

CROWNE PLAZA MELBOURNE OCEANFRONT

CATERING MENUS

THE CONTINENTALS

Minimum of 15 people
Available for 60 Minutes

Crowne Continental

Market Fresh Fruit Display with Yogurt Dip
Muffins, Croissants and Fruit Danishes
Sweet Butter, Preserves, Peanut Butter and Nutella
Chilled Juices, Coffee & Tea
\$15/per person

Deluxe Crowne Continental

Market Fresh Fruit Display with Yogurt Dip
Muffins, Croissants and Fruit Danishes
Sweet Butter & Preserves, Peanut Butter and Nutella
Assorted Dry Cereals and Granola with Milk & Honey
Mini Bagels with Cream Cheese
Selection of European Meats and Cheeses
Chilled Juices, Coffee & Tea
\$20/per person

Continental To-Go Box

Fresh Seasonal Fruit Cup
Trail Mix
Individual Fruit Yogurt
Breakfast Bread
Bottle of Orange Juice
To-Go Coffee and Tea Station
\$18/per person

PLATED BREAKFAST

Sea Shell Plated

Scrambled Eggs with Fresh Garden Herbs
Old Fashion Smoked Bacon
Sea Salt Breakfast Potatoes
Assorted Breakfast Breads
Sweet Butter, Preserves, Peanut Butter and Nutella
Fresh Orange Juice, Coffee & Tea
\$16 per person

Sea Mist Plated

Grand Marnier French Toast served with Warm Maple Syrup
Market Fresh Seasonal Fruit
Old Fashion Smoked Bacon
Warm Cinnamon-Sugar Donut Holes
Fresh Orange Juice, Coffee & Tea
\$18/per person

Healthy Choice Plated

Yogurt Parfait with Granola and Fresh Berries
Egg White Scrambled with Spinach, Onions, Mushrooms and Feta Cheese
Whole Wheat Toast
Fresh Orange Juice, Coffee & Tea
\$18/per person

BREAKFAST BUFFET

Crowne Classic Buffet

Minimum of 25 people
Available for 90 Minutes

Market Sliced Seasonal Fruit Display
Yogurt Parfait Station
Scrambled Eggs with Garden Fresh Herbs
Old Fashion Smoked Bacon & Sausage Links
Sea Salt Breakfast Potatoes or Cheese Grits
Assorted Breakfast Breads
Sweet Butter, Preserves, Peanut Butter and Nutella
Chilled Juices, Coffee & Tea
\$19 per/person

Good Morning Brunch

Minimum of 35 people
Served for 90 minutes

Domestic and Imported Cheese Display with Crackers
Smoked Salmon Display with Traditional Accompaniments
Mini Bagels with Cream Cheese
Market Fresh Seasonal Fruit Display
Traditional Eggs Benedict
Old Fashion Smoked Bacon and Sausage Links
Sea Salt Breakfast Potatoes
Assorted Breakfast Breads
Sweet Butter, Preserves, Peanut Butter and Nutella

Field Green Salad with Balsamic Vinaigrette
Salad of Apples, Watercress, Crisp Celery and Havarti
Signature Lump Crab Cakes with Lobster Butter
Herb Roasted Chicken Breast with Red Skin Mashed Potatoes

Mini Pastries, Cheesecakes, Petit Fours & Truffles

Chilled Juices, Coffee & Tea

\$36/per person

BREAKFAST ENHANCEMENTS

Market Seasonal Fruit Display \$5/per person
Fruit Yogurts @ \$4/each
Seasonal Whole Fruit \$30/per dozen
Muffins, Croissants, Pastries \$24/per dozen
Mini Bagels and Cream Cheese \$30/per dozen
Assorted Granola Bars \$26/per dozen
Assorted Dry Cereals & Granola with Milk & Honey \$3/per person

