

HOT SPRINGS CONVENTION CENTER DINING & CONVENTION PLANNING GUIDE



Catering Hot Springs

Turf Catering Company
Hot Springs Convention Center
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*Updated 08/01/21- Effective immediately
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 during this unprecedented time.

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 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.

We will continue socially distance, wear Personal Protective Equipment (PPE) and practice extra hygiene measures.

Turf Catering Company will continue learning and adjusting to guidance from the Arkansas Department of Health, the CDC, and the National Restaurant Association concerning best industry practices in a food service environment.

The ability to accept change will move us forward and keep us safe.

Candi Kitchens

Candi Kitchens | Catering Sales Manager
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501.620.5025



SPECIAL EVENT INFORMATION, POLICIES & ADDITIONAL FEES

Food and Beverage

All agreements are subject to the rules and regulations of Turf Catering Company and the following conditions:

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. We reserve the right to substitute any item of equal or greater value.

No food or beverage is allowed in the facilities from outside sources. To insure compliance with the Arkansas Department of Health food handling regulations, all food must be served and consumed on premise during the contracted time. No food or beverage may be removed from the grounds. To minimize potential waste, surplus leftover food is donated following ServSafe protocols to the Eleanor Klugh Jackson House to feed the underprivileged.

Turf Catering Company, as a large facility licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the Arkansas A.B.C. regulations. Therefore, Turf Catering must supply all alcoholic beverages. Staff servers and bartenders must dispense all alcoholic beverages. We reserve the right to request proper identification of any guest, and refuse service to anyone. No alcoholic beverages may be removed from the grounds.

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.

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.

Turf Catering will provide the dietary cards 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 (GF) vegetarian (Veg) and/or vegan (Vegan) are noted in this menu.

Meal Guarantees

Turf Catering requests a "First Attendance Estimate" for each meal function thirty (30) days pre-function. Changes may be made according to the following guidelines and fees:

A "Final Attendance Guarantee" must be made seven (7) days prior pre-event. If no "Final Attendance Guarantee" is made by that time, the "First Attendance Estimate" will be considered as the "Final Attendance Guarantee." It is the responsibility of the guest planning the function to notify the Special Events Office in writing with this information.

Turf Catering shall prepare for and provide services 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 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 guests, we will set and prepare one additional table 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, we will set and prepare two additional tables at the same per guest cost.

Additional dining tables for increased seating options for the guarantee number of guests may be purchased for \$ 100 per table.

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.

Deposit and Payment Policy

First consultation - \$ 1500 initial deposit due at first consultation (non-refundable but will be applied to final invoice)

New clients - A 75% deposit and signed Food and Beverage 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 events - A 50% deposit and signed Food and Beverage 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.

As a convenience to our customers, our office accepts the following credit cards for payment: Visa, MasterCard, American Express and Discover. The credit card number and expiration date must be on file prior to function date. 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.

Sales Catering Contract

A signed sales/catering contract and deposit are needed for ANY services to occur. A sales/catering contract is considered a contract and is legally binding. Contracts must be completed a minimum of three weeks pre-function in order to service your group.

Banquet Bar(s) and Bartender(s)

Bartenders are \$ 50 per hour per bartender | Turf Catering standard is 1 bar + 1 bartender per 100 guests

Additional bar locations and staff can be ordered as follows:

Additional bar location (includes one bartender) \$ 200

Move/relocate existing bar during function \$ 100

Concessions

There will be a concession stand open during normal show hours for trade shows that are open to the public. For private trade shows, vendor load in/load out, there must be a guarantee of \$ 500 in concession sales per 3 hours of service. The client may request in writing that no concession stand be opened.

