

Exquisite Catering

Prices are subject to 22% service and gratuity charge.

Plated Breakfast priced per person - 20 Person minimum

All Plated Breakfast includes:

House blended coffee, Hot Tea, Orange Juice, Cranberry Juice, Apple Juice & Lemon, or Cucumber Water

\$17.50 American Breakfast

Farm fresh Scrambled Eggs, Grilled Herb Potatoes, Choice of Sausage Links, Smoked Bacon or Grilled Ham Steak, Baker's Basket of Fresh Breakfast Breads

\$20.50 Columbia River Benedict

Poached Eggs over English Muffin with Smoked Salmon topped with Hollandaise Sauce, Boiled New Potatoes tossed in brown butter, parsley, and sea salt, served with steamed Asparagus, Baker's Basket of Fresh Breakfast Breads

\$24.50 Dungeness Crab Benedict

Poached Eggs over Dungeness Crab Cake topped with Ancho Chili Hollandaise, Potato, Pepper and Onion Hash, Baked Herb Tomato, Baker's Basket of Fresh Breakfast Breads

\$18.50 Cinnamon French Toast

Egg battered Cinnamon Swirl Bread grilled to perfection, served with Strawberry Compote, Whipped Cream, Maple Syrup and Sausage Links

\$19.50 Tex-Mex Frittata

Chorizo, Corn Tortilla, Scrambled Eggs, and Jack Cheese Frittata, served with Fresh Salsa, Sour Cream and Black Beans, Baker's Basket of Fresh Baked Breads

\$16.50 Breakfast Sandwich

Large Croissant Stuffed with Ham, Scrambled Eggs, and Cheddar Cheese, served with Home Fried Potatoes and Fresh Fruit, Baker's Basket of Fresh Breakfast Breads

Breakfast Buffet **priced per person - 20 Person minimum**

All Buffet Breakfast includes:

House blended coffee, hot tea, orange juice, cranberry juice, and apple juice & water

Hot Breakfast Buffets

Sunrise Buffet \$18.50

| Farm fresh Scrambled Eggs, Grilled Herb Potatoes, choice of Sausage Links, Smoked Bacon or Grilled Ham Steak, Baker's Basket of Fresh Breakfast Breads

Cold Breakfast Buffet

✚ \$12.50 Continental Breakfast

Sliced Fresh Fruit Display Seasonal Sliced Fruit display Scrambled Eggs, Assorted Box Cereals with Milk, Bacon and Sausage Links, Fresh Breakfast Breads and Pastries, Herb Roasted Potatoes

✚ \$14.50 European Continental Breakfast

Fresh breakfast, Seasonal Sliced Fruit display Breads, Pastries, Croissants, Danish and English Muffins

✚ \$21.50 Healthy Choice served with Butter, Nutella, and Assorted Jams, variety of Fruit

Juices, Scrambled Egg Beaters, assorted Donuts, Apple Fritters, Granola Bars, Cinnamon Rolls, Oatmeal with Brown Sugar, Cinnamon, and Milk Turkey Sausage Links, Bran Muffins, Yogurt with Granola

Al a carte Services

Breakfast Items per Dozen

✚ \$27.50 Assorted muffins

✚ \$27.50 Assorted Danish

✚ \$29.50 Cinnamon rolls

✚ \$29.00 Croissants

✚ \$27.00 Scones bagels & flavored

✚ \$33.00 Cream Cheese w/ Jumbo Wheat Bagels and Assorted Jellies

Assorted Goodies

- + \$3.50 Fruit yogurts
- + \$2.50 Whole fruit
- + \$4.00 Sliced fresh fruit
- + \$2.50 Granola bars
- + \$2.00 Chips & Salsa
- + \$2.50 Snack mix per dozen
- + \$18.50 Assorted candy bars
- + \$25.50 Jumbo style cookies
- + \$25.50 Brownies
- + \$24.50 Soft pretzels, mustard & mixed nuts
- + \$44.00 Regular or decaffeinated
- + \$23.00 Lemonade or fruit punch
- + Iced tea \$23.00
- + \$3.00 Specialty teas
- + \$2.50 Hot chocolate
- + \$3.00 Bottled water
- + \$3.00 Assorted fruit juices
- + \$4.00 Red Bull® energy drink
- + \$4.00 Sparkling water
- + \$4.00 Starbucks® Frappuccino
- + \$3.00 2% white or chocolate milk
- + \$3.50 Assorted soda (Coke & Pepsi Products)

