



COOL. CONTEMPORARY. SOPHISTICATED.

meetings & events



breakfast

INCLUDES ANODYNE COFFEE & HOT RISHI TEA. SERVICED FOR 1 HOUR. 15 PERSON MINIMUM.

THE CONTINENTAL BUFFET \$22/person *(no minimum)*

Build Your Own Parfait | Hard Boiled Eggs | Sliced Fresh Fruit | Assorted Pastries

THE CLASSIC BUFFET \$28/person

CHOOSE 1 MEAT, 1 EGG, 1 POTATO

Sliced Fresh Fruit | Assorted Pastries

THE SIGNATURE BUFFET \$32/person

CHOOSE 2 MEAT, 2 EGG, 1 POTATO

Sliced Fresh Fruit | Assorted Pastries

PLATED BREAKFAST \$22/person

CHOOSE 1 MEAT, 1 EGG, 1 POTATO

Served with English Muffin

add cup of fruit +\$6/person

MEATS

Bacon | Sausage Links | Ham
Turkey | Sausage Patty | Mexican Chorizo

EGGS

Chive Scrambled Eggs *with or without cheese* | Wild Mushroom & Swiss Frittata
Ham, Broccoli & Cheddar Frittata | Herb Roasted Red Pepper & Goat Cheese Strata

POTATOES

Classic Fried Potatoes | Roasted Smashed Red Potatoes
Crispy Hashbrowns *with or without cheese* | Fried Sweet Potatoes

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



breakfast additions

BUFFET ENHANCEMENTS

French Toast with Syrup & Butter \$4/person
add seasonal toppings +\$4/person

Build Your Own Breakfast Taco \$6/person | Flour Tortillas, Sautéed Onions & Peppers, Salsa, Cheese, & Sour Cream

Biscuits & Sausage Gravy \$6/person

Corned Beef Hash \$8/person

Eggs Benedict \$8/person

Build Your Own Parfait \$6/person

A LA CARTE BREAKFAST

Fruit Cup \$6/each

Breakfast Sandwich \$8/each | Egg, Cheddar, & Ham or Bacon, on English Muffin

Overnight Oats \$8/each | Peanut Butter Chocolate Banana, Mixed Berry Cheesecake, or Caramel Macchiato

Sliced Fresh Fruit Display \$6/person
minimum 10 people

Yogurt Parfait \$6/each

Bagels with Assorted Cream Cheese \$48/dozen

Assorted Muffins \$34/dozen

Assorted Danish \$34/dozen

Mini Chocolate Croissant \$40/dozen

Orange or Cranberry Juice \$25/carafe

FRESH JUICE BAR \$45/half gallon

CHOOSE 1-4 JUICES

Orange | Grapefruit | Carrot Turmeric Ginger Orange
Mango Pineapple | Green Detox +\$5/half gallon

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plated lunch

INCLUDES ANODYNE COFFEE, ICED TEA, HOT RISHI TEA, AND BREAD & BUTTER. MUST PROVIDE HOTEL WITH ORDER COUNTS IN ADVANCE. GROUPS WITH 15 GUESTS OR LESS CAN ORDER FROM HOTEL SELECTED LIMITED MENU ON THE DAY OF THE EVENT.

CHOOSE 2 REGULAR ENTREES & 1 VEGETARIAN

SALADS

SERVED WITH OR WITHOUT GRILLED CHICKEN.

Caesar \$24/person | Romaine Lettuce, Shaved Parmesan, & Garlic Croutons, tossed in a Traditional Caesar Dressing

Spinach \$22/person | Toasted Almonds, Goat Cheese, & Dried Cranberries, tossed in a Champagne Vinaigrette

SANDWICHES \$24/person

SERVED WITH KETTLE CHIPS & COOKIE.

Toasted Ham & Cheese | Shaved Ham, Cheddar, Coarse Mustard, on Sourdough

Chipotle Turkey BLT | House Smoked Turkey, Bacon, Fresh Tomato, on a Croissant

Sundried Tomato Chicken Salad | Chicken, EVOO, Basil, on a Croissant

Toasted Caprese | Mozzarella, Tomato, Pesto, Balsamic, on Sourdough

COMPOSED PLATES

INCLUDES MIXED GREEN SALAD, BREAD & BUTTER.

