

POLICY AND PROCEDURE



→ POLICY & PROCEDURE ←

BANQUET AND RECEPTION MENU

Sample menus, serving suggestions and presentation ideas are included. Our professional catering staff takes pride in customizing programs to fit your special requirements. Custom menus are developed under the personal supervision of our Executive Chef. All food and beverage items served in the banquet area must be supplied and prepared by THE INN and must be consumed on premises.

GENERAL INFORMATION

MENU PRICE GUARANTEES

Prices are subject to change up to 90 days prior to the event.

ROOM RENTAL FEE

This amount will vary according to the group size or program and such charges will be determined at the time of contract agreement. The room charge may also be determined by expected meal functions and bar services.

SALES TAX AND SERVICE CHARGE

All food prices are subject to a 7% sales tax (6% state and 1% local) and 18% service charge, which is taxed. All liquor prices are subject to a 7% sales tax and 18% service charge on master billed (host) functions. This charge is not the property of any specific employee and is non-negotiable.

GUARANTEES

Please provide the Convention office with the guaranteed number of guests attending at least 3 business days prior to the function's first day. If your function is on Tuesday or Wednesday, we will need your count on the previous Friday. You will be charged for the guaranteed amount or the actual number of people served, whichever is greater. Guarantees cannot be reduced inside of 3 business days. If the convention office is not advised of the guaranteed number within the 3 business day guideline, the highest estimated figure will automatically become the guarantee. THE INN will set up and prepare for 5% over the guaranteed number.

BARTENDER SERVICE FEES

There is a sales minimum of \$200.00 per hour per bar. Any shortage will be billed to the host party. Cocktail Service and/or additional bartenders are available for \$20.00/hour. There is also a \$50.00 set up fee if a 2nd bar and/or poolside/lakefront bar is requested.

All liquor, beer, or wine consumed in the banquet areas must be supplied by THE INN and proof of age may be required. Liquor service must end in accordance with state liquor laws and policies of THE INN.

SET UP FEES

There is a \$300.00 set up fee for Lakefront Weddings. This fee includes; space, chairs, and the set-up and tear-down of the chairs.

PAYMENT

All weddings: 75% of all anticipated revenue is due four business days prior to the event.

The balance due on any direct billing will be due upon receipt of the invoice. Any balance due past 30 days of the dated invoice will be charged 1 1/2 % interest per month until the balance is paid in full.

A credit card authorization form must be on file for all groups holding functions here at The Inn at Okoboji.

POLICY & PROCEDURE



CANCELLATION

Cancellation by customer less than 30 days prior to the event, for any reason, shall result in the payment of room rental cost plus 10% of the anticipated event revenue based on the most current Banquet Event Order or most current planning.

LIABILITY

THE INN will not assume any responsibility for the damage or loss of any merchandise or articles left on property before, during or after your function.

SECURITY

If it is determined by THE INN management that additional security is required or if you would desire additional security for your function, you will be billed for the additional cost at an agreed upon rate.

MUSIC AND ENTERTAINMENT

The procurement of entertainment is the sole responsibility of each guest. THE INN requests that we be informed of all scheduled music and entertainment. THE INN reserves the right to limit entertainment in duration, volume and content for all guests of THE INN.

DECORATIONS

Any special request for decorations should be directed to the Convention office for assistance with local vendors and suppliers. Please approve all decorating plans through our Convention office prior to your event.

AUDIO-VISUAL EQUIPMENT

The Convention office can arrange for the rental of audio-visual equipment, which you might require for meeting or program activities. Please visit with our Convention office concerning your requirements.

SHIPPING AND STORAGE

Meeting materials may be received by THE INN 3 days prior to your function. Please coordinate deliveries through the Convention office as storage and office space is limited. There will be a charge for any storage of materials remaining 3 days after your event.

IOWA HEALTH DEPARTMENT REGULATIONS

Due to Iowa Health Department regulations, extra or leftover food cannot be given to guests to be taken back to their rooms or home.

EXCESS CLEANING AND DAMAGE

If it is determined by THE INN management that additional cleaning is necessary or if damages to banquet space or equipment is incurred, professional cleaning and replacement cost will be billed to the host party.

BANQUET BUFFET AND BREAKFASTS



THE CONTINENTAL

Assorted Chilled Juices
Assorted Donuts & Rolls
Butter and Jellies
Seasonal Fresh Fruit
Assorted Mini Bagels with Cream Cheese or
Assorted Mini Muffins
Fresh Brewed Coffee **\$5.95++**
* Add Scrambled Eggs **\$6.95++**

HIGH TIDE

Assorted Chilled Juices
Seasonal Fresh Fruit
Breakfast Potatoes
Assorted Donuts & Rolls
Butter and Jellies
Create an Omelet with
Assorted Toppings (which include
Ham, Sausage, Bacon, Onions & Peppers,
Mushrooms, Cheese)
Assorted Individual Yogurts
Coffee, Tea, and Milk **\$13.95++**
(Limited to 150 people)