Biscuits & Sausage Gravy \$4/per person
French Toast \$4/per person
Carved Ham \$6/per person
Mini Ham and Cheese Croissants \$4/each
Cheese Blintzes \$4/each
English Muffins with Tomato and Scrambled Eggs \$4/each

Made to Order Omelets \$6/per person *
Made to Order Waffles \$6/per person *
* \$75 Chef Attendant Fee

BEVERAGE ENHANCEMENTS

Fruit Punch or Lemonade \$30/per gallon
Soft Drinks \$3/each
Sparkling or Still Mineral Waters \$4/each
Chilled Juices \$35/per gallon
Iced Tea \$40/per gallon
Coffee, Herbal or Hot Tea \$45/per gallon
Non-Alcoholic Sparkling Punch \$30/per gallon
Mimosas \$7/per drink
Bloody Mary \$7/per drink
Unlimited Mimosas and Bloody Mary Bar for Two Hours \$18/per person

Gourmet Coffee Bar

Flavored Syrups with Whipped Cream, Cinnamon Sticks, Chocolate Shavings, Rock Candy Sticks,
Lemon, Honey and Biscotti
\$8/per person
Available for (1) Hour

BREAKS

Available for 30 Minutes

Mid-Morning AM Break

Chef's Assorted Breakfast Bars
Soft Drinks, Coffee and Tea
\$7/per person

Mid Afternoon PM Break

Chef's Homemade Cookies and Brownies
Soft Drinks, Coffee and Tea
\$7/per person

Design Your Own

Choose (1) Sweet and (1) Savory Snack
Includes Coffee and Tea
\$11/per person

Additional items may be added for \$3/per item

Sweet Snack Collection

Gourmet Cookies
Iced Chocolate Brownie Triangles
Chocolate and Vanilla Cupcakes
Chocolate Covered Pretzel Sticks
Strawberry Shortcake
Oreo Parfaits
Chocolate Mousse Duo
Regular and Peanut M&M's
Cracker Jacks
Green Apple Wedges in Nutty Chocolate
Frozen Chocolate Covered Bananas
Sliced Pineapple & Whole Strawberries
Yogurt Parfaits

Savory Snack Collection

Carrots and Celery Sticks
Spicy Wasabi Peas
Deluxe Mixed Nuts
Potato Chips
Hummus with Pita Chips
Soft Pretzels with Mustard Dip
Trail Mix
Movie Style Popcorn
Tortilla Chips with Salsa
Cheese and Crackers

Break Items Enhancements

Chef's Assortment of Cookies \$24/per dozen

Assorted Breakfast Breads, Muffins & Pastries \$24/per dozen

Double Fudge Brownies \$27/per dozen

Mini Bagels & Cream Cheese \$30/per dozen

Chocolate Dipped Strawberries \$36/per dozen

Fruit Punch or Lemonade \$30/per gallon

Soft Drinks \$3/each

Sparkling or Still Mineral Waters \$4/each

Chilled Juices \$35/per gallon

Iced Tea \$40/per gallon

Coffee, Herbal or Hot Tea \$45/per gallon

All Day Beverage Service (8 Hours)

Includes: Soft Drinks, Bottled Water, Coffee and Tea
\$24/per person

Half Day Beverage Service (4 Hours)

Includes: Soft Drinks, Bottled Water, Coffee and Tea
\$12/per person

MEETING PACKAGES

Daybreak Meeting Package

Pre-Meeting Continental Breakfast, Mid-Morning AM Break, Audio Visual, Meeting Space
\$42/per person

Pre-Meeting Continental Breakfast
Market Fresh Fruit Display with Yogurt Dip
Muffins, Croissants and Fruit Danishes
Sweet Butter, Preserves, Peanut Butter and Nutella
Chilled Juices, Coffee & Tea

Half Day Beverage Service
Includes: Soft Drinks, Bottled Water, Coffee and Tea

Mid-Morning AM Break
Chef's Assorted Breakfast Bars

Audio Visual
Podium with Wired Microphone, Screen, LCD Projector

Meeting Space
General Session Meeting Room set to your request.