Pan Seared Salmon \$45/person | Lemon Herb Fregola, Green Beans, & Tarragon Cream

Rosemary Chicken \$35/person | Bone-In Hindquarter, Confit Fingerling Potatoes, Carrots, & Sauce Lyonnaise
upgrade to airline chicken breast +\$5

5oz Beef Manhattan \$50/person | Creamy Yukon Mashed Potatoes, Chef's Choice Vegetables, & Mushroom & Onion Demi-Glace

Mushroom Ravioli \$32/person | Wilted Spinach, Pesto Cream Sauce, Toasted Pine Nuts, & Shaved Parmesan

BOXED LUNCHES \$25/each

SERVED WITH WHOLE FRUIT, BAG OF CHIPS, DELI SALAD & FRESH BAKED COOKIE.

MINIMUM ORDER OF 12. ACCOMPANIED WITH NAPKIN, UTENSILS, MAYO & MUSTARD PACKETS.

Ham & Swiss with Caramelized Onion | Shaved Ham, Smoked Swiss, Savory Onions, on Soft Bread

Smoked Turkey on Rye | House Smoked Turkey, Cheddar, Lettuce, Tomato, on Light Rye

Pesto Caprese | Fresh Mozzarella, Tomato, Spinach, Pesto, on Focaccia

Muffuletta | Mortadella, Coppa, Genoa, Smoked Swiss, Giardiniera Aioli, on Sesame Bun

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lunch buffet

INCLUDES ANODYNE COFFEE & HOT RISHI TEA. SERVICED FOR 1 HOUR. 15 PERSON MINIMUM.

BURGER BAR \$32/person

SERVED WITH MIXED GREEN SALAD, FRENCH FRIES, SEASONAL PASTA SALAD, & BROWNIES.

Angus Beef Burgers, Herb Pulled Chicken, Buns, Lettuce, Tomato, Onion, Cheeses, Pickles, Ketchup, Mustard, & Mayo

SOUP, SALAD & SANDWICH \$35/person

SERVED WITH SOUP DU JOUR, KETTLE CHIPS, CAESAR SALAD, & ASSORTED COOKIES.

CHOOSE 3 SANDWICH OPTIONS.

Caprese | Fresh Mozzarella, Pesto Aioli, Tomatoes, & Spinach

Pinwheel | Ham, Cheddar, Herb Spread, & Spinach, rolled into a Pinwheel

BLT | Bacon, Lettuce, Tomato, House Roasted Turkey, & Avocado Mayo

Wrap | Grilled Vegetables, Balsamic, Lettuce, & Sundried Tomato, in a Wrap

Steak | Caramelized Onions, Arugula, & Horseradish Crema

Creamy Citrus Chicken Salad | Mixed Greens

Muffuletta | Mortadella, Coppa, Genoa, Swiss & Giardiniera

BACKYARD BBQ \$32/person

SERVED WITH MIXED GREEN SALAD, CORN BREAD, COLESLAW, POTATO SALAD, & RICE KRISPIE TREATS.

Pulled Pork, Mesquite Roast Chicken, Buns, & BBQ sauce

TACO BAR \$32/person

SERVED WITH ELOTE, RICE, BEANS, & CINNAMON DUROS.

Seasoned Chicken, Seasoned Beef, Tortilla Chips, Flour Tortillas, Lettuce, Cheese, Olives, Onion, Sour Cream, Salsa, & Guacamole

ROUTE 66 \$34/person

SERVED WITH WEDGE SALAD WITH BLUE CHEESE & RANCH DRESSING, MACARONI & CHEESE, & APPLE CRISP.

Buttermilk Fried Chicken, & Meatloaf with Creamed Cabbage

ITALIAN PASTA BAR \$35/person

SERVED WITH ITALIAN SALAD, BREADSTICKS, & ASSORTED ITALIAN COOKIES.

Penne, Orecchiette, Marinara, Cream Sauce, Chicken, Sausage, Broccolini, Parmesan, Pesto, Onion, Olives, Tomato, & Mushroom

CLASSIC LUNCHEON \$38/person

SERVED WITH MIXED GREEN SALAD, CHEF'S CHOICE VEGETABLE, GARLIC MASHED POTATOES, ASSORTED BROWNIES & COOKIES.