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/Warning as posted by the National Weather Service:

- o Cancelled by 12:00 noon the day prior - 25% of anticipated revenues based on meal guarantee; this will be refunded if the event is rescheduled within 30 days and occurs within 90 days.
- o Cancelled after 12:00 noon the day prior (before the close of business) -50% of anticipated revenues based on meal guarantee; 25% will be refunded if the event is rescheduled within 30 days and occurs within 90 days
- o Cancelled the day of the event - 50% of anticipated based on meal guarantee; no refunds will be applied if event is rescheduled

ATTENDANT SERVED BREAKFASTS

Standard pricing is listed below and is per guest unless otherwise noted

CONTINENTALS

Minimum 25 guests

Traditional Continental Breakfast \$ 12

Chilled orange juice
Pastry and petite muffin
Freshly brewed coffee

Executive Continental Breakfast \$ 14

Chilled orange juice
Fresh seasonal fruit
Pastry and petite muffin
Fruit yogurt with granola
Freshly brewed coffee

Additional labor fees will apply for service time over 1 ½ hours

HOT PLATED BREAKFASTS

Minimum of 25 guests

Country Scramble \$ 20

Freshly scrambled eggs **GF**
Crisp bacon slices • country sausage
Skillet fried potatoes
Biscuits with butter and preserves
Chilled orange juice
Freshly brewed coffee

Great Start Omelet \$ 20

Cheese Omelet
Crisp bacon slices • country sausage
Skillet fried potatoes
Biscuit with butter and preserves
Chilled orange juice
Freshly brewed coffee



A \$75 labor fee will apply for any breakfast function if the minimum guest count is not achieved



BREAK SERVICE

All Day Break Package \$ 18

Minimum 25 guests

Served on elegant plasticware & based on 1 ½ maximum service for each break

The Morning

Chilled orange juice
Pastry and petite muffin
Freshly brewed coffee | Hot tea

Midmorning Stretch

Coffee and hot tea replenished | Iced tea

Afternoon Intermezzo

Iced tea | Bottled water | Choice of fruit punch or lemonade
Choice of gourmet cookies or brownies

All Day Break Package Upgrade:

Fruit, cheeses and cracker snack box Add \$ 5.⁵⁰

*Served either during
Midmorning Stretch or Afternoon Intermezzo*

ALA CARTE SELECTIONS

Beverages by the Gallon

Coffee	\$ 36
Hot chocolate	\$ 35
Orange juice	\$ 30
Iced tea	\$ 28
Flavored iced teas	\$ 32
Punch or lemonade	\$ 28
Fresh fruit infused water station (0-150 guests)	\$ 75

Beverages on Consumption

Hot tea	\$ 2. ²⁵
Bottled water (16.9 oz)	\$ 2. ²⁵
Soft drinks (Pepsi Brands)	\$ 2. ⁵⁰
OceanSpray® fruit juice (15.2 oz)	\$ 2. ⁷⁵
Lipton® teas	\$ 3
Milk ½ pint low fat	\$ 2. ⁵⁰

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A LA CARTE SELECTIONS CONTINUED



Breakfast (per dozen)

Danish pastries or muffins <small>Veg</small>	\$ 29
Bagels with flavored cream cheeses <small>Veg</small>	\$ 26
Donuts (fresh & locally sourced)	\$ 29
Sausage, ham or bacon biscuits	\$ 42
Sausage, ham or bacon biscuit with egg & cheese	\$ 45
Sausage, egg and cheese croissants	\$ 54
Bacon, egg and cheese croissants	\$ 54
Ham, egg and cheese croissants	\$ 54

Healthy

Fruit yogurts (per dozen) <small>Veg</small>	\$ 30
Fruits of the season display <small>(serves 25) GF Veg Vegan</small>	\$ 138
Garden vegetable tray w/dip <small>(serves 25) Veg Vegan</small>	\$ 107
Cheese display Domestic & Int'l Variety <small>(serves 25) Veg</small>	\$ 138
Whole fresh fruit (per dozen) <small>GF Veg Vegan</small>	\$ 36
Granola bars (per dozen) <small>Veg</small>	\$ 29

Sweets (per dozen unless noted)

Cookies or brownies <small>Veg</small>	\$ 28
Dessert bars <small>Veg</small>	\$ 28
Snacks – Assorted, individually wrapped <small>Veg</small>	\$ 2. ²⁵
Chocolate dipped strawberries <small>(75 ct minimum)</small>	\$ 2
Assorted hard candies <small>(per pound) GF Veg</small>	\$ 13

Salty

Tortilla chips & black bean corn salsa <small>serves 40</small>	\$ 130
Gourmet savory mixed nuts <small>(per person)</small>	\$ 6. ⁵⁰
Snacks – Assorted, individually wrapped <small>Veg</small>	\$ 2. ²⁵
Popcorn <small>(minimum 50 guests – based on conf. guarantee)</small>	\$ 1. ²⁵