Refreshment Packages

- + \$12.50 Heart Healthy assortment of nutrition bars seasonal sliced fresh fruit assorted chilled fruit juices bottled water fresh brewed house blend coffee regular & decaffeinated specialty tea selections
- + \$8.50 Cookie Break assortment of cookies chocolate chip, white chocolate with macadamia nuts, oatmeal raisin, 2% milk and chocolate milk, fresh brewed house blend coffee regular and decaffeinated, specialty tea selections, assorted sodas, and bottled waters
- + \$10.50 Tart & Tasty lemon bars, rice krispy treats snickerdoodle cookies sparkling mineral waters, coffee specialty tea selections
- + \$12.50 Snack Attack roasted garlic hummus with toasted pita points tortilla chips and salsa mixed nuts vegetables crudité's with ranch dip iced tea and coffee
- + \$9.50 Sweet & Salty brownies snack-mix whole fruit assorted sodas and bottled water

**Morning – Mid-Morning – Lunch or Afternoon
priced per person – 20 persons minimum**

✚ \$19.50 The Basic

Morning | breakfast pastries, selection of fresh baked breads, fresh brewed coffee, assorted bottled juices, selection of specialty teas

mid-morning | fresh brewed coffee, assorted sodas, selection of specialty teas, bottled water

afternoon | fresh baked cookies (chocolate chip, shortbread, oatmeal), fresh brewed coffee, selection of specialty teas, assorted sodas

✚ \$22.50 The Executive

morning | seasonal sliced fresh fruit, selection of fresh baked breads, assorted muffins & scones, fresh brewed coffee, selection of specialty teas, assorted bottled juices

mid-morning | fresh brewed coffee, assorted sodas, selection of specialty teas, bottled waters

afternoon | fresh brewed coffee, assorted sodas, selection of specialty teas, bottled waters, mixed nuts and fudge brownies

✚ \$26.50 The Ultimate

morning | warm cinnamon rolls, assorted muffins, bagels & cream cheese, boxed cereal & milk, assorted fruit juices fresh brewed coffee, selection of specialty teas

mid-morning | yogurt, granola bars, selection of specialty teas, bottled waters, assorted sodas, fresh brewed coffee

afternoon | fresh baked cookies (chocolate chip, shortbread, oatmeal), fresh sliced fruit, mini cheesecake bites, selection of specialty teas, assorted sodas, fresh brewed coffee

✚ \$35.50 The Cascade

morning | assorted breakfast pastries and muffins, seasonal sliced fresh fruit display, assorted fruit juices- fresh brewed coffee, selection of specialty teas

mid-morning | coffee and tea refresh

lunch | mixed garden greens with chef's dressing, pasta salad, fruit salad, deli meats tender turkey, savory roast beef and smoked ham, cheeses- American, Swiss and cheddar sauce, mustard, mayonnaise & creamy chilled, horseradish, assorted breads, fresh brewed coffee, specialty tea selections and iced tea

afternoon | lemon bars, chocolate chip cookies, assorted sodas, house blend coffee, specialty teas

✚ \$42.50 The Gorge

Breakfast | apple fritters, bagels and cream cheese, cinnamon rolls, sliced fresh fruit, domestic and international cheese display pure premium orange juice

Mid-morning break | coffee and specialty teas

Themed Lunch Boxes- Per person cost – 20 persons minimum

All salads and sandwiches include whole fruit, potato chips, fresh baked cookie, choice of soda or bottled water, iced tea & coffee (house blend) service.