Afternoon Meeting Package

Pre-Meeting Lunch, Mid-Afternoon PM Break, Audio Visual, Meeting Space
\$50/per person

Pre-Meeting Roll-In Buffet
Choose from:
The Sandwich Board, Taco-Nacho, The Italian Job or Island Breeze

Half Day Beverage Service
Includes: Soft Drinks, Bottled Water, Coffee and Tea

Mid-Afternoon PM Break
Chef's Homemade Cookies and Brownies

Audio Visual
Podium with Wired Microphone, Screen, LCD Projector

Meeting Space
General Session Meeting Room set to your request.

Crowne Complete Meeting Package

Pre-Meeting Continental Breakfast, All Day Beverage, Mid-Morning AM Break, Lunch, Mid-Afternoon PM Break, AV, Meeting Room

\$80/per person

Pre-Meeting Continental Breakfast
Market Fresh Fruit Display with Yogurt Dip
Muffins, Croissants and Fruit Danishes
Sweet Butter, Preserves, Peanut Butter and Nutella
Chilled Juices, Coffee & Tea

All Day Beverage Service
Includes: Soft Drinks, Bottled Water, Coffee and Tea

Mid-Morning AM Break
Chef's Assorted Breakfast Bars

Roll-In Lunch Buffet
Choose from:
The Sandwich Board, Taco-Nacho, The Italian Job or Island Breeze

Mid Afternoon PM Break
Chef's Homemade Cookies and Brownies

Audio Visual
Podium with Wired Microphone, Screen, LCD Projector

Meeting Space
General Session Room set to your request.

PLATED LUNCH

Priced Per Person / Choose up to 3 Entrees per event
Includes: Choice of Salad, Chef's Choice of Starch • Seasonal Vegetable
Freshly Baked Rolls • Chef's Choice of Dessert • Preset Water • Coffee & Tea

Crowne Salad

Fresh Greens, Tomatoes, Cucumbers, Carrots and Red Onion served with choice of Dressing

Baby Spinach Salad

Baby Spinach with Bacon, Red Onion, Mushrooms and Hard Boiled Egg, Served with Honey Bacon Dressing

Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Garlic Herb Croutons with Creamy Caesar Dressing

Wedge Salad

Wedge of Baby Iceberg with Crumbled Blue Cheese, Tomatoes, Red Onion and Bacon. Served with Ranch Dressing

Stuffed Bell Pepper with Black Beans, Corn, Rice and Queso Fresco \$18

Herb Roasted Breast of Chicken \$22

Chicken Francaise \$22

Slow Braised Pork Loin with Roasted Tomatillo Sauce \$22

Cajun Grilled Mahi Mahi with Tropical Fruit Salsa \$24

Roast Sliced Sirloin of Beef Merlot Demi-Glace and Caramelized Onions \$25

Grab 'n Go Boxed Lunch

(Meat, Cheese and Bread selections must be same for each sandwich offered)
Choose You Meat: Oven Roasted Turkey, Ham, Roast Beef, Vegetarian Option
Choose Your Cheese: Swiss, Cheddar or Provolone
Choose Your Bread: Whole Wheat, White, Croissant or Wrap
*Lettuce and Tomato available upon request
Bag of Chips • Whole Fruit • Cookie
Bottled Water

\$18/each

For groups of 30 people or less, ask your Catering Manager for our Express Lunch Menu Options

LUNCH BUFFET

The Sandwich Board

Soup du Jour
Mixed Greens with Assorted Dressings
Creamy Cole Slaw • Seasonal Fruit Salad
Deli Sliced Roast Beef, Smoked Turkey, Ham & Salami
Cheddar, Swiss and Provolone Cheeses
Selection of Fresh Sandwich Breads
Potato Chips
Cheesecake • Carrot Cake
Preset Water • Coffee & Tea
\$21/per person