Seared Chicken, Salmon, & Pasta with Seasonal Vegetables

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break & snack packages

SERVES UP TO 15 PEOPLE. ADDITIONAL PERSON(S) \$14/EACH.

SWEET TREATS PACKAGE \$225

Assorted Freshly Baked Cookies, Fun-Sized Candy, Trail Mix, & Whole Fruit

SNACK SHACK PACKAGE \$250

House-Made Tortilla Chips Served with Fresh Pico De Gallo, Guacamole, & Taco Dip

LITTLE DIPPER PACKAGE \$225

Crudité & Pita Served with Hummus, Yuzu Dill Dip, & Sweet Pepper Spread

GRAZING BOARD PACKAGE \$225

Cheese & Charcuterie with Seasonal Accompaniments, & Seasonal Sliced Fruit

à la carte

Soft Drinks \$4/each

Bottled FIJI Water \$4/each

Assorted Sparkling Water \$5/each

Anodyne Coffee \$55/gallon

Cold Brew Coffee \$20/carafe

Iced Tea \$36/gallon

Juice \$25/carafe

Hot Rishi Tea \$4/each

Bottled Iced Tea \$4/each

Protein Bars \$6/each

Mixed Nuts \$35/pound

Freshly Baked Cookies \$36/dozen

Fun-Sized Candies \$35/pound

Fudge Brownies \$34/dozen

Assorted Dessert Bars \$36/dozen

Whole Fresh Fruit \$3/piece

Seasonal Fruit Display \$5/person

Individual Chip Bags \$4/each

Individual Trail Mix Bags \$4/each

Granola Bars \$4/each

Candy Bars \$4/each

Parmesan White Truffle Popcorn \$4/person

10 person minimum

Tortilla Chips & Pico De Gallo \$4/person

10 person minimum

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beverage station enhancements

INFUSED WATER DISPLAYS \$2/person per flavor

Lemon & Thyme | Cucumber & Lime | Strawberry & Mint | Watermelon & Basil | Strawberry & Jalapeño

FRESH JUICE BAR \$45/half gallon

CHOOSE 1-4 JUICES

Orange | Grapefruit | Carrot Turmeric Ginger Orange
Mango Pineapple | Green Detox *+\$5/half gallon*

GOURMET COFFEE STATION \$5/person

ADDED TO EXISTING COFFEE STATION.

Flavored Syrups | Vanilla, Caramel, & Hazelnut

Sauces | Caramel, Dark Chocolate, & White Chocolate

Toppings | Ground Cinnamon, Chocolate Shavings, & Whipped Cream

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cold hors d'oeuvres

PRICED PER 50 PIECES. BUTLER PASSED \$50 PER SERVER PER HOUR.

- Bruschetta** \$145 | Tomato, Garlic, Basil, Shallot, on a Crostini
- Black Bean Tostada** \$140 | Corn, Avocado, Pickled Red Pepper, & Cilantro
- Wisconsin Skewers** \$140 | Cubed Cheese, Pickle, Salami, & Olives
- Chili Shrimp Tartlets** \$165 | Cream Cheese, Sweet Chili, Soy, in Phyllo
- Shrimp Cocktail** \$160 | Poached Shrimp, Cocktail Sauce, & Lemon
- Blackened Shrimp** \$165 | Cucumber, Avocado, & Lime
- Steak Au Poivre Crostini** \$170 | Horseradish Sauce, & Arugula
- Tuna Tartare Spoons** \$180 | Wasabi Aioli, Soy, & Toasted Sesame

hot hors d'oeuvres

PRICED PER 50 PIECES. BUTLER PASSED \$50 PER SERVER PER HOUR.

- Brie Tartlets** \$150 | Baked Brie, Seasonal Jam, in Phyllo
- Bourbon Chicken Bites** \$170 | Sweet Bourbon Soy Glaze
- Thai Chicken Satay** \$160 | Red Curry Coconut Marinade, Lime Peanut Sauce, & Crushed Peanuts
- Reuben Fritters** \$165 | Tangy Thousand Island Dressing
- Bacon Wrapped Almond Stuffed Dates** \$180 | Blue Cheese Fondue
- Crab Stuffed Mushrooms** \$165 | Cajun Bearnaise
- Meatballs** \$165 | Mixed Berry BBQ Sauce
- Vegetable Spring Rolls** \$160 | Sweet Soy & Chili Crisp

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reception displays

SERVICED FOR 1 HOUR. SERVES 25.