The Lunch Boxes | The Deli, Italian, Mexican, BBQ

Afternoon break | chocolate brownies, snack mix, chips and dip, coffee, specialty teas, assorted sodas

Salads includes rolls and butter

- ✚ \$17.50 Asian chicken & soba noodle salad | sliced char-broiled chicken tossed in Asian slaw and yakisoba noodles in a sesame-soy vinaigrette
- ✚ \$17.50 Chicken Caesar | char-broiled chicken breast served over chopped romaine lettuce, tossed with Caesar dressing, parmesan cheese and garlic croutons
- ✚ \$20.50 Flat iron steak salad | marinated grilled steak served with mescaline greens, blue cheese crumbles, sliced pear, and balsamic vinaigrette
- ✚ \$16.50 Grilled vegetable sandwich | grilled zucchini, yellow squash, red onion, and bell pepper on whole wheat bread served with potato salad
- ✚ \$17.50 Deli plate | sliced ham, turkey, roast beef, and assorted cheeses, served with lettuce, tomato, onions, mayonnaise, and mustard accompanied by a baker's basket of sliced bread, served with potato salad
- ✚ \$18.50 Chicken curry croissant | diced chicken with toasted almonds, raisins, diced red onion, celery, and yellow curry aioli on a croissant, served with fresh fruit
- ✚ \$16.50 Herb roasted turkey | thinly sliced turkey, provolone cheese, lettuce, tomato, mayonnaise, served on whole wheat bread
- ✚ \$16.50 Chipotle chicken wrap | roasted chicken breast, chipotle mayonnaise, pepper jack cheese, lettuce, tomato, red onions, avocado wrapped in an herb tortilla
- ✚ \$16.50 Classic deli | ham, turkey, roast beef, cheddar cheese, mayonnaise, lettuce, and tomato, served on a Kaiser roll
- ✚ \$16.50 Grilled vegetable | grilled zucchini, yellow squash, red onion, and bell pepper on a whole wheat bread
- ✚ \$16.50 Roast beef and cheddar | slow roasted and thinly sliced beef with cheddar cheese, lettuce, and tomato, served on sourdough bread

Plated Lunches - Priced per person – 20 persons minimum

All plated lunches include choice of salad, chef's selection of fresh seasonal vegetables, rolls and butter, choice of dessert, iced tea & coffee (house blend) service

Salads

- ✦ Garden green | tender baby lettuces with sliced cucumber and cherry tomatoes, choice of dressing
- ✦ Caprese | sliced tomatoes and fresh mozzarella with fresh basil, olive oil, salt and black pepper Spinach | baby spinach tossed with dried cranberries, toasted almonds in a sherry wine vinaigrette
- ✦ Caesar | crisp romaine lettuce with parmesan cheese, garlic croutons, served with Caesar dressing

Entrées

- ✦ \$21.50 Pan seared salmon
- ✦ \$19.50 Chicken a la puttanesca Pan seared chicken breast in a roasted tomato orzo with a beurre Blanc sauce, black olive, caper, and tomato sauce, served with seasonal vegetables and rice pilaf
- ✦ \$24.50 Fillet of salmon served over rice with sun-dried roasted tomato, and fresh seasonal vegetables
- ✦ \$25.50 6 oz. flat iron steak served with zucchini, mushrooms, bell peppers, basil and mozzarella cheese, set in a pool of rice pilaf
- ✦ \$20.50 Sirloin steak topped with cabernet vegetarian strudel served with garlic mashed potatoes, green and yellow seasonal vegetables
- ✦ \$19.50 Chicken breast marsala breast of chicken, layered with sautéed mushrooms and marsala wine, served with rice pilaf and fresh seasonal vegetables

Desserts

- ✦ Chocolate decadence cake | rich moist chocolate cake topped with whipped cream and strawberry garnish
- ✦ Lemon tart | sweet tart and velvety lemon curd in a flaky puffed pastry
- ✦ New York cheesecake | served with fresh berry sauce
- ✦ Caramel apple pie | tender apples with caramel, cinnamon, and whipped cream
- ✦ Fresh berries with sabayon mixed fresh macerated berries topped with an Italian-style custard sabayon sauce

Themed Lunch Buffets

All themed lunch buffets include chef's dessert, iced tea & coffee (house blend) service

\$19.50 Deli

Selection of sliced deli meats and cheeses accompanied by assorted breads condiments to include green leaf lettuce, sliced tomato, shaved red onion, pickle spears, mayonnaise, and mustard