THE MEETING PLANNER

Assorted Chilled Juices
Fluffy Scrambled Eggs w/ Cheese
Breakfast Potatoes
Assorted Donuts & Rolls
Butter and Jellies
With Choice of One Meat:
Crisp Bacon, Sausage Patties/ Links, or Sliced Ham
Coffee, Tea, and Milk **\$7.95++**

THE COUNTRY SKILLET

Choice of: Oven Baked Biscuits & Gravy served with
Bacon or Egg Strata: Peppers, Zucchini, Onions and
Diced Ham topped with cheese served with Hash Browns
Assorted Individual Yogurts or Fresh Baked Muffins
of the Day
Seasonal Fresh Fruit
Butter and Jellies
Coffee, Tea, and Milk **\$10.95++**

BREAKFAST PIZZA

Choice of Toppings:
Scrambled Eggs
Italian Sausage Topping
Beef Topping
Bacon Bits
Diced Peppers
Roasted Peppers & Onions
50/50 Cheese Blend
One Topping **\$9.95 ++**
Additional Toppings **\$1.00 ++**

THE EXECUTIVE

Assorted Chilled Juices
Seasonal Fresh Fruit or Assorted Individual Yogurts
Fluffy Scrambled Eggs w/ Cheese
Choice of Two Meats: Crisp Bacon, Sausage Links/Patties or Sliced Ham
Breakfast Potatoes
Assorted Donuts & Rolls
Butter and Jellies
Coffee, Tea, and Milk **\$8.95++**
With Pancakes **\$9.95++**
With French toast **\$9.95++**
Blueberry or Strawberry Stuffed French Toast **\$10.95++**

THE INN'S CHAMPAGNE BRUNCH

Glass of Champagne or Mimosa
Assorted Chilled Juices
Seasonal Fresh Fruit
Fluffy Scrambled Eggs w/Cheese
Choice of: Crisp Bacon or Sausage Links/Patties
Roasted New Potatoes
Choice of: Carved Ham, Beef, or Turkey
Waffles with Whipped Cream and Strawberries
Assorted Danish & Fresh Baked Muffins
Butter and Jellies
Hash Brown Casserole
Grilled Asparagus topped with Creamy Hollandaise Sauce or
Steamed Broccoli & Cauliflower Topped with Melted Cheese Blend
Coffee, Tea, and Milk **\$16.95++**

ADD TO ANY MEAL:

Waffle Bar	\$3.95++	Bloody Mary's	\$5.50++
(With Strawberry Topping,		Screwdriver's	\$5.50++
Blueberry Topping, Whipped		Mimosa's	\$5.50++
Cream, Maple Syrup)			

All buffets require a minimum of 25 people. Plated Breakfast will be served for groups fewer than 25 people.
PRICES SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX (++)

BREAKFAST & REFRESHMENTS

BREAKFAST & REFRESHMENTS

REFRESHMENT AND BREAK IDEAS



(All breaks are priced on a per person basis and are based on attendance guarantees)

Fresh Brewed Coffee	\$1.25++ per person
Assorted Sodas-Can	\$1.50++ per person
Bottled Water	\$2.00++ per person
Bottled Juice- Apple, Orange, or Cranberry	\$1.65++ per person
Lemonade	\$15.00++ per gallon
Iced Tea	\$18.00++ per gallon
Assorted Juices- Apple, Orange, or Cranberry	\$1.25++ per person
Fresh Baked Muffins	\$1.95++ per person
Cinnamon Rolls, small	\$1.25++ per person
Assorted Donuts	\$1.50++ per person
Mini Bagels and Flavored Cream Cheese	\$1.75++ per person
Assorted Cookies	\$1.00++ per person
Brownies	\$2.25++ per person
Assorted Bars	\$2.50 ++ per person
Whole Fresh Fruit-Apples, Oranges, Bananas	\$1.50++ per person
Seasonal Fresh Fruit	\$1.50++ per person
Assorted Individual Yogurts	\$1.75 ++ per person

THE SWEET SHOPPE

Assorted Candies: Starbursts, Skittles, M&Ms	
Assorted Mini Candy Bars	
Assorted Sodas	\$3.50++

THE HEALTH BREAK

Assorted Juices and Bottled Water	
Granola and Breakfast Bars	
Fresh Whole Fruit	\$3.95++
Assorted Individual Yogurts	\$4.95++

SNACK ATTACK

Tortilla Chips and Salsa	
Potato Chips and Onion Dip	
Relishes with Peanut Butter and Ranch	
Assorted Sodas	\$4.95++

THE COOKIE JAR

Assorted Fresh Baked Cookies	
Brownies or Assorted Bars	
Fresh Brewed Coffee	
Assorted Sodas	
Ice Cold Milk	\$4.95++

THE SUNDAE SHOPPE

Vanilla Ice Cream	
5 Fun Toppings	
Fresh Brewed Coffee	
Assorted Sodas	\$4.95++

SNEAK A SNACK

Freshly Popped Popcorn	
Snack Mix (Garden of Eatin')	
Potato Chips or Pretzels	
Assorted Sodas	\$3.95++

PRICES ARE SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX (++)

BANQUET LUNCHEONS



→ LUNCH →

CROISSANT SANDWICH

Your choice of sliced smoked turkey breast, sliced golden ham, or sliced roast beef with baby Swiss or American cheese and mayo, or homemade egg or ham salad. All are served on a flaky buttery croissant with a pickle spear and choice of pasta salad or seasonal fresh fruit.