Taco-Nacho

Make your own taco
Soft and Hard Shells
Shredded Chicken and Shredded Beef
Shredded Lettuce, Cheese, Sour Cream, Guacamole, Pico de Gallo
Chips and Salsa
Warm Churros
Preset Water, Coffee and Tea
\$22/per person

The Italian Job

Caesar Salad • Pasta Salad
Tuscan Lasagna • Chicken Marsala with Mushrooms
Garlic Bread & Grissini
Mini Cheesecakes & Cannoli's
Preset Water • Coffee & Tea
\$23/per person

Island Breeze

Tropical Salad Mixed Sliced Strawberries & Pineapple served with Raspberry Vinaigrette
Choice of Two Entrees:
Crab Cakes • Honey Glazed Pork Loin • Coconut Chicken • Grilled Mahi Mahi with Fruit Salsa
Yellow Rice with Black Beans • Brown Sugar Glazed Sweet Potatoes
Fresh Baked Rolls & Butter • Jalapeno Cornbread
Key Lime Pie and Coconut Cheesecake
Preset Water • Coffee & Tea
\$25/per person

PLATED DINNER

Priced Per Person / Choose up to 3 Entrée Choices per event
Includes: Choice of Salad, Chef's Choice of Starch • Seasonal Vegetable
Freshly Baked Rolls • Chef's Choice of Dessert • Preset Water • Coffee & Tea

Crowne Salad

Fresh Greens, Tomatoes, Cucumbers, Carrots and Red Onion served with choice of Dressing

Baby Spinach Salad

Baby Spinach with Bacon, Red Onion, Mushrooms and Hard Boiled Egg, Served with Honey Bacon Dressing

Caesar Salad

Hearts of Romaine, Shaved Parmesan Cheese, Garlic Herb Croutons with Creamy Caesar Dressing

Wedge Salad

Wedge of Baby Iceberg with Crumbled Blue Cheese, Tomatoes, Red Onion and Bacon. Served with Ranch Dressing

Portabella Mushroom with Ravioli and Herbed Cream Cheese Sauce \$25

Chicken Marsala \$26

Lightly Breaded Breast of Chicken with Garden Fresh Mushrooms and Herbs with a Marsala Wine Sauce

Chicken Francaise \$26

Chicken in an Egg Batter Coating with Lemon Sauce

Ricotta Basil Stuffed Chicken \$28

Panko Crusted Breast of Chicken with stuffed Ricotta, Spinach, Tomato and Basil

Roasted Honey Glazed Pork Loin \$31

Grilled or Blacked Mahi Mahi with Orange Beurre Blanc Sauce \$28

Pan Seared Salmon with a Lemon Dill Cream Sauce \$32

Florida Grouper with Caramelized Leeks and Roma Tomatoes \$36

Choice Sirloin - 10 oz. House Seasoned Sirloin

Cooked Medium Rare \$34

Filet Mignon - 8 oz. "Certified Angus Beef" Filet served with a Mushroom and Cabernet Butter Sauce \$42

Ask your Catering Manager for our Duo Plate Options

ENTREE ENHANCEMENTS

Enhance your entrée for an additional \$4/each/per person

Boursin & Garlic Smashed Potatoes

Hearty Beef Barley

Lobster Bisque

Brad's Famous Seafood Chowder

Grilled Asparagus Spears

Truffle Macaroni and Cheese

Parmesan Risotto

DESSERTS ENHANCEMENTS

Enhance your dessert for an additional \$3/each/per person

Italiano Rum Cake

Caramel Apple Pie

Warm Chocolate Cake with Liquid Center

New York Style Cheesecake

Rich, Creamy Cheesecake topped with Fresh Fruit Coulis

Tiramisu

Served with Kahlua, Mascarpone Cream, Shaved Chocolate and Coffee Anglaise

Key Lime Pie

DINNER BUFFETS

(Minimum 25 People)