Sides

Potato salad

Garden green salad Pasta salad

\$21.50 Italian

Caesar salad anti-pasta display entrées

Lasagna Bolognese

Chicken Florentine

Sides

Seasonal vegetables

Sautéed squash medley Rolls and butter

\$20.50 Mexican

Cheese enchiladas

Beef machaca with guacamole, pico-de-gallo, sour cream and tortillas

Sides

Mixed green salad with radish, green onion, and tomato

Cilantro rice

Frijoles Borracha

\$20.50 BBQ

Smoked pulled pork

BBQ chicken

Grilled sausages

Sides

Baked beans

Potato and macaroni salad

Assorted breadbasket

Green goddess salad entrées

Or

Create your own **Customized Lunch Buffets** 20 persons minimum

- per person cost \$23.50

Salads choose (2)

Penne pasta salad

Fresh seasonal fruit display

Green salad | with chef's choice of dressing

Potato Salad

Caesar salad Roasted vegetable salad | with feta cheese and balsamic dressing

Spinach salad | with chopped egg, bacon, and sherry vinaigrette

Sides choose (2)

Garlic mashed potatoes

Roasted Yukon gold potatoes with garlic & herbs

Boiled new potatoes with brown butter

Baked beans

Green beans | with onions and bacon

Vegetable medley | broccoli, cauliflower, and carrots

Sautéed green and yellow zucchini with garlic, onions, and herbs

Rice pilaf

Wild rice pilaf

Saffron rice

Steamed white rice

Lunch Buffet – 30 persons minimum

includes: chef salads, dessert iced tea & coffee (house blend) service

Entrées

- ✚ Char-broiled salmon | with sweet Thai chili glaze
- ✚ Pan-seared salmon | with champagne mushroom cream
- ✚ Salmon piccata char-broiled tri-tip | with hunter sauce
- ✚ Yankee pot roast
- ✚ Lasagna
- ✚ Vegetarian Lasagna
- ✚ Chicken Parmesan
- ✚ Chicken Dijon
- ✚ Chicken marsala
- ✚ Roasted Pork loin | with apple brandy glaze
- ✚ Roasted Pork loin | with mushroom demi-glaze

DINNER

Plated Dinner - Priced Per Person - 20 person minimum

Sides Salads

- ✚ Garden green | tender baby lettuces with sliced cucumber and cherry tomatoes, choice of dressing
- ✚ Caprese | sliced tomatoes and fresh mozzarella with fresh basil, olive oil, salt, and black pepper
- ✚ Spinach | baby spinach tossed with dried cranberries, toasted almonds in a sherry wine vinaigrette
- ✚ Ceasar | crisp romaine lettuce with parmesan cheese and garlic croutons served with dressing

Entrée

- ✚ \$29.50 Pan-seared PNW salmon
- ✚ \$32.50 Fillet of salmon served with lemon-dill barre Blanc sauce
- ✚ \$35.50 Char-broiled rib eye steak (12 oz) | rib eye topped with blue cheese butter
- ✚ \$25.50 Chicken Marsala breast of chicken, layered with sautéed mushrooms and marsala wine
- ✚ \$24.50 Caraway crusted pork chop pork chop with German-style red cabbage
- ✚ \$24.50 Vegetarian strudel | puff pastry filled with green and yellow zucchini, mushrooms, bell peppers, basil, and mozzarella cheese, served on a pool of marinara sauce
- ✚ \$25.50 Char-broiled portobello char-broiled portobello mushroom, zucchini, yellow squash and Bermuda onion with spaghetti squash and red bell peppers, served with polenta, balsamic reduction and basil infused olive oil
- ✚ 32.50 Garlic and herb encrusted prime rib cooked to perfection, cabernet au jus and creamy horseradish

Desserts

choice of dessert iced tea & coffee (house blend) service

- ✚ Chocolate Decadence Cake | rich moist chocolate cake topped with whipped cream and strawberry garnish
- ✚ Lemon Tart | sweet tart, and velvety lemon curd in a flaky puffed pastry
- ✚ New York cheesecake | served with fresh berry sauce
- ✚ Caramel Apple Pie | tender apples with caramel, cinnamon, and whipped cream

- ✚ Fresh Berries with Sabayon mixed fresh macerated berries topped with an Italian-style custard sabayon sauce

Themed Dinner Priced per person 20 person minimum

All themed dinner buffets include:

Dessert Iced Tea & Coffee (House Blend)