Served with Coffee and Iced Tea **\$8.95++**

CLASSIC ITALIAN LASAGNA

Fresh pasta noodles layered with a robust marinara sauce, roma tomatoes, and ricotta and parmesan cheese with a blend of ground seasoned beef and Italian sausage.

Fresh Garden Salad with House Dressing

Fresh Baked Breadstick and Butter

Seasonal Vegetable

Chef's Choice Dessert

Served with Coffee and Iced Tea **\$10.95++**

TURKEY FOCCACIA

Sliced smoked turkey breast, baby Swiss cheese, tomato and fresh field greens on herb-foccacia bread. Served with lingon-berry mayo, pickle spear and potato chips

Served with Coffee and Iced Tea **\$7.95++**

SAVORY ROAST BEEF

Spoon tender slices of slow roasted pot roast served with our classic mashed potatoes, gravy and seasonal vegetables. **\$ 9.25++**

HOME-STYLE MEATLOAF

Chef's secret ingredients accompanied with homemade cheesy hominy and seasonal vegetables **\$9.25++**

BLT CHICKEN SANDWICH

Grilled chicken breast topped with bacon strips, melted Swiss cheese and a kaiser bun. Served with lettuce, tomato, pickle spear, mayonnaise and homemade potato chips **\$8.95++**

WOLFERMAN'S CHICKEN SALAD

A toasted English muffin served with our famous chicken salad topped with toasted almonds and served with a side of fresh cut fruit **\$7.95++**

STRAWBERRY PECAN SALAD

Fresh slices of strawberries on top of clipped spinach leaves served with candied pecans, bleu cheese crumbles, and pink poppy seed dressing **\$7.95++**

Add: Grilled Chicken Breast **\$1.75++**

Fresh Baked Muffin of the day **\$1.95++**

CAESAR SALAD

Crisp romaine mixed with our creamy caesar dressing, parmesan cheese and topped with red onion rings and fresh croutons **\$7.95++**

Add: Grilled Chicken Breast **\$1.75++**

Fresh Baked Muffin of the day **\$1.95++**

CRUSTED ROAST PORK LOIN

Iowa pork loin that is slow roasted and topped with your choice of sauce: cherry brandy, tarragon vin blanc, caramelized leek demi glace or mushroom demi glace. Served with chive butter cream mashed potatoes and seasonal vegetables **\$10.25++**

A LA CARTE ITEMS:

(to be added to any above option)

Soup Du Jour **\$2.25++**

Side of Fresh Cut Fruit **\$1.50++**

Side of Potato Salad, Cucumber Salad, or Pasta Salad **\$1.50++**

Brownie **\$2.25++**

Variety Dessert Bars:

Mount Caramel Oatmeal, Lemon, Seven Layer, or Raspberry Rhapsody **\$2.50++**

Oreo Fluff **\$1.75++**

Assorted Mousse: Chocolate, Strawberry, Coconut **\$1.75++**

**PRICES ARE SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX (++)
LUNCH MENU SERVED BETWEEN 11 AM AND 2 PM**



LUNCHEON BUFFETS



TACO FIESTA BUFFET

Taco Shells and Flour Tortillas
Seasoned Taco Meat
Lettuce, Onions, Tomatoes, Sour Cream, Guacamole
Spanish Rice, Black Olives and Cheese
Tortilla Chips with Salsa
Cinnamon Chips with Fruit Salsa **\$7.95++**
Add Beef Chimichangas **\$8.95++**
Add Shredded Chicken **\$8.95++**

THE DELI

Relish Tray
Soup Du Jour w/Crackers
Selection of Deli Sliced Roast Beef,
Ham and Turkey
Assorted Sliced Cheeses
Assorted Breads & Buns
Choice of Two Salads
Chips and Condiments
Chef's Choice Dessert **\$10.25++**

THE PICNIC

Cheese Tray
Choice of Two Salads
House Baked Beans
Kaiser Buns & Hot Dog Buns
Sport Potato Chips, Ketchup, Mustard, & Pickle Chips
1/4 lb. Chicago-Style Hot Dog or
1/4 lb. Hamburgers **\$9.95++**
Brats **\$10.25++**
Chicken Breast **\$10.25++**
Choice of Two **\$11.25++**

FRIED CHICKEN

Breaded and served with redskin mashed potatoes, gravy
and fresh corn on the cob **\$8.95++**

CHICKEN PENNE CASSEROLE

Diced seasoned chicken, broccoli florets, bacon bits, and
penne pasta tossed in a homemade cream sauce and baked
\$7.95++