All American Cookout

Mixed Green Salad with (2) Assorted Dressings
Seafood Chowder • Country Potato Salad
Fresh Fruit Salad • Cole Slaw
Grilled Chicken • Charbroiled Hamburgers on Kaiser Rolls • Bratwurst and Buns
Appropriate Toppings and Condiments • Lettuce, Tomatoes & Sliced Onions
Baked Beans • Fresh Corn on the Cob
Freshly Baked Apple Pie
Preset Water • Coffee & Tea
\$26/per person

Mediterranean Coast Buffet

Fresh Arugula & Baby Spinach with Balsamic Vinegar, Extra Virgin Olive Oil & Fresh Lemon Juice
Antipasto Salad with Feta Cheese
Tabouli, Hummus, Olives and Feta Cheese with Pita Bread
Chicken, Beef and Vegetable Kabobs
Jasmine Rice
Water and Chocolate Genoise • Mini Cheesecake
Preset Water • Coffee & Tea
\$29/per person

The Tailgate

Creamy Cole Slaw • Potato Salad • Buffalo Chicken Pasta Salad
Chili Chili Bang Bang
Sliced Smoked Beef Brisket
Beer Brats with Peppers and Onions
Baked Potato Bar with Bacon, Cheese, Sour Cream and Chives
Southern Style Creamed Corn • Down Home Baked Beans
Jalapeno Cornbread with Whipped Honey Butter
Seasonal Cobbler with Fresh Whipped Cream
\$35/per person

DINNER BUFFETS Continued

Under the Tuscan Sun

Minestrone Soup • Mozzarella & Tomato Salad
Baby Romaine tossed with Pancetta & Balsamic Vinaigrette
Antipasto Display
Chicken Picatta • Tuscan Lasagna • Pan Seared Fresh Catch
Penne Pasta Pomodoro
Garlic Bread and Bread Sticks
Tiramisu • Cannoli
Preset Water • Coffee & Tea
\$37/per person

Crowne Deluxe Surf and Turf

Mixed Greens Salad
Seafood Chowder
Grilled Rib Eye • Stuffed Shrimp
Corn on the Cob
Twice Baked Potatoes
Assorted Artisan Breads
Key Lime Pie
Preset Water • Coffee & Tea
\$45/per person

The Oceanfront Grille

Baby Spinach Salad with Radicchio, Onion, Bacon, Feta Cheese & Roasted Mushrooms
Creamy Cole Slaw • Red Bliss Potato & Roasted Pepper Salad
Salad of Mixed Greens & Julienne Vegetables with Assorted Dressings
Chicken Oscar with Mashed Potatoes
Grilled Salmon with Roasted Fennel & Leeks over Tuscan Spinach
Grilled New York Strip Steaks with Portabella Mushrooms & Grilled Onions
Grilled Asparagus • Baby Carrots • French Green Beans
Jumbo Baked Potatoes with Traditional Toppings
Assorted Artisan Breads
New York Style Cheese Cake • Apple Pie
Preset Water • Coffee & Tea
\$49/per person

BUILD YOUR OWN BUFFET

Choice of 2 Salads, 2 Entrees, 2 Sides and Chef's Choice of Desserts
Preset Water • Coffee & Tea

Additional salad or side items can be added for an additional \$3.00/per item/per person

Salads (Choose 2)

Garden Salad • Spinach Salad • Caesar Salad • Fruit Salad
Cole Slaw • Macaroni Salad • Potato Salad • Pasta Salad
Tomato & Mozzarella Salad • Three Bean Salad

Entrees (Choose 2)

Portabella Mushroom Strata
Honey Glazed Pork Loin
Chicken Francaise • Chicken Marsala • Chicken Milanese
Ricotta and Basil Stuffed Chicken • Sesame Encrusted Salmon
Mahi Mahi with Tropical Fruit Salsa
Penne Pasta Pomodoro • Sliced London Broil