✚ **\$32.50 New American Buffet**

Entrées

Yankee Pot Roast Fried Chicken

Virginia Ham

Sides

Mash Potatoes & Gravy

Sweet Corn and Lima bean Succotash

Assorted Rolls and Butter

Garden Salad | with Beefsteak Tomatoes and Assorted Dressings

✚ **\$33.50 New Orleans**

Entrées

Jambalaya with Chicken, Shrimp, and Andouille Sausage Blackened Red Fish

Smoked Pork Shoulder

Sides

Collard Greens, Red Beans

Cornbread and Honey butter

Cajun Dirty Rice

Garden Salad | with Beefsteak Tomatoes and Assorted Dressings

✚ **\$34.50 Pacific Northwest**

Entrées

Char-Broiled Salmon with Berry Beurre Blanc

Hazelnut Crusted Chicken with Honey Bourbon Sauce- Pinot Noir Braised Beef Short Ribs

Sides

Wild Rice Pilaf Local Seasonal Vegetables

Mt. Hood pear salad | with artisan blue cheese, spinach, and red wine vinaigrette

✚ **\$35.50 Pacific Rim**

Entrées

Teriyaki Chicken-

Broccoli Beef

Sides

Steamed White Rice

Stir Fried Baby-Bok Choy and Shiitake Mushrooms assorted Dim Sum

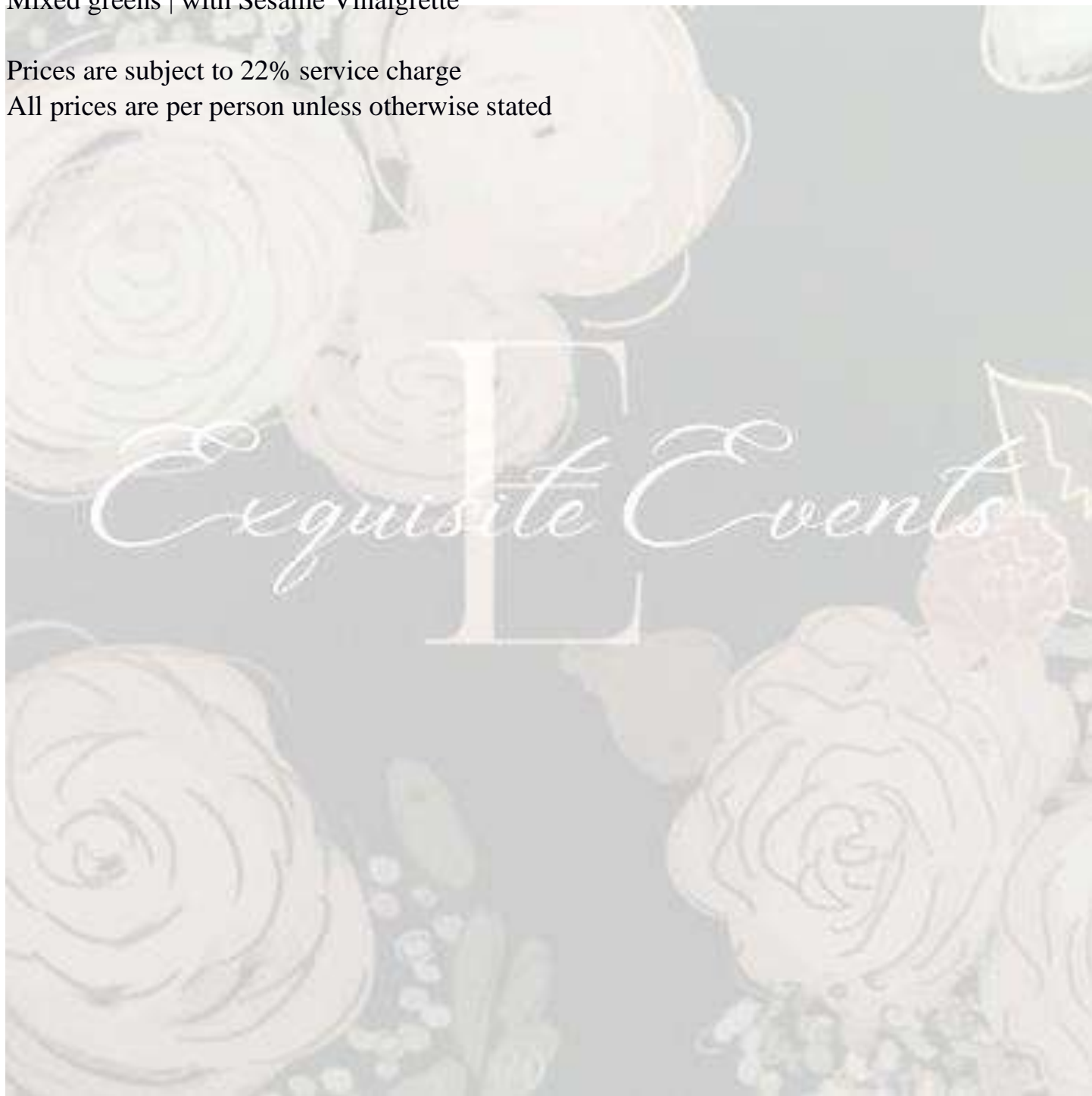
Assorted Sushi Rolls with Wasabi and Pickled Ginger