BBQ PULLED PORK

Slow roasted white pork meat tossed with BBQ sauce and served
on a kaiser bun with sport potato chips, pickle chips, and choice
of potato salad **\$8.95++**

THE RECEPTION

Relish Tray
Cocktail Sandwiches: Choice of Ham, Turkey or Roast Beef
Choice of Two Salads
Sport Potato Chips **\$8.95++**

HAWAIIAN LUAU (LUNCH)

Pulled BBQ Pork
Wild Rice Blend
Fruit Kabobs
Fruit Fluff
Glazed Baby Carrots
Dinner Rolls & Butter
Pineapple Bars **\$12.95++**

SOUP AND SALAD BUFFET

Choice of One Soup:
Tortilla Chicken & Cheese
Minestrone
Homemade Chicken Noodle or Chicken & Dumplings
Chicken & Wild Rice
Vegetable Beef
Wisconsin Cheese
Baked Potato Chowder
Fresh Lettuce Blend, Roma Tomatoes, Cucumber Slices, Black Olives,
Sliced Eggs, Julienne Ham & Turkey, Red Onions, Croutons, and Bacon Bits
House Dressings
Oven Baked Parmesan Breadsticks **\$8.95++**

CHOICE OF SALADS

Potato Salad: Choose Deviled Egg or Bacon Chive
Cucumber Salad
Gourmet Pasta Salad
Fruit Fluff
Fresh Garden Salad with Dressings
Italian Basil Pasta Salad
Oreo Fluff
Seasonal Fresh Fruit
Taffy Apple Salad

PICNIC BASKET

ALL BOXED UP AND READY FOR AN ADVENTURE

Choice of Sliced Ham, Turkey or Roast Beef with Swiss or American Cheese on a Fresh Hoagie Bun, Fresh Whole Fruit, Bag of Chips,
Cookie, Assorted Soft Drink. Comes with: mayo, ketchup, mustard packets, wet napkin and a dry napkin, & silverware **\$8.95++**

ALL LUNCHEON BUFFETS INCLUDE COFFEE AND ICE TEA OR LEMONADE

ALL LUNCHEON BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE

PRICES SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX(++)

LUNCHEON BUFFETS SERVED BETWEEN 11 AM TO 2 PM

PLATED DINNER SELECTIONS



→ DINNER ←

CHICKEN EN' CROUTE *

Baked chicken breast dipped in a sherry cream sauce and wrapped in puff pastry that is baked golden brown and served on top of a bed of wild rice blend and finished with a touch of sherry sauce on top **\$16.95++**

ITALIAN MARINATED CHICKEN BREAST *

Grilled chicken breast that is marinated in creamy Italian dressing and baked, served on top of wild rice blend **\$14.95++**

COUNTRY HONEY HAM

Slow cooked and served with your choice of glaze: pineapple, apple, honey & brown sugar or apricot **\$14.95++**

SEASONED PORK LOIN

Crusted pork loin that is baked and topped with your choice of sauce: tarragon vin blanc, demi glace, mushroom demi, or orange lingon-berry **\$15.95++**

STUFFED PORK LOIN

Seasoned and stuffed with our secret ingredients, served with a caramelized leek demi glace **\$17.95++**

TENDER SLICES OF ROAST BEEF

Spoon tender slices of slow cooked pot roast with pan gravy **\$16.95++**

HOUSE SIRLOIN (10 oz)

USDA choice sirloin, grilled to perfection with our famous seasonings **\$20.95++**

GRILLED SALMON

Grilled Atlantic salmon filet with your choice of seasonings: classic herb, honey-pepper, cajun, or lemon pepper **\$17.95++**

STUFFED TILAPIA

Two baked filets of fresh tilapia stuffed with our famous seafood recipe and served with a citrus beurre blanc sauce **\$17.95++**

CHICKEN SALTIMBOCCA *

Breaded chicken wrapped in prosciutto with Swiss and American cheese, rosemary, garlic and sage served with risotto **\$18.95++**

ARTICHOKE PARMESAN STUFFED CHICKEN *

Breaded chicken served with roasted beet couscous and finished with supreme white sauce **\$18.95++**

BONE-IN GRILLED PORK CHOPS

Two bone-in chops seasoned and grilled with our wild game spices, served with our wild mushroom demi glace **\$15.95++**

ROAST PRIME RIB OF BEEF (10oz)

Slow roasted, cooked to medium and served with a side of au jus **\$21.95++**

RIBEYE (12oz)

USDA choice seasoned and grilled, served on a bed of choice sauce: caramelized leek demi, wild mushroom demi, and classic demi **\$24.95++**

FILET MIGNON (8oz)

Choice filet wrapped with thick cuts of apple wood bacon, seasoned and grilled to medium **\$26.95++**

DUO PLATE OPTIONS:

4 OZ CHICKEN BREAST AND A 6 OZ FILET MIGNON

Baked chicken topped with a wild berry hollandaise sauce and a 6oz beef tenderloin wrapped with thick cuts of apple wood bacon **\$25.95 ++**

4 OZ SALMON AND A 6 OZ FILET MIGNON

Herbed salmon baked and served on a bed of dill hollandaise sauce and a 6 oz beef tenderloin wrapped with thick cuts of apple wood bacon **\$27.95++**

4 OZ CHICKEN AND 5 OZ ROAST BEEF *

Marinated chicken breast served on a bed of wild rice blend with our slow roasted roast beef slices and pan gravy **\$17.95++**

(*) Indicates NO starch option

All dinner entrees are served with fresh garden salad, vegetable, potato or rice along with fresh baked artisan dinner rolls, butter, coffee and iced tea.