Premium Box Lunches \$24

Minimum of 25 guests per selection

Featuring:

Mojito fruit salad: Fresh berries, watermelon and mint
Black bean and corn salsa | Assorted bagged chips
Lemon bar and brownie desserts
Assorted soft drinks, bottled water, elegant rolled silverware

Box Lunches \$19

Minimum of 25 guests per selection

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

Avocado Cream Cheese, Bacon and Turkey

Lettuce and shaved red onion

Wraps

Maximum of 400 wraps per function

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

Continued on next page

Wraps continued

Hummus and Veggie

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

Bistro Wrap with Cheddar

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

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

A \$ 75 labor fee will apply if fewer than 25 boxed lunches are served

Boxed Lunch Additions

(Based on box lunch guarantee)

Small garden salad (side of buttermilk ranch) \$ 4

Deviled eggs \$2.²⁵

Black bean & corn salsa with tortilla chips \$ 3

Original Chex mix \$2.²⁵

Hummus and pita chips \$3

String cheese \$1.²⁵

Assorted candy bars \$2.²⁵



Luncheon Salads

Minimum of 50 guests

Green Goddess Club Salad \$ 21 **GF**

Grilled breast of chicken, bacon crumbles,
Avocado slices, shaved red onion, grape
Tomatoes, Cheddar and Monterey Jack cheeses
Toasted sunflower seeds
Green goddess dressing (on the side)

Southwest Chicken Caesar Salad \$ 21

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)

*Served lunch salads are preset and presented on disposable china with rolled silverware
Accompanied by house baked wheat roll, iced tea and water as well as our standard dress of white linen*

Add a Finishing Touch Dessert \$ 4

A \$ 75 labor fee will apply if fewer than 50 cold salads are served

Specialties of the House ~ Lunch or Dinner

Minimum of 50 guests

Chimichurri Chicken \$ 24 **GF**

Grilled with parsley, cilantro, garlic and paprika
Topped with roasted corn, pico de gallo &
queso fresco, Ancho rice, Mexican green beans

Fire-Grilled Steak \$ 26 **GF**

7 oz char-grilled top sirloin (cooked medium)
Oven-roasted potatoes
Basil butter bistro Vegetables

Tuscan Grilled Chicken \$ 24

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

Austin Blues® Smoked Brisket \$ 24

Sliced smoked brisket in a tangy sauce
Baked mac and cheese
Country-style green beans

Chicken Fried Chicken \$ 24

Crispy boneless breast
with peppered cream gravy
House-made mashed potatoes
Country style green beans

Angus Beef Chopped Steak \$ 22

6 oz char-grilled steak in a rich mushroom
sauce, cooked to well done temperature
House-made mashed potatoes
Chef's roasted Vegetables

Breast of Chicken Alfredo \$ 24

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

Add a Pre-dressed garden salad for \$ 3 per guest

Add a Finishing Touch Dessert for \$ 4 per guest

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

Upgrades

Choice of two salad dressings on dining tables - \$ 0.50 per guest

Alternate two finishing touch desserts - \$ 0.95 per guest

A \$ 100 labor fee will apply if the minimum guest count is not achieved

Extraordinary Dinners

Minimum of 50 guests

Filet Mignon and Lobster Tail \$ 78 GF

6 ounce grilled beef filet mignon
Succulent lobster tail with lemon butter

Filet Mignon \$ 50 GF

The king of steaks
8 ounce choice grilled beef filet

Filet Mignon & Shrimp or Chicken \$ 52 GF

6 oz grilled beef filet mignon
Three grilled scampi-style jumbo shrimp
OR Boneless 4 oz breast of chicken Piccata

Roasted Prime Rib \$ 42 GF

10 ounce prime rib
of beef with au jus
Horseradish cream

Rib Eye Steak \$ 42 GF

10 ounce grilled rib eye
Merlot reduction

USDA Choice grade Angus beef selections prepared medium unless otherwise specified

