Mushroom caps filled with spinach and smoked cheddar GF Veg

Barbecue meatballs GF

Hand breaded ravioli with marinara (cheese Veg or beef)

Stuffed baby new potatoes with bacon and cheddar GF

Classic pigs in a blanket with gourmet mustard

Cold Selections

Shrimp shooters: shrimp, baby greens & cocktail sauce served in a shot glass GF

Cajun and traditional deviled eggs GF Veg

Roasted tomato, basil pesto bruschetta Veg

Sliders: shaved roasted turkey breast on petite cracked wheat rolls (with cranberry mayo)

Sliders: shaved country ham and cheddar on petite bakery rolls (with mayo and mustard)

Pricing includes reception buffet line set up (guest table linen additional)

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Hors d'Oeuvres Upgrades

Available in addition to the main reception selection (minimum order \$ 500)

Carvers Corner - Hand carved slow roasted specialties

Served with assorted slider rolls

Tenderloin of Beef ^{GF} \$ 425

Whole tenderloin, cooked medium rare, horseradish cream (serves 25)

Turkey Breast ^{GF} \$ 275

French cut breast, apricot-cranberry chutney & grain mustard (serves 35)

Pit Smoked Ham ^{GF} \$ 325

Bone in; honey glazed (serves 50)

Elegant Displays

Cheese Display ^{GF Veg} \$ 300

Domestic & International Cheeses with crackers (serves 50)

Fresh Fruit Display ^{GF Veg Vegan} \$ 300

Fruits of the season artfully arranged (serves 50)

Garden Vegetable Display ^{GF Veg} \$ 250

Elaborate assortment of carrots, broccoli, celery and relishes

Bleu cheese jalapeno ranch dip (serves 50)

Shrimp Display ^{GF} \$ 425

Chilled jumbo gulf shrimp cocktail and remoulade sauces (100 per tray)

Dips (serves 40)

Hot onion soufflé dip ^{Veg} \$ 150

Hot spinach and parmesan dip ^{Veg} \$ 150

Hot Queso dip with tortilla chips ^{Veg} \$ 150

Roasted corn & black bean salsa with tortilla chips ^{Veg} \$ 150

Snacks & Sweets -

Mixed nuts (per pound- 2 lb minimum) ^{GF Veg Vegan} \$ 21

Gourmet savory mixed nuts (per pound- 2 lb minimum) ^{GF Veg Vegan} \$ 32

Cookies baked onsite \$ 36

Chocolate fudge brownies \$ 36

Dessert bars ^{Veg} \$ 36

Soft baked pretzels with dipping mustard (per dozen) ^{Veg} \$ 44

Banquet Bar & Beverage Service

Bartenders are \$ 65 per hour (**no exceptions**) for ANY bar.

Bar minimum is \$ 500 in sales per hour – client will be billed the difference for each hour minimum sales are not achieved.

Banquet Host Bar

Premium brand beverages	\$ 7.25
Domestic canned beer	\$ 5
Premium canned beer	\$ 5.75
House wine by the glass	\$ 6.75
Soft drinks	\$ 3.25
Bottled water	\$ 2.25

Banquet host bars are master billed at event conclusion. Host bar pricing does not include 23% service charge, 24% liquor tax for mixed drinks, nor state and local taxes. The service charge and applicable taxes will be added to the master account at the event conclusion (along with the bartender fees)

Banquet Cash Bar

Premium brand beverages	\$ 12
Domestic canned beer	\$ 6
Premium canned beer	\$ 6
House wine by the glass	\$ 10
Soft drinks	\$ 4
Bottled water	\$3

Banquet cash bar guests pay by purchase with cash or credit card. Cash bar pricing includes 24% liquor tax, as well as applicable state and local taxes. Bartender fees will be master billed.

Hourly Host Bar - 2 hour minimum

Charges are per person, based on the guaranteed attendance for a predetermined period.

Bar service is unlimited during the specified period of time.

Full bar (two hours)	\$ 39 per person
Beer, premium beer, wine, soft drinks (two hours)	\$ 32 per person

We proudly offer the following wines by the bottle (opened and placed on dining tables)

Conundrum White	\$ 36
Conundrum Red	\$ 36
White Zinfandel	\$ 29

Upgrade to poured tableside: \$ 2 per person based on meal guarantee

Specialty Drinks per gallon

Fruit punch or lemonade \$ 35 per gallon	Bloody Mary's \$ 195
Champagne punch \$ 66 per gallon	Margaritas \$ 195 per gallon
Mimosas \$ 195 per gallon	