VEGETARIAN MEALS:

PASTA PRIMAVERA

Julienne carrots, peppers, mushrooms, broccoli, and tomatoes with pasta tossed with Chef's homemade alfredo sauce and served with a fresh baked parmesan breadstick **\$13.95++**

MANICOTTI

Cooked pasta sheets rolled around cheese filling and served with your choice of homemade alfredo or marinara sauce, topped with mozzarella cheese that is baked golden and sided with a fresh baked parmesan breadstick **\$14.95++**

KID'S MEAL (10 and under only)

CHICKEN STRIPS AND FRENCH FRIES

Served with a side of ketchup and ranch dressing **\$4.25++**

SOME ENTREES MAY BE LIMITED TO NUMBER TO ENSURE FOOD QUALITY
ALL SALADS ARE SERVED WITH BUTTERMILK RANCH.
PRICES ARE SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX (++)



DINNER BUFFETS



THE CLASSIC DINNER BUFFET

Dinner Buffets include: deluxe relish tray, choice of entrée, choice of one salad, choice of potato or starch, choice of vegetable, fresh baked artisan dinner rolls, coffee and iced tea or lemonade.

1 Entrée	\$14.95++
2 Entrées	\$16.95++
3 Entrées	\$18.95++

ENTRÉE SELECTIONS

Roast Beef with Pan Gravy

Honey Ham with choice of glaze:

Pineapple, apple, honey & brown sugar, or apricot

Fried Chicken

Chicken Breast Supreme:

Baked chicken served with sherry cream sauce
tossed with fresh mushrooms

Oven Roasted Turkey Breast with Gravy

Italian Marinated Chicken Breast

Pork Loin with choice of sauce:

Demi glace, tarragon vin blanc,
mushroom demi, or orange lingon-berry.

Barbecued Ribs

Cajun Penne Alfredo with Chicken:

Diced chicken dredged in cajun spices and tossed with
julienne peppers, carrots, sliced mushrooms, broccoli
and finished with Chef's home-made alfredo sauce.

UPGRADE ENTRÉE SELECTIONS

Upgrade entrees are available at an additional charge per person.

Stuffed Tilapia with Citrus Buerre Blanc \$2.95++

Grilled Salmon with choice of classic herb, cajun, lemon pepper or honey pepper seasoning \$2.95++

Chef Carved Prime Rib of Beef \$4.95++

BUFFET SIDES

SALAD OPTIONS

Fresh Garden Salad
Classic or Bacon Chive Potato Salad
Cucumber Salad
Gourmet Pasta Salad
Fruit Fluff
Oreo Fluff
Seasonal Fresh Fruit
Italian Basil Pasta Salad
Taffy Apple Salad
Caesar Salad **add \$.75++**

Choice of Two Salads: add \$1.50++

VEGETABLE OPTIONS

Green Beans Almandine
Baby Carrots - Fresh Herb Buttered or
Orange Glazed
Normandy Blend
Caribbean Blend
Garden Blend
Corn on the Cob
Green Bean Casserole **add \$1.50++**
Tuscany Summer Blend **add \$1.00++**
Bermuda Blend **add \$1.00++**
Grilled Asparagus **add \$1.00++**
Grilled Vegetable Kabobs **add \$1.00++**

STARCH OPTIONS

Baked
Au Gratin
Twice Baked
Sage Roasted Potatoes
Hash Brown Casserole
Cheesy Party Potatoes
Redskin Garlic Mashed
with Chive Butter Cream **add \$.50++**
Bacon Risotto **add \$1.50++**
Mushroom Risotto **add \$1.50++**
Roasted Beet Couscous **add \$1.50++**

TO ADD DESSERT, PLEASE SEE DESSERT PAGE FOR OPTIONS

ALL THEME BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE

PRICES ARE SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX (++)

THEME BUFFETS



THEME BUFFETS & DESSERTS

ITALIAN BUFFET

Choice of Traditional Lasagna or Manicotti Alfredo
Choice of Italian Beef: Pot Roast, Veal Marsala, Italian Meatloaf, or Balsamic Roasted Pork Loin
Choice of Pasta: Cajun Chicken Linguini, Chicken Broccoli Alfredo, or Spaghetti and Meatballs
Italian Vegetables
Caesar Salad
Oven Baked Parmesan Bread Stick
Coffee and Iced Tea or Lemonade **\$16.95++**
Add Tiramisu **\$3.25++**