Domestic & European Cheese Board \$185 | A Collection of Domestic & European Cheeses, Served with Preserves, Nuts & Crackers

Charcuterie Board \$210 | A Collection of Preserved & Cured Meat, Served with Mustard & Pickled Vegetables

Vegetable Board \$160 | A Variety of Fresh & Roasted Vegetables, Served Cold with House-Made Dipping Sauces

Seasonal Fruit \$160 | A Variety of Fresh Fruit, Served with Yogurt Dipping Sauce

Petite Bite Platter \$180 | An Assortment of Roast Beef, Turkey & Ham Deli Sandwiches, on Brioche Slider Buns

Salmon Board \$200 | Smoked Salmon, Salmon Rilette, Classic Accompaniments, Toasted Bread, & Crackers

reception stations

MINIMUM ORDER OF THREE STATIONS. SERVICED FOR 1.5 HOURS. MINIMUM GUEST COUNT OF 25.
STATIONS CAN BE MADE AN ACTION STATION BY ADDING A CHEF ATTENDANT FOR \$150 PER CHEF.
ALL STATIONS MUST BE ORDERED FOR FULL GUEST COUNT.

THE CARVERY

SERVED WITH PETITTE ROLLS. PROTEIN PORTIONS ARE BASED ON 4OZ. PER GUEST.

Whole Roast Beef Tenderloin \$285/15 people | 3.5-4 lb/each with Horseradish Crema

Roasted Turkey Breast \$12/person | Rosemary Pan Gravy & Cranberry Glaze

Rosemary Roasted Pork Loin \$12/person | Dijon Cream Sauce

Smoked Ham \$12/person | Honey Mustard Sauce

BBQ RIB STATION \$22/person

SERVED WITH COLESLAW, CORN ON THE COB & CORN BREAD.

Baby Back & St. Louis Style Ribslets

CHOOSE TWO SAUCE OPTIONS.

Brown Sugar Kansas Style Sauce | **Dark Stout Beer BBQ Sauce** | **Carolina Gold Sauce**

Spicy Carolina Style Sauce | **Smoked Peach BBQ Sauce**

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PASTA BAR \$22/person

SERVED WITH BREADSTICKS, SHAVED PARMESAN, CRUSHED RED PEPPER, OLIVE OIL & BALSAMIC REDUCTION.

CHOOSE TWO PASTA OPTIONS.

Wild Mushroom Ravioli | Pesto Cream Sauce, Toasted Pine Nuts, & Wisconsin Parmesan

Whole Wheat Penne | Classic Marinara, Cherry Tomatoes, Basil, & Fresh Mozzarella

Orecchiette Pasta | Italian Sausage, Broccoli, Roasted Red Pepper, & EVOO

Potato Gnocchi | White Sauce, Grilled Chicken, Spinach, Lemon, & Parsley

SOUP STATION \$10/person

SERVED WITH CHEF'S CHOICE OF SOUP TOPPINGS, FRESHLY BAKED ROLLS & BUTTER.

CHOOSE TWO SOUP OPTIONS.

Creamy Tomato Bisque | Sweet Potato Bisque | Cream of Mushroom
Chicken Noodle | Corn Chowder | Loaded Baked Potato | Beef Barley

COMPOSED SALADS \$12/person

PRE-PLATED FOR GUEST CONVENIENCE.

CHOOSE TWO SALAD OPTIONS.

Mixed Greens | Cherry Tomatoes, English Cucumbers, Radish, Garlic Croutons, & Red Wine Vinaigrette

Caesar | Romaine Lettuce, Shaved Parmesan, Garlic Croutons, & Traditional Caesar Dressing

Spinach | Baby Spinach, Blueberries, Candied Walnuts, Crumbled Feta, & Pomegranate Balsamic Vinaigrette

Caprese | Arcadian, Fresh Mozzarella, Cherry Tomatoes, Fresh Basil, Balsamic Reduction, & Pesto

POTATO BAR \$12/person

Roasted Garlic Yukon Mash, Crispy Fries & Baked Potatoes

Whipped Butter, Sour Cream, Chives, Shredded Cheddar, Red Pepper,
Corn, Caramelized Onions, Sauteed Broccoli, Crispy Bacon, & Sriracha

OYSTER BAR \$MP/person

SERVED ALONGSIDE SHRIMP CEVICHE & TOASTED BREAD.