Fortune Cookies

Mixed greens | with Sesame Vinaigrette

Prices are subject to 22% service charge

All prices are per person unless otherwise stated



RECEPTION OR BANQUET MENU

Displays, Themed Stations & Carving Stations - Priced per person 20 person minimum

Display Trays

- ✚ \$5.25 Smoked Salmon
- ✚ \$4.75 House-Smoked Salmon served with herb Crostini and Dill Cream Cheese Spread
- ✚ \$4.75 Cheese Display Assortment of Domestic and Imported Cheeses with Assorted Crackers
- ✚ \$4.25 Baked Brie En Croute served with Berries Wheel
- ✚ \$4.00 Fresh Fruit Display fresh seasonal sliced fruit display
- ✚ \$5.50 Vegetable Display variety of fresh vegetables with ranch dressing
- ✚ \$5.50 Artichoke and Crab Gratin served with Toasted Pita Triangles

Themed Stations

Stations are designed to serve as additions to your reception

Salad Bar per person

- ✚ \$9.50 Selection of mixed baby field greens, baby spinach leaves, ripe grape tomatoes, sliced Cucumber, sliced carrots, hard boiled eggs, garbanzo beans, kidney beans, cottage cheese, Sprouts, sliced beets, salted sunflower seeds, and seasoned croutons
- ✚ \$8.50 Pasta bar selection of tri-colored tortellini, spinach fettuccine, and penne pastas with Pesto, alfredo, and marinara sauces; served with garlic breadsticks
- ✚ \$10.50 Fajita bar sizzling beef and chicken, sautéed with onions and peppers, served with soft Flour tortillas, sour cream, Pico de Gallo, and guacamole



Carving Stations

Items will be served with the appropriate condiments

- ✚ Ham \$175 Baked Glazed ***Serves 40 guests***
- ✚ \$175 Boneless Roasted Breast of Turkey serves 35 guests
- ✚ \$195 Roasted Top Round of beef serves 50 guests
- ✚ \$220 Salmon Wellington - Salmon in Puff Pastry with Mushrooms serves 25 guests
- ✚ \$250 Roasted Tenderloin of Beef serves 25 guests

Condiments*** Sirloin Au Jus, Horseradish, Mustard, and Dollar Rolls

*Carving fee of \$100 will apply Prices are subject to 22% service and gratuity charge.

PARTY & RECEPTION - Hors d'oeuvres 50 pieces

Hot Hors d'oeuvres

- ✚ \$96 Pancetta and Rosemary stuffed Mushrooms
- ✚ \$105 Spanakopita
- ✚ \$95 Bacon wrapped Scallops
- ✚ \$150 Beef Empanadas
- ✚ \$100 BBQ meatballs
- ✚ \$100 Thai vegetarian Spring Rolls with Thai Sweet Chili Sauce
- ✚ \$72 southwest mini wraps
- ✚ \$85 chicken satay with Indonesian peanut sauce
- ✚ \$115 petite quiches
- ✚ \$80 fried pot stickers with hot mustard
- ✚ \$70 Cajun chicken drumettes