HAWAIIAN LUAU

Marinated Roast Pork with BBQ Sauce
Sautéed Pineapple Chicken
Wild Rice Blend
Tropical Fresh Fruit Kabobs
Fruit Fluff Salad
Oven Roasted Fresh Vegetables
Glazed Baby Carrots
Fresh Baked Artisan Rolls and Butter
Pineapple Upside Down Cake
Coffee and Iced Tea or Lemonade **\$18.95++**

MEXICAN FIESTA

Choice of Beef or Chicken Chimichangas
Shredded Chicken and Seasoned Taco Meat
Hard and Soft Shells, Flauta Shells, Shredded Lettuce, Cheese, Black Olives, Onions, Guacamole, Salsa, Sour Cream and Tomatoes
Refried Beans
Tortilla Chips with Cheese Dip
Cinnamon Chips with Fruit Salsa
Spanish Rice
Coffee and Iced Tea or Lemonade **\$15.95++**

WESTERN ROUND UP

Choice of Salad (See Dinner Menu)
Choice of Grilled Marinated Beef and Mushroom Skewers, Grilled Beef and Fresh Vegetable Skewers, or Sautéed Smoked Kielbasa with Fire Roasted Peppers & Onions
Buttered Corn on the Cob
Oven Roasted New Potatoes
House Baked Beans
Fresh Baked Artisan Rolls and Butter
Baked Apple or Cherry Crisp
Coffee and Iced Tea or Lemonade **\$16.95++**
Add A La Mode Ice Cream **\$.75++**

UNIVERSITY OF OKOBOJI BBQ

Assorted Sliced Cheese Tray
Deluxe Relish Tray
Choice of Two Salads (See Dinner Menu)
Kaiser Buns, Kettle Potato Chips, Pickle Chips, Ketchup, and Mustard
Choice of Baked Beans or Fresh Vegetables
Choice of Cheesy Party Potatoes or Hash Brown Casserole
Coffee and Iced Tea or Lemonade
Chicago Style Hot dogs or
Black Angus Chuck Hamburgers **\$13.95++**
Beer Brats **\$14.25++**
Chicken Breast **\$14.25++**
Choice of Two **\$15.25++**
Add Apple or Cherry Pie A La Mode **\$3.70++**

THEME DECORATIONS ARE AN ADDITIONAL EXPENSE OF \$1.50/PERSON

**ASK ABOUT OUR THEME BAR DRINK SPECIALTIES
ASK ABOUT OUR POPULAR FLAMING DESSERTS**

**ALL THEME BUFFETS REQUIRE A MINIMUM OF 25 PEOPLE
PRICES ARE SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX (++)**

DESSERTS

FUDGE BROWNIES	\$2.25++ per person
ASSORTED BARS	\$2.50++ per person
LEMON BARS	\$1.75++ per person
ASSORTED COOKIES (Chocolate Chip, Peanut Butter, M&M, Sugar, Snicker Doodle)	\$1.00++ per person
CAKE SQUARES (White or Chocolate with Choice of Frosting)	\$2.95++ per person
PREMIUM CAKE SQUARES (Better Than Sex Cake, Amaretto Cake, Carrot Cake, or Éclair Cake)	\$3.50++ per person
CHOCOLATE or STRAWBERRY MOUSSE	\$1.75++ per person
SHERBERT (Lime, Orange, Rainbow)	\$2.50++ per person
ASSORTED FRUIT PIES (Apple, Peach, Cherry, Blueberry, Pecan or Pumpkin)	\$2.95++ per person
A LA MODE	\$3.70++ per person
FRESH BAKED CRISP A LA MODE (Apple, Peach, Cherry, Blueberry)	\$3.70++ per person
BUILD YOUR OWN SUNDAE	\$2.95++ per person

SPECIALTY DESSERTS

STRAWBERRY SYMPHONY	
CHEESECAKE	\$4.95++
A sweet combination of strawberries and New York style cheesecake nestled in a graham cracker crust, a classic smooth combination	
CRÈME BRULÉE CHEESECAKE	\$5.25++
Traditional vanilla bean crème, baked with a rich, creamy cheesecake in a golden graham cracker crust. The top is a delicate brule with caramel glaze	
MALTED CHOCOLATE	
CARAMEL PIE	\$4.95++
Chocolate crust covered with chocolate truffle and chocolate mousse, topped with caramel, more chocolate and fresh whipped cream	
KEY LIME TORTE	\$4.95++
Graham cracker crust filled with lime cheese filling and rich vanilla icing and topped with toasted coconut	
GOURMET CRÈME PIES	\$4.95++
Choice of Coconut, Banana Crème, or Lemon Meringue	
SINFUL SEVEN CAKES	\$4.95++
Chocolate cake, rich chocolate cheesecake, white chocolate mousse, chocolate icing, chocolate morsels, chocolate curls, and chocolate rosettes	
STRAWBERRY SHORTCAKE	\$4.95++
Three inch individual shortcake filled with real fresh strawberries & rich vanilla icing	
CARAMEL FUDGE PECAN	\$4.95++
Thick layers of caramel filled in with chocolate swirls and finished with chopped pecans and rich fudge topping	
TRIPLE CHOCOLATE TIGER CAKE	\$5.25++
Ravishing pin-striped design, rich white cake centered between two layers of dark and white chocolate butter cream and chocolate cake	