2 Varieties Of Oysters | Lemon Wedges, Cocktail Sauce, Horseradish, Hot Sauce, & Mignonette

EAST COAST \$28/person

SERVED WITH KETTLE CHIPS, REMOULADE, TABASCO & LEMON WEDGES.

Creamy Lobster Seafood Rolls | Crab Cakes | Clam Chowder

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dinner buffet

SERVICED FOR 1.5 HOURS. MINIMUM GUEST COUNT OF 25.

ALL BUFFETS INCLUDE MIXED GREENS, HOUSE-MADE BREAD & BUTTER, PASTA PRIMAVERA, ANODYNE COFFEE & HOT RISHI TEA.
PROTEIN PORTIONS ARE BASED ON 4OZ. PER GUEST, PER PROTEIN SELECTION.

CHOOSE TWO ENTRÉES

- Roasted Chicken Breast | Sauce Lyonnaise
- Whole Roasted Pork Loin | Dijon Cream Sauce
- Pan-Seared Salmon | Tarragon Cream
- Molasses Braised Short Rib | Juniper Demi-Glace

CHOOSE TWO COMPLEMENTS

- Creamy Yukon Mashed Potatoes | Roasted Red Potatoes | Honey Glazed Root Vegetable
- Wild Rice Pilaf | Grilled Seasonal Vegetable | Savory Herb Mushrooms

DESSERT

Pastry Chef's Assortment of Signature Desserts

PRICING

\$60 PER ADULT. \$28 PER CHILD.

ADDITIONS

- 3RD PROTEIN** \$10/person
- 3RD COMPLEMENT** \$5/person
- CARVING STATION** See reception stations.

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plated dinner

INCLUDES ANODYNE COFFEE, HOT RISHI TEA, AND BREAD & BUTTER. UPGRADE TO GOURMET COFFEE STATION FOR \$3/PERSON.

SALADS

Field Greens *included with entrée* | Cherry Tomatoes, English Cucumber, Radish, Garlic Croutons, & Red Wine Vinaigrette

Caesar \$2/person | Romaine Lettuce, Shaved Parmesan & Garlic Croutons, tossed in a Traditional Caesar Dressing

Spinach \$3/person | Baby Spinach, Blueberries, Candied Walnuts, Crumbled Feta, & Pomegranate Balsamic Vinaigrette

Caprese \$4/person | Arcadian, Fresh Mozzarella, Cherry Tomatoes, Balsamic Glaze, & Pesto

ENTRÉES

SELECT UP TO TWO REGULAR ENTRÉES, PLUS ONE VEGETARIAN. ADDITIONAL ENTRÉES FOR \$5/PERSON, PER ADDITIONAL ENTRÉE. MUST PROVIDE HOTEL WITH ORDER COUNT 7 DAYS IN ADVANCE. GROUPS WITH LESS THAN 25 GUESTS CAN ORDER FROM A LIMITED HOTEL SELECTED MENU ON THE DAY OF THE EVENT.

6oz Pan Seared Salmon \$45/person | Lemon Herb Fregola, Green Beans, & Tarragon Cream

Rosemary Chicken \$36/person | Bone-In Hindquarter, Confit Fingerling Potatoes, Carrots, & Sauce Lyonnaise
upgrade to airline chicken breast +\$5

Airline Saltimbocca \$42/person | Goat Cheese Polenta, Chef's Choice Vegetable, & Lemon Cream

Bone-In Pork Chop \$40/person | Rutabaga Mashed Potatoes, Carrots, & Whiskey Glaze
upgrade to boneless pork chop +\$5

5oz Molasses Braised Short Rib \$45/person | Nduja Cheddar Grits, Seared Mixed Squash, & Juniper Demi-Glace

5oz/8oz Beef Manhattan \$50/\$65/person | Creamy Yukon Mashed Potatoes, Chef's Choice Vegetable, Mushroom & Onion Demi-Glace