Sides (Choose 2)

Herb Roasted Red Skin Potatoes • Rice Pilaf
Boursin and Garlic Smashed Potatoes
Sweet Kernel Corn • Green Bean Almondine
Broccoli Parmesan • Steamed Vegetable Medley

\$38/per person

RECEPTIONS

Starter Party

Reception Display Selections
(Minimum of 20 People)

Vegetable Crudités with Dip
\$4/per person

Seasonal Fruit Display with Yogurt Dip
\$5/per person

Mediterranean Display to include Tabouli, Hummus, Olives and Feta Cheese with Pita Bread
\$5/per person

Warm Crab and Artichoke Dip Served with Assorted Breads
\$6/per person

Wheel of Baked Brie en Croûte with Honey Almonds
\$7/per wheel

Imported and Domestic Cheese Display
\$8/per person

Antipasto Display
\$9/per person

Smoked Salmon Display with Traditional Accompaniments
\$10/per person

CARVING STATIONS

Accompanied by Appropriate Breads, Rolls & Biscuits
Chef Attendant Fee of \$75.00

All Stations require combined minimum food expenditure of \$30/per person

Bourbon Glazed Country Ham

Served with a Variety of Mustards & Herbed
Mayonnaise
\$6/per person

Roasted Turkey Breast

Served with Cranberry Marmalade & Herbed
Mayonnaise
\$8/per person

Fresh Snapper

Whole Fried & Baked with Orange Horseradish, Aioli
and Citrus Salsa
Market Price

Top Round of Beef

Served with Au Jus, Mustard, Mayonnaise & Creamy
Horseradish
\$9/per person

Herb Crusted Prime Rib



Served with Au Jus, Mustard, Mayonnaise & Creamy
Horseradish
\$13/per person



Roasted Tenderloin of Beef


Roasted Whole & Served with Sauce Béarnaise
\$17/per person

COLD HORS D'OEUVRES

(Price based on 50 pieces)


Gazpacho  
\$175

Sliced Strawberries with Boursin Cheese and
Cracked Pepper  
\$175

Assorted Pinwheel Sandwiches 
\$175

Cajun Deviled Eggs with Seasoned Shrimp
Garnish 
\$175


Roma Tomato with Goat Cheese & Basil  
\$200

Salmon Roulette with Fried Capers 
\$175


Salmon Mousse with Baby Shrimp on
Pumpnickel
\$175

Curried Chicken on Toasted Herb Naan
\$175

Pate Maison on Toasted Herb Crostini
\$175

Cold Ratatouille with Parmesan Cheese in a
Savory Tart Shell 
\$175


Carpaccio of Tuna with Sesame Salad on Wonton
\$225

Jumbo Shrimp, Peeled with Tails Intact 
\$250


Beef Carpaccio
\$225

HOT HORS D'OEUVRES

(Price based on 50 pieces)

Cocktail Meatballs Bordelaise 
\$225


Petite Quiche Lorraine
\$225

Spinach and Feta Cheese Phyllo 
\$225


Conch Fritters with Spicy Remoulade 
\$250

Franks en Croûte
\$225

Pot Stickers with Dipping Sauces
\$225

Mushrooms Stuffed with Spinach, Italian, Sausage
& Boursin Cheese 
\$225

Miniature Egg Rolls with Honey Mustard
\$225


Brochettes of Teriyaki Chicken or Beef 
\$250

Breaded Chicken Tenderloins
\$225


Sesame Chicken Skewers with Sweet Sour Sauce

\$225

Miniature Chicken Wellington
\$225

Jumbo Scallops Wrapped in Bacon with Creole
Mustard Cream 
\$325

Miniature Crab Cakes with Remoulade Sauce
\$300

Grilled Baby Lamb Chops with Kiwi Mint Sauce 
\$325

Mushrooms Stuffed with Crab Meat
\$225

Coconut Shrimp or Lobster Spring Rolls
\$300

RECEPTION SNACKS AND DIPS

(1) Order serves approximately 15 people

Snacks	Dips
Potato Chips and Dip \$20	Guacamole \$20
Tortilla Chips and Salsa \$20	Chili Con Queso \$25
Pretzels with Mustard \$20	Creamy Onion \$20
Mixed Nuts \$36	Black Bean \$20
Party Mix \$20	Artichoke \$25
Cajun Party Mix \$18	Blue Cheese Dip \$25
	Herb Ranch \$15