Cold Hors d'oeuvres 50 pieces

- ✚ \$115 Curry chicken in filo cup
- ✚ \$200 Jumbo shrimp Cocktail
- ✚ \$85 Olive Tapenade Crostini
- ✚ \$85 Smoked Salmon on Pumpnickel
- ✚ \$125 Deviled Eggs with Chives
- ✚ \$90 Salmon Mousse in Cucumber Cups
- ✚ \$115 White & Dark Chocolate dipped Strawberries

Hors d'oeuvres Package

Priced per Person

- ✚ #1 \$17.00 imported and domestic cheeses with a variety of specialty crackers, display of seasonal sliced fresh fruit, fresh vegetable crudités with ranch dip, assorted canapes
- ✚ #2 \$20.00 imported and domestic cheese display with fresh fruit garnish, fresh vegetable crudités with ranch dip, anti-pasta relish tray, BBQ meatballs, southwest mini wraps, Cajun chicken drumettes, petite quiche
- ✚ #3 \$28.50 imported and domestic cheese display with fresh fruit garnish, fresh vegetable crudités with ranch dip, anti-pasta relish tray, BBQ meatballs, chicken satay with Indonesian peanut sauce, mini egg rolls with sweet and sour dip, fried pot stickers

*****All packages*****

Price based on 1 1/2 hours of unlimited hors d'oeuvre service 50-person minimum

Prices are subject to 22% service and gratuity

Bar Buffet

\$200 Bar Set Up fee per bar requested: this books the bar as well as two bartenders per bar.

\$100 Bar Stockage fee; this supplies the cups, straws, napkins, mixers, garnishes, menus, etc.

Rental Options

- ✚ \$100 Bar Rental; this will include 2 white professional bartending stations, one for each bartender.
- ✚ \$50 Tables & Linens; this will include folding tables covered in black linens for the bartenders to stock and serve
- ✚ \$100 Additional Staff; this will include 1 barback or 1 server.

We need to know all selections 2 weeks prior to the event

We can provide specific selections upon request; prices may vary

“CASH BAR”

Beer (per bottle) You may choose 4 beers

- ✚ \$4.50 Budweiser, Bud Light, Coors Light, and Miller Lite.
- ✚ \$5.00 Michelob Ultra, Yuengling, and Corona.
- ✚ \$5.50 Heineken, White Claw, and Corona Seltzer.
- ✚ \$7.00 High Noon

Wine (per glass) You may choose 1 Red and 1 White

- ✚ \$8.00: Reds: Cabernet, Pinot Noir, and Malbec.

Whites: Chardonnay, Pinot Grigio, Moscato, Sauvignon Blanc, Riesling, and Rose’

****Special request selections must be purchased per bottle, per case****

Liquor (per drink) You may choose 5 liquors

- ✚ \$6.50: House Brands
- ✚ \$7.50: Call Liquors: Tito’s, Absolut, Bacardi, Captain Morgan, Malibu, Tanqueray, Jack Daniel’s, Crown, Old Forester, Southern Comfort, Wild Turkey 101, Dewar’s, Johnnie Walker Red Label, and Jose’ Cuervo Gold.
- ✚ \$8.00: Fireball, and Jägermeister
- ✚ \$9.00: Seersucker, Bombay Sapphire, and Jameson.
- ✚ \$10.00: Gray Goose, Kettle One, Maker’s Mark, Bulleit, Alto’s, and Crown Apple.
- ✚ \$11.00: Patron, Knob Creek, Chivas 12yr., Glenfiddich 12yr., and Hennessy.

**** Liquor includes Amaretto, Peach Schnapps, Triple Sec, Grenadine, and Lime Juice****

Champagne (per bottle)

\$30.00: Wycliff Brut

****Special request selections must be purchased per bottle, per case****

“HOSTED BAR” - Please Check all your alcohol selections as well as frame and napkin color