5oz/8oz Beef Tenderloin \$60/\$90/person | Creamy Yukon Mashed Potatoes, Chef's Choice Vegetable, Mushroom & Onion Demi-Glace

Creamy Vegetable Polenta *vegan* \$32/person | Sautéed Seasonal Mixed Vegetables, Creamy Polenta, & Red Pepper Coulis

Mushroom Ravioli \$38/person | Wilted Spinach, Pesto Cream Sauce, Toasted Pine Nuts, & Shaved Parmesan

Add Shrimp, Scallops, or Lobster to Entrée \$MP/person | 2pc Butter Poached Shrimp, 2pc Seared Scallop, Or ½ Lobster Tail
adding shrimp, scallops, or lobster creates a new dish replacing one regular entrée slot.

Chicken Tenders *children's meal* \$28/child | Fruit Cup, House Fries, Ranch, & Ketchup

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plated dessert

Flourless Chocolate Cake \$8/person | Chocolate Peanut Butter Mousse, Candied Peanuts, & Chocolate Sauce

Carrot Cake \$8/person | Orange Scented Cream Cheese Frosting, & Salted Caramel

Key Lime Cheesecake \$9/person | Graham Crust, Meringue, & Tequila Macerated Berries

Cookies & Cream Cheesecake \$9/person | Chocolate Crumb, Chantilly Cream, & Fresh Strawberries

Crunch Bar \$11/person | Chocolate Rye Cake, Peanut Butter Crunch, Chocolate Mousse, Banana Caramel, & Malt Meringue

Tiramisu Mousse Cake \$10/person | Rum-Coffee Soaked Sponge Cake, Mascarpone Mousse, Dark Chocolate Flakes, & Cocoa Dusted Chantilly Cream

dessert stations

SERVICED FOR 1 HOUR. MINIMUM GUEST COUNT OF 25.

DESSERT DISPLAY \$14/person

PASTRY CHEF'S ASSORTMENT OF SIGNATURE DESSERTS.

ICE CREAM SUNDAE BAR \$12/person

PRE-BUILT FOR GUEST CONVENIENCE.

CHOOSE TWO SUNDAE OPTIONS.

Strawberry | Strawberry Ice Cream with Strawberry Basil Sauce, Cheesecake Chunks, & Strawberry Shortcake Crumb

Chocolate | Chocolate Ice Cream with Toasted Vanilla Marshmallows, Graham Crumble, & Milk Chocolate Magic Shell

Coffee | Coffee Ice Cream with Almond Dark Chocolate Magic Shell, Brownie Chunks, & White Chocolate Crispy Pearls

Vanilla | Vanilla Ice Cream with White Chocolate Magic Shell, Funfetti Shortbread, & Rainbow Sprinkles

S'MORE BAR \$10/person

ADDITIONAL MINI CANDY AVAILABLE FOR AN EXTRA CHARGE.

Graham Crackers, Assorted Chocolate, Homemade Marshmallows, Skewers & Tabletop Fireplace For Toasting

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GOURMET COFFEE STATION \$10/person

SYRUPS & TOPPINGS CAN BE ADDED TO EXISTING COFFEE ORDER AT \$5 PER PERSON.

Regular and Decaf Anodyne Coffees & Hot Rishi Teas

Flavored Syrups | Vanilla, Caramel, & Hazelnut

Sauces | Caramel, Dark Chocolate, & White Chocolate

Toppings | Ground Cinnamon, Chocolate Shavings, & Whipped Cream

CUPCAKE DISPLAY \$36/dozen \$48/gluten-free dozen

MINIMUM TWO DOZEN PER FLAVOR. UP TO 4 FLAVORS. ADDITIONAL FLAVORS AVAILABLE ON REQUEST.

Vanilla, Chocolate, Lemon, Red Velvet, Banana, Snickerdoodle, Pumpkin, or Funfetti

Buttercream Finish | Vanilla, Chocolate, Cream Cheese, Coffee, Salted Caramel, Cinnamon, Lemon, & Peanut Butter

Filling +\$12/dozen | Strawberry, Raspberry, Lemon Curd, Truffle Ganache, Chocolate Mousse, White Chocolate Raspberry Mousse, Chocolate Peanut Butter Mousse, Salted Caramel, & Nuts

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late night eats

ONE STATION REQUIRES 50 GUEST MINIMUM. TWO STATIONS REQUIRE 75 GUESTS PER STATION MINIMUM.