RECEPTION ACTION STATIONS

Chef Attended \$75.00

(Minimum of 25 people)

All Stations require combined minimum food expenditure of \$30/per person

Mac n' Cheese Station

Variety to include: Four Cheese, Bacon, Broccoli, Bread Crumbs, Scallions, Tomatoes, with Assorted Breads and Rolls
\$10/per person

Pasta al Minute

Cheese Tortellini and Bowtie Pasta Tossed to Order with Alfredo and Marinara Sauces
Antipasto Salad, Garlic Bread and Bread Sticks
\$13/per person

Chinese Style Station

Shrimp, Chicken and Chinese Vegetables Stir Fried with Fried Rice
\$16/per person

Paella Station

Seasoned Saffron Rice Fried with Choice of Grilled Shrimp, Chorizo Sausage, Roasted Duck,
Fresh Petite Peas, Sweet Carrots and Tender Green Onion
\$17/per person

Seafood Scampi

Shrimp and Sea Scallops Sautéed to Order in Garlic Butter and White Wine
Tossed with Bowtie Pasta
Garlic Bread, Focaccia and Bread Sticks
\$17/per person

BEVERAGE MENU

Bartender Fee \$75/per bar

Host Bar by Hour

Prices are Per Person and based on unlimited consumption by the host & liquor level selected

	<u>Silver</u>	<u>Gold</u>	<u>Platinum</u>
Vodka	Smirnoff	Absolut	Grey Goose
Rum	Cruzan	Bacardi	Captain Morgan
Gin	Beefeater	Tanqueray	Bombay Sapphire
Bourbon	Tin Cup	Jim Beam	Jack Daniels
Scotch	Johnny Walker Red	Dewars	Johnny Walker Black
Whiskey	Canadian Club	Seagram's 7	Crown Royal
Tequila	Sauza	Jose Cuervo	Patron Silver
Wines	House Selection of Wines available with all tiers		
Beer	Imported and Domestic Beers available with all tiers		
Soft Drinks	Assorted Soft Drinks available with all tiers		

	<u>Silver</u>	<u>Gold</u>	<u>Platinum</u>
Hosted Full Bar			
First Hour	\$23	\$26	\$29
Each Additional Hour	\$6	\$7	\$9
Hosted Beer and Wine Only (includes soft drinks)			
First Hour	\$16		
Each Additional Hour	\$6		

Host Bar by Consumption or Amount

Domestic Beers \$5 each
 Imported Beers \$6 each
 House Wines \$6.75 each
 House Wines by the Bottle \$30/per bottle
 Silver Level Cocktails \$7.25 each
 Gold Level Cocktails \$8.25 each
 Platinum Level Cocktails \$9.25 each
 Soft Drinks \$3 each
 Cordials – priced accordingly

Drink Tickets- \$7.25 per ticket (available for Silver, Beer or Wine)

Wine Service During Dinner

Choose from Butler Passed Wine (\$100 Fee) or
 Two Bottles of Wine at each Table.
 Pricing will be based per bottle.