****You may choose 7 Liquors****

___ House Brands (**5 liquor set**)

___ Tito's

___ Absolut

___ Bacardi

___ Captain Morgan

___ Malibu

___ Tanqueray

___ Jack Daniel's

___ Crown

___ Old Forester

___ Southern Comfort

___ Wild Turkey 101

___ Dewar's

___ Johnnie Walker Red Label

___ Jose' Cuervo Gold

___ Seersucker

___ Bombay Sapphire

___ Jameson

___ Gray Goose

___ Kettle One

___ Maker's Mark

___ Bulleit

___ Alto's

___ Crown Apple

___ Patron

___ Knob Creek

___ Chivas 12yr.

___ Glenfiddich 12yr.

___ Hennessy

___ Fireball

___ Jägermeister



You may choose 4 Beers

- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra
- Yuengling
- Corona
- Heineken
- White Claw
- Corona Seltzer
- High Noon

You may choose 1 Red and 1 White

Reds:

- Cabernet
- Pinot Noir
- Malbec

Whites:

- Chardonnay
- Pinot Grigio
- Moscato
- Sauvignon Blanc
- Riesling
- Rose'

Champagne

- # of bottles

Menu Frame Color (Choose 1)

- White
- Black
- Gray
- Silver
- Gold
- Wood



Bar Napkin Color (Choose 1)

- (basic) White, Black, Brown
- Custom Colors available upon request

Additional Options

- Bar Rental (\$100 each)
- Tables w/Linens (\$50 each)
- # of Servers (\$100 each)



GENERAL INFO (event)

We are eager to help you, both in the planning and serving of your function. Should the menu selections presented here not fulfill your requirements, please let us know as we welcome the challenge to custom tailor menus to your specific needs.

Thank you for choosing us for your catered event

Food & Beverage

All food served must be supplied and prepared by the culinary team. All alcoholic beverages served on premises are governed under venue alcoholic beverage compliance for the function, must be dispensed only by servers and bartenders. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under the age of 21.

Billing & Deposits

We welcome new accounts and require that credit be established with our accounting office 30 days prior to the arrival date if you require billing privileges. Credit can only be established for functions over \$1,000.00. Approved billings are payable within 30 days of receipt of statement. In the event billing arrangements are not made, full payment is due 10 working days prior to the event or must be guaranteed with a major credit card.

Advance deposits and are non-refundable (unless otherwise stated on proposal).

Guarantee Agreement

We require a confirmation of guaranteed attendance at least 5 days in advance of all functions. Your bill will be based on the guaranteed number, plus charges over and above. Meals will be prepared for your guaranteed figure. Our staff will make every effort to duplicate your menu for the additional guests. In the event this cannot be done, a substitute entrée will be provided. In the event when we do not receive a guarantee, we will consider the number of guests indicated as estimated on the catering contract as the guarantee.

Liability

We reserve the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly to venue guidelines. We will not assume responsibility for personal property and equipment brought onto the premises and or damaged by guest.

Insurance & Indemnification

Guest shall indemnify and hold Exquisite Eventz and its affiliates harmless from any; and all claims, suits, losses, damages, and expenses on account of injury to any party in connection with the function or resulting from damage or destruction of any property by guests or any attendee of the function.

Lost & Found

Exquisite Eventz will not be responsible for damage or loss of any articles or merchandise that clients have left or have allowed us to use for their event prior to or following your banquet or meeting. Security arrangements should be made for all merchandise or articles set up prior to the planned event or left unattended for any time.

Room & Set-up Fee

Events are assigned rooms according to the anticipated guaranteed number of guests. If there are any fluctuations in the number of attendees, the venue reserves the right to assign accordingly the banquet function room. The venue reserves the right to charge an additional fee for set-up changes made the day of the function; and Exquisite Eventz will not be held responsible for such charges that we did not cause due to these changes by said venue.

Service Charge & Tax

All food and beverage functions are subject to applicable service charges and tax as specified on the contract. All food and beverage functions require a minimum number of attendees. Any function not meeting the minimum requirement is subject to a surcharge. Service fees for bartenders, food station attendants, cashiers and other additional service staff are applicable.

Shipping & Receiving

If we require any shipping or receiving services to secure a successful event; all incoming packages should be addressed to the venue in question's catering and convention services manager and marked with our company's name and date of your service. There is a \$3.00 charge per box for each box received and should be paid by client for said event. Because there is limited storage space, boxes can be accepted no more than three working days prior to event. A storage fee of \$5.00 per day, per box will be applied to any materials shipped earlier than three days prior to the event.