PRICES ARE SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX (++)

HORS D'OEUVRES CREATIONS



HORS D'OEUVRES

CRUDITES

A Colorful Combination of Vegetables and Dip

Small-serves 25-35 people **\$60.00++**

Medium-serves 35-50 people **\$85.00++**

Large-serves 50-75 people **\$130.00++**

FRESH FRUIT MIRROR

Fresh Melons, Assortment of Fresh Berries and Other

Seasonal Fruit with Dip

Small-serves 25-35 people **\$70.00++**

Medium-serves 35-50 people **\$100.00++**

Large-serves 50-75 people **\$150.00++**

ASSORTED CHEESE DISPLAY

A Fine Display of Sliced and Cubed Cheese served with a Cheese Ball and Crackers

Small-serves 25-35 people **\$85.00++**

Medium-serves 35-50 people **\$120.00++**

Large-serves 50-75 people **\$185.00++**

• Add an Assortment of Sliced Cured Sausages:

Small- 25-35 people **\$115.00++**

Medium- 35-50 people **\$155.00++**

Large- 50-75 people **\$210.00++**

SEAFOOD BAKE

(CHEF'S SIGNATURE HORS D'OEUVRE)

Delicious Seafood Bake, served with sliced Fresh Bread and Cracker Assortment

Serves 50-75 people **\$125.00++**

1/2 Order Serves 30-40 people **\$75.00++**

HORS D'OEUVRES

(All items priced per 50 pieces, unless specified)

HOT HORS D'OEUVRES

BBQ Baby Franks (per 3 lb) **\$45.00++**

Swedish or BBQ Meatballs **\$55.00++**

Water Chestnuts Wrapped in Bacon **\$55.00++**

Spanikopita **\$65.00++**

Crab Rangoon **\$65.00++**

Proshuitto Chicken Kabobs **\$65.00++**

Sea Scallops with Tarragon Vin Blanc **\$80.00++**

Egg Rolls and Sauce **\$65.00++**

Stuffed Mushroom Caps **\$70.00++**

Scallops Wrapped in Bacon **\$75.00++**

Sesame Teriyaki Chicken Skewers **\$65.00++**

Bruschetta **\$70.00++**

Grilled Shrimp Skewers **\$75.00++**

Buffalo Hot Wings **\$55.00++**

Sesame Honey BBQ Wings **\$55.00++**

Crispy Chicken Tenders with Dipping Sauces **\$65.00++**

COLD HORS D'OEUVRES

Deviled Eggs **\$55.00++**

Lime Shrimp Canapés **\$65.00++**

Ham and Pickle Roll-Ups **\$55.00++**

Finger Sandwiches **\$60.00++**

Cocktail Sandwiches **\$75.00++**

Dipped Strawberries **\$70.00++**

Layered Mexican Dip (serves 35 ppl.) **\$65.00++**

Tortilla Roll-ups with Sauce **\$65.00++**

Spinach Dip in French Loaf **\$65.00++**

(Served with Crackers and Sliced Bread)

Cocktail Shrimp with Sauce (100 pieces) **\$250.00++**

Cucumber Cups with Salmon Dip **\$65.00++**

Ham Pinwheels **\$55.00++**

Salmon Croissante **\$75.00++**

Cookies and Cream Truffles **\$50.00++**

Crème De Menthe Truffles **\$50.00++**

Peppermint Patty Truffles **\$55.00++**

Mini Assorted Petit Fours **\$65.00++**

PRICES ARE SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX (++)

HORS D'OEUVRES CONTINUED



NIBBLERS

Fancy Mixed Nuts	\$12.00++/lb.
Peanuts	\$8.00++/lb.
Gardettos	\$12.00++/lb.
Pretzels	\$5.00++/lb.
Chips and Dip	\$6.00++/lb.
Nacho Chips and Salsa	\$15.00++/lb.
Popcorn	\$1.25++/per person

SPECIALTY HORS D'OEUVRES PACKAGES (BASED ON 50 PEOPLE)

CHEF'S PICK

Cheese Ball with Crackers
BBQ Baby Franks
Cocktail Sandwiches
Water Chestnuts Wrapped in Bacon **\$330.00++**

WEST LAKE DELIGHT

Tortilla Roll-ups
Deviled Eggs
Lime Shrimp Canapés
Swedish or BBQ Meatballs
Egg Rolls and Sauce
Seafood Bake with Fresh Sliced Bread and Crackers **\$550.00++**

OKOBOJI ENJOYABLE

Spanikopita
Sesame Honey BBQ Wings
Stuffed Mushroom Caps
Cheese Tray with Crackers and Sliced Meats
Ham and Pickle Roll-ups
Sesame Seed Teriyaki Chicken Skewers
Chef Carved Pineapple Glazed Ham **\$720.00++**