Kegs of Beer

Full Domestic Keg \$350 and up
 Imported or Specialty Kegs \$400 & up

Cash Bar

All cash bars must reach a minimum of \$250

SPECIALTY BARS AND STATIONS

Beverage Enhancements

Non-Alcoholic Sparkling Punch \$30/per Gallon
Sherbet Fruit Punch \$50/per Gallon
Champagne Punch \$60/per Gallon
Red or White Sangria \$60/per Gallon
Bloody Mary's \$7/per drink
Mimosas \$7/per drink
Unlimited Mimosas and Bloody Mary Bar for Two Hours \$18/per person

Gourmet Coffee Bar

Flavored Syrups with Whipped Cream, Cinnamon Sticks,
Chocolate Shavings, Rock Candy Sticks, Lemon, Honey and
Biscotti
\$8/per person
Available for (1) Hour

AUDIO VISUAL SERVICES

Podium with Wired Microphone \$25 Additional Wired Microphones \$25

Lavaliere or Handheld Wireless Microphone \$150

4-Channel Mono Mixer (needed for 2 or more microphones) \$50

100 AMP Panel Box \$300

Hard Wired Cat 5 Ethernet Cable (each) \$100

House Patch Audio Sound \$50

Powered Speaker (each) \$75

Easel with Flip Chart & Markers \$60 or Easel with Post-In Pad & Markers \$75

Whiteboard with Markers \$30

Easel, Extension Cord and Power Strips (each) \$10

Banners Hung (each) \$25

Laser Pointer (each) \$35

27" TV/VCR (or DVD) Combo \$100

Dedicated Telephone Line (per line) \$25

LCD Projector – 3000 Lumens \$150

Polycom Speakerphone \$75

6' or 8' Tripod Screen \$25

10' Cradle Screen \$50

7 ½ x 10 Front/Rear w/ Dress \$150

4 x 8 Risers \$50

Pipe and Drape (up to 20') \$200

General Catering Information

Beverage Service

We offer a complete selection of beverages to compliment your function. Because the State Control Board regulates alcoholic beverage sales and services, the Hotel, as a licensee, is responsible for administration of these regulations. It is State policy that NO wine or liquor may be brought into the Hotel from outside sources. All dispensing of alcoholic beverages must be done by Hotel employees and consumed on the premises of the Hotel.

Food Service

The Hotel is responsible for the quality and freshness of the food served to its guests. Due to health regulations, food may not be taken off the premises after it has been prepared and served to guests. In addition, no food may be brought into the Hotel by outside sources.

Directional Signs

The Hotel agrees to provide directional signs, as well as meeting room identification, for its Clients. Flipchart signs are not allowed in any public areas. The Hotel's Catering Department must approve any printed sign that the Client wishes to display.

Banners/Display Items

Banners or display items may not be affixed to any stationary wall, floor, or ceiling with nails, staples, or tape, unless approved by the Hotel's Catering Department. Any damage caused by the use of these items will be charged to the Client's account. We require 24 hour notice prior to your function in order to hang banners.

Security

The Hotel shall not assume responsibility for the damage or loss of any merchandise or articles brought to the Hotel. Arrangements may be made for security of exhibits, merchandise, or articles set up for display. Prior to the planned event by contacting the Hotel's Catering Department. The Hotel will not be held responsible for items left unattended in function rooms.

Billing

Proper credit information must be established prior to the function. The Hotel reserves the right to request all or part of the bill prior to the function. Payment of the total balance due should be made upon receipt of the invoice. Additional information will be stated in the Group Sales and Catering Agreement.

Cancellations

Cancellations must be made within the times stated on the Sales Contract. A service charge will be applied if a cancellation is made after the cut-off date. If a Client finds it necessary to cancel a function, expenses incurred by the hotel in preparation for the function become the responsibility of the Client. If, at the time of the cancellation, the Client commits to reserving a function at the Hotel of similar value, Client will be credited with 50% of the cancellation fee when billed for the future function.

Property Damage

The Client is responsible for any damage done to the property by the Client's guests, attendees, employees, independent contractors, or other agents under the Client's control.

Audio-Visual Equipment

Our Catering Department will be happy to arrange for all audio-visual requirements for the Client's event, including audio-visual engineers, qualified lighting operators and extensive audio-visual setups.