PARTY FOWL \$15/person

Crispy Chicken Wings

CHOOSE TWO SAUCES

Garlic Parmesan, Korean BBQ, Classic Buffalo, Sweet & Tangy BBQ, or Thai Chili

TOP YOUR TOTS \$10/person

Spiced Tater Tots, Garlic Aioli, Sweet Chili Ketchup, Nacho Cheese, Crispy Bacon, Sour Cream, & Chives

FEELIN' SAUCY \$12/person

CHOOSE 3 PIZZAS

Three Cheese, Pepperoni, Italian Sausage, Buffalo Chicken & Blue Cheese, Garden Vegetable, Chicken & Spinach Alfredo, or The Works

BUENOS NACHOS \$12/person

Cheddar Cheese Sauce, Spicy Ground Beef, Marinated Grilled Chicken, Lettuce, Shredded Cheese, Olives, Jalapeño, Sour Cream, Salsa, & Guacamole

MAC ATTACK \$12/person

Mac & Cheese Bar with Toppings.

Chicken, Crispy Bacon, Tomatoes, Jalapeno, Chives, Shaved Parmesan, Ketchup, Ranch, & Sriracha

PRETZELS WITH A TWIST \$8/person

Sweet & Savory Soft Pretzels with Warm Cheese, Mustard, & Cream Cheese Icing

SLIDER BAR \$15/person

SERVED WITH POTATO CHIPS.

CHOOSE 2 SLIDER OPTIONS.

Black Angus Burger | Hook's 1 Year Cheddar, Tomato, Lettuce, Pickle, & 1000 Isle

Fried Green Tomato | Arugula, Relish, & Chipotle Aioli

Smoked Pulled Pork | BBQ Sauce & Creamy Coleslaw

Buffalo Chicken | Shaved Celery & Blue Cheese Dressing

Gyro | Tomato, Shaved Onion, & Tzatziki

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bar service

BARTENDER FEE OF \$100 PER BARTENDER APPLIED WITH FULL CASH BAR. HOTEL STAFFS ONE BARTENDER PER 75 GUESTS.
\$100/HR BARTENDER FEE APPLIES WHEN ADDITIONAL BARTENDERS ARE REQUESTED.
\$200 BAR SET-UP FEE APPLIES WHEN MORE THAN ONE BAR IS REQUESTED.

SODA

HOSTED ON CONSUMPTION \$3/EACH. HOSTED PACKAGE UNLIMITED ALL EVENING \$10/PERSON.

Coke | Diet Coke | Sprite | Ginger Ale | Lemonade | Sour | Club Soda | Tonic Water

HOUSE WINES \$9/glass or \$34/bottle

HOSTED ON CONSUMPTION. UPGRADED WINE LIST AVAILABLE ON REQUEST.

White | Chardonnay, Sauvignon Blanc, Pinot Grigio & Sweet White

Red | Cabernet Sauvignon, Red Blend & Merlot

Champagne & Sparkling | Freixenet & Verdi Spumante

BEER SELECTIONS

SEE EVENT MANAGER FOR PRICING & AVAILABILITY

Domestic Bottled Beer \$6/bottle

Premium, Micro & Import Bottled Beer \$7+/bottle

Seltzer \$7/can

Domestic Half Barrel \$400

Import & Craft Half Barrel *starting at* \$475

BEVERAGES & MIXED DRINKS

HOSTED ON CONSUMPTION.

Mimosa \$8/each

Bloody Mary \$9/each

Call Brand Liquors \$9/each

Premium Brand Liquor \$11/each

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bar packages

GUESTS UNDER THE AGE OF 21 WILL BE CHARGED \$12/PER PERSON

CLASSIC

Soda | Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda, Tonic Water

Beer | Miller Lite, Spotted Cow

additional domestic selections are available with an additional stocking fee of \$75

House Wines | Chardonnay, Sauvignon Blanc, Pinot Grigio, Sweet White, Cabernet Sauvignon, Red Blend, Merlot

ONE HOUR PACKAGE AT \$16/PERSON.