Accompaniment Selections | Choose 2

Honey-glazed carrots with fresh parsley GF Veg

Country style green beans

Basil butter green beans with Feta GF Veg

Grilled asparagus with lemon GF Veg

Zucchini and red pepper sauté GF Veg

Herbed risotto Veg

Mediterranean couscous Veg

House-made mashed potatoes Veg

Oven-roasted potatoes GF Veg

Au Gratin potatoes Veg

Garlic parmesan peas and rice GF Veg

Turf Garden Salad Veg

Included with Extraordinary Dinners | \$ 3 additional with Specialties of the House

Mixed garden greens, grape tomatoes, cucumber and carrot curls
Pre-dressed with buttermilk ranch, lemon herb vinaigrette or
house-made wine and cheese

Finishing Touch Desserts Veg

Included with Extraordinary Dinners | \$ 4 additional with Specialties of the House

New York Cheesecake with fresh Strawberries & Whipped Cream
Southern Pecan Pie • Crème Brûlée Cheesecake • Chocolate Mousse Cake

Extraordinary dinners include a pre-dressed Turf garden salad,
two side selections, house-baked wheat rolls, a preset
Finishing Touch dessert, water, iced tea and coffee upon request

Upgrades

Choice of two salad dressings on dining tables - \$ 0.50 per guest
Alternate two finishing touch desserts - \$ 0.95 per guest

A \$ 100 labor fee will apply if the minimum guest count is not achieved

Page 11 2021 menu printed 8/11/2021 - (subject to Covid-19 guidance modifications)

Prices do not include taxable 23% service charge and local/state taxes.

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Buffet Extravaganzas

Please allow extra serving time as all buffet lines are currently single sided | staff served
We request that guests be seated pre-function and small groups access
the culinary stations by seating sections

Minimum of 75 guests, attendant served and based on 1 ½ hours maximum 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 \$ 49 GF

Chef carved roast beef with sherry and cracked pepper \$ 46 GF

Herb and Romano-cruste 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 \$ 39

Choose 2 entrees:

Crispy chicken-fried chicken with home-style peppered gravy
Tangy glazed meatloaf | Cajun garlic-infused pork roast
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 grated parmesan and seasoned croutons
tossed with creamy Caesar dressing Veg
Garlic bread sticks Veg
Chef's dessert array Veg

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BUFFET EXTRAVAGANZAS CONTINUED

The Wrangler \$ 39

Austin Blues® smoked beef brisket in a tangy sauce GF

Choose one additional entrée: barbecued boneless chicken or traditional southern fried chicken

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 \$ 31

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 \$ 32

House-made chicken enchiladas

House-made 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

*Decorations, centerpieces and colored linens
are available at an additional charge*

Additional labor fees may apply for service times over 1½ hours

Buffet Upgrades – Per Person

Select one Finishing Touch dessert	\$ 1. ⁵⁰
Select two Finishing Touch desserts	\$ 2. ²⁵





Buffet Style Reception Temptations

Minimum Purchase of 75 Pieces per Selection and staff served
Based On 1 ½ Hours Maximum Service

Hot Hors d' Oeuvres

Shrimp & andouille sausage kabobs*	\$ 3
House-made coconut chicken tenderloins w/sweet sesame dip	\$ 3
Blackened chicken breast strips GF	\$ 3
Southern fried chicken breast tenders with honey mustard	\$ 3
Tex-Mex egg rolls stuffed with chicken	\$ 2. ⁵⁰
Vegetable spring rolls with sesame ginger sauce Veg	\$ 2. ⁵⁰
Mushroom caps filled with spinach and smoked cheddar* GF Veg	\$ 2. ⁵⁰
Barbecue meatballs GF	\$ 2. ⁵⁰
Hand breaded ravioli with marinara (cheese Veg or beef)	\$ 2. ⁵⁰
Miniature quiche: Chef's assortment*	\$ 2. ⁵⁰
Stuffed baby new potatoes with bacon and cheddar GF	\$ 3. ⁷⁵
Classic pigs in a blanket*	\$ 2. ⁵⁰
Fried shrimp with cocktail sauce	\$ 3