PERFECT COMPLIMENT

Cheese Ball/Cheese Tray with Crackers
Fruit Mirror
Tortilla Roll-ups
Seafood Bake with Fresh Sliced Bread and Crackers
BBQ Baby Franks
Chef Carved Beef Tenderloin
Chocolate Dipped Strawberries/ Truffles
Lime Shrimp Canapés **\$950.00++**

CHEF CARVING STATION

Spoon Tender Beef Pot Roast (per pound)	* Market Price ++
Smoked Breast of Turkey (per pound)	* Market Price ++
Honey Baked Spiral Ham (per pound)	* Market Price ++
House Seasoned Beef Tenderloin (per pound)	* Market Price ++

(The Above are Served with Artisan Rolls and Side Accompaniments)

PRICES ARE SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX (++)

BAR AND BEVERAGE ARRANGEMENTS



HOST BAR:

Sponsored by your organization, service charge and tax will be added.

CASH BAR:

Individual's own expense.

DRINK TICKETS:

Provide a variety of beverages while setting limits for the quantity of beverages consumed.

Tickets available through Convention Office.

SECOND BAR SET UP:

If a second bar or Lakeside/Poolside bar set up is requested then there will be a fee of \$50.00 per bar. This bar must also reach a sales minimum of \$200.00/per hour. Any shortage will be billed to the host party.

MIXED DRINKS:

Well Brands	\$3.50
Call Brands	\$4.50
Premium Brands	\$5.50
Specialty Drinks	\$5.50 (and up)

BEER:

Domestic Beer	\$3.50
Imports and Premium Malt	\$4.50
Non-Alcoholic Beer	\$3.50
Keg Beer-16 Gallon (Domestic) (Approx 170-12oz glasses)	\$300.00
Keg Beer-8 Gallon (Domestic)	\$175.00
Premium Kegs (Imports and Microbrews)	MARKET

SOFT DRINKS:

Soda, Iced Tea, Lemonade per Glass	\$1.50
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HOUSE WINES:

Wine Coolers	\$4.50
House Wine-Glass	\$4.50
House Wine-Bottle	\$20.95
House Champagne-Bottle	\$21.95
Sparkling Cider-Bottle	\$14.25

FESTIVE PUNCHES:

Champagne Punch	\$45.00/GALLON
Bloody Marys	\$60.00/GALLON
Ice Cream Punch	\$20.00/GALLON
Assorted Fruit Punches	\$15.00/GALLON
Rum Punch	\$45.00/GALLON

BEVERAGES:

Coffee	\$18.00/GALLON
Assorted Sodas-Can	\$1.50
Bottled Water	\$2.00
Assorted Juices	\$8.95/CARAFE
Lemonade	\$15.00/GALLON
Iced Tea	\$18.00/GALLON

PRICES ARE SUBJECT TO 18% SERVICE CHARGE AND 7% SALES TAX ON ALL HOSTED FUNCTIONS. THIS CHARGE IS NOT THE PROPERTY OF ANY SPECIFIC EMPLOYEE. THE INN HAS A VERY FINE SELECTION OF WINE, WINE LIST AVAILABLE UPON REQUEST. STATE LIQUOR LAWS WILL NOT PERMIT ALCOHOLIC BEVERAGES OTHER THAN THOSE PROVIDED BY THE INN TO BE SERVED IN ANY OF OUR BANQUET FACILITIES INCLUDING POOLSIDE AND LAKEFRONT LOCATIONS. COCKTAIL SERVICE IS AVAILABLE FOR \$20.00/HOUR.



AUDIO/VISUAL EQUIPMENT

OVERHEAD PROJECTOR	\$20.00++
SLIDE PROJECTOR	\$25.00++
SCREEN-60" x 60"	\$10.00++
SCREEN-84" x 84"	\$10.00++
WIRELESS MICROPHONE	\$25.00++
FLIPCHART WITH MARKERS	\$15.00++
DRY ERASE BOARD	\$10.00++
TV	\$30.00++
VCR/DVD PLAYER	\$30.00++
TV/VCR COMBO	\$50.00++
LCD PROJECTOR (comes with screen)	\$150.00++
PHONE/PHONE CORD	\$10.00++
MICROPHONE WITH STAND	N/C
EASEL	N/C

MISCELLANEOUS EXPENSES

PIANO	\$25.00++
(Available only in Lakeview Room)	
STAGE EXTENSION	\$75.00++
(Available only in Lakeview Room)	
PODIUM	N/C
PORTABLE DANCE FLOOR	\$150.00++
(Available only in Lakeview Room)	
CAKE CUTTING	\$75.00++
GLASS MIRRORS	\$1.00++
CENTERPIECE DISPLAY	\$5.00++
(Includes: Mirror tile, glass cylinder, floating candle and colored shred)	
LAKEFRONT/POOLSIDE SET UPS	\$300.00++

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