TWO HOUR PACKAGE AT \$24/PERSON.

FOUR HOUR PACKAGE AT \$32/PERSON.

SIX HOUR PACKAGE AT \$40/PERSON.

SIGNATURE

Soda | Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda, Tonic Water

Beer | Miller Lite, Spotted Cow

House Wines | Chardonnay, Sauvignon Blanc, Pinot Grigio, Sweet White, Cabernet Sauvignon, Red Blend, Merlot, Sparkling White Wine

Call Brand Liquor

Vodka | Tito's & Fieldnotes Organic

Rum | Bacardi, Malibu & Captain Morgan

Gin | Fieldnotes Organic

Brandy | Korbel

Whiskey | Seagram's 7 & Jack Daniel's

Bourbon | Jim Beam

Scotch | Dewar's

Tequila | Tres Agaves Organic

ONE HOUR PACKAGE AT \$20/PERSON.

TWO HOUR PACKAGE AT \$30/PERSON.

FOUR HOUR PACKAGE AT \$45/PERSON.

SIX HOUR PACKAGE AT \$55/PERSON.

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PREMIER

Soda | Coke, Diet Coke, Sprite, Ginger Ale, Lemonade, Sour, Club Soda, Tonic Water

Beer | Miller Lite, Spotted Cow

House Wines | Chardonnay, Sauvignon Blanc, Pinot Grigio, Sweet White, Cabernet Sauvignon, Red Blend, Merlot, Sparkling White Wine

Call Brand & Premium Brand Liquor

Vodka | Tito's, Ketel One, Stoli Cucumber & St. George Citrus

Rum | Bacardi, Malibu, Captain Morgan & Myers's Dark

Gin | Fieldnotes Organic, Tanqueray & Bombay Sapphire

Brandy | Korbel & Courvoisier

Whiskey | Seagram's 7, Jack Daniel's, Bulleit Rye, Crown Royal & Jameson

Bourbon | Jim Beam, Bulleit & Elijah Craig

Scotch | Dewar's & Johnnie Walker Black

Tequila | Tres Agaves Organic & Mijenta Reposado

Cordials | Disaronno, Kahlua & Baileys

ONE HOUR PACKAGE AT \$22/PERSON.

TWO HOUR PACKAGE AT \$34/PERSON.

FOUR HOUR PACKAGE AT \$52/PERSON.

SIX HOUR PACKAGE AT \$65/PERSON.

ALL PRICING IS SUBJECT TO A 23% SERVICE CHARGE AND 5% SALES TAX



event rentals

PRICED PER ITEM, PER ROOM, PER DAY. PLEASE INQUIRE ABOUT ADDITIONAL RENTAL ITEMS IF NEEDED.

SOUND/AUDIO

- 4 Channel Audio Mixer \$75
- Sound Patch \$50 | Includes 3.5mm To XLR Sound Cable
- Wireless Handheld Or Lavalier Microphone \$125
- JBL Bluetooth Speaker \$75
- Polycom Teleconferencing Unit \$100

PRESENTATION/DISPLAY

- LCD Projector \$265 | with Screen, AV table & power
- 65" TV Monitor \$100 | with HDMI Connection
- 8' Screen \$85 | with AV table & power, Client Providing Own Projector
- HDMI Splitter: 1 Input, 2 Output \$40 | with up to 100' HDMI Cables
- 10' Screen \$125 | with AV table & power, Client Providing Own Projector
- HDMI Splitter: 1 Input, 4 Output \$80 | with up to 100' HDMI Cables
- Wireless Mouse/Slideshow Remote \$35

MEETINGS & EVENTS ENHANCEMENTS

- Power Strips & Extension Cords \$10/each
- Dry Erase Board \$45 | with Markers & Erasers
- Flip Chart Easel \$20 | Client Providing Paper & Markers
- Tripod Easels \$10
- Flip Chart Easel \$50 | with Paper & Markers
- Standing Podium *included/no charge*
- Upgrade to Post It Flip Chart Paper \$25

UPGRADED SEATING

- Executive Office Chairs \$7/each
- Mahogany Chivari Chairs \$5/each
- Black or White Banquet Chair Covers \$3/each

INTERNET CONNECTIONS

- Hardline \$100
- WIFI *included/no charge*

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