Cold Hors d' Oeuvres

Shrimp shooters: shrimp, baby greens & cocktail sauce served in a shot glass* GF	\$ 3
Cajun and traditional deviled eggs GF Veg	\$ 2. ⁷⁵
Grilled Vegetable and basil bruschetta parmesan* Veg	\$ 3
Sliders: shaved roasted turkey breast on petite cracked wheat rolls (with cranberry mayo)	\$ 3. ²⁵
Sliders: shaved country ham and cheddar on petite bakery rolls (with mayo and mustard)	\$ 3. ²⁵
Chocolate dipped strawberries* GF Veg	\$ 3

**Items can be passed by our wait staff for an additional \$ 25 per selection*

Dips (Each Serves 40 Guests)

Hot onion soufflé dip Veg	\$ 130
Hot spinach and parmesan dip Veg	\$ 130
Roasted corn and black bean salsa with tortilla chips Veg	\$ 130
Hot Queso dip with tortilla chips Veg	\$ 130

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Snacks & Sweets

Mixed nuts (per pound) GF Veg Vegan	\$ 17
Soft baked pretzels with dipping mustard (per dozen) Veg	\$ 39
Assorted dessert bars or petit fours (per dozen) Veg	\$ 28
Cookies & brownies (per dozen) Veg	\$ 28

Carvers Corner

Hand Carved, Slow Roasted Specialties and Served With Assorted Slider Rolls

Tenderloin of Beef \$ 400 **GF**

Whole Tenderloin, Cooked Medium Rare
Horseradish Cream (Serves 25)

Oven Roasted Turkey Breast \$ 250 **GF**

French Cut Breast
Apricot-Cranberry Chutney & Grain Mustard
(Serves 35)

Pit Smoked Ham \$ 300 **GF**

Bone in, Honey Glazed (Serves 50)

Roast Round of Beef Sirloin \$ 350 **GF**

Garlic Studded Horseradish Cream & Grain Mustard
(Serves 50)

Carver required for all items in carver's corner: \$ 50 per attendant

Pricing Includes Reception Buffet Line Set Up

Additional Labor Fees May Apply For Service Times Over 1½ Hours

Elegant Displays

Minimum Order \$ 300

Cheese Display **GF Veg**

Domestic & International Cheeses
(Serves 25) \$ 138

Fresh Fruit Display **GF Veg Vegan**

Fruits of The Season
Artfully Arranged (Serves 25) \$ 138

Garden Vegetables **GF Veg**

Elaborate Assortment of Carrots, Broccoli, Celery and Relishes
Bleu Cheese Jalapeno Ranch Dip (Serves 25) \$ 107

Shrimp Display **GF**

Chilled Jumbo Gulf Shrimp Cocktail And Remoulade Sauces (100 Per Tray) \$ 375

Decorations, Centerpieces and Colored Linens Are Available At An Additional Charge
- Minimum Order Requirements Apply Per Scheduled Event





Banquet Bar & Beverage Service

Banquet Host Bar

- Premium brand beverages \$ 7.²⁵
- Domestic canned beer \$ 5
- Premium canned beer \$ 5.⁷⁵
- Premium craft beer on draft \$ 6.⁵⁰
- House wine by the glass \$ 6.⁷⁵
- Soft drinks \$ 2.⁷⁵
- Bottled water \$ 2.²⁵

Banquet Cash Bar

- Premium brand beverages \$ 10
- Domestic canned beer \$ 5.⁵⁰
- Premium canned beer \$ 6
- Premium craft beer on draft \$ 7
- House wine by the glass \$ 8
- Soft drinks \$ 3.⁵⁰
- Bottled water \$ 2.⁷⁵

Hourly Host Bar

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

Bar service is unlimited during the specified period of time.

	<u>Full Bar</u>	<u>Beer-Wine-Soft drinks only</u>
One Hour	\$ 17 per person	\$ 14 per person

We proudly offer the following wines by the bottle:

Robert Mondavi Private Selection Bourbon Barrel-Aged Cabernet Sauvignon	\$ 42
Chardonnay	\$ 40
Cavit Pinot Grigio	\$ 32
Beringer White Zinfandel	\$ 29

Premium wines available - Please ask about our special selections



Specialty Drinks

- Fruit punch or lemonade • \$ 28 per gallon
- Champagne punch • \$ 56 per gallon
- Mimosas \$ 175 • Bloody Mary's \$ 175 • Margaritas \$ 175 per gallon

Bartender fees will apply to all bars – \$50 per hour per bartender